



FUSIONS

Social Innovation Camp

Hilke Bos-Brouwers
Wageningen UR

Bologna, 8th April 2014

Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGEN UR



Food Waste



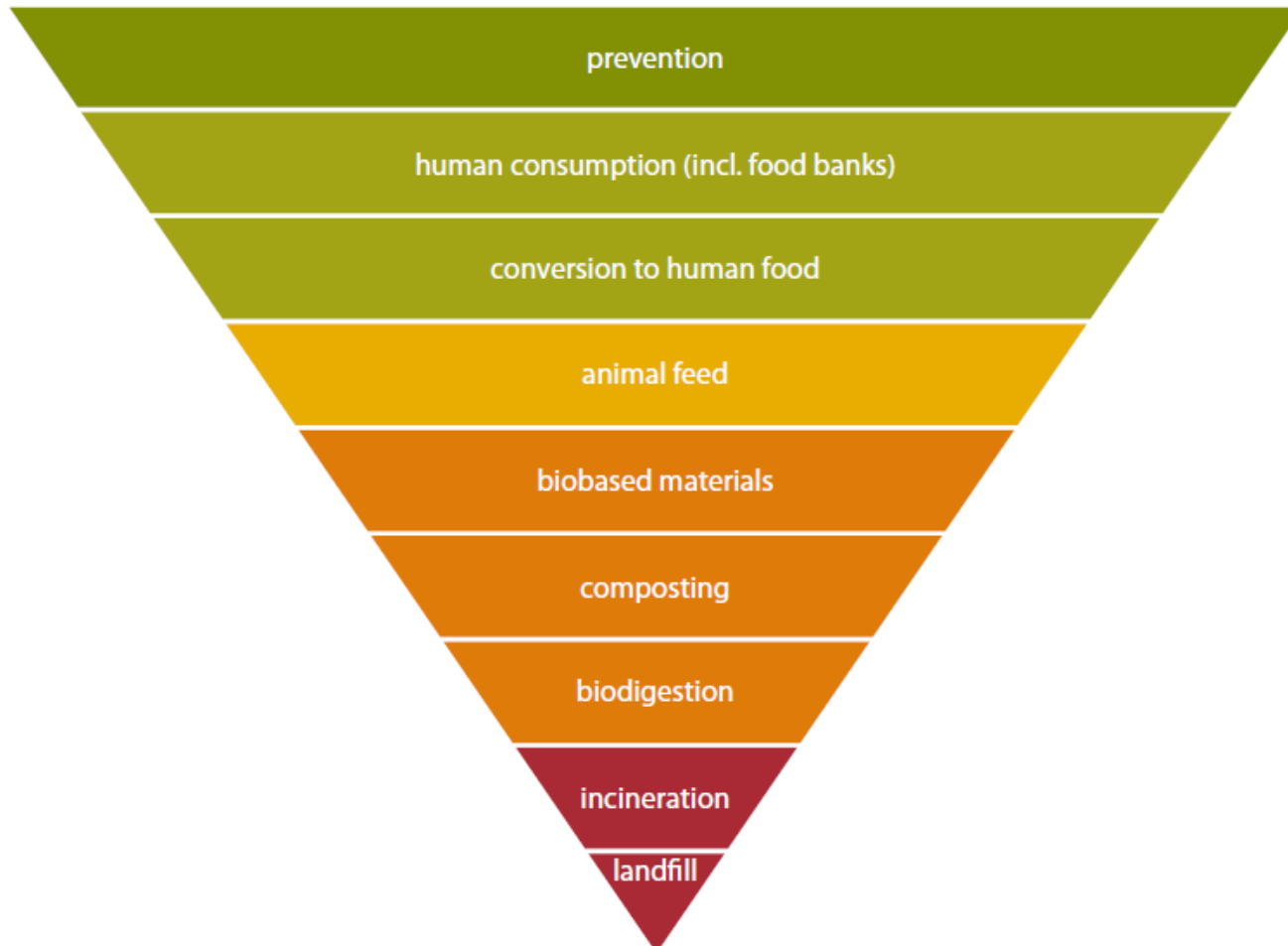
Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGENUR



Food waste → Food Use



Project objectives

The overall aim of the project is to contribute significantly to the harmonisation of food waste monitoring, feasibility of social innovative measures for optimised food use in the food chain and the development of a Common Food Waste Policy for EU28.

Project duration: 48 months (2012 – 2016)

www.eu-fusions.org



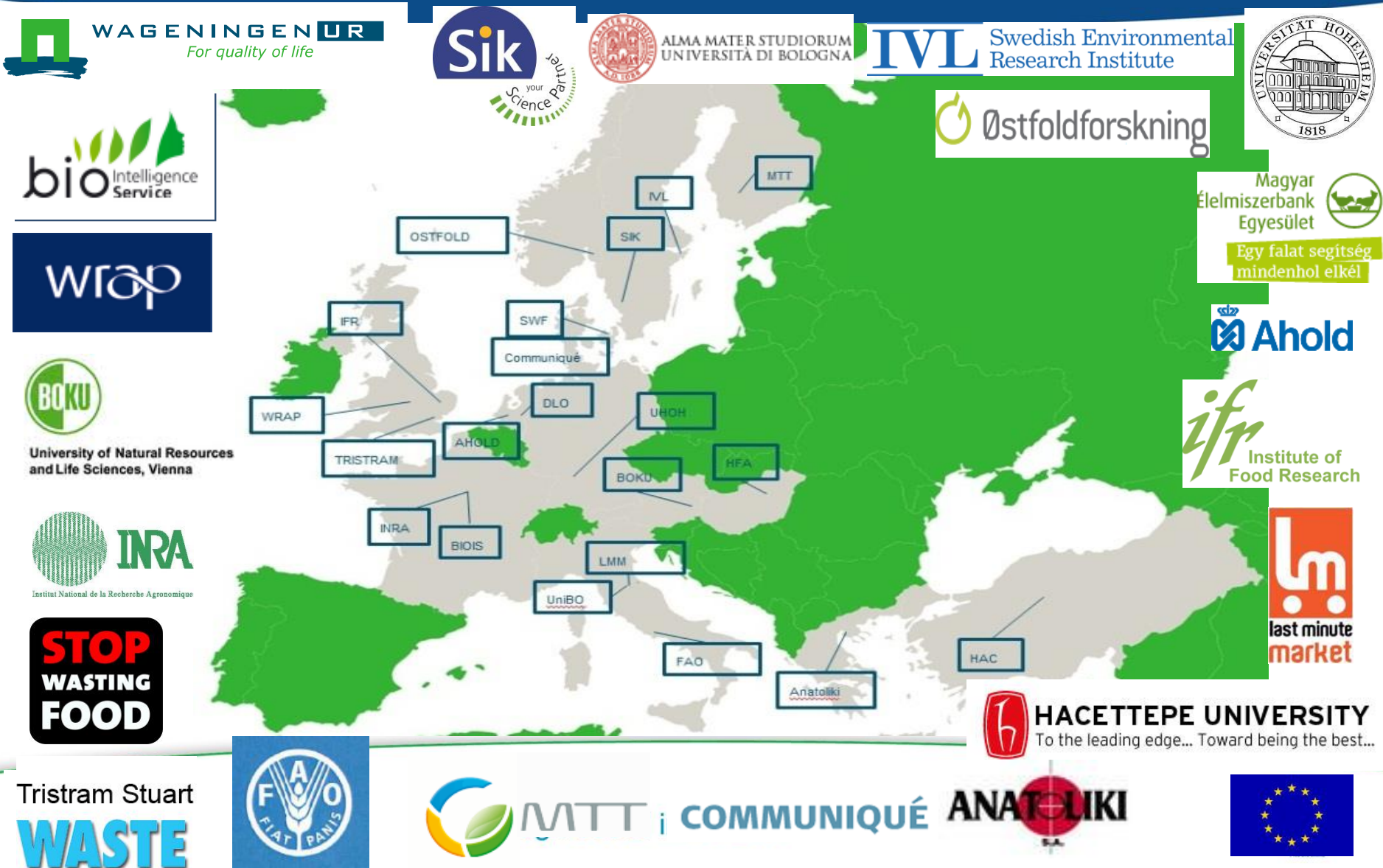
Reducing food waste through social innovation



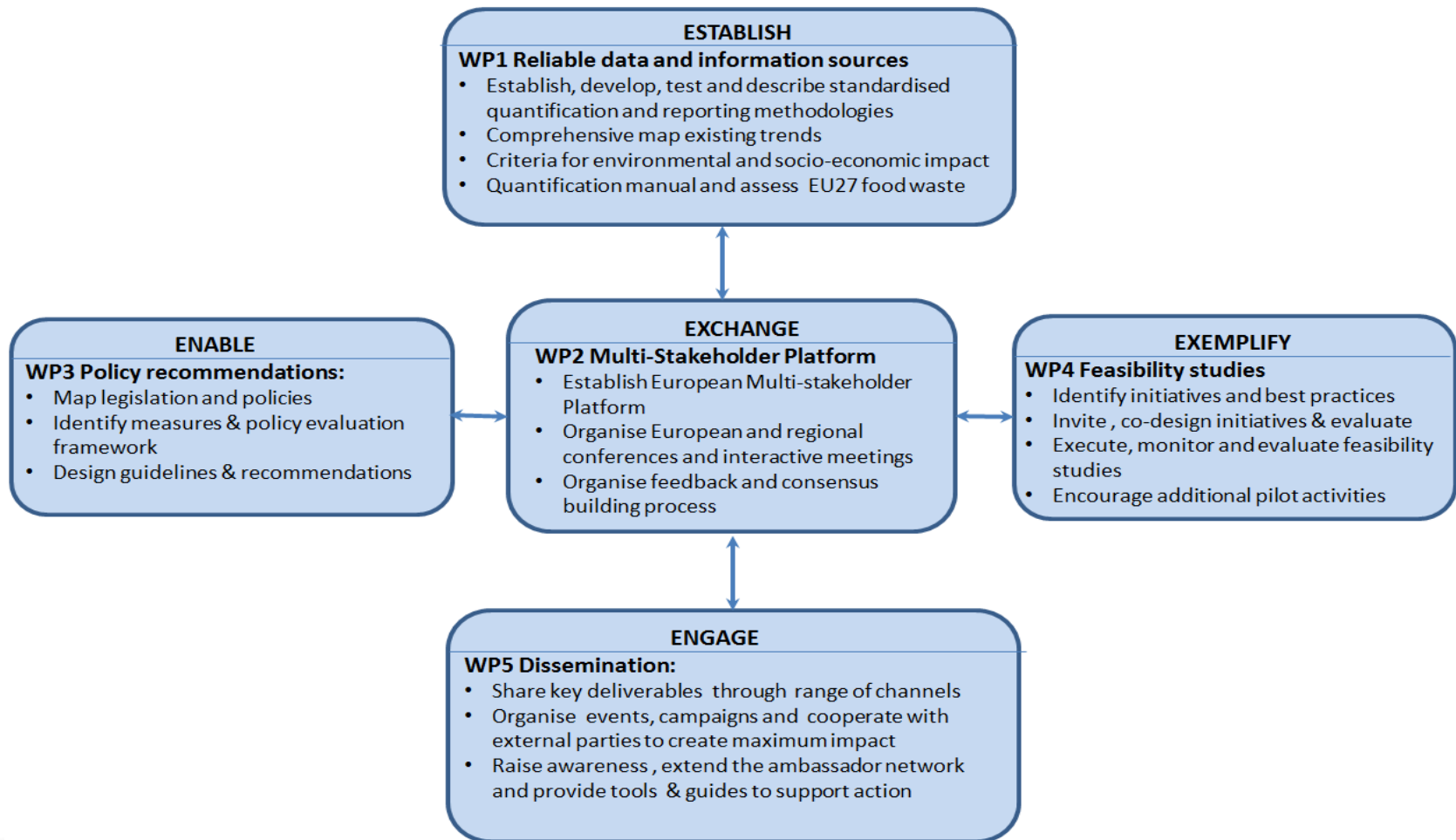
FOOD & BIOBASED RESEARCH
WAGENINGEN **UR**



Involving 21 partners in 13 countries



Project structure



ESTABLISH - WP1: Quantification

- Proposed FUSIONS definition of food waste was developed in Year 1

Food that has or had the potential to be eaten removed from the food supply chain

- Public consultation and review by project partners; presentation at the European Platform Meeting in October 2013
- A principal approach for defining food waste (a working definition) will be published in early 2014



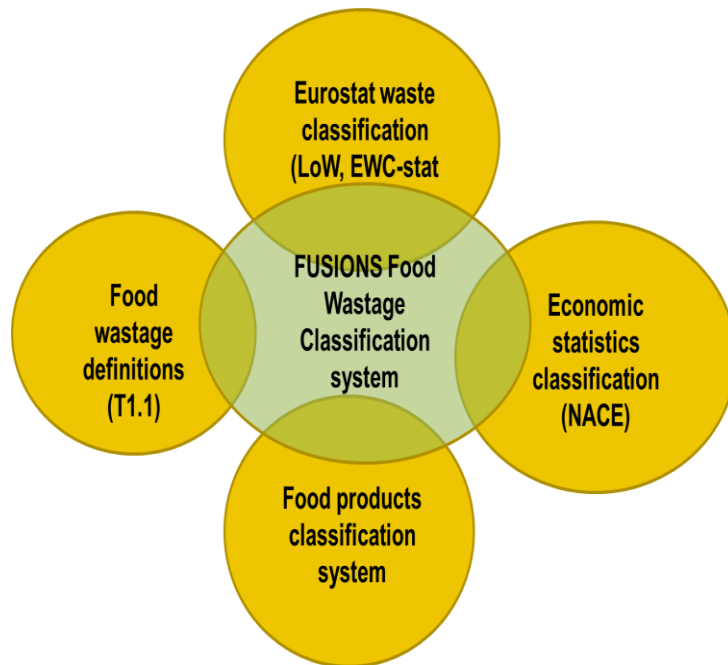
Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGeningenUR



WP1: Approach for developing a framework



	Food Production	Food Manufacturing	Retail and Wholesale	Food Service	Households
Redistribution	(a)	(f)	(k)	(p)	(u)
Animal feed/by-products	(b)	(g)	(l)	(q)	(v)
Recycling (AD/Composting)	(c)	(h)	(m)	(r)	(w)
Recovery (thermal/landspreading)	(d)	(i)	(n)	(s)	(x)
Disposal (sewer/landfill)	(e)	(j)	(o)	(t)	(y)



WORLD
RESOURCES
INSTITUTE

Developing a Global Food Loss and Waste Measurement Protocol

October 2013

Photo: WRAP

EXCHANGE - WP2: FUSIONS Platform Members

Already 140+ members have pledged support to the FUSIONS platform. We are looking for new committed stakeholders from business, government, universities, NGOs, networks and platforms to join.



Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGEN UR



WP2: Upcoming meetings

- **Regional meetings**
 - **Southern Europe:** 14 March 2014 in Athens, Greece
 - **Scandinavia:** 6 May 2014 in Stockholm, Sweden
 - **Central Europe:** 9 May 2014 in Düsseldorf, Germany
 - **North West Europe:** 28 May 2014 in London, UK
- **European Platform meeting:**
- **29-31 October 2014 in Brussels, Belgium**



Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGeningenUR



WP3: Guidelines for a Common Food Waste Policy

Evaluation framework

Identifying measures & governmental instruments:

- Potential/impact modelling
- Social innovation Camp

Inventory &
review
Policy

Inventory &
review
Legislation

Social
Innovation
approaches

Scenario
analysis on
trends



Reducing food waste through social innovation



EXAMPIFLY - WP4: Feasibility studies

- To identify **existing social innovation solutions** that reduce waste
- To test **new social innovation ideas**
- To **evaluate their impact** on reducing waste



Decentralised Food Donation

WP4 Selected Feasibility Studies

Cr-EAT-ive Schools

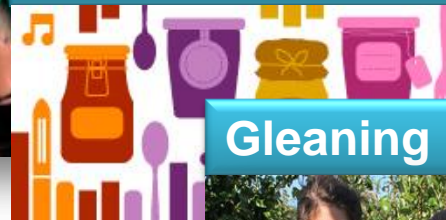
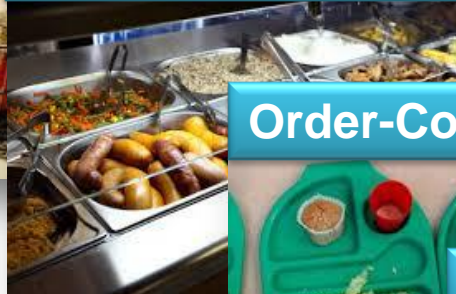
Advancing Social Supermarkets

Food Service Surplus Solution

Order-Cook-Pay

Disco BôCô

Gleaning Network EU



WP5: Awareness raising events

Two large awareness raising events organised in Year 1:

► Feeding the 5000 Amsterdam (29 June 2013)

- Organised by Damn Food Waste (initiative by several organisations, including Feeding the 5000)
- 6500 visitors fed with food which would have otherwise been wasted
- Preparatory events included a food waste cook off between top chefs and a Disco Soupe to prepare the lunch



► United Against Food Waste Copenhagen (4 Oct 2013)

- Organised by SWF / Communiqué
- Entire value chain represented
- 6000 visitors were fed with surplus food which would have otherwise been discarded
- Remaining surplus food was collected for the homeless, and organic waste was collected for conversion into biogas



Next events in Brussels April 2014 & Berlin September 2014



Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGEN UR



WP5: Opportunities for stakeholder involvement

- **'Like' the FB page** and **follow us on Twitter** using your business and/or personal accounts
- **Share** with Facebook and Twitter relations and wider contacts
- **Post relevant food waste news** yourselves and **comment on existing articles** via Facebook and Twitter
- **Check out our website** and **share** it with colleagues and partners



EU FUSIONS



@EU_FUSIONS



www.eu-fusions.org



Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGEN **UR**



Thank you

Wageningen UR
Food & Biobased Research
Hilke Bos-Brouwers
Scientific Coordinator to FUSIONS
Hilke.Bos-Brouwers@wur.nl



Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGENINGEN UR





Reducing food waste through social innovation



FOOD & BIOBASED RESEARCH
WAGeningenUR

