

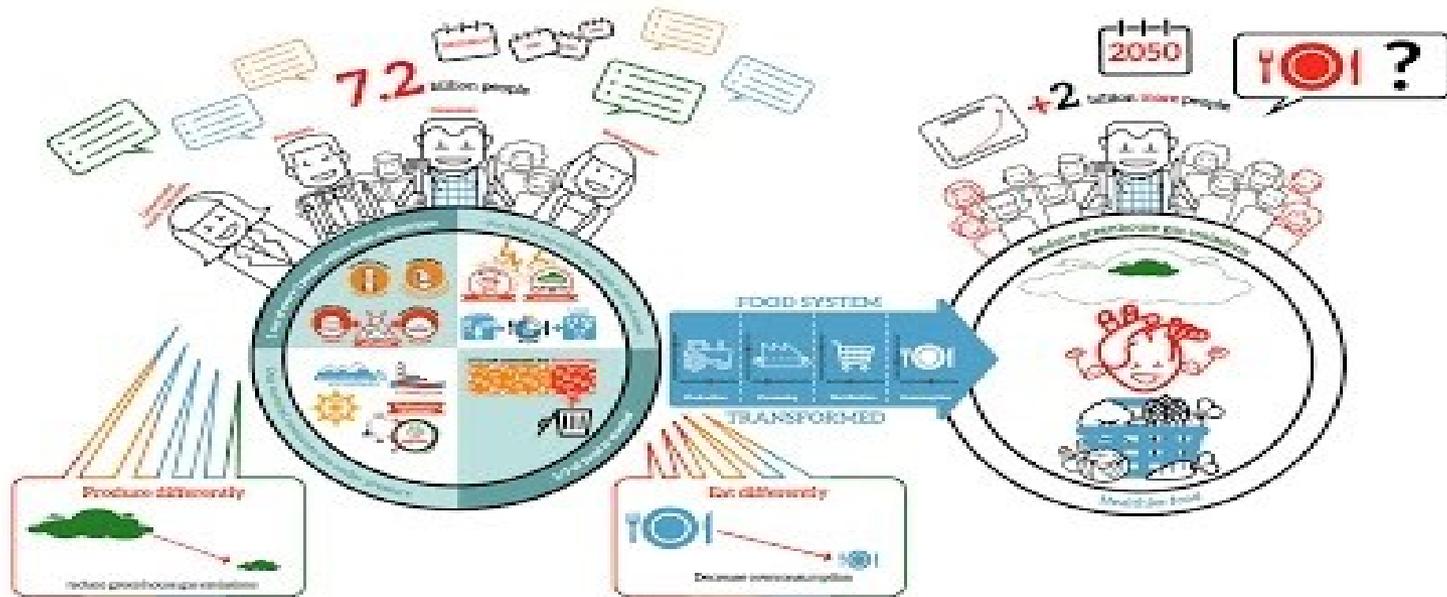


# Preventing, Reducing and Measuring Food Waste – a Global Perspective

James Lomax  
UN Environment



# Why do we need to change our food systems?





# 10YFP Programme on Sustainable Food Systems (10YFP SFSP)

- The 10YFP SFSP is based on multi-stakeholder consultation carried out by FAO and UNEP over 2014-2015
- **Proposed Goal: To accelerate the shift towards more sustainable food systems.**

## Themes

Sustainable Diets and Nutrition

Food loss and waste prevention and reduction

Sustainability along food value chains

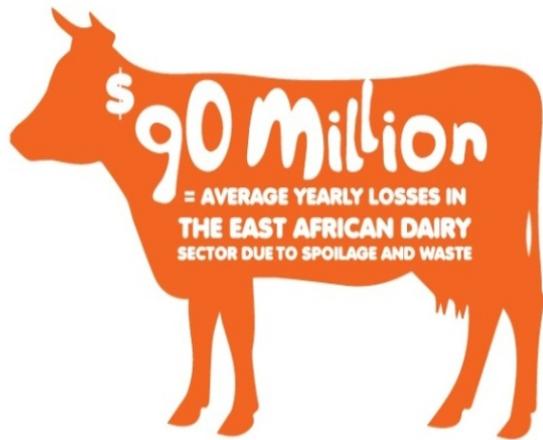
Climate smart and sustainable food production systems.

Multi-stakeholder action for more joined-up and integrated policies for SFS.

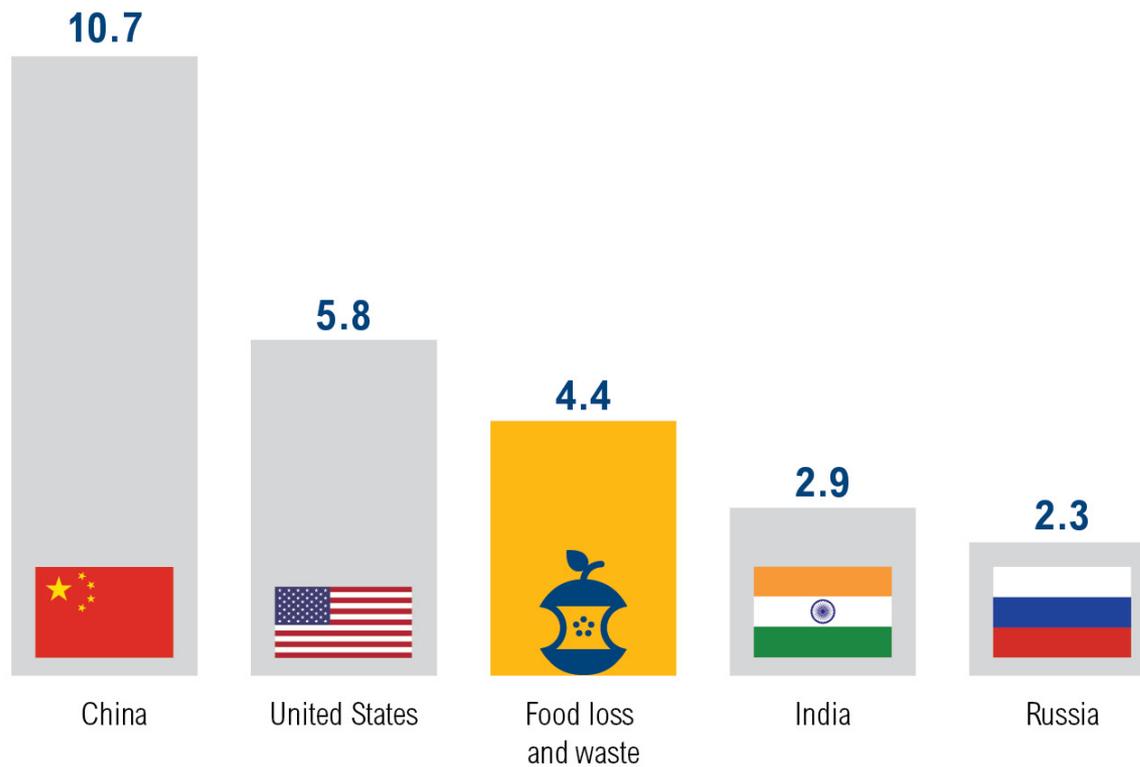
Get involved at:  
<http://unep.org/10YFP/>



# World of Waste



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



GT CO<sub>2</sub>E (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.

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



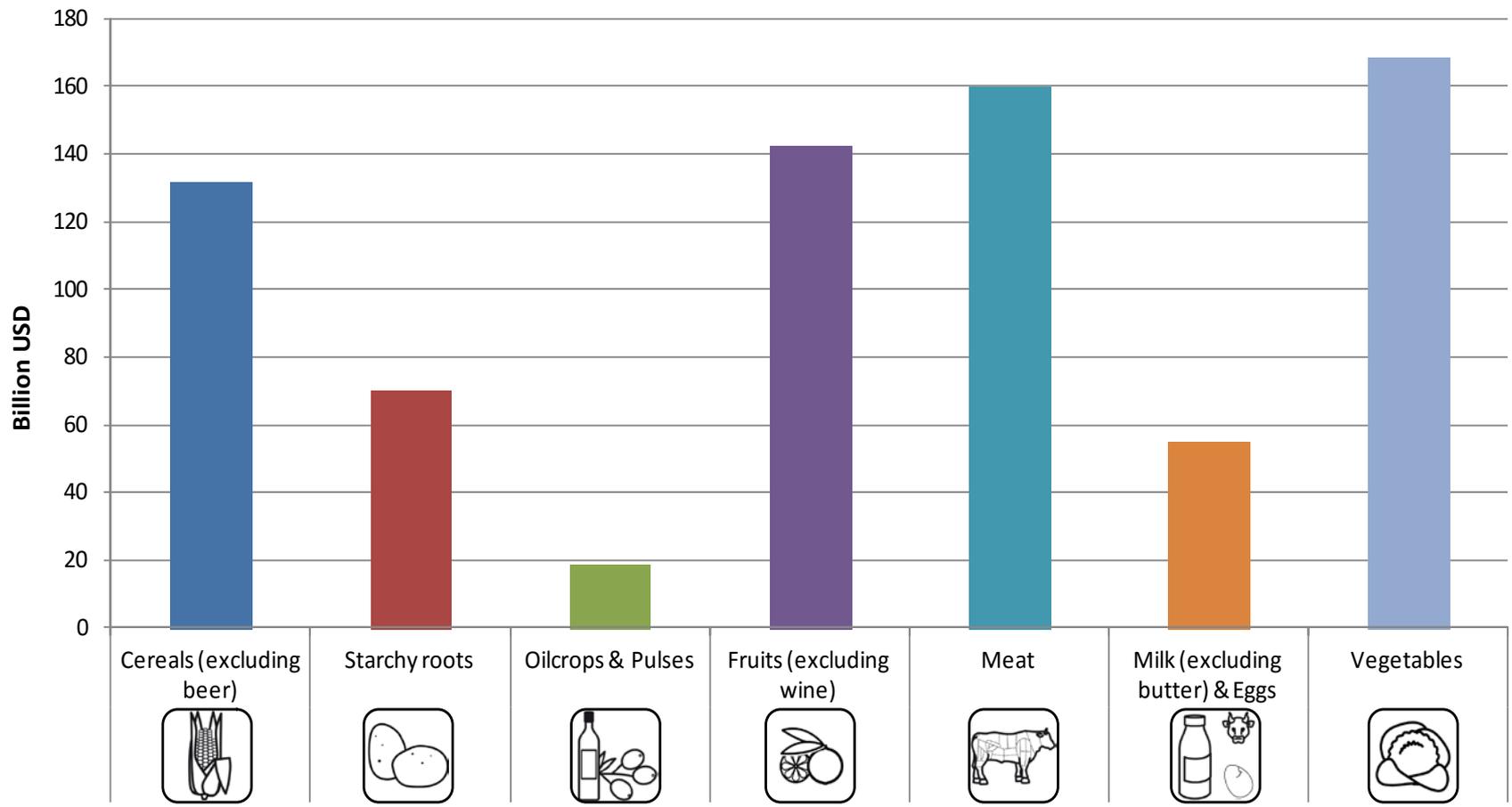
WORLD  
RESOURCES  
INSTITUTE





# Food Loss & Waste costs the global economy \$940 billion each year

Economic cost of food wastage (producer prices), at world level by commodity





# Food is lost or wasted along the entire value chain



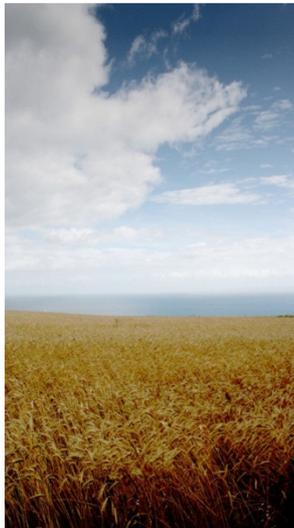
During or immediately after harvesting on the farm

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





**SUSTAINABLE DEVELOPMENT GOALS**

UN Environment calls countries and companies to action on Sustainable Development Goal Target 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.*

Executive Director Erik Solheim Co-Chairs **Champions 12.3**, a unique coalition of executives collaborating to accelerate progress on the delivery of this critical target.



# Progress on Target 12.3 since its adoption in 2015

TARGET



MEASURE



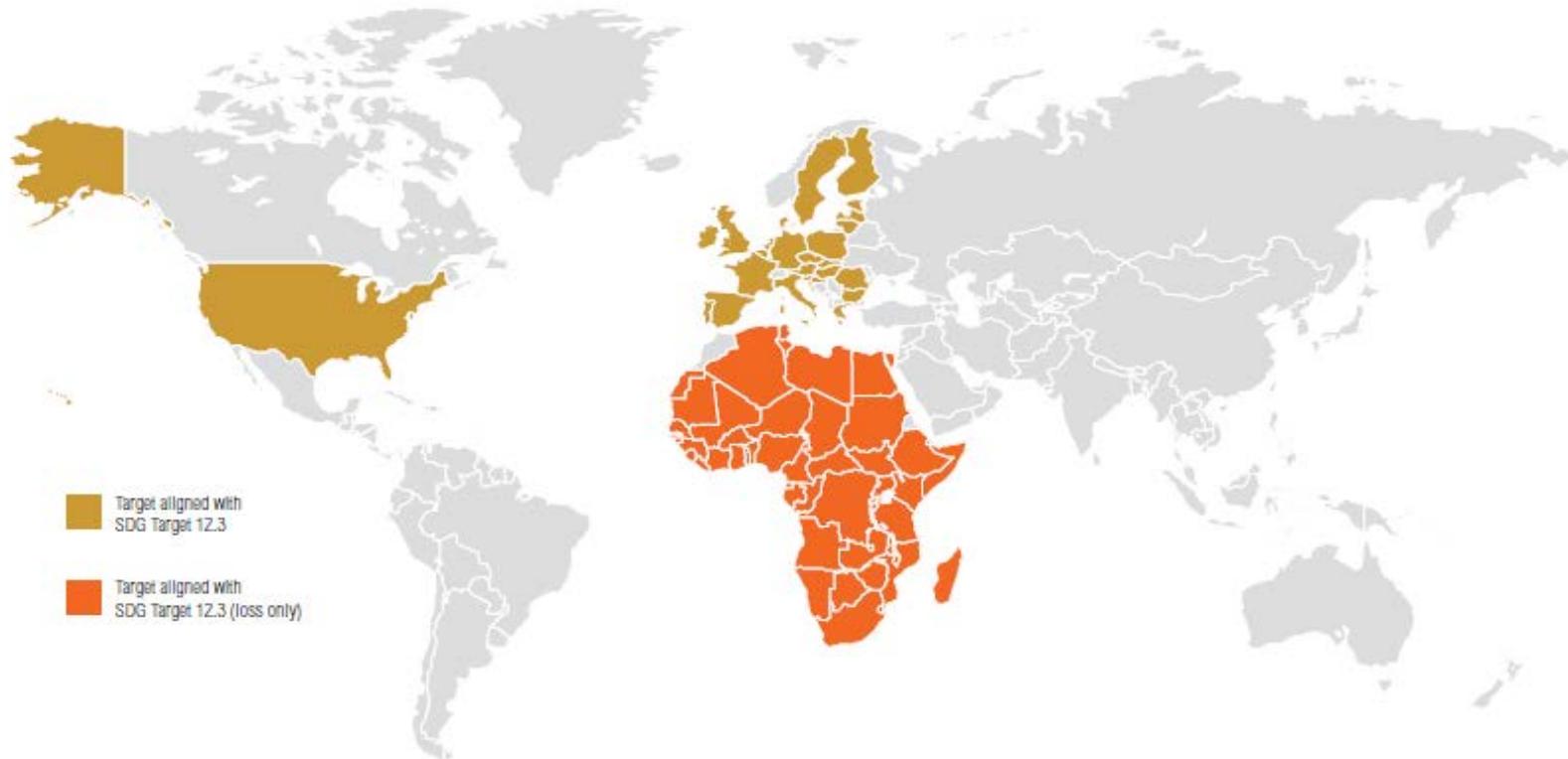
ACT





# Adoption of Target 12.3

FIGURE 4. National and regional governments with food loss and/or waste reduction targets aligned with SDG Target 12.3 (As of September 2016)



Source: WRI Analysis

Source: Lipinski, L., C. O'Connor, C. Hanson (2016). *SDG Target 12.3 on Food Loss and Waste: 2016 Progress Report. Champions 12.3*



# Consumer Goods Forum's Food Waste Resolution



**GreenBiz**

Insights

Events

Videos

Sustainability

## 400 consumer goods companies commit to cut food waste in half

Robert Kropp

Wednesday, July 15, 2015 - 12:30am

1. Prevent food waste, then maximise its recovery towards the goal of **halving food waste within our own retail and manufacturing operations by 2025 (versus a 2016 baseline)**
2. Contribute to the UN goals by 2030:
  - To halve per capita global food waste at the consumer level
  - To reduce food losses along production and supply chains, including post-harvest losses, and maximise the value of the remaining waste



# Measuring Food Loss & Waste



UN Environment calls upon countries and companies to **quantify their food loss and waste**, setting a baseline to track progress against towards 2030.



## Food Loss + Waste PROTOCOL



World Business Council for Sustainable Development



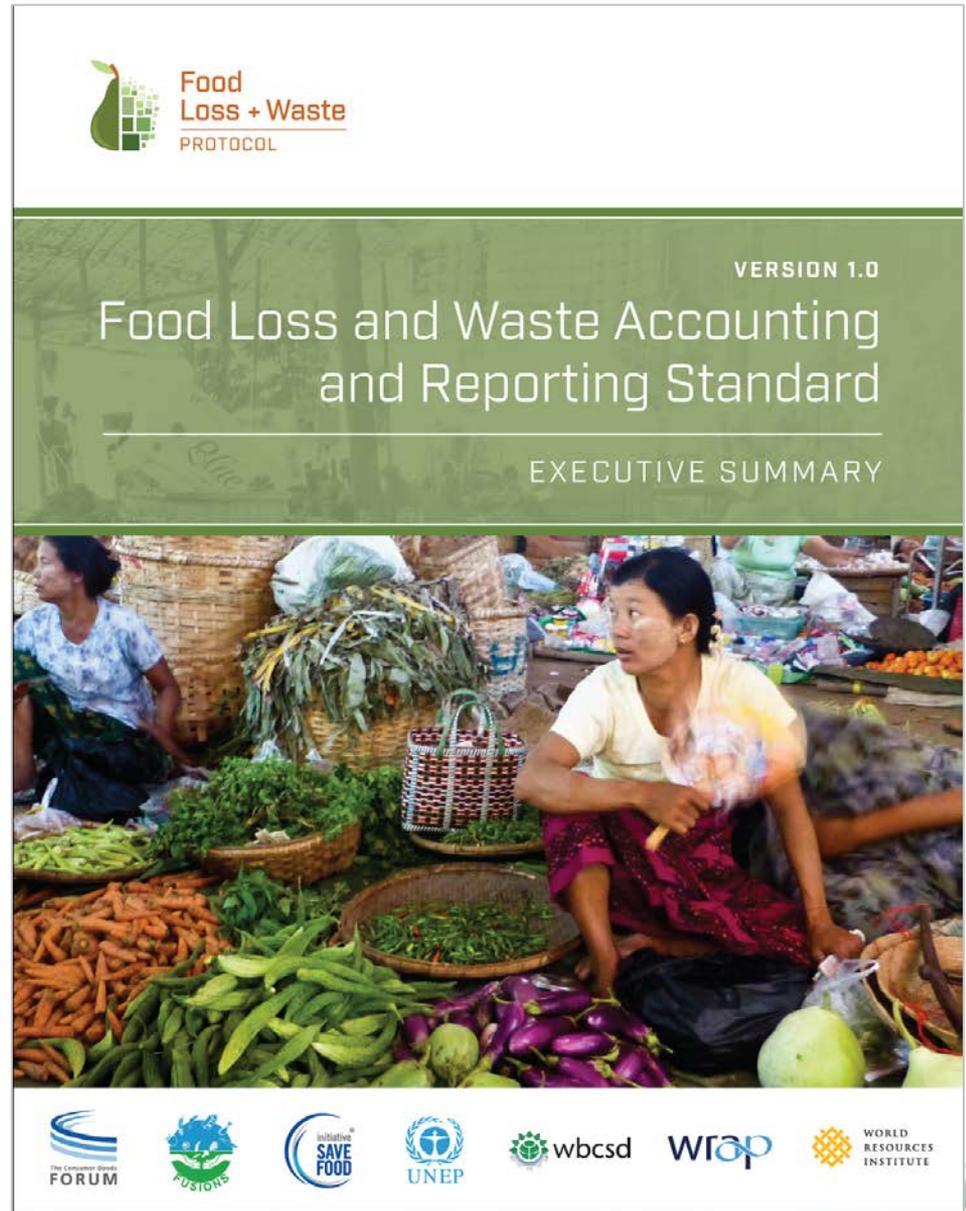
Working together for a world without waste





The Food Loss and Waste Protocol, published June 2016, provides a global standard for food loss and waste measurement.

<http://flwprotocol.org/>



## Reducing Food Waste



### Where food is wasted

Around a third of all food grown worldwide may be lost or wasted across the value chain – most notably in agriculture, in the supply chain and with customers. This breakdown will vary by market with greater agricultural and supply chain losses in middle and lower income countries. This infographic illustrates where food waste occurs in the value chain for goods produced for, and consumed in, the UK. This highlights our shared responsibility across the value chain. We commit to reducing food waste not only in our own operations, but also through effective partnership with our producers and suppliers and by helping our customers.



Percentages denote amounts of food wasted as a proportion of that produced for UK consumption.

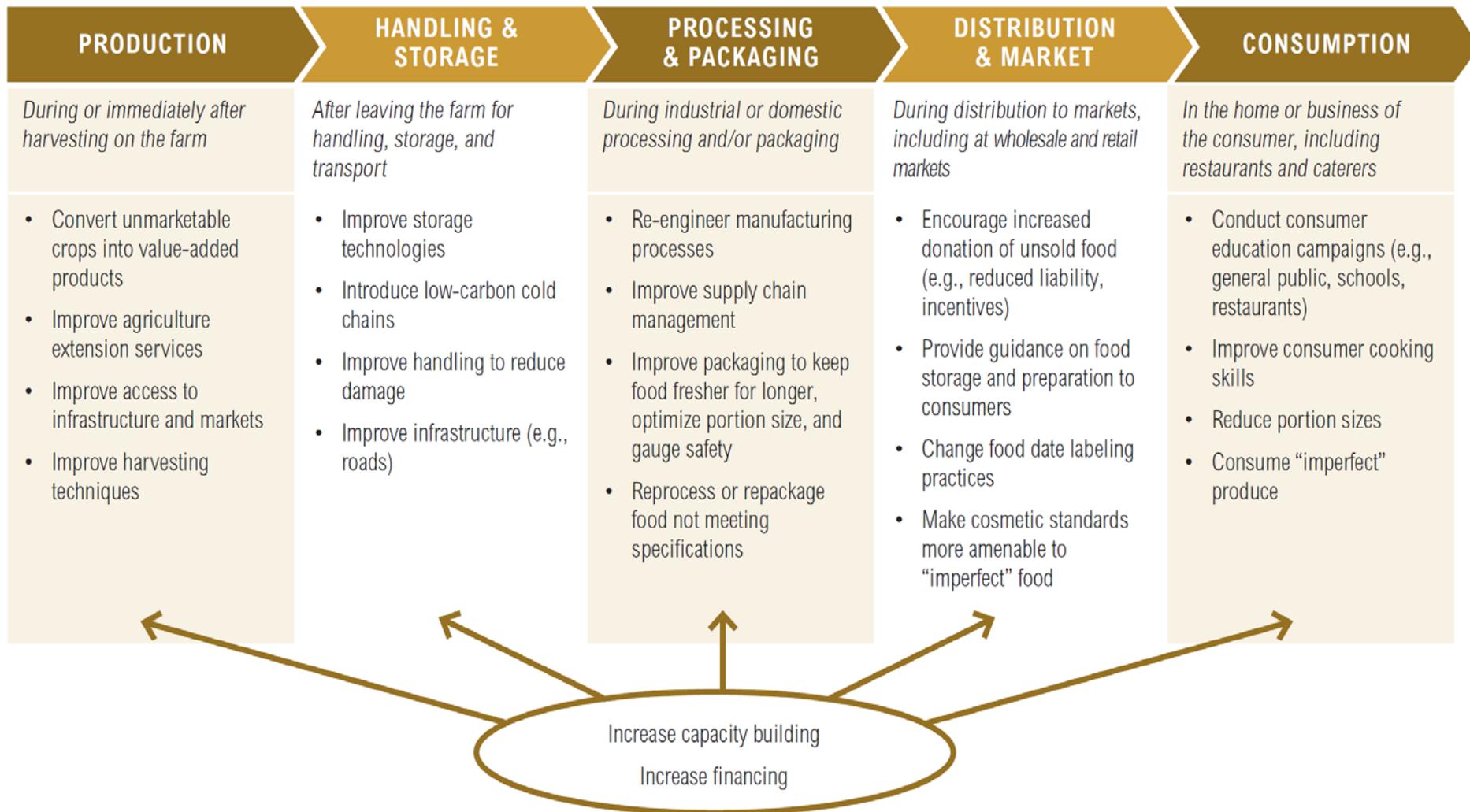
Source: WRAP UK, 2009/10 data



# Taking Action



FIGURE 6. Possible approaches for reducing food loss and waste (not exhaustive)





# A Global Response

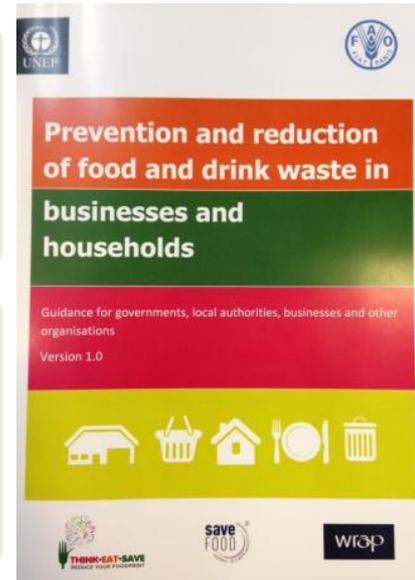
UN Environment's activities, together with FAO and SAVE FOOD, include:



**THINK·EAT·SAVE  
STUDENT  
CHALLENGE**

A Global Awareness Campaign

Food Waste Prevention Programmes at National & Local Level



Capacity Building on Food Waste at Regional Level

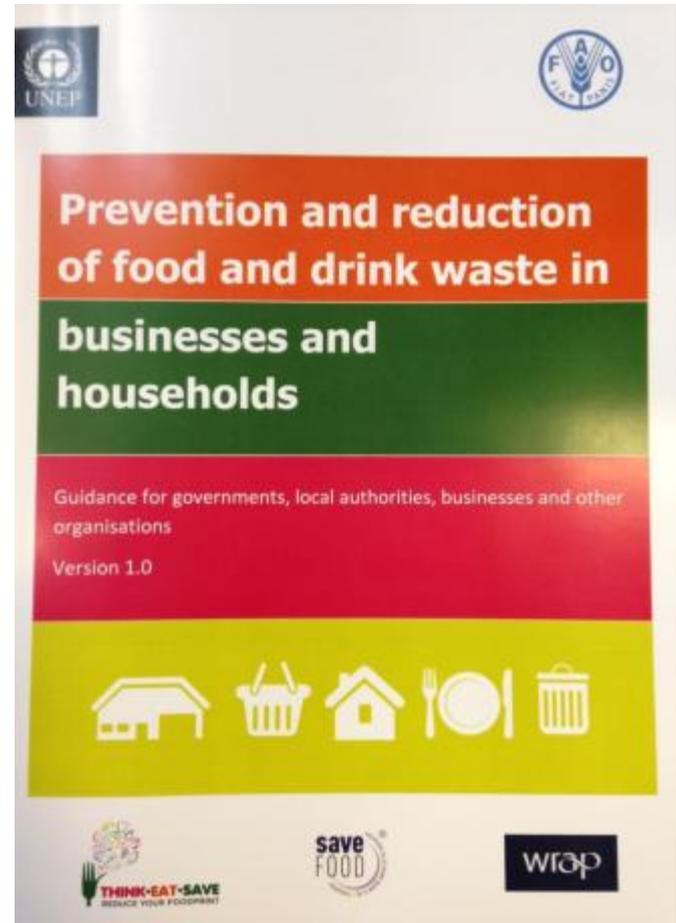




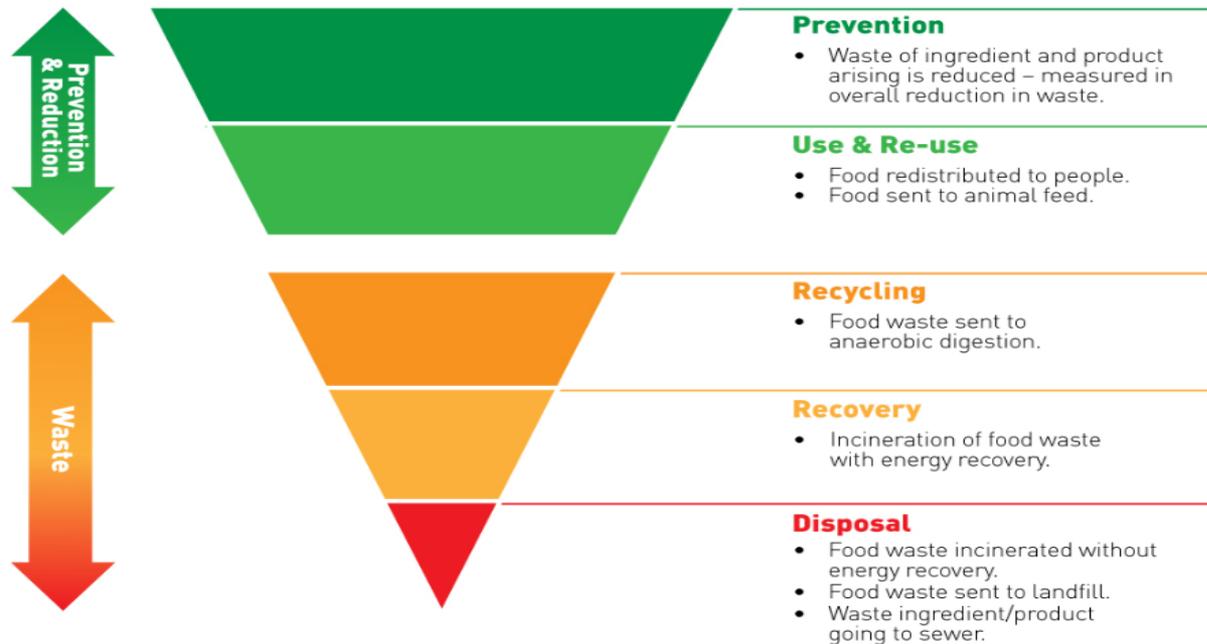
# Food Waste Prevention Programmes at National & Local Level

- Guidance for public authorities, businesses and other organisations on **mapping, planning and delivering** effective food waste prevention strategy
- Published in **May 2014** and available at <http://thinkeatsave.org/index.php/take-action/think-eat-save-guidance-document>
- Guidance methodology being piloted with selected countries & companies worldwide

Think.Eat.Save Guidance Version 1.0 is a new tool launched by the United Nations Environment Programme (UNEP), the Food and Agriculture Organization of the United Nation (FAO) and the Waste and Resources Action Programme (WRAP).



- What is in scope of the Guidance document and what is not?



**The following are not in scope of this document:**

- Materials legally classified as by-products (e.g. bones from meat processing sent for rendering or spent grain from brewing sent to anaerobic digestion and animal feed).
- Waste arising outside of the agreed geographical area.
- Waste arising on farm/pre-factory in-gate.



# Food Waste Prevention Programmes

## Guidance Methodology

### Module 1: Mapping and measuring food and drink waste



#### Key steps:

- Quantification at national/regional level
- Quantifying waste arising from the supply of food and drink
- Quantification at household level

### Module 3: Developing and implementing programmes to prevent and reduce household food and drink waste



- Plan and develop a strategy for a consumer engagement programme
- Establish a baseline and set a target
- Develop evidence-based guidance
- Take action to prevent food waste
- Measure, monitor and report progress

### Module 2: Options for developing national or regional policies & measures



#### Key steps:

- Options for motivational strategies
- Voluntary Collective Action Programmes
- Consumer Engagement Campaign

### Module 4: Preventing food waste in business supply chains (retail, manufacturing & food service)



#### Key steps:

- Corporate strategy, baseline and targets
- Taking action: guidance with tools and examples
- Measurement and reporting progress towards targets



THINK·EAT·SAVE  
REDUCE YOUR FOOTPRINT

## Recent example – Saudi Arabia

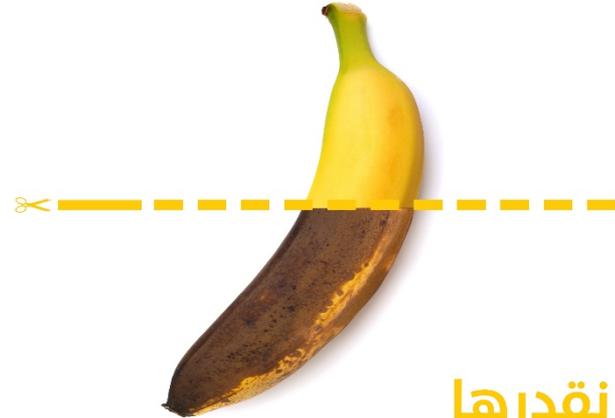
#متى\_نقّذرها



8\*

مليون وجبة  
تهدر يومياً في  
المنزل بالسعودية

نعمتنا... نقّذرها



نقّذرها

يعني نحفظها صح  
وما نرميها في الزبالة



# TARGET - MEASURE - ACT

## How to get started?

- **Member States can consider making a joint commitment to adopt SDG Target 12.3**
- Member States can consider including food waste reduction in their Nationally Determined Contributions to the Paris Agreement on Climate Change
- Member States can start measuring their food waste baseline across the supply chain, using the Food Loss and Waste Protocol.
- UN Environment can work with individual countries in developing National Food Waste Prevention Programmes



## Questions?

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For further information:

[www.thinkeatsave.org](http://www.thinkeatsave.org)

