



EFFPA

EUROPEAN FORMER FOODSTUFF
PROCESSORS ASSOCIATION

Animal Production, the Key in a European Sustainable Circular Bioeconomy

Keeping Food Losses in the Food Chain

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Animal Task Force – 29 August 2016



EFFPA - General Info

- Founded in January 2014
- Close ties to FEFAC (European Feed Manufacturers Association)
 - EFFPA associate member to FEFAC
- Sector estimate: 3½ million tonnes former foodstuffs processed into feed in the EU
- Potential of 5-6 million tonnes taking into account future innovation and expansion



EFFPA Members & Estimated Tonnage

National Associations	Companies	Estimated tonnage in respective country
VIDO (NL)		200.000
VALORIA (FR)		445.000
UK-FFPA (UK)		650.000
BFAN (DE)		800.000
	TROTEC (BE)	125.000
	DALMA (IT)	200.000
	PROMIC (ES)	300.000
	NUEVO (GR - Observer)	2.500
	SPB Solutions (CA – Associate)	340.000



What are former foodstuffs?

Catalogue of Feed Materials - (REG 68/2013)

*‘Former foodstuffs’ means foodstuffs, **other than catering reflux**, which were manufactured for human consumption in full compliance with the EU food law but which are **no longer intended for human consumption** for practical or logistical reasons or due to problems of manufacturing or packaging defects or other defects and which do **not present any health risks when used as feed.***



Characteristics Former Foodstuffs

- **Unintentional/unavoidable** food losses
 - Intermediate or incorrectly packed/shaped/flavoured/labelled products
 - Seasonal products (sports events, Easter, Christmas, Halloween)
 - Removed from the human consumption market for commercial reasons
- Not “rubbish” – high value feed ingredient
- All about high energy content (sugar, fats/oils, starch)
 - Bread, biscuits, chocolate bars, cakes, pasta, confectionary, cereals, crisps, crackers, snacks...



Former foodstuffs: Food industry by-products



What aren't former foodstuffs?



Animal By-Products (EU Regulation 1069/2009): Former foodstuffs with **animal protein** are **not allowed** in feed for food-producing animals, with the exception of **milk, eggs, honey and porcine gelatine**



Production process



Nutritional Value Processed Former Foodstuffs

	Processed former foodstuffs	Barley	Wheat
Dry matter	88.0%	88.0%	88.0%
Crude protein	10.9%	11.0%	12.4%
Lysine	0.26%	0.38%	0.34%
Crude fat	9.8%	2.8%	2.1%
Crude fiber	2.2%	5.5%	2.7%
Starch	41.9%	51.6%	59.2%
Sugar	14.0%	2.2%	2.4%
Metabolisable energy pig (ME)	15.48 MJ/kg	12.95 MJ/kg	14.43 MJ/kg

Main target: young animals (e.g. piglets)
Source: NRG, VDLUFA, INRA



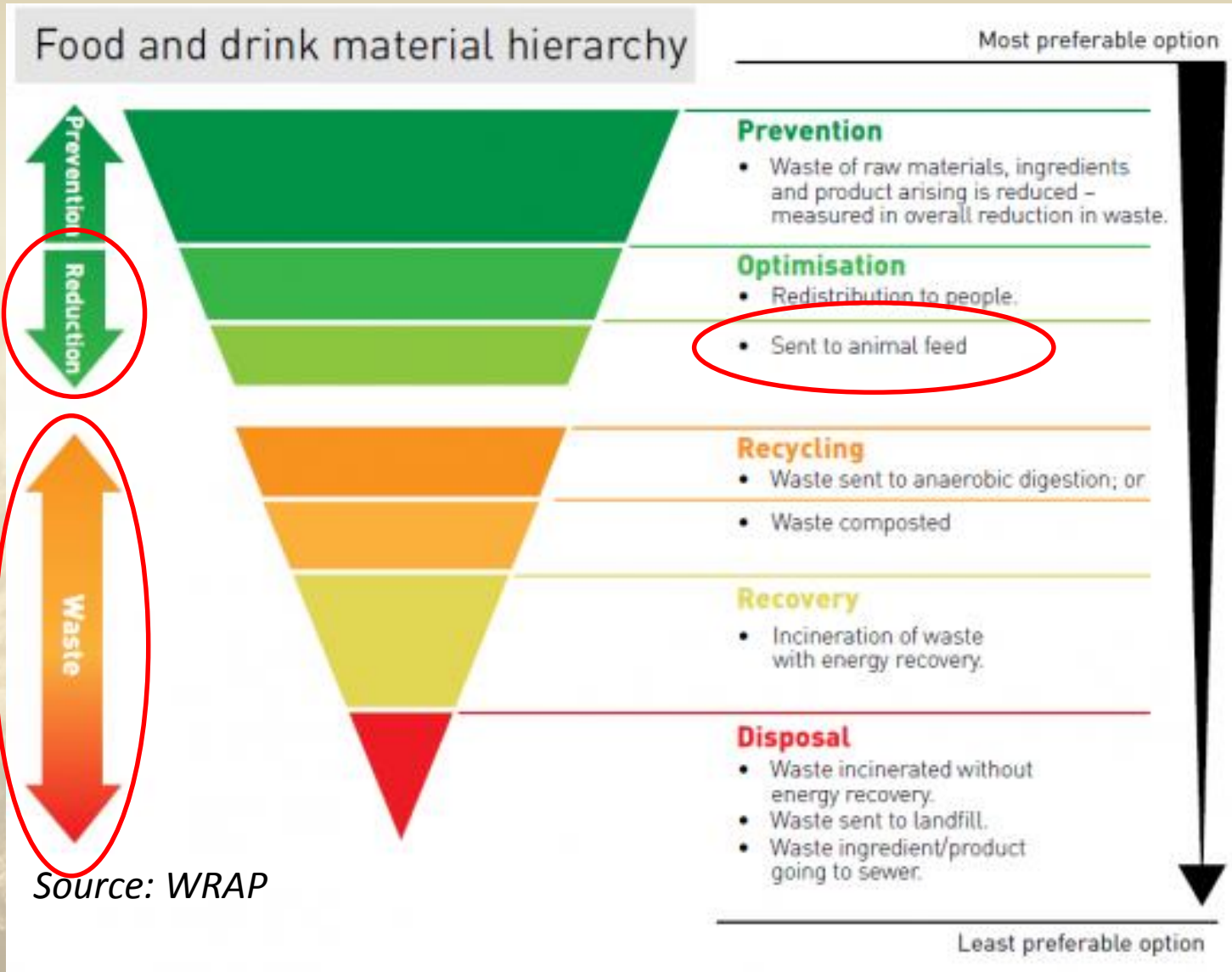
Nutritional Value Processed Former Foodstuffs

	Processed former foodstuffs	Barley	Wheat
Metabolisable energy pig (ME)	15.48 MJ/kg	12.95 MJ/kg	14.43 MJ/kg
Product Equivalent:	3.5m tonnes	4.19m tonnes	3.75m tonnes
	6.0m tonnes	7.17m tonnes	6.44m tonnes
Land Saving *		Circa 1,185,000ha	Circa 800,000ha
Not so insignificant??			

* Based on UK cropping averages of 8.0t/ha wheat & 6t/ha Barley



Food Waste - Circular BioEconomy



In the heart of the Food Chain Circular Economy

- Former foodstuff processors provide
 - food producers with a consistent & sustainable outlet for their losses (reducing their food waste and increasing revenues)
 - feed producers with an alternative energy-rich ingredient to grains (reducing the need for land-requiring raw materials)
- Limitations to former foodstuff processing:
Environmental gains should never be made at the cost of feed safety and traceability



Research Agenda

Need for more scientific research

- Packaging residues
 - Physical risk (incl particle size)
 - Chemical risk (incl contact materials & inks)
- Animal nutrition
 - Former foodstuffs still an unconventional feed in many EU Member States
- Environmental footprinting (LCA comparisons)
 - Highlight sustainability aspect



Thank you for your attention
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