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## **The Netherlands– Country Report on national food waste policy**

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# Colophon

Title	The Netherlands – Country report on national food waste policy
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# Definitions and abbreviations

## Glossary

**National strategies on food waste prevention** are a method, strategy or plan specifically addressing food waste prevention as required by the 2008 Waste Framework Directive. Key sectors addressed in the plan should include local authorities, households, the hospitality industry, the retail supply chain, businesses and institutions (such as schools and hospitals).

**Market-based instruments** are policy tools that encourage behavioural change through market signals rather than through traditional regulations. Examples include environmentally related taxes, charges and subsidies, emissions trading and other tradable permit systems, deposit-refund systems, environmental labelling laws, licenses, and economic property rights.

**Regulations and regulatory instruments** are governmental or ministerial orders having the force of law. Regulatory instruments are sometimes called "command-and-control"; public authorities mandate the performance to be achieved or the technologies to be used.

**Voluntary agreements** are alternative courses of actions such as self-regulations developed by the industry generally aimed to deliver the policy objectives faster and/or in a more cost-effective manner compared to mandatory requirements.

**Technical reports and main scientific articles** refer to publications that report results of experimental and/or theoretical scientific investigations to enhance the body of scientific knowledge (in this case about food waste and losses).

**Communication and campaigns include** national "umbrella" campaigns; campaigns; short campaigns and festivals; education and training activities; contests and competitions; exhibitions, whose aim is to raise awareness on food waste. Communication include seminars and lectures; vocational trainings; books and manuals.

**Projects and other measures** refer to initiatives like neighbourhood projects, food sharing platforms, platform/networks, labelling, applications, etc... that contribute and/or are connected to food waste reduction.

**Food waste policy mix highlights** refers to negative and positive highlights and analytical data emerging from the analysis of the policies of each country.

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## Abbreviations






FWM = Food waste management

FWG= Food waste generation

FWR= Food waste reduction

OFU= Optmization of food use

## Legenda

A1 	Primary production pre-harvest
A2 	Primary production ready for post-harvest
A3 	Processing and manufacturing
A4 	Wholesale, retail and marketing
A5 	Food preparation and consumption

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# Structure of the country report

- A) National strategy on food waste prevention
- B) Market-based instruments
- C) Regulations and regulatory instruments
- D) Voluntary agreements
- E) Technical reports and main scientific articles
- F) Communications and campaigns
- G) Projects and other measures
- H) Food waste policy mix: highlights

References

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## A) National plan/strategy on food waste prevention

The Netherlands have no national plan specifically addressing food waste, however a national plan/strategy on food waste reduction is included in the policy document **Sustainable Food - Towards sustainable production and consumption of food** amended in 2008 by the Ministry of Agriculture.

The target set for reducing food-waste throughout the chain is by at least 20% by 2015. This target is iterated by successive Ministers on different occasions. In the policy document it is argued for a decrease in food loss and mentioned that it is important to make people aware of the food's value. Therefore adding value to waste is the concrete measure in the policy document. The minister has stated that the set target on food waste reduction cannot be achieved without adding value to the waste streams of the whole chain, preferably while retaining food for human consumption. Failing to add value to waste flows leads to further wastage. Within the context of adding value to sources of proteins, the minister aimed to campaign for a review within Europe of the ban on carcass (meat and bone).

Besides, the minister has explained that the government must set a good example to producers and consumers by adopting a sustainable in-house purchasing and catering policy.

In the national waste management plan 2002 - 2012 the 'Lansink ladder' was applied, stating that waste should be prevented or limited and should have minimal effect on the environment.

Present State Secretary for Agriculture did a plea in the Commission – together with Sweden – to extend the list of products that do not need a 'best before date' and for a coordinated action among Member States aiming to a change consumers' behaviour related to the use by and best before dates (increase awareness).

In a Letter to the Dutch House of Representatives of 11 July 2013, the Dutch Minister of Agriculture, set out the following priority areas on food waste:

- *Transparency*: clarity on waste figures.
- *Consumers*: awareness-raising and behavioural change. For example, consumers will be given practical aids such as a storage guide to help them reduce waste. In addition, as stated earlier, a consumer campaign will be launched in partnership with the industry in which food waste will be a central element.
- *Date labelling*: for example, the government will examine whether products which have a long shelf life and retain their quality could be exempted from the requirement to state a 'best before' date on the label.
- *Industry*: supporting leaders, sharing knowledge and removing bottlenecks. For example, the government is promoting innovation in relation to food waste through the Small Business Innovation Research programme (SBIR).
- *EU*: The Netherlands is actively contributing to the establishment of the European Commission Communication on Sustainable Food in which food waste is given a prominent place.
- *World*: The FAO and the United Nations Environment Programme (UNEP) have launched the worldwide awareness-raising campaign Think. Eat. Save. The Netherlands is contributing to these activities by giving financial support to the FAO.

*Types of implications*: food waste management; food waste reduction.

*Food supply segments involved/addressed*: all.











## B) Market based instruments

The major market based instruments currently in place (December 2014) include: the Small Business Innovation Research to reduce food waste funded by the Ministry of Economic Affairs and the National Service for Entrepreneurs (SBIR 2010-2014); the subsidy for industries to cooperate with research institutions in the Netherlands (MIT 2012).

A landfill tax was introduced in 1995, repealed in 2012 and reintroduced in 2015.

Landfill of municipal waste and recyclable waste is banned, as well as separated construction and demolition waste, if there is a possibility for reuse, recycling or incineration. In recent years revenues from the tax on landfill were dramatically reduced in line with the reduction of waste landfilled. As consequence in 2012 the Ministry of Finance decided to abolish the tax on landfill also as part of tax system simplification. The Ministry reviewed its resolution in 2014 deciding to reintroduce the landfill tax in the Netherlands as of 1 January 2015. The new tax accounts for 17 euros each ton. It is also relevant that the adopted amendment provided the possibility to define separate categories of hazardous waste. For these categories a lower tax would be defined or they would be exempt from the tax. However, its effect is debated, because recycle percentage is high in the Netherlands.

Table 1. The Netherlands' market based instruments and related implications on food waste along the food chain

Law	Description	Types of implications	Main FSCS involved
<b>Small Business Innovation Research specific to reduce food waste</b> (SBIR-verminderen voedselverspilling 2010-2014)	This subsidy is issued by the Ministry of Economic Affairs/National service for entrepreneurs. It consists of a budget of €3.15million available for feasibility studies for activities aiming to reduce or prevent food waste. The subsidy aims to stimulate innovation in 3 categories: 1. Food waste prevention- to avoid food losses in the agri-food chains due to losses in quality, as a result of which food is thrown away by consumers or other chain members 2. Maintaining/keeping of food waste streams meant for human consumption in agro-food chains for human consumption. 3. Transforming food waste streams into food products for human consumption by reprocessing and remanufacturing them.	FWR	A1  A2  A3  A4  A5 
<b>MIT-regeling Topsector Agri&amp;Food</b> (2012-ongoing)	This subsidy is not directed specifically to food waste. The agro-food sector thematic area has 11 general topics for which industries in cooperation with research institutes can apply for a subsidy. The subsidy on research cooperation and feasibility studies is based on certain proportion of support from the food industry (support in kind or financial). Yearly calls for projects with specific themes are mentioned. Food waste is indirectly addressed in the following topics:	FWR FWM OFU	A1  A2  A3  A4  A5 

Law	Description	Types of implications	Main FSCS involved
	Theme 1: Valorisation of green inputs, side streams and manure. Theme 2: Resource efficiency, especially resource efficiency in the food chain.		

### C) Regulations and regulatory schemes

EU regulations are the backbone for Dutch regulations and legislations.

The impact of legislation on food waste was the main object of the research executed by Waarts et al (2011)<sup>1</sup> included in the FUSIONS database.

This study is focused on the obstacles to reduce food waste (as experienced by food chain operators) created by legislation in the Netherlands.

It identifies 10 areas in which laws and regulations have impact on food waste as experienced by Dutch food operators.

Table 2. Overview of identified European legislations and regulations in relation to food waste

<b>European market standards</b>	Regulation (EC) N0 1234/2007 (amended by means of Regulation (EC) No771/2009)
<b>Contamination in food</b>	Regulation (EEC)N0.315/93
<b>Import Control</b>	Regulation (EC) N0 669/2009 related to implementing Regulation (EC) N0 882/2004
<b>Phytosanitary policy</b>	Council Directive 2000/29/EC
<b>Novel food</b>	Regulation (EC) N0.258/97 with specific conditions set out in Regulation (EC) N0.1829/2003
<b>Cooling and freezing meat</b>	Regulation (EC) N0.853/2004
<b>Hygiene rules and product liability</b>	Regulation (EC) N0.852/2004
<b>The provision of food information</b>	Regulation (EU) N01169/2011
<b>Norms and quotas in fisheries</b>	Regulation (EU) N0 44/2012/reformed (REGULATION (EU) No 1380/2013
<b>The use of animal by-products</b>	Regulation(EC)N0. 1774/2002 succeeded by Regulation(EC) N0. 1069/2009 and Regulation(EC) N0. 1142/2011

All legislations and regulations in these areas appear to be either European laws and regulations themselves or directly related to European regulations and directives.

Most of these regulations belong to the categories “potentially implying food waste generation” and “food waste management” (like in the case of the animal by-product regulations).

Although the EU regulations themselves are the backbone for Dutch regulations and legislations, Waarts et al. (2011), pointed out that in the Netherlands a more strict *implementation* of them is possibly the case. This is due to:

**1. Actions of public authorities.** An example is the Regulation EU no 882/2004 that concerns official controls. Dutch companies suggest that import controls are to be carried out more strictly in the Netherlands than in other European countries, thus contributing to high level of food waste.

<sup>1</sup>Waarts, Y., Eppink, M., Oosterkamp, E., Hiller, S., van der Sluis, A. and Timmermans, T. (2011) *Reducing food waste: Obstacles experienced in legislation and regulations*, Wageningen: WUR, LEI Report 2011-059.



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**2. Requirements by private parties** like wholesale/retail sector and/or out of home sector themselves. For examples:

- a. The basic regulation on contaminations in food is Regulation (EEC) No 315/93. For all types of contaminations (during production, microbiological, pesticides, medicines) maximum residue levels (MRL) have been set by the EU. Some food operators in the Netherlands require a low percentage of the MRL to be at the very safe side so to avoid any risk of a recall.
- b. Hygiene codes are based on Regulation (EC) No 852/2004. These codes are not laws and their functioning could be evaluated and adjusted. For example the 'two-hour guarantee' results in waste in the catering industry, where under the hygiene codes it is prescribed that products that remain longer than two hours in a non-refrigerated environment in case when in principle refrigeration is required cannot be sold/served. This two-hour guarantee means that businesses end up disposing off a lot of food, both pre-packaged and unpackaged.
- c. Regulations on provision of food information. Because of product liability retail companies remove food products from the shelves before the 'best before' date, but this does not mean that these food products are not safe to eat. If thrown away, they cause (avoidable) food waste.

**3. Improvements in detections methods.** Some substances on the list of contaminations have zero tolerance levels. Due to improved detection methods, smaller amounts can be detected and more often batches of these products have to be rejected.

The same report (Waarts et al. 2011) found one EU directive that is implemented in the Netherlands in stricter way: the European directive related to protective measures against the introduction and spread of harmful plants and plant-products (Council Directive 2000/29/EC of 8 May 2000) and its related directives.

Such directives were translated in Dutch into the Plant Diseases Act, the Decision on the Suppression of Harmful Organisms Regulation and the Regulation on the import and movement of plants. Due to the great importance of exports, the Dutch government enforces a more stringent regime to tackle quarantine diseases such as brown rot and ring rot. This causes entire contaminated batches being removed from the market.

On the issue of *preventing food waste*: the Dutch Food and Consumer Product Safety Authority (VWA) supports volunteer organisations such as food banks and other charity organisations with a guideline how to treat products that are past the 'best before' date, of August 1, 2006 (Informatieblad 76). If organisations work following this guideline, they fulfil the requirements of Regulation (EC) No 852/2004. The VWA also supervises the volunteer organisations. Its bureau on risk assessment reported more recently on the risks of using 'former' food products and advises on the use.

## **D) Voluntary agreements**

### **Joint agenda for food chain sustainability and food waste reduction**

The Sustainable Food Alliance - SFA (business sector) and the Ministry of Economic Affairs (representing the public sector) agreed on a common agenda to foster food chain sustainability and food waste reduction. SFA is a partnership between the Dutch Food Retail Association (CBL), the Dutch Food Industry Federation (FNLI), the Dutch Federation of Agriculture and Horticulture (LTO), the Dutch Federation of Catering Organisations (Veneca) and the Royal Dutch Food Service Industry (KHN).

The agenda has been made between government and private sector to set up common goals for food waste reduction. The voluntary part relates to the private companies that are part of the Sustainable Food Alliance. Dutch industry has stepped up efforts through the Sustainable Food Alliance, by setting itself the goal of ensuring that 'reducing food waste' is adopted as an objective in commercial and logistical relationships between chain partners.

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The Alliance stated in the agenda that efforts should be made to ensure that chain partners provide clarity on the amount of waste. The agenda was launched in 2013 and will till 2020.

The agenda emphasizes the aim of government to achieve a reduction of food waste of the 20% within the food chain and identified a set of goals including:

- To establish a system to measure food waste along the food chain within 2015. Food chain actors will keep track of the quantity of food waste and its causes and will deliver this information to an independent organization.
- To focus on labelling. In 2015 'use by' and 'best before' dates will not be applied to the products for other purposes than food safety (e.g. commercial purposes to attract consumers for fresh products) or set to earlier dates than required in practice to assure food safety and/or guarantee food quality. No 'use by' will be applied when a 'best before' date is suitable.
- To reduce avoidable food waste side streams to a minimum by 2020. Avoidable residual waste streams should be minimised throughout the chain, and maximum value should be derived from residual waste streams in accordance to ladder of Moerman<sup>2</sup>.

*Types of implications:* optimization of food use.

*Food supply segment involved/addressed:* processing with a specific focus on the meat sector.

### **The No Waste Network**

The No Waste Network is an initiative of the Ministry of Economic Affairs in close collaboration with the Sustainable Food Alliance (Alliantie), Wageningen UR Food & Biobased Research and other stakeholders launched in 2013.

It is aimed at entrepreneurs and institutions in the food chain. The mission is to increase the value of surplus food and leftovers and to reduce food waste.

The initiative brings inspiring news, research and case studies to the attention to reduce food waste.

*Types of implications:* food waste management; food waste reduction.

*Food supply segments involved/addressed:* all.

## **E) Technical reports and main scientific articles**

### **Factsheet on food waste by consumers 2013 (Feiten en cijfers verspilling voedsel consumenten in 2013)**

Issued in 2013 by Milieu Centraal and Voedingscentrum.

The report shows that the top 5 of most wasted products are: milk products, bread, vegetables, fruits, sauces and dressings.

*Types of implications:* food waste management.

*Food supply segments involved/addressed:* food preparation and consumption.

### **Van Westerhoven M., (2013), Bepaling voedselverliezen in huishoudelijk afval in Nederland. Vervolgmeting 2013 (Determination of food waste in household waste in the Netherlands. Follow-up measurement 2013), CREM rapport nr. H13**

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<sup>2</sup> In the Netherlands, parallel to 'Lansink ladder' a term Moerman's ladder is used for food waste, which shows the 'optimum utilization' of residual flows, based on ethical norm, prompted by worldwide food security problems. The ladder begins where there are not yet any residual flows: the optimum use is food. Point two to ten relate to waste flows, food which has been removed from regular chain (Waarts, et al, 2011).

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Earlier measurement took place in 2010. Issued in 2013 by the Ministries of Infrastructure and the Environment and Economic Affairs. The main conclusion of the report is that in 2013 compared to 2010 food waste in Dutch households did not reduce significantly (nor increased).

*Types of implications:* food waste management.

*Food supply segments involved/addressed:* food preparation and consumption.

### **Food Waste Monitor (Monitor Voedselverspilling)**

Issued in 2013 by the Ministry of Economic Affairs.

The monitor presents the mid-term situation of food waste reduction in the Netherlands over the period 2009-2015. It shows that food waste is not reduced. The data are derived from waste streams, because direct data from companies are not available.

*Types of implications:* food waste management.

*Food supply segments involved/addressed:* primary production pre-harvest; primary production post-harvest; food preparation and consumption.

### **Ministry of Economic Affairs (2013), Facts and figures on consumer food waste in 2013 - How much food is wasted by consumers?, Amsterdam**

This publication shows that Dutch consumers waste about 0.8 billion kg of food every year, which is equal to € 2.5 billion a year in edible food. This is some €340 per household and over €150 per person.

*Types of implications:* food waste prevention and reduction

*Food supply segments involved/addressed:* food preparation and consumption.

### **Waarts Y., et al. (2009), Towrads 20% reduction in food waste in 2015 (Naar 20% reductie van voedselverspilling in 2015. Een verkenning van behoeften en kansen), Wageningen UR, report BO10310081202 [In Dutch]**

This report identifies the major causes of food waste in food supply chains and addresses key points relevant for food waste reduction, defines issues that have priority for the short and long term and identifies which parties in the food supply chain can work together to achieve the reduction target of 20%.

Issued in 2009 by the Ministry of Economic Affairs.

*Types of implications:* food waste prevention and reduction.

*Food supply segments involved/addressed:* all.

### **Waarts, Y., et al (2011), Reducing food waste: Obstacles experienced in legislation and regulations, Wageningen: WUR, LEI Report 2011-059**

This report provides an overview of the obstacles and solutions mentioned by chain actors. In part, the obstacles mentioned are a direct result of legislation and regulations or the means of enforcement; in part they are related to causes in different sphere, but often connected with legislation and regulations. The classification into "legal obstacles" and "non-legal obstacles" has been evaluated by a legal expert and policy officials involved in the study.

*Types of implications:* food waste prevention and reduction.

*Food supply segments involved/addressed:* all.

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## F) Communication and campaigns

### The purpose of food is to eat it (Eten is om op te eten)



The year of issue is unknown.

It is promoted by the Voedingscentrum the Netherlands.

This foundation is financed by the Ministry of Economic Affairs and the Ministry of Health, Welfare and Sports to give independent advice to the public on healthier and more sustainable diets and on the

reduction of food waste. It argues that per capita food waste is 50 kg. Reducing waste is good for environment and 'your wallet' also benefits from it. It suggests that handy hints for smart shopping, cooking and storing food in a proper ways -using of leftovers is just enough to reduce food waste.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* food preparation and consumption.

### Food Battle

Issued in 2013 and promoted by several supporters: ministries, supermarkets, regional province, Rabobank, Greencook.

Households recorded food waste and were stimulated to reduce waste in four small cities (Apeldoorn, Lochem, Brummen en Eerbeek); the food reduction was 20%.

It was repeated under 500 members of Association 'Vrouwen van Nu' (Modern Women) and the reduction of food waste of 30% was achieved in the households within 3 weeks. Scaling up the battle(s) is under consideration.



*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* food preparation and consumption.

## G) Other measures and projects

### Improved packages by PerfoTec.

PerfoTec developed improved packages for fruits and vegetables. The company was rewarded with the Accenture Innovation Awards for its innovation (Eisma Voedingsmiddelenindustrie, 2013). The product was launched in 2010 (Fruit Logista Berlin) and was supported by the Food & Nutrition Delta – a government support programme for innovation (the programme was not running anymore in 2014).

The innovation was based on an improved respiration system that ensured a better conservation of fruits and vegetables. Packages are adapted to the specific characteristics of the content.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* wholesale, logistic, retail and marketing.

### Food waste, the value of the food in the chain

In 2010 the Ministry of Agriculture has initiated a project to develop an education implementation plan "Food waste, the value of the food in the chain", which aimed to bring the food waste problem into attention:

- in professional and academic education (in colleagues, universities and vocational and private educational institutions)
- in general education (primary and secondary) for food waste.

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The project is carried out in cooperation with Education Groups Wellant college, INHolland Delft, Wageningen UR.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* food preparation and consumption with a major focus on education (primary, secondary, professional, academic).

### **Cucumber (Kromkommer)**

It is an initiative against food waste focusing on the recovery of "wonky" fruits and vegetables that otherwise would be removed from the food supply chain. The aim of the initiative consists in connecting food supply chain operators to each other and initiating activities to recover wasted wonky fruits and vegetables for example creating a specific soup line.

In 2013 this initiative has merged with the UK initiative "Too Good to Waste" launched in London in October 2011, with the aim of raising both consumer and industry awareness about the appalling scale of restaurant food waste, alongside offering viable alternatives for diners and restaurants.

*Types of implications:* food waste management; food waste reduction; optimization of food use.

*Food supply segments involved/addressed:* all.

### **Discount app**

Gemoro (a Dutch app developer) has developed a Discount app that should help both consumers and supermarkets to reduce food waste. Customers who have the Discount app installed in their smartphones can see which products come close to "best before" dates while doing the shopping.

The app shows supermarkets nearby the users and shows which items are in discount. The user can then buy these products with extra discount. For the supermarkets themselves, there is an administrative app available, by means of which the staff can indicate which products are on discount.

This app is currently still in a testing phase and is only available to customers of Albert Heijn branch in Eindhoven. However the app shows already other supermarkets, including Albert Heijn and PLUS branches in several other cities in the Netherlands.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* wholesale, logistic, retail and marketing; food preparation and consumption.

### **Toolbox - Reducing food waste in the catering**

Burgers' Zoo (Dutch recreational zoo) is developing a toolbox to be firstly used in daily recreation parks, but ultimately for the entire hospitality and catering. The goal is to achieve a minimum of 25% reduction in the loss of food within the company through better coordination of order systems, delivery times, and quality specifications. There is a view to reducing food waste by approximately 10,000 tons per year.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* food preparation and consumption.

### **Save and keep (Sparen en Bewaren)**

Coop supermarket will help consumers to better store and use leftovers. In addition to the measures that supermarket takes along its stores to waste less food (e.g. efficient supply chains) supermarkets want to help customers to throw less food away. From October 13 to November 23, 2014 an action Save and Keep was ongoing. Customers could save in the action week for convenient fresh boxes that help to keep products better. Customers can also share via Facebook tips about food waste prevention and encourage the use of leftovers.

*Types of implications:* food waste reduction.

*Food supply segments involved/addressed:* wholesale, logistic, retail and marketing.

### **From wasted food to health product**

Nutravit (a technology driven company) makes an addition to breadcrumbs out of residues of the potato processing industry. This addition to breadcrumbs also reduces fat absorption of cooking products. The use of this waste stream from the potato industry also thereby prevents wastage of fats. The additional advantage is that food is healthier, due to a lower fat content. These residues are rich in certain phytochemicals such as dietary fibre, minerals and vitamins. This project is focused on specific residues to isolate the non-digestible dietary fibres and edit them so that they can be consumed as a health product. That leads to less food waste and to lower CO2 emissions.

*Types of implications:* food waste management; food waste reduction.

*Food supply segment involved/addressed:* processing.

## **H) Food waste policy mix: highlights**

The overall goal of the Dutch government in food waste policy-mix is to reduce the amount of food in the first instance by at least by 20% by 2015. For this purpose the Dutch ministry Economics and Agriculture uses several policy instrument such as initiating subsidies directed to public private partnership to reduce food waste as well as funding directly projects directed to food waste reduction activities (e.g. research activities, fact sheets, food waste monitor).

Figure 1. The Netherlands's Policy Mix at December 2014



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Furthermore, the Ministry is actively involved in rising awareness campaigns (The purpose of food is to eat it; Food battle) and sets priority on food waste reduction in the following by bringing clarity on waste figures, examining nest before labels, supporting innovations to reduce food waste, providing financial support to FAO for worldwide awareness-raising campaign.

Next to governmental initiatives, the self-regulated policy instruments (such as voluntary initiatives) in the Netherlands are also very actual, since the private sector is actively involved in the food waste initiatives using own initiatives.

Regarding legislation concerning food waste management and legislation potentially implying food waste:

- EU regulations are the backbone of the national legislations. Some regulations are more strictly implemented by either the public authorities or private parties.
  - The Plant Diseases Act, the Decision on the Suppression of Harmful Organisms Regulation and the Regulation on the import and movement of plants are the only specific national regulations. The laws actively addressing food waste reduction are missing, but the government provides guidelines to deal with 'rejected' food products.
- Legislation addressed to optimization of food use is missing, though policies are intended to support the best use of food.

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## REFERENCES

### A) THE NETHERLANDS' S NATIONAL PLAN/STRATEGY ON FOOD WASTE REDUCTION

Sustainable Food - Towards sustainable production and consumption of food  
[www.rijksoverheid.nl/documenten-en-publicaties/notas/2009/07/29/policy-document-on-sustainable-food.html](http://www.rijksoverheid.nl/documenten-en-publicaties/notas/2009/07/29/policy-document-on-sustainable-food.html)

<http://no-opportunity-wasted.com/images/document/445.pdf>

### B) MARKET-BASED INSTRUMENTS

SBIR-verminderen-voedselverspilling (Small Business Innovation Research specific to reduce food waste)

<http://www.rvo.nl/subsidies-regelingen/sbir-verminderen-voedselverspilling>

MIT-regeling-topsector-agri-en-food (Subsidies for industries to cooperate with research institutions in the Netherlands)

<http://www.rvo.nl/subsidies-regelingen/mit-regeling-topsector-agri-en-food>

Tax on landfill

<https://www.ondernemersplein.nl/belasting/afvalstoffenbelasting>

<http://www.en.nvc.nl/news/item/nl-afvalstoffenbelasting-weer-ingevoerd-per-1-april-2014/>

[http://scp.eionet.europa.eu/publications/WP2012\\_1/wp/WP2012\\_1](http://scp.eionet.europa.eu/publications/WP2012_1/wp/WP2012_1)

### C) REGULATORY SCHEMES/REGULATIONS TRADING SCHEMES

None

### D) VOLUNTARY AGREEMENT

The Alliance for a Sustainable Food (business sector) and the Ministry of Economic Affairs (representing the public sector) have a common agenda for making the food chain more sustainable and reduce food waste.

<http://no-opportunity-wasted.com/images/document/447.pdf>

The No Waste Network

<http://www.nowastenetwork.nl/en/>

### E) RESEARCH AND TECHNICAL REPORTS

Factsheet on food waste by consumers 2013 (Feiten en cijfers verspilling voedsel consumenten in 2013)

<http://www.rijksoverheid.nl/onderwerpen/voeding/documenten-en-publicaties/brochures/2014/01/29/feiten-en-cijfers-verspilling-voedsel-consumenten-in-2013.html>

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<http://www.rijksoverheid.nl/onderwerpen/voeding/documenten-en-publicaties/rapporten/2014/01/13/bepaling-voedselverliezen-in-huishoudelijk-afval-in-nederland-vervolgmeting-2013.html>

Monitor Voedselverspilling (Food Waste Monitor)

<http://www.rijksoverheid.nl/onderwerpen/voeding/documenten-en-publicaties/kamerstukken/2013/05/21/brief-aan-de-tweede-kamer-monitor-voedselverspilling-in-nederland.html>



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## **F) COMMUNICATION AND CAMPAIGNS**

Eten is om op te eten (The purpose of food is to eat it)

<http://www.voedingscentrum.nl/nl/mijn-boodschappen/minder-verspillen.aspx>

<http://www.milieucentraal.nl/campagnes/etenisomopteeten>

Food Battle

<http://www.rijksoverheid.nl/onderwerpen/voeding/documentenpublicaties/rapporten/2013/04/11/foodbattle.html>

<http://www.voedingscentrum.nl/foodbattle>

## **G) PROJECTS AND OTHER MEASURES**

Improved packages for fruits and vegetables and the respiration measurement by PerfoTec.

<http://perfotec.com/>

Food waste, the value of the food in the chain

Kromkommer

<http://www.kromkommer.com>

Discount app

<http://www.retailnews.nl/rubrieken/emRoal20EeSs4iIAClQryw-11/app-wijst-op-producten-met-naderende-tht-datum-.html>

Toolbox - Reducing food waste in the catering

<http://www.nowastenetwork.nl/catering/news-vanuit-de-catering/>

COOP: Save and keep (Sparen en Bewaren)

From wasted food to health product

<http://www.nowastenetwork.nl/boerenentuinders/van-verspild-voedsel-naar-gezondheidsproduct/>

All links cited in the references have been accessed for the last time on February 3, 2016.

FUSIONS - Food Use for Social Innovation by Optimising Waste  
Prevention Strategies

