# Food Quality - Its impact on Food Waste

Priya Sundaram



# FOOD WASTE- A PROBLEM OF GLOBAL PROPORTIONS

#### WHAT DO WE CONSIDER WASTED FOOD?:

Edible Material, produced commercially for human consumption, but not consumed by Humans

Edible Material, produced for human consumption, but not consumed by Humans, Animals, Plants or microflora (i.e. not Composted)

Resources wasted on producing food-land, water, energy, fuel etc.

#### **GLOBAL FOOD WASTE (2022)**

Over 1 billion tonnes- 19% of post harvest production-

60% Household-40% food service & retail

Equals 1 billion meals a day.

Additionally 13% lost through Supply chain

783 million people go hungry

8-10% of GHG emissions

#### FOOD WASTE- US

Third biggest source of waste (Behind China & India)

Over 133 billion lbs.

43% Household-40% food service & retail, 2%

manufacturers

Does not include food loss (primary producer)



# Quality is primary driver of food waste

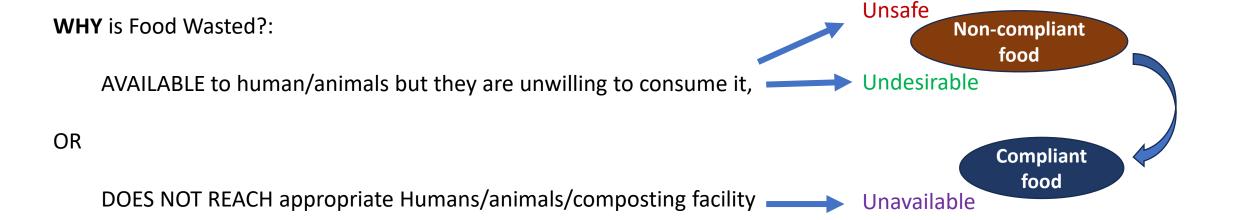
Wasted food falls into **3 categories** based on shelf-life:

PERISHABLES: Refrigerated, Frozen

LOW WATER ACTIVITY: Grains, Powders, Spices, Oils

SHELF STABLE: Commercially sterile (canned), fermented etc.

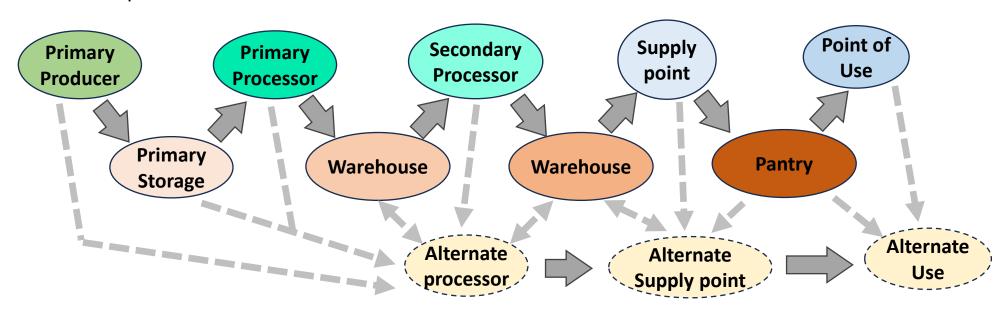
The least wasted foods are ones that hold their quality attributes the longest Hotter regions associated with more waste





# THE FOOD SUPPLY CHAIN / VALUE CHAIN

is complex and has numerous vulnerabilities



Transport

Waste is potentially generated at beginning or end of transport

Food Waste management Strategies

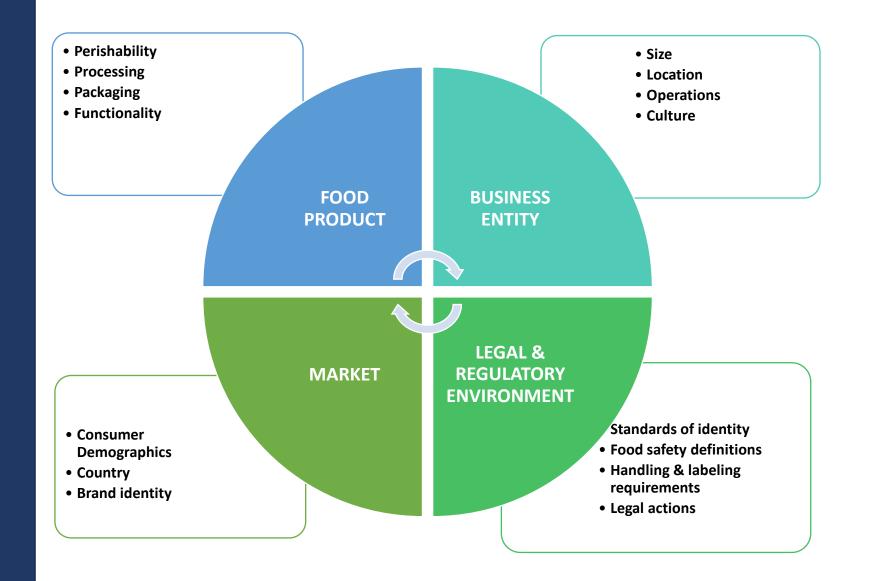
Physically Integrate storage into operations

Establish relationships with alternate channels

Not much of an option for smaller entities



# FACTORS INFLUENCING FOOD WASTE GENERATION





# **EXPLORING SOLUTIONS- Marketplace Initiatives**

### **DESIGN INTO DNA**

Alternative use as part of the product & company identity

- Business
- Operations
- Product
- Culture

#### **MARKET SOLUTIONS**

Development of solutions holistically addressing the 'whys' of the supply chain.

- Products
- Services
- Information

#### **ADAPT TECHNOLOGY**

Leveraging current technology to address challenges.

- Data & Information
- Primary production
- Product formulation
- Food processing
- Food recovery/recycling



# **EXPLORING SOLUTIONS- Government Initiatives**

Targeting 50% reduction by 2030

# US Government agencies

Providing information, funding and other resources

- EPA
- USDA
- FDA
- USAID

- Public Private Partnerships- E.g. food waste champions
- Information toolkits for businesses, individuals & communities
- Grants for research, innovation, education and outreach
- Recycling Infrastructure support
- Guidance & regulation- date labeling
- Monitoring & reporting Data



## LASTLY...

# Embrace Positive Change in Perceptions & Behaviors as Individuals & Businesses





