



Interreg
North-West Europe
Food Heroes
European Regional Development Fund



Food Heroes

REAMIT Symposium
Nottingham, 9 January 2020

Food Heroes:

a co-creative approach to
 develop new solutions to
 reduce food waste on the farm

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Challenge:

- One third of all food produced worldwide is lost or wasted
- This is 88 million tonnes each year in the EU



Improve farm management



Food losses practice based

Weather damage

Careless handling and poor storage

Excessive product trimmings

Mechanical damage and/or spillage during harvesting

Poor husbandry; plant and animal diseases

Develop added value



Food losses market based

Over-production to meet forecasted customer demand

Rejection of imperfect product at the farmgate that does not meet market specifications

By-products not regarded fit for human consumption

Unharvested crops due to labour shortages, low demand, uneconomical prices or contractual supply arrangements

Objective

Reduce food waste in the first parts of the food chain by developing added value solutions.

3 sectors:



Fish & Seafood



Fruits & veg



Male animals

A brief overview

12 partners: business support organisations in agrifood; design – innovation organisations; knowledge institutes

6 countries: NL, BE, GE, FR, IE, UK

Results: 15 new solutions to reduce food waste, at least resulting in:

- **Reduction of 468 tons of fish waste**
- **Reduction of 4.100 tons of fruits & veg;**
- **Less killing of 0,5 M male chicks and higher value uses for 15.000 male chicks and 3250 male goats.**



RESULTS



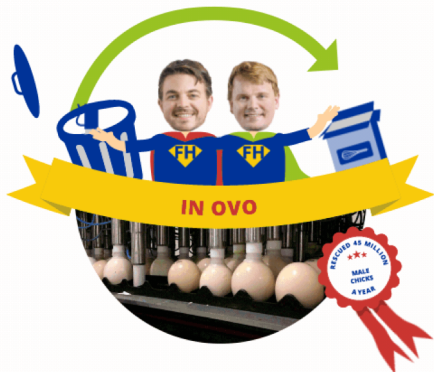
**Winners will be honored at the Food Heroes Award Show
14 March 2019, CFIA Expo 2019, Rennes (France)**

www.foodheroesaward.eu

The winners

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The Show



Examples of solutions

**REDUCE FOOD LOSS AND WASTE
START UPCYCLING**

"1/3 of food gets lost somewhere in the food chain"

FOOD HEROES

Start..

innovative upcycling solutions

FOOD HEROES AWARDS 🏆

co-creative design approach


Share your solutions and meet up!


Solutions: fruits & vegetables



Lekker en gezond met prei

Kimchi van gefermenteerde prei is niet alleen lekker, het is ook een manier om prei langer te bewaren en voedingsstoffen te verrijken.


 Too Good To Go
 Save a meal - make a difference

Download on the App Store | GET IT ON Google Play



BABELICOT 

CONSERVIERIE MILITANTE BIO BRESTOISE

Conservierie artisanale et bio. Babelicot valorise les produits de production locale maraichère du Finistère en recettes gourmandes et innovantes. Avec Babelicot, c'est objectif zéro déchet !

 GOURMAND
 BIO
 SURPRENANT

Benchmarking and advisory service to optimise valorisation

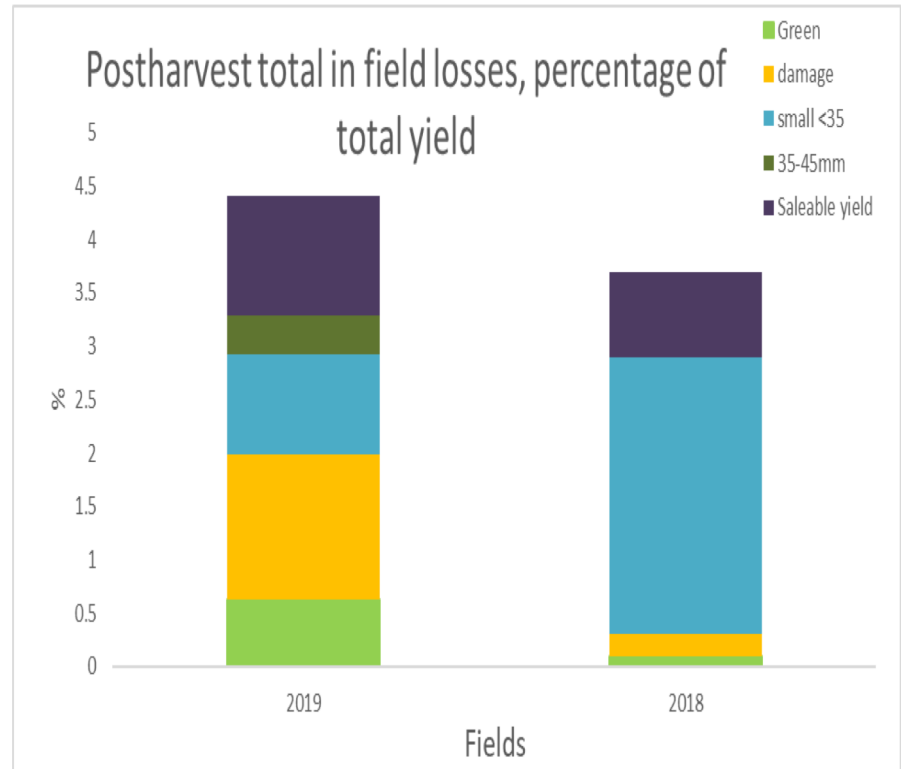


Methodology validation -loss assessment in various conditions (not always “perfect”)



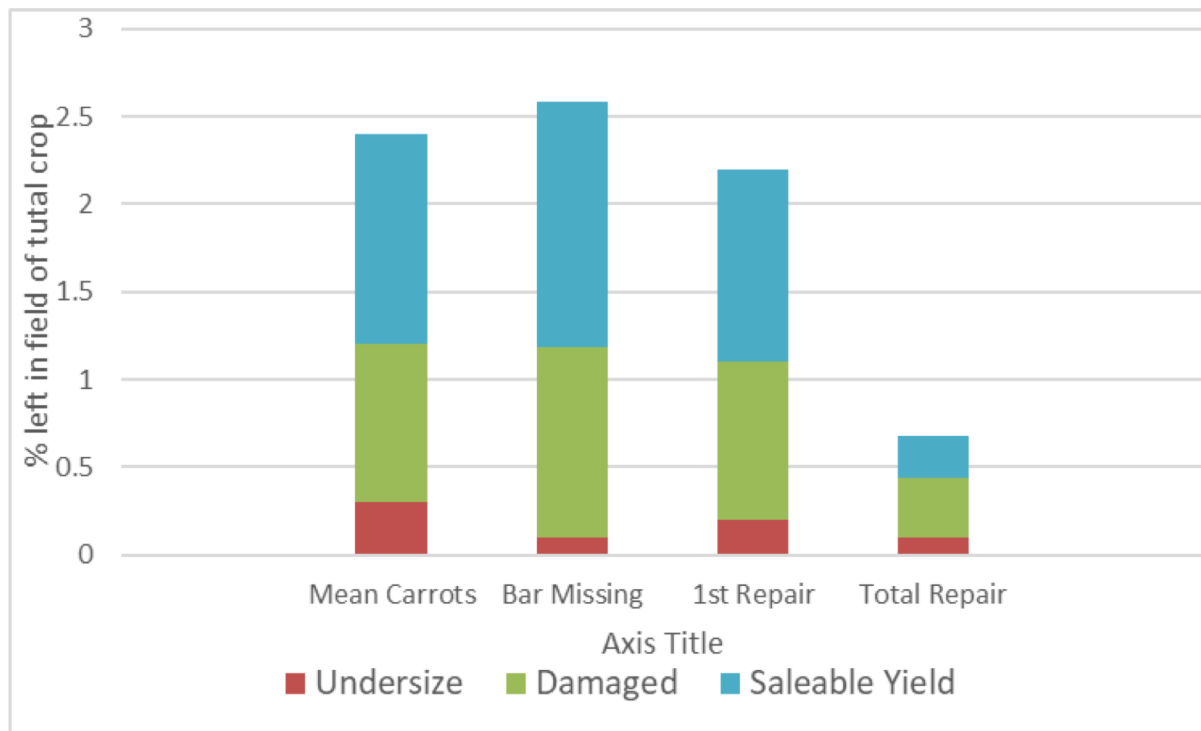
The sites used and results

- In total 17 sites were evaluated for process or table potatoes in 2018 and 8 in 2019. These included irrigated and non-irrigated sites. 90% of sites were in Eastern England, the main production area
- The majority of the harvesters used had grading staff on the machines, (there were occasional spillages of potatoes from overfull trailers, poor alignment etc, the losses from these events were not recorded but normally occurred about twice a hectare).
- The ten varieties were for the process and table markets but not salad or seed.
- 2018 were harvested between the end of August and the beginning of November following a long, warm and dry summer period.
- 2019 were harvested between mid September and late November in a very wet autumn



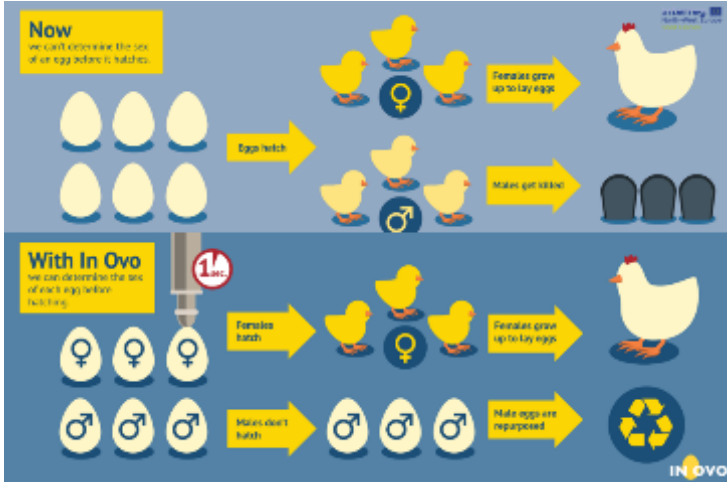
Case study 1 harvesting losses

The loss measurements have helped reduce losses



There was a web bar missing (broken) on the harvester so whole carrots dropped through onto the ground as waste. The replacement bar reduced the losses by 0.3% or 0.4t/hectare, further modifications were then done resulting in a difference of nearly 2t/hectare,

Solutions: male Animals

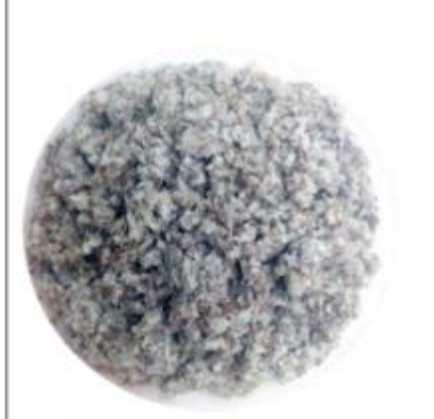


Solutions: fish & seafood



Sardines collets

Sardines filets sans huile



Final Conference

Brussels 18th March 2020



[Home](#) / [Food Waste Fest](#)



The Food Waste Fest will be a day to take your food waste fight to the next level.

To get there, we focus on:

NETWORKING: creating **strong connections** between food waste problems and solutions,

MOTIVATION: igniting a can-do attitude towards fighting food waste shared by all players in the Belgian food chain,

KNOWLEDGE: sharing learnings and best-practices of pioneers.

WILL YOU JOIN?

Results <-> Impact

	total planned application form	total realization January 2019
Results (at project end)		
number of tons reduction in waste in the plant production s	4.100	1.815
number of tons reduction in waste in the fish sector	468	0
reduction in killing in day old male chicks (in mln)	0,5	0
number of animals higher value uses male chicks	15.000	20.933
number of animals higher value uses male goats	3.250	2.788

- Main difficulty: making market uptake happen
- Capitalisation on impact (volumes)

Long Term Effects

- 2 demonstration events/activities for each solution
- Participation in academic congresses
- Participation in relevant policy networks at national and EU level (such as EU Platform on Food Losses and Food Wastes)
- Organisation/participation in big events
- Mapping of relevant organisations and networks for dissemination and roll out

Interreg



EUROPEAN UNION

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