



Food and Agriculture
Organization of the
United Nations



Grow,
Nourish,
Sustain.
Together.

SAVE FOOD Initiative on Food Loss and Waste Reduction in Europe and Central Asia

A Series of Impact Webinars

International attention on the issue of food loss and waste is firmly reflected in the 2030 Agenda for Sustainable Development. Specifically, Target 12.3 of the Sustainable Development Goals (SDGs), which embody this agenda, calls for the halving by 2030 of per capita global food waste at the retail and consumer levels and the reduction of food losses along production and supply chains, including post-harvest losses. Many countries are already taking action to reduce food loss and waste, but the challenges ahead remain significant, and we need to step up efforts.

Being a complex issue, food loss and waste prevention and reduction requires an integrated, holistic approach, with measures to be taken at each stage of the food supply chain and involving all key players from the public and private sectors.

In this regard, FAO in Europe and Central Asia organizes a series of online talks – Impact Webinars – aimed to identify and promote good practices and inspire transformative interventions to prevent and reduce food loss and waste along the whole food supply chain.

Accordingly, each webinar will focus on a specific stage of the food supply chain – from production to consumption, offering practical and evidence-based solutions to the issue that may be replicated or scaled up at national or regional level.

The series of webinars will:

- Bring together experts, policy-makers and organizations to exchange knowledge, develop solutions and mobilize ideas to take action toward food loss and waste reduction.
- Showcase the latest solutions, new ideas, tools, and approaches to food loss and waste reduction.
- Inspire decision-makers, public sector, and civil society to drive action.

FORMAT

The 90 - 120 minutes webinars will comprise three sections: (1) key presentation, introducing the problem at a particular stage of the food supply chain and proposing solutions, (2) case studies from the region, highlighting local efforts by various stakeholders and experts, and (3) a Q&A session.

SPEAKERS

The speakers will comprise the representatives of public and private sectors, as well as non-governmental organizations, thereby allowing to address the issue of food loss and waste at different levels and from different points of view.

Webinar II

Food loss and waste reduction during processing

During the first webinar we considered the ways to reduce food losses during harvest and post-harvest operations. The following session will focus on secondary processing (product transformation) and packaging stages in the food value chain and the ways to reduce food loss and waste.

Processing and packaging can play a role in preserving foods, but losses can be caused by inadequate facilities or processing capacity for seasonal production gluts, technical malfunctions (wrong size or damaged packaging) or human error, lack of proper process management, excessive trimming to attain a certain aesthetic, and in addition to all these: insufficient economic incentive to prevent these losses (the solution is more expensive than the losses).

These lead to discarded food material during processing, and rejection of the final product due to non-compliance with specifications and standards and hence result in financial losses.

Therefore, food loss and waste prevention is one of the key priorities for food and drink manufacturers. Indeed, many companies integrate it in the quality management plan of their corporate objectives and overall sustainability strategy.

The main areas of opportunity to prevent and reduce food waste in this sector are improving processing practices, finding innovative packaging solutions, and promoting circularity by using by-products and left-over product material for human food.

The invited speakers will present the practices used to prevent and reduce food loss and waste during processing, including integration of food loss and waste measures in a corporate strategy (Unilever), improvement of operations (Banvit Turkey), collaboration with other stages of the food supply chain (Danone Russia), upcycling of surplus food (InStock), and development of new packaging solutions.

The detailed Programme is enclosed in Annex I.

Annex I.

Date: 26 May 2021

Time: 10:00 – 12:15 CET

Programme

Time	Topic and speaker
10:00 – 10:05	Introduction
10:05 – 10:30	<i>Topic:</i> Future Foods Initiative of Unilever ¹ <i>Speakers:</i> Thea Koning, Senior Global Corporate Affairs and Issue Manager, Foods and Refreshment, Unilever Marta Perricone, Foods and Refreshment Supply Chain Manager Sustainability, Unilever
10:30 – 10:40	Q&A
10:40 – 10:55	<i>Speaker:</i> Vasiliy Fokin, Head of Sustainability, Russia & CIS, Danone
10:55 – 11:00	Q&A
11:00 – 11:15	<i>Speaker:</i> Christine Maziero, International Market Operations Director, BRF/Banvit ²
11:15 – 11:20	Q&A
11:20 – 11:35	<i>Speaker:</i> Selma Seddik , Co-founder and Owner, Instock ³
11:35 – 11:40	Q&A
11:40 – 12:00	Panel discussion on packaging solutions <i>Participants:</i> <ul style="list-style-type: none">• Angelika Christ, Industry Expert, former Secretary General of European Federation of Corrugated Board Manufacturers (FEFCO)• Erik Månsson, CEO, Innoscentia⁴• Ulphard Thoden van Velzen, Senior Scientist Packaging Technology and Recycling, Wageningen University and Research
12:00 – 12:15	Q&A and closing remarks

¹ <https://www.unilever.com/brands/foods-and-refreshment/food-system-changes.html>

² <https://brf-me.com/sustainability/how-we-act/sustainability-commitments/>
<https://brf-me.com/sustainability/>

³ <https://www.instock.nl/en/>

⁴ <https://www.innoscentia.com/>