

REFRESH; Food Waste prevention through business & consumer engagement and improved valorisation of unavoidable waste

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#refreshFW2017





Food Waste in EU-28







of food waste per year

amounting to an estimated















EU and 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
- EP Resolution on Food Waste Adopted in Plenary, 16 May 2017







































REFRESH: Resource Efficient Food and dRink for the Entire Supply cHain

REFRESH's main objective is to contribute towards Sustainable Development Goal 12.3 of 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







































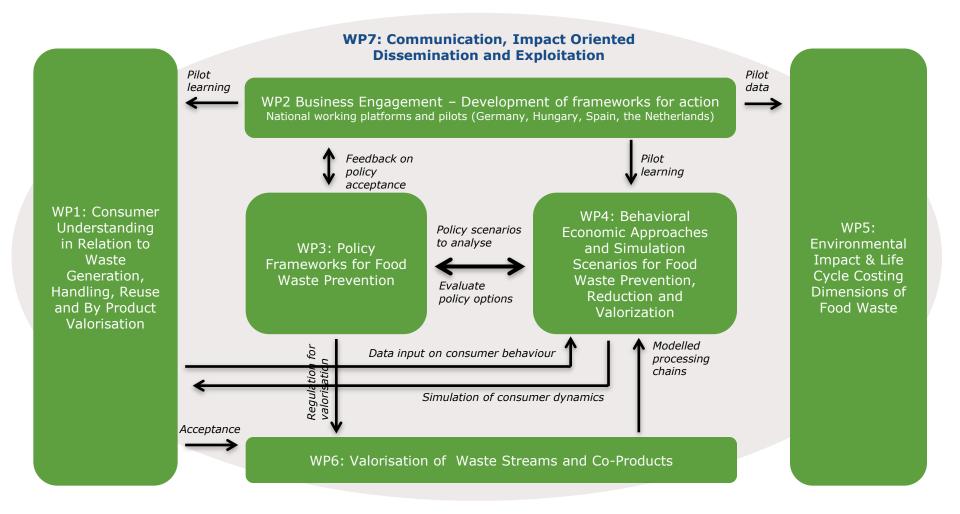








WP Structure

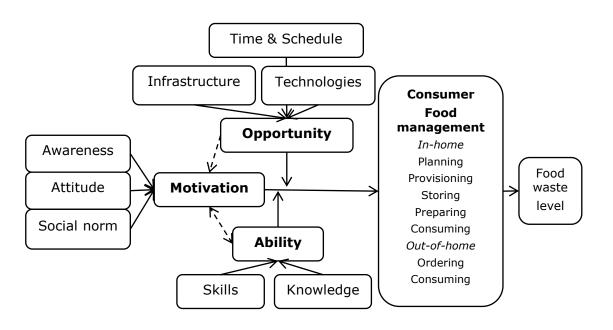


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Consumer engagement

Framework of consumer food waste management + consumption life cycle

Consumers Food Waste Model



Focus groups NL, HU, GE & ES:

- Awareness
- Education
- Competition/priority
- Pos. on intervention

Business engagement

- Voluntary agreements / Framework for action
- Mechanism for collaborative approaches-> Target, Measure, Act



Valorisation

- Identify & select Top food waste stream appropriate to valorise (composition / volume / availability) spent brewers' grains, press cakes, meat & dairy side-streams, apple pomace, etc.
- Development of compositional database, coupling various data sources

Valorisation

- Technology & decision support for
 - Animal feed
 - Vegetable fibers for new food ingredients
 - Conversion of putrescible waste into Fuel & chemicals



Dissemination, Outreach & Impact





Contact

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