

# **Saving food from being wasted**

**Sarah Oppenheimer**

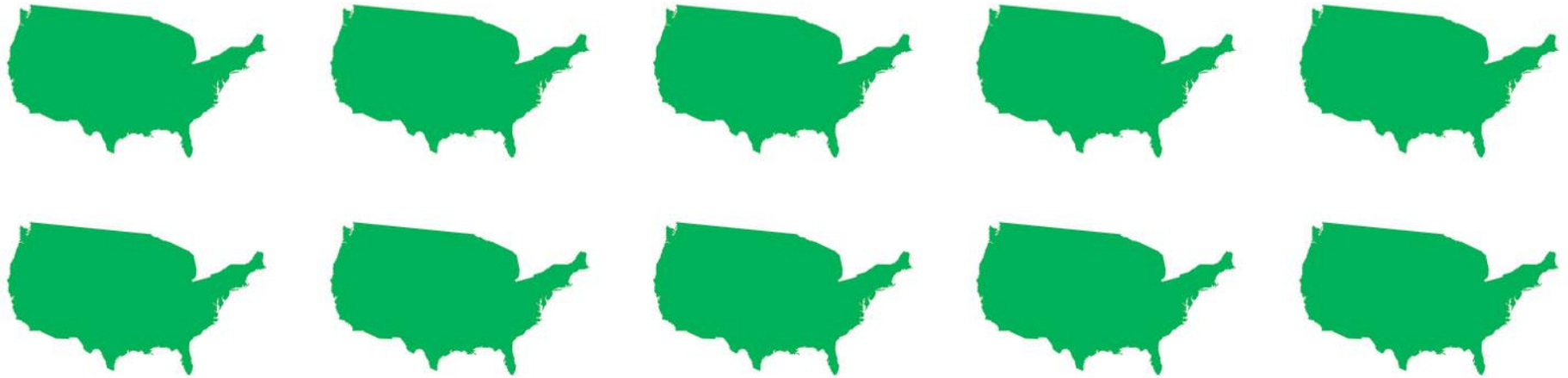
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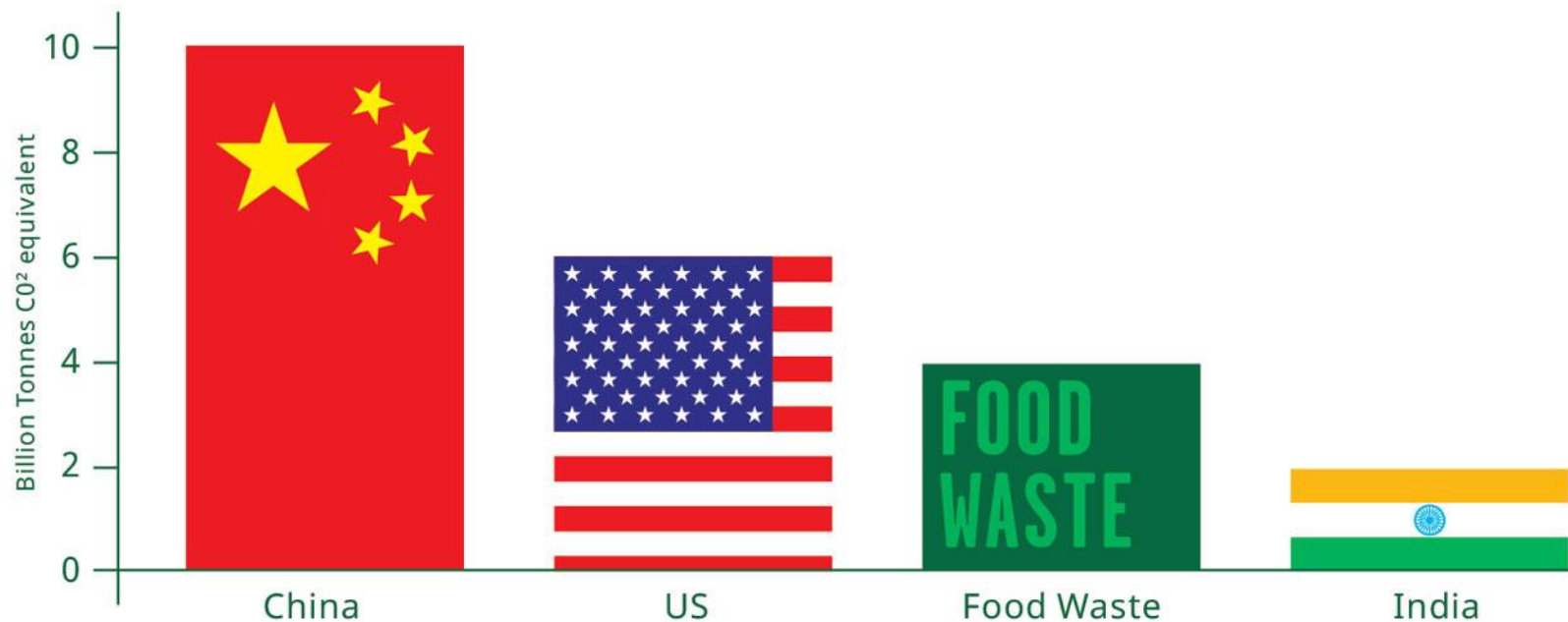
# ONE THIRD OF THE WORLD'S FOOD IS WASTED 1.3 BILLION TONNES PER YEAR



ENOUGH TO FEED 3 BILLION PEOPLE,  
OR 10 TIMES THE POPULATION OF THE USA

Source: Tristram Stuart / FAO

# IF GLOBAL FOOD WASTE WAS A COUNTRY, IT WOULD BE THE THIRD LARGEST GREENHOUSE GAS EMITTER AFTER THE US AND CHINA

















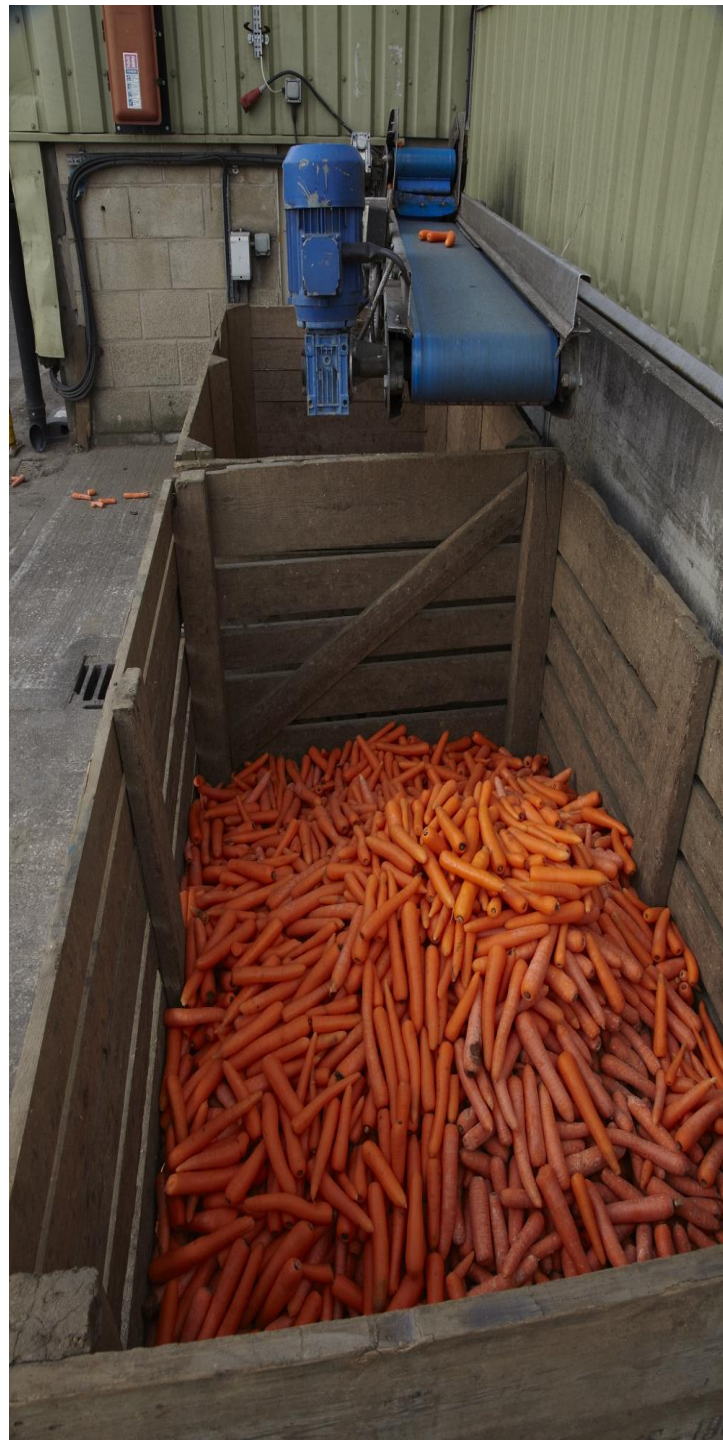




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TESCO

# Trimmed fine beans

Tender and crisp

Class I

- HIGH IN VITAMIN C
- HIGH IN FOLIC ACID

200g e

Wash before use

Quality guaranteed

Packed for Tesco Stores Ltd.

Chesham EN8 9SL, U.K. © Tesco 2006.



Display until Best before

29 MAR 31 MAR

Produce of Supplier code

13.19 GBB3  
KENYA

## Each 100g contains

Calories	25	1%	Fat	0.5g	1%
Sugar	2.3g	3%	Saturates	0.1g	1%
Salt	trace	<1%	of your guideline daily amount		

Nutrition Per 100g (Typical composition): Energy 105kJ/25kcal; Protein 1.5g; Carbohydrate 1.2g of which sugars 2.3g; Fat 0.5g of which saturates 0.1g; Fibre 2.2g; Sodium trace. Vitamins/Minerals: Vitamin C: Per 100g: 12.0mg (20% of RDA); Folic Acid: Per 100g: 64.0µg (12% of RDA). RDA=Recommended daily allowance

Best kept refrigerated



< 1005 9760 >















**“JUST IMAGINE WHEN THE  
ORDER IS CANCELLED AT  
THE LAST MOMENT.**

**YOU FEEL SO DISCOURAGED; YOU  
HAVE DEBT FROM OTHER PEOPLE  
WHO HAVE BEEN WORKING FOR YOU;  
YOU ARE ALSO GOING TO HAVE  
FINANCIAL LOSS, AND MENTAL  
TORTURE.”**

**KENYAN BEAN FARMER**





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- Communal feast for 5000 people
- made entirely out of food that would otherwise have been wasted
- bringing together coalition of organisations that offer the solutions to food waste
- raising the issue up the political agenda
- inspiring new local initiatives against food waste.
- Our first ever Feeding the 5000 event was held in London's Trafalgar Square in 2009
- So far there have been over 40 Feeding the 5000 events across the U.S., Canada, Europe and Australia











# This Free Feast for 5,000 Was Made From Food Waste

From torte to ratatouille, Tuesday's lunch in New York City was made entirely from food that would have been thrown out.







**53%**

**of consumers would consider  
boycotting supermarkets with a  
poor record of wasting food.**













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WHO ARE  
THE GLEANERS?





A large pile of yellow potatoes, many of which have dark brown or black spots (blemishes) on their skin. The potatoes are piled together, filling most of the frame. In the top right corner, a portion of a wooden crate is visible.

# POTATOES WITH BLEMISHES



**OVER  
2 MILLION PORTIONS  
FRUIT & VEG SAVED (188 TONNES)**



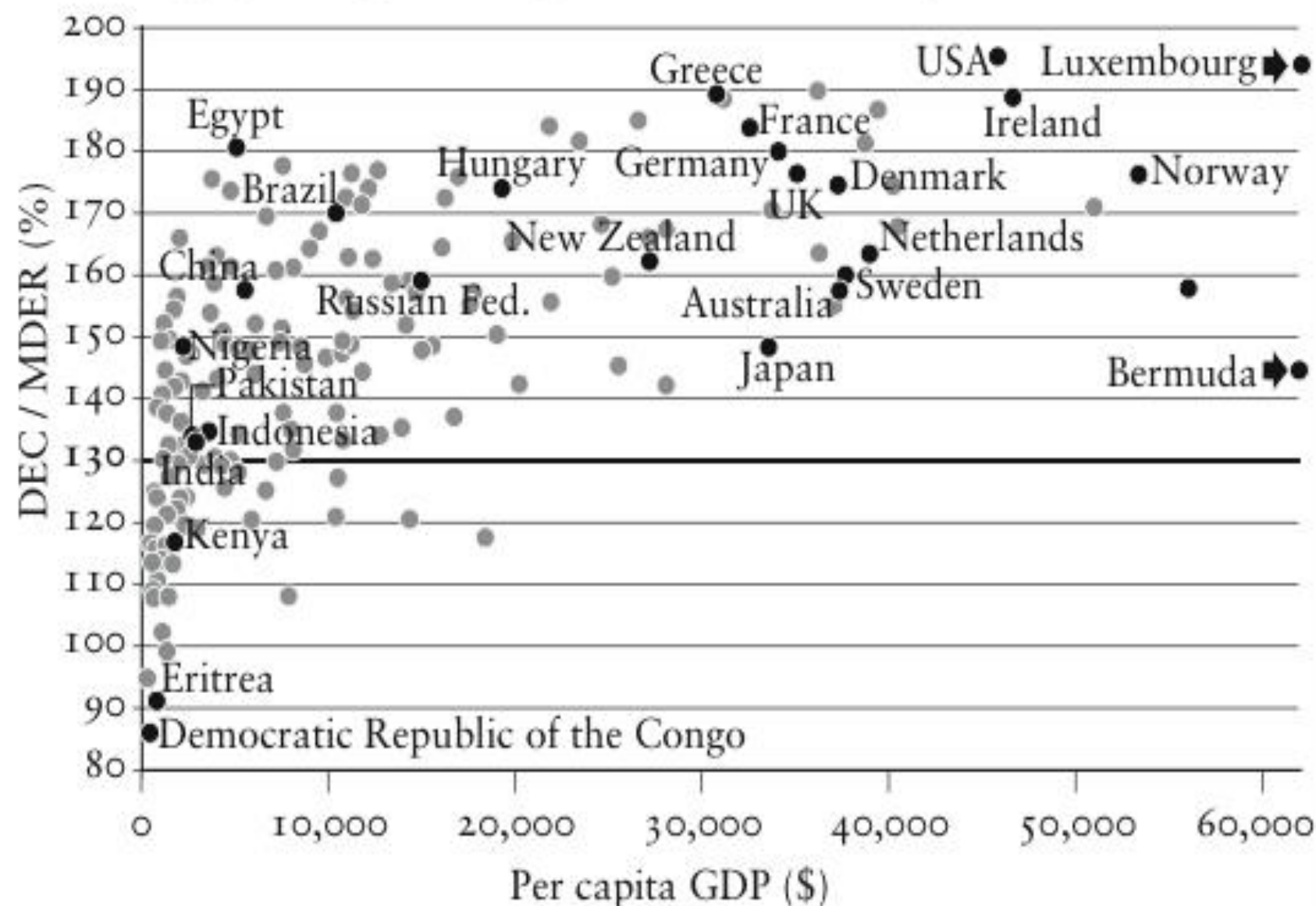




- “The global challenge: how to sustainably provide the world with 60 percent more food by 2050?”  
[World Economic Forum](#)
- “Global food production ... **must** double by 2050 to head off mass hunger.” [FAO](#)
- “We **must** close the 70 per cent gap between the food we will **need** and the food available today.”  
World Resources Institute
- “To feed everyone, we’ll need to double the amount of food we currently produce” Monsanto, 2015
- “[We need a] boost in global food production to meet the world’s growing demand” Cargill, 2015



## Food supply as a percentage of nutritional requirements vs GDP





# 1. Transparency of food waste data





## 2. Unfair Trading Practices

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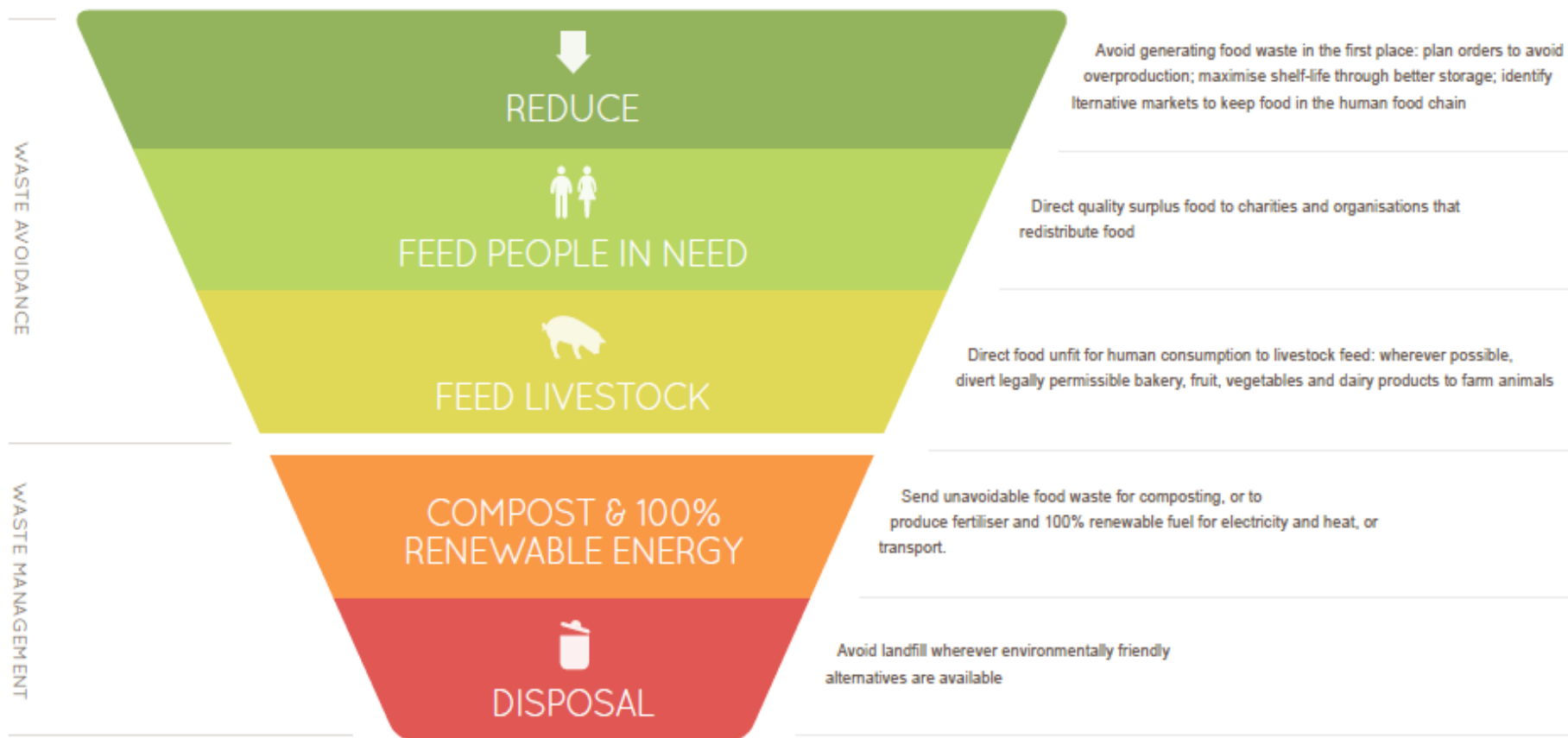




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# 3. Incentivise the Food Waste Hierarchy

## Food Waste Pyramid





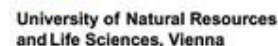
## 4. Feed Catering Waste to Pigs







# REFRESH



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## 5. Set national targets

Sustainable Development Goal 12.3:

*“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses”*



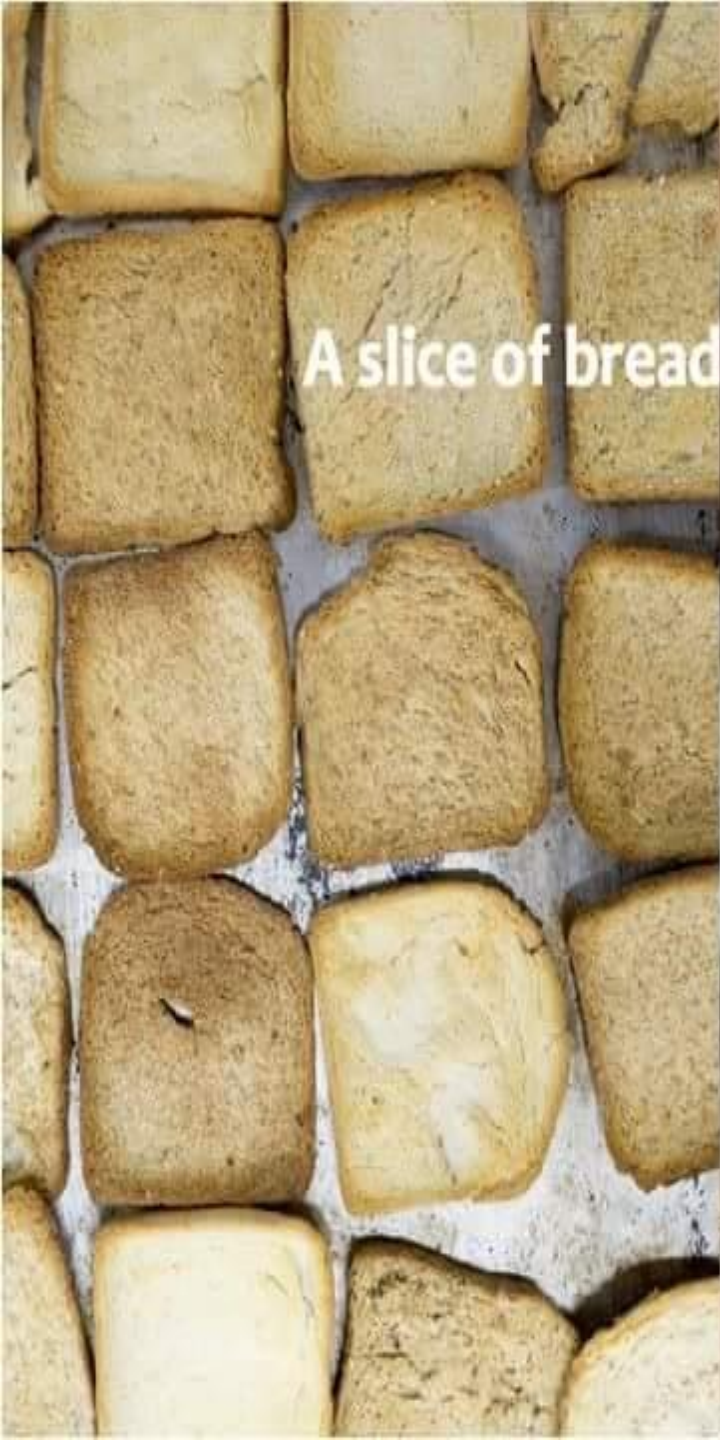


6. Reform Date Labeling









A slice of bread in every bottle





# THANK YOU!



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