



European Food Forum  
Event

**“Sustainable Solutions for Food Waste and Food Loss Reduction”**

**EP Room ASP5G1**

4<sup>th</sup> March 2024

(16h00-18h00 CET)

Hosting MEPs

Ms Irene Tolleret, Mr Dacian Cioloş

A banner image for the event. On the left, there are fresh vegetables like pumpkins, carrots, and peppers. On the right, there is food waste including a glass jar, a metal can, a plastic bottle, and a paper bag. The text is centered over the image.

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Irene Tolleret and Dacian Cioloş

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europe.

The European Food Forum logo is located in the bottom right corner of the banner image.



## Event Description

In 2020, the EU experienced 130 kg of food waste per capita, presenting a multifaceted challenge. Food waste involves vital resources like water, energy, agricultural products and ingredients. To illustrate, the water consumed in producing discarded food equals to a staggering 342 billion m<sup>3</sup>. This wasteful practice extends to food being discarded and left unused for human consumption, despite a growing number of individuals grappling with malnutrition or economic hardships. Notably, 32.6 million people in the EU struggle to afford a meal with meat, fish, chicken, or a vegetarian equivalent every other day. The 58.5 million tons of food wasted in the EU during 2020 contributed to emissions totaling 252 million tons of CO<sub>2</sub> equivalents, constituting 16% of the overall greenhouse gas impact from the EU food system. As regards economic consequences, the 58.5 Mt of food waste have an associated market value estimated at 132 bn EUR<sup>25</sup>. These costs include lost resources by food business operators at each stage of the food supply chain, but also unnecessary spending by households. In addition, the cost of collection and treatment of food waste is estimated at an additional 9.3 bn EUR<sup>2</sup>.

The global impact of food loss and waste is substantial, contributing to approximately 8% of global greenhouse gas emissions while needlessly utilizing land and water resources and heightening pressure on biodiversity. Aligned with the United Nations' Sustainable Development Goal 12.3, there is a call to halve food waste at the retail and household levels, concurrently reducing food loss throughout the supply chain. Given the gravity of the issue, the European Commission published a proposal in July 2023 establishing the requirement for Member States to take the necessary measures to reduce food waste by the end of 2030:

- by 10%, in processing and manufacturing,
- by 30% (per capita), jointly at retail and consumption (restaurants, food services and households).

### Key Questions:

- How can the proposed reduction targets be met?
- How can industry, consumers and governments share best practices in minimizing food waste generation?
- Is facilitating food donation a viable solution?
- How can consumers be better informed about food and drink expiration dates? What role can early education play?
- How can legislation on food waste complement other regulations, such as packaging? How to best ensure the complementarity and consistency of EU rules and address tradeoffs?
- How can reducing food loss and waste advance the transition to more sustainable food systems?



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*Provisional Agenda*

<b>Moderator:</b>	Mr Dacian Cioloş Member of the European Parliament
16h00-16h10	<b>Welcome and Introduction</b> MEP Dacian Cioloş, Irene Tolleret
16h10-16h20	<b>Opening remarks:</b> <b>Serenella Sala</b> , Head of the Land Resources and Supply Chain Assessments Unit, European Commission, Joint Research Centre: “Setting the scene for an EU initiative on food waste reduction targets”
16h20-16h35	<b>Panel 1: Reducing food waste in manufacturing and key enablers for the transition towards more sustainable food systems</b> <ul style="list-style-type: none"><li>• <b>Katie Carson</b>: Director Corporate Affairs Food &amp; Climate Policy, TetraPak</li><li>• <b>Silvia Lofrese</b>: Senior Manager Public Affairs, FoodDrinkEurope</li></ul>
16h35-17h10	<b>Panel 2: Reducing food waste at retail and restaurants: Business Cases</b> <ul style="list-style-type: none"><li>• <b>Hanna Eldh</b>: Group Experience Marketing Manager, Electrolux Group: Food Waste and Refrigeration</li><li>• <b>Avik Mukhija</b> - CEO, Freshflow</li><li>• <b>Jana Villwock</b> – Representative for the EU Office of ALDI SOUTH Group</li><li>• <b>Christophe Dierxsens</b> - Global Public Affairs Director, Too Good to Go</li><li>• <b>Enrico Derflingher</b> – President Euro-Toques International, Ambassador for Italian Cuisine</li></ul>



17h10-17h25

**Panel 3: Consumer education and information: Key enablers to achieve food waste reduction.**

- **Elena Dinu** – Advocacy and Development Director at the Romanian Federation for Food Banks
- **Angela Frigo** - Secretary General EFBA European Food Banks Association

17h25 – 17h30

**Chellie Pingree** U.S. Representatives– Co-Founder Congressional Food Recovery Caucus

17h30 – 17h55

Q&A with all panelists.

17h55 – 18h00

**Conclusions and final remarks**  
MEP Dacian Cioloș