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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

Third FOLOU Learning Course Now Available on Ubiqua!



FOLOU partners have launched their third free online course, ***Technological innovation in food loss measurement and management***, developed by the University of Reading and hosted on Ubiqua.

In the course, you'll explore how innovative technologies can help measure, manage, and reduce food loss in the agri-food sector. It is designed for farmers, advisors, researchers, buyers, manufacturers, and other stakeholders interested in more sustainable food systems.

Key Details:

- Self-paced and available anytime
- 100% online
- Free digital badge upon completion

Read more and access the course [here](#).

FOLOU Releases 12 New Practice Abstracts on the EU CAP Network!



FOLOU has strengthened its presence on the **EU CAP Network** by **publishing 12 new Practice Abstracts** on its project profile. These concise, practice-oriented summaries translate the project's key findings into actionable recommendations for farmers, advisors, researchers, and policymakers, making FOLOU's knowledge more accessible and easier to apply in practice.

The Practice Abstracts cover a range of topics related to preventing and reducing food loss in primary production and contribute to the wider exchange of innovation across Europe.

Explore the FOLOU profile and Practice Abstracts on the EU CAP Network [here](#).

Stronger Together: FOLOU and WASTELESS Joined Forces to Cut Food Loss and Waste



Following the conclusion of the Horizon Europe project **WASTELESS** in May 2026, FOLOU would like to reflect on the **successful collaboration with its sister project**. Over the years, both initiatives joined forces through knowledge exchange, joint events and dissemination activities to advance efforts in reducing food loss and waste across Europe. This partnership has demonstrated the value of collaboration in supporting more sustainable and resilient food systems and creating a lasting impact beyond the lifetime of individual projects.

Read the joint press release [here](#).

Tackling Food Loss Together in Albania

At the 4th Albanian Rural Parliament, **FOLOU** twinning partners **YPARD Albania** and the **Institute for Albanian Municipalities (IAM)** brought the issue of **food loss** to one of the country's most important **rural policy platforms**. Through a dedicated session, they introduced the FOLOU methodology and practical solutions for measuring and reducing food loss at farm level.

By engaging farmers, municipalities, and agricultural stakeholders, the event helped raise awareness of the economic and environmental impacts of food loss while highlighting the benefits of prevention and better data collection. The initiative marks an important step towards more sustainable and resilient agri-food systems in Albania.

Read more [here](#).



FOLOU Video Showcases the Twinning Regions Two-Day Workshop in Barcelona



On 4–5 November, FOLOU partners welcomed representatives from **six Twinning Regions to Barcelona for a two-day workshop** focused on replicating and scaling tools and methodologies for preventing food loss in primary production.

Participants engaged in field measurements, technical demonstrations, and peer-learning activities, gaining hands-on experience with FOLOU tools such as the Food Loss Registry and Repository. The workshop also provided an opportunity to exchange knowledge and strengthen collaboration between regions working towards more sustainable agri-food systems.

During the event, **video footage and interviews** were recorded. You can now **discover the highlights** and hear directly from participants.

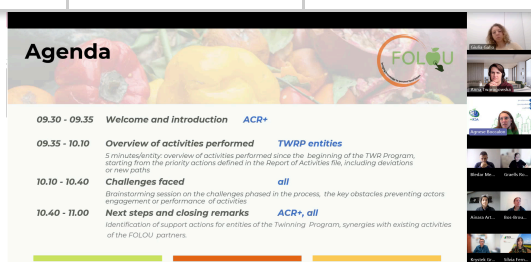
Watch the video [here](#).

New FOLOU Publication on Refrigerated Transport and Mussel Quality

FOLOU researchers have published a **new scientific paper** exploring how **refrigerated transport conditions affect the quality of live mussels**. The study examines the impact of temperature and transport duration on mussel quality, providing valuable insights for improving handling practices, reducing food loss, and maintaining product quality throughout the supply chain.

Read more [here](#).





On 19 May 2026, the **FOLOU Twinning Regions Program** held its **third online plenary meeting**, bringing together representatives from the **seven participating Twinning Regions and FOLOU partners**.

Participants reflected on the progress made over the past year, shared experiences from testing FOLOU's food loss quantification methodology, and discussed key challenges, including stakeholder engagement and the need for stronger policy support.

As the programme enters its final months, the meeting reinforced the importance of collaboration and knowledge exchange in advancing food loss prevention across European regions.

Read more [here](#).

FOLOU Featured in the 2025 Annual Report of the Collaboration Initiative on Food Loss and Waste

FOLOU has been featured in **the 2025 Annual Report of the Collaboration Initiative on Food Loss and Waste**, recognising the project's contribution to advancing food loss prevention in primary production. The report highlights FOLOU's work on harmonising food loss quantification methodologies, engaging stakeholders across Europe, and supporting evidence-based policies and practices.

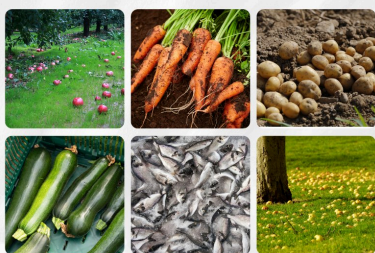
This recognition reflects the project's growing impact and its contribution to international efforts to reduce food loss and waste.

Read more [here](#).



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

experts to provide feedback and improve our work!



Funded by
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knowledge and engaging in the evolution of the project.

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

Country news

AUSTRIA

The **second Austrian stakeholder workshop**, organised by FOLOU partner PROMAN together with the NutriBudget and DeliSoil projects, brought together **28 representatives** from across the food supply chain to validate and prioritise **practical recommendations** for preventing food loss in primary production.

The insights gathered will contribute to the development of FOLOU's stakeholder practice guidelines, helping ensure they are both relevant and actionable for different actors across the agri-food sector.

Read more [here](#).

SPAIN

On 14 May 2026, the FOLOU **national stakeholder workshop in Barcelona brought together around 45 stakeholders** from across the agri-food value chain to discuss practical solutions for preventing food loss in primary production.

Through presentations of the project's latest results and an interactive workshop, participants helped validate and refine FOLOU's food loss prevention recommendations, ensuring they are practical, relevant, and ready to support implementation across the sector.

Read more [here](#).

Save the date



**1r Congrés sobre
Prevenió de les
Pèrdues i el
Malbaratament
Alimentaris**

Preserva't la data
22 setembre 2026
de 9 a 17:30 h

Institut d'Estudis
Catalans (IEC) –
Sala Prat de la Ribera
Carrer del Carme, 47
08001 Barcelona

Generalitat de Catalunya **tethianii**

First Congress on Food Loss and Waste

22 September, Barcelona, ES

On 22 September 2026, Barcelona will host the **First Congress on Food Loss and Waste**, bringing together researchers, policymakers,

discuss innovative solutions for reducing food loss and waste across the food supply chain.

FOLOU will be represented at the congress, contributing to the discussions and sharing insights from the project's work on preventing food loss in primary production.

More information will be available soon on [the FOLOU events page](#).

Save the Dates: FOLOU Final Event

26 - 30 October

The **FOLOU project will conclude with its final event**, taking place in the **last week of October 2026**. The event will bring together researchers, policymakers, industry representatives, and other stakeholders to showcase the project's main results, share practical tools and recommendations, and discuss the future of food loss prevention in primary production.

Stay tuned to the [FOLOU events page](#) for more information.

FOLOU final event

Save the dates
26-30 October





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](#).

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](#).

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.

Meet the team!



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