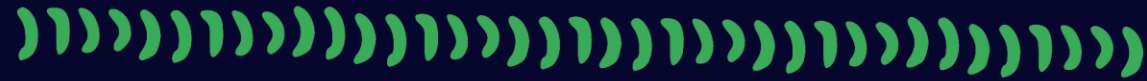


FOOD WASTE FREE



UNITED



Resourceful with Food

27 January 2021

toine.timmermans@wur.nl

www.samentegenvoedselverspilling.nl

Food waste across Europe

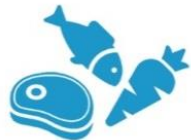
EU-28
PRODUCES



88 MILLION
TONNES
of food waste per year

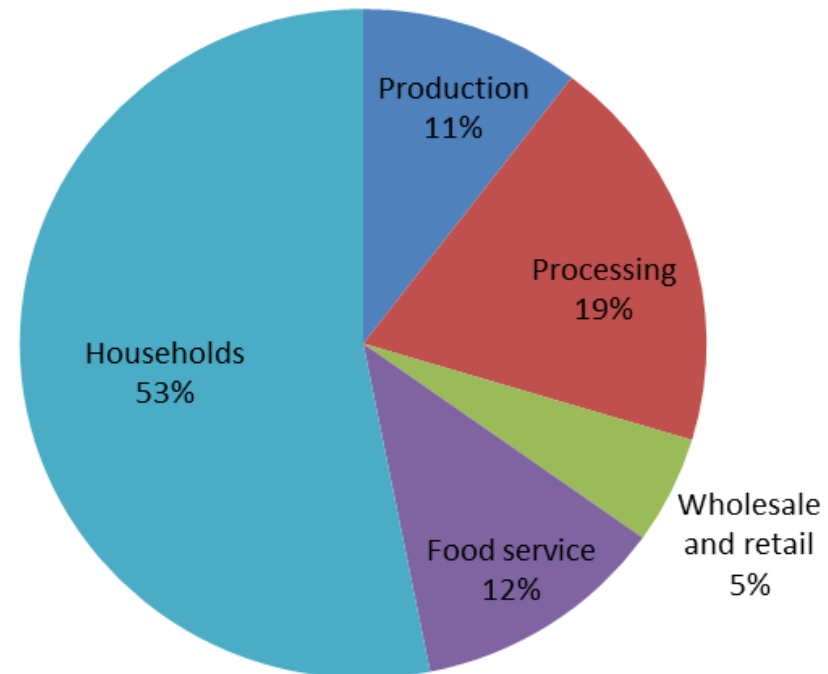
amounting to an estimated

143 BILLION
EUROS

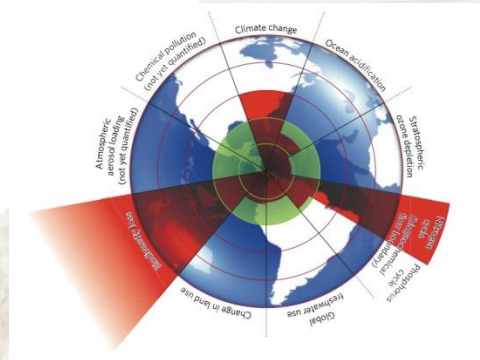
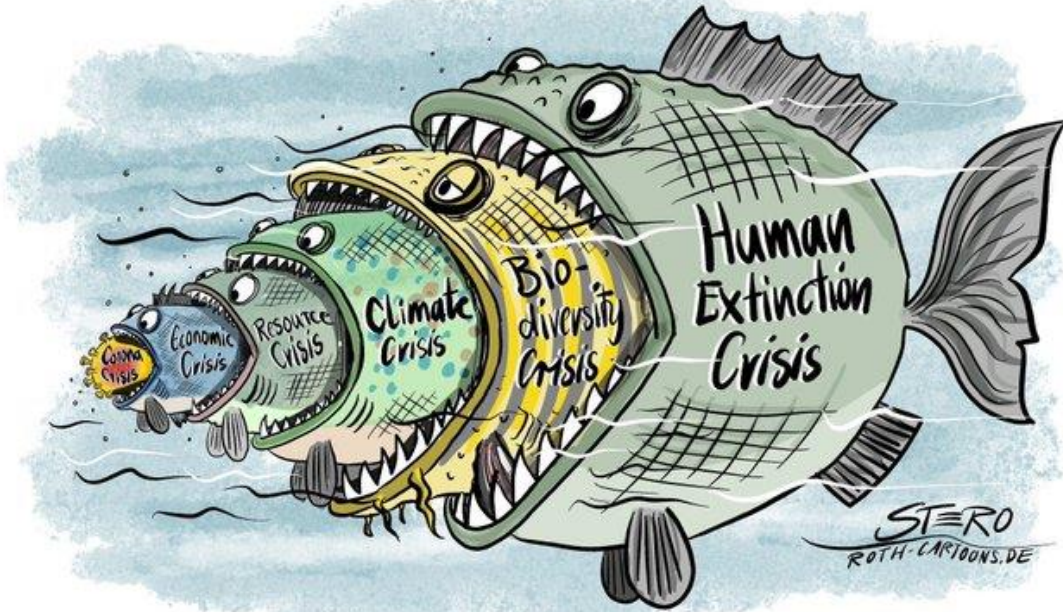


For more information on data and quantification, access the March 2016 FUSIONS reports "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"

- Equivalent of **20%** of all produced food in EU
- **143** billion euros
- ~ **304 Mt CO2 eq** (6% of total emissions of GHG in EU28%)



Drivers for Change



Climate change mitigation

2020

The Drawdown Review

SUMMARY OF SOLUTIONS

Individual Solutions

The rankings shown here are based on projected emissions impact globally. The relative importance of a given solution can differ significantly depending on context and particular ecological, economic, political, or social conditions.

Scenario 1

Overall Ranking	Solution	Total CO ₂ -eq (Gt) Reduced/Sequestered (2020-2050)	Net First Cost to implement solution (Billions \$US)	Net Lifetime Cost to operate solution (Billions \$US)	Net Lifetime Profit after implementation and operation (Billions \$US)
1	Reduced Food Waste	87.4	-	-	-
2	Health & Education	85.4	-	-	-
3	Plant-Rich Diets	65.0	-	-	-
4	Refrigerant Management	57.7	-	600	-
5	Tropical Forest Restoration	54.5	-	-	-

THE Drawdown Review

Climate Solutions for a New Decade



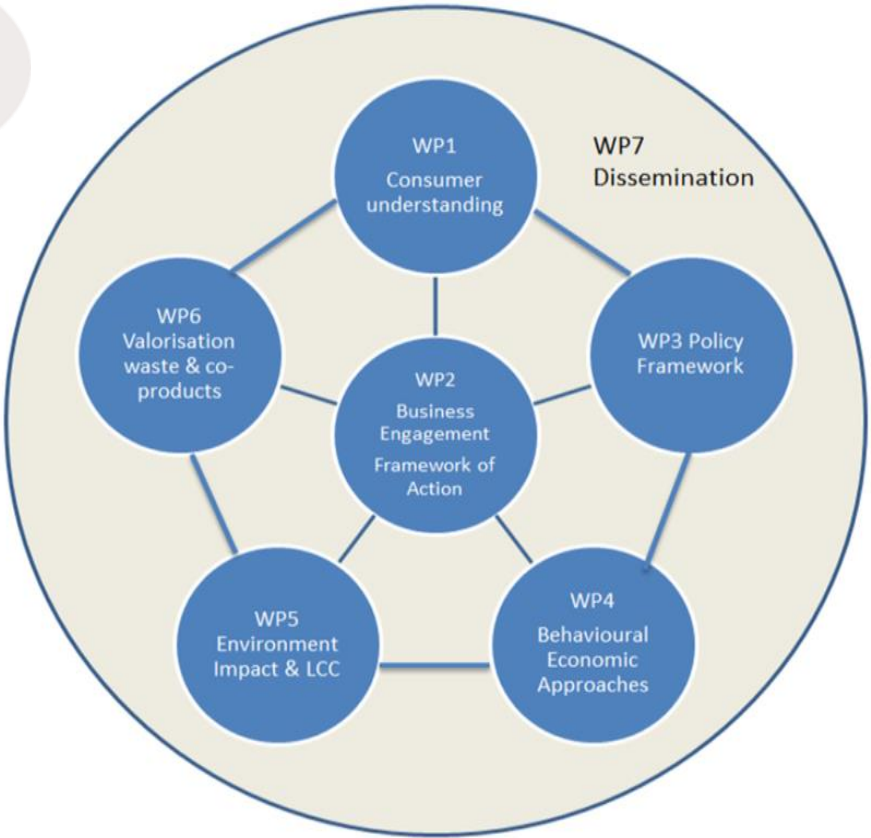
Biodiversity preservation

Article

Bending the curve of terrestrial biodiversity needs an integrated strategy

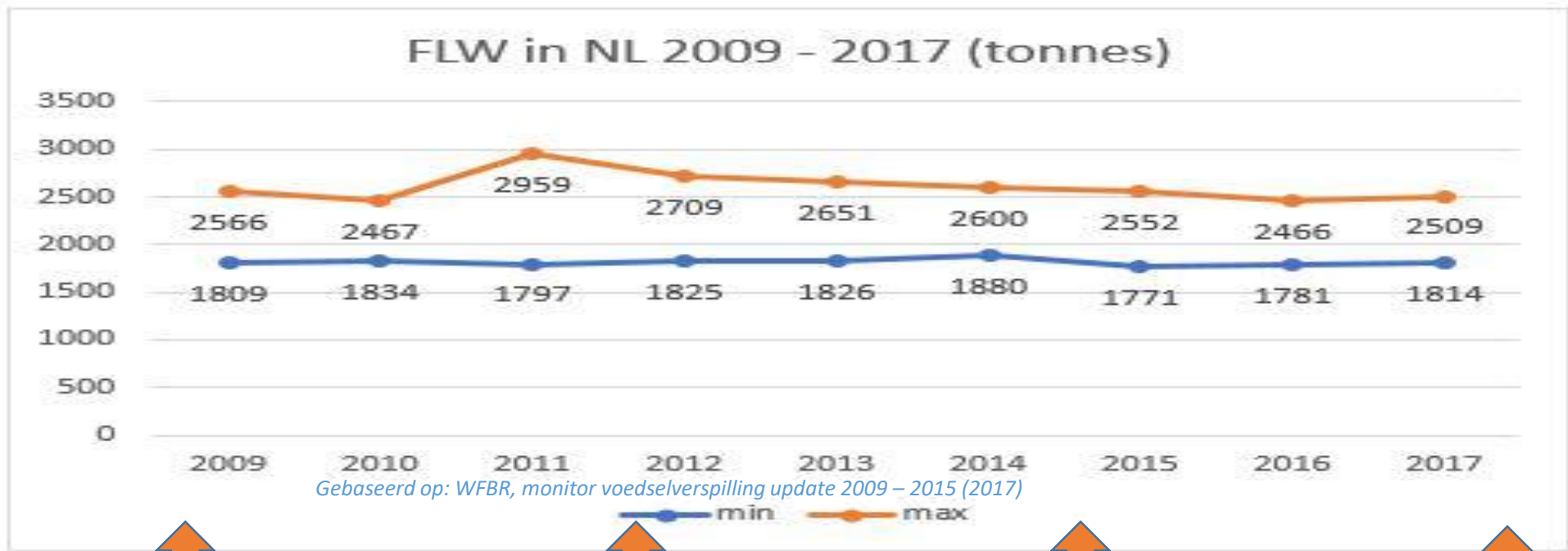
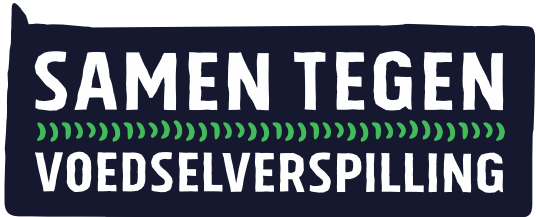
Through further sustainable intensification and trade **reduced** **food waste** and more plant-based human diets, more than two thirds of future biodiversity losses are avoided and the biodiversity trends from habitat conversion are reversed by 2050 for almost all of the models





Food waste across the supply chain

Avoidable & potentially avoidable in kg/p.p.p.y.



2018

2019

Foundation Samen Tegen Voedselverspilling

Government sets reduction target (20%)

1st voluntary agreement & strategy

REFRESH pilot country

Taskforce Circular Economy in Food

WHY JOIN FORCES TO COMBAT FOOD WASTE?



1/3

A third of the world's food is lost or wasted every year.¹



Food waste in Europe causes **6%** of all greenhouse gases emitted through human activity.²



OUR OBJECTIVES

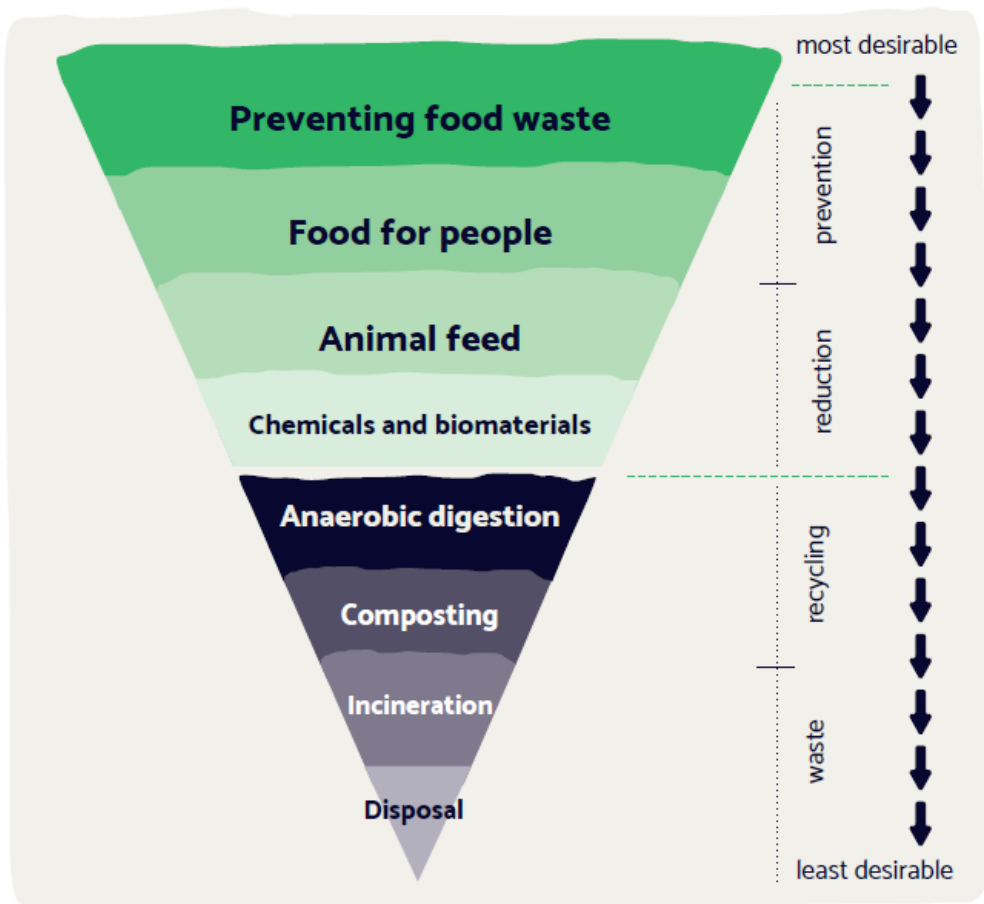
In a joint effort, we aim to make the Netherlands one of the first countries to cut food waste in half. We will make the Netherlands a leader and a global role model in terms of realizing Sustainable Development Goal 12.3.

Wasting less food = helping to achieve climate goals and ensuring there is enough valuable food for the growing global population.

That is equal to **105-152 KG** per capita annually in the Netherlands.³

**2015 - 2030
50%
reduction**

**FOOD WASTE FREE
UNITED**



*1 million
tonnes less
food waste in
2030 !*



SAMEN TEGEN
VOEDSELVERSPIJLING

Samen Tegen Voedselverspilling: Pillars for action



1. Monitoring progress and impact:

United Against Food Waste measures the effects of its individual and joint approach.



3. Joining forces to combat food waste by consumers:

United Against Food Waste aims to achieve sustainable changes in behaviour through campaigns, interventions and living labs.



2. Joining forces to combat food waste across the food supply chain:

Stakeholders and leaders combine their strengths, network and knowledge to develop innovative solutions.



4. Changing the rules:

United Against Food Waste promotes the legislation and instruments needed to create a circular economy.



FOOD WASTE FREE
UNITED

FOUNDING FATHERS

Provincie Noord-Brabant



STAKEHOLDERS

A large grid of logos for various stakeholders, including food brands, NGOs, and government bodies. The logos are arranged in a roughly rectangular pattern across the page. Some logos are larger and more prominent, while others are smaller. The logos include:

- Google
- Stichting Albron
- SCELTA
- Hutten
- Unilever Food Solutions
- Alliantie - Juste
- MAISON VANDENBOER
- PEPSICO
- HORECAVA
- Nature's Pride
- WE DESIGN FOOD
- MAGIE CREATIONS
- GROENTE & FRUIT BRIGADE
- JUMBO
- milgro
- NVD
- NATUUR & MILIEU
- COV
- VNV
- oost.nl
- BEST FRESH GROUP
- soupa licious
- IntelligentFood
- MOONEN packaging
- AgriFood Capital
- Hello FRESH
- KRUSH
- MVO NEDERLAND
- COMPASS GROUP
- Lamb Weston
- Leanpath
- vanRijsingen green
- BOM
- IQ
- KIPSTER
- The Indicator
- Groenten Plus
- Vion
- provincie ZUID HOLLAND
- orcado
- onethird
- Voedingscentrum
- LIOF
- eyeon
- INSTOCK
- milieu centraal
- ABN-AMRO
- TUTTI FOODI
- GREENDISH
- LIDL
- oelemans packaging group
- ORBISK
- NO FOOD WASTED
- CONTRONICS
- PROTIX
- provincie Gelderland
- wasteless
- DARLING INGREDIENTS
- VOEDSELBANKEN.NL
- winnow
- wastewatchers
- SFYN
- Too Good To Go
- SPAR UNIVERSITY
- Nevedi
- NOM
- Sligro

Our six Roadmaps

Roadmaps, routes towards impact in 2030

Reduction of food losses and waste with 50% in 2030

Reduction of food waste at consumers

Ambition: 200-300 kton reduction 2030

Increase re-distribution to donation and food banks

Ambition: 5-10 kton extra 2030

Reduction of food waste in the out-of-home channel

Ambition: 200-225 kton reduction 2030

Reduction of food waste in the retail channel

Ambition: 100-150 kton reduction 2030

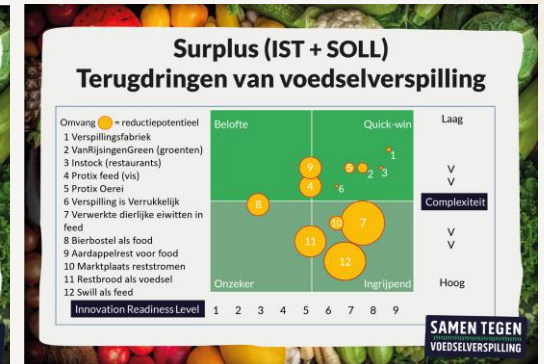
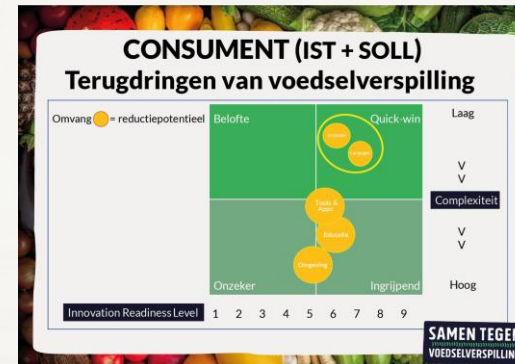
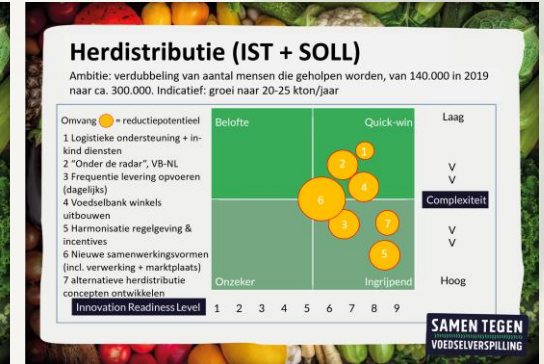
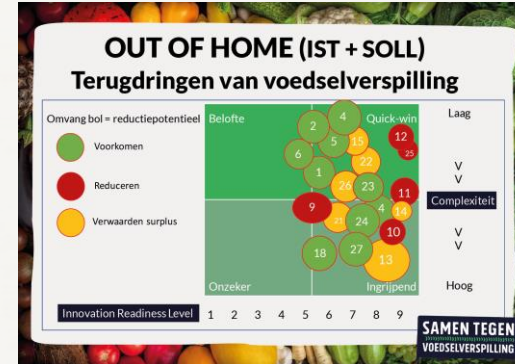
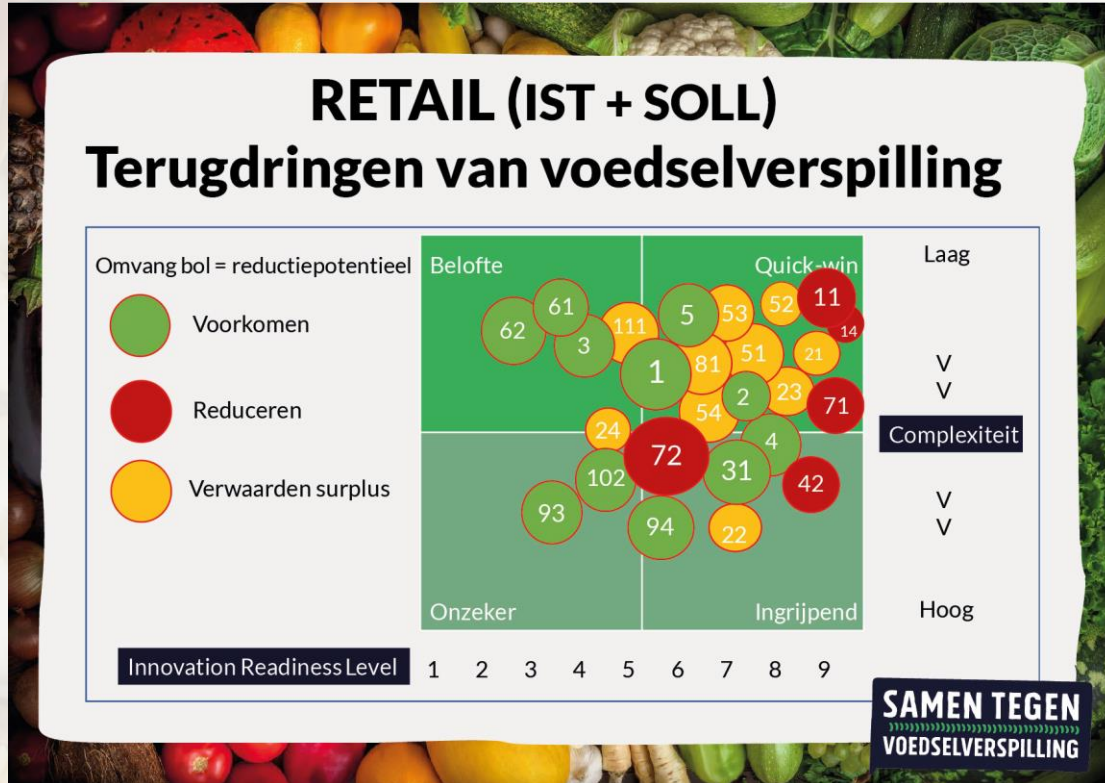
Utilisation and conversion of surplus from the food supply chain

Ambition: 150-250 kton extra 2030

Reduction of food losses in the post-harvest supply chain

Ambition: 100-300 kton reduction 2030

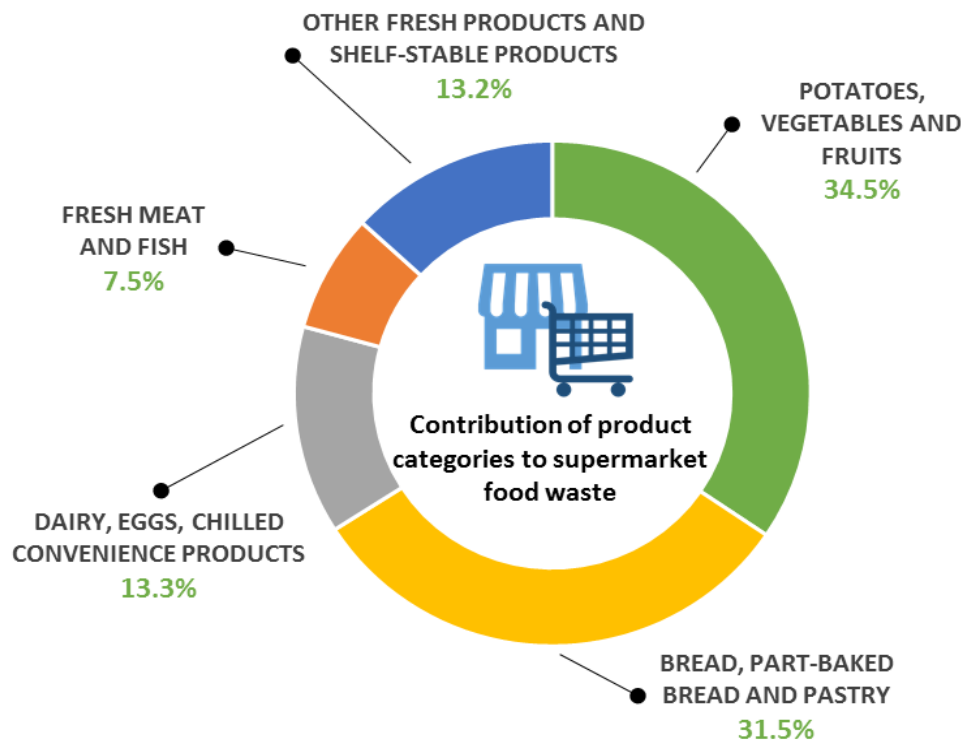
Our six Roadmaps



Food Retail benchmark

Dutch supermarkets provide insights into food waste

On average, 98.3% of the food offered in supermarkets in The Netherlands is sold. The remaining 1.7% of food (in kilograms) does not reach the consumer.



1. Monitoring progress and impact:

United Against Food Waste measures the effects of its individual and joint approach.

Research supermarkets, het Centraal Bureau Levensmiddelenhandel (CBL), Wageningen Universiteit & Research (WUR) the ministry van Landbouw, Natuur & Voedselkwaliteit onder coordination of stichting Samen Tegen Voedselverspilling (STV).

Supermarkets & reducing food waste?



Meet constant de temperatuur en laat in zwart zien hoeveel dagen het product nog geschikt is voor consumptie.



Examples

vanRijsingen**ingredients**
vegetables explored



The carrot

300,000,000 kilograms of carrot waste is produced in the Benelux countries (Belgium, Luxembourg and The Netherlands) every year.

Sowing, growing, harvesting
Complete chain under its own management.

Cleaning
Water used for cleaning is purified in our own water purification system.

Peeling and cutting
The by-products released during these processes are processed into other products.

Sap
Carrot juice
Carrot concentrate (beetcarandroom)

Pulp (Fibers)
Soda (naturalis our)
Cheese (antioxidant, natuurlijke kleur)

Carrots [scraped]
Veggiebites
Carrot bread

vanRijsingengreener of which vanRijsingeningredients is part of represents:

100% use, 0% waste

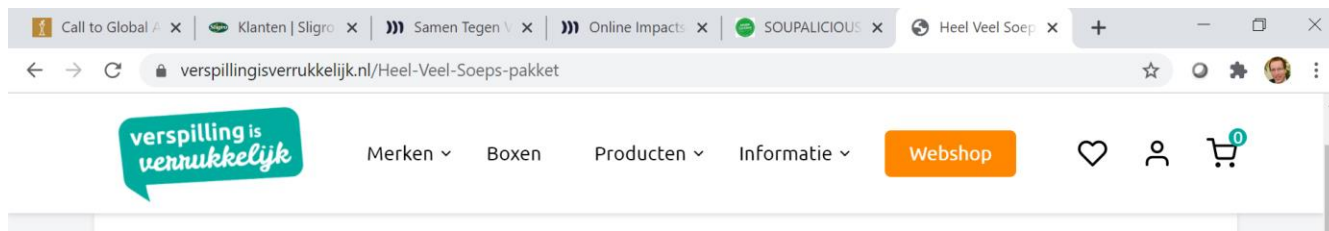
vanRijsingen**ingredients**
vegetables explored



Fresh frozen bread aisle



Food Redistribution



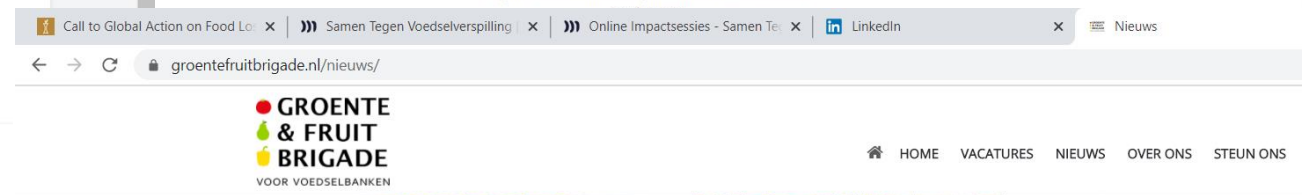
One for one
1 kom soep voor jou,
1 voor de Voedselbank

Koop je een kom Soupalicious, dan doneer je een kom soep aan de voedselbank bij jou in de buurt. Samen met onze afnemers en donateurs geven we zo elke dag 1800 kommen soep aan mensen die dat niet kunnen betalen. Leuk, maar niet meer dan een eerste stap. Het is onze missie te groeien naar 1 miljoen kommen per maand voor de voedselbank. Soupalicious: één kom voor jou, één voor de voedselbank.





2. Joining forces to combat food waste across the food supply chain:
Stakeholders and leaders combine their strengths, network and knowledge to develop innovative solutions.



Provincie Zuid-Holland ondersteunt ons met 50.000 euro voor uitbreiding

Wij gaan uitbreiden naar bedrijventerrein Dutch Fresh Port in Barendrecht. Ons streven is om aan alle klanten van Voedselbank Nederland

[Verder lezen.](#)

Wij gaan door met opstarten nieuwe locatie in Venlo

Eerder planden wij een kick-off bijeenkomst op 9 juni in Venlo. Ondanks dat evenementen tot 30 personen volgens de richtlijnen

[Verder lezen.](#)



Wij hebben 1 miljoen kilo groente en fruit gered!

In 1.5 jaar tijd hebben wij nu ruim 1 miljoen



Nature's Pride Foundation doneert aan Groente & Fruitbrigade

De Nature's Pride Foundation heeft een



Some examples



**SAMEN TEGEN
VOEDSELVERSPILLING**

Wrap or Waste ?

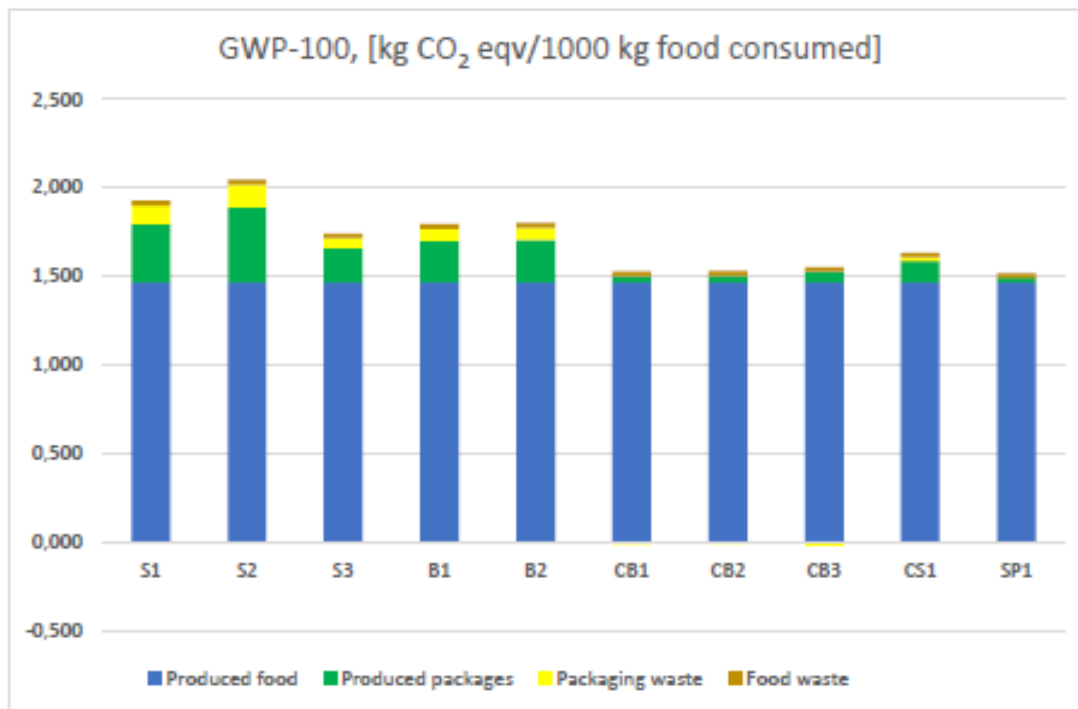


Figure 2 Total environmental impacts of the packaged snack tomatoes in 10 different packaging types with respect to the global warming potential in 100 years' time, expressed in kg CO₂ equivalents per kg snack tomatoes consumed



Figure 1 The packaging types studied for snack tomatoes

Source: Ulphard Thoden van Velzen, Seeking Circularity, WUR 2020

SAMEN TEGEN
 VOEDSELVERSPILLING

Labelling & smart sensors



Meet constant de temperatuur en laat in zwart zien hoeveel dagen het product nog geschikt is voor consumptie.



**SAMEN TEGEN
VOEDSELVERSPLLING**



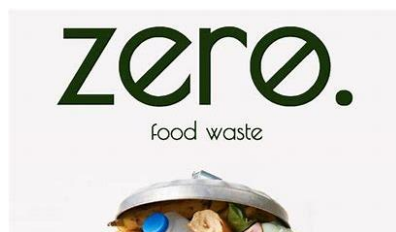
Collective actions in Restaurant sector



Ministerie van Landbouw,
Natuur en Voedselkwaliteit



Rabobank



Food Waste Challenge

De Nederlandse horeca verspilt jaarlijks ruim 51 miljoen kilo voedsel. Daar kunnen we nu samen wat aan doen met de Food Waste Challenge. Met hulp en expertise van Wastewatchers en Hotelschool The Hague kun je als horeca ondernemer de uitdaging aangaan! In zes weken tijd ontdek je met slimme tips en tools hoeveel je kunt besparen in kilo's en in euro's door minder te verspillen.

Hoeveel resultaat behaal jij door minder te verspillen?

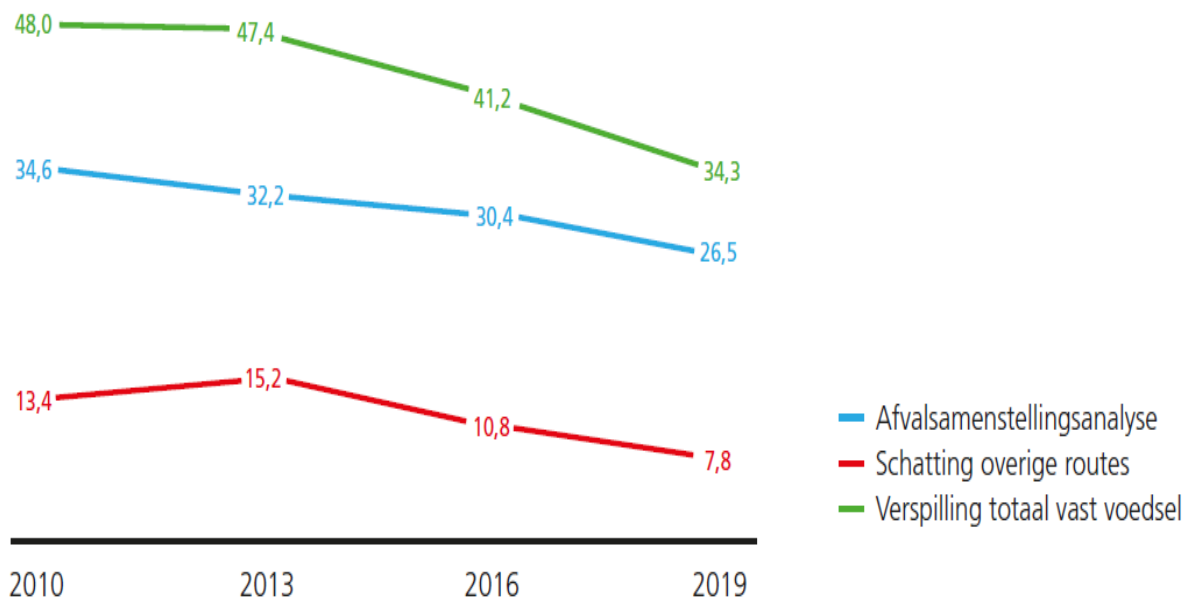
Meld je aan voor 27 september op rabobank.nl/foodwastechallenge

SAMEN TEGEN VOEDSEL VERSPILLING

Rabobank Growing a better world together.

**SAMEN TEGEN
VOEDSELVERSPILLING**

Dutch are on the front food in the fight against food waste. In 2019 the rate of food waste per person was 34.3 kg: nearly 7 kg less than in 2016.



Source: Voedingscentrum, Syntheserapport Voedselverspilling bij huishoudens in Nederland in 2019

Consumer activation

VIER 3^E KERSTDAG
#VERSPLLINGSVRIJ



Restje kerstgerecht = lunch vandaag

Wat maak jij met je kerstrestjes?
Ga voor inspiratie naar www.verspillingsvrij.nl/kerst



JA bewahre mich **IM**
Kühlschrank auf



NEIN bewahre mich **NICHT**
IM Kühlschrank auf



SAMEN TEGEN
VOEDSELVERSPLLING

eerlijk over eten
Voedingscentrum

CHANGING THE RULES TOGETHER: 10 PRIORITIES

HALVE FOOD WASTE TOGETHER BY 2030

It is estimated that 1.7 to 2.5 million tonnes of food are wasted annually in the Netherlands. This happens throughout the food chain, from harvest to consumption. Consumers also throw away an average of 34 kg of food per person on an annual basis. The Netherlands' impact on climate change amounts to about 6% of the total greenhouse gas emissions from human activities.

Less food waste contributes to

- a reduction in emissions and the achievement of climate targets;
- a circular economy in which we use our raw materials sparingly;
- the conservation of biodiversity;
- sufficient good food for everyone in a growing world population;
- a resilient food production system that is more resistant to external factors, such as the COVID-19 pandemic.

Changing the Rules together

- 1 interpretation and measurement of food loss and food waste;
- 2 (EU) policy on agriculture and fisheries;
- 3 health and safety regulations, including those on animal feed, product information, and possible contaminations;
- 4 trade practices and standards, including cosmetic aspects, product liability, VAT, and unfair trading practices;
- 5 waste legislation;
- 6 information on packaging.

SAMEN TEGEN
VOEDSELVERSPLLING





FOOD WASTE FREE



UNITED

www.samentegenvoedselverspilling.nl