

1st of October 2020

Lisbon, Portugal

### **BGI and the European Institute of Innovation and Technology join forces to fight food waste in Portugal**

BGI is organizing an Open Innovation event, with the support of the [European Institute of Innovation and Technology](#), through the [EIT Food](#) and [EAT Circular](#) vehicles. At this event, which will take place virtually on the 22nd of October, six challenges will be presented by companies, based on the needs of the food industry, highlighting food waste. Since food waste and food loss deserve the attention of the United Nations - which this year created the International Day for Awareness of Food Loss and Waste - and at a time when it is necessary to raise awareness about this problem, BGI seeks to create a space for sharing knowledge and promoting the dissemination of good practices in the food industry, making it more sustainable, innovative and healthy.

The event is aimed at professionals and members of the food industry, such as academics, researchers, startups, restaurant managers from public and private entities, and managers of collective food companies. The participants will have the mission to work together and propose the best practices to eliminate food waste, as well as to solve the sustainability challenges faced by several companies and entities, such as the [Portuguese Pact for Plastics](#) and [Pleez](#). By being part of this event, participants can choose which solution they want to collaborate with or be allocated by the organization to one of the challenges. After preparing their pitch, each group will present their solutions to the representatives of each company.

The Sustainability & Food Manager at BGI, Cláudia Carocha, refers that this activity will catalyze the expertise and the knowledge of participants from several areas to create potential solutions, to learn from one another and discuss food waste in real-time. “At BGI we believe that collaboration fosters innovation. When faced with the world’s most pressing challenges, we’ve been awed by the power of working together. And our aspiration to use open innovation and design to create solutions to address food waste

proved no different. Especially now with the increase of food waste during the pandemic, it's important to be creative and pursue new ways of bringing innovation and solutions to the market ” - adds Cláudia.

Interested parties can consult the challenges, the agenda, and register on the event's [Eventbrite](#). Participation is free of charge.

### **About EAT Circular**

Eat Circular is a project sponsored by [EIT Climate-KIC](#) that aims to promote education and tools to manage resource flows in the “Circular Food Chain”. This project aims to develop training actions in Italy, Portugal, Slovenia, and Spain, to promote best practices in reducing food waste in collective food companies (e.g. canteens). EAT Circular started in November 2019 and aims to train public and private agents on strategies to reduce the amount of food waste.

### **About EIT Food**

EIT Food is a Knowledge and Innovation Community (KIC) established by the European Institute for Innovation & Technology (EIT), an independent EU body set up in 2008 to drive innovation and entrepreneurship across Europe. EIT Food is Europe’s leading food innovation initiative, working to make the food system more sustainable, healthy, and trusted.

### [Press Kit](#)

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