

GrAins

Taste the waste:
understanding food waste



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1,3 BILLION TONS OF FOOD



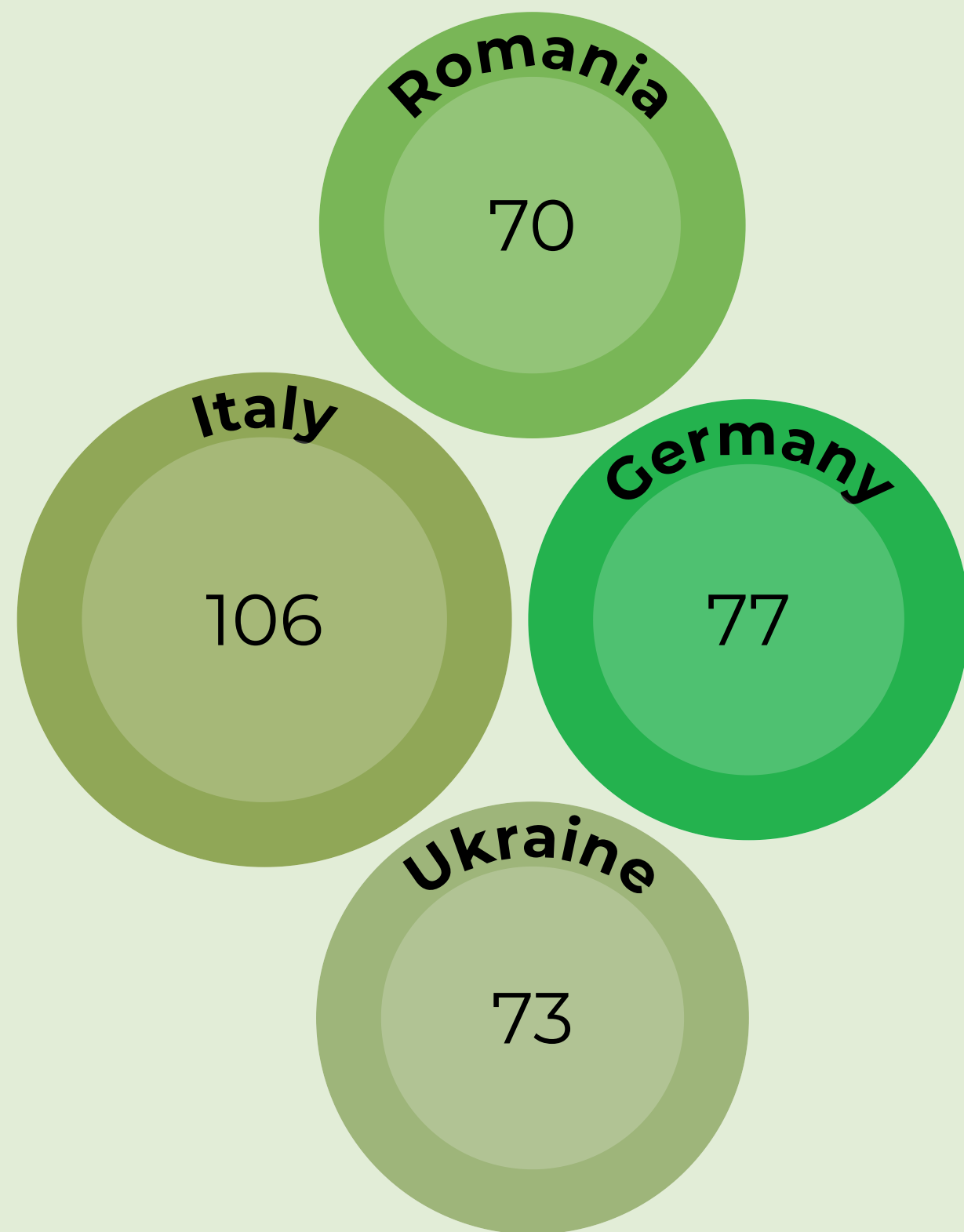
1,3 BILLION TONS OF FOOD





FROM FOOD TO WASTE: Defining the Essentials





Food waste in a european comparison

FOOD WASTE PER CAPITA

2024 IN KG





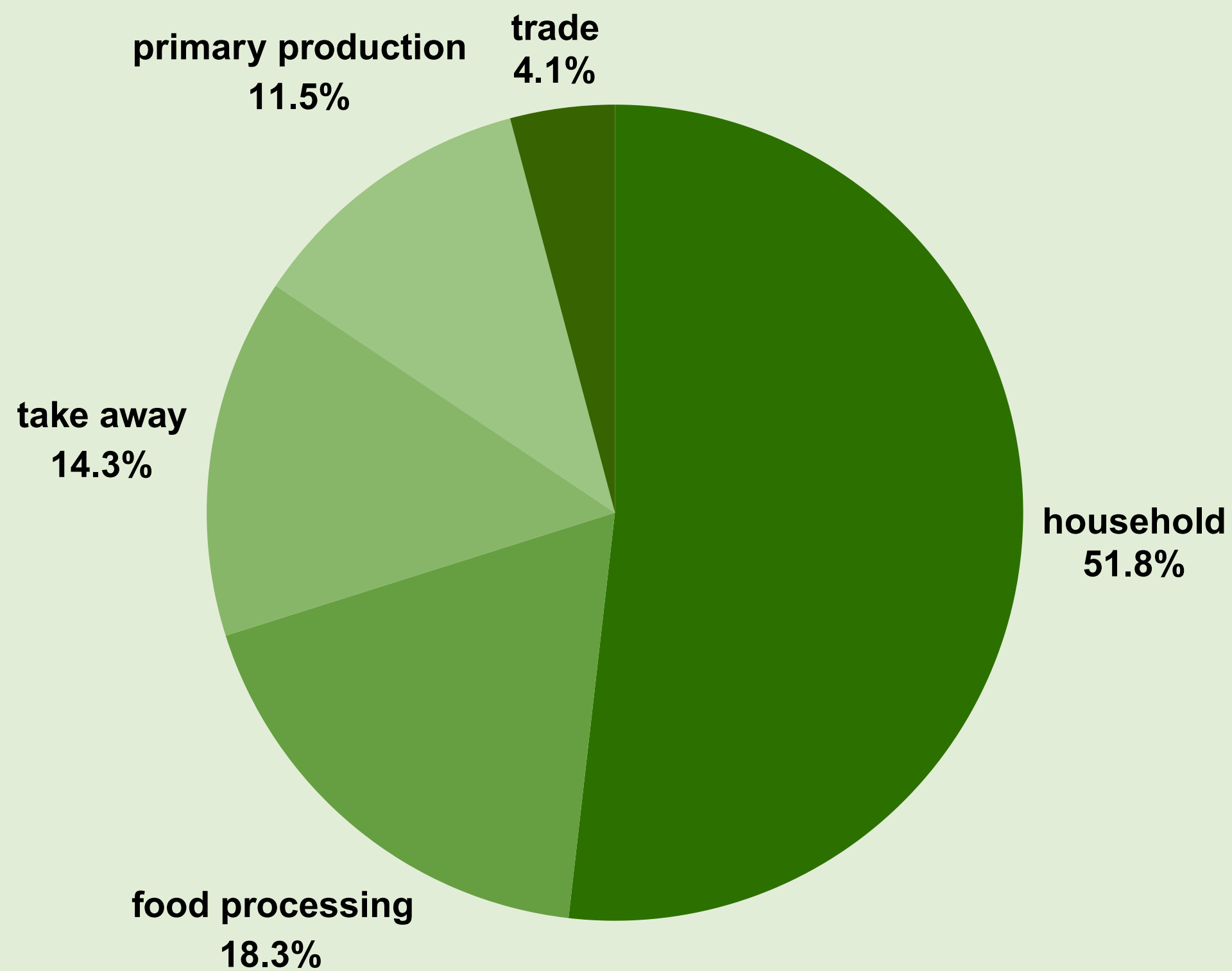
Along the value chain, food loss and waste occur at every stage



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Tracking losses across the value chain



IN GERMANY



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FOOD LOSS IN PRODUCTION / HARVEST

- left in field e.g. due to surplus, cancellations, produce which won't meet expectations
- disease/injury
- poor harvesting techniques
- potential for avoidance is low





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- disease/injury
- poor harvesting techniques
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- agricultural surplus production
- overproduction to meet demand
- mainly in high-income countries
- potential for avoidance is high



FOOD LOSS IN POST-HARVEST

- cleaning and drying losses
- pest and disease infestation during transport or in storage





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- pest and disease infestation during transport or in storage



Prevention potential:

- low in industrial nations
- high in poor countries



FOOD LOSS IN PROCESSING

- occur during industrial or domestic processing through sorting, washing, cutting, peeling, etc
- technical reasons in production
- internal quality assurance and overproduction





FOOD WASTE IN RETAILING

- occur during marketing
- can be attributed to marketing and consumer expectations regarding the freshness, availability, appearance and texture of the food



potential for avoidance is high



INDIVIDUAL BEHAVIOR IN A CULTURE OF ABUNDANCE



Overconsumption Culture



Lack of Awareness



Deep-Rooted Habits



INFLUENCE OF FOOD PACKAGING ON THE QUANTITY AND TYPE OF FOOD WASTE





Nation-Specific Differences



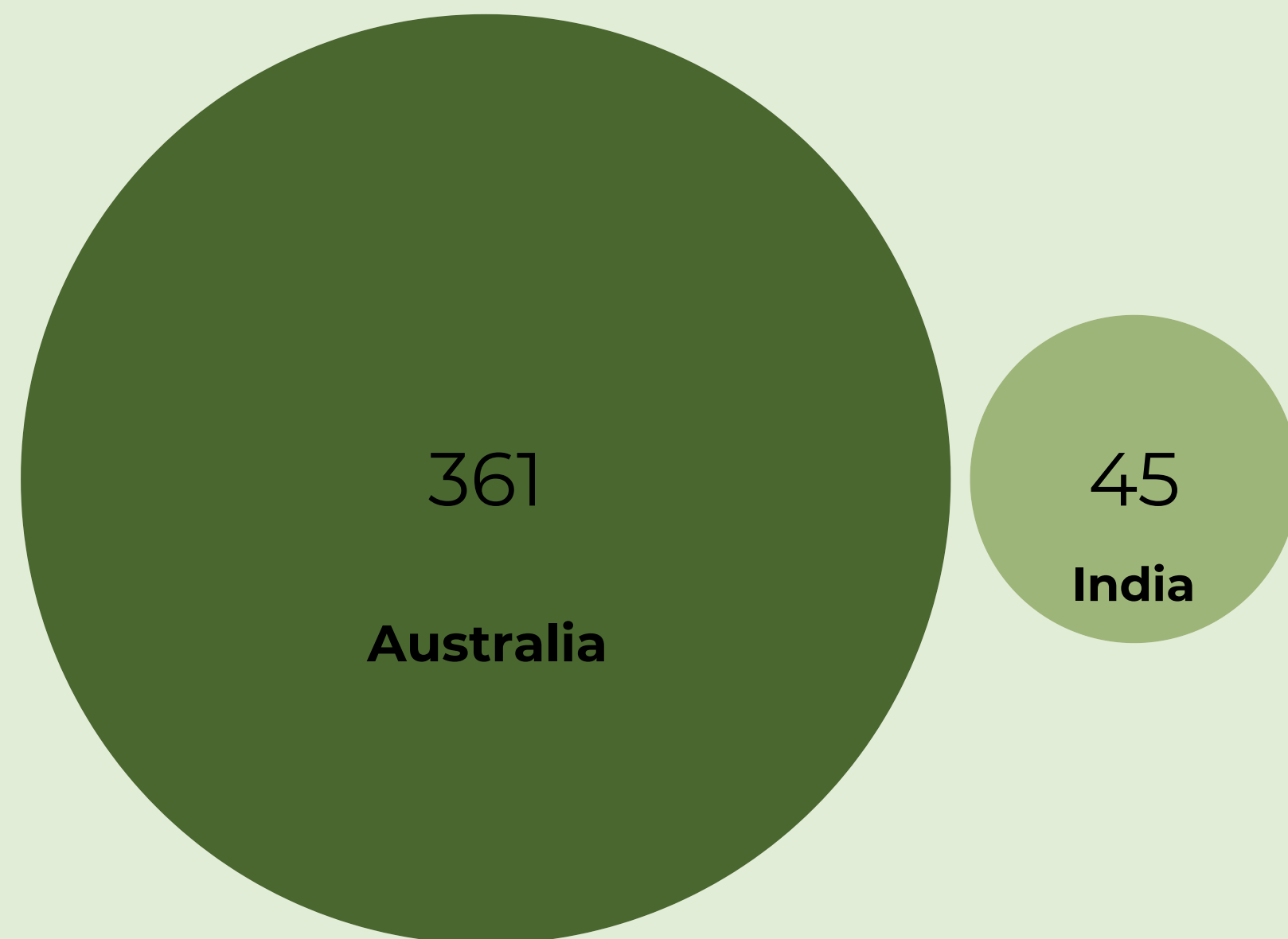
**INDUSTRIAL NATION:
AUSTRALIA**



**DEVELOPING COUNTRY:
INDIA**



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Global perspective on food waste

**FOOD WASTE
PER CAPITA**

2018 IN KG



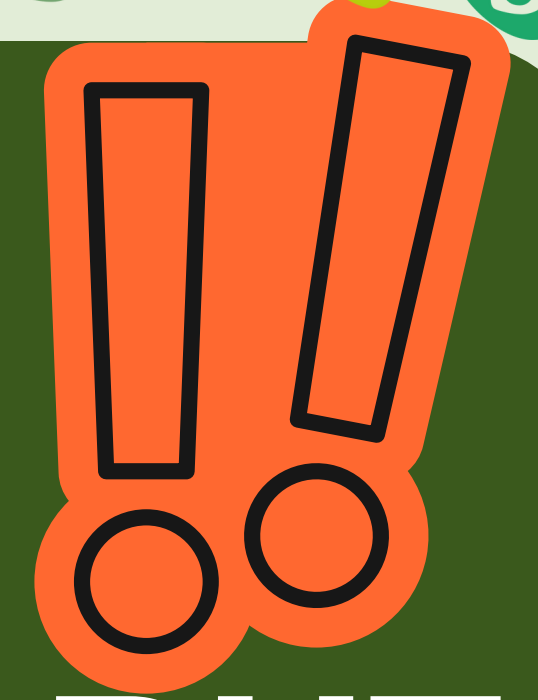
Global Food Production and Worldhunger



INEQUALITY IN DISTRIBUTION!

Sufficient Global Food Production: Enough food is produced worldwide to feed the global population.

Impact of Food Waste: Food wasted in one region, especially in international markets, affects food availability in other regions.

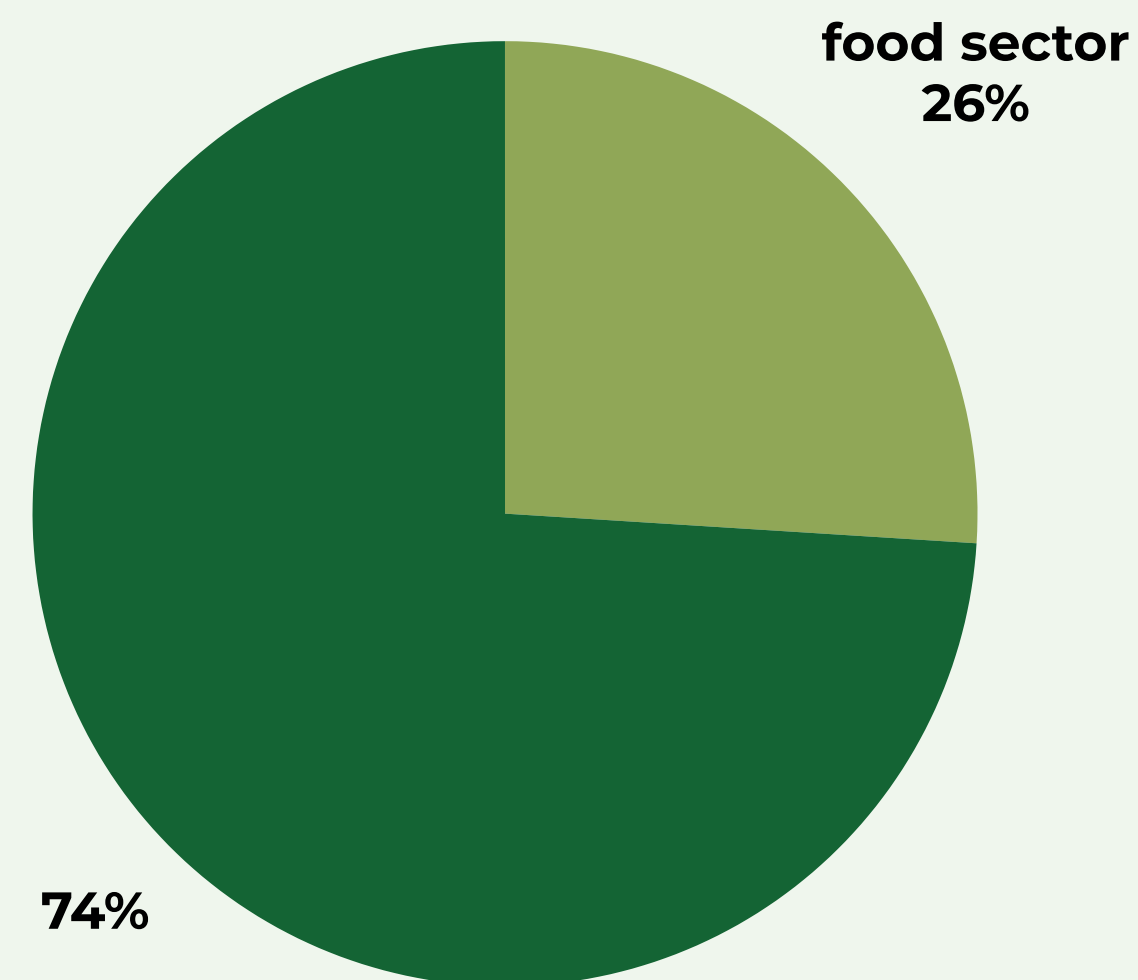
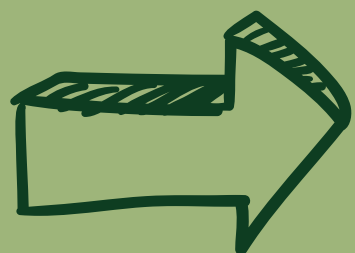


**HUNGER IS NOT A
PRODUCTION PROBLEM BUT
A PROBLEM OF
DISTRIBUTION AND POVERTY**



IMPACT ON THE ENVIRONMENT

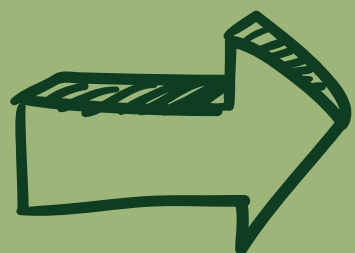
The food sector is estimated to be responsible for about one-fourth of global greenhouse gas emissions



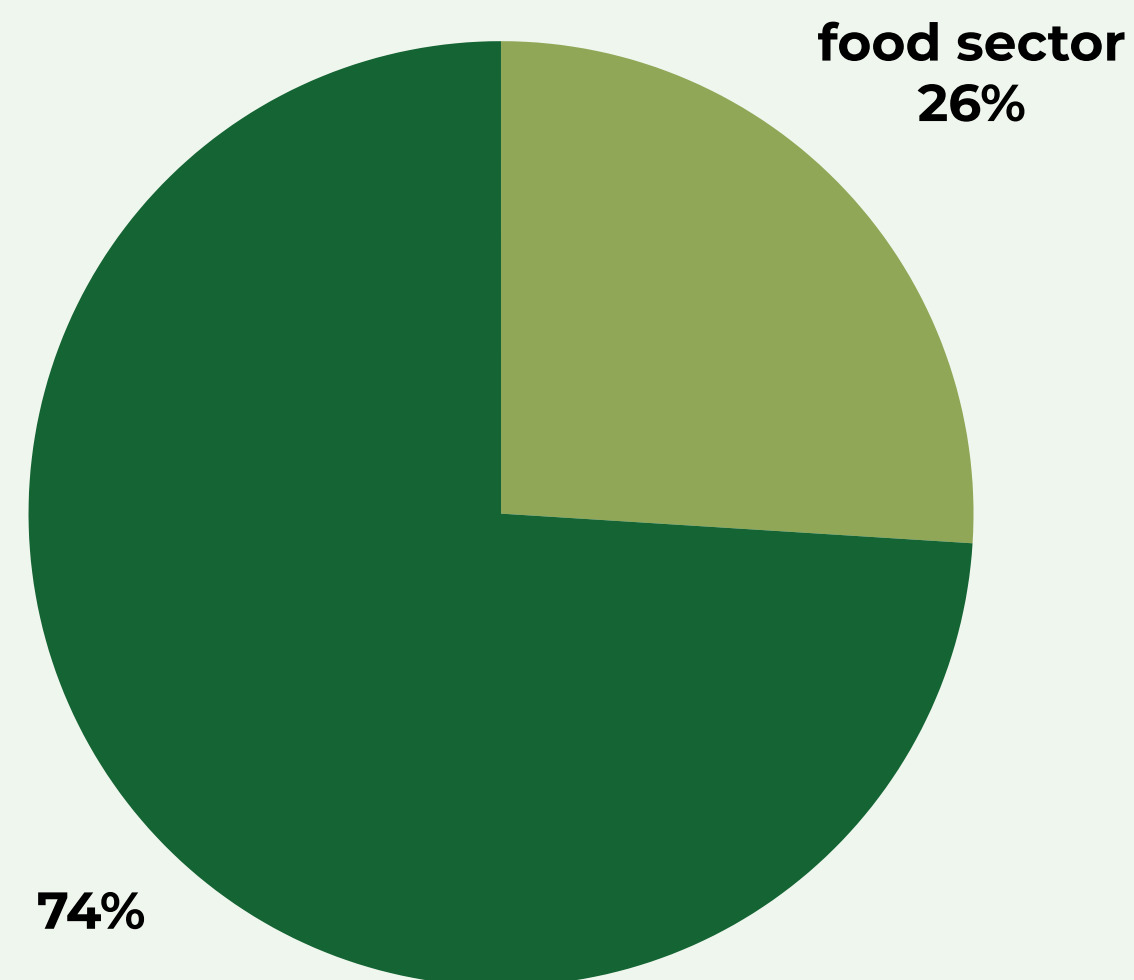


IMPACT ON THE ENVIRONMENT

The food sector is estimated to be responsible for about one-fourth of global greenhouse gas emissions



6% emission is from food that is never eaten

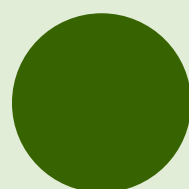




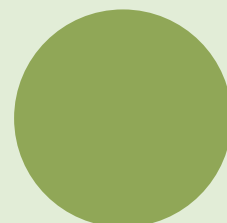
THE CO₂ IMPACT OF WHAT WE EAT



0,3



0,6



1,0

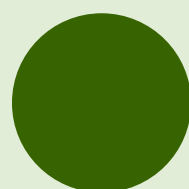
[KG CO₂-EQ. / KG FOOD]



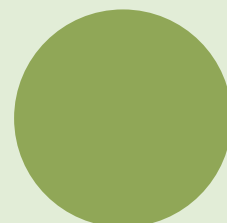
THE CO2 IMPACT OF WHAT WE EAT



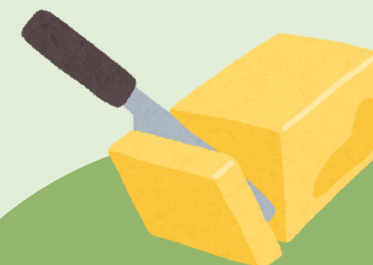
0,3



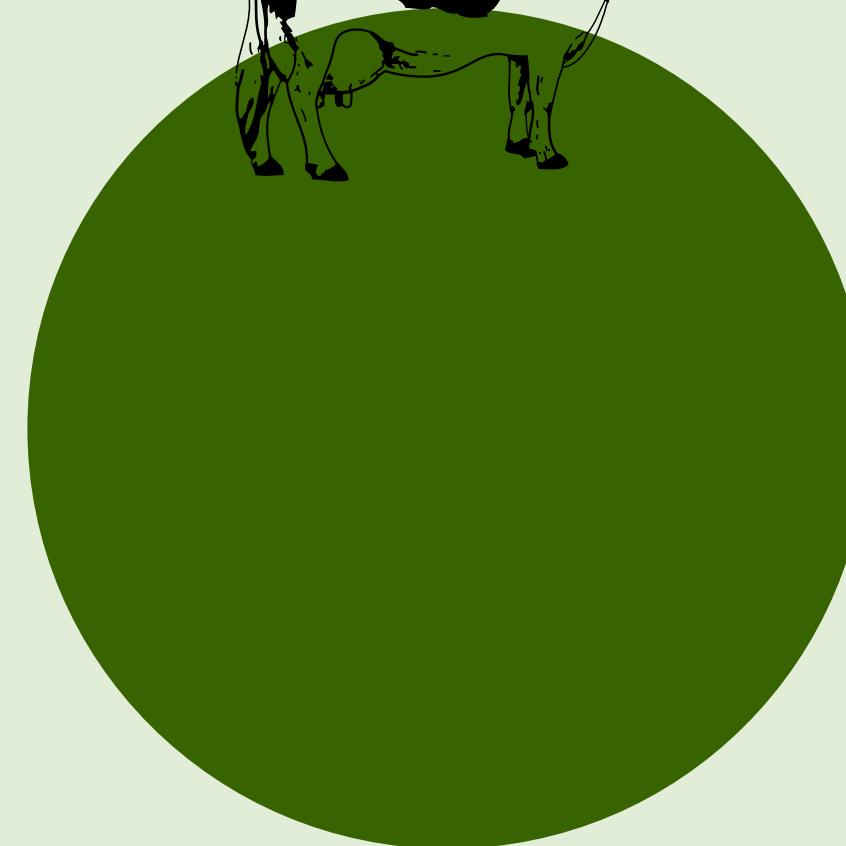
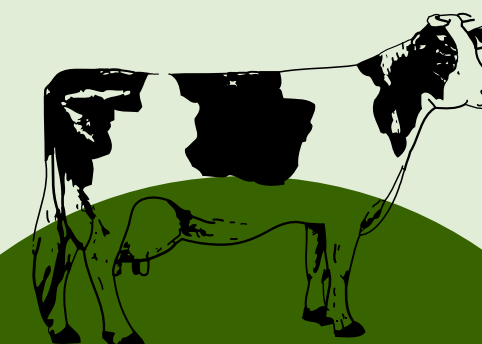
0,6



1,0



11,5



13,6

[KG CO2-EQ. / KG FOOD]



Reducing food waste is a global necessity!



Reduce global food loss and waste by 50%



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Strategies to achieve Mission 2030

- Education and cooperation across the food chain
- Share food waste data
- Financial support for innovation; develop packaging solution
- Clear and consistent implementation of "use by" and "best before" labeling regulations
- Strengthening agriculture into the circular economy





FOOD WASTE IN GERMANY AFTER JOINING AGENDA 2030



2015: ~11,68 million tons
2021: ~11 million tons

**NO SIGNIFICANT REDUCTION IN FOOD
WASTE IN OVER SIX YEARS!!**

1,3 BILLION TONS OF FOOD

food waste exacerbates
global hunger and
environmental issues



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the most affected are
not those responsible
for the problem

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affluent societies are
responsible for higher food
waste

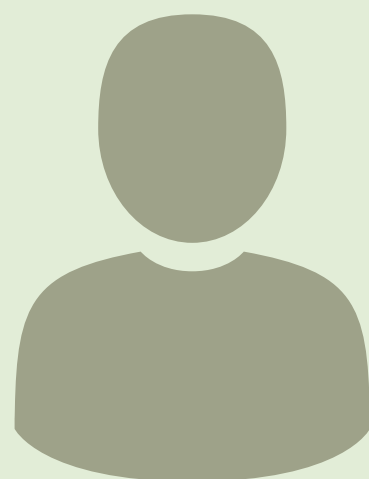


TOGETHER AGAINST FOOD WASTE! 🌽



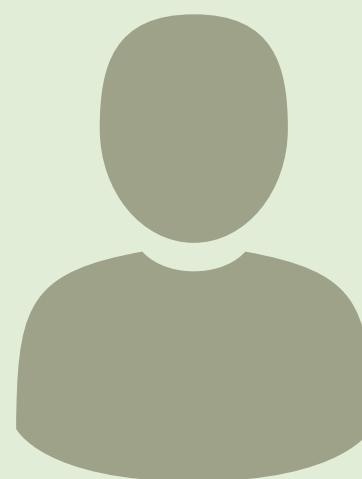


CONTACT DETAILS



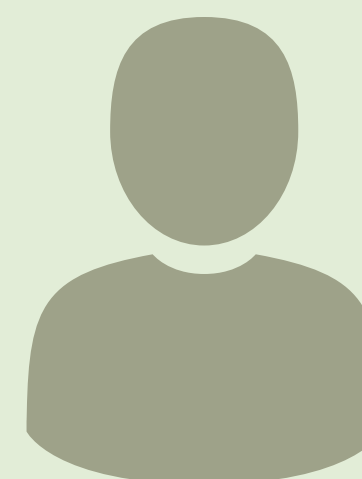
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[0] Visualizations and presentation created with Canva

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