



## LIFE FOSTER ZERO FOOD WASTE AMBASSADORS

### A Manifesto for Food Waste Prevention/Reduction

#### Love Food Reduce Waste

#### RATIONALE

Every year:

- 1,3 billion tons of food is wasted<sup>i</sup>.
- 1,4 billion hectares of land (28% of the world's agricultural area) is used to produce food that is lost or wasted<sup>ii</sup>.
- 3,3 gigatonnes of GHG are generated by food waste: the third-largest emitter<sup>iii</sup>.
- In Europe, food waste costs 143 million€: 12 percent of this sum is generated by the restaurant industry<sup>iv</sup>.

We consider that:

- There is an urgent need to raise individuals' awareness to prevent and reduce food waste.
- Food waste reduction is both a European and global priority. The European Commission is committed to reaching the UN SDG Goal Target 12.3<sup>v</sup> to halve per capita food waste at retail and consumer levels by 2030<sup>vi</sup>.

#### OBJECTIVES

We want to:

- Engage with the challenge of a resilient, sustainable, and circular economy to foster a green and inclusive society.
- Build a pro-active community of professionals from the restaurant industry and the education and training sector, who promote a concept for food production and consumption based on the "Rethink, Reduce, Reuse" paradigm.
- Contribute to the definition of a policy framework favouring food waste prevention and reduction.

#### PRIORITY AREAS

We shall favour coordinated action in the following:

1. Awareness raising of cooperation among food system players, citizens and local stakeholders about the opportunities related to food waste prevention as a means to build resilient, sustainable, and circular economy.
2. Development of vocational education and training offer supporting green mind-sets and behaviours to favour the transition of the restaurant industry to the "Rethink, Reduce, Reuse" paradigm.
3. Cooperation with policy makers through reliable information and recommendations, based on scientific knowledge and practice.

<sup>1</sup> Source: FAO Report 2011, Global Food Losses and Food Waste. Extent, Causes and Prevention. Rome.

<sup>2</sup> Source: FAO Report 2013, Food Wastage Foodprint. Impacts on natural resources. Rome

<sup>3</sup> Source: FAO Report 2013, Food Wastage Foodprint. Impacts on natural resources. Rome

<sup>4</sup> Source: FUSIONS 2016, Stenmarck, Å., Jensen, C., Quested, T., Moates, G., Bukst, M., Cseh, B., ... & Scherhauser, S. (2016). FUSIONS: Estimates of European food waste levels. IVL Swedish Environmental Research Institute: Stockholm, Sweden.

<sup>5</sup> Sustainable Development Goal 12.3 of the UN 2030 Agenda for Sustainable Development

<sup>6</sup> The "Farm to Fork Strategy – For a fair, healthy and environmentally-friendly food system" is at the heart of the European Union's "Green Deal". It declares the Commission's commitment to "halving per capita food waste at retail and consumer levels by 2030".