

DANSK STANDARD X Selina Juul



A Selina Juul lecture: Food waste and food losses - what is the problem?





PILD

WASHING



Der er også en dag i morgen.

<u>it</u>idens 🦃

dre ma

D AF

Selina Juul

- Born in 1980, in Moscow, Russia today a Danish citizen
- Founder and Chairman of the Board of Stop Wasting Food movement
- Member of global Champions 12.3 Coalition against Food Waste
- Member of EU Platform on Food Losses and Food Waste
- Blogger on food waste at The Huffington Post USA
- TEDx Speaker
- Board Member of the Danish Government's ONE\THIRD Think Tank on the Prevention of Food Waste and Food Losses
- Recipient of Reader's Digest European of the Year Award 2020
- Recipient of FLIP Award 2019
- Recipient of Honour of Ekotopfilm Award 2019
- Recipient of Striver Award 2018
- European Young Leader 2018
- 1st place on 'Top 20 Responsible Leaders in Northern Europe' list 2017
- Recipient of The Womenomics Influencer Award 2016
- Included in the Who's Who of Denmark 2015
- Dane of the Year 2014
- Winner of Nordic Council Nature and Environment Prize 2013
- Recipient of Svend Auken Prize 2013
- Recipient of ALT for damerne magazine's Women Prize 2013
- Recipient of Cross of Merit Pro Utilitate Hominum 2013
- Winner of JCI Denmark's The Outstanding Young Person
 award 2011



Äkta kärlek som aldrig dog SIDAN 42 Läs en bok, bli med i klubben SIDAN 80

ÅRETS, EUROPÉ

Selina Juul vill få oss att sluta kasta mat SIDAN 34

DRAMA I VERKLIGA LIVET En död orm attackerar! SIDAN 88 Svårt att andas? Då kan du ha KOL SIDAN 72

54:-/FINLAND € 5:50

NYTT FRÅN MEDICINENS VÄRLD 17
SKRATT, DEN BÄSTA MEDICINEN 10
UTÖKA DITT ORDFÖRRÅD



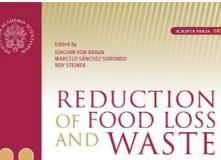
OPSKRIFTER AF H.K.H. PRINSESSE MARIE, ANH LÊ, LOUISA LORANG, FRANCIS CARDENAU, MICHEL MICHAUD OG TIMM VLADIMIR



En familiekogebog, der mindsker madspild









A Cooperation between the Pontifical Academy of Sciences and The Rockefeller Foundation Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019



"Fighting against the terrible scourge of hunger means also fighting waste. Waste reveals an indifference towards things and towards those who go without. Wastefulness is the crudest form of discarding. I think of the moment when Jesus, after the distribution of the loaves to the crowd, asks for the scraps to be gathered up, so that nothing would go to waste (cf. J. fs 6:12). Gathering in order to redistribute; not production that leads to waste. To throw food away means to throw people away. It is scandalous today not to notice how precious food is as a good, and how so much good ends up so badly".



F O T PANIS

European Commission

CHAMPIONS (12.3





 BBC Money

 MONEY
 27. februar 2017 · €

 One woman's battle against food waste.

30 mio. visninger

55 tusind Synes godt om 2,2 tusind kommentarer 157 tusind delinger

















More than 370 tons of "ugly" vegetables rescued with new collaboration





øtex støtter organisationen, Stop Spild Af Mad med 25 øre pr. solgt pose med agurker

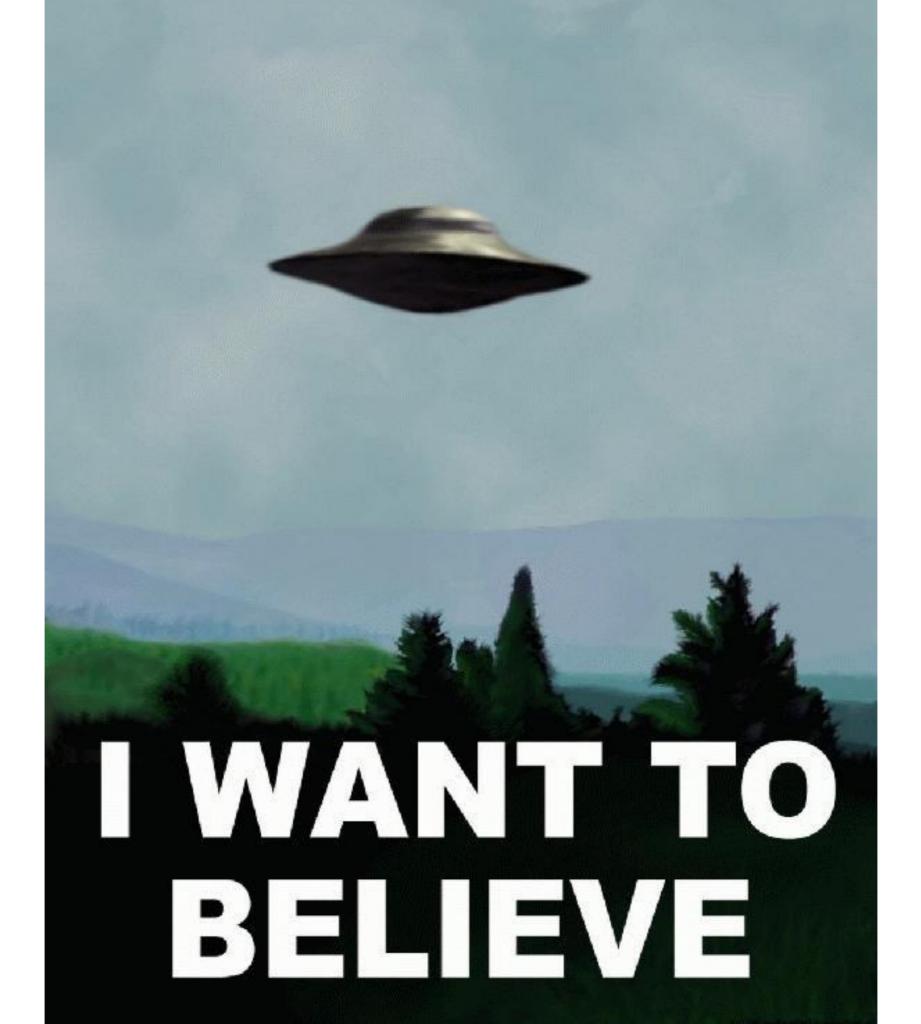
SPILD AF



Pedersen elsker tomater og er å, generation i den fyrske gartne nundt for at finde sna, unske sorter, som han udvelger og d sit gartneri i Bellinge på Fyn. Overskuttigendiktionen s



Do you know what a UFO is?





Unidentified

Unidentified Frozen

Unidentified Frozen Object





Refrigerators and freezers have become the last stop before the garbage can



Every 2nd consumer has UFO's in their fridges and freezers.

Source: Epinion for Stop Wasting Food



How about a "Hospice Shelf" in a refrigerator?



After 4 days in a "Hospice Shelf" in the refrigerator, the consumer is throwing the food away.

Source: Coop Denmark

THE LAST WISH WAS TO BE EATEN.

Over 30% of our food goes to waste!



Overconsumption

We buy things that we don't need

We buy things that we don't need With money that we don't have

We buy things that we don't need

With money that we don't have

To impress people that we don't like

- "Fight Club"

Food for thought...



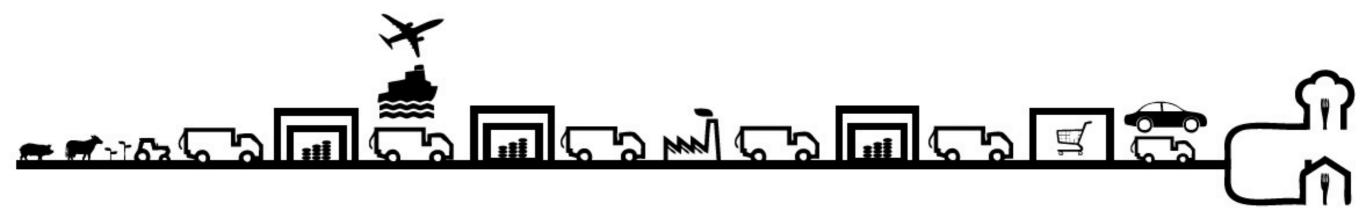
Food waste in numbers

- Denmark: around 700.000 tonnes wasted annually
- EU: around 88 million tonnes wasted annually
- USA: Americans waste 150.000 tons of food every day. Over 40% of USA's food is wasted.
- Earth: Over 30% of the world's food is either wasted or lost - it's enough to feed 3 billion people (while almost 1 billion is now starving)
- Consumers are responsible for the most of the food waste in the developing countries
- Most of the consumer food waste is happening in the consumer's homes

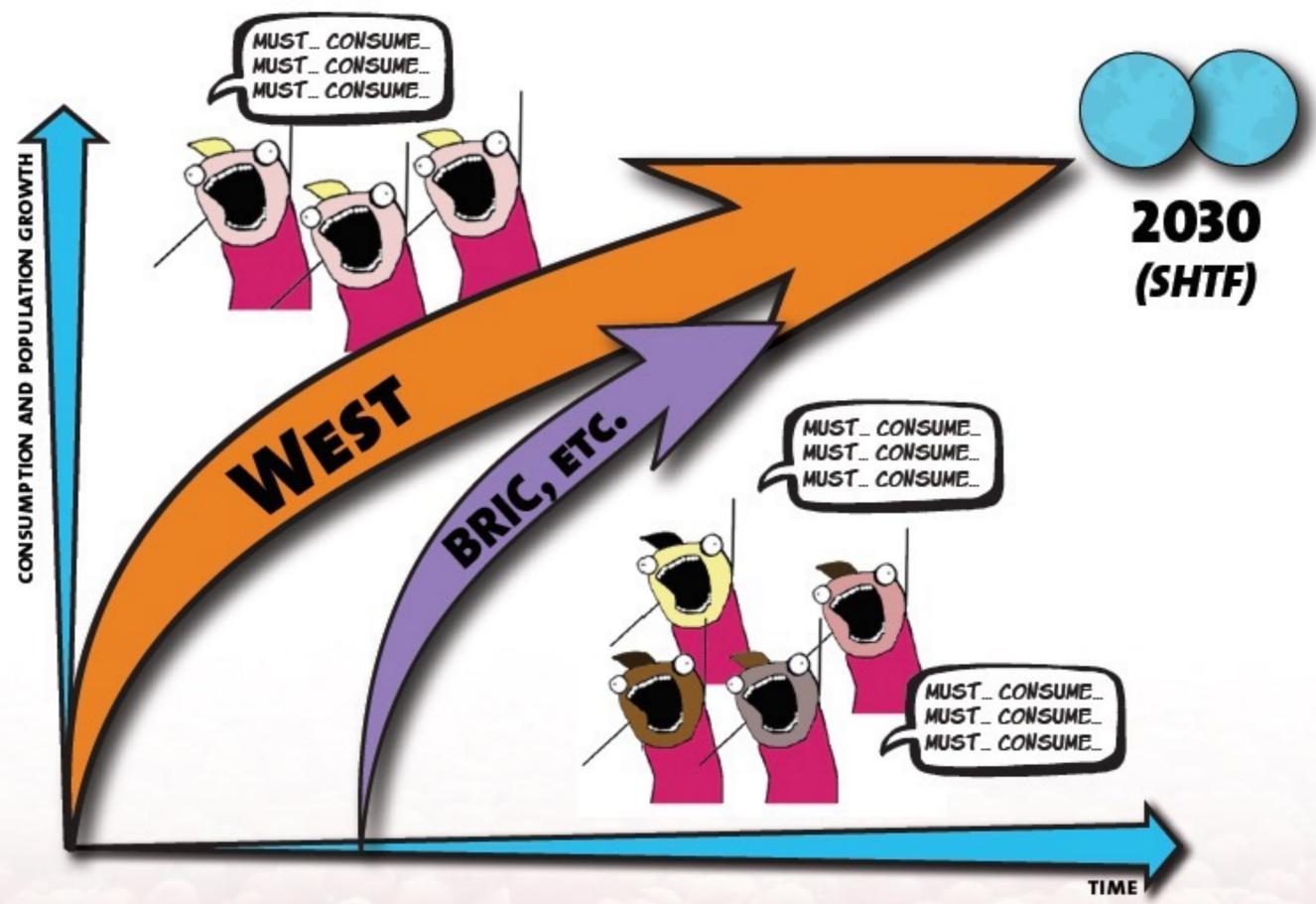
Food waste 3 x 3

- 1/3rd of the GHG emissions comes from food production, thus making food production the world's 3rd largest GHG emitter
- 1/3rd of all the world's food is either lost or wasted
- 3rd ranking according to "Project Drawdown", reduction of food waste is ranked 3rd among the world's top 10 climate solutions

Food loss and waste value chain:



Resource Crisis



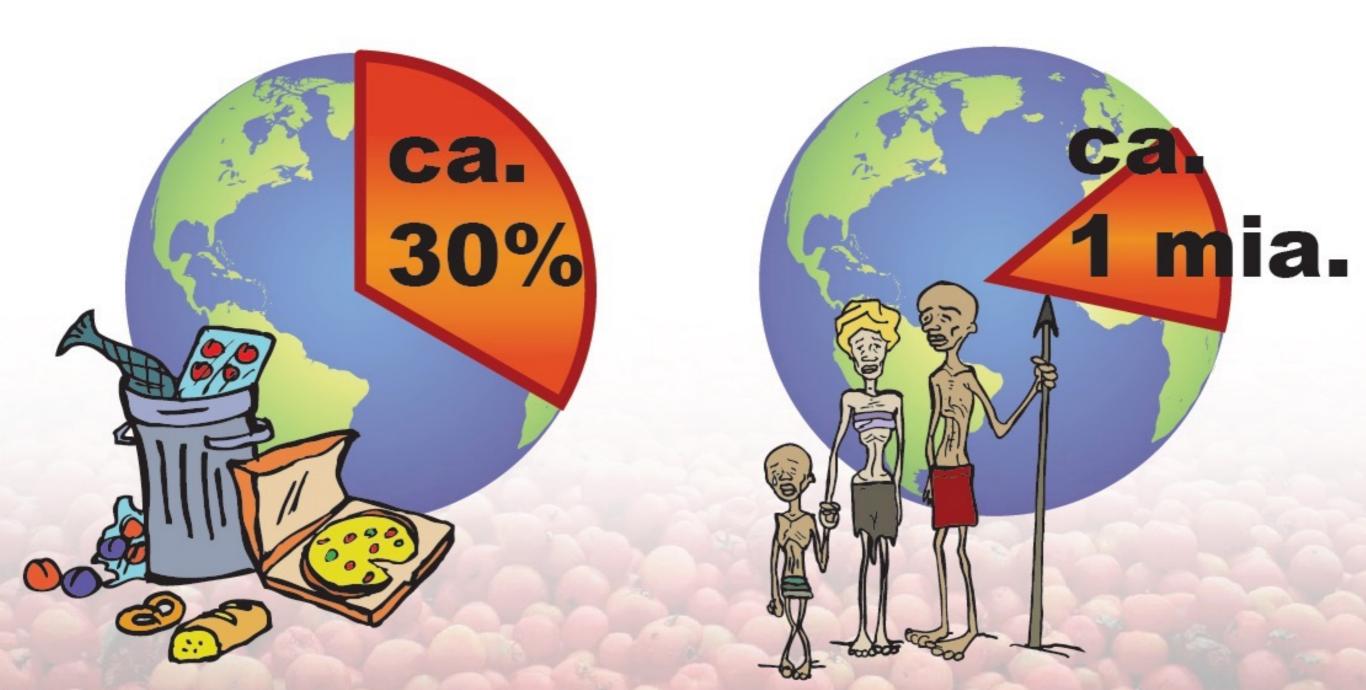
Climate Crisis



Population Growth Crisis



But we already have enough food to feed everyone on this planet



YOU have the power to Stop Wasting Food!



SUSTAINABLE GEALS



Ensure sustainable consumption and production patterns

12.3

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses





European Commission

The UN Sustainable Development Goals (SDGs) adopted in 2015 call for a



reduction of global food waste by 2030.

The EU and its Member States are committed to meet this goal.



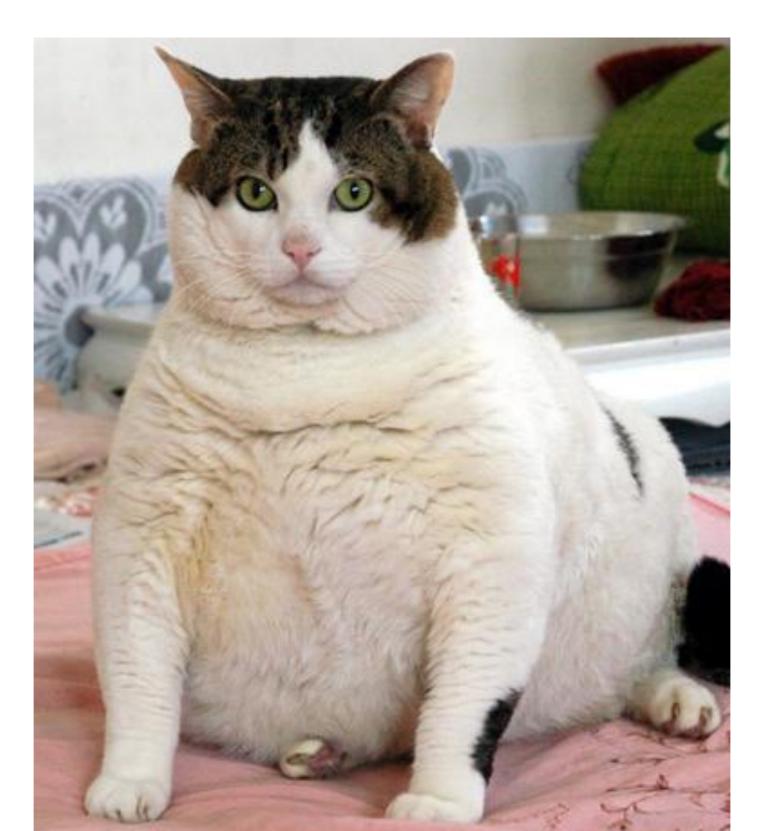
Food waste – we act! #FoodWasteEU

http://ec.europa.eu/food/safety/food_waste/eu_actions/eu-platform_en

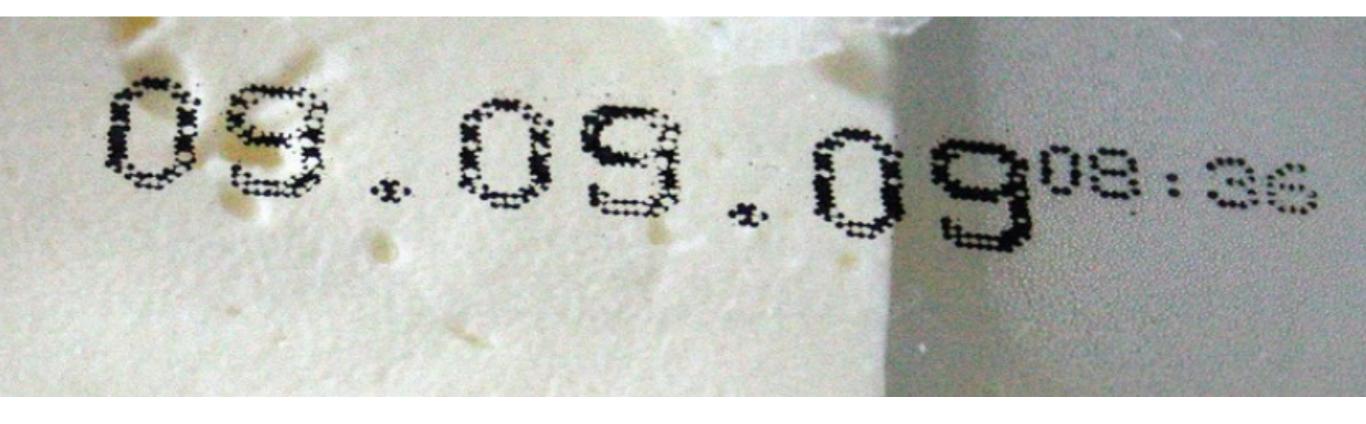
And YOU can help stop wasting food and become a Food Hero!



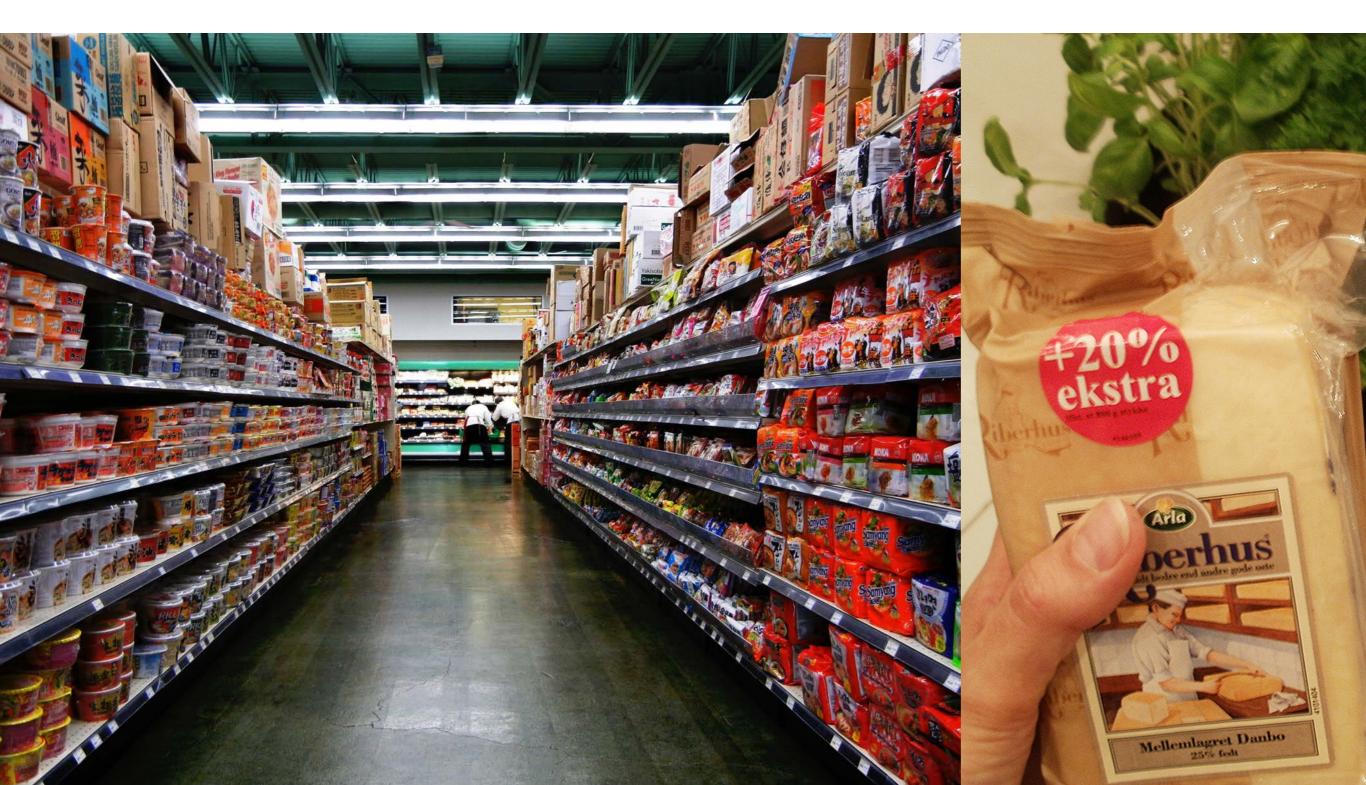
Food Waste Trap 1: Food Waste Seasons



Food Waste Trap 2: Confusion over date labels



Food Waste Trap 3: Bulk discounts



Food Waste Trap 4: The hidden food waste



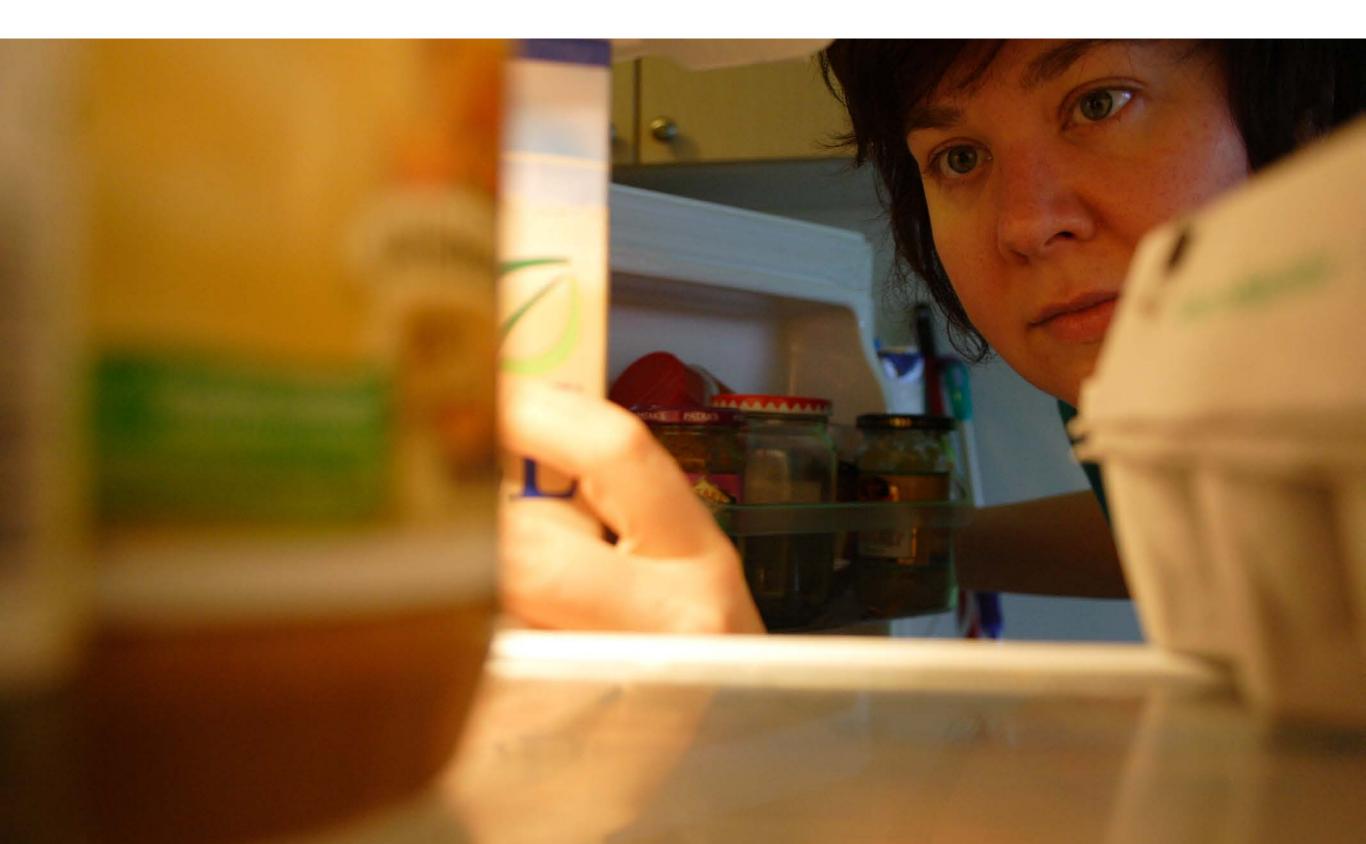
Food Waste Trap 5: Buffet



Learn to avoid the Food Waste Traps!



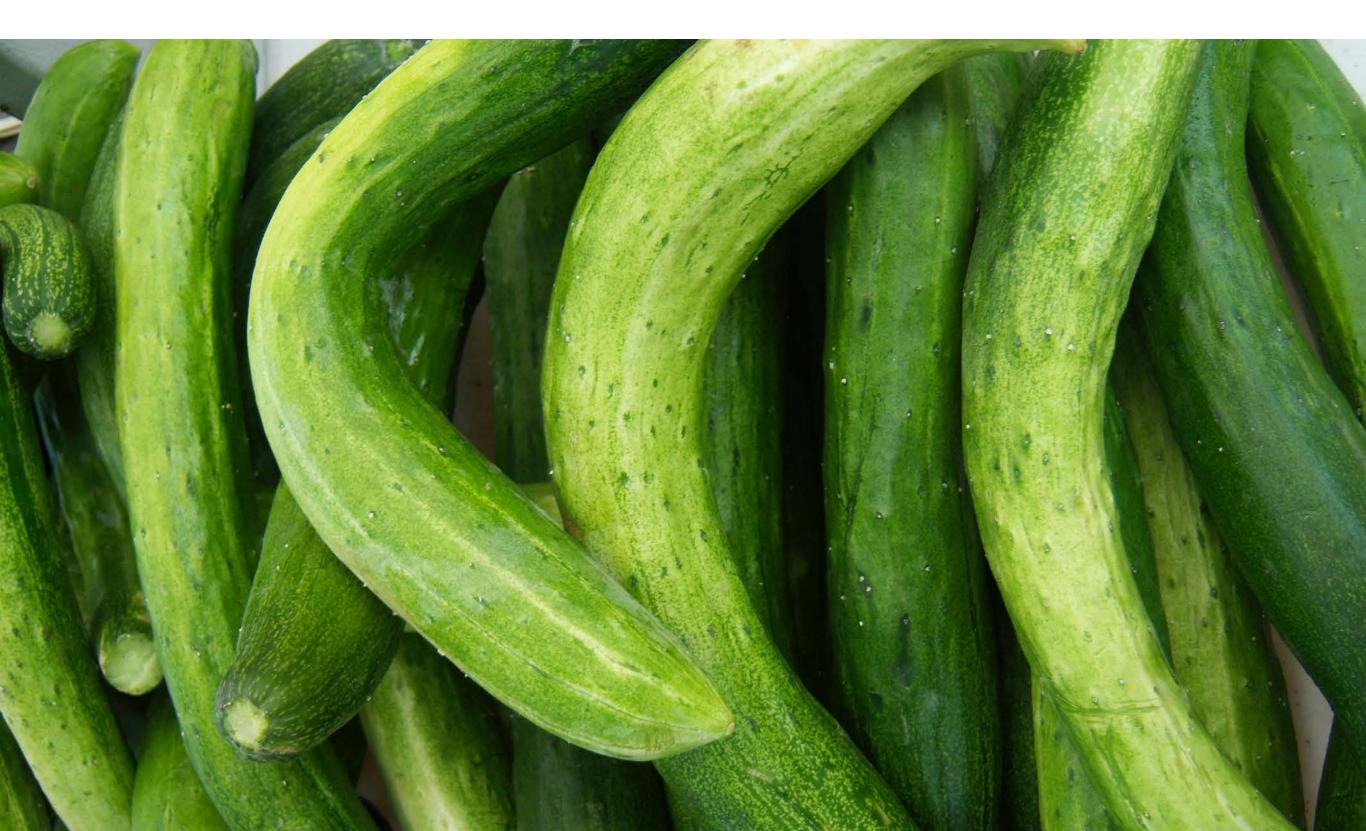
Be aware of those UFO's



Shop wisely



Buy the wonky



Size does matter!



Save your leftovers



Store your food properly

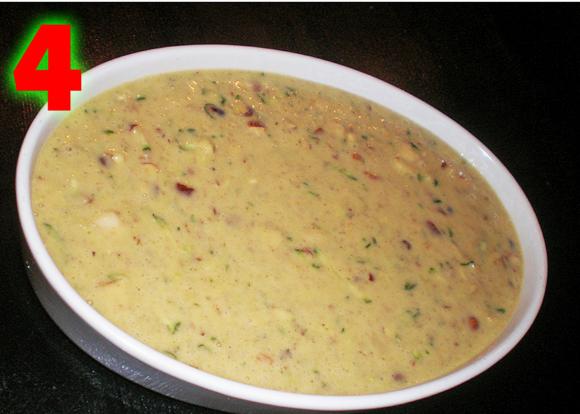


Love your leftovers











Use the food from nose to tail



Regrow your food





1) Why standards are so important:

What can be measured can be managed!

2) Empower everyone to stop wasting food



3) Don't go to extremes



4) Don't be a Food Waste Police



Thank you for your attention

www.stopwastingfoodmovement.org

www.selinajuul.com

<u>@selinajuul</u>

<u>#selinajuul</u>

