

Smart Food BaWue - Food Waste in Private Households

G. Hafner¹, D. Drissner²

¹Institute for Sanitary Engineering, Water Quality and Solid Waste Management,
University of Stuttgart, Stuttgart, 70567, Baden-Württemberg, Germany

²Department of Applied Biology - Food and Pharma, Albstadt-Sigmaringen University,
Sigmaringen, 72488, Baden-Württemberg, Germany

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Presenting author email:

Gerold.Hafner@iswi.uni-stuttgart.de

Smart Food BaWue is a research project for the monitoring and prevention of food waste in private households in a pilot region in Southern Germany (Baden-Wuerttemberg). The aim is to develop methods for the permanent monitoring of food waste in private households and to detect successful methods for reducing the amount of food thrown away via an app for the smartphone. An interesting approach in this context is a quick check for self-assessment.

The monitoring is first carried out in around 100 private households in the pilot region and is foreseen to be scaled up later. The district administration is coordinating communication and networking with citizens and other stakeholders. The project is funded by the Ministry of Food, Rural Affairs and Consumer Protection, Baden-Wuerttemberg (MLR).

According to recent statistics, the largest amount of food waste is generated in private households. Nevertheless, until now, measures against food waste have mainly focused on out-of-home catering and also on retail. Until now, cooperation with private households was limited to small surveys and monitoring campaigns lasting a few weeks. For the first time in Germany, *Smart Food BaWue* is surveying a number of 100 households over a period of at least 12 months - a permanent monitoring program is even being planned for the entire federal state as a follow-up.

The monitoring is based on the existing APP "RESOURCEMANAGER FOOD", which was developed at the Technology Transfer Initiative at the University of Stuttgart and which has been successfully used in out-of-home catering for more than a decade meanwhile. Within the project, a new version of the APP - especially for private households - has been developed and tested. Household-specific features are for example: automatic connection of a scale, semi-automated monitoring, innovative tools for self-assessment and data evaluation, import & export of data etc.. In addition to the efficient measurement and documentation of food waste, it will also provide nutritional information with a guide to waste avoidance measures and a quick check for the self-classification of households. The app is available for android and iOS devices and as an online app for the web browser. The app is barrier-free.

With the new toolkit, it will also be possible to provide data for reporting in the context of the SDGs and to retrieve validated data for large regions or whole countries and to document the achievement of the EU-wide avoidance targets.

The project runs from 01.11.2023 to 31.12.2025. Food waste has been recorded in the participating pilot households since August 2024.

For the transfer of the new concept to the whole of Baden-Württemberg, the relevant boundary conditions will be researched and the different regions or districts will be typified accordingly. Finally, a concept for the whole of Baden-Württemberg is proposed – possibly with the identification of uncertainties and any outstanding questions. In addition, based on the results in the pilot region, an assessment of the avoidance potential for the whole of Baden-Württemberg will be carried out. Finally, the avoidance measures are also evaluated and the savings potentials for the whole of Germany are addressed.

In the oral presentation, the evaluated measurement results from the first six months of monitoring are presented in detail. The feedback from households and successful measures to avoid food waste will be presented - as well as the total avoidance potential in Baden-Wuerttemberg & Germany.



Erfassung

Salat&Gemüse

Haushaltsgröße: 1

Gewicht: 0 g

Preis/kg: 2 €

Preis: 0 €

Notizen:

Grund des Wegwerfens:

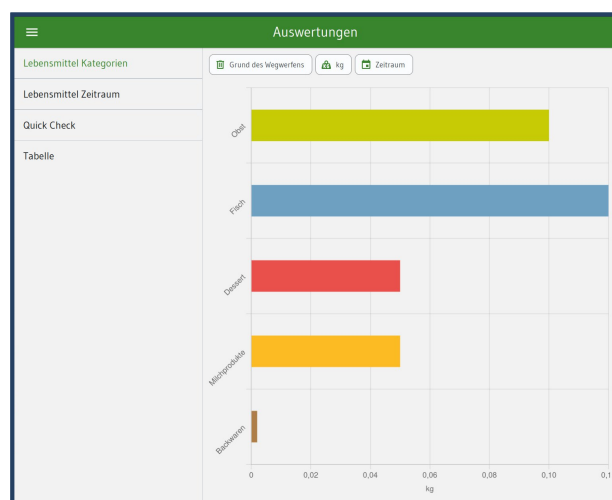
- zu viel gekauft ☐
- Mindesthaltbarkeit überschritten ☐
- Verbrauchsdatum überschritten ☐
- zu viel gekocht ☐
- zu viel auf den Teller genommen ☐
- schmeckt nicht ☐
- keine Lust mehr, das Lebensmittel noch zu essen ☐
- verdorben ☐
- Sonstiges ☐

Bitte wählen Sie mindestens einen und maximal drei Gründe für das Wegwerfen aus.

Speichern

Abbrechen

Figure 1: Screenshot Measurement – selection page & details page (here salad & vegetables)



Tipps zur Lebensmittelfrettung

Suchen

In Deutschland wirft jede Person etwa 78 Kilogramm Lebensmittel im Jahr weg. Bares Geld, das da verloren geht. Und nicht nur das: mit den Lebensmitteln werden auch wertvolle Ressourcen wie Wasser, Energie und Fläche vergeudet. Mit ein paar einfachen Tipps und Tricks kann jeder etwas gegen diese unnötige Verschwendung tun. Wie genau das geht, erfahren Sie hier. Halten Sie mit und schonen Sie aktiv die Umwelt und Ihren eigenen Geldbeutel.

Lagerung
21. Aug. 2024

Um Lebensmittelverschwendung zu vermeiden, ist es wichtig, Lebensmittel richtig zu lagern. Durch die richtige Lagerung können Sie die Haltbarkeit von Lebensmitteln ...

Planung
21. Aug. 2024

Eine gute Planung ist das A und O, wer seine Vorräte im Blick hat und geplant einkauft, geht, verhindert, dass zu viele Lebensmittel gekauft werden, die am Ende gar nicht ...

Resteverwertung
21. Aug. 2024

Resteverwertung ist eine großartige Möglichkeit, Lebensmittelverschwendung zu reduzieren und gleichzeitig kreative und leckere Gerichte zuzubereiten. Mit ein wenig ...

Gut zu wissen
21. Aug. 2024

Im "Gut zu wissen" - Artikel erfahren Sie den Unterschied von Mindesthaltbarkeitsdatum und Verbrauchsdatum. Wie lange Lebensmittel sicher genießbar sind und ...

Figure 2: Screenshot Reports - Food Categories (left) & tips on food rescue (right)