

Food and Agriculture Organization of the United Nations

# International Day of Awareness of Food Loss and Waste



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#### Fourth Observance of the International Day of Awareness of Food Loss and Waste

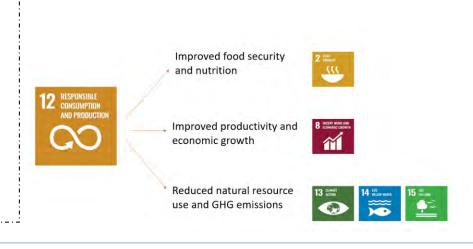


**Theme:** Reducing Food Loss and Waste: Taking Action to transform agrifood systems.

Call to Action for public and private entities to take action to reduce food loss and waste (FLW) toward transforming agrifood systems to contribute to the achievement of the 2030 Agenda.

#### **UNGA RESOLUTION 74/209**

On 19 December 2019, the United Nations General Assembly adopted Resolution 74/209 proclaiming an International Day of Awareness of Food Loss and Waste (IDAFLW), calling FAO and <u>UNEP</u> to lead observance of the Day.



#### Fourth observance of the IDAFLW in Numbers



Hundreds of events to mark the day convened in all geographic regions

Hundreds of news articles published across the globe

#FLWDay reached over 154.3 million accounts globally



**1,172 participants joined the hybrid IDAFLW global event**, hosted by FAO and UNEP.

### **Global Hybrid Event in observance of the IDAFLW**



### Hosted by FAO and UNEP

### **Speakers contributing remotely to the Global Event**







### Senior Level UN Officials







Partners









**Round-Table Panelists** 

#### **Key Messages From Leaders**

 Global agrifood systems must be transformed to be more efficient, more inclusive, more resilient and more sustainable. - QU Dongyu, FAO Director-General.

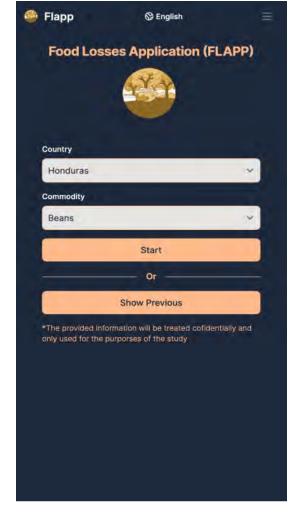
- The fourth observance of the International Day of Awareness of Food Loss and Waste provides an opportunity to remind us of the need for a radical paradigm shift in how the world deals with wasted food. - Pope Francis
- We need profound changes in the way we produce, handle, store, process and consume food if we are serious in tackling food waste. -Amina Mohammed, U.N. Deputy Secretary General.

#### Launch of the Food Losses Application (FLAPP): Knowledge for action and targeted results

#### Main objective of the FLAPP

To support the design of targeted policies and incentives that in the future would contribute to the reduction of food losses, directly impacting UN Sustainable Development Goal Target 12.3.

> FLAPP will enable crowd-sourcing of information from farmers and enhance FAO's ability to analyze where and why food losses take place at the farm level to bring concrete solutions to the reasons behind the losses.



https://flapp.fao.org/users/sign\_in

#### **Events Organised by FAO and Partners**



Brussels: FAO-UNEP

EUROPE

Unlocking Food Loss and Waste: A Behavioral Perspective

**Regional Office for Europe** 

#### LATIN AMERICA



International day of awareness of food loss and waste reduction (FLW)

#### FAO en Cuba

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#### INDONESIA



#### KENYA



FAO organized an event in collaboration with Resources Institute (WIR), and other partners food waste as well as achieving sustainable fc nutrition.





# International Day of Awareness Food Loss and Waste 2023

Clementine O'Connor, EU Platform on Food Losses and Food Waste November 7<sup>th</sup> 2023



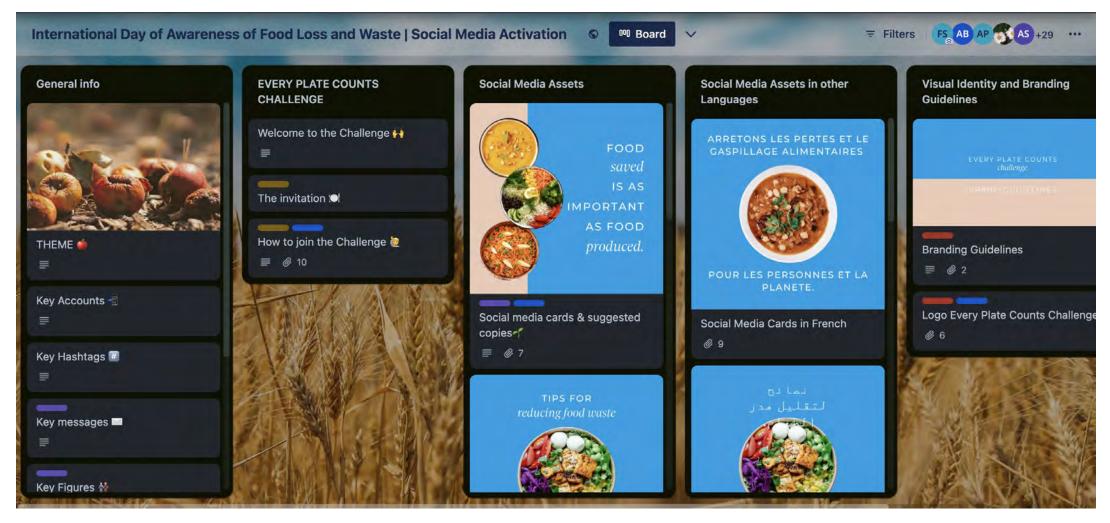
# 29 September 2023, Fourth annual IDAFLW



# Lead up: #EveryPlateCounts Challenge



## Lead up: #EveryPlateCounts Shareable Assets



[link to Trello]

## Lead up: Champions 12.3 Strategy Session



Announced UNEP's soon-to-be launched 2023 Food Waste Index Report

## Lead up: #EveryPlateCounts Launch at Refettorio Harlem











**Refettorio** *Harlem* 

# Lead up: Nairobi In-house Food Loss and Waste Event

Featuring talks from Kenya-based organizations:

Farm to Feed: surplus/imperfect produce to benefit nutrition
Taka Taka solutions: composting and FW collection
LilaBare: FW for textiles

**City Fresh:** circular economy and waste management





# **Official IDAFLW Event, Rome**





Remarks by UNEP D.E.D Elizabeth Mrema

## Deputy Executive Director's remarks

"Halving food waste and reducing losses, as called for in SDG target 12.3, would bring massive gains. Food security. Climate mitigation. Protection for nature and biodiversity. A reduced burden on water."

# Three ways to hit our targets:

### 1) Stronger consumer education and policies

- 17% of food produced is wasted at retail + consumer level, mostly happening in household. Not just a high-income country problem
- Food businesses can do a lot to enable food waste reduction at home
- UNEP Regional Food Waste Working Groups host capacity-building workshops

## 2) Better cold chain management

- Lack of refrigeration = vicious cycle of food and income loss
- Scale up cold chain infrastructure, powered by clean energy
- UNEP supporting on national cooling action plans

## 3) Boosting Data

• UNEP Food Waste Index Report 2023 launching at COP28

# **Official IDAFLW Event, Rome**



Cooking demo by Chef Leyla Fathallah



# **Promoting IDAFLW Events Around the World & Online**



Brussels, Belgium. Debate, farm tour, demo, film screening.





Shinyanga, Tanzania. #ChakulaHakitupwi Campaign, a youth-led initiative



Rio de Janeiro, Brazil. International seminar on sustainable urban food systems INTERNATIONAL DAY OF AWARENESS OF FOOD LOSS AND WASTE

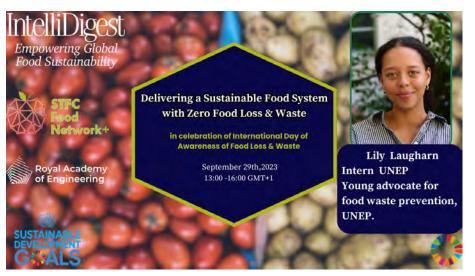
Save The Date

12:30 PM 🛛 BE-HERE

Join us for thought-provoking discussions on reducing food loss and waste followed by locally-sourced snacks and drinks.

**REGISTER NOW!** 

Brussels, Belgium. Lunchtime Discussions to reduce Food Loss and Waste



Intellidigest Webinar

# **UNEP's Food Loss and Waste portal**



International seminar on urban food systems in Rio de Janeiro, Brazil.

See the complete list of IDAFLW events, and other information on food loss and waste at

## www.stopfoodlosswaste.org

# **IDAFLW 2024**

# What kind of resources for IDAFLW would be most helpful to participants for 2024?



# **Opportunities for joint activities**

The Food is Never Waste Coalition will provide an interactive webinar to prepare for IDAFLW in late June 2024 to facilitate collaboration on this



# Thank you

Clementine O'Connor www.stopfoodlosswaste.org clementine.oconnor@un.org



## **European Commission IDAFLW 2023 activities: Social media campaign**





europeancommission 🗢 瀺 🗑 Nearly 59 million tonnes of food are wasted annually in the EU. More than half of this waste is generated by households.

> On the International Day of Awareness of Food Losses and Food Waste, let's look at the state of food waste in the

8-10% of global greenhouse gas emissions are generated by food 36.2 million people cannot afford a quality meal every second day. Nearly 30% of the world's agricultural land is occupied to produce food that is never consumed.

@Food EU

#### 's #FLWDay

ur proposed EU targets will help reducing food loss & waste to ansform our food system by:

- reducing its environmental & climate impact
- increasing food availability, contributing to food security building resilience

#### FoodWasteEU





New data II released today by Eurostat shows no decrease in #foodwaste

t's International Day of Awareness of Food Loss and Waste. And the world is not on track to reach the global target of halving food waste per capita by 2030!

But why is reducing food waste so crucial?

In the EU, over 37 million people struggle to afford a quality meal every second day while around 10% of all food supplied is wasted.

Food waste accounts for a significant 16% of total greenhouse gas emissions rom the EU food system.

An average 4-person household could save about €400 per year!

n 2023 the European Commission proposed new targets requiring Member States o reduce food waste by 10% in processing/manufacturing and by 30% (per capita) ointly at retail and consumption.

#### ✤ What Can You Do?

veryone can make a difference! Simple steps like meal planning, using leftovers, and being mindful of expiration dates can go a long way in reducing food waste.

#### More: https://europa.eu/!Dh3Qk4

#### #FoodWaste #FoodWasteEU #FLWDay





# Thank you for helping us spread the word!



#### Cooperativas Agro-alimentarias de España @CoopsAgroES

Nos unimos al #FLWDay #DesperdicioAlimentario las #cooperativas comprometidas con el desperdicio @AcopaexInfo @ACVJSocial DLecheAsturiana @CoopamanSCL #GranadaLaPalma agroilimentarias.coop/posts/cooperat... @fesbal\_org #FoodWasteEU #economiacircular @Food\_EU @UNEP @FAO @Agenda2030Gob pmapagob ranslate post



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European

The retail sector share is 7% of total food waste in the EU. Reducing #consumer #foodwaste is the key challenge and a shared responsibility of all actors from the food production to the consumption phase. ogether, we can make a significant impact! \_\_ #FLWDay #FoodwasteEU



LU Food Safety - #EUFarm2Fork and 6 others

0:01 AM · Sep 29, 2023 · 152 Views



...

änään 29.9. vietetään YK:n kansainvälistä ruokahävikkipäivää! Päivän avoitteena on lisätä tietoisuutta ruokahävikin vaikutuksista.

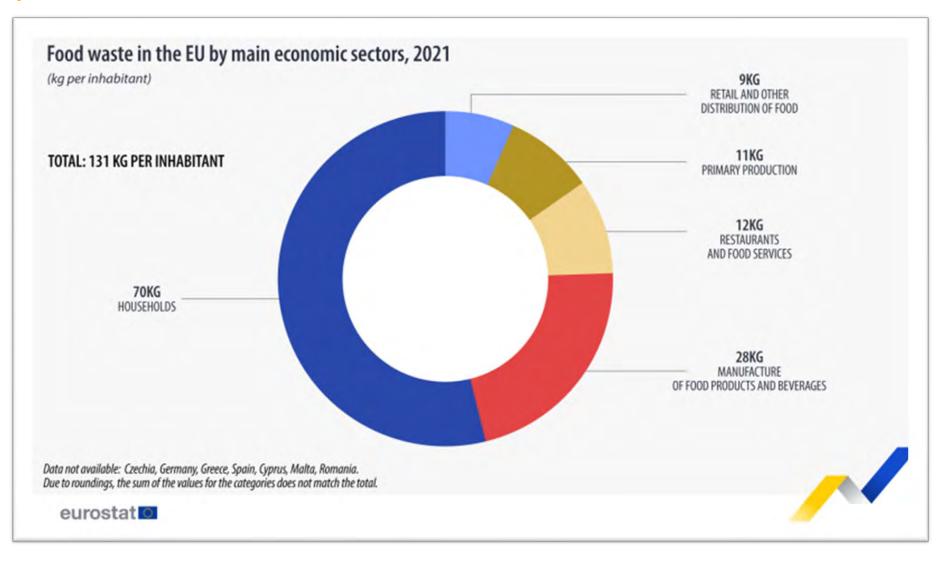
- 'ähemmän ruokahävikkiä tarkoittaa:
- rahaa säästyy
- vähemmän (ilmasto)päästöjä
- ruokaturva vahvistuu

#### FoodWasteEU #FLWDay #Ruokahävikki ranslate post





# Publication of new EU food waste data (2021)





# **Special edition of the Hub's newsletter**



By Zachraň jídlo

Save the Food organizes online campaign and September Against Food Waste challenge in Czechia



By Ministry of Climate Action, Food and Rural Agenda (Government of Catalonia)

CATALONIA SAVE FOOD: Catalan awareness campaign to fight food losses and food waste





The annual campaign "Respect food completely!" in Estonia



Ending food waste in Australia Solutions to prevent, reduce & transform Australia's lood waste.

Thurs 28 Sept, 10:30am AEST **Register via Zoom** 

By Stop Food Waste Australia

**IDAFLW** Webinar Too good to waste: Ending food waste in Australia'



By REGAL NORMANDIE / France -Normandy

Annual meeting in Normandy for the food waste reduction



Good Food Festival "Snip Party" in Braunschweig, Germany





# Lunch debate in Brussels organized by FAO and UNEP

- Roundtable on actions to reduce food loss and waste – coffee table-style discussion with concrete examples @ BE-HERE sustainable village
- Speakers from the European Commission, UNEP, FAO, Belgian Federal Parliament, Brussels Environment, the European Economic and Social Committee, Soft Drinks Association



You have indeed showed that #EveryPlateCounts! ..... //





# Public event by the Representation of the European Commission in Belgium

@BIGH Aquaponic farm in Brussels

- A debate on food waste with representatives from international organisations and Belgian civil society at the Brussels Aquaponic Farm
- Visit of the farm
- Zero waste and "recycled" food cooking demonstration by the chef Isabelle Arpin
- Film screening





# Thank you

