

AOTEAROA'S FOOD WASTE REDUCTION ECOSYSTEM

By working together across the supply chain we can collaborate to waste less and feed more, alleviating resource pressures on climate, land, water and unlocking nutrients and value for farmers, organisations and households. The purpose of this map is to demonstrate the current ecosystem of solutions and enablers for food waste reduction across the food supply chain. It's aim is to highlight gaps, connections and potential partnerships to achieve our vision and goal.

75+

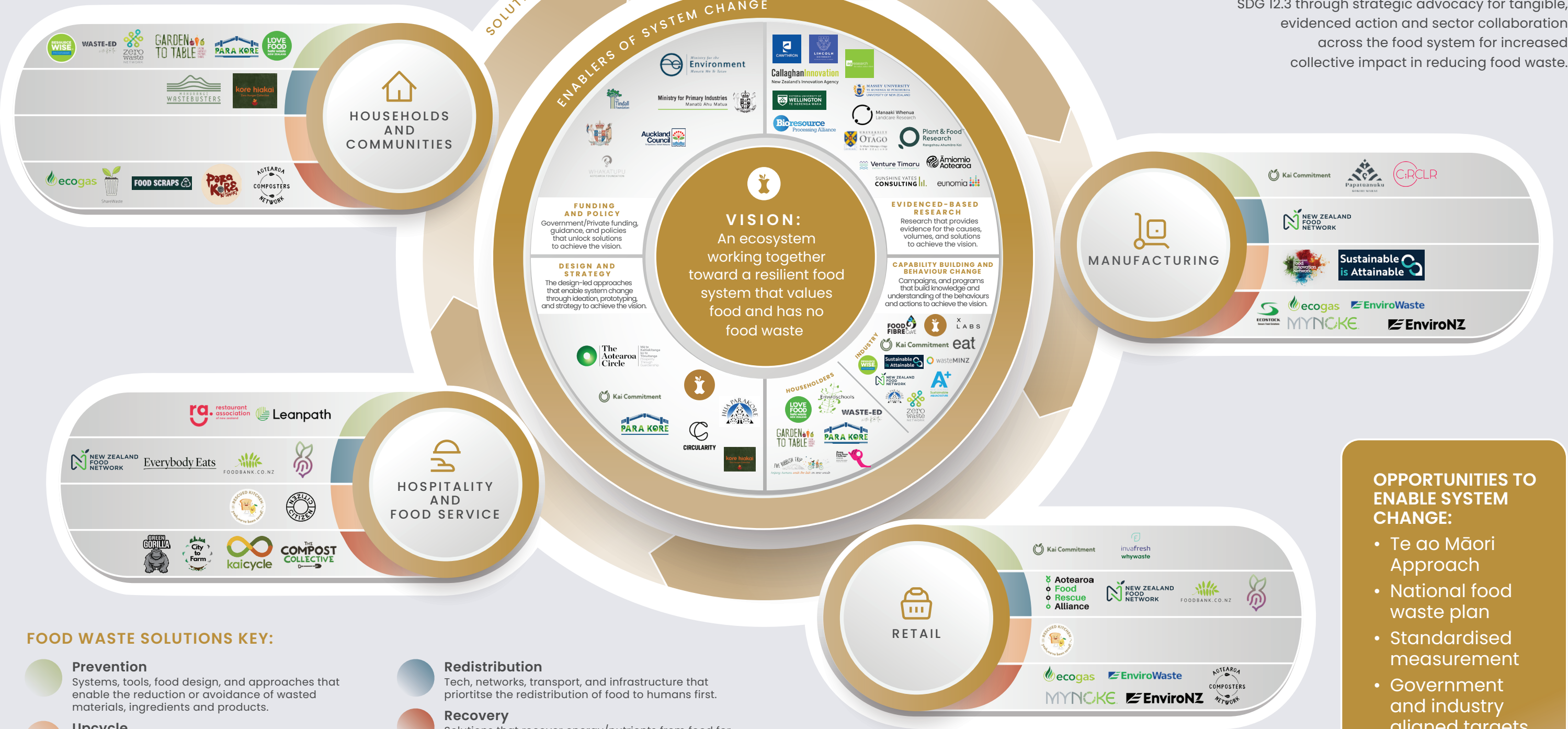
Organisations enacting change

303

Food rescue and redistribution organisations*

400+

Community gardens and composts points*



NZ FOOD WASTE CHAMPIONS 12.3

New Zealand Food Waste Champions 12.3 is a national and independent charitable trust that holds a whole-of-system lens on food loss and waste. Our vision is He taonga te kai – An Aotearoa, New Zealand where food is valued not wasted. We are progressing Aotearoa, New Zealand toward halving food waste by 2030 in alignment with SDG 12.3 through strategic advocacy for tangible, evidenced action and sector collaboration across the food system for increased collective impact in reducing food waste.

FOOD WASTE SOLUTIONS KEY:

- Prevention

Systems, tools, food design, and approaches that enable the reduction or avoidance of wasted materials, ingredients and products.
- Upcycle

Solutions that convert food into new, additional value opportunity such as revalorisation and secondary markets.
- Redistribution

Tech, networks, transport, and infrastructure that prioritise the redistribution of food to humans first.
- Recovery

Solutions that recover energy/nutrients from food for use beyond human consumption. Eg: fertiliser, compost, animal feed, anaerobic digestion NOT landfills.

OPPORTUNITIES TO ENABLE SYSTEM CHANGE:

- Te ao Māori Approach
- National food waste plan
- Standardised measurement
- Government and industry aligned targets