Quadram Institute
Science Health
Food Innovation

Debate on food waste as animal feed

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A resource not a waste

89 million tonnes of food losses & waste available in the EU-28 (FUSIONS, 2016)

However, not all food loss is equal depending on where and how it occurs in the food supply chain.

The main focus of this session will be on pre-consumer foodstuffs which have the required traceability and suitability to potentially be utilised as animal feed.

It is estimated that approximately 3.5 million tonnes of former foodstuffs annually are processed into animal feed in the EU with the potential to increase this to 7 million tonnes (EFFPA, 2017).

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Examples of such former foodstuffs are bread, potato crisps, sweets, chocolate, breakfast cereals, biscuits, dough and processed vegetables.

The products may be out-of-date, surplus to requirements, out-of-specification or from past marketing campaigns. All are edible, safe and represent a valuable source of animal nutrition.

There are also significant levels of co-products which are and have been utilised for many decades as animal feed e.g. brewers spent grain, molasses, oil press cake. However, it is not proposed to cover these in detail here due to their optimal position in the food and drink utilisation hierarchy.

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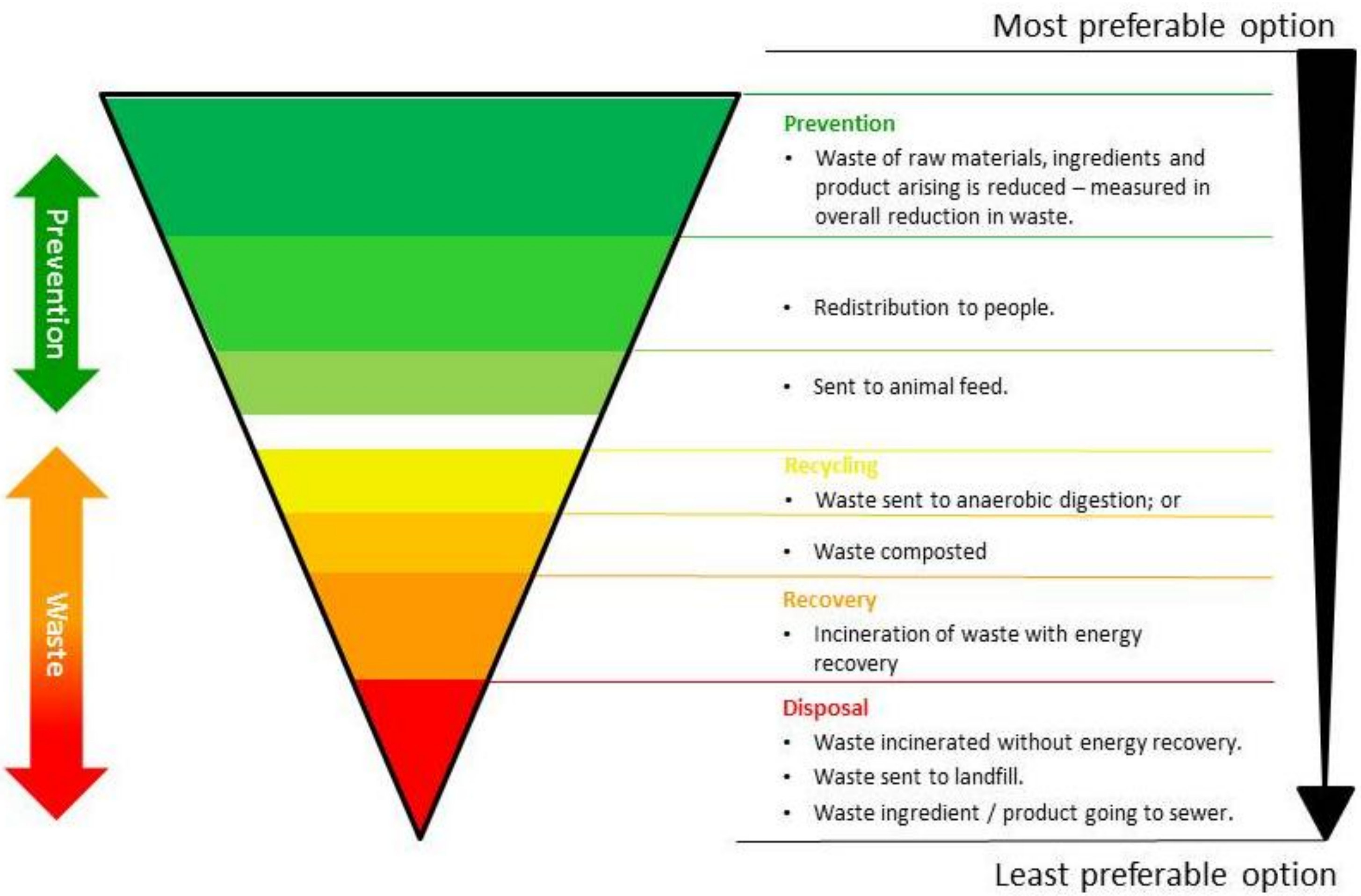
There is a need to establish which side-streams are not being optimally used with respect to the food & drink utilisation hierarchy to maximise the environmental benefits i.e. those side-streams currently going to anaerobic digestion, composting, incineration or disposal.



Opportunities & barriers

What are the opportunities and barriers for the increased use of food surpluses for feed and other uses?

Which industries / foodstuffs offer the greatest opportunity for growth?

Do policy barriers exist?

Do the greatest opportunities lie with newer member states where the former foodstuffs industry is less advanced?

Should the supermarket and distribution side be examined for possible opportunities?

Are the draft EU guidelines for use of former foodstuff as feed helpful? Is there anything missing?

Should foodstuffs which are not currently permissible be considered and do Japanese-style sterilisation techniques offer a safe route to allow increased recovery?

Panel members

Karen Luyckx (Project Manager, Feedback – The Pig Idea)

Kees van Gorp
(Vice President, European Former Foodstuff Processors Association)

Dr Julian Parfitt (Resource Policy Analyst, Anthesis Group)

Discussion question

What are the opportunities and barriers for the increased use of food surpluses for feed and other uses?