

# REFRESH Food Waste 2017 Conference Programme

#refreshFW2017

May 18, 2017 | Berlin, Umweltforum, Pufendorfstraße 11, 10249 Berlin

<p><i>Registration 8:30-9:00</i></p>
<p>9:00-9:15 <b>Introduction</b> by Toine Timmermans - REFRESH coordinator (Wageningen University and Research)</p> <p>9:15-9:25 <b>Keynote speech</b> by Dr. Maria Flachsbarth - Parliamentary State Secretary, German Federal Ministry for Food and Agriculture</p>
<p>9:25-10:05 <b>REFRESH Food Waste Solution Contest award presentation</b></p> <p>Presenter: Ignacio Gavilan (Consumer Goods Forum), Stephanie Wunder (Ecologic Institute)</p> <p>Recipients: Corinne Castle (Transition Surplus Food Project), Thomas Luttkhold (Wastewatchers), Diana Ioana Calin (Zero Waste Aiud)</p>
<p><i>10:05-10:30 Networking session w/ coffee</i></p>
<p>10:30-11:20 <b>Creating successful Frameworks for Action: Presentation and panel discussion on success factors and progress of REFRESH Frameworks for Action with representatives from 5 countries</b></p> <p>Presenters: David Rogers (WRAP), Kate Bygrave (WRAP)</p> <p>Panelists: Nora Brüggemann (Centre on Sustainable Consumption and Production), Balázs Cseh (Hungarian Food Bank Association), Raquel Díaz-Ruiz (CREDA-UPC-IRTA), Toine Timmermans (Wageningen University and Research), Gao Si (IVL Swedish Environmental Research Institute, China Division)</p>
<p>11:20-12:00 <b>Reasons for food waste at the consumer level: Presentation of behaviour models and cross-country comparison</b></p> <p>Presenter: Dr. Erica van Herpen (Wageningen University)</p> <p>Moderated by: Lianne van Geffen (Wageningen University)</p>
<p>12:00-12:05 <b>Showcasing innovative food waste catering</b> - Stephanie Wunder (Ecologic Institute)</p>
<p><i>12:05-13:15 Lunch</i></p>
<p>13:15-14:00 <b>Panel discussion and interactive session on EU food waste policy</b></p> <p>Panelists: Anne-Laure Gassin (European Commission), Angela Frigo (Fondazione Banco Alimentare Onlus), Thomas Candéal (International Food Waste Coalition), Maria Eulàlia Reverte I Casas (European Court of Auditors)</p> <p>Moderated by: Dr. Hilke Bos-Brouwers (Wageningen University and Research)</p>

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**14:00-15:00 Parallel sessions**

- Measuring food waste
- Food waste communication: Using the “Community of Experts” digital platform
- Food waste drivers across the supply chain & the role of policy
- Modelling food waste generation: Role of different influencing factors
- Assessing environmental and cost impacts of food waste
- Sourcing food components from co-products: What is the Food Waste Compositional Database and how can it help you?
- Tour of the Innovator Fair

*15:00-15:30 Coffee break*

**15:30-16:00 Presentation of parallel session results and highlights**

**16:00-16:45 Debate on food waste as animal feed (multi-stakeholder panel)**

Panelists: Karen Luyckx (Feedback – The Pig Idea), Kees van Gorp (European Former Foodstuff Processors Association), Dr. Julian Parfitt (Anthesis Group)

Moderated by: Prof. Keith Waldron (Quadram Institute Bioscience)

**16:45-17:00 Keynote speech** by Vytenis Andriukaitis - EU Commission, Commissioner Health and Food Safety

**17:00-17:30 Wrap up: Improvisational theater**

**17:30-17:45 Conclusion** by Toine Timmermans

**17:45-21:00 Disco Chop public event with Feedback Global**

## Conference Speakers (in order of appearance)

### Introduction

**Toine Timmermans**, REFRESH Coordinator, Program Manager – Sustainable Food Chains (Wageningen University and Research)

Toine Timmermans is Program Manager of Sustainable Food Chains at Wageningen University and Research, and Coordinator of the EU project REFRESH, and previously the Coordinator of FUSIONS. He is a member of the steering committee of the joint effort to harmonize food loss and waste (FLW) assessment, via the global Food Loss and Waste Reporting and Accounting standard. He is also a member of the European Commission Platform on Food Losses and Food Waste.

### Keynote

**Dr. Maria Flachsbarth**, Parliamentary Secretary of State (German Federal Ministry of Food and Agriculture)

**Position:** Dr. Maria Flachsbarth is the Parliamentary Secretary of State for the German Federal Ministry of Food and Agriculture. She is a member of the Christian Democratic Union (CDU) party and has been a Member of the German Parliament since 2002. Dr. Flachsbarth will hold the opening keynote at REFRESH Food Waste 2017.

### 9:25-10:05 REFRESH Food Waste Solution Contest award presentation

**Ignacio Gavilan**, Director (Sustainability, Consumer Goods Forum)

Ignacio Gavilan leads the Consumer Goods Forum (CGF)'s Environmental Sustainability team that aims to position the consumer goods industry as a leader in protecting against climate change and reducing waste. Ignacio is responsible for ensuring high quality, efficient and strategic leadership along with administrative support to the Climate Change and Waste agenda, including food loss and waste reduction. The CGF supports member companies in the implementation of the CGF 2015 Food Waste Resolution to halve food waste within owned operations by 2025 and engages in collaborative initiatives such as the Food Loss and Waste Protocol to ensure maximum success of measurement and reduction. Past experience for Ignacio also includes Founder & Principal Consultant at Accipiter and sustainability advisory and senior roles at Anglo American, BP and McDonald's.

**Stephanie Wunder**, REFRESH Partner, Senior Fellow (Ecologic Institute)

Stephanie Wunder works as a Senior Fellow and is the Coordinator for Food Systems & Land Use Policy at the Ecologic Institute. Her work focuses on the sustainable use of land as well as the sustainable use of biomass for energy, feed, and food and the transition towards sustainable food systems. For REFRESH, Stephanie Wunder coordinates the overall project communication and dissemination work and is involved in the development of policy recommendations.

### Profiles of Contest Winners:

**Transition Surplus Food Project:** The jury was drawn to the Transition Surplus Food Project by its integrated concept, inspirational qualities and concrete action delivering

quantified results. This grassroots initiative implements food waste reduction as an integrated part of a larger sustainability concept including behavior changes and building new community structures. The approach connects the use of surplus food from local entrepreneurs with a palette of opportunities to preserve it for human consumption, and diverting left-over food resources – where safe for animals - for production of animal feed or for anaerobic digestion. It is an innovative approach in combining social, commercial, environmental and valorisation options to reduce food waste across the supply chain, which reflects the REFRESH core objectives. The initiative is a pioneer in the growing movement of pay-as-you-feel food waste cafes. The model has shown replicability across Europe, which convinced the jury of Transition Surplus Food Project’s realization potential and future impact.

**Wastewatchers** convinced the jury as a well-designed, innovative intervention seeking to work with businesses in the hospitality sector to understand and reduce food waste from a business case perspective. This start-up helps businesses understand how reducing food waste is in their own best interest, combining financial sense with sustainability for hospitality businesses. Understanding real-life practice and linking to measurable actions, Wastewatchers successfully connects hospitality and food service businesses with food waste reduction measures. Especially innovative is the engagement of support for food waste interventions across the whole company, from CEOs to kitchen staff. The jury found this approach particularly persuasive from the perspectives of realization potential and future impact. Taking a measurements-based, analytical approach to investigate opportunities to reduce food waste reflects the REFRESH approach on business engagement, transparency and evaluation of impact against a baseline.

**Zero Waste Aiud** collects unsold produce from the Aiud market and redistributes the food to needy families in the city. To win the Public Award, the Zero Waste Aiud team started a viral social media campaign, published online comics, printed posters, and distributed flyers to local restaurants, schools, and canteens. The initiative was picked up by Romanian news sites, featured on Romanian television, and gained the support of Romanian authors and celebrities, who helped the initiative reach over 17,000 votes to win the contest.

### **10:30-11:20 Creating successful Frameworks for Action: presentation and panel discussion on success factors and progress of REFRESH Frameworks for Action with representatives from 5 countries**

**David Rogers**, REFRESH Partner, Head of International Programme (WRAP)

David heads up WRAP’s international work on food waste prevention, covering projects in over 20 countries in Europe, the Middle East, Asia, Oceania and North America, in partnership with regional, national and international partners including the UN Environment Programme.

David developed WRAP’s strategy for international food waste prevention activity which includes the formation of a community of Love Food Hate Waste licensees across the globe who provide support to, share learning with and generate new ideas with each other to maximise the impact of their campaigns. Within REFRESH, he is also working on developing a number of Frameworks for Action, based on the Courtauld 2025 model, in the EU and China, in response to the UN SDG 12.3 targets on food waste reduction.

**Kate Bygrave**, REFRESH Partner, Senior Project Manager (WRAP)

Kate is a highly proficient project manager with a mix of experience in public and private organisations, enabling her to apply her skills across a wide variety of organisational models and cultures. Kate co-leads the development of the Frameworks for Action in REFRESH (WP2), drawing on her previous experience within WRAP working with businesses to reduce food waste along the supply chain.

**Nora Brüggemann**, REFRESH Partner, Project Manager, Centre on Sustainable Consumption and Production (CSCP)

Nora Brüggemann works since 2009 as project manager for the Collaborating Centre on Sustainable Consumption and Production (CSCP). Since 2016 she is part of the REFRESH team and manages the German Pilot Working Platform. Her expertise lies in the field of sustainable consumption, sustainable lifestyles and communication. Focusing on policy (particularly within the EU) and civil society organisations, she has valuable experience in working with multiple stakeholders.

Before joining the CSCP, she worked as an environment expert to the EU's LIFE (Financial Instrument for the Environment) programme and as a parliamentary assistant at the European Parliament, focusing on environmental policy and consumer protection issues. She also worked for the World Wide Fund for Nature and the European Environmental Bureau.

**Balázs Cseh**, REFRESH PWP Partner, Member of the Board for the European Federation of European Federation of Food Banks, Founder (Hungarian Food Bank Association)

As a member of the founding team Balázs has participated in the organisation of the Hungarian Food Bank Association where he has been president since 2005. From 2009 he is also a member of the Board of Directors of the European Federation of Food Banks. He is participating in various food waste related EU funded research and innovation projects and he is also a member of the EU Platform on Food Losses and Food Waste organised by the European Commission.

**Raquel Díaz-Ruiz**, REFRESH PWP Partner, PhD Candidate, (CREDA-UPC-IRTA)

Raquel Díaz Ruiz is a PhD Candidate on Sustainability at the Center for Agro-food Economy and Development in the Politechnic University of Catalonia. Her research focuses on understanding food waste behaviors along the food supply chain applying a multilevel approach. She is also member of the non-profit organization Plataforma Aprofitem els Aliments. For REFRESH, Raquel Díaz Ruiz is working on consumers' research and the Spanish Pilot Working Platform.

**Gao Si**, REFRESH PWP Partner, Head of China Division (IVL Swedish Environmental Research Institute, China Division)

Gao Si works as a senior coordination and head of IVL China Division. Her work focuses on the China team management, project management, and project application, coordination, implementation. For REFRESH, Gao Si coordinates the Chinese partners engaged in the project consortium, and also engage in the actual implementation of actions in China.

**11:20-12:00 Reasons for food waste at the consumer level: presentation of behaviour models and cross-country comparison**

**Dr. Erica van Herpen**, REFRESH Partner, Associate Professor (Wageningen University and Research)

Dr. Erica van Herpen is Associate Professor at the Marketing and Consumer Behavior Group of Wageningen University. Her research focuses on consumer decision making, examining how consumers can be stimulated to buy more healthful and sustainable products. In addition to examining how consumers choose products from assortments, she also examines in-home use of food product assortments, and how and when this results in food waste. For REFRESH, Dr. Erica van Herpen co-coordinates the work on consumer understanding in relation to waste generation.

**Lisanne van Geffen**, REFRESH Partner, PhD Candidate (Wageningen University & Research)

Lisanne van Geffen is a PhD Candidate at Wageningen University at the department for Marketing and Consumer Behaviour. Her focus is on understanding consumer behaviours related to food waste in the in-home as well as the out-of-home setting. For REFRESH Lisanne contributes to the development and coordination of the qualitative and quantitative consumer research regarding food waste related behaviours.

**13:15-14:00 Panel discussion and interactive session on EU food waste policy**

**Anne-Laure Gassin**, Policy Officer (European Commission Directorate-General for Health and Food Safety (SANTE))

Anne-Laure Gassin joined the European Commission in 2013 and is supporting the development of policy on food waste prevention. She previously served as Director of Communications at the European Food Safety Authority (EFSA) where she developed and implemented EFSA's risk communication strategy. Prior to that, she spent more than 15 years with the Kellogg Company, where her last appointment was as European Director with the responsibility for nutrition communications, and scientific and regulatory affairs.

**Angela Frigo**, EU Liaison Officer (Fondazione Banco Alimentare Onlus)

Angela Frigo works for Fondazione Banco Alimentare Onlus, where she is responsible for EU and International Relations. Her role involves advising on European legislation and policies on food, environment and social affairs, liaising with international and European institutions and stakeholders, and collaborating with the European Federation of Food Banks (FEBA).

**Thomas Candéal**, Project Manager (International Food Waste Coalition)

Thomas Candéal currently works for the International Food Waste Coalition as a project manager working with diverse stakeholders to reduce food waste along the value chain. Previously he worked in the start-up community at Eqosphere on circular economy issues and as a consultant providing practical guidance in sustainable innovation to businesses and other organizations.

**Maria Eulàlia Reverté i Casas**, Principal Auditor, Head of Task at the European Court of Auditors

Maria Eulàlia Reverté i Casas was born in Barcelona and joined the European Court of Auditors in 2003. She worked for more than 5 years auditing the European Development Fund for the African, Caribbean and Pacific (ACP) countries. She then joined the Chamber in charge of auditing the EU budget for natural resources, where she holds the position of principal auditor. Eulàlia has led several audits, in particular the Audit of the Control System Governing the Production, Processing, Distribution and Imports of Organic Products (Special Report 9/2012), the Audit on the Integration of EU water policy objectives with the CAP: a partial success (Special Report 4/2014), and recently the Audit on Combating Food Waste: an opportunity for the EU to improve the resource-efficiency of the food supply chain (Special Report 34/2016).

**Dr. Hilke Bos-Brouwers**, REFRESH Partner, Senior Researcher, Program Manager of Sustainable Food Chains (Wageningen University and Research)

Hilke Bos-Brouwers has 12+ years of experience in research in food supply chains and innovation management. She was the Scientific Coordinator of the FP7 project FUSIONS and is now the Scientific Coordinator of REFRESH. Furthermore, Hilke is Theme Leader of Sustainable and Safe Food research for Wageningen UR and project leader of various national Food Waste projects by Food and Biobased Research (FBR) together with corporate, social and governmental clients.

### **16:00-16:45 Debate on food waste as animal feed (multi-stakeholder panel)**

**Karen Luyckx**, REFRESH Partner, Project Manager (Feedback – The Pig Idea)

Karen Luyckx's work focuses on increasing the safe use in livestock feed of food waste that is no longer fit for human consumption. Using unavoidable food waste in feed has potentially significant environmental gains because it can reduce demand for feed made from cereals that could feed people directly, for soya sourced from the Amazon and for other unsustainable sources of protein, such as fishmeal. A particular area of interest is the feeding of heat-treated food waste to pigs who, as omnivorous non-ruminants, are particularly suited to recycle human food waste. Within REFRESH, Karen also coordinates Feedback's research into the causes of food waste higher up the supply chain, and the development of policy recommendations in relation to Unfair Trading Practices as one particular driver of food waste.

**Kees van Gorp**, Vice-President (European Former Foodstuff Processors Association)

Kees van Gorp is an agricultural engineer with over 25 years of experience in the livestock and feed industries. He is Vice-President of EFFPA, the European Former Foodstuff Processors Association, and President of VIDO, the Dutch association of former foodstuff processors. Kees currently is the Director of new business at Feedvalid BV, which processes around 650.000 tons of former foodstuffs and processed proteins into animal feed.

**Dr. Julian Parfitt**, REFRESH Partner, Associate Director (Anthesis Group)

Dr Julian Parfitt joined Anthesis in May 2014 and is an acknowledged and respected expert in the field of food chain resource efficiency and food waste. He has worked within the resource sector for 33 years and has been a key player in the development of UK and

international research into the quantification of food waste and in the area of food waste policy. He has carried out a number of key strategic roles, including on the UK Government's Foresight Review 'Future of Food and Farming' (2011) and working with the House of Lords as Specialist Adviser on their European food waste prevention policy review (2014). He is currently working on the REFRESH project's policy work package and is research director of DG Santé's project looking at the relationship between date labeling and food waste. Julian has a PhD in Environmental Policy (University of East Anglia) and MSc in Environmental Technology (Imperial College).

**Prof. Keith Waldron**, REFRESH Partner, Director of Biorefinery Centre (Quadram Institute Bioscience)

Professor Keith Waldron graduated from Edinburgh University in 1981 with a degree in Biochemistry. After a PhD and 2 year research fellowship on plant cell wall biosynthesis at the University of Glasgow, he moved to the Institute of Food Research (now Quadram Institute Bioscience) in 1986. He has developed a substantial program of research focused around the sustainable use of agri-food biomass as a resource in the circular economy, to reduce waste and increase productivity. Much of this also involves close collaboration with the UK National Collection of Yeast Cultures. He is Director of the Norwich Research Park Biorefinery Centre, Associate Director of the NRP Industrial Biotechnology Alliance, and Associate Director of the BBSRC FoodWasteNet Network in Industrial Biotechnology and Bioenergy. He is also a Fellow of the Institute of Biology, and a Fellow of the Royal Society of Chemistry.

### **Keynote**

**Vytenis Andriukaitis**, Commissioner (European Commission Directorate General for Health and Food Safety (DG SANTE))

Vytenis Andriukaitis was appointed the European Commissioner for Health and Food Safety in November 2014. Mr. Andriukaitis graduated from medical school in 1975 and had been a practicing surgeon, gaining specialisation in cardiovascular surgery in 1989, for more than 20 years. He also holds a degree in History from Vilnius University acquired in 1984. Mr. Andriukaitis was a Member of the Lithuanian Parliament for six terms. During that time he served as a Chairman of the Committee on European Affairs, including during the accession to the EU in 2004; as a member of the Foreign Affairs Committee; as a Vice- and later President of Social Democratic Party; and as a Deputy Speaker of the Parliament. The Commissioner was also the Head of the Lithuanian delegation to the Convention on the Future of Europe. From 2012 to 2014 Vytenis Andriukaitis was a Minister for Health in the Lithuanian Government.

## Parallel Sessions

- Measuring food waste (*Room: Seminar 1/2*)
- Food waste communication: Using the “Community of Experts” digital platform (*Room: Seminar 4/5*)
- Food Waste drivers across the supply chain & the role of policy (*Room: Seminar 9*)
- Modelling food waste generation: Role of different influencing factors (*Room: Seminar 10*)
- Assessing environmental and cost impacts of food waste (*Room: Seminar 12*)
- Sourcing food components from co-products: What is the Food Waste Compositional Database and how can it help you? (*Room: Seminar 13*)
- Tour of the Innovator Fair (*Gallery on the 1<sup>st</sup> Floor*)

### Measuring food waste

Measuring of food waste still follows different methods and definitions. Depending on the sector and country different tools are already available. After a brief introduction into the remaining difficulties of measuring food waste we will present results of the REFRESH project to measure household food waste. Results of different methods are compared and findings (e.g. that self reports by consumers are the least reliable method) will be discussed with the participants.

### Food waste communication: Using the “Community of Experts” digital platform

Prevention and valorisation of food waste is a still very dynamic and innovative business field. The need for an exchange of ideas between a wide range of experts [from business, government or academia] involved in the prevention of food waste is therefore still high in many areas. Within the REFRESH project an online platform called “Community of Experts” is under development. This session will present an interactive demonstration to show how it is structured and how it can be used.

Participants will be invited to use a prototype of the platform on their smart phones, in conjunction with a presentation that will be delivered by WRAP. The core objectives of the session are:

- To showcase the progress that has been made developing the “Community of Experts”
- To test usability of the platform; sign-up, navigation, interaction etc.
- To publicise the platform, so that it is well used when it goes live
- To share perspectives on any useful tools and resources that could be added to the platform

### Food waste drivers across the supply chain & the role of policy

EU and national policies have an influence on the generation, prevention and valorization of food waste and the potential to drive change. The role of food waste policies differs by food product group and by Member State, as revealed by the REFRESH project’s work on European food waste policy. This has completed a series of system maps for a selection of

food products of different levels of complexity (ranging from fresh produce represented by potatoes and tomatoes, to bread, dairy, ready meals and meat) in different countries (UK, France, Germany, Italy and Sweden). System maps were developed as an analytical tool to explore the factors influencing food waste and how these link to different policies acting along the food chain. This consultation session aims to develop a dialogue in relation to the mapped food waste drivers and how this knowledge can be used to inform policies with the greatest potential to reduce food waste and to valorize what remains. Participants will also have the opportunity to discuss and reflect on the food waste drivers identified and consider their wider applicability to other food products and member states.

### **Modeling food waste generation: Role of different influencing factors**

The generation of food waste at both supplier and consumer levels stems from a complex set of interacting behaviours. REFRESH used models (Agent Based Models and Bayesian Networks) that allow studying the complex interaction of influencing factors. The session will feature an interactive demonstration of the models, showing the main influencing factors and discuss the most promising innovations to address food waste.

### **Assessing environmental and cost impacts of food waste**

Food waste is not only an ethical problem, but is also related to high costs and environmental impacts. Any waste prevention activity or new valorisation route for side flows is associated with a change regarding costs and environmental impacts which needs to be taken into account as well. REFRESH has developed a guidance, streamlining life cycle assessment (LCA) and life cycle cost (LCC), for informed decision making. Together with the participants we will discuss how innovators and policy makers can use these methods in a simplified setting to understand the environmental and cost dimension of new or novel valorization routes focusing on side flows that cannot be prevented.

### **Sourcing food components from co-products: What is the Food Waste Compositional Database and how can it help you?**

The REFRESH Food Waste Compositional Database brings together compositional information on the macro-nutrients, micronutrients and bioactive components present in the top food co-product streams in a searchable format underpinned by the experience of Quadram Institute Bioscience, Jožef Stefan Institute and EuroFIR (European Food Information Resource). This session will help potential users understand how the database can benefit them whether as a food producer, valorisation specialist or member of the academic community.

### **Tour of the Innovator Fair**

The Innovator Fair features thirteen initiatives from across Europe that cover a wide range of disciplines and approaches to address food waste across the food supply chain. During this tour, each initiative will briefly present their work on food waste. Participants will have the chance to discuss and exchange with the innovators in a small group. Participation in the tour is limited to 20 participants. For those who miss the tour, the innovators will also be present at their stands during the breaks and are open for questions and further discussions.

## Art Installations

### **Bread Installation by Tainá Guedes**

Art against food waste. Every year in Germany, each person throws away an estimated 9.5 kilos of bread.<sup>1</sup> The artist uses exactly 9.5 kilos of bread arranged in the form of a globe – to show that what is planted to be eaten but wasted influences the entire global system.

Material: bread, paper bags, laces, portable CD-Player with head phones

### **About the Artist**

Tainá Guedes is an author, artist, curator, food activist and Chef de cuisine. CEO and Curator at Entretempo Kitchen Gallery in Berlin, Tainé Guedes has been working on different projects involving art and food. For example, "Food Art Week", "Share your Food" is an art-food event and magazine, where she cooks and invites people to share what they believe could make our world a better place; "Kochen und Quatschen", a meeting with an anthroposophic doctor and midwife. Previous works are Fruit Loot (2011) with the Lynn Peemoeller; collaboration with the artists Julieta Aranda and Anton Vidok (2012); release of "Kochen mit Brot" book (2013), Bread Sound Installation at Markthalle Neun, Berlin (2013), "Fair Tale - a Food Installation" at the Art Festival "48 Hour Neukölln", Berlin (2013), "Musical Garden" at Papageno School, Berlin (2013), "Food ways" (2014), "Água-viva, living water, jellyfish" (ongoing), Butoh Kitchen (ongoing), "Luxo, lixo" (2015), My roots (2015). Awarded with the German Dm-UNESCO Prize for Engagement.

### **Tree Trunk Path by Caroline Wächter**

Caroline designed the tree-trunk-path for the REFRESH 2017 conference. The outdoor installation leads viewers through a succession of tree trunks with information about the environmental benefits of feeding surplus food to livestock.

Caroline Wächter is also the creator of the "Möhrilyn", the trophies for the REFRESH Food Waste Solution Contest.

### **About the Artist**

Caroline Wächter is a Berlin born artist. She studied stage design at the Kunsthochschule Berlin Weißensee. Her main focus lies on visual space concepts, storytelling pictures and sculpting.

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<sup>1</sup> Total waste of bread products in Germany is estimated at between 573,000-763,000 tonnes annually. Source: Ritter, Guido, Petra Teitscheid, Lena Heitkönig, Silke Friedrich, Esther Müller, Fara Flügge, Julia Bergmann, u. a. „Endbericht zur Studie ‚Reduktion von Lebensmittelabfällen bei Brot und Backwaren – Entwicklung eines Konzepts für Handel, Handwerk und Verbraucher““. Münster: iSuN Institut für Nachhaltige Ernährung und Ernährungswirtschaft, 2015. Page 9.

## Disco Chop public event with Feedback Global

REFRESH partner Feedback is excited to invite you to the evening “Disco Chop” event, in cooperation with Fläming Kitchen, Foodsharing and the Real Junk Food Project. At a “Disco Chop” all participants are invited to contribute to the preparation of the meal including washing, peeling and chopping the veggies while a DJ gets the night moving with dance beats. The food for the “Disco Chop” is food that would otherwise have been wasted. The end result is a delicious meal, rescued from the bin. For refreshments, the Berlin brewery Strassenbräu has concocted beer made from bread saved from the bin by the Real Junk Food Project.

Guests are invited to explore an interactive art installation made by Caroline Wächter raising awareness about the impact of food waste on our planet’s ecosystems. Guests are also encouraged to meet real pigs and better understand the environmental benefits of feeding food waste to livestock thanks to the cooperation with Filmtierschulz and Ekkifant. EAT DRINK CHOP and ENJOY.