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## Welcome to the third LOWINFOOD newsletter

Welcome to [LOWINFOOD](#): "Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste". After the first 18 months, LOWINFOOD is fully immersed in the demonstration phase of the innovations that have been selected to be tested, adapted and improved to help avoid food loss and waste across four value chains particularly affected by this issue.

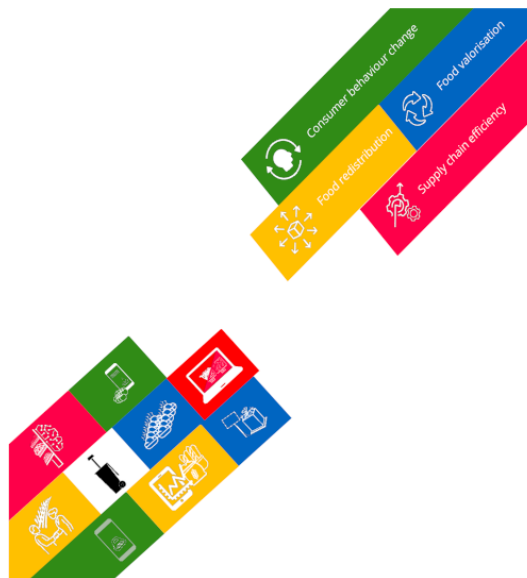
**Watch our project video!**



## The demonstration phase has started

All the technological innovations, social schemes and organisational and managerial solutions that have been selected for LOWINFOOD are now being

implemented in real food chains, and this way tested, adapted, improved and further developed, to increase their efficacy in reducing food losses and waste. All partners are involved in some activities or others: research partners, partners providing the innovations, those belonging to the food sector, and public institutions. The final goal is to scale them up as well as replicate them.



## Update of the LOWINFOOD innovations

*Updated information about the LOWINFOOD innovations is provided below. This issue doesn't cover all innovations, so don't miss the coming ones, so as to get the whole view of the work being carried out and the advancements achieved!*

### Stakeholder dialogues for bakeries



With the aim of discussing ways to prevent bread waste, 12 small bakeries in the area of Viterbo, Italy, joined a round table to discuss the waste that is generated in the bakery sector in Italy. They realised that there is a lack of systematic monitoring of bakery product waste. So the first action they agreed on was to daily measure the quantity of unsold bread.

Similar activities are being conducted in Sweden and Finland.

### FoodTracks: Better decisions for bakeries

FoodTracks is an intelligent software that enables optimisation of ordering processes in bakeries, as it is a demand-planning software, and it can avoid a high rate of returns or early sell-outs. It is being firstly tested in three large bakeries in Germany, and the user-friendliness, as well as functionalities, are being developed, according to the customers' feedback. For example, it includes adjustments to the order amounts based on the weather forecast.



### KITRO: Reduce food waste, save money by AI

KITRO is a technological solution for restaurants, canteens and hotels, which consists of a scale and a camera that are installed under and above the waste bin and automatically identify and record discarded food and determine waste quantities. This allows for setting measurable goals and taking action.



KITRO is tested in one Swiss, two German and two Greek food services in the field of hotel and business catering. Advancements in the reporting and analytics tool will result from this demonstration.

## CozZo: Reducing food waste in household using an App

CozZo is a mobile application to manage food and home supplies, combined with a versatile shopping and meal planner. Tracking what users have and when it expires, CozZo helps avoid over-purchasing, over-cooking and waste of food at home. It's being tested in Austria, Finland and Greece. The expected results will shed light on the effects of using the app on food waste and other food management practices, linked, among others, with cultural and geographical backgrounds.



## REGUSTO: Monitoring waste on the restaurant-home route



REGUSTO aims to monitor food taken home from restaurants (both takeaway meals and restaurant leftovers), by tracking food destination, consumption and food waste generation through the REGUSTO App and the REGUSTO Bag. The demonstration consists of a photo consumers record to show leftovers at the time of REGUSTO's food delivery and at the latest 24 hours later. This will be done with at least 500 consumers in Italy.

## The LOWINFOOD consortium met physically for the first time!

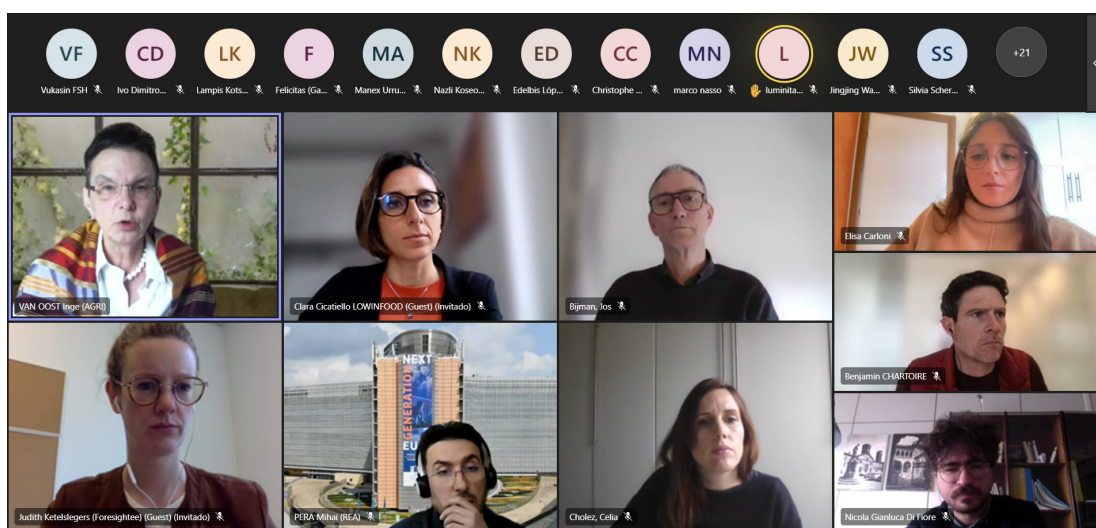
After more than a year of virtual meetings and online connections, in February 2022, LOWINFOOD finally celebrated a general project meeting physically. For the first time, some partners of the consortium joined together in Vienna (Austria). The meeting was held at the Universitaet fuer Bodenkultur Wien (BOKU), the place where LOWINFOOD was firstly conceived, three years ago.

Apart from sharing the advances of the project of the moment and discussing upcoming steps, this physical meeting, and especially spending relaxing time together, allowed participants to get closer to each other, to strengthen relationships. Meeting in person is different, it is much different.





## Collaborative workshop “Innovation dynamics in agri-food value chains”



With the aim of promoting networking and cooperation among innovators across projects, around 60 participants from all the five projects that have established partnerships joined the online workshop LOWINFOOD organised on 30 March 2022. A very interesting discussion took place on innovation dynamics in the agri-food value chain. Keynote speeches alternated with brief presentations of the innovation practices by representatives of the PLOUTOS, CO-FRESH, FOODRUS and FAIRCHAIN projects.

[Learn more](#)

## News about LOWINFOOD's sister projects

**Ploutos** continues to work actively for rebalancing the agri-food value chain, to make it more environmentally, socially and economically sustainable. The project has



started organising a series of Open Days, aiming to bring people together and give them the opportunity to learn from practical examples derived from the [Sustainable Innovation Pilots](#), get hands-on experience and network.

Moreover, Ploutos published an [interview](#) with the [Sustainable Innovation Framework's](#) leaders, and launched "[Video Testimonials](#)", where the partners discuss their views and the progress that has been achieved so far. Subscribe to the Ploutos' newsletter and follow its social channels ([Facebook](#), [LinkedIn](#) and [Twitter](#)), to get a view of the behind the scenes of innovations and stay tuned for all the upcoming activities and events.



### FAIRCHAIN has kicked off its training

FAIRCHAIN has launched its 'Introduction to Intermediate Food Value Chains (IFVC)' course is 90 minutes of innovative microlearning lessons on differences between FVCs; IFVC definition, benefits, challenges; and projects, pilots, examples, ways to get involved in IFVCs.

The course is open until 15 July 2022 on the [ISEKI-Food Association's Moodle Platform](#) and easily accessible via the [FAIRCHAIN-managed Sustainable Food System Innovation Platform](#), free of charge! All who complete the course successfully receive a FAIRCHAIN certificate.

Besides, students can join the FAIRCHAIN 2022 [FoodFactory-4-Us International Student Competition](#) to address the following question: How can modernization of a traditional food contribute to your regional food value chain? Team of 3-5 students enrolled in any food-related programme anywhere in the world (max 1 PhD student) should send their [application](#) by 15 September 2022. We offer online, innovative, learning to improve knowledge and competences and fabulous prizes (and recognition!) for the winning team! Application and participation are completely free of charge.



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LOWINFOOD has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101000439.  
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