

# FOOD waste

a growing global problem

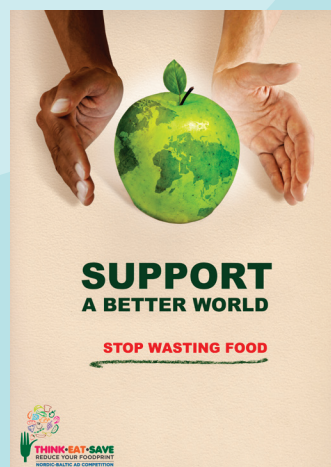
About one third of global food production is lost or wasted annually, according to the the United Nations. The direct economic cost of this is 566 billion Euro every year.

Each person in Europe wastes between 60 and 110 kilos of food per year. How much food do you waste?

#### More facts about food waste:

- **10%** of the greenhouse gas emissions of rich countries come from growing food that is never eaten.
- **40 to 60%** of all fish caught in Europe are discarded.
- An estimated **20 to 40%** of fruit and vegetables are rejected even before they reach the shops.
- Between **24 to 35%** of all school lunches end up in the bin.
- **More than half** of all foodstuff harvested globally is lost on the way before becoming actual food.
- The annual food waste in the industrialized countries of **222 million tons** almost equals the annual food production in the sub-Saharan countries in Africa of 230 million tons.
- The irrigation water used globally to grow food that is later wasted would be enough for the domestic water needs of 9 billion people (see also dropbydrop.eu for last years' ad competition).

(Sources: fao.org, thinkeatsave.org, feeding5k.org and stopspildafmad.dk)



## The Nordic-Baltic ad competition on food waste

The Nordic Council of Ministers along with the UN Regional Information Centre in Brussels in 2013 launched a Nordic-Baltic competition on how best to illustrate the problem of food waste through a newspaper ad or a poster.

At [norden.org/foodwasted](http://norden.org/foodwasted) you can see the 15 finalists in the competition.

The finalists were chosen by a jury including Tristram Stuart, founder of the “Feeding the 5000”-movement; Nick Nuttall, Communications Director of the UN Environment Programme (UNEP) and Selina Juul, founder of the Danish NGO “Stop Wasting Food”.

The Nordic-Baltic ad competition is part of UNEP’s “Think-Eat-Save” campaign and the UN’s overall Zero Hunger challenge – see [thinkeatsave.org](http://thinkeatsave.org).

The Nordic Council of Ministers has previously published guidelines on how to minimize waste in the restaurant and retail sectors and food waste is also part of the Nordic Prime Minister’s Green Growth initiative. Read more ON THIS PROJECT at [norden.org/greengrowth](http://norden.org/greengrowth)