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# **NEWSLETTER NO. 1**

**"Methods to reduce food waste in flour products by developing the specific competence of specialists in the sector" – *STOP WASTE TO VET***

**Project no.: 2021-1-RO01-KA220-VET-000028008**

**Programme: Erasmus+: 2021**

**Key Action 2: cooperation Partnership in vocational education and training**

**Implementation period: February 2022 – February 2024**

## **Partners:**

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- **UNIVERSITA DELLA CALABRIA (P2)**
- **UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINĂ VETERINARĂ CLUJ-NAPOCA (P3)**
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Food waste is a global problem that has become increasingly important in recent years. Estimates show that up to a third of food is wasted or lost, a phenomenon that generates very high economic and environmental costs.

In the European Union, around 87.5 million tons of food are lost or wasted each year. The EU and its Member States are committed, through the UN Sustainable Development Goals, to halving the waste of food per capita at retail and consumer levels by 2030, as well as reducing food losses. - along the production and supply chains.

**General objective:**

The general objective of the project is to reduce food waste on flour products in the current conditions of sustainable development and the circular economy in partner countries with effects on all actors involved in the chain of producers-distributors – merchants

**Specific objectives:**

- Improving procedures and means to reduce food waste in institutions from the partner countries
- Decrease food waste on flour products in the production sector of flour products
- Empowering specialists in the distribution and marketing of flour products to save natural resources and protect the environment
  - Strengthening the institutional capacity of partner organizations by achieving exchanges of good practices on reducing food waste in the bakery and flour industry
  - Awareness of specialists in the bakery and flour products industry and in the distribution and marketing chain in partner countries on the importance of reducing food waste of flour products

### **Target group:**

The project will support specialists in the flour products industry in partner countries to save resources in the bakery and flour products industry, thus contributing to reducing food waste.

### **Results**

Within the project, 3 tangible results will be obtained:

1. Curriculum "Means and methods to reduce food waste in the manufacture of flour products"
2. Course handout "Means and methods to reduce food waste in the manufacture of flour products"
3. Guide addressed to specialists in the commercial distribution link for the reduction of food waste for flour products

During the project's implementation 6 conferences for the dissemination of the project's tangible results will be organized and a number of at least 260 specialists will improve their knowledge by participating in these events.

