

KEEPING FOOD LOSSES IN THE FOOD CHAIN



/// IN THE HEART OF THE FOOD CHAIN CIRCULAR ECONOMY

Former foodstuff processors provide

- Food producers with a consistent & sustainable outlet for their foodstuffs no longer suitable for the human consumption market, reducing their food waste and revenue losses
- Feed producers with an alternative energy-rich ingredient to grains, reducing the need for land-requiring raw materials



Thereby creating a well-functioning secondary raw material market



EFFPA lobbies for a legal framework that allows to maximise the feed use of foodstuffs no longer considered suitable for human consumption and drives the development of professional sector standards and good manufacturing practices

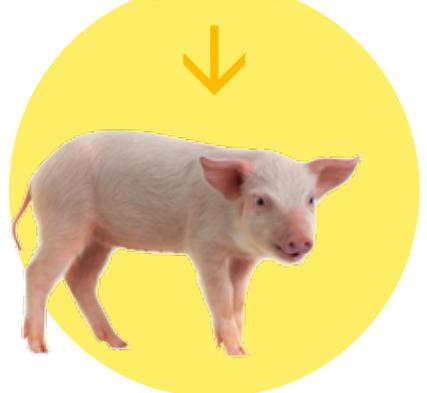
FORMER FOODSTUFFS RESULT FROM FOOD MANUFACTURING...



...ARE PROCESSED INTO A HIGH QUALITY FEED...



...PERFECTLY FITTING INTO A BALANCED DIET FOR HEALTHY ANIMALS



/// FORMER FOODSTUFFS ARE



Foodstuffs, other than catering reflux, which were manufactured for human consumption in full compliance with the EU food law but which are no longer intended for human consumption for practical or logistical reasons or due to problems of manufacturing or packaging defects or other defects and which do not present any health risks when used as feed (Commission Regulation (EU) No 68/2013 on the Catalogue of Feed Materials).

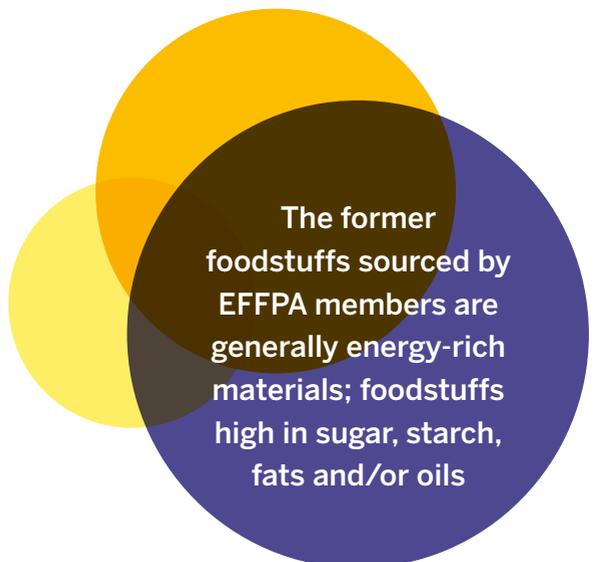
/// REASONS WHY FOOD CAN BECOME A FORMER FOODSTUFF

- Production errors leading to broken or intermediate foodstuffs
- Production errors leading to incorrect shaping, colouring, flavouring or labelling of foodstuffs
- Expiration of the internal sell-by date
- Surpluses caused by logistical challenges of daily delivery
- Surpluses caused by discontinuation of a food product line
- Surpluses resulting from seasonal festivities and sports events (Christmas, Easter, Valentine's Day, World Cup Football)



/// EXAMPLES OF FORMER FOODSTUFFS PROCESSED INTO ANIMAL FEED

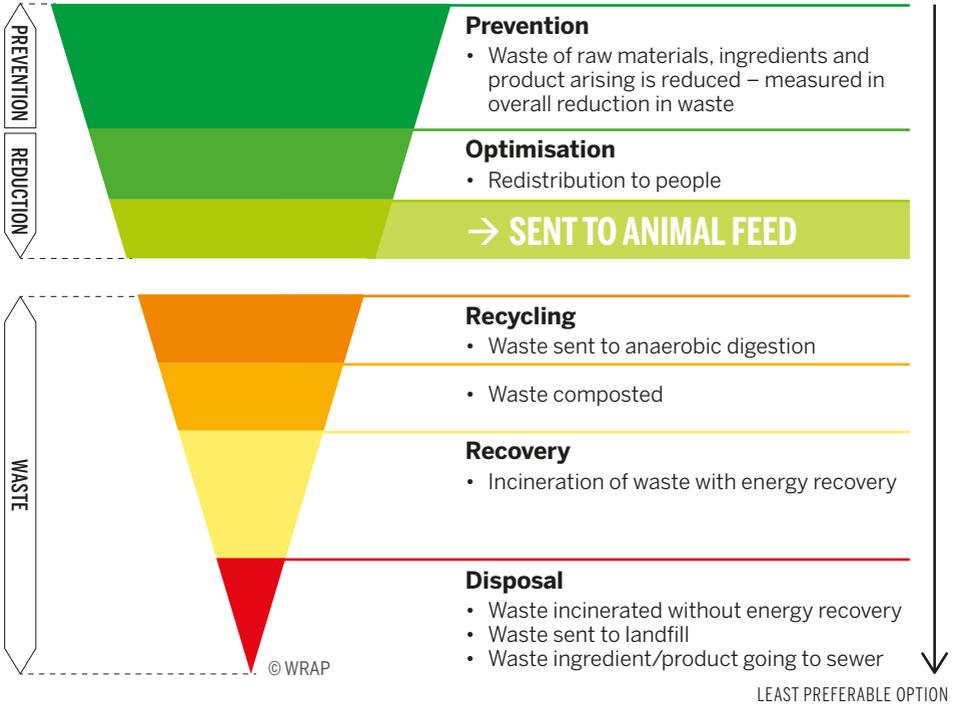
- Bread
- Biscuits
- Chocolates
- Breakfast cereals
- Confectionary
- Crisps
- Pasta
- Pastry
- Snacks
- Wafers
- Flour
- Cakes
- Dairy products
- Sugar Syrups



/// FORMER FOODSTUFF PROCESSING PART OF FOOD WASTE REDUCTION STRATEGIES

Food and drink material hierarchy

MOST PREFERABLE OPTION



/// ANIMAL FEED THE MOST SUSTAINABLE ALTERNATIVE TO HUMAN CONSUMPTION



The animal feed outlet should have the preference over waste processing activities for foodstuffs no longer considered suitable for the human consumption market, when this is legal and safe. Financial incentives that drive former foodstuffs from feed manufacturing to less sustainable outlets, such as anaerobic digestion, should be discouraged.



/// NO COMPETITION WITH FOOD BANKS

EFFPA members fully support the ethical responsibility of food producers to donate food to people in need. However, the logistical challenge of dealing with food removed from the commercial market can be overwhelming. Former foodstuffs are delivered in highly irregular volumes, with intermediate and finished products mixed together. Extensive storage facilities are required as well as extreme flexibility. As a result, some former foodstuff processors actually have food banks as a supplier.

/// NOT FORMER FOODSTUFFS AND NOT ALLOWED IN FEED FOR FOOD-PRODUCING ANIMALS

Animal proteins, such as meat



An exception for these animal proteins is made

- milk
- eggs
- honey
- non-ruminant gelatin

/// FEED SAFETY & TRACEABILITY ABOVE ALL

Former foodstuff processors typically purchase former foodstuffs from food manufacturing facilities, who have to ensure the safety and integrity of the material. Former foodstuff processors continue the HACCP chain, as stipulated by Feed Hygiene legislation and the General Food Law. Environmental or economic gains that compromise these requirements are not acceptable!

Processed former foodstuffs are nutritionally equivalent to grains.
Replacing 3.5 million tonnes of former foodstuffs would require around 350.000-400.000 hectares of wheat

An estimated 3.5 million tonnes of former foodstuffs are annually processed into animal feed in the EU

With continued innovation in processing techniques and expansion to other food chain sources, EFFPA estimates the sector could grow up to 7 million tonnes by 2025



EFFPA represents the European former foodstuff processing sector and was founded in 2014. EFFPA has full members in Belgium, France, Germany, Italy, The Netherlands, Spain & the UK, associate members in Canada & the USA and an observer member in Greece.

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