Systemic Innovations for a SusTainable reduction of the EuRopean food waStage

CURRENT ISSUES IN THE AGRIFOOD VALUE CHAIN THAT LEAD TO FOOD LOSS AND WASTE & SISTERS PROPOSED SOLUTIONS TO THESE CHALLENGES:



Food surplus represents up to 20% of the EU agricultural production due to precise/strict market demands to farmers.



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



LOGISTICS

Handling & transportation with standard containers that do not reproduce the ideal conditions of respiration rates for each type of food product, reducing its quality.



Smart and reusable food containers will be designed to diminish food losses during transportation.



PROCESSING

MARK

CONSUMPTION

Inefficient performance of biobased food packaging, with improvable shelf-life, O barrier, strength, stability and compostability.



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





Retailers/wholesalers discard food due to inadequate cold chain/quality & unsustainable practices from retailers/wholesalers in the marketing stage.



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





Food waste per person in the EU ranges between 101-125 kg per year due to exceeded expiration date, lack of awareness, food appearance or label misinterpretation.



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



WHATis the GOAL?

SISTERS will be a key EU project addressing the problem in a holistic way, reducing Food Loss & Waste by 27.4% and CO2 emissions by around 20% in the case studies.























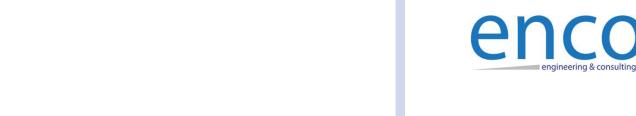




































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