



INTERNATIONAL
**FOOD
WASTE**
COALITION

WINTER REPORT 2021

PREPARING FOR THE WORLD TO REOPEN

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2021 AGENDA

Welcome to our Winter Report. After a year of unprecedented challenge for the HaFS sector, the world cautiously emerges from lockdown as vaccination programs gather momentum.

And so we look to the year ahead with renewed optimism and an even stronger determination to accelerate the battle against food loss and waste, bolstered by the resilience, dedication and creativity shown by our members and partners throughout the pandemic.

We are delighted to welcome 3 new members to the IFWC, all major players in their fields. IFWC now represents over 30% of Europe's HaFS sector and we continue to grow. Together, we will build a more sustainable food system for everyone.

01.

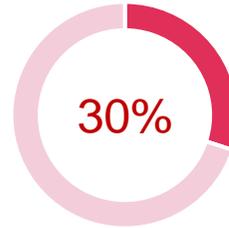
IFWC HEADLINES



SUEZ, ACCOR & ELIOR JOIN IFWC

Our IFWC cohort is growing fast! We are delighted to report that Suez, Accor and Elior have officially joined forces with the coalition to fight FLW.

With these new members, IFWC now represents over 30% of Europe's hospitality and food service industry, strengthening our ability to rapidly accelerate the FLW battle across both sectors and their associated value chains.



MEASURING THE IMPACT OF BUFFETS

IFWC is teaming up with the French Agency for Environment and Energy Management (ADEME) and Too Good To Go to launch a study to evaluate the food waste impact of buffets served in hotels and restaurants.

The initiative will focus on three elements: a) an audit of current practices associated with buffets and the amount of FLW generated, b) testing of FLW reduction solutions, c) production of a guide to communicate best practices.

The project will target surplus prevention from buffets, whilst IFWC will bring our expertise and network of partners to focus on food waste prevention.

DO GOOD SAVE FOOD INITIATIVE LAUNCHES IN TURKEY

The IFWC's Do Good: Save Food campaign is all set for a large-scale launch in Turkey.

Teaching manuals will be distributed to 6 million students, teachers and parents in 20 cities across the country, courtesy of the FAO's subregional office in Ankara and the Sabri Ülker Food Research Foundation, an independent non-profit organisation established in 2009 to enhance nutrition science and knowledge across Turkey and its neighbouring regions.

You can find out more [here](#).

6 million



IFWC VOLUNTARY AGREEMENT ROADMAP

We are launching five new projects to accelerate FLW reduction

Within the framework of our Voluntary Agreement, the coalition has defined a **5-year roadmap** to drastically reduce FLW all along the HaFS value chain. To support this, we are launching 5 new projects (below) to help tackle key FLW reduction challenges.

Each project will involve European experts, researchers, start-ups and innovative companies. All of our members will kindly serve as test beds for place-based demonstrations of the selected innovations. The projects will be developed throughout 2021 and 2022 and we will be regularly publishing intermediate reports on progress.

1



CHANGE CONSUMER BEHAVIOUR

through new communication and nudging campaigns, assessing their impact on FLW reduction in mass catering restaurants and hotels

2



DESIGN BUFFET 2.0

create a new approach to buffets to prevent FLW

3



DIVERT ORGANIC WASTE FROM LANDFILL

and incineration by evaluating value-creation alternatives (animal feed, micro-composting) & adapting waste separation and collection

4



EVALUATE IMPACT OF FROZEN FOODS

versus alternatives (e.g fresh products) on FLW in kitchens and restaurants

5

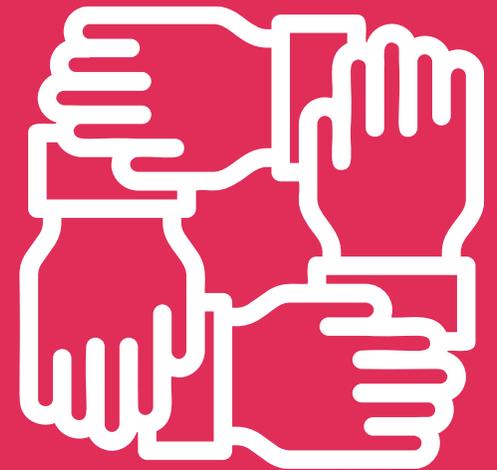


DEVELOP REPORTING METHODOLOGY

Develop a specific reporting FLW methodology for the HaFS sector

02.

COLLABORATIONS



FOOD WASTE FEST 2.020

FoodWIN and partners (including IFWC) welcomed almost 600 participants from 27 countries to Food Waste Fest 2.020 in December.

Over two days, entrepreneurs and policymakers emphasised the need for extensive collaboration between all stakeholders in the food supply chain via a series of keynote addresses, expert sessions and workshops.

If you weren't able to attend the event, you can watch the sessions [here](#).



EU PLATFORM ON FLW

The commission held its 9th meeting on 10 December with a focus on date marking, food redistribution and waste prevention in the food services and hospitality sectors. IFWC presented our new Voluntary Agreement, highlighting the need to address supply chain disruption in times of COVID-19.

HOTREC outlined the importance of recovery plans which will provide an opportunity for a 'reset' and to integrate FLW prevention and reduction targets and related actions. Learn more [here](#).

FLOW

IFWC is part of the FLOW consortium, helping to support the EU in delivering the European Green Deal and Farm to Fork Strategy targets to halve FLW and ensure that all plastic packaging is recyclable by 2030.

The initiative aims to test, demonstrate and facilitate market uptake of innovations around five pillars: planning and forecasting, sustainable packaging, consumer behaviour & social norm, donation & redistribution, and circular animal feed. IFWC members will serve as test beds for place-based demonstrations for the selected innovations.

GLOBAL ROADMAP FOR TOURISM SECTOR FLW

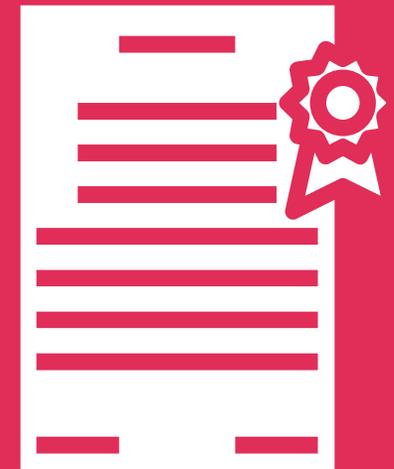
The One Planet Multi-Partner Trust Fund* for SDG 12 has developed a global roadmap to reduce FLW in the tourism sector, bringing together all key stakeholders including IFWC. The initiative aims to establish a common vision for FLW, set targets and yearly milestones for the tourism sector to reach SDG12.3, and provide guidance to monitor progress each year.

The team will reconvene early 2021 to discuss a draft structure for the roadmap.

* The One Planet Multi-Partner Trust Fund on SDG 12 is a collaboration between UNEP, FAO, UNWTO, UN-Habitat and UNOPS, supported by the UN Multi-Partner Trust Fund Office

03.

NEW REGULATIONS





EU CODE OF CONDUCT FOR RESPONSIBLE BUSINESS & MARKETING PRACTICES

The EU's new code is one of the first deliverables of the Farm to Fork Strategy and an integral part of its action plan.

It will be directed to all stakeholders in the food supply chain and outline voluntary actions that can be taken to improve sustainability performance.

The aim is to have the Code of Conduct ready for signature and endorsement by interested parties in June 2021.

Find out more [here](#).



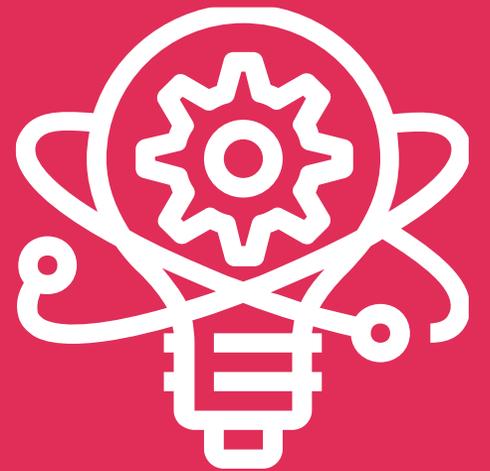
FRANCE: NEW LABEL AGAINST FLW & PROPOSED LEGISLATION

A new label was launched in December 2020 to support FLW initiatives. It will first target the retail and food service sectors which both aim to reduce FLW by 50% by 2030 against a 2015 baseline.

Meanwhile, a new FLW bill is being proposed which would reinforce former legislation in four ways:

- reinforce the quality control of food surplus donation
- test incentives to value 'empty plates' in public restaurants, such as universities
- include mandatory food education in school curriculums
- impose annual FLW reporting across the retail, food service and agrifood industries

04.
INNOVATIONS





CARBIOS

A process based on selected enzymes that allow the bio-recycling and biodegradation of plastics. The enzymes separate polymers into monomers that can be reused to produce a brand-new plastic which is also biodegradable, thereby closing the recycling loop. [More.](#)

ORBISK

An automated AI image recognition-powered FLW monitoring and reporting solution for hospitality. A smart camera on top of a waste bin connected to a scale automatically registers food waste by individual ingredients. [More.](#)

BETTER ORIGIN

An autonomous insect mini-farm that converts waste biomass (such as excess feedstock or food waste) into insect biomass, rich in proteins and fats. [More.](#)

SOLUBLUE

A material technology company providing biodegradable, natural biopolymers and composite material resources for the food packaging industry. [More.](#)

MIMICA

A smart expiry label providing real-time indication of food freshness. It uses a tactile interface (touch) based on time & temperature response calibrated to different food types and their spoilage characteristics. [More.](#)

TIPA EMBALLAGE

Flexible plastic film packaging that combines excellent moisture and oxygen barriers whilst being biodegradable. [More.](#)

ReFED INSIGHTS ENGINE

A data and solutions hub for FLW, designed to provide anyone interested in food waste reduction with the information and insights they need to take meaningful action to address the problem. [More.](#)

05. REPORTS



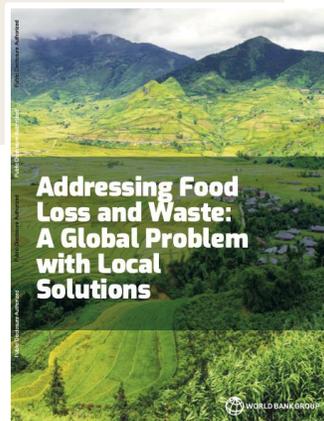
WORLD BANK: ADDRESSING FLW

The report focuses on the role that FLW could play in reducing the environmental footprint of food systems while attempting to meet the caloric and nutrient needs of a population predicted to increase by 3 billion people in the next 30 years.

The main takeaways are :

- Higher food prices (reflecting the cost of natural resources consumed or GHGEs produced) would generate incentives to conserve more and to produce, consume and waste less.
- To reduce impact on food security, higher food prices should be offset by a strategy to directly reduce FLW.
- The priority for reducing FLW should be at the consumer level, especially in high income countries, since this would trigger savings upstream in the FLW supply chain.
- A food supply chain multi-stage approach to prioritizing research agendas and actions is still a critical need.

[Download a copy here](#)



COURTAULD COMMITMENT 2025 ANNUAL REPORT 2020

The objective to reduce FLW by 20% per capita is on its way. Reported savings for the period 2015 – 2018 show a 7% reduction. Additionally, businesses implementing *Target, Measure, Act* are already seeing benefits. For example, 45 companies publicly reported 2019 and historical data and showed a collective 17% reduction in FLW, saving over £300m worth of food (180,000 tonnes).

[Download](#)

CHAMPIONS 12:3 PROGRESS REPORT

The latest from the Champions 12:3 initiative

[Download](#)

ANNA DE VISSER-AMUNDSON A MULTI-STAKEHOLDER PARTNERSHIP

The paper reports on a partnership to help the Dutch hospitality industry reduce FLW by means of a 'Food Waste Challenge'

[Download](#)

ADEME COLLECTIVE CATERING ANTI-WASTE

A study to test the implementation of basket to value unsold food in the French collective catering sector.

[Download](#)

06.
2021 AGENDA



2021

MARCH 03

EIT Food e-Breakfast:
*Food Waste, Flanders
Food & Wasteless &
Agrifood Futures
Community*
more

MARCH 18

EU Platform on food
losses and waste plenary
meetings

SEPTEMBER

United Nations Food
Systems Summit
(date still TBC)

OCTOBER 14

EU Platform on food
losses and waste plenary
meetings

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