

# Fact Sheet: Food Waste in West Asia

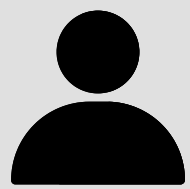


Globally, there was almost **a billion tonnes of food waste** in 2019: 61% from households, 26% from food services and 13% from retail.

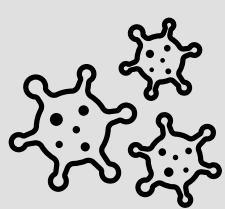
**Household** food waste estimations in West Asia range from **75 to 163 kg/cap year**.

**33%** of survey respondents said their **food waste increased since COVID-19**.

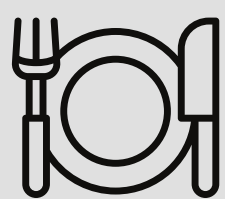
**200 participants in 10 countries in West Asia took an online survey in 2020:**



89.8% of respondents use the expiry date as an influencing factor in the disposal of food items at home.



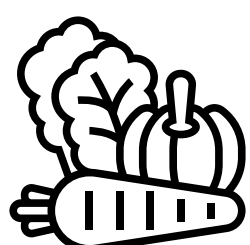
67% of respondents reported “no change” or “decreased” food waste generation since the start of the COVID-19 pandemic; however, around 33% answered that their food waste generation increased.



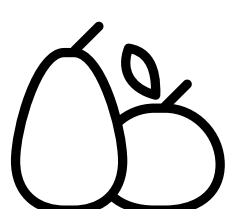
Respondents frequently eat everything that they prepare at home, a practice that has increased since the start of the pandemic (from 63% - 72%).



When people were asked about the use of leftovers in their households, figures reported an increase from 42.1% - 49.7%.



Among the different fresh food categories, fruits, vegetables and salads were reported as the most frequent contributors to food waste generation (20.5%).



When asked whether they would buy imperfect or blemished produce, even if the prices of these items were lower, only 16% of respondents agreed.

The State of Food Waste in West Asia report was commissioned by the United Nations Environment Programme West Asia Office.