

ThinkAg.

Globally 32% of food is produced for human consumption, and more than 1.3 billion tonnes is lost in primary production, processing or manufacturing, wasted in retail, food service or by consumers at an estimated cost of \$1.75 trillion per annum. This is occurring at a time when 800 million or 1 in 9 people globally are food insecure. Additionally, wasted food requires a cropland the size of China to grow, uses 25% of all water used in agriculture, and goes on to produce 8% or 3.5 billion tonnes of global greenhouse gas emissions when it rots in landfills. If food waste were a country, it would be the world's third-largest emitter of greenhouse gases behind the U.S. and China. Yet, an estimated 60% of food waste is avoidable.

The Fight Food Waste Cooperative Research Centre (CRC) has been established in Australia to examine how to reduce food waste throughout the supply chain, transform unavoidable waste into innovative high-value co-products, and engage with industry and consumers to change behaviours.

Sources:

[WRAP \(2017\) Estimates of Food Surplus and Waste Arisings in the UK](#)

[Fight Food Waste Cooperative Research Centre](#)

Challenge.

- **How can unmarketable crops be converted into value added products to reduce food waste in South Australia?**