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Centre for Food Policy



Plant food waste valorisation: Part of the wider food systems policy solution?

Plant Food Waste Valorisation – Opportunities and Challenges Hybrid Event hosted at the Newlyn Building, University of Leeds, UK 11th-12th September 2023 13:35-14:00

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Today is a work in progress and part of wider research on FLW policy solutions.

All input warmly received.
(Feedback, questions, your thoughts.)
Who should I be talking to?

Dr Christian Reynolds Centre for Food Policy, City, University of London @sartorialfoodie @FoodPolicyCity christian.reynolds@city.ac.uk

Who am I?

Reader at the Centre for Food Policy.

- Focus on sustainable food systems and food waste.
- Supporting the FSA/Defra through research projects. Scottish food systems research (ZW Scotland). Household Simulation modelling (WRAP). Local food strategy development.
- Nutrition Society Food Systems theme lead. IFST Sustainability working group.
- Recent publications





Institute of Food Science

Technology

To me, food loss and waste is a climate issue.

Responses to FLW need to think about climate change



Note: One-quarter of food emissions comes from food that is never eatern 15% of food emissions from food lost in supply chains; and 9% from consumer waste. Data source: Joseph Poore & Thomas Nemecek (2018). Reducing food's environmental impacts through producers and consumers. Science. OurWorldinData.org – Research and data to make progress against the world's largest problems. Licensed under CC-BY by the author Hannah Ritchie. If Food Loss and Waste Were its own Country, it Would Be the Third-Largest Greenhouse Gas Emitter

* Figures reflect all six anthropopuling granitouse gas emissions, including those from land use, land-use change, and ferentry (JUUCF). Country data is for 2012 while the load loss and waste data is for 2011 (the most recent data available). To avoid double counting, the load loss and waste emissions figure should not be added to the country figures.

Source: CAIT. 2015; FAO. 2015. Food wastage footprint & climate change. Rome: FAO



FLW reduction is one of the biggest actions we can take to reduce global GHGE

- The two biggest reductions we can make to agricultural GHGE to achieve a 2° C warming target (4 Gt/year) or 1.5° C warming target (0 Gt/year) are through:
- 1.Shifting to sustainable diets
- 2.Reducing Food Loss and Waste





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Source: WRI, REDUCING FOOD LOSS AND WASTE Setting a Global Action Agenda https://wriorg.s3.amazonaws.com/s3fs-public/reducing-food-loss-waste-global-action-agenda 1.pdf

Is plant food waste valorisation part of this wider climate change narrative? Today I want to ask How is valorisation currently regarded in UK FLW policy? How can valorisation become regarded as part of a wider food systems solution?

Food loss and waste solutions are within a hierarchy



All interventions and policy solutions <u>prevent</u>, <u>divert</u> (recover or recycle), or <u>reduce</u> food loss and waste.

We need a combination of solutions to achieve Sustainable Development Goal 12.3.



Valorisation has "competition" from other solutions

Table 1 Summary of food surplus, waste and related material arisings in the UK, and their respective treatment and disposal routes(See notes on subsequent page for further detail)

		<u>Household</u>	HaFS*	Retail &	Manufac-	Farm	Total ¹
	Total food waste	6.6 Mt	1.1 Mt	Wholesale 0.3 Mt ⁸	turing 1.5 Mt	[0.9 – 3.5 Mt]	>9.5 Mt
ng food g waste	Food (excl. inedible parts	4.5 Mt (£13.8 bn)	0.8 Mt (£3.2 bn)	0.3 Mt (£0.9 bn)	0.8 Mt (£1.1 bn)	nk	> 6.4 Mt (>£19 bn)
Preventi becomin	Redistribution & animal feed	0.3 Mt [n/a humans 0.3 Mt pets/ other animals	>0.005 Mt [>4kt to people [n/a to animals]	0.07 Mt [38kt to people] [27kt to animals]	0.67 Mt [35kt to people] [635kt to animals]	nk ⁹ [7kt to people]	> 1.0 Mt
ment	Recycling (AD/composting)	1.3 Mt ²	0.04 Mt	0.15 Mt ³	0.44 Mt ⁴	nk	> 1.9 Mt
ste manage	Recovery (thermal, landspreading)	3.0 Mt⁵	0.84 Mt ⁶	0.15 Mt ³	1.1 Mt ⁴	nk	> 5.1 Mt
Wa	Dis <mark>pos</mark> al (sewer, landfill)	2.3 Mt ⁵ [1.5 Mt sewer 0.8 Mt landfill]	0.21 Mt ⁶ [nk sewer 0.20 Mt landfill]	nk ^{3,10}	0.002 Mt ⁴ [nk sewer 0.002 Mt landfill]	nk	> 2.5 Mt
	In addition: Rendering of anim Other food by-pro	al by-products ducts ⁷	5	_	0.6 Mt 2.2 Mt	nk	0.6 Mt 2.2 Mt
* HaFS =	hospitality and food service;	nk = not known; r	n/a = not applicabl	e			

Other FLW solutions are embedded in the UK.

- Landfill (decline)
- Redistribution and AD (ascendent)



https://w rap.org.uk/sites/default/files/2023-01/Food%20Surplus%20and%20Waste%20in%20the%20UK%20Key%20Facts%20December%202022.pdf

Valorisation has positive system impacts

- but is currently "too small" for the previous table. Why?
- Policy Focus is on **avoidable** waste what we should be doing with the unavoidable 40% of food waste ?
- Policy focus is on Energy and Heat. Less focus on converting food waste materials into higher value products including:
- Chemicals, materials, and fuels that could displace fossil derived products
- Higher value food, pet food and animal feed products
 Valorisation is many solutions and so

has many places in the net-zero and FLW policy landscape.



FLW Spread across the globe and supply chain

Figure ES-1 | Distribution of Food Loss and Waste by Region and Stage in the Food Supply Chain, 2007



Share of total food available that is lost or wasted

Notes: Values displayed are of food loss and waste as a percent of food supply, defined here as the sum of the "Food" and "Processing" columns of the FAO Food Balance Sheet. Numbers may not sum to 100 due to rounding. Source: WRI analysis based on FAO (2011). Only a certain % will ever be suitable for valorisaiton.

of mixed vs separate waste streams But there are many types of valorisation...

Source: WRI, REDUCING FOOD LOSS AND WASTE Setting a Global Action Agenda https://wriorg.s3.amazonaws.com/s3fs-public/reducing-food-loss-waste-global Action Agenda

Action needed at different points in the supply chain, for diff. products/countries...

FIGURE 14: Rates of loss and waste at each stage of the supply chain – UK, Rwanda, Vietnam



Only a certain % will ever be suitable for valorisaiton. This is due to the challenges of mixed vs separate waste streams But there are many types of



feer

Bioplastics and

polymers

k chemicals and fuel

Energy and heat

High value

Low value



https://openknow.ledge.w.orldbank.org/handle/10986/34521

Many types of valorisation solution

	Waste	Savings per tonne of waste reduced					
	potential	Climate	Water	Costs			
Products, processing and food waste solutions							
Animal feed from insects		•	•	•			
Processed food waste to chicken feed		•	•	•			
Dairy waste to animal feed		•	•	•			
Processing technology to improve shelf life							
Standardised date labelling							
Better information for longer shelf life							
Fibre products from food waste		•		•			
New food products from processing waste	•	•	•	•			
Nutrient extraction from processing waste	•	•	٠	•			
Packaging size and design adjustments	•						
Relax produce specifications at retail	•	•	•				

Efficient business operations and supply chain solutions

Waste tracking and analytics				
Improved cold chain management				
Whole crop purchase contracts		•	•	٠
Centralised and 'dark' commercial kitchens				
Manufacturing line optimisation	•	•	•	•

	Waste	Savings per tonne of waste reduced			
	potential	Climate	Water	Costs	
ducation and behaviour change soluti	ons				
Household behaviour change programs					
Hospitality and food service solutions					
Waste audits at hospitality and institutions					
ood rescue, recovery and redistributio	on solutions				
Business-to-consumer platforms					
Increase food rescue across supply chain					
Secondary resellers			•		
Legislating food rescue at retail			•		
Sustainable catering guidelines and procurement	•				

 \diamond



📕 High impact 🔶 Medium impact 🔎 Low impact

Online platform for surplus products

The Path to Half (Victoria, Au) 25 solutions

ReFED (USA) 73 solutions

Australian food waste strategy 41 solutions

Recommendations for Action in Food Waste Prevention (EU Platform on Food Losses and Food Waste) 47 solutions

Some possible issues with valorisation as a "new" FLW solution

- Internal competition (Animal Feed and Biofule vs other higher value valorisation types)
- Providers work in specific areas, and may lack the ability to scale.
- Valorised products may be more costly than conventional products, which can limit the customer base. (Until a market shock – Ukraine war?, Climate change?)
- End products vary greatly by the feedstocks used, so the economics and diversion potential vary depending on location (England vs Scotland vs Wales vs NI)
- Businesses selling their feedstock (waste) may not have the capacity to store product for extended periods of time.

Do we know the UK's current or maximum capacity?

Scotland

bioresource arisings for resources critical to biorefining, including carbohydrates,

proteins, fats, metals, etc.

https://www.ibioic.com/scottish-bioresource-mapping-tool



Wales

https://w rapcymru.org.uk/resources/tool/valorisation-tools



Geographic tension: AD is where the feedstocks are. AD has already been invested in.

All operational anaerobic digestion plants in the UK (excluding water treatment facilities). April 2023



https://www.data.gov.uk/dataset/be5d88c9-acfb-4052bf6b-ee9a416cfe60/crop-map-of-england-crome-2020

In 2017, valorisation was on the UK agenda

"A key area of focus for WRAP's Courtauld Commitment 2025 is to identify the best ways to recover products from food waste with the remaining wastes still being recycled in the most appropriate way." WRAP 2017

https://w rap.org.uk/resources/case-study/getting-more-value-waste-and-surplus-food-drink

But in 2023 valorisation is somewhat absent from UK FLW documents (Courtauld) etc ...

> but not from Wales and Scotland, or other countries...

Scotland 27 Mt. of bioarisings, 16.7Mt. agricultural-related bioarisings . Several common valorisation technologies identified.



https://www.zerowastescotland.org.uk/res ources/maximising-value-agricultural-

https://www.sdi.co.uk/media/twejjlm2/biofi nerv-roadmap-for-scotland-2019.pdf https://sefari.scot/sites/default/files/docume nts/SEFARI%20Gateway_Fellowship_%20 https://www.zerowastescotland.org/uk/resources/reportbiorefining-potentia-scotlanc

Welsh FW Routemap: 3rd largest reduction solution "Unless action taken very quickly, <valorisation> is unlikely to have most impact until after 2030"



• "Most achievable is to divert manufacturing and retail waste up the waste hierarchy, from disposal/recycling to valorisation into feed, expected to be substantial

 If able to address contamination risks associated with household/HaFS food surplus, opportunity becomes significantly larger"

Welsh Food

Naste Routeman

~9% of total (medium)
 FLW reduction

https://wrapcymru.org.uk/resources/report/wales-food-waste-routemap

Australian FLW strategy



- Nutrient extraction from processing wastes (3%)
- New and amended processing technologies to extend shelf life (2%) ?
- Increase diversion of food waste to animal feed through policy/regulatory means (6%)?
- Combined are 11%
 3rd largest reduction



USA – 6th and 9th largest reduction solution



https://refed.org/articles/refed-s-new-estimates-on-food-waste-in-the-united-states-2020-2021-trends-and-covid-19-impact/

Currently Valorisation is not framed by UK policy as scalable before 2030.

But it *is* one of the largest FLW solution categories.

We need to reframe to highlight systems benefits.

We need to reduce barriers to scale/access through policy.

We need better policy coherence.

Multiple solutions need policy coherence

Food policy coherence

The alignment of policies that affect the food system with the aim of achieving health, environmental, social and economic goals, to ensure that policies designed to improve one food system outcome do not undermine others. **Food policy incoherence creates problems and misses opportunities.**



Parsons K, Hawkes C. Brief 5: Policy Coherence in Food Systems. In: Rethinking Food Policy: A Fresh Approach to Policy and Practice. London: Centre for Food Policy; 2019. https://www.city.ac.uk/ data/assets/pdf file/0018/504621/7643 Brief-5 Policy coherence in food systems. WEB_SP.pdf

Multiple government departments linked to Valorisation... (but not enough?)





- BEIS (2021) => Department for Business and Trade (DBT), the Department for Energy Security and Net Zero (DESNZ)
- Defra
- FCDO (overseas funding)
- Are they all talking?
- Who is leading?

https://foodresearch.org.uk/publications/who-makes-food-policy-in-england-map-government-actors/ https://foodresearch.org.uk/publications/how-connected-is-national-food-policy-in-england-mapping-cross-government-work-on-food-system-issues

So where is valorisation discussed in the UK?







- Wider circular economy framing.
- Focus on feedstock capacity.
- Energy generation focus
- FSA report provides a systems view.



The Future of Animal Feed

Area of research interest: Emerging challenges and opportunities Planned completion: 2 February 2023 Project status: Completed Project code: FS900202 Authors: Dr. Georgios Pexas; Prof. Ilias Kyriazakis; Prof. Bob Doherty Date published: 28 April 2023 DOI: https://doi.org//10.46756/sci.fsa.gzi586

2011



HM Government

RESOURCES:

EVIDENCE ANNEX

ENGLAND

2023

Why is valorisation incoherent in the UK?

- Until the FSA report there has been little discussion of the health, social, net zero benefits of valorisation in a UK level policy document.
- This lack of wider systems framing may mean that for other govt departments it is not high priority.
- The valorisation community is also not the best at co-ordianting messages and policy work. (food vs feed vs fule)



Do we have the policy environment and scaleability yet for valorisation, bioeconomy hubs and spokes etc. ?

- Do we have consistent feedstocks?
- Technical solutions: Solving mixed vs separate waste streams (contamination risks etc.)

What policy framing do we need to get there?

- Engagement of primary producers and feed stock producers.
- Multiple support mechanisms for different types of valorisaiton
- Farmer and industry diversification into "Net Zero enterprises"
- Protein/crop valorisation as part of wider food system change

End objective:

Can we link valorisation to these wider food systems actions?

Making it a wider food systems solution?



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Figure I.2 | Reducing Food Loss and Waste Can Play an Important Role in Eliminating the Projected 15 Gt of Greenhouse Gas Emissions from Agriculture and Land-Use in 2050 (CO, equivalent)

Source: WRI, REDUCING FOOD LOSS AND WASTE Setting a Global Action Agenda https://wriorg.s3.amazonaws.com/s3fs-public/reducing-food-loss-waste-global-action-agenda 1.pdf

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<u>https://www.city.ac.uk/prospective-</u> students/courses/postgraduate/food-policy



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