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USDA and Cooperators boost reduction and Re-utilization of Food Loss and Waste in Asia

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The Food Waste Reduction and Nutrient Recycling Technology Forum was held inÂ Guangzhou, ChinaÂ onÂ July 17, 2023Â to introduce US efforts toward the reduction of food loss and waste (FLW) to interested partners in China.Â In addition, the Forum shared practical success cases in reduction and re-utilization of FLW worldwide. The aim of this forum wasÂ toÂ boost reduction of escalating FLW across the globe and potential re-utilization through innovative technologies.



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USDA's Agricultural Trade Office (ATO) inÂ GuangzhouÂ launched this forum and hopes to hold similar discussions in the future. North American Renderers Association (NARA) and Alaska Seafood Marketing Institute (ASMI) participated inÂ the forum and shared their industrial expertise in processing by-products from meats, poultry, bakery and fishery for production of high-quality animal food ingredients.

JonAnn FlemingsÂ - Director of ATO inÂ GuangzhouÂ opened the forum and addressed the current status of global FLW, as well as the importance of FLW reduction toward the elimination of poverty, growth of economic prosperity, and the reduction of methane and carbon dioxide - two green-house gases produced during decomposition in landfill. She also stressed the need to conserve our natural resources (land, water, labor and energy).

Jean Buzby, USDA FLW Liaison, introduced Sustainable Development Goals adopted by United Nations General Assembly in 2015 and a series of measures the US government is taking to reduce FLW, including Federal interagency collaboration across USDA, EPA and FDA, as well as public-private partnerships such as US FLW 2030 Champions. Buzby also outlined USDA's efforts to address the FLW issue including program funding, research, outreach and regulatory guidance.Â She briefly elaborated on The Emergency Food Assistance Program (TEFAP), Local Agriculture Market Program (LAMP), Compositing and Food Waste Reduction Program (CFWR), Rural Energy for America Program (REAP), Community Food Projects (CFP), Food and Agriculture Service Learning Program (FASLP), and Farm Storage Facility Loan Program. Buzby introduced FLW activities from around the world and shared success stories worldwide.

The subsequent agenda focused on the various technologies associated with processing raw materials from food industries prior to retail, where an average of 14% loss of the total food supply chain was estimated to occur. Representatives from Tyson Ingredient Solutions, APC, and Darling Ingredients, three member companies of NARA, shared production technology, quality control and applications of rendered chicken products, cookie meal and plasma from rendering, recycling of bakery products and animal blood processing.Â

Yan Wang, professor ofÂ ZhejiangÂ University specializing in aquaculture nutrition, introduced current fishmeal supply status and reviewed his 20-year research showing applications of US rendered proteins, singularly or in combination, could significantly reduce fishmeal inclusion in diets of high-value marine fishes and become an essential option in global aquaculture.