

The control of food waste generation and food recycling system in Japan

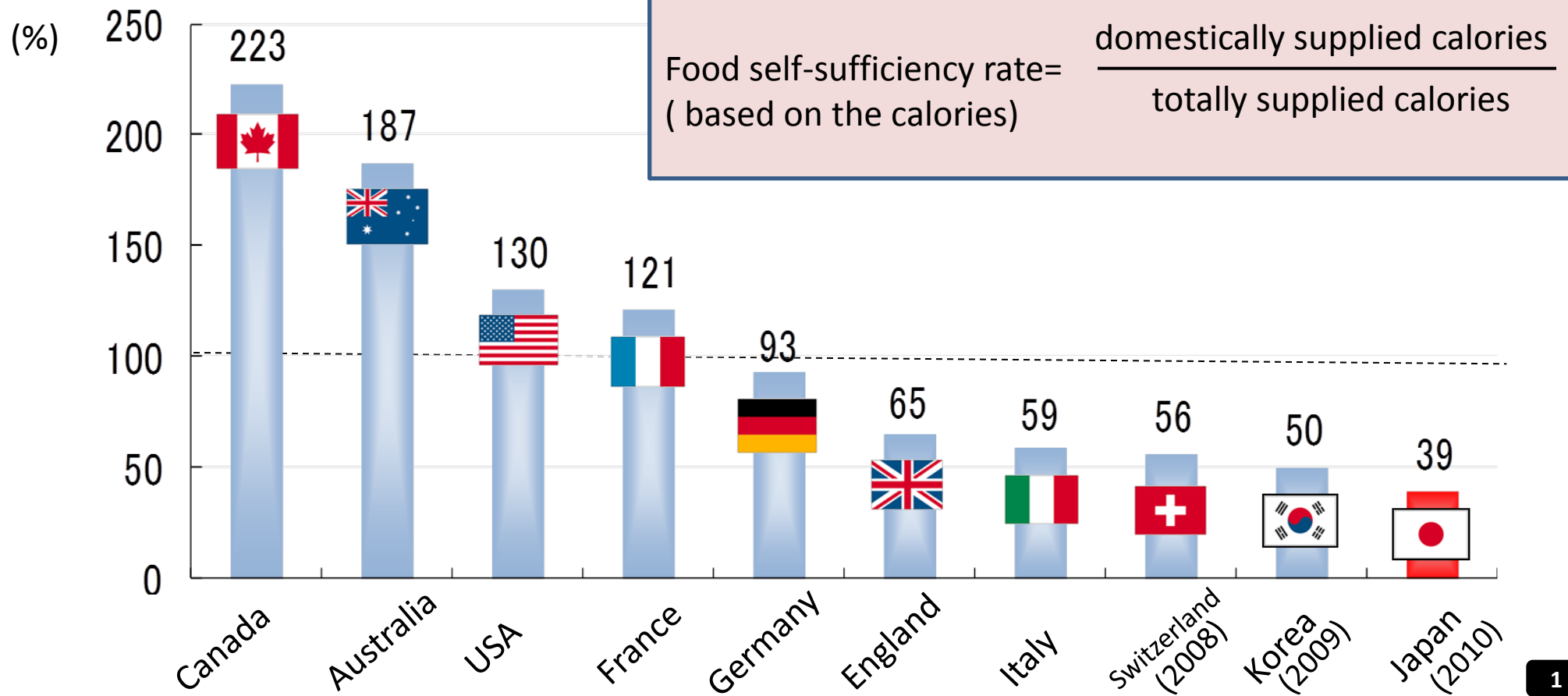
Food Industrial Policy Office
Food Industry Affairs Bureau

Ministry of Agriculture, Forestry and Fisheries (MAFF)
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1 Food for eating

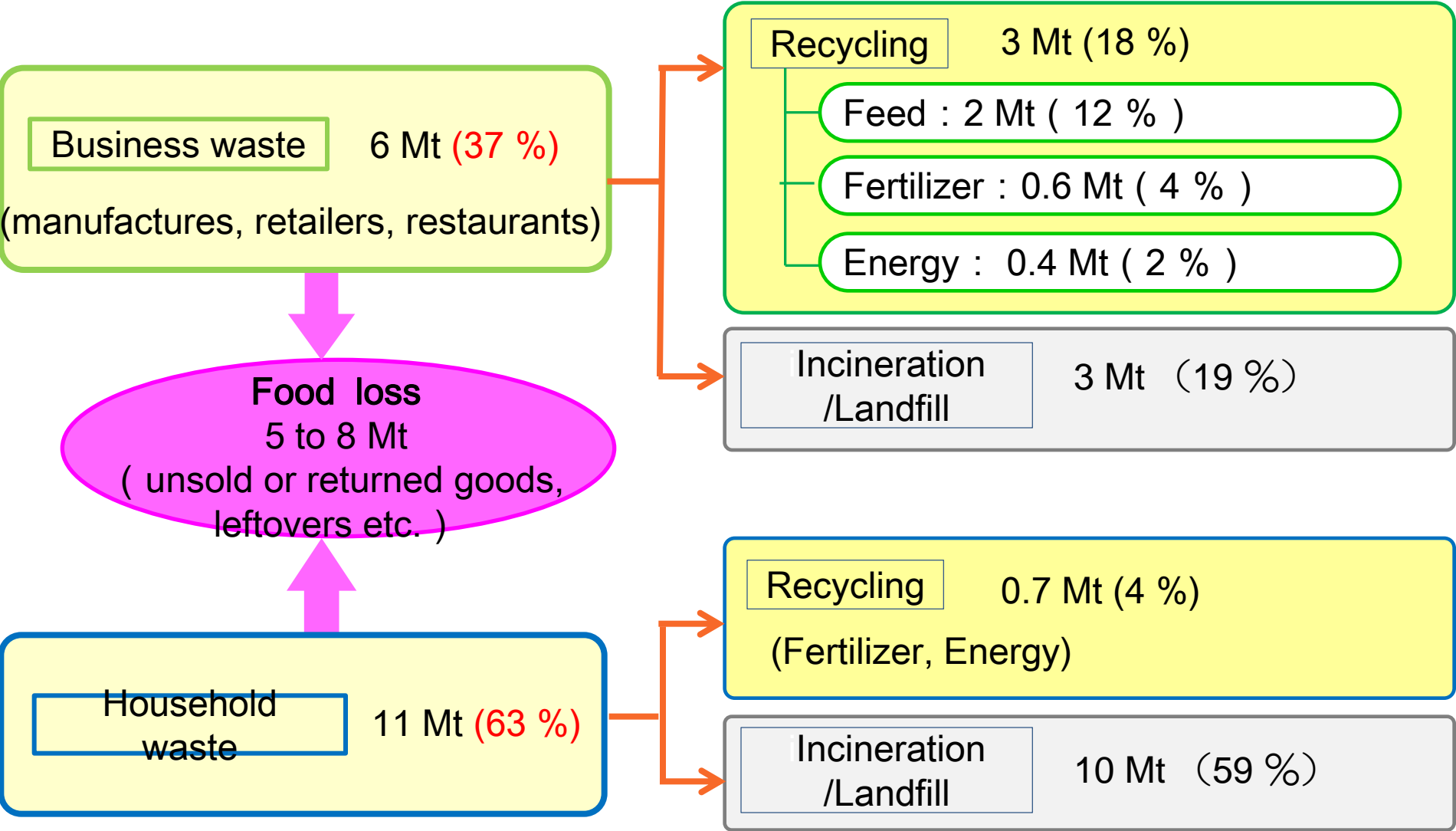
- The food self-sufficiency rate(calories)is the lowest among developed country. Japan depends on import about 60% of its food.
- Food is produced by many resources of energy, fertilizer and feed, and labor force

■The food self-sufficiency (2007)



2 Food waste in Japan (FY 2010 estimation)

Food waste 17 Mt/year (100 %)



3 The Food Recycling Law

The law was enforced in May 2001 and revised in December 2007.

Priorities

- ① Control of waste generation
- ② Recycling (prioritized Feed)
- ③ Heat recovery
- ④ Reduction in weight

Recycling rate target

- Food manufacture (85%)
- Food wholesaler (70%)
- Food retailer (45%)
- Restaurant industry (40%)

Responsibility of stakeholders

Food-related business operators
(manufacturing, distribution, restaurant)

Control of waste generation,
Reduction in weight, Recycling

Consumers

Control of waste generation,
Use of recycled products

National and Local governments

Promotion of recycling, Policy
implementation

Promotion of recycling

- Targets for the control of food waste generation
- Mandatory regular reporting of the amount of generated food waste (100 tons of food waste or more in the previous year) to the competent minister
- “Registered Recycling Business Operator System”
- “Recycling Business Plan Approval System” (Food recycle loop)

Role of National government

- To all food-related business operators
→ Guidance and advice
- To operators of recycling who generate food waste over 100t
→ Advice, Announcement, Order, Penalty

4 The targets for the control of food waste generation

Example of targets for the control of food waste generation [April 2012 to March 2014]

Business type	Business type category	Target	unit
Food manufacturer	Meat processing manufacturer	113 kg	Per 1 million yen of sales
	Milk/dairy product manufacturer	108 kg	Per 1 million yen of sales
	Sauce manufacturer	59.8 kg	Per 1 ton of the manufactured amount
	Bread manufacturer	194 kg	Per 1 million yen of sales
	Tofu/fried tofu manufacturer	2,560 kg	Per 1 million yen of sales
	Frozen prepared food manufacturer	363 kg	Per 1 million yen of sales
	Prepared food manufacturer	403 kg	Per 1 million yen of sales
Food wholesaler	Food/drink wholesaler (Other than those that mainly trade drinks)	4.78 kg	Per 1 million yen of sales
Food retailer	Various food retailers	65.6 kg	Per 1 million yen of sales
	Convenience store	44.1 kg	Per 1 million yen of sales

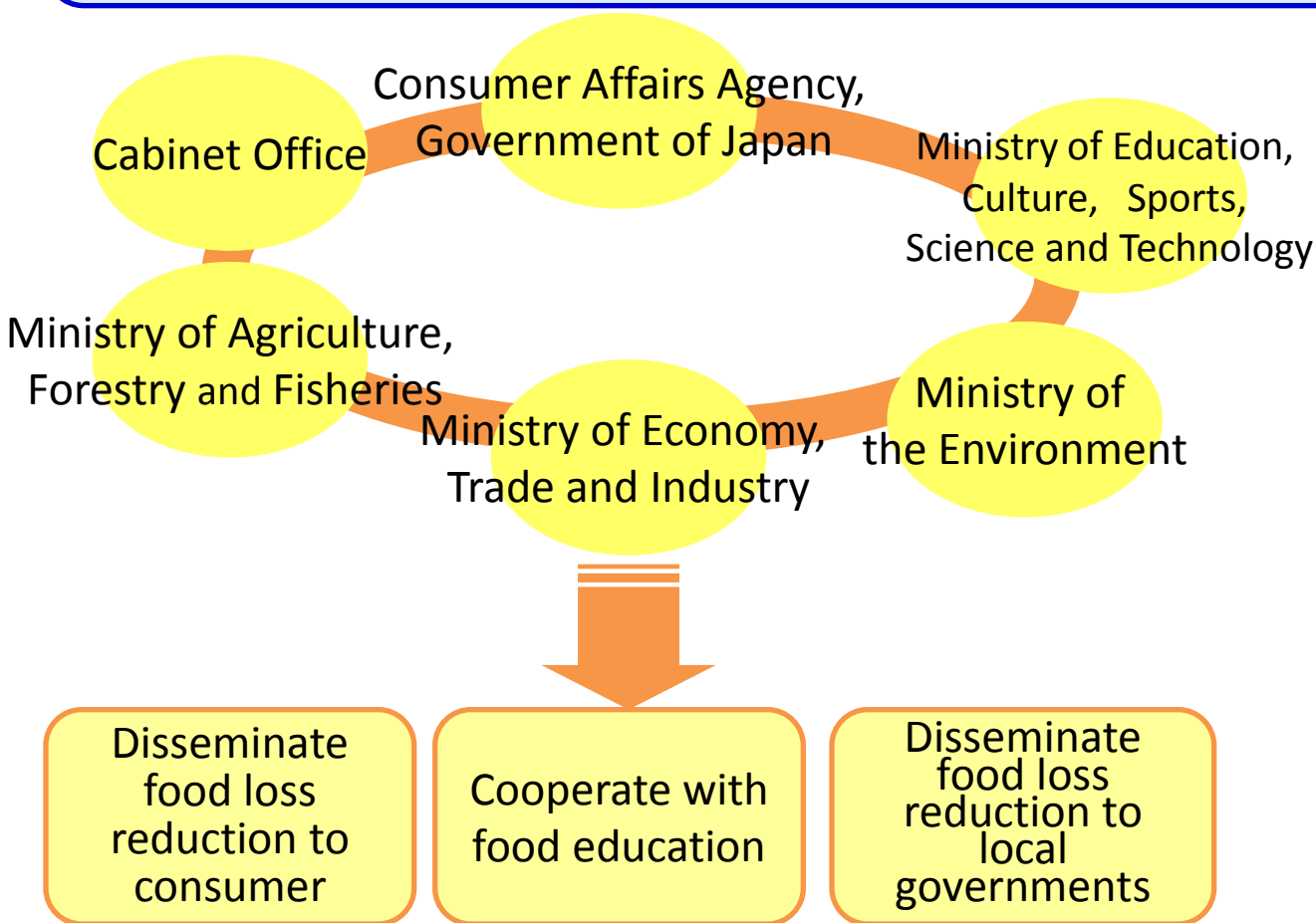
5 Food bank activity in Japan

- Effectively utilize food as much as possible by donating food that is close to its best before date or food that is out of specification but does not have food sanitation issues, to welfare facilities.

- There are more than 20 organizations in Japan.
- NPO corporation “Second Harvest Japan” deals with the maximum amount (1,689 tons in 2011).
- 11 organizations across the country including “Second Harvest Japan” configure the network and promote activities.

6 Food loss (edible food waste) reduction with consumer

- In cooperation with relevant ministries and agencies, we actively provide a variety of information on food loss and promote the practice of persons involved, including the dissemination and awareness of food labeling.
- The public and private sectors work together to promote a national campaign aimed at reducing food loss.



Expansion to National Campaign

~ **Remind**
“MOTTAINAI” ! ~

Advertisement such as distributing brochure and holding symposium

Participation in a variety of events

Providing information to mass-media

7 Control of food waste generation

Weighing the waste

It is important to appropriately grasp the amount of food waste by weighing.



Corporation with throughout the entire food chain

■ Changing the order or delivery time

Earlier order timing from retailers can lead to appropriate producing amount and prevent excess stocks by manufactures.



■ Food purchase with farmers

Cut food produced by agricultural production corporation is helpful to reduce loss and the residue of cut food is recycled as fertilizer in the field owned by the corporation.



Consumer's understanding

- Accurately understand difference between use by date and best before date.



- Don't buy too much



- Don't cook too much



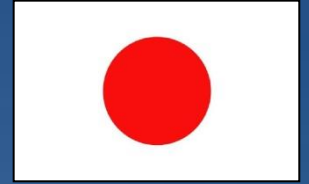
- Order food without leaving leftovers



7 The change of the amount of food waste generation in food industry



Thanks for your attention



**Hoping everybody could eat enough
without generating excessive wastes**

