

## 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

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### 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)