



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

LOWINFOOD

PRACTICE ABSTRACT No: 10

Fish supply chain dialogue to reduce waste in Scotland

Among the drivers of food waste, those related to social dynamics are particularly difficult to address since supply chain stakeholders have potentially contrasting goals. This requires mutual understanding and long-lasting collaboration and is very relevant for perishable products like seafood. Thus, in LOWINFOOD, we run a dialogue between stakeholders of the whole Scottish fish supply chain.

Our dialogue has four goals: develop an in-depth overview of waste hotspots; identify policy gaps and opportunities; promote awareness of innovative solutions; and favour their adoption by creating new relations or strengthening existing ones. Our stakeholders can exchange ideas as well as fish products and by-products at risk of becoming waste. We have been engaging with stakeholders dealing with fish for human and non-human consumption: fishermen's and processors' associations, primary and secondary processors, retailers, by-products users, policy-makers, and research and innovation institutions.

Due to the high value of seafood products, the supply chain is efficient in allocating them to the most profitable use. Still, some mismatches between economic and environmental goals remain. Waste quantification is poor, and issues such as the offshore disposal of unwanted catch remain very sensitive. Spatial dispersal makes the transportation of by-products towards potential users unprofitable in many instances, even more when users are located overseas. For this reason, the creation of localised clusters of industry and innovators is key.

Successful cooperation requires the building of trust between industry stakeholders across all levels of the value chain, and with researchers and innovators that might be perceived as outsiders, as well as to make the reputational benefits of innovation clear. Small actors should be supported in adapting to change rather than blamed for their possibly unsustainable practices.

Our stakeholder dialogue started in July 2021 and will continue until October 2024. Interested stakeholders can get in touch through our Hutton website: <https://www.hutton.ac.uk/research/projects/lowinfood-%E2%80%93-multi-actor-design-low-waste-food-value-supply-chains>.

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Additional information – Scotland's seafood sector

The seafood sector plays a key role for Scotland's economy and society. Besides contributing to domestic food security, fish and seafood account for 60% of Scotland's food exports, valued at £1 billion or €1.16 billion (204 thousand tons) in 2021. In 2019, more than 14,000 people were employed in the seafood sector, many in remote coastal and island communities ([Scottish Government, 2022](#)). In 2015, Zero Waste Scotland estimated that 190,000 tons of fish and shellfish by-products were generated across Scotland each year – a significant opportunity to create value from waste.

All Practice Abstracts prepared by LOWINFOOD can be found here!



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ABOUT LOWINFOOD

The LOWINFOOD project, launched in 2020 and coordinated by the University of Tuscia, Italy, is working to deploy and improve a set of 14 innovative solutions to the food waste problem, by demonstrating their effectiveness and market potential. The core activities of the project are all focused on the evaluation of the efficacy of these innovations in reducing food losses and waste, in terms of the amount of food waste avoided as well as their environmental and socio-economic impact.

CONSORTIUM



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