

FACTS ON FOOD WASTE IN BANGKOK



Food waste is the largest source of waste, making up 45% of overall waste generated in Bangkok in 2020. This fell from its peak at 53% in 2018.



Between 2003 and 2018, food waste increased by 100% from 2,860 tonnes per day in 2003 to 5,669 tonnes per day in 2018.



In 2018, the local government could manage only 28% of food waste. While the city produced 5,669 tonnes per day of food waste, the disposal capacity was at 1,600 tonnes per day (mainly composting).





Limited promotion on food waste management good practices and disposal guidelines.



LACK OF HOUSEHOLD FOOD WASTE MANAGEMENT Lack of meal planning, over-consumption, and limited separation efforts.

LACK OF EXTENDED RESPONSIBILITY

Responsibility shifted to collectors once food waste is disposed by businesses.



ECONOMIC AND COMPETITIVE CONDITIONS

Businesses' focus on profitability means less action on waste management.

7 RECOMMENDATIONS FOR FOOD WASTE MANAGEMENT

Consumer food waste problem is complex, which means there are not "silver bullet" solutions, but rather a set of different measures.



ACCELERATING FOOD WASTE UTILIZATION SYSTEM

Assess size and technology for waste distribution, increase effectiveness of disposal methods, such as composting. INCREASE ROLE OF PRIVATE SECTOR Build cooperation, increase role in developing action plans and distributing responsibilities operators and sectors.

PROMOTE TECH AND INNOVATION Bolster technology that enables connection between relevant business operators.



Information in this infographic is based on the Bangkok city case study as part of the UNEP project:

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"Build Back Better: Using Green and Digital Technologies to Reduce Food Waste at Consumer Level