



NO-FOODLOSS PROJECT

“Loss-non”

Reducing food loss and waste in Japan

「MOTTAINAI」

It is message from Japan to the World

July 2019

Ministry of Agriculture
Forestry and Fisheries
(MAFF), JAPAN

The edible part of food loss and waste generation in Japan

- ✓ It is necessary to reduce the edible part of food loss and waste.
- ✓ The edible part of food loss and waste generated in Japan is 6.43 million tons, which means every person in Japan discards almost same amount of food as a bowl of rice.

what we aim to reduce?

Food loss
and waste



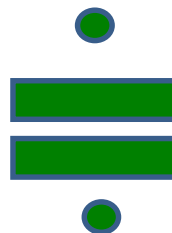
“The edible part of food loss and waste”
(reduction is necessary)

By-products produced during manufacturing or cooking process
ex. fish bone, vegetable peel (inevitably occurs, inedible)

**The edible part of food loss and
waste generation in Japan
(FY2016)
(6.43 million tons)**

**Businesses
Edible part
(3.52 million
tons)**

**Households
Edible part
(2.91 million
tons)**



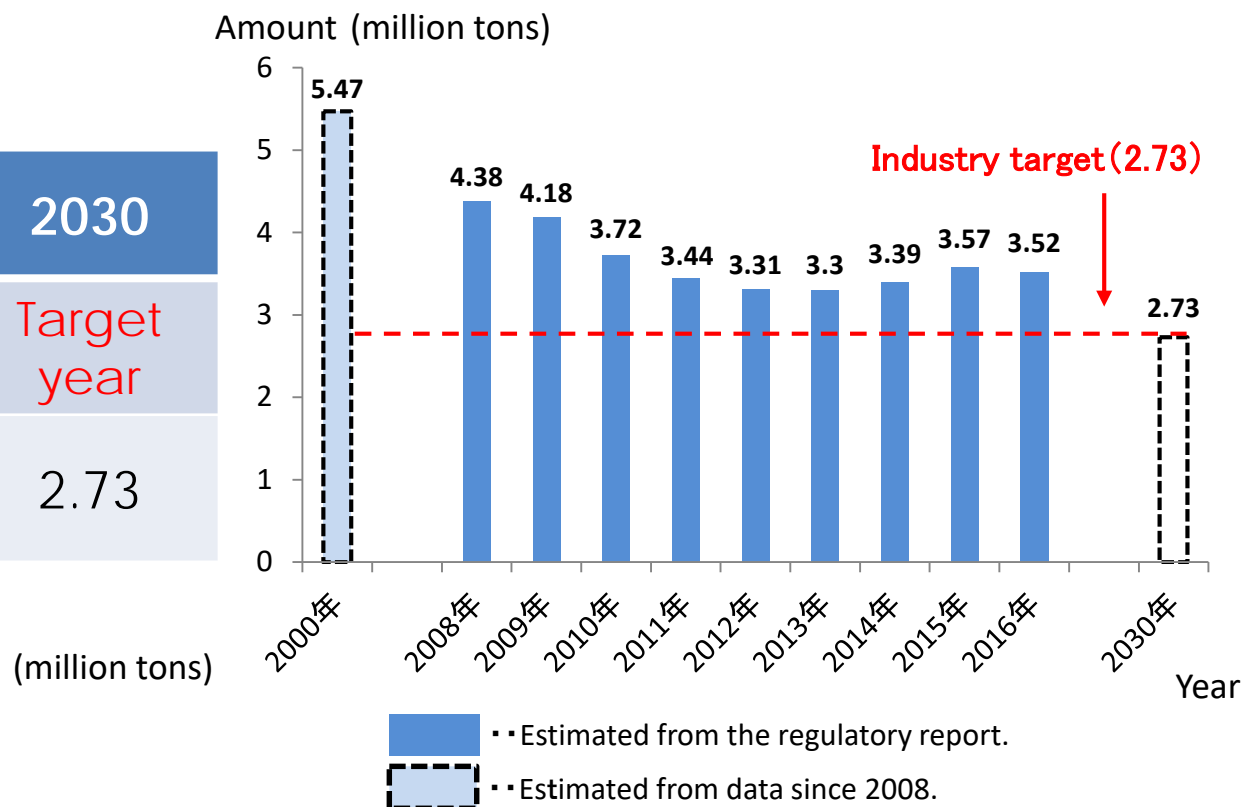
Weight of the edible part of food loss
and waste
per person per day:
About 139g
(about that of a bowl of rice)

The target for reducing the edible part of FLW

【Target】

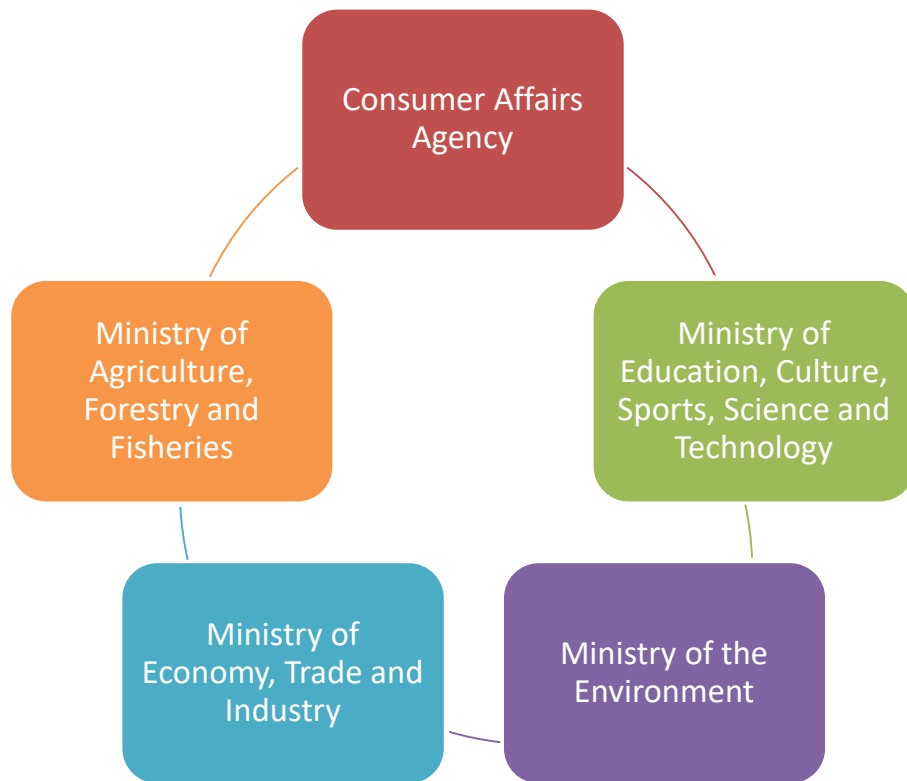
By 2030, to halve the edible part of food loss and waste

	2000	2016	2030
	Base year	Now	Target year
Industry	5.47	3.52	2.73



Government organizational system for the edible part of food loss and waste reduction

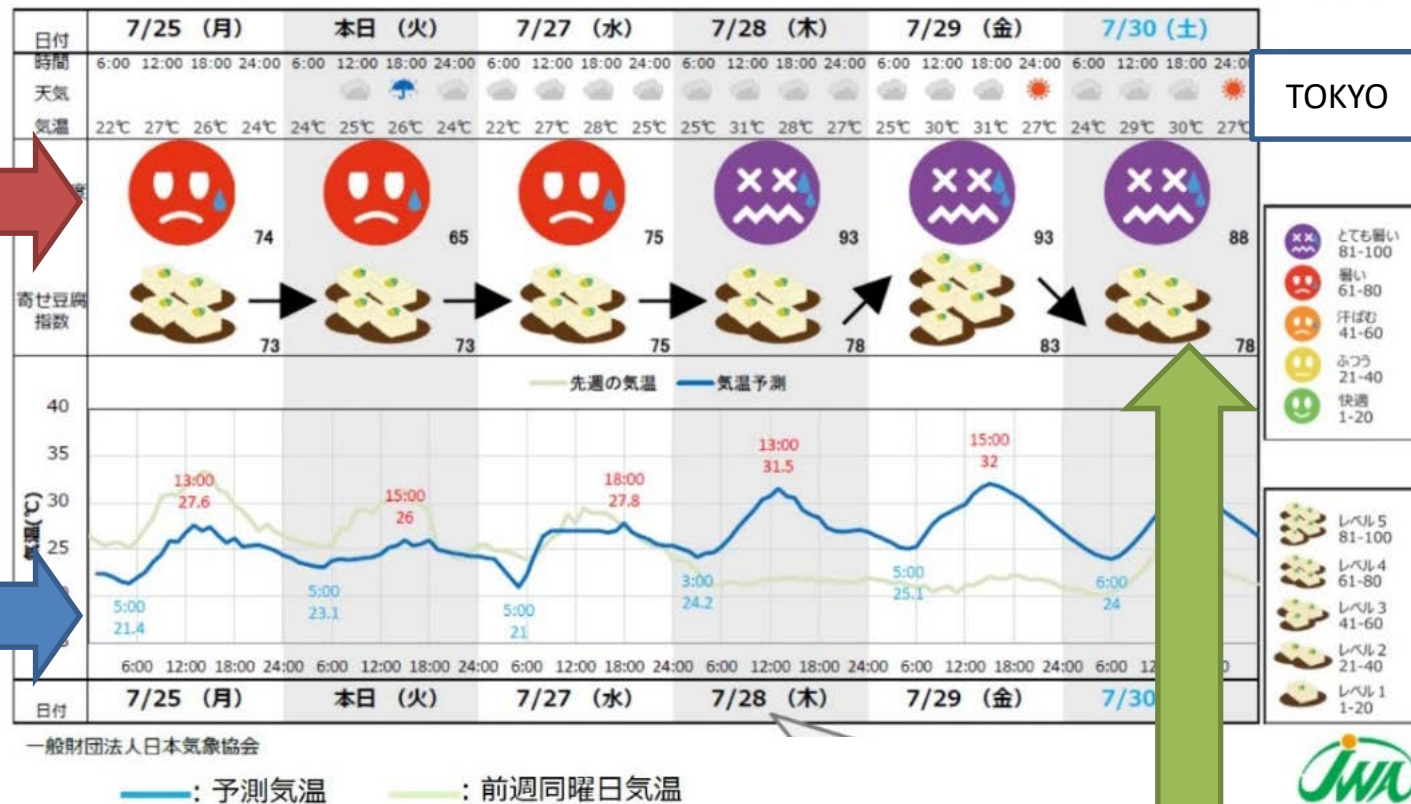
Cooperation between ministries



Food Waste Recycling Act: Overview

- **Basic Principles Developed by the Minister concerned**
- **Mandatory regular reporting of the amount of generated food waste to the minister concerned (business operators who annually generate more than 100 tons of food waste)**
- **Providing guidance and advice for food-related business operators**

Weather forecast plus TOFU index

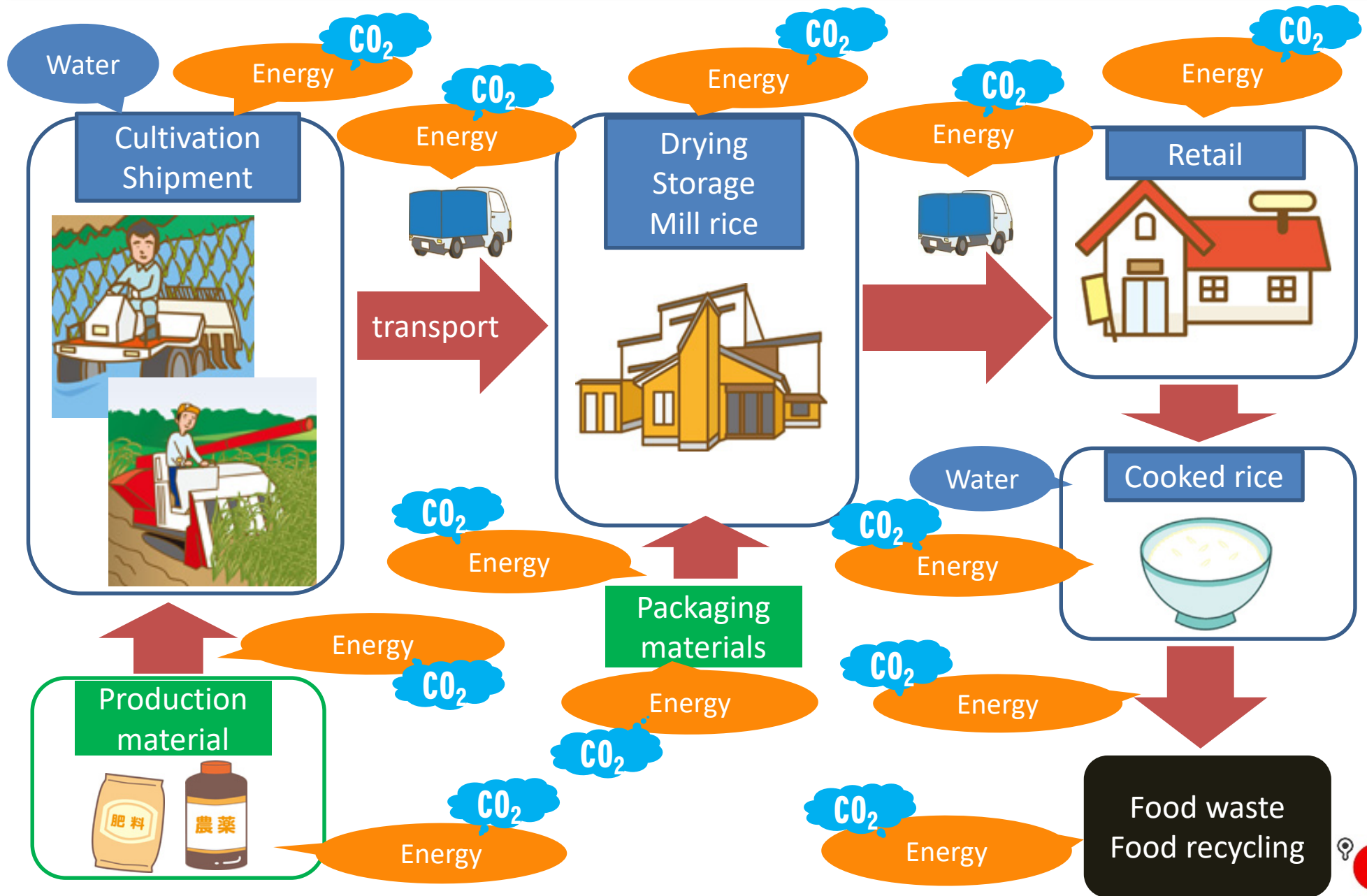


Sensible temperature index

Expected temperature

Tofu index

Environmental impact of food waste



Promotion of "NO-FOODLOSS PROJECT"

~NO-FOODLOSS PROJECT~



"Loss-non"
the PR
character

- ✓ Both the public and private sectors are promoting the NO-FOODLOSS PROJECT to raise public awareness and encourage action by supporting activities in each stage of the food chain.
- ✓ Japan publicizes its activities to the world as the origin of the *mottainai* (a sense of regret concerning waste) philosophy.

At an employee
cafeteria



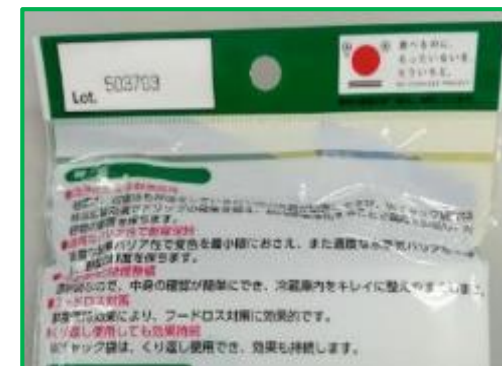
At a restaurant



At a convenience
store



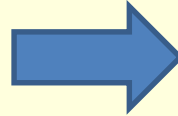
To goods



Raise public consciousness and encourage action



Thank you



from

“Loss-non”

