FOOD WASTE ISSUE IN LITHUANIA

ABOUT PROJECT

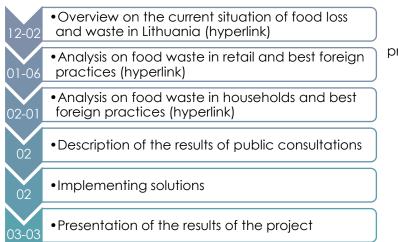
Project managers: Gabrielė Makarevičiūtė-Osipovič and Gintvilė Bagdonavičiūtė Project duration: from 2022 09 19 to 2023 03 03

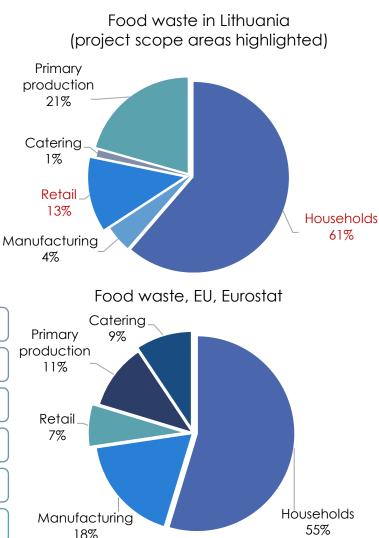
According to the extensive survey, published in 2021, the total yearly amount of food loss and waste in the whole food chain in Lithuania is 393 828 tonnes, i.e., 141 kg per capita.

UN SUSTAINABLE DEVELOPMENT GOAL 12.3

ES is committed to achieve SDG 12.3: "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."

PROJECT RESULTS





RESULTS

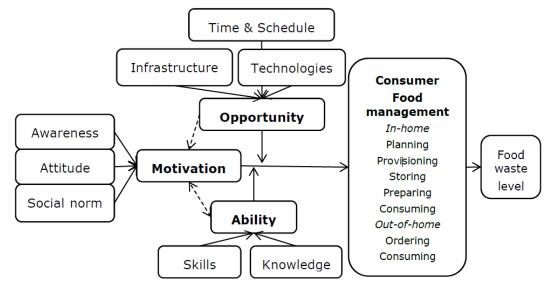
- The biggest part of food waste consists of foods which do not have an expiration date (fruit, vegetables, bakery produce).
- Meat and other animal products which are most often marked with "use by" have the biggest impact on the environment because their production requires the most resources.
- Food waste is more of an issue in bigger retail places and affects bigger supermarkets with wider range of products available.
- The smallest amount of total food waste in the EU is in Slovenia only 68 kg per capita per year, in Lithuania the amount is nearly twice as that in Slovenia.
- The least food waste in retail is in Croatia 1 kg per capita per year, 10 kg in Lithuania.
- The least food waste in households is in Bulgaria 26 kg per capita per year, whereas in Lithuania the number is 86 kg.

FOREIGN PRACTICES IN RETAIL

Most popular instruments, found in 11 of 13 analysed countries – food waste prevention strategy, fiscal instruments, possibility to donate foods after "best before" date – are also applied in Lithuania.

- •Requirement for supermarkets to initiate partnership with food receiving organizations
- •Fiscal benefits (income, VAT tax benefits)
- Permission to donate/sell after "best before"
- Social supermarkets
- Food waste prevention strategy with specific goals
- Voluntary multi-stakeholders agreements

CONSUMER FOOD WASTE MODEL



RESEARCH FINDINGS ON WHAT IMPACTS THE AMOUNT OF FOOD WASTE

- Five behaviours: food shopping and meal planning, impulsive buying, stock overview, correct portioning, and usage of leftovers.
- E Lack of concern about food waste, fear of becoming ill and lack of knowledge of the expiration dates also seem to impact how much food is wasted in the household.
- Awareness of the issue and its environmental impact does not correlate with the amount of food waste. The majority of consumers evaluates wasting food negatively and **only the minority agrees that there is too much food waste in their household**.

EFFECTIVENESS OF INTERVENTIONS

- Cooking classes, fridge cameras, apps and information sharing do not have sufficient evidence on their effectiveness. Consumer education is the least effective from all evaluated interventions.
- Consumer choices are not always rational and based on available information.
- **Consumers are influenced by the food environment**. It is possible to change it by "**nudging**". For example, changing the placement of the advertisement or the size or type of plates in public eateries. Subtle changes, if well designed, can have massive impact on people's behaviour.

"Create Lithuania" project managers:

