

North American Cooperation on Food Waste

Commission for Environmental Cooperation



cec.org

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Overview

- About the CEC
- Our Mandate to address Food Waste
- North American Initiative on Food Waste Reduction and Recovery
 - Foundational Report and White Paper
 - North American Workshop on Food Waste
- Video contest on innovative food waste reduction initiatives



About the CEC

- The CEC was created in 1994 by Canada, Mexico and the United States through the North American Agreement on Environmental Cooperation (NAAEC), a side agreement to NAFTA
- The CEC facilitates cooperation and public participation to foster conservation, protection and enhancement of the North American environment for the benefit of present and future generations
- The CEC Council is comprised of the ministers of Environment and Climate Change Canada, US Environmental Protection Agency and *Secretaría de Medio Ambiente y Recursos Naturales* (Semarnat)



North American Environment Ministers

- In 2015 CEC began work on food waste through the North American Initiative on Food Waste Reduction and Recovery
- In September 2016, in Merida, Mexico, the CEC Council directed the CEC to continue work on food waste by:
 - Engaging with youth, including our indigenous youth, and
 - Use social networking tools to encourage the crowdsourcing of new ideas that are good for both the environment and the economy



CEC Council Meeting (Merida, September 2016)

North American Leaders' Summit

- In June 2016, Canada, Mexico and the United States committed to develop and implement national methane reduction strategies for key sectors including waste management and food waste
 - Support the regional commitment and collaboration initiative under the Commission for Environmental Cooperation using voluntary measures to reduce and recover food waste in North America, in line with Target 12.3 of the UN Sustainable Development Goals, which envisions a 50% reduction in global food waste by 2030
 - Take actions to reduce emissions from landfills – the third largest source of methane globally



North America's Leaders' Summit (Ottawa)

North American Initiative on Food Waste Reduction and Recovery

Reduce and recover food waste
Take actions to reduce methane emissions from landfills



North American Initiative on Food Waste Reduction and Recovery

- **Goal** enhance North American capacity for reducing the disposal of food waste in landfills by exploring and raising awareness of opportunities to achieve food waste reduction and recovery
- **Trilateral cooperation** build capacity, promote the sharing of best practices, information resources and tools, and facilitate coordinated and consistent approaches across North America
- **Approach:** managed by the CEC Secretariat and guided by a steering committee comprised of experts from Environment and Climate Change Canada, the US Environmental Protection Agency and *Secretaría de Medio Ambiente y Recursos Naturales* (Semarnat)



North American Initiative on Food Waste Reduction and Recovery

- **Scope** North American industrial, commercial and institutional sectors (e.g., food processing, wholesale distribution and transport, grocers and restaurants, hospitals, and schools)
- **Deliverables**
 1. foundational report and white paper
 2. stakeholder workshop in Toronto
- **Companion work** North American Initiative on Organic Waste Diversion and Processing



Foundational Report and White Paper

- Information on the amounts, types, sources, and causes of food waste in the food supply chain
- Government policies and incentives to support food waste reduction
- Approaches to measure, track and report on food waste reduction and recovery
- Evaluate current practices and processes to achieve food waste reduction and recovery
- Identify gaps, challenges, recommendations and strategies to advance food waste reduction and recovery in North America



Approach

- Identified stakeholders that reflect key groups and organizations in the private sector, civil society, government, local communities
- Over 150 interviews were conducted taking into account geography, size, stage of the food supply chain and stakeholder type
- Literature review gathered secondary sources of information including reports, white papers, academic papers, news articles, media recordings and government databases
- Internet searches identified on-the-ground programs and projects being implemented by government, businesses, non-commercial entities (i.e., institutions) and non-profits
- Expert consultations organized, including coordination in the planning of this workshop
- Guidance of ECCC, USEPA and Semarnat Steering Committee members

Case Studies

- Twelve case studies per country from across the food supply chain link food waste solutions to pragmatic and proven approaches

Producing Meal from Fish Waste, La Nueva Viga Fish Market, Mexico City

- Before La Nueva Viga started selling fish waste to meal processing, they paid for collection of fish waste \$8,379 USD per month. Now, receive \$11,229 USD per month of revenue for fish waste processing.



Grocery Meat and Food recovery Terminal, Montreal food bank

- Food recovery hub that specializes in recovering perishable food, such as meats, vegetables and fruits. Over 85% needs to be refrigerated or frozen, which is opposite to most food banks which recover mostly dry goods.



Case Studies

Mandatory Reporting of Food Waste, Japan

- Required food business operators that produce more than 100 tonnes of waste per year to report annually the amount of food waste generated.
- If Japanese government finds business' food waste reduction efforts are not sufficient or out of compliance, the government can provide recommendations and instructions for improvements, publish the name of the company, or impose penalties.
- Responses and surveys used to estimate national food waste.

Commercial Organic Waste Ban, Massachusetts

- Massachusetts 2014 Commercial Organics Waste Ban required all businesses and institutions disposing of over one ton of commercial organic material per week to divert organics.
- 25% of its disposed waste was found to be composed of food waste and other organics.
- Massachusetts set a goal to divert at least 35% of food waste from disposal by 2020, increasing diversion by more than 350,000 tons per year.

Observations

Food waste source reduction

- A national food waste policy to establish or amend a national goal for initiatives addressing food waste reduction, food access and food security
- Information sharing platforms
- Voluntary food waste reduction goals
- Standardize best before dates and consistency across North American countries, and establish effective educational campaigns to reinforce the standards
- Reduce cosmetic requirements for food grading to categorize more food as acceptable for primary markets
- Improve cold chain management, especially for sole proprietors involved in distribution and marketing, and improve transit of food through customs

Observations

Food waste measuring, tracking and reporting

- Standardize measuring, tracking and reporting protocol at national and North American scale
- Establish benchmark food loss and waste for each country
- Augment and build on existing reporting systems for food waste supply, consumption and/or waste reporting
- Collaborate between agencies to augment existing reporting frameworks

Food waste rescue and recovery

- National organizing body for food waste rescue and recovery
- Support innovation in food recovery
- Develop review and approval process for new food products from recovered food
- Facilitate an efficient food donation system

North American Workshop on Food Waste Reduction and Recovery

Toronto
Winter 2017

- Share and discuss relevant approaches & opportunities for reducing & recovering food waste
- Improve and validate the content and recommendations of the CEC foundational report and white paper
- Final foundational report and white paper to be published in summer 2017



Make **#NotWasting** Food a Way of Life



Video Contest



