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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 about food waste and losses

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.

News from the project

FOLOU's Twinning Regions Programme kicks off!



The FOLOU project launched its **Twinning Regions Programme** (TWRP) in October 2024. This programme **supports European regions in tackling food losses in primary production** through tailored methodologies, innovative tools, and certified training.

Are you interested and would you like to know if your region qualifies to join this programme? Learn more about the FOLOU project, the TWRP and its benefits, and how your region can participate [here](#).

Anticipating changes in food consumption from user behaviour on the internet



Explore CIRCE's latest article, "Anticipating Changes in Food Consumption from User Behaviour on the Internet"!

This insightful piece delves into the **importance of understanding food consumption patterns to align supply with demand effectively**. By refining demand forecasts, businesses can improve product availability, minimize spoilage, and even detect potential surpluses to quantify and address food loss.

However, estimating food demand isn't without its challenges—customer tastes are dynamic and can shift significantly over time. Learn how analysing online behaviour could provide innovative solutions to these hurdles.

Read the full article [here](#).

Joint efforts to tackle food loss and waste



FOLOU collaborated with three EU-funded projects—**SISTERS**, **BREADCRUMB**, and **ROSETTA**—to highlight collective efforts in reducing food loss at the agricultural level. The **joint blog post** explores how these initiatives are developing innovative solutions and fostering collaboration to address food loss and waste across Europe.

Read more on the blog post [here](#).

FOLOU published its first press release!

On September 27th, 2024, alongside **Food Loss and Waste Day**, FOLOU released its first press release. It outlines the project's key developments, its approach to tackling food loss at the primary production stage, and its future plans to drive measurable impact through innovative tools and collaboration.



Read the press release [here](#).

FOLOU policy analysis confirms Catalonia as a European frontrunner in the fight against food loss



As FOLOU partners are finalising analysis of European food loss policies. It becomes evident that **the project's frontrunner region Catalonia** is a leader in the fight against food loss. The Catalan Law 3/2020 on Food Loss and Waste prevention was one of the first in Europe containing a definition of food loss and addressing it systematically.

Read the full article [here](#).

Investigating food loss drivers and impacts in Europe

A key challenge in addressing food loss in the primary sector is understanding the most relevant factors that drive losses in the early stages of the value chain. FOLOU partners carried out a systemic literature review about food loss in the primary sector by analysing 76 academic articles and grey literature reports. As a result, **35 drivers of food loss were identified** according to three macro-categories (environmental, behavioural and societal drivers).

Read more about the food loss drivers [here](#).



FOLOU presents quantification manual at EU Platform on Food Loss and Waste monitoring meeting

On November 25, 2024, FOLOU was invited to present **its quantification manual during the monitoring sub-group meeting** of the EU Platform on Food Loss and Waste. This event, held in Brussels and online, brought together experts and policymakers to discuss innovations in food loss and waste monitoring across Europe.



Read more [here](#).

The first test of WASTELESS blockchain in an Italian food company

The WASTELESS Blockchain, developed by project partner WIISE, is now being tested in Italy. This **tool** helps companies **measure and monitor food waste while aligning with regulations and key standards** like the FLW Standard.

Salumificio Mottolini Srl, a producer of low-fat bresaola, is among the first to trial it. Dr. Luisa Pezzini, head of quality, worked alongside owner Dario Dongo and IT manager Antonello Petrosino to complete the evaluation using the company's data.

Read more [here](#).



FOLOU wants your opinion and contribution in the ongoing developments made by the project. Fill in the survey!

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

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

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

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On October 9th, 2024, FOLOU partners **Espigoladors** and **BETA Technological Centre** participated in **Fruit Attraction 2024**, the epicenter of the fruit and vegetable business. With over 2,000 exhibitors from 56 countries, the event serves as a global platform for marketing fresh produce, emphasizing innovation, quality, and diversity within the industry. This year's edition also highlighted the importance of promoting sustainable practices and connecting professionals along the entire value chain.

Read more [here](#).

From November 16 to 24, Catalonia participated in **the European Week for Waste Reduction** (EWWR) with over 1,000 initiatives **led by the Waste Agency of Catalonia** (ARC). A highlight was the Enrenou d'Aliments culinary contest, where chefs and students transformed "rescued" ingredients into creative dishes, promoting sustainable food practices.

Catalonia continues to lead efforts to reduce food waste and build a greener future.

Read more [here](#).

Synergies

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](#).

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](#).

FOOD LOSSES & FOOD WASTE
A global platform for experts and research

The **Global Food Loss and Waste Research Platform** is an initiative launched under the **G20's MACS** (Meeting of Agricultural Chief Scientists). It serves as an international hub for collaboration, connecting experts, researchers, and stakeholders working to reduce food loss and waste (FLW).

The platform facilitates knowledge sharing, showcases research projects, and supports the development of region-specific solutions through workshops and annual reports. Coordinated by the Thünen Institute, with experts like Dr. Felicitas Schneider playing a key role, it aims to advance global efforts to tackle FLW and promote sustainable food systems.

Read more [here](#).

Save the date

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8th International ISEKI-Food Conference: 2-4 July 2025, Timisoara, Romania.

ISEKI-Food25 will focus on the transition to sustainable and innovative food systems in three main areas: **Education and Training, Research, and Responsible food production and consumption.**

The conference is dedicated to scientists, professionals, and students from universities all around the world as well as the food industry, thus helping bridging universities, research and industry. It provides opportunities for the delegates to exchange new ideas and application experiences face to face, establish business or research relations, and find global partners for future collaborations.

See more [here](#).



ERIAFF Annual Conference 2025 (date and location to be confirmed)

The Network of European Regions for Innovation in Agriculture, Food, and Forestry (ERIAFF) is an informal association of regional authorities established in 2012 in Florence, Tuscany (Italy). Each year, a different region hosts the conference. For 2025, the **Government of Catalonia** will have the honour of organizing the ERIAFF Annual Conference.

See more [here](#).

Meet the team!











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