

REFRESH Final Conference, 10 May 2019

Fresh ideas to reduce food waste and valorise surplus food

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

Agenda

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

08:30-09:00 **Registration and Welcome Coffee**

09:00-09:25 **Welcome**

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

09:25-09:35 **Agenda through the day**

[Stephanie Wunder](#), Ecologic Institute

09:35-09:55 **Keynote**

What design can do to reduce food waste

[Ignacio de Juan-Creix](#), Innovation Director, plat Institute

09:55-11:15 **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, announcing the "REFRESH blueprint for action", [David Rogers](#), WRAP
- **Germany:** [Mirka Stark](#), PENNY (REWE Group); [Anke Niederhaus](#); Federal Ministry of Food and Agriculture (BMEL), [Patrik Eisenhauer](#), CSCP
- **Netherlands:** [George Verberne](#), Jumbo; [Daniëlle Kretz](#), Dutch Ministry of Agriculture, Nature and Food Quality; [Toine Timmermans](#), Wageningen University & Research
- **Hungary:** [Gyula Kasza](#), National Food Chain Safety Office, [Balázs Cseh](#), Hungarian Food Bank
- **Spain:** [Diana Reinoso](#), CREDA-UPC-IRTA; [Raquel Diaz-Ruiz](#), CREDA-UPC-IRTA; [Alfred Vara Blanco](#), Catalan Waste Agency
- **China:** [Si Gao](#), IVL

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** brought to you by **BonAprofit**

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, Sala A) - discussing projects in smaller working groups (moderated by Stephanie Wunder, Ecologic Institute):

- **JUMBO** - [George Verberne](#), REFRESH pilot, the 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** - [Alex van Kuilenberg](#), and [Nienke Keen](#), the Netherlands, presenting a new business model
- **Hungarian Food Bank** - [Katalin Ujhelyi](#), REFRESH pilot Hungary: Redistribution capacity building through creating new redistribution hub
- **Gleaning: Reducing food losses and waste on farm level** by social enterprise "Espigoladors", [Alba Cánovas](#)
- **Food Losses and waste in primary production** - peaches and nectarines: [Òscar Tolsà](#), 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, Aula B/C) - discussing projects in smaller working groups (moderated by Elena von Sperber, Ecologic Institute)

- **Gastrofira** - [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**, [Xueyou Chu](#) and [Cuiyan Wang](#): 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
- **Too Good To Go**: How an app can help to save delicious food and fight food waste, [Oriol Reull](#), Country Manager of Too Good To Go Spain,

C) Adding value to food waste and food processing streams (approx. 20 persons, Taller A) Organized by [Paul Finglas](#), Quadram Institute Bioscience, [Jan Broeze](#), Wageningen Food & Biobased Research and [Karin Östergren](#) RISE

D) REFRESH “Blueprint”: **how to start national food waste reduction strategies** (approx. 30 persons, Aula A) Organized by [David Rogers & Kate Bygrave](#), WRAP, [Åsa Stenmarck](#), IVL, [Nora Brüggemann](#), CSCP

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

16:15-17:40

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

Presentation by [Hilke Bos-Brouwers](#), Wageningen University & Research, [Anne-Laure Gassin](#), DG SANTE; European Commission
[Damien Conaré](#), UNESCO Chair in World Food Systems; Montpellier SupAgro
[Alvaro Porro](#), Barcelona City Council

17:40-18:00

Closing words: Wrap up, announcement of the winners of the doggy bag “contest” ([Toine Timmermans](#), [Stephanie Wunder](#))
Outlook to the evening program ([Felipe Celis](#), CETT)



Refresh

18:00-22:00

Get Together & "REFRESH Disco Chop" brought to you by Feedback Global, Plataforma Aprofitem els Aliments (PAA) and CAMPUS CETT-UB

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)

CAMPUS CETT-UB is an international school for tourism, hotel management and gastronomy, affiliated with the University of Barcelona. CETT actively looks for new ways to tackle the food waste challenge in gastronomy and cooking through strategies like nose to tail eating and second life.

In cooperation with:



Barcelona Centre de Disseny



Questions or feedback with respect to the conference?
Please do not hesitate to approach Ecologic Institute's team on site or contact us at refresh@ecologic-events.eu



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