Swedish strategies to prevent food waste

Ingela Dahlin, Swedish NFA - FUSIONS Brussels 31 October 2014



National aim to reduce avoidable food waste

Government commission 2013-2015.

- analyze opportunities and obstacles for reducing food waste
- promote increased cooperation between stakeholders
- implement targeted information activities for consumers
- disseminate information on best practice
- encourage greater use of inevitable food waste for biogas production



Cooperation between national authorities

- National Food Agency
- Environmental Protection Agency
- Board of Agriculture

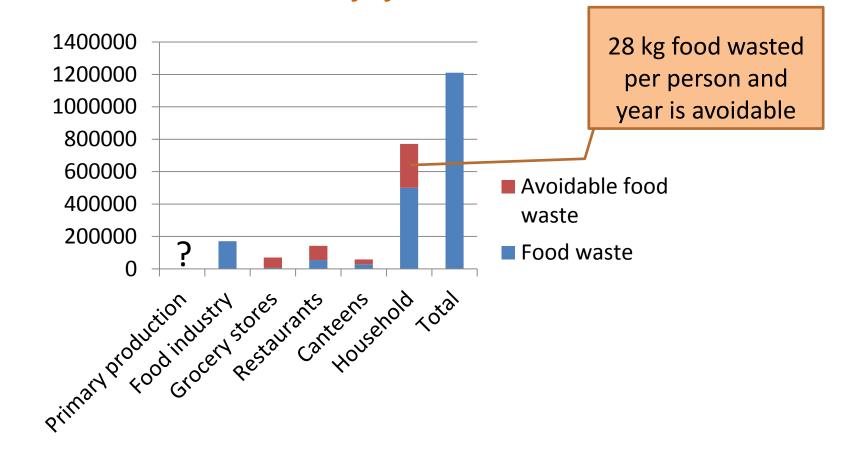








1,2 million tonnes of food waste in Sweden every year





Generated amount of food waste (tonnes) in different sectors in 2012 (Svenska MiljöEmissionsData, SMED).

New study: Food and drink rinsed down the drain



- 224 000 tons per year
- 26 kg /person and year

For more information:
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Economic benefit

Calculation and communication of the economical benefit from prevention of food waste.

20 % reduction of Swedish food waste

= 3.2 - 5.7 billions SEK netto (350 000 000 - 620 000 000 €)



Implemented activities; Surveys

- Literature Study- managing avoidable food waste
- Primary production: Quantities and causes (beef and lettuce)
- Marketing & quality standards: Fish, Fruit and veg
- Food industry: Causes and Solutions incl. effects and costs
- Retail: Possible measures incl. effects and costs
- Consumers: Attitudes and behavior
- Liquid food waste: Measuring methods and amounts
- Decreased temperature in the cold chain
- Microbiological analysis of foods at expiration date (pilot)





Literature study

Managing avoidable food waste.

Data, measures, and policy instruments, as seen in the Nordic countries, Great Britain and the Netherlands





Harvested iceberg lettuce, Sweden







Why do we throw away edible fruit and vegetables?









- We believe that marketing standards have only a limited effect on waste in Sweden. Instead, high quality requirements of retailers and consumers cause most of the waste.
- Many requirements demanded by retailers and consumers are cosmetic and have little or no effect on the eating quality of the products.
- Waste in primary production of fruit and vegetables varies between 0 and 30 per cent depending on the product.

- Marketing standards have limited effect on waste in Sweden.
- High quality requirements of retailers and consumers cause most of the waste.

Link to report

For more information:

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Food waste and Trade standards in fish and shell fish.



Marketing standards do not cause any significant food waste in Swedish fishery.

For more information:

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Actions for reducing food waste in the food industry.

Food wastage in the industry can be reduced by 50 % in a first step.

For more information:

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Waste reducing actions in the food store

Measures e.g.:

- limiting the possibility to reject fresh fruits and vegetables (35 ton)
- donate food to charity (30 ton)
- increase the activity with the ordering system (6 ton)
- freeze and sell meat on a second hand market (1,5 ton)



For more information: lngrid.Strid@slu.se



More information in English:

Report summaries from
Swedish Food Waste Reduction Project 2013-2015
www.slv.se





Activities 2014-2015

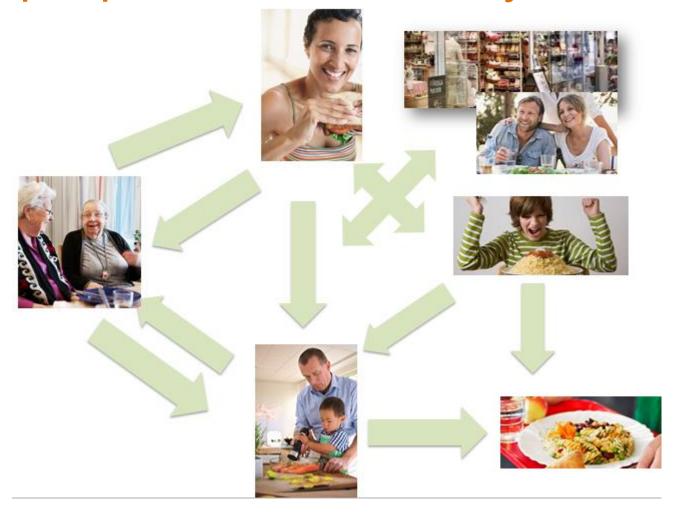
- Consumer communication
- Increased collaboration between stakeholders in the food chain
- Application of food legislation
- Project on fodder







"Other people throw food away - not me"





Respondent's thoughts about food waste

- 9 out of 10 don't think food waste is a problem for their household
- But 8 out of 10 think that food waste is a problem for the society







Conclusion; Households

Awareness needed!!





Reduced food waste



Project under Nordic Council of Ministers (NMR), Green growth initiative

Three subprojects:

- Definitions and methods of measurement.
 Data for primary production.
- 2. Date labelling
- 3. Food Banks

"Feeding events "





Thank you for listening!

Links:

- www.slv.se
- Nordic project

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