



Sustainable
packaging

06 July 2023 - 09:00-11:00

PACKAGED FOOD: FOOD WASTE REDUCTION SOLUTIONS IN FOOD PACKAGING FOR TAKE-AWAY AND RETAIL



Reduce, Reuse, Recycle. The European Union generates around 88 million tons of food waste every year. This means that 20% of the total food production is lost or wasted. The main origin of food waste is in households. However, there is still a 26% from food service and 13% from retail that can be reduced with the efforts of all the industry players. In this workshop we will see 3R applied solutions for retail and take away.

Agenda:

- 09.00 Welcome & General Introduction of the workshop including the 2 Master Classes by Mònica Riera, Packaging Cluster
- 09.05 **Trends and Innovations in the reusable Packaging**
Presentation of the overall theme by Cristina Taverner Head of Academia and Business Relations Dept. Graduate & Undergraduate Lecturer, Elisava
Cristina is going to show us the trends and innovation in the packaging sector related with the reusable Packaging. We are going to understand what the reusable Packaging meaning is and how can we apply it in the food sector
- 09.20 **Sustainable Packaging in Korea by Jun Hur Foodpolis**
- 09.35 Introduction to Digital Master Class 1 “Circular Take-Away Solutions” by Mònica Riera, Packaging Cluster
- 09.35 **How we can close the loop of reusability when the circuit it's either open, hybrid or closed?**
Retoornado®, the first reusable packaging ecosystem proposes closing the loop on reusability. From packaging eco-hygienic design to logistics, washing step and digital engagement.
Presentation by David Esteban, CEO of EcoPack Ideas
- 09.45 **Reusable Packaging Systems: Creating convenience, sustainability, and scalability for takeaway packaging**

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In the last years plastic has been under the attack, however, we don't have a material problem but a consumption problem, we need to move away from single use to multiple use packaging and the way to do it is through reusable packaging systems.

Presentation by Oriol Segarra, Bûmerang

09.55 **Revolutionizing Wine and Spirits Distribution: Embracing Circular Packaging for A Sustainable Future**

- *Who is ecoSPIRITS?*
- *What is our mission?*
- *What is circular packaging technology?*
- *How does ecoSPIRITS create a sustainable future in the wine and spirits industry through its technology?*
- *Examples of wine and spirits industry use case*

Presentation by Anand Subramanian, Ecosprits

10.00 Introduction to Master Class 2 “Sustainable Retail and HORECA” by Mònica Riera, Packaging Cluster

10.00 **Ethylene Colorimetric Ink for Monitoring Fruit Ripening**

The SHEALTHY project focuses on improving the safety, nutritional quality, and shelf life of minimally processed fruits and vegetables through non-thermal sanitization, preservation, and stabilization methods. As part of this project, ITENE has developed an ink that can detect the concentration of external ethylene gas. The ink changes color based on the time and concentration of ethylene exposure, with a lower sensitivity limit of 20 parts per million (ppm). Initially light brown, the ink turns dark blue in the presence of ethylene. Various factors such as compound concentration, binders, printing substrates, ethylene concentrations, and humidity conditions have been evaluated for the ink's performance. This innovative ink has shown promising potential for enhancing fruit management and control before commercialization, reducing losses, and improving fruit quality throughout the supply chain.

Presentation by Inmaculada Lorente, ITENE

10.10 **How to implement reuse in the Foodservice Sector – Areas for change**

Presentation by Cristina Alonso, AREAS

Areas is at the forefront of implementing reusable packaging in their restaurants, making them one of the pioneers in the foodservice industry. In such a volatile and unpredictable scenery and a strict regulations already in action, Areas puts the accent in its commitment with the best environmental practices. How are we decreasing the use of SUP in our shops? Which is the coming future in the HORECA Market? We need

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to make changes in our business. Reusable smallware: an opportunity in the short and long term.

10.20 **How can EU policy promote the reusable packaging industry? The case of the takeaway sector**

New ERA (European Reuse Alliance) is the trade association representing organizations that promote and offer reusable packaging solutions across Europe. One of our main priorities is to help policymakers in establishing the conditions for accelerating the transition towards reuse systems in a robust, cost-effective, and environmentally sound way. The presentation will dive into the key insights building the case for reusable packaging in the takeaway sector.

Presentation by Fernando Rodriguez, General Director of New ERA

10.30 Q & A and Wrap-up

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