From ‘why’ to ‘how’: Reducing food loss and waste
A significant share of food intended for human consumption is lost or wasted between the farm and the fork.

32% of global food supply by weight

24% of global food supply by energy content (calories)

Food is lost or wasted along the entire value chain

During or immediately after harvesting on the farm

After produce leaves the farm for handling, storage, and transport

During industrial or domestic processing and/or packaging

During distribution to markets, including losses at wholesale and retail markets

Losses in the home or business of the consumer, including restaurants and caterers

Food loss and waste occurs more ‘near the fork’ in developed regions and more ‘near the farm’ in developing regions

100% = 1.5 quadrillion kcal

Food loss and waste occurs more ‘near the fork’ in developed regions and more ‘near the farm’ in developing regions
(Percent of kcal lost and wasted)

Note: Number may not sum to 100 due to rounding.

Over half of the world’s food loss and waste occurs in Asia
(100% = 1.5 quadrillion kcal)

Note: Number may not sum to 100 due to rounding.

Cereals comprise the most loss and waste when measured by calories.
If Food Loss and Waste Were its own Country, it Would Be the Third-Largest Greenhouse Gas Emitter

10.7
China

5.8
United States

4.4
Food loss and waste

2.9
India

2.3
Russia

GT CO₂E (2011/12)*

* Figures reflect all six anthropogenic greenhouse gas emissions, including those from land use, land-use change, and forestry (LULUCF). Country data is for 2012 while the food loss and waste data is for 2011 (the most recent data available). To avoid double counting, the food loss and waste emissions figure should not be added to the country figures.

A range of approaches exists for reducing food loss and waste along the food supply chain (Not exhaustive)

<table>
<thead>
<tr>
<th>Production</th>
<th>Handling and Storage</th>
<th>Processing and Packaging</th>
<th>Distribution and Market</th>
<th>Consumption</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facilitate donation of unmarketable crops</td>
<td>Improve access to low-cost handling and storage technologies (e.g., evaporative coolers, storage bags, metal silos, crates)</td>
<td>Re-engineer manufacturing processes</td>
<td>Facilitate increased donation of unsold goods</td>
<td>Facilitate increased donation of unsold goods from restaurants and caterers</td>
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<tr>
<td>Improve availability of agricultural extension services</td>
<td>Improve ethylene and microbial management of food in storage</td>
<td>Improve supply chain management</td>
<td>Change food date labeling practices</td>
<td>Conduct consumer education campaigns</td>
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<tr>
<td>Improve market access</td>
<td>Introduce low-carbon refrigeration</td>
<td>Improve packaging to keep food fresher for longer</td>
<td>Change in-store promotions</td>
<td>Reduce portion sizes</td>
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<td>Improve harvesting techniques</td>
<td>Improve infrastructure (e.g., roads)</td>
<td></td>
<td>Provide guidance on food storage and preparation to consumers Improve inventory systems</td>
<td>Ensure home economics taught in schools, colleges and communities</td>
</tr>
</tbody>
</table>

Source: WRI.
RECOMMENDATION 1: DEVELOP A “FOOD LOSS AND WASTE PROTOCOL”
RECOMMENDATION 2:
SET FOOD LOSS AND WASTE REDUCTION TARGETS

• Global

• National

• Sub-national

• Private sector
A unique coalition of executives dedicated to inspiring ambition, mobilizing action, and accelerating progress toward achieving SDG Target 12.3
RECOMMENDATION 3: INCREASE INVESTMENT IN POSTHARVEST LOSS RESEARCH IN DEVELOPING COUNTRIES
RECOMMENDATION 4: CREATE ENTITIES DEVOTED TO REDUCING FOOD WASTE IN DEVELOPED COUNTRIES
RECOMMENDATION 5: ACCELERATE AND SUPPORT PARTNERSHIPS TO REDUCE FOOD LOSS AND WASTE
Thank you