

# **FOOD LOSS AND FOOD WASTE**

EARTH RESCUERS

ILO GLOWNO

FOOD LOSS – REFERS TO FOOD WHICH HAS BEEN LOST AT THE PRODUCTION STAGE. FOOD LOSS TYPICALLY TAKES PLACE AT PRODUCTION, POST-HARVEST, PROCESSING, AND DISTRIBUTION STAGES IN THE FOOD SUPPLY CHAIN.



# Evidence

- 30% FOOD IS WASTED
- ABOUT 1.3 BILION TONS PER YEAR(1/3 OF PRODUCED FOOD) GOES TO WASTE
- FOOD LOSS IS RESPONSIBLE FOR 18 % GREENHOUSE GASES EMISSION



# Factors



- OVERPRODUCTION
- INSUFFICIENT FARMING TECHNIQUES
- PRODUCING PROBLEMS
- CUSTOMER CHOICE

# Solutions



- REDUCE THE OVERPRODUCTION
- PUT RESTRICIONS ON FOOD FACTORIES
- REDISTRIBUTE FOOD
- IMPROVE STORAGE METHODS

# Technologies

- INCREASE EFFORT ON SCIENTIFIC RESEARCH
- IMPROVE IRRIGATION SYSTEMS
- MODERN FARMING INFRASTRUCTURES



# Organizations



- UNICEF
- WORLD TRADE ORGANIZATION
- 412 FOOD RESCUE
- IOWA WASTE REDUCTION CENTER

# Experts

- RALPH C. MARTIN
- SIMON SOMOGYI
- MICHAEL VON MASSOW





# Food waste

FOOD WASTE – IS PEOPLE TOO MUCH FOOD AND NOT EATING IT, SO THEY THROW IT AWAY. FOOD WASTE IS FOOD WHICH WAS ORIGINALLY PRODUCED FOR HUMAN CONSUMPTION BUT THEN WAS DISCARDED OR WAS NOT CONSUMED BY HUMANS



# Evidence

- BUYING TOO MUCH FOOD IN SHOP
- HUNGER
- CONSUMERS AND PRODUCERS ARE WASTING IN TOTAL AROUND 80% OF FOOD PRODUCTS



# Factors

- BAD KNOWLEDGE ABOUT HOW MUCH OF FOOD WE ARE LOSING
- UNPLANNED SHOPPING
- WRONG MEAL PLANNING



# Solutions

- THOUGHTFULL AND RESPONSIBLE SHOPPING
- DRYING FOOD
- FREEZING FOOD
- EAT THE SKIN
- GIVING OUT THE FOOD WE CAN'T EAT



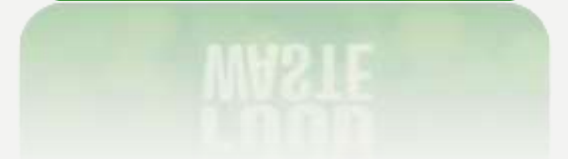
# Technologies

- ELECTRICAL COMPOST MACHINES
- IMPROVE FREEZERS TECHNOLOGIES TO MAKE FOOD LAST LONGER



# Organizations

- UNICEF
- WHO
- IFST – INSTITUTE OF FOOD SCIENCE + TECHNOLOGY



# Experts

- ANIMESH DUTTA
- JEAN HUNTER
- BRUCE MCADAMS





THANKS FOR  
YOUR  
ATTENTION!

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