

No More Food to Waste

Actions towards SDG 12.3: halving food waste

FUSIONS European Platform Meeting

Brussels, Hotel Bloom 31 March 2016







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PRELIMINARY PROGRAMME

09.00 Registration & Welcome Coffee

09.15 - 9.45Opening FUSIONS EPM meeting by Toine Timmermans, Wageningen UR (Coordinator FUSIONS)

KEYNOTE ADDRESS

1. EU Food Waste Policy in the Circular Economy

European Commission by Vytenis Andriukaitis (video message)

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

By Hans Hoogeveen, Vice Minister for Agriculture of The Netherlands

3. Hand over FUSIONS results

FUSIONS Coordinators to Marco Valletta, Cabinet of Commissioner & Hans Hoogeveen, Vice Minister for Agriculture

9.45 - 10.45STRATEGIC 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 By Karin Östergren, SP Technical Research Institute

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

Participants Round Table Interview:

- 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

Questions & Answers

10.45 - 11.45**BUSINESS PERSPECTIVE - Roundtable**

- 7. Experiences from business community
 - RETAIL: Vic de Meester, Colruyt & Peter Werre, Ahold
 - PRODUCERS: Jolanda Soons-Dings, EUPPA EU Potato Producers' Association

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

By David Rogers, WRAP



11.45 - 13.00 **INTERACTIVE WORKING SESSIONS - PART 1**

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: <i>Matteo Vittuari</i> University of Bologna
Introductions by:	Introductions by:	Introductions by:	Introduction by:
1.a Disco Bôcô <i>Niki Charalampopoulou</i> Global Feedback UK	2.a Advancing Social Supermarkets Manuela Gheoldus Deloitte Sustainability	3.a Collaborative actions against Food Waste in the region Alfred Vara Catalan Waste Agency	Policy guidelines & scenario analysis Matteo Vittuari University of Bologna
1.b Impact Loan for Sustainable Investments Alain Cracau Rabobank	2.b BON et Bien Gaspard Lathoud McCain & Thomas Pocher E. Leclerc, t.b.c.	3.b CARVE: Across supply chain action programme on food waste reduction, valorisation & resource efficiency	Consultation session
1.c Food 360°: food rescue factory Bob Hutten Hutten Catering		Philip den Ouden Sustainable Food Alliance NL / FNLI	
1.d INSTOCK Restaurant: Upcycling Retail Surplus Freke van Nimwegen INSTOCK	2.c Innovation & packaging Hélène Lanctuit Nestlé t.b.c.	3.c Matvett: Food waste prevention in Norway Anne-Grete Haugen Nordic Council	

13.00 – 14.00 No Waste Lunch & Networking



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:	Introduced by :	Introduced by :
4.a Horeca Food Surplus Redistribution Balázs Cseh Hungarian Foodbank Association	6.a Gleaning Network EU Niki Charalampopoulou Global Feedback UK	7.a Cr-EAT-ive Schools Dora Paschali Anatoliki Development Agency of Thessaloniki
4.b Food Surplus Entrepreneurs Network Joris Depouillon FSE Network	6.b NoFoodWasted apps August de Vocht NoFoodWasted	7.b Education at Schools Neil Barrett International Food Waste Coalition, Sodexo
4.c. Non-Guilty-Pleasures Winner of the FSE Food Waste Challenge Amsterdam	6.c Community Food Connection & Perfectly Imperfect Mark Little Tesco	7.c Mobilisation of businesses Peter Hajipieris Iglo Foods Group

15.15 – 15.30 Coffee Break



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)

Panellists:

EC Directorate General for Health and Food Safety - SANTE

Sabine Juelicher, Director unit Food and Feed Safety, Innovation

FoodDrinkEurope

Philip den Ouden, Chair of the Committee of General Directors of National Federation and Sectoral Associations.

The Consumer Goods Forum

Ignacio Gavilan, Director Sustainability

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

Isabel Jonet, President

Including

The way forward, life after FUSIONS

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

by Toine Timmermans, Wageningen UR

17.00 – 18.00 Closing Networking Drinks & Bites



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www.eu-fusions.org

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#NoMoreFood2Waste @EU_FUSIONS



NO MORE FOOD

Innovative actions towards halving food waste across EU-28



Thursday 31 March 2016

Brussels, Belgium