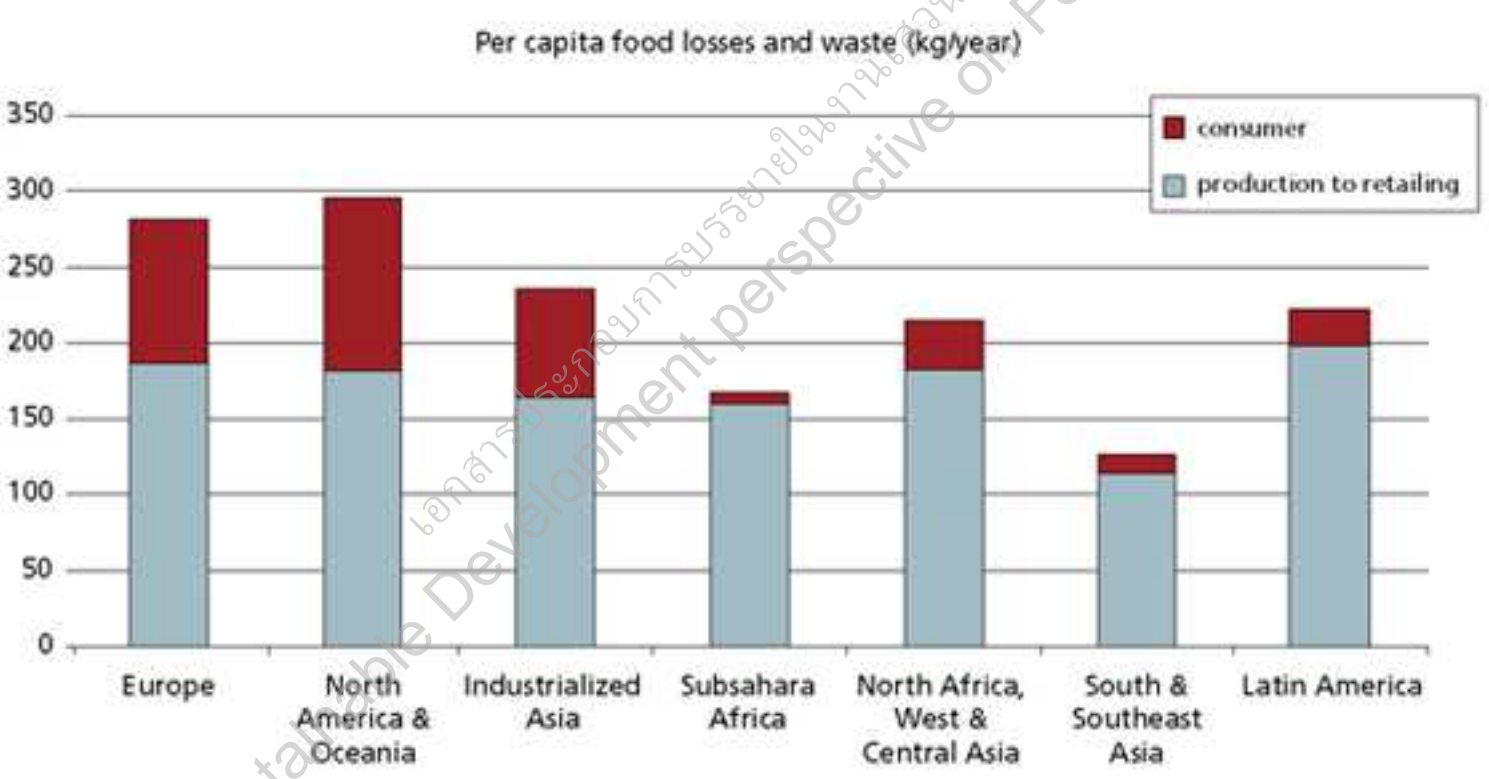
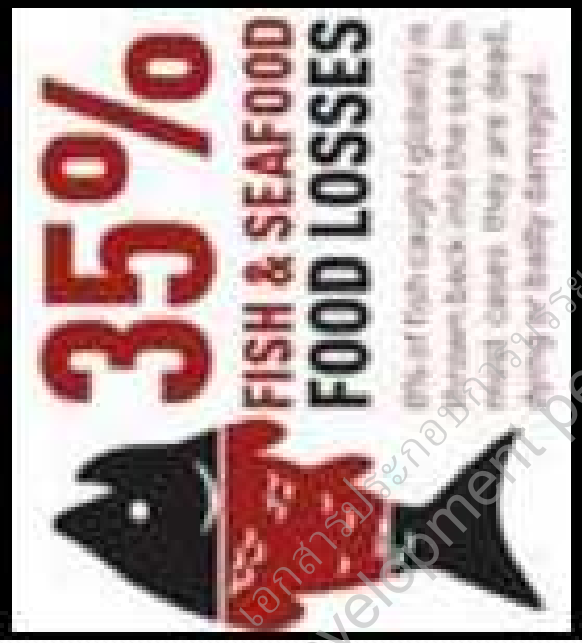


Per capita food losses and waste, at consumption and pre-consumptions stages, in different regions

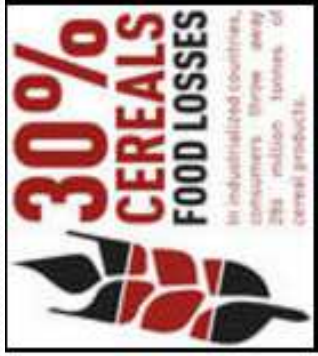


“Thai Sustainable Development perspective on Food Loss and Waste”



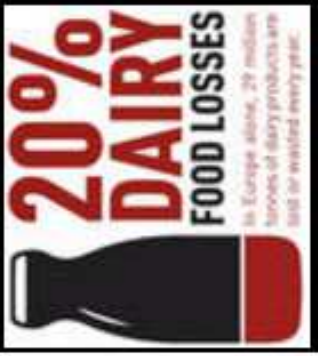
35%
FISH & SEAFOOD
FOOD LOSSES

Of the fish caught globally in 2010, 35% was lost or wasted. In many cases, they are dead, injured, badly damaged, or otherwise unfit for consumption.



30%
CEREALS
FOOD LOSSES

In industrialized countries, consumers throw away 295 million tonnes of cereal products.



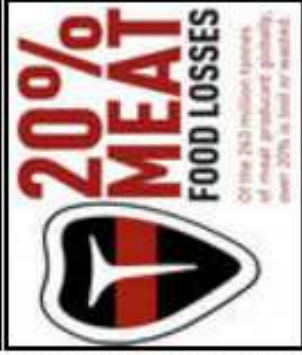
20%
DAIRY
FOOD LOSSES

In Europe alone, 29 million tonnes of dairy products are lost or wasted every year.



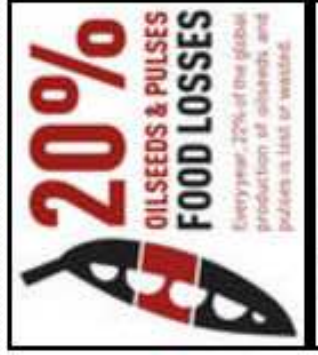
45%
FRUIT & VEGETABLES
FOOD LOSSES

Along with roots and tubers, fruit and vegetables have the highest wastage rates of any food products; almost half of all the fruit and vegetables produced are wasted.



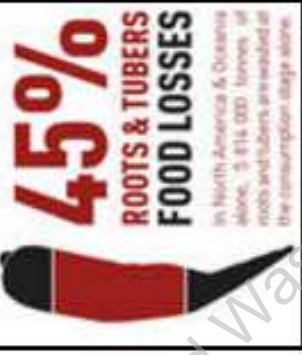
20%
MEAT
FOOD LOSSES

Of the 243 million tonnes of meat produced globally, over 20% is lost or wasted.



20%
OILSEEDS & PULSES
FOOD LOSSES

Every year, 20% of the global production of oilseeds and pulses is lost or wasted.




45%
ROOTS & TUBERS
FOOD LOSSES


In North America & Oceania alone, 3.814.000 tonnes of roots and tubers are wasted in the consumption stage alone.


“Thai Sustainable Development Perspective on Food Loss and Waste”

Key facts on food loss and waste you should know!


- Roughly one third of the food produced in the world for human consumption every year — approximately 1.3 billion tonnes — gets lost or wasted.
- Food losses and waste amounts to roughly US\$ 680 billion in industrialized countries and US\$ 310 billion in developing countries.
- Industrialized and developing countries dissipate roughly the same quantities of food — respectively 670 and 630 million tonnes.
- Fruits and vegetables, plus roots and tubers have the highest wastage rates of any food.

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- Global quantitative food losses and waste per year are roughly 30% for cereals, 40-50% for root crops, fruits and vegetables, 20% for oil seeds, meat and dairy plus 35% for fish.
 - Every year, consumers in rich countries waste almost as much food (222 million tonnes) as the entire net food production of sub-Saharan Africa (230 million tonnes).
 - The amount of food lost or wasted every year is equivalent to more than half of the world's annual cereals crop (2.3 billion tonnes in 2009/2010).
 - Per capita waste by consumers is between 95-115 kg a year in Europe and North America, while consumers in sub-Saharan Africa, south and south-eastern Asia, each throw away only 6-11 kg a year.
- “Thailand's Sustainable Development Perspective on Food Loss and Waste”

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- Total per capita food production for human consumption is about 900 kg a year in rich countries, almost twice the 460 kg a year produced in the poorest regions.
 - In developing countries 40% of losses occur at post-harvest and processing levels while in industrialized countries more than 40% of losses happen at retail and consumer levels.
 - At retail level, large quantities of food are wasted due to quality standards that over-emphasize appearance.
 - Food loss and waste also amount to a major squandering of resources, including water, land, energy, labour and capital and needlessly produce greenhouse gas emissions, contributing to global warming and climate change.
- “Thailand’s Sustainable Development Perspective on Food Loss and Waste”

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- The food currently lost or wasted in Latin America could feed 300 million people.
 - The food currently wasted in Europe could feed 200 million people.
 - The food currently lost in Africa could feed 300 million people.
 - Even if just one-fourth of the food currently lost or wasted globally could be saved, it would be enough to feed 870 million hungry people in the world.
 - Food losses during harvest and in storage translate into lost income for small farmers and into higher prices for poor consumers.
- “Thai Sustainable Development Perspective on Food Loss and Waste”*

- In developing countries food waste and losses occur mainly at early stages of the food value chain and can be traced back to financial, managerial and technical constraints in harvesting techniques as well as storage and cooling facilities. Strengthening the supply chain through the direct support of farmers and investments in infrastructure, transportation, as well as in an expansion of the food and packaging industry could help to reduce the amount of food loss and waste.

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- In medium- and high-income countries food is wasted and lost mainly at later stages in the supply chain. Differing from the situation in developing countries, the behaviour of consumers plays a huge part in industrialized countries. The study identified a lack of coordination between actors in the supply chain as a contributing factor. Farmer-buyer agreements can be helpful to increase the level of coordination. Additionally, raising awareness among industries, retailers and consumers as well as finding beneficial use for food that is presently thrown away are useful measures to decrease the amount of losses and waste.
- “Thai Sustainable Development for Reducing Food Loss and Waste”