

Tracking Progress and Delivering SDG 12.3

Clementine O'Connor, Paris Food Waste Measurement Workshop 28 November 2023



An estimated 931 million tonnes of food was wasted in 2019.



28% of the world's agricultural area is used to produce food that *will never be eaten*

We come to this problem from several entry points...



Environmental:

Food loss and waste generates 8-10% of global GHG emissions. Particularly large source of methane.



Economic:

Food loss and waste estimated to cost upwards of **\$940 Billion** per year

Humanitarian:

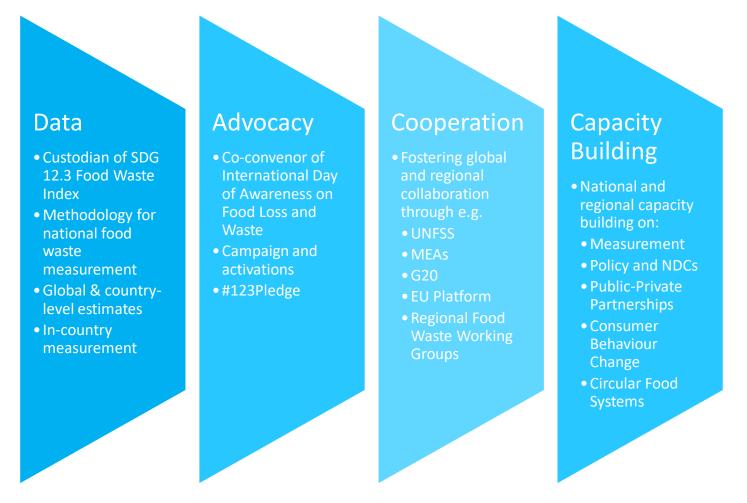
Food being wasted, despite an ongoing crisis of hunger. In 2022, **900 million people** faced severe food insecurity.



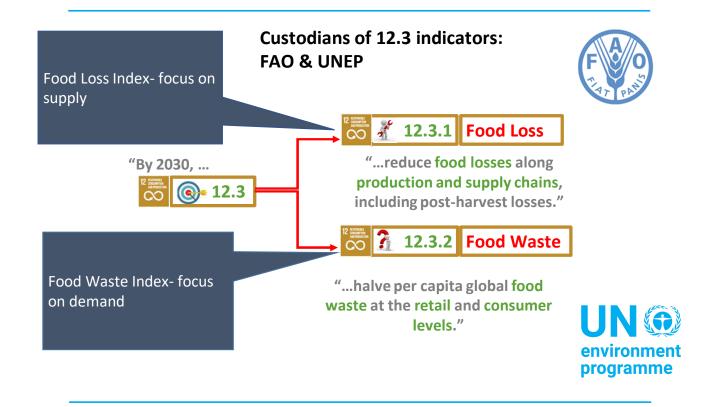
SDG 12.3: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

UNEP's Role delivering Sustainable Development Goal 12.3

Mandated by United Nations Environment Assembly Resolution 4/2



Tracking Progress on SDG 12.3





Food Waste Index Report

- UNEP custodian of food waste indicator
- UNEP Food Waste Index Report 2023 to be launched at COP 28 with new global data
- Most comprehensive assessment of available national and global food waste data, and provides guidance on measurement
- Food waste data and measurement remains limited, yet it is critical for targeted action

FWI 2021 Key Finding:

Global household food waste = 74 kg / person / year

KG ka ka ka ka ka ka ka ka ka KG КG KG KG



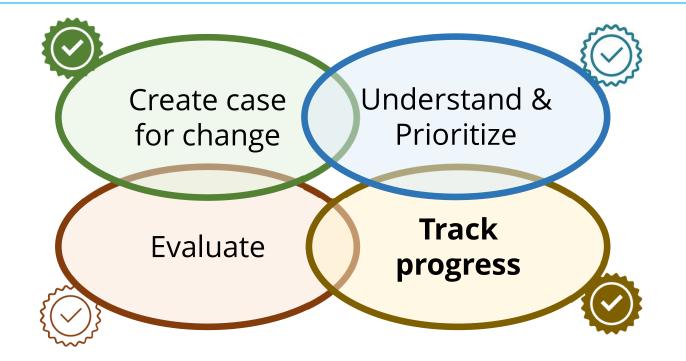
FWI 2021 Key Finding:

Data suggests food waste is a problem, everywhere

Household food waste 2019, organized by World Bank country income group

| Income group | Average, kg / capita / year | |
|---------------------|-----------------------------|--|
| High-income | 79 | |
| Upper middle-income | 76 | |
| Lower middle-income | 91 | |
| Low-income | Insufficient data | |

What does measuring food waste under SDG12.3 achieve?



Based on section 2.1 of <u>Technical Report on FW measurement</u>, Commission for Environmental Cooperation



UNEP hosts Regional Food Waste Working Groups

Africa West Asia **Asia Pacific** Latin America & Caribbean Australia Bahrain Ghana Argentina Mauritius Cambodia Brazil Jordan China Colombia Lebanon Nigeria South Africa Costa Rica Palestine India Tanzania Indonesia **Dominican Republic** Qatar South Korea Mexico UAE Thailand Uruguay

Participants by Region

GO4SDGs Wrop

Four key approaches for tackling food waste at scale



Consumer behaviour change programmes

- Enabling environment
- Awareness campaigns
- Piloting interventions
- Amplification through local government and businesses



Circular food systems transitions

- Separate collection of food waste
- Support for charitable redistribution
- Innovation and circular business models
- Composting/recycling infrastructure



Public-Private Partnerships

- Sector-by-sector engagement
- Voluntary targets
- Guidance on measurement and action
- Reporting

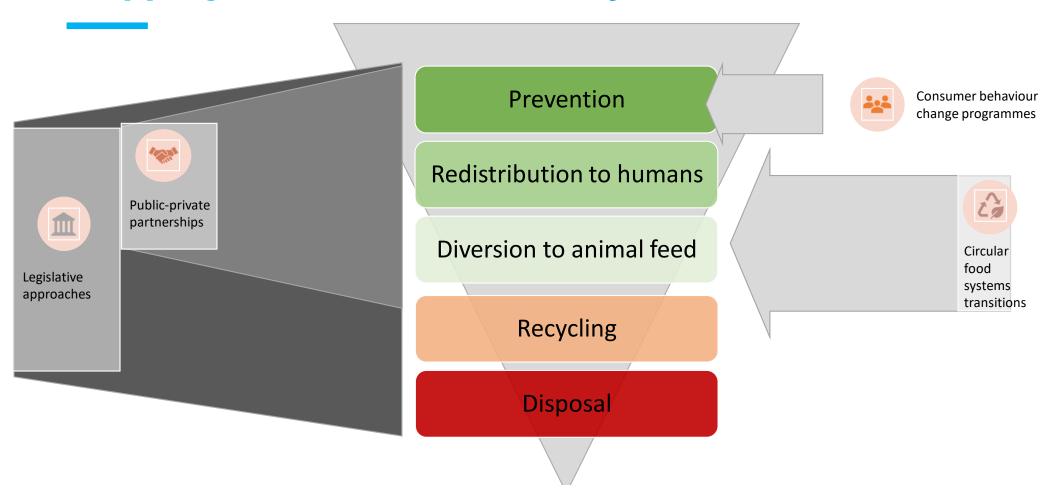


Policy & NDCs

- Waste Policy
- Economic instruments
- Food donation legislation
- Reporting requirements



Mapping to the waste hierarchy



International Day of Awareness on Food Loss and Waste

56



SAVING THE SCRAPS:

REDUCING FOOD WASTE IN THE KITCHEN

EDIBLE

Student Name:

Summary: Valuing every bit of the food that has been produced means taking it to its full potential, making every bite a delight. This very approach has given us some of the world's most delicious, iconic dishes. Think about French toast, Italian ravioli, fried rice or pickles, but also many more local traditional ones. They all are creative responses to reducing waste, honoring the farmer's work and nature while reducing cost. In this lesson, you will learn about food waste and then try making some recipes utilizing ingredients that might have otherwise been wasted.

UN @ environment programme

Time: 20-40 mins (longer if completing recipes. See recipe directions for

details.)

Materials:

- Vegetable Stock Lesson (attached below)

Written in partnership with UNEP | www.edibleschoolyard.org | www.unep.org

Vocabulary:

Food Waste: the food that is grown and produced but never consumed.
Togante: food grown or made without the use of synthetic chemicals or genetically engineered seeds



Thank you

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

