



INTERNATIONAL WORKSHOP ON FOOD LOSS AND WASTE PREVENTION TARGETING MEDITERRANEAN COUNTRIES

SONSOLES JIMÉNEZ PÉREZ
NOVEMBER, 4TH 2021



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

FOOD LOSSES IN PRIMARY PRODUCTION

Food Losses in agricultural businesses – experiences from practice

RSC



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

“It would so nice if something made sense for a change”

-Lewis Carrol, “Alice in Wonderland”

SONSOLES JIMÉNEZ PÉREZ NOVEMBER, 4TH 2021



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Figures/Statistics



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

FOOD LOSSES IN PRIMARY PRODUCTION:

- ❖ Problem,
- ❖ Legal framework,
- ❖ common sense,
- ❖ crisis vs opportunity to:

- ✓ create new income sources and business models
- ✓ attract younger generations
- ✓ direct communication and understanding between farm-consumers
- ✓ shorten value chains
- ✓ eliminate costs (pre-harvesting-post economic and environmental),
- ✓ nurture and enhance ecosystem and biodiversity,
- ✓ generate models to replicate as means to contribute to:

- eliminate scarcity and feed growing population,
- contribute to healthy peaceful living and,
- harmonious relationship with nature and our planet,...



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Problem, losses, waste:

- (Disequal/inbalance/differences)
- Awareness (problem, impact and opportunity)
- Poor handling
- Preservation
- Structure of supply chain
- Market requirements (market themselves)
- Consumers
- Transportation
- Strikes and protests
- Natural disasters

- *Cost vs volume*
- *Cost through supply chain*



INTERNATIONAL WORKSHOP
"FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES"

ELMUNDO ESPAÑA OPINIÓN ECONOMÍA INTERNACIONAL DEPORTES CULTURA TELEVISIÓN MENÚ Suscríbete | Iniciar sesión

Economía Actualidad económica Consumistas Macroeconomía Empresas Vivienda Innovadores Más

SUMINISTRO

La crisis del transporte arrastra a las empresas de alimentación: "No hay barcos para exportar"

La crisis del transporte marítimo ya afecta al negocio exterior de las empresas de alimentación y bebidas, con caídas a mercados clave como Reino Unido y China



<https://www.elmundo.es/economia/empresas/2021/11/02/61800aab21efa085778b45d2.html>

SONSOLES JIMÉNEZ PÉREZ NOVEMBER, 4TH 2021



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Opportunities:

- Costs Saving – nature alignment & environment preservation
- Natural fertilisers/nutrients for the soil and helpful for recuperation and improvement/soil management
- Seeds, new plants
- Food for natural animals in ecosystem
- Less residues, less carbon print, less processes
- Direct contact with consumers
- Shorter supply chain
- New business models or income sources
- New regulatory opportunities for first producers,
-



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

FRAMEWORK

UN:

DG 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.” (2015)

EU:

2015, Communication on Circular Economy called on the Commission to elaborate a common EU methodology to measure food waste so as to support achievement of the Sustainable Development Goal 12.3 target on food waste and maximise the contribution of all actors in the food value chain.

2018 Waste Framework Directive adopted on 30 May 2018 requiring Member States to reduce food waste at each stage of the food supply chain, monitor food waste levels and report back regarding progress made.

Obligations for Member States to:

- prepare **food waste prevention programmes**;
- encourage food donation** and other redistribution for human consumption, prioritising human use over animal feed and the reprocessing into non-food products as part of measures taken to prevent waste generation;
- provide incentives for the application of the **waste hierarchy**, such as facilitation of food

2020 Farm to Fork Strategy (European Green Deal)

October, 2021 Inception Impact Assessment on setting EU-level targets for food waste reduction.



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Spanish Draft Bill

Anteproyecto de Ley e Prevención de las Pérdidas y el Desperdicio Alimentario (October, 2021)

Covering complete value chain, mandatory

- *Binding to all in the supply chain*
- *Hierarchy system:*
- *Donation (priority)*
- *Transformation*
- *Animal feed*
- “Ugly foods”: mandatory promotion and sell for retailers (ugly, imperfect or not aesthetic)
- Eco, bulk and local products
- Sanction based

Others in EU: Italy (incentives, less burocracy to facilitate, 2016), France (2016)



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

EU related Funding programmes:

HORIZON EUROPE:

Pillar II: Global Challenges and European Industrial Competitiveness

[Cluster 6: Food, Bioeconomy, Natural Resources, Agriculture and Environment](#)

Work Programme: https://ec.europa.eu/info/funding-tenders/opportunities/docs/2021-2027/horizon/wp-call/2021-2022/wp-9-food-bioeconomy-natural-resources-agriculture-and-environment_horizon-2021-2022_en.pdf

Destination – Fair, healthy and environment-friendly food systems from primary production to consumption

Call: Fair, healthy and environment-friendly food systems from primary production to consumption

Topics:

[HORIZON-CL6-2022-FARM2FORK-01-08](#): Research and innovation for food losses and waste prevention and reduction through harmonised measurement and monitoring

Opening: 28 Oct 2021

Deadline(s): 15 Feb 2022



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Project samples in primary production

Unión Regional de Cooperativas Agrícolas de Castilla y León (URCACYL)

ANECOOP, Comunidad Autónoma de Valencia:

Donation of 7,500 kilos of fruit to different charities in the provinces of Murcia, Almería, Castellón, Valencia and Alicante as well as to the hospital that has been set up in IFEMA Madrid to care for those affected by COVID-19.

COBADÚ Andalucía, Extremadura & Castilla León, Iberian Ham:

The reduction in the consumption of Iberian ham, mainly as a result of the closure of the restaurant business, during Covid measures, meant that the purchase of Iberian pork by industries for its subsequent processing has been significantly reduced.

To compensate for this immediate reduction and avoid diverting this product out of the food chain, or even destroying it, the cooperatives have taken two different initiatives:

- 1) promote the reduction of production, although the results of this process will be seen in the medium term,
- 2) in the short term, they are carrying out tasks of elaboration and storage of the product, in this case hams, with the aim of mitigating, as far as possible, the food waste and the economic and environmental cost that it implies.



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Project samples in primary production

Cooperativa de ovino y vacuno de Navarra (COOVA), Lamb Meat:

Donation of top quality IGP Navarre lamb products with beneficial nutritional qualities to homes for the elderly, social canteens and others especially affected by this crisis, making available eighty-four lambs raised naturally and sustainably by Navarre’s livestock farmers.

VIÑAOLIVA, Extremadura, Wine:

Donation of sanitary alcohol, from the management carried out in its alcohol plant in Almendralejo (Badajoz), for the manufacture of 30,000 doses of hydroalcoholic disinfectant gel to help fight the COVID-19 pandemic in Spain.

DCOOP (Andalucía)/ALIMER (Murcia), Goat Milk:

The **reduction in consumption of goat's cheese, during Covid** meant that the purchase of milk by industries for its subsequent processing has been significantly reduced. To compensate for this immediate reduction two different initiatives:

- * Medium term results: **encourage the reduction of production,**
- * Short term, **product processing and storage,** in this case of cheese curds, with the aim of mitigating, as far as possible, food waste and the economic and environmental costs involved.

SOLAAL (FRANCE): provides fresh products given by French farmers for the most deprived people, through food aid associations (www.solaal.org)



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Project samples in primary production

Ajos Tierra de Barros, S. Coop. Extremadura, Garlic:

Donation of 6000 kilos of garlic to Red Cross to hospitals and elderly people's homes in Extremadura, was collected by the Red Cross and distributed.

ACOR, Castilla León, Sugar

Donation of 4,000 kilos of sugar to the Foundation Food Bank to meet the demand of social organizations.

Donation of sugar to the Fundació Formació i Treball (the aim of this Foundation is to facilitate access to the labour market for people at risk of social exclusion while managing and dignifying the delivery of basic necessities to families with limited economic resources) to be distributed among vulnerable groups and families with scarce economic resources.

Grupo AN, Navarra, fruits and vegetables:

Solidarity campaign of the AN Group to help vulnerable people: Donation to several food banks and social canteens 37,000 kilos of fruit and vegetables, as well as some 7,000 units of canned vegetables.

AGROPAL, Castilla León, Dairy:

The cooperative and its cheese factory together with other companies collaborate with products in a food truck for transporters who cannot find open places to have a meal or a coffee.

Cooperativa Nuestra Señora de Criptana-Bodegas Símbolo, Vinícola del Carmen, Almazara 'Santísimo Cristo de Villajos, Castilla La Mancha, Wine and Olive oil: Donation of a truck full of food to the elderly home 'Sagrado Corazón'.



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Project samples in primary production Valorization/Monetarizing

Conservas vegetales Contigo:

This business model consists of **transforming locally produced vegetables to obtain an artisanal produced product** such as ecologic vegetable preserves. An example of this business model is **Conservas Artesanales Contigo (CAC)** (<https://www.conservasartesanalescontigo.es/>) who **buys fresh locally produced vegetables and transforms it in preserves like jams, sauces, and vegan pâtés**. CAC has also a mixed profile, not only products are sold to their **local ecologic and artisanal stores**, but also, they **sell internationally to small stores and wholesale distribution networks**.

CAÑA Group:

Producers, distributors of tomatoes, cherries, avocados, cucumbers, and other fruits and vegetables has **created a new business line for V line out fruits and vegetables out of caliber range for standard commercialization**. They created a new brand called CAÑA NATURE, with known products such us gazpacho and guacamole <https://www.grupolacana.com/tag/cana-nature/>.

Oranfiber:

<https://orangefiber.it/>

produces sustainable fabrics from citrus fruit by-products*

Cooperative Virgen del Perpetuo Socorro: seeds for biomass; leaves and remains to natural fertilizers



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Project samples in primary production

Some of what I do:

Traditional Olive tree farm

- All to eco -bio, priority restore soils and biodiversity,
- Target: 1st harvest Quality Extra Virgin Olive Oil
- Remains to extra virgin olive oil, pomace, refined
- Seeds to biomass energy production
- Leaves, soil...from cleaning to natural fertilizers and soil restoration
- Fallen olives to animal feed and soil enhancement
- Collaboration with Young farmers and innovation programmes, centers and agtech companies
- Testing of new business models and lines (family own mills, hospitality)
- Targeting alternance of crops suitable with local ecosystem, market and nature alignment
- International farm development and consultancy

Others:

Awareness promotion, training and public and private projects

Erasmus + K202, Operative Groups, others

Cooperative, Andalusia Agrotech DIH, European Cluster Alliance, ...



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Ad hoc:

THE LIGHT HOUSE PROJECT (WUR):

-Commercially viable farms Worldwide that are positive deviants and are already providing sustainable produced food and ecosystem services

REINWASTE:

Remanufacture of food supply chain by testing innovative solutions for zero inorganic waste

PLATFORM SAMPLES:

AgriMarket Place
Cosentio
FoT

SONSOLES JIMÉNEZ PÉREZ NOVEMBER, 4TH 2021



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Many models and initiatives around the World

STILL

a lot to be done

BUT

CHANGE lays in our **day to day actions and decisions** whichever rolls
played on “value” chain

THE MORE WE “BECOME”, THE BETTER CHANCES, THE FARTHEST REACHING IMPACT



THÜNEN



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA



INTERNATIONAL WORKSHOP
“FOOD LOSS AND WASTE:
PREVENTION TARGETING
MEDITERRANEAN COUNTRIES”

Thank you!

sonsoles@rsctalent.com