What is food waste and loss?

Food loss and waste refer to the decrease in mass (quantitative) or nutritional value (qualitative) of food – edible parts – throughout the supply chain.
Essentially, food that was originally meant for human consumption, but for various reasons is removed from the human food chain, even if it is then directed to a non-food use (feed, bioenergy, etc.)



Consumer consciousness of food wastage has risen dramatically



Source: Capgemini Research Institute, Food Waste Survey, April-May 2022, N=10,000 consumers.

Consumers want organizations to take joint responsibility to reduce household food waste

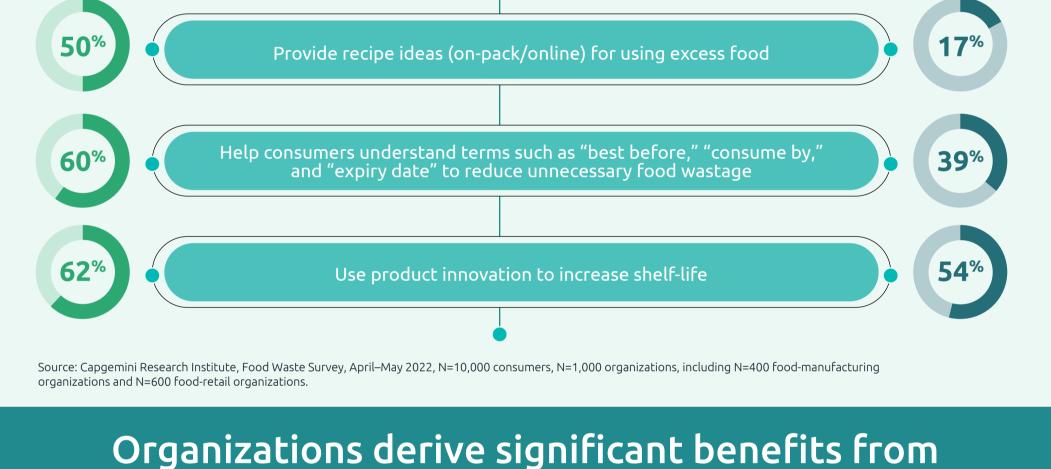
with retailers and food manufacturers, wanting them to curb it.

While consumers themselves feel guilty of wasting food, they also express discontent



Consumers express discontent with organizations' actions on food waste

Organizations that say they take this action Consumers that say they are satisfied with the action



reducing food waste

Financial benefits On average, the cost associated with food waste is around 5.6% of total sales



Downstream supply-chain and consumer-related initiatives

are not priorities

Priority areas for food manufacturers and retailers for food-waste initiatives (top 3 ranked)

44%

43%

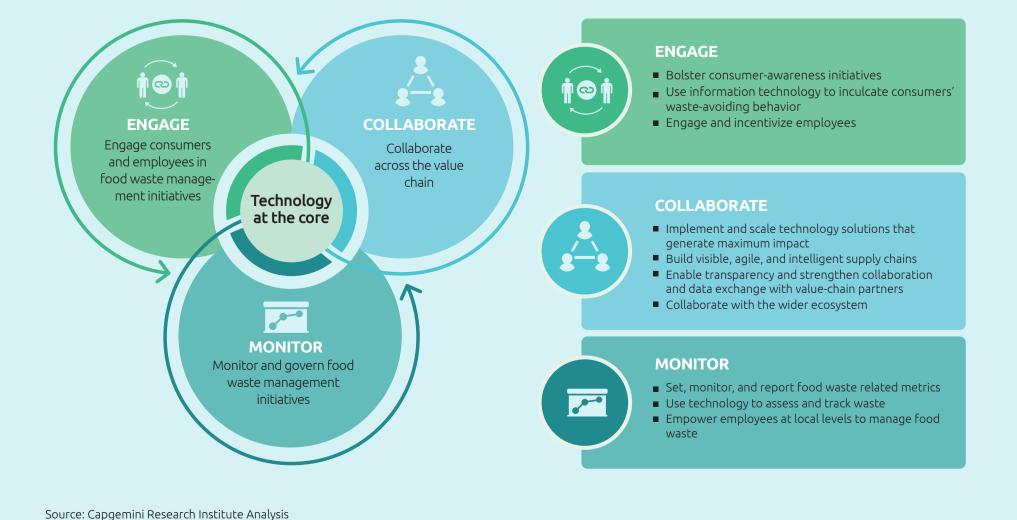
50%

Only 15% of food manufacturing and retail organizations are

on track to achieve their SDG12.3 targets.

Processing and packaging





A three-pronged approach to fighting food waste, powered by technology

Upstream logistics