



SISTERS



Strategies for supermarkets to minimize food loss and waste

SISTERS Project
Practice Abstracts

No. 25

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Country/region:
Spain

Keywords:
#retailing
#wholesaling
#marketingstage
#consumerawareness
#zerowaste

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The problem

Food warehouses, **crucial in supplying supermarkets**, encounter substantial challenges regarding food loss and waste.

The solution

To tackle these challenges, customized approaches like **advocating for zero-waste practices driven by the pursuit of a seal of excellence**, currently under development by the SISTERS project, can be adopted within warehouses to reduce food loss and waste.

Benefits



Improved Efficiency

Streamlining inventory management processes reduces waste and enhances operational efficiency.



Cost Savings

Minimizing food loss and waste leads to cost savings, improving overall profitability.



Enhanced Sustainability

By reducing food waste, warehouses contribute to minimizing resource consumption and greenhouse gas emissions.



Co-funded by
the European Union

This project has received funding from the European Union's Horizon 2020 research and innovation programme under **Grant Agreement No. 101037796**



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PRACTICAL RECOMMENDATIONS

- **Efficient Inventory Management:** optimize stock levels and identify expiring items using data-driven approaches.
- **Smart Storage Practices:** extend shelf life and prevent damage to perishable goods through proper storage techniques.
- **Collaboration with Suppliers:** improve forecasting accuracy and prevent overstocking or understocking by working closely with suppliers.
- **Just-in-Time Delivery:** minimize inventory holding times and spoilage risks with just-in-time delivery practices.
- **Regular Monitoring:** conduct frequent audits of inventory and storage conditions to address waste sources.
- **Employee Training:** train warehouse staff on handling, shelf rotation, and waste reduction strategies.
- **Donation Programs:** partner with food banks to donate surplus items that cannot be sold within the supply chain.



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.