



# SISTERS



## Strategies for supermarkets to minimize food loss and waste

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### The problem

Food loss and waste at the supermarket level pose significant challenges.

**Overstocking, shelf expiration, and consumer discards** contribute to environmental degradation and economic inefficiencies.

### The solution

To tackle these challenges, proactive inventory management is essential to cut overstock and limit shelf expiration. Consumer education initiatives, detailed in the practical recommendations, aid in minimizing discards and encouraging responsible consumption. Collaborative efforts among stakeholders are vital for implementing sustainable solutions and mitigating the impact of food loss and waste in supermarkets.

### Benefits



Reduction of the ecological footprint of food waste.



Economic efficiency.



Education promotes responsible purchasing.



Partnerships with communities and food banks aid surplus food redistribution.



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## PRACTICAL RECOMMENDATIONS



## Recommendations for supermarkets to minimize food loss and waste:

- **Data-driven inventory management:** optimize stock levels and identify items nearing expiration.
- **Staff training:** equip staff to manage food nearing expiration and ensure efficient stock rotation.
- **Consumer education:** informative campaigns on storage, expiration dates, and food waste impact.
- **Donation programs:** collaborate with local entities for responsible food item redistribution.
- **Sustainable packaging:** explore eco-friendly alternatives to minimize environmental impact, such as the SISTER's project research on the integration of Evanesto® 2nd generation enzymes in rigid and flexible food packaging production, enabling the compostability of the final product.



### About SISTERS and this Practice Abstract

This practice abstract was elaborated in the framework of the SISTERS project, based on the EIP AGRI practice abstract format. © 2023

**Project dates:** from November 2021 to April 2026.

**Goal:** to systemically reduce food loss and waste in the main stages of the food value chain in Europe through innovations targeted to each stage of the chain.