



Transnational dialogue platform

« Food chain safety and fight against food waste :
turning constraints into opportunities »

Lille, November 20th 2012

Programme and registration on :

<http://www.green-cook.org>

For the past 2 years, the GreenCook project partners have been testing innovative tools, methods and strategies to help reduce food waste. Via these pilot approaches, they have also been able to identify more clearly the parameters that generate food losses, and which they have no control over. The food safety chain regulations also play a role in this. So how can we contain the risks and guarantee the hygiene and food safety standards consumers expect while stimulating sustainable dynamics that allow us to keep the waste of food under control?

GreenCook aims to build solid bridges between these two approaches by launching a constructive dialogue about their links and paradoxes during a one-day work day organised the day before GreenCook Mid-Term Event.

Entrance is free of charge but a formal registration is compulsory.

Please let us know asap if you eventually cannot come in order to avoid food wastage at lunchtime.

More information?

Please send an e-mail to greencook@green-cook.org