

PRACTICE ABSTRACT

Key impacts of interventions addressing Food Lost and Waste from Primary Production to Retail

The CHORIZO project surveyed 395 interventions addressing food loss and waste (14 for primary production; 45 for processing/manufacturing; 45 for retail), bringing key impacts to the fore.

R&I: Valorisation interventions in processing/manufacturing drive scientific research and innovation for new products. Innovative approaches in primary production focus on prolonging the shelf-life of produce. Innovation in retail is driving the development of apps matching supply and demand, and of monitoring tools tracking various food parameters for smarter supply chain management.

Increased collaboration. Valorisation demands collaboration across the supply chain, involving suppliers, distributors, and retailers. In retail, wholesalers, distributors, retailers, and developers of innovative solutions must align their interests and work together effectively.

Developing skills and empowering communities. Interventions in primary production, like recovering unharvested produce, and redistributing surplus or aesthetically imperfect foodstuff, combat food insecurity and emphasise nutrition over aesthetics. Retail actions redistributing overstocked or visually imperfect products increase food accessibility and change perceptions, educating consumers on food value while aiding the vulnerable.

New products and businesses. Valorisation creates new products and jobs, fostering expertise in production and marketing. Retail products and business models relying on digital platforms or new value propositions open new economic avenues. These benefit the local economy, create jobs and offer consumers more choices.

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