

MALAYSIA



LOCATED IN SOUTHEAST ASIA

POPULATION
31.4 MILLION

MULTI ETHNIC

MULTI CULTURAL

MALAY LANGUAGE

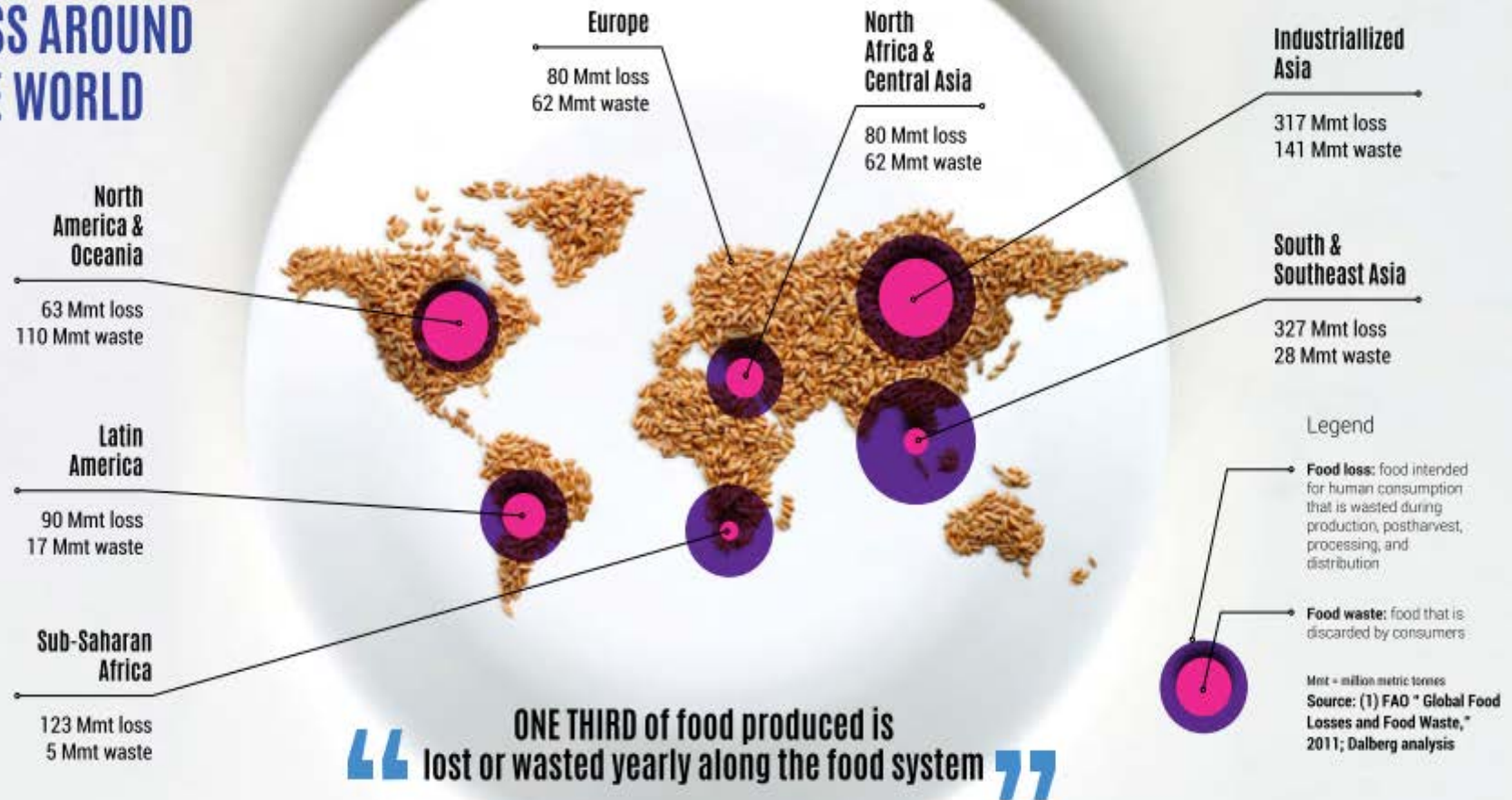
FESTIVES
FINE CUISINE





> Figure 1 | Global Food loss and waste

FOOD WASTE & FOOD LOSS AROUND THE WORLD



What the number says globally, a staggering **ONE THIRD** of food produced is lost or wasted yearly along the food system, amounting to 1.3 billion metric tonnes with the cost of RM4.4 trillion. This is

enough to feed 3 billion people. In Malaysia, **28.5% of rice harvest produced is lost** along the food chain and **the estimated postharvest losses on fruits and vegetables is about 20-50%.**

Based on research by SWCorp Malaysia in 2015, approximately **15,000 metric tonnes** of food waste are generated daily in Malaysia, **3000 metric tonnes** are UNTOUCHED and EDIBLE leftovers.

Food is lost or wasted along the entire value chain



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

Current Initiatives to reduce food loss and waste

Production Stage



Ministry of Agriculture (MOA)

- Projects included in 10th and 11th Malaysian Plans

MARDI

- Postharvest research in rice
 - Harvesting, distribution, storage, drying, milling
 - Guidelines being developed



PADDY POST HARVEST LOSSES (PHL) - MALAYSIA

28.5%

Paddy PHL (296 K Tonnes)

RM 918 million

Paddy PHL (296 K Tonnes)

1985



**Storage
(4% PHL)**



**Drying
(3.5% PHL)**



**Transportation
(6.0% PHL)**



**Milling
(6% PHL)**



**Harvesting
(9.0% PHL)**



- Improvement of technology
- New approach and practices

11.31%

Paddy PHL (296 K Tonnes)

RM 355 million

Paddy PHL (296 K Tonnes)

***2015**



**Storage
(1.2% PHL)**



**Drying
(1.62% PHL)**



**Transportation
(1.1% PHL)**

**Milling
(2.4% PHL)**



**Harvesting
(4.99% PHL)**



* Research Results from Two Main Granary Areas in Malaysia (KETARA & MADA)



Current Initiatives to reduce food loss and waste

Production Stage

MARDI

- Minimally processing of fruits and vegetables
 - tropical fruits – durian, jackfruits, pineapples
 - local vegetables and 'ulam'
- R&D on value added product from agriculture waste
 - Biodegradable packaging
 - Food ingredients



Current Initiatives to reduce food loss and waste

Packaging, Distribution and Marketing Stage

Federal Agriculture Marketing Authority (FAMA)

- Grading, Packaging and labeling guidelines



Department of Veterinary Services

- Sampling manual and guidelines for diseases in animals and animal products



Department of Agriculture

- Malaysian Good Agriculture Practices Certification (MYGAP)
- Malaysian Good Farm Practice Scheme (SLAM)



Current Initiatives to reduce food loss and waste

Consumption Stage

Ministry of Domestic Trade, Cooperatives and Consumerism

- Guidelines for restaurant owners and catering services

Ministry of Health

- Guidelines on food safety issues

Ministry of Urban Wellbeing, Housing and Local Government (SWCORP)

- Act 672 – Solid Waste Management Public Cleanliness
- Love Food , Hate Waste campaign
- Convert waste to compost



Food and
Agriculture
Organization of the
United Nations



Solutions
for a world
poor in its
resources



KEMENTERIAN PERTANIAN DAN
INDUSTRI ASAS TANI MALAYSIA





MYSaveFood

- Received funding from FAO in 2015
- Objectives
 - To establish the *MySaveFood NETWORK*
 - To raise public awareness through MYSaveFood campaign.
- Launched on 10 March 2016 by YAB Dato' Seri Dr. Ahmad Zahid Hamidi, Deputy Prime Minister Malaysia and Dr. Jose Graciano, Director General of FAO in conjunction with the 33rd Asia Pacific Regional Conference at Putrajaya International Convention Centre



Food Waste Info

Total waste produce
in Malaysia

37,000 tonne/day



From 40%
3,000 tonnes/day
are wasted food!

Waste Generated During Food Preparation

Preparation



- Example: Ingredients used to cook seafood fried rice such as rice, onions, carrot, prawns, and egg.
- Waste generated while preparing ingredients: egg shells, onion skin, carrot skin and prawn shells.

Food Serving



- The quantity of food served must be adequate with the number of people
- Wasted food happens when serving food more than the people / the quantity needed

Disposal of Food Waste In The Bin



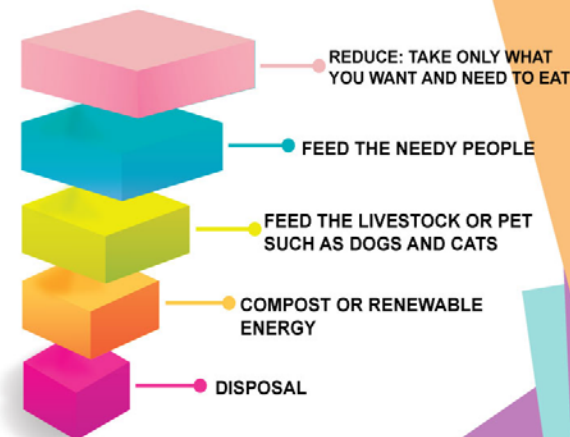
- Leftover food and waste such as excessive fried rice and chicken bones

Disposal Sites

- Total food waste disposed in the landfills are more 40% from the total of waste composition in Malaysia
- Food waste can develop methane gas or green house gases that contribute to global warming

Hierarchy on Food Waste Management

What can you do with
your food waste?





Malaysians
throw away
15000
metrics
tonnes of
food waste.
This can fill
16 KLCC by
2020
(SWCorp)

3,000 tonnes
of edible food
gets thrown
daily in
Malaysia .

This amount
can feed 2.2
million people
three meals a
day. (SWCorp)

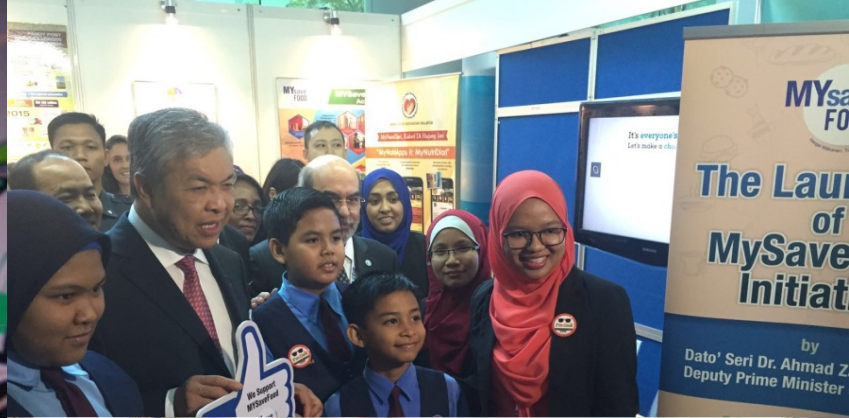
Consumers can
SAVE
Rm250/RM900
(25 - 30%) of
their groceries
billing with
proper
planning
(SWCorp)



It would take
land **as big as
China** to
produce the
food that is
wasted
globally
(FAO)

It takes **100
days** and
3000 L of
water to
produce **1 kg**
of rice
(MARDI)

Reduction of
1% of rice
postharvest
losses in
Malaysia will
be able to
provide **a year**
supply to
**340 000
people**
(MARDI)



LAUNCH OF MYSAVEFOOD INITIATIVE 10 MARCH 2016





MYSAVEFOOD FORUM AND WORKSHOPS



MEDIA INTERVIEWS

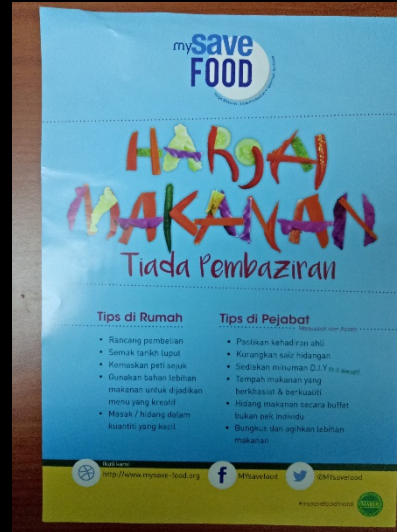




SCHOOL ATTACK



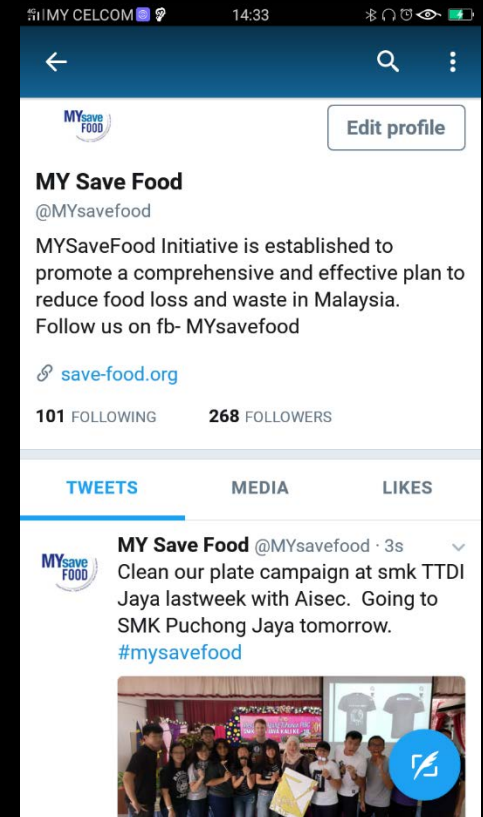
CAMPAIGN MATERIAL



- POSTERS
- BROCHURES
- BADGES
- STANDING POSTERS
- BOOKMARK



SOCIAL MEDIA AWARENESS





RAMADHAN BAZAAR PROJECT





KIK HYBRID (MARDI-SWCORP)





MYSaveFood@MAHA





Twice Weekly
 200 kg / week (120 meals 600gm/meal)
 2800 kg/ 2months
 Able to feed 4700 meals !!

 11 months – 75 000 kg -
 4 supermarkets
 11 shelters





**food
aid**
FOUNDATION
Foodbanking For The Needy



FOOD AID FOUNDATION PROJECT



FOOD AID FOUNDATION



YEAR	KG	TONNES	MEALS
JUNE -DEC 2014	64126.6	64.1	256506
JAN-DEC 2015	63668	63.7	254672
JAN-JUNE 2016	60039.6	60	240158
TOTAL	187834.2	187.8	751336

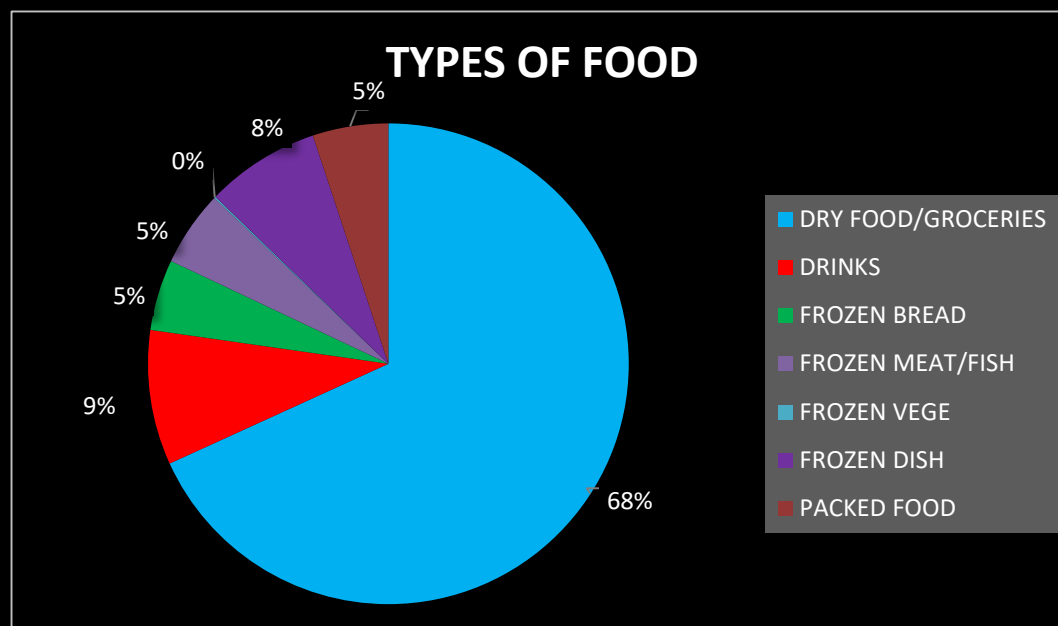
FOOD DISTRIBUTION FROM JULY 2014-JUNE 2016

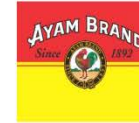
RECIPIENTS

-Homes – 131

7475 individuals

-Families - 1000





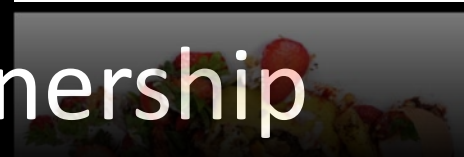
Hargai Makanan, Tiada Pembaziran • Value Food, No Waste



At a junction



- Managing a network
- Lack of data on food loss and waste
 - most critical areas
 - policy/act/law needed
- Funding
 - Government
 - Private – Public Partnership



Malaysia- France cooperation on food loss and waste

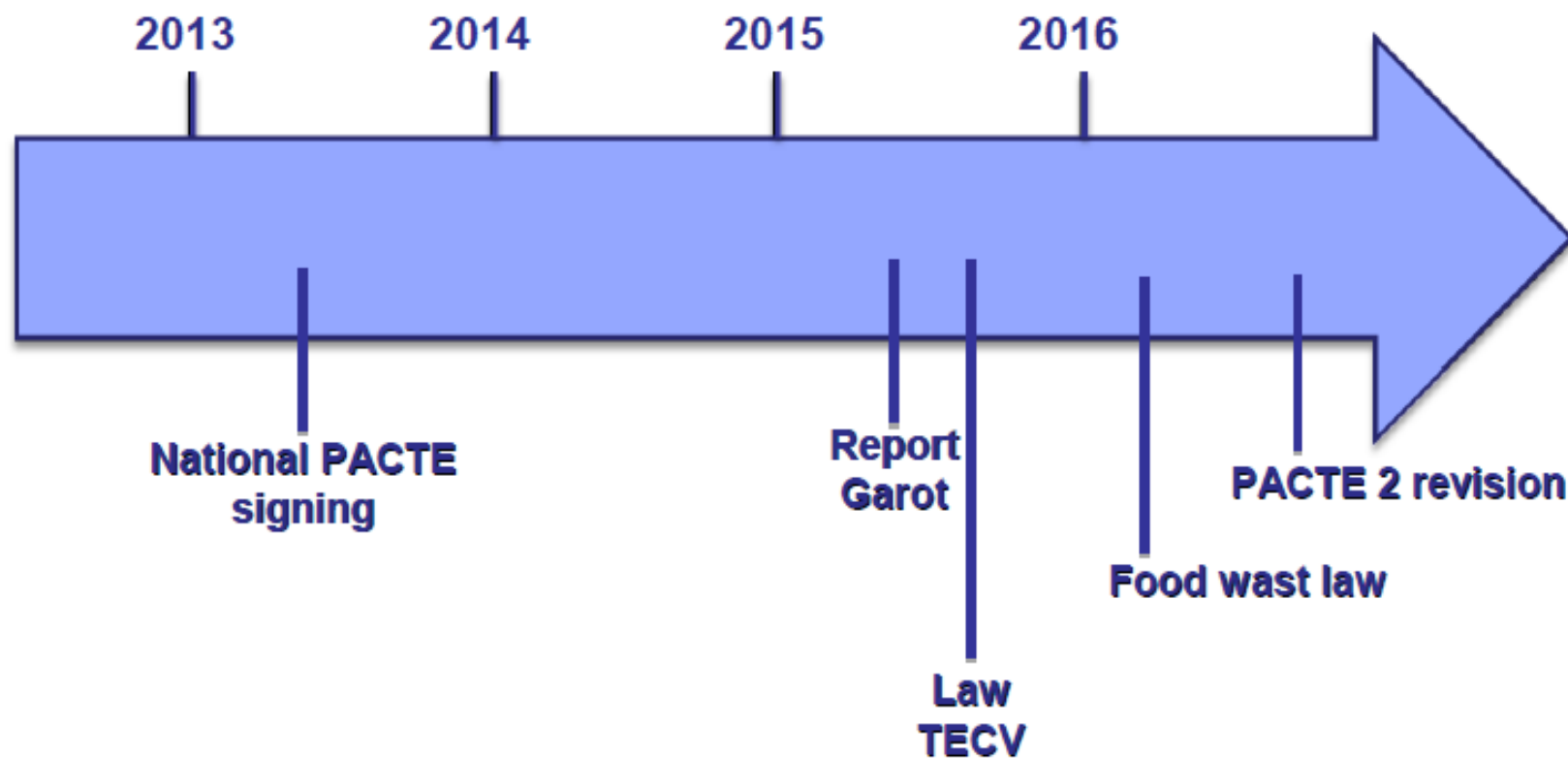


Key Players of France Food Waste Reduction



Political commitment against food waste

Recent actions



National Pact against food waste

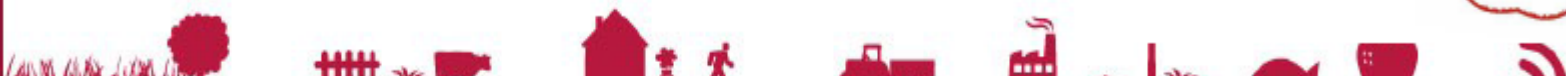
Food waste definition

=

Any edible food, intended to human consumption which, at any stage of the food chain, is lost, disposed or degraded

- Signed in june 2013
 - Purpose = halve food waste by 2025
 - 34 signatories (economic actors, NGOs, local communities...)
- Parliamentary report in 2015
- National law against food waste in february 2016
- New version of the Pact in 2017

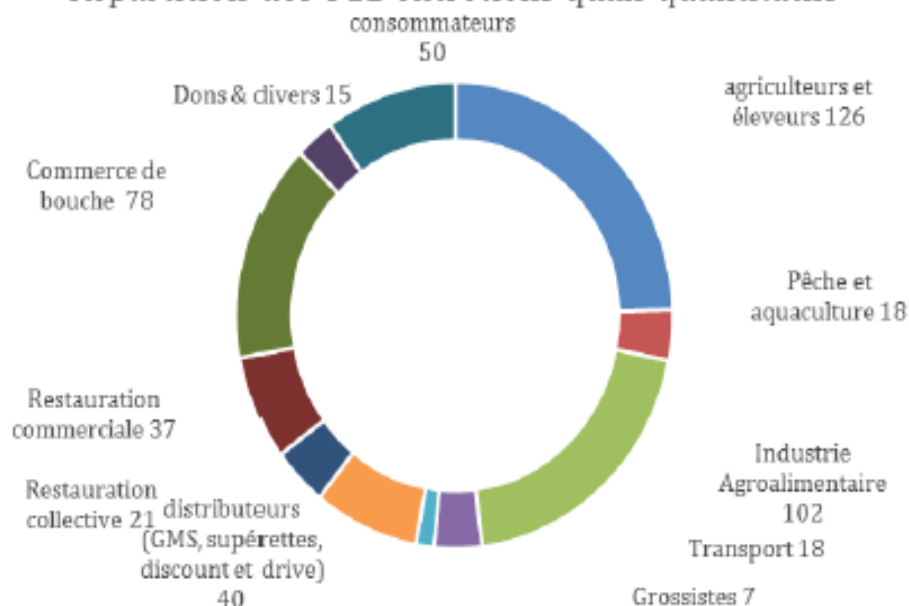
Pacte national
de lutte contre
le gaspillage
alimentaire



General methodology :

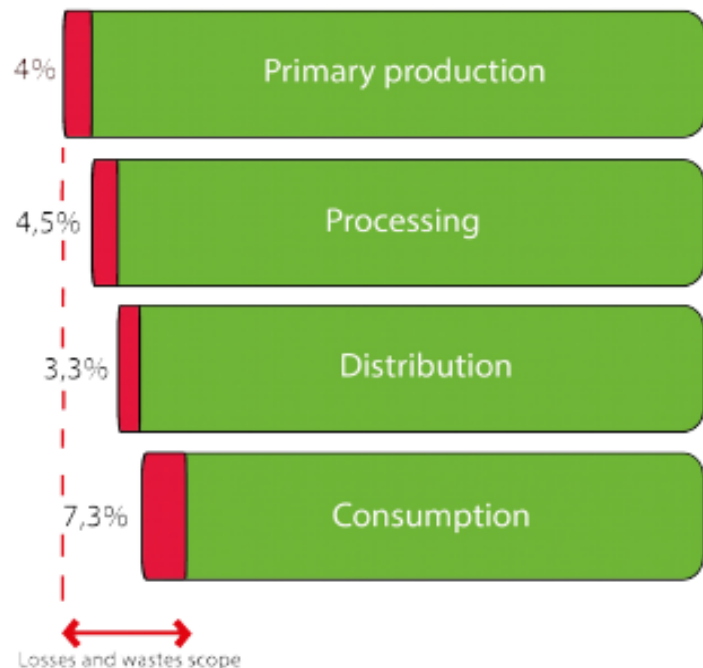
- Data collection among food and consumption stakeholders: 512 qualitative and quantitative interviews and 70 qualitative interviews
- Privileged measured data / global assessment data
- Literature review and cross-analysis with data collected

Répartition des 512 entretiens quali-quantitatifs



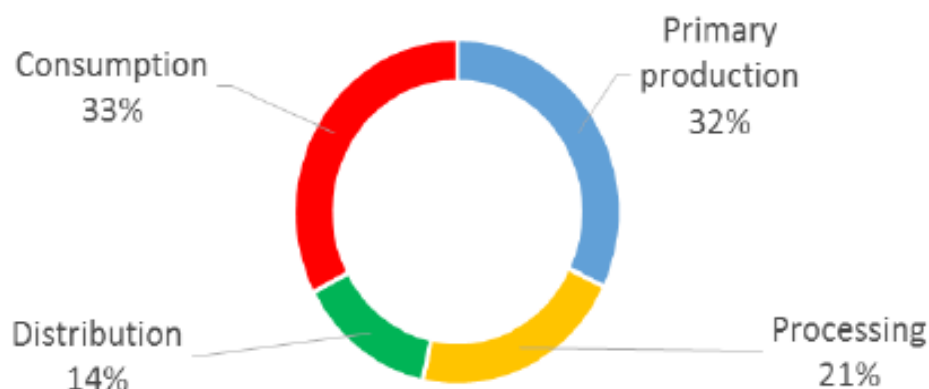
Food losses and waste in France (may 2016)

Percentage of losses and waste per type of actors



**Losses and waste are not the same
and take place at different stages**

Distribution of losses and waste by weight



Food Waste Law 2016

1. All retailers

- Destruction of food is forbidden
- Industrial producers will be able to donate store brand products to charities if retailers refused the products

2. Retailers above 400 m²

- To invite partners so that if there is food to be donated, there would be an avenue

However steps were taken to ensure the safety of the food donated as well as ensuring that the charities will not be a dumping ground for inedible food.

Malaysia VS France

RESTAURANTS /
FOOD COURTS

- No Ministry for Food
- Breakdown of Food Waste across value chains not known
- - Unclear scope for law
- Charity organizations less structured
- No tax- exemption for food donation

It is also costly to the government and corporations for daily expenditure, imports of food and waste management.





ROADMAP FOR 5 YEARS

MYSAVEFOOD TARGET

TO REDUCE HALVE OF FOOD LOSS AND WASTE IN MALAYSIA



TO STRENGTHEN PUBLIC-PRIVATE NETWORKING



TO DRAFT A FOOD LOSS AND FOOD WASTE POLICY BY 2018



AWARENESS AND VISIBILITY CAMPAIGN



R&D TECHNOLOGY DEVELOPMENT



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Sergey Shibut | Dreamstime.com

FRIED CHICKEN

CUCUMBE



**COCONUT
MILK**

NASI LEMAK

RICE



Ploughing



100 days

Seeding



Harvesting

RICE



Distribution



Processing



Cooking



Nasi Lemak

COCONUT MILK



Seedling



10 years

1 year

Matured trees



Nasi Lemak

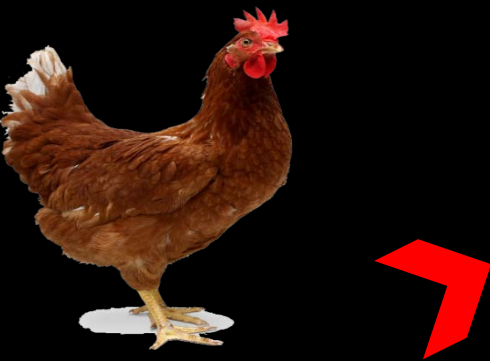


Processing and Cooking



Harvested Coconut





CHICKEN



Processing



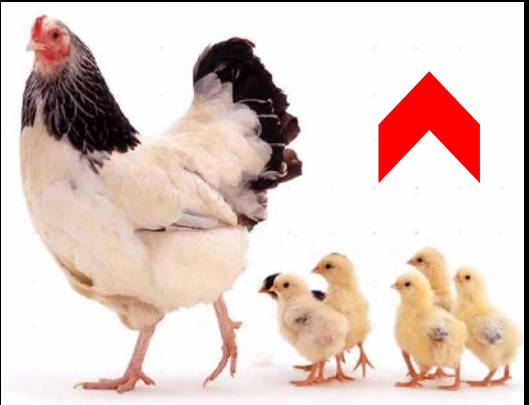
Selling



Cooking



Nasi Lemak



chicks

6 weeks

 **MYsavefood**

 **MYsavefood**

 **#mysavefood**

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www.save-food.org



It is a shared responsibility...

*Thanks for your
attention..*