



ISO 20001

Development and utilization of management system standards for the minimization of food loss and waste across the food value chain





Program

- Baggrund
- Status på standardarbejdet (ISO 20001)
- Danmark i front og dansk indflydelse
- Hvordan kommer jeg med?
- Spørgsmål



Hvem er med?



Fra Danmark

Miljø & Fødevareministeriet
Arla Foods
Bureau Veritas Certification (DK)
Dekra Industrial A/S
Fødevarebanken
GS1 Denmark
Hilton Foods Danmark A/S
Stop Spild Af Mad
Københavns Universitet

Internationalt

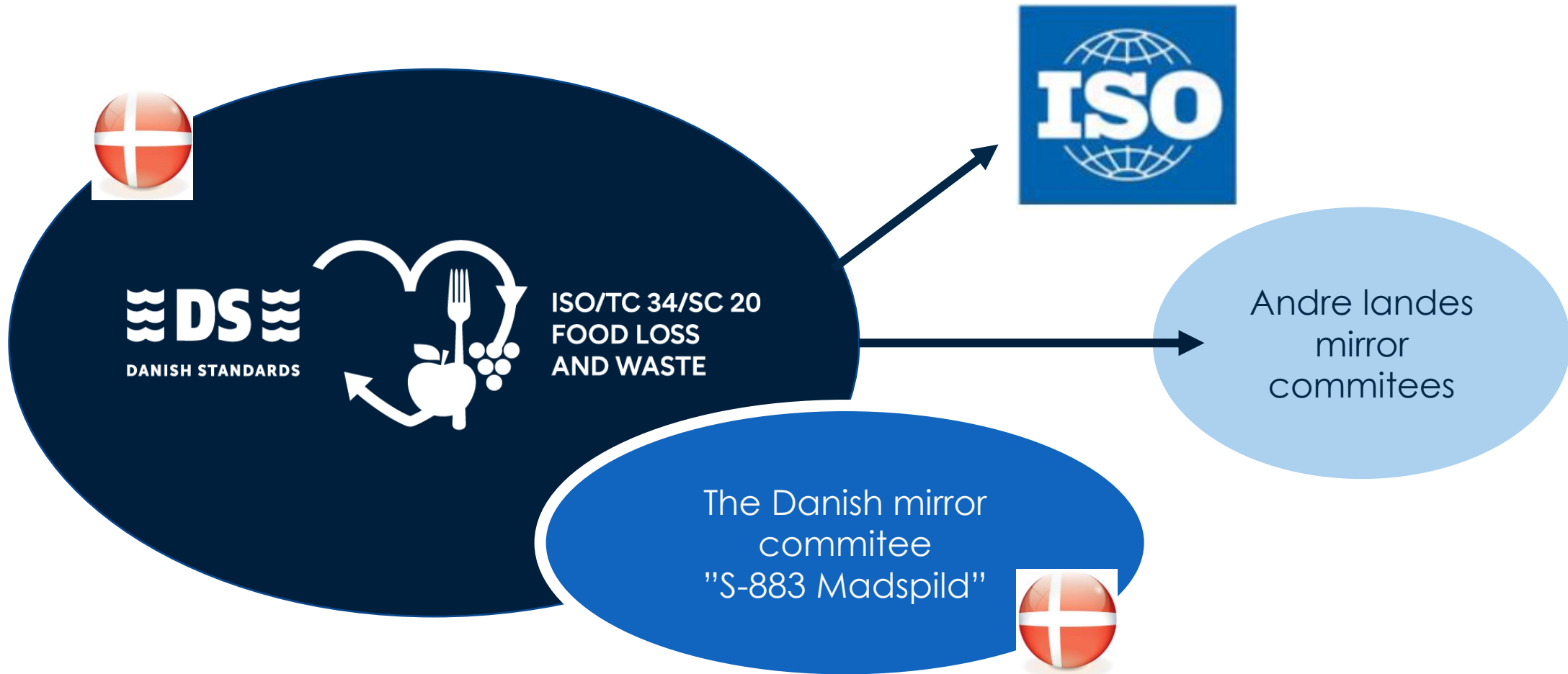
Ministère de l'agriculture et de la souveraineté alimentaire
La coopération agricole
WRAP
World Resources Institut (WRI)
Zero waste Scotland
Harper Adams University
Foundation FSSC (Coca Cola, Mars, Unilever, Metro, Nestlé, Fooddrink Europe)
Swedish food agency
Stop food waste Australia
IFWC
SSAFE
Standardiseringsorganisationer i 50 lande.



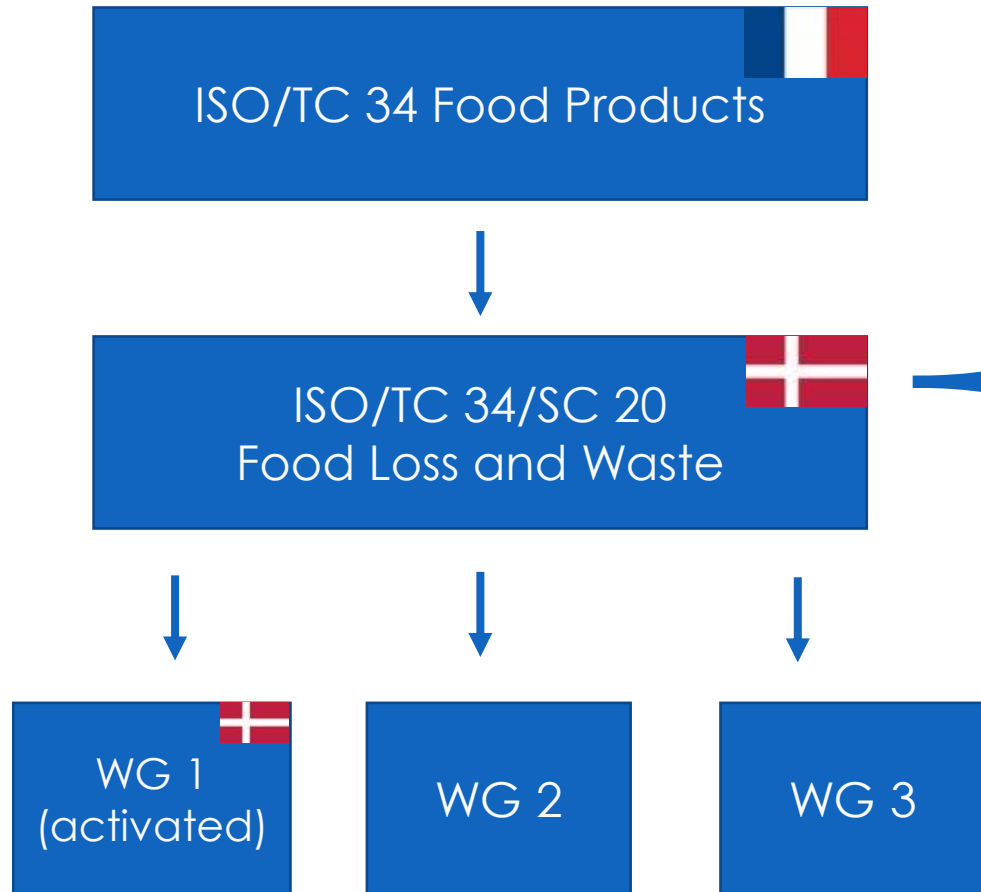
Hvorfor er de med?

- Viden/netværk
- De har lyst til at arbejde med præmissen om at madspilds problematikken ikke løses lokalt, nationalt eller europæisk – men kræver globalt samarbejde
- Det spiller godt sammen med virksomhedernes strategiske fokus

Dansk sekretariat



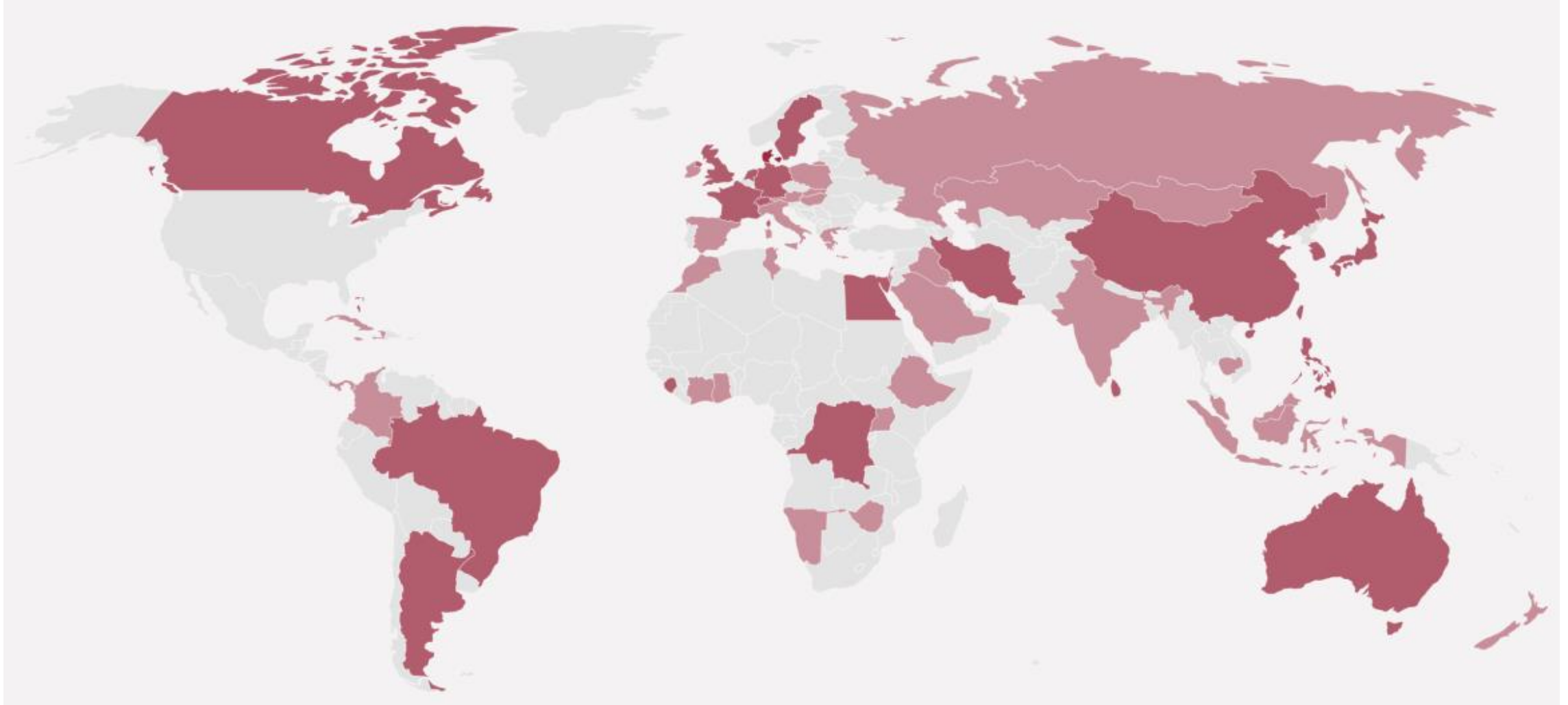
Organization



SCOPE of SC20

Standardization of food loss and waste, providing a framework for food organizations throughout the food chain, to work actively and effectively with measuring and reduction of food loss and waste.

Participation 50 countries



[List of P and O-member countries](#)

Hvordan har vi grebet det an?



- ISO ledelsessystemet er den bedste løsning til dette
- Vi opfinder ikke den dybe tallerken
- Vi bygger dokumentet op på eksisterende dokumenter og definitioner
- Vi forsøger at gøre det så simpelt og fleksibelt som muligt.
- Systemet skal være certificerbart



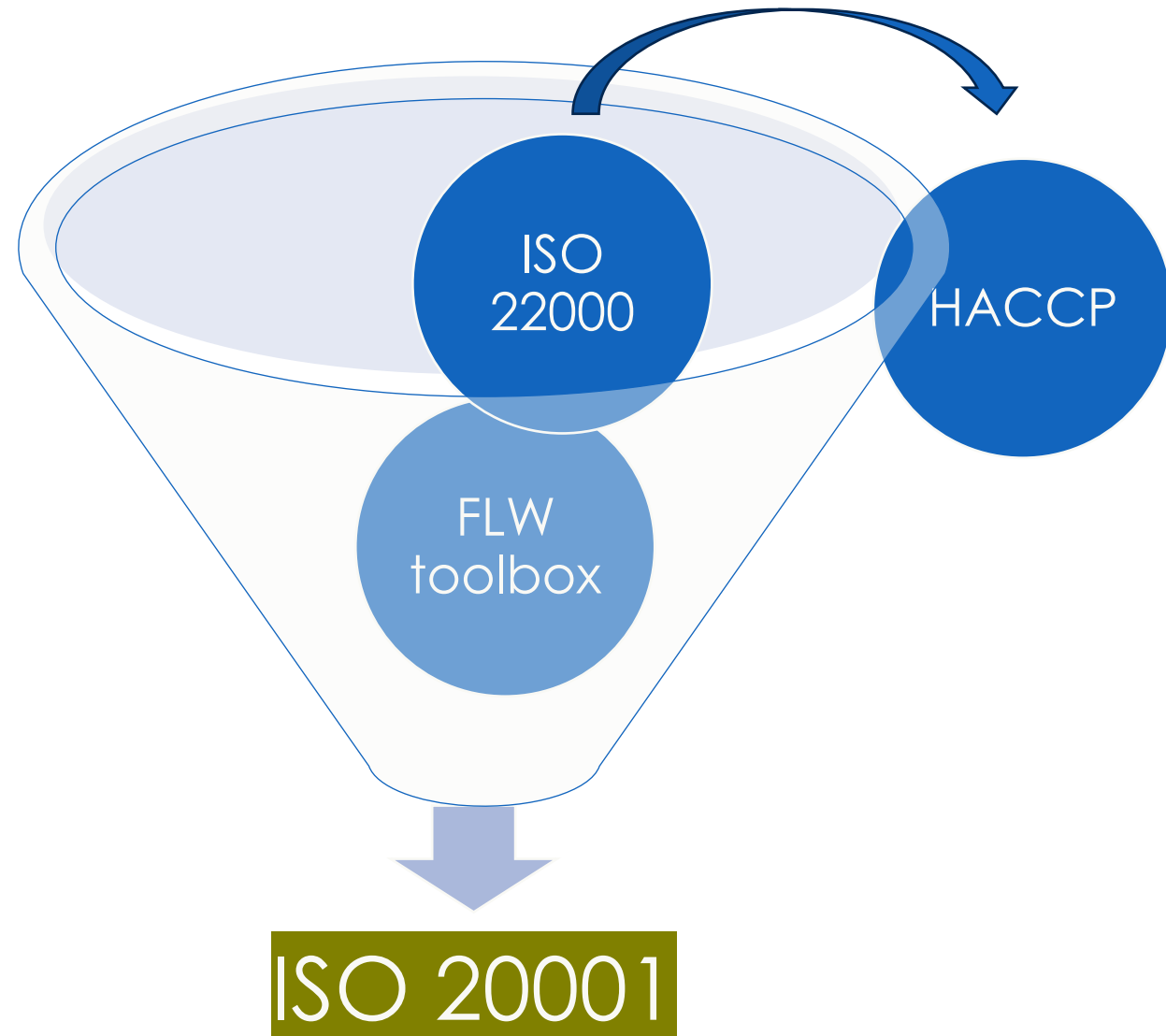
Hvordan får vi markedsadgang?



Vi bruger ISO 22000 som skelet



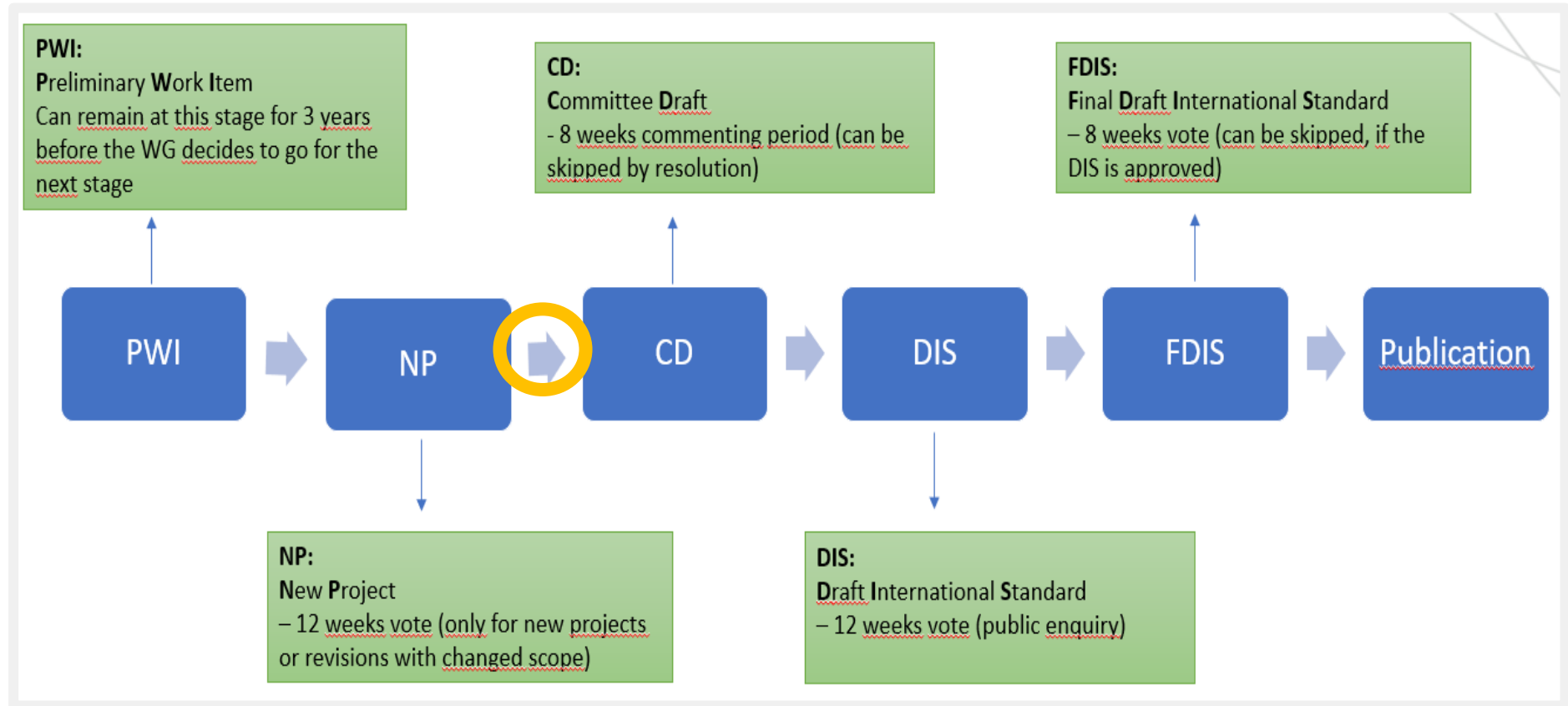
Hvordan?



Hvor langt er vi med ISO 20001?



Timeline for development of an ISO management system standard



Justification study

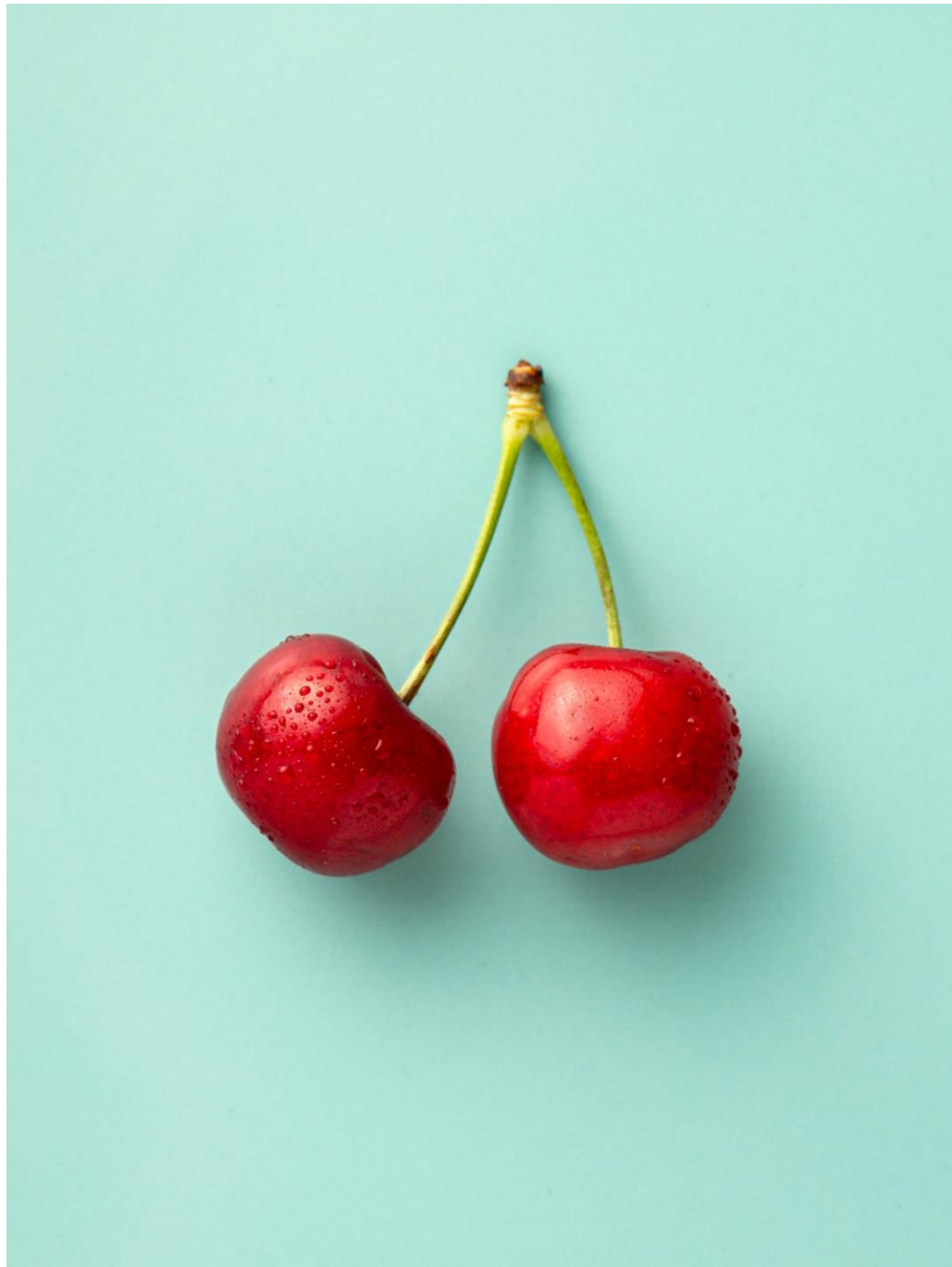
3 years

Project date for publication Marts 2026



Hvad er ambitionen?

- ISO 20001 Development and utilization of management system standards for the minimization of food loss and waste across the food value chain (ongoing in WG1)
- ISO xxxx Measuring methods for determining food loss and waste (Ad Hoc Group established – report primo 2024)
- ISO xxxx How to use ISO xxxx 'Management system for minimization of food loss and waste – Best practice guide
- *FLW auditor competence*
- *Software*



Chair of SC20

Dr. Liz Goodwin

WRI's first Senior Fellow and Director, Food Loss and Waste.

Chair of the **London Waste and Recycling Board**.

CEO at **WRAP** (2007-2016). During her period of leadership, UK recycling rates increased from 9% to 43%, food waste was reduced by 21% in five years.

Champion of the UN Sustainable Development Goal 12.3 whose aim is to halve food waste around the globe by 2030. Her role at WRI is to help drive the various initiatives that are required around the world to achieve this goal.

Awarded and OBE in the Queen's Birthday Honours List for services to the Business Resource Efficiency and the Environment.



Indsigt – hvad har vi lært?

- Building consensus among so many countries takes time
- Food loss and waste experts are very passionate
- Standardization as a discipline is difficult
- Standards are developed **by the stakeholders involved**



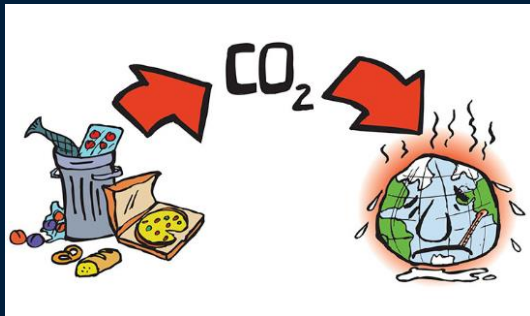
Næste skridt

- WG1 møde 25.+26. oktober 2023 (begge dage kl.12-15)
- Onboarding af nye medlemmer
- Face-2-face møde i WG1 og SC20, april 2024 (måske Brisbane, AUS)

S-883 Madspild

Det danske udvalg

Miljø &
Fødevareministeriet
Arla Foods
Bureau Veritas DK
Dekra Industrial
Fødevarebanken
GS1 Denmark
Hilton Foods Danmark
Stop Spild af Mad
Københavns Universitet



Hvordan deltager jeg?



- Det koster 22.000 kr./årligt at være med
- SMV'er (<10 ansatte) og uddannelses institutioner - halv pris
- Ved indmeldelse nu, resten af 2023 GRATIS
- Kontakt Mads Nørgaard mn@ds.dk

Danish Standard

Secretariat

ISO/TC 34/SC 20



Tak fordi du lyttede med



Bibi Nellemose bn@ds.dk

Carina Dalager cad@ds.dk