

## FOOD INDUSTRIES

### 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 product 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. for each type of surplus / waste (no OFMSW) state the percentage that your business produce every year:

- a. fresh food
- b. Dry food
- c. Frozen food



i-REXFO started on September 1st, 2017 with the contribution of the LIFE financial instrument of the European Community LIFE16ENV/IT/000547.

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



i-REXFO is official partner of the FAO Save Food initiatives

[www.fao.org/save-food](http://www.fao.org/save-food)

| Partner



**4. What is the amount of surplus/waste food (no OFMSW) produced during the year? (Indicate quantities and CER codes if possible)**

**4.1 Unpackaged food:**

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

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

- a. Category 1 and packaging
- b. Category 2 and packaging
- c. Category 3 and packaging

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

- a. YES
- b. NO

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

**6. do you stock the surplus / Food waste (no OFMSW) in collection centers / warehouses before being disposed of?**

YES  
NO

**6.1** If YES:

**4.1.1 write the storage address**

**4.1.2 solid waste are stocked in:**

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

**6.1.3 liquid waste are stocked in:**

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



i-REXFO started on September 1st, 2017 with the contribution of the LIFE financial instrument of the European Community LIFE16ENV/IT/000547.

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



i-REXFO is official partner of the FAO Save Food initiatives  
[www.fao.org/save-food](http://www.fao.org/save-food)

| Partner



## CAUSES AND MANAGEMENT OF SURPLUS / WASTE FOOD

**7. 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. Expiration 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 unsold
- f. Other (Indicate the main cause identified)

**8. 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 company
- e. Sale or donation to bio mass plant
- f. Disposal as waste
- g. Other (specify)

**9. Do you already cooperate with associations or project aimed to reduce food waste?**

Yes

No

9.1 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 ...*

9.2 if NO:



i-REXFO started on September 1st, 2017 with the contribution of the LIFE financial instrument of the European Community LIFE16ENV/IT/000547.

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



i-REXFO is official partner of the FAO Save Food initiatives

[www.fao.org/save-food](http://www.fao.org/save-food)

| Partner



- 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)

## Critical Issues

### 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)



i-REXFO started on September 1st, 2017 with the contribution of the LIFE financial instrument of the European Community LIFE16ENV/IT/000547.

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



i-REXFO is official partner of the FAO Save Food initiatives

[www.fao.org/save-food](http://www.fao.org/save-food)

| Partner

