



FUSIONS

Regional Platform Meeting

Toine Timmermans
Wageningen UR

Düsseldorf, 9th May 2014

Food Waste → Food Use



Reducing food waste through social innovation



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



Involving 21 partners in 12 Member States



University of Natural Resources
and Life Sciences, Vienna



Institut National de la Recherche Agronomique



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



Swedish Environmental
Research Institute



Østfoldforskning



Magyar
Élelmiszerbank
Egyesület



Egy falat segítség
mindenhol elkél

Ahold



Institute of
Food Research



HACETTEPE UNIVERSITY
To the leading edge... Toward being the best...

Tristram Stuart
WASTE

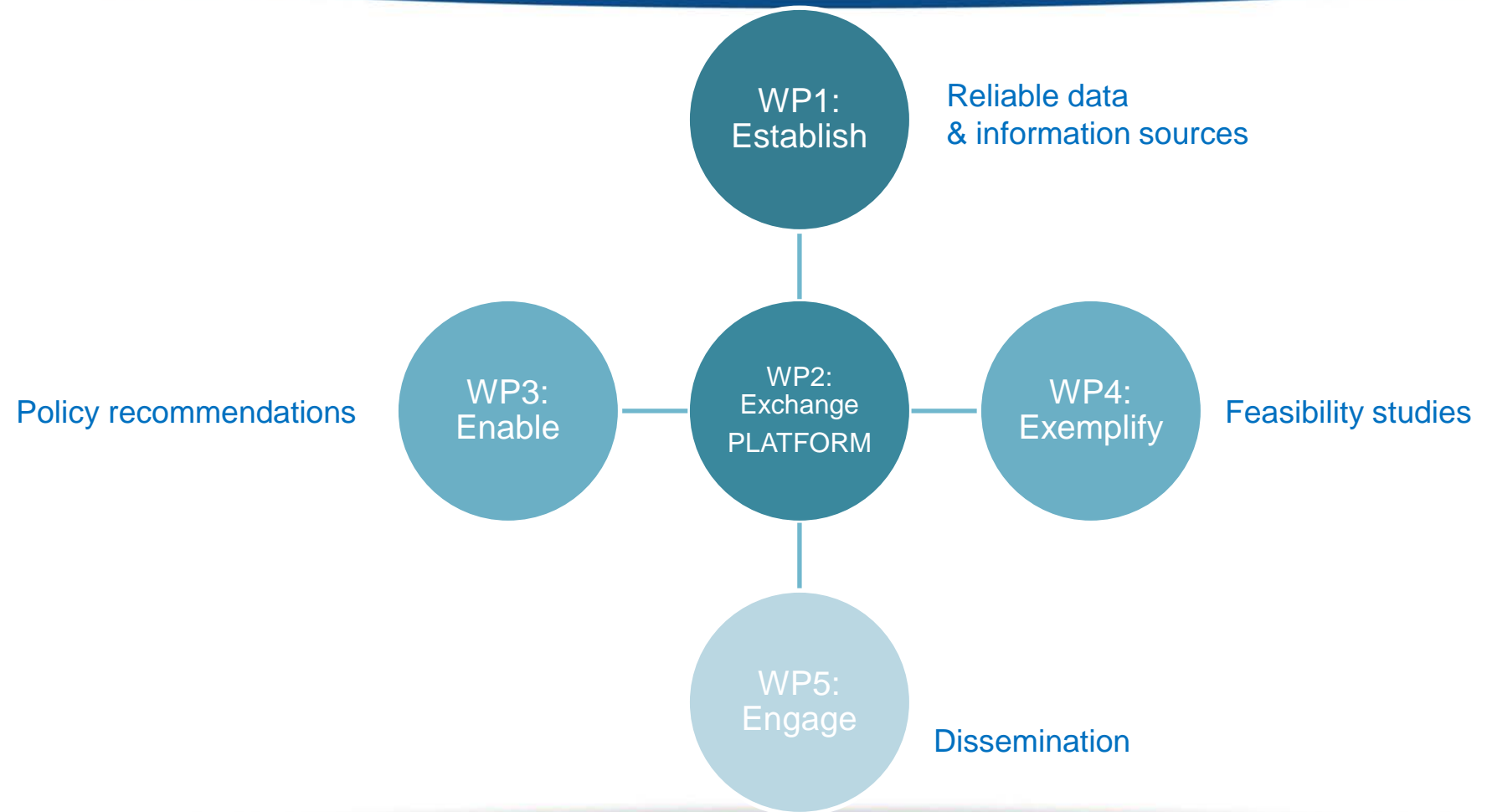


COMMUNIQUE

ANATOLIKI



Project structure



WP2: FUSIONS Platform Members

Already 150+ 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



WP3: ENABLE - Policy

- An extensive **literature review** has been conducted on legislation and policy driving food waste generation and reduction
- A **database of relevant European and national legislation and policy documents** was created
- A **Social Innovation Camp** was held on April 8th 2014 in Bologna, Italy
 - Aim: to bring together participants to generate a set of **new and concrete ideas and best practices that could be supported by policies** promoting social inventions and innovations in food waste prevention and reduction.



WP4: EXEMPLIFY

- An **inventory** has been developed of select **socially innovative food waste prevention and food waste management activities**:

<http://www.eu-fusions.org/social-innovations>
- A call was launched for **social innovation Feasibility Studies** to be tested within FUSIONS. Proposals were received for a number of different activities involving a variety of actors along the food supply chain.
- **Seven Feasibility Studies have been selected** for implementation throughout 2014



WP5: ENGAGE - Awareness raising events

Three large awareness raising events

► DAMn Food Waste 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



Reducing food waste through social innovation

WP5: Awareness raising events

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



Photo: Michael Bech



Communiqué
Resultater gennem kommunikation



Reducing food waste through social innovation



WP5: Awareness raising events

Feeding the 5000 Brussels (1 April 2014)

Together with Partners, Feeding the 5000 served up over 6000 delicious lunches all made from ingredients that otherwise would have gone to waste to highlight the positive solutions to the global food waste scandal.



Photo: Julie Feyaerts

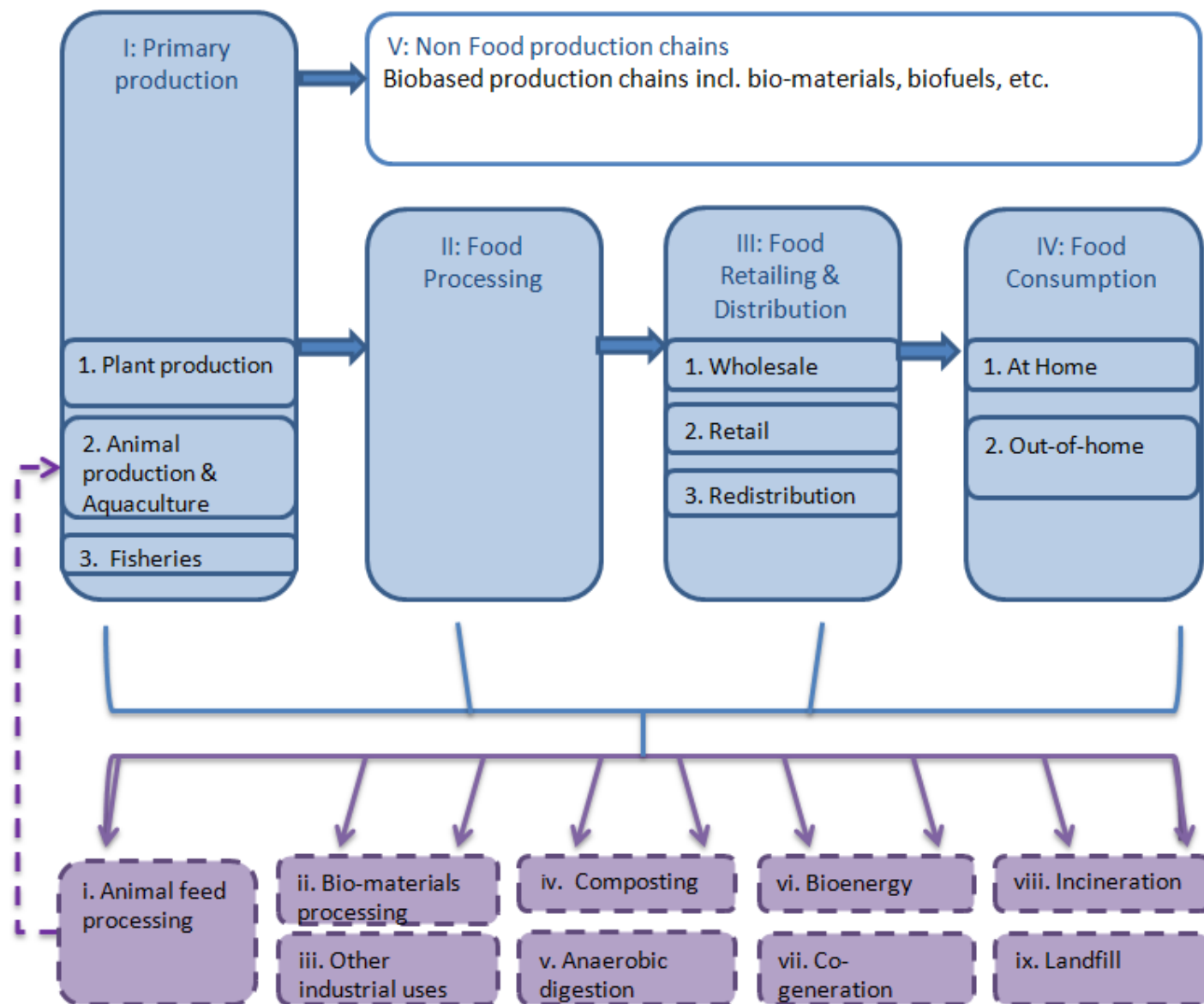
WP1: ESTABLISH

Assess food waste quantities and trends in food waste prevention and reduction by:

1. Establishing a **standard approach on system boundaries and definitions** of food waste
2. Developing, testing and describing **standardised reporting methodologies** to improve quantification of food waste
3. Comprehensively mapping **existing trends in relation to food waste prevention and reduction**



DRAFT VERSION



Resource flows in the Agri-Food System
/ generic framework

DRAFT VERSION

A0: Primary Production

1. Animal
Feed
Production

A: Food Supply Chain (primary application)

A1: Food
production

1. Plant production
2. Animal production
& Aquaculture
3. Fisheries

A2: Food
Processing

A3: Food
Retailing &
Distribution

1. Wholesale
2. Retail
3. Redistribution

A4: Food
Consumption

1. At Home
2. Out-of-Home

S: Secondary Resources

Any food and inedible parts of food removed from the food supply chain

S1: Edible food

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

S2: Inedible parts of food

Inedible parts removed from the food supply chain

B. Secondary application chains

B1: Valorisation &

1. Animal feed production
2. Bio-materials production
3. Other industrial uses

B2: Food Waste

4. Composting
5. Anaerobic digestion
6. Bioenergy
7. Co-generation
8. Incineration
9. Landfill

Resource
flows in the
Agri-Food
System



Next steps

- Development of a **standard methodology for monitoring food waste** (deliverable to be finalised in spring 2014 and discussed during regional meetings)
- Assessment of **socio-economic impacts of food waste** (impact with respect to nutrients and micronutrients; impact of food banks and other initiatives) is ongoing
- Work on **environmental impacts** of food waste is ongoing
- The work on **Estimation of EU data on food waste** will start early spring 2014
- Work on a **Food Waste Quantification Manual** to commence in early 2014



Objective for today: fruitful & interactive meeting



Reducing food waste through social innovation





Reducing food waste through social innovation