No More Food to Waste
Actions towards SDG 12.3: halving food waste
FUSIONS European Platform Meeting
Brussels, Hotel Bloom
31 March 2016

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.
09.00  Registration & Welcome Coffee

09.15 – 9.45  Opening 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 – 10.45  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
   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

   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
### INTERACTIVE WORKING SESSIONS – PART 1

<table>
<thead>
<tr>
<th>1 - ENTREPRENEURSHIP</th>
<th>2 - RETAIL &amp; BUSINESS PERSPECTIVE</th>
<th>3 – FOOD CHAIN COOPERATION</th>
<th>4 – POLICY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moderated by: David Rogers WRAP</td>
<td>Moderated by: Manuela Gheoldus Deloitte Sustainability</td>
<td>Moderated by: Bart van Gogh Wageningen UR</td>
<td>Moderated by: Matteo Vittuari University of Bologna</td>
</tr>
<tr>
<td><strong>Introductions by:</strong></td>
<td><strong>Introductions by:</strong></td>
<td><strong>Introductions by:</strong></td>
<td><strong>Introduction by:</strong></td>
</tr>
<tr>
<td>1.a Disco Bócó Niki Charalampopoulos</td>
<td>2.a Advancing Social Supermarkets Manuela Gheoldus</td>
<td>3.a Collaborative actions against Food Waste in the region Alfred Vara Catalan Waste Agency</td>
<td></td>
</tr>
<tr>
<td>Global Feedback UK</td>
<td>Deloitte Sustainability</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>1.b Impact Loan for Sustainable Investments Alain Cracau Rabobank</strong></td>
<td>2.b BON et Bien Gaspard Lathoud McCain &amp; Thomas Pocher E. Leclerc, t.b.c.</td>
<td>3.b CARVE: Across supply chain action programme on food waste reduction, valorisation &amp; resource efficiency Philip den Ouden Sustainable Food Alliance NL / FNLI</td>
<td></td>
</tr>
<tr>
<td><strong>1.c Food 360°: food rescue factory Bob Hutten Hutten Catering</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>1.d INSTOCK Restaurant: Upcycling Retail Surplus Freke van Nimwegen INSTOCK</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>2.c Innovation &amp; packaging Hélène Lanctuit Nestlé t.b.c.</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>3.c Matvett: Food waste prevention in Norway Anne-Grete Haugen Nordic Council</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**13.00 – 14.00** No Waste Lunch & Networking
### 14.00 – 15.30 INTERACTIVE WORKING SESSIONS – PART 2

#### 5 – ENTREPRENEURSHIP

**Moderated by:**
**David Rogers**
WRAP

**Introductions by:**
4.a **Horeca Food Surplus Redistribution**  
Balázs Cseh  
Hungarian Foodbank Association

#### 6 – RETAIL & CONSUMER PERSPECTIVE

**Moderated by:**
**Bart van Gogh**
Wageningen UR

**Introduced by:**
6.a **Gleaning Network EU**  
Niki Charalampopoulou  
Global Feedback UK

#### 7 – EDUCATION & AWARENESS

**Moderated by:**
**Selina Juul**
Stop Wasting Food movement Denmark

**Introduced by:**
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
Visit our website for the latest news, publications, resources and blogs

www.eu-fusions.org

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

#NoMoreFood2Waste

@EU_FUSIONS

Thursday 31 March 2016 Brussels, Belgium