

## FEED THE FUTURE'S COMMITMENT TO REDUCING FOOD LOSS AND WASTE

**One-third of the world's food is lost or wasted**, undermining efforts to end hunger and malnutrition while contributing 8 to 10 percent of global greenhouse gas emissions. In low- and middle-income countries, over 40 percent of food loss occurs before a crop even makes it to market, whether due to inadequate storage in hot or humid climates, pests or microbes, spoilage, spillage in transport or otherwise. Eliminating food loss and waste would provide enough food to feed two billion people, as well as reduce greenhouse gas emissions. Addressing food loss and waste is critical to global food security, nutrition, and climate change mitigation.

### MAKING FOOD SYSTEMS A NET POSITIVE FOR PEOPLE AND PLANET

Feed the Future is investing \$60 million over five years in new research awards that will contribute critical solutions to reduce food loss and waste. This includes a \$25 million award, with an additional \$15 million in potential funding, to Tufts University to lead the Feed the Future Innovation Lab for Food Systems for Nutrition. This initiative is the result of 10 years of research at the Friedman School of Nutrition Science and Policy at Tufts University that focused on large-scale approaches to transform food systems.

[Feed the Future Innovation Labs](#) draw on the expertise of top U.S. universities and research institutions in low- and middle-income countries to tackle some of the world's greatest challenges in agriculture and food security. This new research investment expands Feed the Future's previous and ongoing efforts to address food loss and waste, including the [Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss](#) (PHLIL) at Kansas State University, which works in Bangladesh, Ethiopia, Ghana and Guatemala.

Additional commitments to reducing food loss and waste:

- **The United States joined Food is Never Waste**, the global coalition on food loss and waste.
- **The U.S. Agency for International Development (USAID) joined the [Friends of the Champions 12.3](#)**, a multi-sectoral coalition of organizations committed to accelerating progress toward Sustainable Development Goal 12.3, which calls for cutting in half per capita global food waste at the retail and consumer level and reducing food losses along production and supply chains by 2030.



*Fintrac, a Feed the Future implementing partner, improves post-harvest handling and processing to boost profits for farmers and expand employment and supply opportunities, particularly for women and youth.*

*Photo credit: Fintrac Inc.*

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Reducing food loss and waste calls for a whole-of-society approach and Feed the Future, along with private sector partners, is leading the way.

- **ACI Motors Limited**—Bangladesh’s largest private-sector agricultural machinery importer, manufacturer and retail financing company—worked on agriculture equipment that reduces food loss with the PHLIL, Bangladesh Agricultural University (BAU) and Feed the Future’s Appropriate Scale Mechanization Consortium, which includes Kansas State University, University of Illinois Urbana-Champaign, Michigan State University and North Carolina Agricultural and Technical State University. This includes the “BAU-STR Dryer,” which can dry half a metric ton of rice in three to five hours and bring moisture content down 10 percent, reducing the risk of dangerous toxins.
- **Arc’teryx, an outdoor gear company**, worked in partnership with PHLIL to use tent technology to design solar dryers that preserve grains and highly perishable nutritious foods.

Building off these successful partnerships, USAID is creating a Community of Practice that will bring together leading researchers, innovators and companies to share best practices and innovations and identify countries and commodity chains with high-impact potential to reduce food loss.

These efforts complement the Environmental Protection Agency’s (EPA) work to collectively bring attention to addressing food loss and waste at a global scale through a cooperative agreement with the United Nations Environment Program. As part of the agreement, one of the projects aims to explore and promote U.S. government and multi-stakeholder programs and partnerships, best practices, public education and behavior change resources and technologies that address food loss and waste in Brazil and Colombia. For more about EPA’s international food loss and waste work, [click here](#).

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