



Barilla
Center
FOR FOOD
& NUTRITION

Barilla Center for Food and Nutrition

Food Losses & Waste

Ludovica Principato

Senior researcher BCFN

PhD Candidate Sapienza University of Rome

Bologna, 22nd May 2015

BCFN path against Food Waste

1. Position Paper 2012
2. Magazine 2013
3. Milan Protocol 2014
4. Food Waste initiatives – Companies and Retailers



2012 Position Paper – Reco for Policy Makers

- Common definitions and metrics
- Understanding the causes
- Reducing in order to recover less
- (Re)use
- A political priority
- Cooperating to save



Food waste: causes,
impacts and proposals



2013 Magazine

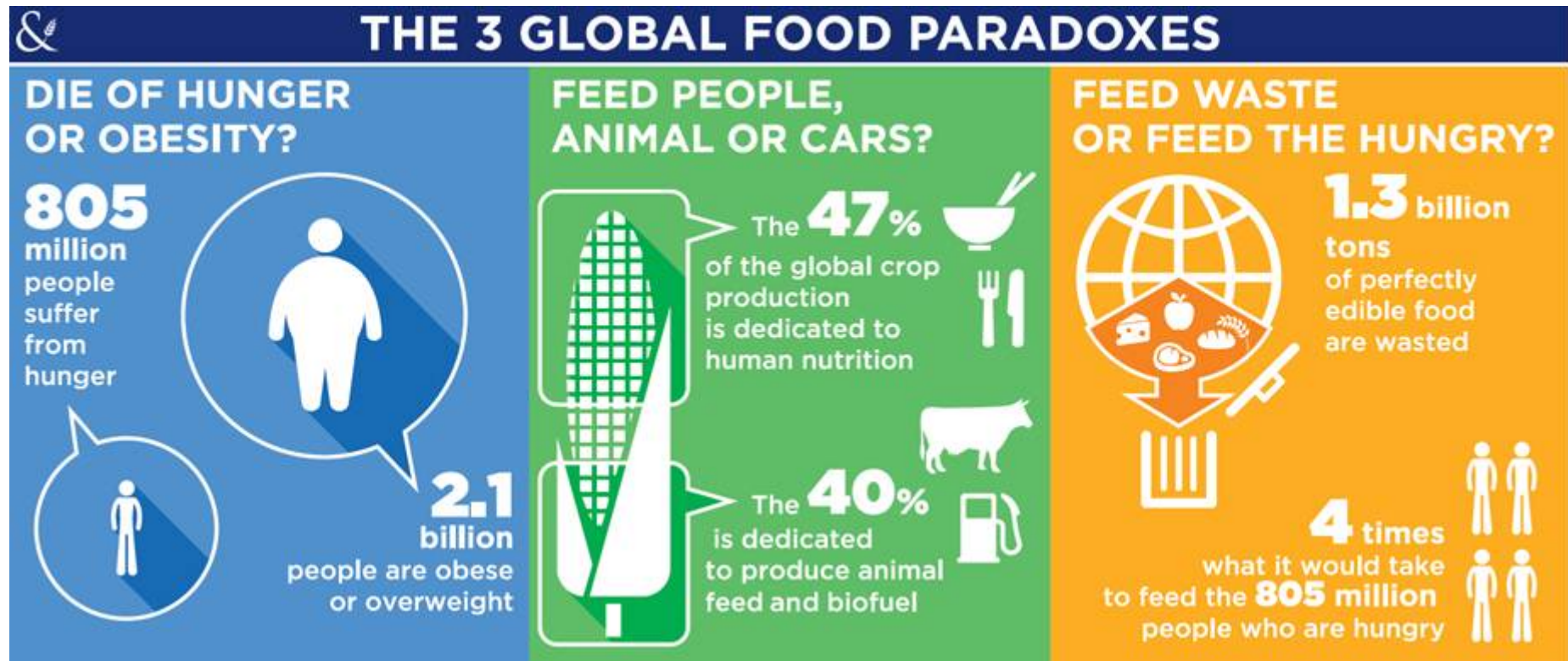
FEED THE WASTE OR FEED THE HUNGRY?



FOOD WASTE: DIMENSIONS AND IMPACT ON THE ENVIRONMENT



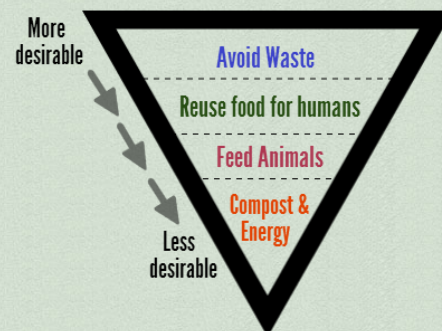
2014 MILAN PROTOCOL AND THE 3 FOOD PARADOXES



End Food Losses and Waste: A Roadmap



HIERARCHY OF FOOD WASTE PREVENTION



INITIATIVES

- ✓ Government
- ✓ NGOs
- ✓ Private Sector
- ✓ Food Chain Agreements

POLICIES

- ✓ Government
- ✓ International Agreements



2014 MILAN PROTOCOL: FW INITIATIVES- COMPANIES

UNILEVER

GENERAL
MILLS

KELLOGG'S

Food Waste Initiatives: Companies

United Kingdom, USA, Canada
WHERE: United Against Food Waste
INITIATIVE: United Against Food Waste coalitions have been launched in six countries with two more coalitions launching this year. Waste programs have also been established in 23 countries.

Switzerland, USA, Canada
WHERE: Nestlé
INITIATIVE: Nestlé joined the SAVE FOOD Initiative in order to resolve the complex issues of food loss and waste and is committed to preventing issues along the production chain from farm to consumers and beyond.

USA, Canada
WHERE: Starbucks
INITIATIVE: The "Grounds for Your Garden" Program provides interested customers with complimentary 2.27-kilogram bags of soil-enriching coffee grounds. Diverting coffee grounds and food waste from entering the landfill is also done through composting, where available. New ideas that may be implemented in the future include converting organic waste into bioplastics, detergents and other products.

United Kingdom, USA
WHERE: SABMiller
INITIATIVE: 94.4% of SABMiller's organic waste is reused or recycled: spent grain becomes cattle feed and yeast is used by food manufacturers to produce savory spreads. By-products are also converted to energy to further support farmers' incomes. Their "Gratitude Project" also considers techniques to turn unavoidable waste such as yam and cassava to other value products, such as snack foods or animal feed.

International
WHERE: Kellogg's
INITIATIVE: In the United Kingdom, one of Kellogg's snack production sites donates breaded or temp' packaging, but still in great quality food products to FareShare, a food redistribution charity. This model is also found to be practiced in both Australia and the US. Collaborations with other retailers and food manufacturers in order to identify strategies to reduce food waste have also been developed.

USA, Canada
WHERE: General Mills
INITIATIVE: General Mills partnered with Fractus United States to provide grants to individuals and organizations to implement innovative projects that "redirect excess produce to local food banks/partners". They also got involved in the "US Food Waste Challenge" which encourages industries to shift their current practices to more sustainable ones and are currently reclaiming reusable food for donations.

International
WHERE: McDonald's
INITIATIVE: The extensive amounts of cooking oil has recently been converted into biodiesel, fueling approximately 40% of McDonald's delivery trucks. In Scotland, restaurants are sending their kitchen food waste to anaerobic digestion plants to be converted into renewable energy. This practice will soon be implemented in restaurants all across the United Kingdom this year.


International
WHERE: Coca-Cola Enterprises and other major food retailers and manufacturers have signed onto the Courtauld Commitment 3 developed by WRAP. The commitment started in 2013 and runs until 2015 which hopes to further reduce the weight and carbon impact of household food waste, grocery product and packaging waste, both in the home and the UK grocery sector. If met, 1.1 million tonnes of waste would be reduced.

United Kingdom, USA
WHERE: Danone
INITIATIVE: Volunteers from Danone help collect surplus food from facilities and other organizations to have them delivered to food redistribution charities.

International
WHERE: Kraft
INITIATIVE: As an international corporation, Kraft Foods manufacturing outlets have developed a variety of initiatives. In Austria, 250 tonnes of used coffee bean husk were sent to a biomass power plant to provide electricity for homes. A Philadelphia Cream Cheese processing plant in Fallingb., Germany has successfully been a zero waste facility since 2009.

International
WHERE: P&G
INITIATIVE: P&G in Canada successfully redirected and managed their waste streams, resulting in 95% beneficial re-use of their waste in 2011. They have also developed strategies to segregate waste materials, diverting waste from landfills. In addition, 916,822 pounds of food products and other goods were donated to food banks.

IT'S TIME TO ACT NOW! DISCOVER MORE AND SUPPORT OUR INITIATIVE.
MILANPROTOCOL.COM • BARILLA CENTER FOR FOOD & NUTRITION

Infographic made & designed from the resources of Lushette Philosophy, Research, Design, Creativity, Lg and Food Waste. Data adapted from official company websites and resources.

#milanprotocol

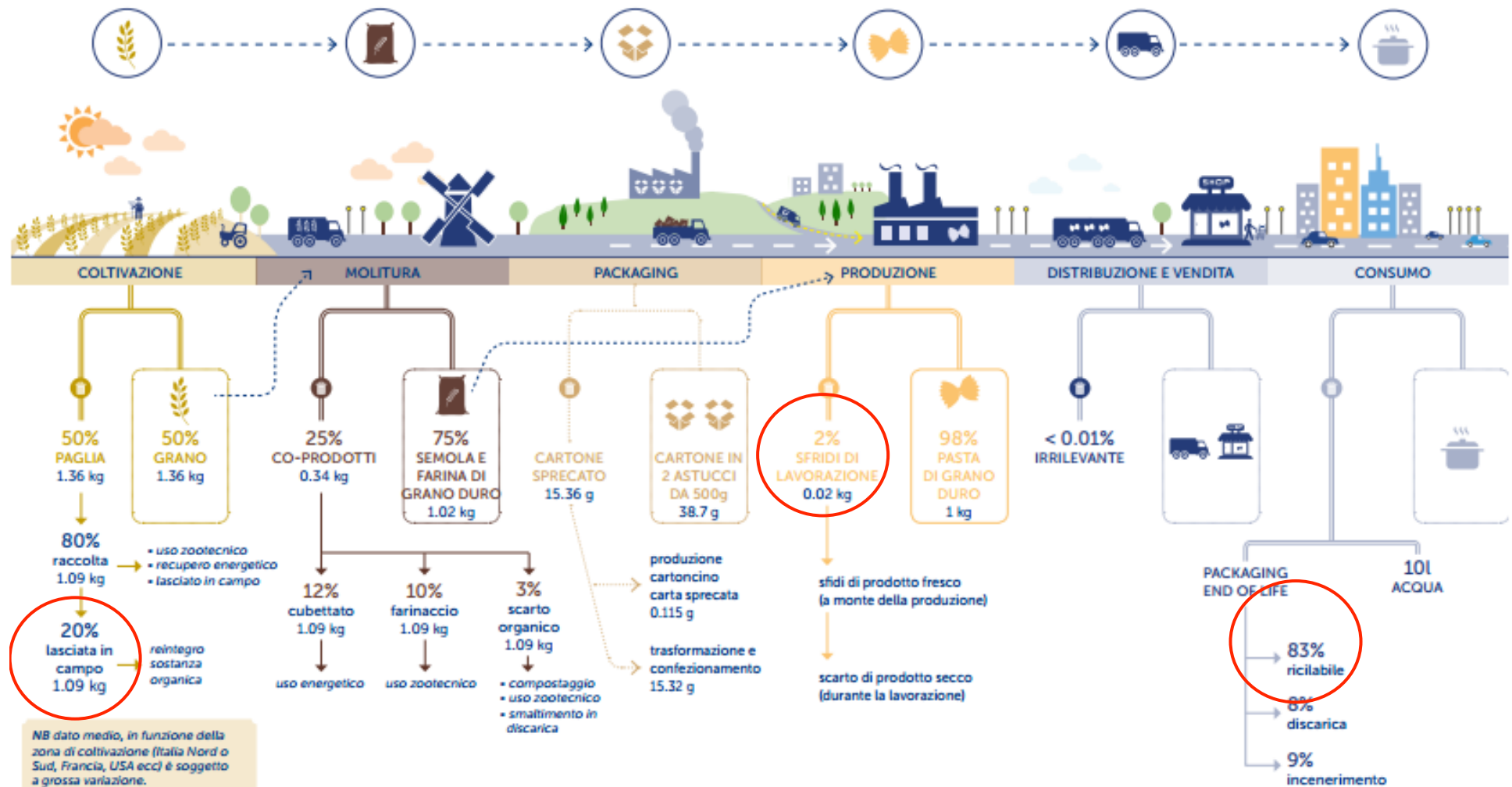
 make information beautiful



LA FILIERA DELLA PASTA

I PRODOTTI, I SOTTOPRODOTTI, GLI SCARTI

Tutti i dati si riferiscono ad 1 kg di pasta,
formato corto, Blue Box di cartoncino riciclato





Barilla
Center

FOR FOOD
& NUTRITION

Thank you very much for your attention!

ludoprinc@uniroma3.it
@ludoprinc

