

General Assembly Food And Agriculture Organization

Sponsors:

Signatories:

Topic: "Reduction and management of food waste"

The Indonesian delegation,

Aware of the urgent need to take action to reduce food waste and its fundamental importance to the achievement of the Sustainable Development Goals , in particular "Sustainable Development Goals 2" which aims to eradicate hunger, ensure food security, improve nutrition and promote sustainable agriculture,

Aware also that on a global scale, between 30 and 40 percent of food intended for human consumption is not consumed. With over 800 million people going hungry every day, the scale of food loss fills many of us with a deep sense of anguish,

Recalling the commitments made at the World Summit on Sustainable Development in 2015, where world leaders agreed to strive to halve food waste by 2030,

Acknowledging the commitments of the High-Level Political Forum on Sustainable Development Goals, where reducing food waste was recognized as a key priority for sustainable development,

Recognizing the need for concerted international action to reduce food waste at all stages of the food chain,

Aware of the essential role of partnerships in meeting this complex and difficult challenge, which requires coordinated and concerted action at all levels,

Considering the significant progress made in raising awareness and mobilizing governments, businesses, civil society and citizens worldwide to reduce food waste,

Bearing in mind the commitments made by United Nations member states as part of the 2030 Agenda for Sustainable Development, in particular Objective 12.3, which aims to halve food waste by 2030,

Recalling the agreements and commitments made by governments, businesses and international organizations to step up efforts to prevent, reduce and recover food surpluses, aligning their policies and practices with sustainable development goals,

Keeping in mind, the initiative of many retailers now includes storage advice on food packaging and provides customers with menu cards with recipe ideas for cooking the products or foods they buy. Some are also removing "best before" expiration date labels from fruit and vegetables, which can help consumers avoid throwing away food that is still perfectly edible,

Congratulating the Ingka Group, IKEA's largest retailer, on becoming the first major company in the world to halve food waste, having done so in all its IKEA restaurants in 32 markets, saving \$7 for every \$1 invested in food waste programs,

Thanking the initiatives of countries, companies, organizations and international players already working to reduce food waste around the world, and recognizing the need to increase these efforts and share best practices,

Recalling the close links between food waste and other global challenges such as poverty, climate change, food security and the sustainability of natural resources, underlining the strategic importance of reducing food waste in achieving the United Nations Sustainable Development Goals,

Noting that food waste has adverse consequences for the environment, the economy and food security,

Noting with regret the insightful but damning 2011 report published by the Food and Agriculture Organization of the United Nations. The Food And Agriculture Organization study estimated that around a third of the world's food is wasted each year. This amounted to a staggering 1.3 billion tonnes, worth almost 1,000 billion dollars,

Deploring Eurostat's 2023 study stating that In the European Union, over 58 million tonnes of food waste (131 kg/inhabitant) are generated annually, with an associated market value estimated at 132 billion euros,

Deploring one more time the assessment of progress made worldwide to reach the Objective 12.3, by 2023, the ambitious goal of halving food waste still seems out of reach in all regions of the world,

Highlighting the environmental cost of food waste on an international scale ; it is estimated that food waste generates 8-10% of global greenhouse gas emissions. What's more, with a carbon footprint of around 3.3 billion tonnes of CO₂, carbon dioxide, food waste is a major contributor to climate change,

Highlighting in particular the FAO report, according to which the United Nations has set a target for reducing food loss and waste as part of the 17 Sustainable Development Goals , known as Sustainable Development Goals target 12.3,

Reaffirming target 12.3 calling on the world to halve food loss and waste by 2030,

Welcoming the commitment of Champions 12.3, an international coalition of 30 senior leaders from government, business and research, seeking to motivate the global community to do more to tackle the problem,

Recognizing the 10x20x30 Initiative which has been launched by Champions 12.3 to bring together 10 of the world's biggest food retailers and providers, each engaging with 20 of their priority suppliers to halve rates of food loss and waste by 2030,

Taking into account the "Food Recovery Hierarchy" chart provided by the Environmental Protection Agency to explain ways of managing surplus food,

Considering the principles set out in the Constitution of the Food and Agriculture Organization of the United Nations,

Recalling target 12.5 of Sustainable Development Goals , which aims to ensure sustainable consumption and production patterns, including the reduction of food waste, it calls for "By 2030, significantly reduce waste generation through prevention, reduction, recycling and reuse",

Taking into account the new partnership between the FAO and WUWM based on the collection of detailed information on the circumstances of loss and waste at wholesale market level, the development of procedures to improve logistics in urban markets and with suppliers and buyers, while preventing and managing waste throughout the sector,

Bearing in mind the partnership between the FAO and the United Nations Environment Programme in an attempt to calculate more accurate estimates of the amount of food wasted per capita in each country,

Recognizing the Target-Measure-Act approach to reducing food loss and waste. By setting targets and then measuring food loss and waste, making it possible to take appropriate action to halve food waste by 2030,

1. *Calls on* member states to work together to develop and implement national policies aimed at reducing food waste, incorporating measures to prevent, recover and reduce food waste;
2. *Invites* member states to step up efforts to raise public awareness of the challenges of food waste, by setting up food education programs creating a new chapter on food waste in science and by information campaigns, on a dedicated social networking account and in the street, with posters financed by member states and the possibility of making donations ; both aimed at promoting responsible behavior throughout the food chain;
3. *Encourages* the adoption of sustainable agricultural practices, new technologies and food waste management policies aimed at reducing harvest-related losses, improving food preservation and promoting more efficient use of food resources;; for example, by promoting composting;
4. *Provides* financial support to local and international initiatives by member states and through a donation system aimed at reducing food waste, including projects for the recovery and redistribution of surplus food; the money will be donated to NGO's as well as to non-profit organizations;
5. *Supports*, with the cooperation of other states, the financing of initiatives deemed interesting in terms of reducing food waste by private companies or NGOs that are deemed to be interesting in terms of reducing food waste;
6. *Urges* the strengthening of international cooperation by sharing best practices, data published by government websites, in line with their desire to and experiences in the field of food waste reduction, and by collaborating with international organizations and development partners, as well as local businesses, to coordinate efforts on a global scale;

7. *Calls one more time* for regular monitoring and evaluation to measure progress by government services, collecting reliable data on food losses at every stage of the food chain, and putting in place performance indicators to assess the effectiveness of policies and programs implemented; If there is no improvement, the company will be reminded of its commitment;
8. *Calls for* the promotion of the circular economy in the food sector by encouraging the reuse and recycling of food, promoting the design of sustainable products and packaging, and developing innovative sustainability practices. In particular, through food composting. Plastic packaging will then be abolished and replaced by cardboard packaging. Companies will earn bonuses, according to the bonus-malus principle;
9. *Requests for* financial support for the research and development of innovative technologies to reduce food waste, such as mobile applications for tracking expiration dates, vacuum-packing technologies and improved preservation methods;
10. *Strongly condemns* any member country refusing to support the cause to combat food waste;
11. *Proposes*, therefore, to make the dumping of still-consumable food by supermarkets liable to a fine of an amount relative to their quantity, ranging from \$1,000 to \$100,000;
12. *Authorizes* the authorities to carry out monthly checks to ascertain the nature of the waste dumped by supermarkets;
13. *Encourages* member states to introduce fiscal and economic incentives to encourage businesses to reduce food waste, such as tax credits for food donations, tax reductions for waste reduction practices, or financial incentives for investment in sustainable technologies and infrastructure;
14. *Promotes* transparency and traceability throughout the food chain, ensuring access to information on expiration dates and storage conditions, and boosting consumer confidence in food quality and safety. What's more, barcodes can be used to track the transport of foodstuffs, enabling managers to know where a product has been, for how long, and under what temperatures and conditions;
15. Requests member states to assess and take into account the negative externalities associated with food waste, such as environmental, social and economic impacts, in their policies and decisions, using special tools. In particular through the examination of "Life Cycle Assessment" (LCA). These reports will be made public and will be produced by a group of experts from each member state. This will also help to understand the hidden costs of food waste and the potential benefits of reducing it;
16. *Supports* the development of certification programs for food companies implementing food waste reduction practices, in order to recognize and promote good practices and strengthen the private sector's commitment to this fight. This government-awarded certification will give companies greater visibility and authorization for television advertising;

17. *Encourages* partnerships with the catering sector to promote sustainable food resource management practices, encouraging the adoption of appropriate portion sizes, balanced menus and raising customer awareness of food waste reduction. For example, by placing placemats in restaurants, illustrated with texts and images explaining the impact of food waste. Discussion groups between leaders and local restaurants would then be set up;
18. *Requires* each member state to set up a donation system, where each supermarket or restaurant would donate its remaining consumable food to associations such as the French “Solidarité alimentaire” . The food will thus be redistributed to people suffering from precariousness, whether on the street or not. A bonus-malus system of up to \$10,000 introduced by the government will encourage companies to donate.;
19. *Calls* on restaurant owners in all member states to launch food drives, where their still-consumable waste would be donated free of charge to the most destitute and to people suffering from famine. These donations can be channeled through intermediaries such as associations like "Food Rescue Us" . No employees will be hired, as the system is based on the voluntary participation of all restaurant employees ;
20. *Calls for* the creation of new applications to inform consumers about new recipes they can make with their leftover food. As a result, new apps such as Mausam (published by India's Ministry of Earth Sciences) have emerged, aiming to improve consumers' gardening skills using weather forecasts and radar images; or tools to better plan harvests;
21. *Proposes* collaboration between supermarkets and farmers and gardeners. For example, it proposes to set up a composting system based on the following principle: any food likely to be thrown away by a company could be composted, and given to farmers and gardeners who need it. This would produce nutrient-rich compost that could be used to enrich the soil in gardens and flower pots. The same compost could also be sold on the international market. The transport will be the responsibility of the city, which is a stakeholder in the system, and will be carried out by tractor or truck. ;
22. *Requires* municipal composting facilities where anyone can dump their food waste, which would then be composted within 8 to 10 months. We then need to give people incentives, such as reduced waste collection fees for households that compost their food waste, or rewards for communities that achieve composting targets;
23. *Calls on* food companies to use short transport routes and local distribution systems to reduce the distances food travels and minimize the risk of spoilage. In this case, it will be necessary to introduce a new law governing the maximum distance that can be covered and the routes that can be used;
24. *Calls therefore* for improved transport and storage infrastructures to reduce losses during food transport and distribution;
25. *Encourages* regenerative and sustainable farming practices from the outset of production, and promotes the use of innovative farming technologies and methods to optimize yields and minimize losses, such as forest-covered grazing, which integrates trees into grazing land, and can improve the quality and quantity of animal products;

26. *Notes* the importance of providing farmers with education adapted to today's world, and training focused on best sustainable management practices, new harvesting techniques and all that surrounds the food chain in order to minimize losses and food waste. This is why a two-week training course at an accredited center focusing on this type of education is essential for farmers wishing to train or specialize. A certificate will then be issued, enabling them to sell their products on the larger markets that require such a certificate;
27. *Welcomes* supportive policies and regulations at local, national and international levels that encourage businesses and farms to reduce food waste and promote sustainable practices;
28. *Supports* bills currently pending in California, Arizona, Oregon and Colorado on new composting programs and tax credits provided to farmers who donate excess produce to local food banks;
29. *Emphasizes* the need for new school concepts that allow children to create their own meals to avoid food waste directly in the cafeteria , in order to raise children's awareness of food waste;
30. *Encourages* the formation of new small local markets, created by farmers who would sell food at half price since they couldn't sell it in supermarkets because it isn't aesthetically pleasing. Also, supermarkets can sell damaged or nearly-expired products at reduced prices, or offer "half-price" promotions rather than "buy-one-get-one-free" promotions. For farmers who live far from the cities, cab drivers can be called in to take care of transporting the food, and these new employees will be remunerated by the state or on a voluntary basis;
31. *Accepts* to be informed of any international advances on the issue of food waste;
32. *Resolves* to remain actively seized of the question.