

WHAT EXACTLY IS FOOD WASTE AND FOOD LOSS?

Both “**food waste**” and “**food loss**” encapsulate the overall decrease in total edible food mass that was originally destined for human consumption.

Food losses occur during the production, post-harvesting and processing phases of the food supply system.

Food waste is deemed as something that occurs at the end of the supply chain, during the retail and consumer stages.

Together they are referred to as “**food wastage**”.

The Western Cape Government’s **110% Green Programme** has launched the ‘Food Forward’ initiative to raise awareness around food wastage and to catalyse action within the food value chain.

We are calling upon farmers and businesses all along the food chain, to commit to decreasing inefficiencies by designing and implementing their own action plans to reduce food wastage. Become a flagship of 110% Green under our banner Commit, Act, Impact.

TOP TIPS TO REDUCE FOOD WASTE

LOVE YOUR LEFTOVERS Use your leftovers, but store them within 2 hours of preparing your meal.

SHOP SMART Make a shopping list & avoid shopping on an empty stomach.

BUY “UGLY” FRUIT AND VEGETABLES Irregularly shaped fruit and vegetables are just as good to eat.

CHECK YOUR FRIDGE Set your fridge to the correct temperature (1°C – 5°C)

SAVE BREAD Revive stale bread by placing it in a damp paper bag & baking it at 150°C – 160°C for 3 minutes.

DON’T OVERPACK THE FRIDGE You will use less energy and be less likely to forget to use the food you bought.

UNDERSTAND DATES “Use-by” date - shows when food is not safe to eat. “Best-before” date - shows when the food is at its best quality.

SHARING IS CARING Give your leftover food to help those in need.

KEEP VEGGIES CRISP A piece of stale bread in the crisper drawer absorbs moisture & keeps vegetables fresh. Replace every day or two.

COMPOST Set up a compost bin for food waste and fruit and vegetable peelings, your garden will thank you.

WHERE DOES FOOD GET LOST?

Food loss and food waste happens at all stages of the food value chain. The majority of food waste and losses (by weight) occur at the agri-production, processing & packaging and the post-harvest handling & storage stages (CSIR, 2012).

FOOD WASTE IN LANDFILLS

Food waste that is sent to landfill doesn’t harmlessly breakdown. It has a big impact on the environment as it rots and releases methane.

The Western Cape Government has implemented a **restriction and prohibition** on organic waste going to landfill. **50%** organics is **restricted** from landfill by **2022**. **100% prohibited** to landfill by **2027**.



26.4%

Agricultural production:

Mechanical damage or spillage during operations (e.g. picking and sorting).



25.9%

Post-harvest handling & storage:

Spillage or deterioration from handling, storage and transportation from farms to distribution centres.



26.7%

Processing:

Spillage or deterioration of food during domestic or industrial processing. Such as; sorting, juicing, washing, peeling, slicing, boiling and canning.



16.9%

Distribution:

Any waste and losses that occur when food is in the market system, i.e. while at, entering or leaving wholesale markets, retailers and supermarkets.



4.1%

Consumption:

Any waste and losses that occur at the consumer household level.

HOW DOES FOOD WASTE AND LOSS OCCUR?

Percentage contribution of each stage to total food chain waste - SA average



Western Cape Government
Environmental Affairs and
Development Planning

BETTER TOGETHER.

Waste is an untapped commodity. We can reduce our collective waste through innovation, sorting and recycling **BETTER TOGETHER.**