Some questions to help us compare the situation across the EU

Food Waste can be impacted at many levels throughout the cycle, as the table below indicates:

Areas where waste occurs	Examples of the Issues	UK Facts & figures	Equivalent in your country
Farming & fisheries	● Crop production - impact of disease and drought ● 'Acceptable' specification ● Market demand ● Use of waste products such as too small fish in a catch or wrong sized carrots	2.3 million tonnes of fish discarded in the North Atlantic and the North Sea each year; An estimated 20 to 40% of UK fruit and vegetables rejected even before they reach the shops - mostly because they do not match the supermarkets' excessively strict cosmetic standards. Between 2 and 500 times more carbon dioxide can be saved by feeding non-meat food waste to pigs rather than sending it for anaerobic digestion (the UK government's preferred option). But under European laws feeding food waste to pigs is banned..	40 to 60% of all fish caught in Europe are discarded - either because they are the wrong size, species, or because of the ill-governed European quota system. In Japan, South Korea and Taiwan, by contrast, it is mandatory to feed some food waste to pigs In Spain Fish is the Spanish diet!! There is a scheme to reduce discarded fish.
Manufacture & Processing	● Excessive packaging	Food Industry has a voluntary code of conduct (the Courtauld Commitment). In phase one in 2010 there was a reduction of	In Switzerland packaging is excessive both for food and for gift wrapped presents producing unrecycleable paper waste.

		270,000 tonnes from 2008 by smaller portion sizes, re-sealable packaging, better food handling in shops – stock rotation Target is to further reduce waste by 4% in 2012.	In Greece there is regulation for: More flexible packaging. Incentives to compost wasted or rotten food products.

Retailing & Catering	• Specification • Encouraging over consumption eg 'Buy one get one free' • Sell by and use by dates	600,000 tonnes of food waste sent to landfill by catering establishments – 66% could have been eaten 200,000 tonnes of used veg.cooking oil is generated every year – it mainly ends up in landfill or down drains	
Consumer	• Low awareness of impact of our over consumption • Less home cooking, more ready meals • Extra purchasing also increases waste	8.3 million tonnes of food and drink thrown away each year, of which 5.3 million tonnes is avoidable. 2.9m is left & unused, and 2.2m is due to preparing too much This is equivalent of £11.5 billion wasted - £480 for every household, and £680 in families with children 24 to 35% of school lunches end up in the bin. Yet 84% of people believe they hardly ever throw food away… The bread and other cereal products thrown away in UK households alone would have been enough to lift 30 million of the world's hungry people out of malnourishment.	In Spain plastic bags are rarely used in shops. Excess food goes to people in need. More than 1.5million go hungry today in Spain.

| Waste Management | ● Waste food (eg vegetable peelings) is no longer recycled into animal feed | Of the food thrown away by households, 10% goes to composting or feeding their animals. 26% down drains, and local authority collect 64% | |
| | ● Recycling of food waste as well as other recyclables in | Local Authorities pay a **landfill tax** which has gone up for £56/tonne to £80 per tonne. The % composted was only at 44%, now likely to increase as this cost is focused on. | |