LOWINFOOD

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

GA No. 101000439

D6.8 Articles reflected in the project website

WP6 - Type of deliverable: Other - Dissemination level: Public - Due date: February 28th, 2025

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PARTNERS HUA, UNITUS, UNIBO, SLU, ISUN, JHI, BOKU, TAU, AIE, ELH HAVE CONTRIBUTED TO PRODUCE/REVISE THE DELIVERABLE

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

LOWINFOOD Consortium

N.	Full name of the organisation	Short name	Country
1	Università degli Studi della Tuscia	UNITUS	Italy
2	Alma Mater Studiorum Università di Bologna	UNIBO	Italy
3	Sveriges Lantbruksuniversitet	SLU	Sweden
4	FH Munster University of Applied Sciences	ISUN	Germany
5	The James Hutton Institute	JHI	United Kingdom
6	Universitaet Fuer Bodenkultur Wien	BOKU	Austria
7	Tampereen Korkeakoulusaatio SR	TAU	Finland
8	Charokopeio Panepistimio	HUA	Greece
9	Osterreichisches Okologieinstitut	AIE	Austria
10	Elhuyar Fundazioa	ELH	Spain
11	Matomatic AB	MATO	Sweden
12	Unverschwendet GmbH	UNV	Austria
13	Akademie Deutsches Baeckerhandwerknord GGmbH	ADB	Germany
14	Foresightee (terminated on 30/01/2023)	FOR	Belgium
15	Leroma GmbH	LER	Germany
16	Mitakus Analytics UG	MITA	Germany
17	Kitro SA	KITRO	Switzerland
18	Regione Emilia Romagna	RER	Italy
19	Pianeta Cospea srl	PICO	Italy
20	Cogzum Bulgaria OOD	COZ	Bulgaria
21	Uppsala Kommun	UPP	Sweden
22	Recuperiamo srl	REG	Italy
23	Antegon GmbH	FT	Germany
24	Confederazione Nazionale dell'Artigianato e della piccola e media impresa Associazione di Viterbo e Civitavecchia	CNA	Italy
25	Assemblee des Regions Europeennes Fruitieres Legumieres et Horticoles	ARE	France
26	L.V.L Anonymi Emporiki Toyristiki Kksenodoxeiaki Kataskevastiki Etaireia	BLU	Greece
27	Iridanos-Inabelos Anonymi Etaireiatouristikes Ksenodoxeiakes Kai Agrotikes Epixeiriseis	THA	Greece
28	Luonnonvarakeskus (started on 01/11/2023)	LUKE	Finland

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Summary

The deliverable “Articles reflected in the project website” is prepared as part of the “Scientific Dissemination of Results”, task 6.4 within the WP6 “Communication, Dissemination, and Market Replication”. It serves as a valuable tool for summarizing the research knowledge exchange among scholars and stakeholders focused on reducing food loss and waste which was achieved in the LOWINFOOD project. It documents all scientific publications produced during the implementation of the project, along with those that are prepared and submitted, but are still under review. These publications contribute to the academic and practical discourse on innovative solutions for preventing food waste.

Moreover, the deliverable provides information about the participation of the members of the project consortium in international conferences, demonstrating LOWINFOOD’s active engagement with scientific dissemination towards the global research community. Additionally, to maximize outreach and impact, this deliverable highlights the main outcomes of the project's Final Conference, orgnised under Task 6.4 in September 2024. The Conference and its results have also been extensively promoted through the project website, social media channels, and targeted emails sent to various organizations, international associations, universities, research institutes, and other relevant stakeholders.

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Introduction to the deliverable

LOWINFOOD is a project dedicated to co-designing low-waste value chains in partnership with key stakeholders across the food supply chain. It supports the demonstration and scaling of a portfolio of innovations aimed at reducing food loss and waste in critical sectors, including fruits & vegetables, bakery products and fish, as well as in both at-home and out-of-home consumption. Each of these value chains is represented by a dedicated Work Package (WP) within the project.

The innovations are selected among promising solutions that have already been developed and tested by some partners of the consortium, with the aim to provide the necessary demonstration and upscale to allow market replication.

The LOWINFOOD consortium consists of 27 entities, across 12 countries, bringing together a diverse mix of universities, research institutes, start-ups, foundations, associations, and companies working and operating in the food sector. Over the course of 52 months, the partners are committed to complete 30 tasks and to deliver 60 outputs (deliverables), contributing to a more efficient and sustainable food system.

The deliverable **D6.8 "Articles Reflected on the Project Website"** of **Task 6.4** is a key component of the strategy for the dissemination and exchange of scientific knowledge on food loss and waste reduction. By ensuring a critical mass of shared research and findings, this deliverable plays a vital role in fostering collaboration among scholars, policymakers, industry professionals, and other stakeholders.

This deliverable serves as a record of all scientific publications produced throughout the implementation of the LOWINFOOD project, as well as those currently under review. These publications contribute significantly to both academic research and practical applications, fostering a deeper understanding of innovative strategies for reducing food waste across various sectors. By disseminating scientific findings, the project supports evidence-based decision-making and encourages the adoption of effective solutions within the broader research and policy communities.

In addition to documenting scientific outputs, the deliverable also provides an overview of the participation of the LOWINFOOD consortium in international conferences. This engagement underscores the project's commitment to actively contributing to global discussions on food waste reduction, strengthening collaborations with researchers, industry experts, and policymakers worldwide.

Furthermore, to maximize outreach and impact, this deliverable highlights the key outcomes of the **project's Final Conference**, organized under **Task 6.4** in September 2024 The event was widely promoted through the project website, social media platforms, and targeted email campaigns directed at relevant organizations, international associations, universities, and research institutions. This strategic dissemination ensured that the conference's insights and findings reached a broad audience, further amplifying the project's influence on food waste reduction initiatives.

It is important to note that reporting on conference participation and the outcomes of the project's Final Conference was beyond the original scope of this deliverable. However, including this information is considered necessary for better recording the outreach of the

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project to the broad academic audience and the enhanced scientific dissemination of the project's findings.

1. Peer review publications

The LOWINFOOD project aims to foster research knowledge exchange among scholars and stakeholders in the field of food loss and waste reduction by publishing scientific findings in peer-reviewed journals. To ensure broad accessibility and maximize dissemination, an effort made to publish these results through green or gold open-access peer-reviewed publications, guaranteeing public access. This approach not only enhances the project's outreach but also supports future research design and implementation.

As reported in the D6.1 "PEDR – LOWINFOOD Plan for the Exploitation and Dissemination of Results" the initial goal was to publish at least one scientific paper per innovative activity, in addition to other articles focusing on the methodological approach. Indicative target journals for these publications include: Bioresource Technology, Journal of Cleaner Production, Waste Management, Appetite, and Sustainability.

All publications produced, are complied with the "Guidelines on Open Access to Scientific Publications and Research Data in Horizon 2020" and Article 29.2 of the Grant Agreement. The primary contributors to these publications are universities and research institutes, i.e. UNITUS, UNIBO, SLU, ISUN, JHI, BOKU, TAU, and HUA. Specific funding to cover gold open-access fees is provided either through the Institutions of the corresponding authors, where such agreements with the Publishers are in place or through the project budget. The Gold Open-Access model is selected as it shifs the cost from readers to institutions, thereby ensuring unrestricted access to the research findings.

Articles reflected in the project's website

The project's website (Section https://lowinfood.eu/project/results/) provides a comprehensive list of the scientific papers produced within the project's implementation and published in peer-reviewed journals, along with the studies presented at national and international conferences by the LOWINFOOD consortium. Each record in the list includes data such as authors, title, DOI, type of publication, and date of publication or presentation. This list will be updated when project related publications are accepted, even after the end of the project.

A glimpse of the abovementioned website section is provided in Figure 1. The full lists of the publications (published and under review), presentations at conferences, and Thesis produced by the partners of the LOWINFOOD project are presented in Tables 1-3, respectively. Up to February 2025 12 scientific papers have been submitted, 10 of which have been accepted for publication, while the other 2 are under review.

To enhance accessibility and maximixe the dissemination of the scientific results, the papers produced thoughtout the project's implementation are also uploaded to Zenobo (https://zenodo.org/communities/lowinfood), an open repository for EU-funded research outputs from Horizon Europe, Euroatom and earlier Framework Programmes. By having a dedicated page on Zenobo, the scientific outputs of the LOWINFOOD project are accessible to the broader Zenodo community of EU projects.

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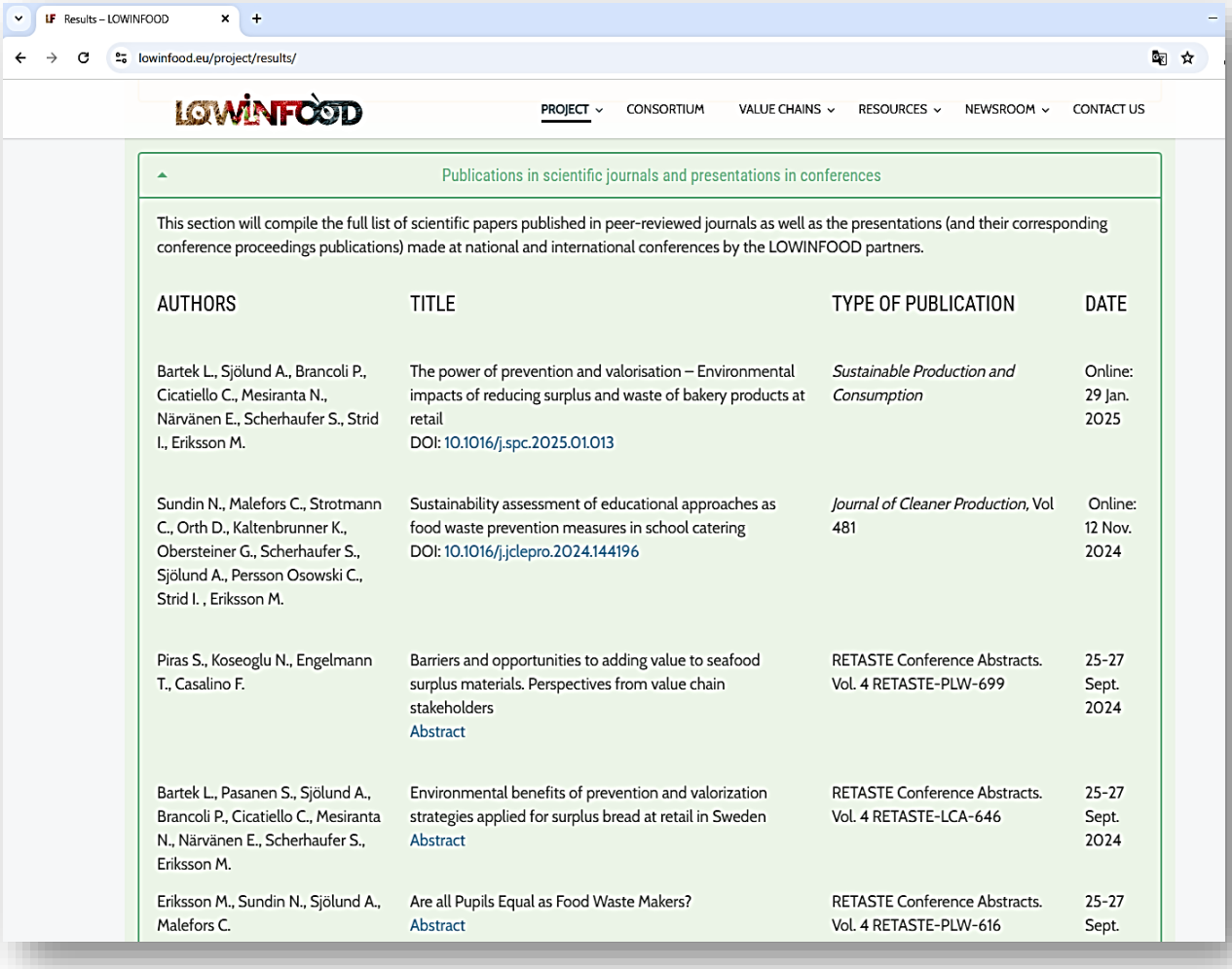

Figure 1 – Articles reflected in the LOWINFOOD project's website

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Table 1 – Articles published in peer-reviewed journals

#	Author(s)	Title	Journal (Impact Factor)	Year of Publication / Status	Number of Citations
1	Nasso M., De Martino G., Zappi L., Cicatiello C., and Blasi E.	Socio-Technical Innovations for Food Surplus Redistribution: Assessing the Social Benefit Generation of the EU CMO Policy	Resource, Environment and Sustainability (12.4)	Under review	N.A
2	Sigala E.G., Gerwin P., Chroni C., Abeliotis K., Strotmann C., Lasaridi K.	Reducing food waste in the HORECA sector using AI-based waste-tracking devices	Waste Management (7.1)	Under review	N.A.
3	Strotmann C., Gerwin P., Pfaff T., Koseoglu N., Scherhaufer S., Brunnhuber N., Cicatiello C., Giordano C, Eriksson M.	Environmental and economic impacts of machine-learning-based demand forecasting software in German bakery stores	Journal of Cleaner Production (9.8)	2025	-
4	Bartek L., Sjölund A., Brancoli P., Cicatiello C., Mesiranta N., Närvänen E., Scherhaufer S., Strid I., Eriksson M.	The power of prevention and valorisation – Environmental impacts of reducing surplus and waste of bakery products at retail https://doi.org/10.1016/j.spc.2025.01.013	Sustainable Production and Consumption (10.9)	2025	-
5	Sundin N., Malefors C., Strotmann C., Orth D., Kaltenbrunner K., Obersteiner G., Scherhaufer S., Sjölund A., Persson Osowski C., Strid I., and Eriksson M.	Sustainability assessment of educational approaches as food waste prevention measures in school catering https://doi.org/10.1016/j.jclepro.2024.144196	Journal of Cleaner Production (9.8)	2024	1
6	Sundin N., Halvarsson R, Scherhaufer S, Schneider F, Eriksson M.	From plate to waste: Composition of school meal waste and associated carbon footprint and nutrient loss https://doi.org/10.1016/j.resconrec.2024.107656	Resources, Conservation and Recycling (11.2)	2024	2
7	Malefors C., Svensson E., Eriksson M.	Automated quantification tool to monitor plate waste in school canteens https://doi.org/10.1016/j.resconrec.2023.107288	Resources, Conservation and Recycling (11.2)	2023	13
8	Pietrangeli R., Eriksson M., Strotmann C., Cicatiello C., Nasso M., Fanelli L., Melaragni L., Blasi E	Quantification and economic assessment of surplus bread in Italian small-scale bakeries: An explorative study https://doi.org/10.1016/j.wasman.2023.07.017	Waste Management (7.1)	2023	4

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#	Author(s)	Title	Journal (Impact Factor)	Year of Publication / Status	Number of Citations
9	Weber L., Bartek L., Brancoli P., Sjölund A., Eriksson M.	Climate change impact of food distribution: The case of reverse logistics for bread in Sweden https://doi.org/10.1016/j.spc.2023.01.018	Sustainable Production and Consumption (10.9)	2023	8
10	Sundin N., Malefors C., Danielsson M., Hardiyanti M., Persson Osowski C., Eriksson M.	Investigating goal conflicts in menu planning in Swedish school catering on the pathway to sustainable development https://doi.org/10.1016/j.resconrec.2022.106822	Resources, Conservation and Recycling (11.2)	2022	10
11	Piras S., Righi S., Banchelli F., Giordano C., Setti M.	Food waste between environmental education, peers, and family influence. Insights from primary school students in Northern Italy https://doi.org/10.1016/j.jclepro.2022.135461	Journal of Cleaner Production (9.8)	2022	18
12	Franco S., Barbanera M., Moscetti R., Cicatiello C., Secondi L. & Massantini R.	Overnutrition is a significant component of food waste and has a large environmental impact https://doi.org/10.1038/s41598-022-11813-5	Scientific Reports (3.8)	2022	12

**N.A.: Non Applicable*

Table 2 – Indicative list of presentations at national and international conferences

#	Author(s)	Title/ Presentation	Conference	Working Package
1	Bartek L., Pasanen S., Sjölund A., Brancoli P., Cicatiello C., Mesiranta N., Närvänen E., Scherhaufer S. and Eriksson M.	Environmental Benefits of Prevention and Valorization Strategies Applied For Surplus Bread at Retail in Sweden	RETASTE 2024, LCA 646, 25-27 Sept. 2024	WP1, WP3
2	Obersteiner G., Scherhaufer S., Brunnhuber N., Abeliotis K., Lasaridi K., Orth D. and Eriksson M.	Emission Reduction Potential of Food Waste Prevention	RETASTE 2024, LCA 681, 25-27 Sept. 2024	WP1
3	Scherhaufer S., Münch S.F., Brunnhuber N., Obersteiner G. and Salhofer S.P.	Environmental Cost Savings Through Food Waste Prevention	RETASTE 2024, LCA 720, 25-27 Sept. 2024	WP1
4	Koseoglu N., Martínez Sánchez G. and Piras S.	Understanding By-Product Material Flows in the Uk Seafood Industry to Estimate the Potential For Adding Value	RETASTE 2024, POL 839, 25-27 Sept. 2024	WP4
5	Eriksson M., Sundin N., Sjölund A. and Malefors C.	Are All Pupils Equal as Food Waste Makers?	RETASTE 2024, PLW 616, 25-27 Sept. 2024	WP5

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#	Author(s)	Title/ Presentation	Conference	Working Package
6	Mesiranta N., Mattila M. and Närvänen E.	Innovating New Solutions to Address the Problem of Bread Waste Through Stakeholder Dialogues in Finland, Italy, and Sweden	RETASTE 2024, PLW 682, 25-27 Sept. 2024	WP3
7	Giordano C., Alboni F. and Falasconi L.	Efficacy of Innovations For Food Waste Prevention and Reduction Through Harmonized Measurement and Monitoring: the Case of Lowinfood	RETASTE 2024, PLW 730, 25-27 Sept. 2024	WP1
8	Strotmann C. and Pfaff T.	Reducing Returned Products and Increasing Sustainability in the German Bakery Trade by Order Optimization Software	RETASTE 2024, PLW 738, 25-27 Sept. 2024	WP3
9	Schmied E.	Surplus Food Redistribution in a Business-Oriented Approach	RETASTE 2024, PLW 739, 25-27 Sept. 2024	WP2
10	Piras S. and Koseoglu N.	A Standard Protocol to Assess the Economic Impact of Innovations Against Food Waste. Insights From an Eu-Level Innovation Action Project	RETASTE 2024, PLW 780, 25-27 Sept. 2024	WP1
11	Nasso M., Cicatiello C., Pietrangeli R. and Blasi E.	Up-Scaling Funding Mechanism For Farmers: Evaluating the S.I.R. Platform'S Impact on Food Waste Prevention and Economic Sustainability in Italy	RETASTE 2024, PLW 819, 25-27 Sept. 2024	WP1
12	Boikou K., Chroni C., Abeliotis K. and Lasaridi K.	Food Waste Innovations Households: Evaluation of the Cozzo App Implementation Case in the Lowinfood Project (Poster presentation)	RETASTE 2024, PLW 898, 25-27 Sept. 2024	WP5
13	Principato L., Comis C., Yu M., Cicatiello C. and Secondi L.	Enhancing Sustainability at Post Consumption Level: the Case of an Anti-Waste App	RETASTE 2024, CFW 624, 25-27 Sept. 2024	WP3
14	Koseoglu N. and Piras S.	Innovation as an Intervention: How Being Involved in Innovations Against Food Waste Changes Individuals' Awareness, Attitude, and Behaviours?	RETASTE 2024, CFW 626, 25-27 Sept. 2024	WP1
15	Sundin N., Malefors C., Strotmann C., Orth D., Kaltenbrunner K., Sjölund A., Scherhaufer S., Obersteiner G. and Eriksson M.	Investigating the Efficacy and Sustainability Impacts of Educational Approaches in Reducing Plate Waste in School Catering	RETASTE 2024, CFW 649, 25-27 Sept. 2024	WP5
16	Mesiranta N., Chroni C., Scherhaufer S., Lasaridi K., Ladurner T., Abeliotis K. and Närvänen E.	Mobile Kitchen Management App as an Intervention to Reduce Food Waste in Households - Experiences From Austria, Finland, and Greece	RETASTE 2024, CFW 665, 25-27 Sept. 2024	WP5
17	Koseoglu N., Mzek T., Piras S., Somervail P.	Building a Sustainable Seafood Sector Through Collaboration: Insight From a Dialogue Between Scottish Value Chain Stakeholders Using Discourse Analysis	RETASTE 2024, SOC 756, 25-27 Sept. 2024	WP4

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#	Author(s)	Title/ Presentation	Conference	Working Package
18	Falasconi L., Tonegatti F. and Giordano C.	Measuring the social impact of the recovery and donation of fruit and vegetable roducts: an analysis of the social return on investment of the S.I.R. Platform	RETASTE 2024, SOC 784, 25-27 Sept. 2024	WP2, WP1
19	Gerwin P., Strotmann C., Sigala E., Chroni C., Abeliotis K., MacKenzie N. and Lasaridi K.	Reducing waste through automated food waste measurement tools in European HORECA facilities (Poster presentation)	RETASTE 2024, PLW 810, 25-27 Sept. 2024	WP5
20	Sigala E.G., Chroni C., Gerwin P., Strotmann C, Lasaridi K.	Reducing food waste through AI-based waste-tracking devices in a five-star all-inclusive Hotel in Greece	Inaugural International Conference on Circular Economy: The pathway towards a Sustainable Development, 11-13 Sept. 2024	WP5
21	Sigala E., Chroni C., Abeliotis K., Boikou K., Lasaridi K-A.	AI assisted food waste prevention in the food-service sector: case study of KITRO in two hotels in Greece	RHODES 2024 - 11th International Conference on Sustainable Solid Waste Management, 19-22 June 2024	WP5
22	Sundin N., Bartek L., Malefors C., Eriksson M.	Metabolic food waste – Hidden waste with a significant climate cost (Poster presentation)	Proceedings of Sardinia 2023 [19h International Symposium on Waste Management, Resource Recovery and Sustainable Landfilling], 9-13 Oct. 2023	WP1
23	Sundin N., Malefors C., Bartek L., Eriksson M	Reducing food waste in Swedish school catering: testing the effectiveness of nudging	Proceedings of Sardinia 2023 [19h International Symposium on Waste Management, Resource Recovery and Sustainable Landfilling], 9-13 Oct. 2023	WP5
24	Sundin N., Bartek L., Malefors C., Eriksson M.	Unveiling the key success factors for effective surplus food donation – A case study from Sweden	Proceedings of Sardinia 2023 [19h International Symposium on Waste Management, Resource Recovery and Sustainable Landfilling], 9-13 Oct. 2023	WP1
25	Gerwin P., Strotmann C.	Food Waste Reduction Using a Smart Scale Device in German Catering Facilities	RETASTE 2023, FWM-449, 27-29 Sept. 2023	WP5
26	Koseoglu N., Mzek T., Somervail P., Piras S.	Building a sustainable seafood sector through collaboration: insights from a dialogue between stakeholders of the Scottish value chain	RETASTE 2023, PLW-390, 27-29 Sept. 2023	WP4
27	Koseoglu N., Piras S., Kapour G.	Innovation as an Intervention: How Being Involved in Innovations Against Food Waste Changes the Individuals' Awareness, Attitude, and Behaviours Towards Food Waste?	RETASTE 2023, CFW-380, 27-29 Sept. 2023	WP1

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#	Author(s)	Title/ Presentation	Conference	Working Package
28	Baur V., Strotmann C.	Increasing Sustainability in the German Bakery Trade: Reducing Bakery Returns and Improving Sales Performance by Using Forecasting Order Optimization Software	RETASTE 2023, FWM-393, 27-29 Sept. 2023	WP3
29	Cicatiello C., Comis C., Principato L., Rellini P., Secondi L., Yu M.	Tracking post-consumption of restaurant food and leftovers: innovative digital solution and preliminary outcomes from H2020 LOWINFOOD and REGUSTO	RETASTE 2023, PLW-344, 27-29 Sept. 2023	WP5
30	Pietrangeli R., Malefors C., Svensson E., Eriksson M., Nasso M., Cicatiello C.	Reducing food waste at retail stores: Sales forecasting results from Machine Learning–based software in Italy	SIDEA 2023, S.P.4. FILIERE E CATENE DEL VALORE ALIMENTARI Sessione A: Sostenibilità-4, 21-22 Sept. 2023	
31	Nasso M., Alcon F., Cicatiello C., Pietrangeli R., Blasi E.	The role of upstream actors in the management of fresh fruit & vegetables surplus and losses	SIDEA 2023, S.P.4. FILIERE E CATENE DEL VALORE ALIMENTARI Sessione C: Filiere e catene del valore alimentari-1, 21-22 Sept. 2023	WP2
32	Ladurner, T., Scherhaufer, S., Gollnow, S., Luck, S., Mesiranta, N., Närvänen, E., Dimitrov, I., Obersteiner, G.	Impacts of food waste prevention (Poster presentation)	EBSF2023 - European Bioeconomy Scientific Forum 2023, 6-8 Sept. 2023	WP1
33	Lasaridi K., Chroni C., Abeliotis K., Boikou K., Sigala E.	AI assisted food waste prevention in the hospitality sector: the case study of two hotels in Santorini and Kos, Greece	CEST 2023 - 18th International Conference on Environmental Science and Technology, 30/08- 02/09 2023	WP5
34	Lasaridi K.E., Chroni C., Abeliotis K., Cicatiello C., Strotmann C., Zurbuchen S., Boikou K.	Investigating food waste generation and prevention in Greek hotels using an AI technology innovation	CHANIA 2023 - 10th International Conference on Sustainable Solid Waste Management, 21-23 June 2023	WP5
35	Lasaridi K.	Assessing the baseline of food waste generation in Greek households	ICSWHK2023 - International Conference on Solid Waste 2023: Waste Management in Circular Economy and Climate Resilience, 31/05-03/06/2023	WP5
36	Mesiranta, N., Sutinen, U.-M., Mattila, M., Bartek, L., Sjölund, A., Cicatiello, C., Närvänen, E.	Food waste reduction at the bakery-retailer interface – Challenges and solutions.	NRWC - The 8th Nordic Retail and Wholesale Conference, 9-10 Nov. 2022	WP3
37	Bartek, L., Sundin, N., Brancoli, P., Sjölund, A., Pietrangeli, R., Eriksson, M.	Environmental consequences of the removal of take back agreements in the Swedish bread supply chain	NRWC - The 8th Nordic Retail and Wholesale Conference , 9-10 Nov. 2022	WP3
38	Carloni E.	A second chance for food surplus: a digital marketplace to promote circular economy and avoid food waste	36th EFFoST International Conference, S10.5, 7-9 Nov. 2022	

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#	Author(s)	Title/ Presentation	Conference	Working Package
39	Mesiranta N., Sutinen U-M., Scherhaufer S., Luck S., Chroni C., Abeliotis K., Lasaridi K.	Measuring household food waste with a waste audit in Austria, Finland and Greece: Lessons learnt	RETASTE 2022, AWP-285, 20-21 Oct. 2022	WP5
40	Strotmann, C., Kastrup, J., Casper, M., Kuhlmeier, W., Nölle-Krug, M., Kähler, A.-F.	Promoting food waste prevention competencies among employees in the food craft and industry – a contribution of vocational training to sustainable transformation	RETASTE 2022, AWP-285, 20-21 Oct. 2022	WP3
41	Närvänen E., Mesiranta N., Chroni C., Abeliotis K., Lasaridi K.	The potential of consumer mobile applications for food waste reduction – A systematic literature review	RETASTE 2022, AWP-285, 20-21 Oct. 2022	WP5
42	Strotmann, C., Baur, V., Engelmann, T., Gerwin, P.	Increasing the acceptance of digital tools in the bakery sector as a measure to tackle food waste	RETASTE 2022, AWP-285, 20-21 Oct. 2022	WP3
43	C. Chroni, K. Lasaridi, K. Abeliotis, K. Boikou, C. Cicatiello	The LOWINFOOD project: multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste (Poster presentation)	CORFU 2022 - 9th International Conference on Sustainable Solid Waste Management 2022, 15-18 June 2022	All
44	Secondi, L., Principato, L., Rellini, P., Marchetti, S., Ruini, L., Comis, C.	Out-of-home consumption and food waste: digital tools and statistical analysis towards a sustainable food resource management	XXXV Reunión Asepelt, 29 June-1 July 2022	WP5
45	Cicatiello, C.	Rationale and practical implementation of measures against food waste	Proceedings of Sardinia 2021 [18th International Symposium on Waste Management and Sustainable Landfilling], 11.10.2021 – 15.10.2021	All
46	Giordano, C.	Evaluation of the efficacy	Proceedings of Sardinia 2021 [18th International Symposium on Waste Management and Sustainable Landfilling], 11.10.2021 – 15.10.2021	WP1
47	Scherhaufer, S.	Evaluation of environmental impacts	Proceedings of Sardinia 2021 [18th International Symposium on Waste Management and Sustainable Landfilling], 11.10.2021 – 15.10.2021	WP1
48	Koseoglu, N.	Evaluation of socioeconomic impacts	Proceedings of Sardinia 2021 [18th International Symposium on Waste Management and Sustainable Landfilling], 11.10.2021 – 15.10.2021	WP1
49	Cicatiello, C.	The Importance of Setting Accurate Monitoring Procedures to Prevent Food Waste at Retail Stores	RETASTE 2021 - Conference Abstracts Vol. 1 RETASTE-PLW-31, 6.05.2021 – 8.05.2021	WP5

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#	Author(s)	Title/ Presentation	Conference	Working Package
50	Piras, S., Banchelli, F., Giordano, C., Setti M.	Children's Food Waste Behaviour Between Concept-Based Education, Peers, and Family Influence. Insights from Primary School Canteens in Northern Italy	RETASTE 2021 - Conference Abstracts Vol. 1 RETASTE-PLW-31, 6.05.2021 – 8.05.2021	WP5
51	Cicatiello, C.	State of the Art of Food Waste Measurement: a Key Challenge to Support Prevention and Reduction	RETASTE 2021 - Conference Abstracts Vol. 1 RETASTE-PLW-31, 6.05.2021 – 8.05.2021	All

Table 3 – Indicative list of Theses and other scientific/technical material

#	Author(s)	Title	Date	TYPE OF PUBLICATION
1	C. Strotmann, V. Baur, M. Schultz, S. Büttner, M. Rothe, T. Pfaff	REDUCING RETURNED BAKERY PRODUCTS AND PROMOTING SUSTAINABILITY – Preparing bakery staff for the use of digital forecasting tools ISBN: 978-3-947263-37-0	Nov. 2023	Workbook for bakeries
2	Cicatiello C.	Food and agri-food supply chains: how to reduce losses and waste	Oct. 2023	L'Informatore Agrario
3	Müller, J., Reinisch, J., Spiller, M.	Valorisierung von Lebensmittelabfällen: Möglichkeiten der Inwertsetzung von Beiprodukten und Lebensmittelabfällen bei Fisch und Fischerzeugnissen (Valorisation of food waste: Valorisation options for by-products and food losses for fish and fish-products)	Oct. 2021	Student project thesis
4	Baur, V.	Valorisierungspotenziale von Lebensmittelabfällen des Obst- Gemüse- und Getreidesektors (Valorisation potential of food waste in the fruit and vegetable sector)	Oct. 2021	Bachelor thesis

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2. The Final Conference of the Project in the RETASTE 2024 Conference

From Spetember 25 to 27, 2024, following the General Project Meeting of the LOWINFOOD project, all the research partners of the LOWINFOOD consortium attended the RETASTE 2024 Conference. The Conference was co-organised by the LOWINFOOD partner Harokopio University and the Hellenic Mediterranean University, in Archanes, Crete.

Since its inauguration (back in 2021). the RETASTE Conference has rapidly emerged as a premier global platform dedicated to advancing research and innovation in food waste management within the framework of circular economy principles. Since its inception, the conference has fostered critical discussions on integrating technology, policy, and social aspects to drive systemic change across the food value chain. By addressing key barriers—including cultural, political, and administrative challenges—RETASTE has played a pivotal role in shaping the future of sustainable food systems.

With its rebranding to "RETASTE: Rethink Food Resources, Losses, and Waste," in 2024 the conference underscores a holistic approach to food system sustainability. This evolution highlights the interconnected nature of food production, consumption, and waste, emphasizing the need for collaboration across disciplines and sectors. The success of RETASTE is evident in its remarkable growth: the first two editions brought together 550 co-authors from 346 affiliations worldwide (220 from Europe, 40 from Asia, 39 from North America, 23 from South America, 21 from Africa, and 2 from Oceania), featuring influential stakeholders such as the Hellenic Ministry of Rural Development and Food, the European Research Council Executive Agency, and the Food and Agriculture Organization. In 2024, 160 papers and 75 posters were presented.

Against this background, RETASTE not only serves as a scientific forum but also facilitates cross-sector collaboration through round tables, matchmaking events, and policy discussions. The conference showcases innovative approaches to food waste management, from valorization and sustainable animal feed development to bioplastics production and waste-to-energy solutions. As it continues to expand, RETASTE remains a beacon for researchers, policymakers, and industry leaders, driving sustainable food practices and global food waste reduction efforts forward.

In parallel, the RETASTE 2024 Conference hosted the LOWINFOOD project Final Conference (25-26.09.2024) as an integral part of it, ensuring maximum scientific dissemination, as the RETASTE Conference attracts a wide audience of experts and scholars. The attendance of the LOWINFOOD project Final Conference, which was organised within the RETASTE 2024 Conference, was separately recorded and attracted 114 participants.

LOWINFOOD had a strong presence at the conference, with consortium researchers delivering 19 presentations on project results. In Table 2 (please refer to Lines #1-19) the titles of the speech offered by each partner are presented.

Many sessions prominently featured the project's name, and several consortium members chaired key discussions. On the first day, Christina Strotmann (ISUN) co-chaired two sessions titled "LOWINFOOD – Prevention and Redistribution", one alongside Luca Falasconi (UNIBO).

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Silvia Scherhaufer (BOKU) co-chaired a sessions dedicated to the measurement and evaluation of food loss and waste. On second day, Katia Lasaridi (HUA), Claudia Giordano (LUKE) and Mattias Eriksson (SLU) also co-chaired various sessions focused on food waste prevention and food redistribution.

Figure 2 – Dr. M. Eriksson, Associate Professor at the Swedish University of Agricultural Sciense (SLU), on the floor of the LOWINFOOD Conference.

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