

# European Food Chemistry & Eating Disorder Congress

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## Global effect of food waste

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In Europe, it is estimated that about 88 million tons of food is wasted each year which has environmental impact throughout the food supply chain. Food waste has important social, environmental, economic impacts and there has been an increased attention lately due to the rise in waste. Food loss is more prevalent in developing countries while food waste is prevalent in developed countries. Food loss is any decrease in the quantity or quality of food through the food supply chain while food waste is a subset of food loss which consists of material intended for human consumption that is not consumed. Food choices are rooted in emotions, habits and values which can increase in food waste in households as it is driven by repetitive, multiple and hidden individual choices and situational factors. Both food loss and food waste result in a decrease in the food supply intended for human consumption at all stages of the food chain. There are several cause of food losses which include: lack of refrigeration, parasites, poor storage facilities etc., while that of food waste includes: quality standards, photogenic sensors, aesthetic defects, food manufacture, lack of planning etc. Tackling food waste comes at every stage from farmers to supermarkets and individual customers; several countries have launched initiatives such as Hong Kong which has food waste recycling initiatives in housing estates, in United Kingdom organizations such as Love Food Hate Waste has been developed to recycle leftover food to be used so waste can reduce. In London, initiatives such as small food waste bins have been introduced whereby bin which is over a certain weight in one household gets charged. Food waste in developing countries is higher at the producer side than the household due to cancellation of contracts; so better and more stable contracts will help; more effort should be put into developing better food harvesting, storing and distributing process.

## Biography

Esther Akinola studied Food and Nutrition at Teesside University, Middlesbrough United Kingdom and is currently in her final year, studying Biochemistry at Achievers University, Owo, Nigeria. She has her passion in Public Health which she hopes to pursue after her degree. She also has a passion for writing and blogs about her life experiences on her blog at [www.stillthatgirl.co.uk](http://www.stillthatgirl.co.uk).

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