Are you interested in this initiative? Ask the author for further information:

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#### Let's reduce consumer food waste! Solutions from the European Consumer Food Waste Forum

5 June 2024 🛑 Brussels, BE **PUBLIC EVENT** 

### COUNTRY • Belgium

IMPLEMENTED BY FoodWIN together with regional and local authorities

DURATION 2020 to 2022

# FoodWIN Bruges

#### **TYPE OF INTERVENTION** •

## Prompts and tools for households, city level action



GOAL •

#### **IMPLEMENTATION AND EVALUATION**

The objective is to engage an expanding base of households in Bruges to achieve a 30% reduction in food waste at home

Participants were provided with instructions on how to conduct food waste measurements at home, over a week. The monitoring involved 50 "ambassadors" who participated in a waste audit across three phases.

**BUDGET** 

75% government

25% municipal funds

**RESULTS** 

17.6 tonnes of food saved annually

KLIMAAT &

MILIEU

BRU

GGE

#### **Quantitative / qualitative** results:

Households achieved a reduction of 47%, saving 17.6 tonnes of food annually. Across all three phases combined, participants reduced their food waste by 55%, saving 45,032 kg of food annually. This reduction is equivalent to 144,102 kg of CO2 and results in financial savings of €188,684.





Stel je koelkast in op

S.O.S. FRIGO

De helft van wat we thuis verspillen, gebeurt in de koelkast.

Bewaar je eten op de juiste plek, zo blijft het langer goed!

6-7°C





**KLEINE VERANDERINGEN, GROOT VERSCHIL** 

Een gemiddeld Belgisch huishouden verspilt 88 kg, ongeveer € 369, aan eten per jaar. Wil je leren hoe je thuis minder voedsel weggooit? Scan dan de QR-code, schrijf je in via www.foodwinnersbrugge.be en ontdek de beste tips & tricks!





DEUR + BOVENSTE SCHAP boter, confituur, eieren, sauzen, drank

DEPARTEMENT

OMGEVING

FoodWIN, 2024