



# France's policies against agricultural losses and food waste

TUSIAD Food Waste and Losses Event  
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# France is a big agricultural country



FRANCE ACCOUNTS FOR **17%** OF EUROPEAN AGRICULTURAL PRODUCTION, MORE THAN GERMANY 13% AND ITALY 13%



**40%** OF FRANCE'S LAND AREA IS NATURAL ENVIRONMENTS (FOREST, MOORLAND, ROCK, ETC.)

WOODLAND COVERS 17 MILLION HECTARES OR NEARLY **31%** OF METROPOLITAN FRANCE

**54%** OF FRANCE'S LAND AREA IS FARMLAND

FRANCE HAS **474,000** AGRICULTURAL HOLDINGS



**922,000** PEOPLE WORK ON FARMS IN FRANCE



**63%** PEOPLE OR **581,000** ARE FARMERS **23% FEWER THAN 13 YEARS AGO**



## FARMING FRANCE

**THE MAJOR FIELD CROPS** (CEREALS, OILSEED, PROTEIN CROPS, BEET, ETC.) REPRESENT A LITTLE OVER **40%** OF UTILISED AGRICULTURAL AREA

**16.5%** ARE CEREAL CROPS

**WHEAT** ACCOUNTS FOR **53%** OF CEREAL PRODUCTION. FRANCE IS THE WORLD'S FIFTH BIGGEST PRODUCER AFTER CHINA, INDIA, RUSSIA AND THE USA

THE MAIN TYPES OF ANIMAL PRODUCTION

**MILK** 36%

**CATTLE** 22%

**POULTRY** 14%

**PIGS** 13%

**VEAL CALVES** 6%

**EGGS** 4%

**SHEEP & GOATS** 3%

**OTHER** 3%

FRANCE THE EU'S BIGGEST CATTLE HERD

**19 MILLION** HEAD OF CATTLE INCLUDING 3.7 M DAIRY COWS

BEVERAGES, WINES, AND SPIRITS ARE FRANCE'S BIGGEST EXPORT PRODUCTS

**5.6%** OF THE WORLD'S AGRIFOOD EXPORTS COME FROM FRANCE

**1/4** OF HEADS AND JOINT HEADS OF HOLDING ARE WOMEN

WOMEN REPRESENT **32%** OF THE PERMANENT AGRICULTURAL WORKFORCE

AGRIFOOD GENERATES FRANCE'S **THIRD LARGEST TRADE SURPLUS** WITH **€9.1 BILLION** IN 2014 AFTER THE AVIATION AND THE PHARMACEUTICAL INDUSTRIES

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

# FRANCE'S RANKINGS FOR AGRICULTURAL AND AGRIFOOD PRODUCTION

SOURCES : AGRESTE, EUROSTAT, FRANCEAGRIMER - DÉCEMBRE 2017



**No.1**  
European  
beef producer



**No.3**  
European  
poultry producer

**No.1**

global exporter  
of natural  
spring water



**No.1**

global exporter  
of malt from  
brewing barley

**16%**

of meat  
slaughtered in France  
is exported

**1,200**

varieties  
of cheese

**No.2**

for aquaculture  
in Europe



**No.2**

global producer  
of wine

**40%**

of all cow's milk  
collected in France  
is exported

**No.2**

European producer  
of milk, butter  
& cheese (cow's milk)

**No.1**

European producer  
of surimi



**No.1**

European producer  
of beet sugar

**No.3**

European producer  
of manufactured  
chocolate products

**600**

specialities  
in candy/sweets  
and other confectionery

**No.1**

global exporter  
of potatoes



**No.3**

European producer  
of fruit & vegetables

**No.1**

global flax  
producer



**No.1**

European  
cereals producer

# Food losses and waste: what are we talking about ?

«Any food intended for human consumption which, at one point in the food chain lost, thrown away, or degraded, constitutes food waste»

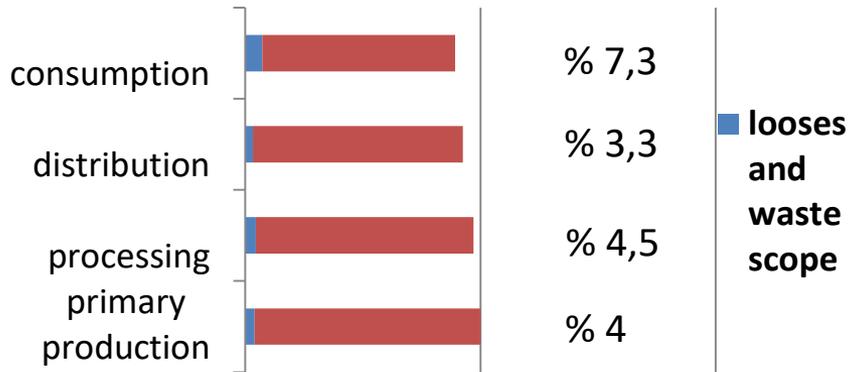


## LOSSES AND WASTE



# Food losses and waste in France: main figures

## Percentage of losses and waste per type of actors



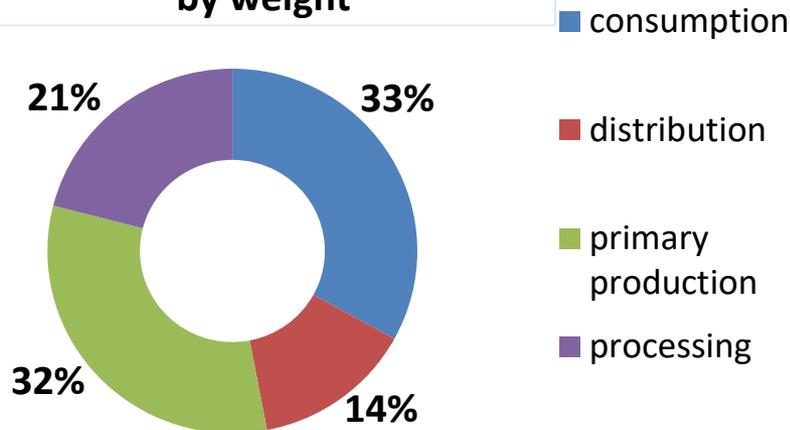
## Losses and waste are not the same and take place at different stages

### losses and waste g/guest/meal

collective and  
commercial  
catering  
138 g

at home  
34 g

## Distribution of losses and waste by weight



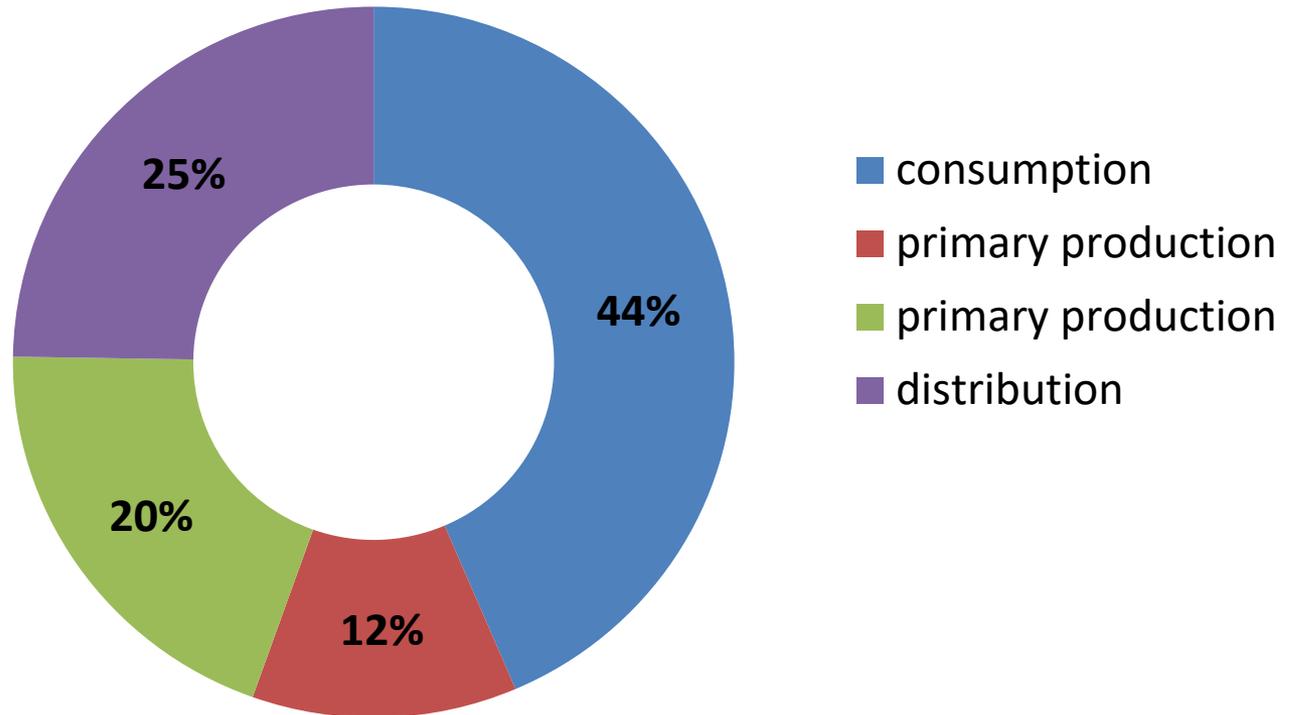
**108 €**  
Per year and  
per person

# Food losses and waste in France: main figures

## Greenhouse gas impact

15 300 000 T CO2

= 3% of  
French  
national  
emission





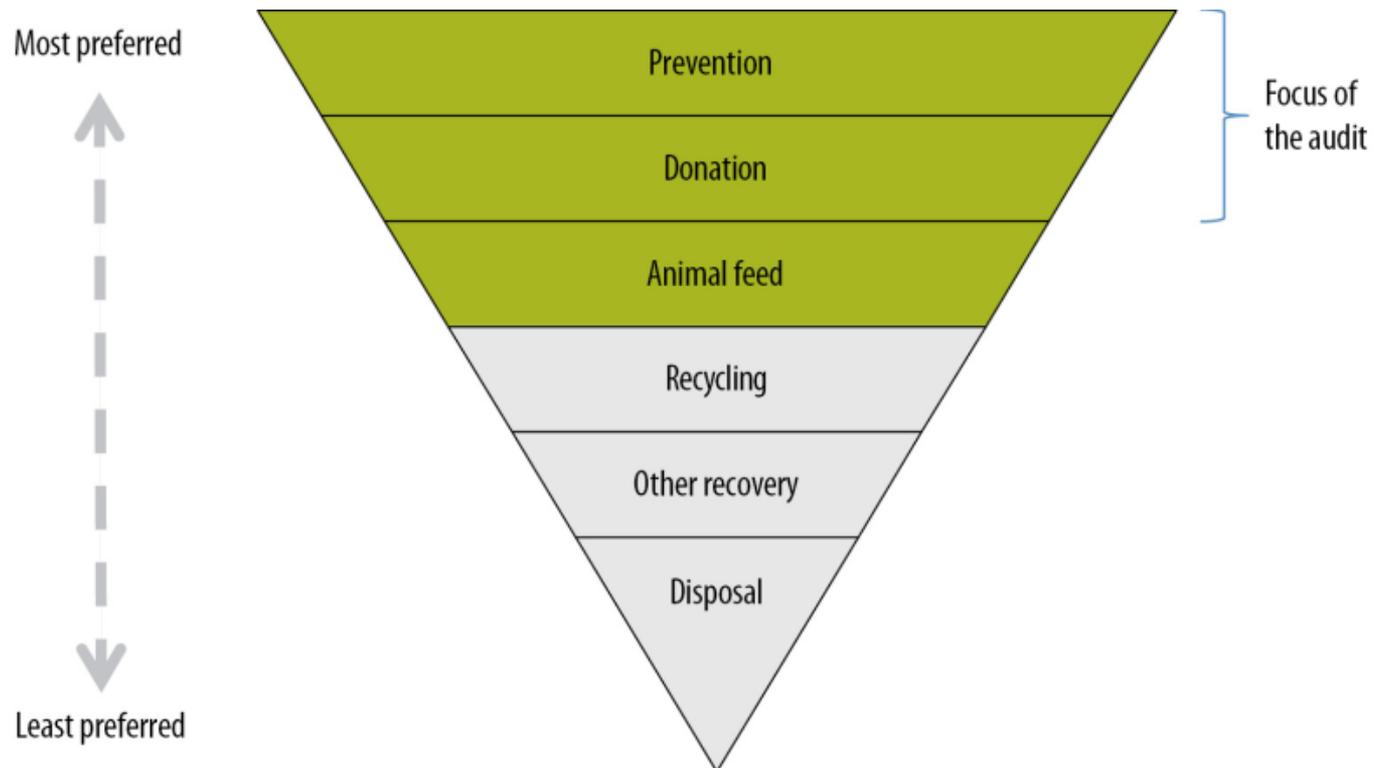
# The national food program (PNA)

- The national food programme (PNA) is the main French public policy concerning food
- It was first defined by a law in 2010 and by the law of October 2014 on the future of agriculture, food and forestry.
- 4 axes: social justice, youth food education, fighting food waste, safeguarding and promoting local heritage
- Funding : 1,5 M€ (call for projects 2016-2017)



# National law against food waste

- Law n°2016-138 of February 11, 2016
  - hierarchy in combating food wastage
  - destruction of edible food forbidden
  - obligation to look for a partnership with at least one food aid charity





# National pact against food waste (I)

- A first Pact (2013-2016): spread good practices among professionals of the supply chain
- The second Pact (2017-2020): going farther as regards commitments taken by the French Government and its partners.
  - Stéphane Le Foll signs the second national pact against food waste on April 24, 2017 for a 50% reduction by 2025
- **7 axes:**
  - 1 - **Governance and communication**
  - 2 - **Indicators, measurement, evaluation**
  - 3 - **Management of unsold items and food donations**
  - 4 - **Innovation, and partnerships throughout the food chain**
  - 5 - **Education, training, consciousness-raising**
  - 6 - **Coordination between sectors and between territorial scales**
  - 7 - **Europe and international**



# National pact against food waste (II)

- 19 «government commitments »
- 16 « partners commitments »
- 5 Ministries
- 6 Working groups, *Chaired by the Directorate General for Food (DGAL)*  
(indicators, expiry dates, unsold and food donations, partnerships, education, international)
- 55 Stakeholders  
(primary sector, processing, distribution, restaurant, food aid charities, organizations, public entities, consumers, start up, training-consultancy)

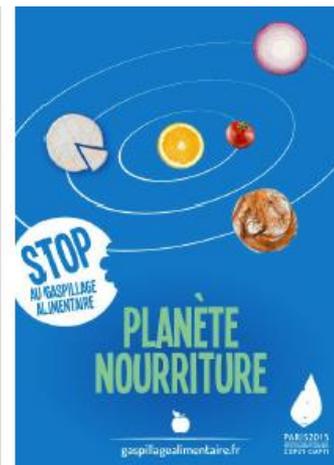
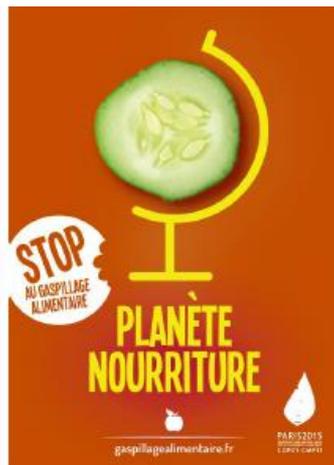


# 5- Results: French National Food Conference

*(Etats Généraux de l'Alimentation)*



- 5 months of dialogue and consultation
- A specific working group on food wastage
- A draft law and numerous recommendations on safety and sustainable food.
- Extend the law against food waste to the catering sector
- Increase funding to promote local and integrated projects
- Strengthening the partnership with the Ministry of National Education



16 OCTOBRE JOURNÉE NATIONALE DE LUTTE CONTRE LE GASPILLAGE ALIMENTAIRE

[gaspillagealimentaire.fr](http://gaspillagealimentaire.fr)



# LE GASPILLAGE ALIMENTAIRE et les contes de l'antigaspi

gaspillagealimentaire.fr  
Ministère de l'Agriculture,  
et de l'Alimentation

JETER  
MOINS  
=  
MANGER  
MIEUX

LE GASPILLAGE  
ALIMENTAIRE  
DANS LA CONSOMMATION  
DES MÉNAGES  
REPRÉSENTE EN FRANCE :

**20 kg**

DE DÉCHETS PAR AN  
ET PAR PERSONNE

SOURCE : ADEME



MAÎTRE  
CORBEAU  
NE LAISSERA  
PLUS TOMBER  
SON FROMAGE

DONT :

**7 kg**

DE DÉCHETS  
ALIMENTAIRES  
NON CONSOMMÉS  
ENCORE EMBALLÉS

SOURCE : ADEME

BLANCHE  
NEIGE  
AURAIT DÛ  
CROQUER  
UNE POMME  
MOCHE



QUAND  
PEAU D'ÂNE  
PRÉPARE  
SA GALETTE  
LE PRINCE  
N'EN PERD PAS  
UNE MIETTE



PETIT  
POUCET  
A COMPRIS  
COMBIEN  
LE PAIN  
EST PRÉCIEUX



LE COÛT  
DU GASPILLAGE  
ALIMENTAIRE EN FRANCE  
EST ESTIMÉ ENTRE

**100  
et 160 €**

PAR AN ET PAR PERSONNE  
SOIT DE 12 À 20 MILLIARDS  
D'EUROS



À MINUIT  
LE POTIRON  
DE CENDRILLON  
FERA UN BON  
BOUILLON

DANS LE MONDE,  
ENVIRON

**1/3**

DES ALIMENTS DESTINÉS  
À LA CONSOMMATION  
HUMAINE EST PERDUE  
TOUT AU LONG DE LA  
CHAÎNE ALIMENTAIRE

- Master Crow will not let his cheese fall
- Snow White should have chewed on an ugly apple
- When Donkeyskin prepares his cake, Prince did not lose a beat
- Hop-o'-My-Thumb understood how the bread is precious
- At midnight the pumpkin Cinderella will make a good broth



# Food waste: food preservation dates

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

## GASPILLAGE ALIMENTAIRE LES DATES DE CONSERVATION DES ALIMENTS

AFIN DE NE PAS **JETER INUTILEMENT DES ALIMENTS** ENCORE CONSOMMABLES, NE CONFONDEZ PAS :

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### DLC – date limite de consommation

A CONSOMMER JUSQU'AU **23 / 04 / 2016**  
après cette date, **le produit est périmé** et non consommable




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### DDM – date de durabilité minimale

A CONSOMMER DE PREFERENCE AVANT LE **23 / 04 / 2016**  
après cette date, **le produit n'est pas périmé**,  
il est sans danger mais peut avoir perdu certaines de ses qualités




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Seuls les produits munis d'une DLC doivent impérativement être **retirés de la vente et de la consommation** dès lors que cette date est atteinte.

Par ailleurs, un emballage gonflé, une boîte de conserve déformée, l'absence de « pop » à l'ouverture d'un bocal, une odeur désagréable, une couleur anormale doivent vous alerter : **il y a danger et il faut jeter cet aliment.**



in order not to throw unnecessarily food still consumable, do not confuse:

**DLC - date limit of consumption**  
*to consume until ....*

after this date, the product is expired and not consumable

**DDM - date of minimum durability**  
*to consume preferably before...*

after this date, the product is not expired, it is safe but may have lost some of its qualities

# Success story of *resto du cœur* and creation of FEAD

Coluche rants against the waste generated by our consumerist society. He also denounces the waste of agricultural surpluses in France and in Europe.

*Restaurants du Cœur is an organisation founded in 1985 that distributes food aid packages to the homeless and low-income families with the help of volunteers. Along with food aid, Restaurants du Cœur is now also delivering social inclusion activities with the help of FEAD support.*

***135.8 million balanced meals that are distributed by this association (2016-17).***



The European Council opens the surplus fridges of the European Community in 1987, the *European Food Aid Programme* for the most deprived, PEAD in French, then later renamed “**Fund for European Aid to the Most Deprived**” (FEAD)

In real terms, **over €3.8 billion are earmarked for the FEAD for the 2014-2020 period.**

In addition, EU countries are to contribute at least 15% in national co-financing to their national program.



**Thank you for your attention**

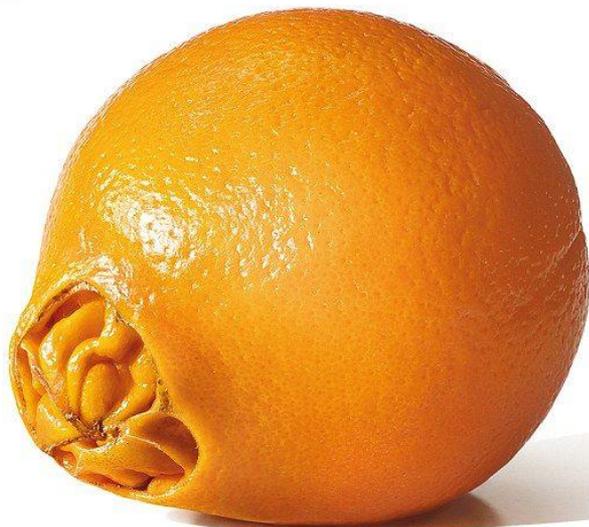
**And**

*do not forget the ugly fruits are beautiful*

# A HIDEOUS ORANGE

**MAKES  
BEAUTIFUL  
JUICE.**

Intermarché's  
inglorious  
fruits and  
vegetables:  
a glorious fight  
against  
food waste.



# EAT FIVE A DAY WEIRD FRUITS & VEGETABLES

Intermarché's  
inglorious  
fruits and  
vegetables:  
a glorious fight  
against  
food waste.



**INGLORIOUS**  
fruits & vegetables

by **Intermarché**

**INGLORIOUS**  
fruits & vegetables

by **Intermarché**