



No More Food to Waste

Actions towards SDG 12.3: halving food waste

FUSIONS European Platform Meeting

Brussels, Hotel Bloom

Date 19 May 2016



Ministry of Economic Affairs



The FUSIONS project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement no 311972.

PROGRAMME

8.30 Registration & Welcome Coffee

09.15 – 9.45 **Opening FUSIONS EPM meeting 5'**
by **Toine Timmermans**, Wageningen UR (Coordinator FUSIONS)

KEYNOTE ADDRESS

1. EU Food Waste Policy in the Circular Economy 5'

European Commission by **Vytenis Andriukaitis** (video message)

2. Netherlands' Presidency of the Council of the EU / Champions 12.3 15'

By **Hans Hoogeveen**, Vice Minister for Agriculture of The Netherlands

3. Hand over FUSIONS results 5'

FUSIONS Coordinators to **Alexandra Nikolakopoulou**, Head of Unit, EC DG Health and Safety and **Hans Hoogeveen**

9.45 – 10.45 **STRATEGIC PERSPECTIVE: From Harmonised Measurement to Strategic Action**

4. FUSIONS' Framework, dataset and recommendations for reliable information sources & harmonised reporting on food waste across EU-28 12'

By *Karin Östergren*, SP Technical Research Institute

5. EU Member State perspective: Experiences from the Member State on the FUSIONS Quantification Manual pilot action 25'

Participants Round Table Interview by Hilke Bos-Brouwers

- Belgium: *Kris Roels*, Ministry of Agriculture and Fisheries, Flanders
- UK: *Andrew Parry*, WRAP

6. Global Food Losses & Waste Protocol Accounting and Reporting Standard

By *Craig Hanson*, World Resources Institute 12'

Questions & Answers 10'

10.45 – 11.45 **BUSINESS PERSPECTIVE – Roundtable**

7. Experiences from business community 30'

- RETAIL: *Vic de Meester*, Colruyt
- PRODUCERS: *Jolanda Soons-Dings*, EUPPA – European Potato Processors Association

Questions & Answers 15'

8. FUSIONS Innovation: results, evaluation and social/food-tech learnings for replication and upscaling across EU-28 15'

By *David Rogers*, WRAP

Short announcement on the working sessions
Rooms & Coffee-on-the-Go



1 - ENTREPRENEURSHIP	2 - RETAIL & BUSINESS PERSPECTIVE	3 – FOOD CHAIN COOPERATION	4 – POLICY
Moderated by: David Rogers WRAP	Moderated by: Manuela Gheoldus Deloitte Sustainability	Moderated by: Bart van Gogh Wageningen UR	Moderated by: Matteo Vittuari University of Bologna
Introductions by: 1.a Disco Bôcô <i>Martin Bowman</i> Global Feedback UK	Introductions by: 2.a Advancing Social Supermarkets <i>Manuela Gheoldus</i> Deloitte Sustainability	Introductions by: 3.a Collaborative actions against Food Waste in the region <i>Alfred Vara</i> Catalan Waste Agency	Introduction by: Policy guidelines for food waste reduction EU-28 <i>Matteo Vittuari</i> University of Bologna
1.b Impact Loan for Sustainable Investments <i>Alain Cracau</i> Rabobank	2.b BON et Bien <i>Gaspard Lathoud</i> McCain & <i>Benedicte Montfaucon</i> E. Leclerc	3.b CARVE: Across supply chain action programme on food waste reduction, valorisation & resource efficiency <i>Marc Jansen</i> Sustainable Food Alliance NL / CBL	Consultation session
1.c Food 360°: Food Rescue Factory <i>Maarten Schellekens</i> Hutten Catering			
1.c INSTOCK Restaurant: Upcycling Retail Surplus <i>Freke van Nimwegen</i> INSTOCK	2.c Innovation & packaging <i>Hélène Lanctuit</i> Nestlé	3.c Food waste prevention in Norway: Critical success factors and examples of actions <i>Per-Hallvard Eliassen</i> Ministry of Agriculture and Food, Norway & <i>Ole Jørgen Hanssen</i> Ostfoldforskning	

14.00 – 15.30

INTERACTIVE WORKING SESSIONS – PART 2

5 – ENTREPRENEURSHIP	6 – RETAIL & CONSUMER PERSPECTIVE	7 – EDUCATION & AWARENESS
Moderated by: David Rogers WRAP	Moderated by: Bart van Gogh Wageningen UR	Moderated by Selina Juul Stop Wasting Food movement Denmark
Introductions by: 4.a Horeca Food Surplus Redistribution <i>Balázs Cseh</i> Hungarian Foodbank Association	Introduced by : 6.a Gleaning Network EU <i>Martin Bowman</i> Global Feedback UK	Introduced by : 7.a Cr-EAT-ive Schools <i>Dora Paschali</i> Anatoliki Development Agency of Thessaloniki
4.b Food Surplus Entrepreneurs Network <i>Joris Depouillon</i> FSE Network	6.b NoFoodWasted apps <i>August de Vocht</i> NoFoodWasted	7.b Education at Schools <i>Neil Barrett</i> International Food Waste Coalition, Sodexo
4.c. Non-Guilty-Pleasures Winner of the FSE Food Waste Challenge Amsterdam <i>Franck Wallet</i>	6.c Community Food Connection & Perfectly Imperfect <i>Mark Little</i> Tesco	7.c Mobilisation of businesses <i>Peter Hajjipieris</i> Iglo Foods Group

15.15 – 15.30

Coffee Break in the Patio



15.30 – 16.45 Plenary Panel Discussion

IDENTIFIED CHALLENGES AND OPPORTUNITIES FOR FOOD WASTE PREVENTION AND REDUCTION ACROSS THE VALUE CHAIN

Moderated by: Richard Swannell (WRAP) 60'
5 minute statements followed by panel discussion

Panellists:

EC Directorate General for Health and Food Safety - SANTE

Sabine Juelicher, Director Food and Feed Safety, Innovation

International Food Waste Coalition

Neil Barrett, Vice President Sustainable Development, Sodexo

BEUC - European Consumer Organisation

Ilaria Passarini, Head Food & Health Department

EFFPA - European Former Foodstuff Processors Association

Paul Featherstone, President

FEBA – European Federation of Food Banks

Patrick Alix, General Secretary

Including

The way forward, life after FUSIONS 10'

REFRESH

Resource Efficient Food and dRink for the entire Supply cHain (EC H2020)

Introduction & short overview by *Hilke Bos-Brouwers*, Wageningen UR

Wrap up of the day 5'

by *Toine Timmermans*, Wageningen UR

17.00 – 18.00 Closing Networking Drinks & Bites

Quantification



Policy & regulations



Innovation



Sharing knowledge



Members Platform



Visit our website for the latest news, publications, resources and blogs

www.eu-fusions.org

Join in on Twitter and Tweet/Retweet live during the event

#NoMoreFood2Waste

@EU_FUSIONS



NO MORE FOOD

Innovative actions towards halving food waste across EU-28

TO WASTE

Reducing food waste through social innovation



Thursday 19 May 2016

Brussels, Belgium

For more on food waste: eu-fusions.org / eu-refresh.org / @EUrefresh