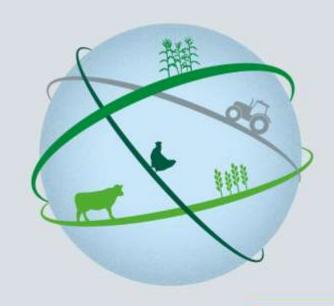




# Quantifying climate change impacts of food loss and waste



Dr Chanjief Chandrakumar





One third of food produced for human consumption is either lost or wasted, annually.

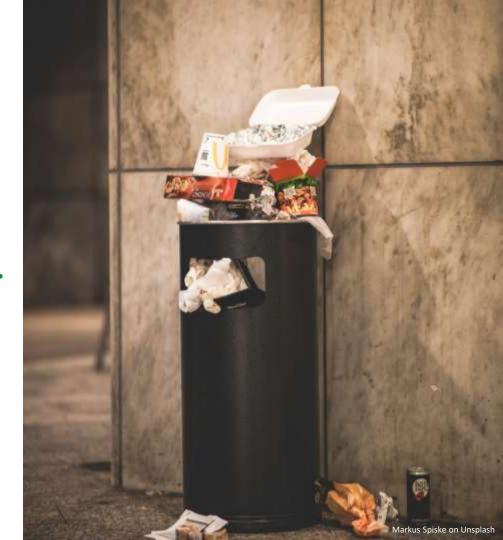
Personally, each of us, wastes around 121 kg of food every year – 74 kg at home.











What does that mean in terms of greenhouse gases and climate change?











Our food system is complex and involves multiple processes and stakeholders.





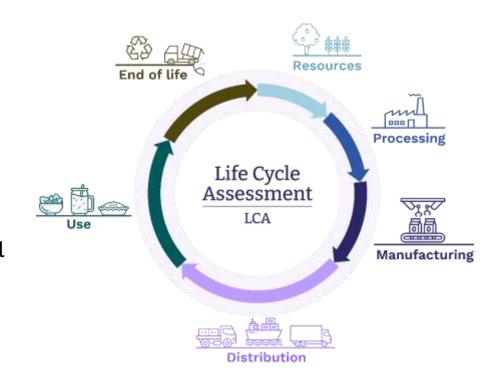






#### Methods

- → Several tools/methods exist to quantify the environmental impacts related to food loss and waste.
- → Life Cycle Assessment (LCA) is one of them.
- → LCA evaluates the environmental impacts of a product through its entire life cycle.











**Hundreds** of LCAs exist from product to global food systems.













#### Beef has the biggest carbon footprint - b--



One Earth Primer

BIBIC





#### Life Cycle Assessment of Food Systems

## And many MORE.

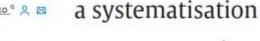
ELSEVIER

Life cycle assessment of food loss and waModelling of food loss within life cycle in the food supply chain assessment: From current practice towards

Yetunde Omolayo a, Beth I, Feingold a, Roni A, Neff b c, Xiaobo Xue Romeiko a 🙎 🔯

Federal Ministry of Food and Agriculture







Some JUICY Insights.











#### Global insights

2.5 billion	Food loss and waste generated annually = 2.5 billion tonnes
<b>4.4</b> GtCO <sub>2</sub> -eq	Total greenhouse gas emissions = 4.4 GtCO <sub>2</sub> -eq
10%	Roughly 10% of all human-caused greenhouse gases are related to food waste and loss
3 <sup>rd</sup>	If food loss and waste were a country, it would be in third place for greenhouse gas emissions behind China and US
1/3	One-third of total global greenhouse gas emissions come from agriculture
1	Food waste is the world's top contributor of methane into the atmosphere







## Regional insights - EU

88 million	Food waste generated annually = 88 million tonnes
<b>170</b> MtCO <sub>2</sub> -eq	Total greenhouse gas emissions = 170 MtCO <sub>2</sub> -eq
10%	~10% of the 88 million tonnes of food waste are somehow linked to date labelling
53%	53% of consumers don't know the meaning of 'best before' labelling
60%	60% of consumers don't know the meaning of 'use by' labelling









# Regional Insights - US

60 million	Food waste generated annually = 60 million tonnes
40%	Food waste is almost 40% of the entire US food supply
975	This is equivalent to every person in America throwing 975 average- sized apples into the rubbish — or landfills
22%	Food is the single largest component taking up space inside US landfills: 22% of municipal solid waste









Food loss and waste is now being targeted globally to reduce resource use and mitigate impacts.











Finding solutions for food loss and waste must be a priority.











We need a range of localised but coordinated efforts at each stage of the agri-food supply chain. Everyone has a role to play.











#### Thank you

### Chanjief Chandrakumar

LCA Team Lead, thinkstep-anz

Chanjief.Chandrakumar@thinkstep-anz.com







