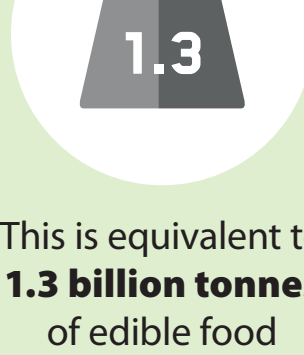


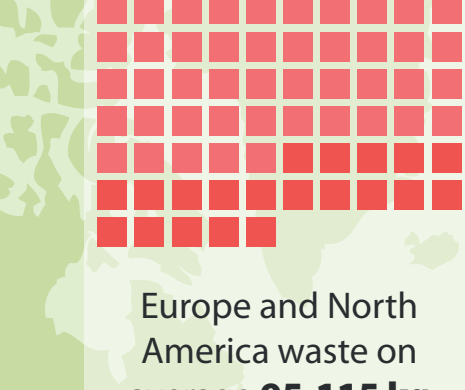
Make #NotWasting A WAY OF LIFE

How much food is lost or wasted?



Amount of food lost and wasted

is more than **half of the world's annual cereals crop** (approximately 2.3 billion tonnes) per capita food waste by consumers



Europe and North America waste on average **95-115 kg** per person per year

Sub-Saharan Africa, South Asia and South-East Asia throw away **6-11 kg** per person per year

Food loss and waste comes in different shapes



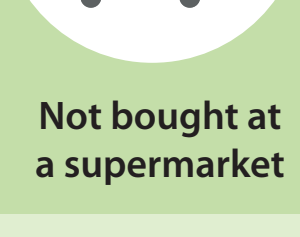
In developing countries 40% of losses occur during **harvest** and **processing level**



In industrialized countries 40% of losses happen at the **retail** or **consumer level**



Destroyed in transport



Not bought at a supermarket



Thrown away by the consumer

Food use, utilization and access must improve globally

The lost opportunity to feed the world

USD 1 trillion in **economic costs**, around USD 700 billion in **environmental costs** and around USD 900 billion in **social costs**

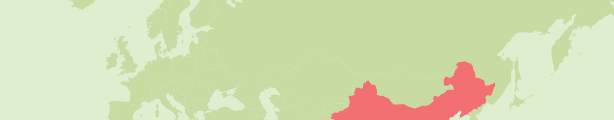
\$680 billion in industrialized countries

\$310 billion in developing countries



The **U.S. spends \$218 billion** producing, transporting and discarding food that isn't eaten; minimizing this waste by just 20% would yield \$100 billion in societal economic benefits

Food waste in US amounts to \$218 billion equivalent to **1.3% of its GDP**



Around the world, **1.4bn hectares of land** is used to produce food that is ultimately wasted – an area greater than **China**



Cutting food loss and waste

reduces **poverty** and **hunger** and fights **climate change**



Safe and nutritious food that is lost, discarded and wasted can feed some **2 billion people**, or more than double the number of undernourished in the world



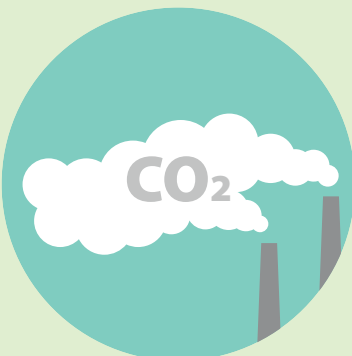
If we save **one fourth** of the food currently lost or wasted, we can feed **870 million hungry people**

Safe and nutritious food lost or wasted in:

Latin America and Africa could feed **600 million people**

Europe could feed **200 million people**

Environmental impact of food loss and waste



Food loss and waste is responsible for about **8% of global greenhouse gas (GHG) emissions**



Volume of **water** used to produce lost or wasted food is equivalent to three times the volume of **Lake Geneva**

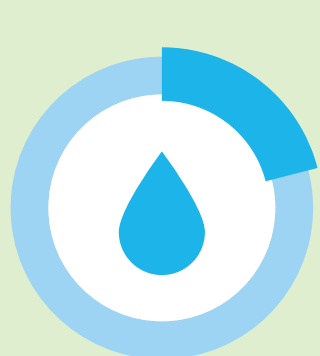


Nearly **30% of the world's agricultural land** is currently occupied to produce food that is ultimately never consumed

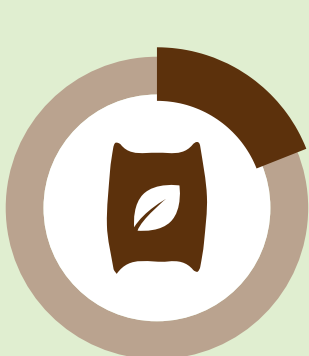


If food use and **distribution** is better managed, **14% of all GHG emissions from agriculture** could be avoided by 2050

Food loss and waste consumes



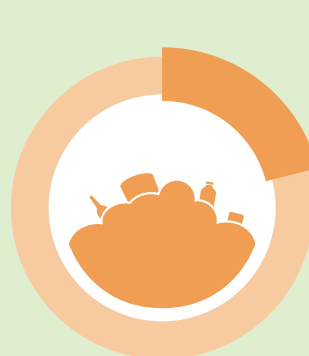
21% of all **fresh water**



19% of all **fertilizer**



18% of **cropland**



21% of **landfill volume**

Make #NotWasting Your Way of Life



Remember: **'Best Before date'** doesn't mean **'Throw Away After'** however the product quality might be inferior



Shop local & buy from community supported agriculture programs to keep food from travelling unnecessary miles



Home composting can potentially divert up to **150 kg** of food waste per household per year

Sources:

<http://www.fao.org/save-food/resources/keyfindings/en/>
<http://theplate.nationalgeographic.com/2016/03/14/a-new-roadmap-for-fighting-food-waste/#.VwJv9A91xUM.twitter>
<http://www.refed.com/solution?sort=economic-value-per-ton>
<http://pubs.acs.org/doi/abs/10.1021/acs.est.5b05088>



Food and Agriculture Organization of the United Nations



#NOTWASTING

预览已结束，完整报告链接和二维码如下：

https://www.yunbaogao.cn/report/index/report?reportId=5_15918

