APEC Action Plan for Reducing Food Loss and Waste

Purpose: Consideration
Submitted by: PPFS
APEC Action Plan for Reducing Food Loss and Waste

(Endorsed in the PPFS 2014 Plenary meeting, August 15, 2014, Beijing, China)

Background

1. Food loss and waste has become an increasing concern throughout the world, as it can have an enormous negative impact on food availability, economy and environment. According to FAO's report, the world's food wastage is up to 1.3 billion tonnes per year, fifty-four percent of it occurring "upstream" during production, post-harvest handling and storage, and forty-six percent of it occurring at the processing, distribution and consumption stages. The direct economic cost of food wastage of agricultural products (excluding fish and seafood) is about 750 billion USD. Food wastage also results in an inefficient use of natural resources and presents an opportunity cost for those resources that could have been more effectively used elsewhere.

2. Food loss and waste reduction is equal to increasing food supply and saving limited resources. Policies to reduce food loss and waste are important in responding to emerging challenges of food security in the APEC region. Some public and private sectors in the APEC economies have worked cooperatively to start initiatives to reduce food waste.

3. It is necessary and timely to develop and carry out the APEC Action Plan For Reducing Food Loss And Waste to assist with the implementation of the APEC Food Security Road Map Towards 2020 as stated in 21st APEC Leaders' Declaration, October 8, 2013(para18b, c, and d). The plan will work towards defeating hunger and malnutrition, and improving the living standard of all, especially the poorest and small holder, in an economically, socially and environmentally sustainable manner. It will contribute to the Millennium Development Goal of improving food security.

Goal

4. Enhance food supply efficiency, provide more affordable food for lower income consumers. APEC economies will strive to reduce food loss and waste by 10% compared with the 2011-2012 levels by 2020 in the Asia-Pacific economies aim to advance beyond the Millennium Development Goals 2015 hunger goals.

5. Promotion of sustainable food systems, which includes sustainable food production, as well as sustainable diets and consumption.

Objectives

6. Promote food science literacy/dissemination among people in the region to increase the awareness of food security, especially food loss and waste. To improve food science literacy in the region as to help all the players and stakeholders (e.g. producers, food processors, retailers, and consumers) understand food’s influence on them and how they influence on food. In this way, policy makers can evaluate evidence base, and farmers, businesses and consumers can make informed decisions and choices. Success of these decisions will be defined through the level of reduction of food waste.

7. Communicate and share good practices in different stages and areas for reducing food loss and waste. Best practices will not only take account to the economic factor, but also refer to cultural/social and environmental factors.

8. Develop relevant, innovative technologies to reduce food post-harvest loss. Develop better technologies on food harvest, storage, processing, transporting and retailing processes. Promote exchange and share of expertise/good practices and re-use of food resources within the human food chain. Pursue by-product recycling and recovery.
9. Alleviate the strain on natural resource scarcity including water and land and improve sustainable
development by minimizing food wastage.

Key actions:

10. Develop, support, and implement complementary multi-year projects on reducing food loss within all 21 APEC economies, such as: Strengthening Public-Private Partnership to Reduce Food Losses in the Supply Chain, “Survey on Innovative Technology and Best Practices to Reduce Food Loss” and “Supply Chain Connectivity: reducing post-harvest losses by improving transport supply chains through practical low cost and low tech but efficient measures”.

11. Encourage capacity-building activities to reduce food loss in diverse private sector partners within all 21 APEC economies. As one of reducing food loss ways, welcome to establish and/or upgrade food cold chain, enhance exchange and cooperation in this area. Encourage private sector investments to improve food transport, storage and cold chain facilities and handling infrastructure.

12. Develop, support, and implement complementary food storage projects suitable for hot and humid areas. Education and adaptation/development of technologies for hot climates are extremely important. Strengthen food storage technology exchange and promotion, such as the “four in one” cereal storage technique (cereal chilling, circulating fumigation, monitoring and mechanical ventilation) for storage businesses, farmer cereal drying and storage technique suitable for hot and humid areas.

13. Better consumption habits in a healthy and scientific manner, raising the awareness of cherishing and saving food. Launching public awareness initiatives, such as “World Food Day” and “Love Food Save Food”, which will offer great opportunities for people to learn more about food and balanced diet, and how to consume food.

14. Support and harmonize reducing food loss and waste activities with, and request regular updates from private sector partners, the APEC Agricultural Technical Cooperation Working Group, APEC Food Safety Cooperation Forum Partnership Training Institute Network, APEC Policy Partnership on Women and the Economy, and other relevant regional and academic organizations, including the Asia-Pacific Association of Agricultural Research Institutions, International Network for Water and Ecosystem in Paddy Fields, and the International Rice Research Institute.

15. Support and harmonize reducing food loss and waste activities from Food and Agriculture Organization (FAO), World Food Program (WFP), and the International Fund for Agricultural Development (IFAD).