

Foodsharing Luxembourg



Third birthday of Foodsharing Luxembourg - Do you have the appetite for change?

Foodsharing Luxembourg does! Since it was established by a group of friends in August 2019 it has saved 356 tonnes of food.

According to the latest study about food waste in Luxembourg, **70.8 million kilograms** of food is **thrown away** each year, 75% of this is from private households. On average 118 kilograms of food is wasted per person per year in Luxembourg.¹ Foodsharing Luxembourg tackles the issue of food waste with its vision 'to consume all edible food in Luxembourg'.

Food waste and loss are recognised as one of the major climate crisis drivers. According to Project Drawdown, 'Roughly **one third of the world's food is never eaten**, which means land and resources used and greenhouse gases emitted in producing it were unnecessary.' Solving the food waste issue is one of the most effective measures in fighting the climate crisis.²

¹[https://environnement.public.lu/fr/offall-ressourcen/types-de-dechets/Biodechets/Gaspillage alimentaire/Etudes et resultats.html](https://environnement.public.lu/fr/offall-ressourcen/types-de-dechets/Biodechets/Gaspillage_alimentaire/Etudes_et_resultats.html)

² <https://drawdown.org/solutions/reduced-food-waste>

Foodsharing Luxembourg currently has 558 volunteers who support several initiatives to combat food waste. The food collected is past the best before date, so it is still good to consume, however the producer no longer guarantees the quality. If Foodsharing did not collect this food, it would be thrown in the rubbish bin!

1. **Foodsavers** collect food and share within their network of family, neighbours and friends or other organisations.
2. **Foodsharing Points** allow anyone to drop off or collect food. Current locations: Bonnevoie, Esch/Alzette and Lintgen.
3. **Distribution Days** are fixed days where large quantities of food are distributed. Current locations: Beaufort, Dahlem/Garnich, Dudelange and Junglinster

Reducing food waste brings savings for consumers and operators, and the recovery and re-distribution of surplus food that would otherwise be wasted has an important social dimension - it brings local communities together. Because the food waste issue is so huge, Foodsharing Luxembourg distributes food regardless of social or economic background.

In the future, the EU's **Farm to Fork strategy** will set a baseline and propose legally binding targets to reduce food waste across the EU by half.³ Foodsharing Luxembourg will monitor this process closely and advocate for political food waste solutions.

Daniel Waxweiler, one of the founders of Foodsharing says "I hope that our association can be dissolved in the future because all edible food is eaten by default."

³https://ec.europa.eu/food/sites/food/files/safety/docs/f2f_action-plan_2020_strategy-info_en.pdf

So, do you have a taste for change as well?

We can all be Food Saving Heroes!

1. At home:

- Plan better when grocery shopping
- Get creative using leftovers

2. At schools:

- Empower students to organise food saving events
- Educate on “best before” and “use by” date labels

3. At offices:

- Keep a record of food waste and adjust quantities accordingly
- Remember and eat what you left in the office fridge before it goes bad

4. At restaurants:

- Allow customers to order smaller quantities or share a meal
- Encourage customers to bring their own containers to takeaway leftovers

5. At supermarkets

- Encourage producers to harvest all crops to avoid food loss

- Donate unsellable, edible food to Foodsharing Luxembourg

You can take action by avoiding food waste at home and following “Foodsharing Luxembourg” on Facebook & Instagram or check our website for more details at www.foodsharing.lu