

**Interreg**

CENTRAL EUROPE



European Union  
European Regional  
Development Fund

**STREFOWA**

TAKING  
**COOPERATION**  
FORWARD



Place | Date



**WASTE PREVENTION IN RETAIL SECTOR**



Name of the presenter

# AGENDA



Welcome and Introduction

How to reduce the amount of food waste at the shop - I part

Food Test

Checking the weak point of the shop in food waste point of view

Visiting the weak points and checking the right waste handling

How to reduce the amount of food waste at the shop - II part

Evaluation and Feedback



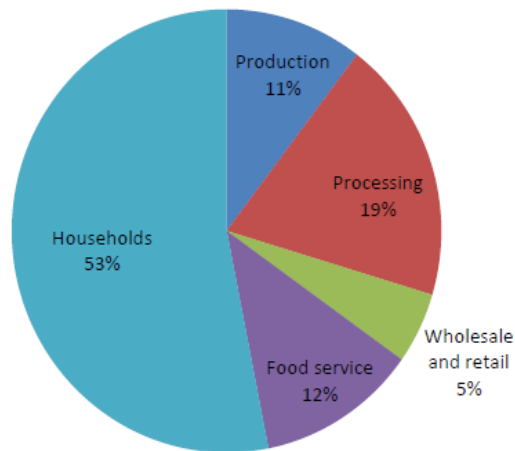
# FOOD AND FOOD WASTE

**Food** - any substance (processed, semi-processed, or raw) intended for human consumption (including all substances that have been used during the manufacture, preparation or treatment of food).

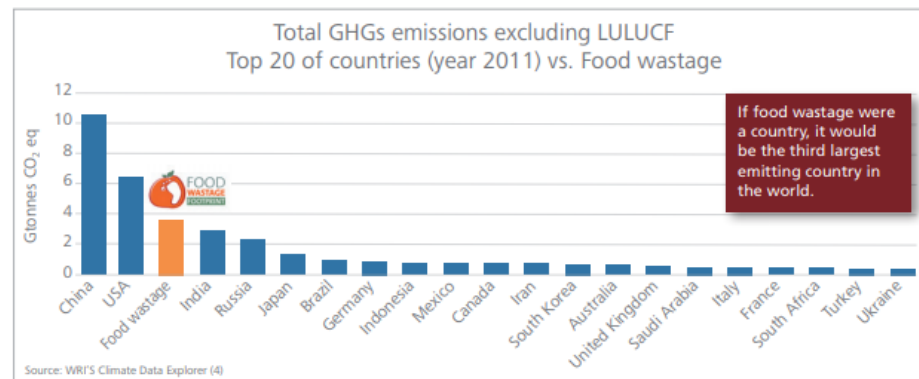
**Food waste** (including food loss) refers to food as well as associated inedible parts removed from the food supply chain:

- Non-avoidable
- Avoidable





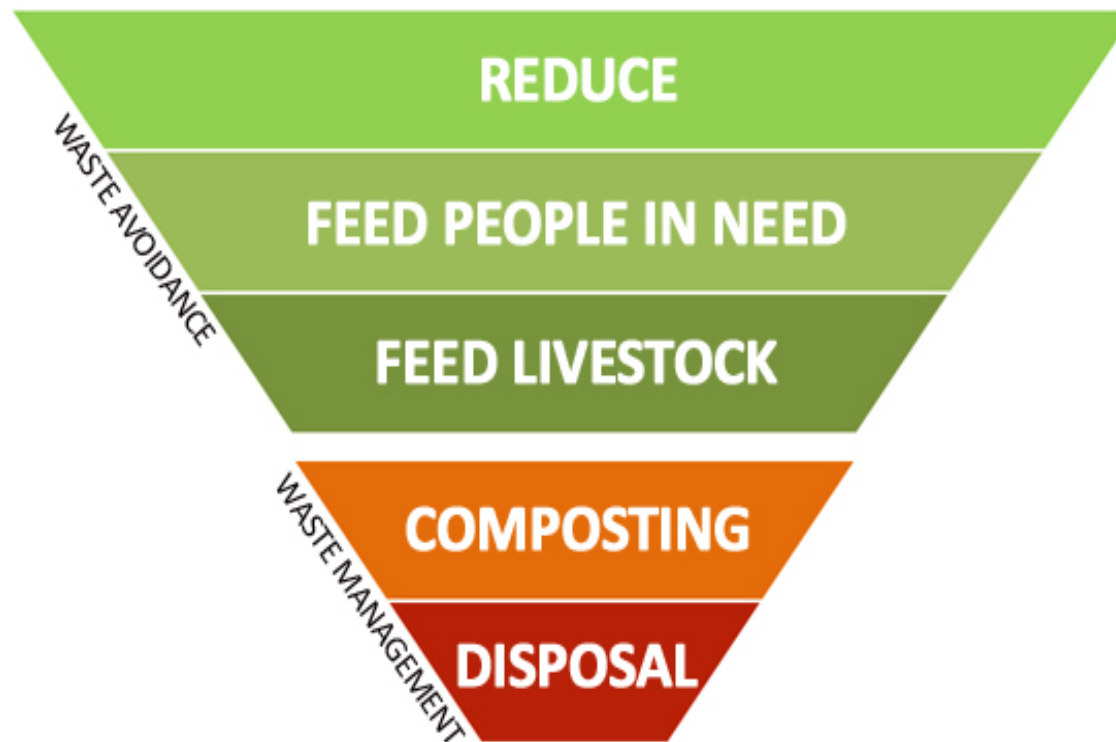
- 20-30% food loss of the total production
- 5% of total food waste amount in Europe: retail sector



- 3.3 gigatons of CO<sub>2</sub> emissions
- Huge quantities of water and large areas of agricultural land used
- Negative impacts on biodiversity, soil, ground water and much more
- Direct and indirect costs of discarded



”The waste policy must strive for reduce the use of the resources and give preference applying the waste hierarchy”



# BENEFITS OF TAKING ACTION

- Cost saving
- Regional value creation
- Consumer education / awareness rising
- Food sovereignty
- Higher cost-efficiency in whole production
- Ecological benefit
- Climate protection
- Renewable energy production



# FOOD TEST

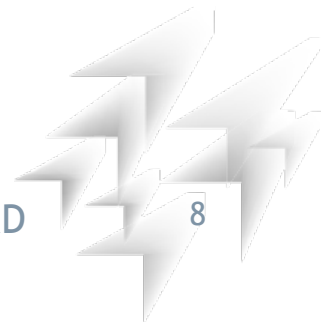


# WHERE?

## “Hot-spots” within instore food chain

The problems typically occur in:

- storage,
- packaging,
- merchandise management and
- inventory management.





# WHAT?

## Food groups which are wasted the most

The following food groups account for more than half of the food waste in the retail sector:

- bread and bakery
- vegetables and fruits
- refrigerated meat and dairy products

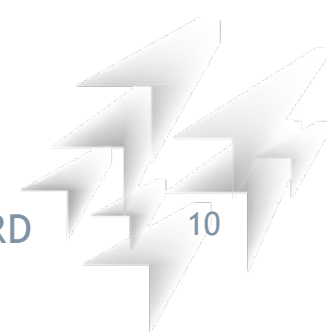
These foods are more impacted by the physical, chemical, microbiological contamination and the varying temperatures along the distribution, storage and sale chain.



## Logistic steps within the sector from ‘food waste generation’ point of view

There are 5 main logistic steps within the sector from ‘food waste generation’ point of view:

1. reception of the incoming product
2. merchandise stage
3. distribution to the retails
4. storing phase and the shelf placement
5. selective waste collection



## The reasons why food waste occurs at the retail sector

Some of the most common reasons could be separated into four different groups:

1. Logistic problems
2. Product's properties
3. Social aspects
4. Consumers' attitudes and behavior



# VISITING THE WEAK POINTS AND CHECKING THE RIGHT WASTE HANDLING



# POSSIBLE PREVENTION TECHNIQUES FOR FOOD WASTE REDUCTION



- In order to find the most suitable solution, cooperation among all sectors of food chain is necessary
- The stakeholders who play the role in the cooperation: suppliers, producers, local or state government, food banks, IT developers, waste management companies, etc.



# WHAT CAN YOU DO TO REDUCE FOOD WASTE

- Measure it!
- Upgrade the IT-systems
- Reduce Handling
- Applying the “first in-first out principle” (FIFO)
- Transportation
- Cold chain management
- Raise the awareness
- Good planning
- Online supermarket



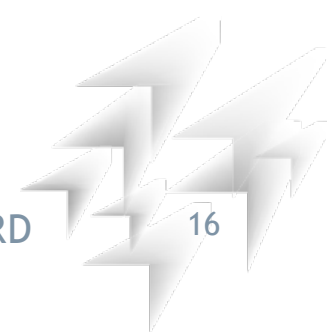
# WHAT TO DO WITH FOOD YOU CAN'T USE YOURSELF

- Food donation for human
- Cooperate with small businesses
- Support employees
- Donation for animal feeding
- Selective collection
- Waste utilization



# HOW CAN YOU USE THE FOOD SOMEONE ELSE CAN'T USE ANY MORE

- Be open for products which are imperfect
- Help suppliers in special situations





# COMBINE THE SOLUTIONS

The main aim is to market more products with less loss.  
The preferred option: saving food surplus from the food waste stage and using it in the best way.



# EVALUATION AND FEEDBACK



# THANK YOU FOR YOUR ATTENTION

