

Wasting food

Around one third of the food produced globally is lost or wasted. When more than one billion people around the world go to bed feeling hungry, it is impossible not to ask what can be done. But food waste is not only a missed opportunity to feed the hungry. It also represents a substantial loss of other resources such as land, water, energy - and labour.

Sources of food waste in Europe

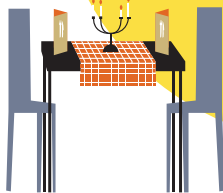
Manufacturing

- By-products, such as carcasses & bones from meat production
- Misshapen products
- Damaged products
- Overproduction



Food services

- Lack of different portion sizes
- Not offering leftovers home
- Difficulty in anticipating demand
- Not meeting preferences, for instance in schools



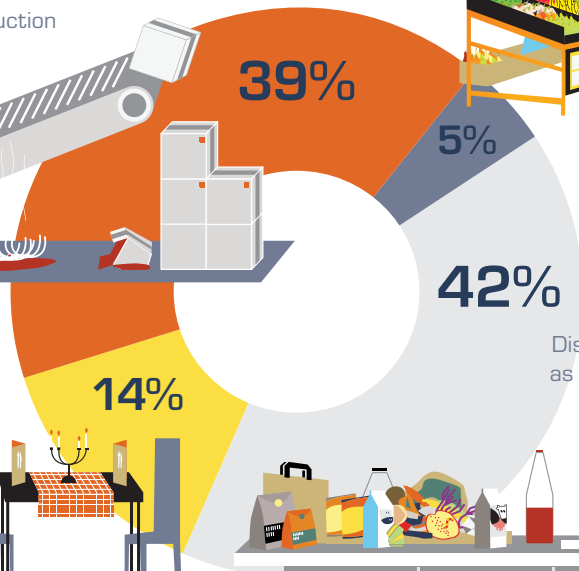
Wholesale and retail

- Temperature changes
- Aesthetic standards
- Packaging defects
- Overstocking



Households

- Buying too much
- Bad storage
- Confusion over labels
- Discarding parts of food, such as apple skins or bread crusts
- Making too big portions
- Discarding leftovers



Average households discard about 25% of the food they purchase (by weight).



In the EU, around 180kg of food waste per capita is generated each year.



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