

Zero Waste Live!



12 December 2019 - 2 p.m. CET

FOOD WASTE PREVENTION



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City of Bruges

B R U
G G E

Brugge Smaakt: a sustainable food story

City of Bruges

12/12/2019

Webinar Zero Waste Cities

City of Bruges

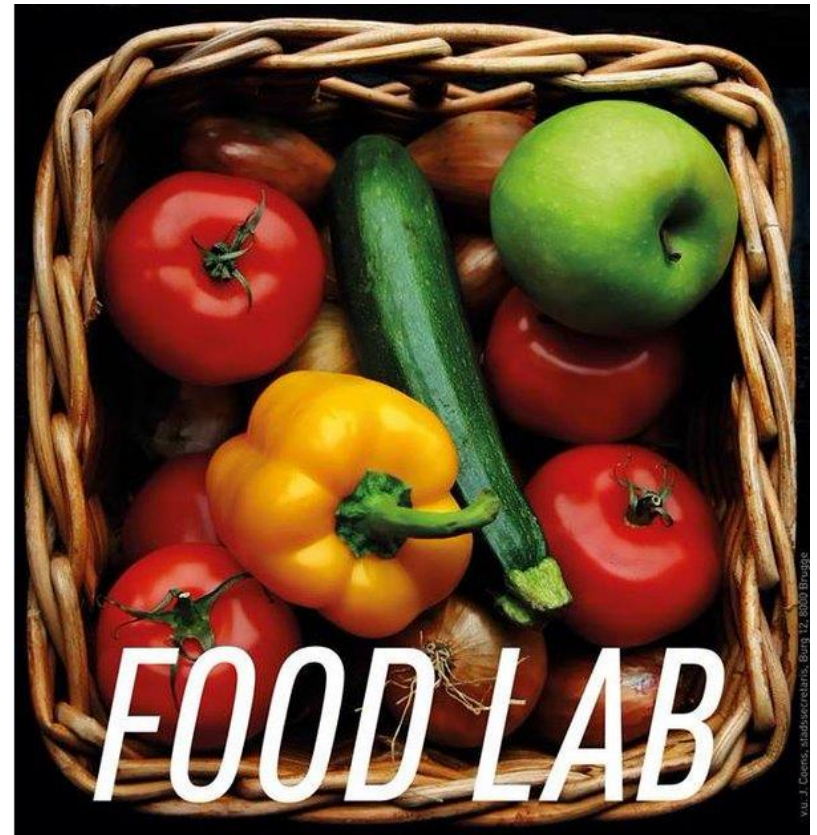
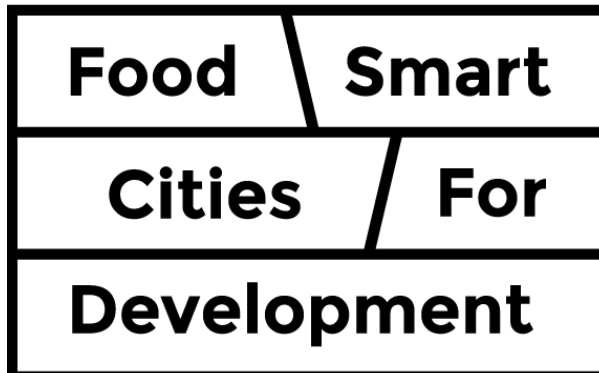
120.000 inhabitants

138,4 km²

854,65 inh./km²



Start up sustainable food strategy in Bruges



B R U
G G E

Brugge Smaakt

https://www.youtube.com/watch?time_continue=2&v=LyXgJt-kf1o



6 priorities of the sustainable food strategy for Bruges:

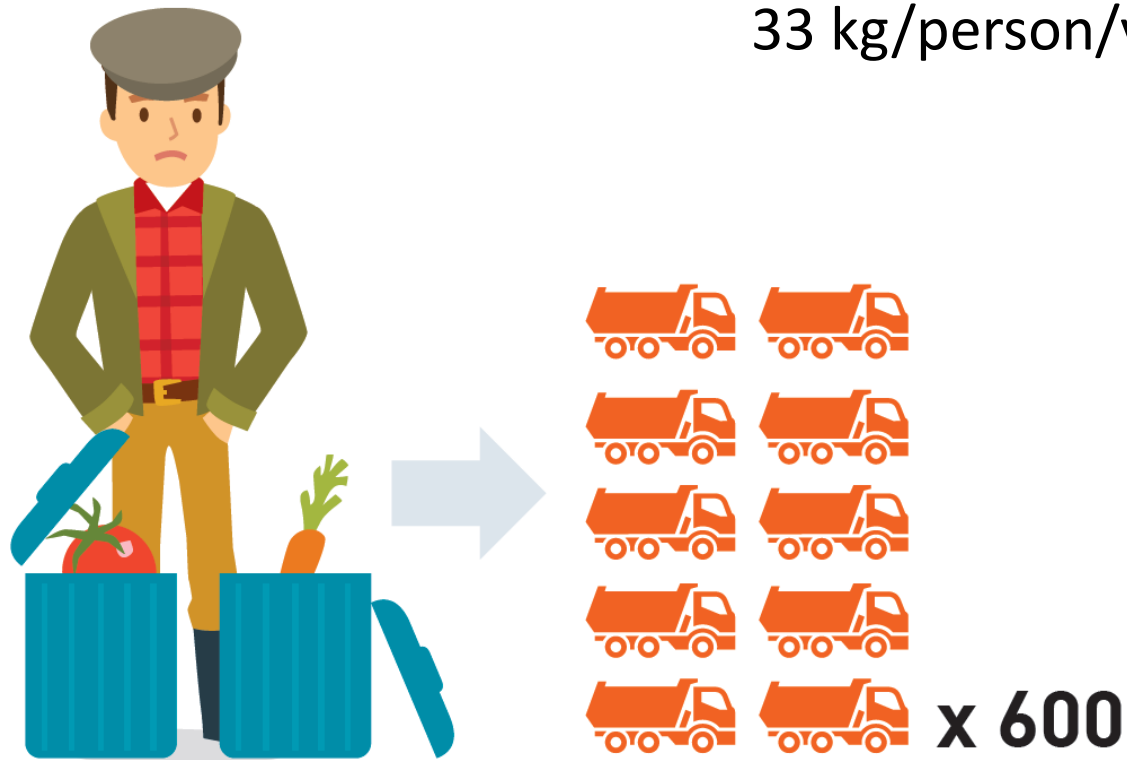
- 1 Short chain
- 2 Urban gardening
- 3 Urban agriculture
- **4 Food waste prevention (prevention – redistribution)**
- 5 Fair trade
- 6 Education

Manual sustainable food on events



Food waste in Flanders region

33 kg/person/year!



Food waste diagnosis results in actions

- *thesis about foodwaste in retailsector (supermarkets)- FLAVOUR (interreg)
- *foodwaste project in healthcare sector
- *foodwaste estimation tool (foodwin)
- *2020-2022: climate project: foodwaste household

Food waste measurements in retail sector

*thesisstudent social work
input from supermarkets and social
organisations/volunteers

➔ 15000 kg foodsurplus/week

Now: 70 ton/year is collected



Food waste measurements in retail sector

*to measure is to know- estimate CO₂ reduction

Reduction of 20% foodsurplus (150 ton)

= 381 ton CO₂ reduction

(~ 2540 solar boilers)

Food waste in health care

- 18- 40% food waste in healthcare (UK- Netherlands)- possible to reduce by half
- Estimated in Flanders: 15.240 ton/year
- Bruges?



Food Waste in health care

Partners:

- Environmental/climate departement
- Food Lab
- Foodwin
- OVAM
- WVG



SAMEN MAKEN WE
MORGEN MOOIER

OVAM

Food waste in health care

- ✓ Az St Jan
- ✓ Az St Lucas
- ✓ vzw de Kade,
campus Het Anker
- ✓ Rudderstove-WZC



Food waste in health care



Step 1

Measure



Step 2

solutions



Step 3

Action



Step 4

Impact

Food Waste in health care

Measurement:

- *Preparation (method univ. Wageningen)
- *Collecting challenges



Food Waste in health care



Food Waste in health care



Food Waste in health care



Invulschema 4 : Bordresten. Tel per afdeling het aantal componenten die op de borden overblijven. Gehele stuks, tel je als 1. Daarnaast kan je ook inschatten of 1/2 of 1/4 overblijft van elk component.

Component	115		Component	125	
	Afdeling 1	Afdeling 2		Afdeling 1	Afdeling 2
Confituur (nm+diab)	3,5x	3x	Brood met korst	10 Sn.	10 Sn.
Chocopasta (nm+diab)	1x	1,25x	Brood zonder korst		
Peperkoek			Beschoit		1x
Honing			Sandwich		0,5x
Luikse siroop			grany		
Speculaas			vitabis		
Bruin suikerpotje			cornflakes		
Speculaaspasta			Gekookte ham	113	
boter/marge/minar	5,5x	8,5x	Kalkoenham		
Yoghurt (+ of - suiker, met of zonder fruit of vol)	2x	3x	Salami		
Appel			Smeerpastei		
Sinaasappel			Ham		
Banaan			Hardgekookt ei		
Halve banaan			Sneden kaas		1,5x
Kiwi	1x		Smeerkaas	0,5x	1x
Blikfruit (+ of - suiker)			Gouda		
Caramelflan			Magere witte kaas		
Rijstpudding			Brie		
Suiker/zoetstof	15x	5x	Fruitkaas		
Pap			Pudding	2x	1x
Melkecom	7x	4x			
Volle melk		1x			

MIDDAG



Warme Maaltijd
Datum: 11-10-14

Keuken boven- Afwas

Invulschema 1 : Hoeveel plateaus komen in totaal voor de twee afdelingen terug?

Afdeling 115	20	Afdeling Q0-125	13 +
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Invulschema 2 : Hoeveel maaltijden zijn volledig onaangeroerd (incl soep en dessert)?
Tel het aantal onaangeroerde maaltijden op de karren.

Afdeling 115		Afdeling Q0-125	11
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Invulschema 3 : Bordresten? Verzamel per afdeling de bordresten per fractie in de emmers en weeg de emmers. Doe dit voor de twee afdelingen apart.

Afdeling	Groente + bak(g)	Zetmeel + bak (g)	Vlees + bak (g)	Samengesteld + bak (g)	Soep + bak (g)	Saus+ bak (g)	Desser + bakt (g)
Afdeling 115	1053gr	1109gr	1540gr		138gr		
Afdeling Q0							

Opmerkingen:

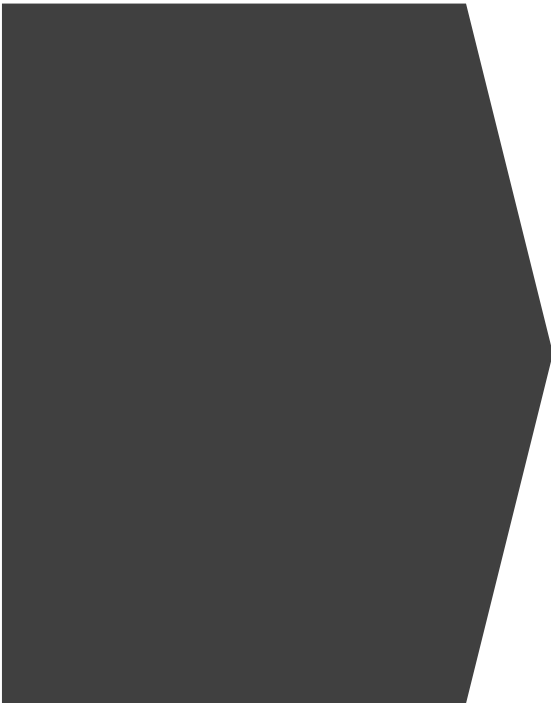
1 becood maaltijd: 3 sn becood, 1/2x melkecom, 1/2x suikere, 1x conf.
3 desseets

Result study:



30-40%
foodwaste

Food Waste in health care

- 
- 287 gr foodwaste hot meals
 - 318 ton/yr foodwaste Bruges healthcaresector
 - ~1017 ton CO₂ emitted
 - Flanders: 12.000 ton foodwaste/yr

Food Waste in health care

- *Lessons learnt
- *Dissemination and evaluation
- *manual



<https://foodlab.brugge.be/brochurea5voedselverlieszorgeng-2>

Food Waste in health care

Key elements

- Participatory approach
- Awareness raising- manual
- Include other aspects (malnutrition)
- Eco and economical impact

Contest sust. Food

2500€!

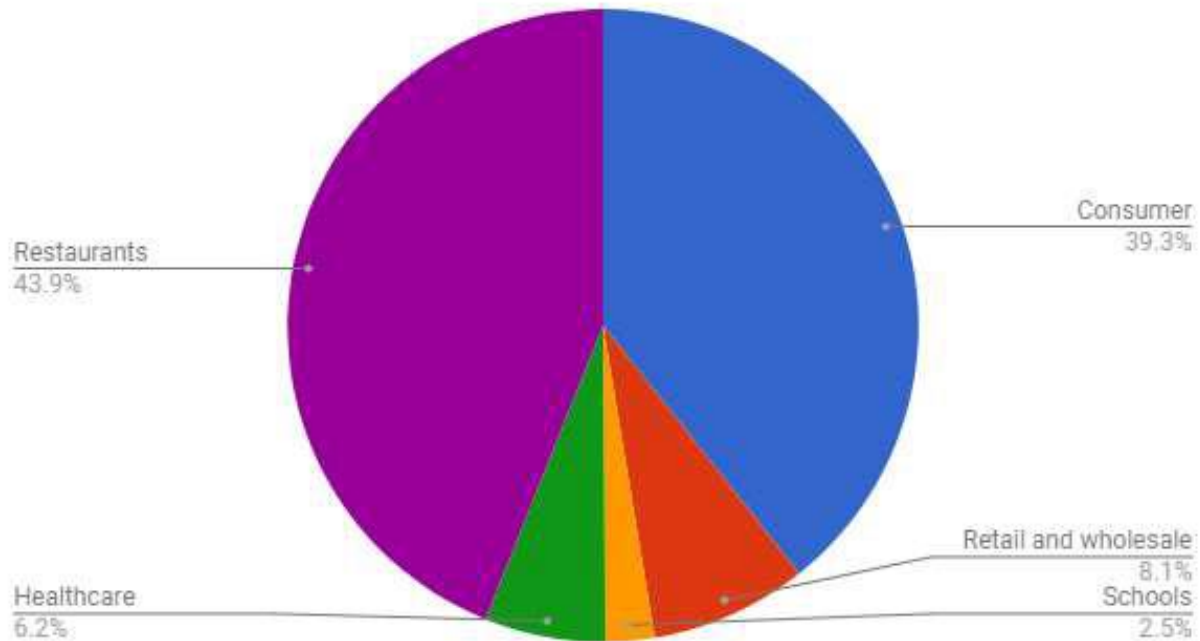
- ✓ neighborhood vegetable gardens
- ✓ Agroforestry projects
- ✓ **Prettyfishburger**
- ✓ Vegucation roadshow
- ✓ **kopjezwam**
- ✓ goodfood@school
- ✓ **soepcafe**

<https://foodlab.brugge.be/wedstrijd-duurzame-voeding>



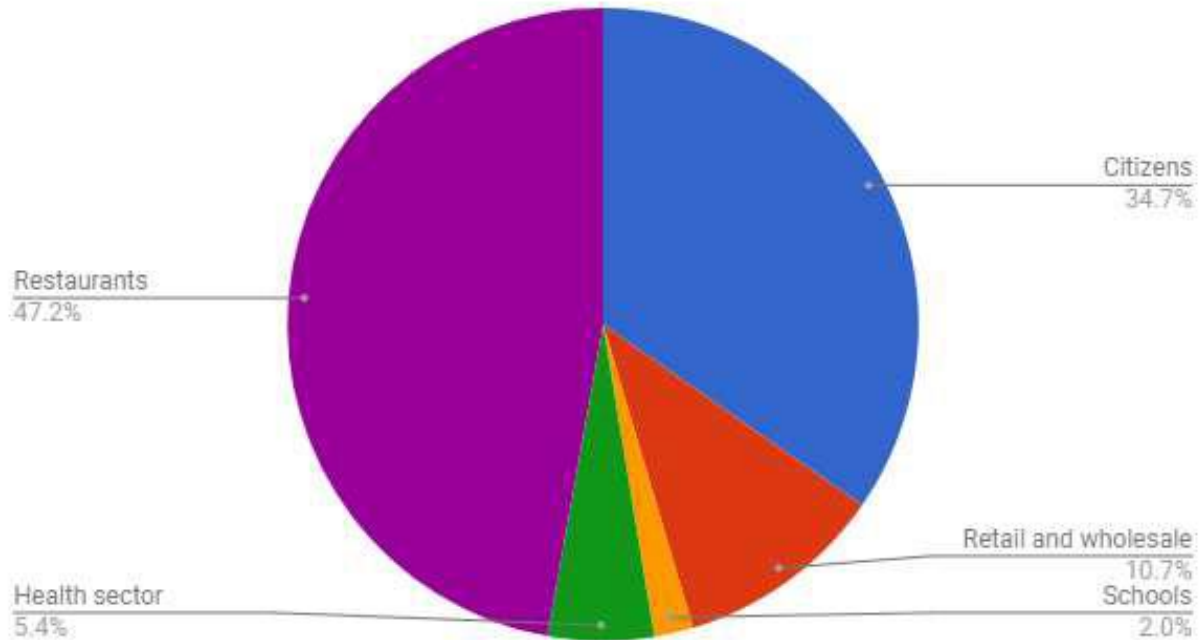
Food waste estimation tool - FoodWIN

Total amount of food wasted















Food waste estimation tool - FoodWIN

Total amount of avoidable food waste





🔍 Wat wil je vinden

 <p>Foodlab 050 47 53 80</p>	 <p>BRUGGESMAAKT</p>	Bruggesmaakt	 <p>EERLIJK BRUGGE</p>	(H)eerlijk Brugge	 <p>BRUGGE FAIR TRADE STAD</p>	Fair Trade	 <p>IK AID DE MISTIES</p>	Voedselverlies
	 <p>Korte Keten</p>	Korte Keten	 <p>GA AAN DE SLAG</p>	Ga aan de slag!	 <p>BRUGS FOOD LAB</p>	Food Lab	 <p>Stadslandbouw</p>	Stadslandbouw
	 <p>VRAAG/AANBOD</p>	Vraag/aanbod	 <p>Activiteiten</p>	Activiteiten	 <p>Contact</p>	Contact	 <p>DOE MEE EN WIN</p>	Wedstrijd

Food Waste in health care

- For more information, visit us
- → on the internet:
<https://foodlab.brugge.be/>
- → on Facebook: Leefmilieu Brugge or Brugs food Lab
- Leefmilieu@brugge.be