

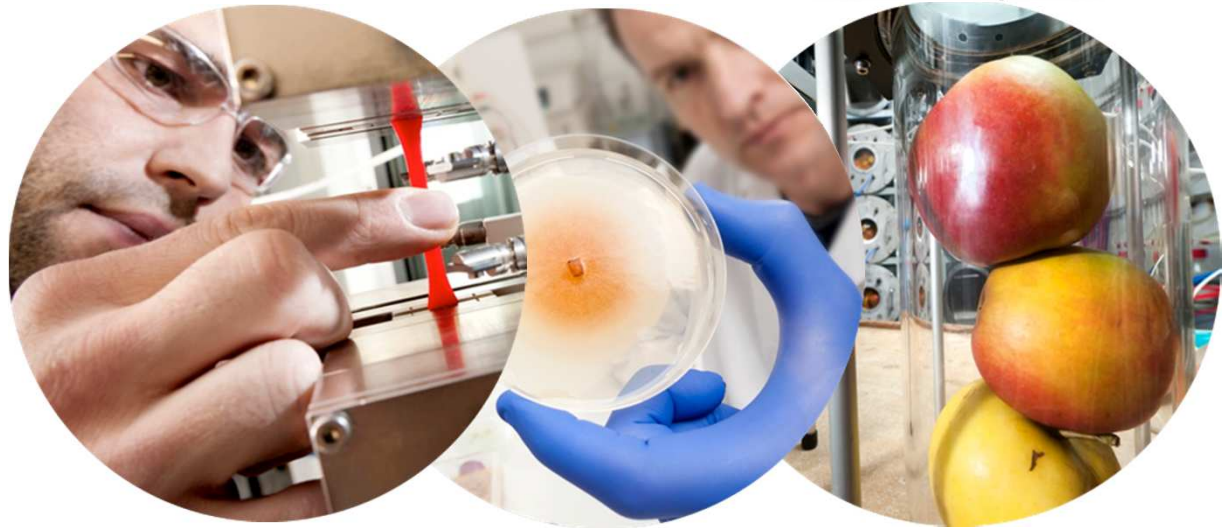
# Public-Private Partnerships and Social Innovations to Reduce Food Waste

APEC Workshop

*Toine Timmermans*, PIURA, 22 September 2016



Asia-Pacific  
Economic Cooperation



# Food waste – latest estimate EU-28

EU-28  
PRODUCES



88 MILLION  
TONNES  
of food waste per year

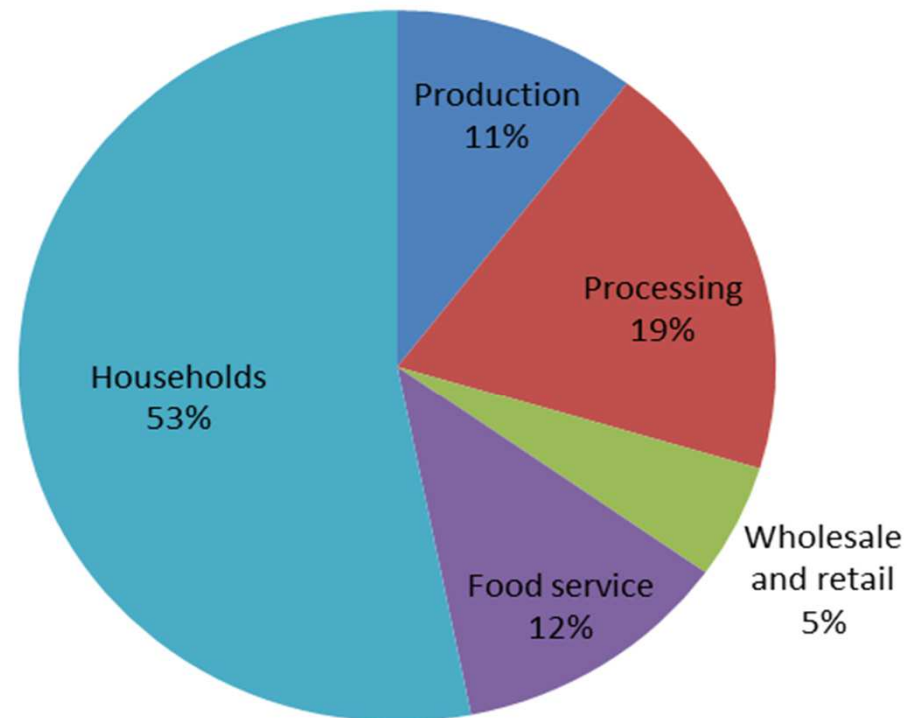
amounting to an estimated

143 BILLION  
EUROS



For more information on data and quantification, access the March 2016 FUSIONS reports "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"

# Food waste – latest estimate EU-28



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# Some relevant trends in the Food world & drivers for the FLW issue

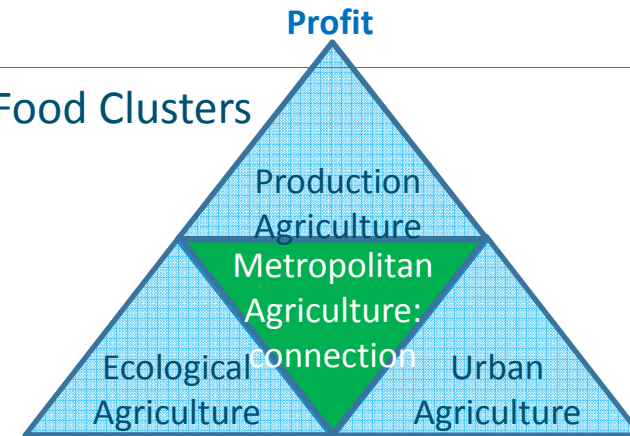
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- The challenge of overpopulation - 9.6 bln people in 2050 - 60% more food production globally in 2050
- The challenge of urbanisation - in 2050 - 70% of population is living in urban areas
  - Equivalent of building a new city for one million people every week in the next 35 years
- The challenge of beating malnourishment
- Changing diets
- Increase in obesitas & chronic diseases

# Sustainable Consumption & Production

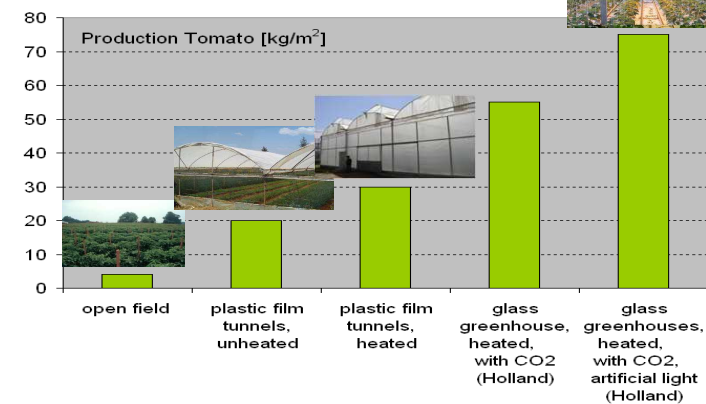


Metropolitan Food Clusters



Planet

People



# European & global targets & initiatives



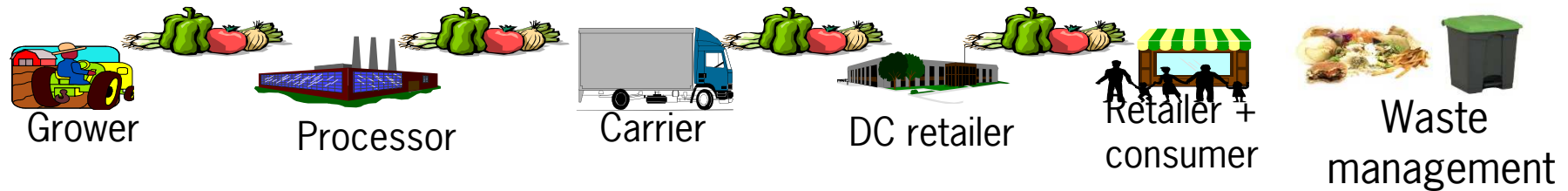
## SDG 12.3:

- By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses
- EC Circular Economy Package Target = SDG 12.3

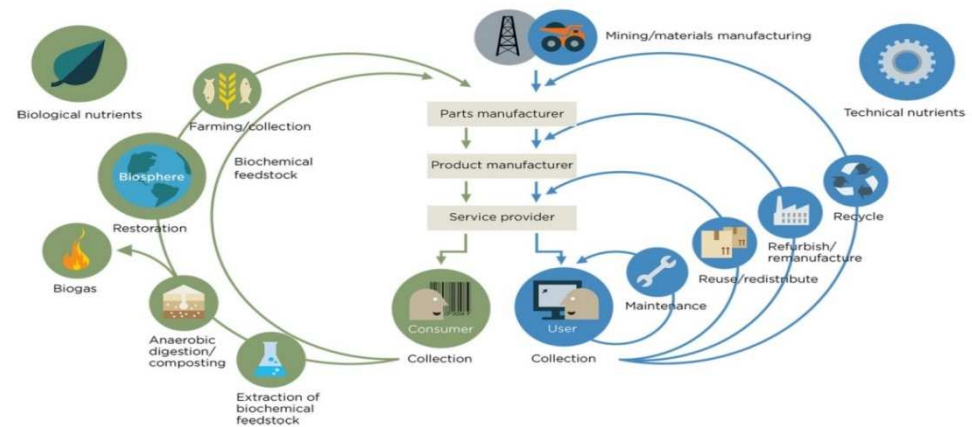
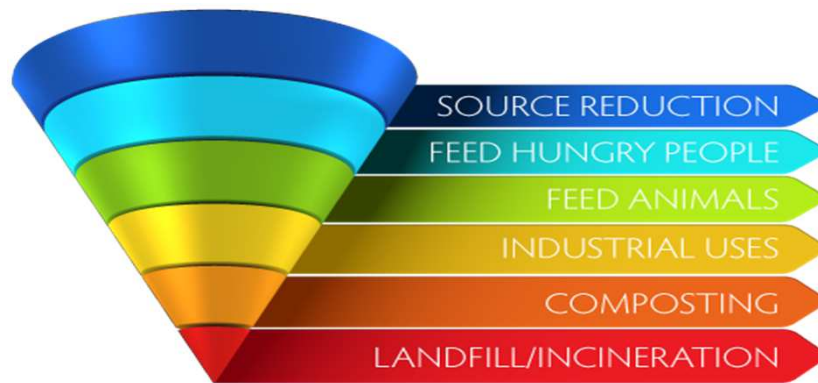




# Circular economy & value networks



**Where does this company sit within the circular economy?**



# FUSIONS Project Structure

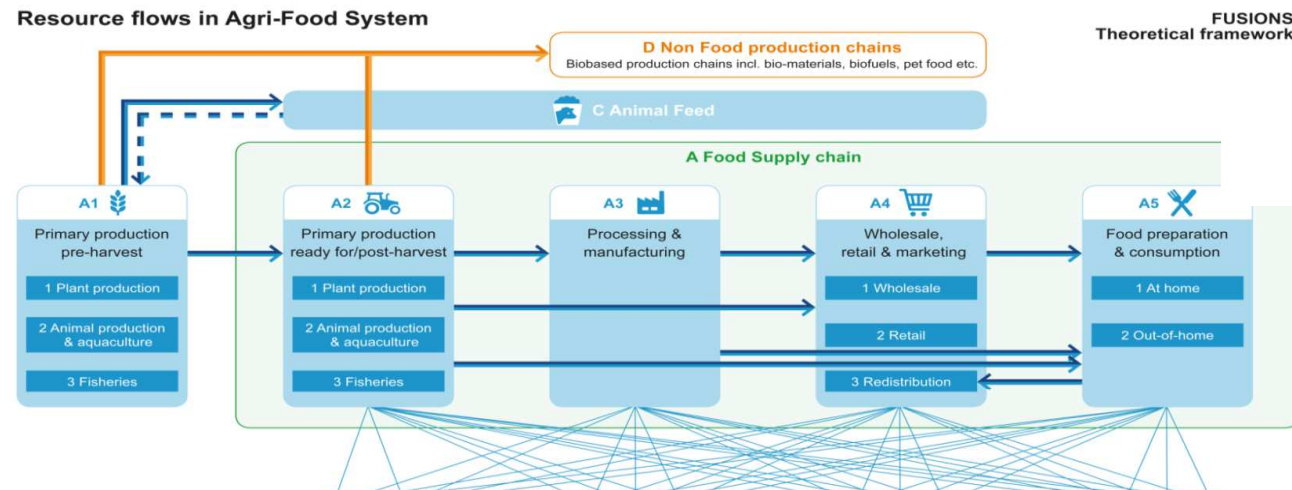




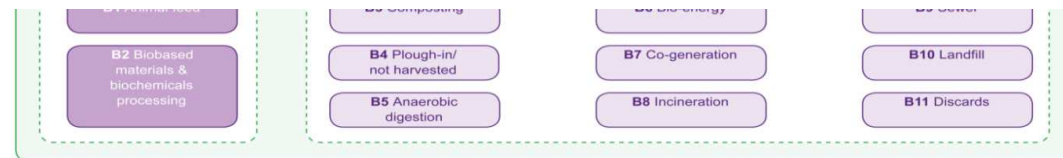
# FUSIONS multi-stakeholder platform



# FUSIONS definitional framework



**Food waste:** Any food, and inedible parts of food, removed from the food supply chain to be recovered or disposed to B3-B11, describing different end of life treatments



# FLW PROTOCOL



A multi-stakeholder effort to develop a global  
*FLW Accounting and Reporting Standard*



World Business Council for Sustainable Development



Wageningen  
Food & Biobased  
Research

# Gleaning Project – Several countries

## Objectives

- **Bring together & support** existing **gleaning projects** and understand the **opportunities** and **challenges** to further **catalyse** gleaning movements across **Europe**
- Develop guidance & dissemination tool

## Outcomes:

- **Support provided** to 4 countries (Belgium, Spain, France, Greece)
- **Gleaning guide** and **website** set up



Gleaning  
Network EU



Wageningen  
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Research



# Cr-EAT-ive Project – Greece

## Raise awareness and influence behaviour

### Objectives

- **Raise awareness** on food waste and **influence behaviour** of kindergarden children, their parents, teachers & canteen staff

### Outcomes

- Food waste **diaries** (30 families)
- **Teaching materials** for children (teacher guides, fun exercises & a board game)
- Educational **guidelines** aimed at parents



#### Project Participants

6 Kindergardens

480 children

480 families

25 Teachers

7 Kindergarten Heads



# Social innovation, inspiring examples



The  
harvest...



...Of the  
day



EAT  
FIVE  
A DAY  
**WEIRD  
FRUITS &  
VEGETABLES**



**INGLORIOUS**  
fruits & vegetables

by **Intermarché**



# Upscaling: de Verspillingsfabriek





# Alternative protein production systems



# Food waste in health care: win-win

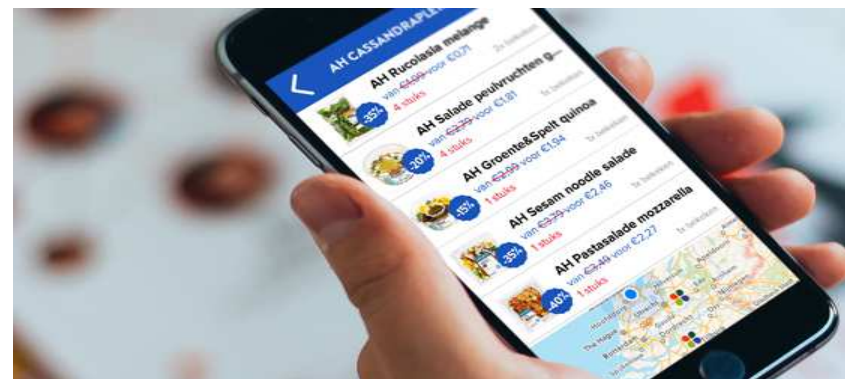
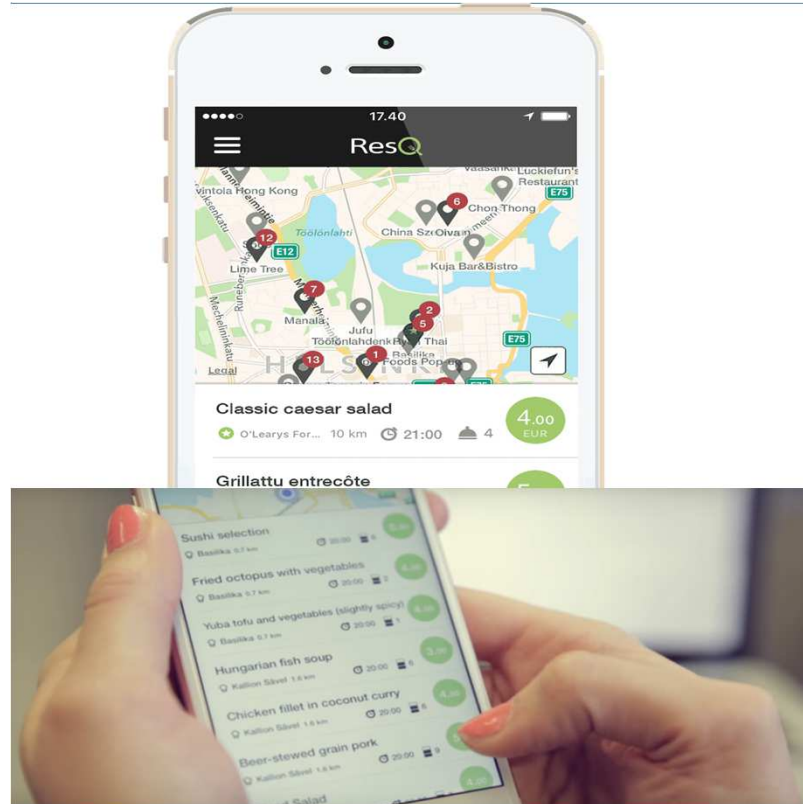
- Assessment of the relation between the serving concept and the effects on waste & quality of life
  - Food waste reduced to 2-20% (depending on new concept)
  - Appreciation quality of food increased (typical from 6 to 8)



## Benchmark

Wageningen UR has applied the method in 15 Dutch hospitals and healthcare institutions, making it possible to compare the results with each other. In this way, the organisations do not only know precisely how much they waste themselves, but also whether that is relatively more or less than the anonymised average of other hospitals.

# Interaction retail & food service - consumer



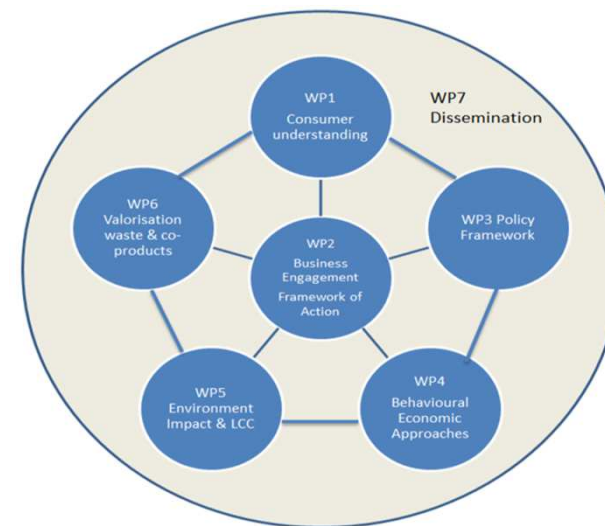




## Resource Efficient Food and dRink for the Entire Supply cHain (2015 – 2019)

**26 partners**

**Multi stakeholder platforms: the  
Netherlands, Germany, Spain,  
Hungary, China**





## The REFRESH Project

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A central ambition of the REFRESH project is to develop a 'Framework of Action' model that is based on strategic agreements across all stages of the supply chain (backed by Governments), delivered through collaborative working and supported by evidence-based tools to allow targeted, cost effective interventions.

Success will support transformation towards a more sustainable food system, based on Circular Economy principles, benefitting Europe's economy, environment and society.



## Upcoming events

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### Launch REFRESH China, 26-27 November Beijing

The Food Waste Conference  
Multi-stakeholders Platform on Sustainable Food Supply  
And Consumption for Food Waste Reduction



[www.eu-refresh.org](http://www.eu-refresh.org)

Wageningen  
Food & Biobased  
Research



# CGIAR – CCAFS Program Reducing FLW

- New program in the context of Climate Change Agriculture and Food Security (2016 – 2022)
- 2016 Inception stage
- 2017 Develop new Public-private Partnerships

## **Project outcome statement**

The project will contribute to understanding the link between FLW reduction and emissions mitigation, drivers for reducing FLW relevant to mitigation and promising interventions and their potential impacts on food, nutrition and emissions. The project will achieve this by setting up initiatives in selected value chains and regions with strong consortia that target the reduction of FLW, including business models and finance, stakeholder incentives, and interventions in the enabling environment.



# CGIAR – CCAFS Program Reducing FLW

CCAFS main target countries in Phase II



The CGIAR Research Program on Climate Change, Agriculture and Food Security (CCAFS) is carried out with support from [CGIAR Fund Donors](https://ccafs.cgiar.org/donors) and through bilateral funding agreements. For details please visit <https://ccafs.cgiar.org/donors>.

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# Thanks for your attention

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