

The loss and waste of food at all stages in the food value chain, including consumption, hinder the sustainability of food systems. Food loss and waste are estimated to amount to 88 million tonnes per year in Europe, corresponding to about 20 % of the total food produced.

Efforts to tackle food waste need to be accelerated at each stage of the food supply chain by addressing food prevention and reduction measures.

LOWINFOOD is focusing on prevention and redistribution, the strategies that are considered to be the most preferred ones as they produce the most benefits for the environment, society and the economy.

LOWINFOOD has selected a set of very promising innovations designed to reduce the amount of waste at certain stages in the food value chain. The aim is to validate and improve them in order to provide society with tools to help combat food waste.

LOWINFOOD is working on the following four specific value chains in view of their perishable nature, as well as the large amount of waste generated in each of them: fruit and vegetables, bakery, fish, and at-home and out-of-home consumption.

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Consortium



COORDINATOR



ALMA MATER STUDIORUM
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FH MÜNSTER
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IfU
Institut für Nachhaltige Ernährung



Universität für Bodenkultur Wien



Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste



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The views and opinions expressed in this document are the sole responsibility of the author and do not necessarily reflect the views of the European Commission.

TECHNOLOGICAL INNOVATIONS

ORGANISATIONAL SOLUTIONS

SOCIAL SCHEMES

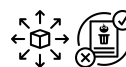
The set of innovations chosen for the LOWINFOOD project ranges from technological solutions to several social and organisational or managerial innovations. People working in the same food value chain will come together and discuss how to reduce food loss and waste in their chain.

The planned workflow starts with an assessment of the food loss and waste in each value chain, before and after the implementation of the innovation. Then the effect of each innovation will be determined, taking into account how effective they are in reducing food waste, as well as their socio-economic and environmental impacts. Finally, market replication and exploitation strategies will be traced to expand the use of the innovations.

INNOVATIONS AND THEIR TYPE OF ACTION



Software to manage withdraws of **fruit and vegetables** and donate them to charities



Matomatic: Plate waste tracker for **school canteens**



Cooperation system between **farmers** and **food service** sector



Educational approach against food waste at **schools**



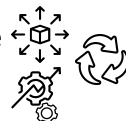
Foresightee: **Fruit and vegetables** sales-forecasting software for supermarkets



KITRO: Smart bin for **restaurants' and hotels' kitchen**



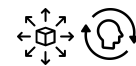
Leroma: B2B digital market place for reducing food losses in the **vegetables** and **fish** industries



Mitakus: Technological innovation to better forecast meals in **food service**



Stakeholder dialogue to develop guidelines against food loss and waste in the **bread** and **fish** value chains



Regusto: Mobile app to sell **restaurants' surplus food** provisions



FoodTracks: Software for optimization of **bakeries'** production



CozZo: Mobile app to manage **household food** provisions



Innovative supplier/retailer agreements for **bakery** products



TYPES OF ACTION



Food redistribution



Consumer behaviour change



Supply chain efficiency



Food waste prevention governance



Food valorisation