Welcome to the webinar

“Measuring and fighting food waste to achieve SDG 12.3”

Moderator: Roberto Azofeifa
Ministry of Agriculture and Livestock
Costa Rica
The Sustainable Food Systems Programme of the 10YFP

• 10YFP: global commitment adopted at Rio+20 in 2012;
• need to accelerate the shift towards SCP in both developed and developing countries;
• global multi-stakeholder partnership;
• The SFS programme’s main goal is to accelerate the shift towards more sustainable food systems.

Sustainable diets

Sustainability along all food value chains

Reduction of food losses and waste

Multi-stakeholder platforms at all levels

Resilient, inclusive, diverse food production systems
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”

Objectives:

• Focus on enabling environment and capacity building;

• To present some examples of efforts and initiatives that are being implemented by countries to meet target 12.3;

• To show how the SFSP, through one of its core-initiatives, is providing support to countries in the combat of food loss and waste.
A few tips for a smooth webinar

- All attendees are on listen-only mode;
- Attendees can send questions to the presenters by posting them in the questions box of the control panel;
- Please indicate to which presenter it is addressed;
- at the end of the webinar I will be reading out the questions and the presenters will share their replies;
- If you need to contact the organizers, use the chat box addressing your message to “organizers”;
- this webinar is being recorded and a Youtube link will be shared with all attendees.
TOWARDS DELIVERING SDG 12.3

1st Sustainable Food Systems Webinar
9, April 2018
AN ESTIMATED 1/3 OF FOOD LOST OR WASTED

Food waste by consumers in developed countries equals the entire food production in Sub-Saharan Africa.
“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.”
Implementation of the Programme on Sustainable Food Systems (SFSP) of the 10-Year Framework of Programmes on Sustainable Consumption and Production (10YFP) core initiative on “Delivering SDG target 12.3 on food loss and waste reduction”

▪ develop capacities and promote awareness and advocacy
▪ take stock of the current state of knowledge and on-going methodological activities
▪ share approaches, promoting harmonization of FLW measurement around SDG 12.3
▪ strengthen tools developed and address knowledge gaps
Output 1 Local, national, regional and global awareness

- Educational material (5 to 14+)
- National level campaigns (e.g. Brazil, Costa Rica, Russia)
- Publications
- Think.Eat.Save Campaign and SAVE FOOD Network
Output 2 Methodologies and tools developed and applied for quantifying food loss and food waste and their environmental impacts; identification/piloting solutions

- Regional Consultations and Networks established: LAC, RNE, RAP
- Pilot the Think.Eat.Save Guidance (national plans)
- FW Capacity building Panama and Thailand → Brazil, South Africa and China
- FLW Standard and Protocol
- Ex-Act value chain tool
- Food supply chain analyses and pilot solutions
- Global Food Loss Index - indicator Target 12.3
- NEW! Food Waste Index – indicator Target 12.3
Outputs of supply chain level food loss analyses

CRITICAL LOSS POINTS identified

CAUSE/s OF LOSS determined

SOCIAL, CULTURAL GENDER ANALYSIS at food supply chain level

ENVIRONMENTAL ANALYSIS FLW and potential solutions

Food System Analysis

Technical, economic and social - feasible Food loss reduction and prevention solutions and strategies

PILOTING OF SOLUTIONS

EVIDENCE-BASED RESULTS

SCALING UP FOR IMPACT

Context-based approach : local, national, regional, global
“By 2030, ...”

“...reduce food losses along production and supply chains, including post-harvest losses.”

“...halve per capita global food waste at the retail and consumer levels.”

Overall custodian: FAO

Food Loss Index - focus on supply

Food Waste Index - focus on demand
Output 3: The global community of practice (CoP) on post-harvest loss and food waste

- Increase scope and geographical coverage
- Developed e-learning on post-harvest loss reduction
- Think.Eat.Save Discussions by sectors
Thank you and…. 

KEEP CALM AND THINK. EAT. SAVE.
Targeting Food Loss and Waste in the United States

Elise Golan
Director of Sustainable Development
Office of the Chief Economist
U.S. Department of Agriculture
Targeting food loss and waste in the United States

U.S. policy focuses on five key targets:

• Set Goal
• Set Priorities
• Incentivize
• Innovate
• Educate
U.S. Goal:
Cut food loss and waste in half by 2030

In September 2015, USDA joined with EPA to announce the United States' first-ever national food loss and waste reduction goal, calling for a 50-percent reduction by 2030.
Set Priorities: Focus on the hierarchy

- Source Reduction
- Feed Hungry People
- Feed Animals
- Industrial Uses
- Composting
- Incineration or Landfill

Most Preferred to Least Preferred
Incentivize donation of wholesome food

• The Bill Emerson Good Samaritan Act provides limited liability to businesses donating food

• Federal tax deductions provide incentives to businesses to donate food

• Federal Food Donation Act encourages Federal agencies and contractors of Federal agencies to donate excess food
Incentivize private businesses and organizations

• EPA’s Food Recovery Challenge

• U.S. Food Waste Challenge

• U.S. Food Loss and Waste Champions 2030
  Champions commit to reducing food loss and waste in their operations by 50 percent by 2030
Innovate to make reducing waste the cost-effective option

USDA invests in research on

• New technologies for reducing spoilage of fresh foods
• New products from wasted food at farms and food processing

“
New products create value for farmers, rural economies and consumers
Educate consumers about food loss and waste

Consumers are responsible for most of the wasted food in the United States

- USDA estimates that in the United States, 21 percent of the food supply is wasted at the consumer level

We will only meet our food loss and waste reduction goal if consumers change the way they value and manage food
Examples of education and outreach about food loss and waste in the U.S.

- Updated fact sheet on food date labels
- Foodkeeper App
Let's Talk Trash (MyPlate.gov)

This cost consumers **$370** per person each year.

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Cost Per Person</th>
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</thead>
<tbody>
<tr>
<td>Grains</td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td>Fruits</td>
<td><strong>$45</strong></td>
</tr>
<tr>
<td>Protein Foods**</td>
<td><strong>$140</strong></td>
</tr>
<tr>
<td>Vegetables</td>
<td><strong>$66</strong></td>
</tr>
<tr>
<td>Dairy</td>
<td><strong>$60</strong></td>
</tr>
<tr>
<td>Added Fat &amp; Sugar</td>
<td><strong>$37</strong></td>
</tr>
</tbody>
</table>
SAVE THE FOOD
U.S. food waste education campaign


Newest movie tie-in: Peter Rabbit

https://www.youtube.com/watch?v=TyDerULSqqQ
Find and share information on this website about proven solutions and innovative new approaches to reducing food loss and waste. By joining together and learning from one another we can reach our national goal of cutting food loss and waste in the United States in half by 2030.

https://furtherwithfood.org/
For more information about U.S government food loss and waste initiatives

U.S. Department of Agriculture
http://www.usda.gov/oce/foodwaste

U.S. Environmental Protection Agency
https://www.epa.gov/sustainable-management-food
Advances in food waste prevention in Colombia

Political Framework

Dr. Lucero Cobos-Becerra
International Consultant in SCP
Food waste and SDG’s

National Development Plan 2014 - 2018
SDG: 92 from 169 goals

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.
Food loss and waste in Colombia

2016 - Food Loss and Waste study

**Food Wastage**

**Food Loss**
- Agricultural production and harvest: 22%
- Processing: 9%

**Food Waste**
- Distribution & retail: 12%
- Restaurants & catering: 10%
- Domestic consumption: 8%

9.76 million Ton / year
multi-stakeholders approach

Intersectoral Committee on Food and Nutrition Security

CISAN - 2009

MINAGRICULTURA
MINAMBIENTE
MINSALUD
MINCOMERCIO INDUSTRIA Y TURISMO
MINEDUCACIÓN
MINVIVIENDA
DNP
DPS

National food security policy - 2007

National plan for food and nutrition security - 2012

Internal technical committee for the prevention and reduction of food waste - 2014
National guidelines for the prevention and reduction of food waste - 2017

Lead Institutions

CISAN  
DPS  
FAO

Collaborators

1. Agri-food systems governance

2. FLW Knowledge management

3. Associativity and Participation of actors

4. Infrastructure Investment

Strategic lines

2. Zero Hunger
12. Responsible Consumption and Production
Linking with other policies

SCP Policy - 2010

SWM Policy - 2017

MINAMBIENTE

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

11 SUSTAINABLE CITIES AND COMMUNITIES
FLW Prevention Programmes and Projects

Social and technological innovation for sustainable agri-food systems Programme

Zero Waste Programme - 2016

"Sustainable Gastronomy" - promoting best practices for the prevention of food waste and reduce the generation of solid waste in restaurants - 2017
NGO’s, Universities and Private Sector

Zero Product Waste Policy - 2015
Food Industry and supermarkets

“Buen Provecho” Programme - 2014
Recovery and donation of fit products for human consumption

Zero Hunger Observatory: Malnutrition, Food Losses and Waste
Analysis of scenarios, factors and actors in FLW
Future programmes and laws

Currently under review

National Food Program against Food Waste - 2016

PANDA - Programa Alimentario Nacional contra el Desperdicio de Alimentos (in Spanish)

- Coordinate public policy for preventing and reducing FLW
- Contribute to goal achievement of SDGs
- Articulate and promote cooperation between different stakeholders from the food supply chain
- Promote the adoption of best practices for food production and processing
- Develop strategies and programs aimed at the promotion of sustainable food systems
- Promote strategies aimed at guaranteeing the efficiency of the food supply chain.
- Implement measures to minimize post-harvest food losses
- Conduct educational, communication and publicity campaigns to raise awareness

Anti-waste law against hunger in Colombia - 2016
Keys to success!

- Cooperation between different sectors
- Cooperation among all involved actors in the food supply chain
- Engagement and commitment of the private sector
- Knowledge management
- Communication and dissemination
Advances in food waste prevention in Colombia

Thanks for your attention...

Dr. Lucero Cobos-Becerra
International Consultant in SCP

lucerocobos@gmail.com
Dutch policy on (combating) food waste
Facts & Figures

• Food waste in the Netherlands, the whole chain 2015:
  Between 1,77 en 2,55 million ton
  Between 105 en 152 kilo per capita
Households

50 kilo

€ 155,-

41 kilo per person annually
Ambition

SDG 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
Food and drink material hierarchy

**Prevention**
- Waste of raw materials, ingredients and product arising is reduced – measured in overall reduction in waste.

**Optimisation**
- Redistribution to people.
- Sent to animal feed

**Recycling**
- Waste sent to anaerobic digestion; or
- Waste composted

**Recovery**
- Incineration of waste with energy recovery.

**Disposal**
- Waste incinerated without energy recovery.
- Waste sent to landfill.
- Waste ingredient/product going to sewer.

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Most preferable option

Least preferable option
Governance

- Profit: in charge
- Non-profit: facilitator
- Cooperation - *Alliance on sustainable food*
- Taskforce Circular Economy in Food
Government Policy

• Monitoring
• Public information & education
• Date marking
• Stimulating innovation and cooperation
• Agenda setting in Europe
www.voedingscentrum.nl/bewaarwijzer
STRATEGY FOR PREVENTION AND REDUCTION OF FOOD LOSS AND WASTE IN BRAZIL
**National Interministerial Food and Nutrition Security Chamber**

<table>
<thead>
<tr>
<th>Creation of a Technical Committee on Food Loss and Waste:</th>
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<tbody>
<tr>
<td>18 Ministries;</td>
</tr>
<tr>
<td>Food and Agriculture Organization of the United Nations – FAO Brazil</td>
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<tr>
<td>Save Food Programme Brazil</td>
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<tr>
<td>Social Service of the Commerce – SESC</td>
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<tr>
<th>CAISAN invited as well:</th>
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<tbody>
<tr>
<td>Brazilian Association of Supermarkets (ABRAS)</td>
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<tr>
<td>Brazilian Association of Food Industries (ABIA)</td>
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<tr>
<td>Brazilian Agricultural Research Corporation (EMBRAPA)</td>
</tr>
<tr>
<td>Brazilian Health Regulatory Agency (ANVISA)</td>
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Synthetic Timeline

First post-harvest research groups (universities and Brazilian Agricultural Research Corporation - Embrapa)

- **1975**: Creation of the National Training Center in Storage (CENTERINAR)
- **1981**: Law No. 6,938 / 1981, which deals with the National Environmental Policy
- **1992**: Law 11,346 (Law of Food and Nutrition Security) and National System on Food and Nutrition Security (SISAN)
- **1994**: Beginning of activities of food bank NGOs

Law 12,305 / 2010, National Solid Waste Policy

- **2003**: Food Bank Program (MDS)
- **2005**: Brazilian Program of Market Modernization for vegetables and farm products (PROHORT)
- **2006**: SESC Mesa Sao Paulo
- **2010**: Brazilian Agricultural Research Corporation

- **2013**: Creation of the Technical Committee on Food Loss and Waste of National Interministerial Chamber for Food and Nutrition Security (CAISAN)
- **2015**: Brazil participation in the 1st FAO Regional Dialogue on FLW
- **2017**: Approval of the Strategy for the Reduction of Food Loss and Waste in Brazil. National Congress: 28 bills
- **2018**: 5th National Conference for FNS

2018: Academic research goes forward and new emphasis (chains and distribution channels, FNS)

National Congress: 3 bills

National Congress: 15 bills
STRATEGY’S ASSUMPTIONS

Aligned with the Food and Nutrition National System

Therefore

Oriented to increase access of the population to healthy and adequate food
GOALS

• GENERAL
Coordinate actions directed to prevent and reduce food loss and waste in Brazil through a more integrated and intersectoral management of initiatives from the Government and the society, aligned with the National Food and Nutrition Policy

• SPECIFIC
i. Encourage research on FLW’s causes and solutions
ii. Foster technological innovation
iii. Monitor the SDG 12.3 from the Agenda 2030
iv. Support communication and educative actions
v. Strength and improve public policies
vi. Propose changes in existing the legal frameworks and propose new ones
The Strategy:
4 action axes

1. Research, Knowledge and Innovation
2. Education and Communication
3. Promote Public Policies
4. Legislation
Elaborate a methodology to quantify food loss and waste in the main food chains – in productive terms and to contribute for a better food and nutrition security.

Foster research, development and technological innovation aiming to understand the causes of FLW and to propose solutions.
• Promote networks and virtual platforms related to the theme
• Support and promote education campaigns
• Train technicians from ATER (Technical Assistance and Rural Extension) for action in critical points of the food chain
• Elaborate and publicize informative and educative material on FLW
10 proposed actions. The main actions at the moment are:

<table>
<thead>
<tr>
<th>Action</th>
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<tbody>
<tr>
<td>To strength the Brazilian Network of Food Banks</td>
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<tr>
<td>To encourage public and private volunteer sectorial agreements</td>
</tr>
<tr>
<td>To foster improvement in logistics and infrastructure in all phases of the food chain</td>
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Legislation

Take action alongside the National Congress to approve a bill creating a policy to reduce food loss and waste.

Change the existent legislation to encourage food donation for the food banks.
Governance

• Creation of a Managing Committee within CAISAN
  • Goal: support and monitor the actions needed for the operationalization of the intersectoral programs or plans related to food loss and waste;
  • First step: elaborate a work plan for the implementation of the strategy based on the action axes.
Thank you!

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Questions & Answers

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Sustainable Food Systems Officer  
UN Environment

Ms. Camelia Bucataru  
Technical Officer (Food Waste)  
FAO

Ms. Elise Golan  
Director for Sustainable Development  
U.S. Department of Agriculture

Ms. Lucero Cobos-Becerra  
International Consultant  
Food waste project in Colombia

Ms. Danielle Kretz  
Policy Coordinator  
Ministry of Agriculture, Nature & Food Quality  
Netherlands

Ms. Kathleen Machado  
General Coordinator for Food Security and Nutrition  
Ministry of Social Development  
Brazil
Thank you for joining us!

www.oneplanetnetwork.org/sustainable-food-system