



Reducing Food Waste in the Member States of the Organization of Islamic Cooperation

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UN Environment



Why do we need to change our food systems?

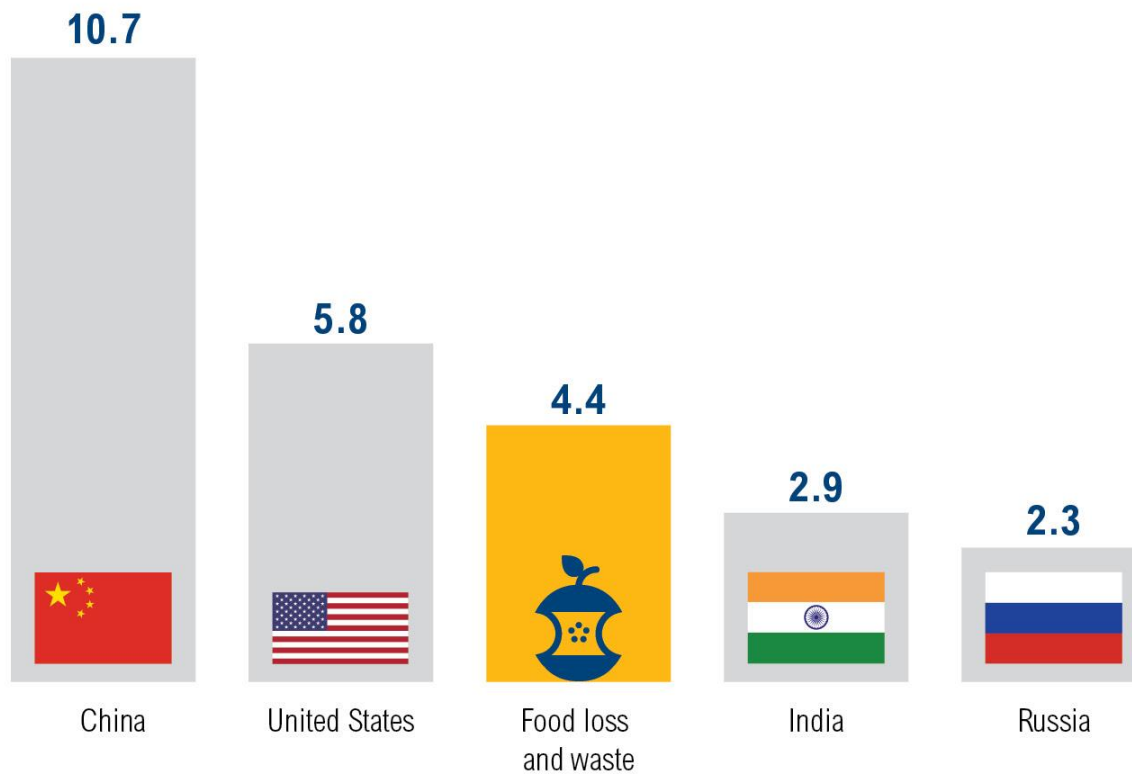




World of Waste



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



GT CO₂E (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.

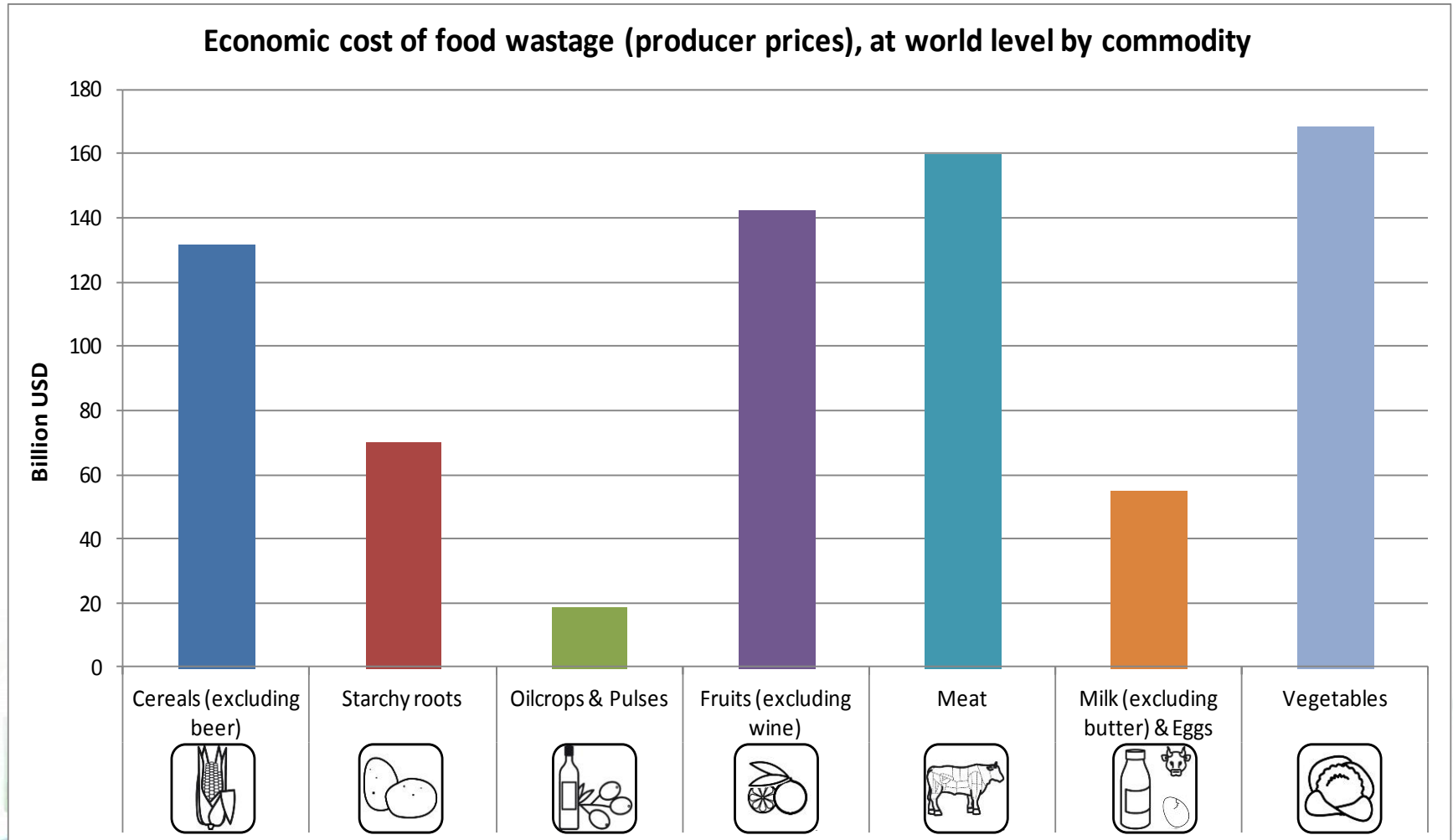


WORLD
RESOURCES
INSTITUTE





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





Food is lost or wasted along the entire value chain



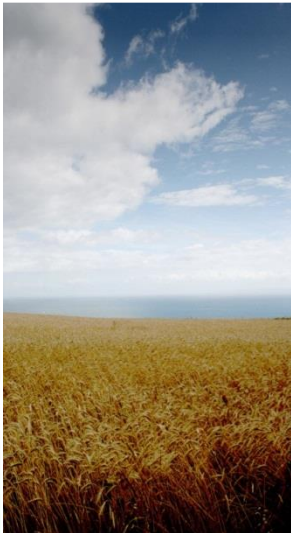
During or immediately after harvesting on the farm

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



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



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

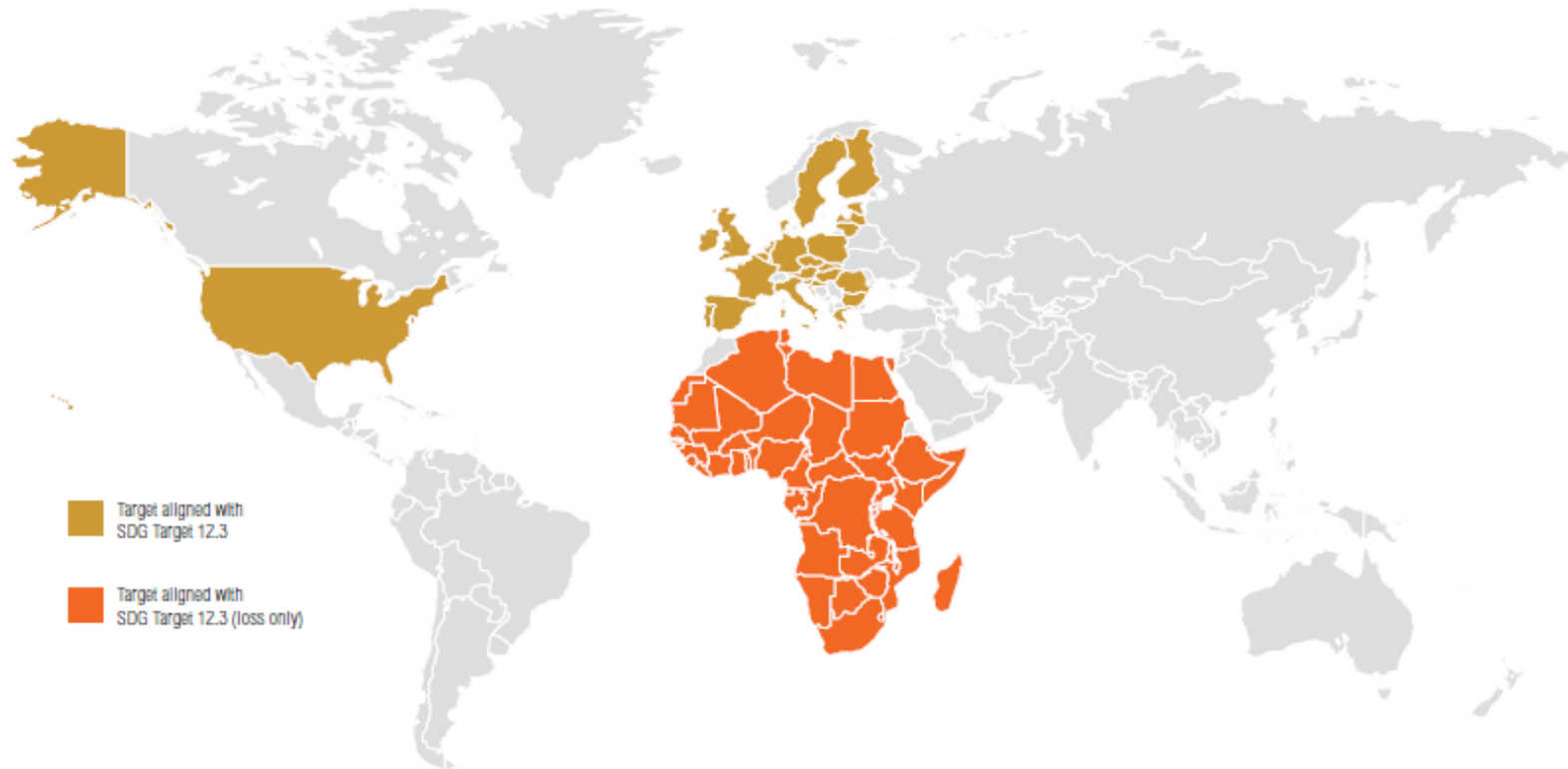




Great opportunity for OIC Members to adopt Target 12.3



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/>



VERSION 1.0

Food Loss and Waste Accounting and Reporting Standard

EXECUTIVE SUMMARY

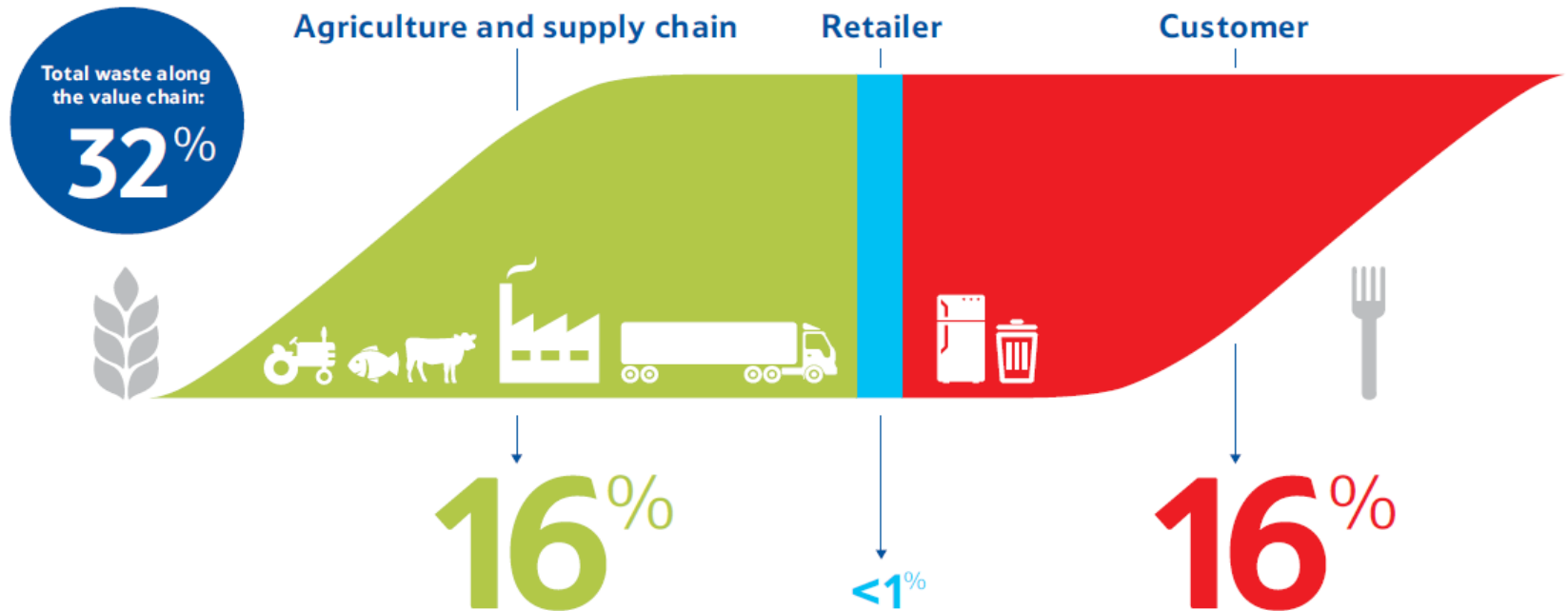


Reducing Food Waste



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.

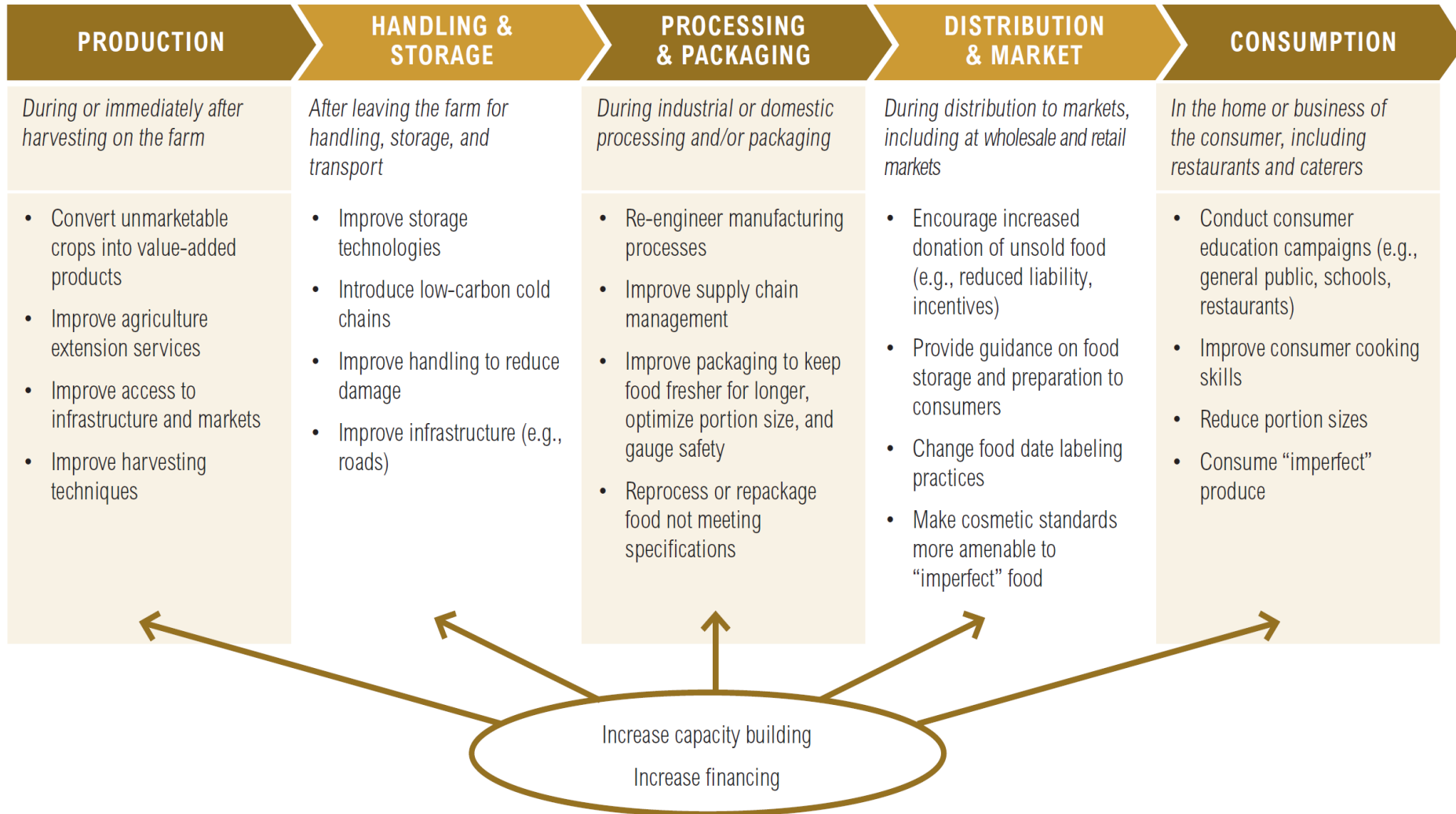
Source: WRAP UK, 2009/10 data



Taking Action



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





A Global Response

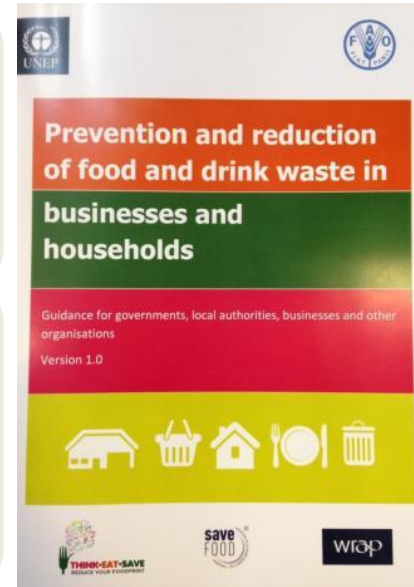
UN Environment's activities, together with FAO and SAVE FOOD, include:



**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





The Think Eat Save Campaign

Objectives:

- Raise awareness on food waste prevention
- Inspire action
- Share best practice

The website www.thinkeatsave.org:

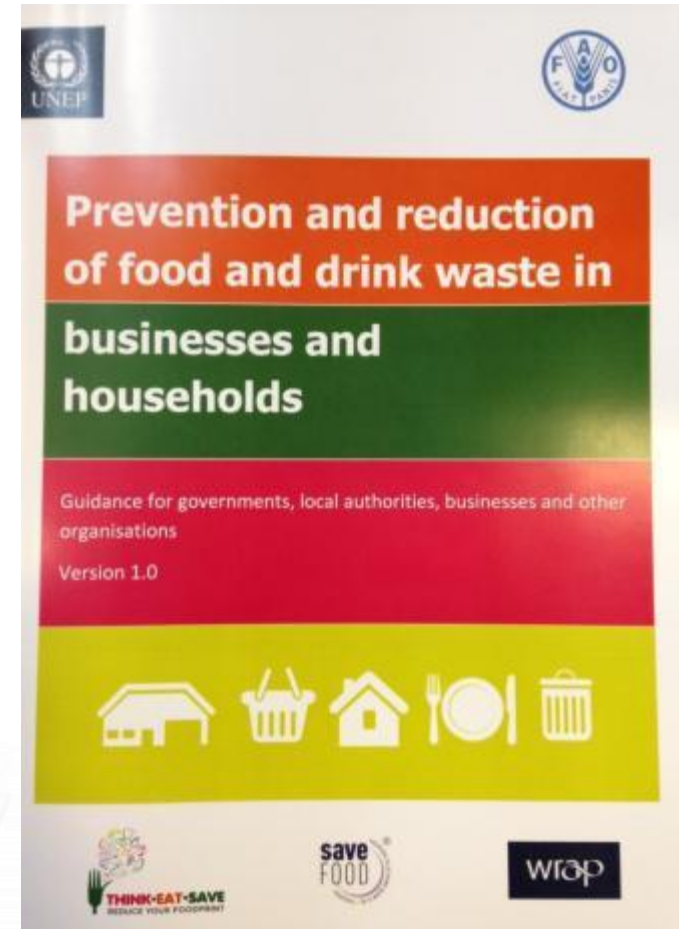
- One stop shop for news and resources
- Showcases ideas and examples
- Launches call for public action



Food Waste Prevention Programmes at National & Local Level

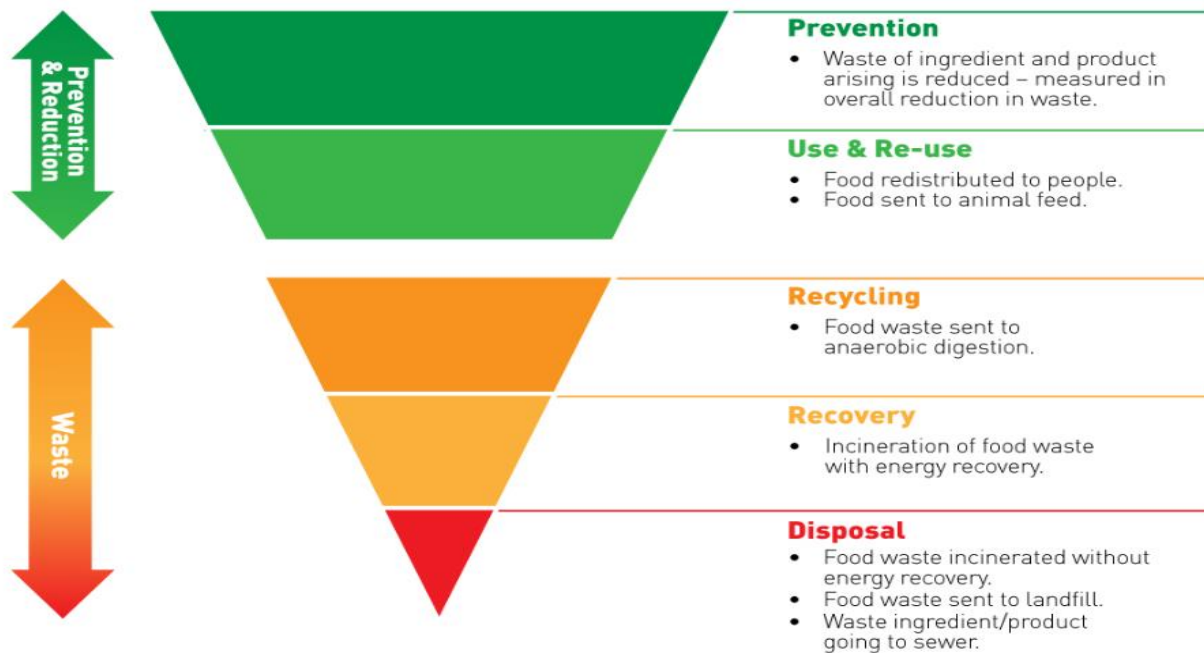
- Guidance for public authorities, businesses and other organisations on **mapping, planning and delivering** effective food waste prevention strategy
- Published in **May 2014** and available at <http://thinkeatsave.org/index.php/take-action/think-eat-save-guidance-document>
- Guidance methodology being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



Working together for a world without waste





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



5 steps to food waste prevention

1. Planning and strategy development [Years 1-5]

2. Establish a baseline and set target
[Years 1-2]

3. Develop evidence-based guidance
[Years 2-10]

4. Take action to prevent and reduce waste
[Year 2-10]

5. Measure, monitor and report
[Years 1-10]



TARGET - MEASURE - ACT

How to get started in OIC?

- **The Member States of OIC 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

