Reducing food loss and waste in Japan

「MOTTAINAI」

It is a message from Japan to the World

August 2019

Ministry of Agriculture, Forestry and Fisheries (MAFF), JAPAN
It is necessary to reduce the edible portion of food loss and waste. The edible portion of food loss and waste generated in Japan is 6.43 million tons, which means every person in Japan discards almost the equivalent of a bowl of rice.

What we aim to reduce?

- **“The edible portion of food loss and waste”**
  - (reduction needed)

- By-products produced during manufacturing or cooking processes
  - e.g. fish bones, vegetable peel (inevitably occurs, inedible)

The edible portion of food loss and waste generation in Japan (FY2016)
- 6.43 million tons

- **Businesses**
  - Edible portion (3.52 million tons)

- **Households**
  - Edible portion (2.91 million tons)

Weight of the edible portion of food loss and waste per person per day:
- About 139g
  - (roughly equivalent to a bowl of rice)
The target for reducing the edible portion of FLW

**[Target]**

By 2030, to halve the edible portion of food loss and waste

<table>
<thead>
<tr>
<th>Year</th>
<th>2000</th>
<th>2016</th>
<th>2030</th>
</tr>
</thead>
<tbody>
<tr>
<td>Base year</td>
<td>5.47</td>
<td>3.52</td>
<td>2.73</td>
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<tr>
<td><strong>Industry</strong></td>
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*Estimated from the regulatory report.*

*Estimated from data since 2008.*
Government organizational system for reducing the edible portion of food loss and waste

**Cooperation between ministries**

- Consumer Affairs Agency
- Ministry of Agriculture, Forestry and Fisheries
- Ministry of Education, Culture, Sports, Science and Technology
- Ministry of the Environment
- Ministry of Economy, Trade and Industry

**Food Waste Recycling Act: Overview**

- Basic Principles Developed by the Minister concerned
- Mandatory regular reporting of the volume of food waste generated to the minister concerned (business operators who generate more than 100 tons of food waste each year)
- Providing guidance and advice for food-related business operators
In this demonstration project, which featured cooperation between the Japan Weather Association and food industries, the edible portion of food loss and waste was successfully reduced by refining the demand forecast with a combination of weather information and POS (Point of Sale) data.
Environmental impact of food waste

Cultivation

- Water
- Energy
- CO₂

Shipments

- Energy
- CO₂

Drying Storage

- Mill rice
- Energy
- CO₂

Retail

- Cooked rice
- Energy
- Water
- CO₂

Packaging materials

- Energy
- CO₂

Production material

- Energy
- CO₂

Food waste

- Food recycling
- Energy
- CO₂
Both public and private sectors are promoting the NO-FOOD LOSS PROJECT to raise public awareness and encourage action by supporting activities at each stage of the food chain.

Japan publicizes its activities worldwide as the source of *mottainai* (a sense of regret concerning waste) philosophy.
Please see the homepage for food loss and waste initiatives of the Ministry of Agriculture, Forestry and Fisheries.

“Loss-non”