

REFRESH Final Conference 2019, May 9-10

Fresh ideas to reduce food waste and valorise surplus food

Disseny Hub Barcelona, Plaça de les Glòries Catalanes, 37-38, 08018 Barcelona

Draft Agenda (as of Feb 26, 2019)

May 9, 2019 - Field Trips

Afternoon: field trips and workshops in and around Barcelona

Food-for-Thought: an Interactive Dialogue over Dinner about Food Sustainability in the City

Food Waste Reduction at "Mercabarna", the Mediterranean's Biggest Food Hub - a Guided Walking Tour

How to Preserve "Rescued" Fruit and Vegetables - A Hands-on Workshop with Delicious Results

The Agricultural Park of Gallecs - A Guided Bicycle Tour followed by a Tasting of Local Organic Produce

Zero Waste Mission – A Hands-on Workshop on how to make Bioplastics from Food Waste

May 10, 2019 - Conference at Disseny Hub Barcelona

Conference Facilitator: Stephanie Wunder, Ecologic Institute, REFRESH Communications Lead

Conference: 9:00 am-6:00 pm, Evening event & chopping disco: 6:00 pm - 10 pm

8:30-9:00 **Registration and Welcome Coffee**

9.00-9:25 **Welcome**

[Toine Timmermans](#), Wageningen Food & Biobased Research, REFRESH Coordinator

9:25-9:45 **Keynote**

What design can do to reduce food waste
[Ignacio de Juan-Creix](#), Innovation Director, Plat Institute

9:45-09:55 **Agenda through the day**

[Stephanie Wunder](#), Ecologic Institute



9:55-11:15

Establishing national food waste reduction strategies

Lessons learned from building voluntary agreements and a "Framework for Action" against food waste undertaken by REFRESH in Spain, Hungary, Germany, the Netherlands and China

Introduction to the process of setting up alliances in different countries, learning from the UK "Courtauld Commitment"

[David Rogers](#), WRAP

Germany: [Mirka Stark](#), PENNY; [Anke Niederhaus](#); BMEL, Ministry for Agriculture (tbc), [Patrik Eisenhauer/Nora Brüggemann](#), CSCP

Netherlands: [George Verberne](#), Jumbo; [Danielle Kretz](#), Dutch Ministry of Economic Affairs and Climate Policy; [Toine Timmermans](#), Wageningen Food & Biobased Research

Hungary: [Ádám Szepesi](#), Hungarian Ministry of Agriculture (tbc), [Tesco Hungary](#) (tbc); [Balász Cseh](#), Hungarian Food Bank

Spain: [Diana Reinoso](#), Gastrofira; [Raquel Diaz](#), CREDA-UPC-IRTA; [Alfred Vara](#), Catalan Waste Agency

China: [Si Gao](#), IVL

[David Rogers](#), WRAP, announcing the "REFRESH blueprint for action", highlighting declarations by countries to test the blueprint

Questions & Answers

11:15-11:45

Refreshments

11:45-12:30

Changing consumer behavior

Insights and business & policy implications of REFRESH to better understand consumer behavior and policy conclusions

[Erica van Herpen](#), Wageningen University

[Stephanie Wunder](#), Ecologic Institute

12:30-13:30

Lunch

13:30-14:50

Parallel sessions - on specific topics in smaller groups

A) Sharing practical ideas from pilot implementation I -

Retail/Wholesale (approx. 60 persons) - discussing projects in smaller working groups:

- **JUMBO** – [George Verberne](#), REFRESH pilot Netherlands: aisle within a flagship store dedicated to selling products made from recovered surplus food
- **PENNY** - [Mirka Stark](#), REFRESH pilot Germany: PENNY apprentice training
- **Milgro** - [Laurens Groen](#), Netherlands, presenting a new business model

- **Tesco Hungary** - (tbc), REFRESH pilot Hungary: “perfectly imperfect”
- **Hungarian Food Bank** - [Katalin Ujhelyi](#), REFRESH pilot Hungary: Redistribution capacity building through creating new redistribution hub
- **Total Produce** - (tbc), the peaches and nectarines REFRESH pilot: Provision of fresh fruits
- **Food Losses and waste in primary production** – peaches and nectarines: [Òscar Tolsà i Sala](#), FCAC and [Raquel Diaz Ruiz](#), CREDA
- **“From cash to trash” – Impacts of retail promotions** - [Arjen van Lin](#), Tilburg University

- **B) Sharing practical ideas from pilot implementation II - Out of Home/Catering sector/Consumers** (approx. 40 persons) - discussing projects in smaller working groups
- **Gastofira** - [Bernat Benito Aracil](#) and [Diana Reinoso](#), REFRESH pilot Spain: Working with an events company to reduce waste at two annual conferences
- **XiBei - Chinese Restaurant Chain**: Lean practices in the catering business, China
- Anti-food waste in **catering guidance** project “just like home”; REFRESH pilot Hungary, [Balázs Cseh](#), Hungarian Food Bank
- **Doggy bags** in out of home catering, pilot study within Dutch REFRESH national platform, [Erica van Herpen](#), Wageningen University

C) Adding value to food waste and food processing streams

Approx. 25 persons; organized by [Paul Finglas](#), [Peter Metcalfe](#)-Quadram Institute, [Jan Broeze](#), Wageningen Food & Biobased Research and [Karin Östergren](#) RISE

D) REFRESH “Blueprint”: how to start national food waste reduction strategies

Approx. 25 persons; organized by [David Rogers & Kate Bygrave](#), WRAP, [Åsa Stenmarck](#), IVL

14.50–15:15

Refreshments



- 15:15-16:15 **Adding value to unavoidable food waste:** Benefits shown on the case of **feeding surplus food to pigs**
Showcase results on economic and environmental impacts, challenges, policy needs and opportunities, learnings from the Japanese approach
[Prof. Tomoyuki Kawashima](#), Miyazaki University, Japan; [Karen Luyckx](#), Feedback Global; [Jennifer Davis](#), RISE
- 16:15-17:45 **Outlook and needs for action, Panel debate**
Panel debate to wrap up policy insights of REFRESH – reflecting food waste policies within circular economy and food systems
Voices from EU policy, business, research and city level
- 17:45-18:00 **Closing words**
- 18.00-22.00 **Get Together & "REFRESH Disco Chop"**
Together we will dance, chop and cook rescued veggies to music, reflect on the impressions of the day and share a delicious meal made from food that would otherwise be wasted. (outside area, organized by Feedback Global and PAA)