



UNITED NATIONS DECADE OF
ACTION ON NUTRITION
2016-2025



**Treasures of the oceans and inland waters - ensuring food security and nourishing nations:
Gaining and sharing knowledge in the Decade of Action on Nutrition
From healthy waters to healthy people**

FAO web guidance on reduction of food loss and waste in fish value chains




**Food and Agriculture
Organization of the
United Nations**

John Ryder

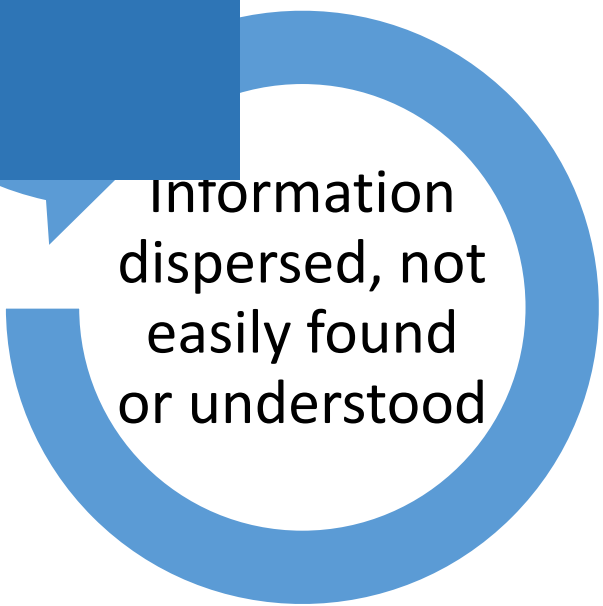
Fisheries and Aquaculture Department
Food and Agriculture Organization of the United Nations
Rome, Italy



Mandate from Committee on Fisheries – COFI 32 2016



Global pressure to reduce food loss and waste



Information dispersed, not easily found or understood

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Food Loss and Waste in Fish Value Chains

Overview Value Chain Loss and Waste Scenarios Solutions Resources



Food loss and waste (FLW) occurs at all levels of activities in the fisheries and aquaculture value chain, and for many different reasons. Understanding and identifying the main causes of loss at key value chains stages is a crucial component in arming decision makers with the information needed to reduce FLW.

Contributions Requested

The FAO Committee on Agriculture (COAG) requests input on the development of the *Voluntary Codes of Conduct (CoC) for the Reduction of Food Loss and Food Waste*.

Find out more.

Explore Food Loss and Waste in the Fish Value Chain

Capture Fisheries Aquaculture Processing & Storage Wholesale

Transport Retail Consumption

Reducing FLW Contributes to Global Development Goals

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

UNITED NATIONS DECLARATION OF ACTION ON NUTRITION 2019-2025

Committee on World Food Security Communications Strategy

Newsletter



Website is found under the THEMES page on FAO.ORG

www.fao.org/flw-in-fish-value-chains/en/

Capture Fisheries

DISCARDS & BYCATCH



FREEZER VESSELS



ON-BOARD HANDLING IN LARGE SCALE FISHERIES



ON-BOARD HANDLING IN SMALL SCALE FISHERIES



Aquaculture

HANDLING AFTER HARVEST



Processing - Storage

ARTISANAL FISH DRYING



ARTISANAL FISH PRODUCT STORAGE



ARTISANAL FISH SMOKING



ARTISANAL FISH SALTING



FREEZING



PROCESSING PLANTS



CANNING



COLD STORAGE



Consumption

FOOD WASTE



LOSS SCENARIOS



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Food Loss and Waste in Fish Value Chains



Overview

Value Chain

Loss and Waste Scenarios

Solutions

Resources



Loss Scenarios

Food loss is "the decrease in quantity or quality of food". In terms of fish, food is the fisheries and aquaculture products intended for human consumption that are ultimately not eaten by people or that have incurred a reduction of quality. A reduction in quality usually leads to a reduction in nutritional value, economic value or food safety issues. An important part of food loss is "food waste", which refers to the discarding or alternative (non-food) use of food that was fit for human consumption - by choice or after the food has been left to spoil or expire as a result of negligence. This waste can happen at all parts of the value chain.

Wholesale

LANDING SITES IN SMALL SCALE FISHERIES



Transport

LIVE FISH & SHELLFISH TRANSPORT



URBAN WHOLESALE



REFRIGERATED ROAD TRANSPORT



Retail

RESTAURANTS & CATERING



FRESH FISH RETAIL



MULTIPLE RETAILERS



SOLUTIONS



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Supportive Policy Environment
Appropriate Technology
Skills & Knowledge
Services & Infrastructure
Regulatory Environment
Equitable Social & Gender Environment
Markets

Solutions for Reducing Food Loss and Waste (FLW)

Solutions to food loss and waste (FLW) rely on a combination of the right policy, application of appropriate technology, skills and knowledge, services and infrastructure, regulatory environment, social and gender equity, good linkages to and knowledge of markets. These topics cut across all stages of the value chain. For example, marketing skills and knowledge are applicable to producers, processors, and retailers.

Solutions to FLW will provide economic benefits, have a positive impact on food and nutrition security, improve natural resource use efficiency, and reduce environmental impacts and waste streams. Solutions however will require action by either the public and/or private sectors. Actors in the value chain will require an incentive to change, such as cost effectiveness or increased profit, a secured environment for business where there is sustained support towards promoting effective loss reduction and enforcement of the rules to deter irresponsible practices. Policy makers and the public sector require solutions to be not only economically beneficial but also to generate benefits for society.

Targeting and Designing Solutions

Solution Entry Points

Key Publications



Global Initiative on Food Loss and Waste Reduction

The impacts of food loss and waste as well as strategies to mitigate this are important components in the FAO's Global Initiative on Food Loss and Waste Reduction.

How to Do A Simple Cost Benefit Analysis

A simple cost benefit analysis can help business leaders understand the risks and benefits of making or failing to make a capital investment. Guidelines to performing a cost benefit analysis are included.

Code of Practice for Fish and Fisheries Products CAC/RCP-2003

Global standard that presents information on freezing and cold storage practices which aim to reduce spoilage and waste.

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POLICY



APPLICATION OF APPROPRIATE TECHNOLOGY



SKILLS AND KNOWLEDGE



SERVICES AND INFRASTRUCTURE



Supportive Policy Environment

Appropriate Technology

Skills & Knowledge

Services & Infrastructure

Regulatory Environment

Equitable Social & Gender Environment

Markets

Regulatory Environment

One of the building blocks of effective loss reduction is the **regulatory environment**: the laws, rules, and regulations put into place by government entities and civilian organizations to control the behaviour and actions of business activities. These include laws, rules and regulations relating to the way in which fish is caught, farmed, handled, processed, prepared, and labelled, and includes health and safety for employees working in the food sector. In order to comply with legislation, fishers, processors and traders will, by necessity, have to implement practices that will maintain quality and safety and hence reduce **food loss and waste (FLW)**. Legislation can be translated into local bylaws, which can be used to govern the way in which infrastructure, such as fish landing sites, are managed and maintained, or the way in which fish are handled and processed at community level.

One of the biggest challenges regarding legislation, however, is its effective implementation. Whilst sound and modern legislation may be in place on paper, poor enforcement and implementation will reduce its effectiveness.

Want to learn more?

Browse [Loss Scenarios](#) for information on building an effective regulatory environment.

Check out [Resources](#) for more publications on this topic.

Key Publications



Code of Practice for Fish and Fisheries Products

Codes of practice and guidelines designed to help meet standards and comply with legislation (e.g the Codex Alimentarius Code of Practice for Fish and Fisheries Products).



General Principles of Food Hygiene CAC/RCP 1-1969

Complimentary to the Code of Practice for Fish and Fishery Products, these General Principles lay a foundation for ensuring food hygiene and should be used in



Date Marking and Food Waste

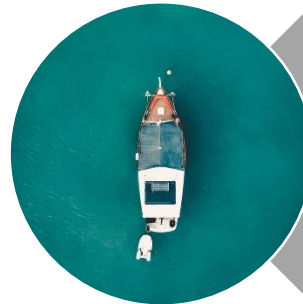
The European Commission website provides information on how date labelling on food can contribute to household food waste.

Key messages

- The result is a centralised knowledge resource
- Constantly updated with new information
- Encourage contributions and dissemination to network
- Subscribe to the newsletter



Improved quality and quantity fish = food security and nutrition



Reduced pressure on resources



Improved returns to value chain actors



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Thank you



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