Waste Not-Want Less: Reducing food loss and waste in a Post-MDG world

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- One in eight people in the world today remain chronically undernourished
- Globally, nearly one in six children under age five are underweight; one in four are stunted.
Food Waste

- The world collectively wastes 1.3 billion tons of food annually.
- Food wastage covers 1.4 billion hectares (28% of the world’s agricultural land area). Much of this land coverage results from wasted meat and milk which only account for 11% of the total food wastage.
- Food waste leaves a carbon footprint and water footprint.
- Direct economic consequences of food waste (excluding fish and seafood) are $750 billion annually.
  - Fish and seafood losses are difficult to calculate because bycatch is not accurately reported and the fish and seafood may survive a harvest.
Food Waste

- 54% of waste occurs "upstream" during production, post-harvest handling, and storage, while 46% occurs "downstream" during the processing, distribution, and consumption stages.
  - The "upstream" losses are consistent across world regions
  - The "downstream" losses are much lower in the developing world (4%-16% of the food that has been processed and distributed)
Food Waste - Transport Gaps

grid results for
with data of Districts
using grid of file 10 for tempor

presence corridors and secundary roads
- uninhabited
- searoutes
- no corridors or secundary roads
- corridors
- secundary roads

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Key subjects of food waste

- Indian subcontinent consumes 50% of the world’s production and consumption of vegetables.
- Vegetables in the Indian subcontinent due to losses during agricultural production, post-harvest handling, and storage are a central concern.
- Large amounts of waste in Sub-Saharan Africa at the harvest and post-harvest phase for cassava.
Post-MDG target?

- World Resources Institute proposal
  - “By 2030, reduce the rate of postharvest food loss and waste by 50 percent”
- European Parliament has set a target of reducing food loss and waste 50 percent by 2020. ("Resolution on how to avoid food wastages: strategies for a more efficient food chain in the EU", 2011/2175(INI))
Law can facilitate post-harvest storage and processing to eliminate food waste

1) Creating investment incentives for locating agricultural processing near producers—Appropriate subsidies for storage and cooling facilities coupled with international development funds being channeled to harvest and post-harvest production in food insecure States

- 18,000 aluminum silos in Afghanistan reduced cereal losses from 15-20% of harvest to 1-2%
Law can facilitate fairer trade to eliminate food waste

- 2) Facilitating fairer relationships between sellers and buyers by ensuring that unfair trading practices are eliminated so that larger processing companies/retailers cannot reject products on the basis of aesthetics but only for demonstrated safety reasons.
Law can facilitate trade to eliminate food waste by creating markets

- 3) Intraregional Markets- intraregional exports within Africa were worth more than three times as much as exports to non-African markets
  - Enhance efforts of the Economic Community of West African States, Common Market for Eastern and Southern Africa, West African Economic and Monetary Union, and the Southern Common Market (MERCOSUR) to grow intraregional trade
Law can facilitate innovation to eliminate food waste

- 4) Appropriate technology transfer between States with similar food losses:
  - Greenhouse tunnels
  - “Plastic” wrap from discarded fruit
  - Example oil presses that are easy to make, use, and repair.