

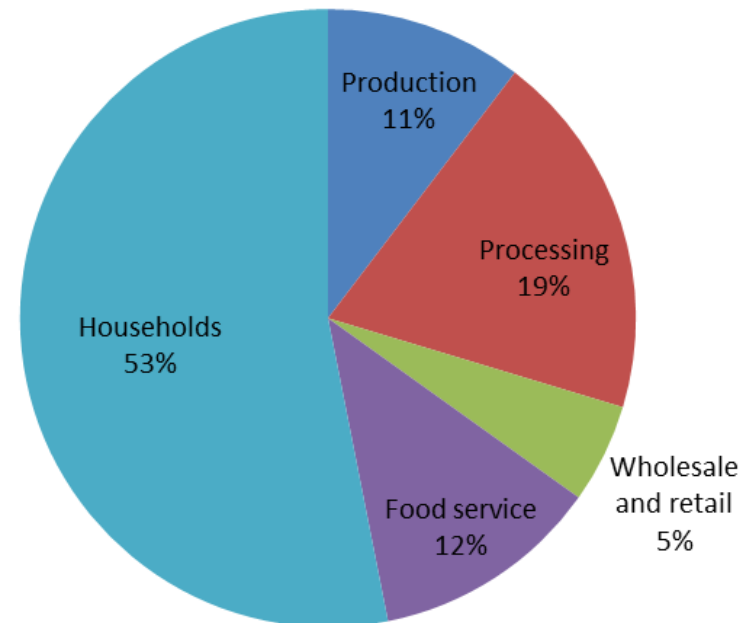


Rescue food, fight hunger, save the planet: *why we need to work together to fight food waste*

***Food Waste at Home &
Ways to Address it***
International Conference
Commissioner Andriukaitis
10 April 2018, Vilnius

Over 50% of EU food waste is generated at household level

- **88 (± 14) million tonnes** of food waste per year
- Equivalent of **20%** of all produced food in EU
- **143 billion euros**
- **~ 304 Mt CO₂ eq** (6% of total EU GHG emissions)
- **173 kilograms** of food waste per person

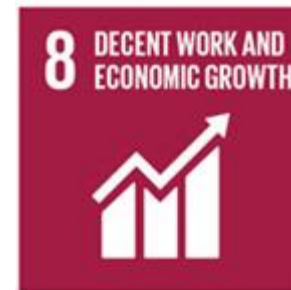




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SDG 12.3: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.



Health and
Food Safety

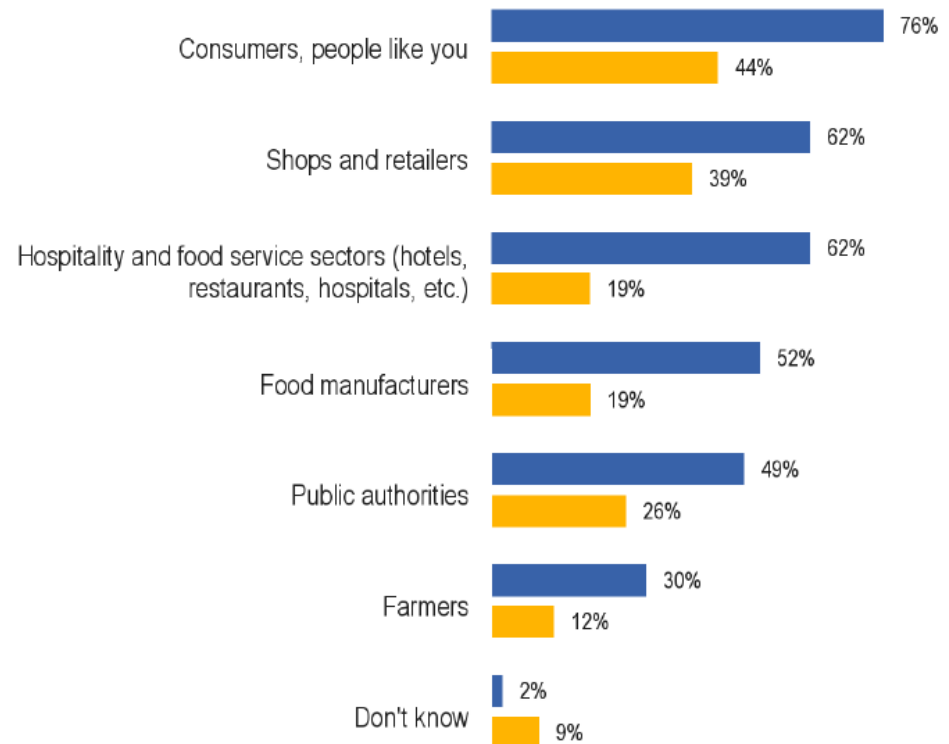


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"Which of the following actors do you think have a role to play in preventing food waste?"

**Flash Eurobarometer 425,
Food waste and date marking, Oct 2015**

Q1. In Europe, about 100 million tonnes of food are wasted annually. Which of the following actors do you think have a role to play in preventing food waste? (MULTIPLE ANSWERS POSSIBLE)



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Fighting food losses and waste at each stage of the food value chain

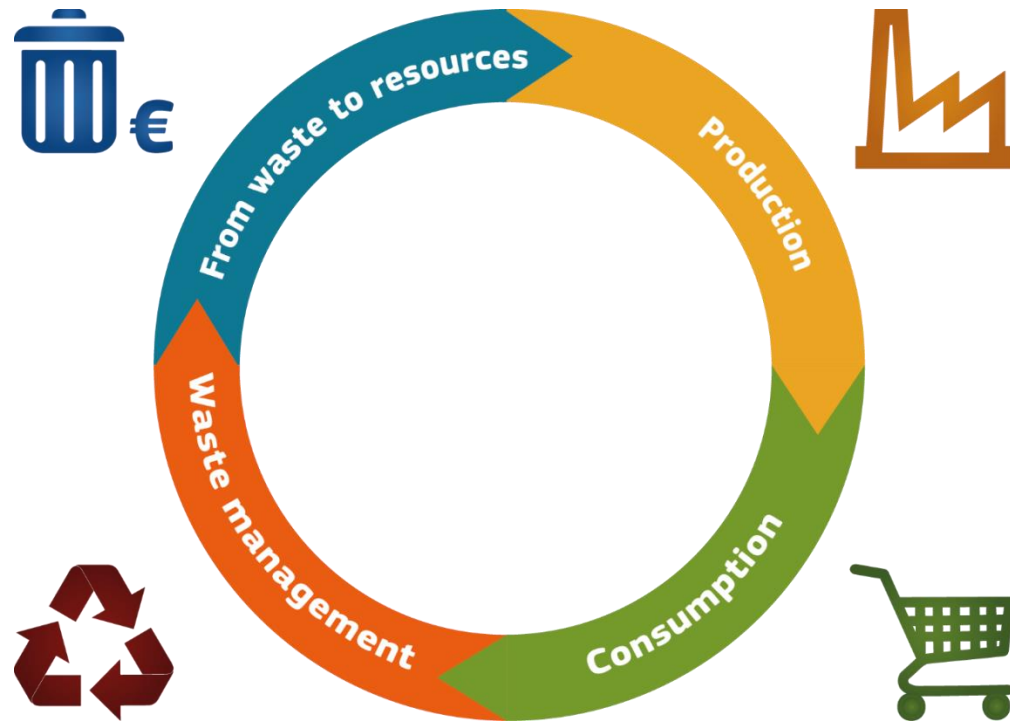


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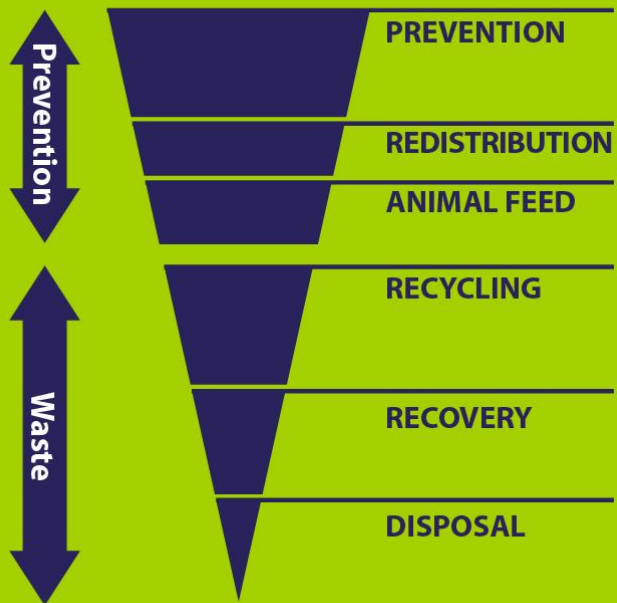
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Food waste prevention: integral part of Circular Economy Package



Health and
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EU Platform dedicated to food waste prevention



EU Platform on Food Losses and Food Waste

We bring together all the actors involved and facilitate their work to prevent food waste & support the paradigm shift towards a circular economy and more sustainable food systems.

Waste legislation – state of play

- ***Political agreement reached (December 2017) – revision of Waste Framework Directive (COM(2015)595 final)***
- ***Food waste prevention: new obligations for Member States:***
 - **reduce food waste generation at each stage in the food supply chain** (primary production, processing/manufacturing, retail/other food distribution, restaurants and food services, households), to **progress towards SDG 12.3**
 - **Monitor and report** regularly on food waste levels, based on **common EU methodology** (Delegated Act)



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EU food donation guidelines



On World Food Day the European Commission adopted guidelines to facilitate food donation in the EU.

#FoodDonationGuidelines #CircularEconomy #WorldFoodDay



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Facilitate food donation: leverage learning and experience in the EU



Circulaire relative aux dispositions applicables aux banques alimentaires et associations caritatives (Belgian food safety agency)



Foodstuffs donated to food aid (Finnish food safety agency)



Guide des bonnes pratiques d'hygiène de la distribution de produits alimentaires par les organismes caritatifs (French Ministry of Agriculture, Agrifood, and Forestry)



Leitfaden für die Weitergabe von Lebensmitteln an soziale Einrichtungen – Rechtliche Aspekte (German Federal Ministry of Food and Agriculture)



Recupero, raccolta e distribuzione di cibo ai fini di solidarietà sociale (validated by the Italian Ministry of Health)



Food Donation Guidance to Charities and Businesses (The Food Safety Authority of Ireland)



Įsakymas dėl labdarai ir paramai skirto maisto tvarkymo aprašo patvirtinimo (State Food and Veterinary Service, Lithuania)

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EU guidelines: former food to feed

- Facilitate the safe feed use of former food
- Obstacles due to legal uncertainty and unnecessary administrative burden should be removed
- Intensive consultation with authorities and stakeholders
- Publication of the guidelines expected 1st Quarter 2018





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Date marking



... **KNOW YOUR DATES!**

"USE BY"

informs you about

FOOD SAFETY



"BEST BEFORE"

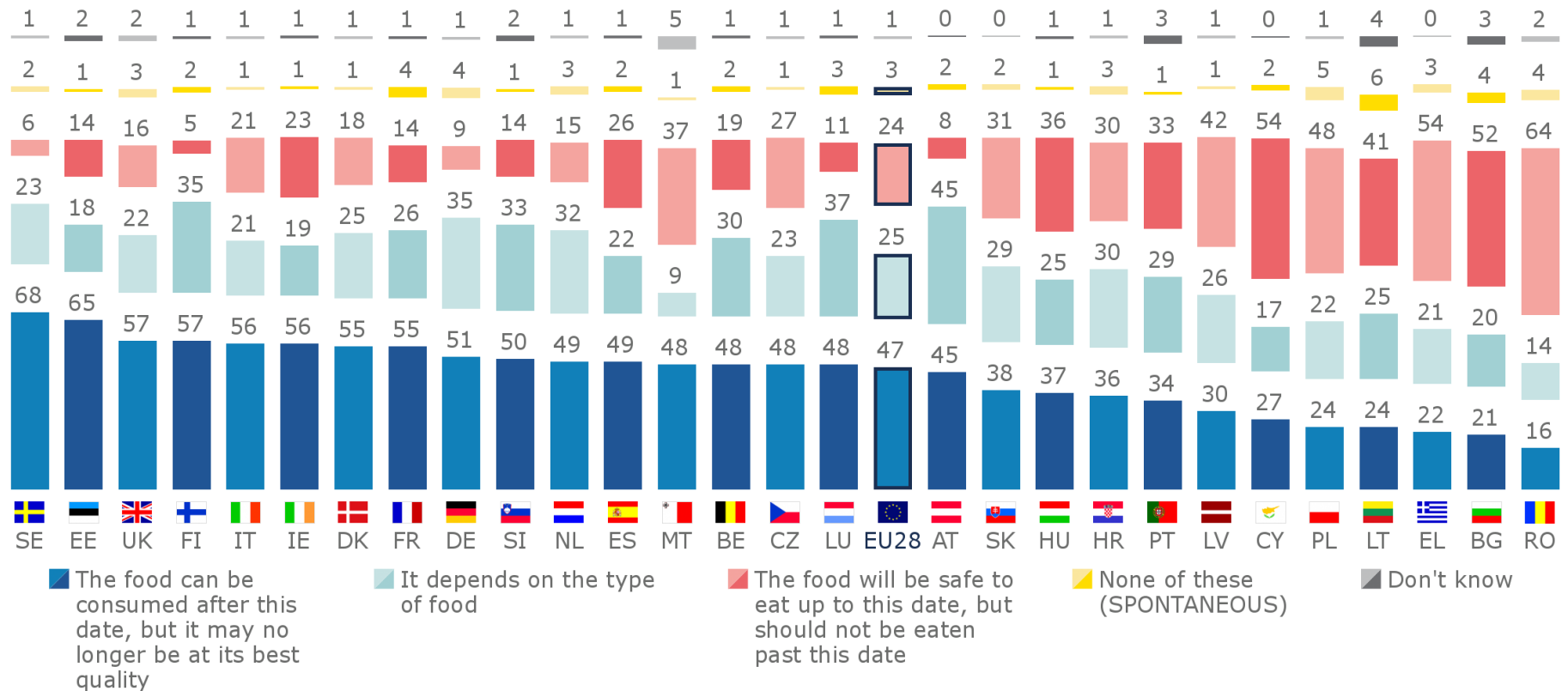
informs you about

FOOD QUALITY

58% consumers say they always look at date marking when shopping and preparing meals, but less than 1 in 2 understand its meaning.

Correct answers to 'best before' vary from 68% in Sweden to 16% in Romania

Q What do you think "best before" on a food product actually means? I am going to read out some options, please select the one that best applies. (%)



Base: all respondents (N=26,601)



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Consumer campaigns on date marking: examples from Member States

**French
Ministry of
Agriculture,
Agrifood,
and
Forestry,
2013**

DLUO KÉSAKO ?



STOP
au gaspillage
alimentaire

LA DATE LIMITE D'UTILISATION OPTIMALE (DLUO) EST INDICUÉE PAR LA FORMULE « À CONSOMMER DE PRÉFÉRENCE AVANT, ». ELLE CONCERNE LES PRODUITS EN CONSERVE OU CONDITIONNÉS SECS. UNE DLUO DÉPASSÉE NE REND PAS L'ALIMENT DANGEREUX : IL PEUT ÊTRE CONSOMMÉ, MÊME S'IL A MOINS DE GOUT OU DE TEXTURE. BIEN COMPRENDRE LES MENTIONS FIGURANT SUR LES PRODUITS PERMET DE RÉDUIRE LE GASPILLAGE ALIMENTAIRE.

www.alimentation.gouv.fr

**MANGER C'EST BIEN
JETER ÇA CRAINT !**

**UK Food
Standards
Agency**

Use by vs best before dates

But don't confuse

'Best Before'

'Use by'

MORE VIDEOS

0:48 / 1:15

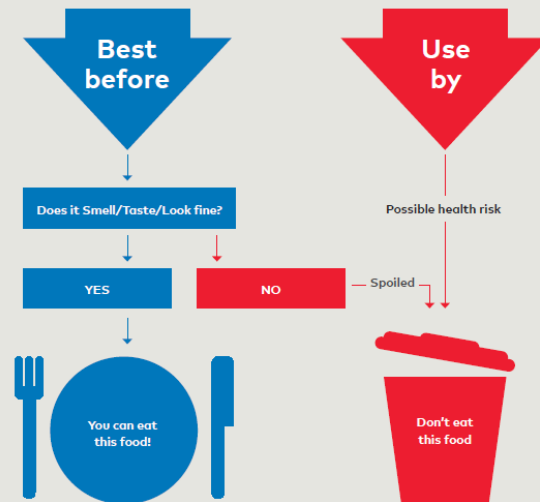
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BEST BEFORE – GOOD AFTER?

The food is often OK to eat after best before-date.
Store food according to instructions on package.

What do I do when the food has passed its date of durability?



**Nordic Council of Ministers
-Best before - Good After?
Infographic, 2017**

Focus on "Action and Implementation"




**Facilitate
sharing of
best practice,
experience,
business
cases and
models**



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Digital tools to promote cooperation



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EU Platform on Food Losses and Food Waste

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EU and FAO join forces to take action on food waste and antimicrobial resistance

EU and Food and Agriculture Organisation of the United Nations join forces to take action on food waste and antimicrobial resistance.

Commissioner for Health and Food Safety Vytenis Andriukaitis and the Director-General of Food and Agriculture Organisation of the United Nations (FAO) José Graziano... read more >

MOOC (Massive Open Online Course) on "Share Food, Cut Waste"

Politecnico di Milano and Fondazione Banco Alimentare ONLUS have launched "Share Food, Cut Waste", a Massive Open Online Course (MOOC) addressed to all those who are interested in reducing food waste and enhancing food security for people in need.

The resource is open to a wide audience, from... read more >

Wasted: How America is Losing Up to 40 percent of Its Food from Farm to Fork to Landfill, a report by the Natural Resources Defense Council

In 2012, the Natural Resources Defense Council (NRDC) published Wasted: How America is Losing up to 40 Percent of Its Food from Farm to Fork to Landfill, helping spark a national debate on food waste in the US. The second edition updates and expands the previous report, capturing the latest studies.... read more >

UPCOMING EVENTS

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EU Platform on Food Losses and Food Waste meeting

On Tue, 7th November 2017 from 10:00 to 18:00 (Jacques Delors building, 99-101 Rue Belliard, Brussels)

The third plenary meeting of the EU Platform on Food Losses and Food Waste.

PAST EVENTS

Show all events >



Fund for European Aid to the Most Deprived (FEAD) Network Meeting: Preventing Food Waste in FEAD Actions

On Thu, 21st September 2017 (Event Lounge, Bld. Général Wahlenlaan 10F, 1030 Brussels, Belgium)

Bringing together 80 FEAD Network Members from across Europe, the event represents the first of five FEAD Network Meetings scheduled to take place in the course of 2017. The meeting will:

- *Provide information and working sessions on good practices in the prevention of food waste, challenges and... read more >

LATEST DOCUMENTS

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The Netherlands: The effect of date marking terminology of products with a long shelf life on food discarding behaviour of consumers

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A knowledge sharing network created to reduce food waste across Europe & UK

Knowledge sharing by industry professionals and individual consumers from across Europe and the United Kingdom to reduce waste and improve food resources.

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Food costing model for the take-away industry

254 Comments Share




Waste prevention

254 Comments Share




Recycling and reuse

254 Comments Share




Food waste logistics proposal

254 Comments Share




Government approved waste removal procedures

254 Comments Share




Communication

254 Comments Share



Food waste logistics proposal

254 Comments Share



Food waste logistics proposal

254 Comments Share

Health and
Food Safety



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Consumer advice on healthy, sustainable diets: fight food waste, save the planet



The Netherlands Nutrition Centre,
2017



Italian Ministry
of Agricultural,
Food and
Forestry Policies,
2017



French Ministry of
Agriculture, Agrifood,
and Forestry for
COP21, 2015



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Taking action to fight food waste!

And many more!



**STOPPA
MATSVINNET**



foodsharing.de



l'enchia
MARKET

#iononspreco

yonodesperdicio
yo comparto



Wasteless
maradeknelkul.hu



CNCDA

Comissão Nacional de Combate
ao Desperdício Alimentar



Health and
Food Safety

**LOVE
FOOD**
hate waste

STOPFoodWaste.ie





Stop food waste!



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