Good practices in the reduction of food waste. Lithuania case

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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

- **30% CEREALS FOOD LOSSES**: In industrialized countries, consumers throw away 286 million tonnes of cereal products every year.

- **20% DAIRY FOOD LOSSES**: In Europe alone, 29 million tonnes of dairy products are lost or wasted every year.

- **45% FRUIT & VEGETABLES FOOD LOSSES**: Along with roots and tubers, fruit and vegetables have the highest wastage rates of any food products, almost half of all the fruit and vegetables produced are wasted.

- **35% FISH & SEAFOOD FOOD LOSSES**: 8% of fish caught globally is thrown back into the sea. In most cases, they are dead, dying or badly damaged.

- **20% MEAT FOOD LOSSES**: Of the 243 million tonnes of meat produced globally, over 10% is lost or wasted.
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.
Problemática nacional de enfermedades no transmisibles.

Nicho de oportunidad para el productor de frutas y verduras.

Beneficios de las frutas y verduras:
• Incremento en la demanda interna de frutas y verduras = beneficio económico para el productor.
• El incremento en el consumo de frutas y verduras a 400 gramos puede salvar 1.7 millones de vidas por año. (OMS)
• Coadyuva en la prevención de enfermedades no transmisibles.

SUGGESTIONS
• EXPAND FOOD BANK ACTIVITIES
• TO CALLOBORATE 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 their recipes from leftovers.
GRACIAS!