



2017-projectjaarrapportage EU cofinanciering en overige projecten anders dan PPS-en
Over de projecten dient een inhoudelijke en financiële jaarrapportage te worden opgesteld. Voor de inhoudelijke rapportage dient dit format gebruikt te worden.

Algemene gegevens	
TKI-Nummer	AF-EU-16008
Titel	REFRESH
Topsector (A&F of T&U)	Agri & Food – Consument en ketens
Projectleider (onderzoek)	Hilke Bos-Brouwers
Werkelijke startdatum	Juli 2015
Werkelijke einddatum	Juni 2019
Korte omschrijving inhoud	<p>REFRESH is a European Research and Innovation Action project, funded by the H20202015 programme (EC No 641933). The overall aim of the REFRESH project is to contribute significantly towards the EU wide commitment to achieving the UN SDG 12.3 objective by halving food waste in retail and household and significantly reducing food losses in the supply chain by 2030. REFRESH also aims to maximize the value from unavoidable food waste and packaging materials. Developing a 'Framework for Action' model that is based on strategic agreements across all stages of the supply chain to support transformation towards a more sustainable and secure EU food system, benefitting Europe's economy, environment and society (H2020 / EC Circular Economy Package). The Wageningen Research aim within REFRESH focuses on enabling action within food and biomass resource systems to bridge the gap between science and impact. Connecting applied research on consumer insights, supply chain management, and valorisation of food and packaging resources, will contribute to sustainable food system changes, and increase our data analysis and modelling expertise and strategic position within strong networks of relevant stakeholders across Europe. Through REFRESH' Frameworks of Action, Wageningen Research will aim to be the innovation partner for sustainable growth, collaborating with frontrunner, innovative SMEs, industrial and societal partners. Wageningen Research is the Coordinator of the REFRESH project, and positions the Netherlands as one of the four main Piloting countries within the project. To this end, Wageningen Research, together with the Ministry of Agriculture and the Alliance Sustainable Food have initiated the Dutch Taskforce Circular Economy in Food</p>

uitvoerende partijen	
betrokken kennisinstellingen	<ul style="list-style-type: none">- Wageningen University (Netherlands)- Quadram Institute of Biosciences (UK)- University of Bologna (Italy)- Research Institutes of Sweden (RISE) (Sweden)- Universität für Bodenkultur (Austria)- University of Newcastle upon Tyne (UK)

	<ul style="list-style-type: none"> - Ecologic Institute (Germany) - Collaborating Centre on Sustainable Consumption and Production – Wuppertal Institute (Germany) - IVL Swedish Environmental Research Institute (Sweden) - CREDA – UPC – IRTA (Spain) - Institute of Geographical Sciences and Natural Resources Research – Chinese Academy of Sciences (China) - Jožef Stefan Institute (Slovenia) - University of South Denmark (Denmark) - EUROFIR (BE)
overige partijen	<ul style="list-style-type: none"> - WRAP (UK) - Provalor BV (NL) - Vacuvita Holding BV (NL) - GS1 AISBL (BE) - Bactevo Ltd. (UK) - Global Feedback Ltd (UK) - Deloitte Sustainability (FR) - Sensus (NL) - All China Environmental Federation (CH) - Hungarian Foodbank Association (HU) - Anthesis (UK)

Planning en voortgang	
<p>Loopt het project volgens planning? Indien er wijzigingen zijn t.o.v. de plannen, geef hierop een toelichting. Indien er knelpunten zijn, geef hiervan een korte beschrijving</p>	<p>Het project verloopt volgens planning, een aantal van de activiteiten binnen de WP2 Business Engagement (pilot working platform) hebben vertraging opgelopen bij het instarten, maar de verwachting is dat deze in 2018 worden ingelopen.</p>

Highlights: geef een korte beschrijving van de belangrijkste resultaten (deze beschrijving wordt als publieke samenvatting op de websites van de TKI's/topsectoren geplaatst)

REFRESH is an EU research project taking action against food waste. 26 partners from 12 European countries and China work towards reducing food waste at the retail and consumer level and reducing food losses along production and supply chains.

Specifically, the project aims to:

Develop strategic agreements to reduce food waste with governments, business and local stakeholders in five pilot countries: Spain, Germany, Hungary, the Netherlands and China. Within pilots, the participating stakeholders will test new approaches to reduce food waste.

Build a pan-EU evidence base exploring and explaining the factors influencing current 'sub-optimal' consumer and business behaviour and practice, in order to support effective and targeted interventions.

Formulate EU policy recommendations and support national implementation of food waste policy frameworks.

Provide better estimations of the environmental impacts of food waste reduction.

Design and develop technological innovations to improve valorisation of food waste, e.g. from food processing.

The REFRESH team can build on the results and experience of the FUSIONS project ("Food Use for Social Innovation by Optimising Waste Prevention Strategies"). REFRESH runs from 2015 to June 2019. Since its beginning, REFRESH has published 16 reports, established 4 voluntary Frameworks for Action in pilot countries and organised a Food Waste Solution Contest.

This document provides information on selected results of REFRESH and the work undertaken in the project until May 2017.

A full list of the results from the project is available on the REFRESH website: eu-refresh.org/results

Aantal opgeleverde producten (geef in een bijlage de titels en/of omschrijving van de producten of een link naar de producten op openbare websites)

Wetenschappelijke artikelen	Rapporten	Artikelen in vakbladen	Inleidingen/workshops/invited lectures	Aangevraagde octrooien/first filings	Spin-offs (*)
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(*) Hiermee wordt bedoeld: contractonderzoek dat voortkomt uit dit project, aanvullende subsidies die zijn verkregen en spin-off bedrijvigheid.

Verwacht u het komende jaar een octrooiaanvraag?	nee
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Bijlage: Titels van de producten of een link naar de producten op een openbare website

Contributed to:

- Gheoldus, M., Burgos, S., Flavien, C. (Deloitte Sustainability), Stenmarck, A., Hultén, J., Yohanan, L. (IVL), Parfitt, J. (Anthesis), Vittuari, M., Piras, S. (UNIBO), McFarland, K., Wunder, S. (Ecologic Institute). (2017). "Systems maps and analytical framework. Mapping food waste drivers across the food supply chain", EU Horizon 2020 REFRESH. Deloitte, Neuilly-sur-Seine, France.

http://eu-refresh.org/sites/default/files/D3.1_System%20maps%20and%20analytical%20framework_vf.pdf

- Wunder, Stephanie, Erica van Herpen, David Rogers, Kate Bygrave, Manuela Gheoldus, Matteo Vittuari, Karin Östergren, Graham Moates, Keith Waldron, Keighley McFarland, Lucy Smith, Melanie Kemper (2017) REFRESH Interim Results.
<http://eu-refresh.org/refresh-interim-results-presented-brochure>
- Bygrave, K., Rogers, D., (WRAP), Eisenhauer, P., Bruggemann, N., (CSCP), Timmermans, T., (Wageningen Food and Biobased Research), Cseh, B., (Hungarian Food Bank), Lopez-i-Gelats, F., Díaz-Ruiz, R., (CREDA-UPC-IRTA). (2017). Frameworks for Action: Selection Process. A deliverable within the REFRESH Project.
<http://eu-refresh.org/framework-action-selection-process>
- Bajzelj, Bojana 2016: "Protocol for evaluating business food waste". EU Horizon 2020 REFRESH. WRAP. European Commission.
<http://eu-refresh.org/protocol-evaluating-business-food-waste>
- Van Geffen, L.E.J., Sijtsema S.J. 2016: 'National, Qualitative insight on Household & Catering Food Waste', EU Horizon 2020 REFRESH. Wageningen, The Netherlands: Wageningen University and Economic Research.
<http://eu-refresh.org/national-qualitative-insight-household-catering-food-waste>
- Van Herpen et al., 2016, "Consumption Life Cycle Contributions. Assessment of practical methodologies for in-home waste measurement", EU Horizon 2020 REFRESH. Wageningen, The Netherlands: Wageningen University and Research, 131 pp.
<http://eu-refresh.org/consumption-life-cycle-contributions-assessment-practical-methodologies-home-food-waste-measurement>

Presentations

- World Food Summit – Better Food for More People, 24-25 August 2017, Copenhagen (DK)
- Bio-economy week, 16-17 November 2017, Brussel (BE)
- DG Santé Standing Committee on Food Information & Labelling, 24 November 2017, Brussel (BE)
- Research Workshop on Food Waste (SRUC), 4 May 2017, Edinburgh (UK)
- DG Santé EU Platform on FLW, subgroup implementation & action, 25 October 2017, Brussel (BE)
- DG Santé EU Platform on FLW, general session, 7 November 2017, Brussel (BE)
- Food 2030 – Harnessing Research & Innovation for FOOD 2030 – A science policy dialogue, 16 October 2017, Brussel (BE)
- NRC Live – De toekomst van Agri & Food, 1 juni 2017, Almere (NL)
- MACS workshop Food losses & waste: success stories, barriers, strategies for action, 20-22 June 2017, Berlin (GE)
- Boer-bak-bord NMCX Haarlemmermeer, 19 April 2017, Haarlemmermeer (NL)
- NVRD VANG congres, 30 March 2017, Maarssen (NL)
- Hearing Spanish Senate on Food Waste, 3 October 2017, Madrid (ES)
- Taste before you waste Photo Exhibition Launch, 17 January 2017, Amsterdam (NL)
- Vrouwen van Nu themadag agrarische ontmoeting, 28 maart 2017, Zegveld (NL)
- IGLS Forum, 19 February 2017, Vienna (AT)

Link naar samenvatting Kennis Online:

<https://www.wur.nl/nl/project/REFRESH-reducing-food-waste-.htm>

Akkoord: Hans van der Kolk (Topsectorsecretaris)