



Food and Agriculture Organization
of the United Nations

FOOD LOSSES AND WASTE

IN LATIN AMERICA AND THE CARIBBEAN

The regional commitment:
to halve per capita food
losses and waste
by 2025

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What are Food Losses and Waste?

The decrease in the availability of food apt for human consumption at any point along the food supply chain.

Food **losses** occur mainly during post-harvest production, storage and transport.

Food **waste** occurs during food distribution and consumption, and relates directly to the behaviour of wholesale and retail food distributors, services involving the sale of food, and consumers who decide to throw good food away.

Main findings

Latin America and the Caribbean have adopted a **coordinated approach** to food loss and waste prevention. It is a good way to **continue achieving the outcomes** of the **Millennium Development Goals** through the fulfilment of the **Sustainable Development Goals**.

In keeping with the **2025 CELAC Plan for Food and Nutrition Security and the Eradication of Hunger**, and with the global goal approved in the **2030 Agenda for Sustainable Development**, the Region has **made the commitment to halve** per capita food losses and waste **by 2025**. In order to achieve this, a **Regional Alliance** has been set up, coordinated through National Committees.

These **National Committees for the Prevention and Reduction of Food Losses and Waste** have taken the **first steps** in the **coordination and interchange of experiences** among the countries of the LAC region.



What have we discovered so far about food losses and waste?

1 300 million tonnes of food

are lost or wasted **worldwide each year.**

This is equivalent to about **one third of the food** produced for human consumption.

Estimates by volume and caloric value

Or to the weight of **150 thousand standard maritime transport containers** per day, **filled to capacity.**

According to the **World Bank**, the **calorie loss** is equivalent to **15% of the food available** for human consumption.

FAO estimates that **food losses in Latin America** would be **enough to satisfy the dietary requirements** of **300 million people.**

In **Latin America** over **127 million tonnes** of food are lost or wasted each year.

This implies that **348 000 tonnes** of food products are wasted daily.

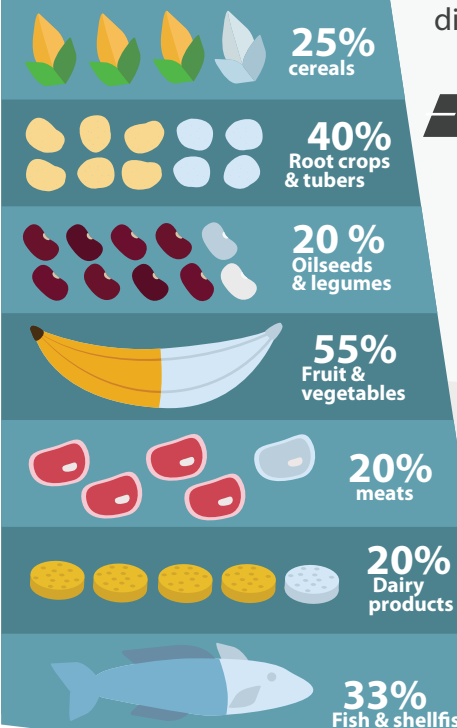
This in turn is equivalent to **223 kg per capita per year** for the population of the whole region.

36 million people could meet their **caloric needs** with just the food lost or wasted from services **selling food directly to consumers.**

A little more than the **population of Peru.**

And more than the entire **hungry population** of our region!

Wastage by food group in Latin America

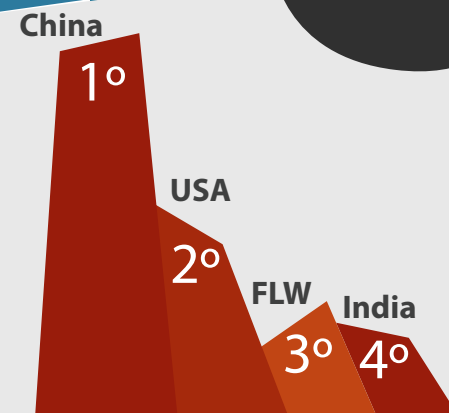


Other implications

The **global carbon footprint** of food waste was estimated to be **3 300 million tonnes** of carbon dioxide in 2007.

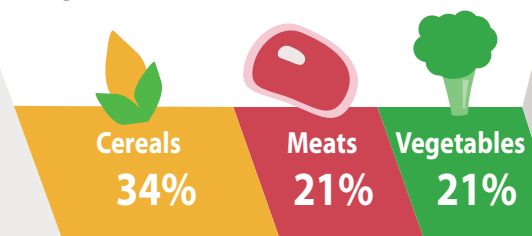
Double the emissions of all **ground transport** in the **United States of America.**

The **largest carbon footprint** from **food waste** occurs in the **consumption** phase.

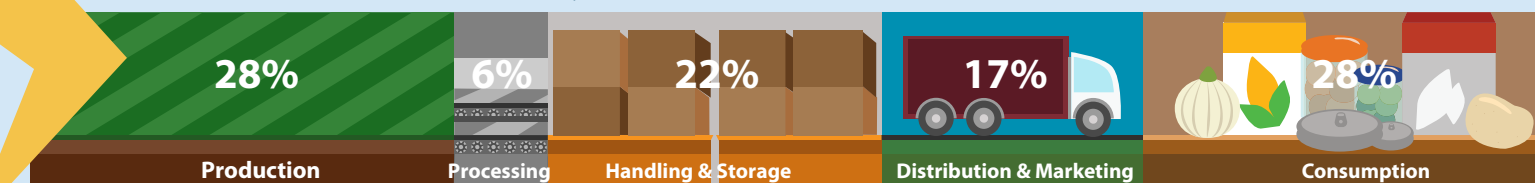


If food waste were a country, it would take **third place** among the **main producers** of **greenhouse gases**, with about **8 %** of global emissions.

The **largest contributions** to the **carbon footprint** of **food waste** come from:



Calories lost or wasted at each stage of the food supply chain:



Approximately **1 400 million hectares** are used to produce food that is not eaten.



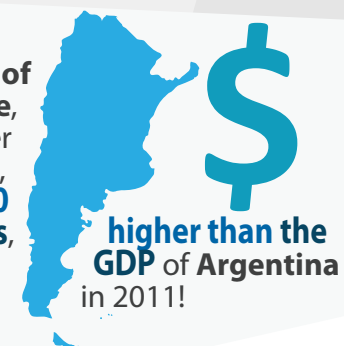
This is **an area larger** than **Canada and India** together.

In 2007, **total food wastage** worldwide would have needed a water supply of approximately **250 000 m³** for **agricultural production.**

That is, **3.6 times** the total **water consumption** of the **United States.**

Equivalent to the **annual capacity** of the **Guarani aquifer.**

The **global cost of food wastage**, at 2009 producer prices, was **750 000 million dollars**,



higher than the GDP of **Argentina** in 2011!

Sources

CSA, HLPE. 2014. Food losses and waste in the context of sustainable food systems.
 FAO. 2015. Food wastage footprint & Climate Change.
 FAO. 2013. Food wastage footprint: Impacts on natural resources.
www.fao.org/save-food/recursos/keyfindings/en/

* According to figures on the official webpage of the Central de Abasto of Mexico City.

Food Losses and Waste in the 2030 Agenda for Sustainable Development

The **Millennium Development Goals** were adopted in September 2000, uniting the world in a global mission to reduce poverty. There has been enormous progress so far, demonstrating the value of a unified agenda supported by targets and objectives, and powered by the commitment of Governments. In fact, **hunger in Latin America and the Caribbean has been more than halved over the past 25 years** (taking 1990-1992 as the baseline).

Despite the success of the Millennium Development Goals, however, there are still many people living in poverty and much yet to do. Therefore, Governments adopted the 2030 Agenda for Sustainable Development in October 2015, to tackle the basic causes of poverty and fulfil the universal need for a model of development that would serve future generations.

The Agenda proposes 17 objectives with 169 targets that are integrated and indivisible, encompassing the economic, social and environmental domains.



Five of the Sustainable Development Goals are linked to the sustainability of the food supply system:



Target 3 of Goal 12

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.

Global Index of Food Losses and Waste: A guide for action and common goals

Currently, Governments do have quite sound monitoring and evaluation systems. However, the Sustainable Development Goals propose adding some variables never previously contemplated but now considered essential in defining development strategies. Consideration of this association and the possibility of learning from past experiences has engendered a goal relating to the guarantee of more sustainable forms of consumption and production: **Reducing per capita food waste and the losses accruing to food production and distribution supply chains.**

It is essential that the analysis and measurement of the causes and effects of food losses and waste continue, in order for priorities to be established and more efficient solutions explored that would enable the issue to be resolved. For this reason, **each country plays a fundamental role** in its quantification.

FAO and allied agencies are responsible for determining the methodology for measuring the volume and impacts of food losses and waste. **The Global Index for Food Losses and Waste** does not seek to find a single number, but rather to bear witness to the need for improving the evaluation of the causes of food losses and waste and their impacts, in order to reduce them. The Index is currently being built on the basis of progress made so far.

Some approaches used to measure food losses and waste:



Quantity of food

This approach is the most common, since data are more accessible and easier to compare at all levels of analysis.

Calories

This method puts more emphasis on food losses and waste in high-energy foods.

Monetary

This approach converts food losses and waste to their economic value-added, generally along the food chain from production to sale. The value increases cumulatively through each successive phase of production to the final product. The economic parameter of food losses and waste is extremely pertinent to the formulation of strategies for their reduction.

Experiences in quantification methodology

- ✓ At the **global level**, the study by Gustavsson, Cederberg and Sonesson (FAO, 2011), **Global Food Losses and Food Waste – Extent, Causes and Prevention**, has been the most quoted and referenced on the magnitude of food losses and waste. The exact figures were obtained by applying percentages on food losses and waste to the data coming from national and regional food balance sheets, taking 2007 as base year.
 - The production volumes were compiled from the **FAO Statistical Yearbook 2009**. The percentages of losses and waste in the various regions of the world, the different groups of products and the various phases of the food supply chain **were compiled through a wide biographical search and experts' consultations**. A distinct method of calculation was used for each group of products.

- However, the data refer to gross losses, with no distinction between losses due to inefficacy or inefficiency of the food system.
- ✓ FAO, the **International Food Policy Research Institute (IFPRI)**, and the research programme in food policy, institutions and markets carried out by the **CGIAR** consortium of research centres, have launched a **Technical Platform for the Quantification of Food Losses and Waste Reduction**. The platform is a network for the coordination and exchange of information where different stakeholders may interact to improve the measurement of food losses and waste.
- ✓ An **exhaustive preparatory study** on food losses and waste was carried out in the **27 countries of the European Union**, to look into the causes, quantities, environmental impacts, best practices, preventative measures and policy formulation.
- ✓ The **African Postharvest Losses Information System (APHLIS)** provides estimates of national and provincial postharvest losses by weight for seven cereal crops cultivated in sub-Saharan Africa. According to APHLIS, the **total postharvest losses for cereals** (during harvesting, drying, handling and stowing, transport, and storage for marketing) in the region was around **15.8 % of production in 2013**.
- ✓ In the **United States**, the **Economic Research Service** of the **Department of Agriculture (USDA)** has established a data system on food availability that includes a data series on food availability adjusted for food losses. It is estimated that the losses were between approximately 30% and 40% of the total food supply in 2010, with about 31% of the available food retail sales ending up either lost or wasted.

In sum, the 2030 Agenda for Sustainable Development has only just been launched, but it doesn't start from zero: there are already some initiatives focused on the sustainability of food systems. The time is right to act, with a global goal already defined. The countries of Latin America and the Caribbean have a tremendous opportunity to keep up the good work of the Millennium Development Goals, in working to achieve the Sustainable Development Goals.



III Regional Alliance for the Prevention and Reduction of Food Losses and Waste

FAO has been urging global action to deal with the issue of food losses and waste since 2011. In October 2014, FAO hosted a **Regional Consultation** attended by **experts from 13 Latin American and Caribbean countries** to analyse the extent of the problem and the action taken so far: during which, an **Expert Network** was set up with FAO as the technical secretariat.

At that meeting, a **Regional Strategy for the Reduction of Food Losses and Waste** was proposed and accepted. The strategy proposes the **establishment of a facilitating platform for joining forces and setting common goals**. Since then, some countries, supported by their FAO country representatives, have set up **National Committees for Food Loss and Waste Reduction**, which are **made up of members of public, private and civil society organizations**.

Currently, **Costa Rica** and the **Dominican Republic** have already set up their national committees, and similar processes have begun in **Argentina, Brazil, Chile, Colombia, Mexico, Peru, Saint Vincent and the Grenadines, and Uruguay**.

In September 2015, the **First Regional Dialogue on Food Losses and Waste** was held in Santo Domingo in the Dominican Republic, attended by the **Vice-President of the Dominican Republic**, as well as **authorities and representatives of 11 countries of the region**. The objective of the Dialogue was **to promote the reduction of food losses and waste as one of the strategies for the eradication of hunger, poverty and malnourishment** in the region, within the framework of the **Sustainable Development Goals**.



Inaugural session of the First Regional Dialogue on Food Losses and Waste held in Santo Domingo, the Dominican Republic, in September 2015.

Common goals for the region

The outstanding agreement of the Dialogue was the establishment of the **Regional Alliance for the Prevention and Reduction of Food Losses and Waste**, which will be coordinated through the establishment of National Committees with the technical support of FAO.

During the event, **a series of immediate steps** were agreed, such as the need to involve public, private and civil society in the setting up and strengthening of the National and local Committees, facilitating the many instances to halve per capita food losses and waste by 2030 (the region proposes to achieve it by 2025), based on the characteristics of each country.

Likewise, it was recommended that **a baseline be established** to measure the current status and progress towards food loss and waste reduction in each country of the region.

There was also agreement on support for the **dissemination of knowledge, methodologies and innovation among countries**, emphasizing the role of FAO in the formulation of an **International Code of Conduct for Food Loss and Waste Reduction**.

The participants expressed their commitment to **promote the matter institutionally in existing public policies in each country**, through laws, norms, regulations and public service programmes. At the close of the event, FAO reiterated its commitment to **harmonize efforts, identify needs and strengthen the progress made so far** through the collaboration between the countries of the region.



Progress made in each country and the next step for the whole region



Argentina

Ministerial Resolution 392/2015 created the **National Programme for Food Loss and Waste Reduction**, establishing the framework to strengthen the actions being carried out and to generate others in an integrated, coordinated multisectoral approach.

Progress made

Findings of the first assessment of Food Losses and Waste in Argentina



16 million tonnes of food are wasted in the 'primary stage'



This is about **12.5 %** of **total national food production**



14.5 million tonnes of food are **lost**, and **1.5 million tonnes** are **wasted**.



More than **40 %** of the food wasted are **fruit and vegetables**.

FAO Technical Cooperation Facility TCP/ARG/3501 (now being implemented), aims to design a methodology to undertake diagnoses of food losses, both at the wholesale and retail distribution stages and in household consumption.

Information of interest to the food industry and to academia

- ✓ Publication of briefs in Food Magazine and other Argentine publications.
- ✓ Presentations at international meetings, congresses, workshops and related universities.

Information of interest to consumers

- ✓ Guidebook on how to make the best use of food and how to avoid food waste (also suitable for food services industry personnel).
- ✓ The **Let's appreciate our food** campaign:



This aims to teach us to value food not only for the physical satisfaction it gives us, but also to consider its' social, cultural and monetary significance.

Web: www.valoremosalimentos.gob.ar

Twitter: twitter.com/valoroalimentos

Instagram: www.instagram.com/valoroalimentos

Facebook: www.facebook.com/valoremoslosalimentos

YouTube: Valoremos los Alimentos



Programa Nacional de Reducción de Pérdida y Desperdicio de Alimentos

valoremosalimentos.com.ar



Ministerio de Agroindustria
Presidencia de la Nación

The next steps

- ✓ A deeper look at food losses and waste focused on determining the **causes**.
- ✓ The creation of a **country network** to share experiences and make headway in revising regulations.
- ✓ Encouraging key **public and private sector** entities to join forces.
- ✓ A **technical meeting** to consider different perspectives and possible solutions and to facilitate the exchange of experiences on the reduction of food losses and waste.

Natalia Basso

Member of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste



Brazil

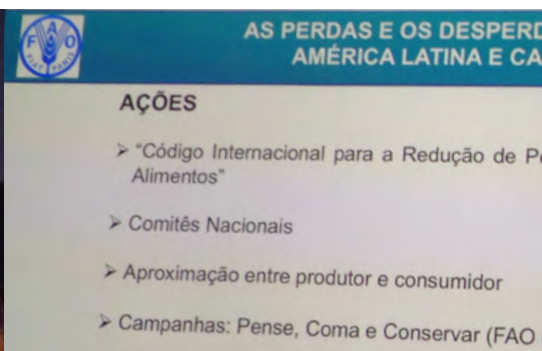
Steps have been taken to set up a **National Network of Experts on Food Loss and Waste Reduction**, aimed at developing a coordinated strategy **within the framework of Food and Nutrition Security policies** to reduce food losses and waste and strengthen the national food system. In this context, the need for a **Steering Committee** was identified, made up of representatives of participating institutions, to coordinate and manage the activities developed by the Network.

Progress made

- ✓ **Legislative proposals have been drafted to create a national policy** to combat food waste (**Law N° 8263/2014, Senate Bill N° 675/2015**). There are also **proposals that consider** food loss and waste reduction (**Senate Bill N° 738/2015 & House of Representatives Bill N° 3070/2015**).
- ✓ Another seven draft bills have been presented for regulating the donation of food (**House of Representatives Bill N° 1748/2015, N° 1788/2015, N° 2131/2015, N° 2352/2015, N° 2194/2015, N° 2574/2015 & N° 2775/2015**).
- ✓ At the **Fifth National Conference on Food Security** (Brasilia-FD, November 2015), a workshop was held on **Food Losses and Waste in Brazil: An Agenda for Government and Civil Society**, a forum for discussion among experts and representatives from the industry, civil society and government, to prepare an strategy for dealing with food losses and waste.
- ✓ **Media diffusion**, roundtables and public and private events, in the context of the **growing debate** on the issue.
- ✓ **Greater involvement** of other parties.

Stakeholders involved

- Brazilian Agro-Industry Research Enterprise
- FAO Representative in Brazil
- Ministry of Agriculture
- Ministry of Social Development
- Ministry of Agricultural Development
- National Council on Food and Nutritional Security
- National Industrial Training Service
- Commercial Social Service
- University of Brasilia
- Institute of Economics of the Campinas State University
- National Confederation of Agriculture



Presentation on FLW at the Top Science event. Participants included the Director General of FAO, José Graziano da Silva, and Alan Bojanic, FAO Representative in Brazil. Mogi das Cruzes-SP, Brazil, August 2015.

The next steps

- ✓ The proposal is to **widen** the debate, increase public awareness, and get the campaign going to reduce food losses and waste nationwide.
- ✓ The plan is to continue working to increase collaboration with the Chamber of Representatives and the Federal Senate, **providing support to legislators in the salient technical aspects**.

Murillo Freire Junior

Member of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste

Progress made in the Caribbean

- ✓ To date, 501 persons from 13 countries have been **trained to evaluate critical loss points and impacts of post-harvest losses** in high-value or export crops (cassava, maize, dasheen, pepper, onion, papaya, pineapple, banana, potato, sweet potato, pumpkin, soursop, tomato and kidney bean).
- ✓ The activities carried out in the Caribbean Community (CARICOM) were presented at the Regional Dialogue on Food Losses and Waste.
- ✓ **The results of pilot studies on post-harvest losses** in cassava and potato crops carried out in Jamaica and Trinidad and Tobago, respectively, will be circulated in 2016.
- ✓ Two **manuals** are being prepared for publication on the reduction in post-harvest losses along the supply chains of mango and cassava.

Caribbean Experts' Network for the Reduction of Food Losses and Waste



Chile

The **Working Group on Food Losses and Waste in Chile** is now being set up, aimed at **designing the strategies** to reduce food losses and waste nationwide, through research, monitoring, information, sensitization, public policy implementation and joint activities coordinated on the basis of the role of each participant.

Progress made

- ✓ **Preliminary studies** to measure food losses and waste in lettuce, bread, rice, potatoes and seafood.
- ✓ **Meetings with local groups** from every sector.
- ✓ Food retrieval activities aimed at raising public awareness (Soup Disco).
- ✓ **Information and awareness raising** at events such as the **International Festival of Social Innovation 2015** and the Latin American Cooking Festival **Ñam Santiago**.
- ✓ Information on the **television, radio**, and in **newspapers**.
- ✓ Contributions to the **Network of Experts** and interchange of national experiences and progress made in measurement and dissemination.

Stakeholders involved

- Ministry of Agriculture
Office of Public Policy
- Agriculture and Livestock
Research Institute
- Chilean Food Safety Agency
- The FAO Representative in Chile
- University of Santiago in Chile
Department of Farm Management
- The Food Network
- Sustainable Value Chains



Saving food in neighbourhood sales outlets. Free food samples were served and information distributed on food losses and waste, as well as advice on how to prevent household food waste, in La Pintana Municipality, Metropolitan Santiago, in September 2015.

The next steps

- ✓ A **National Workshop** to establish priorities and undertakings of the Committee on Food Losses and Waste.
- ✓ **Harmonizing measurement methodologies** to continue.
- ✓ Developing an **instrument for measuring** food losses and waste in basic foodstuffs to begin.
- ✓ **Carrying out activities to recover food** to continue.

Luis Sáez / Catalina Giraldo

Members of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste

Colombia

The **Department of Social Prosperity of the President of the Republic (DPS)** affirmed the importance of formulating national public policy guidelines to deal with food losses and waste in Colombia: to this end, it requested technical support from the FAO Representation on Colombia, which took the form of a recently-signed **Agreement**.

Progress made

- ✓ A **workshop** with the **institutions initially** considered key on the issue in the country, to introduce awareness and context of food losses and waste, and to verify whether there was enough interest in forming a **National Food Losses and Waste Committee**.
- ✓ A **subsequent workshop** went ahead to identify programmes, projects, activities or actions that could be carried out nationally along each of the strategic guidelines prioritized in the region to deal with food losses and waste.
- ✓ During the update of the national **Food Balance Sheet**, estimates were made of losses in some food groups such as cereals.
- ✓ **Raising awareness** in the general public, through audiovisual methods of communication, about the magnitude of food losses and waste worldwide.

Stakeholders involved

- The Colombia Association of Food Banks
- Department of Social Prosperity of the President of the Republic
- The Ministry of Agriculture and Development
- The Colombian Institute of Family Welfare
- Externado University of Colombia
- Food and Nutrition Security Observatory of the National University of Colombia
- National Statistical Department
- National Association of Businessmen of Colombia
- National Institute for Food and Drug Surveillance
- Alpina
- Colombian Fruit and Vegetable Association
- Colombian Consumer Federation

Consideration has been given to setting up an Expanded Technical Committee to lead the national discussion on food losses and waste in the framework of the Intersectoral Commission on Food and Nutrition Security (CISAN), made up of the 11 Ministries and public institutions that conform the Commission, and the other stakeholders.

The next steps

The single priority for the first semester is to define the public policy recommendations to deal with food losses and waste nationwide. Some of the possible aspects to consider are:

Gobernanza

- ✓ Inserting the approach to food losses and waste into the restructuring of national **Food and Nutrition Security policy** and similar goals.
- ✓ **Revision of the regulatory framework** for the production, transport and sale of food.
- ✓ Design and implement an **audit plan for trade association production** processes.

Research, technology and knowledge

- ✓ Improve the **national condition on FLW**.
- ✓ Include the **monitoring and evaluation of food losses and waste** within the **National Food and Nutrition Security Observatory**.
- ✓ Include food losses and waste **indicators in the National Nutritional Status Survey**.

Raising awareness

- ✓ Design and implementation of a national strategy to promote **best practices in food handling, marketing and consumption**.

Santiago Mazo
FAO Colombia

Costa Rica

The goal of the **SAVE FOOD Network for the Reduction of Food Losses and Waste - Costa Rica** is to design strategies to reduce food losses and waste in Costa Rica through research and monitoring, communication and raising awareness in each sector of Costa Rican society, and to implement the pertinent public policies and coordinate all joint activities according to the role of each stakeholder.



Interaction with tomato growers.

First anniversary of the Network

Progress made

- ✓ **Presentations** to groups, technical committees or boards of directors such as INCOPECA, the National Extension Board and the Technical Agriculture and Livestock Sector Committee of the Ministry of Agriculture and Livestock.
- ✓ Drafting of the **Legislative Framework on Food and Nutritional Security**, in collaboration with the permanent Costa Rican representative to the **United Nations** on Food Security and with the Inter-Institutional Commission, **reducing food losses and waste through transverse action**.
- ✓ **Studies** on food losses carried out in some food supply chains (tomatoes and dairy products, to date) and at sales points such as restaurants.
- ✓ **Case studies** on measurement and sensitization to reduce waste in **institutional and business canteens**.
- ✓ The first Disco Soup event (an activity to **recover wasted food to raise awareness**) held in September 2015.
- ✓ **Information booths** about the Network at various **agricultural sector events**.
- ✓ **Radio** and **television** spots and ads in local **newspapers** and agricultural **newsletters**.

Stakeholders involved

- Executive Planning Secretariat of the Agricultural and Livestock Sector
- Ministry of Agriculture and Livestock
- Ministry of the Environment and Energy
- Costa Rican Institute of Tourism
- Costa Rican Institute of Fisheries and Aquaculture
- Legislative Assembly, through advisors to the Representative's office
- FAO Representative in Costa Rica
- National Manufacturing Council
- National Institute for Innovation and Transfer of Agricultural Technology
- Integrated Agriculture and Livestock Marketing Programme
- School of Technological Agribusiness of Costa Rica
- Departments of Nutrition, Agricultural Engineering and Law of the University of Costa Rica
- School of Agriculture of the Humid Tropical Zone
- National Institute of Learning
- National Technical University
- Inter-American Institute for Cooperation in Agriculture
- Association of Agronomists
- Automarket
- Food Bank
- Budget Rent-a-Car
- Food Industries Chamber of Commerce
- Costa Rica Chamber of Restaurants
- Nieto Machinery
- Conchal Reserve

The next steps

- ✓ A campaign to raise consciousness in the general public and in food producers.
- ✓ Regional lectures.
- ✓ The **First Congress on Food Losses and Waste in Costa Rica**, when some **case studies** can be presented. Continued promotion of **activities to recover food**.

Laura Brenes

Member of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste

Stakeholders involved

- Ministry of Agriculture
- Ministry of Food
- Ministry of Home Affairs
- Government at all levels
- Ministry of Public Health
- AZCUBA Group
- Federation of Cuban Women
- Association of Agricultural and Forestry Technicians
- Cuban Association of Animal Production
- Ministry of Education
- Ministry of Science, Technology and the Environment
- Research Institutes

The **strategy designed to reduce the amount of food lost nationwide** has been implemented through the **Economic and Social Policies of the Party and the Revolution**. The said policies approach food loss from the prevention perspective, and there are **working groups at the national, provincial and municipal levels** that supervise their systematic implementation.

Information exchanges have already begun to incorporate and share experiences with the **Expert Network**. Likewise, a new **Municipal Food Storage Policy** has been designed, in which food losses and waste have been considered through setting up shorter supply chains, improving producer linkages with markets, and developing cottage industries to transform primary produce.

The experiences of the various working groups in Cuba could be exchanged with other countries of the region under the framework of the Regional Alliance.

Recent activity to reduce food losses and waste

- ✓ **Policy design at the approval stage:** (1) Improving the agricultural system (2) Management model and (3) Planning and management for self-sufficiency in municipal food storage.
- ✓ The Scientific Technical Service of the **Alejandro de Humboldt Institute for Fundamental Research on Tropical Agriculture (INIFAT)** has **trained 200 producers** in eight provinces on the **use of technology for post-harvest handling** of fruit, vegetables and grain.
- ✓ A sub-programme on **Management of Food Safety and Quality** included in the **National Programme on Urban, Suburban and Family Farming**.
- ✓ Three **new fruit processing mini-industries** resulting from the “Project to Support Sustainable Agriculture in Cuba.”



Sales points in plant nurseries.



Mini-industries of guava bars and papaya conserves, to use up any excess production of fruit and vegetables.

The next steps

- ✓ Sensitization and strengthening **strategic alliances** between the State and private sector will continue in 2016.

Michely Vega

Member of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste

The Dominican Republic

The **Dominican Republic Committee on Food Loss and Waste Reduction** was set up to conceive and implement a programme to reduce food losses and waste nationwide, working together with the public and private sectors, international organizations and civil society.

At the last meeting in February 2016, it was agreed to start the year by defining the action plans that would be implemented under each area of work and sub-committees set up to work on each one.

The Committee was established within the framework of the Regional Dialogue on Food Losses and Waste.

Progress made

- ✓ Definition of the **strategic approach** (mission, vision and values), **roles and functions**, and **areas of work** to implement the 2016 **action plans**.
- ✓ A study to consolidate the **Food Bank** (infrastructure, potential for collecting discarded food from farmers or from the food industry, and so on).

Stakeholders involved

- Vice-presidency of the Republic
- Ministerio de Agricultura
- Ministry of Agriculture
- Farmers' Market
- National Institute of Well-Being attached to the Ministry of Education
- National Institute for the Protection of Consumer Rights
- Institute for Innovation in Biotechnology and Industry
- FAO Representative in the Dominican Republic
- The Dominican Republic Food Bank
- Foundation for Consumer Rights
- Focal point of the Experts' Network on Food Losses and Waste
- Nestlé Dominican Ramos Group
- Travesía and Masai Restaurants
- National Union of Farm Workers
- Dominican Agribusiness Association



Food Bank central warehouse in the Dominican Republic.

2016 work areas

- ✓ **Area 1:** Regulations and protocol for donations
- ✓ **Area 2:** Food production and marketing
- ✓ **Area 3:** Public information and communication
- ✓ **Area 4:** Making the best use of food

Leandro Feliz

Member of the Latin American and Caribbean Experts' Network for the Reduction of Food Losses and Waste

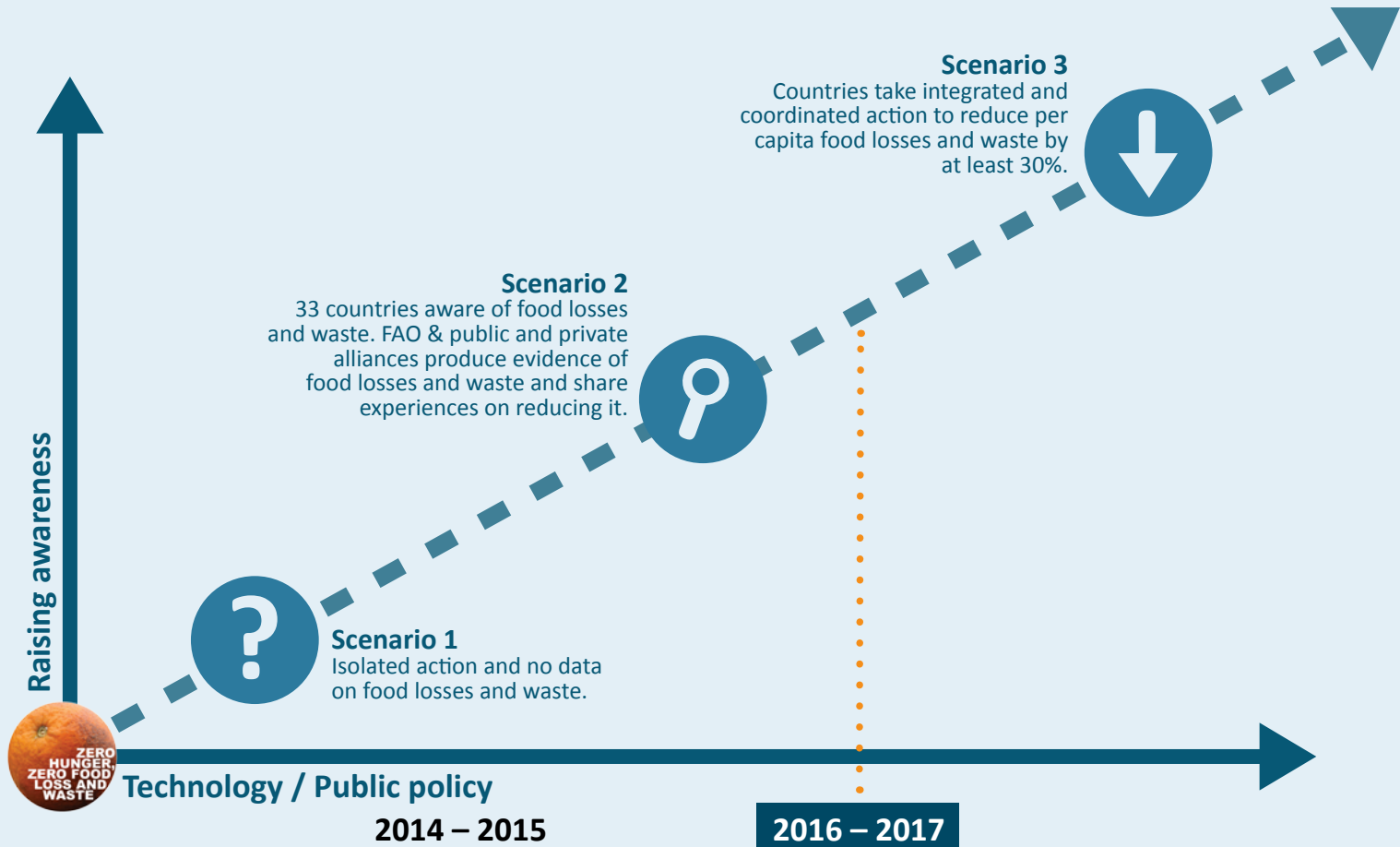


The next steps for our

Our region has pioneered the proposal to **eradicate hunger by 2025**, a goal that was adopted in 2005 under the **Latin American and Caribbean Zero Hunger Initiative**, and embraced unreservedly by the **Community of Latin American and Caribbean States (CELAC)** in 2015. The objective is for no man, woman, boy or girl to go hungry. It means redoubling our efforts and keeping our commitment to Food and Nutritional Safety on the agenda of the **Sustainable Development Goals**, where the target has been set to halve per capita food losses and waste by 2030.

In this context, it makes sense to implement the **Regional Strategy for the Prevention and Reduction of Food Losses and Waste**, developed thanks to the joint efforts of various stakeholders in the **food production system**.

Scenarios towards a future with less food lost or wasted and more food well used



Action in 2016

- ✓ **Training Programme in the Prevention and Reduction of FLW (virtual / real).**
 - Methodologies for the Quantification of Food Losses and Waste.
 - Post-harvest technologies.
 - Recovery and reuse.
 - Reducing food losses and waste in the wholesale market (warehouses).
- ✓ **Policies / National action plans to prevent and reduce food losses and waste.**
- ✓ **Proposal for an International Code of Conduct for the Prevention and Reduction of FLW.**



For more information

SAVE FOOD: Global Initiative on Food Loss and Waste Reduction

www.fao.org/save-food

First International Congress on Postharvest Loss Prevention

<https://www.youtube.com/user/PHLInstitute>

First Regional Dialogue on Food Losses and Waste

<http://www.fao.org/americas/eventos/ver/en/c/327875/>

Food Losses and Waste in Latin America and the Caribbean Second Newsletter – April, 2015

www.fao.org/3/a-i4655e.pdf

Food Losses and Waste in Latin America and the Caribbean First Newsletter – July, 2014

www.fao.org/3/a-i3942e.pdf

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**ZERO
HUNGER,
ZERO FOOD
LOSS AND
WASTE**





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FOOD LOSSES AND WASTE

IN LATIN AMERICA AND THE CARIBBEAN

FAO Regional Office for
Latin America and the Caribbean