# Creating new protocols for a foundation against food waste Final degree project - June 2022 Food Science and Technology UAB

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Approximately one-third of the world's edible food is wasted each year



Figure 1.- Chart to indicate where the different losses of raw materials occur

Ineffective agricultural policies prevent producers and consumers from reducing food losses / wastes Why are vegetables left in the fields? → 2 big causes:

- Economic causes → Collecting is more expensive than leaving them because of the low market prices
- Quality standards → Shape, weight, size...



Figure 2.- Vegetables expelled from the commercial circuit

# What problems do they have?

- Too much protocols for a single product
- A mixture of languages in the materials
- A lot of text in recipes
- No information related to hazards, crosscontamination and waste

### New protocols

- All necessary information in only one document
- All documents will be in the same language
- The recipes are more schematic
- Charts are included with visible information about potential cross-contamination, where we have waste lines and critical control points

## "Espigoladors" → Objectives:



- To develop a model that impacts on the reduction of food waste
- To improve access to adequate food
- To generate new opportunities for people at risk of social exclusion

#### "Gleaners":

- Volunteers that go to the fields and recollect the vegetables that are out from commercial sell
- Recollected vegetables:
  - ✓ Food banks and social lunchrooms
  - ✓ Vegetable preserves



To encourage food waste reduction, involving everything from field work to a social movement that helps people in danger of exclusion

### Activity

Training on production worksheets:

- How process diagrams work
- Operation of tables and recipes
- Debate and doubts



Figure 3.- Image of the activity in the workshop

#### Conclusion

#### SOCIAL NEED

Unclear protocols for their workers



#### SOLUTION

Development of new protocols that are more understandable

To do social inclusion action, the protocols have to be understandable for the workers, they have to know what they are doing