Food waste in The Netherlands

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Content of the presentation

1. Why?
2. Short history since 2009
3. Current food waste policy
4. European and international efforts
5. Lessons learned
1. Why? - The Drivers behind the Dutch policy

FAO: 30% of the food is wasted worldwide

- Ethical issue
- Environmental impact
- Opportunities – business and households
1. Why? - The aim of the Dutch policy

To reduce the amount of food which is intended to be eaten by humans but which is actually not eaten by humans.
2. Short history - 2009

Policy document on sustainable food

Introduction of a target on food waste: 20% reduction in 2015

Governance: ‘let a thousand flowers bloom’ (initiator)

Focus areas on food waste:
• Network and innovation
• Consumers
• Sustainable procurement: catering
• Agenda setting in Europe
• Legal obstacles

Development of a food wastage monitoring instrument
2. Short history – 2010 - 2012

2010: Drastic cutback
  • Withdrawal of attention on the topic

2012: New government
  • Conservative-liberal/social-democratic signature
  • Change in governance
  • Business in the lead, government as facilitator
3. Current food waste policy

2013: Letter on sustainable food
- Under pressure of the parliament
- Five action lines, including one on food waste
- Decrease of budget and no plans for legislation

Elements of the action line on food waste
- Total food supply chain
- Focus on prevention before reuse and recycle
- From initiator to facilitator

- Cooperation is the key element of Dutch policy
3a Cooperation - *Alliance on sustainable food*

- Food chain wide cooperation
- Joint agenda, including food waste

Federation of Agriculture and Horticulture

Food processing industry

Retail

Food Service Industry

Federation of Catering Organisations
3a Cooperation - *Top sector policy*

- Joint agenda on innovation

- Top priority: more with less (higher valorization of secondary resources)

- Several projects on food waste initiated.
3b Monitoring

“What you measure, you can manage”


The same level compared to 2009, after increase in 2011

Achievements so far:
  • Development of methodology
  • Insight where the problem is most urgent

2015: pilot with a methodology for self monitoring
3b Monitoring - Methodology
### 3b Monitoring - Methodology

<table>
<thead>
<tr>
<th>Secondary resources (kton)</th>
<th>Avoidable</th>
<th>Potentially avoidable</th>
<th>Unavoidable</th>
<th>By-product</th>
<th>Total</th>
</tr>
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<tbody>
<tr>
<td>2009</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Bank</td>
<td>12</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>12</td>
</tr>
<tr>
<td>Convertible for human consumption</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Animal feed</td>
<td>277</td>
<td>135</td>
<td>470</td>
<td>2741</td>
<td>3623</td>
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<tr>
<td>Fermentation</td>
<td>3-27</td>
<td>110-125</td>
<td>88-112</td>
<td>182</td>
<td>383-407</td>
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<tr>
<td>Composting</td>
<td>47-210</td>
<td>0-612</td>
<td>100-874</td>
<td>0</td>
<td>592-922</td>
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<tr>
<td>Incineration</td>
<td>780-984</td>
<td>0</td>
<td>481-685</td>
<td>0</td>
<td>1465</td>
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<tr>
<td>Landfill/discharge</td>
<td>16-102</td>
<td>0</td>
<td>10-96</td>
<td>0</td>
<td>112</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>1136-1612</td>
<td>245-872</td>
<td>1149-2237</td>
<td>2923</td>
<td>6187-6541</td>
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3b Monitoring - Result

<table>
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<tr>
<th>Year</th>
<th>kg voedselverspilling per hoofd van de bevolking</th>
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<tbody>
<tr>
<td>2009</td>
<td></td>
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<tr>
<td>2010</td>
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<tr>
<td>2011</td>
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<td>2012</td>
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<td>2013</td>
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</tbody>
</table>
3b Monitoring - Result

![Graph showing kg of food waste per capita from 2009 to 2013.](image)
3c Consumers

Consumers waste the most:
+ 13% of the food bought
+ 47 kilo or + € 155,- per person per year (2012)

Total amount: € 2.4 billion per year

Top 5: Dairy, bread, vegetables, fruits, sauce and fats

But a lot of consumers don’t think they waste that much food
3c Consumers – *Raise awareness*

- Consumer campaigns
- Practical tools
- Public Private Partnerships with partners (over 50 partners)

- 2014 “Stop Food Waste year”
- Encouraging companies to adopt information from the Nutrition Centre in communication materials towards consumers
3c Consumers – Examples

Campaign “Why 50 kilo?”

Measuring cup with AH

Leaflet “how to store your food” with Lidl

Lunch for 6.500 people with Youth food movement
3d Expiry dates

• Leaflet for companies explaining rules on expiry dates

• Abolish best before data for products with a long shelf life (i.e. coffee, rice)

• Information through Dutch Nutrition Centre on meaning of expiry dates and the use of senses

• Stimulate producers to give consumers information on the shelf life of products
3e Instruments

Small Business Innovation Research Scheme (SBIR) and through Public Private Partnerships

No waste network (website) and helpdesk

Cooperation between industry and Food banks
3e Instrument - *SBIR*

- Food waste reduction models in hospitals
- A prediction program for expected visitor of amusement parks with a link to supply chain of fresh ingredients
- Sensor Spot which changing expiry dates
3e Instruments - SBIR

• Plus supermarket and Hutten catering produces ready to eat meals from food that reaches their use by date

• New products out of residual streams of the vegetable- and potato processing industry
3e Instruments - *Partnership on food donation*

Cooperation on barriers for:
- Food safety (coaches)
- Logistics
- Fiscal aspects
- Liability
4. International agenda - *Europe*

- Collaboration with leading countries for agenda setting
- Member of FUSIONS
- DG Sanco “MS working group on food waste”
4. International agenda - Europe

- Make an appeal to the European Commission to come with a plan for food waste reduction in Europe in the light of the circular economy package.

- Elements of this plan:
  - Monitoring
  - Ambition in the light of SDG 12.3
  - Review of regulations, expiry dates etc. (FUSIONS)
  - Sharing best practices
  - Incentives for optimize secondary resources
  - Impulse for research and innovation
4. International agenda - *World*

- Contributing to food security through disseminating knowledge and experience

- International conference No More Food To Waste
4. International agenda - *World*

International conference for:
- Global action
- Global alliances
- Sharing best practices

Result:
- Action orientated agenda
- Coalition ‘Champions 12.3’
- Champions 12.3 *triple win:*
  - food security
  - economic development
  - climate change
5. Lessons learned

- Monitoring is essential to get things into action.

- Cooperation on different levels is necessary to make further progress (Sustainable Food Alliance, Topsector Policy, Champions 12.3)

- Deal with the opinion “There is no waste”
  - Industry (economic/technical feasibility)
  - Consumers (don’t patronize)

- You need to have a common language
5. Lessons learned

- You need a ‘long breath’ to change (consumers) behavior.
- It’s valuable to have a center of expertise on consumers awareness and behavior (Nutrition Center).
- Food waste is complicated to tackle with multiple causes and existing (legal) frameworks.

So, we’re not there yet!
We have to work together on an international level.
Thank you for your attention!

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