



#FOOD2030EU

FOOD 2030 WORKSHOP WITH PROJECTS

PATHWAY “FOOD WASTE AND RESOURCE- EFFICIENT FOOD SYSTEMS” FINAL AGENDA

Around 1/3 of all food produced for human consumption is lost or wasted¹. This huge level of inefficiency has economic², social, and environmental impacts. Food loss and waste (FLW) exacerbate food insecurity and malnutrition, while being responsible for around 16% of GHG emissions in the EU³. Reducing FLW is a “triple win”: reductions can save money for farmers, companies, and households. Wasting less means feeding more⁴. Additionally, reductions alleviate pressure on climate, water, and land resources.

However, this represents a complex challenge, as FLW reduction requires change of established business practices and citizens’ habits.

EU-funded R&I projects in this area are addressing the issue of FLW from different perspectives. Projects received funding of about EUR 200 M under Horizon 2020 and Horizon Europe, particularly in the framework of Food 2030.

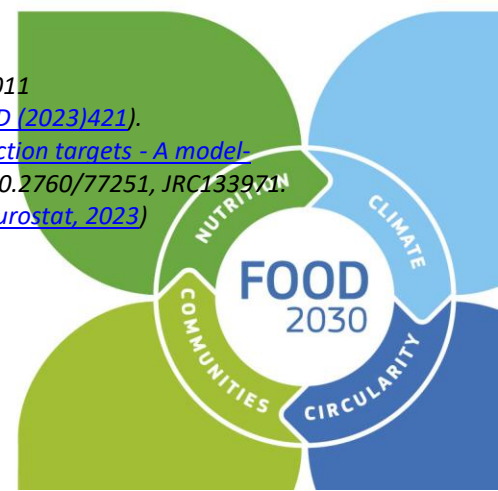
The aim of this workshop is to invite the coordinators of the projects (recently completed and ongoing) to share information on the challenges and opportunities of the sector, based on the available results and the recommendations proposed. The discussion will also explore current and possible new R&I policy needs that could be covered by this pathway under Food 2030 and its successor.

¹ FAO, [Global food losses and food waste – Extent, causes and prevention](#), Rome, 2011

² In the EU, FLW has an associated market value estimated at 132 billion euros ([SWD \(2023\)421](#)).

³ JRC, [Assessing the economic, social and environmental impacts of food waste reduction targets - A model-based analysis](#), Publications Office of the European Union, Luxembourg, 2023, doi:10.2760/77251, JRC133971.

⁴ In the EU, over 42 million people cannot afford a quality meal every second day ([Eurostat, 2023](#))

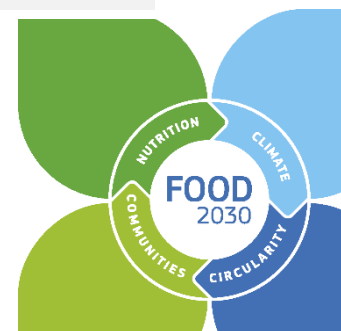


24 October 2025

09:30 – 13:00 CET

Online meeting via Webex ([CLICK HERE TO JOIN](#))

TIME	
09:15-09:30	Participants connection to Webex
09:30-09:40	Opening and welcome <i>Peter Wehrheim, Head of Unit B2 “Bioeconomy and Food System”, DG RTD</i> <i>Giulia Bizzo, Policy Officer, Unit B2 “Bioeconomy and Food System”, DG RTD</i>
09:40-10:00	Presentation projects H2020-LC-GD-6-1-2020 – max 2 slides, 10 min each SISTERS – Systemic Innovations for a SusTainable reduction of the EuRopean food waStage <i>Javier Pérez, Aitiip Centro Tecnológico</i> ZeroW - Systemic Innovations Towards a Zero Food Waste Supply Chain <i>Anna George, Inlecom</i>
10:00-10:20	Presentation projects H2020-RUR-07-2020 – max 2 slides, 10 min each LOWINFOOD – Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste <i>Clara Cicatiello, University of Tuscia</i> FOODRUS - An Innovative Collaborative Circular Food System to Reduce Food Waste and Losses in the Agri-Food Chain <i>Manuel Amador, Deusto University</i>
10:20-10:40	Presentation projects HORIZON-CL6-2021-FARM2FORK-01-13 – max 2 slides, 10 min each CHORIZO – Changing practices and Habits through Open, Responsible, and social Innovation towards ZerO food waste <i>Isabeau Coopmans, ILVO</i> ToNoWaste - Towards A New Zero Food Waste Mindset Based on Holistic Assessment <i>María Jesús Muñoz-Torres, Jaume I University</i>
10:40-11:00	Coffee break



11:00-11:20	Presentation projects HORIZON-CL6-2022-FARM2FORK-01-08 – max 2 slides, 10 min each WASTELESS - Waste Quantification Solutions to Limit Environmental Stress <i>Ana Novo Barros, University of Trás-os-Montes and Alto Douro</i> FOLOU – Bringing knowledge and consensus to prevent and reduce FOod LOss at the primary production stage. Understanding, measuring, training and adopting <i>Mercè Boy Roura, BETA Technological Centre (UVic-UCC)</i>
11:20-11:40	Presentation projects HORIZON-CL6-2023-FARM2FORK-01-14 – max 2 slides, 10 min each BREADCRUMB – BRinging Evidence-bAsED food Chain solutions to prevent and RedUce food waste related to Marketing standards, and deliver climate and circularity co-Benefits <i>Anna Twarogowska, ILVO</i> ROSETTA - Reducing food waste due to marketing standards through alternative market access <i>Dimitra Kyriakopoulou, Q-PLAN INTERNATIONAL ADVISORS PC</i>
11:40-12:00	Presentation projects HORIZON-CL6-2023-FARM2FORK-01-16 – max 2 slides, 10 min each MICROORC – Orchestrating Food System Microbiomes to Minimize Food Waste <i>Solveig Langsrud, Nofima AS</i> FOODGUARD - Microbiome applications and technological hubs as solutions to minimize food loss and waste <i>George Nychas, Agricultural University of Athens</i>
12:00-12:20	Presentation projects HORIZON-CL6-2024-FARM2FORK-01-8 – max 2 slides, 10 min each WASTEWISE – Waste Avoidance Strategies for Environmental Sustainability <i>Hanna Hartikainen, LUKE</i> PRECIOUS - Addressing the Environmental Impacts of Food Loss And Waste Prevention And Its Rebound Effects <i>Deitze Otaduy del Paso, Deusto University</i>

12:20-12:45

Discussion on priorities, challenges and R&I needs

- What are sore points when deploying FLW reduction actions – participation of private sector, regulatory...? How could they be addressed, in your view?
- What R&I gaps remain unaddressed in the field of FLW?

12:45-13:00

Closing remarks

*Rosalinda Scalia, Deputy Head of Unit B2 "Bioeconomy and Food System",
DG RTD*

