



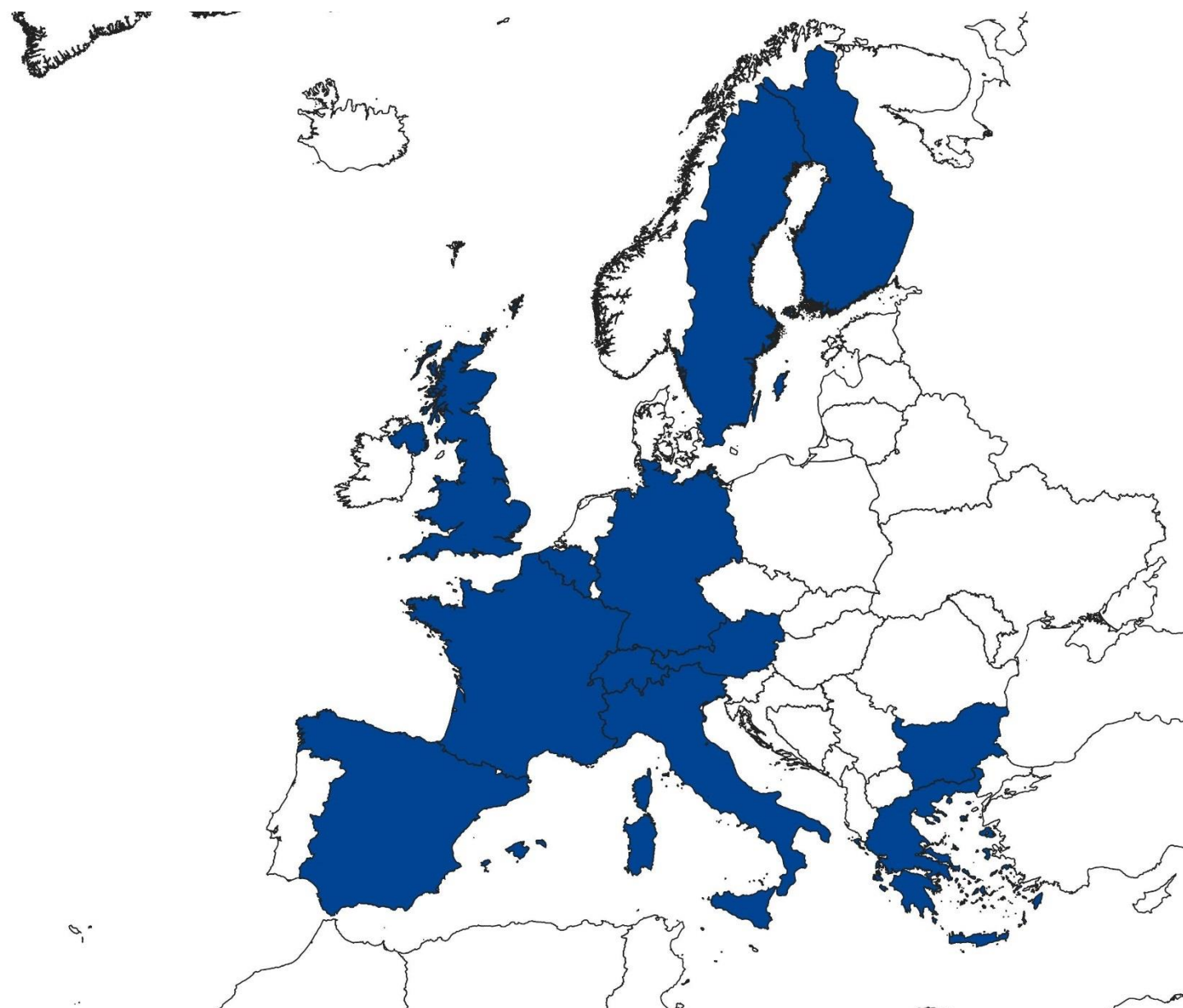
Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste



KEY FACTS

- **27 partners** from 12 countries (EU+UK and Switzerland)
- University of Tuscia is the coordinator
- 5.5 million € funding, 6 million € cost
- **Duration:** from 1st November 2020 up to 28th February 2025
- **Consortium:** 9 universities and research institutes, 8 start-ups/innovation providers, 7 companies working in the food sector, 2 public institutions, 1 communication partner

KEY FACTS



1	UNIVERSITA DEGLI STUDI DELLA TUSCIA	UNITUS	Italy
2	ALMA MATER STUDIORUM - UNIVERSITA DI BOLOGNA	UNIBO	Italy
3	SVERIGES LANTBRUKSUNIVERSITET	SLU	Sweden
4	FACHHOCHSCHULE MUNSTER	ISUN	Germany
5	THE JAMES HUTTON INSTITUTE	JHI	United Kingdom
6	UNIVERSITAET FUER BODENKULTUR WIEN	BOKU	Austria
7	TAMPEREEN KORKEAKOULUSAATIO SR	TAU	Finland
8	CHAROKOPEIO PANEPISTIMIO	HUA	Greece
9	OSTERREICHISCHES OKOLOGIE-INSTITUT	AIE	Austria
10	ELHUYAR FUNDAZIOA	ELH	Spain
11	MATOMATIC AB	MATO	Sweden
12	UNVERSCHWENDET GMBH	UNV	Austria
13	AKADEMIE DEUTSCHES BAECKERHANDWERKNORD GGMBH	ADB	Germany
14	FORESIGHTEE	FOR	Belgium
15	LEROMA GMBH	LER	Germany
16	MITAKUS ANALYTICS UG	MITA	Germany
17	KITRO SA	KITRO	Switzerland
18	REGIONE EMILIA ROMAGNA	RER	Italy
19	PIANETA COSPEA SRL	PICO	Italy
20	COGZUM BULGARIA OOD	COZ	Bulgaria
21	UPPSALA KOMMUN	UPP	Sweden
22	RECUPERIAMO SRL	REG	Italy
23	ANTEGON GMBH	FT	Germany
24	CONFEDERAZIONE NAZIONALE DELL'ARTIGIANATO E DELLA PICCOLA E MEDIA IMPRESA ASSOCIAZIONE DI VITERBO E CIVITAVECCHIA	CNA	Italy
25	ASSEMBLEE DES REGIONS EUROPEENNES FRUITIERES LEGUMIERES ET HORTICOLES	ARE	France
26	L.V.L ANONYMI EMPORIKI TOYRISTIKI KKSENODOXEIAKI KATASKEVASTIKI ETAIREIA	BLU	Greece
27	IRIDANOS-INABELOS ANONYMI ETAIREIATOURISTIKES KSENODOXEIAKES KAI AGROTIKES EPIXEIRISEIS	THA	Greece

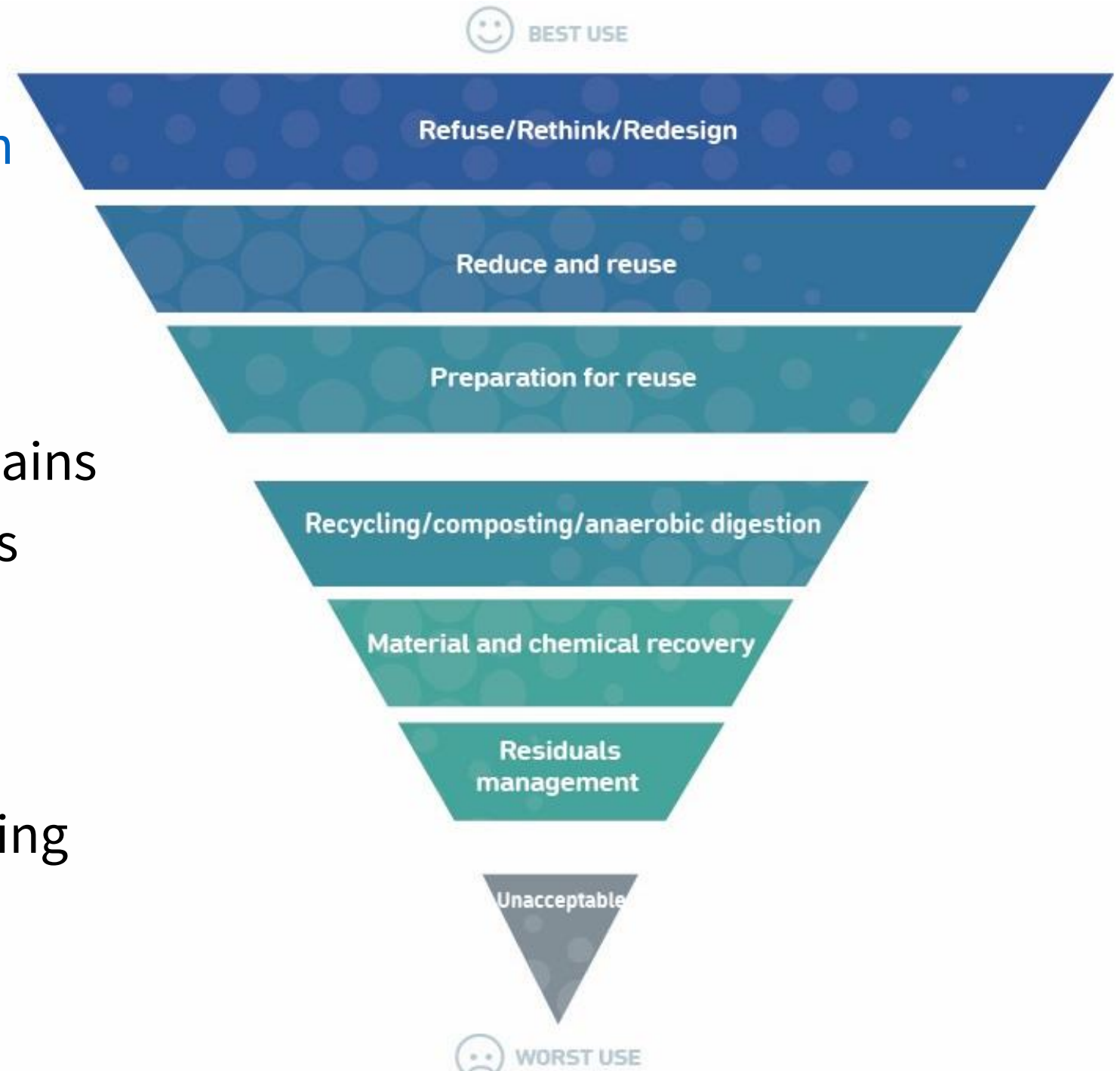
OBJECTIVE

To **co-design, together with actors of the food chain,**
low-waste value chains by supporting
the demonstration of a portfolio of innovations
in the fruits & vegetables, bakery products and fish value chains,
as well as in a-home and out-of-home consumption.

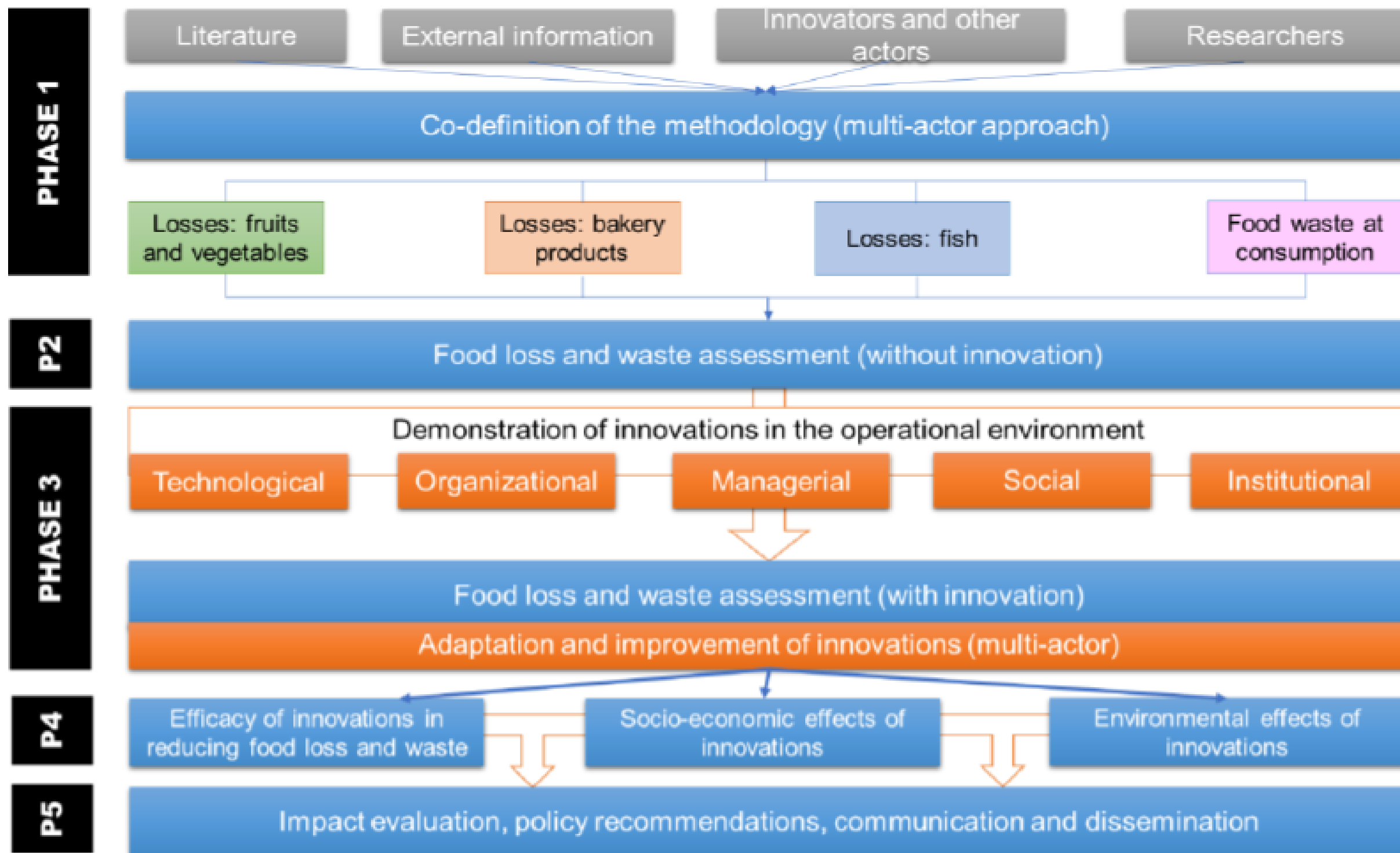


CONCEPT

- Food waste hierarchy
- Focus on
 - Prevention
 - Reuse
- Co-design of improved food chains together with food chain actors
- Demonstration of a set of innovations
- Selected chains → those showing higher food waste



PHASES OF THE PROJECT



INNOVATIONS

Some examples...

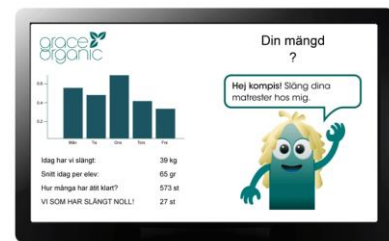


Plate Waste Tracker®



Our Hardware.

A fully automated device and scale, with your trash bin, captures an image and weight of each food item thrown away.



Our Software.

Your personal food waste data on an online dashboard. Detailed overviews and actionable insights that save costs and increase food profit margin.



Our Community.

An extra support platform made up of hospitality professionals, sharing their tips and stories of what worked for them.



How it works?

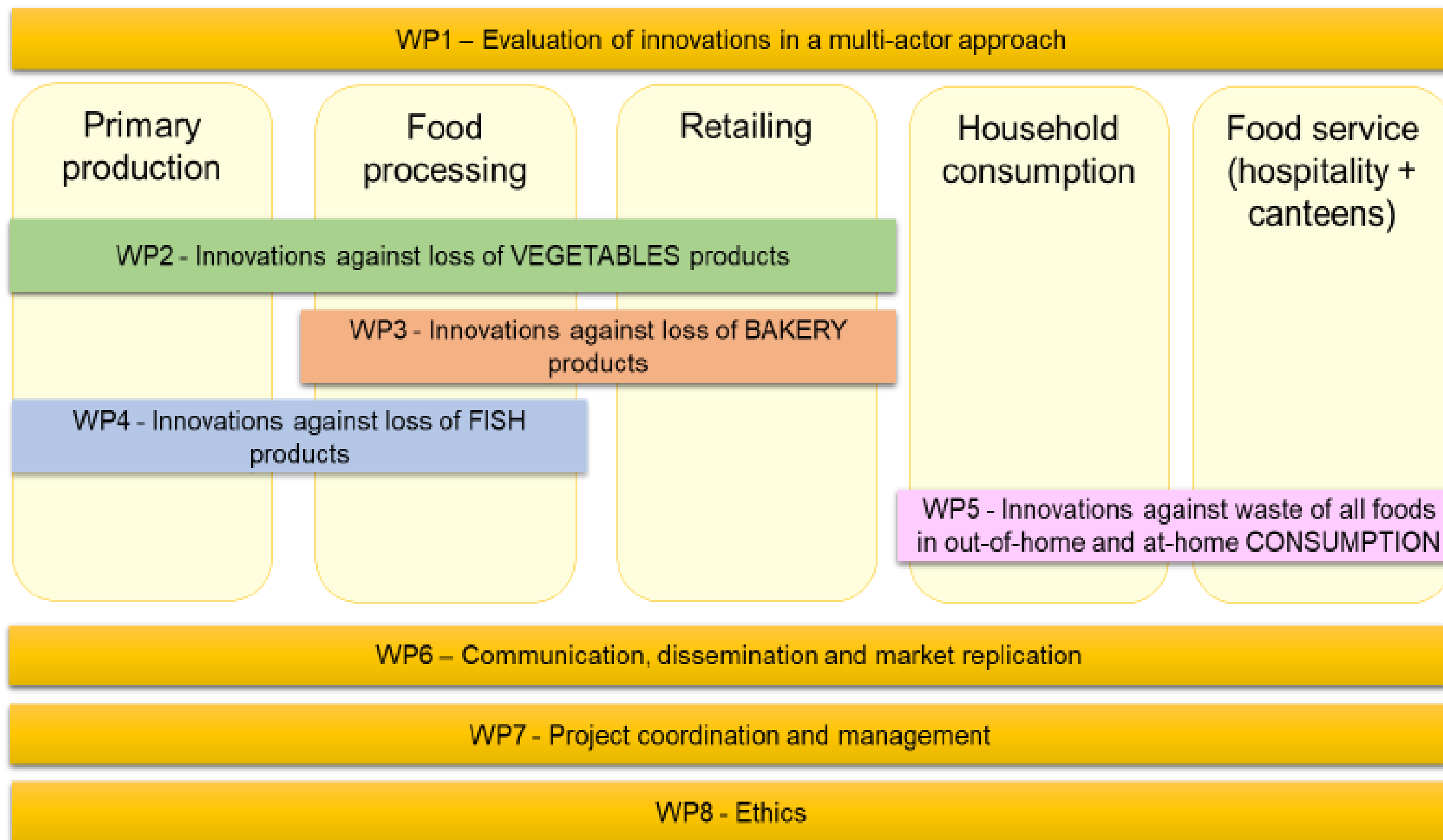
Machine learning learns from your historical data and other influencing parameters: internal factors such as promotions, and external trends such as local weather and public holidays.

- ✓ Takes more parameters into account
- ✓ Finds hidden patterns in the data
- ✓ Learns automatically and picks up new trends a lot faster (than statistics for example)



...e molte altre...

WORK PACKAGES



CONTACTS

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