



# Good Practices for Food Waste Reduction in Food Industry

## Food Industry

The aim of this guide is to shed light on the reasons of food waste production in the food processing



- establishing a platform with the involvement of Member States and stakeholders to support the achievement of sustainable development goals for food waste and the sharing of best practices
- clarifying EU legislation on waste, food and forage
- facilitating the use of by products in forage production

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**According to the EUROSTAT report from 2006 Hungary's food production and processing industry produces 11.7 million tons of food, of which 10% is wasted, which is approximately 1.2 million tons**



# GOOD PRACTICES

## **STRATEGY DEVELOPMENT**

**When the preliminary assessment has been finished and evaluated, the process of developing**





**Communicate that our company is making efforts to reduce food waste**

preventive practices, it is still a step in favour of waste management, as the resources used are reintroduced into the food chain

**Storage experiment**





















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# APPENDIX I

TABLES FOR ASSISTING THE MEASUREMENT OF FOOD WASTE

Table for recording the mass of food waste for a period of one week

Day	Date	Expired, spoiled	Waste arising
		raw materials, processing aids (kg)	from A



APPENDIX II

FOOD WASTE PREVENTION CHECKLIST

Please mark the cells describing the current state daily.

FOOD WASTE PREVENTION CHECKLIST	Yes	No	NA
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