

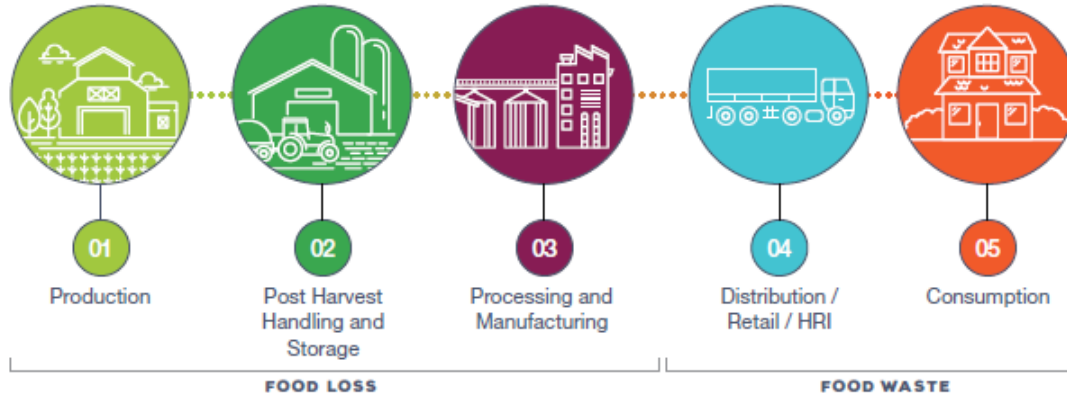
Resolution 2022.01 Holy Trinity Presentation March 2023

Be it resolved that national council of The Catholic Women's League of Canada urges the federal government to enact legislation to reduce food loss and waste in Canada's agri-food, industrial, commercial and institutional sectors.

Some background:

Definitions:

- Food loss is edible food that is lost in food production, processing and manufacturing
- Food waste is when edible food is thrown away by grocery stores, hotels, restaurants and commercial institutions (HRI)



In Canada, there is no legislation to prohibit food loss and waste (FLW) in the agri-food industry.

- Legislation that specifically focuses on the industrial, commercial and institutional sectors could decrease FLW by an estimated 11 million tonnes or 32% annually
- Of the 11 million tonnes of commercial FLW, an estimated 8.8 million tonnes is avoidable and could be rescued – **that's a whopping 80%**
- This reduction would feed every Canadian for five months
- The approximate \$49.5 billion cost of Food Loss Waste to the Canadian economy represents around **three per cent** of Canada's gross domestic product
- The annual FLW from the commercial sector comprises **58%** of Canada's FLW at a cost of approximately \$29 billion **HOWEVER** if food production costs are accounted for (e.g., **the cost of the use of land, water and energy**) the cost of FLW is estimated to be over \$100 billion

Causes of Food Loss & Waste include lack of:

- government legislation
 - business infrastructure to address this loss and waste
 - cooperation and collaboration between different sectors of the agri-food industry
 - it is not a priority for businesses
 - there are safety and liability concerns with food donations **HOWEVER** The safety and liability issues of donating edible food has been addressed by the government of British Columbia with the development of criteria for both industry and charitable organizations to ensure food safety and reduce liability **SO it CAN be done!**
- ✓ Who is responsible for reducing Food Loss Waste? **What do you think? Give the ladies a chance to share their thoughts. ANSWER:** THE REDUCTION OF FLW IS THE RESPONSIBILITY OF THE FEDERAL DEPARTMENT OF ENVIRONMENT AND NATURAL RESOURCES

FEMIA: Show the video "The Landscape of Food Waste in Canada" (4:30 minutes)

<https://www.youtube.com/watch?v=9RnTIDI4Ci8>

- Three questions will be presented for use in small groups. The women can choose which one/s they discuss 10 minutes. We will finish with large group sharing. About 10 minutes
1. What are your thoughts when you learned about these statistics in the video?
 2. How can we address these issues around food loss and waste in our homes? What can we do differently?
 3. Looking at food loss and waste, how is this a sign of our lack of reverence for the gifts God has given us?

WE NEED TO

radically change

HOW WE VALUE FOOD

Nikkel, Lori, et al. "The Avoidable Crisis of Food Waste: The Roadmap." Second Harvest and Value Chain Management International Inc., Jan. 2019, www.secondharvest.ca/getmedia/73121ee2-5693-40ec-b6cc-dba6ac9c6756/The-Avoidable-Crisis-of-Food-Waste-Roadmap.pdf.

Second Harvest is in the business of food rescue, and after more than three decades working on this problem, we know that there is much more that can be done. The amazing healthy and nutritious food we recover hides in plain sight: it is not waste; it is surplus that can't be sold at market.



Apples rot under trees due to labour shortages or low prices making it uneconomical for farmers to harvest



Surplus milk goes into sewers



Thousands of acres of produce are plowed under due to cancelled orders



Fish are caught then tossed back into the water to die if they don't match the quota

There are two types of food loss and waste (FLW):

AVOIDABLE

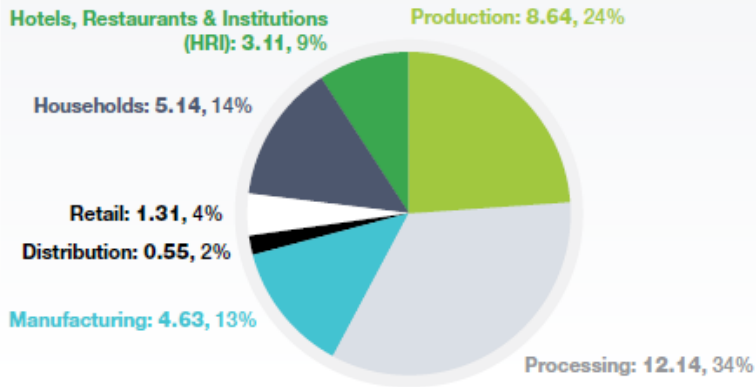
This would include FLW such as apples that reach the retail store but are not purchased by consumers. This unexpected or "unplanned" FLW is the greatest opportunity to reduce FLW or rescue edible food.

Because unavoidable FLW occurs in the production of foods and beverages that are subsequently lost and wasted, all types of losses and waste can be reduced to a degree.

UNAVOIDABLE

By-products that are inedible are thrown out, such as animal bones, husks, and the planned waste that happens when food is cooked and processed. This is expected or "planned" FLW.

TONNAGE (IN MILLIONS) AND PERCENTAGE OF TOTAL WASTE



58%

OF ALL THE FOOD PRODUCED IS
LOST OR WASTED
35.5 M M Tonnes

32%

OF THIS LOST AND WASTED FOOD
COULD BE RESCUED TO SUPPORT
COMMUNITIES ACROSS CANADA
11.2 M M Tonnes