



Official Participant

Rapporteur Template for Scientific Events

Event Title :	Food Waste: From Policy to Best Practise	Date:	20.5.15 Bocconi University
Event Organiser:	Bocconi University		
Event Target Group:	Researchers, students, stakeholders in the policy area, civil society		
Rapporteur:	Julia Beile (Expo TF)		
1. Which research themes are concerned? (Tick all relevant areas)			
<input type="checkbox"/> A: Improve public health through nutrition – healthy and sustainable consumption <input type="checkbox"/> B: Increase food safety and quality <input checked="" type="checkbox"/> C: Reduce losses and waste – more efficient food chain <input type="checkbox"/> D: Manage the land for all ecosystem services – sustainable rural development <input type="checkbox"/> E: Increase agricultural outputs sustainably – sustainable intensification <input type="checkbox"/> F: Understand food markets in an increasingly globalised food system <input type="checkbox"/> G: Increase equity in the food system			
2. What is the challenge and why does it exist?			
<ul style="list-style-type: none"> • About 1/3 of food is wasted along the food chain • Besides its environmental impact (packaging accounts only for 5 %), food waste also results in an economic loss (750 billion per year) • Prevention and recovery of food waste needed 			
3. What will happen if the challenge is not addressed?			
<ul style="list-style-type: none"> - Short Term Consequences - Long Term Consequences <ul style="list-style-type: none"> • Effect on water & carbon food print as well as climate change 			
5. What were the suggested solutions, research insights and/or policy proposals? Were specific new research or development actions identified?			
<p><i>Policy proposals:</i></p> <ul style="list-style-type: none"> • Importance of food & environmental education • Need for common understanding on food waste & losses incl. need of terminology shift towards food use • More collaboration between private and public sector needed • In some countries need to change law in order to discourage from food waste e.g. tax incentives for companies that give food donations • Need of targets to reduce food waste • Opportunities in the fishing sector to increase efficiency as most of the catch is edible • Encourage change of mind-sets <p><i>Research needs:</i></p> <ul style="list-style-type: none"> • Need to improve data on food losses: how to quantify them 			

- a more precise inventory of food waste

Research insight:

- A T-Icon (=time temperature-indicator monitoring how food is exposed to heat / time) can contribute to reduce food waste and losses- visible test in each stage of the food chain. Can be used as extended expiry date

6. What are the expected benefits and risks of such initiatives?

- Benefits:
 - Targets at policy level can trigger other actors to follow
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7. Does this event address research challenges others than those in the discussion document ?

8. Did this event point out gaps in the private and public research infrastructure/systems which should be addressed?

9. What best practices were mentioned at this event?

- FUSION (Food Use for Social Innovation by Optimising Food Waste Prevention Strategies) develops guidelines for common policies (due in July' 16)
- Private Sector is changing its promotion approach and advertises less with “buy 1, get 1 free”
- Foodsaving Project, www.foodsavingproject.it (Bocconi) – ongoing - promoting an international network of advanced knowledge on the theme of surplus food recovery and redistribution, contributing both to the **progress of research** and to the **implementation of best practices and policies** in the non-profit and business sector. One key insight is the importance of volunteers in the process (mostly in charities)
- **NOW – No more organic waste**: (funded under Life by EC): promote the prevention, recovery and recycling of waste produced by organised large-scale distribution, with a particular focus on organic (i.e. food) waste and thus contributing to reducing CO2 emissions.
- Food Recovery Network, <http://www.foodrecoverynetwork.org/> , collaboration of 148 colleges across the US collaborating with on-campus dining hall and eateries to donate left over food to local food banks and raise awareness about food waste and hunger in the US.

10. What follow-up actions emerged from this event?