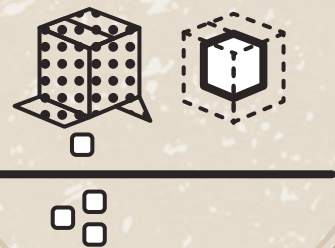


# FOOD loss waste

## Inadequate processing and packaging

Capacity development, availability of raw materials and technologies, and access to modern energy and markets.



## Lack of transportation and distribution systems

Capacity for transport, infrastructure and logistics.



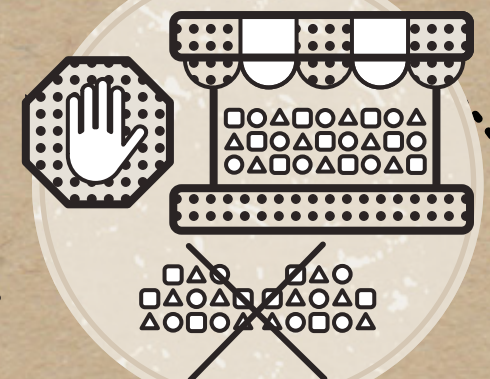
## Production and harvest waste

Effective planning, contractual agreements and networks for recovery of safe and nutritious food.



## Wholesale and retail systems inefficiencies

Adequate planning, management, labelling, and marketing.



## Inadequate storage facilities and techniques

Capacity development, access to energy, inputs, investments and market information.



**Sustainable food systems provide safe and nutritious food for human consumption and contribute to climate resilience**

**Food loss measurement and prevention at local, national, regional and global level**



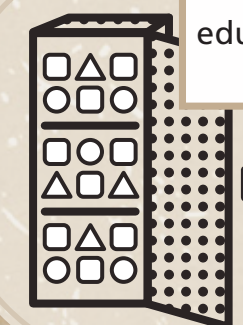
**Safe and nutritious food available for human consumption prevented from becoming waste and discard**

**Informed behaviour, sustainable consumption/production, partnerships**



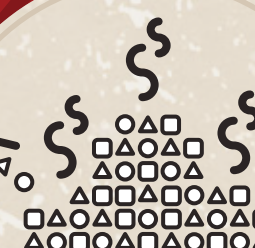
## Hotels, restaurants, catering and households waste

Appropriate planning, consumer education, food utilisation.



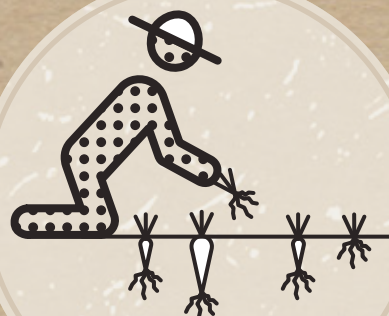
## Food waste and discards along supply chains

Prevent and reduce safe and nutritious food removal from supply chains. Reduced impact on climate change.



## Production and harvest losses

Sustainable technical, social, economic and environmental practices and training. Coherent investments for short, medium and long term returns.



Food and Agriculture Organization  
of the United Nations

#foodwaste #foodloss  
fao.org/platform-food-loss-waste



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