

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
Fusions European Platform Meeting
Brussels, 18 May 2016



The Sustainable Food Alliance



Dutch Federation of **Agriculture** and Horticulture



Federation of the Dutch Food and Grocery **Industry**



Dutch Food **Retail** Association

VENECA Vereniging
Nederlandse
Cateringorganisaties

Association of Dutch **Catering** Organizations



Royal Dutch **Hospitality** Association

The Sustainable Food Alliance

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**



Wij steunen
Voedselbank

Contracts with Food
Banks

Stepping up monitoring



Types of Projects

Scientific/fundamental

Industrial/Applied

REFRESH

Resource Efficient Food
and Drink for the Entire
Supply Chain

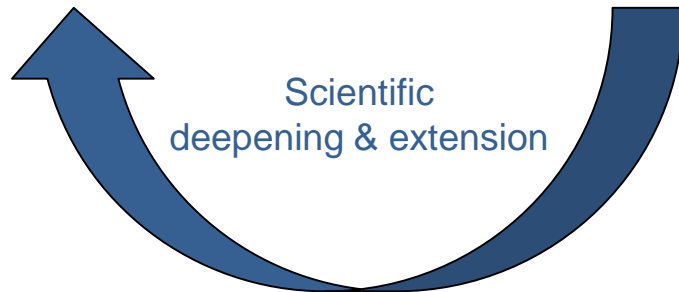
TIFOOD
NUTRITION

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



Conceptual, theoretical framework
Library and Toolbox



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 optimisation
- Interim results are pending
 - Partly first mover confidentiality
- More and more companies in pilots