

# THE PURSUIT OF FRESHER FOOD

With up to a third of all food produced ending up in the trash<sup>1</sup>, the global imperative to reduce food waste is gaining momentum, but lacking traction. In fact, researchers say food waste to is set to increase by a third by 2030, when **66 tons of food will either be lost or thrown away per second**<sup>2</sup>.

What's standing in the way of toppling the food waste mountain?

### Quantifying food waste is difficult

Even with companies and countries on board (the UK aims to halve food waste by 2030)<sup>3</sup>, the lack of standards for reporting and measuring food loss and waste has companies tracking food waste by the dumpster load, rather than weight or dollars.

## Insufficient infrastructures keep companies in the dark

Even though studies suggest widespread adoption of digital supply chain tools could reduce food loss and waste by up to \$120 billion annually<sup>4</sup>, companies have been slow to adopt digital tools that could enable visibility into the food chain and identify waste hot spots.

### Questionable freshness leads to consumer waste

Every year, a third of fresh food is thrown away globally by consumers who are unsure about the quality of their food<sup>5</sup>.

## **BLOCKCHAIN**FOR THE FOOD SYSTEM

With a digital food system, network participants can now better track the quantity of food wasted and of food rescued. Blockchain technology stores digitized records in a decentralized and immutable manner, promoting trust and transparency which in turn helps reduce food waste.

#### **END-TO-END TRACEABILITY**

A digital food supply network powered by blockchain enables full transparency across the food chain to maximize shelf life, optimize partner networks and increase recall response efficiency, helping reduce waste.

#### **COLLABORATION**

Selective data sharing enables all in the food system to adopt consistent standards, policies and procedures.

### **FULL TRANSPARENCY**

With greater visibility into food waste, food producers, distributors and retailers can help identify opportunities to reduce food waste along the supply chain.

IBM Food Trust creates a secure, shared, and permissioned record of transactions. This enables unprecedented visibility during each step of the food supply chain. IBM Food Trust achieves new levels of trust and transparency, making food safer and smarter from farm to fork.

## For more information contact your IBM representative or visit ibm.com/food



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www.manilatimes.net/13-of-worlds-food-ends-up-as-trash-un-report/39243/

https://www.bcg.com/publications/2018/tackling-1.6-billion-ton-food-loss-and-waste-crisis.aspx

https://www.foodnavigator.com/Article/2018/09/27/UK-pledges-to-halve-food-waste-by-2030

https://www.bcg.com/publications/2018/tackling-1.6-billion-ton-food-loss-and-waste-crisis.aspx

U.N. Food and Agriculture Organization (F.A.O) http://www.fao.org/save-food/resources/keyfindings/

## APPLYING IBM FOOD TRUST **TO FOOD WASTE**

IBM Food Trust consists of different modules to help suppliers, manufacturers, distributors, and retailers increase visibility within the food chain.

Using the **Data Entry and Access** module, participants in the supply chain can securely upload, manage, and access transactional data to create shareable records of where food has been when, identifying areas of waste in the food chain.

The **Trace** module provides participants with a way to securely and transparently trace the location and status of food products on the supply chain to better manage - and reduce - food waste.

With the **Certifications** module, users can prove food provenance and authenticity by securely managing certificates and documents along the supply chain. Having access to such documents and data helps to eliminate inefficiencies in your network that lead to food waste.