The Sustainable Food Alliance

Food Chain Action for Reduction of Food Waste & Improved Valorisation In The Netherlands

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No More Food to Waste
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The Sustainable Food Alliance

- Dutch Federation of Agriculture and Horticulture
- Federation of the Dutch Food and Grocery Industry
- Dutch Food Retail Association
- Association of Dutch Catering Organizations
- Royal Dutch Hospitality Association
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Objectives

• Accelerate and scale up sustainability in the agri food chain

• Sustainable production and distribution major raw materials and end products

• Raise the bar/next level across all major Dutch supply chains
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Sustainability – 9 fields of work

- Fair Trading
- Food Waste & By-products
- Water
- Working conditions
- Animal Welfare
- Emissions
- Energy
- Transport
- Biodiversity
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Focus on:

• Meat

• Fruits & Vegetables

Reducing food waste – Valorisation & resource efficiency

• Transparency and communications
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How

- Partnership and common agenda with Ministry of Economic Affairs
- Best practices, tools, standards
- Research, monitoring
- Stakeholder dialogue
- Website www.DuurzamerEten.nl

- Private sector takes the lead, self regulation
- Government stimulates
Reducing food waste

- 2009-2013 Awareness
- 2014: Year against food waste
- 2016 Acceleration initiatives and projects

Contracts with Food Banks
Stepping up monitoring
Types of Projects

Scientific/fundamental

REFRESH
Resource Efficient Food and Drink for the Entire Supply Chain

TIFN RE001 & 002
Valorisation of raw materials and process efficiency & Reduction of spoilage of fresh and chilled products

CARVE
Across Supply Chain Action Program Reduction of Food Waste, Improved Valorisation & Resource Efficiency

Industrial/Applied

Scientific deepening & extension

Conceptual, theoretical framework
Library and Toolbox

Knowledge valorisation

Lessons Learned
Practical Modelling
Simulation Environment
Working with the Network
Reducing Food Waste

Project research and innovation

- **CARVE - Chain Action program**

  - **4 Pilots** in various supply chains in 2015:
    - reduction and optimising **Cheese**: focus on measuring waste
    - optimising returned **Bread** in the bakery chain, crumb, biscuits
    - consumer food waste behaviour in relation to the method of preservation
    - **Vegetables**
      - better ordering and logistics systems in the **Dairy** chain

  - **New pilots to come in primary and hospitality sector**
Reducing Food Waste

- 4 year project just started
- Developing control knobs (big and small)
- Toolbox and dynamic dashboard for optimalisation
- Interim results are pending
  - Partly first mover confidentiality

- More and more companies in pilots