



Towards a new zero food waste
mindset based on holistic assessment

Glossary

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Version 2.0

ACTION/ INTERVENTION	Any activity designed to reduce the amounts of food waste generated at any point of the food supply chain ¹ .
BIO-WASTE	Biodegradable garden and park waste, food and kitchen waste from households, restaurants, caterers and retail premises and comparable waste from food processing plant ² .
CIRCULARITY	Economic system whereby the value of products, materials and other resources in the economy is maintained for as long as possible, enhancing their efficient use in production and consumption, thereby reducing the environmental impact of their use, minimising waste, and the release of hazardous substances at all stages of their life cycle, including through the application of the waste hierarchy ³ .
EDIBLE PARTS OF FOOD WASTE	"Food" (see definition, including drink) that is removed from the human supply chain (i.e., to end up at the following destinations: landfill, controlled combustion, sewer, co/anaerobic digestion, compost/aerobic digestion or land application) ⁴ .
FINAL CONSUMER	Means the ultimate consumer of a food-stuff who will not use the food as part of any food business operation or activity ²
FOOD	Any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans. Includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment. It includes water after the point of compliance as defines in article 6 of Directive 98/83/EC and without prejudice to the requirements of Directives 80/778/EEC and 98/83/EC ⁵ . Shall not include: a) Feed b) Live animals unless they are prepared for placing on the market for human consumption c) Plants prior to harvesting d) Medicinal products within the meaning of Council Directives 65/65/EEC and 92/73/EEC e) Cosmetics within the meaning of Council Directive 76/768/EEC f) Tobacco and tobacco products within the meaning of Council Directive 89/622/EEC g) Narcotic or psychotropic substances within the meaning of the United Nations Single Convention on Narcotic Drugs, 1961, and the United Nations Convention on Psychotropic Substances, 1971

¹ Caldeira, C., De Laurentiis, V., Sala, S. (2019) Assessment of food waste prevention actions. Development of an evaluation framework to assess the performance of food waste prevention actions. JRC Technical Reports.

² European Union (2008). DIRECTIVE 2008/98/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 19 November 2008 on waste and repealing certain Directives. Official Journal of the European Communities.

³ European Union (2020). REGULATION (EC) 2020/852 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 18 June 2020 on the establishment of a framework to facilitate sustainable investment and amending Regulation (EU) 2019/2088. Official Journal of the European Communities.

⁴ UN ENVIRONMENT PROGRAME (2021). Food Waste Index. Report 2021.

⁵ European Union (2002). REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. Official Journal of the European Communities.

	h) Residues and contaminants
FOOD BUSINESS	Any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing, and distribution of food ⁵ .
FOOD LOSS	The decrease in the quantity or quality of food resulting from decisions and actions by food suppliers in the chain, excluding retailers, food service providers and consumers. Empirically, the term refers to any food that is discarded, incinerated, or otherwise disposed of along the food supply chain, which starts with harvest/slaughter/catch up to but excluding the retail level, and the food does not re-enter the supply chain for any other productive use, such as for feed or seed ⁶ .
FOOD SURPLUS	For the purposes of the Food Waste Index, food surplus refers to food that is redistributed for consumption by people, used for animal feed or used for bio-based materials/biochemical processing ⁴ .
FOOD WASTE	Food waste refers to the decrease in the quantity or quality of food resulting from decisions and actions by retailers, food service providers and consumers ⁶ .
FOOD SYSTEM SUSTAINABILITY	A system that provides and promotes safe, nutritious and healthy food of low environmental impact for all current and future EU citizens in a manner that itself also protects and restores the natural environment and its ecosystem services, is robust and resilient, economically dynamic, just and fair, and socially acceptable and inclusive. It does so without compromising the availability of nutritious and healthy food for people living outside the EU, nor impairing their natural environment ⁷ .
INEDIBLE (OR NON EDIBLE) PARTS	Components associated with a food that, in a particular food supply chain, are not intended to be consumed by humans. Examples of inedible parts associated with food could include bones, rinds and pits/stones. "Inedible parts" do not include packaging that is considered inedible varies among user (e.g., chicken feet are consumed in some food supply chains but not others), changes over time, and is influenced by a range of variables including culture, socio-economic factors, availability, price, technological advances, international trade and geography ⁴ .
PERISHABLE FRESH FOOD	Natural or prepared products, within the categories of vegetables, meat, fish, and cooked dishes ⁸ , that need to be stored under controlled temperature conditions or that have a maximum shelf life of no more than 30 days ⁹ .

⁶ FAO (2019). The State of Food and Agriculture 2019. Moving forward on food loss and waste reduction. Rome. Licence: CC BY-NC-SA 3.0 IGO.

⁷ SAPEA (2020). A Sustainable Food System for the European Union. Evidence Review Report No. 7. (A new Sustainable EU food system initiative will be published in 2023).

⁸ ToNoWaste Grant Agreement.

⁹ Ministerio de Industria, Turismo y Comercio (2005). REAL DECRETO 367/2005, de 8 de abril, por el que se desarrolla el artículo 17.3 de la Ley 7/1996, de 15 de enero, de ordenación del comercio minorista, y se definen los productos de alimentación frescos y perecederos y los productos de gran consumo. BOE. num 100 14242-14244.

PREVENTION	Measures taken before a substance, material or product has become waste, that reduce ² : a) the quantity of waste, including through the re-use of products or the extension of the life span of products b) the adverse impacts of the generated waste on the environment and human health; or c) the content of harmful substances in materials and products
RESILIENCE	The ability of a system, community or society exposed to hazards to resist, absorb, accommodate, adapt to, transform and recover from the effects of a hazard in a timely and efficient manner, including through the preservation and restoration of its essential basic structures and functions through risk management (United Nations Office for Disaster Risk Reduction, 2009) ¹⁰ .
SUSTAINABILITY PRINCIPLES	There are four principles that should be addressed: - The sustainability dimensions (financial-economic, environmental and social) - Inter-generational perspective (time perspective) - Stakeholder approach - Life cycle thinking ¹¹ .
VALORISATION AND CONVERSION	Fractions of food and inedible parts of food removed from the food supply chain to be reused or recycled (animal feed, biobased materials, and biochemical processing) ¹² .
WASTE	Any substance or object which the holder discards or intends or is required to discard ² .

¹⁰ UN ENVIRONMENT PROGRAME (2017). Resilience and Resource Efficiency in cities.

¹¹ Muñoz-Torres, M.J., Fernandez-Izquierdo, M.A., Rivera-Lirio, J.M., Ferrero-Ferrero, I., Escrig-Olmedo, E., Gisbert-Navarro, J.V., Marullo, M.C. (2018). An assessment tool to integrate sustainability principles into the global supply chain. Sustainability, 10(2), 535.

¹² Gustavsson, J., Bos-Brouwers, H., Timmermans, T., Hansen, O. J., Møller, H., Anderson, G., O'connor, C., Soethoudt, H., Quested, T., Easteal, S., Redlingshofer, B. (2014). FUSIONS Definitional framework for food waste-full report. Project report FUSIONS.