

### Food is lost or wasted along the entire value chain

Production

Handling and Storage

Processing and Packaging

Distribution and Market

Consumption

During or immediately after harvesting on the farm

After leaving the farm for handling, storage, and transport

During industrial or domestic processing and/or packaging

During distribution to markets, including at wholesale and retail markets In the home or business of the consumer, including restaurants and caterers





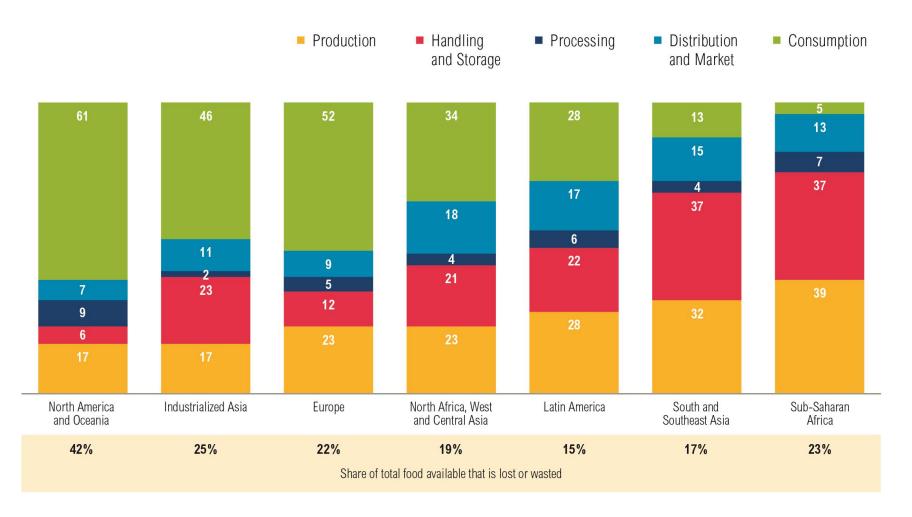






Source: WRI analysis based on FAO. 2011. *Global food losses and food waste – extent, causes and prevention.* Rome: UN FAO.

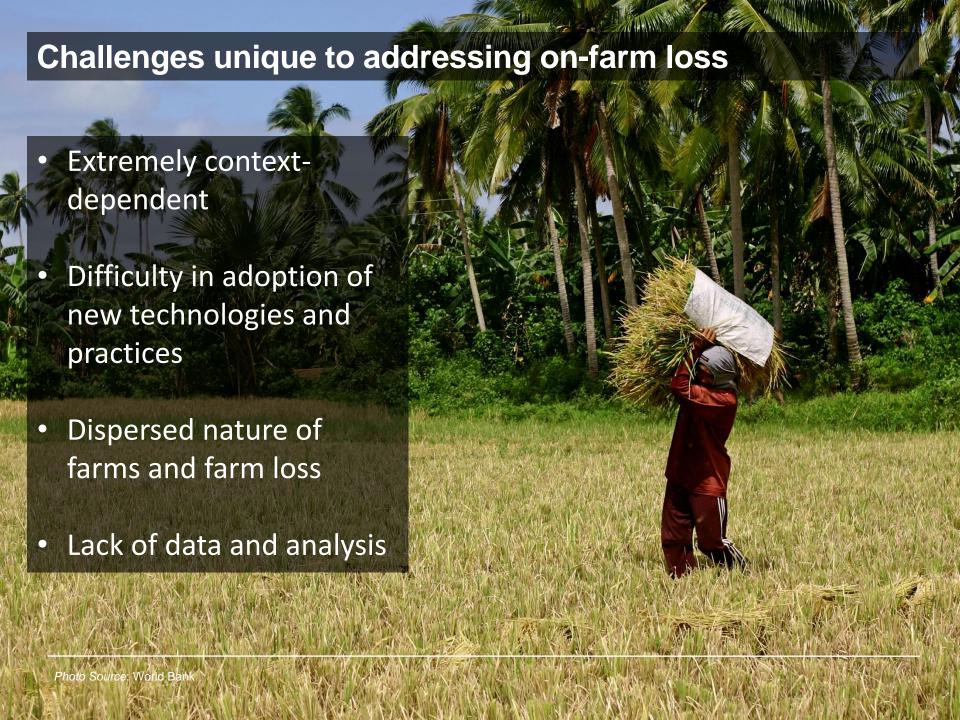
# Losses at production are more prevalent in developing regions while food waste at consumption is more prevalent in developed regions (Percent of kcal lost and wasted)



Note: Number may not sum to 100 due to rounding.







### **Possible interventions**

- Facilitate donation/ new markets for "unmarketable" crops
- Adjust quality standards for crops
- Improve market access
- Increased agricultural extension services
- Improved harvesting and on-farm storage
- Improved data



#### The Food Loss & Waste Protocol

A multi-stakeholder effort to develop a global *Food Loss and*Waste Accounting and Reporting Standard







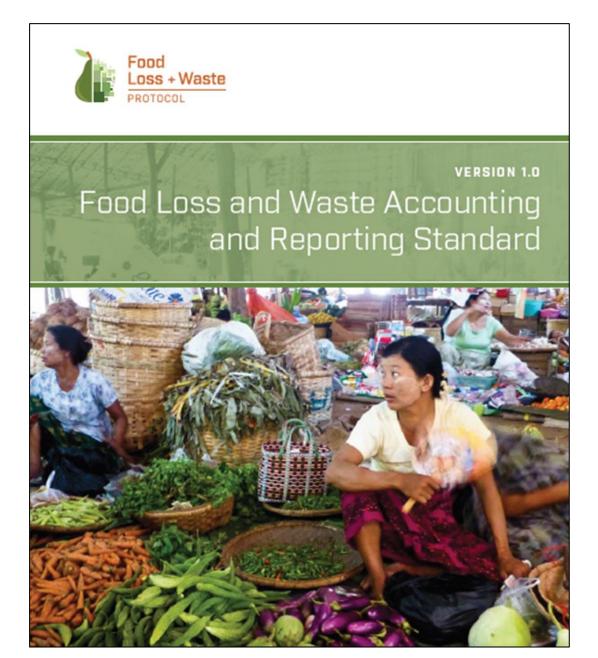


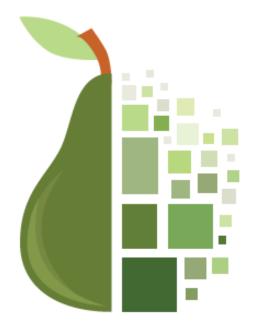






#### The FLW Standard





# Food Loss + Waste

## PROTOCOL

www.flwprotocol.org

Contact:

Brian Lipinski (<a href="mailto:blipinski@wri.org">blipinski@wri.org</a>)
<a href="mailto:@WRIFood">@WRIFood</a> on Twitter