

CIrClE 2019

Challenges for the Islands in the era of the Circular Economy

The prevention of Food Waste as a strategy to implement the Bioeconomy

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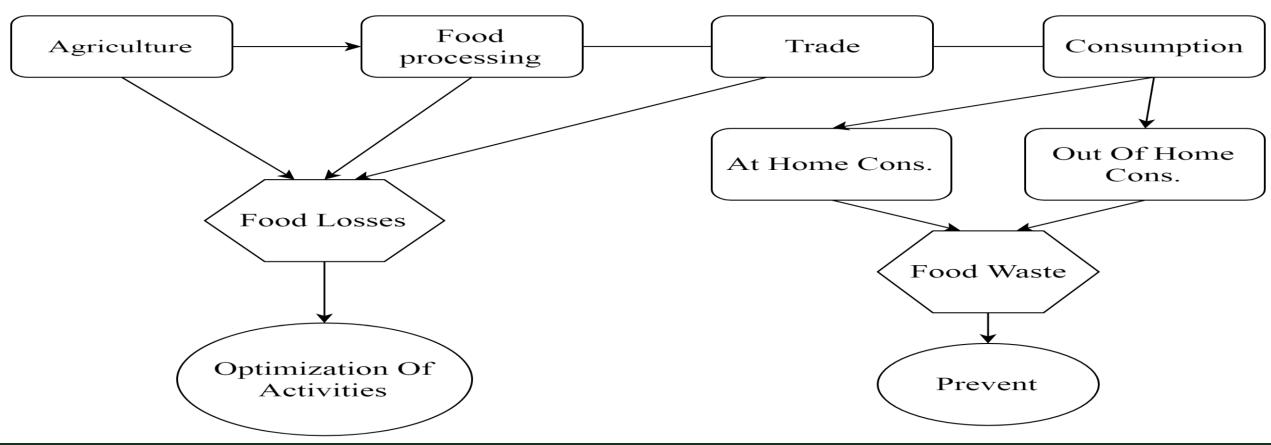
SMile 2019

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Food chain losses and waste





Agriculture

- Impact from climatic conditions
- Diseases / Parasites
- Losses during storage
- Losses during transportation



Food processing

- Deviation from the required product properties and quality attributes
- From storage of return samples
- Overproduction and mismanagement
- Errors in the production process (eg production break, incorrect marking, etc.)



Trade

- Damage during transportation
- Past expiration date
- Improper storage
- Surpluses due to poor product- market calculations



Consumption at Home

- Bad market planning
- Lack of stock inventory at home
- Past expiration date

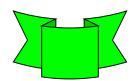


Out of Home consumption

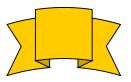
- Incorrect estimations of the volumes of generated waste
- Insufficient storage
- Shopping planning
- Bad implementation of hygiene and safety standards
- Invalid portion size determination



Production



The global quantity of discarded food is 1.3 billion tons.



1/3 of the food produced for human consumption is lost or becomes waste at the world level

925 million people suffer from chronic hunger





Production in EU, Greece and Cyprus

In the EU discarded food amounts to 89 million tons. (173 Kg / inhabitant per year). In terms of households, this amounts to 76Kg / year.

The BCFN (2012) study estimated that **Greeks and Cypriots** produce 50kg per person annually.

This corresponds to 550,000 tons and 42,000 per year respectively.







Eurobarometer the most practical ways to help people to waste less food







Using the freezer to conserve food longer (60%),

Re-using leftovers instead of throwing them away (59%),

Better shopping planning by your household (49%)





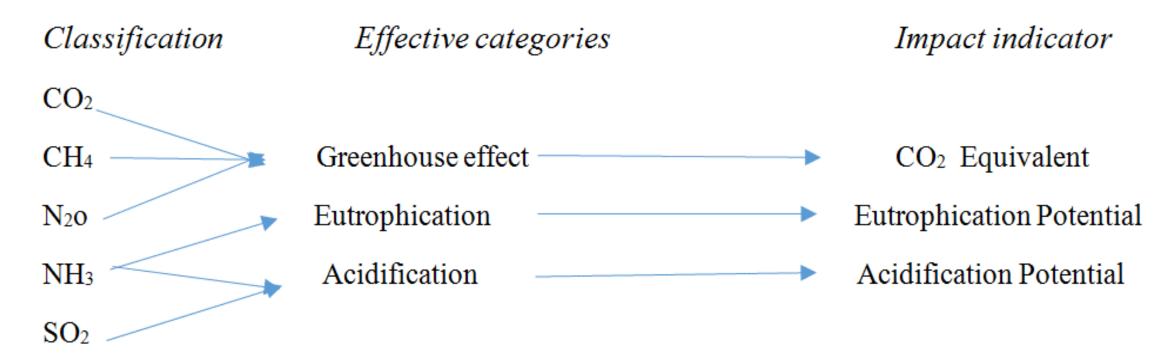




- Being able to choose for a smaller portion in restaurants (55%)
- Better estimation of food portion sizes (53%)
- Better product information on food labels (51%),
- Clearer product use information (48%).



Environmental Effects





- Global CO₂ release from food production processes and discarded food is estimated at 3.3 Gtons.
- Every year, 170 million tons of CO₂ are released in the EU.



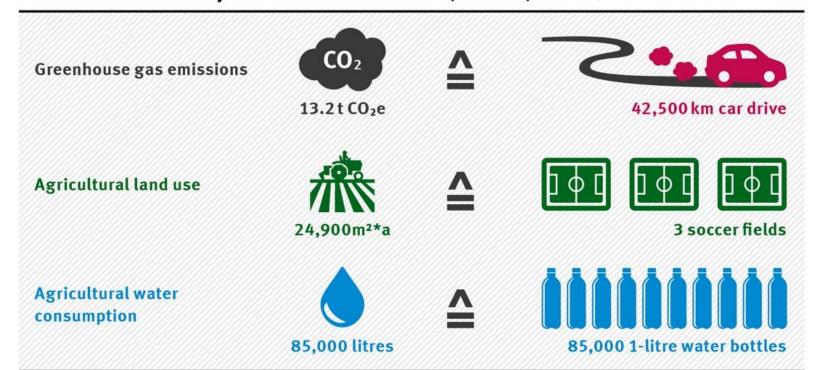


Water Consumption-Required land

- •The required water consumption for food losses is 250Km3, 3 times the water in Lake Geneva.
- •The required land for producing food we do not eat is up to 1.4 billion hectares.



Environmental impacts of food waste (per 100 persons)



Source: Umweltbundesamt

CO₂ equivalent

Livestock products



 \rightarrow 9,21 Kg CO₂ eq./kg



3,6 times more

Plant products



 \rightarrow 2,55 Kg CO₂ eq./kg



Environmental impact analytics of food losses and food waste per person and year

	Unit	Agriculture	Food processing	Trade	Consumption	Total
Green house gases	Co ₂ -equivalent	3,3	19	10	134	476
Mineral raw materials	kg-oil	54	4	3	48	109
Eutrophication (lakes, rivers	Kgp-equ	0,034	0,014	0,009	0,1	0,157
Eutrophication (sea)	Kgp-equ	0,188	0,037	0,025	0,028	0,255



Activities for reducing food waste

- Production (agriculture, manufacturing and manufacturing)
- Trade (food retailing, wholesale, direct marketing)
- Consumption at Home
- Out-of-home consumption (mass catering, hotels, food supply)
- **Society** (Initiatives, campaigns, NGOs, social institutions, educational institutions)



Proposals to reduce food waste

Measures for designing a framework

Measures relating to individual aspects

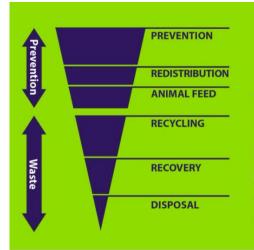
Measures for increasing appreciation of food



- Initiatives in Europe to reduce food waste
- Education campaigns,
- Information and training,
- Waste collection and supply chain optimization.
 However, most of the measures are yet small
 and not adequately evaluated because they do
 not provide the necessary clarity.



The European Platform on Food and Waste (FLW)



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.



Food waste - we act! #FoodWasteEU

http://ec.europa.eu/food/safety/food_waste/eu_actions/eu-platform_en

- Determining the measures needed to prevent food waste
- Exchange information of best practices and
- Assessment progress over time.





The European Platform on Food and Waste (FLW)



- 1. Too Good To Go
- 2. Resq Club
- 3. Sir Plus
- 4. Epepetete
- 5. Zu gut fuer die Tonne
- 6. Eat Smarter
- 7. Essen und Trinken



Examples of best practices

- New product ideas
- Start-ups
- Associations and
- Initiatives



In Conclusion

•A drastic reduction in Food Waste can only be achieved when all stakeholders contribute with concrete solutions and targeted agreements.



Thank you for your attention

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under the auspices of ENV MOVE

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