

SDG TARGET 12.3 ON FOOD LOSS AND WASTE: 2026 PROGRESS REPORT

An annual update on behalf of Champions 12.3

SUMMARY

In 2015, countries from around the world adopted the Sustainable Development Goals (SDGs) to end poverty and hunger, protect the planet, and ensure prosperity for all populations and generations. One target within these goals is SDG 12.3, which calls for per capita reductions of food loss and waste by 50 percent globally.

The world is not on track to achieving SDG 12.3. Global progress on reducing food loss and waste has not accelerated to the point needed to achieve this ambitious target—either from companies or countries. With fewer than five years left, time is running out to meet the 2030 deadline.

The following is needed as we approach 2030:

- **Collectively, on a global scale, we need to determine how we will ramp up efforts to fight food waste.** Since the release of the SDGs in 2015, the importance of food loss and waste has risen massively on the global agenda. We may not collectively achieve a 50 percent reduction by 2030, but SDG 12.3 has set us on the right path. We must all continue to accelerate efforts to reduce food loss and waste across the planet and across the entire food supply chain.
- **Countries need to continue to commit to delivering food loss and waste reductions in all strategies on food systems and resilience, and develop comprehensive implementation plans to turn commitments**

into action. They should then back up commitments with dedicated resources, and measure and report on food loss and waste data. While an increasing number of countries are incorporating policies relating to food loss and waste reduction into their larger planning processes, more governments need to follow suit in a more comprehensive and transparent fashion.

- **Companies should continue collaborating to address food loss and waste across the supply chain and across the globe, and investors should fund these efforts.** With proper funding, collaborative efforts toward new technologies, updated infrastructure, and innovative initiatives can provide common resources, toolkits, and data that allow greater action than when companies act alone.
- **Companies should explore the possibilities of using artificial intelligence (AI) technology while remaining aware of the potential drawbacks.** Numerous companies are now embracing AI technology to reduce food loss and waste. While exploring the potential of this technology, companies must also remain cognizant of unintended negative consequences and plan to mitigate them accordingly. Preventing wasted food must be a priority until we have shifted globally to a system that values the food we produce, ensures that people are fed, and preserves the planet for generations to come.

ABOUT THIS PUBLICATION

This is the 11th in an annual series of updates providing an assessment of the world's progress toward achieving Sustainable Development Goal (SDG) Target 12.3. SDG 12.3 aims to "by 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses" (UN n.d.). Prepared on behalf of Champions 12.3, this publication seeks to inform decision-makers in government, business, academia, and civil society about recent advances and what remaining steps need to be addressed if the world is to achieve the target. Previous progress reports (2016–25) can be found at <https://www.champions123.org>. This progress report contains text from the previous editions in the series, with permission of their authors.

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THE CHALLENGE

It is estimated that 40 percent of the world's food supply is lost or wasted (WWF-UK 2021). This huge level of inefficiency has significant impacts. Consider food security: Food loss is most common during either production or post-harvest handling and storage. This can affect the ability of farmers to live above the poverty line and, at times, feed their families. Food waste, which occurs near the end of the food supply chain, can affect household nutrition and food-related spending. Regardless of where food loss and waste occur, in a world where nearly one in three people cannot afford a healthy diet, 2.5 billion tons of food each year goes uneaten (FAO 2025). And as global efforts to improve food security and provide nutritious diets for all continue, food loss and waste reduction will play a key role in ensuring that there is enough food for everyone.

In the past several years, global shocks including conflict, newly instituted tariffs, and restrictions on exports have increased food prices worldwide to the highest levels ever recorded (Glauber et al. 2022; Treisman 2022; Durante and Walker 2025). In the face of such shocks, reducing food loss and waste effectively means increasing the amount of food available to consumers. Recovering surplus food that would otherwise be wasted and ensuring its redistribution to people in need can also help address growing food security concerns.

Consider the economic costs: Food loss and waste results in more than \$1 trillion in economic losses globally per year (Hegnsholt et al. 2018). These costs affect the entire food system, for farmers, food companies, families, and more. Investing in food loss and waste reduction efforts can therefore reap significant economic benefits by maximizing potential for

farmers and businesses, and maximizing household budgets by making sure families are not spending money on food that goes to waste.

Consider the environment: The production of food that is ultimately lost or wasted requires a land area larger than China (FAO 2013). Moreover, food loss and waste generate about 8–10 percent of global greenhouse gas emissions annually (IPCC 2019). To put this into perspective, if food loss and waste were a country, it would be the second-largest greenhouse gas emitter on the planet—surpassed only by China. When food is lost or wasted, the land, water, and fertilizer used to produce that food also go to waste. And as the food system grows increasingly fragile and volatile due to climate change, it is even more important to address food loss and waste to improve the strength and resilience of the food system.

Given these impacts, reducing food loss and waste can generate a triple win: It can help feed more people; increase savings for farmers, businesses, and households; and reduce the food system's pressure on the environment, helping to mitigate climate change.

A HISTORIC OPPORTUNITY

In September 2015, a historic opportunity arose to elevate the issue of food loss and waste reduction on the global agenda. At the United Nations General Assembly, countries around the world formally adopted a set of 17 Sustainable Development Goals (SDGs)—global goals to end poverty and hunger, protect the planet, and ensure prosperity for all populations and generations—as part of the 2030 Agenda for Sustainable Development. SDG 12 seeks to “ensure sustainable consumption and production patterns” (UN n.d.). The third target

under this goal (SDG 12.3) calls for halving per capita global food waste at the retail and consumer levels and reducing food losses along production and supply chains, including postharvest losses, by 2030. Many countries and initiatives, including Champions 12.3, interpret this target to mean that all food loss and waste across the food supply chain should be reduced by 50 percent.

This ambitious yet achievable target has the potential to embed food loss and waste reduction firmly in public- and private-sector strategies around the world for the first time. Moreover, national action on this problem can help countries meet their commitments to the Paris Agreement on climate change. While this is truly a global target, every country, company, and individual has a role to play.

A ROAD MAP TO ASSESS PROGRESS

It has been 10 years since the launch of the SDGs. So how much progress has been made in relation to SDG 12.3? Is the world on track, or is the world behind? In the 2017 edition of this progress report, the authors introduced a “road map” of milestones (grouped into three-year segments) based on Champions 12.3’s “Target-Measure-Act” approach (Box 1) (Lipinski et al. 2017).

This road map is designed to track global progress by governments and businesses toward achieving SDG 12.3 and provides an assessment of where progress is sufficient or insufficient relative to the Target-Measure-Act approach. We most recently assessed these milestones in the 2025 edition of the report in which, globally, companies were overall found to be making more progress than national governments (Lipinski 2025). Our analysis, however, found that the global rate of progress on food loss and waste reduction was insufficient to achieve SDG 12.3. The full assessment can be found in that edition of the report.

LOOKING AHEAD

As we approach 2030, it is increasingly likely that the world will not achieve SDG 12.3. Progress toward the ambitious 50 percent target is simply too slow and scattershot at the global level. With just three full years remaining, it is possible that being overly focused on the SDG as a goal will be detrimental, since companies and countries that have not yet started to address food loss and waste will be reluctant to commit to such an ambitious target with such little time to meet it.

This does not mean that the global effort to meet SDG 12.3 should be seen as unsuccessful. Since the release of the SDGs in 2015, the importance of food loss and waste has risen massively on the global agenda. Numerous companies and countries have individually met the goal, setting the example

BOX 1. Why Target-Measure-Act?

The “Target-Measure-Act” approach to reducing food loss and waste is based on the simple steps whereby a country or company sets a food loss and waste reduction target, measures its food loss and waste, and acts to reduce its “hot spots.”

- **Target.** Targets set ambition, and ambition motivates action. Therefore, as a first step toward reducing food loss and waste, governments and companies should set reduction targets aligned with SDG 12.3.
- **Measure.** The adage “what gets measured gets managed” holds true for this issue. Quantifying food loss and waste within borders, operations, or food supply chains can help decision-makers better understand how much, where, and why food is being lost or wasted. This information is the foundation for developing and prioritizing reduction strategies. Measurement is also necessary if entities are to know whether they are on track to meet SDG 12.3—they need to publicly report a base-year amount of food loss and waste and monitor change over time.
- **Act.** Setting targets and measuring food loss and waste are important. But what ultimately matters is action. Governments and companies therefore need to follow through on implementation. Flanagan et al. (2019) provide recommendations on several actions that actors in the food supply chain—from farmers to consumers—can take to reduce food loss and waste.

Source: Lipinski et al. 2017.

for how progress can be achieved. Countries and companies that were not even aware of this issue before 2015 are now actively measuring and reducing their food loss and waste, realizing the social, environmental, and economic benefits. Consumers are more aware than ever before. Farmer-facing initiatives are now ensuring that smallholders achieve benefits from food loss reduction. Food banking continues to spread around the world, ensuring that food reaches people who need it rather than going to waste. Although there is much more to be done, so much of this positive progress can be attributed to SDG 12.3 and the attention it has brought to the issue of food loss and waste.

The world must start looking at what comes next in the fight to reduce food loss and waste. Fortunately, there are many exciting models for action. Food waste pacts and public-private partnerships are on the rise globally, which will provide a path for companies to get involved. More governments are adopting plans specific to food loss and waste while incorporating the issue into key plans and policies related to agriculture, environment, climate, and commerce.

We may not collectively achieve a 50 percent reduction by 2030, but SDG 12.3 has set us on the right path. We must all continue to accelerate efforts to reduce food loss and waste across the planet and across the entire food supply chain.

MAJOR DEVELOPMENTS AND TRENDS SINCE SEPTEMBER 2025

Governments

Governmental action is key to successful efforts to reduce food loss and waste. Government policies can either help or hinder efforts to prevent and reduce food loss and waste. Such policies can determine whether food loss and waste reduction is a priority for government agencies, private-sector actors, and households within a country or region. Most national governments are not addressing food loss and waste in a systematic way, although there are some notable exceptions. Profiled here are some examples of new and notable policy and strategy developments from national and regional governments, categorized by the type of intervention or approach being used. These are not exhaustive, but are intended to reflect trends and significant steps forward by national and regional governments.

Nationally determined contributions

Nationally determined contributions (NDCs) describe how a country intends to reduce greenhouse gas emissions and limit global warming. An analysis from the Global Action Drive showed that 30 countries addressed food loss and waste in some capacity in their NDC 3.0s, submitted in 2025 (Table 1) (GAD 2026).

TABLE 1. Countries including food loss and waste reduction in NDCs

NDC 3.0 COMMITMENT TYPE	COUNTRIES
Food loss and waste reduction	Chile, Colombia, Indonesia, Mexico, Qatar, Saudi Arabia, South Africa, United Arab Emirates, Uruguay
Food loss reduction only	Armenia, Côte d'Ivoire, Eswatini, Guinea, Maldives, Micronesia, Nepal, Nigeria, Rwanda, São Tomé and Príncipe, Sierra Leone, Somalia, Sri Lanka, Suriname, Zambia
Food waste reduction only	Burundi, Cambodia, Marshall Islands, Mauritius, Paraguay, United Kingdom

Note: NDC = nationally determined contribution.
Source: GAD 2026.

Overarching policies and plans

CHINA

At the national level, the [State Administration of Government Affairs](#) issued the *15th Five-Year Plan for Energy Conservation and Carbon Reduction in Public Institutions*, which included explicit steps toward reducing food waste, building on previous campaigns and new anti-food-waste public work.

[Henan Province](#), China's third-most-populous province, also published an implementation plan to improve grain conservation and anti-food waste within the province, tackling both food loss and waste. The Henan provincial government explicitly aligned its strategy to support the 2024 National Action Plan on Food Conservation and Anti-Food Waste (GHP 2026; ASOA and NDRC 2026). Its approach includes the following:

- Creating a behavioral campaign within the food-service industries
- Strengthening grain conservation at the storage, transportation, and processing stages
- Building awareness of the impact of food waste across society
- Conducting additional surveys to measure food loss and waste subnationally

ETHIOPIA

The Ministry of Agriculture published the [National Agroecology Strategy for Food System Transformation in Ethiopia \(2026 to 2040\)](#), which describes the country's agricultural objectives and vision to build a resilient, sustainable, and inclusive food system (MOA 2025). Part of its strategy focuses on minimizing food loss and waste via the following initiatives:

- Increasing nutrients and organic matter recycling on farms
- Improving storage facilities and cold chain to reduce post-harvest losses
- Expanding composting infrastructure and urban agriculture within cities
- Changing household behaviors to embrace composting at home
- Developing training and workshops in food waste management
- Reducing food waste across the supply chain through technology and education

SPAIN

Law 1/2025, passed by the Spanish Parliament last year, came into force [April 3, 2026](#), setting mandatory guidelines to reduce food waste across businesses in the food sector. It covers the entirety of the supply chain and prioritizes transparency and waste reduction, protecting businesses that wish to donate and redistribute food and penalizing those that do not plan and act against food waste. One of its most innovative approaches is the mandatory food waste prevention plan, where all businesses must measure and align their actions with waste reduction practices, and facilitate take-out and imperfect sales. It is a strict framework that reinforces good practices and penalizes bad practices across the supply chain (Fernández de Pedro and Cadwalader 2026).

TUNISIA

The National Institute of Consumption is drafting [Tunisia's national strategy to combat food waste](#) based on expert and community consultation, an awareness campaign, and national studies. The committee started gathering information, measurements, and opinions in October 2025 (*Baobab Pulse* 2026).

Supply chain initiatives

SENEGAL

The Senegalese government and Food and Agriculture Organization of the United Nations co-developed a [project](#) in Touba to reduce post-harvest loss and enhance the value of surplus food. This initiative focuses specifically on food prior to retail and consumption, aiming to strengthen the agrifood value chains with viable long-term solutions. Some concrete actions include improving cereal storage and introducing cold-chain expansion, solar drying preservation, biodigesters, and black soldier fly composting. This project is meant to be a pilot with results that will inform the 2026 national strategy (FAO ROA 2026).

UNITED ARAB EMIRATES

As part of its National Food Loss and Waste Initiative, the agency ne'ma has launched the United Arab Emirates' first [national baseline study](#) to measure the country's food loss and waste. It will involve 3,000 participants within the food value chain, including households, businesses, and public-sector entities, across 18 months. Results are set to be released in 2026 and will inform interventions nationally (*Waste & Recycling* 2025).



UNITED STATES

First approved in 2024, California Assembly Bill 660 **standardizes food expiration** labeling to minimize consumer confusion and reduce household food waste. Some of its **key provisions** include a ban on “sell by” labels and the standardization of quality dates such as “best if used or frozen by” and safety dates such as “use by” or “freeze by.” The law went into effect on July 1, 2026, requiring that all food items sold in California must now be labelled with either standardized date, helping consumers make informed decisions about their food prior to disposal.

Landfill diversion

AUSTRALIA

In the province of New South Wales, legislators passed **state-wide legislation** known as the FOGO Act in 2025 mandating that “food organics and garden organics” be diverted from landfills. As of **July 1, 2026**, all businesses and institutions that sell food must separate organic waste from general streams, diverting it to options such as composting, anaerobic digestion, and animal-feed reuse. Noncompliance could result in high penalty fees, and large supermarkets are required to also report their food donations by category. It currently applies to some of the biggest waste actors and will continue to be

deployed in waves to smaller actors until 2030 so that all institutions, households, and businesses contribute to halving Australia’s food waste (NSW EPA n.d.; WIWES n.d.).

SOUTH AFRICA

South Africa’s Western Cape Province, which contains Cape Town and about 7.5 million residents, has passed a **100 percent ban on organic waste being sent to landfill** that will go into effect in 2027. This ban aims to influence food waste reduction strategies across the supply chain. The diversion requirements are directly incorporated into waste management licenses, making it easier to track and sanction noncompliant businesses by revoking their right to operate. This hard deadline came after an initial stage of mandatory 50 percent reduction to landfill in 2022 (FoodForward SA 2026).

Food redistribution

BRAZIL

Passed in 2025, Law **No. 15,224/2025** expands food donations of surplus food. The law instituted the National Policy to Combat Food Loss and Waste, created the Food Donor Seal, changed tax rules, and recognized food donation as a potential instrument to reduce food surplus and waste (*Central do Varejo* 2026; PRB 2025).

PANAMA

Law 514 to prevent food waste went into effect on April 1, 2026. It is the first comprehensive national framework to incentivize donating food versus sending it to landfill, penalizing companies for discarding edible food and rewarding those that comply. One of its key provisions is the legal protection it provides to organizations that donate edible food, helping alleviate concerns around health risks and potential legal repercussions. It was passed in **October 2025** and received unanimous support from the National Assembly, demonstrating alignment at the national level on the benefits of reducing food waste through food donation (Impacto Positivo 2026).

SOUTH AFRICA

The South African Bureau of Standards delivered a draft document called **Sans 2088** to create a national standard for food donation and redistribution. While the standard would be nonlegally binding, this document would support a more consistent donation process and establish guidelines for

businesses that wish to reduce food loss and waste. Among the main clarifications of the Sans 2088 document are the definitions of “best before,” “use by,” and “sell by” labels. The document also includes a comprehensive framework outlining the responsibility of each actor along the donation chains, facilitating the process through clear assigned roles (Schaafsma 2026).

PRIVATE-SECTOR PROGRESS

As detailed in previous progress reports, the private sector as a whole is more advanced in food loss and waste reduction efforts than national governments, especially when it comes to measurement and action. Table 2 shows a sample, non-exhaustive list of companies that have publicly reported significant reductions in food loss and waste to date, compared with their base years.

TABLE 2. Company-level reductions in food loss and waste exceeding 30 percent

COMPANY	FOOD LOSS AND WASTE REDUCTION ACHIEVED (%)
Ajinomoto	62
Ingka Group (IKEA)	60
Google	56
Carrefour	51
Tiger Brands	50
Carnival Corporation	47
Cargill	46
Fresh Del Monte	42
Hilton Foods	42
Ahold Delhaize	39
Pick N Pay	31

Note: This list is not exhaustive. Percentages reflect a reduction in food lost or wasted compared with total food handled by the business, except for Google, which reflects a reduction on a per-employee basis.
Source: Champions 12.3 analysis.

A COLLECTIVE APPROACH TO FOOD LOSS AND WASTE

Food waste pacts and industry-facing initiatives devoted to action on food waste have become the dominant approach for the private sector in tackling food loss and waste. At the time of publication, **539** unique companies were participating in at least one food waste pact or industry-facing initiative globally, with several companies participating in multiple. Among those participating companies, more than **350** were actively measuring and reporting their food loss and waste data. A summary of progress in various initiatives can be found below.

- Companies within WRI's **10x20x30** initiative have continued to demonstrate progress toward reducing food loss and waste. Of the 248 10x20x30 companies, 75 percent have set a public food loss and waste base year to measure progress against, and 56 percent have measured and publicly reported multiple years of food loss and waste data. The average reduction in food loss and waste among 10x20x30 member companies is 16.7 percent.
- The **Australian Food Pact** reported a 13 percent reduction in food waste by its 37 signatories compared with a 2022 base year, resulting in 16,000 tons of prevented waste and saving companies approximately A\$57 million as a result. Signatories have also provided more than 190 million meals to food rescue charities.
- The Brazilian food waste pact, **Brasil Sem Desperdício**, launched in October 2025. The initiative was born from a collaboration between WWF Brasil and WRAP (Waste and Resources Action Programme) to join efforts with businesses, government, civil society organizations, and academia in the fight against food loss and waste. While recruiting signatories, the pact has also begun raising awareness and producing materials about the potential benefits of preventing and reducing food loss and waste.
- GRASP 2030, the Indonesian food waste pact, has 50 signatories and has published a series of case study videos throughout 2026 focused on the hospitality sector. Participating hotels have reduced food loss and waste within their operations between **20** and **38 percent**.
- Signatories to the Mexican **Pacto por la Comida** have donated more than two million kilos of food annually, and the pact has provided support to the hospitality sector to address waste as well. In one such example, at the Holiday Inn Resort Ixtapa, food waste averaged around 689 kilograms (kg) per day with more than 50 percent pre-consumption (WRAP 2025). Through a plan supported

by Pacto por la Comida and SIPRA, the hotel was able to reduce food waste by 22 percent and achieve a 9 percent reduction in cost per guest (WRAP 2025). Key measures included portion control, buffet restocking, staff training, and guest engagement.

- **Samen Tegen Voedselverspilling**, the Netherlands' food waste pact, reported new research showing that households within the country wasted an average of 25.5 kg of solid food per person annually, compared with 36 kg per person in 2025. This represents a 30 percent reduction and a savings of €100 per person each year.
- The **Kai Commitment** in New Zealand reported an 85 percent reduction in food waste sent to landfill versus signatories' baselines; 20.2 million meals were rescued by signatories in the first two years.
- The **South African Food Loss & Waste Initiative** has 84 core signatories, representing 44 percent of the formal value chain in the country.
- The **UK Food and Drink Pact** has reported a 22 percent per capita reduction in food waste across the population of the United Kingdom compared with a 2007 baseline, a 34 percent reduction among manufacturers, and a 26 percent reduction among retailers.
- The **U.S. Food Waste Pact** and **Pacific Coast Food Waste Commitment** report that grocery retail signatories have prevented more than 174,000 tons of food from going to waste, cutting unsold food rates by 30 percent. Additionally, over **76,000 tons** of surplus food have been donated by retail signatories to charitable organizations annually.
- Members of the **Consumer Goods Forum Food Waste Coalition** reported a 22 percent decline in food waste among signatories on average, and found that 24 percent of unsold food was redistributed for human consumption while an additional 55 percent was recycled for animal feed.
- Partners within the Global FoodBanking Network (GFN) provided the equivalent of two billion meals and reached more than 40.5 million people across 50 countries in 2025. Fruits and vegetables now represent nearly half of all food distributed by GFN partner food banks, and in 2025 GFN partners prevented 534 million kilograms of food from entering landfills. This avoided an estimated two million metric tons of carbon dioxide equivalent emissions.

Examples of innovation to reduce food loss and waste

CARGILL

Cargill has invested in CarVe, an **AI-powered computer vision system**, to reduce meat waste at its beef processing facilities. By positioning cameras above the processing line, the system analyzes butchering cuts and provides immediate feedback to maximize recoverable meat from each cut. CarVe is currently deployed at three large-scale primary beef sites and has improved workers' **yield efficiency** by 3 to 5 percent per cut. After investing around **\$24 million** in developing and deploying the technology in 2025, Cargill reported saving millions of dollars and thousands of pounds of beef, supporting the company's financial growth and waste reduction plans, as well as overall food security.

CARNIVAL CORPORATION

Carnival Corporation, which has cut per-person food waste by 47 percent since 2019, expanded its surplus meal donation program into Latin America for the first time in 2026, redirecting 210 portions of prepared, unserved meals from Carnival Jubilee to communities in Roatán, Honduras. Since 2017, the program has reached 18 ports and provided more than 320,000 meal portions.

CHINA AGRICULTURAL UNIVERSITY

China Agricultural University **cut food waste by 48.5 percent** in its canteens in just two years through a series of interventions addressing both behavior and infrastructure. It added a "clean plate check-in" program that lets students log and share their empty plates, building social accountability into the routine, and some initiatives reward diners who finish their meals. CAU also introduced AI-enabled digital canteen infrastructure. Using image recognition, real-time data capture, and large-scale consumption analytics, these systems have changed how students engage with food at the point of service. Diners can see nutritional information and real-time pricing for every item on their tray, helping them make more deliberate choices about portions and selections before they sit down.

INGKKA GROUP

The **Food Waste Decelerator** was initiated by Ingka Group, building on its experience as one of the first major companies to achieve SDG Target 12.3 by halving food waste from production. It was built on Ubuntu's technology platform and combines curated content, case studies, and quality assurance from WRAP with AI-powered search and practical tools designed for hospitality operators.

NESTLÉ

In 2025, Nestlé conducted a successful pilot project with Zest's AI technology in one of its processing factories, delivering an 87 percent reduction in edible food waste over a two-week period. The company has further expanded its work with Zest through a £2 million grant from Innovate UK, this time focusing on the food donation process. In 2026, the Nestlé-Zest AI-led food waste project redistributed 201.9 tons of food surplus and redirected 4.8 tons of edible food surplus from animal feed to human consumption. During the project, Zest further identified siloed data points in Nestlé's manufacturing line with food waste hot spots, providing promising insights for action and potential for expansion across all of Nestlé's operations.

TESCO

Tesco and food waste partner RenEco have launched a new animal feed production facility in Chelveston, Northamptonshire, that processes surplus bakery and produce collected from every UK Tesco store. The facility can handle up to 1,000 tonnes of product per week, is powered by 100 percent renewable energy, and is built to accept packaged food directly from supermarket cages—a capability not common at similar sites. Feed produced at the facility is ultimately intended to supply farmers within Tesco's own supply chain, closing the loop on food that cannot be redirected to colleagues or charity partners.

TETRA PAK

In typical soybean processing for products such as soy milk and tofu, an insoluble portion of the pureed soybeans known as *okara* is discarded. While it is sometimes repurposed for livestock feed or used as fertilizer, it is only rarely used for food consumed by humans. However, a new processing method developed by Tetra Pak that uses the whole soybean results in a soy product composed of 1.2 percent fiber rather than the standard 0.26 percent in traditionally produced soy product. It also produces up to 70 percent more beverage from the same volume of beans, thus resulting in more food being produced from the same field of soybeans. This process therefore prevents land conversion, prevents waste, and produces a more nutritious product via a change in processing.

TIGER BRANDS

Tiger Brands, South Africa's largest food company, achieved a 50 percent reduction in operational food waste in just five years. It deployed a "3P" approach to accomplish this, focusing on the following:

- People development: training employees and empowering on-site engineers to solve issues that lead to waste
- Processes and systems: scheduling regular checks and interventions to ensure that food waste prevention is the norm within facilities
- Plant improvement: implanting new technology or tweaking current technologies to ensure they are operating at peak efficiency

As a result of these efforts, Tiger has seen a positive return on investment for its food waste reduction efforts, as well as a decrease in waste generated and an improvement in employee morale, as staff feel empowered by the process.

WESTFALIA FRUIT

Westfalia Fruit partnered with Granot Fresh, its avocado supplier, and AI company Neolithics to implement a **pilot project** to reduce food waste and improve quality assessment prior to retail. Using **spectral imaging** and logistics data, including temperature and humidity, Neolithics AI tracked an avocado shipment throughout its post-harvest supply chain and assessed quality prior to manual inspection at every stage.

On average, the technology saved around 20 minutes per inspection and lowered greenhouse gas emissions by 17 percent by minimizing product losses. Through the AI non-destructive image-based analysis, Granot Fresh eliminated 100 percent of its food shrinkage—food lost between when a company purchases it and it is sold to a consumer—while Westfalia Fruit reduced food shrinkage by 67 percent.

IN CLOSING

Collectively, the world needs to determine how it will ramp up efforts to prevent and reduce food waste as we approach 2030. Since the release of the SDGs in 2015, the importance of food loss and waste has risen massively on the global agenda. Numerous companies and countries have individually met the goal, setting the example for how progress can be achieved. As the SDG deadline approaches, the world must start looking at what comes next in the fight to reduce food loss and waste and look at how to scale up the solutions that are currently succeeding in isolated locations. We may not collectively achieve a 50 percent reduction by 2030, but SDG 12.3 has set us on the right path. We must all continue to accelerate efforts to reduce food loss and waste across both the planet and the entire food supply chain.

Countries need to continue to commit to food loss and waste reduction in new NDCs, National Adaptation Plans, and related strategies on food systems and resilience. This commitment should be translated into meaningful policy measures. As seen in this report, an increasing number of countries are incorporating policies relating to food loss and waste reduction into their larger planning processes. This shows the growing recognition that tackling food loss and waste is not an issue to be accomplished for its own sake, but one that enables broader economic, social, and environmental goals to be met. More governments need to follow suit.

Companies should continue to collaborate to address food loss and waste across the supply chain and across the globe, and investors should fund these efforts. Innovative technologies, investment in infrastructure, and initiatives such as food waste pacts and public-private partnerships show the strength of a collaborative approach for food companies. The **global philanthropy road map for food loss and waste** developed at the 28th Conference of the Parties to the United Nations Framework Convention on Climate Change identifies multiple investment-ready projects that the philanthropic community can already support. With proper funding, collaborative efforts can provide common resources, toolkits, and data that allow greater action than when companies act alone.

Companies should explore the possibilities of using AI technology while remaining aware of its potential drawbacks. Numerous companies are embracing AI technology to reduce food loss and waste, and this technology has the potential to boost reduction efforts through quick and efficient processes that identify potential sources of waste and provide data and insights to users. However, AI technology also raises concerns relating to resource usage, human trust, and job security, among other topics. While exploring the potential of AI, companies must remain cognizant of unintended negative consequences and plan to mitigate them accordingly.

Preventing wasted food must be a priority until we have shifted globally to a system that values the food we produce, ensures that people are fed, and preserves the planet for generations to come. Regardless of what happens in the remaining years leading up to 2030, there is plenty more for all of us to do.

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Photo credits: p. 1, Mike Haller; p. 6, Central Texas Food Bank; p.11, Georges Lissillour.

ACKNOWLEDGMENTS

The author thanks the members of Champions 12.3 and its associates for reviewing and providing helpful input on draft versions of this publication. The author thanks Sarah DeLucia for copyediting, Romain Warnault and Claire Wangui for publication layout and design.

This publication represents the views of the author alone.

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