



# THE STATE OF PLAY OF FOOD WASTE IN WEST ASIA

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Expert Group Meeting on “Resource Efficiency in the Arab Region: Monitoring Progress of SDG 12 and Building Back Better from COVID-19”  
Thursday, October 8, 2020

# FOOD LOSS VS. FOOD WASTE



# QUICK FACTS ABOUT FOOD WASTE

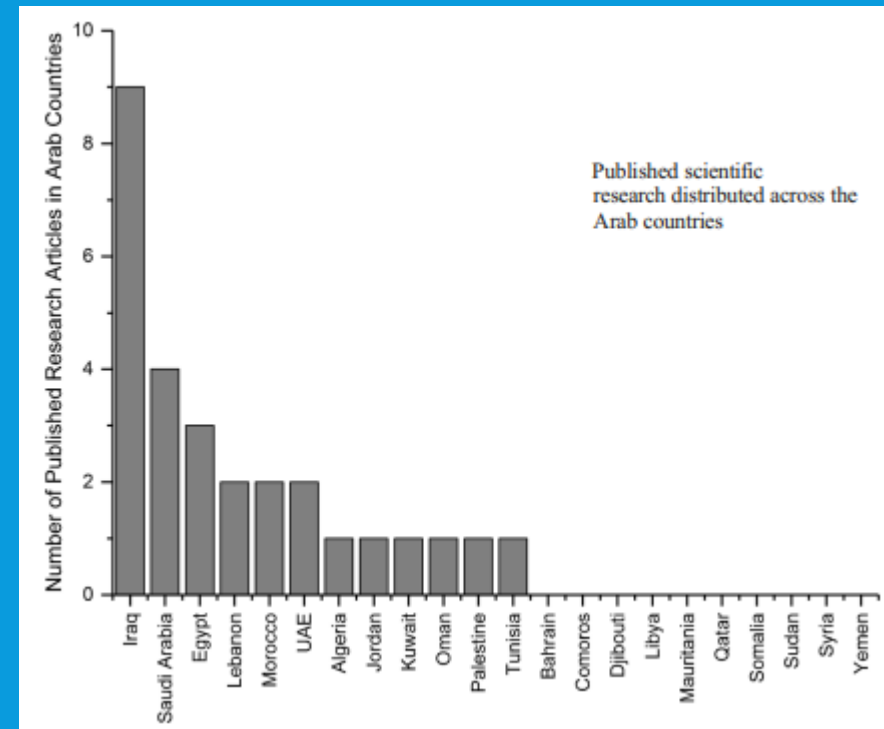
- ~1 billion are starving. Yet we annually lose and waste 1.3 billion tons of food, enough to feed 3 billion people
- 1/3<sup>rd</sup> of the food produced in the world for human consumption every year gets lost or wasted
- If food loss and waste were its own country, it would be the world's third-largest GHG emitter
- Industrialized and developing countries dissipate roughly the same quantities of food (~650 million tons)
- Fruits and vegetables, plus roots and tubers have the highest wastage rates of any food
- In developing countries, 40% of losses occur at post-harvest and processing levels while in industrialized countries, more than 40% of losses happen at retail and consumer levels
- At retail level, large quantities of food are wasted due to quality standards that over-emphasize appearance

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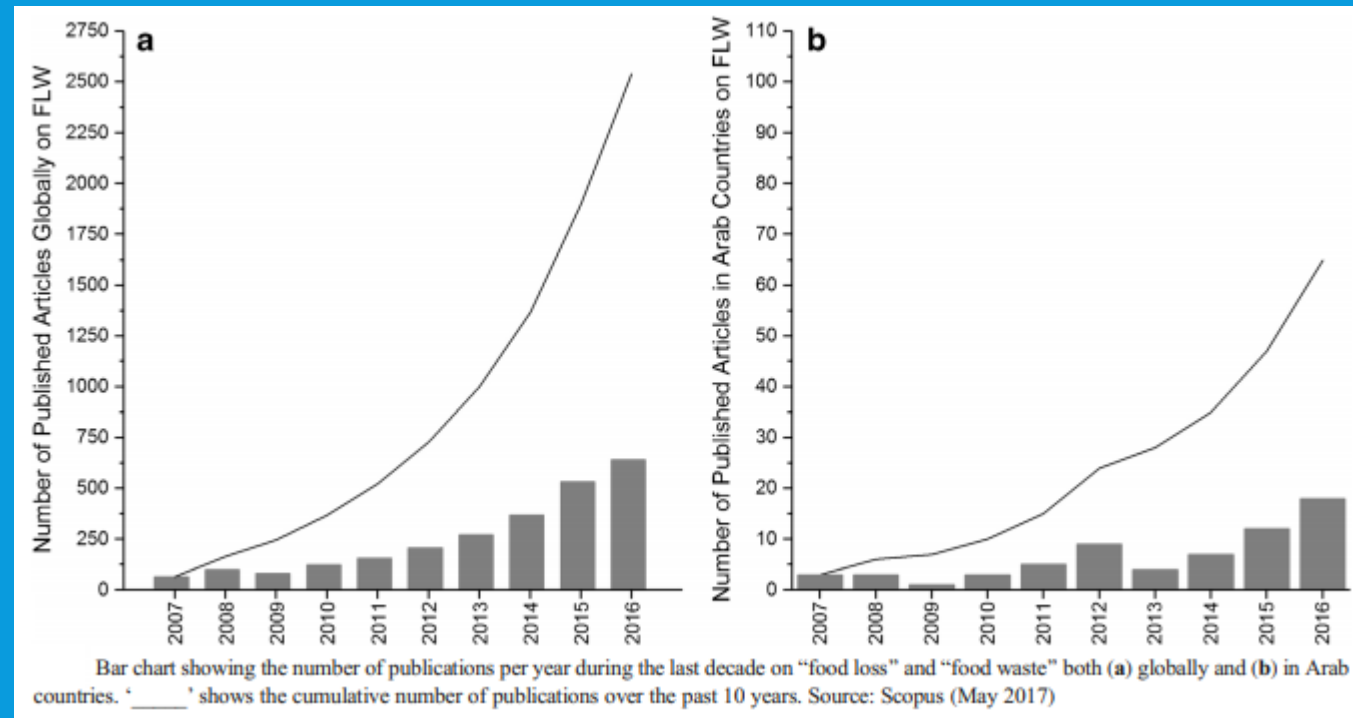
- In September 2015, UN adopted the SDGs, among them SDG12.3: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains
- The food currently wasted in Europe could feed 200 million people
- The food currently lost or wasted in Latin America could feed 300 million people
- The food currently lost in Africa could feed 300 million people
- By 2050, the world population will reach 9 billion. By then, food production must be increased by 70% to meet the demand. Reducing food losses and waste must be among the main focus areas
- Global quantitative food losses and waste per year are roughly 30% for cereals, 40-50% for root crops, fruits and vegetables, 20% for oil seeds, meat and dairy plus 35% for fish

# FOOD WASTE IN WEST ASIA

- In the Arab countries, FLW generated per person sometimes exceeds 210 kg per year
- FLW research represents 2.5% only of the world's overall research output
- For 10/22 Arab countries, there was not a single research article on FLW



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- In the Arab World, **44%** of the food handled along the pre-consumption supply chain is estimated to be either lost or wasted, while about **34%** of food served is wasted at or during consumption
- KSA and Qatar have one of the highest rates of food waste in the world (584-657, and 165-511 kg/person/year, respectively)
- Food wasted at an **average wedding** in Mecca, Saudi Arabia, can be sufficient to feed 250 hungry people
- **Food waste generated/person/year at the household level varies from one country to another:**
  - 68–150 kg in Oman
  - 62–76 kg in Iraq
  - 194–230 kg in Palestine
  - 177–400 kg in UAE

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- Amount of food waste among **residence students** in Riyadh depended on the meal; it was higher for dinner (39.74% of the meal) than for lunch (22.67%)
- In-flight catering food waste on **Egypt Air flights** varies between 23 and 51% of food served
- Food waste in a **university canteen** in Jordan was estimated 13% of the average meal size
- A roughly one wasted meal for each sold meal at a **Qatari university campus**
- Food wastage at a **Saudi hospital** amounts on average to 24%–32% of the presented portions
- 60% of Kuwaiti **households** report they regularly waste food



# FOOD WASTE IN WEST ASIA

- **Food Waste Recovery Strategy:**
  - Food waste prevention and/or reduction
  - Food redistribution (donation of extra/surplus food to food banks, soup kitchens, shelters, etc.)
  - Food waste recycling and reuse (e.g., animal feed, composting, industrial uses such as production of biofuel and oils)
- **Hospitality:**
  - Converting buffets to a la carte service, improving communication and cooperation between the staff of hotel/restaurant and the guests, and encouraging hotels and restaurants to donate surplus food from buffets of events to local charities and food banks
- **Household:**
  - Using shopping lists to better plan purchases, thus avoiding buying more than is needed as well as impulsive purchase of food that is not required; making more precise evaluation of portions to be prepared; understanding distinction between label dates (viz. 'use by' vs. 'best before'); improving stock management and storage practices; enhancing knowledge on the use of leftovers.

# CURRENT PROJECT WITH UNEP

## DRS. MOHAMAD ABIAD AND HUSSEIN HASSAN

- **State of Play of Food Waste in West Asia Report through:**
  - Identifying and developing new, and collect existing, case studies on best practices and integrated approaches to food waste
  - Mapping data & statistics on food waste and present case studies of what is currently being done in West Asia
  - Collecting inputs from external partners and liaising with other UN partners
- **Four webinars:**
  - Framing the issue of food waste in West Asia (July 22, 2020)
  - Moving Together in Addressing the Food Waste Challenge: Public and Private Interventions on Food Waste Mitigation in West Asia (September 9, 2020)
  - Moving Together in Addressing the Food Waste Challenge: How Do We Measure the Food Waste? (September 29, 2020)
  - Setting targets, developing national strategies and implementing policies to deliver SDG 12.3 (October 21, 2020)

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**Thank You!**

