

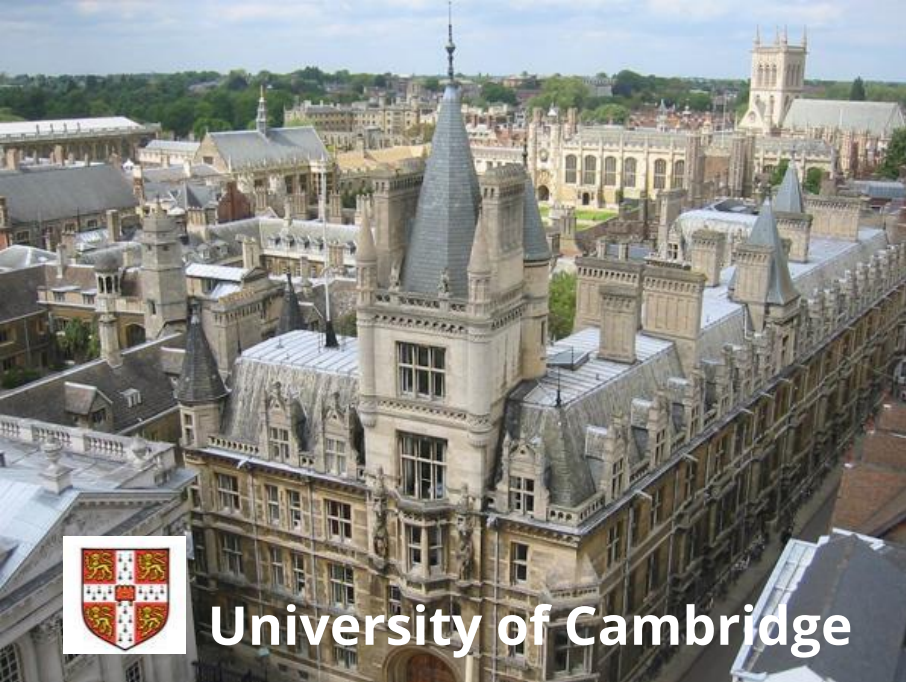
Identifying Needs and Challenges in Reducing Food Loss and Waste

Bojana Bajzelj
Technical Specialist (WRAP)

NAS Washington DC
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About me



How much does food contribute to most pressing env. issues?



Photo by NASA

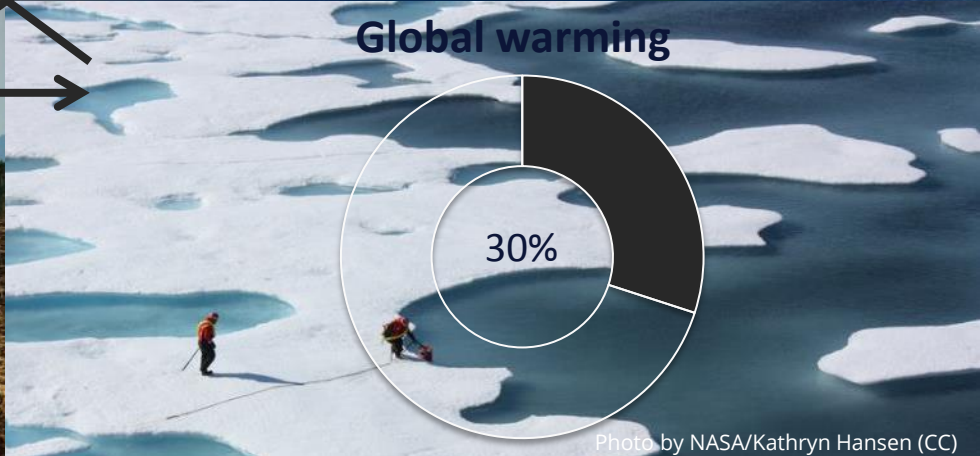
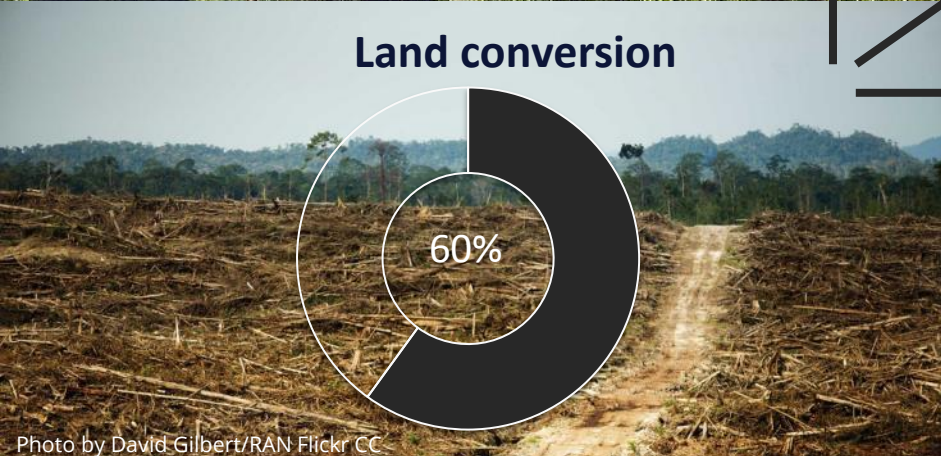
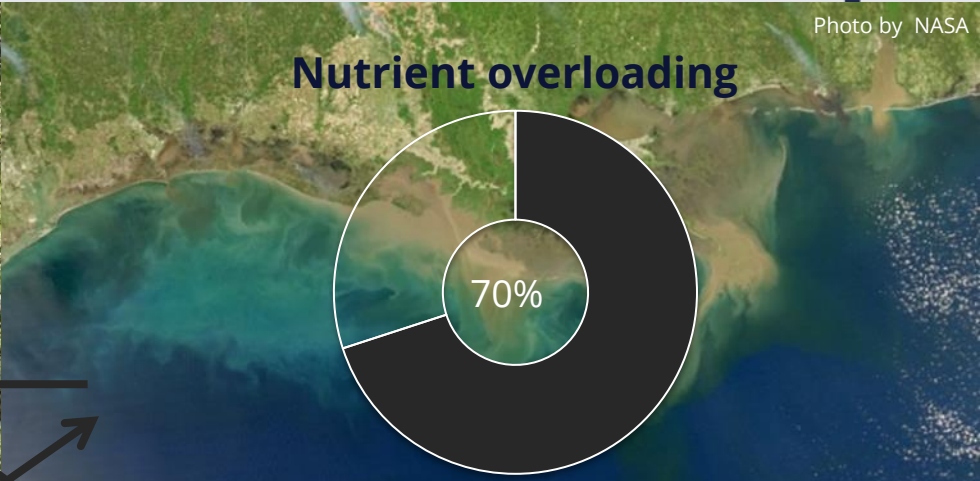
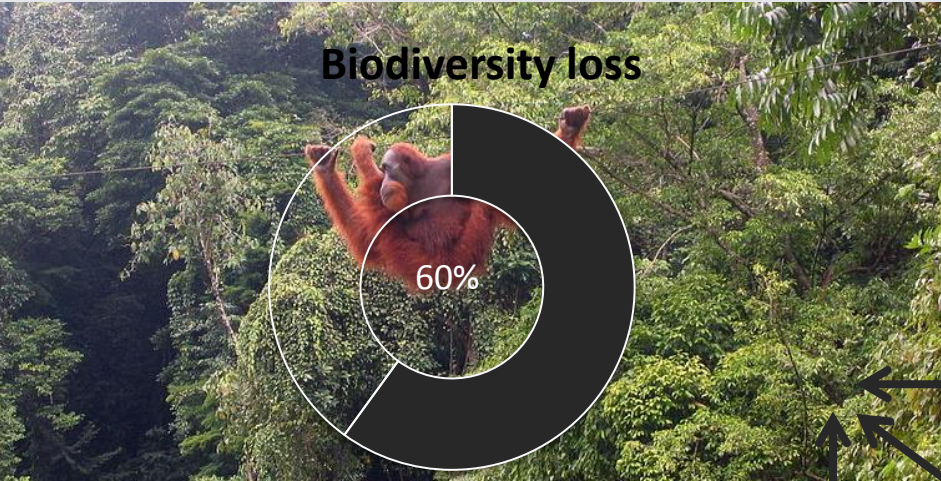


Photo by David Gilbert/RAN Flickr CC

Photo by NASA/Kathryn Hansen (CC)

~ 1/3 of all food is lost or wasted.

Food system challenges & opportunities

Importance of food-demand management for climate mitigation

Bajzelj et al 2014 *Nature Climate Change*



1. Increase production efficiency



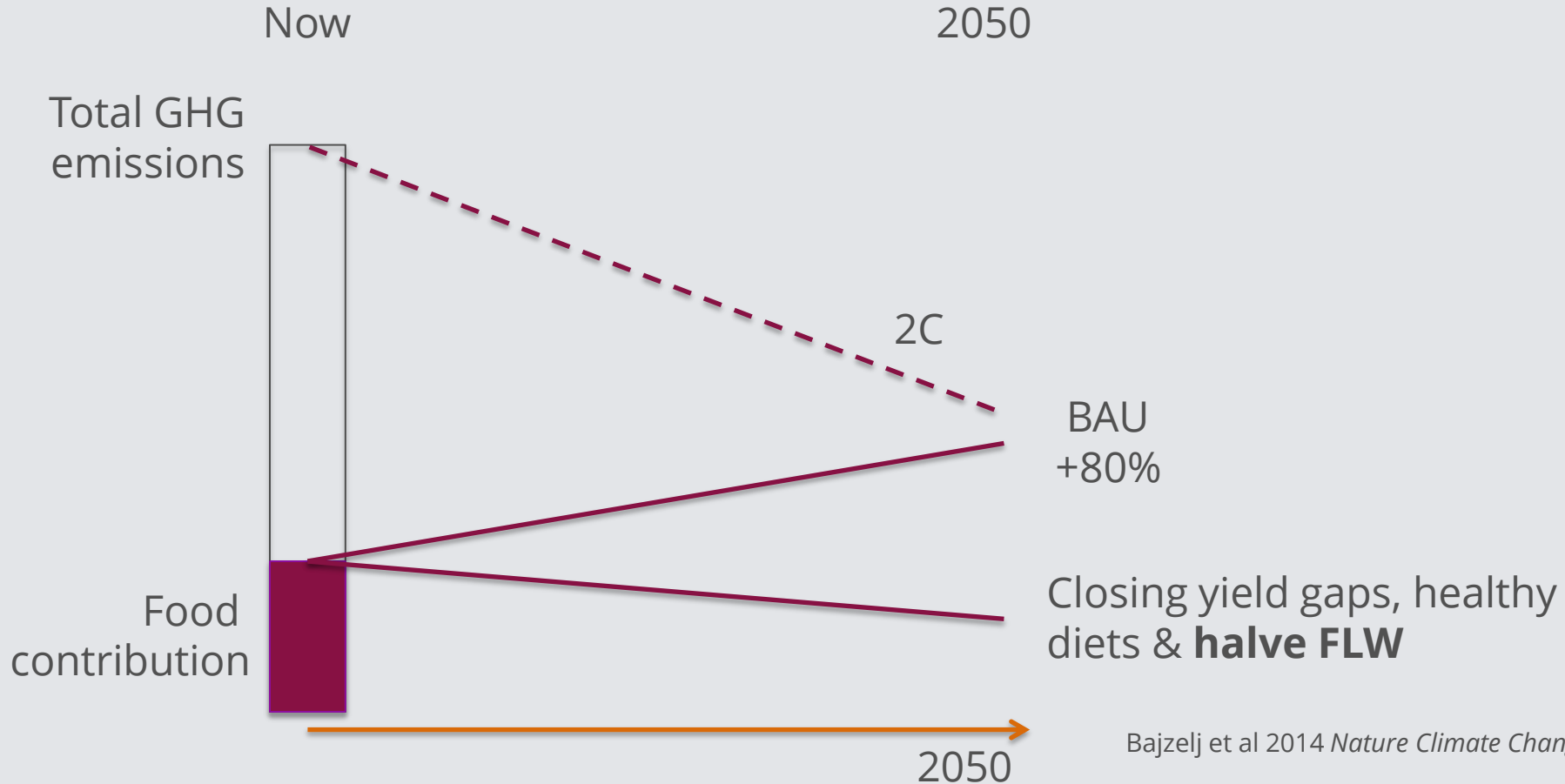
2. Reduce meat consumption



**Halving FLW =
Reduce GHG of food
by 20-30%**

3. Reduce Food Waste

Food contribution to climate change





THE GLOBAL GOALS

For Sustainable Development

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 loss

Progress on Food Loss & Waste: Supply chain perspective



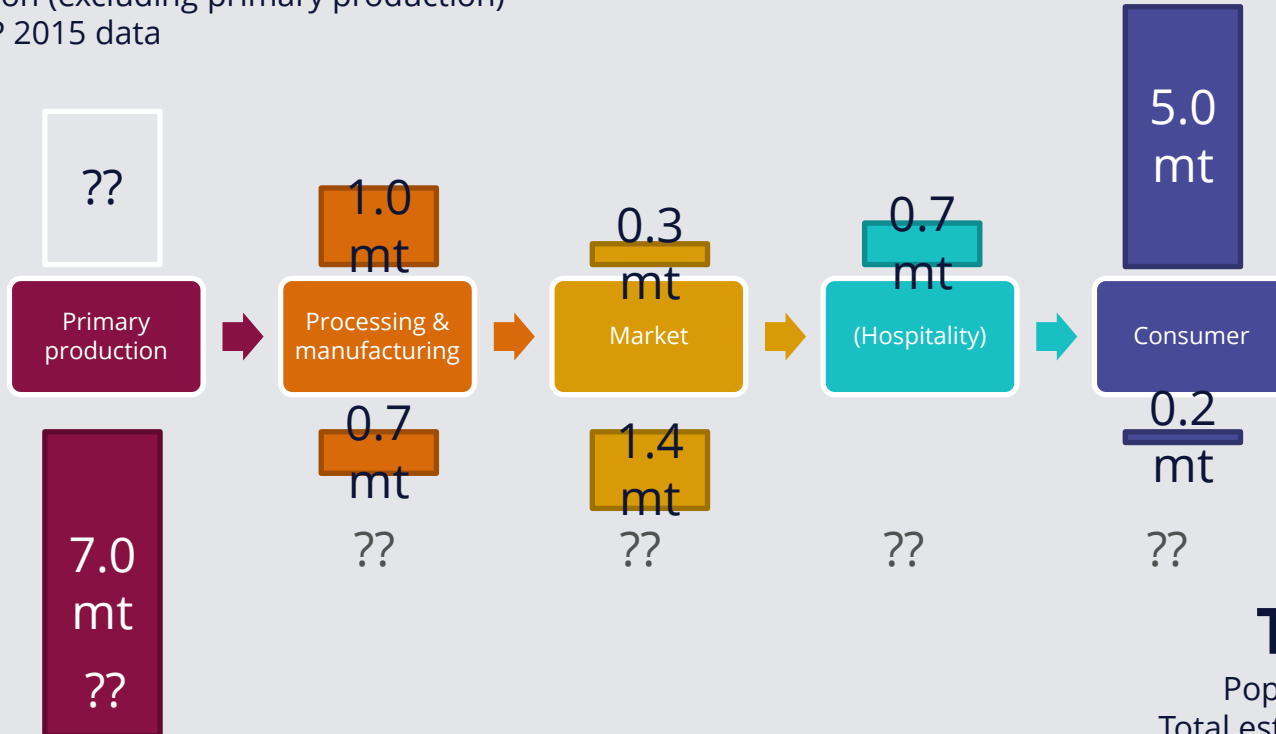
Supply chain perspective

UK

Population 65 million

Total 7.0 million (excluding primary production)

Source: WRAP 2015 data



Tanzania

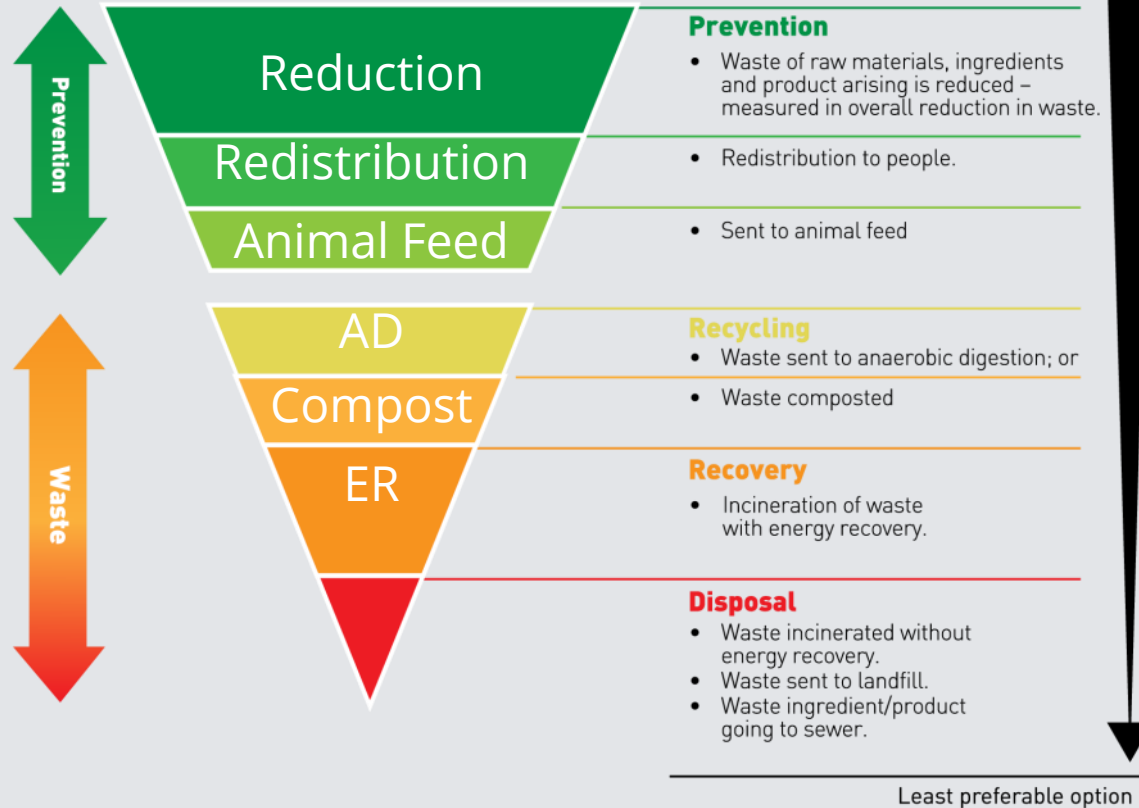
Population 55 million

Total estimate 9.2 million

Source: own calculation based on FAO 2011 estimates

Food and drink material hierarchy

Most preferable option



Champions 12.3 Progress report

Target

Measure

Act

TOP 50 global food companies

% of global population covered by
national policies

Progress on targets



Companies

	2018 HIGHLIGHTS	PROGRESS BY 2018 RELATIVE TO 2015
 TARGET	Nearly 2/3 of the world's 50 largest food companies participate in programs that have a FLW reduction target.	

- Consumer Goods Forum
- Global Agri-business Alliance
- US FLW 2030 Champions

More Working with suppliers

Governments

	2018 HIGHLIGHTS	PROGRESS BY 2018 RELATIVE TO 2015
 TARGET	Countries representing more than 30% of the global population now have a target aligned with SDG 12.3.	

- USA
- UK
- Australia
- Canada
- Japan
- EU
- African Union

- China
- Brazil
- India
- Indonesia
- G20?

Progress on measurement

Companies



MEASURE

More than a quarter of the world's 50 largest food companies now measure FLW within their operations, with the vast majority of these companies also publicly reporting.



- Walmart
- Tesco
- ...

- More public reporting

SUPPORTING INFRASTRUCTURE:

- FLW Standard
- FLW ATLAS
- Food Loss Index
- Food Waste Index

Governments



MEASURE

Countries representing **10%** of the global population are measuring FLW.



- UK
- Japan
- USA
- Mexico
- Denmark
- Norway

Progress on action

Companies



ACT

20% of the world's 50 largest food companies have established FLW reduction programs.



Governments



ACT

Countries representing 14% of the global population are acting at scale to reduce FLW.



- UK – Food waste reduction Roadmap
- USA
- Japan
- Denmark
- Netherlands
- Saudi Arabia

Progress on reduction

UK : ▼ -19%

Denmark :
▼ -8%

Primary
production



Processing &
manufacturing



Market



(Hospitality)



Households

5 African countries are on track to achieve the postharvest loss reduction MALABO target by 2025: Malawi, Mauritania, Rwanda, Togo, and Uganda

How did we do it?



Public campaign. Working with businesses. Economic context.

Three vertical posters are displayed side-by-side, each with a different background color and a central portrait of a person. The first poster (purple) features a young person with curly hair. The second (teal) features a man with a shaved head. The third (tan) features a man with a shaved head. Each poster has the title 'BROCCOLI LOVERS hate waste', 'EGG LOVERS hate waste', or 'POTATO LOVERS hate waste' at the top. Below the title is a short paragraph of text. At the bottom of each poster is a portrait of the person and the 'LOVE FOOD hate waste' logo. In the bottom left corner of each poster is the 'wrap' logo and the text 'Material change for a better environment'.

BROCCOLI LOVERS
hate waste

Broccoli is the business. Ask Mum, it's the only green thing I eat. The way she does it with cheese sauce is the best. She's been getting all adventurous lately and now it's popping up everywhere, in stir-fries, curries... There's always some of it in the fridge, well wrapped up, so it doesn't go soft like Mum.

lovefoohatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.

EGG LOVERS
hate waste

Eggs are magic. We always have a dozen in the kitchen. After footie on Saturday I do a big omelette for the kids using the leftovers in the fridge. They never get bored of them as every one I make is different. Veg, potatoes, meat... whatever, it all goes in the pan, then I just pour over those eggs. Nice.

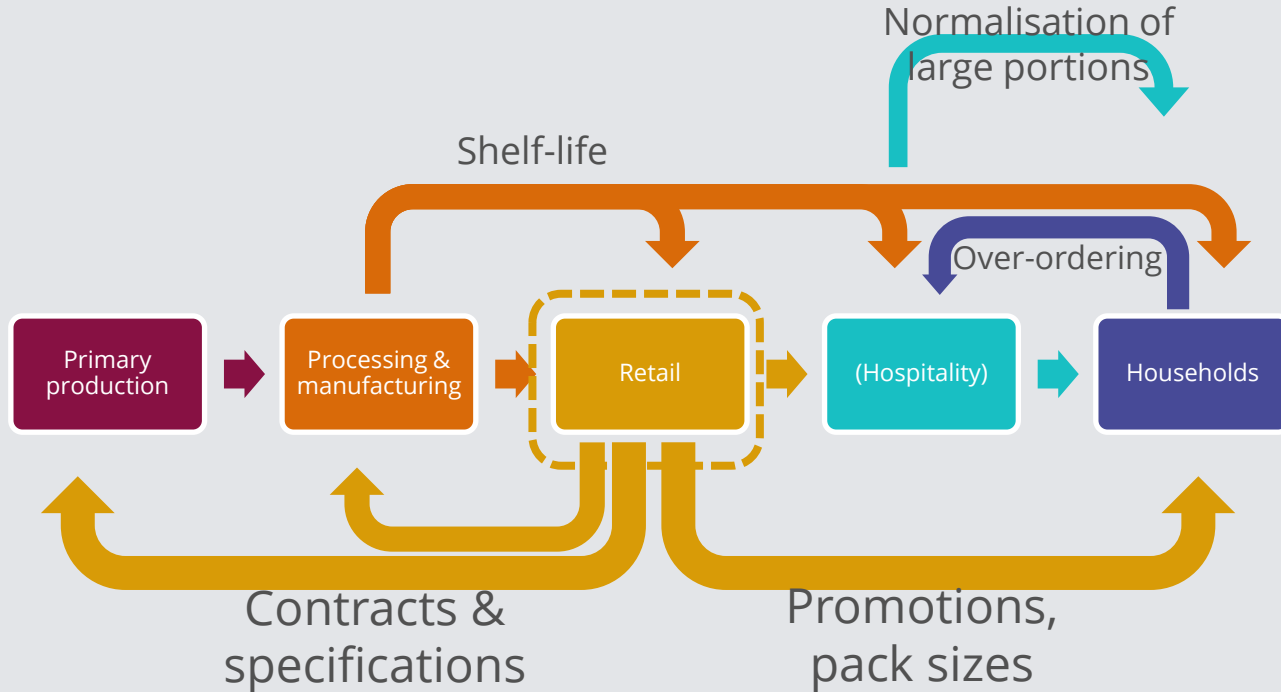
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POTATO LOVERS
hate waste

I love 'spuds. So I store mine in a cool dark place to make them last longer. If they've gone sprouty, after a proper peel they're ready to mash. And I always like freezing any leftovers in bags for a quick and easy shepherd's pie topping. Lovely jubbly.

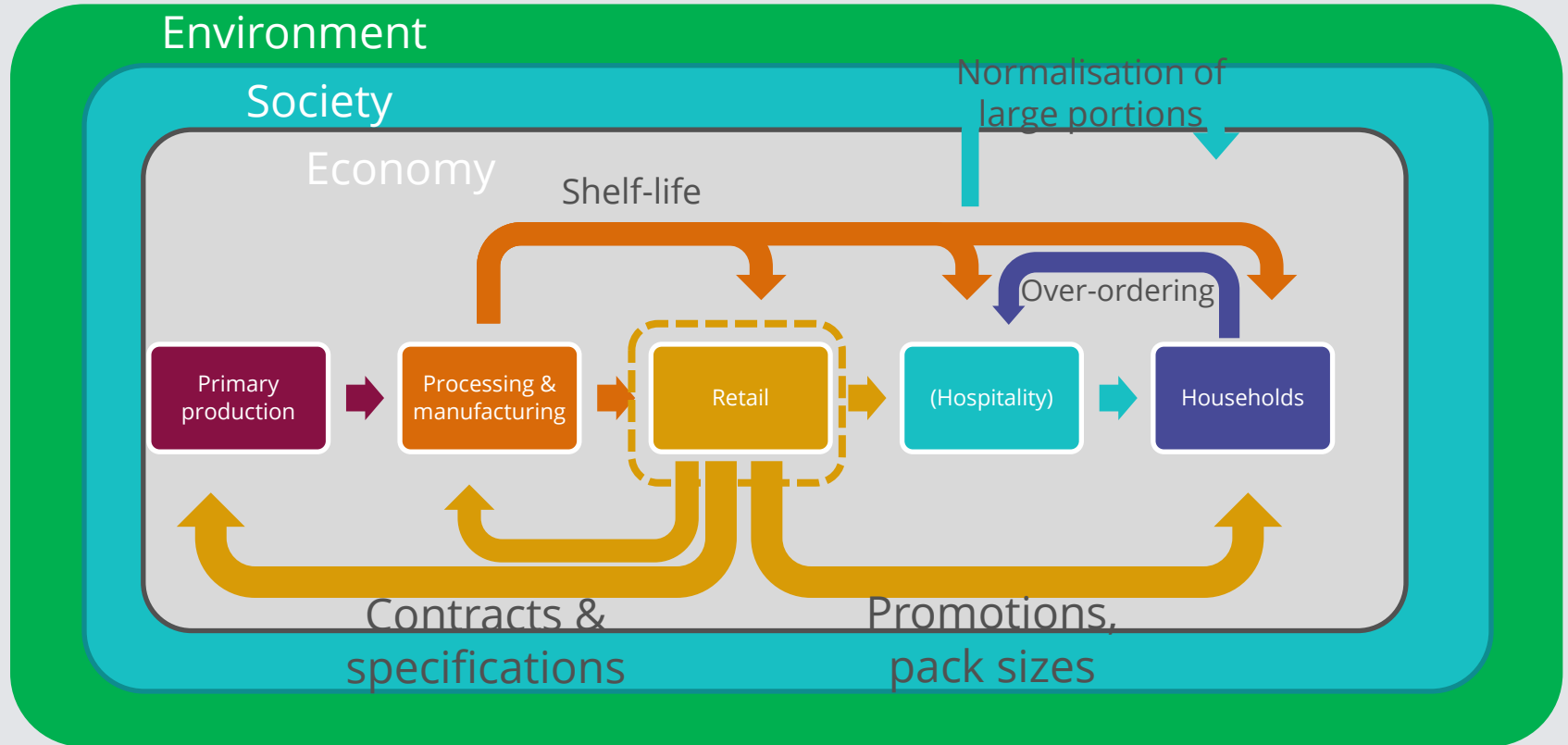
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Progress on understanding Supply Chain Power/influence



New UK Roadmap is built with this understanding in mind

But wider context not (yet) well understood



The main barriers and how to overcome them

1. National policy


- Many more countries should adopt FLW targets, policies & measurement

2. Visibility

- Increase visibility at every level: national, business, facilities, individual

3. Proactive understanding

- Understand the challenges that come with FLW reduction and address them proactively, to realise large potential for social, environmental and economic benefits

A satellite image of Earth showing the Eastern Hemisphere, including Africa, Europe, and Asia. A large, dark blue circular overlay is centered on the image, containing white and yellow text.

**We need to move
from a food system
that is hugely
negative for the
environment to one
that is
net positive,
in one generation**

The background of the text area consists of two concentric circles. The outer circle is a dark blue color, and the inner circle is a maroon color. The text is centered within the maroon circle.

**Food loss and
waste reduction
can become a
blueprint for this
transition due to its
systemic nature &
large potential**

Questions?

www.wrapglobal.org

Dr Bojana Bajzelj

Bojana.bajzelj@wrap.org.uk

+44 (0)1295 819900

+44 (0)7540515596

@bojana