About The Food Waste



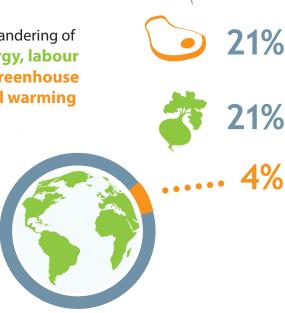
Food waste

20 % of food produced for human consumption (= **88 million tonnes of food**) is wasted in Europe, while 795 million people globally suffer from hunger.



Food 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**.

4 % of EU–28 greenhouse gas emissions (GHGs), or **186 million tonnes per year** are due to food waste – carbon footprint of food.





Food wasted by consumers in Europe and North America 95–115 kg / year / person

in Sub-Saharan Africa and south eastern Asia

6-11 kg / year / person



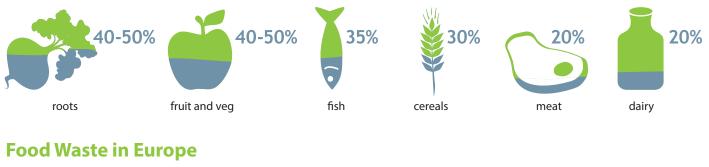
34%

US\$ 680 billion

US\$ 310 billion

Food is lost or wasted throughout the food supply chain, from initial agricultural production down to final household consumption. **Food losses** in developing countries are more than 40 % at postharvest and processing levels, in industrialized countries more than 40 % occur at retail and consumer levels.

Global quantitative food losses and waste per year





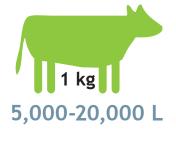
Recources are not infinite



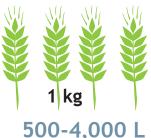
water: 3.8 trillion m³ of water are now withdrawn for human use each year (1.5 billion Olympic sized swimming pools)

70% is taken by the agriculture sector

- production of 1 kg of beef requires 15,415 litres of water
- 1 kg of potatoes 287 litres of water
- 1 kg of apple 822 litres of water
- between 500–4,000 litres of water are required to produce 1kg of wheat vs. 5,000–20,000 litres to produce 1kg of meat









land: 50 % of the available suitable land is already appropriated. One hectare of land can produce rice or potatoes for 19–22 people or lamb or beef for 1–2 people per annum.



35 cal

3 cal

energy: 7–10 calories of input in the production = one calorie of food – depending on crop – from 3 calories for plant crops to 35 calories in the production of beef