

Impact of Post-Harvest Loss (PHL) on Food Security: Perspectives from Bangladesh

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SDG 12.3: By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including postharvest losses.

Key facts on food loss and waste

- Roughly a third of the global annual food production – 1.3 billion tons – is lost or wasted.
- Food losses and waste amount to approximately US\$ 680 billion in industrialized countries and US\$ 310 billion in developing countries.
- Fruits and vegetables, plus roots and tubers have the highest rates of waste of any food.
- Annual global food loss-plus waste are approximately 30% for cereals, 40-50% for root crops, fruits and vegetables, 20% for oil seeds, meat and dairy, and 35% for fish.

Source: Save Food – Global Initiative on Food Loss and Waste Reduction. Food & Agricultural Organization (FAO).

Post-Harvest Losses (PHL): Bangladesh



Source: FAO Food Policy and Capacity Strengthening Project (FPCSP), 2010

PHL in Vegetables and Fruits: Bangladesh

PHL in 2010 (%)



Source: Hassan, M Kamrul *et al.* (2010), Post-Harvest Loss Assessment: A Study to Formulate Policy for Loss Reduction of Fruits and Vegetables and Socioeconomic Uplift of the Stakeholders, National Food Policy Capacity Strengthening Programme (NFPCSP), GoB-USAID-EU-FAO project.

PHL Scenario in Bangladesh

- Need new studies to describe current food loss & waste scenario.
- FAO has identified research studies regarding post-harvest losses.
- Some public initiatives geared to reducing post-harvest losses are already in progress. Example: Modern Food Storage Facilities Project.
- Ministries of Agriculture, and Livestock & Fisheries working on reducing post-harvest losses.
- Need a comprehensive policy for the reduction of food loss and waste.

Actions Undertaken

Ministry of Agriculture:

Various measures to reduce postharvest losses in the agriculture supply chain. Seeking technical assistance from FAO regarding food loss and waste in the crop sector.

Ministry of Fisheries and Livestock:

Technicalassistanceprogramundertaken to address the post-harvestlossesinfisheries:TechnicalAssistance to reduce Food Loss in theCapture Fisheries Supply Chain.

Impact of PHL on Food Security

- Post-Harvest Loss (PHL) has potential effects on food security and nutrition through the four dimensions of food security: Availability, Access, Utilization and Stability.
- Reduced losses increase access and availability.
- Reduced on-farm losses help farmers by improving diet or providing higher incomes.
- Reduced losses increase supplies and lower prices along the supply chain, in local areas, and also in far away urban areas.

From Food to Grains: Rice in the PFDS

- The Public Foodgrain Distribution System (PFDS) was originally created to protect against famines.
- Armed with 653 facilities in the country, the PFDS currently procures and distributes more than 2.0 million tons of rice annually.
- However, PFDS storage and distribution amounts are small relative to the national scenario.
- Approximately a quarter of the private stock levels held at any point in time.

PFDS and Food Security: Safety Net Programs

- PFDS still provides a valuable contribution to ensuring food security for the poorest sections of the population.
- Food-based safety net programs such as Vulnerable Group Development (VGD), Vulnerable Group Feeding (VGF), and most importantly, the Food Friendly Program receive more than a million tons of rice annually.
- PFDS is instrumental to ensuring Availability, Access, and Stability – important pillars of food security for the poorest sections of the population in Bangladesh.



PFDS and Food Security: Measures of Quantity Loss

Do existing PFDS practices keep storage loss – a component of post-harvest loss – at acceptable levels?

- Existing practices keep storage losses below government approved limits.
- Below 1% after 12 months of storage.



PFDS and Food Security: Measures of Quality Loss

Are stored grains fit for human consumption? If not, this will add to post-harvest loss.

- Tested for Aflatoxin, Arsenic, Mold, Cadmium, Lead, Pesticides.
- Results: Aflatoxin, Arsenic, Mold, and heavy metals such Cadmium and Lead are all well below standards set by the European Commission. There were only minute traces of pesticides.



PFDS and Food Security: What Did We Learn?

- Annual storage loss less than 1%. Lower than government approved limit.
- Limited storage loss is likely related to stringent procurement standards; moisture content of procured rice and paddy, for example, cannot exceed 14%.
- Although small, 1% of 2 million tons of rice 20,000 tons could potentially cost \$8 million (at \$400 per ton).
- Stored grains are fit for human consumption.

SDG 12.3: By 2030, 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.

- SDG 12.3 does not have concrete targets regarding grain loss.
- Our results indicate a good start.

