



The re-use of wasted food



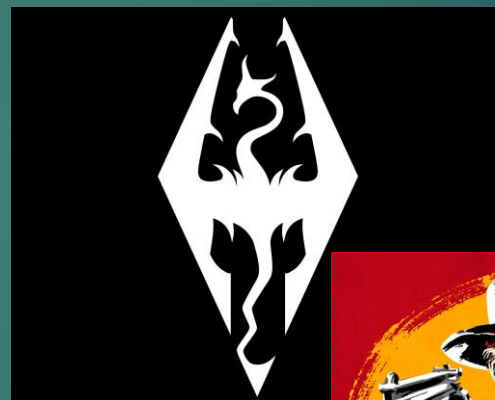
Erasmus+



*Mēs
par ilgtspējīgu
dzīvesveidu*



About myself



Why am I participating in this project?

- ▶ Firstly, I wish to see the world change for the better in the near future.
- ▶ Secondly, I have the chance to spread awareness to a much larger audience.
- ▶ Finally, I have always wanted to take part in a cultural trip to Germany.



What do I expect from the project?

- ▶ Firstly, I expect to gain new experience working with foreign people and see their thought process.
- ▶ Secondly, I have the chance to see a different culture and way of life first hand and meet new people.
- ▶ Finally, the project offers a vast variety of activities.





The re-use of wasted food

The problem

- ▶ 1.3 tons of food are wasted annually.
- ▶ An unnecessary amount of resources are used up to produce food.



Possible solution

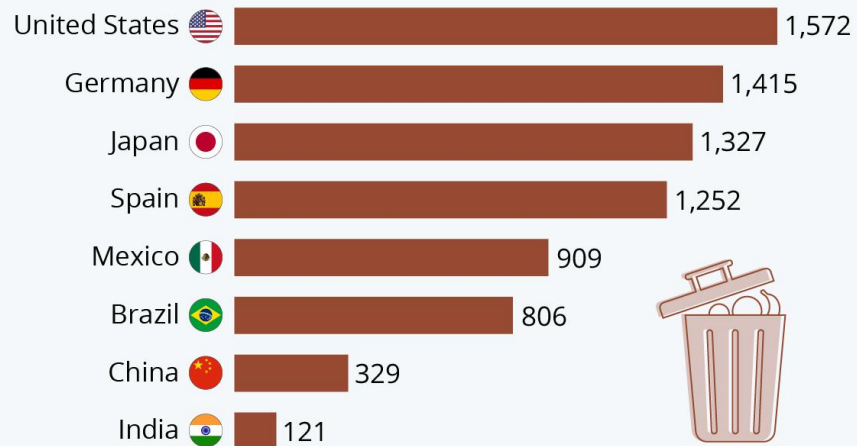
- ▶ Organize how much food you, the consumer, need.
- ▶ Set up special waste bins for uneaten food.



Wasted food in kcal/day in affluent countries and world regions

Food Waste Most Prevalent in Affluent Countries

Per-capita food waste in selected countries in 2011 (in kcal/day)



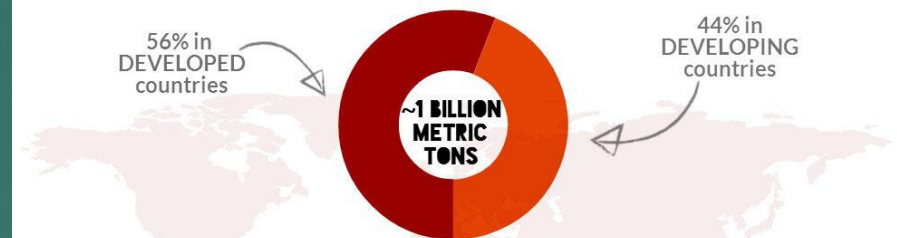
Source: Van den Bos Verma et al. Consumers discard a lot more food than widely believed. Plos One



statista

1/4 TO 1/3 OF ALL FOOD PRODUCED FOR HUMAN CONSUMPTION IS LOST OR WASTED

HERE'S THE BREAKDOWN:



THOSE LOST CALORIES COULD FILL HUNGER GAPS IN THE DEVELOPING WORLD



LEARN MORE AT WWW.WORLDBANK.ORG/FOODPRICEWATCH

SOURCES: FAO AND WORLD RESOURCES INSTITUTE

Food waste in Latvia



Cited sources

- ▶ worldbank.org
- ▶ statista.com

Presentation by

RŪDOLFS PAKALNS