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The FOLOU project contributes to unlocking the systemic transition of EU food systems towards sustainable, resilient, healthy and inclusive ones by supporting a solid knowledge and evidence-based prevention and reduction of food lossess at the primary production.

News from the project

On June 17th and 18th, we hosted a dynamic two-day webinar titled "Current Developments in Food Loss & Waste Reduction," alongside our sister project, WASTELESS.

The webinar covered four key themes: Policies and regulatory strategies, Digital Tools, Innovative Practices, and Valorisation Strategies. With over 300 registrations, the webinar was a great success!

Watch the live stream recording on the WASTELESS YouTube channel [here](#).

The poster is for a two-day webinar. At the top, it features the logos for FOLU (a green apple with a leaf) and wasteless (a green recycling symbol). Below the logos, the title "CURRENT DEVELOPMENTS IN FOOD LOSS & WASTE REDUCTION" is written in bold. Underneath the title, it says "2-DAY WEBINAR 17 & 18 June 2024 9:30 - 13:00 CEST" next to a small icon of a computer monitor. The poster is divided into two columns for the two days. The left column is for Monday 17 June 09:30 CEST and lists two topics: "Current policies and regulatory strategies for Food Loss and Waste monitoring at EU level" and "Digital tools and methodologies to measure Food Loss and Waste". The right column is for Tuesday 18 June 09:30 CEST and lists two topics: "Innovative practices to use Food Loss and Waste" and "Valorisation strategies to reduce Food Loss and Waste". At the bottom, there is an orange banner with the text "Agenda & more info: www.folou.eu www.wasteless.eu.com". To the left of this banner is the European Union flag and the text "Funded by the European Union". To the right is a green banner with the text "Scan the QR code to register:" and a QR code.

Monday 17 June 09:30 CEST

Current policies and regulatory strategies for Food Loss and Waste monitoring at EU level

Digital tools and methodologies to measure Food Loss and Waste

Tuesday 18 June 09:30 CEST

Innovative practices to use Food Loss and Waste

Valorisation strategies to reduce Food Loss and Waste

Agenda & more info:
www.folou.eu
www.wasteless.eu.com

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Scan the QR code to register:

A bountiful harvest begins with careful cultivation!



Check out our latest article from our partner, Ghent University (UGent), titled "A bountiful harvest begins with careful cultivation"!

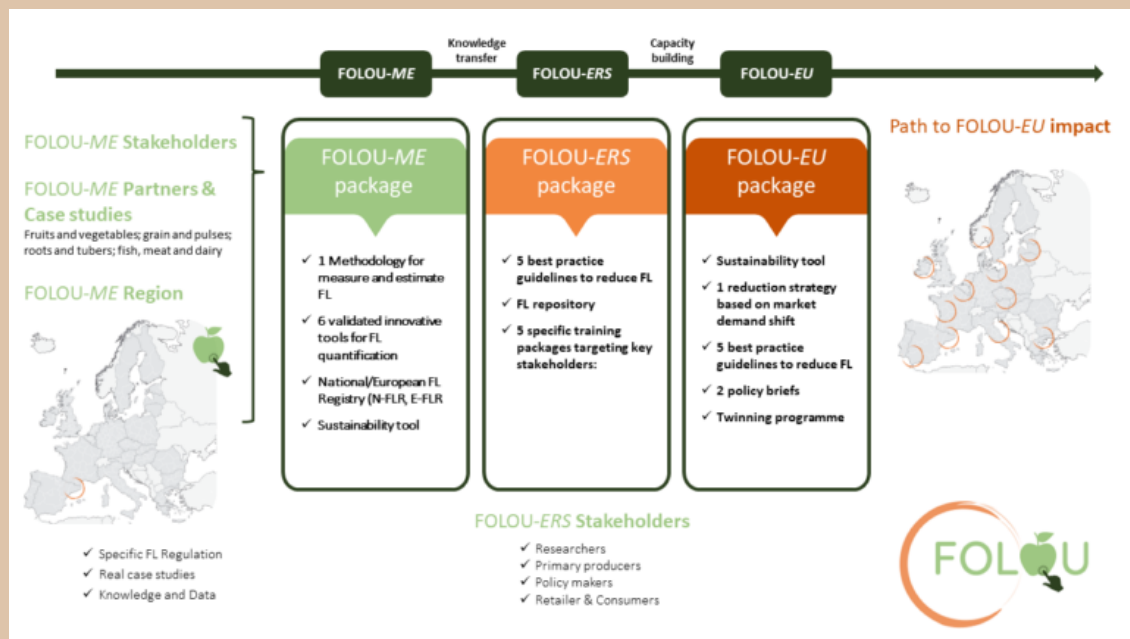
This news article highlights the challenges of potato production, including losses due to fungal infections, pests, nutrient deficiencies, and harvest issues. Potatoes, a vital global food crop, play a crucial role in Europe's and Belgium's diet and economy.

Read the article [here](#).

The kick-off of the identification, recruitment and engagement of FOLOU's Twinning Regions

As the initial outcomes of the FOLOU project begin to materialise, partners involved in exploitation and outreach activities have started identifying, recruiting, and engaging FOLOU's Twinning Regions (TWRs). This effort aims to develop replication plans that support the measurement and assessment of Food Losses (FL) in primary production.

Read more [here](#).





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Meeting 1 of 3

Unveiling the Essence Defining Food Loss in the European Union Framework - Challenges and Significance

The EU's initiative to quantify food waste is widely recognized, but there's a notable oversight regarding unharvested food, often neglected in monitoring. The lack of reliable data on this issue is a concern. We acknowledge the need to bring attention to this overlooked matter, quantifying its extent, and proposing effective solutions.

A crucial first step is refining the concept of food loss, distinct from the EU's "food waste" terminology. Our proposal within the FOLOU project seeks to address this gap, offering a new definition encompassing all currently omitted food discards.

The upcoming meeting will present and discuss this definition, addressing grey areas and seeking collaborative solutions.

Join our first meeting

DATE
March 14th, 2024

TIME
11.00h - 13.00h (GMT+1)

About FOLOU

www.folou.eu

[Folou_eu](#)

[FOLOU](#)




From March to May, our project hosted a successful webinar series led by Espigoladors, featuring three insightful sessions. The topics included

1. ["Defining Food Loss in the European Union Framework – Challenges and Significance."](#)
2. ["Navigating Reliable Diagnoses for Measuring Food Losses in the Primary Sector."](#)
3. ["Tackling the Challenge of Quantifying Food Losses Across All Fronts."](#)

All three sessions were well-received!

The sessions were recorded and are available on Espigoladors' YouTube channel. Discover them [here](#)!

Harnessing By-Product Valorization for Sustainable Practices: Insights from WASTELESS

Discover the transformative impact of by-product valorization in fostering sustainable practices, as highlighted by Ana Novo Barros, Coordinator of WASTELESS at UTAD. By converting agricultural residues and other by-products into valuable resources like bioenergy and bioplastics, industries can enhance resource efficiency and reduce environmental impact. This approach not only generates new revenue streams but also promotes innovation and meets growing demands for sustainability.

Read the full article [here](#).



We are looking for **Food Loss experts** to provide feedback and improve our work!



The FOLOU project is looking for FoodLoss experts who are interested in sharing their knowledge and engaging in the evolution of the project.

If you are interested, complete the [survey](#)

Country news

SPAIN

In May, DACC and Espigoladors organized a conference on “Food losses in the primary sector” at the Agricultural School of Cambrils, Catalonia. The event, which featured presentations and a roundtable discussion, focused on quantification, prevention, and best practices. DACC introduced the FOLOU project, while Espigoladors presented their 2022 project on food loss diagnosis. The conference highlighted collaboration and innovative strategies to combat food loss.

Read more [here](#).

SPAIN

On 18 and 19 June representatives of the BETA Technological Centre and the Department of Climate Action, Food and Rural Agenda attended the international conference towards halving food waste in Europe at CHV Noordkade Veghel in the Netherlands. This conference was organised by Food Waste Free United in collaboration with the Ministry of Agriculture, Nature, and Food Quality, the province of North Brabant, the municipality of Meierijstad, and Wageningen University & Research.

Read more [here](#).

SPAIN

Catalonia has a long-standing commitment to preventing Food Loss and Waste, emphasizing sustainability and resource efficiency. A major milestone was the enactment of Law 3/2020 on March 11, 2020, marking a pivotal step in this fight. Learn more about this groundbreaking legislation in the joint article by the Departament d'Acció Climàtica, Alimentació i Agenda Rural (DACC) and Agència de Residus de Catalunya (ARC), titled "Regulatory development of Catalanian Law 3/2020: One step further in the fight against Food Loss and Waste."

Read more [here](#).

ENGLAND

The University of Reading attended the Waitrose Farming Conference on the 8th May, where they took the opportunity to display the FOLOU poster at their stand. Additionally, they handed out leaflets about the FOLOU project and discussed it with various farmers and retailers who were attending the conference.

Read more [here](#).

Synergies



wasteless

WASTELESS and FOLOU projects are two groundbreaking projects that share the common goal of tackling the global issue of food loss and waste through innovative approaches and technologies. As sister projects, they complement each other and together strive to create a more sustainable and efficient food system.

WASTELESS and FOLOU are revolutionizing the way we think about food loss and food waste management, where food loss and food waste are minimized, resources are utilized more effectively, and hunger is alleviated. Read more [here](#).



SUSTAINABLE FOOD SYSTEM
INNOVATION PLATFORM

The FOLOU project is a contributing project in the Sustainable Food System Innovation Platform which is an online environment for those interested in sustainable food who want to stay up-to-date.

Read more [here](#).

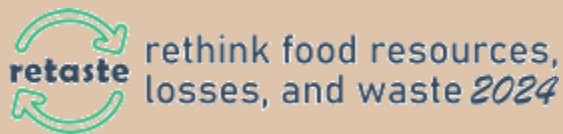
Save the date

LCA Food international conference: 8-12 September, Barcelona, Spain.

The 14th edition of the LCA Food international conference will be held from 8 – 12 September 2024 in Barcelona, Spain. The LCA Food Conference, held biennially since the mid-90s, is the leading global forum on sustainable food systems. Alternating between Europe and other continents, it brings together hundreds of environmental professionals from academia, the private sector, and public bodies to advance food LCAs and related tools.



See more [here](#).



RETASTE: Rethink Food Resources, Losses, and Waste 4th International Conference: 25-27 September, Heraklion, Greece.

The global food chain is a major source of greenhouse gases and biodiversity loss, with 40% of food produced going to waste while over 900 million people remain undernourished. The RETASTE Conference seeks innovative solutions for food waste reduction, reuse, and recycling. By promoting the Circular Economy, RETASTE aims to address social and environmental challenges, fostering resource conservation and new value chains. Join to rethink food waste with experts from academia, industry, and beyond.

See more [here](#).

SETAC Europe 26th LCA Symposium: 21-23 October, Gothenburg, Sweden.

The SETAC Europe 26th LCA Symposium will be held from October 21-23, 2024, in Gothenburg, Sweden. This year's theme is "Making LCA Meaningful: Good Data, Better Models, Sustainable Decisions." The symposium will gather experts from academia, industry, government, and NGOs to discuss the latest in life cycle assessment (LCA). Topics include agriculture, artificial intelligence, public policy, and business management. This event offers valuable opportunities for networking and advancing LCA methodologies and applications.



See more [here](#).

Meet the team!



European Commission proposes targets to accelerate food waste reduction in the EU by 2030



The Commission proposes that, by 2030, Member States reduce food waste by 10%, in processing and manufacturing, and by 30% (per capita), jointly at retail and consumption (restaurants, food services and households).

In order to accelerate the EU's progress towards this global target, the Commission is proposing to set food waste reduction targets to be achieved by Member States by 2030, as part of the revision of the Waste Framework Directive, adopted by the Commission on 5 July 2023. More specifically, the Commission proposes that, by 2030, Member States reduce food waste by 10%, in processing and manufacturing, and by 30% (per capita), jointly at retail and consumption (restaurants, food services and households). There is no specific objective for the reduction of food losses.



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