



CONGRESO
INTERNACIONAL

DE PROMOCIÓN
AL CONSUMO
DE FRUTAS
Y VERDURAS

Good practices in the reduction of food waste. Lithuania case

Association “Baltijos ūkis ir verslas”

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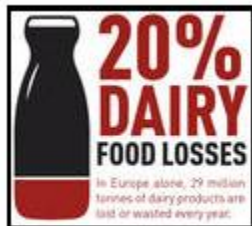
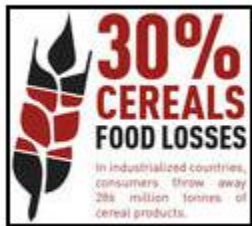
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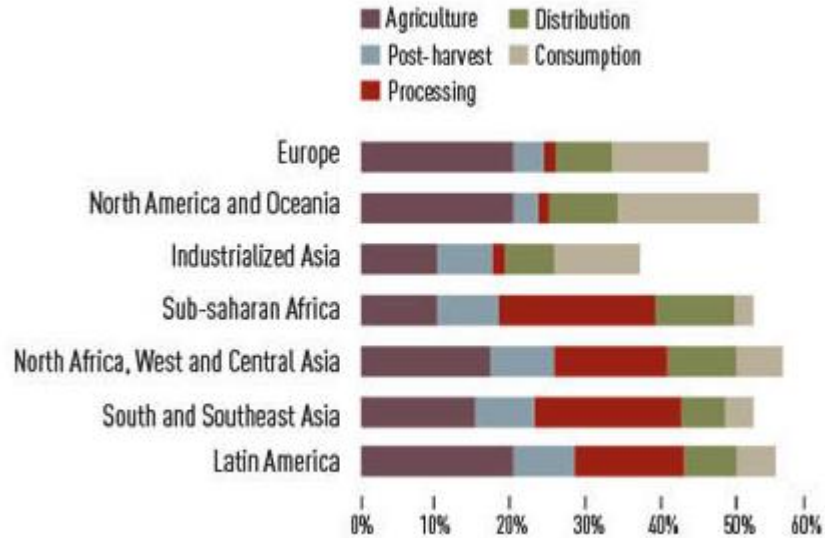
Waste of food results

- Waste of food are 19% of all wastes in the world
- Waste of food generate “greenhouse effect”, because of methane gas.

BAD NEWS



GOOD NEWS





What can we do to reduce waste of F&V

- Find out where and why waste is being created
- Calculate the cost
- Develop an action plan
- Review progress on plan each...
- Share good work practice with AIAM5 members

Lithuania

- 581 k. of tones of food yearly wasted in Lithuania, it's aprox 200kg. Per person
- Food bank collects from super markets.



SUGGESTIONS



- EXPAND FOOD BANK ACTIVITIES
- TO COLLABORATE WITH WITH FARMERS AND PRODUCERS
- FOOD LABELING
- FOOD PREPARATION PLAN FOR A WEEK
- SHOPING LIST
- HOUSEHOLD EDUCATION
- INFLUENCER
- FIND WAYS TO USE / REUSE FOOD

Good practices in the world

Sebastian Morvan, brewer from Brussels, uses leftover bread to make beer

Great Britain use influencers. Best chefs share they recipes from leftovers.



GRACIAS!