

# FOOD WASTE FACTS

- ▶ 1. “10% OF RICH COUNTRIES GREENHOUSE GAS EMISSIONS COMES FROM GROWING FOOD THAT ARE NEVER EATEN”
- 2. 39% OF ALL FISH CAUGHT ARE NEVER EATEN
- 3. NEARLY ONE BILLION HUNGRY PEOPLE COULD BE LIFTED OUT OF MALNOURISHMENT ON LESS THAN A QUARTER OF THE FOOD THAT IS WASTED IN THE WESTERN WORLD.

THESE ARE MAIN GLOBAL FACTS .....

WHAT CAN WE DO ABOUT IT?

# SO WHAT TO DO ??

▶ HOW TO DEAL WITH  
THE WASTE

▶ FIRST OF ALL TO  
REDUCE

▶ THEN HOW TO DEAL  
WITH THE REST

# LET US DEAL WITH THE MOST IMPORTANT FIRST :

- ▶ WE NEED TO LEARN HOW TO REDUCE OUR CONSUMPTION OF FOOD.  
And it does not help to "eat all on your plate"  
Europe and USA are wasting 90-115 kg per capita,  
compared to 6-11 kg in Africa and South / South East Asia

# HOW TO REDUCE THE FOOD WASTE

ENSURE THAT THE TRANSPORT THAT OF FOOD FROM” FARM TO FORK” ARE DONE IN A PROPER WAY. ( COLD CHAIN).

(To transport fish ,meat and fruit and vegetables from overseas is a big challenge, and difficult to control.)

THE “ COLD CHAIN” IS ONE OF THE ISSUES THAT ARE UNDER REGULATION BY THE FOOD CONTROL AUTHORITIES.

- ▶ BETTER QUALITY COLD CHAIN WILL BE A GREAT HELP TO REDUCE THE WASTE, AND ALSO MAINTAIN THE QUALITY OF THE FOOD, AND THE MAIN ISSUE IS THE REFRIGERATION.
- ▶ EXISTING TECHNOLOGIES ARE ALMOST AS GOOD AS IT COULD BE, BUT THE NUMBER OF STOPS FOR OFFLOADING IS THE MAIN PROBLEM.

# COLD STORAGE

- ▶ STORAGE ISSUES LACK OF STORAGE CAPACITIES.
- ▶ HUGE LOSSES DUE TO CHEAP INSTALLATIONS & TECHNICAL FAILURES ,WHICH AGAIN OFTEN ARE CAUSED BY COST SAVING.!
- ▶ LACK OF QUALIFIED CONTRACTORS!
- ▶ SO CALLED “ VALUE ENGINEERING “ PRACTISES !
- ▶ LACK OF QUALIFIED INDEPENDENT CONSULTANTS !

# REFRIGERATION INSTALLATIONS

- ▶ THERE ARE PLENTIFUL OF SUPPLIERS AND CONTRACTORS.
- ▶ THE LOW QUALITYMENTALITY IS PUTTING PRESSURE ON THE PRICEDRIVEN MARKET. FOR EXAMPLE THOSE THAT WE DISCUSSED BEFORE THE LUNCH.
- ▶ RETAILERS ARE OBVIOUSLY PROFIT DRIVEN, SO THE RESULT IS OFTEN THAT PRODUCT ARE SOLD WITH REDUCED QUALITY. OFTEN VERY DIFFICULT TO SEE .  
( ONLY ICE CREAM DOES NOT LIE...IT MELTS AT -18,5Deg ,AND COLLAPS EVERY TIME THE TEMPARATURE REACH 19DegC OR HIGHER.  
( REDUCED QUALITY CAN NEVER BE REINSTATED).

## INVESTING IN COLD STORES, OR REFRIGERATED DISPLAY UNITS ?

“ THE BITTERNESS OF POOR QUALITY REMAINS LONG AFTER THE SWEETNESS OF LOW PRICE IS FORGOTTEN”

- ▶ SELECT QUALIFIED SUPPLIERS
- ▶ ENSURE THAT INSTALLATION IS CUSTOM FOR THE PURPOSE
- ▶ AVOID EVAPORATORS WITH FORCED AIR CIRCULATION.( DEHYDRATION)
- ▶ ENSURE COLDROOM FLOORINGS ARE OF GOOD QUALITY.
- ▶ ENSURE PROPER SCHEDULED MAINTENANCE BY QUALIFIED CONTRACTOR.
- ▶ GLYCOL CHILLER WILL ALWAYS HAVE A “BACK UP” IN CASE OF POWER OR TECHNICAL FAILURE.
- ▶ HYDRO LOOP IN SMALL SUPERMARKETS ARE EASY TO OPERATE AND MORE RELIABLE
- ▶ KNOW THE CORRECT STORAGE TEMPARATURE REQUIRED
- ▶ MANY PRODUCTS CANNOT BE STORED TOGETHER. ENSURE YOU DO IT CORRECT.

# THE FACE AND REALITIES OF FOOD WASTE EVERYTHING ELSE SHOULD BE TRIED BEFORE WASTE ENDS UP IN LANDFILLS..

- CO<sub>2</sub> and METHANE POLLUTION TO THE  
ATHMOSPHERE
- POLLUTION OF OUR GROUND WATER



# WHAT ARE WE DOING TO OURSELVES ??



# ORGANIC WASTE.....

BIODEGRADABLE WASTE IS ANY ORGANIC MATTER IN WASTE WHICH CAN BE BROKEN DOWN INTO: CARBON DIOXIDE WATER, METHANE, OR SIMPLE ORGANIC MOLECULES BY MICRO-ORGANISMS AND OTHER LIVING THINGS BY:

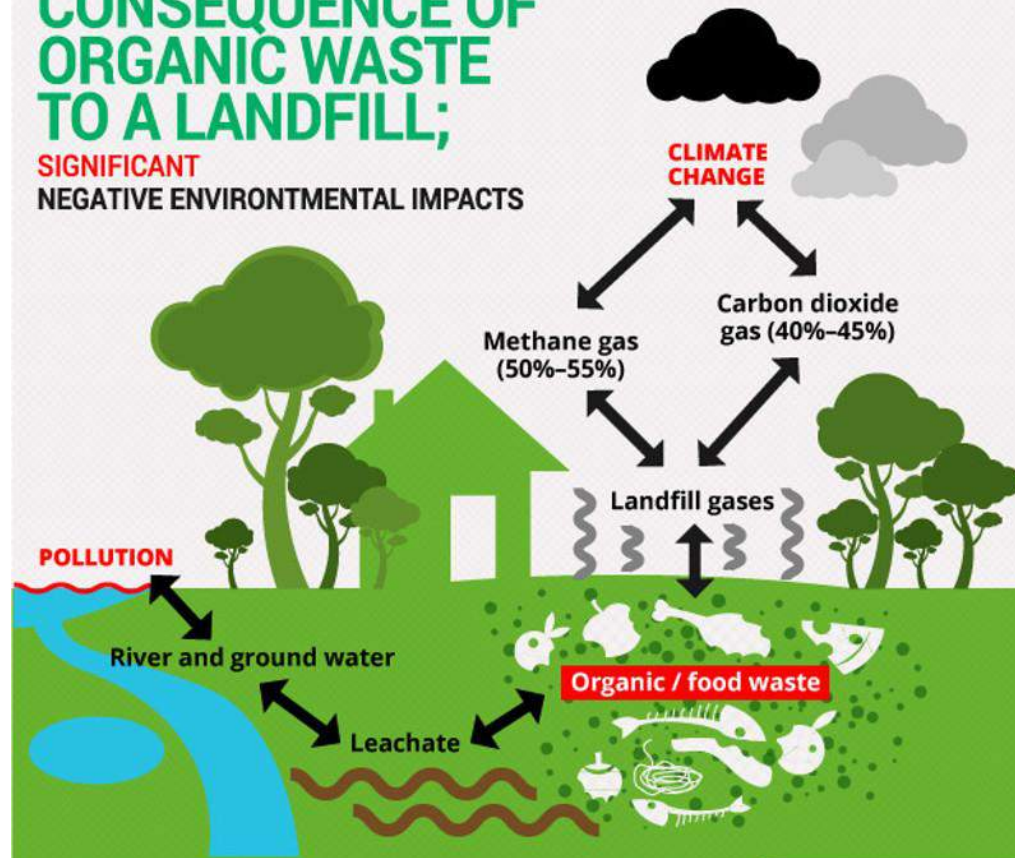
COMPOSTING, AEROBIC DIGESTION, ANAEROBIC DIGESTION OR SIMILAR PROCESSES

IN OTHER WORDS:

“ANYTHING THAT LIVES OR GROW” CAN BE CONVERTED

# CONSEQUENCE OF ORGANIC WASTE TO A LANDFILL;

**SIGNIFICANT**  
NEGATIVE ENVIRONMENTAL IMPACTS



Source: Universiti Malaya Zero Waste Campaign

Graphics: [themalaymailonline.com](http://themalaymailonline.com)

# UAE FOOD BANK

- ▶ “ FEEDING OTHERS IS THE ESSENCE OF COMPASSION, A PILLAR OF OUR EMIRATI VALUES AND CARE TO SHEIKH ZAYEDS LEGACY”
- ▶ HH Sheikh Mohammed bin Rashid Al Maktoum
- ▶ Left over food should be distributed through UAE FOOD BANK. Managed by Dubai Municipality.
- ▶ It is not advisable to distribute directly to the needy, as the quality control will be impossible otherwise.