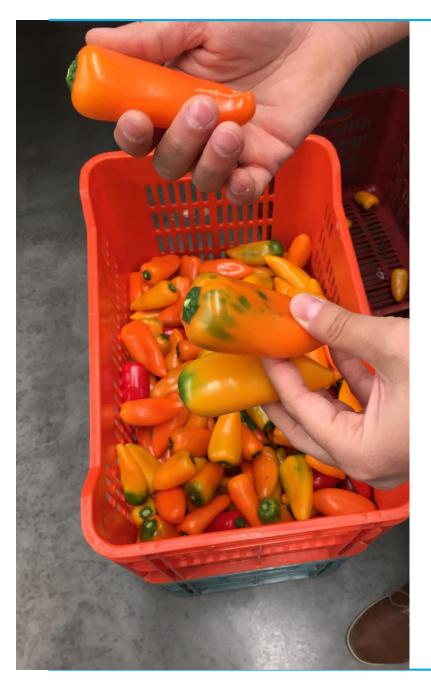


APEC Expert Consultation on Food Loss & Waste – July 25th 2019

MEASURING BASELINES & PROGRESS ON SDG 12.3

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A UNIQUE OPPORTUNITY

- One third of food produced for human consumption, equivalent to 1.3 billion tonnes and valued at USD 990 billion, is lost or wasted each year, while near 821 million people are undernourished.
- Producing food that is lost/wasted requires significant resources, including water, land, energy, labor and capital, uses inputs such as fertilizers and pesticides, and generates 8% of global greenhouse gas emissions

Curbing food loss and waste can help deliver multiple SDGs...

SDG 15 Life on Land: Reducing food loss and waste reduces the need to convert more natural ecosystems into cropland or grazing pastures.

SDG 14 Life under Water: Reducing food losses at sea means reducing by-catch. Wasted food uses significant amounts of fertilizers and pesticides, which contribute to eutrophication caused by agricultural runoff.

SDG 13 Climate Action: Reducing food loss and waste reduces the amount of greenhouse gas emissions associated with clearing land, growing, processing, and disposing of food that is not eaten.

SDG 12 Sustainable Consumption and Production: Meeting the food loss and waste reduction target would improve the sustainability of food consumption and production.

SDG 11 Sustainable Cities and Communities: Reducing food waste in landfills can reduce landfill disposal fees for households and local authorities. It also can enable cities to meet waste, sustainability, and hunger goals.

SDG 1 No Poverty / SDG 2 Zero Hunger: Reducing losses means that farmers have more food available for market and to feed themselves. **FOOD LOSS** AND WASTE AND THE SDGs

SDG 2 Zero Hunger: Improved storage and handling facilities help smooth seasonal shortfalls and preserve nutritional quality, thereby stabilizing food supplies.

> SDG 3 Good Health: Reducing quality losses means that food retains more nutritional value. Improving some on-farm practices such as drying on tarpaulins can reduce the risk of contamination from aflatoxins.

SDG 3 Good Health / SDG 4 Quality Education / SDG 5 Gender Equality: Reducing food waste could reduce unnecessary household spending on food and free up money for health, education, and other household benefits.

SDG 6 Clean Water and Sanitation: Better utilizing food already grown reduces pressure on freshwater consumption by agriculture and increases efficiency of water use

Source: WRI, 2019

...and raise ambition in the 2020 NDC revision



Article 4.2 "Each Party shall prepare, communicate and maintain successive nationally determined contributions that it intends to achieve. Parties shall pursue domestic mitigation measures, with the aim of achieving the objectives of such contributions."

New UN Environment Assembly Resolution on Food Loss and Waste

Urges governments & stakeholders to:

- Set national strategies to reduce FLW in line with SDG 12.3,
- Establish mechanisms for measurement
- Take action through policy, education and awareness-raising
- Promote dialogue and cooperation between private and public sectors across the value chain
- Promote research, best practice sharing and industry engagement around sustainable cooling and cold chain solutions



How we envisage implementing the Resolution

UN Environment, in partnership with FAO, provides technical support on food loss and waste to governments, fosters regional and global cooperation, and facilitates the exchange of knowledge and best practices.

UN Environment is currently:

- Developing a Food Waste Index and supporting measurement at country level
- Leading Regional Capacity Building workshops
- •Supporting awareness-raising & behavior change, while driving action in international initiatives such as Champions 12.3

New action under development:

• Promoting the uptake and upscaling of energy efficient cold chain solutions, sustainable cooling technologies, and food preservation innovations using a sustainable food systems lens.

Regional Capacity Building Workshops

Workshops support:

- Development of National Strategies on Food Loss & Waste
- Baseline setting
- Raising ambition in NDC revision through FLW reduction



Bogota October 2019 Tokyo October 2019



International Workshop on Food Loss and Waste Prevention targeting Southeast and East Asian region, Tokyo, Japan October 16-18 2019

Organised by G20 Initiative on Food Loss & Waste, UNEP, FAO & Japanese Ministry of Agriculture, Forestry and Fisheries

How to deliver SDG Target 12.3

1) Adopt a target consistent with SDG Target 12.3



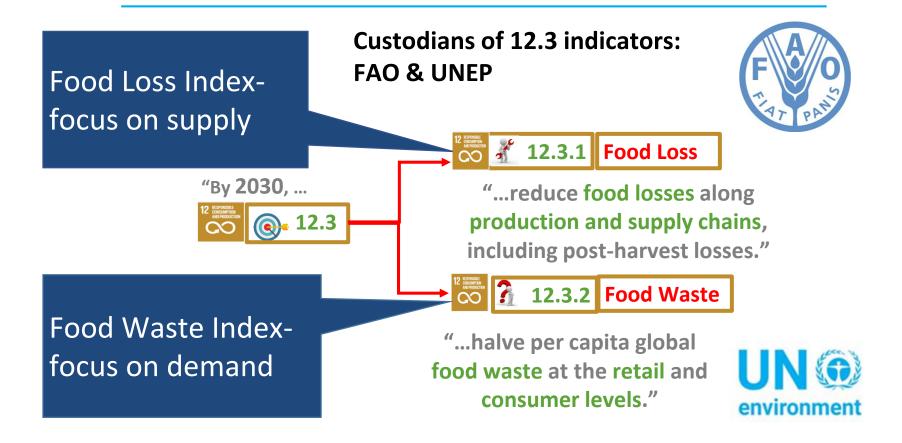
By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

2) Measure and publicly report on food loss and waste

3) Take action: adopt policies, incentives, investment and practices that reduce food loss and waste

CHAMPIONS 12.3

Tracking Progress on SDG 12.3



Only 11 countries worldwide so far have Food Loss and Waste baselines

APEC Economies with food loss and waste baselines:

 Australia, Canada, Japan, Republic of Korea, United States.

APEC Economies with some FLW measurement underway:

Mexico, Thailand

UN Environment is tracking country-level FLW measurement. Please let us know if any APEC Economies are developing FLW baselines and are not included here.

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Action: What is missing?

Few economies are yet "working at scale" to address FLW.

APEC can encourage or facilitate:

- The development of national strategies on food loss & waste
- Baseline setting
- Voluntary agreements between government agencies and companies
- The adoption of public policies aimed at reducing FLW (e.g. simplifying date labeling, incentivising food donation, requiring data reporting)
- Awareness-raising campaigns and behavior change piloting
- New funding mechanisms for investment in FLW reduction
- The elevation of NDC ambition through FLW reduction



Thank you

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