



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

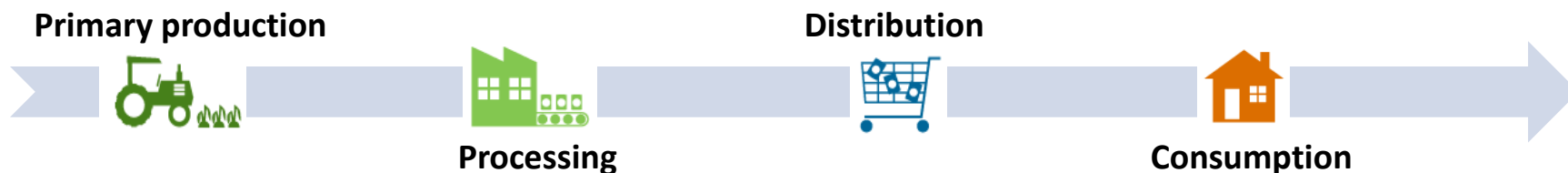
FRANCE'S RANKINGS FOR AGRICULTURAL AND AGRIFOOD PRODUCTION

SOURCES : AGRESTE, EUROSTAT, FRANCEAGRIIMER - DÉCEMBRE 2017



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»

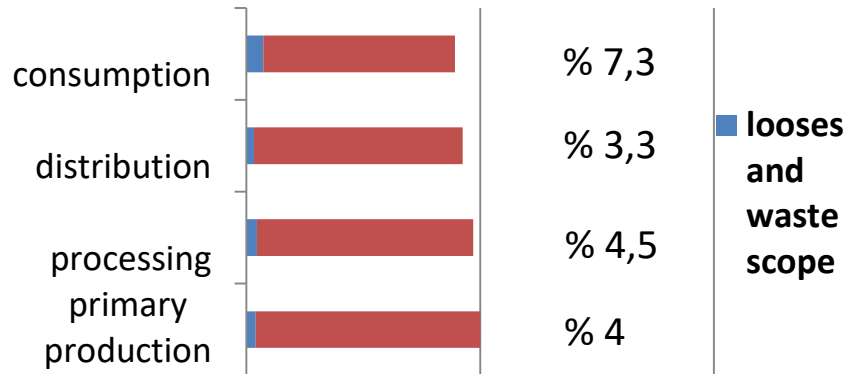


LOSSES AND WASTE



Food losses and waste in France: main figures

Percentage of losses and waste per type of actors



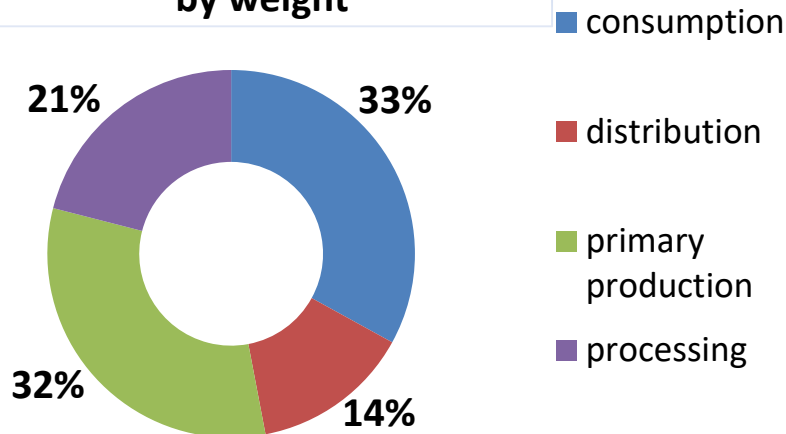
Losses and waste are not the same and take place at different stages

losses and waste
g/guest/meal

collective and
commercial
catering
138 g

at home
34 g

Distribution of losses and waste by weight



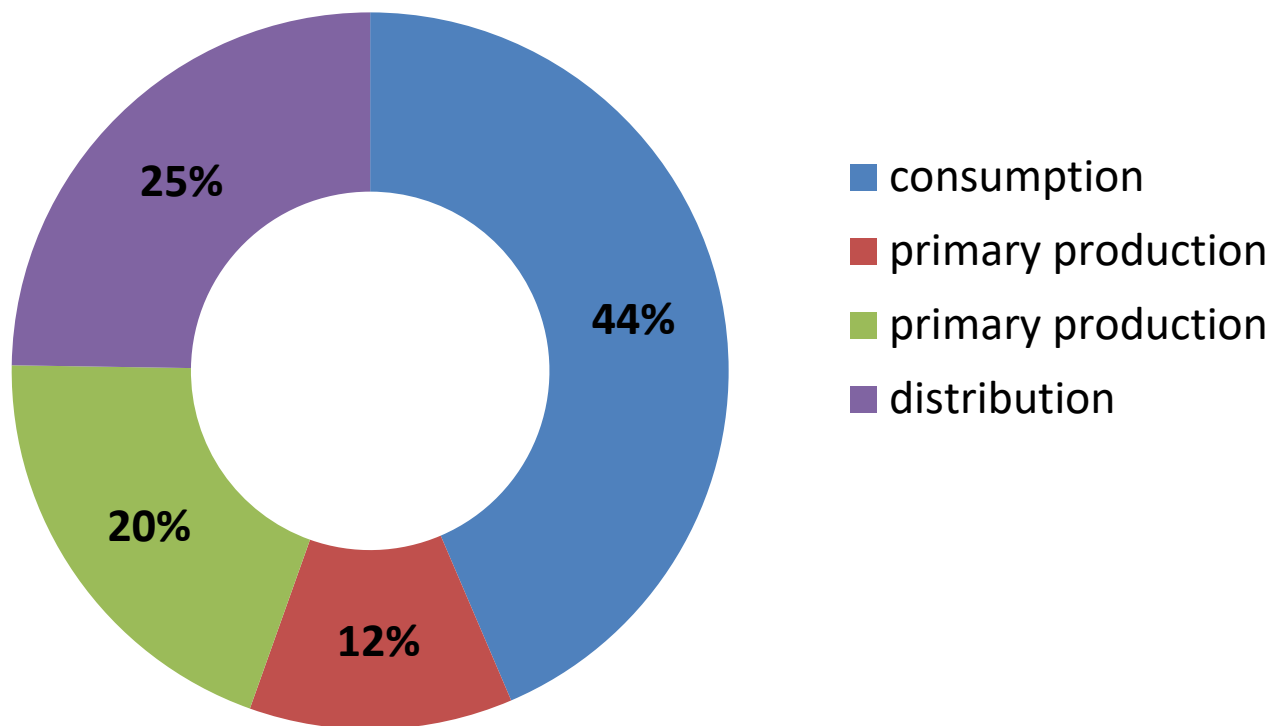
108 €
Per year and
per person

Food losses and waste in France: main figures

Greenhouse gas impact

15 300 000 T CO₂

= 3% of
French
national
emission



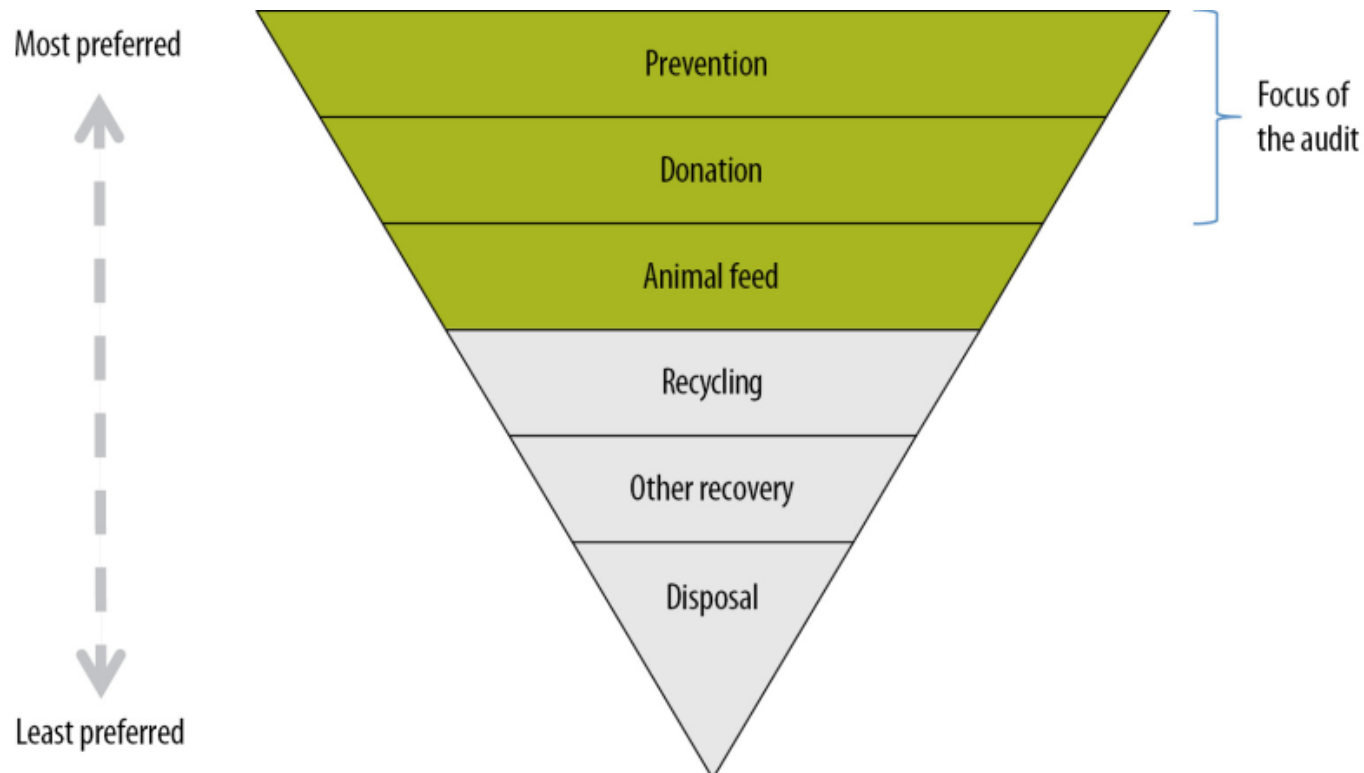
The national food program (PNA)

- 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





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

Anti-waste stories

- 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 :

DLC – date limite de consommation

A CONSOMMER JUSQU'AU 23 / 04 / 2016

après cette date, **le produit est périmé** et non consommable



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



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

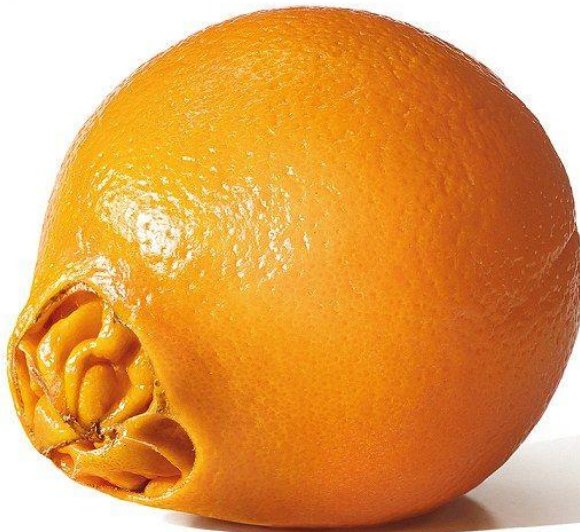
And

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.

