

Presentation at the LCM 2017 Conference, Luxembourg, Sept 4 – 6, 2017

# FOOD WASTE REDUCTION AND ITS POTENTIAL TO MITIGATE GLOBAL WARMING

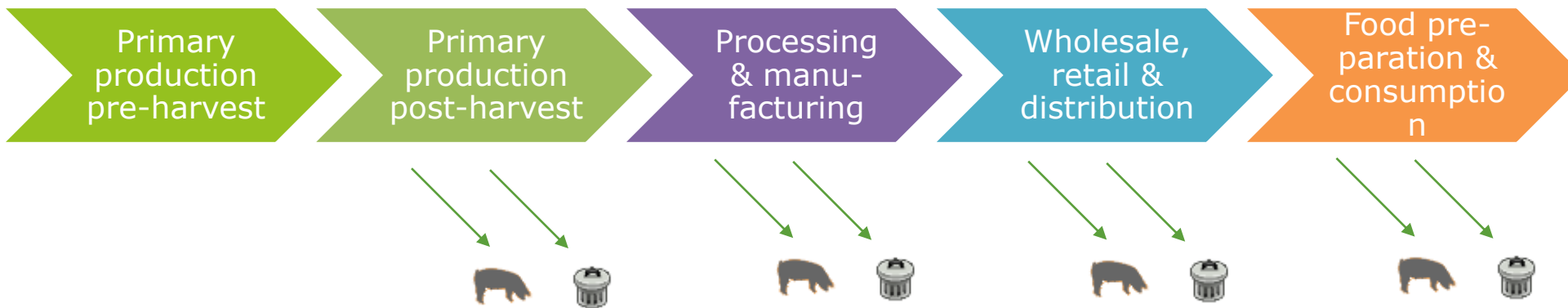
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# Defintion of food waste

- Food waste occurs in each step of the supply chain



 **Valorisation & conversion:** Any food, and inedible parts of food, removed from the food supply chain to be reused or recycled (animal feed , biobased materials and biochemical processing).

 **Food waste:** Any food, and inedible parts of food, removed from the food supply chain to be recovered or disposed (including - composted, crops ploughed in/not harvested, anaerobic digestion, bioenergy production, co-generation, incineration, disposal to sewer, landfill or discarded to sea)

Source: Östergren et al. (2014)

# EU Food waste quantities

## EU Estimates on food waste:

(Data from Stenmarck et al., 2016)



„Reduce food losses along production and supply chains, including post-harvest losses“

„By 2030, halve per capita global food waste at the retail and consumer levels“

→ a reduction of approx. 31 million tonnes

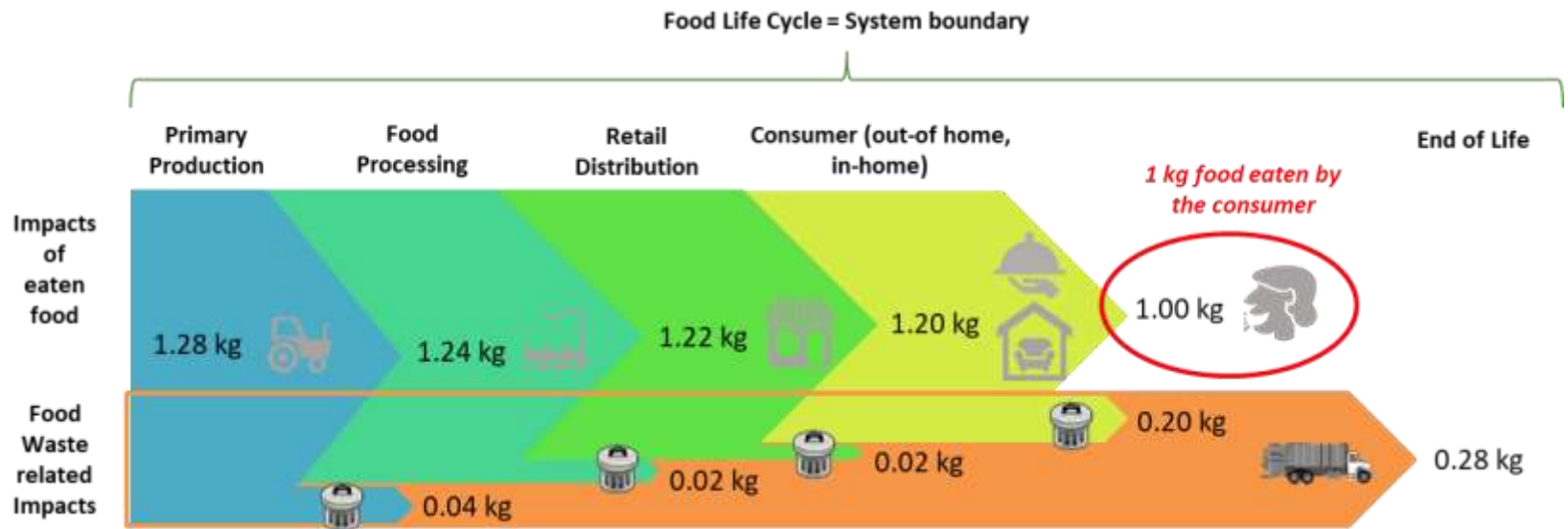
# Methodology

- Bottom-up approach
- Nine indicator products which represent food commodities
- Database with emission factors on GHG, AP, EP (in total 134 LCA studies selected)
- Extrapolated to domestic food utilization in EU and food waste estimates of FUSIONS (Stenmarck et al., 2016)
- Disaggregation of food waste estimates to commodity level on the basis of FAO study (FAO, 2011; Gustavsson et al., 2013)

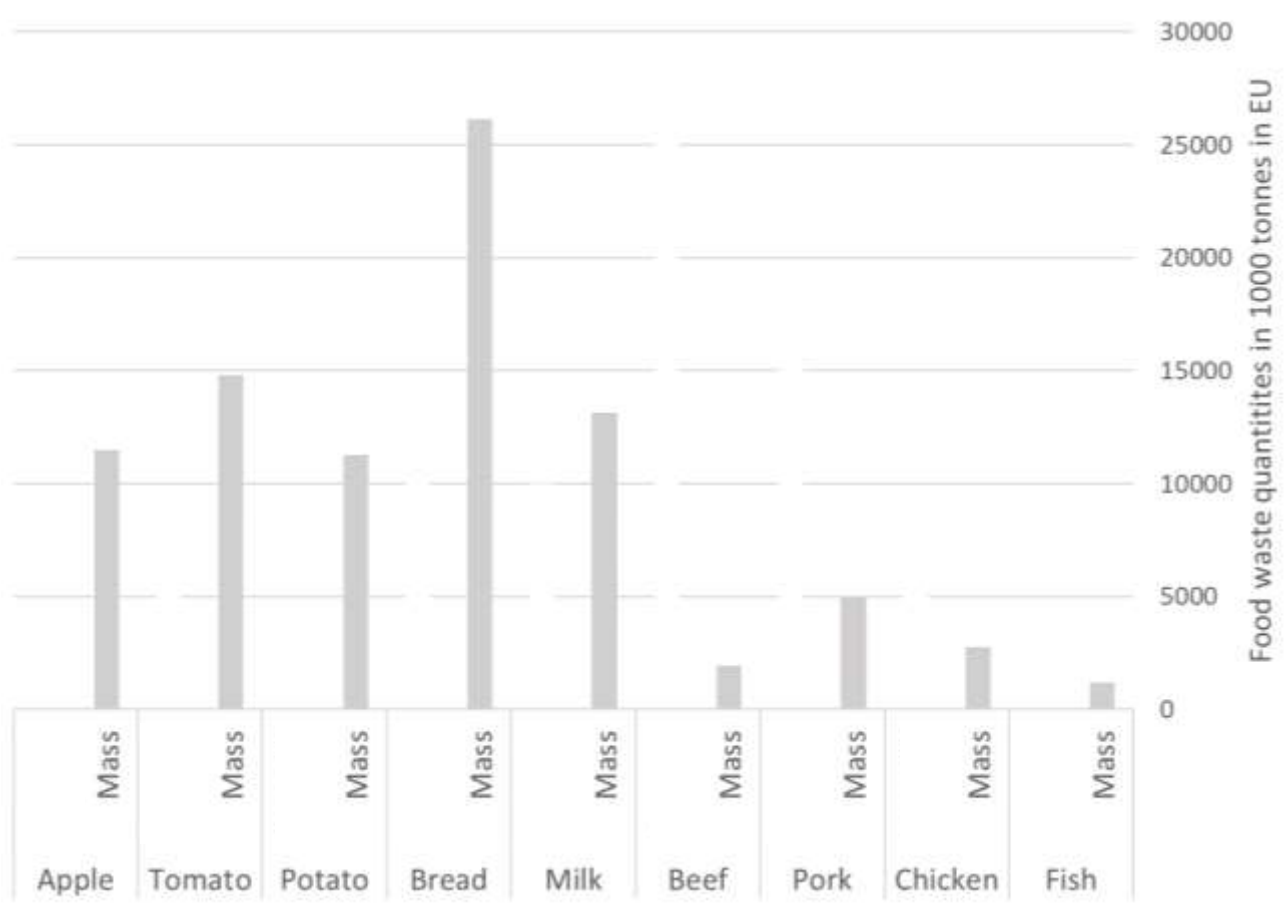


# System boundary

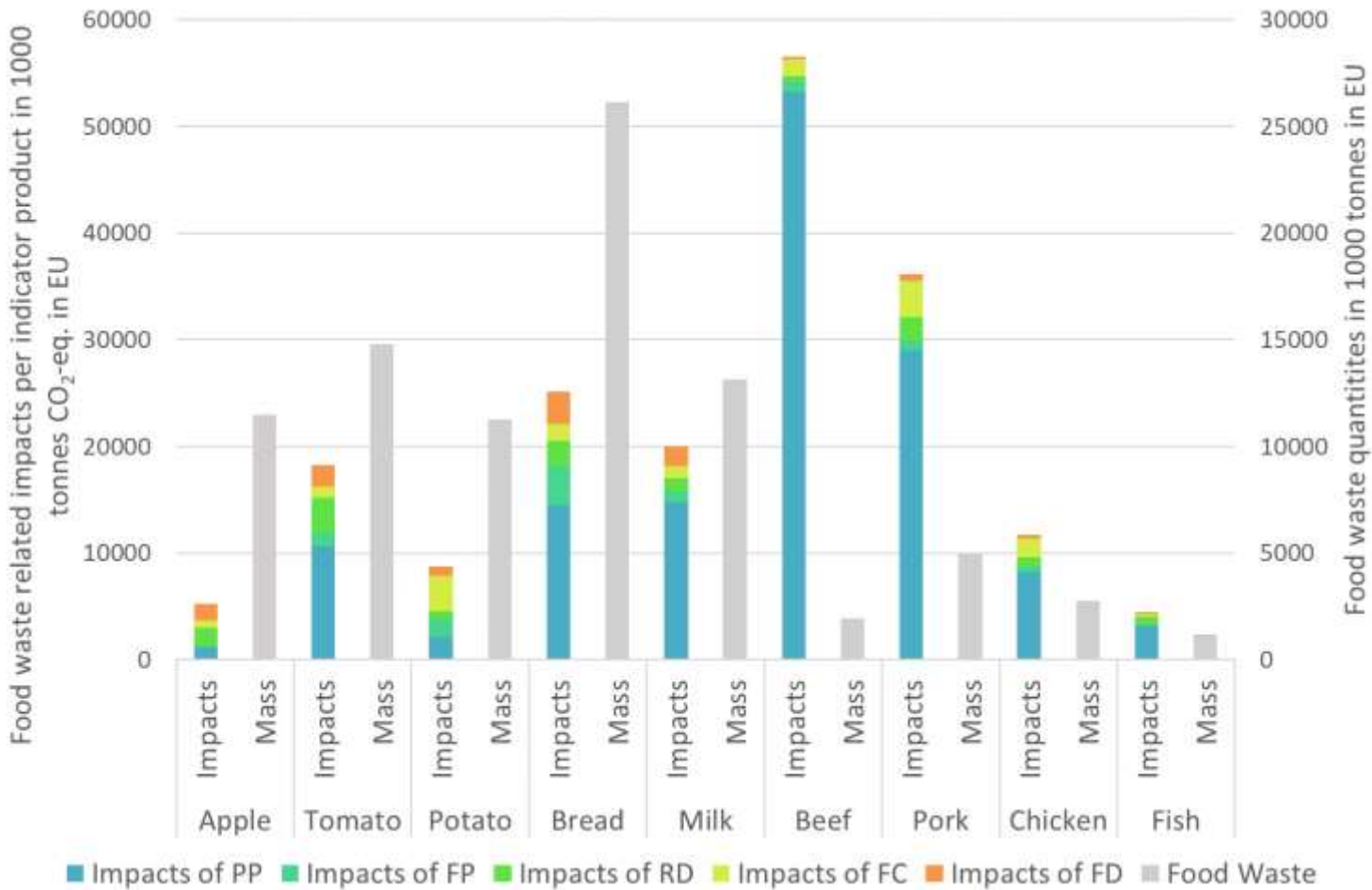
- On the example of 1 kg apple



# Food waste quantities per product

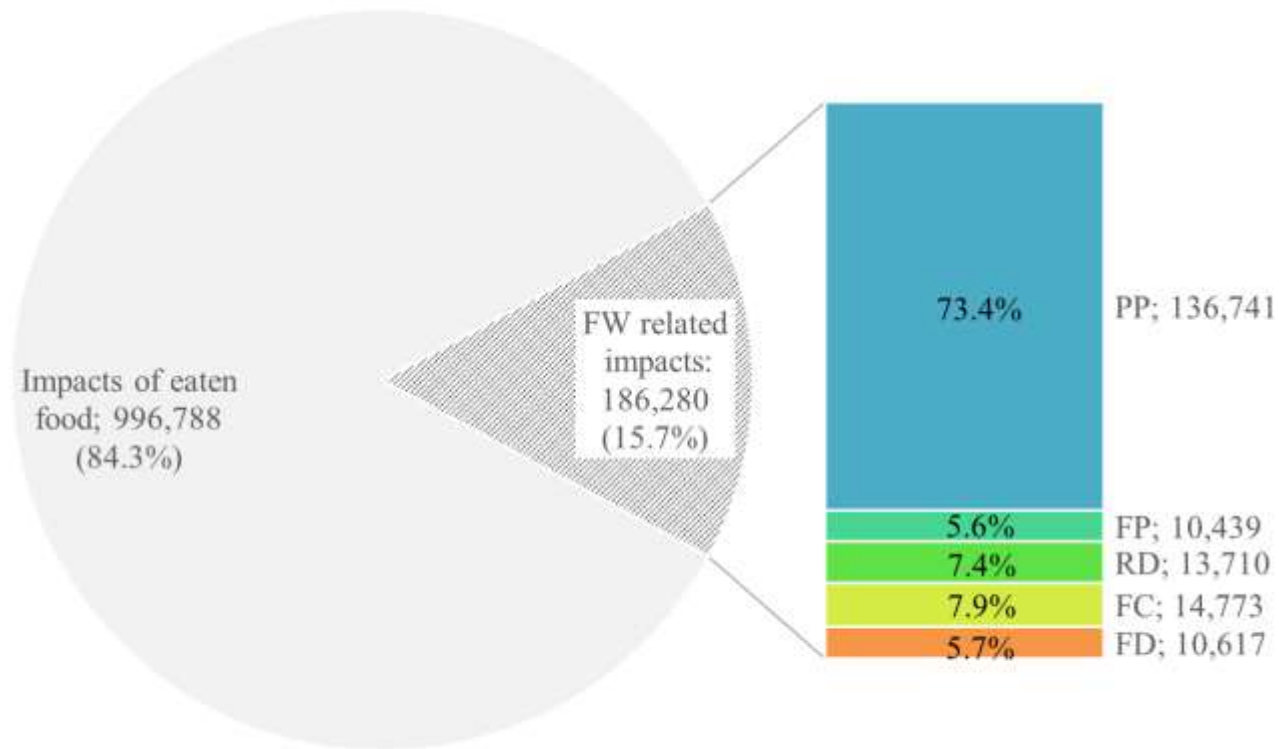


# Food waste related impacts per product



# Food and food waste related impacts

## Global Warming Potential

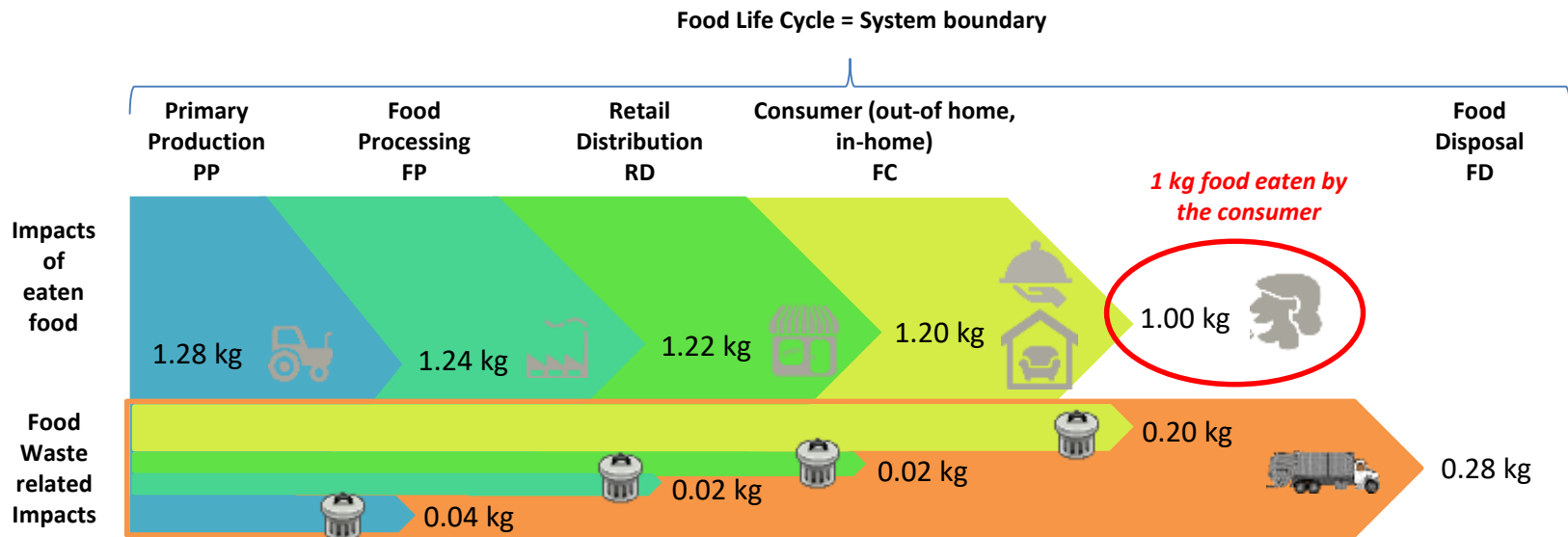


in 1000 tonnes CO<sub>2</sub>-eq. in the EU



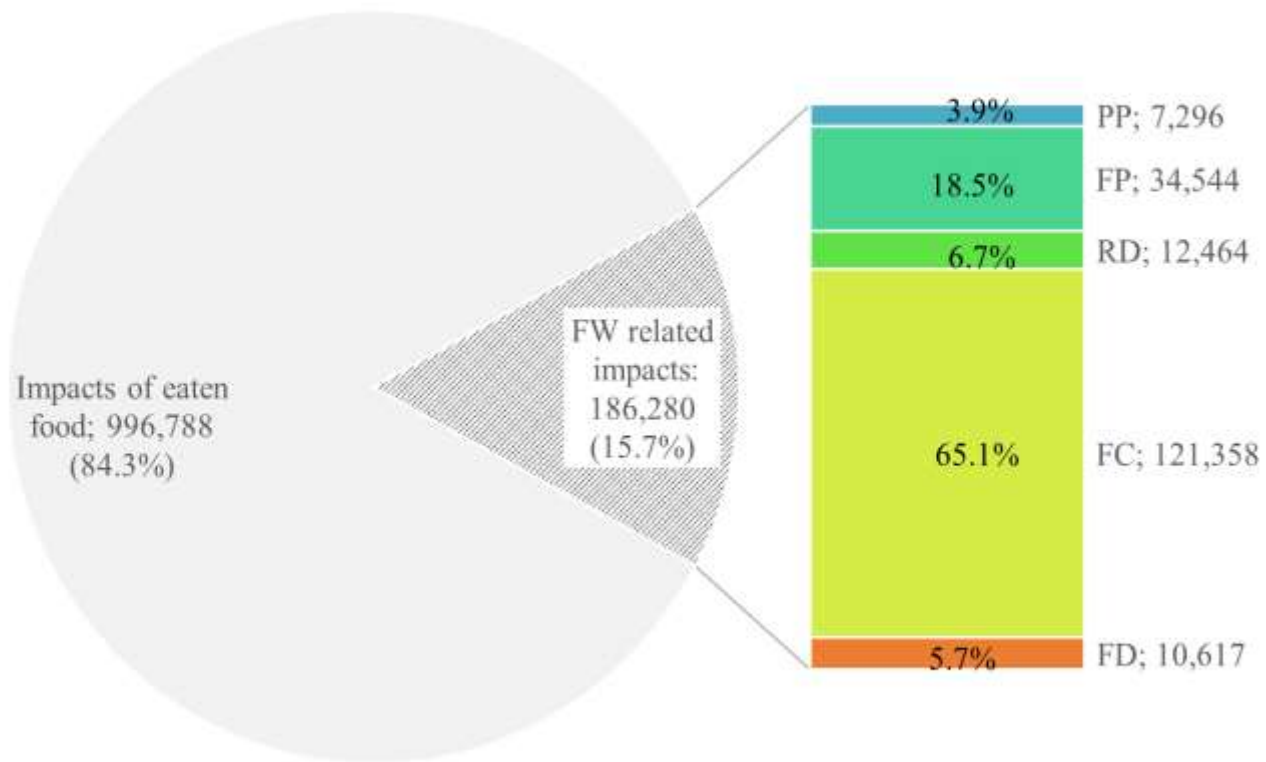
# Food waste related impacts – originator perspective

- All emissions are attributed to the originator of waste



# Food and food waste related impacts (originator perspective)

## Global Warming Potential



in 1000 tonnes CO<sub>2</sub>-eq. in the EU

# Conclusion



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- To meet SDG; based on current data, this requires a reduction of appr. **31 million tonnes of food waste** by 2030
- **Food prevention** will be first priority to reach this target and is also first priority of the food waste hierarchy
- By food prevention **at consumer level**, around 26 million tons can already be saved from being wasted (assuming that 57% of food waste is avoidable)
- This would result in a reduction potential of 69 million tonnes CO<sub>2</sub>-eq. (~ corresponds to the level of Finland's total GHG emissions)
- Big step towards **food security** and also to **mitigate global warming**

# References

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# Thank you!

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