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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

The FOLOU Learning course is now available on FutureLearn!



The FOLOU project, in collaboration with the University of Reading, has launched its **free, 2-week online course** on "Understanding Food Loss", available on the FutureLearn platform.

designed for anyone passionate about sustainability, including farmers, researchers, and policymakers.

- **Duration: 2 weeks** (2 hours/week)
- **100% online**
- **Free certificate upon completion**
- **EIT Food accreditation**

Enroll [here](#)!

FOLOU was highlighted in the 2024 annual report of the Collaboration Initiative on Food Loss and Waste



Collaboration Initiative Food Loss and Waste launched at MACS-G20

2024 update on activities



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FOLOU is honored to be featured in the **2024 Annual Report of the Collaboration Initiative on Food Loss and Waste**, a program launched at the **Meeting of Agricultural Chief Scientists of G20 States (MACS-G20)**.

This global initiative underscores the importance of radically reducing food loss and waste to enhance food security and resource efficiency, in alignment with **UN Sustainable Development Goal 12.3**. The annual report provides updates on joint actions, innovative research, and impactful solutions contributed by various projects, including FOLOU.

Check it out [here](#).

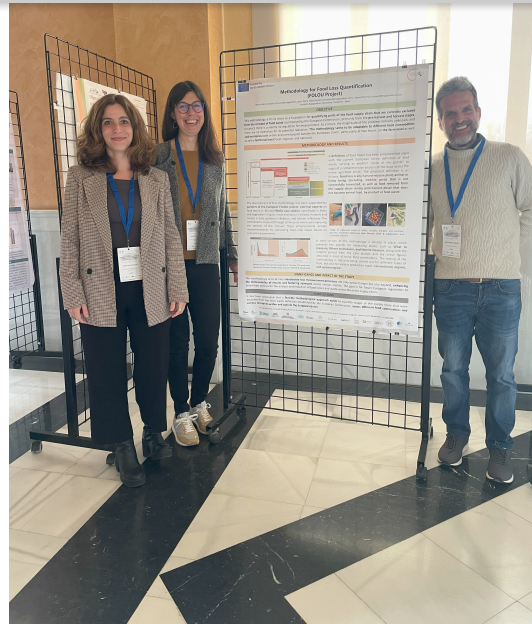
FOLOU partners at FoodWaStop Conference in Córdoba

FoodWaStop Conference in Córdoba, Spain. The event focused on preventing, managing, and valorising agro-food loss and waste (FLW).

Espigoladors presented their work on FLW measurement methods, while BETA TC gave an overview of the FOLOU project and its impact.

Organized under the COST ACTION program, the conference promoted collaboration across the food value chain and beyond the EU. FOLOU's participation reinforced its commitment to sustainable food systems and circular bioeconomy solutions.

Read more [here](#).



Introducing the FOLOU case studies: rethinking food loss from the ground up



At FOLOU, we believe that tackling food loss before harvest is just as crucial as reducing food waste after it. Yet this early stage of the food chain is often overlooked.

We're launching a **new article series** to explore this issue—starting with how food losses during primary production are defined and measured across Europe.

Through on-the-ground case studies, FOLOU is collaborating with farmers, researchers, and local stakeholders to shed light on an often invisible part of the food system: what's lost before food ever leaves the field.

Read the first article in the series [here](#).

The Twinning Regions Program kicks off with 7 organizations ready to replicate project results

In March 2025, FOLOU launched its **Twining Regions Program**, connecting **seven organizations** across **five European regions** to test and replicate **FOLOU's food loss reduction tools**. Through joint sessions and hands-on support, regional partners—including authorities, researchers, and farmers—are identifying priority actions to measure and address food losses at the primary production level. Over the next 18 months, these regions will apply FOLOU methodologies, build capacity, and help drive sustainable change in local food systems.

The FOLOU project presents its Twinning Regions Programme

The FOLOU project is bringing knowledge and consensus to prevent and reduce Food Loss at the primary production stage.

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The Teacher Resource Pack of the WASTELESS training program is READY!



The **WASTELESS** project aims to develop an **interactive training program** to raise awareness and provide solutions to reduce Food Loss and Waste (FLW) along the food supply chain. The first part of the training program is the **Teacher Resource Pack** “Reducing Food Loss and Waste: CHANGE to the right path!” targeted at teachers and their pupils (age 14-17).

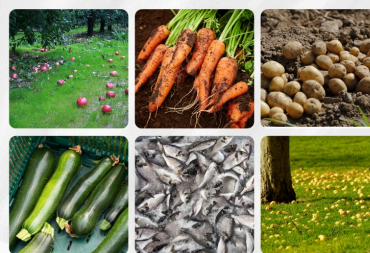
Read more [here](#).

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

knowledge and engaging in the evolution of the project.

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

experts to provide feedback and improve our work!



Funded by the European Union

FOLOU joins Bluesky!

The FOLOU project has moved from X to Bluesky!

Make sure to follow us there for updates on food loss, sustainable agriculture, and circular solutions.

Find FOLOU's profile [here](#).



Country news

SPAIN

FOLOU is participating in the ISO (International Organisation for Standardization) working group responsible for developing a standard on food loss and waste quantification methodologies. A liaison between FOLOU and the working group (ISO/TC 34/SC 20 WG2) has been officially approved, with the BETA Technological Centre (UVIC-UCC) representing the project in this forum.

Read more [here](#).

ITALY

As part of the project, our partner UNIVPM has developed an explanatory video showcasing their work on aquaculture and fisheries within Task 3.5. This video provides an in-depth look at mussels, highlighting key findings from their experiments and shedding light on their role in sustainable aquaculture.

Read more and watch the video [here](#).

One of the FOLOU partners, PROMAN, is organizing a national stakeholder workshop in Austria on 8 July in Vienna. The event will focus on the theme “Promoting Sustainable Agriculture Effectively” and will feature insights from three EU projects: FOLOU, Nutribudget, and Delisoil.

The workshop will be held in German and aims to bring together key stakeholders to discuss practical strategies for advancing sustainable agriculture.

Find registration and agenda [here](#).

In another project video, researchers from Università Politecnica delle Marche (UNIVPM) explore the use of multispectral technology in rainbow trout production. This advanced imaging technique provides valuable insights into fish health, growth, and environmental conditions, supporting more efficient and sustainable farming practices.

Read more and watch the video [here](#).

SPAIN

Project partners DARPA and BETA TC represented the project at the 11th Annual ERIAFF Conference (7-9 April 2025) in Vic, Catalonia.

During the event, they proudly presented the FOLOU project and highlighted Catalonia as a frontrunner region in the fight against Food Loss and Waste (FLW).

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.



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](#).

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



2ND GHI WORLD CONGRESS
Connecting food security, safety, health
and sustainability – challenges ahead
25-27 June 2025 • Rotterdam • The Netherlands

**2nd World Congress of the Global
Harmonization Initiative: 25-27 June 2025,
Rotterdam, The Netherlands.**

The 2nd GHI World Congress will take place in Rotterdam, The Netherlands from 25-27 June 2025. The conference will be held both in person and online. Take part in exciting discussions and debates, together with their distinguished plenary and keynote speakers, to search for solutions to issues around the future of food systems and aspects of food security, safety, health and sustainability.

See more [here](#).



RETASTE: Rethink Food Resources, Losses, and Waste: Athens, Greece, September 24-27, 2025

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](#).



39th EFFoST International Conference 2025: Porto, Portugal, November 17-19, 2025

The 39th EFFoST International Conference will be hosted by Universidade Católica Portuguesa – Escola Superior de Biotecnologia and will be held in the city of Porto, Portugal. The EFFoST2025 conference will explore the theme “Fostering the Transition to Sustainable Food Systems: Embracing Novelty and Overcoming Challenges”.

See more [here](#).

Meet the team!



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