

Partnering for sustainability in the Dutch agrifood chain

The Sustainable Food Alliance

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The Sustainable Food Alliance



VENECA Vereniging
Nederlandse
Cateringorganisaties



- Dutch Federation of Agriculture and Horticulture
- The Dutch Food Industry Federation
- The Royal Dutch Hospitality Industry
- Dutch Federation of Catering Organisations
- Dutch Food Retail Association



The Sustainable Food Alliance (2)

- Private sector initiative
- Unique > complete food chain working together
- In cooperation with the Ministry of Economic Affairs
- Goal: Increasing sustainability of Dutch agrifood chain



Sustainable Food Agenda 2013-2016

1. Making sustainability in the food chain mainstream with extra attention for:
2. Sustainable meat
3. Reducing food waste and optimising waste streams
4. Improving transparency and communication



Results food waste 2009-2012

1. Special working group on food waste
2. Position paper on labelling:
 - (Perceived) link between durability and food waste
 - Sensible application of durability dates
 - Food security number one priority
 - Consumer awareness best before dates etc
 - Dilemma of adding preservatives/negative perception



Results 2009/2012 (2)

1. Joint definition. Food waste is:
When food meant for human consumption is *not* used in that way. If it wasn't meant for human consumption we *don't* see it as food waste.

We define the following steps how to value the prevention of food waste*:

1. Prevention
2. To use it for other human consumption (food banks)
3. Convert to human food
4. Use it as feed

*Based on Ladder of Moerman



Reducing food waste and optimising waste streams

Contribute to ambition of government to reduce food waste with 20% in 2015 by:

1. Project consumer awareness
2. Project Helpdesk optimising waste streams
3. Project monitoring



Project consumer campaign

1. Consumer waste biggest impact
2. Important to inform them on labelling, portions etc.
3. Working closely with Dutch Nutrition centre to provide materials to inform consumers
4. Working closely with food bank
5. National campaign government





Helpdesk

1. Help business to reduce food waste
2. Share best practices
3. Give them help to monitor and see where focus is needed
4. No waste network



Monitoring

1. Discussion too much on exact numbers instead of reducing waste
2. Stimulate business to get more detailed insight for their own profit instead of forcing to publicize numbers
3. Work together with WUR/Ministry on expanding Monitor food waste



Best practices

1. E-learning on food waste
2. Burgers Zoo
3. Valorise potato waste streams
4. Research in each sector to get more insight in waste



Top Institute Food&Nutrition

- Food Chain Sustainability and Dynamics
 - Sustainable Packaging (Post-Consumer Packaging Recycling)
 - Valorisation of Raw Materials and Process Efficiency (DSS, optimize food chains with respect to costs, quality of the delivered goods and efficient use of resources)
 - Reduction of Spoilage of Fresh and Chilled Products (DSS logistical and technological innovations)
 - Reduction methane emission dairy cows (interplay between rumen microbiota, feeding and animal genetics)

TIFOOD
NUTRITION



Conclusion

- Work together in food chain
- Measurement is key but goal should be to give companies more insight> win-win
- Share best practices>knowledge needed



Thank you for the attention



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