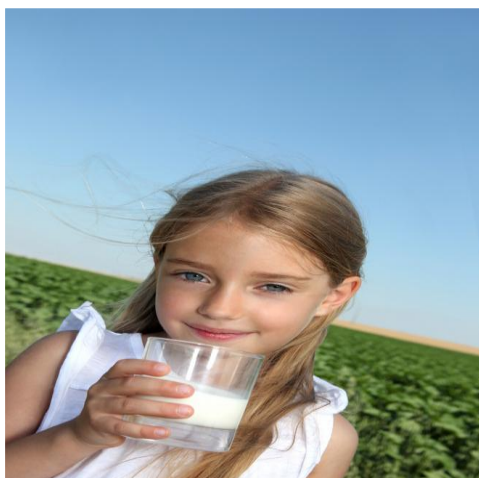


Food waste in primary production



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Nordic and Swedish projects

2012-2013 Nordic project – data collection and literature study in primary production

2013-2015 National project – data collection and study on food standards

2013-2014 Nordic project definitions and methodology



System boundaries

Food – after harvest and slaughter

Production loss, food loss and food waste

Food that is produced for human consumption but for some reasons end up somewhere else including feed.



Food waste in primary production

Literature study and interviews on waste rate in primary production.

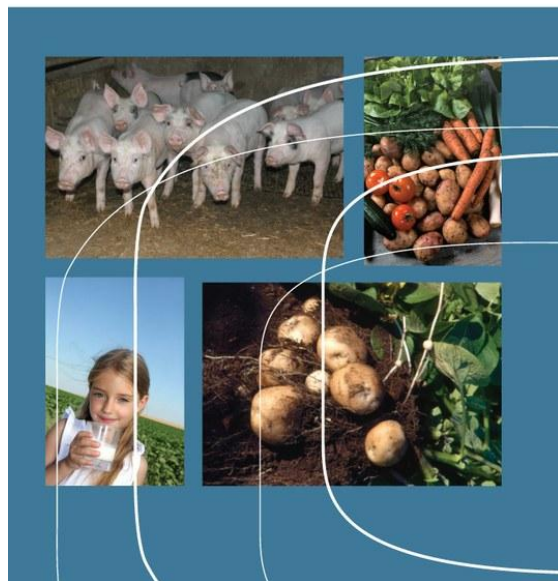
Data collection on carrots, onion, potatoes, milk, pork, tomatoes, lettuce and beef



Is there any loss/waste?



Kartläggning av matsvinnet
i primärproduktionen



400 000 tonnes that never leave the farm is produced at Swedish farms. (2012)

<http://www.norden.org/sv/publikationer/publikationer/2013-581>

Why loss and waste?



Animal production:

- Death
- Discard
- Transport
- Rejection at slaughterhouse



Why loss and waste?

Vegetables:

- Overproduction
- Weather
- Losses of fruit and vegetables at harvest and storage
- Quality requirements



Over production



15% of the iceberg lettuce is left in field due to over production



Marketing standards for vegetables



Marketing standards have only a limited effect on food waste.

High quality requirements of retailers and consumers cause most of the waste.

Many requirements are cosmetic and have little or no effect on the eating quality of the products.

http://www2.jordbruksverket.se/download/18.37e9ac46144f41921cdb38b/1398671573416/ra14_5eng.pdf