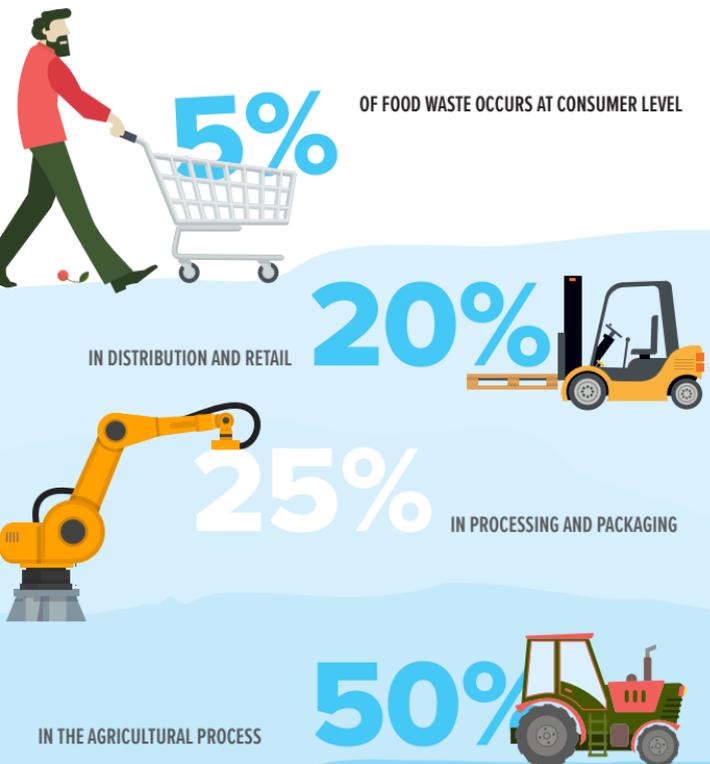


WHERE DOES FOOD WASTE OCCUR?



WHERE DOES FOOD WASTE OCCUR?

WHAT CAN I DO?

CONSUMER

- **Plan your meals.** Buy what you need
- **Love your leftovers.** Keep refrigerated or frozen in tight sealed containers
- **Understand date markings on food labels:**
 - EXPIRY DATE**
Do not use beyond this date
 - BEST BEFORE**
Food may still be acceptable to eat beyond this date, apply caution and judge for yourself
- **Separate your waste** and compost food scraps (excluding meat, bones, fish, fats and dairy)
- **Donate.** Sharing is caring



INDUSTRY

- Separate waste
- Measure waste and keep records
- Target areas in your facility and identify waste creating hotspots
- Implement corrective action
- Reduce, reuse and recycle
- Donate surplus foods
- Educate consumers
- Not all foodstuffs need to be marked with a best before date, consider latest legislation
- Ugly produce is still nutritious, support their sale and use in the market

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Join the food waste and loss prevention initiative
and be a champion: **Call to action**



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WHAT CAN I DO?

food waste and loss: prevent and reduce

Be part of the solution. Waste less.



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WHAT IS FOOD WASTE AND LOSS?

According to FAO, food waste refers to the **discarding or alternative (non-food) use of food that is safe and nutritious for human consumption.**

While food loss refers to all food produced for human consumption but not eaten by humans. Food loss is defined as **“the decrease in quantity or quality of food”** (FAO, 2014).

Food is wasted in many ways:

- Ugly fresh fruits and vegetables is often not sold or appreciated, thus discarded. Ugly fruit/veg is still nutritious.
- Date marking is widely misunderstood.
 - Best Before date is not Expiry date.
 - Best Before informs you about quality - if stored well food may still be acceptable beyond this date. Apply caution and judge for yourself, the quality might have changed i.e. texture, taste, colour, shape.



- Use by/expiry date/last day of consumption informs you of the end period - food may not be consumed or sold after this date has passed.
- Large quantities of food are prepared in households and restaurants and the left over are often discarded.
- Plan your meals properly, cook what you need, buy what you need and love your leftovers.



26%

OF SOUTH AFRICAN HOUSEHOLDS WERE EXPERIENCING HUNGER IN 2012

*South African National Health and Nutrition Examination Survey, 2012

WHY SHOULD I BE CONCERNED ABOUT FOOD WASTE AND LOSS?

Food waste and loss have a financial and food security impact, and it affects the climate and resource conservation.

THE ECONOMIC COSTS

- Food loss and waste results in roughly **\$940 billion in economic losses** globally per year. That's over **R13.9 trillion**.
- In Sub-Saharan Africa, **post-harvest losses** total up to **R59.2 billion**.

**R13.9
TRILLION**
IN ECONOMIC LOSSES EACH YEAR

THE ENVIRONMENTAL COST

- Food that is harvested but ultimately lost or wasted consumes about **one-quarter of all water used by agriculture** each year.
- Wasted food **requires cropland area the size of China to be grown** and generates about **8% of global greenhouse gas emissions** annually. To simplify and put it in a South African context, the volume of food waste each year would fill the Greenpoint stadium more than 5 times over.

1.4 MILLION TONNES OF FOOD IS
WASTED BY SA HOUSEHOLDS EACH YEAR

THIS EQUATES TO **15%** OF TOTAL
HOUSEHOLD WASTE GENERATED

*FAO, 2018

*WWF, 2017

*Nahman, A, De Lange, W, Oelofse, S and Godfrey, L. 2012.