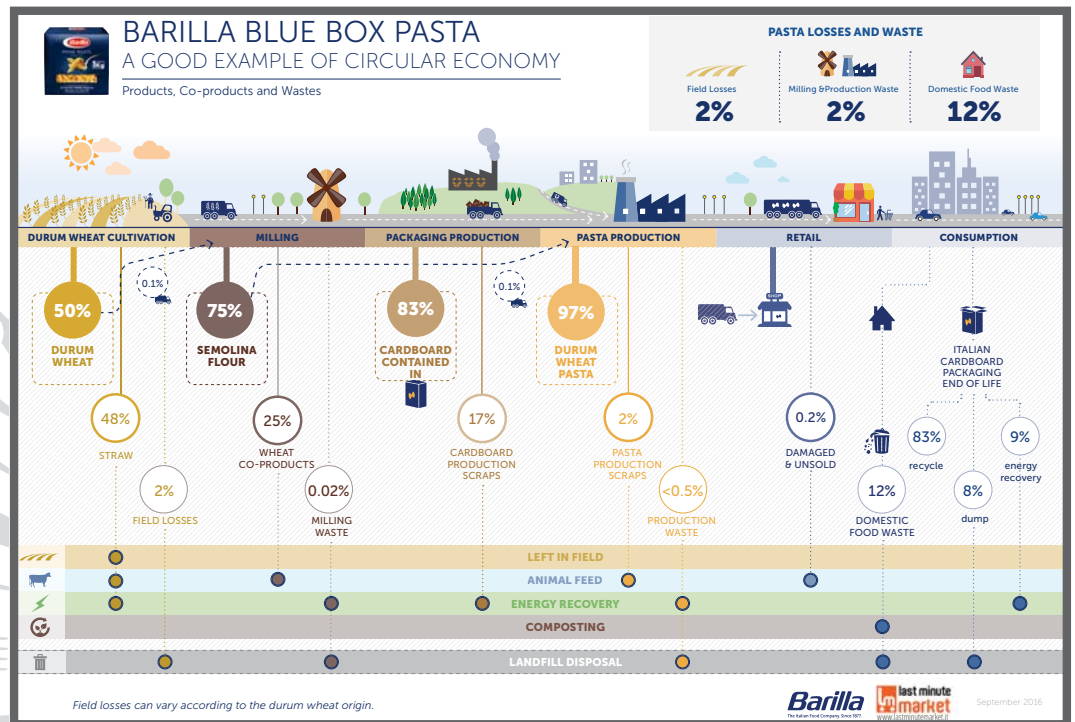


REDUCING FOOD LOSS AND WASTE

“ Every day, all of us are careful not to waste what we attribute value to, and yet, we waste a lot of food. This is not only due to logistics problems. The reason should be sought in a cultural change that has relegated a primary good, as food, to the role of a generic commodity. ”



**GUIDO BARILLA,
CHAIRMAN,
BARILLA
GROUP AND
BARILLA
CENTER FOR
FOOD AND
NUTRITION
FOUNDATION**



OUR POSITION

Food waste is one of the most vital social, economic, and environmental issues facing our planet. At a time in history where nearly one billion people are still dying of hunger or have to settle for inadequate nutrition every year, it is unacceptable that over a third of the world's food remains abandoned in fields or ends up in landfills.

Food waste has serious environmental impacts. Today, we know that every product not only generates CO2 throughout its life cycle but, also has a water footprint that weighs heavily on climate change. Producing food that will never end up on a table means unnecessarily aggravating the health of our planet.

Besides the moral and environmental effects, food waste has also resulted in the decreased social value of food. After years of agricultural industrialisation, the decline in food prices has been unstoppable and this phenomenon has fuelled the hopes of those who believe it would be possible to feed everyone on the planet. Unfortunately, the main result instead has been the loss of people's perception of the real value of food, that is to say the effort it takes to produce, cultivate and harvest food.

OUR ACTIONS

BARILLA CENTER FOR FOOD AND NUTRITION FOUNDATION

The Barilla Centre for Food & Nutrition Foundation (BCFN) is a multidisciplinary foundation that produces scientific content about food and nutrition, health and sustainability. In relation to food waste BCFN has promoted:

- **BCFN INTERNATIONAL FORUM:** During this yearly international forum, keynote speeches and roundtables on food waste took place. www.barillacfn.com/en/forum/.
- **MILAN PROTOCOL:** This protocol was the result of BCFN research with the contribution of more than 500 international experts, over 100 institutions and 15,000 supporters from civil society. www.barillacfn.com/en/dissemination/#milan_protocol.
- **BCFN PUBLICATIONS ON FOOD WASTE:** Two scientific papers on food waste have been produced and are available at www.barillacfn.com.
- **BCFN YES! CONTEST:** An international yearly competition for PhD and post-doctoral researchers to present their projects on food and sustainability topics, among them projects focused on “food waste”. www.bcfnyes.com.
- **EATING PLANET:** A multidisciplinary book to educate people on sustainable food: www.barillacfn.com/en/dissemination/#eating_planet.

OUR RESULTS

Thanks to the BCFN work, the following positive results on food loss and waste awareness have arisen:

- Almost 150,000 individuals attended the six editions of the BCFN International Forum.
- 50 out of roughly 600 applications for the BCFN Yes! initiative were on food waste.
- Almost 7,000 individuals visit the BCFN website each month, again increasing exposure to the food waste issue.

BARILLA GROUP

Aware of the urgency emerging from the BCFN Foundation studies and in line with its purpose “Good for You, Good for the Planet” (www.goodforyougoodfortheplanet.org), Barilla, as food company, has started to analyse three of its supply chains (pasta, tomato sauce and bread) in collaboration with Last Minute Market (LMM), a spin-off from the University of Bologna. Their goal was monitoring the food losses and wastage all along the value chains, identifying the causes and the measures to reduce them. The reference standard used for this analysis was the global Food Loss and Waste Accounting and Reporting Standard (FLW Standard).

HOW IS BARILLA WORKING TO MEET THE CGF RESOLUTION?

In alignment with the The Consumer Goods Forum (CGF) Resolution and in response to the Sustainable Development Goals of the United Nations, in the coming years Barilla and the BCFN Foundation will work to:

- Further strengthen the spreading of healthy lifestyles and sustainable diets among stakeholders and consumers.
- Promote the recovery of traditional recipes that enhance the use of leftovers.
- Promote food education courses for children that also raise awareness concerning reducing waste.
- Optimise manufacturing processes to further reduce wastage in the pasta production phase according to the WRI Food Loss & Waste Protocol.

Barilla, as global leader in the pasta market, analysed the entire life cycle - from field to table - of the pasta that it produces in Italy. It was found that this supply chain is an example of a true circular economy, where nearly nothing is lost. Food losses in the field are very limited (less than 2%). Moreover, the loss generated during the grinding of the grain and the pasta production also amounted to under 2%. However, the work carried out has shown that the highest level of waste is concentrated in the consumption phase. In fact, according to a research by LMM, the product “wasted” the most by Italian families is precisely cooked pasta, which amounted to 12% of what had been cooked.