

Avoiding and reducing food loss and waste along the prepared salads value chain

FOODRUS

Author:

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Montse Guerrero Perez

AIN: Asociación de la Industria Navarra

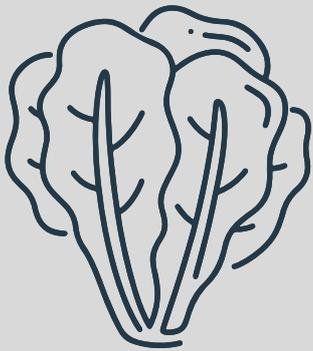
MGuerrero@ain.es

#PreparedSalads

#ValueChain

#FoodLoss #LCA

ain



The FOODRUS project will test 23 circular solutions to limit food loss and waste across three food value chains: vegetables and prepared salads (in Spain); meat and fish (in Denmark); and bread (in Slovakia).

In Spain, several partners are working together to implement different actions and circular strategies to reduce food losses and waste in the value chain of prepared salads.

In doing so, the partners are able to leverage their prior expertise in reducing and monitoring food loss and waste in the various industrial and commercial processes that are involved in this value chain.

Though the situation has improved in the recent years, there is still a lack of a deeper coordination among the members of the prepared salads value chain as well as an insufficient use of common digital information tools and social actions addressing the existing generation points of food loss and waste. The FOODRUS project aims to define new circular strategies involving current and new stakeholders and creating tools based on collaboration and shared decision-making processes.

From the seed to the consumer waste management processes, different actions are implemented in the prepared salads value chain, involving technological and social activities, that are expected to lead towards a more valuable vegetal resources use, prioritising the food generation and other industrial processing for nutrients value extraction before composting what cannot be otherwise managed.



The FOODRUS project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement N°101000617.

In the FOODRUS project the environmental, social and economic impact of the new solutions are evaluated with a Life Cycle Assessment¹ approach, with the aim to understand how sustainability increases after the implementation of new collaborative and circular strategies even in highly industrialised value chains, such as the prepared salads offered by large food distributors.

[1] Life Cycle Assessment (LCA) is a method used to evaluate the environmental impact of a product through its life cycle encompassing extraction and processing of the raw materials, manufacturing, distribution, use, recycling, and final disposal.

About

Coordinated by the University of Deusto and comprising 27 partners from 10 different European countries, the EU-funded FOODRUS project aims to limit food losses and waste, and to promote resource efficiency across all stages of the agri-food value chain. FOODRUS is working to tackle the food waste and losses by creating resilient food systems across nine European regions. To achieve this, the project will test 23 circular solutions through diverse forms of collaborative innovation.

Consortium



www.foodrus.eu



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