

Valorizing food waste in the circular economy

Could private standards help SMEs?

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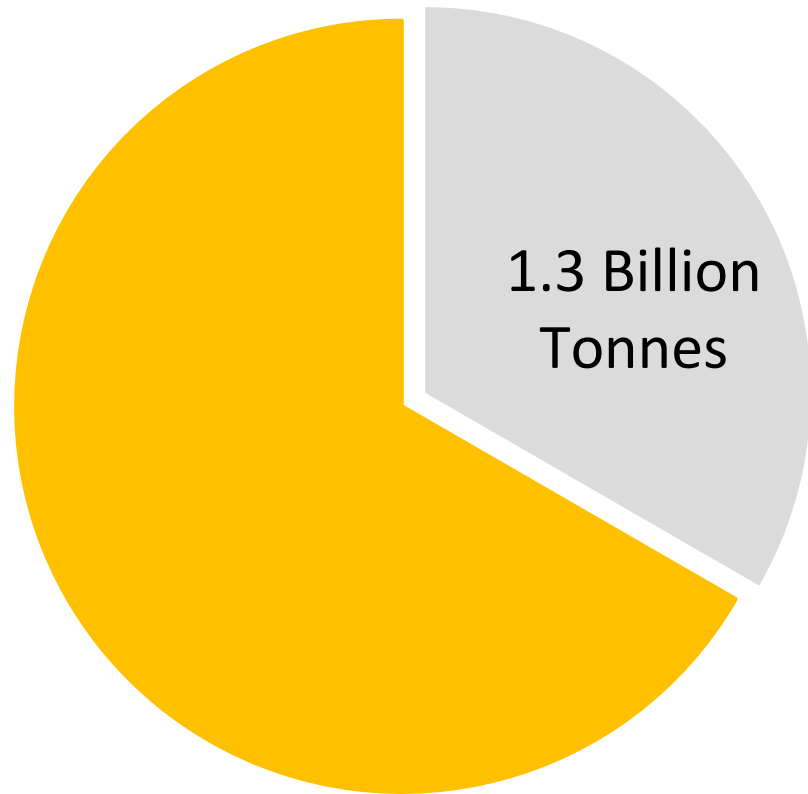
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Maastricht University

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Why food waste matters



1/3rd of all food produced
in the world is **wasted**

FAO
2011

Towards a safe, sufficient & sustainable future

2 ZERO HUNGER



3 GOOD HEALTH AND WELL-BEING



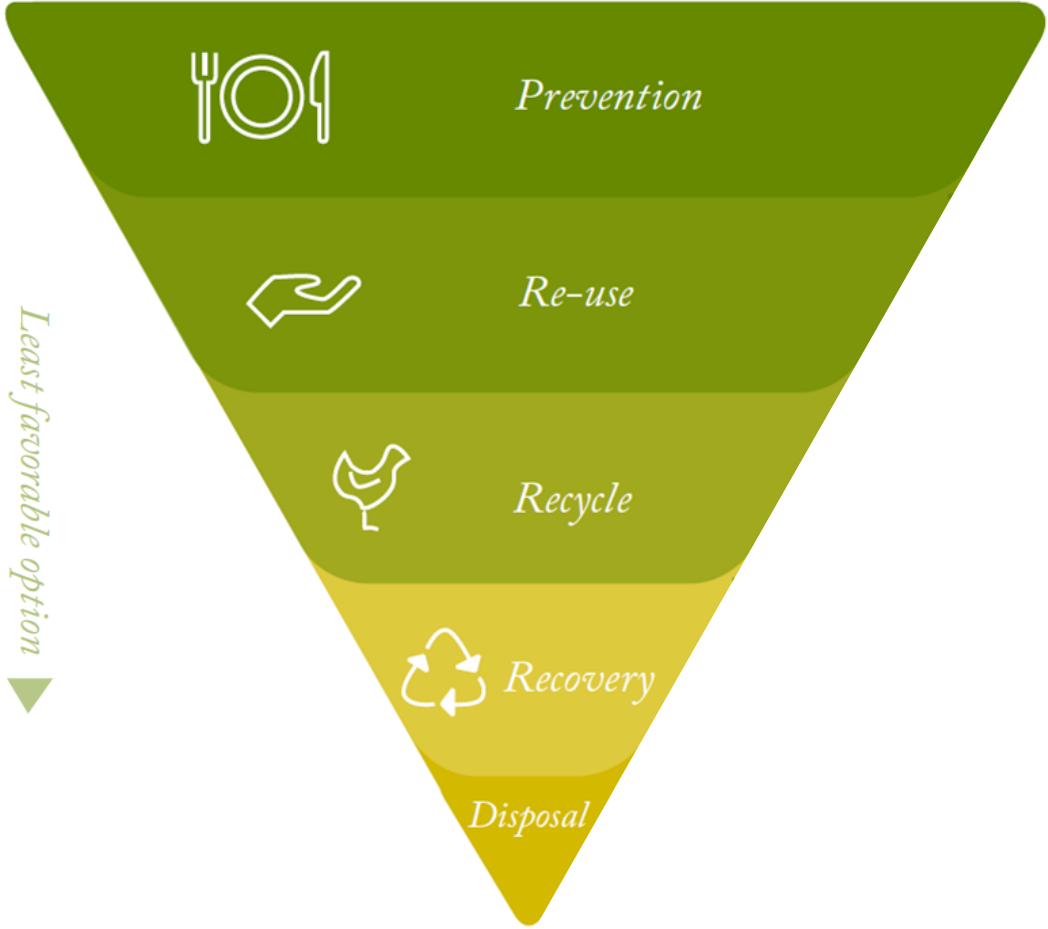
12 RESPONSIBLE CONSUMPTION AND PRODUCTION



13 CLIMATE ACTION

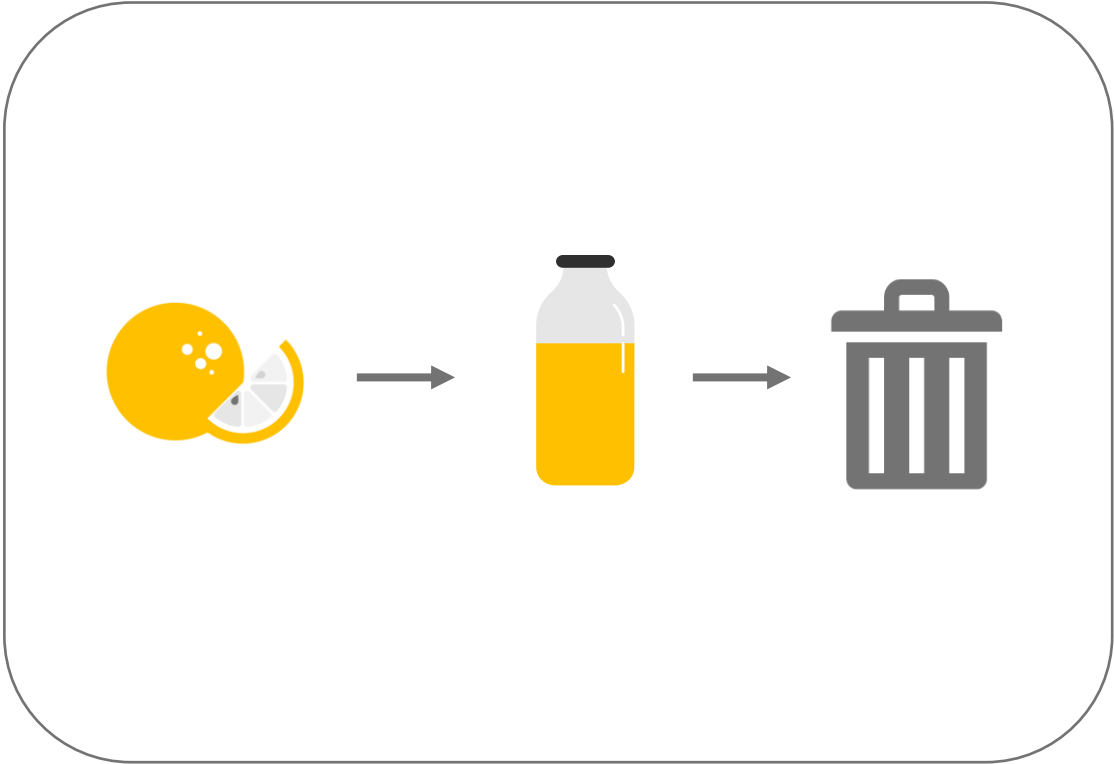


The food use hierarchy

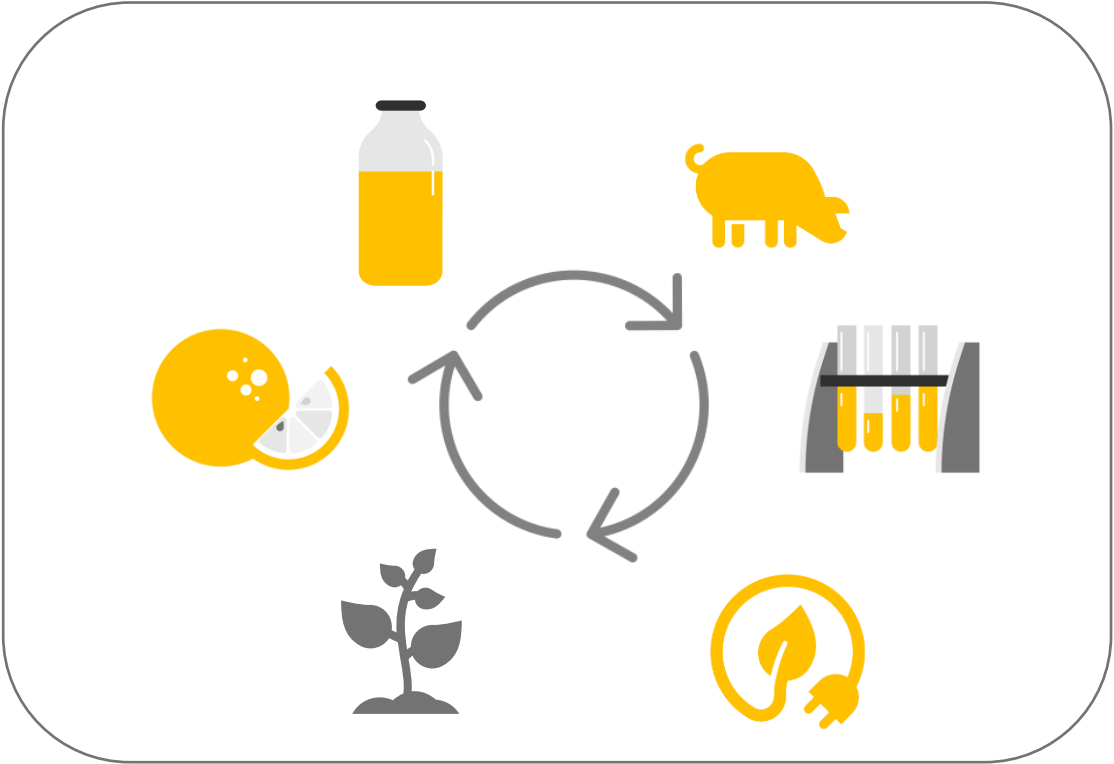


The food system is transitioning

From linear



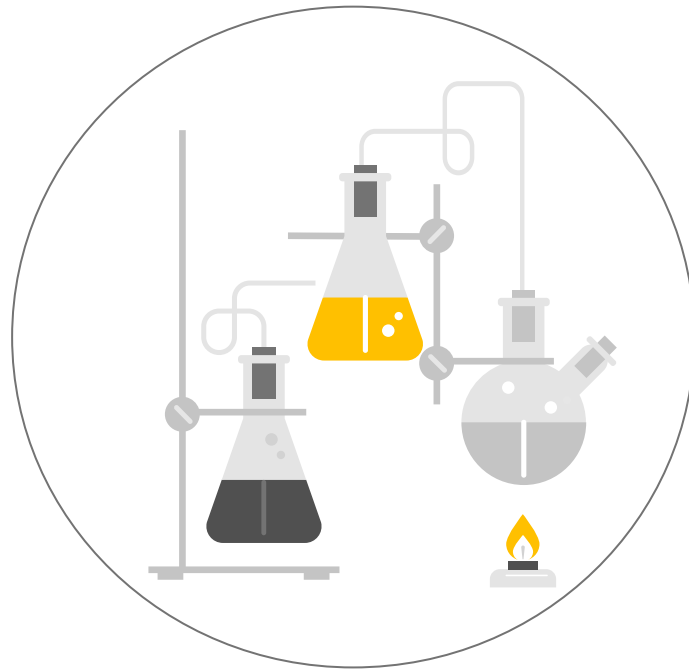
To circular



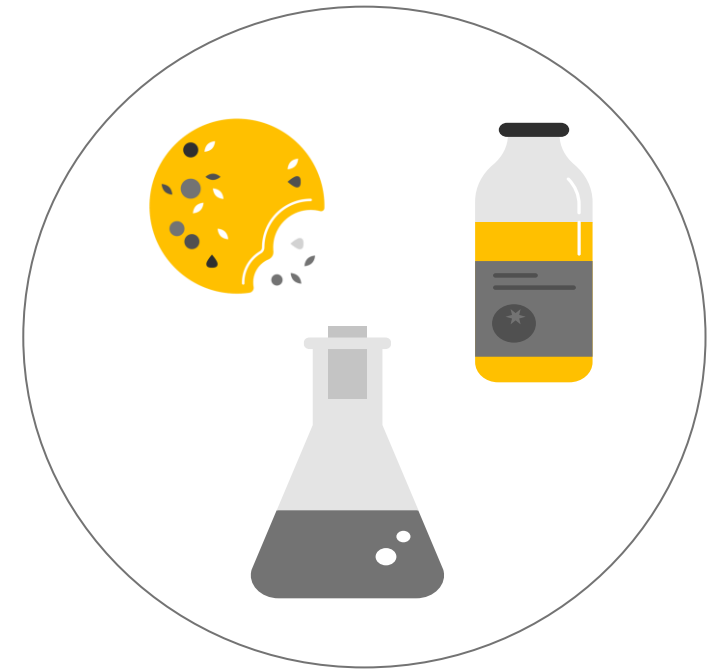
The food system is transitioning



From waste



To wealth



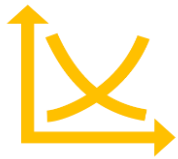
Valorizing food waste - Challenges for SMEs



Investing in new processes and technologies



Food safety risks associated with novel ingredients



Uncertainty regarding demand and supply



Implementing legislative requirements

Private standards – A bridge between SMEs and other stakeholders?



Private standards and SMEs



Access to new, international markets



Transfer of knowledge and best practices



Means to cope with legislative uncertainty



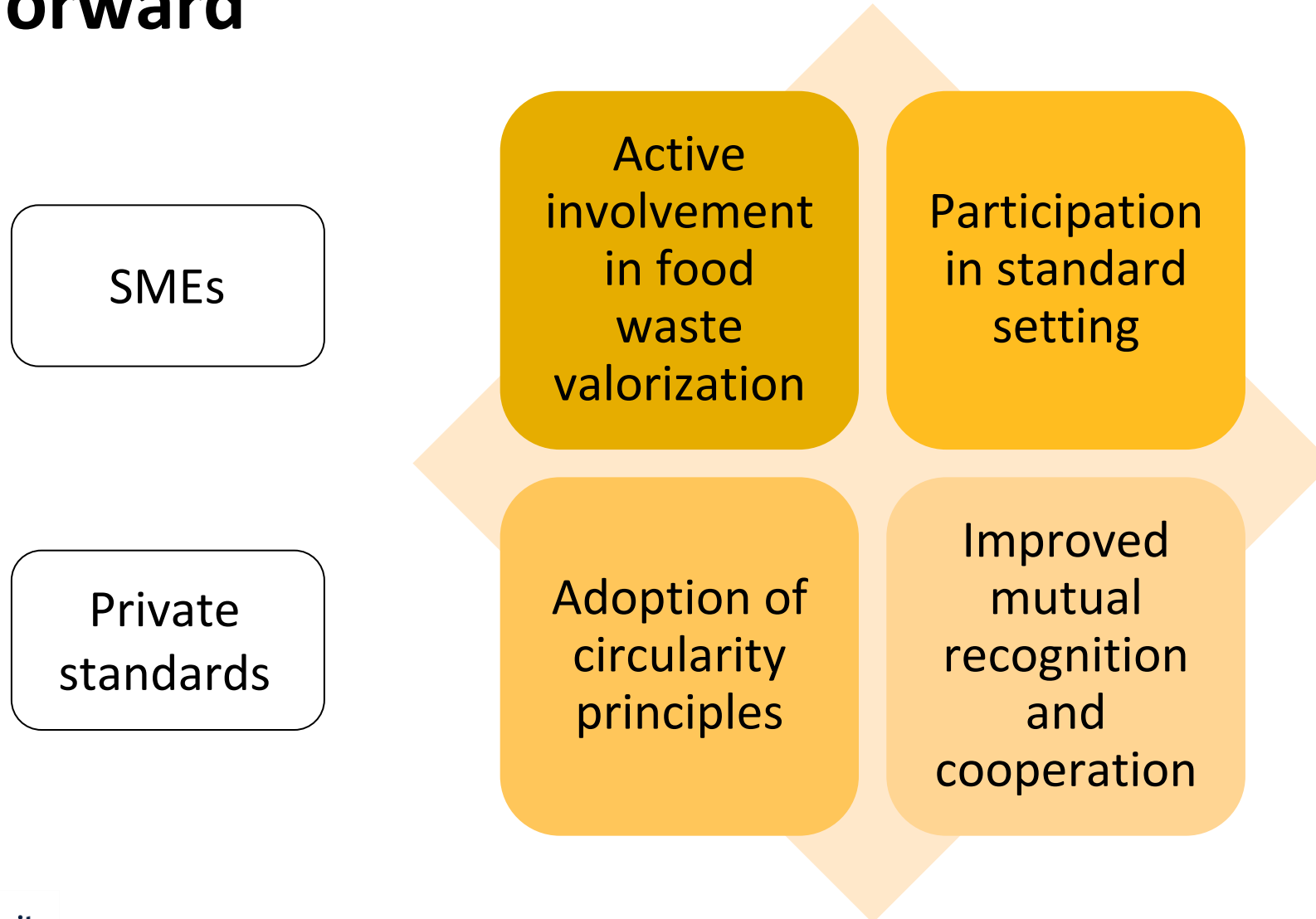
Improved traceability and risk management

How private standards can aid circularity in SMEs

- Legislation → practical guidelines
- Accommodating new technology and food ingredients
- Managing emerging risks
- Supply chain integration
- Ensuring safe biomass transfer between supply chains



Way forward



Thank you!

