

CHAMPIONS 12.3

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QUOTES FROM CHAMPIONS 12.3

Vytenis Andriukaitis (European Commissioner for Health and Food Safety)

"I welcome the opportunity to help build this innovative global partnership to fight food waste. The EU is committed to meeting the Sustainable Development Goal 12.3 by reducing food waste by 50 percent by 2030 – I look forward to sharing our experience and taking away valuable learning from Coalition partners. As EU Commissioner in charge of food waste I will make sure that the Commission gives its concrete contribution to this crucial endeavour."

Peter Bakker (President and CEO, World Business Council for Sustainable Development)

"Today, over 30 percent of global food production is lost or goes to waste. From a humanitarian point of view this is unacceptable as the number of undernourished people in the world approaches 800 million. From a business and economic point of view this is an enormous opportunity to improve the effectiveness of our global food supply chains. By 2030, WBCSD's Climate Smart Agriculture working group including the world's leading agri-business companies, plans to increase global food security by making 50 percent more food available while reducing agricultural emissions and minimizing food loss from field to shelf. I call on all companies to join this effort and make food waste and hunger history."

Paul Bulcke (Chairman and Member of the Board of Directors, Nestlé)

"We are proud to be part of Champions 12.3. I am convinced that by working together, we can develop effective solutions to reduce food loss and waste, to help the world meet Sustainable Development Goal Target 12.3. Nestlé will play its part. Bold action is what matters, and we are already committed to sending zero waste for disposal from our sites by 2020. Such actions benefit society by supporting rural development, water conservation and food security, and help us ensure that our sourcing is more sustainable."

Wiebe Draijer (Chairman of the Managing Board, Rabobank)

"As a leading food and agri financier worldwide, Rabobank counts many food producers among our customers. We are committed as a bank to contributing to an improvement of the global food supply by providing these customers access to financing, expertise and networks. We call it: Banking for Food. The objective of this programme is to increase food production and improve food distribution to the benefit of people's health and the environment. One of our priorities is reducing food waste, because it enables our customers to improve their returns while a more efficient use of raw materials has a positive impact on the environment and the stability of the food supply. Therefore, we happily participate in the global Champions initiative to join forces and raise awareness for the mutually benefitting aspects of food waste reduction."

Dr. Louise Fresco (President of the Executive Board, Wageningen University & Research Centre)

"No time to waste, zero food losses and waste! We must fine-tune the entire food chain through innovative research and by stimulating collaboration between science, government and businesses."

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Dr. Shenggen Fan (Director General, International Food Policy Research Institute)

"I grew up on a farm and know what it's like to be hungry and undernourished. Given the evidence and country-level successes in the past, I know we can end hunger and undernutrition by 2025. Reducing food loss and waste is a critical step toward this and we have partnered with the Food and Agriculture Organization to launch a technical platform, enhancing the measurement of food loss and waste and sharing knowledge to tackle this global challenge. I am honored to be a 12.3 Champion and look forward to working with partners to achieve this goal."

Dr. Liz Goodwin (Senior Fellow and Director, Food Loss and Waste, World Resources Institute)

"I was CEO of WRAP from 2007 to 2016, during which time we helped people reduce the amount of food wasted in UK homes by 21 percent over a five-year period through pioneering sector commitments, such as the Courtauld Commitment, and the behaviour change campaign Love Food Hate Waste.

Globally today, one in three items of food goes to waste. This loss and waste accounts for 8 percent of greenhouse gas emissions and is a huge waste of water and land. In a world of dwindling resources and increasing population, this is unsustainable and future generations will face enormous challenges in feeding the world.

Food loss and waste is also a significant waste of money and companies, governments and householders can all save money and benefit from reducing the amount wasted each year.

It is vital that concerted and sustained action is taken and that is why I was delighted to join WRI to help drive forward the work of Champions 12.3 – so we can build work internationally and achieve global reductions benefitting people, the economy and the environment."

Dr. Hans Hoogeveen (Ambassador and Permanent Representative of the Netherlands to the UN Organizations for Food and Agriculture)

"Worldwide, food loss and waste impedes food security and fuels climate change. For advancing the agreed 2030 Agenda for Sustainable Development this issue must be tackled today. Food that is ultimately lost or wasted consumes about a quarter of all water used by agriculture, requires cropland area the size of China and is responsible for an estimated 8 percent of global greenhouse gas emissions. Through their leadership the Champions 12.3 will be able to connect these challenges, by forming smart alliances, bringing together leaders from private sector, local communities, farming, science and government."

Yolanda Kakabadse (Member of the Board of Directors, WWF US)

"The way we produce and consume food has an enormous environmental impact that is felt around the world. It is critical that we halve food waste along value and supply chains while at the same time working to increase food security -- and the SDG target will help achieve this. WWF is working to help reach the SDG target by supporting governments, corporations, civil society, institutions and local communities partner together to achieve farming practices that improve land and soil quality, and maintain ecosystems so that increased agricultural productivity does not come at the expense of the environment. I am becoming a champion for SDG target 12.3 because it will help us tackle malnutrition,

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support sustainability, improve global health and contribute to secure food to all while stopping food waste and loss. This is the type of target the environment needs and society demands."

Sam Kass (Former White House Chef; Founder, TROVE; Venture Partner, Acre Venture Partners)

"Food and agriculture is the second largest contributor to greenhouse gas emissions, second only to energy. Unconscionably, 27 percent of the land under cultivation globally produces food that is wasted, most often ending up in landfills which produces methane further exacerbating the problem. Our ability to properly nourish ourselves is on the front line of climate change, and producing food to feed a growing population is going to become increasingly difficult. A core strategy to reduce emissions is to ensure food that is not left in our fields, lost in our distribution system, or rotting in our fridges. We simply can no longer afford to waste a significant portion of the food we produce. It will take significant investment from governments, nonprofits and the private sector if we are going to move the needle. I am joining Champions 12.3 because I am confident we can make dramatic progress on this issue in a short time, but only if we invest our energy, resources and creativity. I remain deeply optimistic."

Michel Landel (Chief Executive Officer and Chairman of the Executive Committee, Sodexo Group)

"Minimizing food waste is an integral part of creating an effective sustainable consumption system for the future. Worldwide, more than 30 percent of produced food is never consumed, while more than 800 million people still suffer from hunger and malnutrition. Recently Sodexo co-founded the International Food Waste Coalition with major actors including Ardo, McCain, PepsiCo, SCA, Unilever Food Solutions, and the WWF, to act to reverse this trend. Our common challenge is to minimize waste throughout the value chain, 'from the field to the fork,' an urgent mission given the high economic, social, and environmental cost of waste, and one which resonates strongly with Sodexo's commitment to improve quality of life in the communities we serve."

Esben Lunde Larsen (Former Minister of Environment and Food, Denmark)

"I'm proud to be part of the Champions initiative's effort to raise awareness on sustainable development goal 12.3 and the reduction of global food loss and food waste in 2030. Food loss and waste is a huge challenge for global food security, human livelihoods and the conservation of the environment that calls for global responses and individual action. And Denmark is ready to take its share and to engage in a new solution based global partnership. One of the initiatives we have launched in Denmark is a national partnership for reduction of avoidable food waste, which will foster voluntary and binding collaboration between all links in the food chain and relevant authorities and organizations, as solutions and barriers should be addressed across all stakeholders."

Dave Lewis (Group Chief Executive, Tesco and Chair, Champions 12.3)

"Reducing food loss and waste is a significant global challenge and it's very important that business plays its part. At Tesco, we're committed to tackling food waste not only in our own operations but also through strong and effective partnerships with our suppliers and by helping our customers reduce waste and save money. This is an opportunity for businesses to work together and make a real difference to Target 12.3."

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Gina McCarthy (Director, Harvard Center for Health and the Global Environment; Former Administrator, U.S. Environmental Protection Agency)

“Reducing food waste is a win for vulnerable communities, for our shared environment, and for people and businesses looking to save money. In the U.S., the EPA and partners have set an ambitious goal of cutting food waste in half by 2030. I am proud to join international colleagues who are also seizing this opportunity, and look forward to working together on plans to meet our respective goals.”

Rafael Pacchiano (Secretary of Environment and Natural Resources, Mexico)

“If food waste were a country, it would be the third-largest polluter in the world, releasing 3.3 gigatonnes of CO₂e to the environment. Mexico joins this initiative to raise awareness on this link between food waste and climate change. When more than 800 million people face food insecurity, while over a third of the food produced is wasted, something has to be done. A change in our behavior as consumers is essential.”

Paul Polman (Chief Executive Officer, Unilever)

“It cannot be right that almost a billion people suffer food insecurity while we waste a third of the food produced. The Champions 12.3 coalition will drive collective action on food loss, waste and associated greenhouse gas emissions to meet the ambition set out in the SDGs and Paris Agreement in 2015.”

Dr. Lindiwe Majele Sibanda (Vice President for Country Support, Policy, and Delivery, the Alliance for a Green Revolution in Africa; Former Chief Executive Officer and Head of Mission of FANRPAN)

“Poverty, hunger, and malnutrition are amplified by policies that are not implementable. Working with FANRPAN, I commit to ensure increased understanding, uptake, and implementation of evidence-based policy that is impactful, coherent, inclusive, reduces waste and enhances resilience to climate change, promotes nutrition-sensitive agriculture, and improves prosperity, food and nutrition safety.”

Feike Sijbesma (Chief Executive Officer and Chairman of the Managing Board, Royal DSM)

“DSM sees minimizing food loss and waste as a part of its circular economy approach, where we focus on reducing resource use and unlocking value from waste streams. As such we innovate along the value chains with products like Pack-Age® for the cheese industry. Pack-Age® prevents mold formation and since no dry strong rind is formed, the whole cheese can be used for further processing such as slicing and grating. If all the Gouda and Parmesan cheese producers were to use Pack-Age® in the production process, we could prevent the waste of around 200,000 tons of cheese per year.”

Achim Steiner (Administrator, United Nations Development Programme)

“We waste about one-third of food produced every year. That’s why I welcome this proactive, collaborative approach by the Champions of SDG 12.3 to halving food waste by 2030. UNEP’s Think Eat Save initiative, in partnership with FAO, raises awareness and promotes practices and policies to reduce food loss and waste. But for this target to be met comprehensively, we require important baseline data on our production and consumption patterns today. I encourage all Champions to contribute to measuring food waste in their organizations and countries in order to help achieve an SDG target crucial to both food security and fighting hunger, as well as climate change.”

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Dr. Andrew Steer (President and Chief Executive Officer, World Resources Institute)

“Cutting food loss and waste is a no-brainer. Food loss and waste hurts people, costs money and harms the planet. If food loss and waste were a country, it would be the third largest greenhouse gas emitter in the world. Thankfully, we are embarking on a journey where business, government and other leaders can use their voices to make a tangible difference to reach Target 12.3. These Champions have the power to convert momentum into a global movement.”

Tristram Stuart (Founder, Feedback)

"I first proposed a 50 percent reduction target for food waste in my book in 2009. It is immensely satisfying that the global outcry against food waste, echoing throughout the supply chain, from farmers down to citizens, has now been amplified and crystallised by the United Nations in the framework of the Sustainable Development Goals. It is ambitious; it will be challenging but achievable; above all else, if we strive to work together, we can make the solutions to this colossal problem delicious and nutritious, helping to feed the world and save the planet in the one swoop."

Rhea Suh (President, Natural Resources Defense Council)

“All the sustainable agriculture in the world won’t do us much good if the food never gets eaten. Wasted food means wasted water, energy, land and money. And it’s a moral tragedy to have food wasted alongside the hunger that still exists throughout the world today. In the U.S. alone, we throw out 40 percent of our food supply. We can and must do better.”

Sunny Verghese (Co-Founder, Group Managing Director & Chief Executive Officer, Olam International)

“Nowhere is the interconnectedness of food waste, food security and poverty more acute than in developing countries where more than 40 percent of food is lost during harvest, drying, and pre-consumption storage and transport. Working with 4 million smallholders, Olam invests in farmer training and infrastructure such as solar dryers, warehousing and roads, helping farmers to get the full value for their crops. Investment in processing units close to growing regions is also critical, not just for reducing food losses but for job creation and poverty alleviation. The ripple effect of tackling SDG 12.3 is obvious and we encourage more businesses to become Champions.”

QUOTES FROM ALUMNI (AS OF APRIL 2018)

John Bryant (Former Chairman of the Board and Chief Executive Officer, Kellogg Company)

“Kellogg has reduced waste sent to landfill by more than 60 percent since 2005, including food waste, and remains committed to ensuring edible food waste is donated to feed people in need, when appropriate. Hunger relief is our signature cause, and since the 2013 launch of our Breakfasts for Better Days program, we’ve provided more than 1.4 billion servings of cereal and snacks to those in need, and are committed to doing more in the months and years to come. We also will continue our partnerships to develop sustainable agriculture programs with smallholder farmers helping prevent post-harvest loss in major ingredients relevant to Kellogg.”

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Dr. Kanayo F. Nwanze (Former President, International Fund for Agricultural Development)

"To ensure food security for every child, woman and man, we must intensify food production while at the same time address the problems of distribution, and end shocking levels of food spoilage and loss. To do this we must give smallholder farmers the tools they need such as safe storage facilities so they are not forced to watch their harvested crops be eaten by pests or spoil in un-insulated sheds. In addition, they need roads that can withstand more frequent and extreme weather as well as electricity, clean water, links to markets and information. At IFAD we believe that if smallholder farmers are given the right tools, not only will they feed themselves and their communities, they can significantly contribute to global food security."

Raymond Offenheiser (Former President, Oxfam America)

"With almost a billion chronically hungry in the world, the idea that 30 percent of food produced annually is wasted is morally unacceptable and yet practically addressable. To capture this 30 percent will require both changes in attitudes and behavior as well as investment in technical solutions. Success would contribute meaningfully toward not only alleviating global hunger but also in reducing the production of greenhouse gas emissions that drive climate change."

Juan Lucas Restrepo (Former Chair, Global Forum on Agricultural Research)

"Now that food loss and waste has become more of a priority on the political agenda, we have the opportunity to make a real contribution in feeding the planet's growing population. Partnerships between the public, private, and producer sectors hold much promise in this regard, as collaborative actions will be required across sectors and value chains.

GFAR was honored to join the panel of the Group of Champions in June 2015, alongside Rwanda's Minister of Agriculture and Animal Resources, the Presidents of the World Business Council for Sustainable Development and the Pan African Farmers Organization, and the CGIAR/CCAFS. Together we have identified opportunities for action that I have no doubt that the Group will commit to. These include the need for transformational change across supply chains and food systems, so that food is valued and distributed differently, addressing the root causes of food loss and waste. Women must also be engaged in the framing of food waste problems and in developing solutions, and must be empowered to participate equally in value chains. Immediate action is also needed to better define the metrics of food loss and waste.

I see a crucial role for the Group of Champions in triggering international partnerships that will ensure that reducing food loss and waste becomes an imperative, together with smarter farming practices."

Dr. Judith Rodin (Former President, The Rockefeller Foundation)

"Food loss and waste happens all along the global pathway to the plate—from how smallholder farmers harvest and get crops to market, to corporate losses across supply chains, all the way to consumer waste. To succeed in cutting food waste in half, we must take a systemic approach. Through YieldWise, our seven-year, \$130 million initiative, we will build a more resilient food system by demonstrating how the entire supply chain can collaborate to achieve the goals set by Champions 12.3. Together, we will ensure that humanity has enough food to thrive, all while respecting the limits of our planet's ability to provide."

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H.E. Rhoda Peace Tumusiime (Former Commissioner for Rural Economy and Agriculture, The African Union)

“African countries have committed to halve post-harvest losses by 2025 through the Malabo Declaration. Actions and investments must follow. Food wastage is a lost opportunity to contribute to the Ending of Hunger target in Africa. We must reduce unacceptable levels of food wastage by investing more in smallholder friendly and gender sensitive post-harvest technologies in order to increase food supply and reduce food insecurity in Africa.”

Tom Vilsack (President of the U.S. Dairy Export Council; Former Secretary, U.S. Department of Agriculture)

“The United States enjoys the most productive and abundant food supply on earth, but too much of this food goes to waste. An average family of four leaves more than two million calories, worth nearly \$1,500, uneaten each year. That’s why we set the United States’ first national goal to reduce food waste by 50 percent by 2030 and are proud to join Champions 12.3 to inspire action globally. Reducing food waste on a global level is key to getting wholesome food to people who need it, protecting our natural resources, cutting environmental pollution and promoting innovative approaches for reducing food loss and waste.”