

## 9 Living Labs

ZeroW creates impact through the demonstration of innovative FLW reduction solutions in nine systemic Living Labs along the real-life food chains to effectively address the multidimensional issue of FLW.

- #1 FLW monitoring and assessment
- #2 Innovative sustainable and smart packaging
- #3 Wasteless greenhouse solutions
- #4 Mobile food valorisation as a service
- #5 Ugly food identification
- #6 Data driven production process control
- #7 Food bank network
- #8 FLW valorisation through algae production
- #9 Informing and nudging consumers

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ZERO W

## Systemic Innovations Towards a Zero Food Waste Supply Chain

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Project ZeroW

## Innovations for Zero Food Loss & Waste

ZeroW directly addresses the challenge of food loss and waste (FLW) by developing and testing a synergetic mix of innovations in real life conditions.



ZERO W

This project has received funding from the European Union's Horizon 2020 programme under grant agreement No 101036388.

# A Living Lab approach to Food Loss & Waste (FLW) reduction

ZeroW has built up 9 real-life Living Labs embedding systemic innovations with the potential to lead to fundamental societal changes in both social dimensions (values, regulations, attitudes) and technical dimensions (infrastructure, technology, tools, processes) and, most importantly, in the relations between them.

See all nine Living Labs on the back page of this leaflet.

ZeroW will act upon FLW through a holistic approach, including the following main elements:

- Apply a stakeholder ecosystem approach to address the FLW problem.
- Demonstrate the impact of systemic, rather than isolated innovations, on significantly reducing FLW.
- Establish a clear trajectory between demonstrated FLW innovations, their scaling up and the achievement of F2F goals.
- Commercially advance innovative solutions to ensure their sustainability.
- Define a just transition pathway towards near-zero FLW for all food stakeholders and provide evidence to inform forthcoming policies.

## 46 dedicated ZeroW Partners across Europe



Learn more at [zerow-project.eu](http://zerow-project.eu)

### Food Loss & Waste

## A global problem with global consequences

According to the UN, approximately one-third of all produced food worldwide is lost or goes to waste. This amount corresponds to 1.3 billion tons per year.

ZeroW directly addresses the challenge of food loss and waste (FLW) by developing and testing a synergetic mix of innovations in real life conditions.

### Project goal

ZeroW will provide credible solutions for significantly reducing FLW, involving all actors in the food system in a collaborative framework, to accelerate the just transition to a social, economic and environmentally sustainable food system for all.

### Project objectives

- Create innovative solutions to reduce food waste through systemic innovation living labs.
- Develop commercial, digital tools and instruments that contribute to the achievement of food waste reduction targets.
- Contribute to the European Commission's ongoing legislative initiatives in the area of food waste reduction.

## About ZeroW

ZeroW is a €12 million EU project about systemic innovations for zero food waste, funded under the Green Deal call of the Horizon Programme 2020 (Grant Agreement no. 101036388).

The European Commission will closely monitor the project's results and progress over the next four years in relation to future EU legislation on reduction of food waste.

The project runs from 2022 to 2025.