

GDO

Contact info

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

PRODUCTION OF SURPLUS AND FOOD WASTE

1. 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

2. 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

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



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

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

YES

NO

4.1 If YES: Specify for each type of surplus / food waste (no FORSU) 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



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- 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)

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
- 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 biogas plant
- f. Disposal as waste
- g. Other (specify)

8. Do your customers appreciate donations to charitable organizations and food collection days?

YES

NO

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

- a. Yes
- b. 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:

- 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:



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- i. Reduction of disposal costs
- ii. Environmental quality label
- iii. Other (specify)

10. Would you be available to install bins for the collection of packaged food waste in your store for your customers?

YES

NO

11 Do you have an area for the sale of product close to expiration date?

11.1 If YES

a. Who manages these areas?

- i. Director
- ii. Internal manager
- iii. External company
- iv. Non-profit organization
- v. Other

b. How much surface do these areas occupy (m2)?

c. Do you use specific visuals? YES/NO

d. What type of informative material do you use?

- a. Flyers
- b. Roll up
- c. Windows stickers

e. Is there a seasonality in the request of these products? Answer: YES/NO

If YES – Which one? Free answer

11.2 if NO:

a. Would you be willing to cooperate with partners that help you set up and manage a dedicated area for near expiration date sales? Answer YES/NO

12. do you already have an app that allows you to manage the sale of products close to the expiring date?

12.1 If YES

- a. What is its name?
- b. How long have you been using this app? Free answer from the user
- c. Can you estimate how many consumers use it?
- d. How does it facilitate this type of sale?

12.2 if NO:



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a. Would you be interested in introducing and testing an app that would help you reach this goal?
Answer YES/NO

Critical Issues

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

YES

NO

13.1 If YES

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

13.2 If NO

- a. Why Not?

14. 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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