



# Cut Waste, GROW PROFIT<sup>TM</sup>

# **Food Waste in Context**

Claudia Schmidt November 19, 2012

### **Food Chain**

#### Farmers

### Processors/Manufacturers

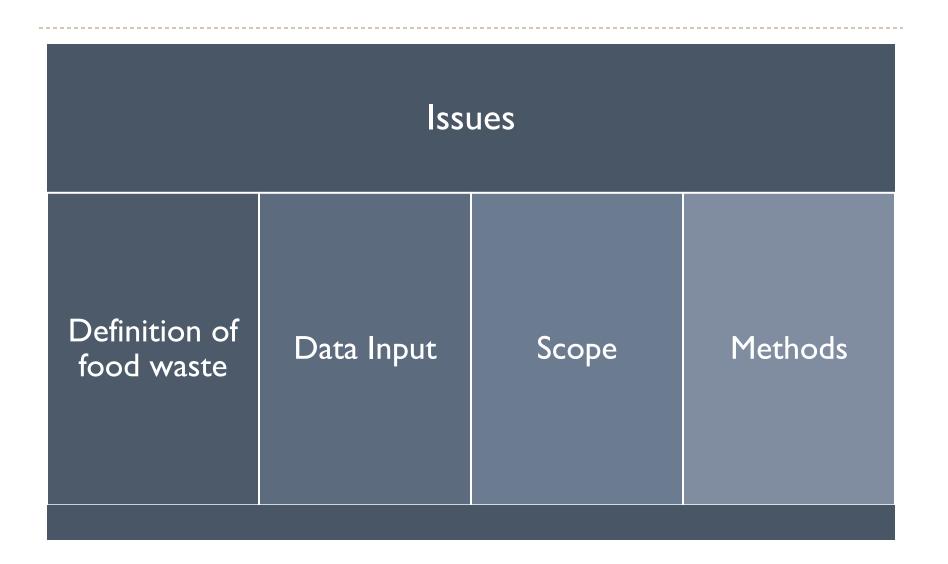
### Foodservice/Rest/Retailers

#### Consumer

## Food Waste

- Globally: I.3 billion tons per year (FAO)
- UK: 3.2 million tons in food and drink manufacturing/ processing sectors (Escaler and Teng, 2011)
- US: \$165.6 billion (2008, Buzby and Hyman, 2012)
- Canada: \$27 billion of food is wasted along the supply chain (Gooch et al., 2010)







## **Challenges in Reducing Food Waste**

- Consumer preferences
  - Fresh, nutritious, affordable products

### Food Waste vs. Preferences







## **Challenges in Reducing Food Waste**

- Consumer preferences
  - Fresh, nutritious, affordable products
  - Portion sizes
- Food "waste" disposal
- Technology/Process and Behavior
  - Business case
- Regulation
  - Fresh Fruit and Vegetable Regulation

#### **Initiatives/Policies**

# **Initiatives & Policies**

- EU
  - 'No Opportunity Wasted' food waste conference
  - European Commission: 2013 White Paper on food waste.
  - Waste Framework Directive: establish Waste
    Prevention Programs by December 2013
- UK Initiatives
- Major Retailers
- Canada and US
  - Waste reduction week in Canada (October)
  - Industry or not-for-profit organizations

### What's next?



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