Scope and Scale of Postharvest Loss and Waste

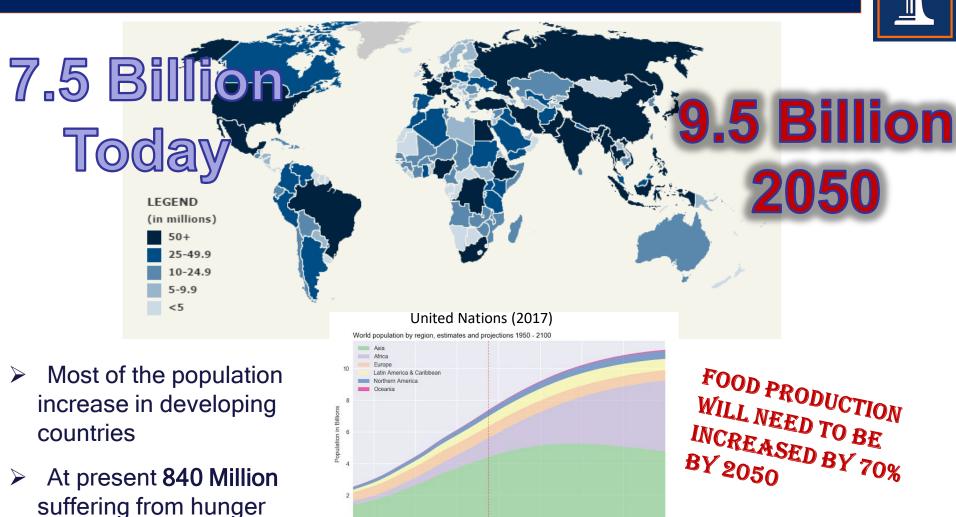
Prasanta K Kalita, Professor and Presidential Fellow University of Illinois at Urbana-Champaign, USA

ILLINOIS

College of Agricultural, Consumer & Environmental Sciences INTERNATIONA FOOD POLICY RESEARCH INSTITUTE



Food Insecurity and Hunger



to Source: http://www.prb.org/publications/datasheets/2013/2018-W&Id-population-data-sheet/world-map.aspx#map/world/population/2013

1980

2000

2020

Frnationai

2040

org/unpd/wpp/DVD/Files/1_Indicators%20(Standard)/CSV_FILES/WPP2017_TotalPopula es from 2015 to 2100 are projections based on the 'Medium fertility variant'

2060

2080

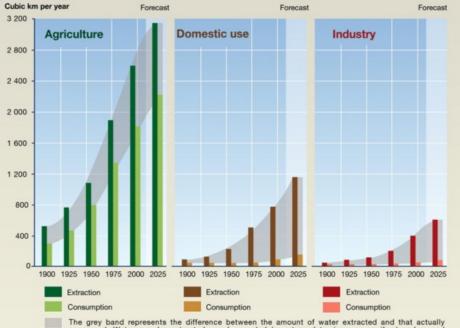
2100

ADM Institute for

1960

How to Increase Food Availability?

- Increase land area under agricultural production
- Improve agricultural efficiency
- Use high yielding crop varieties or GMO Crops



The grey band represents the difference between the amount of water extracted and that actually consumed. Water may be extracted, used, recycled (or returned to rivers or aquifers) and reused several times over. Consumption is final use of water, after which it can no longer be reused. That extractions have increased at a much faster rate is an indication of how much more intensively we can now exploit water. Only a fraction of water extracted is lost through evaporation.

Source: Igor A. Shiklomanov, State Hydrological Institute (SHI, St. Petersburg) and United Nations Educational, Scientific and Cultural Organisation (UNESCO, Paris), 1999.

Challenges

- Limited land and water resources
- Rapid Urbanization
- Use of land to produce non-food crops
- Climate Change









GLOBALLY ONE THIRD OF THE FOOD IS LOST OR WASTED EVERY YEAR = 1.3 BILLION TONS PER YEAR

1.3 BILLION TONS > CAN FEED 37 MILLION PEOPLE FOR LIFETIME



Type of Losses

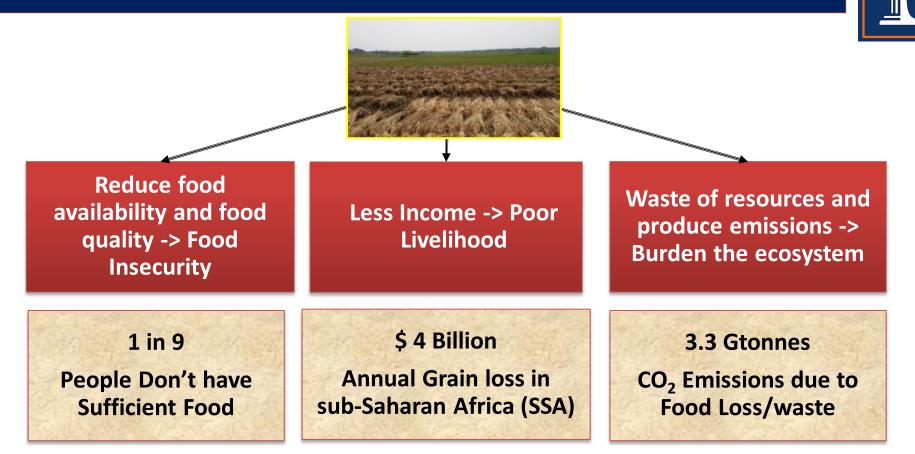
- Weight loss
- Quality Deterioration
- Nutritional Loss
- Seed viability loss



Aspergillus's mold on rice seed

198 million hectares is used to produce food that is lost or wasted each year. (About the area of Mexico)

Impact of Postharvest Loss & Waste



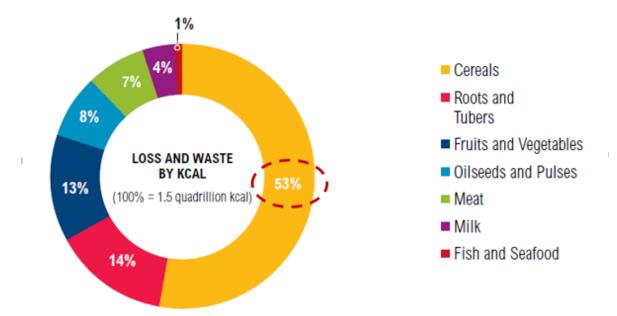
MAY BE EASIER TO PREVENT FOOD LOSS THAN TO PRODUCE MORE FOOD







Postharvest Losses in Cereals



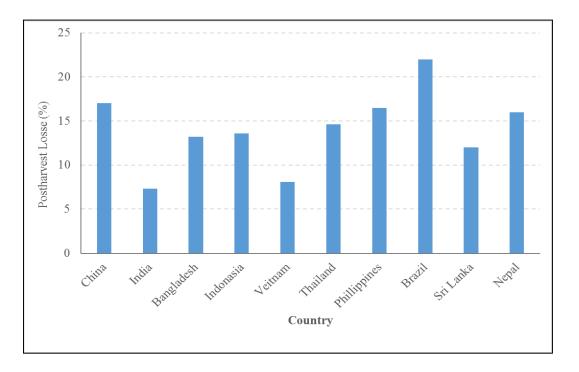
Food Security Issue: Based on caloric content, cereals comprise the largest share of global food loss and waste -53 %







Postharvest Losses in Rice: International Variation



Most of these losses occur during storage.







Postharvest Losses in Rice: Intra-National Variation and Process Variation

Harvesting Threshing Cleaning Transportation Handling Storage **Total Losses** 8 3.5-7.3% Losses (%) 6 4 2 0 Karnataka Punjab Tamil Nadu West Bengal Uttar Assam Pardesh State

Estimated postharvest loss of rice in India

Maximum losses were observed during harvesting and storage stages

Data Source: Kannan et al (2014) Assessment of Pre and Postharvest Losses of Important Crops in India

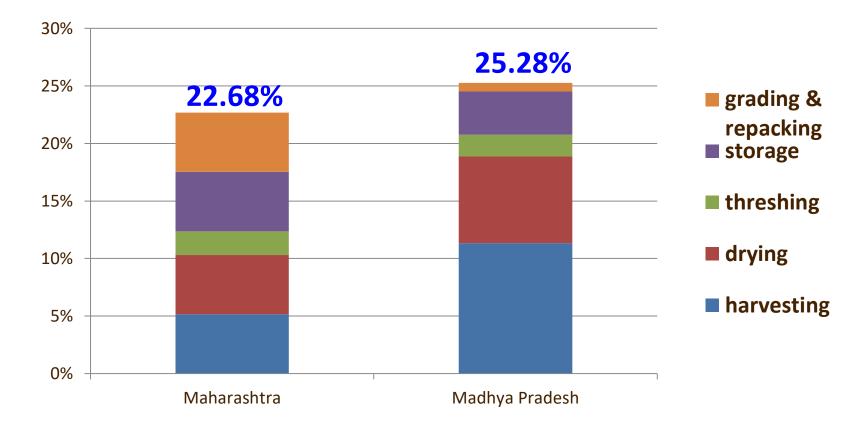








Postharvest Losses in Black Gram: Variations Between States in India







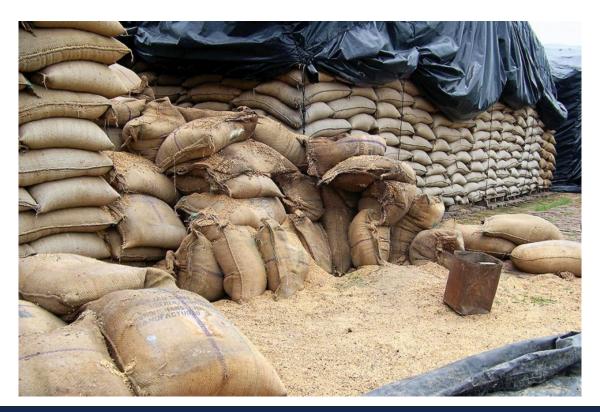




Between the farm and the table lies the rot and a racket

As of January 1, 2019 4,135.224 tonnes of 'damaged' grain in FCI godowns in India

Bihar accounts for 3,567.65 tonnes (86%) Punjab, with about 324.39 tonnes and a history of storage issues, comes second among the states.



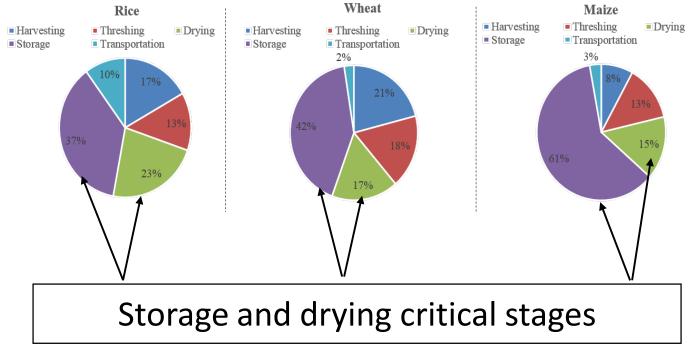






Postharvest Losses: Bangladesh

Grain Losses in Food Supply Chain in Bangladesh



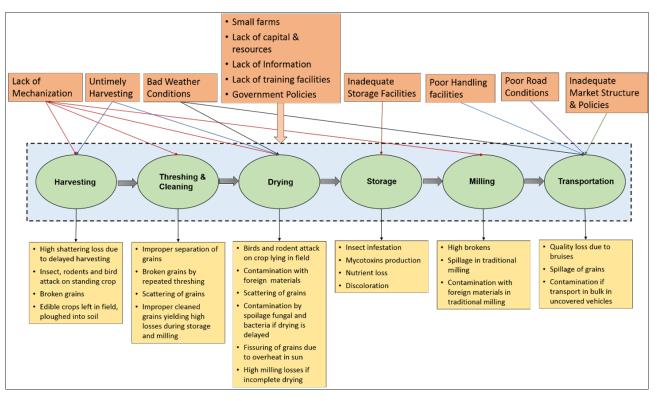
Data Source: Bala et al (2010) Post Harvest Loss and Technical Efficiency of Rice, Wheat and Maize Production System: Assessment and Measures for Strengthening Food Security







Factors and Causes of Losses

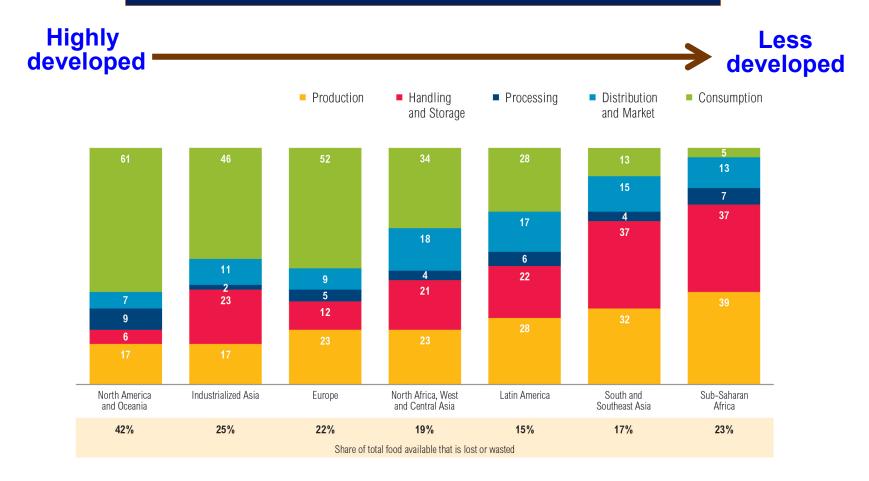


Ref: Kalita and Kumar (2015) eFOOD-Lab_International, 4: 24-26



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Global Postharvest Loss Status



Wastes









Retail and Consumer Food Loss and Waste (FLW) in the USA

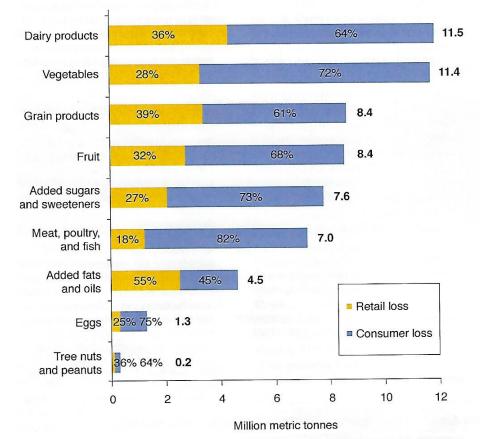


Figure 1. Retail and consumer food loss in the United States, by food group. Consumer loss includes loss in the home and in away-from-home locations; includes cooking losses and uneaten food. Numbers within bars represent percent of retail vs. consumer losses for each food group. Numbers at end of bars represent million metric tonnes of losses for food groups. Source: Buzby, Wells, and Hyman (2014).







Economic value of FLW in the USA Total = \$161.6 billion Retail FLW = \$46.7 billion Consumer level FLW = 114.9 billion

<u>Energy Embedded in FLW in the USA</u> Total Energy = 2.1x10¹⁸ joules

- It is equivalent to energy loss of 25% of total energy consumption in the entire farm-to-fork food system
- It is equivalent of 2% of all-purpose energy use in the entire country







To put into perspective.. (CAST Issue Paper No. 62, September 2018)

To put the amount of resources embedded in FLW into perspective, the 16 million ha of land associated with the retail- and consumer-level FLW is approximately half of the total area of the U.S. National Park System, or roughly the total land area of Maryland, Delaware, Pennsylvania, New Jersey, and Rhode Island combined. The 3.9 million tonnes of fertilizer nutrients embedded in FLW at retail and consumer levels is 150% of the total annual fertilizer use in sub-Saharan Africa; and the 17 billion m³ of irrigation water lost in FLW is equivalent to the area of the city of Philadelphia covered by 50 m of water. Using a different metric—for a typical family of four, there would be 0.2 ha of land, 50 kg of fertilizer, and 225,000 liters of irrigation water associated with food loss.







"If we are mindful and intentionally think of not wasting food, we will have a positive impact on the environment. -Prasanta Kalita, Professor

College of Agricultural, Consumer and Environmental Sciences, University of Illinois at Urbana-Champaign







