

IV. 英文Abstract

Analysis on the Status of Avoidable Food Waste for the Development of an Indicator for SDG 12.3

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[Abstract]

Key Words: Household food waste, Avoidable food waste, Sorting analysis of household food waste, SDG Target 12.3, Food Waste Index, Methodology development, Assessment of current situation

We have developed a methodology for grasping the situation of food wastage from households, which will contribute to the measurement required for SDG target 12.3. We aimed to propose a methodology that is internationally agreeable and adoptable, that satisfies the following criteria; 1) makes clear the concept of avoidable food waste, 2) is practical and does not overcomplicate the work of grasping the situation of food wastage, and 3) generates useful information for policy-making and for tackling with reduction of food waste.

Reflecting the intention and the spirit of SDGs, we argue that the measurement for target 12.3 should make a distinction between avoidable and non-avoidable food waste. We demonstrated that this is possible, and have managed to include this view in the guidelines issued by UNEP.

One of the reasons why the measurement of total food waste is being suggested in the context of target 12.3 is that it can be difficult to draw a line between avoidable and non-avoidable food waste due to differences in food customs around the world. This issue was effectively mitigated by excluding "potentially avoidable food waste" from the definition of avoidable food waste.

Regarding criteria 3), it is most useful to define subcategories of avoidable food waste reflecting the flow of food items in households, as that will enable an identification of behaviours that need to be targeted. Therefore, we established a sorting table with the main categories A: ingredients, B: ready to be eaten food, and C: leftovers.

We have reviewed existing classification schemes both in Japan and abroad. Our suggested categories have been thoroughly discussed with our international collaborators. Furthermore, we tested that the categories were internationally easy to understand, through workshops using photos of food waste items.

Several sorting analyses adopting our suggested methodology were conducted in Japan, and their results are compared. We could not yet produce statistically significant tendencies, but we found that food waste from rural areas was characterised by the presence of wasted homegrown vegetables.