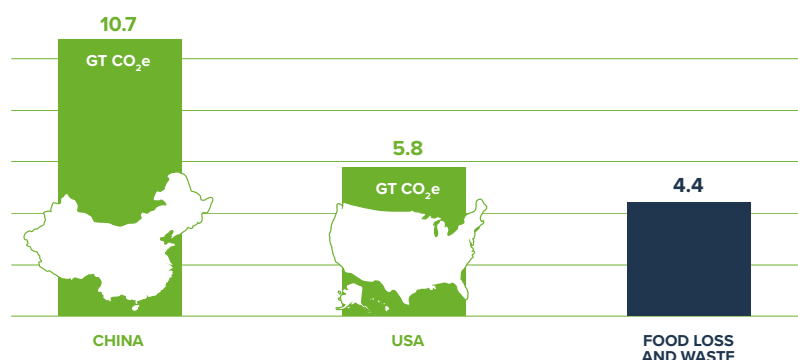


REDUCING FOOD LOSS & WASTE

A CLIMATE OPPORTUNITY

Linking Food Loss and Waste (FLW) to global Greenhouse Gases (GHG's) helps meet the CGF's Net Zero ambitions
A priority of the CGF's Food Waste Coalition of Action

Reducing FLW is one of the biggest opportunities to fight the climate crisis, appearing at the top of a list of over 100 solutions researched by [Project Drawdown](#)



If food loss and waste were a country, it would be the world's third-largest emitter - producing 8-10% of greenhouse gas emissions. This is around 4 times the emissions from the global aviation industry.



"It's not possible to stay within 1.5 - 2 degrees of warming without tackling food loss and waste."



Liz Goodwin
Senior Fellow and Director,
Food Loss and Waste, World
Resources Institute

"Cutting methane emissions is the best way to slow climate change over the next 25 years."



Inger Andersen
Executive Director,
UNEP

If we cut FLW by 50% globally, we could reduce global food industry GHG emissions by 27%, according to [Our World in Data](#).

Making the Most of Surplus Food Is a Climate Win

Reducing Loss and Waste...

1



Reduces harmful methane emissions
generated from food decomposing in landfills.

2



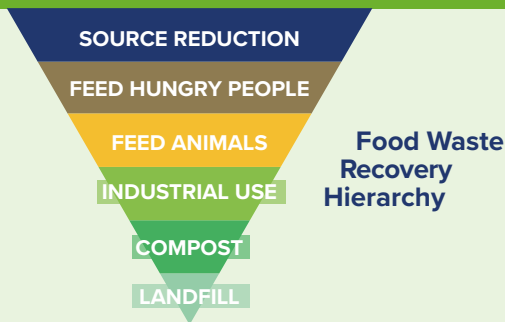
Preserves all the resources
used to produce and transform food (such as energy, fertilizer, water), which are otherwise wasted when it isn't eaten.

3



Tackles Scope 3 GHG emissions
as action by businesses ripple across the supply chain from suppliers to consumers.

Preventing food loss and waste in the first place is a key step for reaching net-zero



Corporate leaders are prioritizing food loss and waste

Reducing food loss and waste is increasingly part of climate action plans because:



...the impact is significant.

Bel's food waste impact is equivalent to the impact of all its factories, approximately 4% of the total Bel Group footprint scope 1-2-3. Reducing food waste is at the heart of Bel's portion model and a key enabler of its GHG emissions reduction strategy to achieve the "BeLowCarbon" goal, the ambitious Bel plan to align on the 1.5° trajectory, validated by the Science Based Target Initiative.



...reducing it helps meet Scope 3 goals.

For Ahold Delhaize, reducing FLW is one of 6 key levers to reach scope 3 goals in 2030 (the cumulative estimated reduction potential is between 1.1 – 2.8 MtCO₂e by 2030).



...savings can be realized.

For IKEA cutting food waste by 54% across restaurants in 32 markets has avoided 36,000 tonnes of CO₂e/year — equivalent to taking more than 8,000 cars off the road every year — and saves IKEA \$37 million annually.



...GHG emissions can be avoided

Migros has reduced its food waste ratio by 30% and saved more than 62 million meals through the efforts to combat food waste. This is equivalent to preventing 100,740 tons of CO₂e.

Some regional impacts of food loss and waste

USA

33% of all food,
78M tons wasted
each year

In 2022, surplus food contributed 6.1% of U.S. greenhouse gas emissions, equivalent to driving 86 million passenger vehicles.

Landfilled food waste is a leading contributor to potent methane emissions (representing 24% of material yet 58% of U.S. landfill's methane impact).

EUROPEAN UNION

~59M tonnes of food
is wasted each year

Food wasted annually has an associated market value estimated at EUR 132 billion.

Within the EU, if food waste were a Member State, it would be the 5th largest emitter of GHG emissions = ~16% of the total GHG emissions from the EU food system.

AUSTRALIA

~7.6M tonnes of food
is wasted each year

Food waste accounts for about 3% of Australia's annual greenhouse gas emissions. It costs the economy around \$36.6 billion each year.

Amount in Australian landfill each year is equivalent to all of emissions from Australia's steel and iron ore industries combined.