

FOR IMMEDIATE RELEASE: 24 March 2026

SISTERS holds its Final Conference in Brussels to present systemic innovations against food loss and waste



Brussels (Belgium), 24 March 2026 – The European project [SISTERS](#), funded by the European Union, held its Final Conference in Brussels on 23 March 2026, one day ahead of the [CBE JU Stakeholder Forum](#). The event, organised by [AITIIP Technology Centre](#) (coordinator), [INNOVARUM](#), [Safe Food Advocacy Europe \(SAFE\)](#) and [EROSKI](#), brought together around **50 participants** from the agri-food sector, institutions and innovation ecosystems.

With this event, SISTERS has brought to a close five years of work (2021–2026) aimed at reducing **Food Loss & Waste (FLW)** in Europe through a systemic approach addressing production, logistics, processing, distribution and consumption.

Carolina Peñalva, Project Coordinator at [AITIIP Technology Centre](#), commented: *“After four and a half years of intensive work, SISTERS has demonstrated that reducing food waste in a systemic way is possible by combining technology and new business models.”* She also highlighted that *“we have validated critical innovations across the entire value chain, from the Regioneo platform, which has been tested by more than 100 primary producers for short supply chain products, to our smart containers, which have reduced weight loss in sensitive products such as broccoli from 27% to just 2%. These results, together with our new home-compostable packaging, lay the foundations for a more resilient, circular and efficient European agri-food industry.”*

The event agenda included an overview of the **current FLW situation in Europe** and the need for systemic approaches aligned with EU priorities. This was followed by presentations on **digitalization in primary production and retail solutions, Logistics 4.0 and sustainable packaging, alongside a demonstration area and a showcase of project results**. The event concluded with a policy and scale-up panel featuring recommendations for national and European decision-makers, as well as a discussion on advancing solutions towards near-market technology readiness levels (**TRL 9**).

With the conclusion of SISTERS, **a range of tools, lessons learned and recommendations are now available** to support companies, public authorities and other European initiatives in reducing food waste. The consortium will continue promoting the uptake of the project results through dissemination activities and collaboration with replicators and investors.

Key solutions and results presented

- **WP1**, led by [BMS](#), has supported the development of a European short supply chain platform to facilitate direct sales and the valorisation of surplus produce (e.g. “imperfect” fruit and vegetables).
- **WP2**, led by [MTU](#) (BulkBox) and [REBUS](#) (StoreBox), has developed smart containers and sensor kits to monitor conditions during transport and storage, enabling traceability and supporting decision-making.
- **WP3**, led by [AITIIP](#), has developed bio-based packaging solutions and active packaging technologies aimed at extending shelf life and reducing losses, in line with circular economy principles.
- **WP4**, led by [EROSKI](#) with the support of REBUS, has advanced retail tools, including a Seal of Excellence and dynamic labelling mechanisms to reduce food waste at the point of sale.
- **WP5**, led by [FEM](#), and **WP6**, led by [ENCO](#), have developed actions to support behaviour change, together with an integrated impact assessment and a roadmap for replication.

About the SISTERS project:

SISTERS is a European project funded by the European Union (**Grant Agreement No. 101037796**) that **has developed innovations targeting the main stages of the agri-food value chain in order to systematically reduce food loss and waste in Europe**. The project has followed a holistic approach to support market uptake and help inform public policymaking.

For more information, visit the SISTERS website at <https://sistersproject.eu/> or follow the project on social media: [X](#), [Instagram](#), [LinkedIn](#) y en [YouTube](#).

Contact:

Please contact **Carolina Peñalva** (SISTERS Project Coordinator) at carolina.penalva@aitiip.com and **Clara Orfila** (SISTERS Communication Manager) at clara.orfila@innovarum.es.

Additional quotes

QUOTE 2

“Validating SISTERS in a real-life environment has been key to ensuring that the solutions are not only sustainable, but also operational for the retail sector. Through the project, we **tested a Seal of Excellence in 35 European supermarkets**, managing to standardise **10 best practices** that help optimise stock management and improve cold chain handling. In addition, the implementation of **dynamic labelling** algorithms enables stores to offer automatic discounts on products approaching their expiry date, drastically reducing waste at the point of sale while generating real savings for consumers.” – Carolina Peñalva, Project Coordinator, AITIIP Technology Centre.

QUOTE 3

“The **impact of SISTERS goes beyond technology**; we have laid the groundwork for legislative harmonisation in the European Union. Through our analysis of national and European initiatives, we have identified that the key to reducing waste lies in providing policymakers with solid technical data on the effectiveness of these innovations. With a validated replicability roadmap already in place, our solutions — from bioplastic packaging to logistics digitalisation — are ready to be scaled up to other sectors such as pharmaceuticals or floriculture, ensuring that the SISTERS model contributes directly to the objectives of the Green Deal and the Farm to Fork Strategy.” – Carolina Peñalva, Project Coordinator, AITIIP Technology Centre.



**Cofinanciado por
la Unión Europea**

Este proyecto ha recibido financiación del programa de investigación e innovación Horizonte 2020 de la Unión Europea en virtud del **acuerdo de subvención nº 101037796**.