



Circular solutions for resilient food systems

CHALLENGE

Agri-food value chains, from primary production down to final household consumption and disposal, are notoriously inefficient. Globally, a third of all food produced for humans is lost or wasted. In Europe the cost of food loss (food that has become unfit for consumption before it reaches the consumer) and waste (the discarding of food that is fit for consumption, either before or after it spoils) accounts for €143 billion.



1.3 billion
tons of food wasted
or lost annually



1.5 billion
people
are obese



8%
of global emissions
due to food waste

OUR APPROACH

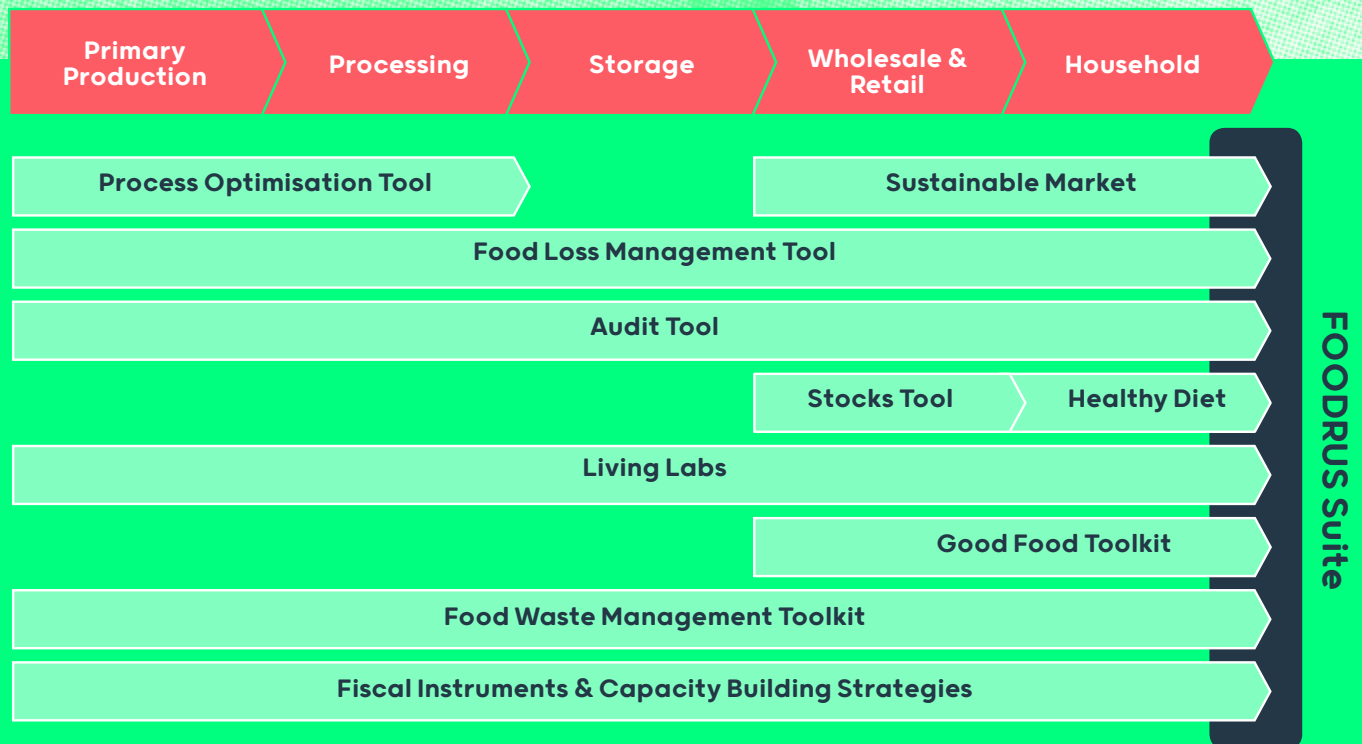
The FOODRUS project seeks to create resilient local food systems in Europe by developing 23 circular solutions to limit food losses and waste along the agri-food value chain. It will promote efficiency in the use of resources across all the stages of the value chain, through process optimisation and sustainable dietary and consumption toolkits.



CIRCULAR SOLUTIONS

In order to create resilient food systems across Europe, FOODRUS will develop circular solutions, that can be applied at different stages of the value chain process: from primary production of the food right through to retail and household use.

The solutions themselves will range from practical toolkits for the relevant stakeholders to implement, to capacity building strategies that empower actors across the different stages of the value chain to take action. The solutions will all feed into the FOODRUS Suite - an online dashboard that users can access in order to monitor the impact of the initiatives targeted to reduce food waste.



DEMONSTRATION

The FOODRUS solutions will be tested at three demonstrations across Europe: a cross-regional Spanish pilot focused on vegetables and prepared salads; a Danish pilot centred on meat and fish; and a Slovakian pilot analysing the bread value chain.

The pilots will empower and engage all stakeholders in the local food systems (from farmers to end-consumers as well as public administrations, waste managers, SMEs and financial bodies), creating a sense of community and building a multi-actor alliance to tackle the challenge of food loss and waste.

In addition to the three pilots, FOODRUS will also engage with six follower regions who will look to implement the same solutions in their own local contexts.



IMPACTS

The 23 solutions deployed in the FOODRUS project will be analysed, validated and grouped in 12 Results for their future exploitation and replication.



These 12 results will primarily focus on reducing food losses and waste but also create corresponding environmental, social and economic impacts:



13
new business
models



5%
of costs avoided



65%
reduction of
water footprint
avoided



65%
carbon footprint
avoided



50%
reduction food
losses and waste
in line with
2030 objectives



70%
participation of
actors in the entire
food value chain

PROJECT PARTNERS



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