

Food Waste Footprint

THE HIDDEN COSTS

*Unveiling the full environmental
and social costs of food wastage*

**29th FAO Regional Conference for Europe
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Guest Speakers

FRIEDRICH WACKER, Head, International Co-operation for World Food Affairs, Federal Ministry of Food and Agriculture, Germany

In Germany's households, annual food discards amount to around 230 Euros per capita. Since 2012, the "Too good for the bin" initiative works to seriously reduce food waste by 2020 through awareness raising campaigns, cooperation with various partners in the food chain, promotion of proper food handling and provision of wastage reduction tips through a very successful App, a website and other media. Recent findings suggest that the 95 percent of Germans support the initiative. At the international level, Germany provides financial support to the Food Wastage Footprint (FWF) project of the Climate, Energy and Tenure Division of FAO, Rome. This project seeks to contribute to raising awareness on the environmental and societal impacts of food wastage.

ALEXIA MICHEL, Policy Coordinator, Sustainable Food, Ministry of Economic Affairs, Netherlands

In 2013, the Ministry of Economic Affairs reconfirmed that the ambition of the Netherlands is to reduce food waste by 20 percent by 2015. Reaching this objective requires strong commitment from the industry, as well as cooperation, throughout the food supply chain. To this end, the Sustainable Food Alliance and the Ministry have joined hands on a joint agenda. One of the actions consists of measuring the magnitude of food wastage; the outcome of the first Monitor on Food Waste in the Netherlands, released in 2013, indicated that there was still a lot to be done. The Dutch Nutrition Centre undertakes national campaigns that provide information to consumers and clarify labeling dates. Innovations that aim at reducing food waste are being promoted.



Alexia Michel



Andrea Segrè

NADIA EL-HAGE SCIALABBA, Senior Environment Officer, FAO, Rome

Each year, about one trillion USD worth of food is lost or wasted. In addition to its economic impacts, food wastage has significant environmental and societal costs that are born indirectly by taxpayers. Should damage costs associated with food wastage be accounted for, this global wastage appears much higher. In fact, the monetization of environmental costs, such as the impact of greenhouse gases, land erosion, water use and biodiversity loss amounts to USD 700 billion. Furthermore, a valuation of health effects of pesticides, loss of livelihoods and conflicts over natural resources amounts to another trillion, further increasing societal costs associated with food wastage. Noteworthy is the fact that not all food wastage reduction strategies are equal in terms of environmental efficiency and reducing food wastage must be a priority over post-waste solutions.

The Climate, Energy and Tenure Division of FAO manages the Food Wastage Footprint project and other Sustainability Pathways initiatives, all available at: www.fao.org/nr/sustainability





Costin Damasaru

Nadia El-Hage Scialabba

ANDREA SEGRÈ, President, Last Minute Market, Italy

The Italian National Plan for Food Waste Prevention (PINPAS) aims at reducing food wastage upstream the food chain. It also seeks to improve recovery measures of unsold food. As indicated in the Guidelines on the preparation of food waste prevention programmes by the European Commission, PINPAS engages all stakeholders of the agri-food chain, from policy makers to civil groups and producers. The Italian political path that resulted in PINPAS is characterized by two strategic actions: the 2003 “Good Samaritan law” that enables the reuse of unsold food and the 2010 national campaign entitled “A year against waste”, a strong advocacy and awareness-raising campaign carried-out by Last Minute Market.

Last Minute Market (LMM) is an academic spin-off of the University of Bologna engaged with food waste reduction since over 15 years. LMM cooperates with private and public actors to implement food recovery projects, from donations to charities, to awareness raising, training and research.

COSTIN DAMASARU, SEMA Association, Romania

Food wastage is a major preoccupation of both public and private stakeholders in Romania, including the Ministries of Agriculture and Environment, major food industries and producers’ associations. SEMA (Safe Environment Management Association) works with both government and agro-industry partners on the national impact of food wastage on both the environment and the economic sectors, as there should be a strong link between a healthy environment and a lucrative economic development. Currently, a national strategy is being developed on food loss and waste reduction, including the implementation of practical solutions for food waste recycling (composting and biogas), where NGOs and small-scale producers will play an important role.

Created in 2011, SEMA is a Romanian NGO collaborating with a wide range of stakeholders from academia to private and public sectors on food waste reduction. It is part of the European Compost Network and leads several projects on biowaste management and food waste prevention.

BERND CHRISTIANSEN, Federal Ministry of Food and Agriculture, Germany

In a context of natural resource degradation and in the face of climate change, it is paramount to create the conditions for sustainable food systems. Reducing food loss and waste means releasing pressure on natural resources and thus, conserving the basis for food security and nutrition.



Programme

Facilitation: Bernd Christiansen, Germany

- 12:30** Opening by **Friedrich Wacker**, Head, International Cooperation for World Food Affairs, Federal Ministry of Food and Agriculture, Germany
- 12:35** Food Wastage Footprint by **Nadia El-Hage Scialabba**, Senior Environment Officer, FAO
- 12:45** Food Wastage Footprint Video
- 12:50** An example of food wastage reduction policy by **Alexia Michel**, Policy Coordinator, Sustainable Food, Ministry of Economic Affairs, Netherlands
- 13:00** An example of national food wastage reduction due to conducive policies by **Andrea Segrè**, President, Last Minute Market, Italy
- 13:10** An example of NGO-facilitated food waste reduction measures by **Costin Damasaru**, SEMA Association, Romania
- 13:20** Questions and answers
- 13:30** End (lunch break)

Reasons for attending

- To have a better understanding of the full societal cost of food loss and waste (or wastage).
- To learn about success stories of food wastage reduction policies and induced citizenship initiatives.
- To be part of the community enhancing food wastage reduction actions.

