



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 tonnes of food waste every year. This means that 20% of the total food production is lost or wasted. The main origin of food waste are 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 applicate in the Food sector*
- 09.20 Presentation of the overall theme from Asian expert TBD
- 09.35 Introduction to Digital Master Class 1 "Circular Take-Away Solutions" by Mònica Riera, Packaging Cluster
- 09.35 **How can we use Recycling Packaging in the Food sector**  
Presentation by David Esteban, CEO of Rebootle  
*Rebootle is a perfect example of reuse Packaging. During this presentation you will see different options of recycling Packaging and the uses you can do.*
- 09.45 **Transformation of a Traditional Business of the Foodservice Sector**  
Presentation by Oriol Segarra, Bumerang
- 09.55 Presentation by Asian company TBD
- 10.00 Introduction to Master Class 2 "Sustainable Retail and HORECA" by Mònica Riera, Packaging Cluster
- 10.00 Presentation by Inmaculada Lorente, ITENE

**Kommenterede [MN1]:** In many times the theme of the 2 Digital Master Classes are really close thematically. I would suggest to include one single lecture covering the topic in its broad sense. I would give then a little extra time.

**Kommenterede [SD2R1]:** I agree however can we count it for two workshops?

10.10 **How to implement reuse in the Foodservice Sector**

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. Cristina will guide us through their journey of implementing reusable packaging and shed light on the challenges they encountered in using this format for take-away food.*

10.20 Presentation by Asian company TBD

10.30 Q & A and Wrap-up