

# ADVANCING FOOD LOSS TECHNOLOGIES AND POLICIES

Europe's policies and strategies  
for food sustainability

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**COMPETERE**  
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# Advancing Food Loss Technologies and Policies



The roundtable, hosted by **MEP Rosa D'Amato** (Greens/EFA) and organized by **Competere** in partnership with **Trane Technologies**, brought together MEPs, representatives from the EU Commission, and stakeholders from the Farm-to-Fork supply chain, including industry players, and NGOs. The focus was on:



- **Evaluating Current Challenges:** discussing current trends in food loss and waste, identifying key challenges, highlighting the pivotal role of technology as an enabler and productivity as a driver for efficiency.



- **Regulatory Frameworks:** debating the need for regulatory frameworks that encourage technological innovation. The goal is to foster more productive, resilient, and sustainable supply chains, ultimately contributing to the reduction of food loss and waste.



- **Solution Sharing:** presenting solutions and best practices that leverage technology, alongside organizational and cultural shifts, to mitigate food loss and waste.



The objective was to catalyze action and collaboration across sectors, enhancing technology and policy interventions to reduce food loss and waste, thereby making food systems more sustainable and efficient.



# Why does reduction matter?

**Reducing food loss and waste** is a paramount for ensuring food security, preventing land degradation, safeguarding biodiversity, and lowering GHG emission.

**UN SDG 12.3** targets a 50% reduction in per capita global food waste at retail and consumer levels by 2030, alongside minimizing losses across production and supply chains, including post-harvest stages.



**1.3**

billion tonnes of food lost every year

**30%**

of food produced is lost or wasted

**850**

million people do not eat enough

**21-37%**

of total GHG emissions are caused by the food system

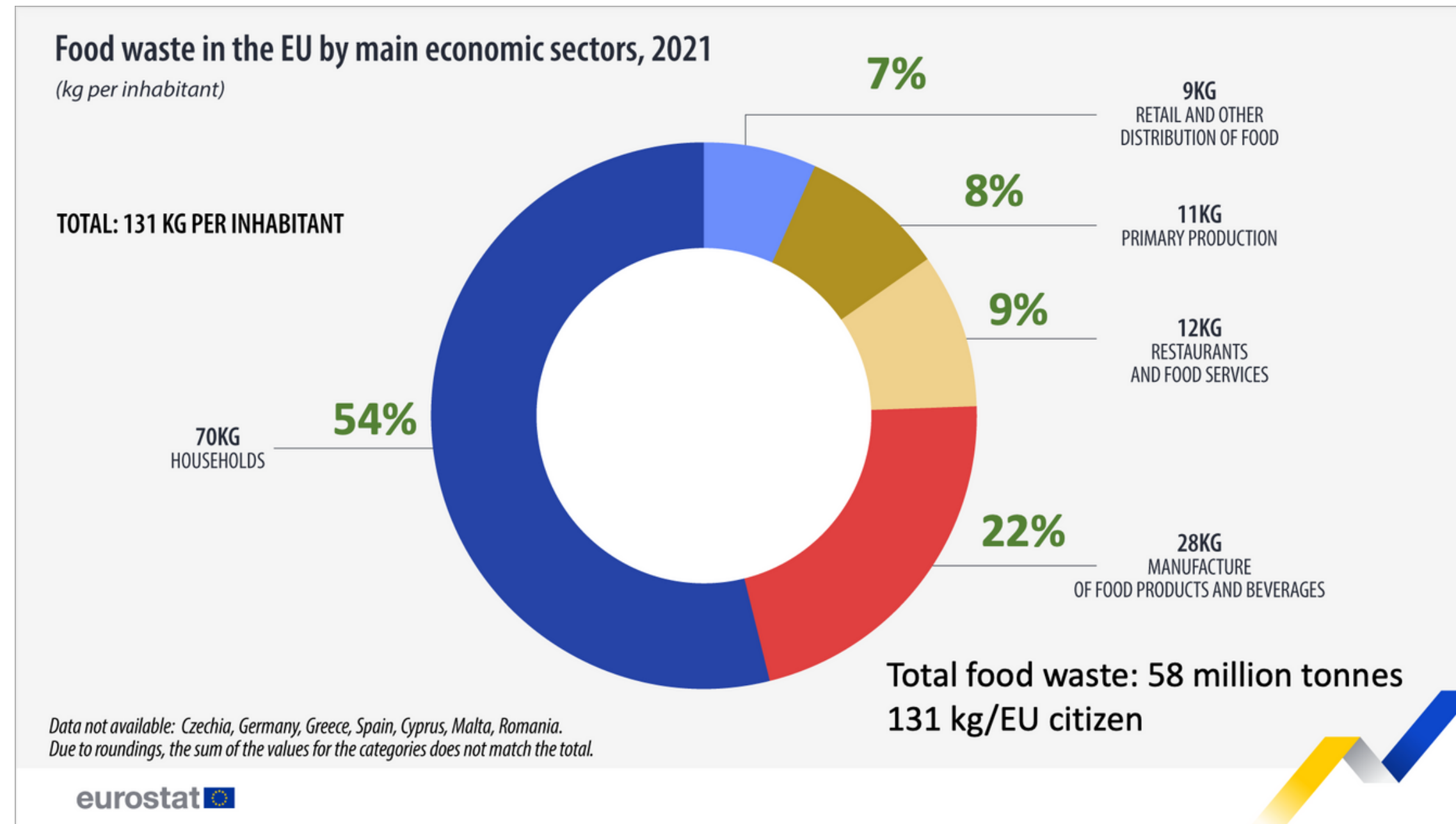
**8-10%**

of global GHG emissions are associated with food that is not consumed

\*Sources: FAO, UNEP, Mbow et al.

# Figure on food waste and loss in EU

- Over **58 million metric tonnes** of food waste/year - **131kg per capita**.
- **16% of total greenhouse gas emissions** from the EU food system.



# The Role of the European Commission

The European Commission is committed to creating a favorable political environment, supporting research and innovation investments.

## **Waste Framework Directive:**

- Proposed legislation introducing binding targets for member states by 2030: 10% reduction in production + 30% reduction in retail, food services, and household waste.
- Utilization of food waste for animal feed production.
- Food donation initiatives.

## **Improving consumers attitudes:**

- Financial support to those with the aim of subsidizing projects & programs to reduce food waste.
- Horizon Europe Program: allocation of investments aimed at harmonizing measures, market standards, and product lifespan.



**Alexandra  
Nikolakopoulou,  
DG Sante**

# Best Practices and Challenges in the Supply Chain



## Eva Sali, Copa Cogeca

- **European farmers and cooperatives** are **actively reducing food waste** through efficient resource utilization, adhering to EU legislation, and finding alternative uses for products failing to meet standards.
- Challenges include behavior change, enforcement of unfair trading practices directive, and access to modern agricultural techniques.
- Solutions involve **innovation and technology collaborations**, requiring access to appropriate funding and legal certainty.



## Federica Dolce, Food&Drink Europe

- **Food packaging** is extremely important in the prevention of food waste and maintaining of high level of food safety. There should be coherence between the objectives of the PPWR and the WFD.
- The Commission should close the current gap in data collection and reporting in food waste by publishing **harmonized guidelines** for Member States.
- The targets in the WFD should be related per tonne of food produced as they should represent production fluctuations.



## Malte Piontek, Schwarz Group

- With their **efficient logistics and innovative approaches** in stores, the companies of Schwarz Group limit food waste to a minimum.
- **Food packaging** is important to prevent food waste. Restricting packaging, especially for sensitive fruits and vegetables, can lead to more food waste. This must be taken into account when talking about banning packaging.
- When talking about **food waste reduction targets**, past achievements must be considered, especially in the light of what retailers have already achieved and will continue to do in the future.



## Claudio Zanframundo, Trane Technologies

- Trane Technologies' efficient and sustainable end-to-end **temperature control transport system** makes a big difference in reducing food waste in transit. Thermo King is a strategic brand of Trane Technologies and delivers a full lineup of electric or low emissions cold chain solutions across road, air, sea and rail.
- **Electrification and digitalization** of the food transportation systems allows access to **real-time data and temperature control** to help ensure food freshness, compliance with food safety and hygiene protocols and carbon emission reductions.
- Policy makers and industry leaders must connect regularly to move the needle on this important issue.





## Christophe Dierxsens, Too Good To Go

- Too Good To Go offers simple solutions to help food businesses across the supply chain prevent food from going to waste: +150.000 partner stores save over **300M million meals** from going to waste, in 17 countries.
- It's a "**triple-win**" **solution**, for consumers, partners, and the planet.
- EU policy-makers should commit to legally-binding food waste reduction targets of 50% by 2030 for the whole supply chain.



## Federica Grassi, SAFE - Safe Food Advocacy Europe

- Enhance food safety by expanding waste measurement, raising cost awareness, and integrating waste reduction into sustainable policies. More data and harmonized measurements are needed, especially in primary production.
- Invest in **innovative technologies** like smart packaging, cold chain management, and precision agriculture to reduce food loss.
- Projects like **SISTERS** and **ZeroW** will drive adoption and foster economic growth and resource conservation.



## Vito Antonacci, Zero Waste Italy

- To combat food waste, the issue must be addressed along the entire supply chain **ensuring scraps nourish animals** and **leftovers replenish soils**.
- **Europe lags in organic waste recovery:** the EU average stands at 32%, including green waste and trimmings, but only 16% for domestic organic waste.
- It is strongly recommended to introduce a limit on the presence of organic waste in residual waste (mixed waste) in the **Waste Framework Directive revision**.

# EU's Policies and Strategies



## Inese Vaidere

- As **more than half of food** is **wasted** directly **by households and consumers**, a pilot project in the EU budget was developed to solve the problem at specifically this level.
- The **European Consumer Food Waste Forum** is a research project on how to prevent still good food from ending up in waste. It gathers best practices and habitual and compiles them together to be used on a day-to-day basis.
- Tools for food waste reduction should be adapted to the local context, customs and cultural norms.



## Salvatore De Meo

- Food waste's impact is often overlooked: the initial proposals for **Regulations on packaging and packaging waste** risked increasing food waste despite decreasing other waste categories.
- To curb waste, focus on **food education** for citizens and **bolstering structures managing fresh and perishable food production**, such as Wholesale Markets.
- These structures are crucial for minimizing waste through daily recovery efforts of unsold products, redirecting them for consumption or transforming them into other goods like sauces or preserves.



## Rosa D'Amato

- The **food system** we've created is **no longer sustainable**: we produce more than we need - with negative impacts on biodiversity and climate - while the number of people lacking access to adequate food and food prices are increasing.
- Two strategies are needed: **eliminating food waste** throughout the supply chain using new technologies and preventing it through a **rethinking of the production system**. Full implementation of the Farm to Fork strategy would have been crucial, but its main proposals have been weakened, withdrawn, or never presented.
- Fundamental is the revision of the **Common Agricultural Policy** and the adoption of a European trade policy that imposes the same standards on imports as on European products and ensures fair value distribution in the agri-food sector.

# Policy Takeaways

- Include **food waste and loss recommendation in all EU legislative initiatives** to promote more sustainable and resilient supply chains and organizational practices, and accelerate the adoption of emission-free cold chain solutions.
- Establish policy frameworks to **accelerate the adoption of green technologies.**
- Enhance **cold chain efficiency** through incentivized policies to reduce food loss through the uptake of sustainable and digital solutions.

# Trane Technologies

Trane Technologies, an industry leader in climate and sustainability practices, have reimagedined their supply chain to have a restorative impact on the environment. Part of their 2030 Sustainability Commitments includes the **Gigaton Challenge** - a pledge to help reduce customer greenhouse gas emissions by 1 billion metric tons (or, one gigaton). This reduction equates to 2% of the world's annual emissions.





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