



The role of Ethics in Food Supply Networks

Peter Raspor*



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MILITARY MUSEUM AND CULTURAL CENTER - ISTANBUL / TURKEY

*Prof. Dr. Dr.h.c.mult., Uni. dipl. eng.
VICE DEAN for Research and International Cooperation
University of Primorska, Faculty of Health Sciences
Head of the INSTITUTE FOR FOOD, NUTRITION and HEALTH
Polje 42 SI - 6310 Izola SLOVENIA



Food ethic has many faces

- In production
- In trade
- In consumption



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Among selection of important key issues following two came to the surface

- Food authenticity
- And
- Food wastage



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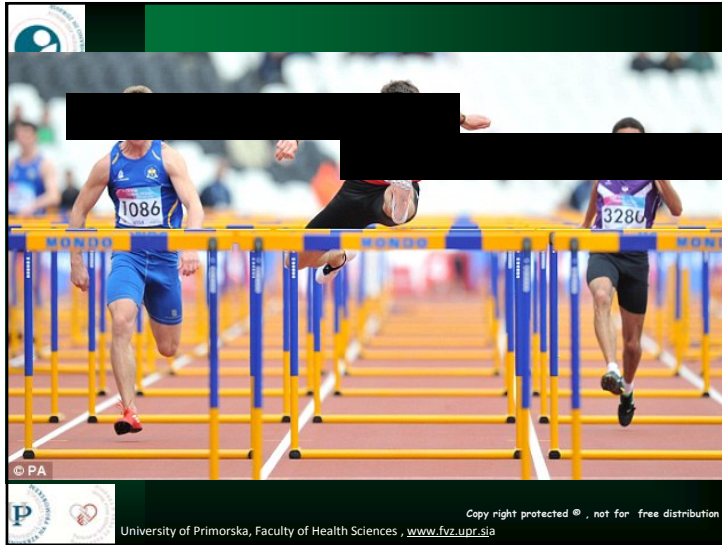


Among selection of important key issues I selected two

- But having in mind all humans from the Globe I decided to enter food wastes respecting its impact on food security



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20 years ago countries at the World Food Summit agreed that:

'Food security exists when all people, at all times, have physical meet their dietary needs and food preferences for an active and healthy lifestyle.'

FAO Rome, 1996,

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15 years ago we accepted Millennium declaration

SUMMARY OF THE EIGHT MILLENNIUM DEVELOPMENT GOALS

1. Halve the proportion of people in extreme poverty and suffering hunger between 1990 and 2015.
2. Achieve universal primary education by 2015.
3. Eliminate gender disparity in education by 2015.
4. Reduce by two-thirds, between 1990 and 2015, the under-five child mortality rate.
5. Reduce the maternal mortality ratio by three-quarters by 2015.
6. Halt and begin to reverse the spread of HIV/AIDS and the incidence of malaria and other major diseases by 2015.
7. Ensure environmental stability.
8. Develop a global partnership for development.

(UN 2000)

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5 years ago we still tackle the same issue

Can We Feed the World & Sustain the Planet?

Jonathan A. Foley

- **The world** must solve three food problems simultaneously: end hunger, double food production by 2050, and do both while drastically reducing agriculture's damage to the environment.
- **Five solutions**, pursued together, can achieve these goals: stop agriculture from consuming more tropical land, boost the productivity of farms that have the lowest yields, raise the efficiency of water and fertilizer use worldwide, reduce per capita meat consumption and reduce waste in food production and distribution.

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Number of undernourished people in selected regions, 2012-14

Region	Millions	Percentage
World	805.3	100.0%
Developing countries	790.7	98.2%
Sub Saharan Africa	214.1	26.6%
South Asia	276.4	34.3%
East Asia	161.2	20.0%
South East Asia	63.5	7.9%
LAC	37.0	4.6%
Other developing	25.9	4.8%

FAO SOFI 2014 and FAOSTAT, Food Security



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Why we address ethic in this regard?

- Because with the food we waste we could feed the world population



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What is ethics?

- Evaluative study of arguments about what actions are right (wrong) and which states of affairs are good (bad).



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What is ethics?

- Ethical considerations paradigmatically come into play when an action involves harm or potential harm to humans.



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What is ethics?

- Only humans?
- Animals?
- Plants?
- Ecosystems?



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What are ethical principles?

- Ethical principles are fair (consistent, universalizable) principles.
- Whatever is right (or wrong) in one situation is right (or wrong) in any relevantly similar situation.



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What is technology within food production chain?

- Productive use of plants, animals and relevant processing's and distribution to meet human interests in food and nutritional needs.



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Food and ethics vs. Ethics and food

- The nature of the challenge of feeding a global population of some nine billion people is as much ethical as it is practical-scientific and technological issue.
- The challenge starts with the sense that, if we can feed this population then we have to do it.
- So, we have an ethical responsibility to do it.



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We should not push our people to collect food from garbage!



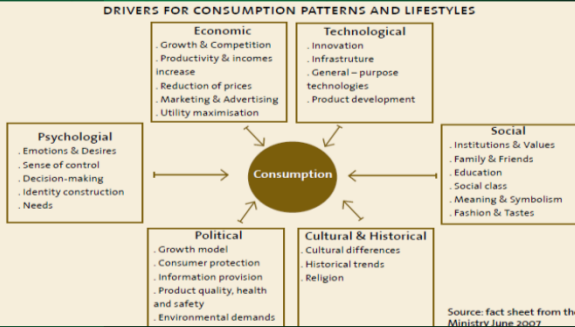
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Drivers for food consumption ...and food wastage

DRIVERS FOR CONSUMPTION PATTERNS AND LIFESTYLES




Source: fact sheet from the Environment Swedish Ministry June 2007

Journal of Food Security, 2014, Vol. 2, No. 1, 13-22
Available online at <http://pubs.sciepub.com/jfs/2/1/2>

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Food waste by (Schmidt Rivera et al. / Journal of Cleaner Production 73 (2014) 294-309)

Stage	Waste	Reference
Pre-processing	15% of chilled ingredients	Millà i Canals et al.(2008), EC (2006),
	17% of frozen ingredients	Brunel University (2008)
	27% of whole chicken	Nielsen andPontappidan (2003)
Manufacture	16% of ingredients	BIS (2011)
	0.65% of final product	BIS (2011)
RDCp and retail	2% for chilled and 1% for frozen	Brunel University (2008)
Consumption	18% of vegetables and 8% of meat & tomato paste for preparation of home-made meal	WRAP (2009)
	24% of the ready and home-made meals as post-consumer waste	WRAP (2009)

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What about actors within food supply umbrella?

➤ With whom we shall start?

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Garbage man?

Garbage Man Day - Keeping You and the Environment Safe - Internet Explorer

http://www.garbagemanday.org

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NATIONAL
GARBAGE MAN DAY

Keeping You and the Environment Safe

WEEK OF June 17

Love Your Garbage Man

WALL OF HONOR NEWS & UPDATES CHANGE MAKERS CELEBRATION IDEAS HISTORY OF THE GARBAGE MAN ABOUT

Legislators?

'Best before' dates add to food waste: EU paper

ATHENS | BY BARBARA LEWIS

Green | Fri May 10, 2014 6:08am EDT

Related: ENVIRONMENT

DISCOVER BRILLIANT INVESTMENT INSIGHTS WITH ALPHA NOW.

Landlady; Housewife?

Causes, impacts and proposals - Barfa.ch - Internet Explorer

http://www.barfach.com/en/food

Food waste: Causes, impact...

Food waste: Causes, impacts and proposals

Schedule

- 20 MAY 2015 Food Waste: from Policy to Best Practices - Baren University
- 29 MAY 2015 Women's Forum Italy 2015 - Nurturing a sustainable future - Fwp
- 23 OCTOBER 2015 FFM INTERNATIONAL FORUM ON FOOD AND NUTRITION - EXPO 2015 MILANO - PARIGIOME ITALIA

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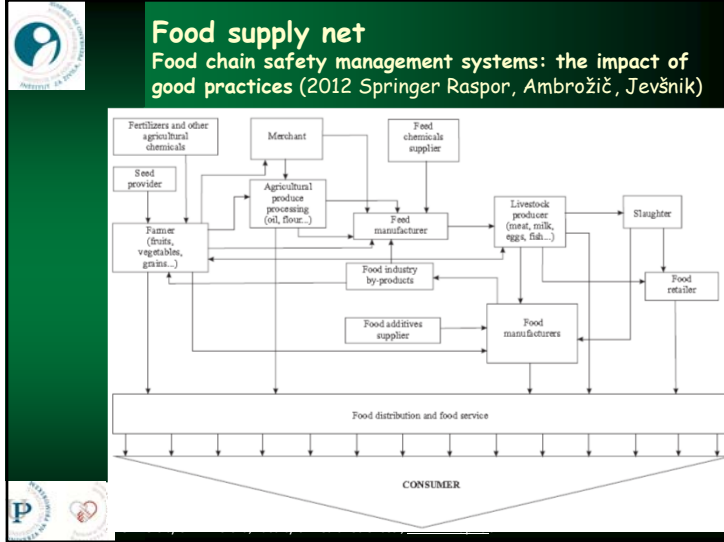
Food supply chain

AGRICULTURE Farm Assurance Schemes	PRODUCTION HACCP based Production QA	DISTRIBUTION Chill Chain and Handling	RETAIL In store HACCP	CONSUMPTION Home?
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← EC 178/2002 →

➤ REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down measures in matters of food safety

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This situation asked for comprehensive approach in this area

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Day 1 | Monday 12 May, 2014

08:30-09:00	Registration	
09:00-09:20	Opening and Welcome Address	
	Prof. José J. Puryo Chair, Food and Agriculture (FA) Domain Committee, COST	
	Minister Prof. Athanasios Tsafaris Minister of Rural Development and Food of the Hellenic Republic	
09:20-09:40	Camelia Bucataru Policy Development Consultant, FAD Food loss and waste reduction in support of sustainable food systems	
09:40-10:10	Mapping of Food Waste: Opportunities and Challenges	
	Prof. James Clark Chair, Action TD1203, COST	
	Dr. Carrie Bradburn Lecturer in Law, University of York	
10:10-10:40	Coffee Break and Exhibition	
10:40-13:00	Session 1: Socioeconomic aspects of food wastage - drivers and risks	
	Chair: Prof. Dr. Peter Raspor Vice Chair: Food and Agriculture (FA) Domain Committee, COST	
	Piergiuseppe Morone MC Member (Italy), Action TD1203, COST Food for Thought and Not Only Going Doubly Green: To Sustain the Environment	
	Prof. Athanasios Kyriakidis Professor of Consumer Behaviour, Athens University Food waste and household behaviour towards food disposal and food waste recycling	
	Dr. Susanne Braun Managing Director, Life Science Center, University of Hohenheim	
	Dr. Daniele Rossi Director General, Federimentare Servizi Field Leader Sustainability of Food and Food Systems, Institut National de la Recherche Agronomique	
	Barbara Redingshöfer Understanding the whole picture - Contribution from area to close knowledge gaps on food losses and waste Senior Research Lecturer, Swedish University of Agricultural Science	
	Dr. Jakob R. Otsson Biosecurity risks when reutilizing nutrients for sustainable agri-food and biogas production	
	Peter Hájos Director For Corporate Social Responsibility, Iqo Foods	
	Session 2: Opportunities: Success stories - bio energy and bio-based products	
	Chair: Prof. Dr. Elena Buzas DC Rapporteur, Action FA1101, COST	
	Vassilis Stavrou Senior Vice President Human Resources/Organizational Development and Sustainability, Dehapa Group	
	Dr. Agostin Koutinos MC Member (Greece), Action TD1203, COST Research Innovation Director, Galpnaik Laboratories Recovery of valuable compounds from olive mill wastewater and implementation as food additives	
	Dr. Charis Galanakis General Manager, Complan-BB Hungary Ltd	
	Dr. Malida Ostrope Researcher, Swedish University of Agricultural Science Food waste a useful resource	
	Prof. Tullia Gallie TeaChill Professor, University of Bologna Characterization of coffee silverskin: opportunities and problems for its use	
	Prof. Dr. Alejandro Cifuentes Full Research Professor, National Research Council of Spain (CSIC) Combining the Biodiversity of Compounds from Natural Sources and Food By-Products using Foodomics: A Deep Study at Molecular Level	
	Session 3: Roundtable	
	Chair: Prof. Anders Kleveland Thomas Parker Head of Energy Division, European Spallation Source	
	Dr. Ingrid Stord Researcher, Energy and Technology, Swedish University of Agricultural Sciences Biosecurity risks and environmental opportunities when reutilizing nutrients for sustainable agri-food	

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Food Wastes

Athen Position Paper
Output of the Strategic workshop:
"Food waste in the European Food Supply Chain", May 2014, Cost F&A

Aim: To develop a research agenda and policy paper addressing the challenges of Reducing, Reusing and Recycling food wastage in a sustainable way by combining new-thinking with traditional approaches. This is done by using multidisciplinary approaches with the involvement of academia, suppliers, end-users, policy makers and others with the aim to supply an input at EU level for Horizon 2020, underlining a global perspective.

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**World Food Day 2014/
Svetovni Dan Hrane 2014**

»Food and Nutrition for Health/ *Hrana in prehrana za zdravje*
 Year Conference entitled
 Letna konferenca z naslovom
 »How much food we waste?/
 Koliko hrane zavržemo?«

organiser/organizator
 Univerza na Primorskem, Fakulteta za vede o zdravju
 Institut za živila, prehrano in zdravje



Izola, 16. 10. 2014

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Registration, Faculty of health sciences Registracija, Fakulteta za vede o zdravju	7:30 - 8:30	Press conference/Novinarska konferenca	
Chair/Predsednost: Dario BARIČ MAGANIJA, Mihaela JURDANA in Zala JENKO PRAŽNIKAR		Session/Sekcija Food and producer/Hrana in proizvajalec Moderators of the session/Moderatorji sekcije: Bojan BRUTINAR, UP ZRS, Koper in Tatjana ZAGORC, GZS, Ljubljana	
Welcome by organizer/Pozdrav organizatorje: Peter RASPOR, vodja Inštituta za živila, prehrano in zdravje Welcome of invited persons/Pozdravi povabljenih, vodstva in gostov	8:30 - 8:45	How Slovenian nutrition policy encourages rational consumption of food? Kako slovenska prehranska politika spodbuja razumno porabo hrane? Mareta REČEK in Katja POVIHE, JEMC, Maja GABRIELIČ, HLENKIŠ, MZ, Ljubljana	13:30 - 13:50
Vertical frame of the year gathering/ Vertikalni okvir letnega srečanja gostarstva Dragica MARIŠIČ, UP Koper	8:45 - 9:15	Methods of logistics: how long the local food will not be important? Metode logistike: kako dolgo se bo lokalna hrana pomembna? Stefan BOJNEC in Sergej GRČAR, UP FAMNIT, Koper	13:50 - 14:10
Systems functioning from a mathematical point of view Matematični pogled na delovanje sistema		How much fruit and vegetables never reaches a consumer's mouth? Koliko sadja in zelenjave nikoli ne pride do naših potrošnikov? Danja BANDELIJ in ,Alenka BARČA ARBEITER, Maja PODGORNIK, Ana MIKLAVČIČ VIŠNJEVEC, Dane PODMENIK, UP ZRS, Koper	14:10 - 14:30
Horizontal frame of the year gathering/ Horizontalni okvir letnega srečanja gostarstva Sonja STUMMERER, Martina BALEŠREITER, Vienna	9:15 - 9:45		
How much food design effect consumer to waste still edible products? Koliko iz kakega designa hrane sploh ne poročimo, da ostanejo še vedno jestljive?			
ODMOR v kavi, vroča fahuzeta		Session/Sekcija Food and regulation/Hrana in regulativa Moderators of the session/Moderatorji sekcije: Katarina BABNIK, UP FVZ, Izola in Cirila HASTAN RIBIČ, NIJZ, Ljubljana	
Food and education/Hrana in izobraževanje Moderators of the session/Moderatorji sekcije: Mihaela JURDANA, UP FVZ, Izola in Tomaz LANGEBROEK, UM-F RVV		The Role of Legislation in the Emergence of Food Waste Kako regulativa spodbuja, preprečuje ali omejuje nastanek odpadkov? Marta NAHTIGAL, MKP, Ljubljana	14:45 - 15:05
How the educational programs help to control food waste problem Kako izobraževalni programi pomagajo pri nadzoru problema s hrano odpadki Blanka VOMBERGAR in Katarina ARZENSKA PINTER, Polinom LESKOPAR, HEMAG, Nova Mesto, Olga KRSTIČIČ, Olja MIKAR, in Perpetua Maršar	10:15 - 10:35	Control and abuse detection along the food supply chain Nadzor in odkritje zlorabe ob potrošniku v prehranski verigi Mojca JEVSNIK in Rok FINK, Peter RASPOR, ZF UL, Ljubljana	15:05 - 15:25
How public media support food wastine? Kako mediji spodbujajo zmanjšanje hrane? Linda B. HRVATIN, UP FHS, Koper	10:35 - 10:55	How to Evaluate the needs of patients, not to reject the offered food and food thrown away? Kako oceniti potrebe bolnikov, da se hrana zavrže ali ponujeno hrano ne zavrnejo? Lilijana VOJK GRBAC in Domen VILIER, Bolnišnica Valldobra	15:25 - 15:45
How much bread do we waste and why? Koliko kruha zavržemo in zakaj? Berta KONAC, UP FVZ, Izola	10:55-11:15		
ODMOR		Session/Sekcija Food research and development/Hrana, raziskovanje in razvoj Moderators of the session/Moderatorji sekcije: Zala JENKO PRAŽNIKAR, UP FVZ, Izola in Jane ZUPAN, UP FVZ, Izola	
Food and Consumer/Hrana in potrošnik Moderators of the session/Moderatorji sekcije: Miroslav BIŽAK, UP FVZ, Izola in Rok POLJČNIK, NIJZ, Ljubljana		Food labels: if it does not convince, can it confuse? Oznake na embalaži: če ne prepričajo, ali so zavajajoče? Petra MEDVED ĐURASNOVIČ in Elizabeta MIČOVIČ, GZS, Ljubljana	16:15 - 16:35
From Refrigerator To Garbage-Retailer Experience Iz hladilnika v smeti: izkušnje trgovca Tatjana VRSIČ in Marija POLJČNIK, Mercator, Slovenija	11:30 - 11:50	What could be expected from the research in the light of (bio)safety of food (self)supply? Kaj se pričakuje od raziskovanja v luči varnosti (samoposkrbe v živilih)? Marta BATIČ, MOEP, Ljubljana	16:35 - 16:55
Envisiting as a model for rescuing discarded food Preverjanje kot model reševanja živil pred zavrnitvijo Irena GRIL in Urška KRSTIČIČ, VSI BI, Kobilje	11:50 - 12:10		
What portion of dairy products ends up in trash? Koliko delov mlečnih izdelkov konča v smeti? Andreja MAHENEK CANŽEK in Mira KOS SKRIBIČ, UL BF, Ljubljana	12:10 - 12:30		
Lunch Break/ODMOR v kavi, vroča fahuzeta			



HRANA IN PREHRANA ZA ZDRAVJE

Koliko hrane zavržemo?



Editor in selector del:
 Peter Raspor

IZOLA, 2014

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- “Traditional Food Network to improve the transfer of knowledge for innovation”
- Volume: 4 Mio EURO
- Start: 01. November 2013, Project Duration: 36 Months



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Let's take a look to the destiny of food waste



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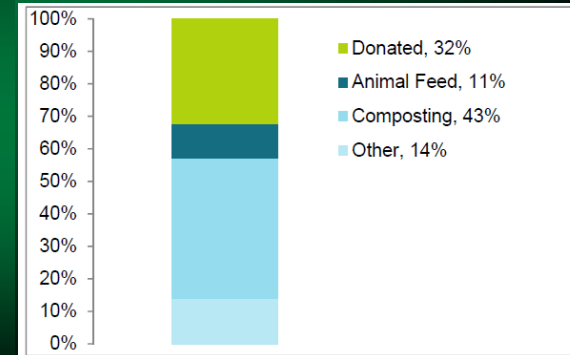


Destination of Diverted Food Waste, Retail and Wholesale Sectors (as a percentage of the amount of food waste diverted) www.bsr.org 2013



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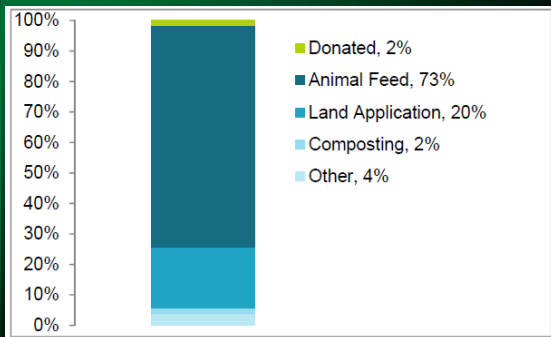


Destination of Diverted Food Waste, Manufacturing Sector (as a percentage of the amount of food waste diverted) www.bsr.org 2013



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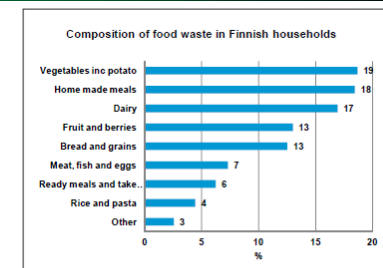
Destination of Diverted Food Waste, HOME Sector, <https://portal.mtt.fi/portal/page/portal/mtt/hankkeet/foodspill> 2015

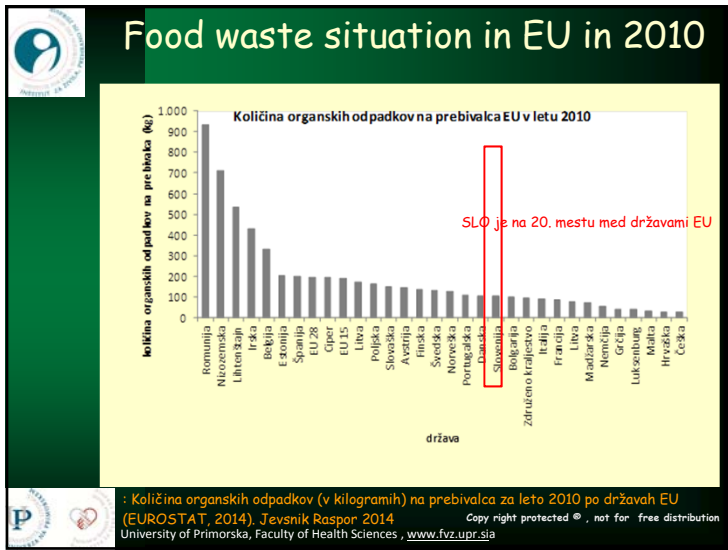
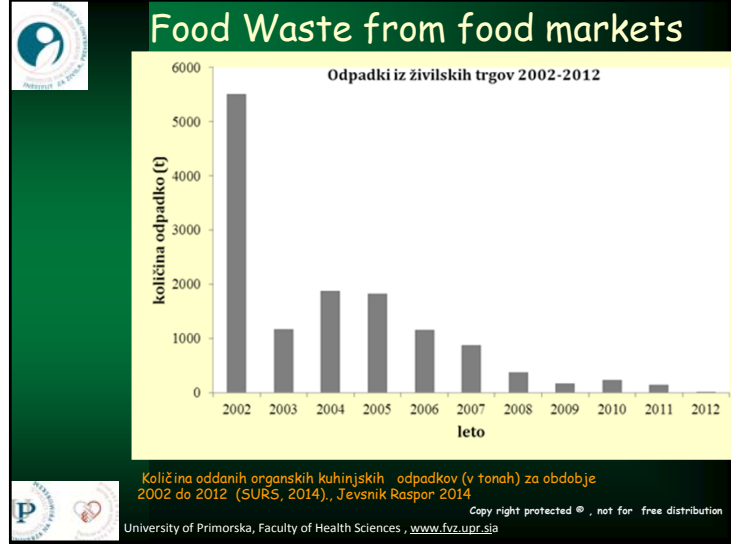


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- The proportion of losses or wastage vary greatly between different types of food products
- Most often waste food types in industrialized countries:
 - Vegetables
 - Home made meals
 - Grains and bakery products
 - Fruit and berries
 - Milk and other dairy products







But we have to make aware (to teach) consumer about food ethics

- We have to bring back message and behavior that
- FOOD IS NOT
- just to satisfy needs
- and is not just material to be wasted.



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If we study this field then we face different concerns relevant to food
Production
Distribution
And
Consumption



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If we ask consumer

- Then we get ethical consumer concerns relevant to food production (Coff, Korthals, Barling, 2008)



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1. Animal welfare
2. Human health
3. Methods of production and processing and their impact (e.g. environmental, landscape)
4. Terms of trade (fair price etc.)
5. Working conditions
6. Quality (intrinsic -taste, composition, etc.)
7. Origin and place
8. Trust
9. Voice (participation)
10. Transparency



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But, If we ask consumer

- Do we sense ethical consumer concerns about food consumption related to food wastage?



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The current reality shows vast of data



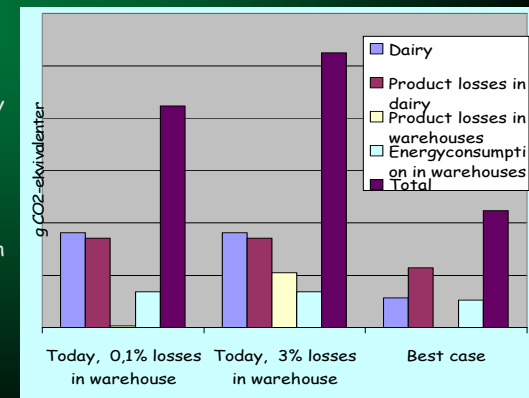
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On optimization of complex process lines for process efficiency

Best case:

- Reduced losses by using better control systems
- Green electricity an renewable fuel
- Higher production frequency (=smaller warehouses)



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And establishment Food waste management concepts

FOOD WASTE HIERARCHY

Prevention	•Avoid the generation of food wastage at all stages of the food chain
Reuse for human consumption	•For example donate to food banks
Re-convert for human consumption	•For example into smoothies, soups, pies
Recover for feed	•under certain conditions
Recover for industrial uses	•bio-based economy
Recover for fertilisers	
Recover for energy	
Incineration	
Landfill	•Forbidden in some Member States

Dirk POTTIER
European Commission,
Athens, 2014

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And coined new wave of research

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Food Waste – Situation in Germany

LIFE SCIENCE CENTER

- Distribution (without primary production):

11 Mio tons of food are wasted every year by industry, trade, bulk consumers, and private households:

Category	Value
Private households	6,67
Bulk consumers	1,9
Industry	1,85
Trade	0,55

Per year each German citizen throws away an average of about 81,6 kg of food, 53 kg of which are avoidable. This equates to a value of 235 Euro, which end up in the bin.

Study: University of Stuttgart (2012): Evaluation of food waste in Germany and recommendations for its reduction

UNIVERSITÄT DUISBURG ESSEN

Braun, 2014 Athens

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Summary of household food waste composition across five countries.

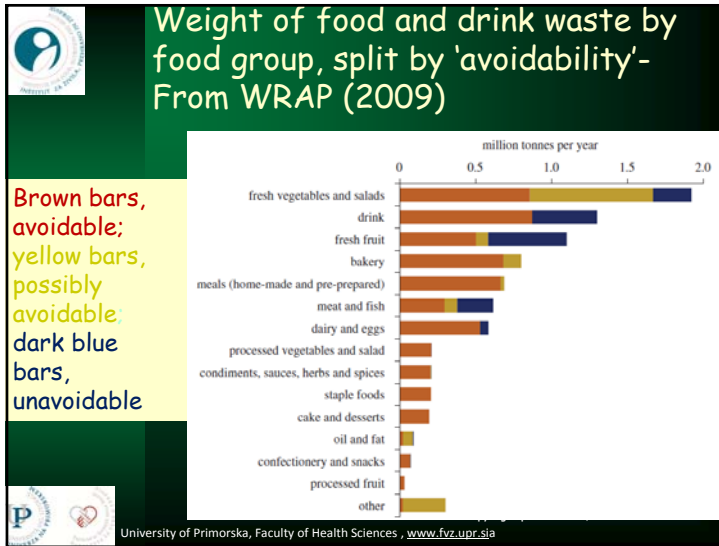
(J. Parfitt et al. Review. Food waste 2014)

Legend:

- all other
- dairy and eggs
- meat and fish
- meals
- bakery produce
- fresh fruit
- drink
- fresh vegetables and salads

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- ### 15 years ago we accepted Millennium declaration
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 8. Develop a global partnership for development.
- (UN 2000)
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1/3 food produced in the world is wasted (1.3 billion ton)

Water use of food waste = 3 times the volume of lake Geneva
Carbon footprint of food waste = 3rd top emitter after US and China

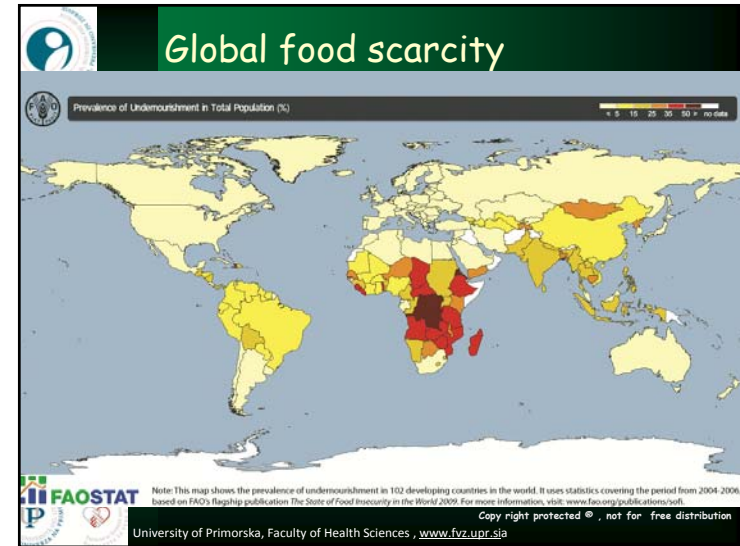
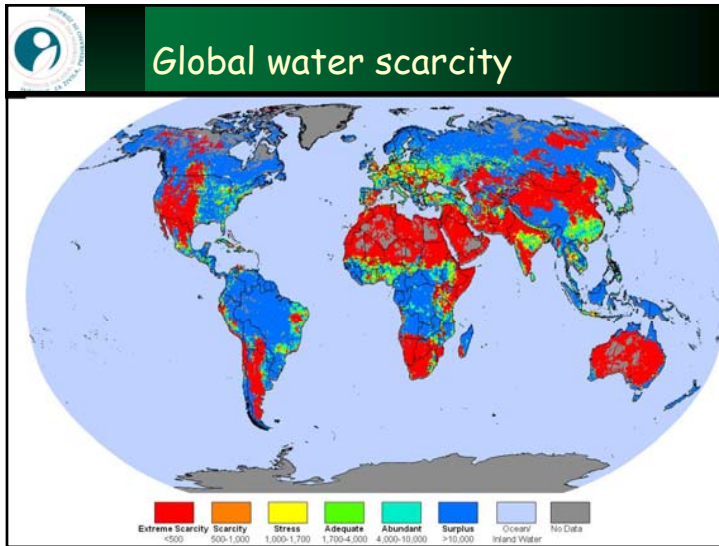
Food Waste in the European Food Supply Chain: Challenges and Opportunities Strategic Workshop
Athens, 12 & 13 May 2014 presented by Volker Raach
*Global food losses and food waste (2011)
**FAO Foresight. The Future of Food and Farming (2011). Final Project Report. The Government Office for Science, London

Recommendations**	Postharvest	Manufacture & Distribution	Retail	Consumer
<ul style="list-style-type: none"> Better information systems Education Technology & knowledge transfer Low cost harvest machinery 	<ul style="list-style-type: none"> Deployment of technology in storage and transport Investment in new technology 	<ul style="list-style-type: none"> Efficient supply chain Cool/cold chains & dry storage Alternative sources of raw materials packaging from waste 	<ul style="list-style-type: none"> Improve transparency of food waste and environmental impact 	<ul style="list-style-type: none"> Raise awareness Fit for purpose Better packaging Clarification on date labels Improve collection/separation rates

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This would be just enough to feed the hungry and thirsty world

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Global Trends by 2050

- Population—3 billion more
- 70% will live in cities—as many as are alive today
- Income will increase by 2.8 times
- Consumption will double
- Calories produced for food might need to triple

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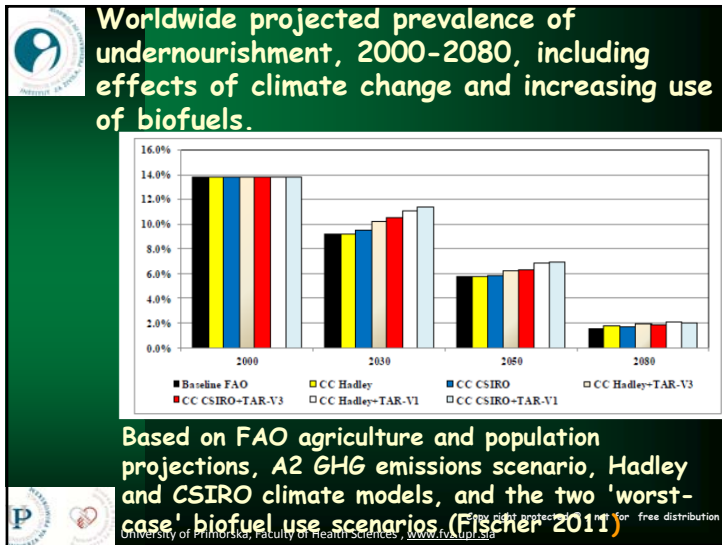
The evolution of poverty in Africa, East Asia and the World, 1981-2015, (Hector Maletta, 2014)

Table 1. Prevalence of poverty in the developing world, 1981-2015
(World Bank estimates based on household income and expenditure surveys)

Region	1981	1984	1987	1990	1993	1996	1999	2002	2005	2008	2015*
East Asia & Pacific	77.2%	65.0%	54.1%	56.2%	50.7%	35.9%	35.6%	27.6%	17.1%	14.3%	7.7%
E. Europe/Central Asia	1.9%	1.6%	1.5%	1.9%	2.9%	3.9%	3.8%	2.3%	1.3%	0.5%	0.3%
LAC	11.9%	13.6%	12.0%	12.2%	11.4%	11.1%	11.9%	11.9%	8.7%	6.5%	5.5%
Middle East-N. Africa	9.6%	8.0%	7.1%	5.8%	4.8%	4.8%	5.0%	4.2%	3.5%	2.7%	2.7%
South Asia	61.1%	57.4%	55.3%	53.8%	51.7%	48.6%	45.1%	44.3%	39.4%	36.0%	23.9%
Sub-Saharan Africa	51.5%	55.2%	54.4%	56.5%	59.4%	58.1%	58.0%	55.7%	52.3%	47.5%	41.2%
Total developing	52.2%	47.1%	42.3%	43.1%	40.9%	34.8%	34.1%	30.8%	25.1%	22.4%	16.3%
China	84.0%	69.4%	54.0%	60.2%	53.7%	36.4%	35.6%	28.4%	16.3%	13.1%	n.a.
Developing, exc. China	40.5%	39.1%	38.1%	37.2%	36.6%	34.3%	33.6%	31.5%	27.8%	25.2%	n.a.

Source: Chen and Ravallion 2012. (*) Projection to 2015: Ravallion 2013 (Table 1 and Figure 2).

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We should Offer new concepts to feed the world

Ado Almonem, *PLoS ONE* 10(12): e0154000, 2015. DOI: 10.1371/journal.pone.0154000

Editorial

FACES OF FOODS ON THE WORLD OF FOOD SYSTEMS

Food as history

Interdisciplinary in nature, the history of food is a subject well suited to research. It is a large space of aspirations for culture, technology and nutrition and human well-being. As the topic of food history is so wide reaching, it is hard to pinpoint areas of interest. Rather than being comprehensive, it is better to see this field as spring of ideas for further and future research and innovations based on available traditional and ancestral and traditional sources. Less than ten thousand years ago, humans developed agriculture, which has continually improved and altered the way in which food is obtained. This led to a variety of important historical consequences such as increased population, the development of cities, and the wider spread of infectious diseases. Understanding food history gives us a possibility to direct old experiences and knowledge to new realms of applications: The types of food consumed, and the way in which they are prepared, vary widely by time, location and culture. This is the "fil rouge" of humans and their difference from the rest of nature.

Humans invent new sources of food, use crop-outputs, new technologies and new preparations for satisfying their basic need for energy as well as their pleasure.

Food as life

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Food justice

- 'Food justice' and 'food sovereignty' have become key words in food movement scholarship and activism.
- They identify four nodes around which food justice organizing appears to occur: trauma/inequity, exchange, land, and labor.
- Cadieux and Slocum *Journal of Political Ecology* Vol. 22, 2015

What does it mean to *do* food justice?

Kirsten Valentine Cadieux
Rachel Slocum¹

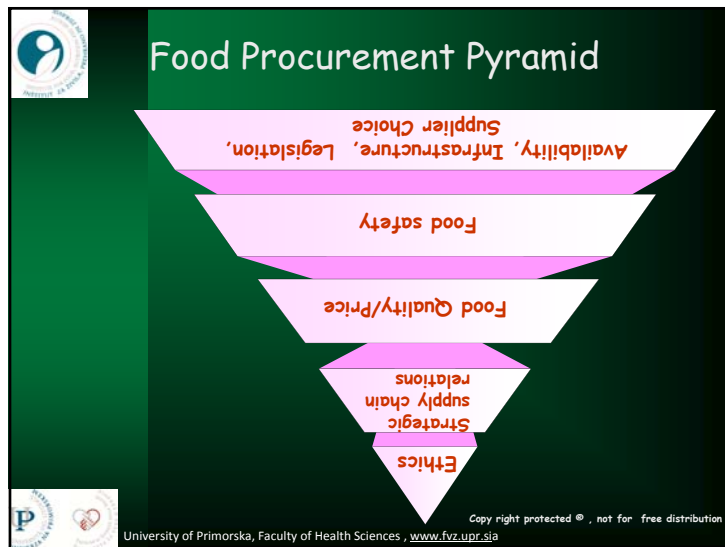
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Food and ethics vs. Ethics and food

Philosophy and ethics	Production and ethics	Politics and ethics
<ul style="list-style-type: none"> ➢ Cultural values in food production and consumption ➢ Nutrition equality in global food security ➢ Wasting food and misuse of food sources 	<ul style="list-style-type: none"> ➢ Emerging technologies in food production ➢ Sustainability in food production ➢ Animal and plant welfare and food production 	<ul style="list-style-type: none"> ➢ Politics of consumption ➢ Corporate responsibility and political governance Who is responsible? ➢ Build trust in food supply chains and nutrition patterns

Ethics and safety and quality in food discourse

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- Seven food ethical concerns**
1. Methods of production and processing and their impact (e.g., environmental, landscape, animal welfare)
 2. Working and trading conditions (fair price, etc.)
 3. Quality and safety (intrinsic qualities such as taste, composition, etc.)
 4. Human health and well-being
 5. Trust on food and on Food Business Operator
 6. Participation feasibility and transparency
 7. Act with respect and dignity towards food and persons involved
- University of Primorska, Faculty of Health Sciences, www.fvz.upr.si

We have to be aware---

The man who has Bread has many problems, the one without has just one problem. (Byzantine proverb)

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Hvala lepa!

Prof. Dr. Peter Raspor, Dr.h.c.mult., Uni. dipl. eng.
 VICE DEAN for Research and International Cooperation
 University of Primorska, Faculty of Health Sciences
 Head of the INSTITUTE FOR FOOD, NUTRITION and HEALTH
 Polje 42 SI - 6310 Izola SLOVENIA

University of Primorska, Faculty of Health Sciences, www.fvz.upr.si

ROAD DISTANCES FROM Izola TO SOME EUROPEAN CITIES

Trieste:	100 km
Venice:	300 km
Vienna:	400 km
Munich:	500 km
Budapest:	500 km
Belgrade:	500 km
Milan:	500 km
Rome:	800 km
Istanbul:	1700 km

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 Fakulteta Univerza v Ljubljani, E-mail: peter.rasporec@upr.si

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Special „Thank you“ to organisers

➤ In particularly to

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