



OVERVIEW

FOOD SYSTEM REDESIGN: THE ROLE OF THE CIRCULAR ECONOMY, **Henrietta Goddard**, [Ellen MacArthur Foundation](#)

In 2019, the Ellen MacArthur Foundation hypothesised that the circular economy could apply to food. In the [Cities and Circular Economy for Food report](#), launched in Davos, they argued that the circular economy could shift the way we operate in three ways: (1) design out waste and pollution; (2) keep products and materials in use; and (3) regenerate natural ecosystems. It is a way out of the current linear system of take, make and dispose. In the EU for example it is estimated that 20% of the total food produced is lost or wasted, meanwhile 33 million people are unable to afford a decent meal every other day ([source](#)). There was no magical bullet and any progress would depend on our ability to think systematically.

Ms Goddard spoke about four relevant initiatives: (1) [Feitosa](#), (2) [Agriprotein](#), (3) the Nutrient Upcycling Alliance, and (4) [Ecovative](#).

Food waste reduction in industrial plants, by Marie-Laure D'Hoop, [Jacquet Brossard](#)

Working in partnership with ADEME (French Environment and Energy Management Agency), Jacquet Brossard started reducing its food waste through the IAA Témoins project (food industry waste reduction initiative –see report on this pilot project). It consisted of a process audit by ADEME experts, support and close collaboration with the company's team to set up appropriate corrective measures. ADEME covered most of the audit costs incurred (the company only paid around €1000).

Three major steps led to a 10% reduction in waste:

1. Slice bread used for sandwiches more thinly.
2. Use "wonky" bread to flag up a change in product/recipe.
3. Systematically unwrap packaged waste products for better sorting of waste.

Encouraging results: 60-tonne cut in food waste in one year (a saving of €30K/year), and a reduction of approx. 40 tonnes of CO₂ a year, i.e. 9% of the company's greenhouse gas emissions. The company is

planning to roll out this initiative in its other plants. Tackling the other 90% of waste is a challenge. Some solutions include donations to associations, but there is also much to do with regard to consumer education.

THE FUTURE OF FOOD IN THE CIRCULAR ECONOMY. REDUCING WASTE AND INCREASING VALUE TO HELP END THE CLIMATE CRISIS, **Iain Gulland**, [Zero Waste Scotland](#)

Zero Waste Scotland is a publicly-funded organisation bringing together experts who help Scotland use products and resources responsibly, focusing on where they can have the greatest impact on climate change. They support the Scottish Government's target of reducing food waste by 33% by 2025.

ACTIVITIES

- Zero Waste Scotland supports the consumer brand and campaigns for the "[Love Food, Hate Waste](#)".
- [Training](#): They have trained over 1000 people, in businesses and communities, on things like planning food consumption, storage or inventive cooking. For each person they have trained, they estimate they will reach another 40.
- Establishing mandatory reduction targets for food waste in businesses. This uses reliable embedded measurement tools for food waste. It is important to promote openness and transparency.
- They provide [free support for businesses](#) (food and drink, hospitality, etc). This includes one-to-one support, as well as funding to help make the change. They also provide support through the European Structural Funds.
- [Future of food report](#) (June 2020): looking into insect farming as a sustainable protein strategy.

INTERESTING COMPANIES

- [CelluComp](#)
- [Revive-Eco](#)

Going forward, it is important to link diet to climate change: humans need healthy food, but we must ensure that our soil can capture carbon. Eradicating waste is a top priority and should be on the Glasgow COP agenda.

SUCCESS STORIES

"Thinking processes differently and using common sense from own teams allowed for savings, reduced GHG emissions and reduced food waste, thanks to better sorting of the waste" - **Jacquet Brossard**.