



# CHILE REPORT

## Food Losses and Waste Reduction

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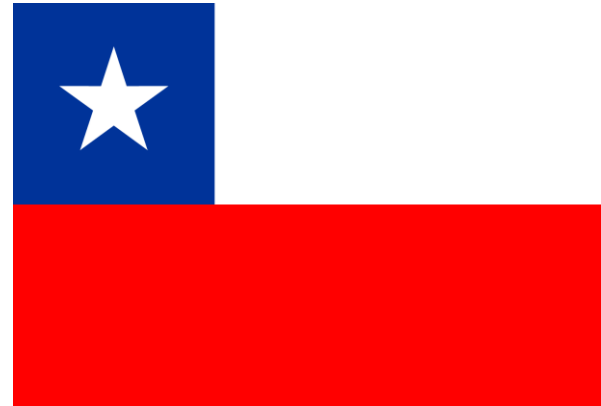
Council of Agriculture, Chinese Taipei



# Presentation

1. Food Losses and Waste Reduction in Chile
2. Review of major public policy measures and private initiatives to prevent, reduce, recover or recycle FLW in Chile
3. Assessing the capacity building needs to increase the adoption of innovative technologies and best practices in Chile

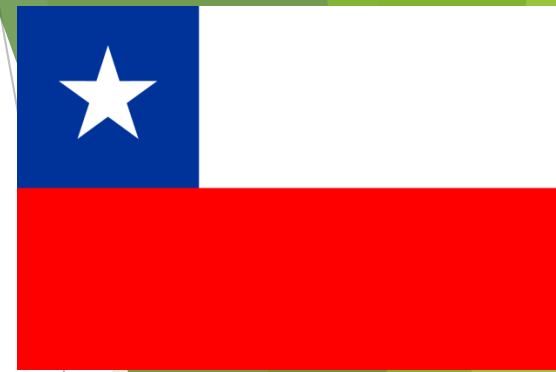
# Where we are...





# Some data...

- ▶ Population: 17 millions
  - ▶ Urban: 87%
  - ▶ Rural: 13%
- ▶ GDP per capita: USD 23,057
- ▶ 75.6 million hectares continental Chile
- ▶ 35.5 million hectares used for agriculture, livestock and forestry
- ▶ 1,3 million of hectares are used for annual and permanent crops
  - ▶ Annual crops: 700.000 hectares
  - ▶ Fruit trees: 300.000 hectares
  - ▶ Vineyards: 140.000 hectares
  - ▶ Vegetables: 80.000 hectares



# Information





# Information

- ▶ Chile does not have any official data collecting system for tracking and reporting food losses and waste along the food chain
- ▶ Some data from studies:
  - ▶ **Lettuce:** 99.300.000 unit/year (20% harvest)
  - ▶ **Potatoes:** 58.320 ton/year
  - ▶ **Imported rice:** 280 ton/year (losses in storage)
  - ▶ **Bread:** 300.000 ton/year
  - ▶ **Hake (Fish):** 851 ton/year (53%)
  - ▶ **Cutefish (Seafood):** 24.255 ton/year (44%)



# Information

52% of the fruit and vegetables production goes to industry

- 246 agri-food industries (2012)
- Survey to 112 industries (45,5%): **1,7 millions ton of solid waste/year**
- Estimate for 246 industries (100%): **4,6 millions ton of solid waste/year**
- Solid waste final disposition:
  - 75%: Compost; Energy production; incorporated to the soil; treatment; landfill
  - 25%: go to animal feed



Subsector	N° industries	Solid waste (ton/year)
Oil	32	691.567
Frozen food	13	941.531
Canned food	18	80.298
Dehydrated	37	13.874
Juice	12	27.766
Total	112	1.755.036

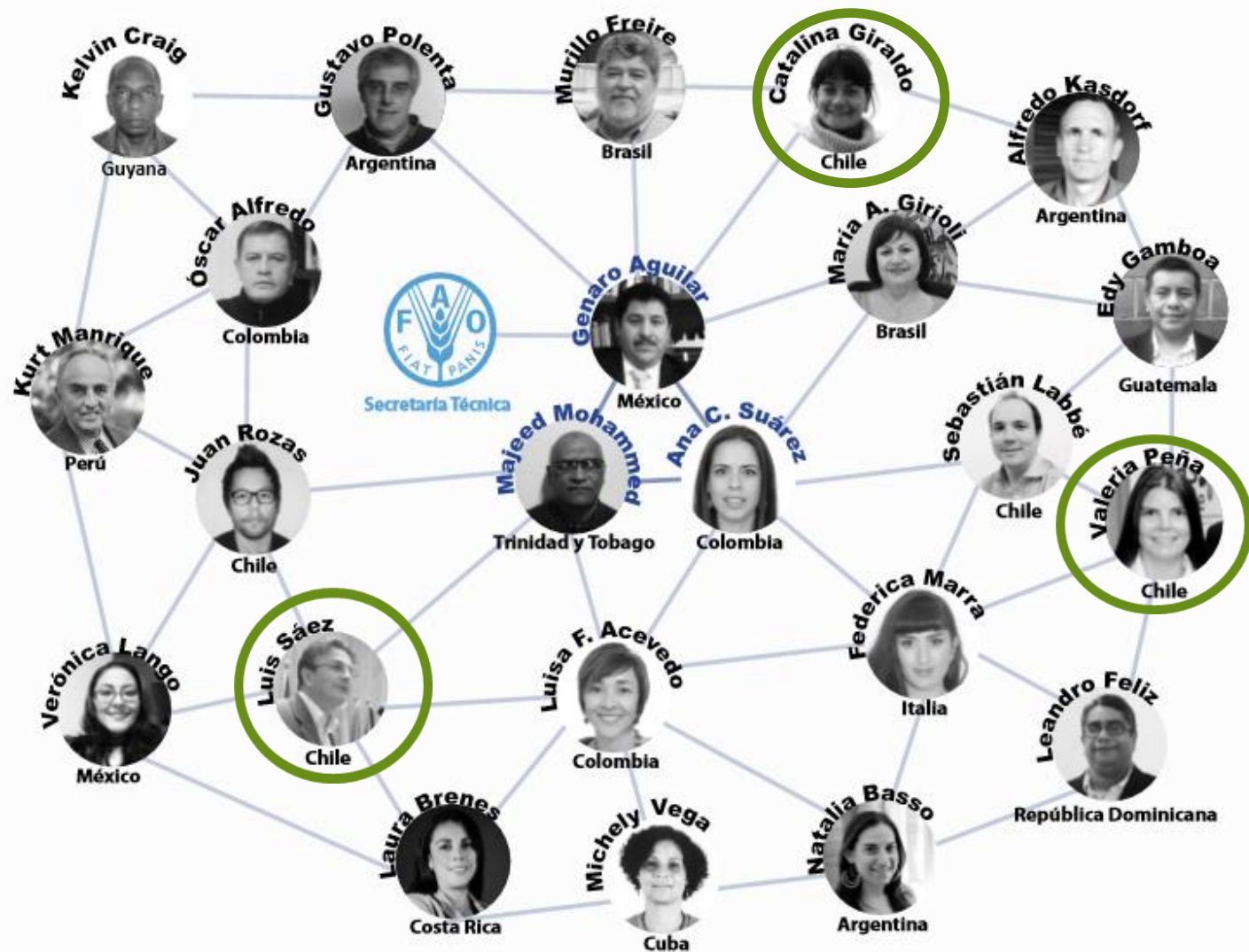
# Information

- ▶ **Recovery of food**
- ▶ **Red de Alimentos. First Food Bank in Chile**
- ▶ From 2010 had recovery:
  - ▶ near 18 million of kilogram of food: more than **74** millions of food rations
- ▶ Works with 200 social organizations in the country
- ▶ Help more tan 201.896 vulnerable persons





# SAVE FOOD: Latin-Americans and Caribbean Red of Expert for the Reduction of Food Waste and Losses



# FLW Reduction National Committee - Chile



2017



2014-2015



**Food Losses and Waste Reduction National Committee of Chile is an official organization**

1. Governance y Strategic alliances
2. Knowledge and Innovation
3. Communication and Awareness

# Agencies/organizations engaged in the reduction of food losses/waste

## ▶ Cadenas de Valor Mas Sustentables (Cav+S)

- ▶ CAV+S participate in international scenarios that face the food losses/waste problem together with organizations such as the “World Resources Institute (WRI)”, FAO, and others
- ▶ They help companies to avoid food losses/waste, measuring the social, environmental and economic impact. Also, they design awareness programs and campaigns and workshops.



## ▶ Disco Sopa Chile

- ▶ Work in public spaces recovering food with people of all ages to cut and cook vegetables and fruits, discarded by farms and local supermarkets, food that otherwise it will go direct to garbage (noncommercial and discarded products).
- ▶ Soups and salads are prepared and distributed totally free to the public in a pleasant atmosphere and always with music.





# Agencies/organizations engaged in the reduction of food losses/waste

## ▶ Red de Alimentos: First Food Bank in Chile

- ▶ Rescue food in good conditions for human consumption and distributing them to the people in need and at the same time avoiding and reducing waste. They are the connection between companies and social organizations.
- ▶ The “Red de Alimentos”, through the Food Bank, storage the food that producers, retail, and distributors give to the Red. Then, the social organization go to pick the food to the Red de Alimentos warehouse.

## ▶ Food and Agriculture Organization of the United Nations (FAO)

- ▶ International Agency. Achieving food security for all and to make sure people have regular access to enough high-quality food to lead active, healthy lives.
- ▶ FAO led the “Save Food” initiative in partnering with international organizations, the private sector and civil society to enable food systems to reduce food loss and waste in both the developing and the industrialized world.



# Agencies/organizations engaged in the reduction of food losses/waste

- ▶ **Universidad de Santiago de Chile (USACH)**
  - ▶ Teaching and Research about food losses and waste
  - ▶ Awareness activities about food losses/waste.
  - ▶ USACH facilitates the development of the first “Disco Sopa” in Chile.
  - ▶ Activities of food recovery with university students.
- ▶ **Instituto de Investigaciones Agropecuarias (INIA). Ministry of Agriculture of Chile**
  - ▶ Post-harvest research to prevent food losses/waste specially in fruit and vegetables for export.
- ▶ **Oficina de Estudios y Políticas Agrarias (ODEPA). Ministry of Agriculture of Chile**
  - ▶ Office of Studies and Policies
  - ▶ Promote the recollection of data on food losses/waste and participated and participated in projects that prevent and avoid food losses/waste.



# Food Losses and Waste Reduction Initiatives

Name	Detailed Implementation Information			
	Year	Agency	Main Activities	Expected Outcome
<sup>1</sup> National Program “Zero waste of raw material in the Food Industry”	2017	Ministry of Economic	To assess the waste of raw material in 4 chain (fruit and vegetables)	Proposal of solutions to reduce/prevent food waste. Implementation of pilot cases for result validation.



## Law 20.920 06/2016 of Waste Management and Producer Enlarged Responsibility

- ▶ The law force the producers of some goods to organized and finance and management the waste arising from the production chain. The objective is to reduce the generation of waste and to foment the reuse, recycle and others types of valor added
  - ▶ Article 4° f) *“To stablish mechanism to prevent the generation of waste, including measures to avoid that product's capable of use or consumption transform into waste”*.
- ▶ Work has been done to extend this law to incorporate the recovery of food (Article 4° f)
- ▶ Today we have a special tax benefits for business than make donations to food rescue organizations (Food bank)

## Some studies...

2016, Universidad de Santiago de Chile: ***“Survey to Consumers willing to buy ugly fruits and vegetables in Santiago, Chile”***.

384 persons older than 18 year

- ▶ 68% respond that they had bought ugly F&V sometimes
- ▶ 57% respond that would buy more ugly F&V if the knew they are helping to reduce food losses and waste
- ▶ Willing to pay for ugly F&V :
  - ▶ 18,2% would like to pay the same price
  - ▶ 19,3% would pay between 1 a 11% less
  - ▶ **31,5% would pay between 11 y 25% less**
  - ▶ 20,8% would pay between 26 a 50% less
  - ▶ 10,2% would pay less than 50%

ME GUSTAN  
LAS FRUTAS  
Y VERDURAS  
**FEAS**

NARANJAS ZANAHORIAS PERAS MANDARINAS  
MANZANAS BERENJENAS LIMONES



# Communication and Awareness

▶ Radio

▶ TV

▶ Newspapers

▶ Magazine

▶ Seminars

▶ Publications





# Capacity building needed in Chile

- ▶ Training and knowledge in gathering information about the causes of losses and waste and data collecting/accounting/statistics system.
- ▶ Training of professionals in order to have experts in how to reduce and avoid the losses and waste of food in an holistic way.
- ▶ Advice and information about the design of regulations that will prohibit the waste of food or incentive the reduction of it.

Thank you very much for your attention

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#ZeroHunger world**

