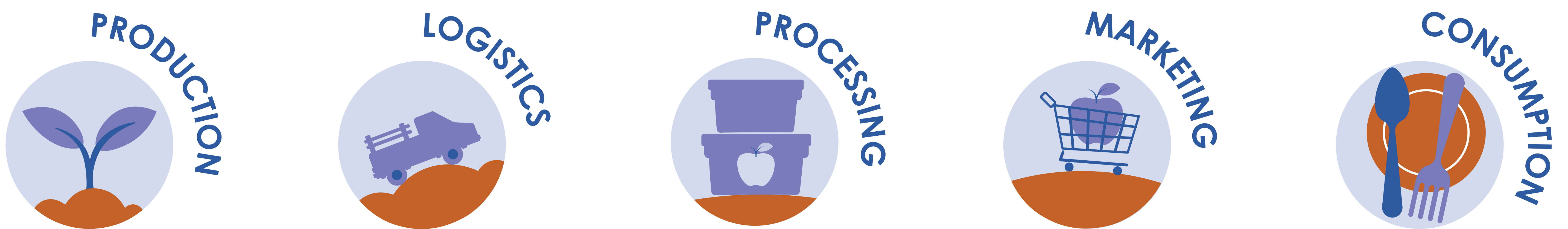


SISTERS

Systemic Innovations for a Sustainable reduction of the European food waste

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:

New tools for **primary producers** for promoting direct and Short Chain sales; new technological innovations in packaging for **processors and retailers**; and awareness solutions for retailers and **consumers** on food loss and waste.



What will be THE IMPACT of SISTERS?



- ✓ 20-40% food loss & waste reduction in primary production
- ✓ 20-25% primary producer's incomes growth and favour local economies
- ✓ 20% food loss & waste reduction in transportation
- ✓ 20-25% indirect CO₂ emissions reduction
- ✓ 10-30% food loss & waste reduction in processing
- ✓ 20-30% improvement in food shelf life
- ✓ 10-15% food loss & waste reduction in retailing
- ✓ 10-20% food loss & waste reduction in consumption
- ✓ Sustainable practices applied in retailing/wholesaling
- ✓ Positive impact on consumer's sustainable awareness

18 partners & 3 linked third parties from 8 countries

