Valorizing food waste in the circular economy

Could private standards help SMEs?

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Why food waste matters

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

1.3 Billion Tonnes

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

- **Prevention**
- **Re-use**
- **Recycle**
- **Recovery**
- **Disposal**
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**

- **SMEs**
- **Private standards**

- Active involvement in food waste valorization
- Participation in standard setting
- Adoption of circularity principles
- Improved mutual recognition and cooperation
Thank you!