

The Save Food Asia-Pacific Campaign

The Save Food Asia-Pacific Campaign seeks to **raise awareness** about the magnitude of food losses and food waste in Asia and the Pacific region, and **advocate for actions to reduce food losses and food waste and promote sustainable consumption.**

Food losses refer to the decrease in edible food mass available for human consumption throughout the different segments of the food supply chain.

Food waste refers to food losses resulting from decisions to discard food that still has value. It is most often associated with the retail sector, the food service sector and consumers.

Approximately 42 percent of fruits and vegetables and up to 30 percent of grains produced in Asia and the Pacific region are lost between production and the market.

Why the Save Food Asia-Pacific Campaign?

CRITICAL ISSUES IN THE REGION

Post-harvest losses account for a majority of the food loss sustained in developing countries across Asia and the Pacific region. Approximately 42 percent of fruits and vegetables and up to 30 percent of grains produced across Asia and the Pacific region are lost between the farm and the market.

The underlying causes of post-harvest losses in these chains include a lack of production planning, pest infestations and diseases, poor and inadequate infrastructure such as roads, water, power and market facilities, lack of post-harvest specific infrastructure such as pack-houses and particularly cool and dry storage facilities, lack of dedicated transport systems for food and poor quality bulk packaging that results in spillage and damage. The limited knowledge base of stakeholders also contributes to the high levels of post-harvest loss.

Food waste takes place largely in the retail sector, in the food service sector and in the home. While food waste is prevalent in the more developed economies of the region, such as in China, Japan, the Republic of

Korea and Singapore, it is a growing problem in the urban centres of many countries in Asia and the Pacific. On average, approximately 11 kg of food per capita per year is wasted in developing Asian countries, while an estimated 80 kg of food per capita per year is wasted in developed Asian countries (China, Japan, Republic of Korea (FAO, 2011).

Sustainability issues – To feed the region's growing population, increasing pressure will be put on already scarce land and water resources. Greater attention needs to be placed on resource efficiency – by decreasing food losses and food waste – to meet the region's demand for food now and in the future.



Post-harvest losses and food waste reduce the number of calories available for consumption and represent a missed opportunity to feed the region's growing population.

"If we can help food producers to reduce losses through better harvesting, processing, storage, transport and marketing methods, and combine this with profound and lasting changes in the way people consume food, then we can have a healthier and hunger-free world."

Graziano da Silva
Director-General
Food and Agriculture Organization
of the United Nations

IMPACTS OF FOOD LOSSES AND FOOD WASTE

Food losses and food waste have negative environmental, economic and social impacts. They represent a missed opportunity to feed the region's growing population, with potentially negative impacts on the sustainability of food systems and on food security and nutrition.

Food losses and food waste represent a major waste of resources – of labour, land, water and other resources used in food production – and are a source of greenhouse gases that contribute to global warming.

Promoting **sustainable consumption** can, however, help in mitigating these impacts, through reducing resource use, degradation and pollution caused by food losses and food waste, while increasing the quality of life for all.

Food losses and food waste have negative economic impacts for all stakeholders in the supply chain. They lower incomes of producers and increase the price of food for consumers. Reducing food losses and food waste would, therefore, provide economic benefits for both producers and consumers.

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How can you participate?

The Campaign will seek to develop partnerships and collaborative initiatives with a range of stakeholders, including policy-makers, technical and policy level government representatives, representatives of farmer organizations, processor and consumer associations, the food retail and food service sectors, women's organizations and civil society organizations, institutions of learning (primary, secondary and tertiary) as well as academics, researchers, extension specialists, development partners and regional bodies.

For further information, please contact:

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The Save Food Asia-Pacific Campaign is a regional initiative under the umbrella of the Global Save Food Initiative that was launched by FAO in 2011. The Save Food Asia-Pacific Campaign is being implemented by the Food and Agriculture Organization of the United Nations – Regional Office for Asia and the Pacific (FAO-RAP) in collaboration with the Asian Institute of Technology (AIT) and other partners.