



# Food Waste

Green group

# Food Waste data

	Estonia	The Netherlands	Italy	Germany	Spain
per person	65 kg/year	41 kg/year	31 kg/year	55 kg/year	76 kg/year
main wasted category	Bread and pastries	Fruit and vegetables	Fruit and vegetables	Fruit and vegetables	Fruit and vegetables
effort put into sustainability	40-50%	<40%	40-50%	<40%	51-59%



# Food waste prevention: what can we do?

WWF gives us a few tips:

- Plan ahead and buy only what you need
- Use your freezer
- Be creative with leftovers
- Blend, bake, or boil
- Talk it up

# Food waste prevention: what can restaurants do?

1. Too good to go, optional: magic bags
2. Donating to the homeless

What can we do? Attention and campaigns?



# Food waste in schools

- Reasons it is wasted
- Decreasing food waste at schools



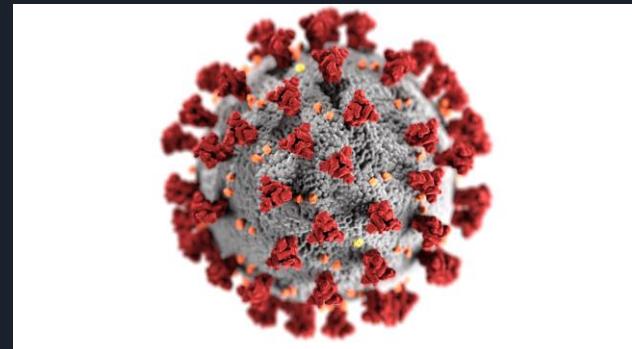
# How much food was wasted due to CoVID-19 and the lockdowns?

During the Covid-19, carried out in April by Aecoc, the Association of Manufacturers and Distributors, reveals that 7.5% of households increased food waste during the past month. A waste motivated to a large extent by oversized purchases due to fear of what might happen, and that except in the case of non-perishable products, such as rice, pasta, legumes or oils, has condemned many foods to garbage, such as For example fruits, vegetables and vegetables, what is most thrown away.

84% of the food that is wasted in households corresponds to unused products.

In this sense, eight out of ten users bought a minimum of once a week before confinement, and, today, 44.7% of the population affirms that they have reduced this frequency of purchase.

And everything you don't cook is thrown away. In 2020, the year of the pandemic, a total of 1.8 billion kg of food was wasted.



# F.i. indicators

- Leak indicators
- Time- temperature indicators
- Freshness indicators
- Microbiological quality indicator is based on a reaction between the indicator and the metabolites produced during growth of microorganisms in the product.

