

Agenda

Length	Section
5 min	Welcome & warm up
10 min	Impacts of food loss
15 min	Causes of food loss
5 min	Real-life application
45 min	Breakout Session!
5 min	Taking it Further

Warm Up: Where is food lost?

The farm Post-harvest Processing Distribution Consumer

Food Loss Food Waste









Food Loss

Food Loss refers to all edible food that is lost before it reaches the consumer.

Food Waste

Food Waste refers to all edible food that is lost after it reaches the consumer.



Food Loss & Food Waste



United Nations Sustainable Development Goals

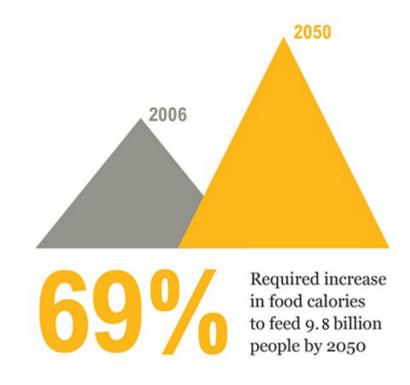






Feeding a Growing Population

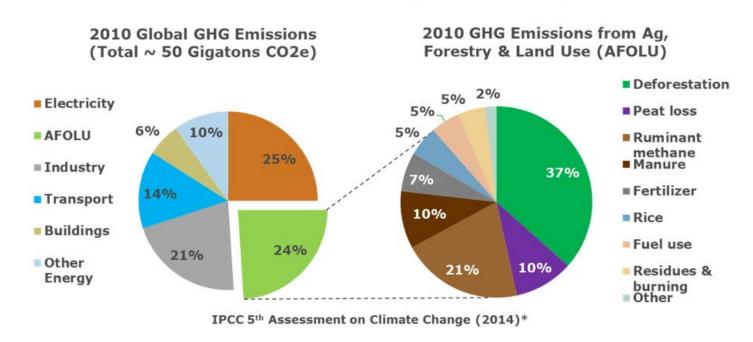
 Projections estimate that by 2050, the global population will be 9.8 billion.





How Food Production Impacts Climate Change

GHG Emissions from Ag, Forestry, Land Use

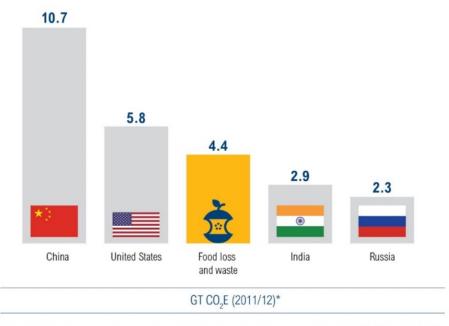


- Ag & Forestry is source of ~24% of global emissions
- 50-80% of deforestation emissions are related to Ag expansion

^{*} Based on: IPCC Climate Change Report (2014): Mitigation of Climate Change.

Food loss and waste GHG emissions

If Food Loss and Waste Were its own Country, it Would Be the Third-Largest Greenhouse Gas Emitter



^{*} Figures reflect all six anthropogenic greenhouse gas emissions, including those from land use, land-use change, and forestry (LULUCF). Country data is for 2012 while the food loss and waste data is for 2011 (the most recent data available). To avoid double counting, the food loss and waste emissions figure should not be added to the country figures.

Source: CAIT. 2015; FAO. 2015. Food wastage footprint & climate change. Rome: FAO.



Food Loss and Waste Land Use

• It takes an area the size of China, Mongolia, and Kazakhstan to grow food that's ultimately lost or wasted.



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Water

 Food loss and waste account for 45 trillion gallons of water being wasted.



Source: Lipinski, B. et al. 2013. "Reducing Food Loss and Waste." Working Paper, Installment 2 of *Creating a Sustainable Food Future*. Washington, DC: World Resources Institute.

Economic

 It is estimated that food waste and loss costs
 American families USD \$1,500 per year. 1 For farmers, the picture is even worse. It is estimated that food loss and waste costs food producers worldwide USD \$940 billion annually.2



Sources: ¹Buzby, J.C., H.F. Wells, and J. Hyman. 2014. The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States. Washington, DC: USDA Economic Research Service.

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Causes of Food Loss



Food loss at the farm



• Definition: During or immediately after harvesting on the farm















Farm Forward with Big Data



Video Source : AgWeb



Food Loss During Post-harvest

The Farm Postharvest Processing Distribution

 Definition: After food leaves the field for handing, storage, and transport











Empowering Smallholder Farmers to Reduce Post-harvest Loss



Video Source: World Food Programme

Food Loss During Processing

 Definition: During industrial or domestic processing and/or packaging



Postharvest

Processing

Distribution











Food Loss During Distribution

 Definition: During distribution to marketing, including losses at wholesale and retail markets



Postharvest

Processin

Distribution







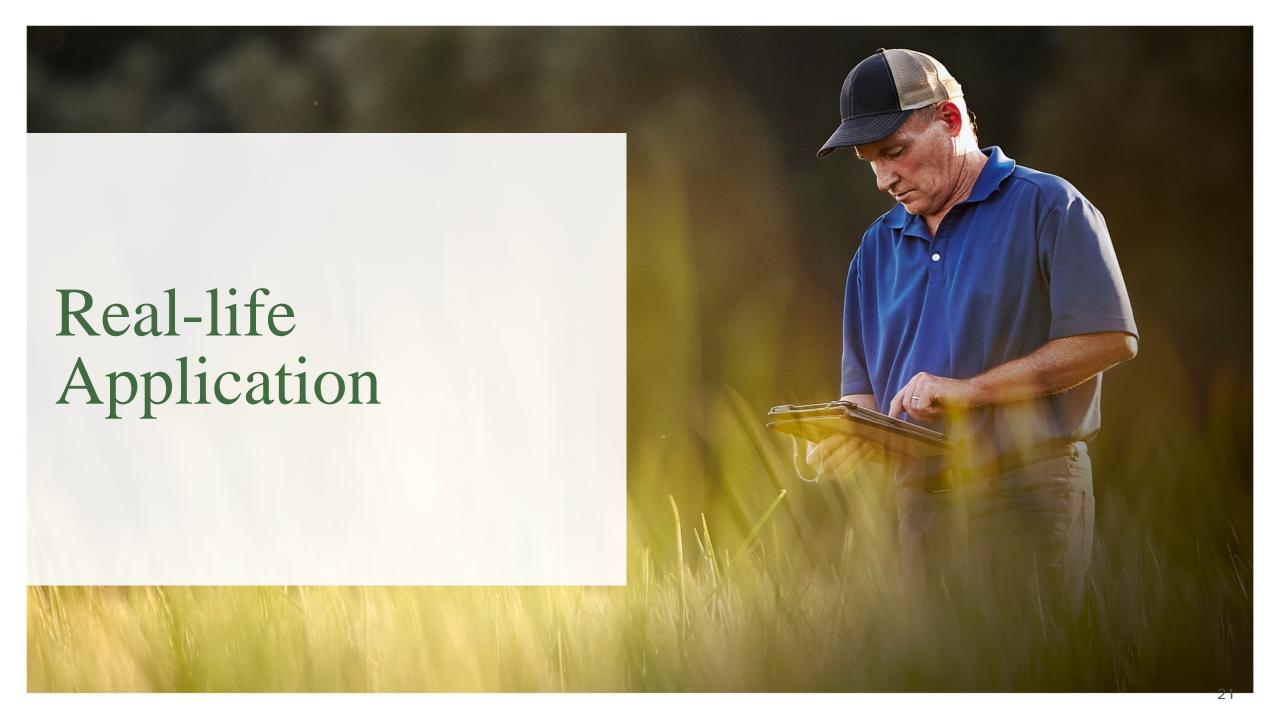




Food waste rebel wants you to eat ugly food.



Video Source : National Geographic



Case studies and challenge statement



Cassava lost during post-harvest

Case Study #2

Producing a surplus during the farm stage

Case Study #3

Supply-chain collaboration using the Food Loss and Waste Standard

Wildcard Solution

Challenge Statement:

How might we reduce food loss before it reaches the consumer in order to increase the amount of available edible food and lessen the impact on climate?

Cassava lost during post-harvest

• Cassava is an edible root that is eaten through the world, especially in sub-Saharan Africa (SSA) where it is the second most important source of calories. However, 40% of cassava is lost post-harvest.









Producing a Surplus During the Farm Stage

 Feeding America estimates that more than 6 billion pounds of fresh produce go unharvested and unsold each year.



Supply-chain Collaboration Using the Food Loss and Waste Standard

The Food Loss and Waste
 Standard is a shared yard stick
 by which companies and others
 can measure their food loss and
 waste the same way.









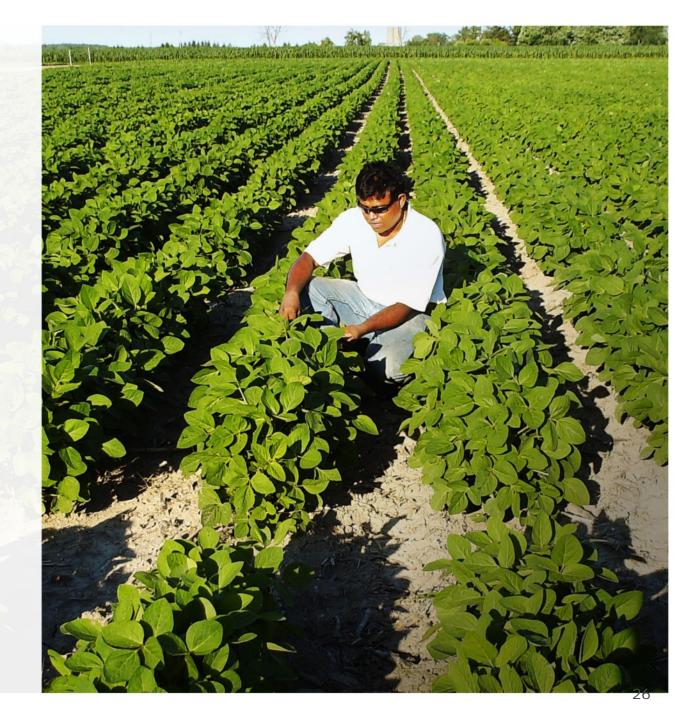








Breakout Session!



2018 Food Solutions Challenge Business Canvas



Challenge Question: How might we reduce food loss before it reaches the consumer in order to increase the amount of available edible food and lessen the impact on climate?

Case Study:



EXECUTIVE SUMMARY

Briefly describe your product, service, solution or program. What is the value it provides, and how does it address the challenge? How does your solution meaningfully reduce the amount of food lost before it reaches the consumer?

ANTICIPATED OUTCOMES

Does your solution address food lost before it reaches the consumer? How will your solution meaningfully reduce greenhouse gas emissions while increasing the amount of food available for human consumption? In what ways is your solution a game-changer?

SHORT TERM & MEDIUM TERM GOALS

What are the first steps you would take to implement this? What is your goal for the first 5 years of this idea? If your solution was successful in the short term, what might its role be 5-15 years from now? How might your solution grow or evolve if your short-term goals were met? What resources and partners would help your solution remain relevant?

TYPE OF SOLUTION

Is your solution biological/chemical, mechanical, business oriented or product based? Who could be the partners to assist with creation and implementation, and would any of them help you secure resources?

Challenge Statement

Food loss, meaning food wasted before it reaches a consumer, accounts for 64% of all edible food that is lost. When food is wasted at the farm, in harvesting, in production, and in transportation, we lose both edible food and also the climate-changing environmental resources that went into producing it.

How might we reduce food loss before it reaches the consumer in order to increase the amount of available edible food and lessen the impact on climate?



Rubric

Impact – 50 points

- Does the solution meaningfully reduce GHG emissions? Does the solution take into consideration the GHG impacts of their idea from multiple angles?
- Does the solution meaningfully increase the amount of food available for human consumption with available resources?

Innovation - 20 Points

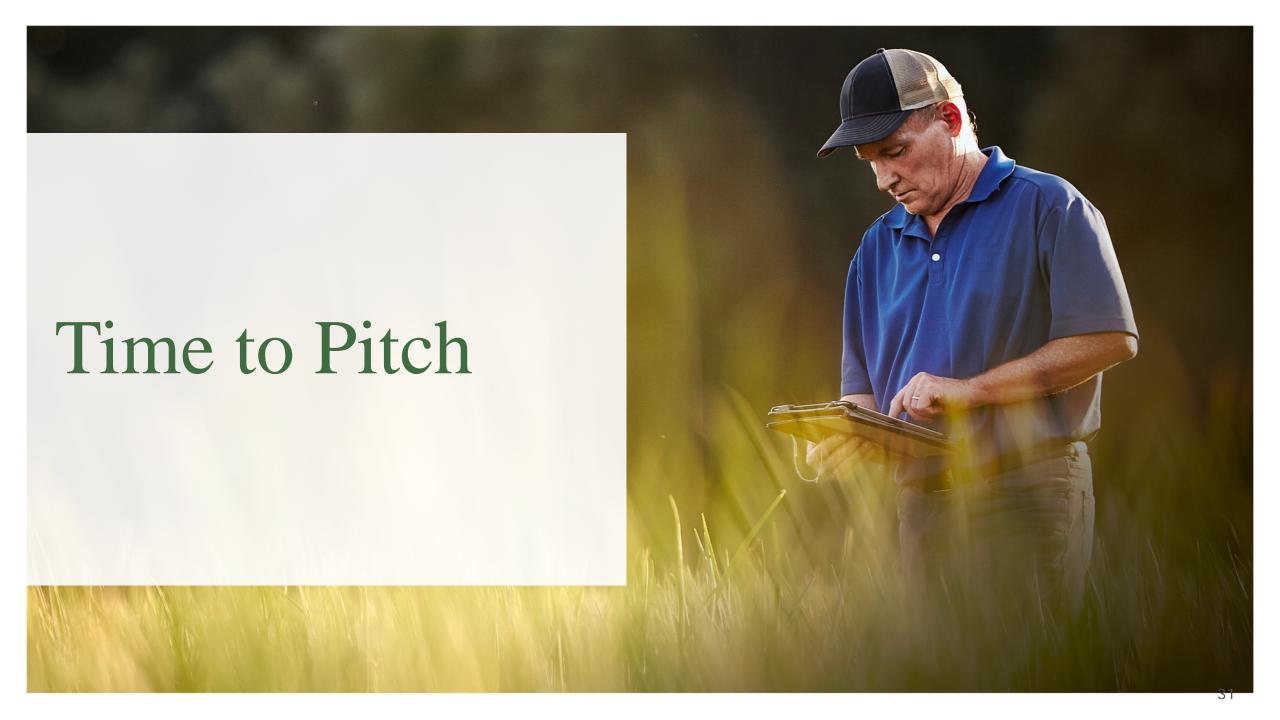
How is your solution a game-changer?

Relevance – 10 points

 Does your solution answer the challenge statement question?

Viability – 20 points

- What are the first steps you would take to implement this? What is your goal for the first 5 years of this idea? Who will benefit most (and be disadvantaged)? Who could be the partners to assist with implementation, and would any of them help you secure resources?
- If your solution was successful in the short term, what might its role be 5-15 years from now? How might your solution grow or evolve if your short-term goals were met? What resources and partners would help your solution remain relevant?



What makes a great pitch?

Great pitches often:

- Clearly solve a specific problem
- Get your attention with their unique idea
- Have a name for their solution
- Explain why the solution will appeal to and help consumers
- Communicate the short term (<1 year) and long term (5-20 year) impact of their solution

Great pitches can:

- Use a personal example to focus on a user's need
- Feel like a conversation
- Keep people's attention: 1 min max



Food wastage footprint



Video Source: Food and Agriculture Organization of the United Nations