Saving food from being wasted

Sarah Oppenheimer

www.feedbackglobal.org
One third of the world’s food is wasted 1.3 billion tonnes per year

Enough to feed 3 billion people, or 10 times the population of the USA

Source: Tristram Stuart / FAO
IF GLOBAL FOOD WASTE WAS A COUNTRY, IT WOULD BE THE THIRD LARGEST GREENHOUSE GAS EMITTER AFTER THE US AND CHINA.
Trimmed fine beans

Tender and crisp
Class I

Each 100g contains:
- Calories: 25, 1% of RDA
- Sugar: 2.3g, 3% of RDA
- Salt: trace, <1% of RDA

Grocery

Washed before sale

Quality guaranteed

“JUST IMAGINE WHEN THE ORDER IS CANCELLED AT THE LAST MOMENT. YOU FEEL SO DISCOURAGED; YOU HAVE DEBT FROM OTHER PEOPLE WHO HAVE BEEN WORKING FOR YOU; YOU ARE ALSO GOING TO HAVE FINANCIAL LOSS, AND MENTAL TORTURE.”

KENYAN BEAN FARMER
Communal feast for 5000 people

- made entirely out of food that would otherwise have been wasted
- bringing together coalition of organisations that offer the solutions to food waste
- raising the issue up the political agenda
- inspiring new local initiatives against food waste.
- Our first ever Feeding the 5000 event was held in London’s Trafalgar Square in 2009
- So far there have been over 40 Feeding the 5000 events across the U.S., Canada, Europe and Australia
This Free Feast for 5,000 Was Made From Food Waste

From torte to ratatouille, Tuesday's lunch in New York City was made entirely from food that would have been thrown out.
53% of consumers would consider boycotting supermarkets with a poor record of wasting food.
WHO ARE THE GLEANERS?
POTATOES WITH BLEMISHES
OVER

2 MILLION PORTIONS
FRUIT & VEG SAVED (188 TONNES)
• “The global challenge: how to sustainably provide the world with 60 percent more food by 2050?” World Economic Forum

• “Global food production ... must double by 2050 to head off mass hunger.” FAO

• “We must close the 70 per cent gap between the food we will need and the food available today.” World Resources Institute

• “To feed everyone, we’ll need to double the amount of food we currently produce” Monsanto, 2015

• “[We need a] boost in global food production to meet the world’s growing demand” Cargill, 2015
1. Transparency of food waste data
2. Unfair Trading Practices
3. Incentivise the Food Waste Hierarchy

**Food Waste Pyramid**

- **Avoid generating food waste in the first place**: plan orders to avoid overproduction; maximise shelf-life through better storage; identify alternative markets to keep food in the human food chain.

- **Direct quality surplus food to charities and organisations that redistribute food**

- **Direct food unfit for human consumption to livestock feed**: wherever possible, divert legally permissible bakery, fruit, vegetables and dairy products to farm animals.

- **Send unavoidable food waste for composting, or to produce fertiliser and 100% renewable fuel for electricity and heat, or transport**.

- **Avoid landfill wherever environmentally friendly alternatives are available**

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Food Waste Pyramid for London designed by Tristram Stuart in collaboration with the Feeding the 5000 steering group: the Mayor’s Waste Strategy team, the London Food Board, Recycle for London, Friends of the Earth, WRAP, FareShare & FoodCycle.
4. Feed Catering Waste to Pigs
REFRESH is funded by the Horizon 2020 Framework Programme of the European Union under Grant Agreement no. 641933. The contents of this document are the sole responsibility of REFRESH and can in no way be taken to reflect the views of the European Union.
5. Set national targets

Sustainable Development Goal 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”
6. Reform Date Labeling
A slice of bread in every bottle