Global Initiative on Food Loss and Waste Reduction

Myriam Annette
Consultant

FAO Regional Office for Europe and Central Asia
INTRODUCTION

Global Food Losses and Food Waste

1.3 billion ton
( 1 300 000 000 000 kg )
Definition framework of FLW
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Quantitative FLW can also be referred to as physical food loss and waste. It is food which is not eaten by people.

Qualitative FLW: All the produce is eaten by people, but has incurred reduction of nutritional value, economic value, and/or food safety.
Definition framework of FLW

*Food Loss* is mainly caused by the mal-functioning of the food production and supply system or its institutional and legal framework.
Food Waste is the removal from the FSC of food which is fit for human consumption, by choice, or which has spoiled or expired, mainly caused by economic or social behavior, poor stock management or neglect.
Why is FLW important?

• FLW is a major contributor to climate change
• FLW accounts for around 8 % of total global GHG emissions
• GHG emissions arising from the land, livestock and energy inputs needed in food systems as well as from waste disposal

water  land  energy  labour and capital
Why is FLW important?

Total GHGs emissions excluding LULUCF
Top 20 of countries (year 2011) vs. Food wastage

If food wastage were a country, it would be the third largest emitting country in the world.

Source: WRI’S Climate Data Explorer (4)
Food Security Impact of FLW

Who are affected?

- Poor smallholder food producers (especially women) > direct access to food
- Poor food-insecure consumer > higher prices (*Increased supply and cost reductions of production will be translated into price reductions*)

Impact on nutrition, food quality and safety

- Qualitative food losses > reduced nutritional value
- Unsafe products

Economic impact and income-distribution in the value chain

- Market circumstances
- Losses in supply chain (*Improvement of supply chains efficiency benefits both, producers and consumers*)
In order to improve food availability, reduction of food loss and waste is far more efficient than increasing food production.

By 2050, we would need 60% more food be available.

Yet, when reducing FLW by half, only 28% increase in production would be required.
SG 12.3
“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses”.
Extent of Food Loss and Waste

Figure 2. Per capita food losses and waste, at consumption and pre-consumptions stages, in different regions

Per capita food losses and waste (kg/year)

- Europe
- North America & Oceania
- Industrialized Asia
- Subsahara Africa
- North Africa, West & Central Asia
- South & Southeast Asia
- Latin America

- consumer
- production to retailing
Food-Use-Not-Waste Hierarchy

- **Source Reduction**: Reduce the volume of FLW generated
- **Feed Food-Insecure People**: Donate extra food to food banks, soup kitchens, and shelters
- **Feed Animals**: Divert food scraps to animal feed
- **Composting**: Nutrient-rich soils
- **Industrial Uses**: Energy recovery (RE/EE)
- **Incineration/Landfill**: Last resort for disposal

- **Renewable Energy/Energy Efficiency**
  - Climate Smart Cold Chain
  - Climate Smart Processing

- **Bioenergy** (Heat and Power)
  - FLW Reduction
  - FLW Diversion and Recycling
  - FLW Disposal
Food Loss and Waste reduction is not a goal in itself, but an essential part of efficient value chains. Both are at the core of sustainable food systems, which ensure food and nutrition security, economic growth and climate change mitigation.

Integrated multi-disciplinary programme, involving technology, economics, sociology, ecology, nutrition.

FLW problem is extremely complicated, requiring thorough, practical and innovative research.
SAVE FOOD: Vision and Strategy

• **FLW problem is extremely vast** – Implementation world-wide by partners.

• Only **Private Sector** can significantly **reduce food loss**.

• Role of **Public Sector** is to **conduct research and provide guidance**. Hence, creating the enabling environment for **Private Sector to invest** and **act**.

• **Collaboration of various actors and stakeholders** (in their own areas) in value chains is essential.
Components of SAVE FOOD

1. **Awareness raising** on the impact of, and solutions to reducing food loss and waste.

2. **Partnerships and collaboration** in world-wide initiatives on food loss and waste reduction.

3. **Research** for development of policy, strategy and programme for food loss and waste reduction.

4. Support to **investment programmes and projects**, implemented by private and public sectors.
Measures for reducing food loss and waste should:

- not be more **expensive** than food loss itself;

- not place additional **burden on the environment** and/ or increase GHG emissions;

- make more **food available to people who need it most**;

- be **socially and culturally acceptable**.
Regional Programmes on Food Loss and Waste Reduction

REGIONAL OFFICES
- Subsaharan Africa
- North Africa & The Near East
- Eastern Europe & Central Asia
- Asia & The Pacific
- Latin America & The Caribbean

COUNTRY OFFICES

LIAISON OFFICES
- European Union
- North America
- Japan
- Russia
Currently 1,000+ registered partners - and growing - world-wide; from public and private sectors
Thank you!

Become a member:
www.fao.org/save-food