

A decorative banner with a dark red background and a 3D effect. The left side features a white icon of a chef's hat on a platter. The right side features a dark red icon of a fork. The background of the entire slide is filled with faint, light gray outlines of various food items like fish, bread, watermelon, and grapes.

## Reducing Food Loss & Waste

Rie Tsutsumi  
UN Environment



Recognising that:

- We produce enough food to feed the world's population, and yet **800 million people suffer from hunger** today,
- At least **one third of food is wasted** every year,
- At a cost of \$750 billion,
- Generating **8% of global GHG emissions...**





**SUSTAINABLE DEVELOPMENT GOALS**

UN Environment calls countries and companies to action on Sustainable Development Goal Target 12.3:

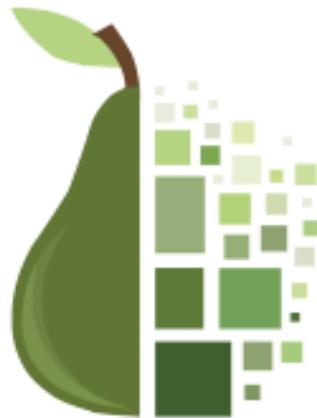
*By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.*

Executive Director Erik Solheim Co-Chairs **Champions 12.3**, a unique coalition of executives collaborating to accelerate progress on the delivery of this critical target.



# Understanding the Problem & Measuring Progress

UN Environment encourages countries and companies to **quantify their food loss and waste**, setting a baseline to track progress against towards 2030.



Food  
Loss +  
Waste  

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PROTOCOL

The FLW Protocol, published this June, provides a global standard for food loss and waste measurement.



New research on cosmetic standards

# A Global Response

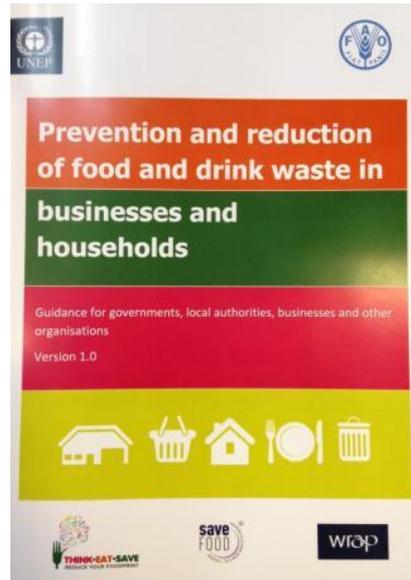
UNEP's activities, together with FAO and SAVE FOOD, include:



**THINK·EAT·SAVE  
STUDENT  
CHALLENGE**

A Global Awareness Campaign

Food Waste Prevention Programmes at National & Local Level



Capacity Building on Food Waste at Regional Level





# Think Eat Save Campaign

- The Campaign was launched in January 2013 to galvanize widespread action at global, national & local levels
- Articles, blogs, videos and tips updated constantly
- Monthly average Twitter reach of 5 million
- Watch out for #ThinkEatSave activities on World Environment Day June 5<sup>th</sup>



Here, **Think Eat Save** Goodwill Ambassador **Gisele Bündchen** shares campaign messages while cooking with leftovers on NBC



# Think Eat Save Campaign: Student Challenge

- Students around the world challenged to come up with creative and effective solutions to reduce food waste at school
- 470 schools from 80 countries around the world participated
- Prize winners from France, Mexico and the UK were selected, full details at [www.thinkeatsave.org](http://www.thinkeatsave.org)
- Good practices for schools using these examples will be published later this year



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**STUDENT**  
**CHALLENGE**



## Regional Capacity Building

Think Eat Save takes stock of existing activities within countries, shares good practices across regions, and **inspires & enables action**.

Regional capacity building workshops:

- equip regional stakeholders with a thorough understanding of food waste and its impacts,
- demonstrate how to use the Think Eat Save Guidance to respond to this challenge effectively, and
- develop targeted campaign messages for regional awareness-raising and behavior change.

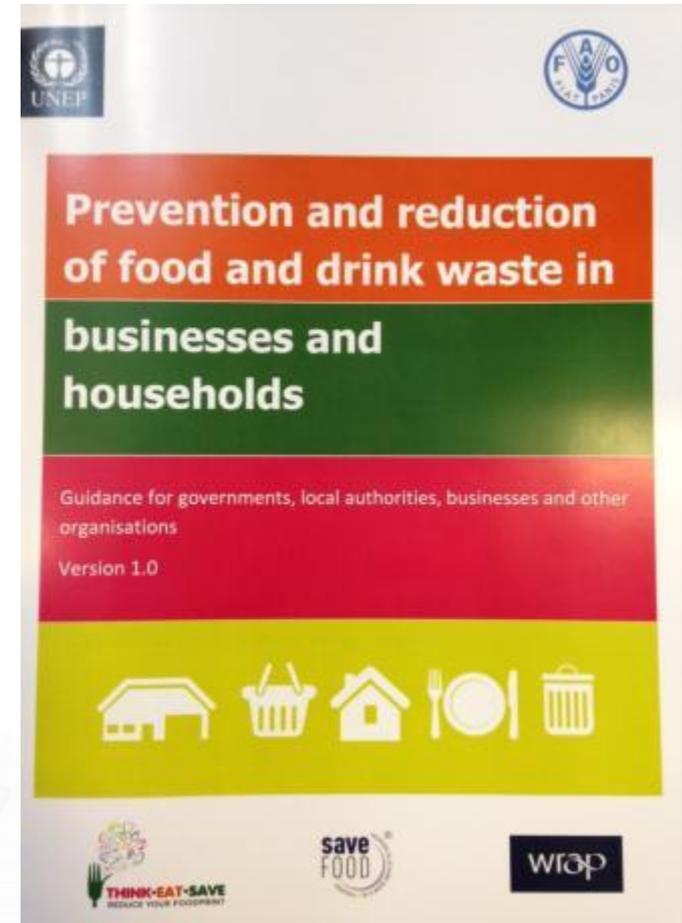
Workshops have taken place in Asia and Latin America with plans to expand to more regions. Participating countries are developing **Country Action Plans** based on the Think Eat Save approach.



# Food Waste Prevention Programmes at National & Local Level

- Guidance for public authorities, businesses and other organisations on **mapping, planning and delivering** effective food waste prevention strategy
- Published in **May 2014** and available at <http://thinkeatsave.org/index.php/take-action/think-eat-save-guidance-document>
- Guidance methodology being piloted with selected countries & companies worldwide

Think.Eat.Save Guidance Version 1.0 is a new tool launched by the United Nations Environment Programme (UNEP), the Food and Agriculture Organization of the United Nation (FAO) and the Waste and Resources Action Programme (WRAP).





# Food Waste Prevention Programmes

## Guidance Methodology

### Module 1: Mapping and measuring food and drink waste



#### Key steps:

- Quantification at national/regional level
- Quantifying waste arising from the supply of food and drink
- Quantification at household level

### Module 3: Developing and implementing programmes to prevent and reduce household food and drink waste



- Plan and develop a strategy for a consumer engagement programme
- Establish a baseline and set a target
- Develop evidence-based guidance
- Take action to prevent food waste
- Measure, monitor and report progress

### Module 2: Options for developing national or regional policies & measures



#### Key steps:

- Options for motivational strategies
- Voluntary Collective Action Programmes
- Consumer Engagement Campaign

### Module 4: Preventing food waste in business supply chains (retail, manufacturing & food service)

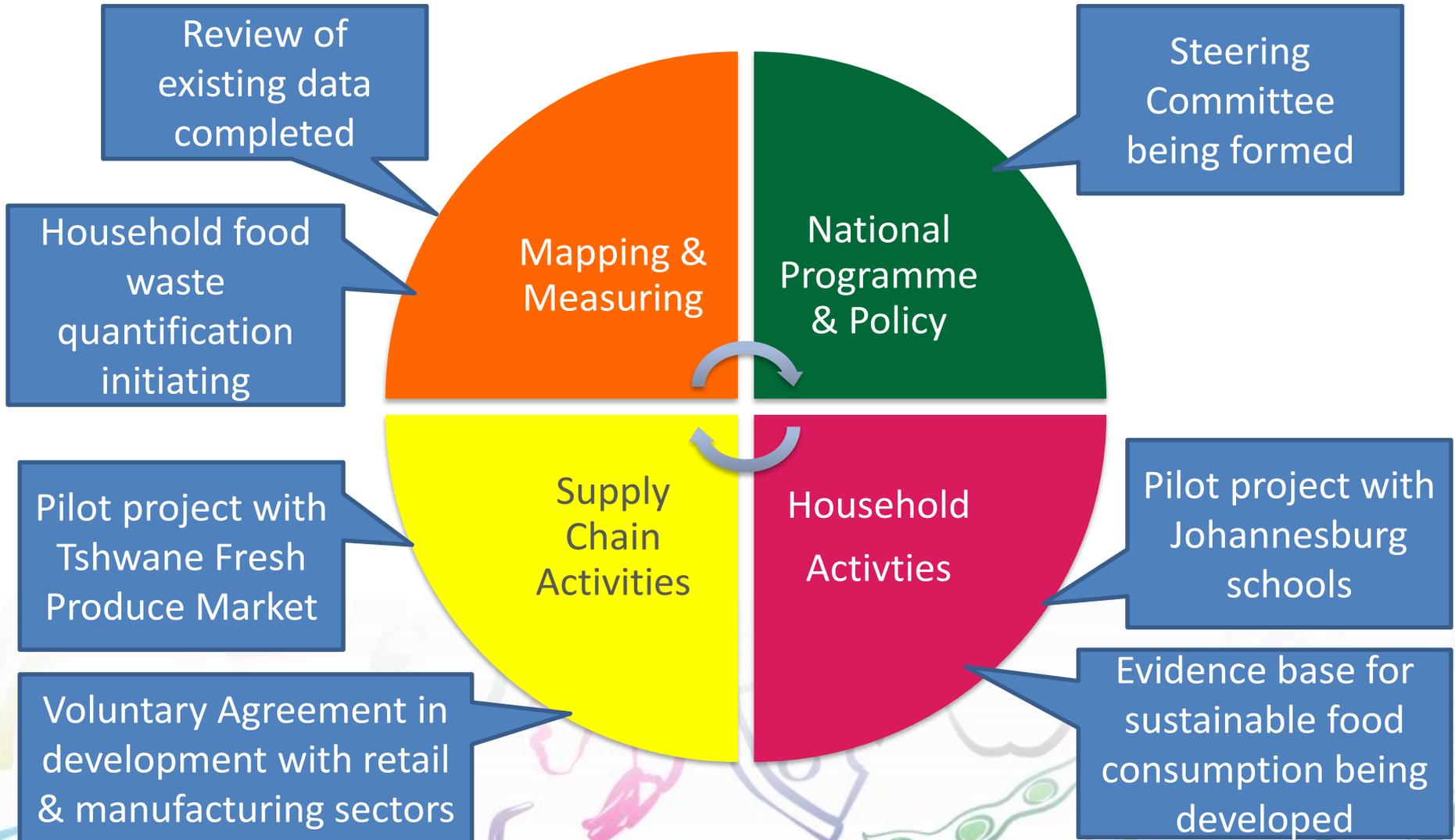


#### Key steps:

- Corporate strategy, baseline and targets
- Taking action: guidance with tools and examples
- Measurement and reporting progress towards targets



# South Africa Pilot: First Activities





## Food waste in the Horticultural Supply Chain in Mexico

UN Environment has conducted supply chain research on food waste in Mexico's horticultural export sector, with NGO Feedback. The study investigates:

- Last minute order cancellations and changes to supply agreements
- Use and misuse of cosmetic specifications by foreign purchasers
- Unpredictable fluctuations in demand and price

The results of this investigation will contribute to a small but growing evidence base on farm-level food waste and support the development of policy recommendations to address & prevent food waste in the B2B food supply chain.

The logo for 'FEED BACK' in large, bold, green capital letters. A green arrow points to the right, positioned behind the 'F' in 'FEED'. The background features faint, colorful illustrations of various food items like a tomato, a pepper, and a slice of citrus.

**FEED  
BACK**



# Three key recommendations for countries & companies

**Target:** Targets set ambition, and ambition motivates action. Every country, major city and company involved in the food supply chain should set food loss and waste reduction targets consistent with Target 12.3 in order to ensure sufficient attention and focus.

**Measure:** What gets measured gets managed. Governments and companies should quantify and report on food loss and waste and monitor progress over time through 2030.

**Act:** Impact only occurs if people act. Governments, companies and civil society should accelerate and scale up adoption of policies, incentives, investment and practices that reduce food loss & waste.

Source: Lipinski, L., C. O'Connor, C. Hanson (2016). *SDG Target 12.3 on Food Loss and Waste: 2016 Progress Report*. Champions 12.3 <https://champions123.org/2016/09/22/sdg-target-12-3-on-food-loss-and-waste-2016-progress-report/>



## Questions?

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