

OFFICIAL FEEDBACK FORM

DIALOGUE DATE	Friday, 15 October 2021 15:00 GMT +08:00
DIALOGUE TITLE	Malaysia and Singapore Food Systems: Addressing Food Loss and Waste
CONVENED BY	Unilever Food Solutions
DIALOGUE EVENT PAGE	https://summitdialogues.org/dialogue/44810/
DIALOGUE TYPE	Independent
GEOGRAPHICAL FOCUS	Malaysia, Singapore

The outcomes from a Food Systems Summit Dialogue will be of use in developing the pathway to sustainable food systems within the locality in which they take place. They will be a valuable contribution to the national pathways and also of interest to the different workstreams preparing for the Summit: the Action Tracks, Scientific Groups and Champions as well as for other Dialogues.

1. PARTICIPATION

TOTAL NUMBER OF PARTICIPANTS

68

PARTICIPATION BY AGE RANGE

0-18

18

19-30

50

31-50

51-65

66-80

80+

PARTICIPATION BY GENDER

31 Male

37 Female

Prefer not to say or Other

NUMBER OF PARTICIPANTS IN EACH SECTOR

1	Agriculture/crops	36	Education	2	Health care
	Fish and aquaculture	10	Communication	17	Nutrition
	Livestock		Food processing		National or local government
	Agro-forestry		36	Food retail, markets	Utilities
	Environment and ecology	10	Food industry	2	Industrial
	Trade and commerce	2	Financial Services		Other

NUMBER OF PARTICIPANTS FROM EACH STAKEHOLDER GROUP

28	Small/medium enterprise/artisan		Workers and trade union
	Large national business		Member of Parliament
	Multi-national corporation		Local authority
	Small-scale farmer		Government and national institution
	Medium-scale farmer		Regional economic community
	Large-scale farmer		United Nations
	Local Non-Governmental Organization		International financial institution
	International Non-Governmental Organization		Private Foundation / Partnership / Alliance
	Indigenous People	15	Consumer group
	Science and academia	25	Other

2. PRINCIPLES OF ENGAGEMENT

HOW DID YOU ORGANIZE THE DIALOGUE SO THAT THE PRINCIPLES WERE INCORPORATED, REINFORCED AND ENHANCED?

The independent dialogue was organized to include panelists from a diverse background. This allows participants to learn more about the topic from different perspectives and to understand the constraints at different level of the food supply chain. The moderator began by emphasizing the importance and benefits of reducing food loss and waste, and the detrimental effects, if not properly managed. The intend is to inculcate the urgency to act on the issues now. Panelists also shared their views on how the issue can possibly be managed. Participants can also voice their opinion or questions through the chat box.

HOW DID YOUR DIALOGUE REFLECT SPECIFIC ASPECTS OF THE PRINCIPLES?

The dialogue allows us to better understand the constraints from manufacturers and operators while we explore some of the possible solutions. Throughout the discussion, there were various methods to tackle the issue but we deep dived to the topic of partnership.

DO YOU HAVE ADVICE FOR OTHER DIALOGUE CONVENORS ABOUT APPRECIATING THE PRINCIPLES OF ENGAGEMENT?

NIL

3. METHOD

The outcomes of a Dialogue are influenced by the method that is used.

DID YOU USE THE SAME METHOD AS RECOMMENDED BY THE CONVENORS REFERENCE MANUAL?

Yes

No

The Independent Dialogue was held over Microsoft Teams meeting where we invited professionals from various industries to share their views on this topic. The dialogue was promoted over several platforms. Apart from the UN Summit Dialogue webpage, the independent dialogue was shared through the company website, Facebook page and Instagram. This is to amplify the importance of this topic to all our stakeholders. During the dialogue, only the Moderator and the Panelist were screened while the chat box remains open for participants to express their thoughts and questions.

4. DIALOGUE FOCUS & OUTCOMES

MAJOR FOCUS

Food loss and waste happens throughout the entire food supply chain, both in upstream and downstream channels. 14% of the food were loss between harvest to retail while 17% of the global food production is wasted. In 2019 alone, there were a total of 931 million tons of food waste. Meanwhile, 2.73 billion people are facing moderate to severe food insecurity. There are lots of investments that goes into producing food and when food is loss or wasted, these resources such as water, land, energy, land and capital goes to waste. In addition, the disposal of food waste to landfills generates 8-10% greenhouse gases. If the condition continues to persist, we're expecting the consumers to pay an increased price.

The focus of this independent dialogue seeks to understand why food loss and waste happens and the challenges in reducing them. The dialogue attempts to also find out on the technologies available and the possible partnerships to resolve this issue. The discussion also seek to uncover the possibility of sustainable production while producing the reuse and recycling of food sources (Action track 2).

ACTION TRACKS

- Action Track 1: Ensure access to safe and nutritious food for all
- Action Track 2: Shift to sustainable consumption patterns
- Action Track 3: Boost nature-positive production
- Action Track 4: Advance equitable livelihoods
- Action Track 5: Build resilience to vulnerabilities, shocks and stress

KEYWORDS

- Finance
- Innovation
- Human rights
- Women & Youth Empowerment
- Policy
- Data & Evidence
- Governance
- Trade-offs
- Environment and Climate

MAIN FINDINGS

Through the discussion, we better understand the difficulty of reducing food loss and waste from different perspectives, namely the operators, manufacturer, and solution provider.

1. Hospitality Industry (Operators):

From the hospitality point of view, food loss and waste is not effectively measured and studied. Singapore government has provided several initiatives to promote the reduction of food loss and waste, in the form of grants for businesses to adopt sustainable practices. Even though Singapore has seen a reduction of food waste by about 10%, but recycling rate are comparative lower than other countries. There are several factors that may have contribute to this problem. Firstly, there are generally a lack of awareness on the importance of reducing food loss and waste, and the detrimental effects if not well-managed. Secondly, it is a challenge to perform demand forecasting, especially in current times, where the pandemic causes government to execute restrictions within the country. This results to inaccurate procurement and production which is a contributor to food waste. Meanwhile, operators also have difficulties in capturing food loss and waste data, which is essential for businesses to react and adjust to the market situation. Measuring food waste is difficult to execute as there are different types of food waste. In a typical kitchen, there are about 8 different food categories, which may be compostable, recyclable, repurpose, etc. Hospitality industry is enforcing the reduction of food loss and waste through technology and employee training. One can choose to adopt the Food waste hierarchy (Reduce at source. Separate and measure. Donate to others. Other divergence of food waste. Landfill) to make better decisions when the business is expecting food waste.

2. Manufacturing Industry:

Similarly, manufacturers face a volatility of demand of food products from downstream channels, especially during the pandemic where some countries are going on lockdowns. This makes forecasting a challenge. In addition, the supply of food products is also affected due to shortage of containers and the change in shipping routes during the pandemic. Moreover, the manufacturing process may have food waste such as dosing inaccuracy, leftovers in the piping, etc. As much as manufacturers wish to extend the shelf life of products to counter the unpredictability of demand and supply, they are faced with the challenge from the end consumers, who steer towards consuming "natural" products with low or no preservatives. There are several ways to reduce food loss and waste in the upstream channels. For instance, manufacturers can consider product giveaway on the line, increasing production line efficiency and reducing the complexity of each product. As for the downstream channels, manufacturers can consider reducing their aging inventory through product repurposing, channeling across borders, co-developing new recipe with operators and charity.

3. Solution provider:

There are two different types of food waste, namely, post-consumer waste and pre-consumer waste. Post-consumer waste is within control, where businesses can use enzymes or biodigester to convert the food waste into compost or water. Alternatively, compressor can help to extract the water beneath the food waste so that the remaining materials contributes less to the landfill. However, pre-consumer waste can be generated between the manufacturer and the operator in the supply chain. This is often more difficult to control due to the constraints in demand and supply of food products.

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<input type="checkbox"/>	Action Track 1: Ensure access to safe and nutritious food for all
<input checked="" type="checkbox"/>	Action Track 2: Shift to sustainable consumption patterns
<input type="checkbox"/>	Action Track 3: Boost nature-positive production
<input type="checkbox"/>	Action Track 4: Advance equitable livelihoods
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KEYWORDS

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<input checked="" type="checkbox"/>	Innovation	<input checked="" type="checkbox"/>	Data & Evidence
<input type="checkbox"/>	Human rights	<input type="checkbox"/>	Governance
<input type="checkbox"/>	Women & Youth Empowerment	<input type="checkbox"/>	Trade-offs
<input type="checkbox"/>		<input type="checkbox"/>	Environment and Climate

OUTCOMES FOR EACH DISCUSSION TOPIC

Panelists agree that partnership is the way moving forward. Both manufacturers and operators can work with charitable organizations, to utilize products that have a shorter shelf life and “moves” slower. In addition, Manufacturers should closely work with operators and end consumer to study their actual product usage (servings) so that products can be of an “optimal” size to ensure the entire content can be depleted before it reaches its shelf life. Partnerships can also happen between competitors, where businesses work as a community to resolve the problem collectively. Organizations can also work with universities through internships to reach out the younger generations to learn about innovations that may resolve the issue on food loss and waste.

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KEYWORDS

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|-------------------------------------|---------------------------|-------------------------------------|-------------------------|
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| <input type="checkbox"/> | | <input checked="" type="checkbox"/> | Environment and Climate |

AREAS OF DIVERGENCE

Indeed, diners constantly seek for variety of options. All-you-can-eat buffets drives volume and footfall into the F&B establishment. While operators in buffet establishments are now offering cook-to-order buffet, we do not expect all the F&B establishments to transit to cook-to-order buffet as it requires high amount of manpower. Nevertheless, buffets that are served ala minute reduces the amount of food waste produced. However, there are still countries which offers the traditional buffet, where diners pick the food they want over the serving tray. It is difficult to remove the buffet concept as there are sentimental value and consumers pays the price with an expectation. Operators can educate consumers not to overfill their plate and orders beyond what they can consume. For small operators, they can consider adopting the Food Waste Hierarchy, where reducing at source can help to resolve the bulk of the food waste issue.

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