Food 4 Future celebrates its second edition from May 17 to 19 in Bilbao (Spain)

Technology and relocation: two levers of change to reduce food waste

Food 4 Future 2022 will analyze the impact of food waste on the current climate crisis and what possible solutions are being implemented by agrifood companies

Organizations such as Invisible Foods, DOEN Foundation and Blendhub will share their value propositions at the Food Loss & Waste Reduction forum

Madrid, 5 May 2022 - Citizens of developed countries top the list of the biggest food wasters in the food chain. Specifically, 53% of waste comes from households, followed by food processing (19%) and catering and restaurant services (12%). According to the Food and Agriculture Organization of the United Nations (FAO), **we throw away 1,300 million tons of food per year**, a figure related, among other factors, to the food habits currently in place, such as buying more food than is needed, or to inadequate management of the logistics chain, which leads to poor food preservation and subsequent loss.

For this reason, **Food 4 Future - Expo Foodtech**, the reference forum on innovation for professionals throughout the value chain of the food sector, which will take place from **May 17 to 19 in Bilbao (Spain)**, will delve into this problem in the Food Loss & Waste Reduction forum, where the current situation of waste in the food industry will be analyzed and solutions will be proposed, such as new business models based on the circular economy. During the three days of F4F2022, companies from primary production, industry, distribution and catering, such as **Mercabarna** or **Campos Estela**, will present at the Food 4 Future World Summit, the largest European congress on foodtech innovation, the projects they are promoting to prevent food losses and waste.

Jaime Zufía, Coordinator of AZTI's Efficient and Sustainable Processes area, explains that, *"first of all, we must bear in mind that the production, transformation, transport and consumption of food requires the use of natural resources such as water and energy. Also, it generates a series of waste and emissions. Among other impacts, this accounts for between 25% and 30% of the total greenhouse gas (GHG) emissions that have caused the current climate crisis. As a result, all the effort to produce and bring food to the consumer, when it is not consumed, is wasted".*

Industry 4.0 as a solution for process improvement

One of the keys that can become a solution to solving food and beverage waste is technology. In the case of food packaging, new developments in R&D have led to the emergence of packaging created with sustainable materials or mono-materials, which helps to minimize environmental impact and promote the circular economy. Likewise, good preservation of the product with appropriate packaging also leads to a longer shelf life and, consequently, a reduction in waste.

In this sense, Industry 4.0 technologies, such as Artificial Intelligence or IoT, are also part of the formula to put an end to food wastage and also to gain competitiveness and efficiency. The digitization of processes, among other benefits, can detect possible failures, such as the maintenance of cold in the supply chain, reinforce decision-making or know all the traceability to keep food in good condition and avoid waste. Experts such as Neville M. Mchina, Co-Founder and CEO of Invisible Foods, a leading company in providing market solutions based on data to combat food loss and promote a circular food system; or Mirjam Niessen, Impact investment manager of DOEN Foundation, an organization that provides financial support to entrepreneurs with social, sustainable and cultural initiatives, will discuss at the Food Loss & Waste Reduction forum the use of IoT sensors to reduce food waste.

How will we feed 10 billion people in 2050?

Another of the issues to be addressed at Food 4 Future 2022 is the current global food production system, which experts such as Henrik S. Kristensen, founder of Blendhub, point out has become obsolete due to rapid population growth, urbanization, natural resource management, droughts and energy access, among other factors. Kristensen will be at F4F2022 to share his vision based on the relocation of the industry, the adaptation of recipes to local needs and tastes, the application of exponential technologies and collaboration between supply chain stakeholders at local and global levels.

To develop this forum, Food 4 Future has the support of the Basque Government, the City Council of Bilbao, the Provincial Council of Bizkaia, the Ministry of Agriculture, Fisheries and Food (MAPA), the Basque Trade and ICEX; along with associations and leading organizations in this industry such as HAZI, NEIKER, ELIKA, EIT Food, ILSI Europe, Eatable Adventures Food for Life, SPRI, Eatable Adventures, ERIAFF, Santelmo Business School, FIAB or IASP (International Association of Science Parks and Areas of Innovation).

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About Food 4 Future (F4F): Food 4 Future is the innovation event for professionals from the entire food industry value chain. For three days, F4F will bring together, at Bilbao Exhibitions Centre (BEC), more than 6,000 visitors and 200 exhibitors to present the latest solutions in food tech, robotics and automation, food safety and processing and packaging techniques for the different segments of the food industry. It will also host the Food 4 Future World Summit, the largest European congress to discover the latest trends, success stories and tools to transform the food and beverage industry. Food 4 Future is organized by NEBEXT and AZTI.

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