

A decorative banner with a red-to-white gradient background, featuring various food icons such as a fish, a tomato, a slice of watermelon, a slice of pizza, a slice of bread, and a white cloche on a silver platter.

What's Next? Rising to the Food Waste Challenge

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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.



- **Dedicated** to meeting Target 12.3
 - Contribute to the global achievement of Target 12.3.
 - Encourage others to pursue efforts to reduce food loss and waste.
- **Lead by example** on how to reduce food loss and waste
 - Quantify food loss and waste and monitor progress.
 - Pursue strategies to reduce food loss and waste.
- **Showcase** successes and communicate to peers and media the importance of food loss and waste reduction
 - Raise awareness amongst governments, the private sector, and citizens about the issue of food loss and waste, the benefits of addressing it, and how to do so.
 - Publicize and celebrate successes in reducing food loss and waste, thereby educating and motivating others.
- **Advocate** for improving the enabling conditions for reducing food loss and waste when engaging other leaders.



Tracking Progress on Target 12.3

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

PROTOCOL

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



New research on cosmetic standards

A Global Response

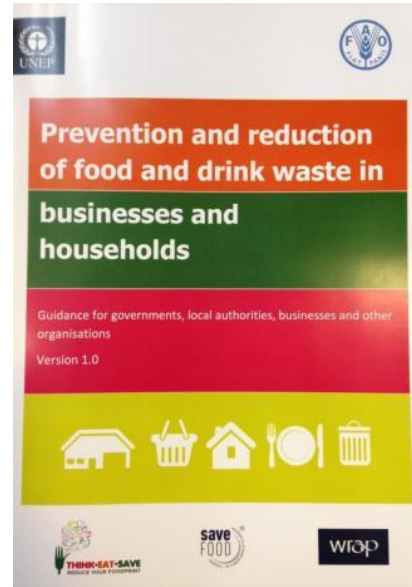
UN Environment's activities, together with FAO & SAVE FOOD, include:



**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

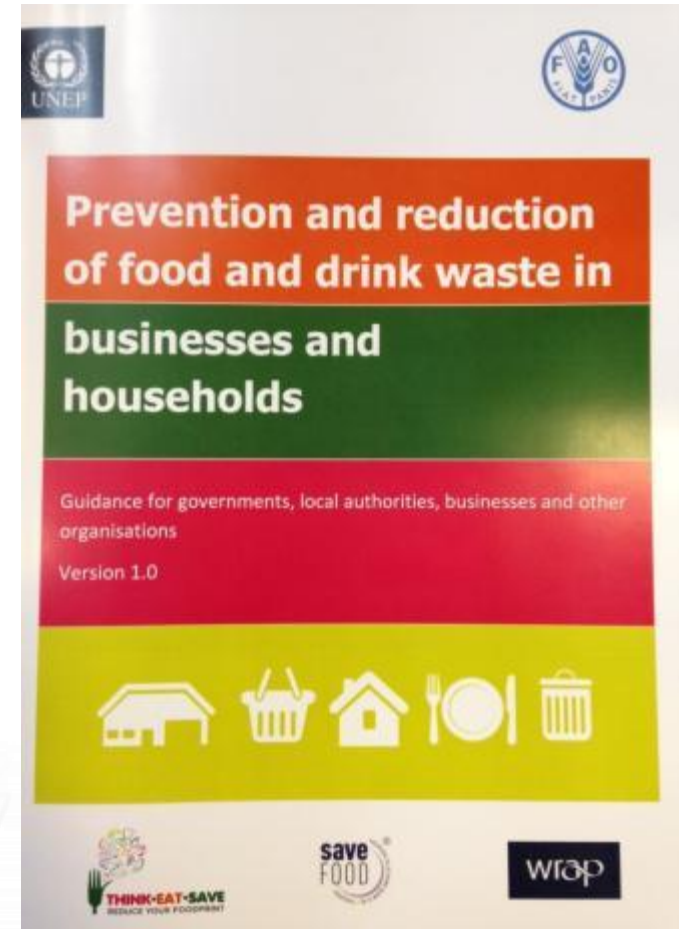




Food Waste Prevention Programmes at National & Local Level

- 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)

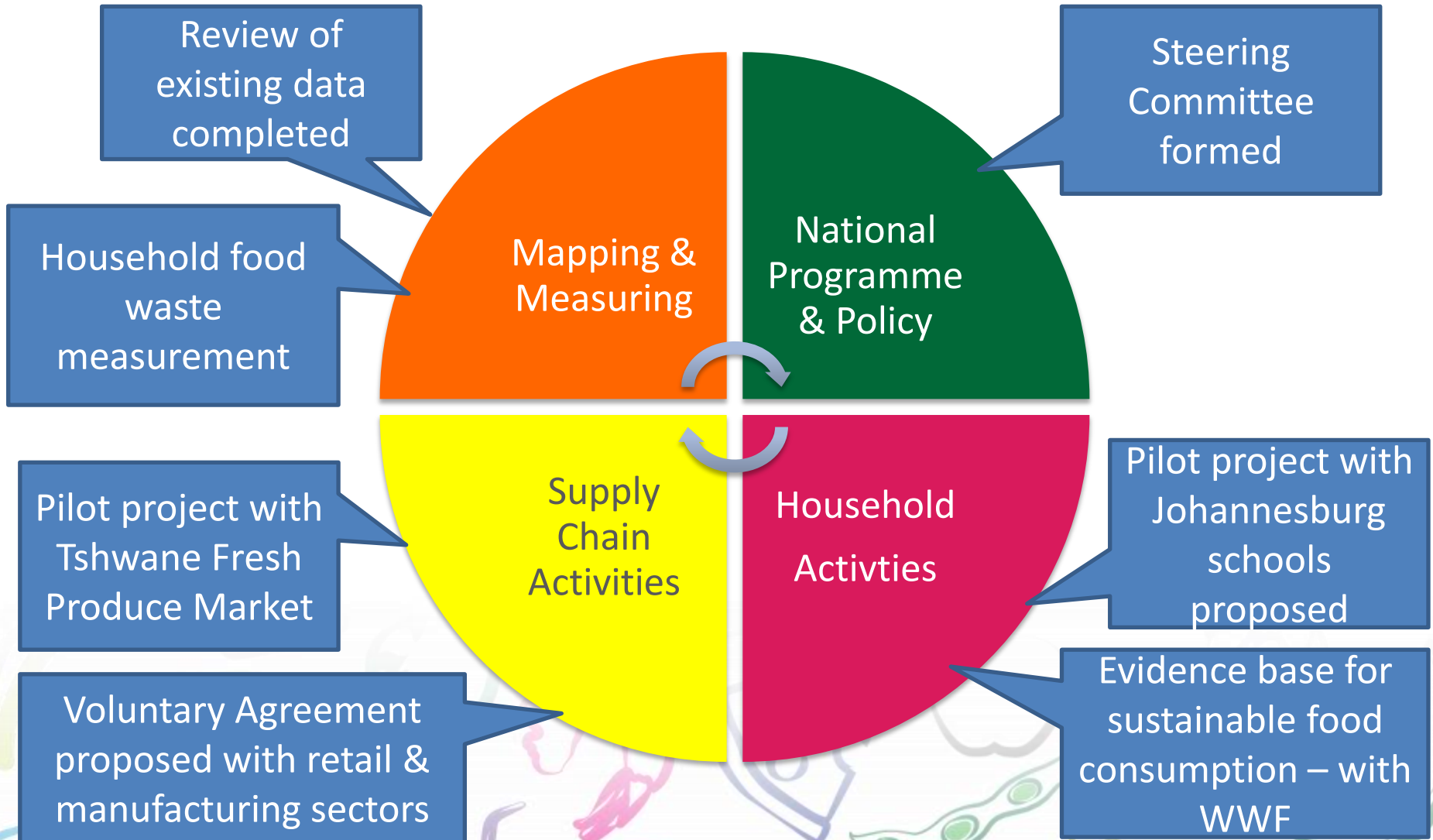


Key steps:

- 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 the 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 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 business-to-business food supply chain.





Three key recommendations

Champions 12.3 provides three recommendations for meeting Target 12.3 by 2030:

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.



TARGET - MEASURE - ACT

How to get started in North America?

- **Canada and Mexico can consider adopting SDG Target 12.3 to halve food loss and waste**
- Canada, Mexico and the US can consider including food waste reduction in their Nationally Determined Contributions to the Paris Agreement on Climate Change
- Food waste baselines can be set across the supply chain, using the Food Loss and Waste Protocol. Household food waste data in Mexico is as one data gap.
- UN Environment can work with individual countries in developing National Food Waste Prevention Programmes



Thanks for your attention!

Questions?

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