EU action to fight against food waste

Anne-Laure Gassin
Policy officer
Food information and composition, food waste (Unit E1)
Directorate-General for Health and Food Safety

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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.
Over 50% of EU food waste is generated at household level

- **88 (± 14)** million tonnes of food waste per year
- Equivalent of **20%** of all produced food in EU
- **143 billion euros**
- **~ 304 Mt CO2 eq** (6% of total EU GHG emissions)
- **173 kilograms of food waste per person**

Source: FUSIONS project, 2016 (based on 2012 data)
Food waste prevention: integral part of Circular Economy Package
EU Roadmap to SDG 12.3

EU action to fight food waste

2015
DECEMBER
Circular Economy Action Plan adopted

2016
NOVEMBER
EU Platform on Food Losses and Food Waste established

2017
OCTOBER
EU guidelines on food donation

2018
APRIL
EU guidelines for the feed use of food no longer intended for human consumption

2019
MAY
Common EU measurement methodology

2022
First EU-wide reporting of food waste levels in Member States

2030
SDG 12.3 target: halve global food waste by 2030

MAY
Revised EU waste legislation: new measures on food waste prevention

Health and Food Safety
EU Platform dedicated to food waste prevention – since 2016

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.
EU waste legislation – new measures to prevent and reduce food waste

Food waste prevention: new obligations for Member States:

- Adopt and publish food waste prevention programmes describing actions to be taken by Member States at each stage in the food supply chain, to progress towards SDG 12.3

- Monitor and report regularly on food waste levels, based on common EU methodology (Delegated Act)

Date marking

STOP FOOD WASTE... KNOW YOUR DATES!

“USE BY” informs you about FOOD SAFETY

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“BEST BEFORE” informs you about FOOD QUALITY

58% consumers say they always look at date marking when shopping and preparing meals, but less than 1 in 2 understand its meaning.
Focus on "Action and Implementation"

Facilitate sharing of best practice, experience, business cases and models.

For every $1 restaurants invested in programs to reduce kitchen food waste, on average they saved $7 in operating costs.

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Research and Innovation

Horizon Europe
THE NEXT EU RESEARCH & INNOVATION PROGRAMME (2021–2027)
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AGRICULTURE & INNOVATION

FOOD 2030
NUTRITION
CLIMATE
INNOVATION
CIRCULARITY
Thank you