

Think.Eat.Save. Reduce Your Foodprint



WORLD ENVIRONMENT DAY ROUNDTABLE

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Wednesday 5 June, 10 am

followed by official reception

International Environment House

7-9 ch. de Balexert, Châtelaine (Geneva)

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The theme for this year's World Environment Day celebrations is **Think.Eat.Save. Reduce your foodprint!** Think.Eat.Save is an anti-food waste and food loss campaign of the Save Food Initiative that encourages you to reduce your foodprint. The campaign is a partnership between UNEP, FAO and a rapidly growing list of partners from the public and private sector, and supports the UN Secretary-General's Zero Hunger Challenge. It draws attention both to the issue and the absurdity that high volumes of perfectly edible produce are never making it from the farm to the fork.

We live in a world of plenty, where food production outstrips demand, yet 870 million people are undernourished and childhood stunting is a silent pandemic. According to the UN Food and Agriculture Organization (FAO), every year 1.3 billion tonnes of food is wasted. This is equivalent to the same amount produced in the whole of sub-Saharan Africa. At the same time, 1 in every 7 people in the world go to bed hungry and more than 20,000 children under the age of 5 die daily from hunger. To create the future we want, we must correct this inequity.

At least a third of everything we grow on this planet is lost between the field and the consumer. It is an ethical, economic and environmental issue given the enormous waste of energy, water, fertilizers and other inputs as a result of food that is produced but never eaten. The campaign seeks to add its authority and voice to these efforts in order to galvanize widespread global, regional and national actions and catalyze more sectors of society to be aware of and to act on the growing scandal of food waste.

If food is wasted, it means that all the resources and inputs used in the production of all the food are also lost. For example, it takes about 1,000 litres of water to produce 1 litre of milk and about 16,000 litres goes into a cow's food to make a hamburger. The resulting greenhouse gas emissions from the cows themselves, and throughout the food supply chain, all end up in vain when we waste food.

Infrastructure and technology can reduce the amount of food that perishes after it is harvested and before it reaches the market. Developing country governments can work to improve essential infrastructure and maximize trade opportunities with neighbours; developed nations can support fair trade and rationalize sell-by dates and other labelling systems; businesses can revise their criteria for rejecting produce; and consumers can minimize waste by buying only what they need and re-using left-over food.

You are welcome to attend a roundtable taking place at the International Environment House on 5 June 2013, to learn more about what needs to do be done to make change happen and the role policymakers, civil society and opinion leaders will have to play.



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