LOWINFOOD Newsletter



### Welcome to the first LOWINFOOD newsletter

Welcome to <u>LOWINFOOD</u>, "Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste". LOWINFOOD aims to reduce food loss and waste in food production, processing, distribution and consumption in 4 value chains particularly concerned by this issue, due to their perishable nature as well as the large amount of waste generated in each of them.



LOWINFOOD consortium has come together to deploy and implement innovative solutions to the food waste problem by demonstrating their effectiveness and market potential. A portfolio of 14 innovations has been selected among promising solutions that have already been developed and tested by some partners and includes technological tools and devices as well as organizational and managerial solutions.

LOWINFOOD aims to provide the necessary demonstration and upscale to allow market replication. The core activities of the project are all focused on the evaluation of the efficacy of these innovations in reducing food losses and waste. The impact of the innovations will be evaluated considering the amount of food waste avoided as well as in environmental and socio-economic terms.

Fruits & vegetables, bakery products and fish value chains are selected as settings to apply the innovations as these perishable foods are particularly concerned by the issue of food waste. For each value chain, the upstream stages are considered in the demonstration of the innovations, from production to retailing. Another set of innovations is applied to the consumer level, to avoid the waste of all foods in out-of-home and at-home consumption.

LOWINFOOD has set the specific workflow to be followed during the whole duration of the project. Close cooperation among partners is needed to successfully attain the expected results. This is the general sequence of activities that will be carried out:



#### Meet the partners

The LOWINFOOD consortium comprises 27 entities, located in 12 different countries around Europe, and ranging from universities and research institutes to start-ups, foundations, associations and companies working in the food sector with expertise in all relevant scientific and technical areas covered by the project: innovation, demonstration, knowledge transfer, dissemination, policy advice and marketing strategy.



### Partnership with sister projects



LOWINFOOD has established synergies with similar initiatives under topics RUR-07-2020 and RUR-06-2020 focusing on food loss and waste reduction to favour a networking environment maximizing the project's impact and dissemination of results, as well as facilitating knowledge exchange and mutual learning.

This partnership has already started working, and apart from regular meetings where information is shared among projects, the first events organised in cooperation also have been held.

#### Learn more

### **Upcoming events**

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### Sardinia Symposium 2021

The next edition of the Sardinia Symposium, which will be held on 11-15 October 2021, will include a workshop entitled evaluation of innovations against food waste: efficacy, socio-economic, and environmental aspects, and organised by many LOWINFOOD partners.



## Webinar series: evaluation of innovations

During May, 5 webinars series is being celebrated (for fish, food waste at food service, food waste at household, bakery, and fruits & vegetables) to agree on working procedures.

### Last news and events



### Collaborative and circular food systems to reduce pollution and improve health

On 27 May 2021, during the <u>Green Week</u>, the 5 European <u>sister projects</u> working in synergies and an expert panel will address issues related to the sustainability of food systems at the local and regional level.



# The day after: Food waste prevention after the pandemic

On 20 January 2021, Clara Cicatiello, the project coordinator of LOWINFOOD, joined this workshop and presented, among others some hints on the work to be done within LOWINFOOD.

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