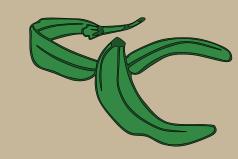
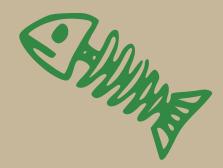


- The waste is categorized differently based on where it occurs: Food "loss" occurs before the food reaches the consumer as a result of issues in the production, storage, processing, and distribution phases.
 - Food "waste" refers to food that is fit for consumption but consciously discarded at the retail or consumption phases.





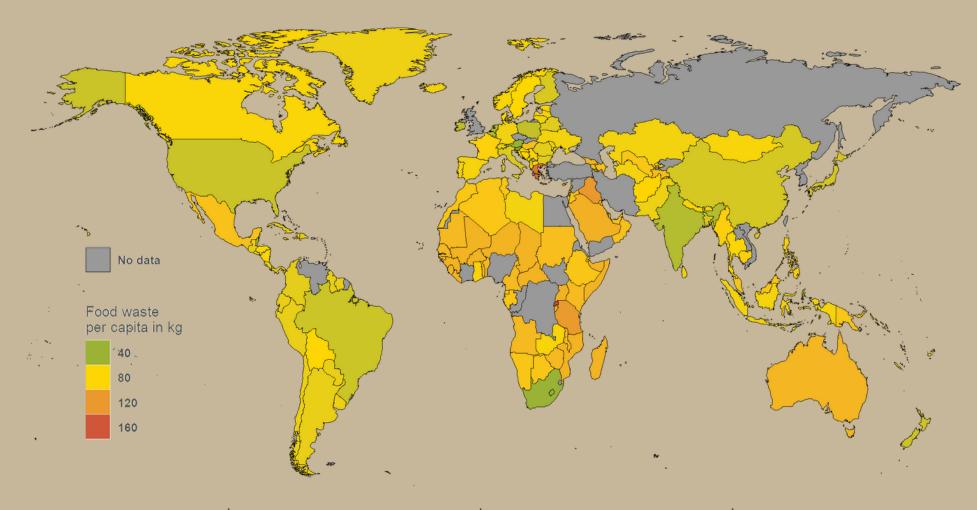


The chart shows that most African countries, the poorer ones, have a relatively large food waste (vivid green dots). This may be due to a lack of appropriate technology, low levels of education, but also to harsh climatic conditions.

The dot with the largest food waste is particularly striking. It is Nigeria. Nigeria is a country with no laws to control this issue.

In contrast, wealthier countries, mainly European (rotten green dots) have less food waste. This may be due to greater awareness and better regulation.

The data analysis reveals a significant negative correlation between the Development Human Index (HDI) and the amount of food waste per capita. Generally, countries with a higher HDI are characterized by a lower quantity of food waste per inhabitant. observations change focus when we exclusively on a group of countries with a very high HDI.



The HDI is a summary composite measure of a country's average achievements in three basic aspects of human development: health, knowledge and standard of living.

Among these most developed nations, such as Switzerland, Norway, or Luxembourg, the difference in the amount of food waste is not as pronounced when compared to countries with a lower HDI, like Turkey, Chile, or Croatia. This suggests that upon reaching a high level of development, other aspects such as consumer culture and the efficiency of waste management systems may play a pivotal role in the quantity of food wasted.



In countries where the average weekly working hours per worker are fewer, a discernible trend emerges as there is a reduction in the amount of annual food waste per capita. This suggests correlation that there may be a link between shorter working hours and a more sustainable approach to food consumption and management. The observation implies that individuals in these countries may have more time for mindful meal planning, reducing the likelihood of excess food ending up as waste.

This connection underscores the importance of considering socio-economic factors, such as working hours, in the broader context of understanding and addressing global food waste challenges.

