

Systemic Innovations for a SusTainable reduction of the EuRopean food waStage



The SISTERS project aims to 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.

SISTERS will be a key EU project addressing the problem in a holistic way, reducing Food Loss & Waste by 27.4% and CO<sub>2</sub> emissions by around 20% in the case studies.

## THE SISTERS SOLUTION

SISTERS will design the 1st **European Short Chain** Platform for farmers to sell their discarded production.

## PRODUCTION

A QR and dynamic labelling will be incorporated in the packaging to impact on retailers and consumers sustainable awareness.

CONSUMPTION





**WILL TACKLE FOOD LOSS** & WASTE ACROSS ALL LINKAGES OF THE FOOD VALUE CHAIN

A novel SISTERS Seal of Excellence will promote sustainable practices among retailers.

**MARKETING** 

**PROCESSING** 

A set of bio-based & home-compostable packaging solutions will be created to improve the preservation and quality of food.

Smart and reusable food

to diminish food losses

during transportation.

LOGISTICS

containers will be designed

With these cross-sectorial innovations, SISTERS will achieve an ambitious environmental & economic impact of the current dynamics in the food system, contributing to the reduction of food loss & waste and to change the unsustainable consumer behaviours.

18 partners | 3 linked third parties | 8 countries















































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**SISTERS** 





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