

# George Tavoularis

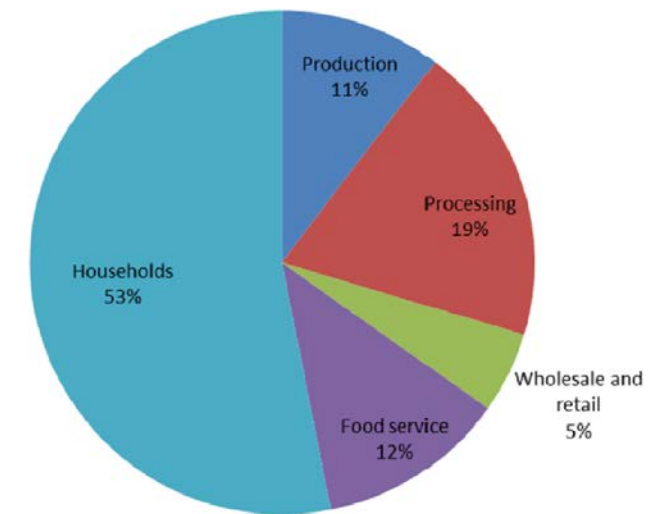
## ENVIROPLAN S.A.

From waste management to resource management – how to reduce food waste along the whole food chain – potentials and barriers in Montenegro



# Introduction

- Food waste is a complex global problem
- Roughly one-third of food produced for human consumption is lost (FAO); different stages in developed and in developing countries
- Food waste is unacceptable on ethical, economic and environmental grounds
- UN SDG 12.3: By 2030, halve per capita global food waste at the retail and consumer levels
- EU's food waste generated amounts to 88 mil t and over 50% originates at household level (Fusions report)



# Engagement and progress followed after the Circular Economy Action Plan

- Defined as a specific waste stream in the Waste Framework Directive and in the Circular Economy Action Plan
- The definitional framework has been agreed (includes whole food supply chain and all possible destinations apart from animal feed and biobased materials)
- Specific reduction targets have been set at 30 % by 2025 and 50 % by 2030
- Provisions to elaborate waste prevention plans and take prevention measures
- EU methodology prepared to undertake inventory and report on FW levels
- Continuous work and communication

# Food Waste Measurement Guidelines

- **what** should be measured along the food supply chain
- **how** to measure it per stage of the food supply chain
- how to **report** food waste in a consistent and transparent manner
- which **methodological approach** or which combination of the methodological approaches deliver the most success for accurate measurement and reporting
- The principle “**what gets measured gets managed**” is applicable

# Social Initiatives to redistribute surplus food

- Three charity organisations active in food donation: Food Bank Montenegro, Caritas, Red Cross
- The origin of the food is from private companies and citizens or other private funds
- The NGOs function exclusively on a volunteering basis and have limited funding.
- Restricted knowledge regarding food safety and donation potential of food close to expiry date
- Ample availability of food surplus because of the large tourism (HORECA) sector

# Barriers that impact Food Waste Prevention

- High transportation costs or complex logistics to re-distribute, making disposal less expensive
- Legislation on food hygiene and safety (liability of donor)
- Confusion in EU as to whether food that has passed its “Best before” date, is safe and allowed to be given for donation
- Complex legislation on feed re-uses (former foodstuff shall not contain animal products)
- Limited capacity of Receiver organisations

# Prevention Measures (various sectors)

- Waste management hierarchy applies (prevention and re-distribution highest)
- Food safety and hygiene must be maintained at all times
- Apply Good Industrial Practice
- Self monitoring on food losses and reporting
- Certify to a HACCP standard and organise staff training on food hygiene/ safety
- Company's statement for commitment to waste reduction
- Informational campaigns and Consumer sensitization

# Prevention Measures (Food Donation)

- Donation entails the highest environmental benefit with a strong social character
- Overall technical support of social organisations
- Link supply of surplus food with demand through intermediary organisations “facilitators” and IT digital tools or platforms
- Affiliation with charities
- Modify Taxation regulations for donors (VAT exemption)



# Weighing approach in the food service sector



Source: LIFE project “Food for Feed”

in partnership with

Rethinking  
Development



Green Days  
ONLINE TALKS  
2020



**Circular Change**