*Draft Annotated Outline*

**Code of Conduct (CoC) on Food Loss and Waste (FLW) Reduction**

1. **INTRODUCTION**
   1. **Background**

This section would recall the 26th session of the Committee on Agriculture (COAG) in 2018, which called upon FAO “… *to take the lead in collaboration with relevant actors to develop voluntary codes of conduct on food loss and food waste to be submitted to the next session of COAG (COAG 27)*”.

It would also make reference to the current global policy frameworks (e.g. the Zero Hunger Challenge, 2030 Agenda for Sustainable Development, the ICN2 Framework for Action, the CFS policy recommendations related to FLW in the context of sustainable food systems) as well as key regional-level initiatives that are relevant to FLW.

* 1. **rationale**

This section would explain the rationale for the code of conduct (CoC), e.g. to provide a set voluntary guidelines for principles and practices that governments and other stakeholders should apply to reduce FLW with the ultimate goal of promoting food security in a sustainable way.

This section would also define relevant terminologies e.g. food supply chain, food losses, food waste.

* 1. **Nature, scope and target audience of the CoC**

This section would explain the voluntary and non-binding nature of the CoC, and the scope of its application (Global, regional, national). It would explain the links to existing instruments and voluntary guidelines, such as: Codex; Code of conduct for responsible fisheries; Right to Food; Code of Ethics for International Trade in food; Principles of Responsbile Investments in Agriculture and Food Systems.

This section would also explain the audience targeted by the CoC: governments and policy makers, sub-regional, regional and global organisations, private sector, civil society and consumers’ organizations.

* 1. **Objectives of the CoC**

This section would outline the objectives of the CoC, which could include:

1. To serve as an instrument of reference to help Member Countries establish or improve their legal and institutional frameworks on FLW prevention, reduction and management;
2. To establish guidelines, in accordance with the relevant rules of international law, for FLW prevention, reduction and management, taking into account the relevant economic, social, environmental and nutritional implications;
3. To provide standards of conduct for all the stakeholders involved in the food supply chain so to reduce FLW in their operations and actions.
   1. **Process to be followed in the development, negotiation and adoption of the CoC**

This section would explain the process to be followed for the development, negotiation and adoption of the CoC, e.g. online consultations, regional consultation workshops, consultation of specific stakeholder groups, and presentation to the COAG Bureau.

It would also explain how FAO will monitor the application and implementation of the CoC once it has been adopted, how the impact on FLW will be assessed, and how FAO will report progress to COAG.

1. **The Guiding Principles and Practices of the CoC**
   1. **General Guiding Principles**

The general principles could include:

* Taking into consideration the 3 pillars of sustainability (social, economic and environmental) in conducting food system activities in a manner that leads to minimal FLW with the ultimate objective to: ensure food and nutrition security; conservation of natural resources, including biodiversity; prevent environmental degradation; and more broadly contribute to sustainable development - SDGs.
* Adopting a hierarchy approach in which priority is given to prevention of FLW at source.
* Evaluating the impact of interventions from a food system perspective aimed at sustainable solutions for the sufficient supply of healthy food.
* Responsibility of the public sector for effective control over food system activities, thus promoting:

- cooperation at subregional, regional and global levels to promote responsible practices

- consultation, effective participation, collaboration of food industry and other stakeholders

- awareness of responsible practices through education and training, with a view to facilitating the implementation of the Code.

* 1. **Specific Principles and Practices**

This section presents specific guiding principles and practices grouped in the following categories:

* Prevention and reduction of food loss, and prevention and reduction of food waste, food redistribution.
* Animal feed (to be considered as food repurposing) and industrial uses, fertilizers, anaerobic digestion and composting (to be considered as food recycling)
* Incineration and landifll as the last resort for disposal

The figure below visually represents the above mentioned categories which follow a pyramidal structure based on most preferred (on the top) and least preferred (at the bottom) guiding principles for FLW prevention, reduction, repurposing, recycling and disposal.



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* In addition to the above mentioned categories, FLW cross-cutting issues are also taken into consideration.
  + 1. **Food loss and waste prevention and Reduction**

**2.2.1(a) FOOD LOSS PREVENTION AND REDUCTION**

This section would describe guiding principles and measures applicable at each of the stages of the food supply chain between primary production and retail.

***Primary production, Harvesting and Post-harvest handling***

This section presents guiding principles and measures to be implemented by States, producers (including farmers, herders, fishers) and producer organisations to prevent and reduce food loss at primary production/harvesting level.

Examples of measures to be taken by States:

* Ensuring an effective legal and administrative framework to support farmer organisations and providing incentives for contractual agreements between growers and markets .

Examples of measures to be taken by farmers, herders, fishers:

* Adopting good practices such as using appropriate varieties that are aligned to the needs of the target market (case of crops), proper harvesting, post-harvest handling and treatment protocols..

***Processing***

This section presents guiding principles and measures to be implemented by States, processors (including SMEs, large corporations, multi-national corporations) and industry associations to prevent and reduce food loss at processing level.

Examples of measures to be taken by States:

* Establishing and ensuring the application of safety and quality standards, and taking the environmental effects of processing activities into consideration when developing regulations and policies.

Examples of measures to be taken by processors:

Understanding quality and safety regulations and strengthening capacity in good practices (GHP, GMP, Good Packaging Practice) in line with market requirements.

Examples of measures to be taken by industry associations:

* Facilitating participation of small processors in policy discussions related to FLW.

***Distribution***

This section presents guiding principles and measures to be implemented by States, distributors/supply chain actors and industry associations to prevent and reduce food loss at distribution level.

Examples of measures to be taken by States:

* Promoting commodity associations and cooperatives to improve efficiency of operations, and providing infrastructure to support logistics operations

Examples of measures to be applied by food supply chain actors:

* Actively participating in multi-stakeholder platforms to upgrade value chain operations

Examples of good practices to be applied by industry organizations/associations:

* Awareness raising about market requirements and regulations

**2.2.1(b) FOOD WASTE PREVENTION AND REDUCTION**

***Retail***

This section presents guiding principles and measures to be implemented by States, retailers and industry associations to prevent and reduce food waste at retail level.

Examples of measures to be taken by States:

* Supporting the development of markets for substandard products, amending food labelling regulations and establishing policies and legislation to facilitate food donation.

Examples of measures to be applied by retailers:

* Building capacity in inventory management and waste audits and measurement, and using differentiated pricing for products near the use-by date

Examples of measures to be applied by industry associations:

* Supporting training of their members, and participating in negotiations with the public sector and other chain actors

***Consumption (including consumers and the hotels, restaurants and catering (HoReCa) sector)***

This section presents guiding principles and measures to be implemented by States, consumers, consumers associations and HoReCa stakeholders to prevent and reduce food waste at consumption stage.

Examples of measures to be taken by States:

* Consumer education on meal planning, good storage practices, interpretation of labels.
* Awareness-raising campaigns and events on the footprint of food waste.
* Promotion of fiscal measures to incentivize food waste reduction practices.

Examples of measures to be applied by consumers’ associations:

* Awareness-raising campaigns on measures for prevention of food waste.

Examples of measures to be applied by hotels, restaurants and catering facilities:

* Awareness raising and capacity building on good practices for their employees.

**2.2.1(c) FOOD REDISTRIBUTION**

This section presents guiding principles and measures to be implemented by different stakeholders in food redistribution. Food redistribution implies the collection and the redistribution of safe and nutritious food for human consumption. It can mostly take place through food banks, community shops, social supermarkets, pantry kitchens or school feeding programs. Different types of food can be recovered (fresh, packaged, frozen etc.) from different stages of the food supply chain (from producers to catering services). The collection, handling, processing, storing and redistribution activities should be carried out following specific hygienic regulations as well as legal and administrative procedures.

* + 1. **FLW repurposing and Recycling**

This section addresses food that cannot be used or recovered for human consumption and which has been subject to reduction in its nutritional or economic value. For this reasons such food can be diverted to repurposing such as animal feed or recycling such as industrial applications - e.g. biofuels, packaging material, bioplastics-, fertilizers, anaerobic digestion and composting.

Examples of measures to be taken by States include:

* Promoting sound practices in order to attract and incentivize actions for repurposing food into animal feed
* Promoting sound practices in order to attract and incentivize actions for recycling, which implies industrial uses, fertilizers, anaerobic digestion and composting.

Examples of measures to be implemented by food supply chain actors:

* Improving source segregation and diversion practices for economic purposes.
  + 1. **Incineration and landfill**

This section would describe the principles and practices related to the adequate disposal of material that results either (i) when food loss and food waste have not been prevented, and food can not be recovered for human consumption or put to alternative uses, or (ii) from the non-edible parts of food such as peels and bones.

Examples of guiding principles that apply include:

* Appying landifill and inceniration as the least favourable options for managing waste in view their high environmental footprint from methane generation and risk of contaminating soil and [ground water](http://www.wegreen-usa.org/landfill-problems.html).

Examples of measures to be taken by States include:

* Implementing regulatory measures that enhance coordination and implementation of waste management measures so to reduce the amount of FLW sent to landfill

Examples of of measures to be implemented by food supply chain actors:

* Improving source segregation and waste management mechanisms
  + 1. **CROSS-CUTTING ISSUES**

This section would describe the cross-cutting principles and measures that apply to food loss and food waste prevention and reduction, food recovery, repurposing and recycling.

Examples of cross-cutting issues include:

* Generating data to provide the evidence base that guides interventions.
* Developing national strategies.
* Addressing gender issues.
* Promoting partnerships and collaboration among businesses, governments and civil society.
* Development and application of technologies.
* Supporting research and development and promoting innovation.