

And with aim to end global hunger, the UN has incorporated into the Sustainable Development Goals, a target of 50% less food waste by 2030.

Is this a tall order? As food waste is almost a natural by-product of the food value chain, it seems impossible to eliminate it completely. Research shows that total waste bills incurred at UK's supermarkets, could amount to over £2.4 billion by the end of this year. Bulk of the food we wasted ends up in landfills which significantly contributed to the greenhouse gas emissions.

*"We throw out 74kg (163 lbs) of food annually per man, woman and child on the planet, while two billion of the world's people suffer from hunger or undernourishment. In total 1.3 billion tonnes, or a third of all the world's food produced, is wasted every year."*  
~ **World Economic Forum, June 2021**

The global food industry look towards governmental policy and legislation to promote sustainable food systems and reduce food waste.

Food loss and wastage can be tackled with effective integration of smart technologies (e.g. AI, packaging), and leveraging on insights that can assist in striking a balance in every step in the food value chain, from farm to plate, and not to the bin.

Join us and our expert speakers at CMT's **Food Waste Reduction & Innovations**, at **15:00 CEST** on **21<sup>st</sup> July 2021**. The panel will walk you through the structural initiatives towards the reduction of food loss and waste, and innovative development from stakeholders in agriculture, cold chain tech, packaging and sustainable food production.

Email [grace@cmtsp.com.sg](mailto:grace@cmtsp.com.sg) if you require more information and/or wish to register.



Virtual Networking Interactions



Live Q&A with Speakers

### More info on Virtual Event

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# FOOD WASTE Reduction & Innovation

21 JULY 2021, 15:00 CEST (GMT +2) / 09:00 EDT (GMT -4)



## 21 JULY 2021, WEDNESDAY

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| <p>14:00 Pre-Networking<br/><i>(Participants are strongly encouraged to Log on to get acquainted with CMT MEET Platform)</i></p> <p>15:00 CMT &amp; Moderator's Welcome Remarks</p> <p>15:10 <b>Topic to be advised</b><br/>Geeta Sethi, Advisor and Global Lead for Food Systems<br/><b>The World Bank Group</b></p> <p>15:35 <b>Ending Waste: Getting Governments Investing in Circular Food Economies</b></p> <ul style="list-style-type: none"><li>• Should landfilling food and organic waste be illegal? You can't manage what you don't measure. You can't measure what you don't separate</li><li>• The importance of public and private sector partnerships</li><li>• Making the investment – how do we finance a global circular food economy?</li></ul> <p>Pete Pearson, Director - Food Waste<br/><b>WWF - World wildlife Fund</b></p> <p>16:00 <b>Delivering Impact at Scale</b></p> <ul style="list-style-type: none"><li>• The UK's Target-Measure-Act approach</li><li>• Encouraging whole chain solutions</li><li>• Growing interest in measurement on-farm</li></ul> <p>William McManus, Sector Specialist - Food<br/><b>WRAP - Waste and Resources Action Programme</b></p> <p>16:25 20-Minutes Virtual Networking Interval</p> | <p>16:45 <b>The Smart Cold Chain: How IOT &amp; AI Can Solve the Food Waste Crisis</b></p> <ul style="list-style-type: none"><li>• Food Waste Contributing to Global Warming</li><li>• Compounding Effect as a Result of Modernization, Population Growth, &amp; Consumer Behavior</li><li>• Solution: Smart Cold Chain</li></ul> <p>Aaron Cohen, Co-Founder &amp; VP - Business Development<br/><b>Therma</b></p> <p>17:10 <b>Orchard to Retailer Waste Reduction and Redistribution</b></p> <ul style="list-style-type: none"><li>• Orchard waste review with our UK growers</li><li>• Remapping the process flow</li><li>• Redistribution</li></ul> <p>Andy Mitchell, Senior Technical &amp; Sourcing Manager – Soft Fruit &amp; Tropical<br/><b>Worldwide Fruit Limited</b></p> <p>17:35 <b>The Lost Harvest</b></p> <ul style="list-style-type: none"><li>• If you want to reduce food waste, battling shrink directly is the best investment</li><li>• Signaling fruit to survive with biological molecules keeps them alive and in prime condition</li><li>• Examples from Hazel's work in fruits and vegetables</li></ul> <p>Adam Preslar, Chief Technology Officer<br/><b>Hazel Technologies, Inc.</b></p> <p>18:00 <b>Sustainability, Local &amp; Seasonal (Healthy) Food, Food Waste</b></p> <p>Hannah McCollum, Founder &amp; Owner<br/><b>ChicP</b></p> <p>18:30 Final Discussion &amp; Closing Remarks. End of Watch Live</p> |
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