

The role of refrigeration in reducing food waste







Moderator

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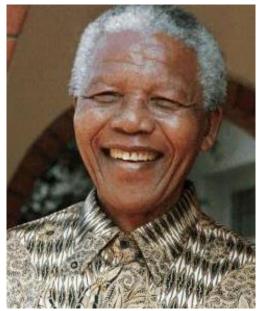




"On your shoulders rest the challenge of giving science a face that inspires our youth to seek our science, engineering and technology is part of that task.

But it requires more. It also means orienting science in a practical and visible way towards helping meet basic needs. It means recognising the intellectual challenge of applying knowledge to meeting such needs," *Academy of Science 1996*

"Massive poverty and obscene inequality are such terrible scourges of our times - times in which the world boasts breath-taking advances in science, technology, industry and wealth accumulation - that they have to rank alongside slavery and apartheid as social evils," *Trafalgar Square 2005*





- Significant barriers to market penetration specific to the food cold chain in developing countries?
- Do multinationals from developed countries apply the same standards when working in developing countries?
- Responsibility of hypermarkets in every step of the cold chain?
- How to link **food protection** with **climate-friendly** refrigerants in the food cold chain in developing countries?
- CFCs \rightarrow HCFCs \rightarrow HFCs \rightarrow ???

Creation and implementation of appropriate legislation based on <u>a code for the food cold chain?</u>







Matthijs Montsma

Scientist - Food and biobased research Wageningen University & Research







• Many initiatives making agenda in Brussels

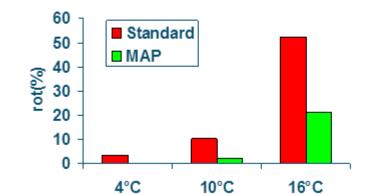
✓ Individual approach is not effective

✓ Link to multi disciplinary consortia (i.g. Fusi)

- Focus on multi level impact
- Whole supply chain, consumer behaviour

• From big consortia to

✓ Close Cold Chains
✓ Product knowledge
✓ Cool Data Management



Temperature



Rotpercentage after 5 days

SEKQ

Refrigeration & Ventilation: Sustainable technologies for



Olivier Jan

Partner Sustainability

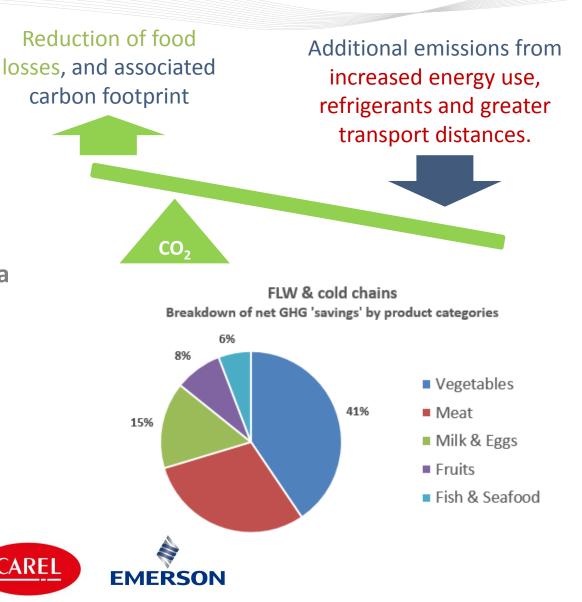
Deloitte France







- Food wastage represents partially avoidable emissions of **3,6 Gt of CO2** eq. (FAO, 2015)
- On a global basis benefits would outbalance additional emissions by approximately a factor of 10 with higher benefits on meat and vegetables supply chains
- Potential rebound effects such as evolution of consumer behaviour could however slightly affect this estimation





Gérald Cavalier

President CEMAFROID







Cemafroid L'EXPERT DU FROID	Monde	Pays développés *	Pays en développe ment**
Population			
Population en 2009 (milliard d'habitants)	6,83	1,23	5,60
Taux d'équipement de la chaîne du froid			
Volume entreposage frigorifique (m3/1000 hab.)	52,00	200,00 /	10 19,00
Nombre d'engins de transport sous température dirigée (millions o	4,00	2,73	1,27
Nombre d'engins de transport sous température dirigée (nbe habi	1 708	450 / '	10 4 4 2 1
Nombre réfrigérateurs domestiques (/1000 hab.)	172	627 /	10 70
Taux de perte			
Pertes*** de denrées alimentaires (tous produits) (%)	25%	10%	<mark>X 3</mark> 28%
Pertes*** fruits et légumes (%)	35%	15%	<mark>X 3</mark> 40%
Pertes de denrées périssables par non application du froid (%)	20%	9%	<mark>X 3</mark> 23%

1,3 Bt Foodwaste



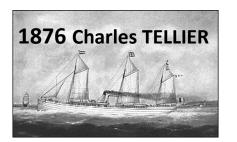


Refrigerated food



Of Cold Chain

140 years



Country for GWP

2rd



Juergen Goeller

Director Sustainability UTC Climate EMEA

UTC Carrier







• Benefits of reducing of global food losses and food waste

(feed more people with better resource efficiency, and help curb global GHG emissions and water use)

- 2/3 of the total food losses and food waste happens along the global food cold chain from farms to markets- in developing as in developed countries
- 2/3 of all food losses happen in developing countries, but ~1/3 still happens in developed countries
- Sustainable refrigeration technologies overcompensate the increase of GHG emissions from the improvement of global food cold chains

























