

G20 MACS - International Virtual Workshop on Water, Energy, Food Nexus – 31st August 2020

Value from food chains and waste reduction: complementary approaches for global sustainable food systems and bio-based economy

Session – Innovative tools and system approaches to reduce food loss and waste and its impact on water and energy use

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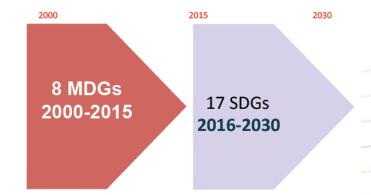
Research Centre for Food and Nutrition - Rome

Council for Agricultural Research and Economics



Global Sustainable Development Goals 2016-2030





Three key characteristics of the SDGs

- Universal: global goals set for the "World We want", applicable to developing and developed countries.
- Indivisible: cannot be positioned in a hierarchical or prioritization order. Denial of one invariably impedes enjoyment of other rights and basics needs;
- Transformative: Transforming current challenges into opportunities for the 5P (peace, people, planet, prosperity and partnership)























17 GOALS TO TRANSFORM OUR WORLD



















Food production and waste: a global problem

Food Waste

- Agriculture
- Industry
- Distribution
- Retail
- Consumer



In Europe, each year about 30.000 km² agricultural land can be saved through reduction of food waste

Food waste negatively affects food availability for others

Food waste processing needs energy and money

Vast amounts of food are wasted globally, thruough the loss of fresh produce and crops before they reach markets and through the food thrown away by consumers: a critical tool in the sustainable expansion of food availability is addressing **food loss and waste**



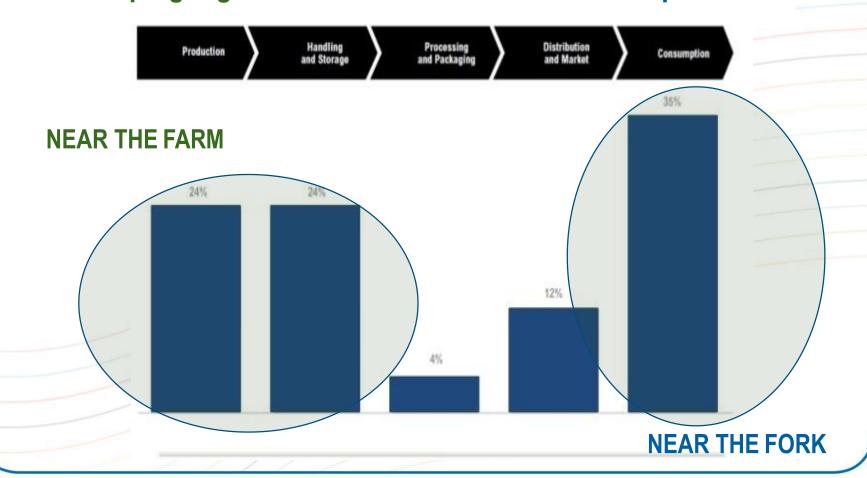
Food is lost or wasted along the entire value chain





Developing regions

Developed countries

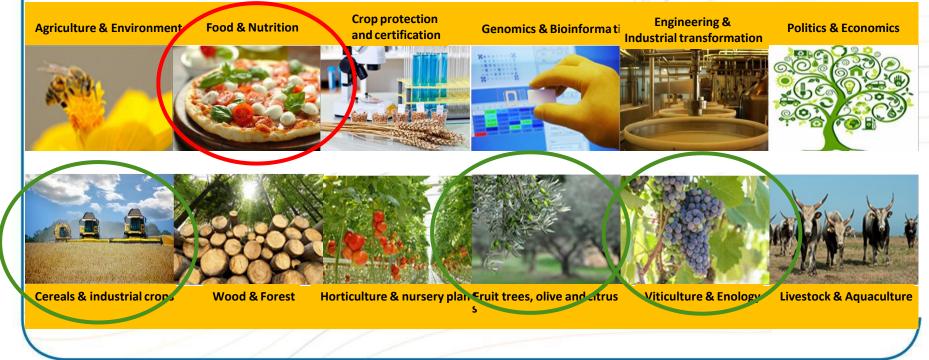


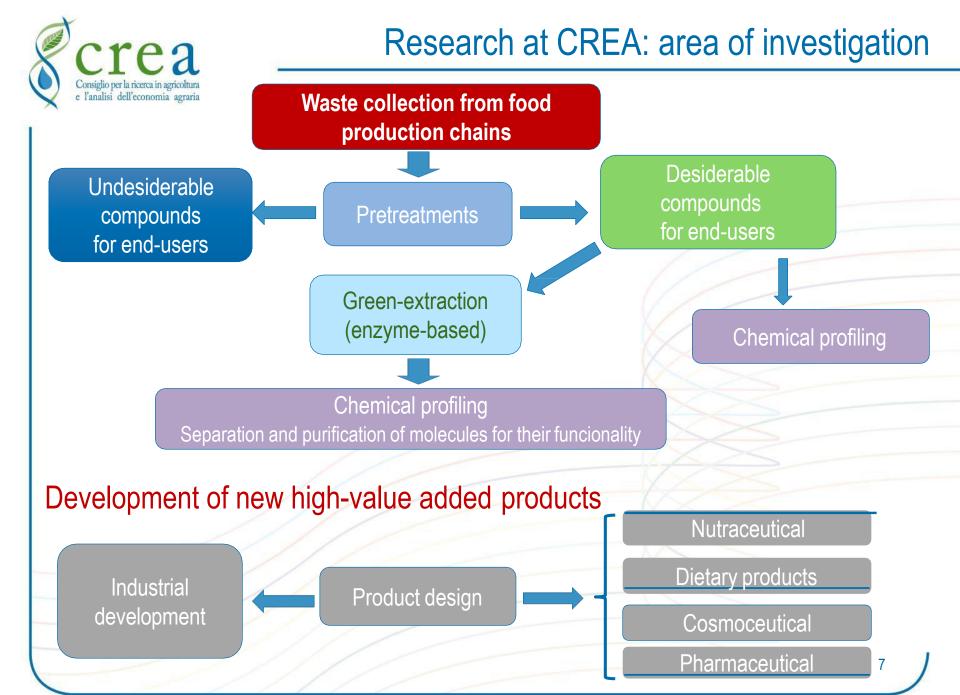




Food waste is a poweful source of bioactive molecules which represent an interesting additional income source for bio-based industry. The transition to sustainable food systems is also a huge economic opportunity.

case studies presented:







Case study 1: olive oil production

The **olive oil industry** is one of the leading rural activities in Mediterranean countries with significant social and economic implications, and impacts on the agroecosystem.

More than 30 Mil m³ of the olive mill wastes are generated in Mediterranean countries in a relatively short time period, representing several environmental risks for the high concentration of polluting substances.

The joint production of olive oil and new bio-based products is strategic for improving the sustainability of the farming systems based on this cultivation.

Bioactive molecules

Total polyphenols

Vanillin

P-cumaric acid

Ferulic Acid

Lignans

Hydroxytyrosol

Tyrosol

Aglicone

decarbossimetiloleuropein

Oleuropein

Aglicone oleuropein

dialdeidic form

Aglicone decarbossimetil

ligstrosid dialdeidic

Aglicone oleuropein

Aglicone Ilgstrosid (oleocanthal)









Case study 2: Wine production

The case of viticulture is emblematic: grapevine is an exceptionally important culture for Mediterranean countries; about 80% is devoted to wine production which produces in Europe, an estimated amount of **14,5 Mil tons of waste**.

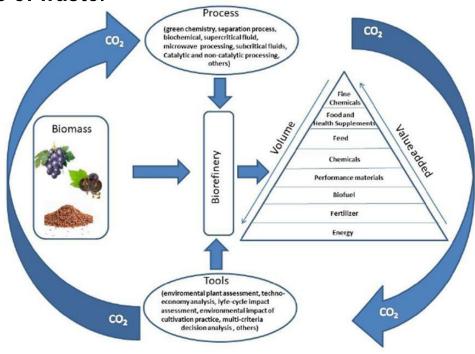


Figure 1. The biorefinery concept: a puzzle piece of circular bioeconomy.

Ref. CREA AN. Lucarini et al., 2018 Bio-Based Compounds from Grape Seeds: A Biorefinery Approach, Molecules





Case study 3: Post-fermentation corn oil and thin stillage from bio-ethanol production

Industrial byproducts







POST-FERMENTATION CORN OIL

THIN STILLAGE

- -Rich in bio-active molecules: carotenoids, phytosterols, squalene, tocopherols, omega-6 PUFA;
- Currently used for biodisel production
 Impurities may be recovered and
- valorized

- -Liquid sidestream generated by corn-to-ethanol conversion. It results from the centrifugation of heavy stillage
- -Rich in N-compounds, free amino acids, soluble fibers, starch hydrolysates (dextrines), residual fermentation products (glycerol, organic acids).
- -Currently used for DDSG (Dried Distiller's Grain with Solubles) production



EXCornsEED

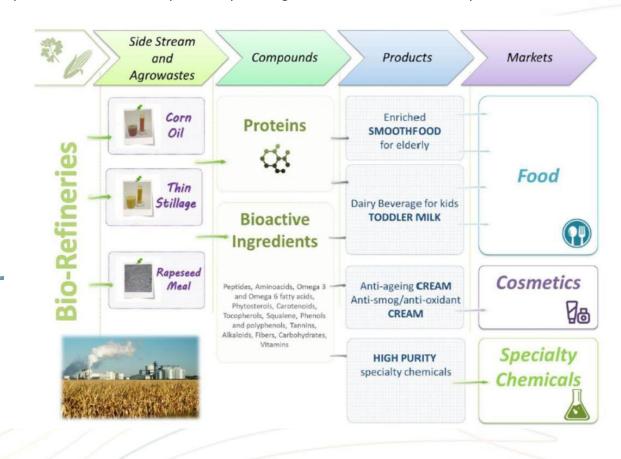






Project EXCornsEED - Separation, fractionation and isolation of biologically active natural substances from corn oil and other side streams

Coordination: La Sapienza, Rome; 7 participating countries with 13 partners



This project has received funding from the Bio Based Industries Joint Undertaking under the European Union Horizon 2020 Research and Innovation Programme under the grant agreement n° 792054.





LINKING NUTRITIONAL AND PLANETARY HEALTH: Environmental sustainability, food waste and health and nutrition are inextricably linked

2016

France introduces legislation requiring supermarkets to distribute leftover food to charities serving poor communities

Italy Legge Gadda L.166/2016): a law designed to reduce hurdles to food donation

Following other countries, with legislation, but also:
Charities, Social enterprises....
Examples: Banco Alimentare
Last Minute Market





National observatory on food waste and recovery

Ministry of agriculture, food and forestry policies, Italy CREA – Research Centre for Food and Nutrition, Rome



Policy: National Guidelines, Educational measures and dissemination initiatives for consumer awareness



AGRICULTURE AND RURAL DEVELOPMENT

Reduce waste and support transition through correct lifestyle and adoption of healthy diets



CREA-Food and Nutrition, Rome



School Fruits, Vegetables and Milk Scheme
Promoted and coordinated by:
Ministry of Agriculture Food and Forestry policies



Research and innovation, policy intervention and educational measures are essential for meeting the five pillars of the SDGs:



5 pillars of SDGs: the 5P

Thank you for your attention!