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Maps showing national waste streams of different FaB industry branches

FRANCE

Table 1. Characteristics of potential food and beverage waste resources

Activity Code	Activity description	Number of firms	Type of waste	Solid Waste (% Organic Matter / Brut Matter)	Solid Waste (Dry Matter)	m ³ CH ₄ / t Organic Matter	% Organic Matter/ % Dry Matter
1011Z	Processing and preserving meat for butchers' shops	1257	Category 1, 2, 3 animal by-products, stercoral matter, greases	16 %	18 %	350	87 %
1012Z	Processing and preserving poultry meat	393	Category 1, 2, 3 animal by-products, stercoral matter, greases	21 %	25 %	350	84 %
1013A	Industrially processed meat products	1092	Cutting fat, meat scraps	35 %	38 %	350	91 %
1020	Fish industry	360	Fish waste	16 %	18 %	300	87 %
1031Z	Processing and preserving potatoes	273	Potato peels, potato waste	8 %	10 %	600	80 %
1032Z	Preparation of fruit and vegetable juice	159	Fruit and vegetable waste	13 %	16 %	400	84 %
1039A	Other Processing and preserving of vegetables	282	Vegetable waste, grade-outs during sorting	11 %	14 %	400	81 %

1039B	Processing and preserving fruit	542	Fruit waste, grade-outs during sorting	27 %	35 %	400	78 %
1040	Manufacture of vegetable and animal oils and fats	154	Oil cakes, seed sorting residues, filtration residues	81 %	87 %	300	93 %
1051C	Cheese production	776	Cheese waste	56 %	59 %	500	94 %
1051 autres	Fabrication of liquid milk and fresh milk products	618	Whey, milk, fresh cheese waste	14 %	15 %	400	95 %
1061A_B	Manufacture of grain mill products, starches and starch products,	536	Grain dust, dried wheat grains	84 %	95 %	250	89 %
1070	Bakery and pastry products, production of pasta	12	Baked dough, flour, non-conform bread	58 %	60 %	250	97 %
1081Z	Sugar production	34	Beet-pulp, molasses, other waste of sugar manufacture,	11 %	11 %	330	97 %
1082Z	Manufacture of cocoa, chocolate and sugar confectionery	935	Cocoa	83 %	90 %	300	92 %
1085Z-1086Z-1089Z	Production of ready-to-eat meals	1847	Vegetable waste, grade-outs during sorting	8 %	10 %	400	80 %
1013A	Petfood production	1092	Meat waste, cutting fat, meat scraps	35 %	38 %	350	91 %
1101Z	Manufacture of distilled potable alcoholic beverages	845	Distillation and conversion residues	16 %	18 %	300	87 %
1102A	Sparkling wine production	389	Grape pomace,	38 %	45 %	350	84 %

			grape skin, pulp and seeds				
1102B	Winemaking	1097	Winemaking residues	20 %	75 %	350	27 %
1103Z	Processing of fruit wines and ciders	145	Apple and fruit marc	22 %	97 %	350	23 %
1104Z	Production of other fermented non-distilled beverages	36	Production residues	16 %	18 %	300	87 %
1105Z	Beer production	246	Brewing dregs	20 %	22 %	350	93 %
1106Z	Malt production	7	Malting barley dregs, malt seeds	11 %	14 %	350	80 %

Table 2. Food and beverage waste valorization rate (rate of matter valorized as byproducts) and mobilization rate (percentage of matter oriented towards an organic treatment method such as composting, application to farmland, anaerobic digestion) in France.

Activity Code	Activity description	Valorisation rate	Mobilisation rate
1010	Meat industry	45 %	25 %
1020	Fish industry	91 %	10 %
1030	Fruit and vegetable industry	83 %	80 %
1040	Manufacture of vegetable and animal oils and fats	81 %	5 %
1050	Dairy industry	12 %	10 %
1060	Manufacture of grain mill products, starches and starch products,	55 %	50 %
1070	Bakery and pastry products, production of pasta	94 %	50 %
1080	Other food industries	28 %	80 %
1090	Petfood production	23 %	50 %
1100	Beverage industry	13 %	90 %