



Bringing together organizations to advance waste prevention and the circular economy in Canada.

FOOD LOSS AND WASTE IN CANADA

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The Canadian Context

- FLW a \$100 billion annual cost and approximately 4% of Canada's GHGs
- Vast country, large rural areas, few urban centres
- An economy of SMEs, <10 large companies dominate retail and processing markets.
- Federal policy and innovation support for food and agriculture
- Local government policy and regulation controls waste
- Parochial action can dominate

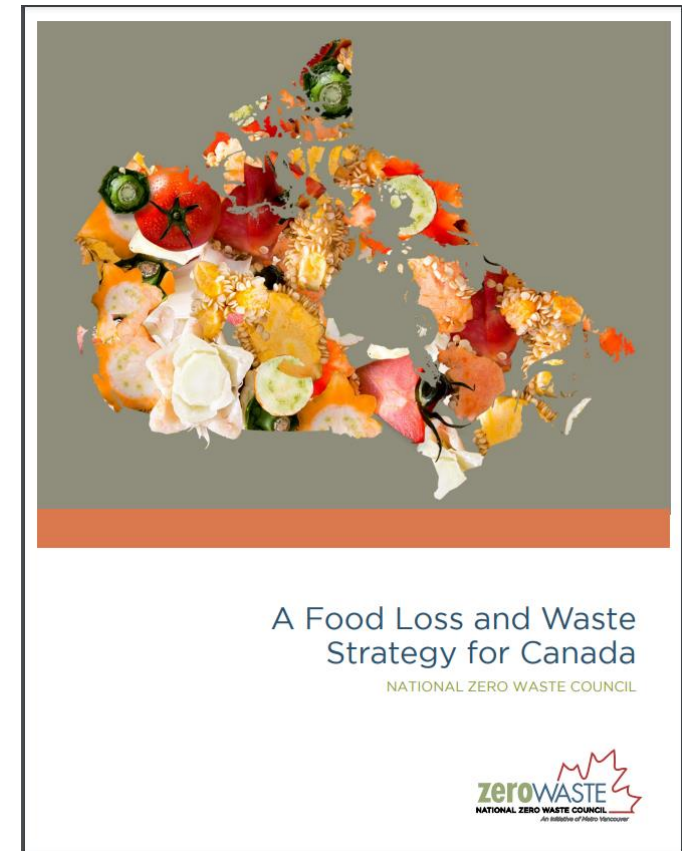




National Strategy

Priority Recommendations:

- Measure and monitor
- Change date labelling
- Innovate in processing
- Recover surplus food through gleaning and charitable networks
- Eliminate food donation obstacles





Research, Education, Engagement



Less Food Loss and Waste, Less Packaging Waste

RESEARCH REPORT

MARCH 2020



Food Donation and Civil Liability in Canada

Companion to the Guidelines to Minimize Wasted Food
and Facilitate Food Donations



FACT SHEET #3

zerowASTE
NATIONAL ZERO WASTE COUNCIL

UNDERSTANDING DATE STAMPS & LABELS

DATE STAMPS DEMYSTIFIED

Requirements for food labelling are set by the Canadian Food Inspection Agency.

Best Before... Expiry... Packaged On... Use By... Sell By... Widespread misconceptions about date labels lead to waste. The NZWC is advocating for clearer date labels in 2018.

Date labels must be bilingual and presented as year/month/day. The year is optional unless needed for clarity. Months are represented by two-letter abbreviations (MR=March; MA=May).

THE TRUTH ABOUT DURABLE LIFE/BEST BEFORE DATES (BBD)

BBDs are based on estimates of optimal freshness, taste, nutrition, or other qualities identified by the manufacturer.	BBDs are not a guarantee of food safety, even before the date.
	BBDs in the past <i>do not</i> mean that a food is unsafe.
	BBDs do not apply once packages have been opened.
	BBDs are <i>not required</i> on shelf stable foods.

EXPIRY DATES – NOT THE SAME AS BEST BEFORE DATES

Expiry dates are required <i>only</i> on foods with strict nutritional or compositional specifications (nutritional supplements, infant formula, and meal replacements or other specific dietary products).	Foods <i>must not</i> be donated or sold after the expiry date.
	Expiry dates indicate the time within which a product is expected to meet specifications

FOODS AT OR PAST THE BBD...

- are often safe and of high quality (especially shelf-stable foods)
- can be sold – though often at a discount – providing an opportunity for people to access affordable food
- may be donatable – ask organizations about their policies
- can be frozen to maintain freshness and extend shelf life – prevents waste and gives organizations more flexibility to use them
- may sometimes be re-worked, re-processed, or incorporated into recipes to extend shelf life – consider doing in-house before donating
- should always be assessed for spoilage and quality.

Organizations may or may not accept donations past the BBD. Even if food is safe, some see offering post-dated foods as an affront to dignity.

Food Rescue, Food Banks Canada (p.45), and others have guidelines for using foods past the BBD.

THIS FACT SHEET IS A COMPANION TO THE NATIONAL ZERO WASTE COUNCIL, GUIDELINES TO MINIMIZE WASTED FOOD AND FACILITATE FOOD DONATIONS AND FOOD DONATION AND CIVIL LIABILITY IN CANADA. PAGE REFERENCES REFER TO THE GUIDELINES AND 'CL' REFERS TO THE CIVIL LIABILITY COMPANION DOCUMENT WHERE READERS CAN FIND MORE INFORMATION.

Delivering on Recommendations

A Food Policy for Canada

- Measuring
- Monitoring
- Carbon market
- Best before dates



Delivering on Recommendations:

Food Waste Reduction Challenge: Business Models

- *The Station Food Hub*
- *Loop Mission*
- *Still Good*





63% OF HOUSEHOLD FOOD WASTE
IS AVOIDABLE

Canadians are **wasting
more food** than they realize.

Campaign in Market



COMMUNITY ACTIVATION





Campaign Moments

3.1 million

Number of Canadians reached through our **Plan it. Use it. Eat it.** radio and TV appearances.

2.99 million

Total digital impressions made through our **We're Here to Help** campaign.

2.65 million

Number of connections made through our **Five Ways With** micro-influencer campaign.

3.0 million

Number of people reached through our **Rediscover the Value of Food** paid advertising campaign.

Emerging New Directions Circular Food Systems



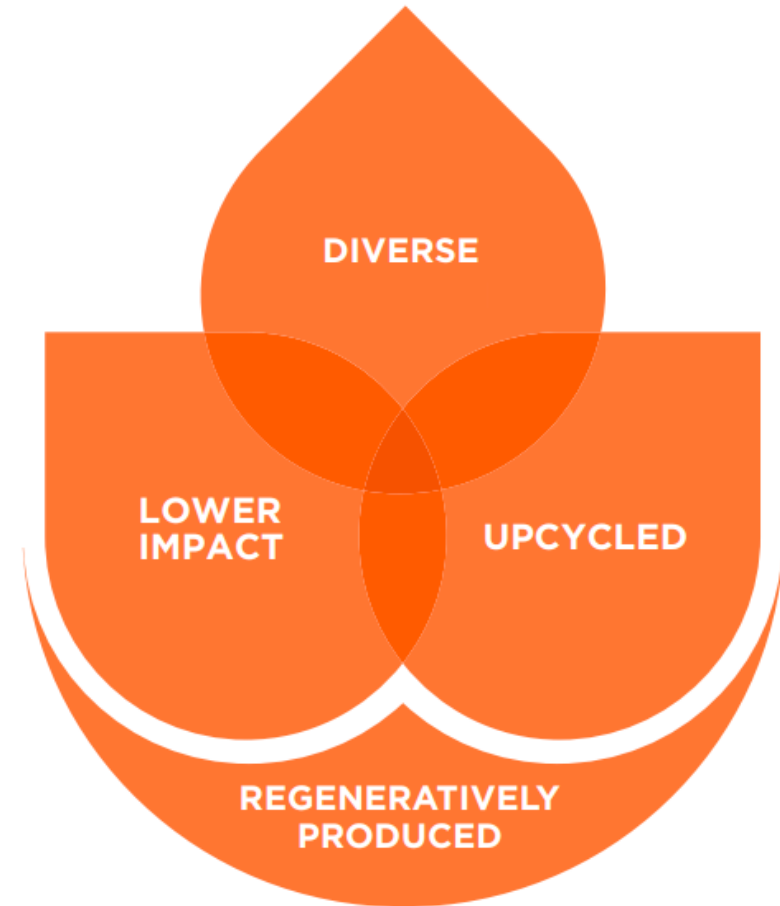
Emerging New Directions Circular Food Systems

- Scaling Circular Food Systems in Canada
- Collaborators:
 - Circular Economy Leadership Canada (CELC)
 - Save-On-Foods
 - Our Food Future
 - Vancouver Economic Commission (VEC)
- Webinars:
 - Behavior Change Solutions
 - Place-based Food Hubs



Why Place-Based Circular Food Hubs?

- Reduce food loss and waste
- Promote good human health
- Protect local ecosystems,
- Increase market opportunities
- Contribute to climate action
- Localize supply chain
- Co-location of food supply chain activities



Food Loss and Waste – Circular Food Hubs



- Deep collaboration
 - Halifax, Guelph, Vancouver, Metro Vancouver, Halifax Food Policy Alliance, ECCCC, Divert Nova Scotia, Halifax Partnership,
- Virtual workshops
- Canadian peer network
- Food waste flow analysis, GHG assessment, strategic interventions by Dillon and Dalhousie
- Pilot and test phase



Food Loss and Waste – Circular Food Hubs



Supporting Circular Food Systems
in Nova Scotia
May 2023



From Vision to Action:
Circular Solutions in Nova Scotia
July 2023



Halifax Partnership | Circular Food Solution Challenge

Recommendations for Cities and Regions



- Go circular where you can
- Collaborate across sectors, throughout supply chains, and go deep 'in place'
- Never undertake a siloed policy or practice
- Cities hold power but ideally work in concert with other levels of gov't
- Data is critical but in concert with action on reduction



Thank you

