

FAO's Efforts to Reduce Food Loss and Waste

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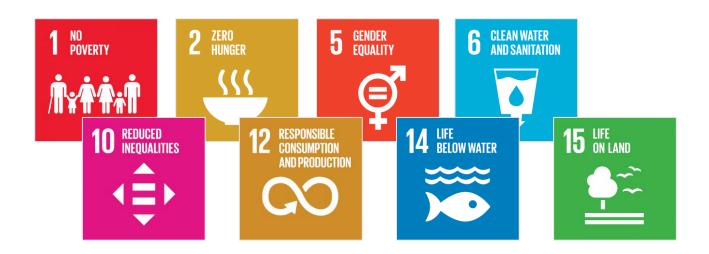
FAO's Vision

A world free from hunger and malnutrition where food and agriculture contribute to improving the living standards of all, especially the poorest, in an economically, socially and environmentally sustainable manner.



FAO and the Sustainable Development Goals

Food and agriculture contribute to achieving all 17 of the Sustainable Development Goals (SDGs). FAO is the custodian agency for 21 SDG indicators.



12 RESPONSIBLE CONSUMPTION AND PRODUCTION

<u>SDG 12.3</u>: 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.

Definitions and Boundaries

Food Loss is the decrease in the quantity or quality of food resulting from decisions and actions by food suppliers in the chain, excluding retail, food service providers and consumers.

Food Waste is the decrease in the quantity or quality of food resulting from decisions and actions by retailers, food services and consumers.



Source: FAO, State of Food and Agriculture 2019

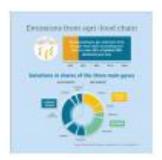
Global Facts and Figures



13.2 percent of food, valued at \$400 billion is lost on an annual basis between harvest and the retail market (FAO 2019)

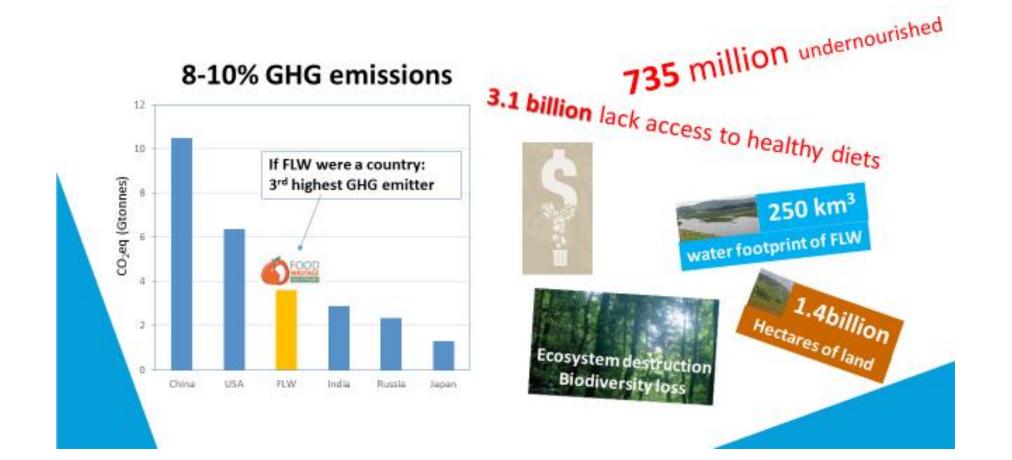


17 cent of food production is wasted in households, food services and in retail (UNEP 2020)

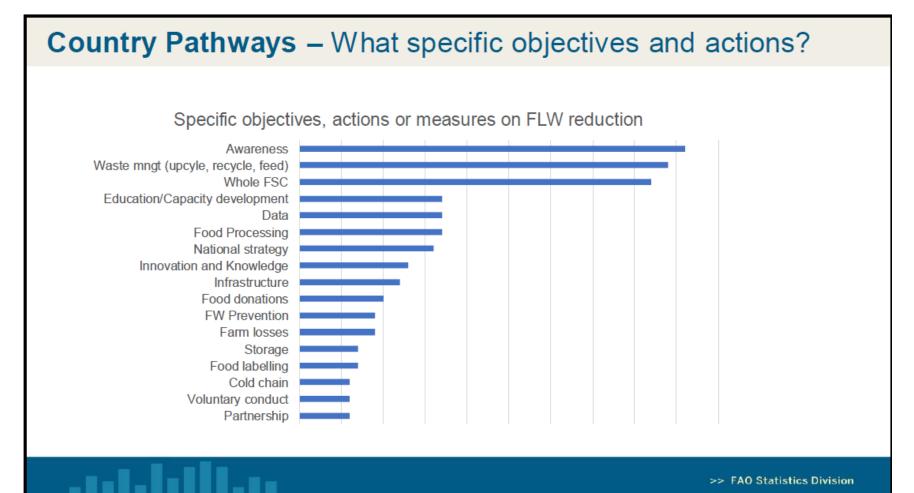


Food loss and waste account for approximately 10 per cent of global greenhouse gas (GHG) emissions (UNFCC, 2019)

Implications of FLW for food security and nutrition, livelihoods, natural resources and the environment

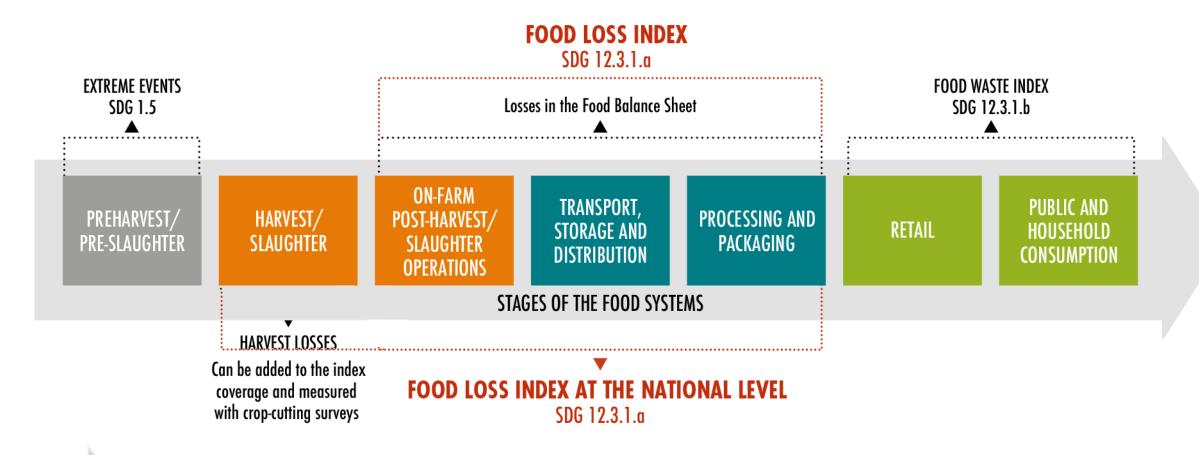


Priority areas for action on FLW reduction identified in **Country Pathways** at the Food Systems Summit 2021



FAO's Core Functions

- 1. Assemble, analyze, monitor and improve access to data and information
- 2. Development and implementation of normative and standard setting instruments
- 3. Facilitate, promote and support policy dialogue at global, regional and country levels
- 4. Support **institutions** to prepare, implement, monitor and evaluate **policies** and **programmes**, and **leverage investments**
- 5. Facilitate **partnerships** and **coalitions** for more efficient, inclusive, resilient and sustainable agri-food systems
- 6. Advise and support activities that assemble, disseminate and improve the uptake of knowledge, technologies and good practices
- 7. Advocate and communicate at national, regional and global levels

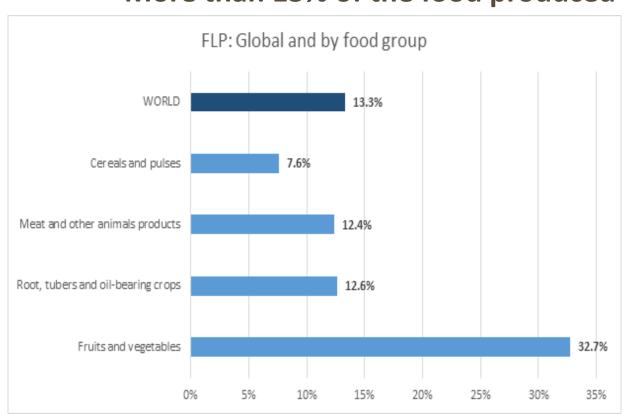


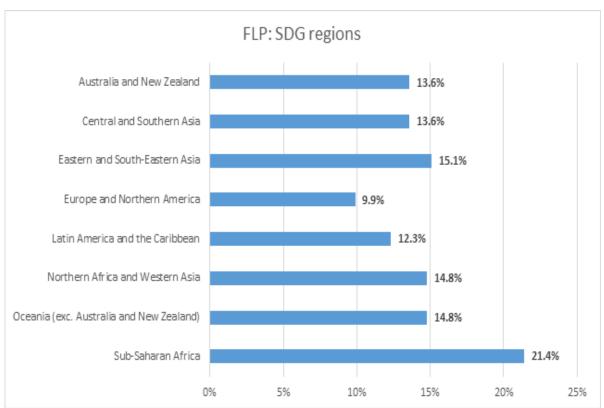
FLI helps to identify inefficiencies in the food system, to generate more knowledge of the supply chains and identify critical points



Data, measurement and monitoring

More than 13% of the food produced did not reach the retail level in 2020





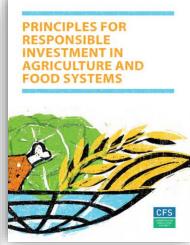
Source: FAO, SDG reporting 2022

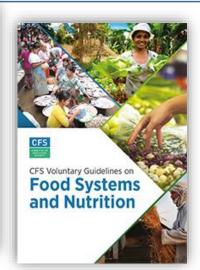
Normative and standard setting instruments

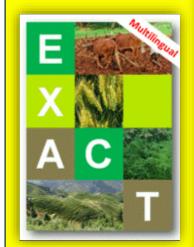
FAO

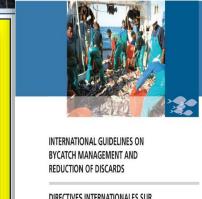
- A meeting place for nations
- Honest broker, neutral platform for negotiation and dialogue
- Technical expertise





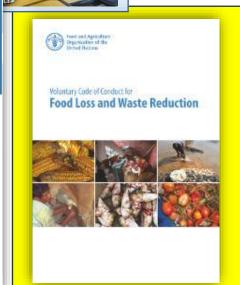






DIRECTIVES INTERNATIONALES SUR LA GESTION DES PRISES ACCESSOIRES ET LA RÉDUCTION DES REJETS EN MER

DIRECTRICES INTERNACIONALES PARA LA
ORDENACIÓN DE LAS CAPTURAS INCIDENTALES
Y LA REDUCCIÓN DE LOS DESCARTES



Developing Policies and Strategies

- Evidence based
- Prioritization to guide policy and strategy development

Prevention (good handling and processing)

Rescue, recovery and redistribution

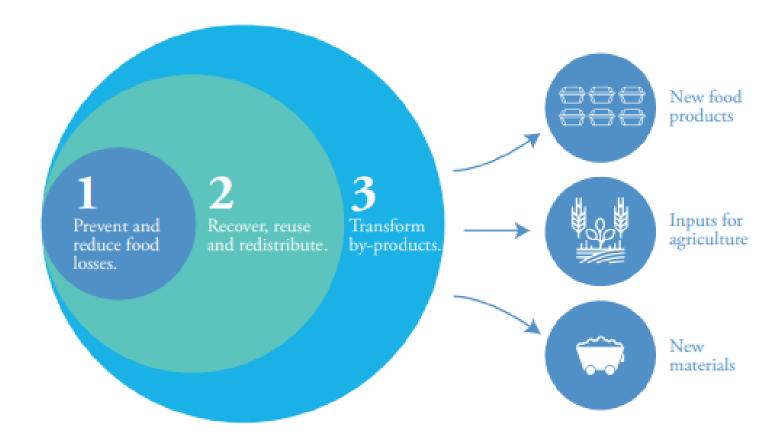
Recycling and upcycling

Proper disposal of remaining material

- Applicable at subnational, national, regional and global levels
- Regulatory frameworks, including for date labelling and food/feed safety



Applying circular practices to keep food loss and waste out of landfills



Building the evidence base to inform policy development

FIELD-LEVEL TRAINING





FIELD-LEVEL TRAINING ON GOOD DRYING PRACTICE

HERMETIC GRAIN STORAGE





BENEFICIARIES

GRAIN STORAGE IN SILOS







POLICY MEASURES FOR MANAGING QUALITY AND REDUCING POST-HARVEST LOSSES IN FRESH PRODUCE SUPPLY CHAINS IN SOUTH ASIAN COUNTRIES

Smallholders and traders are key stakeholders in fruit and vegetable supply chains supplying local mass markets across South Asian countries. Training these stakeholders and introducing simple technical innovations into these supply chains can dramatically improve the quality and shelf-life of fresh produce and reduce losses, thereby generating economic benefits for producers, supply chain stakeholders and consumers as well as improving nutrition. Consequently, greater support is called for to address the challenges faced in traditional supply chains.

INTRODUCTION

Fruits and vegetables are rich sources of vitamins and micronutrients and contribute significantly to the nutritional quality of South Asian diets. High levels of post-harvest losses increase the cost of fruits and venetables for consumers and result in reduced income for stakeholders handling fresh produce in the supply chain, particularly farmers who bear the cost of losses at the wholesale and retail levels because of low farmgate prices. Losses also represent a waste of (and, labour, water, energy and the inputs that opinto producing the fresh produce.

IMPORTANCE OF FOOD LOSS IN SOUTH ASIAN COUNTRIES

Food systems in South Asian countries are changing Food systems in South Asian countries are currently being transformed by a number of demographic and social

factors. The population continues to increase across the subregion and urbanization is increasing. Food. produced in rural areas must travel longer distances from farm to markets. to supply the nutritional requirements of the growing urban population: many still shop at traditional wet markets for their fruits and vegetables. At the same time, the rapid growth of supermarkets has caused a growing demand for safe, high quality produce, which has opened up new market opportunities and greater income for smallholders who can adopt better practices and differentiate their fresh produce to target these markets. while still supplying traditional fresh markets. The economic and nutritional importance of traditional fruit and vegetable supply chains, therefore, warrants governments' specific focus to address deficiencies related to postharvest systems in these supply chains.

Stakeholders have scarce knowledge of post-harvest handling in the fresh fruit and vegetable supply chain Smallholders are the main producers

of tresh fruits and vegetables consumed in local markets across South Asia. Together with other stakeholders in traditional supply chains - harvesters. traders, transporters, processors, wholesalers and retailers - they supply the food requirements of the region's mass markets. Stakeholders in these traditional supply chains lack the basic knowledge of good post-harvest handling practices and the organizational capacities to address quality management.

Post-harvest losses for fruits and vegetables in South Asian countries

Banana	29
Cauliflower	52
Mandarin	20
Mango	38
Snap beans	52
Winter temate	46
Commercial designation of the Commer	

in fresh fruit and wegetable supply chains. Mareover, stakeholders. need assistance in accessing capital so they can invest in acquiring He local technologies to operade their practices. A spund body of knowledge concerning good postharvest management principles can be found at academic and research

invitigations across the Region, but relatively little of this lessed edge to extended to smallholders to improve the management of post-hervest systems. Strengthening networking propositions institutions usually contribute greatly to enhancing Anaeledge and technology exchange across the subregion.

Pool-barvest lasses in bulk-packaged fruits and vegetables transported from rural to urban rephres in South Asian Countries.

	Christian Line horse		- November 1
	SHARL SHARL THE	Blattle miles the	
Timata	14.7	2.2	97.8
Batteria	2.6	2.1	-61
Cavillower	- 13	4.5	40
Mandarine	7.2	6.1	43
Snap beans	18.0	7.3	40

Tomatees packaged in plastic crates and in mech sacks for transportation from rural to urbee markets to Bandadesh





Post-harvest losses in bresh fruit and vegetable supply shains are high-

Pilot activities and measurements conducted during an FAC Technical Desperation Project: TCP/RAS/3522 titled Reduction of post-harvest dreams in hurricultural chains or SAARC Countries in all prioritized fruit and regetable supply chains in three South Asign countries. have shown that the magnitude of quantitative post-harvest losses in these chains ranges from 20 percent for mandarins, to 52 percent for cas/Hower and imag beans (Table 1). These high tosses are largely the result of mechanical damage and decay during storage and transport between harvest and the starket. High levels of water loss, particularly at the retail level in fresh markets, gles result in qualitative last because of shrivelling and willing, which crewits in significant economic less. to farmers.

A major cause of losses in traditional fruit and vegetable supply charm is inadequate bulk packaging

The pitoting of improved poel-harvest practices in truit and orgenable supply chains, supported by the minuduction of appropriate levels. of post-harvest technologies. has highlighted that improved: packaging practices can contribute significantly to maintaining the quality of fresh produce during transportation, thereby contributing to lower qualitative and mantitative post-harvest losses in the supply chain. Fruits and vegetablins, when packaged in traditional plantic tacks, are highly susceptible to mechanical damage - such as compression and sbracion (Photo 3). Switching from traditionally used plactic earlies as bulk packaging to plantic crahes. significantly reduced quantitative post-transest tosses for all the varieties of truits and vegetables studed (Table 2).

Use of plantic crates cansubstantially reduce qualitative besses - The number of sound truit recovered was greater when fresh produce was transported in plastic crates instead of in reset. sacks. Qualifiative laws in temperature. transported in much sacks was. for example, higher at the bottom (Photo 2) as compared to the top and middle portions of the tacks, when compared to trult packed in plastic states.

Managing Quality and Reducing Post-Harvest Losses in Fresh Produce Supply Chains in South Asian Countries

TABLE 1
Post-harvest losses for fruits and vegetables in South Asian countries

Crop	Losses (%)	
Banana	29	
Cauliflower	52	
Mandarin	20	
Mango	38	
Snap beans	52	
Winter tomato	46	

Source: Field data.

TABLE 2
Post-harvest losses in bulk-packaged fruits and vegetables transported from rural to urban centres in South Asian Countries

Crop	Loss during transportation in mesh sacks (%)	Loss during transportation in plastic crates (%)	Percentage of loss reduction
Tomato	16.7	2.2	97.8
Banana	5.4	2.1	61
Cauliflower	11	4.5	60
Mandarins	7.2	4.1	43
Snap beans	18.0	7.3	60

Source: Field data.

PHOTO 2
Examples of mechanically damaged tomatoes transported in mesh sacks





Technical Platform

Established by FAO
 and IFPRI in 2015, under
 the Turkish Presidency of
 the G20.



Aim:

To strengthen collective efforts to prevent and reduce FLW toward achieving SDG target 12.3.



Technical Platform on the Measurement and Reduction of Food Loss and Waste

🖀 Background Food loss 🗸 Food waste 🗸 Community of Practice 🗸 News Events 🗸 Resources 🗸 In action 🗸



Food loss and waste reduction, measurement and policy

Food loss and waste reduction should be seen as a means towards achieving other objectives, including improving food security and nutrition, reducing greenhouse gas emissions and lowering pressure on water and land resources, which contribute towards increased productivity and economic growth. The formulation of effective policies to achieve food loss and waste reduction requires comprehensive information as to how much and where – both geographically and along the supply chain – various foods are lost or wasted. The work of the Food and Agriculture Organization of the United Nations (FAO) on measurement, and its support to countries in taking action to reduce food loss and waste, is critical in tracking progress made by countries.

Find out more >

Technical Platform: actions to strengthen collective efforts

- Consolidates a broad spectrum of resources that address the complexity of the drivers and impacts of FLW.
- Provides a mechanism for collective learning and capability strengthening.
- Promotes awareness raising.
- Facilitates networking and communication through a Community of Practice (CoP).



Technical Platform on Food Loss and Waste Reduction: Partners





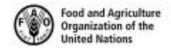








Rome-based UN agencies:







Food is Never Waste Coalition

✓ Launched in Rome at the Food Systems Pre-Summit in 2021, the Coalition seeks to take forward Agenda 2030 to accelerate the pace of reducing food loss and waste, toward achieving SDG 12.3.

The #123 Pledge, launched during CoP27, is the first initiative of the Coalition.





29 September International Day of Awa

International Day of Awareness of Food Loss and Waste

STOP FOOD LOSS AND WASTE. FOR THE PEOPLE. FOR THE PLANET.

Thank you!



STOP FOOD LOSS AND WASTE. FOR THE PEOPLE. FOR THE PLANET.

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Learn more: https://www.fao.org/platform-food-loss-waste/background/en Join the Community of Practice on Food Loss and Waste