Food loss and waste: big picture awareness

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Global food loss and waste

1.3 billion tonnes = 1,300,000,000,000 Kg
2,866,000,000,000,000 Pounds
Vision and Strategy

Umbrella Programme
Global Initiative on Food Loss and Waste Reduction (5 yr – $100 million)

Geographic coverage: Global

Cross-cutting components
- Ireland programme support
- Switzerland SDC project in Africa
- Norway Project Funding
- WFP
- FMM funds The Netherlands
- UNEP Think.Eat. Save Campaign
- IFAD
- Messe Düsseldorf GmbH
- EU - FUSIONS

Stakeholders
- Private Sector
- Civil Society
- R&D and educational institutions
- Governments

Beneficiaries: the global agricultural and food system actors
- Primary production → Post-harvest handling → Processing → Distribution → Sales → Consumption

Key words: food waste, food loss, assessment methodology, capacity development, policy and regulatory framework development, investments, competitiveness
What is food loss and waste?

“A decrease, at all stages of the food chain from harvest to consumption, in mass, of food that was originally intended for human consumption, regardless of the cause.”
Global FLW by commodity

Source: FAO. 2011. Global food losses and food waste
The Food Waste Iceberg

Bill at producer price: $750 000 000 000
Bill at retail price: $1 000 000 000 000

what we see

Cleared Forests
GHG Emissions
Increase in Food Prices
Increased Water Scarcity
Eroded Land

what we don’t see

Bill from nature: $700 000 000 000

Loss of Wetlands
Loss of Biodiversity
Climate Change Damages
2050: 60% more staple food
How much water?
Blue water footprint: countries

Total blue water footprint for consumption of agricultural products
Top 10 of countries (yearly average over the period 1996 - 2005) vs. Food wastage

- Food wastage
- India
- China
- Pakistan
- USA
- Iran
- Egypt
- Mexico
- Turkey
- Indonesia
- Spain

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Blue water footprint: commodities

Contribution of each commodity to food wastage and blue water footprint

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Food wastage</th>
<th>Blue water footprint</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cereals (excluding beer)</td>
<td></td>
<td></td>
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<tr>
<td>Starchy roots</td>
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<tr>
<td>Oilcrops &amp; Pulses</td>
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<td></td>
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<tr>
<td>Fruits (excluding wine)</td>
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<tr>
<td>Meat</td>
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<tr>
<td>Milk (excluding butter) &amp; Eggs</td>
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<td></td>
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<tr>
<td>Vegetables</td>
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</tbody>
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Contribution of each commodity to food wastage and blue water footprint.
How much land?
Land occupation: countries

Country areas
Top 20 of countries (FAOSTAT) vs. Food wastage
Land occupation: commodities

Food and Agriculture Organization
of the United Nations

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How much GHG?
GHG emissions: countries

Total GHGs emissions excluding LULUCF
Top 20 of countries (year 2005, WRI) vs. Food wastage

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GHG emissions: commodities

Contribution of each commodity to food wastage and carbon footprint

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Food wastage</th>
<th>Carbon footprint</th>
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</thead>
<tbody>
<tr>
<td>Cereals (excluding beer)</td>
<td>35%</td>
<td>35%</td>
</tr>
<tr>
<td>Starchy roots</td>
<td>20%</td>
<td>20%</td>
</tr>
<tr>
<td>Oilcrops &amp; Pulses</td>
<td>15%</td>
<td>15%</td>
</tr>
<tr>
<td>Fruits (excluding wine)</td>
<td>10%</td>
<td>10%</td>
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<tr>
<td>Meat</td>
<td>5%</td>
<td>5%</td>
</tr>
<tr>
<td>Fish &amp; Seafood</td>
<td>5%</td>
<td>5%</td>
</tr>
<tr>
<td>Milk (excluding butter) &amp; Eggs</td>
<td>5%</td>
<td>5%</td>
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<td>Vegetables</td>
<td>20%</td>
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Global Campaigns

• 2030 Sustainable Development Agenda – Goal 12.3
• G-20 Technical Platform on Food Loss and Waste: Launch December 5, 2015
• UN Secretary General’s Zero Hunger Challenge

• Several regional commitments: Africa, LA
• Save Food Partnership: join www.fao.org/save-food/get-involved
What you can do

• Change management practices, technologies and behaviour
• Better planning, aligned with markets
• Resource-efficient production and processing practices
• Improved packing technologies
• Improved transportation and logistics
• Smart purchasing and consumption habits
• Smaller portions, recuperation, donations
Join the campaign!
Walk the talk!
It can be done!
You are part of it!