Why do we need to take action to reduce food loss and waste?

Globally...

of the world's food is squandered



Equivalent to

billion tons of wasted food

This means 30 -40% of edible foods end up in landfills instead of on the plates around the world.

Approx. costing

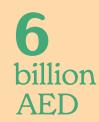
trillion **USD**



70% of all global food waste is made up of uneaten food that is perfectly edible.

In the UAE...

The UAE is currently one of the world's largest per capita generator of food loss and waste



are wasted annually on food waste in the UAE

Nema's objective



is to engage all stakeholders across the food value chain to take actions to reduce food loss and waste through a coordinated and structured approach.

UAE joins forces to tackle food loss and Waste

In a joint effort we aim to influence the community to change to more positive behaviors that allow us to prevent or reduce food waste; to sustain our resources and achieve UAE's target of reducing food waste by 50% by 2030 to meet its food security strategy goals and UN sustainable development goals.

Our target is to reduce food waste by

We need to reduce food loss and food waste across the food value chain



Harvesting







Retail





Hospitality

Household

Food loss happens from production to retail due to poor harvest, transportation or storage

Manufacturing Distribution

Food waste is food thrown away before or after it spoils by consumer

Aligning for collaboration:

Our taskforce will act in 5 working streams



Developing a national baseline to measure food loss & waste to better quantify the problem and identify hotspots that need to be solved





Increasing **public** awareness, educating & enabling the community to make better decisions about their consumption

Uncovering the root causes behind current behaviors & introducing nudges to build new behavioral norms around responsible consumption



Joining forces with Stakeholders to lead led initiatives that develop innovative and technological solutions to reduce food waste



Shaping policy

landscape to better tackle food loss & waste to create an enabling environment and promote responsible consumption

to reducing food loss and waste:

Approaches

Wasting less food means ensuring enough food is available for growing populations and achieving sustainable development goals

Most preferred preferred

Preventing food waste Donating surplus food Compositing into fertilizer or animal feed Reprocess to pharmaceutical, nutrition & cosmetics products Convert to Energy Dispose

Food is a blessing we must preserve, but also an act of kindness, over and above that which is considered due.



Would you like to contribute to change?

Join the movement



ne'ma dazi

it is a platform that will bring us together to establish a unified movement towards change to reduce food loss and waste







Ne'ma is the UAE Strategic National Food Loss and Waste Initiative designed to translate H.H. Sheikh Mohamed bin Zayed Al Nahyan's vision of becoming more mindful of our resources and not wasting food ... but instead, preserving and sustaining resources for the next generation.