

## Food Loss & Waste in New Zealand – Cheat sheet

### Global

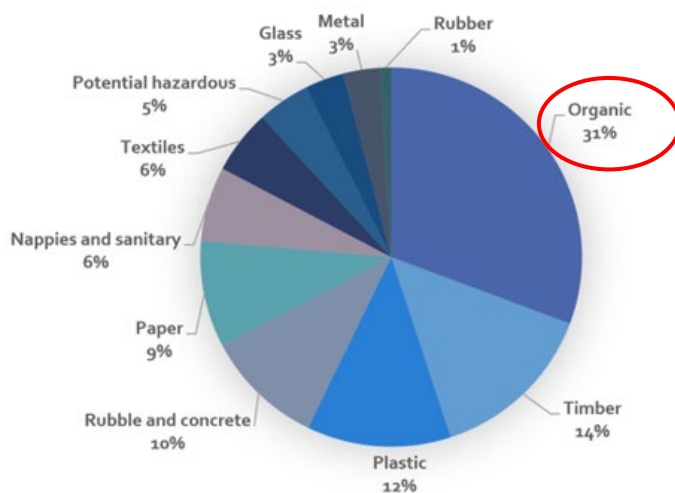
- Governments representing 50% of the world's population have set an explicit national target in line with SDG 12.3.
- Of the world's largest food companies, more than two thirds have set targets in line with SDG 12.3.

### Food waste as a proportion of food production

- FAO estimates that 32 percent of all food produced in the world was lost or wasted in 2009 (24% when converted to calories). This figure is higher if you include inedible food such as skins etc.

### Food waste as a proportion of total waste in New Zealand

#### Municipal landfills



*\*When looking at household data alone – organics becomes much more prominent.*

*\*Food waste may be up to half of household waste (MfE PP).*

### Breakdown of global food waste by commodity



Source: WRI analysis based on FAO, 2011. Global food losses and food waste—extent, causes and prevention. Rome: UN FAO.

### Breakdown of food waste in NZ

- Food waste makes up 17% of total waste to landfills (National Waste Composition Audit, 2007-2008). Approximately 571,000 tonnes (2016 estimate).
- Organic waste in general makes up 28%.

	Total food waste Kg/person/year	Avoidable food waste Kg/person/year
Households	51	27
Supermarkets	13	8
Cafes and Restaurants	5	3

### Households

- 229,022 tonnes to landfill via council kerbside collections (50 kg per capita, 27 kg avoidable)
  - risen to **298,246 tonnes**.
- 122,547 tonnes (54%) avoidable, 27,482 (12%) potentially avoidable (Otago Uni, 2014-2015).
- \$872 million worth of avoidable food is thrown away every year, \$563 per household (LFHW).
- Enough to feed double the population of Dunedin, or provide lunches to all school aged children in NZ for three years.

### Retailers - Supermarkets

- 60,500 tonnes (13kg/capita) - 46% animal feed, 23% to landfill, 15% food rescue, 15% protein reprocessing, 1% compost. (Goodman-Smith, 2018). **[Edible vs inedible?]**
- Food waste by commodity: Vegetables and fruit (44%), bakery (23%), meat and fish (19%).

### Cafes and restaurants

- 24,366 tonnes, 14,863 tonnes avoidable (61%). Prep waste (60%), plate waste (33%), spoilage (7%). (Chisnall, Jones, 2018). Low sample size.

### **Limited data – self-reported not scaled**

Producers – at least 350,000 tonnes – 308,000 (88%) inedible (skins, seeds etc.) and 42,000 edible. (Bioresource Processing Alliance).

Manufacturers - 40,800 tonnes – 47% to animal feed, 28% to landfill. 6% sludge, 6% liquid. Based off 28 businesses in Auckland. (Sustainable Business Network, 2017)

### Food rescue

- 2,777 tonnes in 2017 – capacity issue to receive and hold food.
- MSD's Food Secure Communities (2 years, \$32m) will provide an additional 21 million meals and divert 6,200 tonnes of food going to landfill (2,238 tonnes Co2).

### **Emissions**

- 5 percent of NZ's total gross emissions (12% of biogenic emissions). in NZ.
- Many landfills have methane capture systems, average recovery rate 71%.
- Consider emissions produced throughout the lifecycle of food. **[Estimate?]**

### **Water**

- Agriculture uses 70% of global freshwater – 30 percent of food is lost – significant portion of water.

### **Social**

- Food insecurity affects 11% of children below the age of 15. Covid19 exacerbated need.

### **Australian comparison – all destinations**

- 7.3 million tonnes, 298kg/per capita

- Primary production (31%); Manufacturing (24%); Households (34%); Retail (3%); Hospitality (4%); Institutions (3%).