

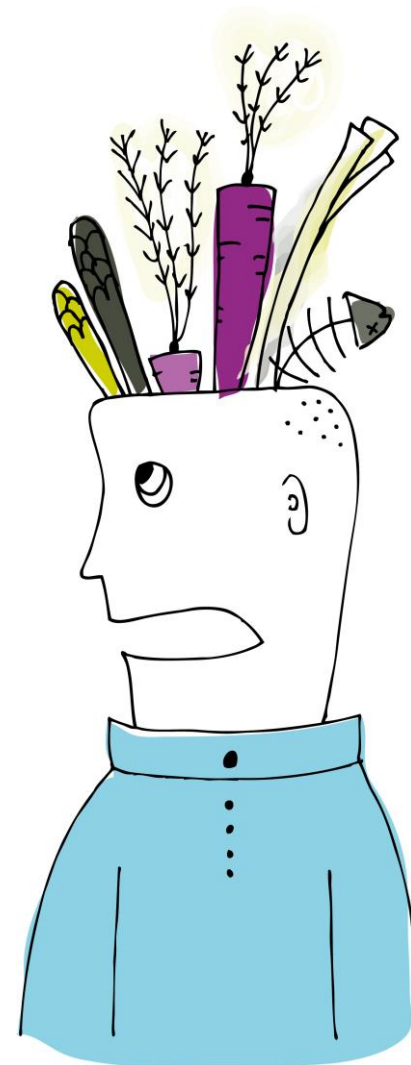
How to reduce food waste at producers and large scale kitchens

– barriers and actions



AgroTech

- Independent, research-based consultancy and technology transfer
- Approved Technology Institute (GTS) for agri-technology and food innovation
- Private and non-profit
- Approved by the minister of science, technology and higher education
- 90 employees.



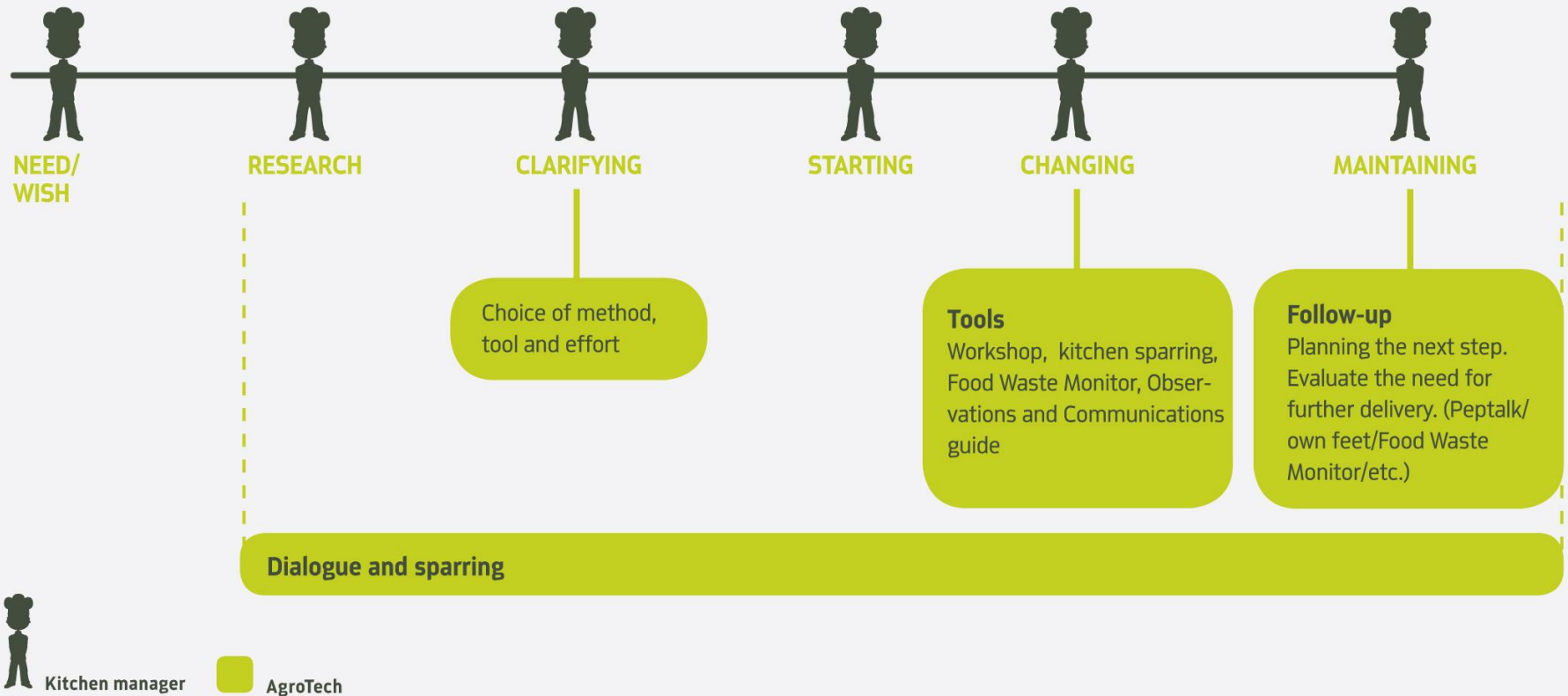
Fruit and
vegetable
production

Post harvest
handling and
storage

Wholesale

Large scale
kitchens





Quantification

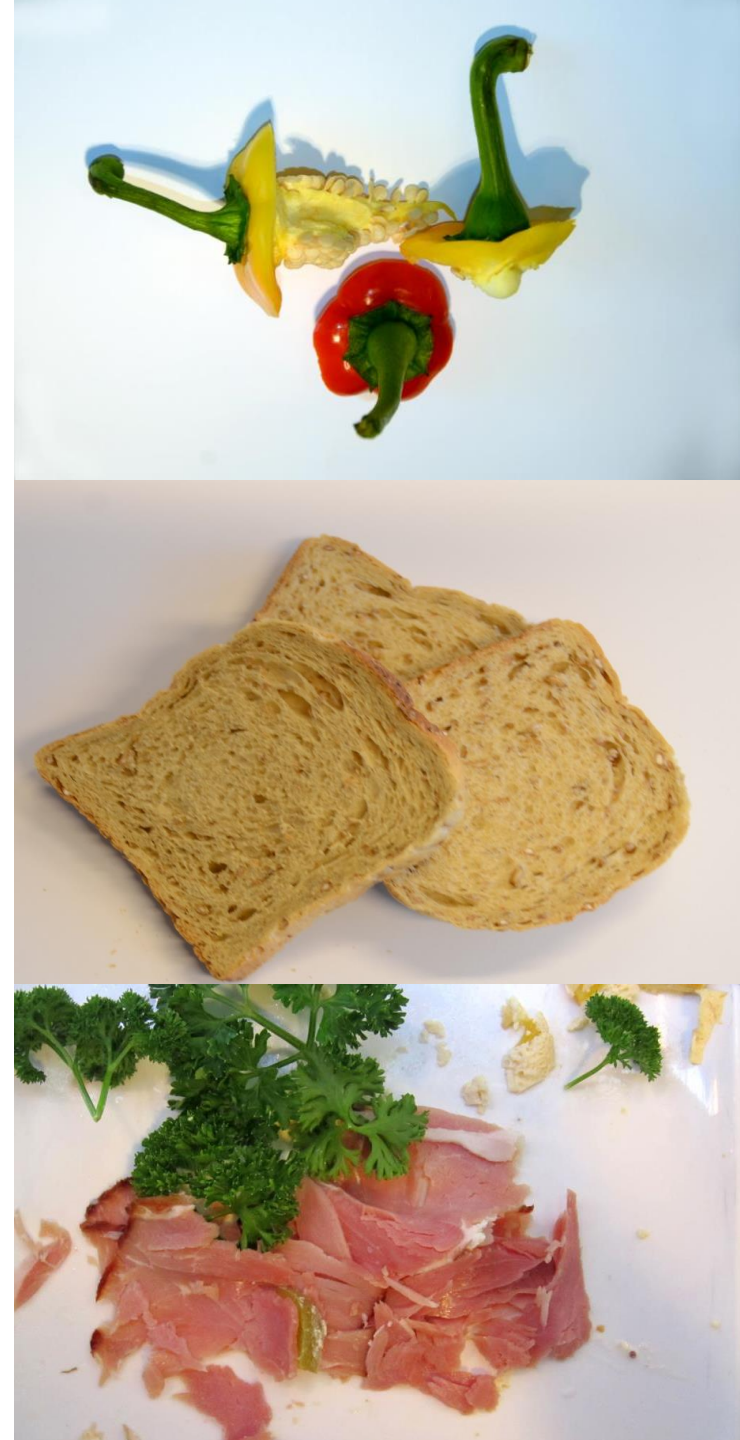
- Weblog
- Personal interview
(mapping amount and value)



Barriers for reducing food waste

Definition, knowledge and attitude

- What is waste?
- What is scrapings?
- When does something become waste?
- Who can use our waste?



Get management along

Common definition

Create the opportunity for exchanging ideas

Create a common vision

The opportunity to be flexible and creative

Remember the successes – and celebrate!

Must be a natural part of the culture

Make sure everyone has the necessary knowledge

Tips for success

Business development through knowledge and innovation



Read more on agrotech.dk/en or contact:

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