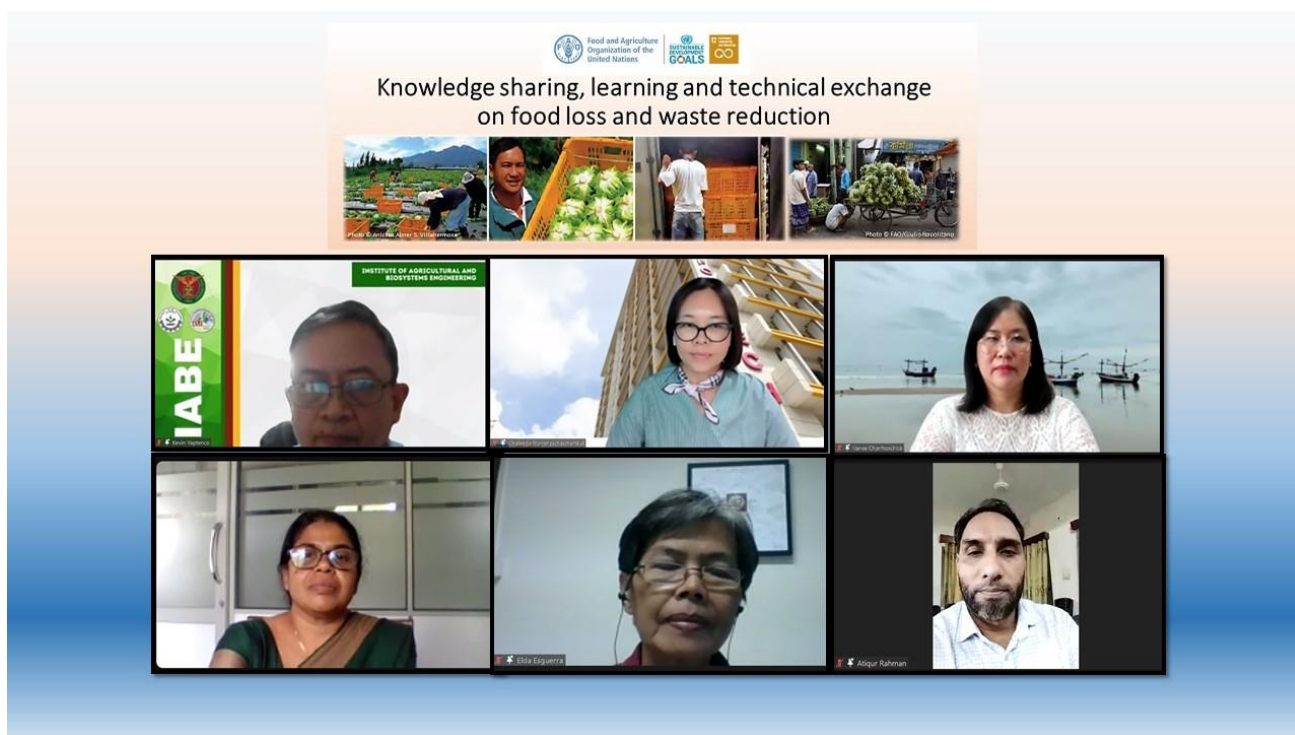


Knowledge sharing, learning and technical exchange on food loss and waste reduction: focus on the Asian Region.

An overview presentation on the *Technical Platform on the Measurement and Reduction of Food Loss and Waste (TPFLW)* tools, methodologies, and resources to support work and efforts to measure and reduce food loss and waste.



Experts from the Asia-Pacific Region contributed feedback on their experiences in navigating the TPFLW

One hundred and twenty individuals originating from seventeen countries, nine of which were Asian countries, participated in a webinar convened by FAO on 31 May 2022, which showcased the *Technical Platform on Food Loss and Waste Reduction and Measurement*. Launched in 2015 by the Food and Agriculture Organization of the United Nations (FAO) and International Food Policy Research Institute (IFPRI) on the request of G-20 Ministries of Agriculture, the Platform was merged with the Global Community of Practice on Food Loss Reduction and relaunched in 2020.

Hosted by the Food Loss and Waste team in FAO's Food and Nutrition Division, the webinar focused on FAO's global resources that address food loss and waste – flagship publications (e.g. [FAO State of Food and Agriculture 2019](#)), [e-learning courses](#), [FAOs Voluntary Code of Conduct on FLW reduction](#), the [FLW database](#) as well as technical resources pertinent to field level activities implemented in countries across the region.

In her opening remarks, Rosa Rolle, FAO Senior Officer and Team Leader of the Food Loss and Waste Team, noted that “reducing FLW in a sustainable manner, provides a powerful means to strengthen food systems and improve the health of our planet.”

FLW reduction is also a triple win in that it increases access to healthy diets, increases the efficiency of our natural resources and reduces impacts on the environment.

Dr Rolle further noted that if well implemented, reducing FLW can potentially create a world with zero hunger, where no one is left behind, hence the need to work together at all levels to ensure these objectives become a reality, if we are to reduce hunger and undernourishment.

Francesca Gianfelici, Coordinator of the TPFLW, in her presentation showcased the content of the Platform and the Community of Practice. A recording of the event is accessible [HERE](#) (Passcode: FC&DiGu3).

Feedback from experts working in academic and research institutions across South and Southeast Asia was generally positive. They reported on their experience when navigating the Platform and reviewing the tools and resources, which was shared by the webinar moderator, Ryan Brown, food recovery expert.

Reducing FLW is enshrined in Sustainable Development Goal 12 on Responsible Production and Consumption, and specifically in target 12.3 that seeks by 2030, to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

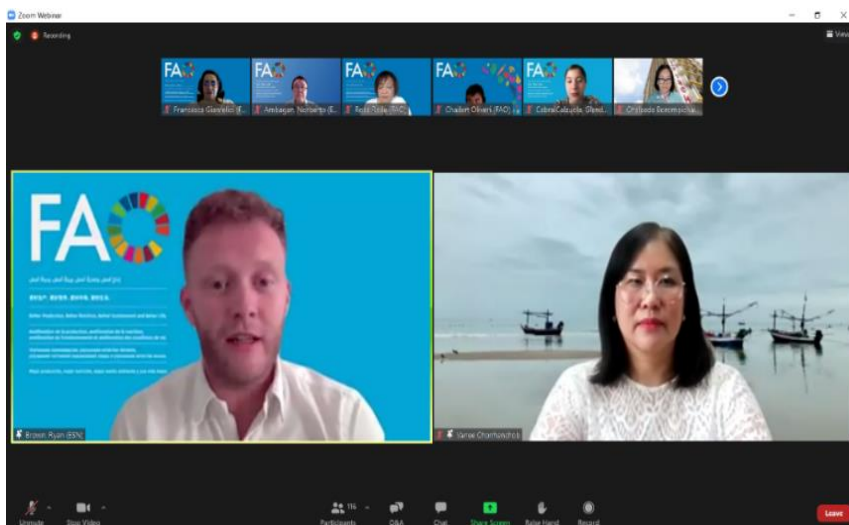
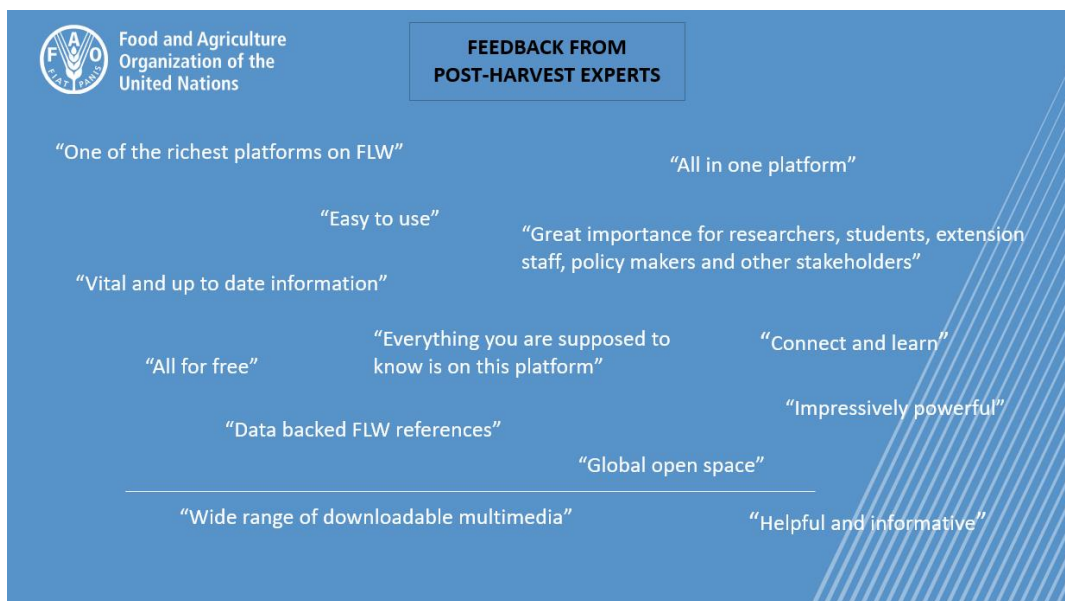


Photo @FAO/Francesca Gianfelici

Members of the Community of Practice and stakeholders from academic and research institutions in South and Southeast Asia also provided feedback on their impressions related to navigating the Platform and reviewing the tools and resources.



Dr Atiqur Rahman, Bangladesh Agriculture Research Institute (BARI).

The literature available, information and database makes this one of the richest platforms on FLW.

Dr Zaulia binti Othman, Deputy Director, Post-harvest Handling Programme, Malaysian Agricultural Research and Development Institute.

The availability of the latest information on FLW and information on current related events is very helpful to stakeholders including students, researchers, entrepreneurs, policy-makers and, food and agriculture industries.

Dr Elda Esguerra, Retired Director and Affiliate Researcher, Post-harvest Horticulture Training and Research Center, University of the Philippines Los Baños.

The TPFLW provides excellent and up-to-date sources of information for research, development and extension programmes on post-harvest innovation and change through articles and resources in a wide-range of downloadable multimedia types, and data-backed references on food loss and waste – all for free and even without registration. The Platform is easy to navigate and also facilitates exchange of information from around the world through the CoP.

Dr Kevin F. Yaptenco, University of the Philippines Los Banos.

The "Grain Storage Tech" section is able to present storage technologies that cater to different scales of operation, as well as providing cost estimates for small to medium-scale operations, giving users an idea of the investment required.

Dr Yaptenco also provided some of his own suggestions such as a section on "Cooling and Storage Technologies for Fresh Produce" that could be added. As well as the Business Model Canvas, as an option that could be applied for fresh produce technologies.

Ms Chamindi Dissanayake, *Animal and Food Sciences Department, Rajarata University of Sri Lanka.*

The TPFLW carries vital and updated information on FLW. This is very important for researchers, students, extension staff and other stakeholders and it has addressed a timely requirement.

Dr Vane Chonhenchob, *Associate Professor, Department of Packaging and Materials Technology, Kasetsart University, Thailand.*

This is an all-in-one platform that is impressively useful and powerful. As a researcher and research grants subcommittee chair, the searchable and sortable database helps to identify research focus and direction. The CoP is a global open space for everyone to connect, share and learn via the “Forum” and “View Partners.”

Dr Chaleeda Borompichaichartkul, *Associate Professor Chulalongkorn University, Thailand.*

The Platform is very helpful and informative in providing information and knowledge about food loss and food waste, which helps with understanding more about the global food loss and waste situation and to have awareness of this crucial situation. The platform is easy to use and straightforward with nice presentation, colour, and font. Everything that you are supposed to know and engage in regarding food loss and food waste is on this platform.

Mr Prodip Mondal, *CoP member from Bangladesh.*

People in Bangladesh waste about 5.5 percent of the total procured food. Of the total wastage, 3 percent [occurs] during procurement and preparation stage, 1.4 percent during serving, and another 1.1 percent from plates. It is envisaged that because of being one of the most densely and highly populated countries in the world, will surely face food scarcity if the problem of wastage is not addressed.

Bangladesh needs to mobilize large-scale investments (in cold storage methods, refrigerated transport and other modern logistics to modernize its food supply chain), to invest in infrastructure and public goods to reduce food waste and to ensure sustainable food systems such as storage and processing facilities, reliable energy supply, transport, appropriate technologies, improved access and connection of food producers and consumers to markets; and needs to implement an adequate framework including regulation, incentives and facilitation so that the private sector (e.g. wholesaler, retailer, catering and other food services) and consumers take robust measures to tackle unsustainable consumption patterns.

This framework should also ensure that the private sector better incorporates negative externalities of their activities such as damage to natural resources. We should create an enabling environment for the reduction of food waste by encouraging sustainable patterns of consumption among the population, as well as food and non-food investments promoting food security.

Finally, Glenda CabralCalzuola, FAO Programme Officer, provided a short introduction to the third International Day of Awareness of Food Loss and Waste (IDAFLW) to be convened on 29 September 2022, inviting participants to get involved in observing the day with their networks by organizing events in their countries.

All photos of the event are available [HERE](#).

The event recording is also available at the following [link](#) (Passcode: FC&DiGu3)