Reducing Food Loss and Waste: Setting a Global Action Agenda

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WRI is a leader on food systems and food loss and waste:

• Secretariat of **Food Loss & Waste Protocol** (FLW Protocol)
  o A multi-stakeholder partnership that developed the global *Food Loss and Waste Accounting and Reporting Standard*
  o The “FLW Standard” provides guidance on *what* to measure and *how* to measure and provides a consistent and transparent way to account for and report on the amount of food loss and waste

• Secretariat of **Champions 12.3**
  o A coalition of executives from the public and private sectors dedicated to inspiring ambition, mobilizing action, and accelerating progress toward achieving Sustainable Development Goal Target 12.3 (halving food loss and waste by 2030).
  o Catalyst for 10x20x30

• Author of leading **FLW publications**
  o *Reducing Food Loss and Waste: Setting a Global Action Agenda*
  o *Reducing Food Loss and Waste: Ten Interventions to Scale Impact*
  o Annual reports on global progress toward SDG Target 12.3
There’s no silver bullet for FLW prevention and reduction

The most effective approach for your economy will depend on what you learn from gathering data, discussing with stakeholders, and from following APEC policies

However, there are some common interventions across the food supply chain that tend to be effective

On the next slide, I have an example of how these interventions look at ONLY the production stage of the supply chain

You can find these interventions for each stage within the publication
### EVERYONE HAS A PART TO PLAY

#### Production

- **Crop farmers**
  - Improve harvesting practices (e.g., ensure product is harvested at the right maturity and use appropriate harvesting equipment to maximize yield while minimizing crop damage).
  - Improve skills or use tools to better schedule harvesting (including accessing better data on weather).
  - Engage customers (e.g., wholesalers, retailers) to communicate implications of order changes.
  - Engage customers to explore changes in quality specifications to enable more of what is harvested to be sold.
  - Identify financially viable alternative markets or use for crops otherwise left in the field (e.g., value-added processing, donation, secondary surplus markets).

- **Fishers**
  - Use fishing gear designed for target species to reduce bycatch.
  - Identify (or create) markets for unavoidable bycatch (e.g., animal feed or processed products).

- **Ranchers and animal farmers**
  - Build capacity in practices to reduce losses (e.g., reduce milk spills, minimize contamination).
  - Implement best practices in animal welfare to avoid stress and injuries that can reduce the shelf life of meat from animals.

#### Source: [Reducing Food Loss and Waste: Setting a Global Action Agenda](https://www.fao.org/3/c6928e/c6928e.pdf)
• Although many individual actors throughout the supply chain must take action, there are some consistent interventions that apply across all economies

• These interventions help to set the stage for long-term action, as opposed to short-term gains

• Some will be more relevant for certain circumstances – APEC is a large region with a vast array of economies – but all should have some applicability to your own economy

TEN INTERVENTIONS TO SCALE IMPACT
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1. Develop national strategies for reducing food loss and waste.
DEVELOPING NATIONAL STRATEGIES SHOULD BE BASED ON TARGET-MEASURE-ACT APPROACH

TARGET
Adopt 12.3 in own economy

MEASURE
Measure and share results publicly

ACT
Take action (policies, programs, innovations, investments)
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2. Create national public-private partnerships to tackle food loss and waste.
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3. Launch a “10 × 20 × 30” initiative to get supply chains working on reducing food loss and waste.
WHAT IS THE VISION?
Massively increase private sector contribution to the global goal of reducing food loss and waste by 50% by 2030 by catalyzing efforts “up” the supply chain

WHAT IS IT?
Initiative wherein at least 10 of the world’s largest food retailers and providers follow the “Target-Measure-Act” approach and each engages 20 of their priority suppliers to do the same—thereby halving their food loss and waste by 2030. Inspired by Tesco’s relationship with dozens of their own suppliers.

WHO IS INVOLVED?
AEON, Ahold Delhaize, Carrefour, IKEA Food, Kroger, METRO AG, Migros, Pick n Pay, The Savola Group, Sodexo, Tesco, Walmart
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4. Invigorate efforts to strengthen value chains to reduce smallholder losses.
Example: Strengthening Value Chains

Value chain for technology

- Component suppliers
- Manufacturer
- Distributer
- Retail dealers
- Service/repair

Value chain for grain

Source: Sonka et al. (2018a).
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7. **Go after the hotspots of food loss and waste-related greenhouse gas emissions.**
SOME COMMODITIES HAVE A HIGHER GHG FOOTPRINT THAN OTHERS
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9. Overcome the food loss and waste data deficit.
10. Advance the research agenda on food loss and waste.
• Bring efficiency to the forefront.

• Make use of existing partnerships and business relationships where possible.

• Strengthen data-gathering efforts, using both new and existing sources.
THANK YOU!

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