



food waste innovation

Food Waste Technical & Social Innovations Research Group

NZ production context: scene stetting

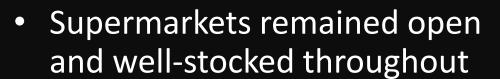
85 % of NZ's agricultural output is exported

NZ feeds over 40 million people worldwide

 Almost one in five kids currently live in severely to moderately food-insecure households

Coronavirus: NZ situation

 Level 4 lockdown (from 25 March to 23 April 2020), lockdown was widely regarded as one of the strictest in the world



 Foodservice, hospitality, corner shops, butchers were closed





Agricultural / food producing sectors



 Ag and food processing activities were largely able to continue during quarantine periods

 Ag sectors withstood the impact of COVID-19 better than most sectors

Covid-19: Practical challenges & solutions

Challenge 1:

lockdowns caused a massive shift in our consumption channels



- company innovations and partnerships to be more agile
- redistribution of waste



Eati

Challenge 2:

loss or disruption to export markets and short supply of inputs



Solution:

 govt provided financial support for international air-freight carriers

- diversifying markets







Challenge 3:

- backlog in meat processing plants

Solutions:

- import substitution
- encouraging surplus
 supply to be cut and frozen
- govt purchases
- better communication

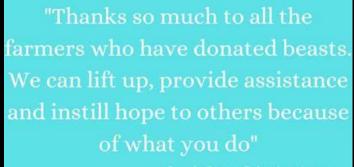




New Zealand Farmers Feeding New Zealand **Families**











Challenge 4:

labour shortages

Solutions:

- extension of SSE and
 Working Holiday visas
- increase the flow of workers from the Pacific (Recognised Seasonal Employer scheme)
- NZ Work Scheme
- pushing technologies and automation





Challenge 5:

household waste

Solution:

- education

COMPOST







WORKSHOPS

SUPPORT

Take the Love Food Hate waste quiz to spot how much food

Learn how to portion P 1

CLAIM YOUR DISCOUNT

SHARE YOUR WASTE





COMPOSTING BIN

If you are just starting to compost, a compost bin is a good choice. Your

Sign Up Now



BOKASHI

Bokashi was developed in Japan. It is a

fermentation process that helps break







Worm farming uses tiger worms or red worms to produce fantastic worm



Make your own composting system like hot compost pile, compost bin

Tood you are washing

over a weet -> use The Love Food Hate

Make not wasting food your new normal!

FILL PLATES.

FOOD WASTE REDUCE YOUR WASTE

Sign up for all the latest tips and tricks on how to reduce your food waste!

EVENT CALENDAR

AROUT US

Read mo

26 March 2021 Keeping food waste low with lockdowns



routines and may change shopping and for meals, what you can do with organic How to shop "better than normal" during lockdown



correctly and consciously to eliminate your meals. save, create a space in the fridge for an "eat me first" section so the family or flatmates know what food needs eating nim lettoven, tate for lunch, a weet to eating up Recreate whats in the triage of call it pizza night of and we any leftowers SOURCE REDUCTION Feed people in need on pizza Start composting! Feed animals compost is nature's way of recycling. Made from waste garden material, compost is an essential ingredient for creating rich, triable soil and merepre healthy plants. Prepare your compost in

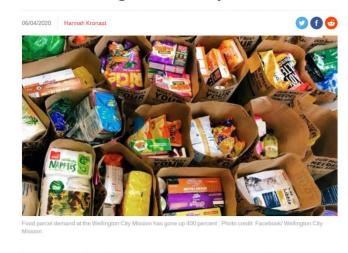
Challenge 6:

short-term critical need to address increased amounts of both food waste, and foodbank demand

Solutions:

govt funding to redirect food
 from the primary sector

Coronavirus: Foodbank demand soars during COVID-19 pandemic



New Zealand foodbanks are being put under pressure as demand for parcels soars during the COVID-19 lockdown.



Through MSD's Food Secure Communities programme, **135 foodbanks**, **food rescue and other community food services** received a total of **\$2 million in funding** from the Community Food Transition Grant Fund (Transition Grant) to cover the period June – August 2020.

Challenge 7:

long-term solutions needed to help address food insecurity and food waste

Solutions:

 MSD funding 3 national partner organisations to build sector capacity and capability

- MPI funding for FLW innovations and new

technologies







Challenge 8:

to make better use of biological byproducts

Solution:

upcycling



Upcycled Food Lab selected projects



Upcycling Persimmoms



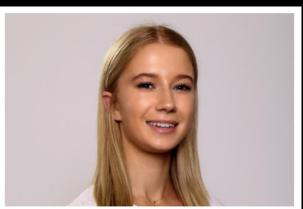
Getting Upcycled Food onto Supermarket Shelves



Upcycling Surplus Bread into Beer



Upcycling Flaxseed Meal



Upcycling Surplus Products from Supermarkets: Will Consumers Accept?

Conclusion: Searching for silver linings - surviving and thriving

- 'shock' to the system, serves as an awakener
- advocates' work on FLW accelerate in many instances
- unprecedented amounts of innovation emerging
- growth following adversity



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