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From ‘why’ to ‘how’: Reducing food loss and waste

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Photo: WRAP

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)

Source: WRI analysis based on FAO. 2011. *Global food losses and food waste—extent, causes and prevention.* Rome: FAO.

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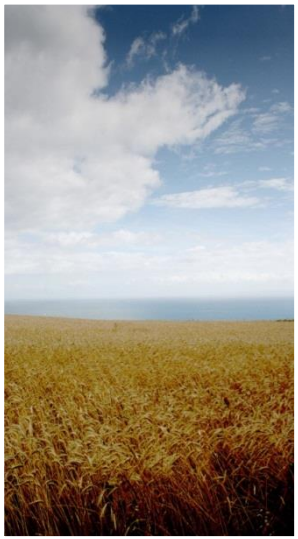
Food is lost or wasted along the entire value chain

Production	Handling and Storage	Processing and Packaging	Distribution and Market	Consumption
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



Source: WRI analysis based on FAO. 2011. *Global food losses and food waste – extent, causes and prevention.* Rome: UN FAO.

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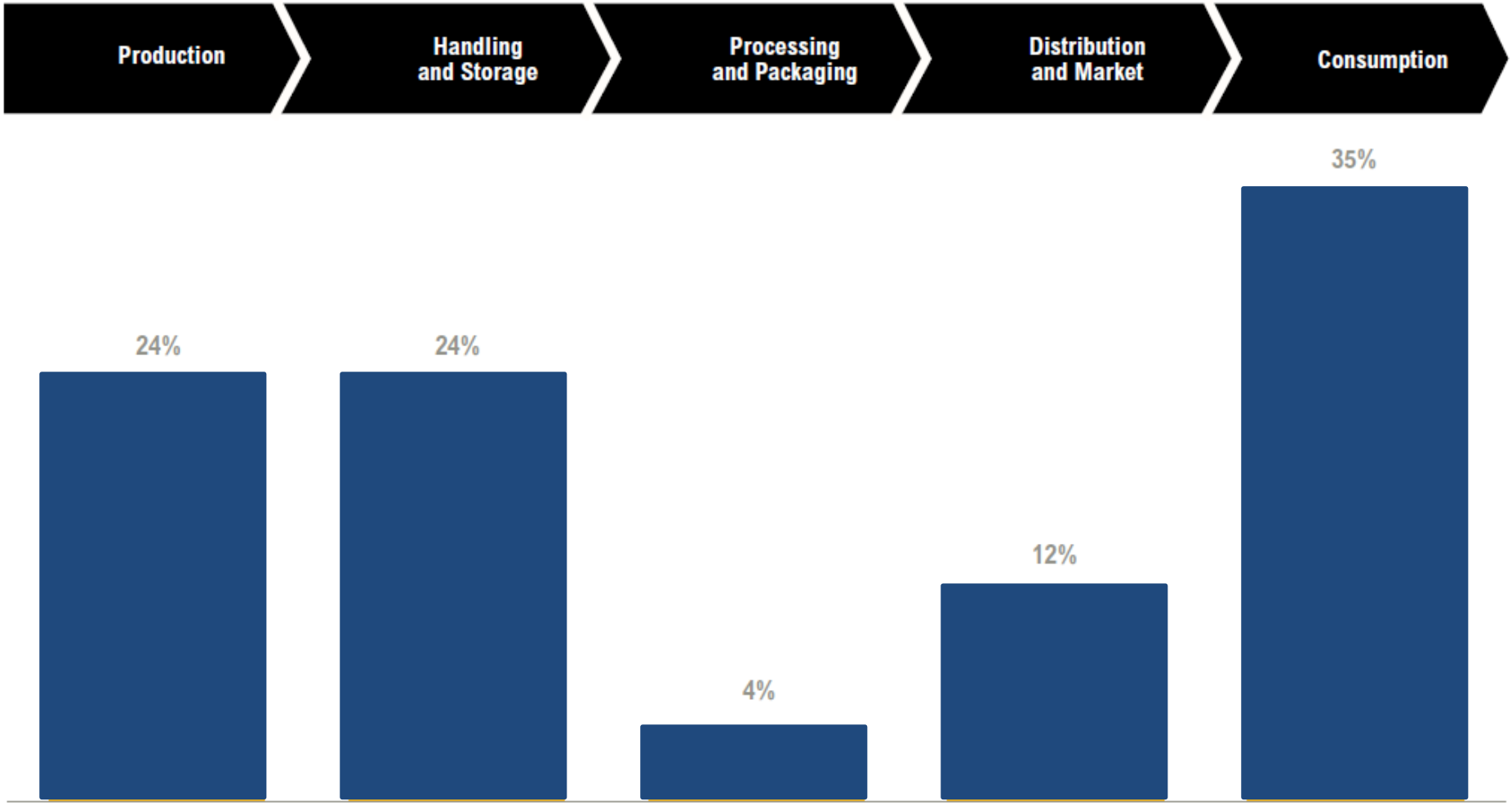
Food loss and waste occurs more 'near the fork' in developed regions and more 'near the farm' in developing regions

100% = 1.5 quadrillion kcal



Source: WRI analysis based on FAO. 2011. *Global food losses and food waste – extent, causes and prevention.* Rome: UN FAO.

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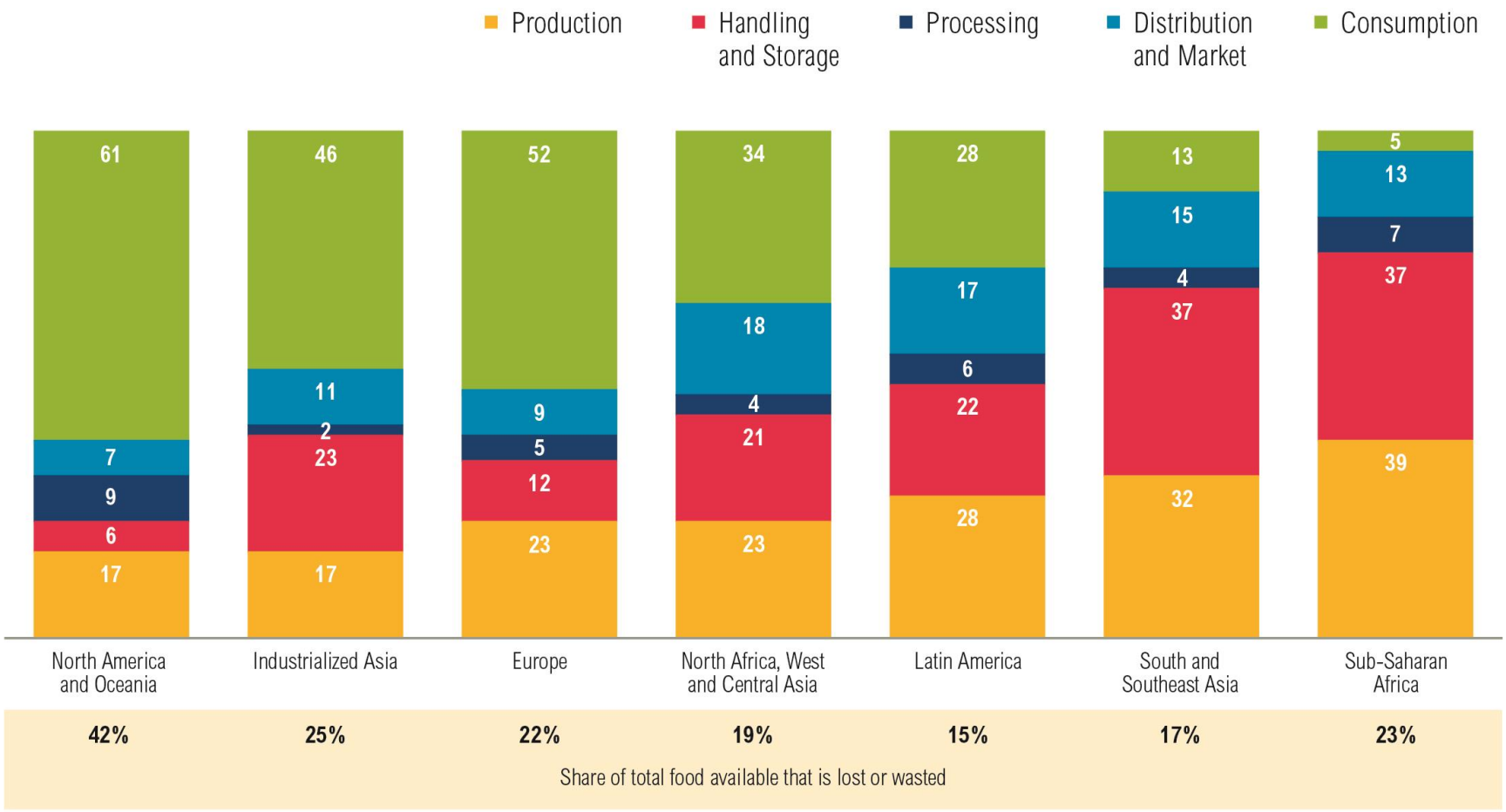
Food loss and waste occurs more 'near the fork' in developed regions and more 'near the farm' in developing regions

(Percent of kcal lost and wasted)



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

Source: WRI analysis based on FAO. 2011. Global food losses and food waste—extent, causes and prevention. Rome: UN FAO.

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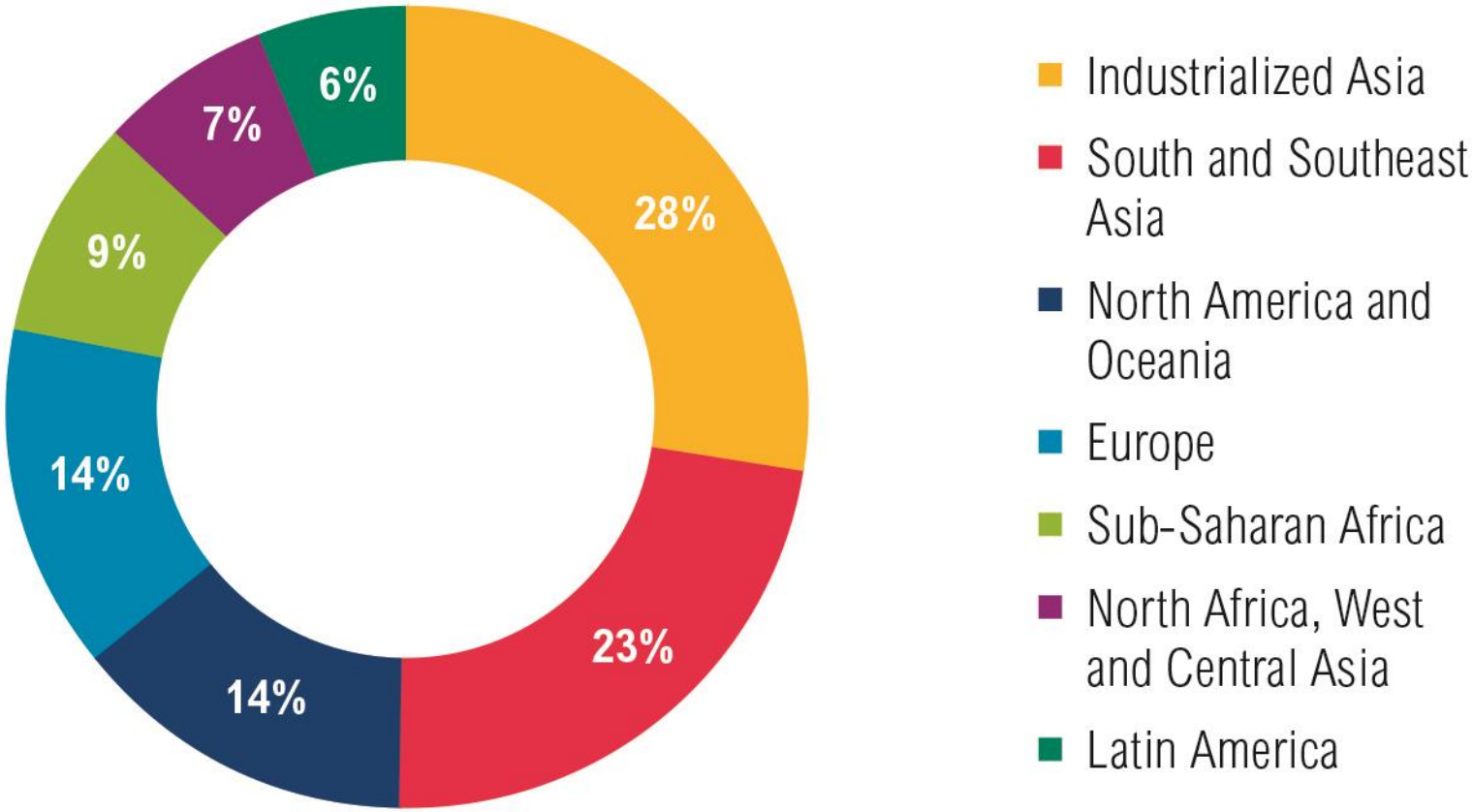
Over half of the world's food loss and waste occurs in Asia

(100% = 1.5 quadrillion kcal)



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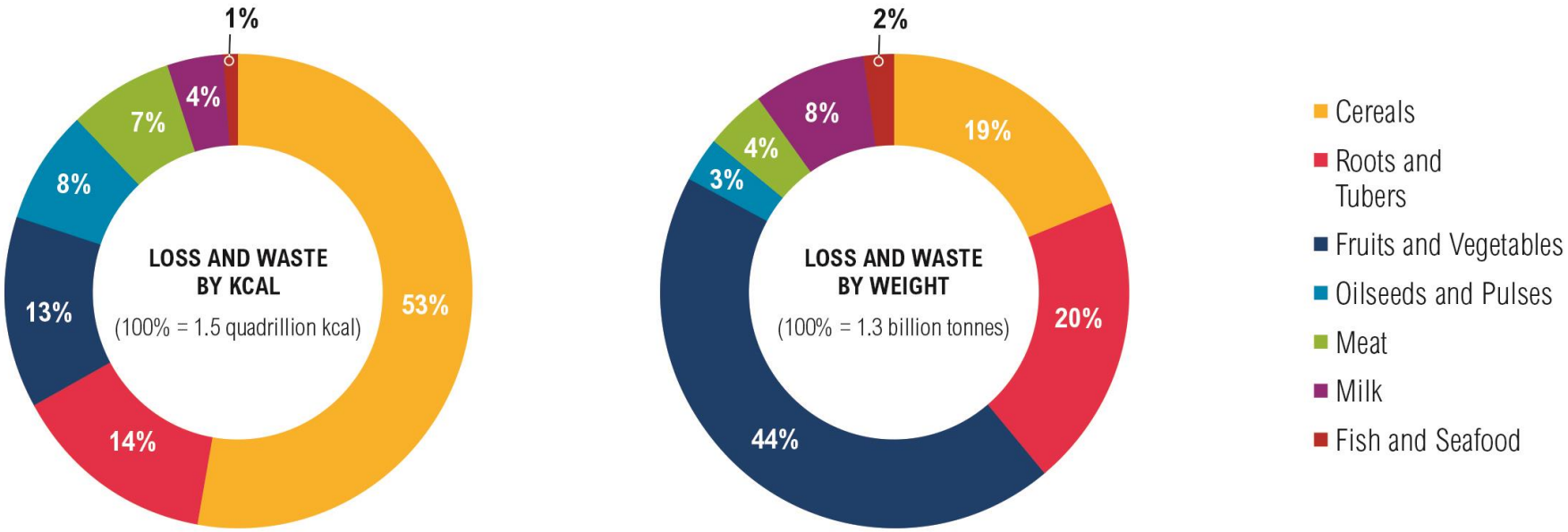
Cereals comprise the most loss and waste when measured by calories



Source: WRI analysis based on FAO. 2011. *Global food losses and food waste—extent, causes and prevention*. Rome: UN FAO.

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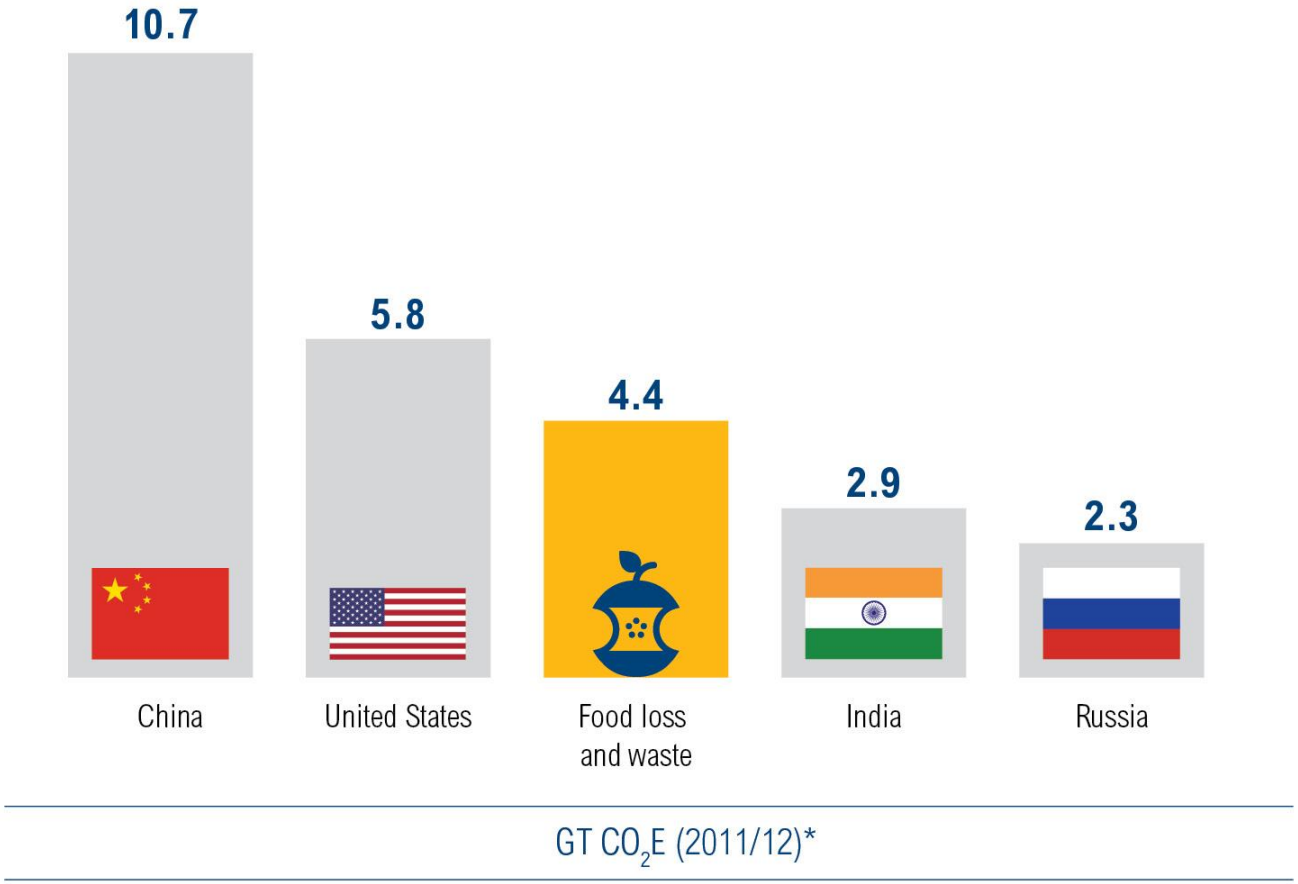
If Food Loss and Waste Were its own Country, it Would Be the Third-Largest Greenhouse Gas Emitter



* 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.

Source: CAIT. 2015; FAO. 2015. *Food wastage footprint & climate change*. Rome: FAO.

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UNEP

A range of approaches exists for reducing food loss and waste along the food supply chain

(Not exhaustive)

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

Source: WRI.

RECOMMENDATION 1:
DEVELOP A “FOOD LOSS AND WASTE PROTOCOL”

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World Business Council for Sustainable Development

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FUSIONS

The Consumer Goods FORUM
The Global Network Serving Shopper & Consumer Needs

RECOMMENDATION 2:
SET FOOD LOSS AND WASTE REDUCTION TARGETS

- Global
- National
- Sub-national
- Private sector

CHAMPIONS 12.3

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

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Working together for
a world without waste

RECOMMENDATION 5:
ACCELERATE AND SUPPORT PARTNESHIPS TO REDUCE FOOD LOSS AND WASTE

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solutions • for a world aware of its resources

THINK•EAT•SAVE
REDUCE YOUR FOODPRINT

Thank you