



Food and Agriculture Organization of the United Nations

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**Theme 2023 : Warding off the threat of waste for the sake of humankind
Reduce Food Waste**

Dear delegates,
Dear ambassadors,

Since its creation on the 16th of October 1945, the Food and Agriculture Organization has always pursued the objective of defeating hunger and achieving food security for humankind by means of international debates. Gathering today 197 countries, the FAO continues its mission working in 130 countries with the national and local authorities in order to make sure everybody has access to proper and healthy food.

During this 2023 edition, the FAO will concentrate its efforts on finding efficient ways to manage and reduce food waste.

What is the issue concerning the reduction and the management of food waste ?

Food waste represents today one of the major issues the world has to face as all countries without any distinction of wealth are concerned, that is to say no one is spared. Indeed, today, 811 million people around the world suffer from hunger, including millions of children who are victims of serious under-nutrition. To this, we can add the two billion people that suffer micronutrient, vitamin or mineral deficiencies. However, at the same time 17% of the global food available is thrown away, representing more than one billion

tons of waste that can not be redistributed to the ones in need . That food waste not only impacts human society but also the economies and the environment. In fact, food waste costs the global economy more than one trillion dollars constituting a real money pit and fragilizing some companies and farms as they are not able to sell their productions and must throw them away. It also participates in the fueling of global warming with lots of greenhouse gas emissions and an increasing pressure over lands and natural resources such as water used to produce food that would then be lost.

Examples of engagements :

- In September 2022, Ingka Group, IKEA's largest retailer, became the world's first major company to cut food waste in half, having done so across all its IKEA restaurants in 32 markets, saving \$7 for every \$1 invested in programs to combat food waste.
- Many retailers in the UK now include storage advice on food packs (such as "Store in the fridge") and give customers menu cards with ideas for cooking the produce or foods they purchase. Some are also removing "Best before" date labels from fruit and vegetables, which can help consumers avoid throwing away food that is still perfectly edible.
- new apps like Mausam (which is published by India's Ministry of Earth Sciences), to improve consumers' gardening skills, using weather forecasts and radar images; or tools for better schedule harvesting.
- For example, bar coding is being used to track food's transportation journey, so managers can know where a product has been, for how long, and in what temperatures and conditions. This allows retailers to more accurately label and handle food to maximize shelf life, while also providing traceability in the event of a recall.

Key issues to lead you in your resolutions :

- How can we salvage food which is about to be thrown away and in which way can we reuse it ?
- To what level can we act in order to avoid food waste (production, consumption...)?
- How can we help companies and farms to manage their productions with the objective of reducing food waste ?

To fuel your researches in order to reduce food waste :

-The role of Households, Restaurants, Retailers, Producers, Food distributors, Processors and manufacturers, Governments and policymakers .

<https://www.wri.org/insights/reducing-food-loss-and-food-waste>

-The Big picture by Harvard students.

<https://www.hsph.harvard.edu/nutritionsource/sustainability/food-waste/>

-Reducing food waste at the scale of individuals.

<https://www.bbcgoodfood.com/howto/guide/how-reduce-food-waste>

-Graphs and recap of Scientific American.

<https://www.scientificamerican.com/article/massively-reducing-food-waste-could-feed-the-world/>

-The recap of the UN.

<https://news.un.org/en/story/2021/09/1101532>

-The numbers at stake.

<https://www.fao.org/platform-food-loss-waste/flw-data/en/>

-How people are helping and fighting against food loss .

<https://foodrescue.us/>

-The EU's position.

https://food.ec.europa.eu/safety/food-waste_en

-Consumption advice from the US Agency

<https://www.epa.gov/recycle/preventing-wasted-food-home>

Dear Delegates and Ambassadors, we are looking forward to your resolutions. We wish you good luck in your research and writings. May the force be with you !

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