



# *Programme*

SAVE FOOD @ Nestlé  
12 May 2015

# PRIVATE SECTOR SUPPORT FOR FOOD LOSS AND WASTE REDUCTION PROJECTS

8:00 A.M. TO 9:00 A.M. REGISTRATION AND WELCOME COFFEE

9:00 A.M. WELCOME AND OPENING ADDRESSES

- » *Pascal Gréverath*, Head of Environmental Sustainability, Nestlé
- » *Marcela Villarreal*, Director, Office for Partnerships, Advocacy and Capacity Development in the Food and Agriculture Organization of the UN (FAO)
- » *Werner M. Dornscheidt*, President and CEO, Messe Düsseldorf

9:30 A.M. KEY NOTE ADDRESS

- » **The imperative need for multi-stakeholder action to reduce food losses and waste in the context of sustainable food systems –**  
*Gerda Verburg*, Permanent Representative of the Netherlands to FAO/IFAD, WFP, Chairperson of the Committee on World Food Security and former Minister of Agriculture, Nature and Food Quality of the Netherlands

10:00 A.M. SESSION 1: SAVE FOOD – PUBLIC PRIVATE SECTOR COLLABORATIONS

- » **Review of SAVE FOOD and related FAO initiatives –**  
*Robert van Otterdijk*, SAVE FOOD Project Coordinator, FAO
- » **UNEP “Think Eat Save” guidelines and synergies with SAVE FOOD –**  
*James Lomax*, Food Programme Officer in UNEP’s Division of Trade, Industry and Economics
- » **Coffee and networking break** – Invitation to add ideas/comments to the Idea Wall
- » **The mango project in Kenya: Reduction of food loss across the value chain. How a market based approach is creating benefits to suppliers, farmers, processors and consumers.**  
Showing that multi-party collaboration can reduce Mango losses and build a sustainable business while doing so – *Marc-Peter Zander*, Partner & CEO, XCOM Africa GmbH
- » **Improved Food Packaging for SMAEs in Developing Regions**
  - Improving food packaging for Small and Medium Agro-Enterprises in Sub-Saharan Africa – *Stefano Cataudella*, Member of the Board of Directors, IMA S.p.A.
  - Proposals for a Center Focused on Appropriate Food Packaging Development – *Alberto Vacchi*, IMA Chairman

- » **Mainstreaming Food Loss Reduction Initiatives for Smallholders in Food-Deficit Areas**
  - FAO/IFAD/WFP joint project funded by Swiss government – *Mireille Totobesola-Barbier, Project Leader, FAO*
  - Business models for improved postharvest management – *Philippe Monteil, Thematic Advisor, Swiss Agency for Development and Cooperation*
- » **The Role of Packaging in reducing food waste and ensuring resource efficient food consumption globally** – *Stefan Glimm, Executive Director, EAFA and FPE*

12:00 NOON LUNCH BUFFET (IN OPEN AREA) – INVITATION TO ADD IDEAS/COMMENTS TO THE IDEA WALL

1:00 P.M. SESSION 2: ENTREPRENEURIAL AND INNOVATIVE INITIATIVES

- » **Nestlé path towards zero food wastage** – *Hélène Lanctuit, Senior Specialist, Sustainability and Novel Packaging Group, Nestlé*
- » **Making food safe and available in emerging markets – Products and Projects** – *Hemant Krashak, Product Director, Tetra Pak*
- » **Surplus food distribution with the GFN** – *Jeff Klein, President and CEO, The Global FoodBanking Network*
- » **Coffee and networking break** – Invitation to add ideas/comments to the Idea Wall

- » **BON et Bien – A new social business to support local employment and combat food waste** – *François Tasmowski, Corporate Social Responsibility & Communications Director, McCain Foods Continental Europe*
- » **Initiatives to reduce food waste by E.Leclerc, a big European retailer chain** – *Thomas Pocher, independent store owner, member of the E.Leclerc organization in northern France*
- » **Startups using surplus food in Europe** – *Michael Minch Dixon, Co-founder of Snact and founding member of the European Food Surplus Entrepreneurs Network*
- » **Panel discussion: Nestlé, Tetra Pak, McCain, E.Leclerc, GFN, Snact** – “Learnings, ideas and opportunities to further reduce food waste in the supply chain. What do the projects look like?” – Moderated by *Eamonn Bates*

3:45 P.M. SESSION 3: FUTURE PROJECT OPPORTUNITIES FOR SAVE FOOD AND FINAL WORDS

- » **Summary of the ideas and opportunities from the morning and afternoon sessions** – *Richard Clemens, Managing Director, VDMA*
- » **Final words:** *Anne Roulin, Head of Nutrition, Health & Wellness and Sustainability in R&D, Nestlé*

4:00 P.M. THANK YOU APERO (IN OPEN AREA)

SUBJECT TO CHANGE. AS OF APRIL 2015. UPDATED PROGRAMME.



## SPEAKERS – ABSTRACT – VITA



» *Eamonn Bates*

CONFERENCE MODERATOR

VITA – Eamonn Bates is an Irish national with over thirty years of European policy, strategy and communications experience. Based in Brussels, he works with companies, business associations, NGOs and governmental authorities to analyse the impact of policy choices and to develop strategies and communications programmes that feed in effectively to policy and to the decision-makers. He has extensive experience of the international environment policy and legislative field, notably in relation to waste. Eamonn has worked with the food industry in a range of different fields over the years. His experience is much broader however, from animal welfare to electrical & electronic waste; from health claims to authors' rights; from food packaging to cold storage and logistics; from pulp & paper production to oil & gas. This wide experience regularly facilitates the cross-fertilization of ideas from one sector to another. A graduate of Trinity College, Dublin, and the College of Europe, Bruges, Eamonn speaks English and French.



» *Pascal Gréverath*

ABSTRACT – About one third of global food production is either wasted or lost every year. Food waste not only generates superfluous greenhouse gas emissions and wastage of water but also affects farmer income as well as the availability and cost of food.

Ever since its foundation in 1866, Nestlé has contributed to reducing food waste by transforming perishable raw materials such as milk, coffee beans and cocoa into safe,

tastier and healthier value-adding food products. Over the last 10 years, Nestlé has more than halved, per tonne of product, the amount of waste for disposal generated in its factories.

As the leading Nutrition, Health and Wellness company, Nestlé is committed to further playing its part in helping to reduce food loss and waste. Not only will this help Nestlé to secure supply of the agricultural raw materials it sources, but it will also have a positive impact on society by supporting rural development, water conservation, and food security. This is in line with Nestlé's Creating Shared Value approach to doing business.

VITA – Pascal joined Nestlé in their international head-offices in Vevey (Switzerland) in 1993 as environmental adviser to develop and implement the Nestlé Environmental Management System throughout the company. After having held different positions with increasing responsibilities within Nestlé, he is currently Assistant Vice-President, Head of Environmental Sustainability in charge of defining and co-ordinating the implementation of the environmental strategy of the leading Nutrition, Health and Wellness Company worldwide. Environmental sustainability is a key component of Nestlé Creating Shared Value which focuses primarily on Nutrition, Water and Rural Development.

In addition, he has been elected as Chairman of the Environmental Sustainability Committee of FoodDrinkEurope who represents the European food and drink industry and who has launched the Every Crumb Counts initiative against food wastage.

He is also co-chairing the European Food Sustainable Consumption and Production Roundtable Steering Committee, on behalf of the European food supply chain and together with the European Commission.

He is a member of the Steering Committee of the Food Loss and Waste Protocol, an accounting and reporting standard led by the World Resources Institute and to be published later this year.



» *Marcela Villarreal*

*ABSTRACT – 4 years into the SAVE FOOD project, the FAO will explore why private sector support for public sector initiatives are key to building scale and, very often, for commercializing the success stories so that they become self-sustaining whilst reducing food losses.*

*VITA – Marcela Villarreal coordinates the International Years – Family Farming (IYFF) 2014; Soils (2015); and, Pulses (2016) – as well as FAO's participation in Expo 2015. Since she joined the Organization in 1996, she has been Director of the Gender and Population Division, Director of the Gender, Equity and Rural Employment Division, Chief of the Population and Development Service, Chief of the Gender and Development Service and Senior Officer Socio-Cultural Research. Before joining FAO, she worked for UNFPA, ILO (Regional Employment Programme in Santiago, Chile), and for the Colombian Government. She has worked and published extensively in the areas of poverty reduction, gender issues, rural development, employment, social inequality, HIV/AIDS and food security inter alia. She has led and/or participated in missions to some 40 countries.*



» *Werner M. Dornscheidt*

*ABSTRACT – In addition to thanking the SAVE FOOD members for their support, Messe Düsseldorf will underline the important role packaging and the packaging industry has to play in mitigating food losses and food wastes.*

*VITA – After his apprenticeship in hotel management and studies in business administration, Werner M. Dornscheidt is active in the international trade fair industry since 1979. He spent the majority of his career with Messe Düsseldorf GmbH and its predecessor companies, holding various positions in Germany and abroad. In 1999, Dornscheidt took up the reins as President and CEO of the Board Management at Messe Leipzig GmbH. As President and CEO of Messe Düsseldorf GmbH he returned to his birthplace, the Lower Rhine Valley, on 1 January 2004.*

*Furthermore, he brings his extensive international experience to bear as a member of the Advisory Committee of China Expo Forum for International Cooperation (CEFCO). In a host of other positions of office or membership and mandates, Mr. Dornscheidt has shown a high level of personal commitment, notably as a member of the Stiftung Deutsche Sporthilfe (German Sports Aid Foundation) board of trustees.*



» *Gerda Verburg*

*ABSTRACT – Food Loss and Waste (FLW), which accounts globally for one third of all the food produced for human consumption, is a consequence of how food systems function. Underlying causes, and solutions, to FLW exist at various levels, and involve a variety of stakeholders: States and other relevant levels of governance, international organizations, the private sector and civil society, etc. In order to reduce FLW, food security and nutrition must be recognized as central objectives of sustainable food systems. CFS agreed recommendations for all concerned stakeholders, individually and collectively, to undertake, according to their priorities and means, cost-effective, practicable and environmentally sensitive actions to address Food Loss and Waste, and to improve the sustainability, food security and nutrition potential of food systems globally.*

*VITA – Gerda Verburg was born in 1957 and grew up on a dairy farm. Since 1 July 2011 she has been the Netherlands' Permanent Representative to the UN food organisations in Rome (the FAO, WFP and IFAD). She was elected Chair of the Committee on World Food Security (CFS) in October 2013, and since 2014, is also chairing the Global Agenda Council on Food and Nutrition Security of the World Economic Forum. From 2007 to 2010 she was the Dutch Minister of Agriculture, Nature and Food Quality. In 2007-2008 she was Chairperson of the UN Commission on Sustainable Development (CSD). CSD's theme that year was agriculture, food security*

and climate change; it reached a broad consensus on these issues, thus laying a basis for the elaboration and implementation of policy on climate-smart agriculture. Ms Verburg was a Member of Parliament for the Christian Democratic Alliance (CDA) from 1998 to 2007 and again from 2010 to 2011. She has also been a member of the Executive Board of the National Federation of Christian Trade Unions (CNV) and an entrepreneur. In her first period in the Dutch House of Representatives her portfolio included social affairs and development cooperation. She was also Vice-President of the House of Representatives and deputy leader of the CDA parliamentary party. In 2010-2011 she chaired the Permanent Parliamentary Committee on European Affairs and was CDA spokesperson on economic affairs, energy and innovation policy.



» **Robert van Otterdijk**

*ABSTRACT – Q&A session with the SAVE FOOD program coordinator on SAVE FOOD and the recent progress and projects.*

*VITA – Mr Robert van Otterdijk (55) is an MSc food technologist, graduated in 1985 from the Wageningen Agricultural University in The Netherlands. He has worked in the European and African food industry, as well as in international development organizations in Africa and The Pacific. Currently he works at FAO Headquarters in Rome, Italy, as an agro-industry officer in the Rural Infrastructure & Agro-Industries Division. His main responsibility is the programme on food loss and waste reduction, including research and project implementation.*



» **James Lomax**

*ABSTRACT – UNEP will present their very recently launched Think Eat Save guidelines and how being a SAVE FOOD partner helps strengthen their own and other UN initiatives to reduce food waste.*

*VITA – James Lomax has been the Agri-food Programme Officer in UNEP's Division of Trade, Industry and Economics based in Paris, France since 2009. A tropical agriculturalist by training and with a background in farming, before joining UNEP Mr. Lomax had a varied career in the private sector in farming, food processing and export of food in Africa and Europe.*

*In Africa, Mr. Lomax has had his own agri-business working with smallholder farmer groups to produce Cat 1 vegetables for the European market and spent many years in the field facilitating training, logistical development and overseeing the introduction and development of sustainability standards. He was also the production director of large-scale farming businesses in Southern Europe producing salads and watercress in both conventional and organic production systems. Mr. Lomax is now the lead on sustainable agriculture and food systems in the Sustainable Consumption and Production Branch. A key element to his work is FAO/ UNEP Sustainable Food Systems Programme which he leads in partnership with FAO.*



» **Marc-Peter Zander**

*ABSTRACT – If you put the mangoes grown in Kenya each ear end to end, they would stretch 3 times around the earth! And yet 2 in every 3 of these mangos are “lost” never becoming part of the food chain. This SAVE FOOD project shows how effective collaboration between local entrepreneurs and European industry is setting up a sustainable business model to ensure that the majority of the wasted mangoes become part of the food chain whilst delivering economic and social value in Kenya. This year XCOM will present the exciting progress being booked as the first product made from mangoes, that would have previously been wasted, leaves the factory.*

*VITA – With more than 15 years of experience living working and doing business in Africa with international organizations such as the MAN Group and Wincor Nixdorf, Mr. Zander developed a strong understanding for a yet underserved market. His belief in the continent's potential, the increasing interest of companies who are willing to enter into business relations with Africa, as well as his entrepreneurial spirit led him to found XCOM Africa as a startup company in 2010. Within the first four years of existence XCOM Africa built up a portfolio of large international clients to small and medium sized German companies. With focus on Nigeria, Ghana and Kenya, its hands-on approach in customer relations, as well as Mr. Zander's thorough belief that Africa needs African solutions distinguishes XCOM Africa from other existing consultancies.*

*Mr. Zander is an active member of an international network of Africa strategy consultants, a cultural coach for Nigeria and responsible for several publications. Mr. Zander holds a diploma in International Business with focus on strategy and marketing from the International School of Management in Dortmund.*

» *Stefano Cataudella*

*ABSTRACT – The crucial role of packaging in preserving food quality and safety, and in facilitating the distribution and marketing of food products, is well established.*

*So any holistic approach to food loss and waste reduction in low-income countries, to be effective and sustainable, should consider the importance of better food packaging systems.*

*This is especially true when it comes to supporting small and medium agro-enterprises (SMAEs) in these countries, particularly those in agro-processing. In line with this position, the speaker will inform the audience about IMA's initiative to support FAO in a three-year project to reduce food loss and improve income and food security for agro-food sector players and stakeholders.*

*This will involve giving appropriate support to SMAEs to help them improve their handling, packaging, processing and marketing of food products in a sustainable way.*



» *Alberto Vacchi*

*ABSTRACT – The speaker considers the relevance of SAVE FOOD as a global initiative to solve a global problem. In fact, the reduction of food loss and waste could be a strategic issue to enrich the agenda of the activities aimed at fighting hunger, especially in developing countries.*

*In this scenario, appropriate food which packaging could play a crucial role if adaptive strategies, included automation, were applied.*

*At present, the city of Bologna, Italy, could be considered the leading world cluster for the design and manufacture of automatic machines for the processing and packaging of food. Suitable packaging could “SAVE FOOD”, reducing losses and increasing the shelf life of food products, preserving their quality and safety.*

*The speaker, who is also Chairman of UNINDUSTRIA Bologna (the local industrial association), will submit for discussion in the context of “SAVE FOOD” the idea of establishing in Bologna a Centre for Appropriate Food Packaging Technology for Developing Countries with the direct involvement of many players.*

*VITA – Born in Bologna, Italy, in 1964. He holds a degree in Law and is an entrepreneur. Since 1996 he has been Managing Director of IMA S.p.A. and since 2007 he has been Chairman. Member of the national and regional Executive Committee of Confindustria. On 7 June 2011 he has been appointed President of Unindustria Bologna for the period 2011-2015.*



» *Mireille Totobesola-Barbier*

*ABSTRACT – The “Mainstreaming food loss reduction initiatives for smallholders in food deficit areas” project, implemented by the Rome-Based UN Agencies (RBA) FAO, IFAD, and WFP, funded by the Government of Switzerland aims to improve food security and income generation opportunities through reduction of food losses in supported food grains and pulses value chains. By mobilizing the individual strengths of the three agencies, the joint project will have significant impact and influence in stimulating Member Countries to take action to reduce food losses. The major outcome of the UN RBA joint project is a HYPERLINK “<http://www.fao.org/food-loss-reduction/en/>” Community of Practice on food loss reduction which is a web-based dynamic platform serving as a global convener and an integrator of knowledge related to post-harvest loss (PHL) reduction to facilitate linkages, information sharing, and coordination amongst stakeholders (public and private) and relevant networks, projects and programs. It will contribute both to the Millennium Development Goal of improving food security and to the Zero Hunger Challenge launched in June 2012 by UN Secretary-General.*

*VITA – Ms. Mireille Totobesola-Barbier is the Project Manager of the UN Rome-based Agencies, joint project ‘Mainstreaming food loss reduction initiatives for smallholders in food deficit areas’ (RBA/GLO/001/SWI) funded by the Government of Switzerland. Ms. Totobesola holds a Ph.D in Agro-food Engineering (University of Montpellier II, 2008), graduate degrees in Food Science (University of Montpellier II, 2002) and Rural Economy and Agribusiness Management (Montpellier University of Law and Economics, 1994), as well as an Engineering degree in agro-food industries.*

*From 2010 to 2014, she served as the Regional Technical Advisor for Agriculture in the West Africa Regional Office of Catholic Relief Services (CRS), based in Ouagadougou, Burkina Faso. From 2006 to 2010 she was Coordinator of the ‘Fonds de soutien à la programmation’ for Canadian*

*International Development Agency (CIDA) based in Ouagadougou. In addition to her extensive work experience in West Africa, she has worked for CIAT (1998 to 2001) in the Rural Agro-enterprise Development Project as Research Associate for Central America, based in Honduras, and from 1995 to 1997 as Research Associate with Conservation International in Washington, DC.*



» *Philippe Monteil*

*ABSTRACT – “Business models for improved postharvest management”*

*Post-harvest grain losses in East and Southern Africa are high and depending on the crop it may range from 15 to 50%. Specifically for cereals, the most significant losses take place during storage of grain at home. To avoid such losses, smallholder farming households tend to sell their grains soon after harvest at low prices, resulting in having to purchase grains for food consumption at much higher prices at a later stage when their own stock is depleted, and prohibiting them from selling extra quantity of grain.*

*The metal silo and alternative postharvest storage technologies provide an important means for smallholder farmers to ensure their food security and to increase their income. The importance of market linkages of small producers is recognized, it is critical factor for any postharvest loss prevention project because prevention without market opportunities is likely not to provide a critical mass of incentives. An approach derived from “Market System Development” is a key ingredient for success of such projects. The central idea is that the poor are dependent on market systems for their livelihoods. Therefore, changing those market systems to work more effectively and sustainably for the poor is improving their livelihoods and consequently reduces poverty.*

*Local ownership is the most effective way for project implementation and sustainability if it can rely on strong national partners and partner networks temporarily supported by qualified international technical support. Following this principle and according to the intervention*

strategy using the Market System Development approach, a multi-stakeholder approach offers the best chance to achieve successful implementation and sustainability as well as up-scaling of a project.

VITA – Following studies in agriculture and a PhD in plant physiology at the Swiss Federal School of Technology ETH in Zurich Philippe Monteil worked five years as a consultant and tutor at the Agricultural School Liebegg (Canton Aargau, Switzerland). His specialist field was the advice to farmers and communities in areas with high concentrations in nitrates of drinking water. He then worked for two years in a private engineering firm, where he has been intensely engaged in the subject of soil mapping and complex project planning. Since 1995 he is working in the SDC, at the beginning as Senior Advisor for Albania and Deputy Head of Division and since six years as Thematic Advisor for rural development in the Division East and Southern Africa.



» *Stefan Glimm*

ABSTRACT – To reduce food waste we need each individual to engage and do their part. To do this, we need to make the social and ecological impact more transparent to consumers - and make them understand that resource efficient packaging is a net contributor to using food better - which is to feed people rather than being thrown away and in doing so wasting all the resources that were invested in food production and distribution.

VITA – Stefan Glimm is an economist with 30 years of work experience in national, European and global organizations.

Today he serves as:

- Chief Executive Director of the European Aluminium Foil Association (EAFA)
- Director General of the Global Aluminium Foil Roller Initiative (GLAFRI), which was founded under his leadership in 2015

- Chief Executive Director of Flexible Packaging Europe (FPE)

Stefan started his career with a focus on sustainability, energy policy and public relation in national and international organizations such as the:

- European Aluminium Association (EAA) – developing the principles for the collection and compiling of life cycle data and pioneering the development of sustainability indicators
- United Nations Environment Programme (UNEP) – working out of UNEP's global headquarter in Nairobi, Kenya on global environmental issues

Today his focus is both on market research and development as well as on sustainability and communication.

He is also a member of the Advisory Board of interpack, the world leading packaging exhibition, and of the Save Food Initiative supported by interpack, FAO and UNEP.



» *Hélène Lanctuit*

ABSTRACT – Nestlé is active in reducing food wastage all along the value chain.

Concrete actions start with working with farmers in developing countries on best practices to decrease the losses, preventing and eliminating waste in our factories as well as providing information to our consumers and employees to support them wasting less.

Nestlé also engaged in piloting the WRI protocol on a specific dairy case study in Pakistan.

VITA – Hélène is based in Nestlé Research Center as a senior specialist in Sustainability and Novel Packaging. Her main activity is to support food waste reduction initiatives all along Nestlé supply chain by providing the right tools and knowledge to the all R&D centers or operation functions.

Hélène obtained her diploma in Instrumentation and Applied Science in Lille school of Engineering, in France.

She started her career in 2000 as a project manager at Plastic Technologies Inc. (and PTI Europe) in the US and Switzerland specializing in PET containers development and new material testing.

In 2007 H el ene joined Nestl e PTC Konolfingen as a packaging engineer for infant nutrition and dairy products.



» **Hemant Krashak**

*ABSTRACT – Making food safe and available in emerging countries.*

Consumers living in developing markets on \$2-\$8 per day are the middle classes of the future. These consumers represent around 40% of the world's population, roughly 2.8 billion people today. They ask for food to be safe, available to them and in exactly the right quantity that they can afford and consume on a daily basis.

Moreover, food needs to be sustainable, which means low impact on the environment and nearly zero waste. Tetra Pak is addressing these consumer needs and the challenges of making quality products accessible at lower price points through its DiP – Deeper in the Pyramid team and a series of specific, tailored solutions.

VITA – Hemant Krashak is Product Director at Tetra Pak and currently based in Sweden. He is responsible for driving development, deployment and product life cycle strategy for Tetra Pak's Economy portfolio. His work places particular emphasis on the Deeper in Pyramid (DiP) segment – low income consumers and strategy in developing markets.

Hemant has 25 years of experience in the Aseptic Packaging industry and has worked at Tetra Pak since 2000. Before taking his current role in 2012, he was Sales Director for South Asian Markets, based in India. Prior to joining Tetra Pak, Hemant worked for Hindustan Packaging Company for 10 years.

Hemant is an avid sports lover and holds a Degree in Engineering and Management.



» **Jeff Klein**

*ABSTRACT – The Global FoodBanking Network (GFN) is an international nonprofit organization that fights world hunger by creating, supporting and strengthening food banks around the world, in more than 30 countries outside the US and home to more than one-third of the world's 800 million undernourished people.*

Food banking is a proven solution to two critical global problems: world hunger and food waste. There is enough food to feed the world, but one-third of it is wasted so it never nourishes a hungry person. Much of this food goes to landfill where it immediately begins harming the environment by creating ozone-destroying greenhouse gas.

Food banks rescue perfectly edible, nutritious, yet non-saleable surplus food before it is wasted and redistribute it to feed hungry people. In the most recent year, GFN network food banks nourished more people than ever before and distributed more than 1.1 billion pounds of food through over 25,500 social service agencies.

GFN will present on a project it is working on with Nestl e to expand the amount of surplus food that can be recovered across countries where food banks and the company are commonly operating. The project focuses on replication of best practices via a tool kit that will be available worldwide to encourage collaboration, and to maximize the amount of surplus food that can be recovered and used to feed hungry people.

VITA – Jeffrey D. Klein has been President and CEO of The Global FoodBanking Network (GFN) since January 2011.

Under Klein's leadership, GFN has expanded its geographic footprint, increased its supporter base, and gained international recognition as a solution-focused humanitarian organization. Klein has fostered a number of critical relationships to help GFN advance the cause of food banking around the world.

Among these are SAVE FOOD: Global Initiative on Food Losses and Waste Reduction that contributes to

*the United Nations Secretary General's Zero Hunger Challenge; the Food and Agriculture Organization of the United Nations; and the United Nations Environmental Program.*

*Klein's previous experience includes three decades financing, investing in, and selling companies in the US, Latin America and Asia. He was a managing director of Equity Group Investments (EGI), and was a senior banker with Citibank and Mellon Bank.*

*Klein holds a B.S.B.A. in finance from Georgetown University.*



» **François Tasmowski**

*ABSTRACT – The Nord Pas de Calais region has the second highest unemployment rate in France at 12.9 per cent. At a time when people are struggling financially in rural communities we also face the issue of food waste. A significant percentage of edible fresh vegetables are going unconsumed as they are aesthetically unappealing thus not valuable to stores. As a result, a new coalition has emerged, between private and civic society partners from the region, to address these social and environmental issues with a new social business.*

*'BON et Bien' is a joint project between supermarket chain E.Leclerc Templeuve, potato experts McCain, employment bureau Randstad and the Food banks of France (Banques Alimentaires). During this session McCain will tell the story how, working with their partners, Leclerc and Randstad, gleaning left over "ugly vegetables" is helping re-integrate un-employed people by giving them work experience and new skills. It has also allowed McCain to launch a new soup product and brand.*

*VITA – François Tasmowski has an economic background with an MBA in marketing management. He started his career for 10 years in marketing and innovation functions, at local and European level, for leading multinational food companies.*

*He then evolved towards head of Corporate Social Responsibility Europe, with a particular focus on how to*

*develop strategies to leverage Corporate Responsibility as driver of innovation, differentiation and competitive advantage.*

*François has demonstrated experience in social innovation, social business, employee engagement, change management, public-private partnerships, intrapreneurship, sustainability management and communications.*



» **Thomas Pocher**

*ABSTRACT – Waste is an economic issue and a path to commercial efficiency and low prices. Waste is an opportunity for charitable actions and waste is a commercial lever facilitating reconditioning and allowing transformation both in store and in industrial processes such as with BON et Bien. An inside view of the actions being taken by an E.Leclerc store owner to reduce in-store food losses. The presenter will discuss the synergies and value created to all parties through effective private partnership initiatives such as BON et Bien.*

*VITA – Thomas Pocher is independent store owner and member of the E.LECLERC organization in northern France.*



» **Michael Minch Dixon**

*ABSTRACT – In addition to the efforts to reduce food waste by "big business", there are an increasing number of startups that have emerged with the primary objective of using surplus food to tackle food waste. Snact is one such example that has developed and launched a healthy snack from fruit that would otherwise have been wasted.*

*Snact will explore some of the opportunities and challenges these initiatives face as well as how their collaborative approach, through the Food Surplus Entrepreneur Network, is helping to scale their positive impact.*

VITA – Michael is a co-founder of Snact ([www.snact.co.uk](http://www.snact.co.uk) – @snactnow), a food company that makes healthy snacks whilst also tackling the causes of food waste. Before this he worked at Vestas, the world's largest wind turbine manufacturer, on public policy and sustainable product design. Prior to this Michael co-founded Brite Green, a sustainable strategy consultancy, where he is still an advisor. He completed his MSc in Environmental Technology at Imperial.



» **Richard Clemens**

VITA – Richard Clemens has served as the managing director of the Process Plant and Equipment Association within the German Engineering Federation VDMA since 2003. He studied Aerospace Engineering at the university of the German armed forces, the Universität der Bundeswehr, in Munich/Neubiberg and from 1989 to 1993 worked as a technical officer in aircraft maintenance. He joined VDMA in 1993, working first as a PR specialist for its Food Processing and Packaging Machinery Association and its Process Plant and Equipment Association. In 1998, he was appointed deputy managing director of the Food Processing and Packaging Machinery Association and the Process Plant and Equipment Association. From 1999 to 2003, before taking on his current position in 2003, Richard Clemens served as managing director of the Food Processing and Packaging Machinery Association and as deputy managing director of the Process Plant and Equipment Association.



» **Anne Roulin**

VITA – Dr Anne Roulin is responsible for Nutrition, Health & Wellness (NHW) and Sustainability within R&D and is based in Nestlé's global headquarters in Switzerland reporting to the CTO. In this role she works across Nestlé's R&D organisation in over 30 centres around the world, to embed NHW and sustainability at the earliest phase of the product development cycle.

The approach is holistic, encompassing the entire value chain from agriculture through the choice of ingredients, packaging, processing and distribution including the important issue of food waste. The overall objective is to develop products that are tastier, healthier and with a lower environmental impact.

Previously she was Global Head of Packaging for Nestlé and prior to Nestlé she founded and built up a company specialised in Package Development, after spending 10 years with Tetra Pak in Switzerland, the USA & Italy. During the first part of her career she built up a research team in the area of Materials at the Ecole Polytechnique in Lausanne. She has a bachelors degree in Chemistry and a Ph.D in Materials Science.

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An initiative of Messe Düsseldorf in collaboration with the Food and Agriculture Organization of the United Nations (FAO).

