



# EU action to fight against food waste

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# SUSTAINABLE DEVELOPMENT GOALS



**SDG 12.3: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.**



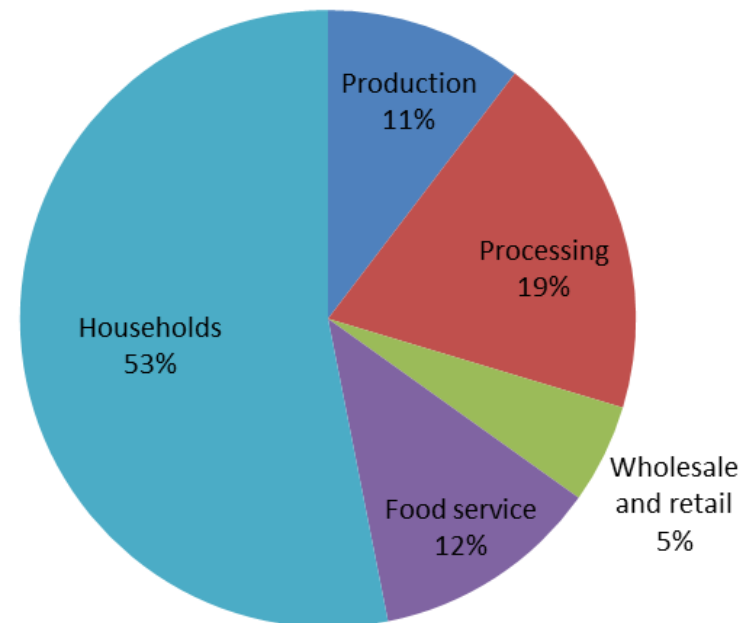
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# Over 50% of EU food waste is generated at household level

- **88 ( $\pm$  14) million tonnes of food waste per year**
- **Equivalent of 20% of all produced food in EU**
- **143 billion euros**
- **~ 304 Mt CO<sub>2</sub> eq (6% of total EU GHG emissions)**
- **173 kilograms of food waste per person**

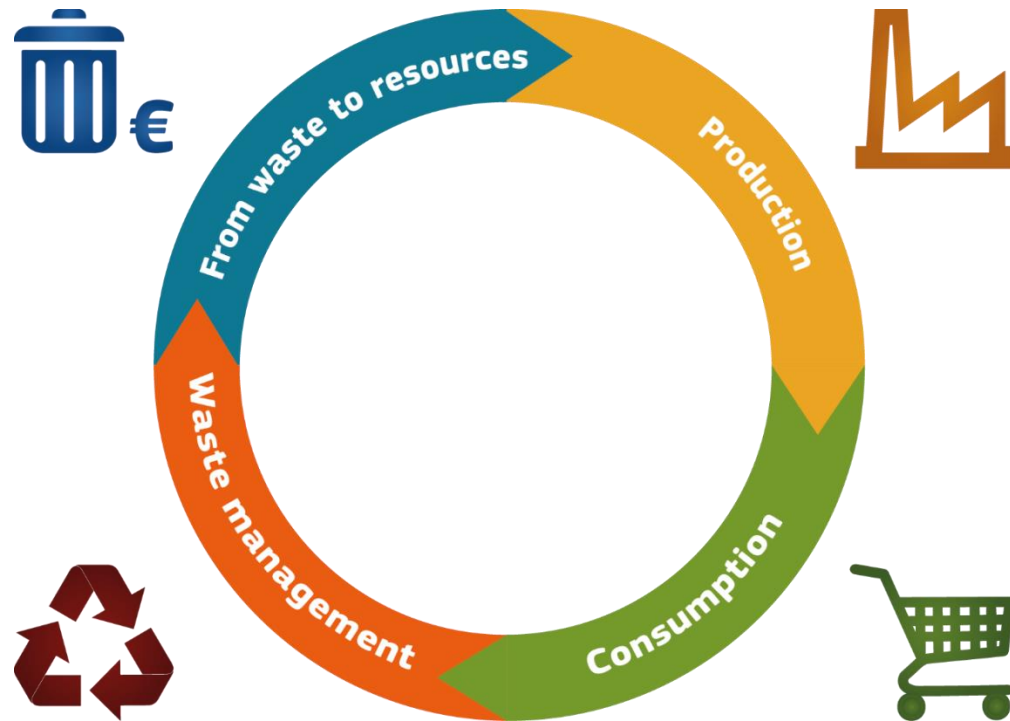


Source: FUSIONS project, 2016  
(based on 2012 data)



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# Food waste prevention: integral part of Circular Economy Package

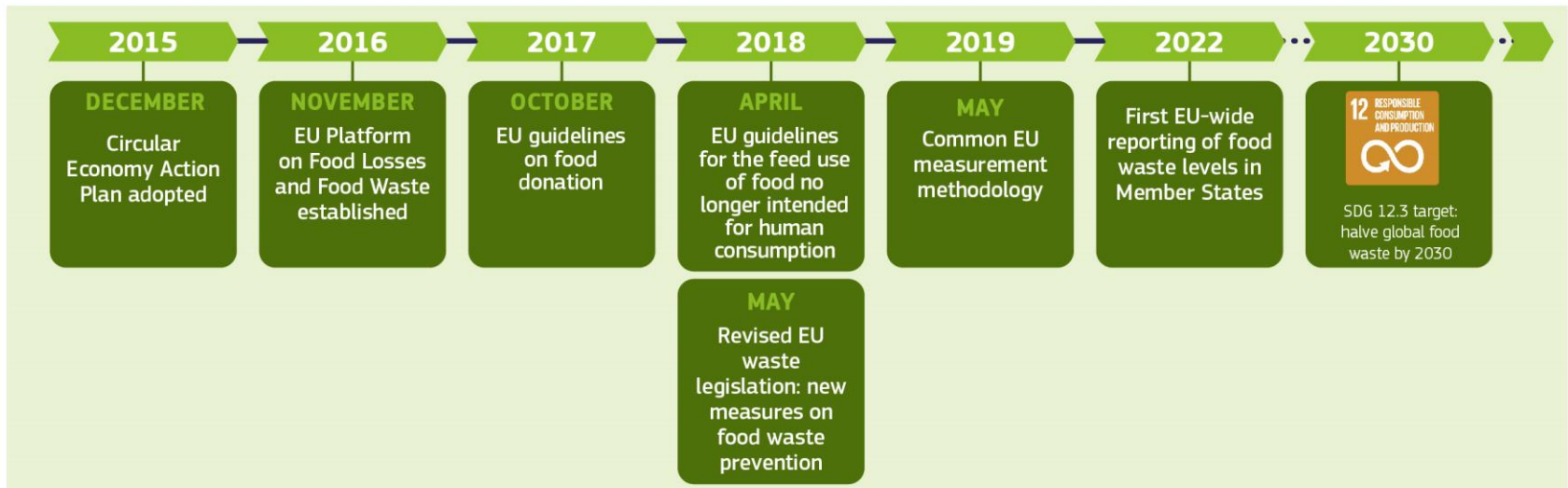




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# EU Roadmap to SDG 12.3

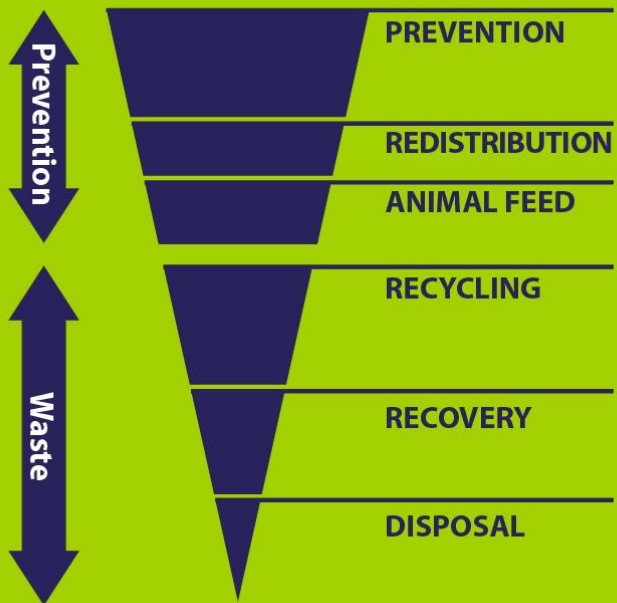
## EU action to fight food waste





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# EU Platform dedicated to food waste prevention – since 2016



## EU Platform on Food Losses and Food Waste

We bring together all the actors involved and facilitate their work to prevent food waste & support the paradigm shift towards a circular economy and more sustainable food systems.



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# EU waste legislation – new measures to prevent and reduce food waste

## *Food waste prevention: new obligations for Member States:*

- **Adopt and publish food waste prevention programmes** describing actions to be taken by Member States at each stage in the food supply chain, to progress towards SDG 12.3
- **Monitor and report** regularly on food waste levels, based on **common EU methodology** (Delegated Act)

*Revision of Waste Framework Directive (COM(2015)595 final):  
adopted 30 May 2018; Delegated Act (C(2019)), adopted 3 May 2019*



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# Date marking



... **KNOW YOUR DATES!**

**"USE BY"**

informs you about

**FOOD SAFETY**



**"BEST BEFORE"**

informs you about

**FOOD QUALITY**

**58% consumers say they always look at date marking when shopping and preparing meals, but less than 1 in 2 understand its meaning.**





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# Focus on "Action and Implementation"

**For every \$1** restaurants invested in programs to reduce kitchen food waste, on average they **saved \$7** in operating costs.

Photo by olafBroeker/Pixabay

**Facilitate  
sharing of  
best  
practice,  
experience,  
business  
cases and  
models**

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# Research and Innovation



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Thank you