

## **FUSIONS**

# **European Platform Meeting**

Hotel Bloom! Brussels

30 & 31 October 2014

Programme





## **Thursday 30 October**

**Time** 

11.30 hrs Registration desk open at the PATIO

Coffee & networking

12.00 – 13.00 hrs Networking Lunch at the PATIO

13.00 – 14.30 hrs Plenary session at the FORUM

Introduction Welcome & FUSIONS Project update

**Toine Timmermans** 

Wageningen UR, NL, Coordinator to FUSIONS

WAGENINGEN UR
For quality of life

HEALTH AND CONSUMERS

Key notes Chantal Bruetschy

EC - DG Health & Consumers

EU policy developments on food waste

prevention & social innovation

#### Kai Robertson

WRI - World Resources Institute
Update on the Global Food Loss & Waste

Measurement Protocol



Table top interview with the key note speakers and FUSIONS representatives

Moderated by **Toine Timmermans** 



#### Consultation session round 1 at the FORUM

## **Exploring social innovation to reduce food waste**

WRAP is leading the Feasibility Study activities of FUSIONS, testing the impact social innovation can have on food waste reduction. Three reports have been produced to date on social innovation, which can be found at www.eu-fusions.org/publications. They describe what social innovation is, how the feasibility studies have been selected, and how policy might help enable and facilitate more social innovation projects to be initiated and scaled

For the European Platform Meeting, WRAP is keen to explore two key areas alongside providing an update on the feasibility study projects being operated by FUSIONS, the two areas are:

How can we support and scale social innovation projects that are reducing food waste?

How can we maximise the social benefits from social innovation food waste prevention projects?

Introduction

#### Sophie Easteal

WRAP, UK

The role of social innovation in preventing food waste - introducing the FUSIONS feasibility

studies



Inspiration Interviews

Benefiting people through food waste prevention social innovation projects

#### **Alexander Theodorisis**

Boroume, Greece

A volunteer initiative on independent food redistribution in Greece



BOKU, Austria

Measurement approaches for social innovations in food waste prevention

#### **Marine Lafon**

Disco BôCô, France Create a viral format of events where participants use discarded fruit and veg as they learn new skills in a convivial atmosphere, reducing social isolation and food waste





Universität für Bodenkultur Wien





Q & A with the interview panel followed by table top discussions



Time

15.30 - 16.00 hrs

**Coffee Break at the PATIO** 

16.00 - 17.30 hrs

Consultation session round 2 at the FORUM

### Supporting and scaling social innovation to reduce food waste

Moderated by

**Sophie Easteal** 

WRAP, UK



Inspiration pitches

Markus Hurschler

Foodwaste.che, Switzerland

Introducing 'Our Common Food' and entrepreneurship programme

**Michael Minch Dixon** 

Snact, UK

Maximising business success and reducing

food waste

Joris Depouillon & Alice Codsi

Food Surplus Entrepreneurs Network Supporting food surplus entrepreneurs to grow

and scale their activities

Table top facilitated discussions







17.30 hrs

Closing and Thank you

**Networking Drinks & Bites at the PATIO** 





## Friday 31 October

Time 8.30 hrs

Registration desk open at the PATIO

Coffee & networking

9.00 – 9.35 hrs Plenary session at the FORUM

Welcome Outline of today

By Toine Timmermans

Wageningen UR, NL, Coordinator to FUSIONS

Key Note Karin Östergren

SIK, Sweden

Reliable data for quantifying food waste in EU 28



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9.45 – 11.00 hrs Break-out Consultation Sessions Round 3

### **Quantification: guidelines & data gathering**

SIK is leading the Quantification activities of FUSIONS, developing an definitional framework and methodologies for measuring food waste, its environmental, social and economic impact and working towards reliable data and harmonising food waste monitoring throughout the EU 28 by delivering the FUSIONS Manual. To date, five important reports have been published on this topic: the definitional framework for food waste, reviews of food waste reporting methodology & practice, the EUROSTAT reporting method & statistics, a standard approach on quantitative techniques and an overview of food waste drivers along the food supply chain. The scope and outline of the Manual is also available to the FUSIONS Members. The publications can be found at <a href="https://www.eu-fusions.org/publications">www.eu-fusions.org/publications</a>.

For the European Platform Meeting the consultation sessions will address the quantification of food waste from two perspectives, the European/National perspective and the stakeholder perspective. The main questions addressed are:

What is the readiness for producing good food waste statistics within EU and what can be achieved by 2025?

What is in it for me? How to benefit from knowing the kilograms and how to use it in a proactive way?

### Producing good & reliable food waste statistics in the EU

Given the European goal to reduce food waste with 30% by 2025, how can FUSIONS' activities on quantification & harmonisation contribute in achieving the EC targets? FUSIONS has proposed a new definitional framework and is seeking how present information and management systems can deliver in achieving national and European levels of food waste statistics. What can be delivered today and what is needed in addition to collect qualitative and reliable data? What is the readiness for producing good European food waste statistics and what level of detail is possible today and towards 2025? How to make use of stakeholder data for national & European monitoring purposes?

These questions will be addressed in interactive sessions introduced by inspiration pitches from practice. The outcomes of all sessions will be reported on by the FUSIONS team and made available through our website.

#### Session 3.1

Moderated by

Karin Östergren SIK, Sweden



Inspiration Pitches

#### Ingela Dahlin

Livsmedelsverket: Swedish National Food

Agency, Sweden

The role of trade standards in primary production, food industry & retail and how to measure liquid waste in households



Johanne Sønderlund Birn (Agrotech,

Denmark)

Food waste reduction measurement & measures for producers and large scale

kitchens



#### Session 3.2

Moderated by

Clementine O'Connor BIO for Deloitte, France



Inspiration Pitches

#### **Odile Le Boloch**

Irish Environmental Protection Agency,

Ireland

Irish food waste prevention strategy

Alfred Vara Blanco (ARC Waste Agency of

Catalonia, Spain)

General program for the prevention and management of waste and resources of Catalonia for 2013-2020 (PRECAT20)





#### Session 3.3

Moderated by

Ole Jørgen Hanssen Ostfold Research, Norway



#### Paco Muñoz Gutiérrez

UAB: Universitat Autonòma de Barcelona, Spain Assumptions & estimations used for measuring food waste in households, retail & hospitality sector in the Catalan region.



#### **Ann Marie Manhart**

Envicient, Austria

Methodology of quantifying food waste in restaurants



11.00 – 11.30 hrs Coffee Break at the PATIO

11.30 - 13.00 hrs Break-out Consultation Sessions Round 4

## **Quantification: Measuring for impact & efficiency**

How to use the numbers? Once the kilograms are established, the next steps towards reducing food waste need to be taken. And, when measures are implemented, how can you measure for impact? How to benefit from knowing the kilograms and turn the numbers into an efficient use of resources? How to create added value in reducing the environmental, social and economic impact of food waste from a stakeholder, national and European perspective? What is needed to successfully follow up and communicate on the desired impacts? These questions will be addressed in interactive sessions introduced by inspiration pitches from practice. The outcomes of all sessions will be reported on by the FUSIONS team and made available through our website.

#### Session 4.1

Moderated by Camelia Bucatariu

FAO Food and Agriculture Organisation of the United Nations



Inspiration Pitches **Paul Featherstone** 

EFFPA – European Former Food Processors Association, EU

Action for high end valorisation of former food stuff into feed



Müge DeBrun

Creafem, Belgium Industry food waste project on valorising residual flows in the food processing sector



#### Session 4.2

Moderated by

**Graham Moates** 

Institute of Food Research, UK



Inspiration Pitches Clementine O'Connor, associate UN Environmental Programme Improving impact: update on the Think.Eat.Save campaign



Annika Marniemi

Kuluttaja-liitto: Consumers Union of Finland Food waste prevention communications programme in Finland



Session 4.3

Moderated by Felicitas Schneider

BOKU – Universität für Bodenkultur Wien



Universität für Bodenkultur Wien

Inspiration Pitches Jane Bickerstaffe

INCPEN – Industry Council for Research on Packaging and the Environment, EU Research & communication on reducing environmental impact targeting packaging in



the food industry

**Andrew Shakman** 

Leanpath, USA

Automated food waste measurements to improve the environmental sustainability of

foodservice organisations



13.00 - 14.00 hrs

**Networking Lunch at OO!** 



#### 14.00-14.35 hrs

#### Plenary session at the FORUM

Key Note

**Matteo Vittuari** 

University of Bologna, Italy European policy measures for food waste prevention through social innovation



14.45 - 16.15 hrs

**Break-out Consultation Sessions Round 5** 

## Policy and ambitions for governments and companies

The University of Bologna is leading the FUSIONS' work on creating recommendations for European policy targeting prevention and reduction of food waste through socially innovative measures. Making inventory on the current European and national legislations and policies that impact food waste generation and reduction, the FUSIONS projects wants to take the next step to identify sound measures and best practice for improved legislation and to establish criteria how to evaluate food waste policies. During the Social Innovation Camp in Bologna, Italy early 2014, FUSIONS Members and stakeholders discussed how policy can be used to facilitate social innovation and improve the use of food. During the European meeting, we want to take the next step in consulting all stakeholders on the following major questions:

What policy changes at the EU and Member State level are needed to achieve a 30% reduction by 2025? What are the most promising marketbased and other socio-economic governmental instruments and incentives?

How to stimulate social innovation through policy?

These questions will be addressed in interactive sessions introduced by inspiration pitches from practice. The outcomes of all sessions will be reported on by the FUSIONS team and made available through our website.





#### Session 5.1: Policy changes to meet a 30% reduction target by 2025

This session will target the following questions:

- What policy changes and improvements are needed at the EU level to meet the target of 30% of reduction by 2025?
- What changes at the national level?
- What are the roles of different departments, stakeholders and geographical regions in effecting those changes?

#### Moderated by Silvia Gaiani

University of Bologna, Italy



#### Inspiration Pitches

#### **Anne-Laure Gassin**

EC DG Health & Consumers EU Policy developments towards 2025



#### **Julian Parfitt**

Anthesis Group, UK On the UK House of Lords' Inquiry into Food Waste & EU policy



#### Paula Policarpo

DariaCordar, Portugal
Cooperation on the Portuguese food
waste prevention action plan
including legislation & sharing of best
practices, food security and food
safety







Session 5.2: Market-based instruments and other socio-economic incentives

This session will target the following questions:

- What are the most promising market-based instruments and other socio-economic incentives as specific policy measures for stimulating food waste prevention and reduction?
- What could fiscal benefits contribute to private investments specifically addressing food waste reduction/prevention?
- Should governments establish specific taxes or fees by charging food waste produced at the different levels of the food chain through a system of compulsory protocols, targets and standards?

Moderated by Lusine Aramyan

Wageningen UR, NL



Inspiration Pitches Jolanda Soons-Dings

EUPPA - European Potato Processors' Association Position statement on targeting food waste from the European potato processing industry's perspective



François Tasmowski

McCain, France Socially innovative gleaning activities in practice to prevent food waste



**Lisa Bennett** 

Greater London Authority, UK

Practical cooperation with small and
medium-sized enterprises in food
business from across London to
reduce food waste and divert surplus
food to charities

**GREATERLONDON**AUTHORITY

#### Session 5.3: Stimulating innovation through policy

This session will target the following questions:

- What are the policy barriers to entrepreneurship and innovation around food waste prevention?
- ➤ How can policy be used to facilitate social innovation action? E.g. in the following areas:
  - o Public procurement
  - CSR & business policy
  - Voluntary agreements
  - Intervening in education
- At what level are policies in these areas best able to facilitate social innovation (EU, national, local level) and how can each level be influenced?

#### Moderated by Matteo Vittuari

University of Bologna, Italy



#### Inspiration Pitches

#### Tekla ten Napel

Dutch Ministry of Economic Affairs, NL

Dutch food waste prevention policy & cooperation with stakeholders, implementing pilot studies and sharing best practices



Ministerie van Economische Zaken

#### Rosita Zilli

EUROCOOP European Community of Consumer Cooperatives Experiences of European consumer initiatives in the fight against food waste



## Olivier Neufkens (FoodWE.org,

Belgium)

Developing new entrepreneurial social initiatives to reduce food waste through online redistribution



#### 16.15 - 16.30 hrs

#### Plenary closing at the FORUM

Presenting outcomes of the sessions & closing of the event

By Toine Timmermans

#### 16.30 - 17.30 hrs

Farewell drinks in the PATIO



