

FARM

Contact info

- A. Name and surname
- B. Company
- C. vat number
- D. Address
- E. City
- F. Province
- G. Corporate role
- H. E-mail
- I. Phone
- J. Website

PRODUCTION OF SURPLUS AND FOOD WASTE

1. What type of products do you produce?

2. how much surplus / food waste does your business produce?

- a. Less than 0.05% of sales
- b. Between 0.05 and 0.1% of sales
- c. Between 0,1% and 0.3% of sales
- d. Between 0.3% and 0.5% of sales
- e. More than 0.5% of sales

3. What is the amount of the over production (no OFMSW) produced during the year? (Indicate quantities and CER codes if possible)

3.1 Unpackaged food:

- a. Fruits and vegetables
- b. Meat
- c. Fish
- d. Dairy product
- e. Bread, flours and derivatives
- f. Other (specify)

3.2 Packaged food (Indicate the 3 main categories and the type of packaging)

- a. Category 1 and packaging



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Coordinator: Department of Engineering, University of Perugia - Italy.



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- b. Category 2 and packaging
- c. Category 3 and packaging

4. Do the quantity and type of selected surplus / Food waste (no OFMSW) follow a seasonality?

- a. YES
- b. NO

4.1 If YES: Specify for each type of surplus / food waste (no OFMSW) the amounts and the periods (months or seasons)

5. do you stock the surplus / Food waste (no OFMSW) in collection centers / warehouses before they are disposed of?

YES
NO

5.1 If YES:

5.1.1 write the storage address

5.1.2 solid waste are stocked in:

- a. loose (bins or tanks)
- b. pallets
- c. Other (specify)

5.1.3 liquid waste are stocked in:

- a. tanks
- b. tanker vehicles
- c. Other (specify)

CAUSES AND MANAGEMENT OF SURPLUS / WASTE FOOD

6. In your opinion, what are the most important causes of the production of Surplus/ food waste? Indicate a score from 1 to 5 for each category

- a. expiry date of the products
- b. damage to product packaging (eg products damaged during warehouse handling, products damaged during in-store transport)
- c. Storage errors
- d. Process waste (technical losses due to the working process)
- e. returned for unsold
- f. Other (Indicate the main cause identified)



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7. How do you manage the surplus/ food waste produced? Indicate a score from 1 to 5 for each category

- a. Application of discounts on products near the expiration date
- b. Direct Donation to charitable organizations or through the Food Bank (specify)
- c. Sale or donation to animal feed company
- d. Sale or donation to compost componay
- e. Sale or donation to bio mass plant
- f. Disposal as waste
- g. Other (specify)

8. Do you already cooperate with associations or projects aimed to reduce food waste?

- a. Yes
- b. No

8.1 If Yes:

- a. Which one?
- b. What kind of service do they offer?
- c. Do these associations distribute informative material?
- d. What kind of informative material?
 - i. *Flyer*
 - ii. *Roll-up*
 - iii. *window stickers ...*

8.2 if NO:

- a. Why not?
- b. Would you be available to collaborate on projects that will help you to manage your food waste? YES/NO
- c. What kind of incentive could make you change your mind:
 - i. Reduction of disposal costs
 - ii. Environmental quality label
 - iii. Other (specify)

9. Would you be interested in using the digestate residue of anaerobic digestion plants fed with food waste as a fertilizer in your fields?

YES
NO

9.1 If YES. How many hectares and what crops do you farm?

9.2 If NO: Why not?

Critical Issues



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10. Would you take part in a working group with the main stakeholders to discuss and propose actions on these issues?

YES

NO

10.1 If YES

- a. How many meetings would you attend?
- b. With which cadence?

10.2 If NO

- a. Why Not?

11. In your opinion, are there any constraints and / or barriers that currently prevent the implementation of activities to reduce food waste? Answer: YES / NO

If YES: **What type of barriers are you facing?**

- a. Economical (specify)
- b. Technological (specify)
- c. Regulatory (specify)
- d. Social (specify)
- e. Other (specify)



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