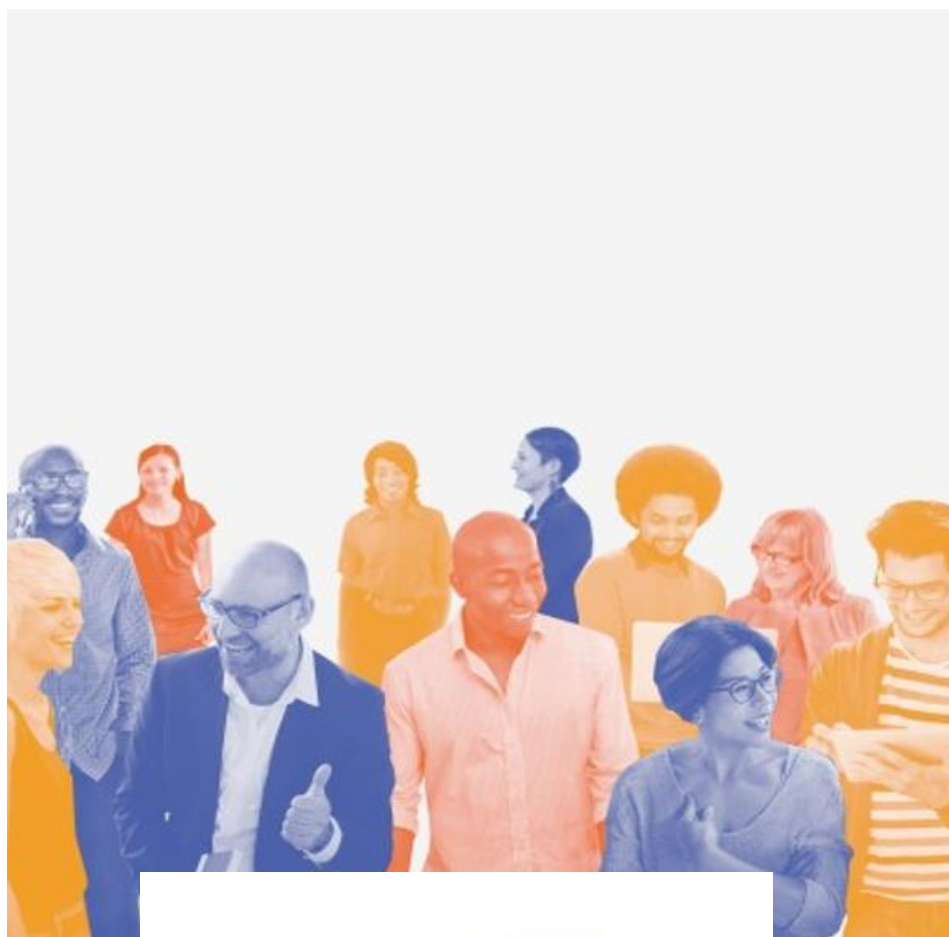


European Citizens' Panel on Food Waste

Session 3

10.02.-12.02.2023



#FoodWasteEU

1. Overview

The European Citizens' Panel on Food Waste consists of 150 randomly selected citizens and met for three sessions. During the first session, which took place on 16-18 December 2022 in Brussels, citizens developed possible approaches for the prevention and reduction of food waste that they identified as most fruitful for further discussions in the upcoming sessions. After the session, the panel's Knowledge Committee then grouped these into three topic blocks:

1. "Cooperation in the food value chain: From farm to fork"
2. "Food business initiatives"
3. "Supporting consumer behavioural change"

The second session of the panel was held online on 20-22 January 2023 and dedicated to drafting first concrete ideas that would form the basis for citizens' recommendations to reduce food waste. Following an iterative, "peer review" process, citizens in the same 12 working groups as for sessions 1 and 2 reviewed and built-on each other's work, putting forward food waste reduction ideas.

During the third session on 10-12 February 2023, the citizens finalized their recommendations. Meeting in person in Brussels, they discussed in working groups the feedback and input provided by experts and resource persons from different backgrounds before finalizing the recommendations in the 12 working groups. In a final voting procedure, all citizens expressed their agreement or disagreement with each recommendation.

Throughout the panel, the following experts were part of the Knowledge Committee:

- **Anne-Laure Gassin**, *Team Leader, Farm to Fork Strategy Unit, Directorate-General for Health and Food Safety, European Commission*
- **Toine Timmermans**, *Program Manager Sustainable Food Chains at Wageningen University*
- **Gyula Kasza**, *Coordinator of Maradék Nélkül (Project Wasteless), the national food waste prevention programme of Hungary; Associate Professor at University of Veterinary Medicine Hungary*
- **Laura Fernández Celemín**, *Director General, European Food Information Council*
- **Maïwenn L'Hoir**, *Project Manager for the fight against food waste and food insecurity – sustainable food, Ministry of Agriculture and Food Sovereignty, France*
- **Betty Chang**, *Area lead – food waste, European Food Information Council*

Day 1 (Friday)

The first day of this final session was dedicated to receiving and discussing feedback on the ideas for recommendations drafted in session 2. In a plenary session, expert speakers of various backgrounds (see list below) provided their overall observations and insights on the ideas proposed by citizens. From their specific perspective, they highlighted where they saw either gaps or opportunities to improve citizens' ideas in terms of their possible impact on food waste prevention. Afterwards, citizens had the chance to discuss with experts how to further develop their ideas in three parallel plenary sessions, each addressing a specific topic block. Here, four working groups, including up to 50 citizens, each met three experts (see lists below) and exchanged on how to further develop their ideas.

Day 2 (Saturday)

Based on their original ideas, the input and feedback received during the plenaries as well as on the following discussions, citizens returned to the 12 working groups to draft, elaborate, specify, and finalize their recommendations. During this focussed process, they identified key questions and missing information hampering the formulation of comprehensive yet precise recommendations. To answer these questions and break potential deadlocks, several experts briefly joined the discussions for short exchanges, before citizens finalized their recommendations, supported in their consensus finding by experienced facilitators.

Day 3 (Sunday)

In the final plenary session, rapporteurs of the 12 working groups presented their respective recommendations to the whole panel. Following the presentation of all recommendations per topic block, the moderators read the titles of each recommendation, one by one, during which citizens were asked to vote “in favour” or “against” in a confidential, written voting process. The title of the recommendations and voting results can be found in the results section below. After a presentation of the voting results by the main moderators, citizens shared feedback regarding their experience in the citizens’ panel with each other and the European Commission officials. Lastly, the panel was concluded with words of appreciation by Colin Scicluna, Head of Cabinet of the Vice-President for Democracy & Demography, European Commission, Sandra Gallina, Director-General DG SANTE, and Pia Ahrenkilde Hansen, Director-General DG COMM.

The speakers of the third session were:

Transversal topics

- **Toine Timmermans**, *Program Manager Sustainable Food Chains at Wageningen University*
- **Anja De Cunto**, *Team leader for Food at EUROCITIES*
- **Maiwenn L'Hoir**, *Project Manager for the fight against food waste and food insecurity - sustainable food, Ministry of Agriculture and Food Sovereignty, France*

Topic block 1: “Cooperation in the food value chain: From farm to fork”

- **Angela Frigo**, *Secretary General, European Food Banks Federation (FEBA)*
- **Eva Sali**, *Policy Advisor, Food safety, Copa Cogeca*
- **Luc Lignon**, *Director of Food Policy Department, City of Montpellier, France*

Topic block 2: “Food business initiatives”

- **Els Bedert**, *Director, Product Policy & Sustainability, EuroCommerce*
- **Timothy John Hobley**, *Associate Professor, Technical University of Denmark, National Food Institute*
- **Minna Huttunen**, *Ministerial Adviser at the Ministry of Agriculture and Forestry, Finland*

Topic block 3: “Supporting consumer behavioural change”

- **Gyula Kasza**, *Coordinator of Maradék Nélkül (Project Wasteless), the national food waste prevention programme of Hungary; Associate Professor at University of Veterinary Medicine Hungary*
- **Camille Perrin**, *Senior Food Policy Officer, European Consumer Organisation (BEUC)*
- **Marjolijn Schrijnen**, *Senior Project Manager, Netherlands Nutrition Centre*

2. Short agenda

Friday (10/02)	Plenary		
12.30-13.45	Arrival and lunch		
14.00-14.30	Welcoming and presentation of the agenda		
14.30-15.30	Inputs on transversal topics and goal of the recommendations		
15.30-16.00	Coffee break		
16.00-18.00	Three sub-plenaries		
	Working Groups 1-4:Topic block II “Food business initiatives”	Working Groups 5-8: Topic block III “Supporting consumer behavioural change”	Working Groups 9-12: Topic block I “Cooperation in the food value chain: Fromfarm to fork”
Saturday (11/02)	Working Groups		
09.00-10.30	Deliberation on idea 1 and drafting of recommendation 1		
10.30-11.00	Coffee break		
11.00-12.30	Deliberation on idea 2 and drafting of recommendation 2		
12.30-14.00	Lunch break		
14.00-15.30	Experts’ inputs on draft recommendations 1 and 2		
15.30-16.00	Coffee break		
16.00-17.30	Finalizing of recommendations 1 and 2		
Sunday (12/02)	Plenary		
09.00-09.15	Welcoming back		
09.15-09.50	Presentation of recommendations on topic block 1 and voting		
09.50-10.25	Presentation of recommendations on topic block 2 and voting		
10.25-11.00	Presentation of recommendations on topic block 3 and voting		
11.00-11.30	Coffee break		
11.30-11.45	Family photo		
11.45-12.15	Presentation of results		
12.15-12.45	Ceremonial moments and official speeches by EU institutions		
12.45-13.00	Farewell		

3. Recordings of plenary sessions

- **10.02.2023 / Plenary and Topic Block II Plenary:** <https://webcast.ec.europa.eu/european-citizens-panel-on-food-waste-session-3-20230210-gasp>
- **10.02.2023 / Topic Block III Plenary:** <https://webcast.ec.europa.eu/european-citizens-panel-on-food-waste-session-3-20230210-jenk>
- **10.02.2023: Topic Block I Plenary:** <https://webcast.ec.europa.eu/european-citizens-panel-on-food-waste-session-3-20230210-mans>
- **12.02.2023 / Plenary:** <https://webcast.ec.europa.eu/european-citizens-panel-on-food-waste-session-3-20230212>

4. Voting results of the final recommendations

No	Title	In favour	Against	Abstained
1	The closer the farmer, the happier the consumer: Less waste, more sustainability	120	15	5
2	Tastes of home: Public and private support for local farming to reduce food waste	119	9	12
3	Share don't waste!	93	31	16
4	Sharing of data and best practices across Europe	97	27	16
5	Gathering data across the food supply chain	101	28	11
6	Citizens' voices matter: Citizen participation in European food policy	91	37	12
7	Just picked: The value of seasonal food	103	26	11
8	EU-wide food exchange network	84	41	14
9	Planned purchases and redistribution	85	38	16
10	Restaurants stand for "enjoy without wasting"	113	17	9
11	All waste has a weight	73	48	18
12	A mandatory reporting system for transparency coupled with penalties and rewards	68	56	15
13	EU-wide legislation on the destruction of unsold food products - a peer learning approach across Member States	109	20	10
14	Transparency on food waste for visibility and action	102	22	15
15	Innovation in packaging and use of packaging when needed	116	18	5
16	Broadening the definition of food waste in order to save unharvested food	110	19	10
17	Encouraging adults to take action on food waste as a priority	113	20	6
18	Nutritional awareness and sustainable food in primary and secondary schools	123	9	7
19	Promote and support food sharing applications and platforms connecting consumers with each other	97	25	17
20	Save food, save money: A European campaign against food waste in cooperation with food retailers on four weekends a year	98	31	10
21	"Stop food waste": A week of food waste awareness at school	116	16	7
22	To provide consumers keys to be aware and independent on their impact on food waste and to understand how to process, preserve and reuse a product before and after the date has passed. ("use by" date is a safety date after which a product should not be consumed; "best before" indicates the date until which a product keeps its optimal quality)	108	26	5
23	The implementation of standardized practices at the retail level when promoting to consumers products close to the expiration date.	109	18	12