



WG 1 – Prevention of food loss and food waste

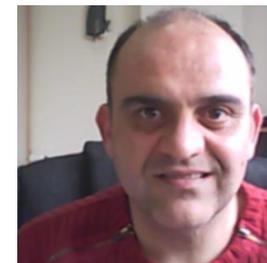
Start Month: M1

End Month: M48

Zadar, Croatia, 4-6 February 2026



WG1 Leader: George Karaoglanidis



WG1 Co-Leader : Alessandra di Francesco





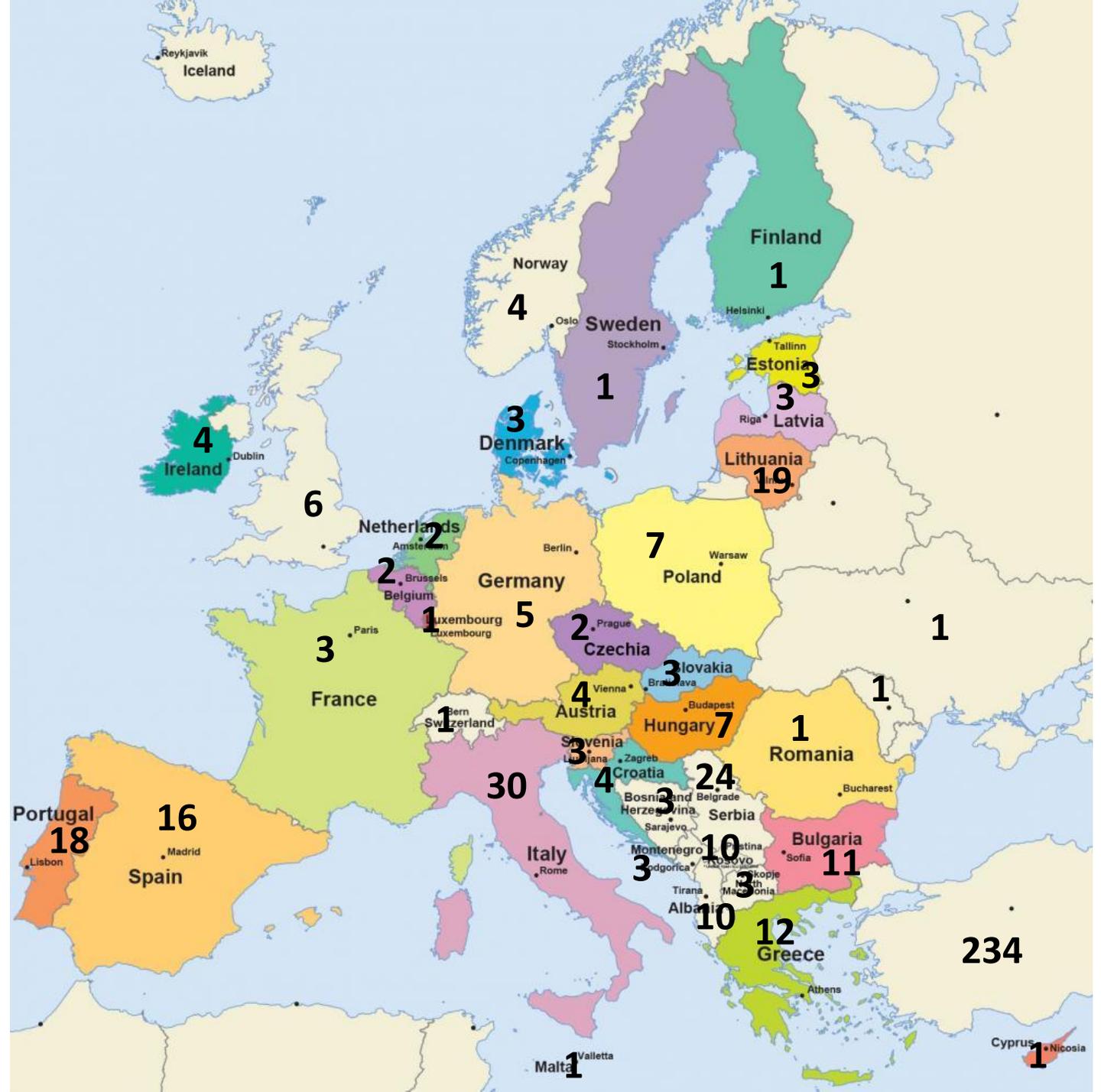
Memberships

WG 1 members: 497!!!!

38 European Countries

+

- | | |
|-----------------|------------------|
| Israel (2) | India (1) |
| Egypt (3) | Tunisia (3) |
| Armenia (3) | USA (1) |
| Algeria (1) | China (4) |
| New Zealand (1) | Australia (1) |
| Azerbaijan (3) | Kenya (3) |
| Pakistan (1) | South Africa (3) |
| Brazil (1) | Jordan (1) |
| Morocco (3) | Uganda (1) |
| Venezuela (1) | |





WG1 tasks

Prevention of Food Loss

- Understand and identify food loss from the farm to the retailer
- Perform farmer/handler surveys across European and Med countries
- Identify opportunities for sustainable quality /safety-related practices
- Develop information sharing /training programs to enhance knowledge of farmers on food loss prevention



WG1 tasks

Prevention of Food Waste



- Understand and identify food waste
- Perform consumer surveys across European and Med countries
- Identify opportunities for sustainable practices
- Encourage selling and consumption of F&Vs with cosmetic or physical irregularities
- Establish links with consumers





WG1 Deliverables

- ① **WG1 D1.1.** Analysis and synthesis of state of the art of main problems causing Food loss and waste in the country of each participant (M6)
- ① **WG1 D1.2.** White paper addressed to Action members and stakeholders, about Food loss and waste impacts, including future perspectives (M12)
- ① **WG1 D1.3.** Handbook, with guidelines on how to prevent Food loss and waste in English and in several (at least 10) other national languages (M48)
- ① **WG1 D1.4.** Review paper on the prevention of Food loss and waste (M12)

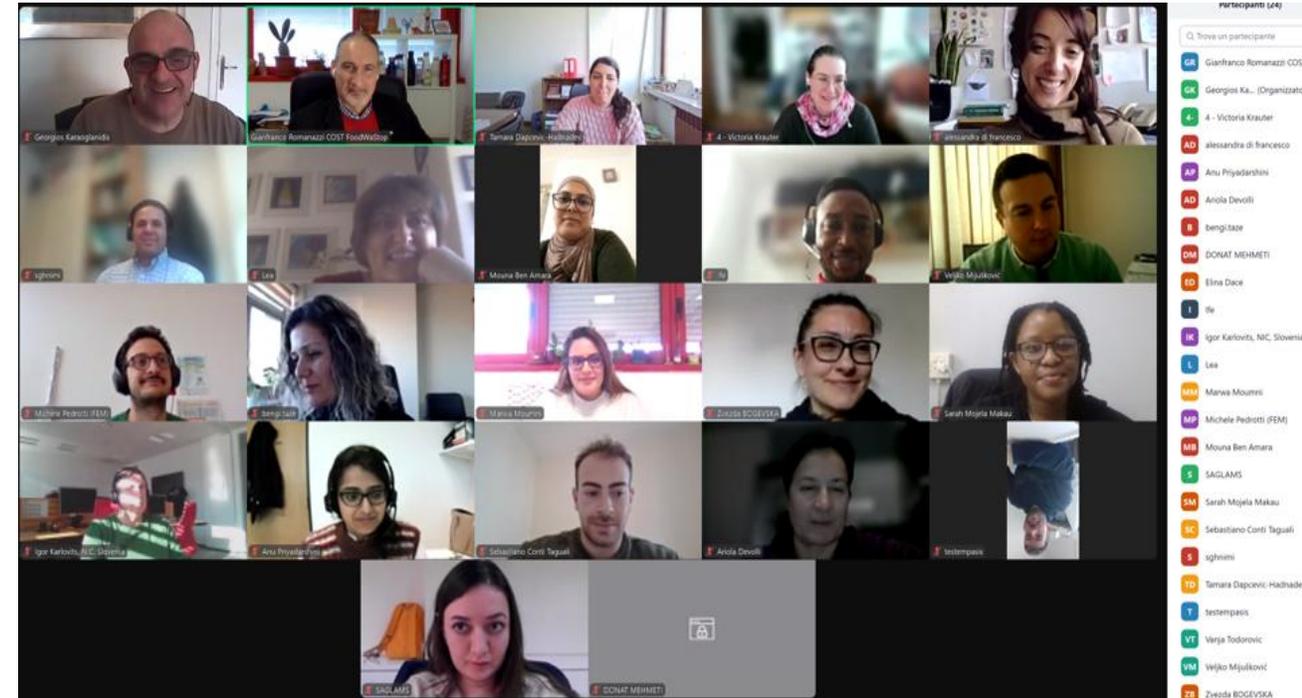


WG1 Activities during 2025

Online meeting of WG1 members on 19/2/2025

AIM

- Presentation of the answers to the questionnaire
- Discussion on the way that we will work on the preparation of the Deliverables
- Defining leaders for the preparation of the Deliverables





D1.1. Analysis and synthesis of state of the art of main problems causing Food loss and waste in the country of each participant

Deliverable leader: *Tamara Dapčević Hadnađev*



Contributors



Dr. Erzsebet Karaffa



Prof. Dr. Hyrije Koraqi



Prof Elanur Adar-Yazar



Dr Djouher Gaad



Prof Ana Lúcia Baltazar



D1.1. Analysis and synthesis of state of the art of main problems causing Food loss and waste in the country of each participant

The state of the art of the main problems causing FL and FW was completed considering these countries:

- 1. Western Europe**
- 2. Southern Europe**
- 3. Eastern and Central Europe**
- 4. Northern Europe**
- 6. Asia**
- 7. North America**
- 8. South America (Brazil, Colombia, etc.)**
- 9. Australia and New Zealand**

Deliverable was approved by the rapporteur

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D1.2. White paper addressed to Action members and stakeholders, about Food loss and waste impacts, including future perspectives

Deliverable leader: *Lea Kubičková*



Deliverable was approved by the rapporteur as a deliverable of very high standard

Contributors: Dr. Elina Dace, Dr Dov Prusky



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D1.2. White paper addressed to Action members and stakeholders, about Food loss and waste impacts, including future perspectives

- *Overview of FLW quantities, impacts and Policies*
- *Review of the detailed FLW policies and commitments of 11 countries (including 10 European countries)*
- *Highlighting crucial needs for harmonisation throughout the chain*
- *Identification of the main challenges at every stage of the food waste chain, from production to consumption.*
- *Simple recommendations were made to various stakeholders*
- *Vision for the future of the entire food production chain is presented*

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D1.3. Handbook, with guidelines on how to prevent Food loss and waste in English and in several (at least 10) other national languages

Deliverable leader: *Michele Pedrotti*



- More than 20 WG1 members actively contribute to the preparation of the handbook
- To be delivered by M48

WG1 D1.3. Handbook, with guidelines on how to prevent Food loss and waste in English and in several (at least 10) other national languages

The handbook is meant for a generic public. This tentative structure has been drafted and will be modified according to participants' contributions.

1. The food loss and waste paradox

- FLW definition;
- Food supply chain overview and FLW hotspots
- Data about FLW across the EU supply chain (select and provide details for food categories)

2. Prevention is better than cure

- Food waste hierarchy
- Importance of FLW prevention.
- Overview about prevention strategies in the different stages of the supply chain.

3. Harvesting management

- Harvesting operations and immediate operations postharvest (i.e. cleaning and sorting)

4. Postharvest management and storage

- Cold chain
- Controlled atmosphere
- Packaging

5. Food processing and packaging

- Fermentation
- Transformation



D1.4. Review paper on the prevention of Food Loss and Waste

Deliverable leaders: *Victoria Krauter & Hysen Bytyqi*



Title: Innovative Preservation Technologies and Supply Chain Optimization for Reducing Meat Loss and Waste: Current Advances, Challenges, and Future Perspectives

The review:

- synthesizes the latest advancements in new preservation technologies and supply chain efficiency strategies to minimize meat waste
- outlines current challenges and future directions

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Innovative Preservation Technologies and Supply Chain Optimization for Reducing Meat Loss and Waste: Current Advances, Challenges, and Future Perspectives

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D1.4. Review paper on the prevention of Food Loss and Waste

Deliverable leader Review 1: *Alessandra Di Francesco*

Title: *Prevention of postharvest diseases of fruits: an overview of the main latent pathogens and strategies of control from the field to the storage*

Where are we now? *Draft of paper*



Deliverable leader Review 2: *Stefanos Testempasis*

Title: *Technological Innovations for Postharvest fruit losses prevention*

Where are we now? *Draft of paper*



Deliverable leader Review 3: *Tamara Dapčević Hadnađev*

Title: *Innovative Strategies for Preventing Biotic Postharvest Losses in Cereals and Oilseed Crops: A Comprehensive Review*

Where are we now? *Draft of paper*



WG1 Activities during 2025



TRAINING SCHOOL IN THESSALONIKI

Joint action with WG2

Prevention and management of pre and postharvest diseases of fresh fruit and vegetable



Prevention and management of pre and postharvest diseases
of fresh fruit and vegetables

22-24 May 2025, Thessaloniki, Greece



ARISTOTLE
UNIVERSITY OF
THESSALONIKI

Aims

- transfer of knowledge on the modern methods used to prevent and manage pre- and postharvest diseases of fresh fruit and vegetables
- build capacity in the field
- develop the next generation of plant protection specialists

WG1 Activities during 2025

Training Training School COST
CA22134 FoodWaStop - 22-24
May 2025, Thessaloniki,
Greece

- 14 trainers
- 25 trainees covered by COST
- 3 trainees on their own expenses



WG1 Activities during 2025

Program draft

Thursday 22/5/24		Friday 23/5/24		Saturday 24/5/24	
08.30 - 09.00	Registration of participants	09:00-09:45	Cultural approaches to combat diseases on grapes and kiwi fruit (Phil Elmer)	09.00	Departure for the Field Trip
09.00 - 09.30	Welcome by the organizers and Introduction by COST Chair Gianfranco Romanazzi	09:45-10:30	The Role of Epidemiological Insights in Integrated Disease Management of fruit: From Field to Postharvest (Larissa May de Mio)	10.30	Visit to a packing house
09.30 - 10.15	Biological Control of postharvest diseases (Davide Spadaro)	10:30-11:00	Coffee break	14:00-15:00	Light lunch
10.15 - 11.00	Environmental friendly strategies to control the presence of mycotoxins in food and feed (Slaven Zjalic)	11:00-11:45	Fungicide Resistance and its management as a tool to prevent food losses (George Karaoglanidis)	15:00-16:30	Return to Thessaloniki
11.00 - 11.30	Coffee break	11:45-12:30	Novel biotechnological approaches to combat postharvest pathogens (Lola Fernandez Ortuno)		
11.30 - 12.15	Post harvest treatments alternative to chemicals (Luis Palou)	12:30-13.15	Regulatory aspects of new plant protection products for postharvest use (Clara Montesinos)		
12:15 - 13.00	Induced Resistance to manage postharvest pathogens	13.15-14.30	Lunch		



Training School Program

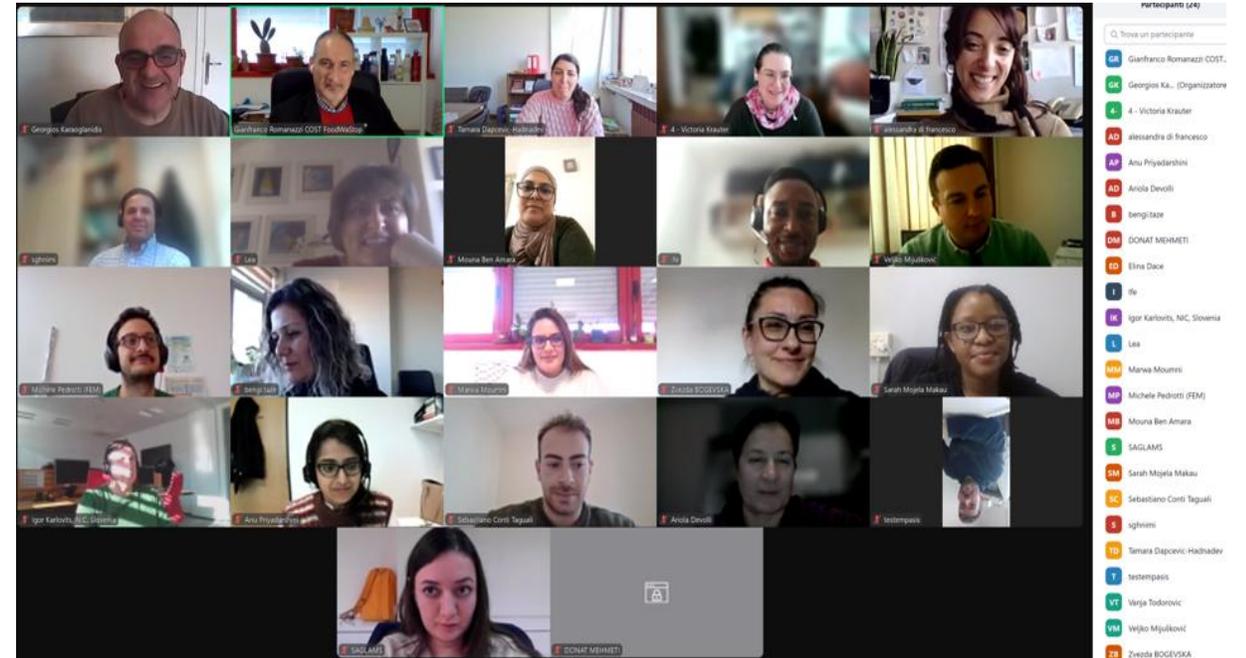
	(Gianfranco Romanazzi)				
13:00 - 14:30	Lunch	14:30-16.00	Practical Exercise - Postharvest Diseases of fruit and Vegetables: Symptoms, isolation, identification		
14:30 - 15:15	Managing postharvest diseases with physical means (Alessandra Di Francesco)	16:00-16:30	Coffee break		
15:15 - 16:00	Fruit Physiological disorders as agents of food losses (Athanasios Molassiotis)	16:30-18.00	Practical Exercise – Fungicide resistance detection in postharvest pathogens		
16:00 - 16.30	Coffee break	18:00-18:15	Concluding Remarks		
16:30 - 17:15	Field approaches to manage postharvest diseases (Antonio Ippolito)				
17.15 - 18:00	Packing and packing materials to control postharvest diseases (Pervin Kinay)	21.00-23.00	Social Dinner		

WG1 Activities planned for 2026

Online meeting of WG1 members during February/March 2026

AIM

- Discuss the progress of D.1.3 preparation
- Discuss the progress of review papers preparation
- Discuss ideas for new activities that will be organized by WG1



Thank you for your
contribution!!!!

