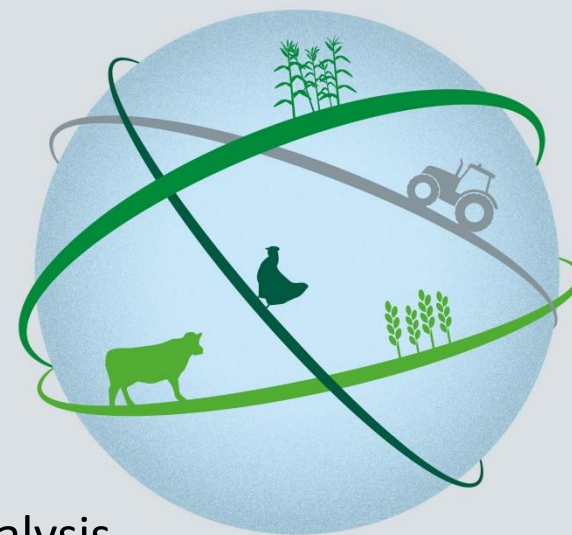


Food Losses in Primary Production – a snapshot



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GFFA Expert Panel No 14, January 19th, 2024

UN accounting of Food Losses in Primary Production

- SDG 12.3 subgoal is to reduce food losses until 2030
- estimated 13 % of total global production lost
- previous data turned out to underestimate losses, direct measurement should be implemented
- pre-harvest and harvest losses not included in Food Loss Index



European Union: Food Losses in Primary Production

- obligatory reporting on food waste in place for EU members
- pre-harvest and harvest losses not accounted as “food”
- legal definition of “waste” very strict – most material in PP goes as “agricultural material”, not as “waste”
- 30 % of European FW from PP and processing (17 mio tonnes/yr)*
- mindset is “natural closed loop” and benefits as fertilizer
- food loss is seen as “problem of Global South”

More than 27% of the produced fruits are not paid to the farmer



11,44% =
Field
losses

16% =
Warehouse
grading
losses

Barriers for food loss prevention

- lack of reliable forecasts of food loss amounts due to dependency on external and natural events
- missing reliable FL data as basis for action
- lack of existing reliable cooperation networks to find alternatives for perishable surpluses
- unclear requirements and expectations of stakeholders including consumers



Innovative solutions targeting losses in early supply chain, examples

- marketing of suboptimal food to fresh market B2B or B2C
- processing of suboptimal, surplus food or food industry by-products to food ingredients or new food products
- gleaning activities & donation & redistribution

Example: Gleaning activities in Europe

- different mindset towards gleaning activities in EU countries
- various initiatives e.g. from Spain, Greece, UK show good practice
- concerns about food hygiene, damage of perennial cultures, legal and contractual aspects can be solved
- redistribution supports fresh food supply to vulnerable groups



Conclusion

- food should be used for its highest possible use → human nutrition → environmental, economic and social aspects
 - ongoing research to discuss definition & methodology and improve data basis
 - more and more business cases demonstrate feasible opportunities supported by technology
- > plenty of unexploited and unexplored potential!

Thank you for your attention!

Collaboration Initiative Food Losses and Waste

