

GLOBAL FOOD LOSS & FOOD WASTE

BASED ON THE UN FOOD AND AGRICULTURE ORGANIZATION (FAO) REPORT

30%

OF FOOD IS LOST OR WASTED EVERY YEAR

FOOD LOSS

DIMINISHED QUANTITY AND QUALITY OF THE FOOD PRODUCED

VS

FOOD WASTE

DIMINISHED QUANTITY OR QUALITY OF FOOD

WHAT CAUSES IT ?

"UGLY FOODS"

WHAT

Ugly food are foods that does not meet the product specification but still maintains its nutritional value.



WHY

- High market standards
- Misconceptions of food safety, price sensitivity and more

BROKEN SUPPLY CHAIN

Food is lost in the supply chain because of bad managerial, behavioural, technological or infrastructure. Below shows how much food is lost and wasted at each step



Agriculture Production

11% - 23%



Post-harvest Handling & Storage

17% - 19%



Processing & Packaging



Distribution

8% - 17%

UNHELPFUL GOVERNMENT POLICIES

Used By

Best before

Sell By

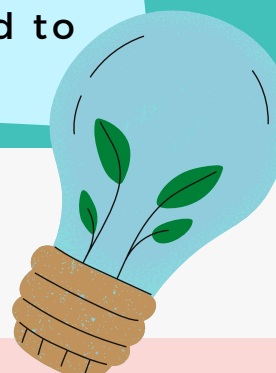
Policies on food date labelling made by the government exacerbate this problem. Inconsistency and vague labels cause misunderstandings in consumers. The date labelling is not always accurate to determine the safeness of the food. This caused food to be thrown out prematurely.

12 RESPONSIBLE CONSUMPTION AND PRODUCTION



WHAT CAN WE DO?

A Solution For The Ugly Food Problem



Raise awareness to consumers to make informed decisions



Sell ugly food at a cheaper cost to entice consumers

#SUPPORT LOCAL

Support Malaysian companies like Grub Cycle or Graze Market and more that buys ugly produce from local farmers and sell or donate to consumers

References

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