





MAINSTREAMING FOOD LOSS REDUCTION INITIATIVES

FOR SMALLHOLDERS IN FOOD-DEFICIT AREAS

RBA/GLO/001/SWI



First phase 2014-2017

WHY A JOINT PROJECT ON FOOD LOSS REDUCTION?

Every year, an estimated one-third of all the food produced for human consumption is lost or wasted, resulting in worldwide food losses of about 1.3 billion tonnes, as assessed by the SAVE FOOD:

Global Initiative on Food Loss and Waste Reduction.

Recent studies² estimate that annual global food losses account for 30 percent of cereal production, 40–50 percent of root crops, fruits and vegetables, 20 percent of oilseeds, meat and dairy products, and 30 percent of fish.

According to a 2011 report by the World Bank, FAO and the Natural Resources Institute,³ grain losses in sub-Saharan Africa alone could be worth up to US\$4 billion a year – enough to provide the minimum food requirements of at least 48 million people.

Substantially reducing losses at the post-harvest stage – especially of cereals and pulses – would contribute significantly to the Zero Hunger Challenge launched in June 2012 by the United Nations (UN) Secretary-General Ban Ki-moon, which includes zero loss or waste of food as one of its main elements and to the new Sustainable Development Goals on poverty and hunger.⁴

For these reasons, for the first time, the three Rome-based agencies of the United Nations have joined forces to raise awareness on the importance of food losses and to stimulate change and action in member countries to reduce them.

¹ Gustavsson, J., Cederberg, C., Sonesson, U., van Otterdijk, R. and Meybeck, A. 2011. Global food losses and food waste – Extent, causes and prevention. Rome, FAO. Available at: www.fao.org/docrep/014/mb060e/mb060e00.pdf

² Ibid

 $^{^{\}rm 3}$ United Kingdom of Great Britain and Northern Ireland.

⁴ https://sustainabledevelopment.un.org/post2015

First phase 2014-2017

IMPACT AND OUTCOMES

OF THE PROJECT⁵

IMPACT

Improved food security and income generation opportunities through reduced food losses in supported food grain and pulse value chains.

OUTCOME 1

Good practice options for reducing post-harvest losses are compiled, disseminated and scaled up:

- > A global Community of Practice (CoP) is established for knowledge sharing, partnering and mainstreaming.
- > An e-learning module and lessons on food losses are developed.

OUTCOME 2

Improved handling and storage options in the supported grain and pulse value chains are benefiting smallholder farmers in pilot countries: Burkina Faso, the Democratic Republic of the Congo and Uganda:

- > Critical points for food loss reduction are identified in selected agrifood supply chains, and viable solutions are formulated based on national-level loss assessments.
- > Stakeholders' capacities at major loss points are developed and strengthened.
- > Potential solutions for reducing food losses are piloted/tested.

OUTCOME 3

Regulatory frameworks – policy, standards, norms – on reducing food losses in food supply chains are introduced and implemented at the national and regional levels:

- > Proposals are developed for improved national and regional policy and regulatory frameworks that are conducive to food loss reduction.
- > A proposal for multi-stakeholder voluntary guidelines on quantitative food loss reduction is prepared for consideration in a follow-up project.

Supported by:

Swiss Agency for Development and Cooperation SDC



CoP

COMMUNITY OF PRACTICE (CoP) ON FOOD LOSS REDUCTION

This global knowledge platform on post-harvest loss reduction ensures high visibility and communication as part of the strategy for achieving the project's objectives.

It facilitates stakeholders' interactions by providing an online, moderated discussion forum and links to libraries, databases and repositories of material on post-harvest management and food loss reduction – project documents, reports, policy and technical briefs, e-learning modules, events, social media, etc.

Join the Community of Practice on Food Loss Reduction and be part of global cooperation!

web site www.fao.org/food-loss-reduction

e-mail food-loss-reduction@fao.org

⁵ From the original project document, RBA/GLO/001/SWI