

ISO/TC 34/SC 20 Food Loss and Waste

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Foodwaste accounts for about 10 % of the world's CO₂ emission

- Nearly one third of all food produced worldwide is never consumed;
- Upscale all good intentions and initiatives;
- Provide organizations with tools to use their efforts to reduce foodwaste as a business advantage.
- **SDG 12.3**



DS
DANISH STANDARDS

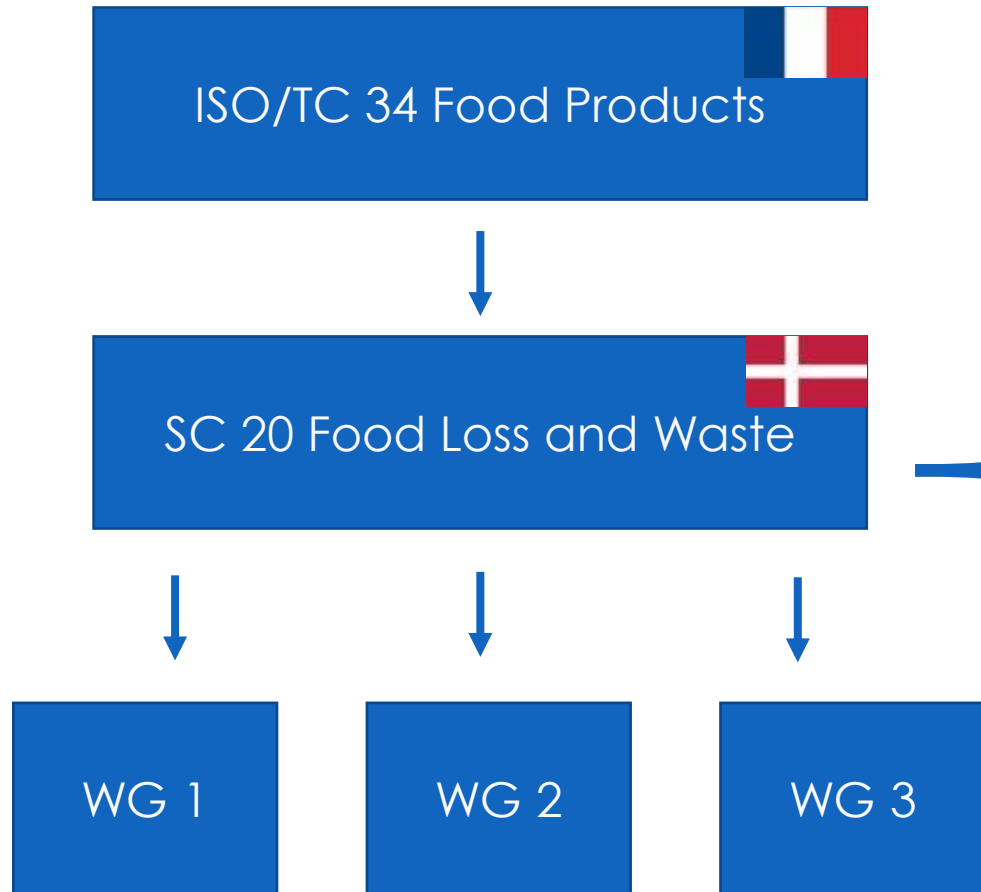


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Proposal

Danish Standards Danish Ministry of Food

Proposed organization in ISO



Proposed SCOPE

Standardization of food loss and waste shall provide a framework for food organizations throughout the food chain, to work actively and effectively with measuring and reduction of food loss and waste.



Proposed SC 20 documents

First document:

- A management system standard with definitions, frameworks, and generic requirements (certifiable)

Second step:

- A guide with best practice tools designed to fit different levels of strategic goals for different sizes of organizations.
- A document with measuring methods for determining food loss and waste in uniform ways so that progress can be verified based on a common reference framework.

Estimated timeline

1 Creation of national mirror committees

3 1st international meeting SC og WG. Discussion of scope and work programme.

5 Publication of 1st ISO standard on food loss and waste.



2 1st national mirror committee meeting – set the national team

4 Working hard for international consensus and solutions



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Contact the DS secretariat Team

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