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STUDY REGARDING SOLVING FOOD WASTE AND FOOD LOSS

ALINA MARIA SURDULESCU¹, ALIN SABOU¹, ANAMARIA ROXANA MARTIN^{*1,2}, ADRIAN
GHERORGHE FIRU NEGOESCU¹, IOANA MIHAELA BĂLAN¹

¹*University of Life Sciences "King Mihai I" from Timisoara, Faculty of Management and Rural
Tourism, Timisoara, Romania*

²*Institution Organizing Doctoral Studies - University of Life Sciences "King Mihai I" from
Timisoara, Doctoral school Plant and Animal Resources Engineering*

Abstract: *About one third of the food produced for human consumption is lost or wasted. Food loss and waste have therefore gained significant attention in international policy circles. This is an alarming worldwide problem that creates negative environmental externalities in addition to threatening the viability of a sustainable food system.*

• Introduction

Food losses and waste (FLW) means that food itself and all the resources and sink capacities employed along food supply chain (FSC) are wasted. FLW have adverse impacts on environmental and socioeconomic terms with differences between high and low-income nations. [2] On one hand, FLW negatively impact on landscape and the ecosystem services they provide. FLW also contribute to climate change with GHG emissions and have a considerable water and land footprint. [6] On the other hand, FLW implies concerns over food security and malnourishment and distributive issues of a non-sustainable global food and agriculture system in a context of a growing world population

• Material and method

This study presents research based on external data on food loss and waste, by region, provided by the Food and Agriculture Organization of the United Nations (FAO). These external third-party data were analyzed and interpreted by the authors, using established methods of economic analysis and interpretation.

• Results and discussions

An estimated 1,3 billion tons of food, or 1,5 quadrillion kcal, are wasted annually worldwide; this amounts to one-third of the world's annual food production's weight and one-fourth of its caloric content. Put another way, one out of every three kilograms of food and one out of every four kilocalories of nutritional value are lost in our planet. [9] A diagnosis of the root cause of food loss and waste must come before any attempt to reduce it. Certain conclusions can be gained from studying the FAO data. [5]

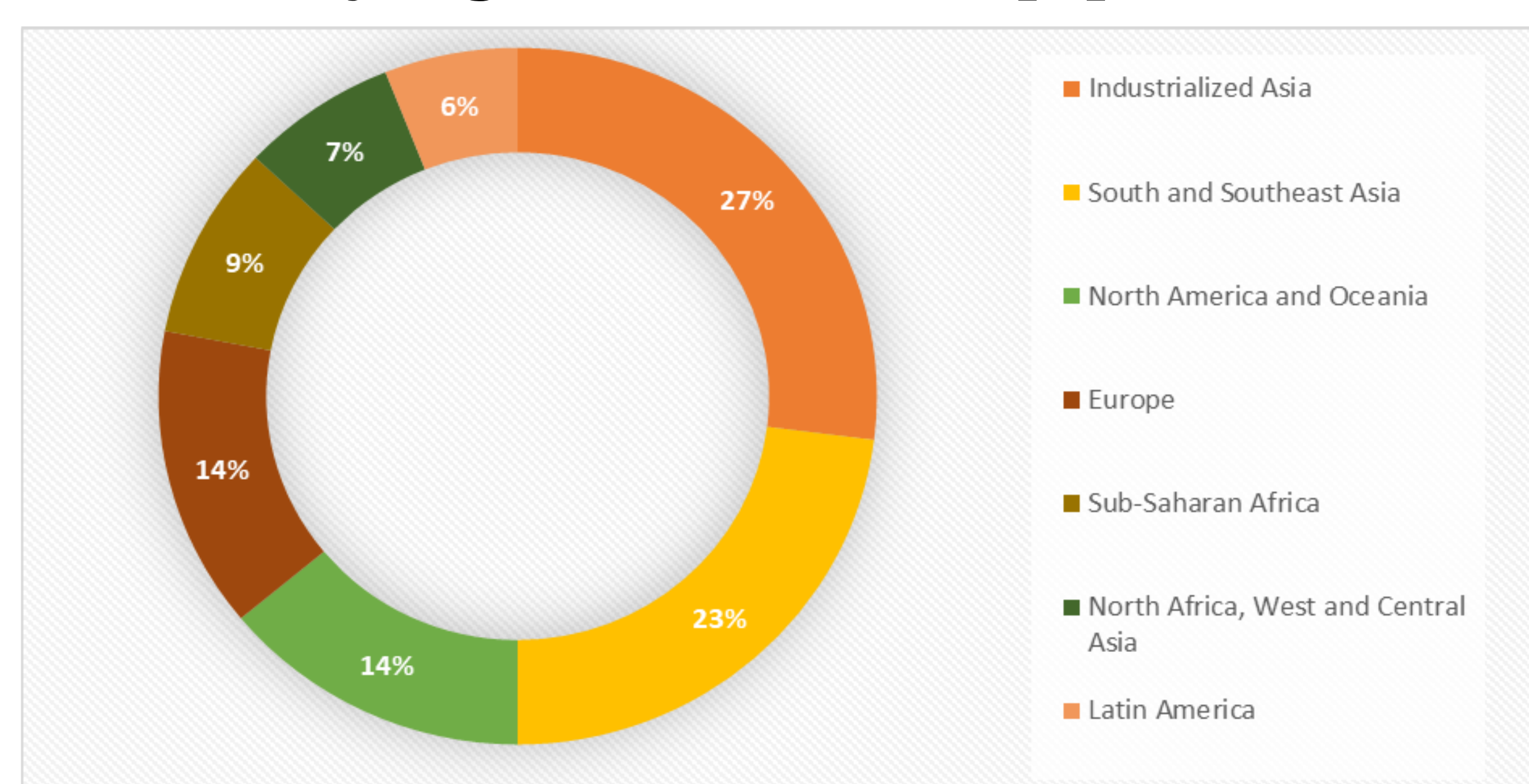


Figure 1. Share of Global Food Loss and Waste by Region, 2009 (100% = 1.5 quadrillion kcal)

Source: Authors own adaptation by [14]

• Conclusions

By using developments in technology and putting new policies and initiatives into place, it should be possible to accomplish the target of a 50% decrease in food waste nationally by 2030. [7] Solving the problem of food loss and waste is a complex challenge that requires coordinated efforts at various levels of society, from individuals and households to businesses, governments, and international organizations. [10]