

Resource Efficient Food and dRink for Entire Supply cHain

Food waste, valorisation & EU

Hilke Bos-Brouwers Wageningen Food & Biobased Research

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European backdrop

- Circular Economy Package
- Relation to 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"

 FUSIONS outcomes <u>www.eu-fusions.org</u>

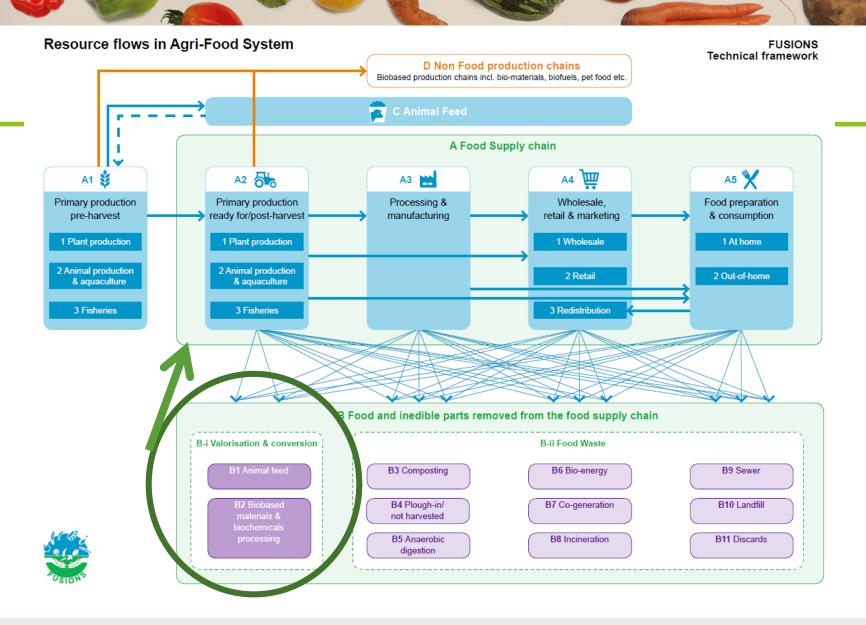






Circular economy

Use, reuse, repair



REFRESH: Resource Efficient Food and dRink for Entire Supply cHain

REFRESH's main objective is to contribute towards halving per capita food waste at the retail and consumer level and reducing food losses along production and supply chains.

To achieve this, the project's main goals are to:

- Develop strategic agreements to reduce food waste with governments, business and local stakeholders in four pilot countries (Spain, Germany, Hungary, and the Netherlands).
- Formulate EU policy recommendations and support national implementation of food waste policy frameworks
- Design and develop technological innovations to improve valorization of food waste and ICT-based platforms and tools to support new and existing solutions to reduce food waste
 - 26 Partners from 12 European countries and China
 - Duration: July 2015 June 2019
 - Funding: ~ EUR 9 million



Project Consortium















Deloitte Développement Durable































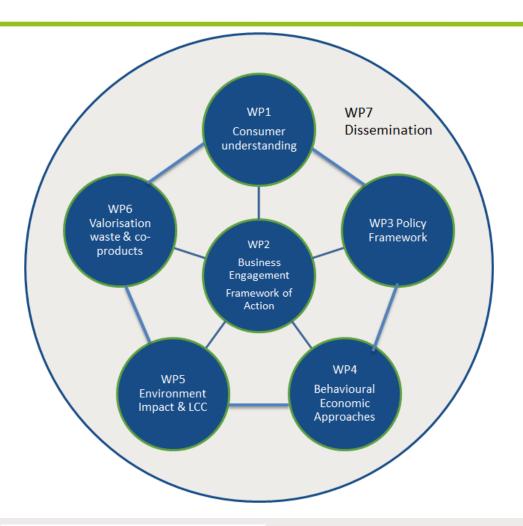








Project structure

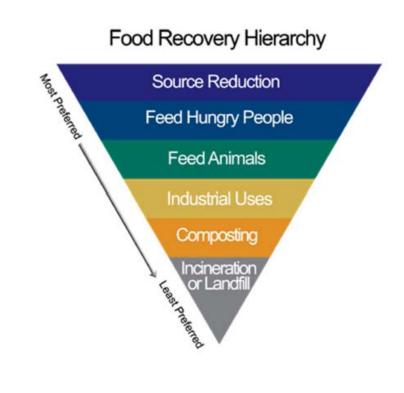


- 1. Consumer understanding
- 2. Business engagement
- 3. Policy framework
- 4. Behavioural economic approaches
- Environmental impacts & decision support
- Valorisation of waste & co-products



Valorisation of waste streams & coproducts (WP6)

- Valorization of waste streams and co-products
 - Help business stakeholders identify waste streams appropriate for valorisation
 - Valorise post-consumer putrescible waste
 - Help policymakers identify and improve legislation to reduce unnecessary restrictions on valorisation





Highlights (1)

 "Medium" list of Medium" List of Waste Streams Appropriate for Valorisation

 Prototype Web App: Waste or Animal Feed?



Highlights (2)

- Piloting platforms established (NL, GE, ES, HU)
- Inventory and Evaluation of Effectiveness of Existing Approaches to Voluntary Alliances
- What do consumers say about why they waste food?
- How to measure in-home food waste in consumer households?
- REFRESH Multi-Stakeholder Conference in Spring 2017 in Berlin
- REFRESH Food Waste Solution Contest launched (30.11.2016) <u>eu-refresh.org/contest</u>





Contact

Coordinator

Toine Timmermans

Program manager sustainable food chains Wageningen Food & Biobased Research Toine. Timmermans@wur.nl

Scientific Coordinator

Hilke Bos-Brouwers

Senior Scientist Sustainable Supply Chains Wageningen Food & Biobased Research hilke.bos-brouwers@wur.nl

Dissemination partner

Stephanie Wunder

Ecologic Institute

<u>Stephanie.Wunder@ecologic.eu</u>

More Information about REFRESH

E-Mail <u>info@eu-refresh.org</u> Website <u>www.eu-refresh.org</u>

Twitter <u>@EUrefresh</u>

Facebook https://www.facebook.com/eurefresh