

REDUCTION AND RECYCLING OF FOOD WASTE IN JAPAN

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Outline

- Current Situation of Food Waste in Japan
- Food Waste Recycling Law
- Measures other than Law

Current Situation of Food Waste in Japan

“*Washoku*” -Japanese Cuisine-

- Long History

Japanese cuisine “*Washoku*” was established more than thousands of years ago. It got sophisticated over a long period of time.

- Intangible World Heritage

In 2013, *Washoku* was registered as an Intangible World Heritage.

- Loved all over the World

In Milano expo (2015) which focused on food, Japanese pavilion was one of the most popular pavilions.



The Spirit of "*Itadaki-masu*"

- "*Itadaki-masu*" (いただきます)

"*Itadaki-masu*" is a phrase Japanese say before every meal which represents respect and gratitude for

- people who prepared dishes
- people who cultivated crops and hunted animals and
- crops and animals which provided their lives to us.

- Techniques Not to Waste Foods

Based on the spirit, Japanese people have been pursuing techniques to avoid wasting foods as much as possible. As the result, in Japan, variety of fermented food culinary culture blossomed.



Japanese say "*Itadaki-masu*" before every meal with putting their hands together

Change in Dietary Habits

- Outsourcing of Food Preparation

In the late 20th century, people got to eat out more frequently or to purchase more ready-to-eat foods.

- Increase of Food Waste

Restaurants and stores worry about losing business opportunity and keep more products in stock than they really sell. Accordingly, people's dietary habits change resulted in a tons of unconsumed foods.



Two Times More Than UN Aid

- The Downside of Affluence

Today a large amount of food waste is disposed everyday in Japan. According to the latest data, about 6 million tons of food was wasted in 2015, which is twice as much as the amount of annual world food aid by United Nations.

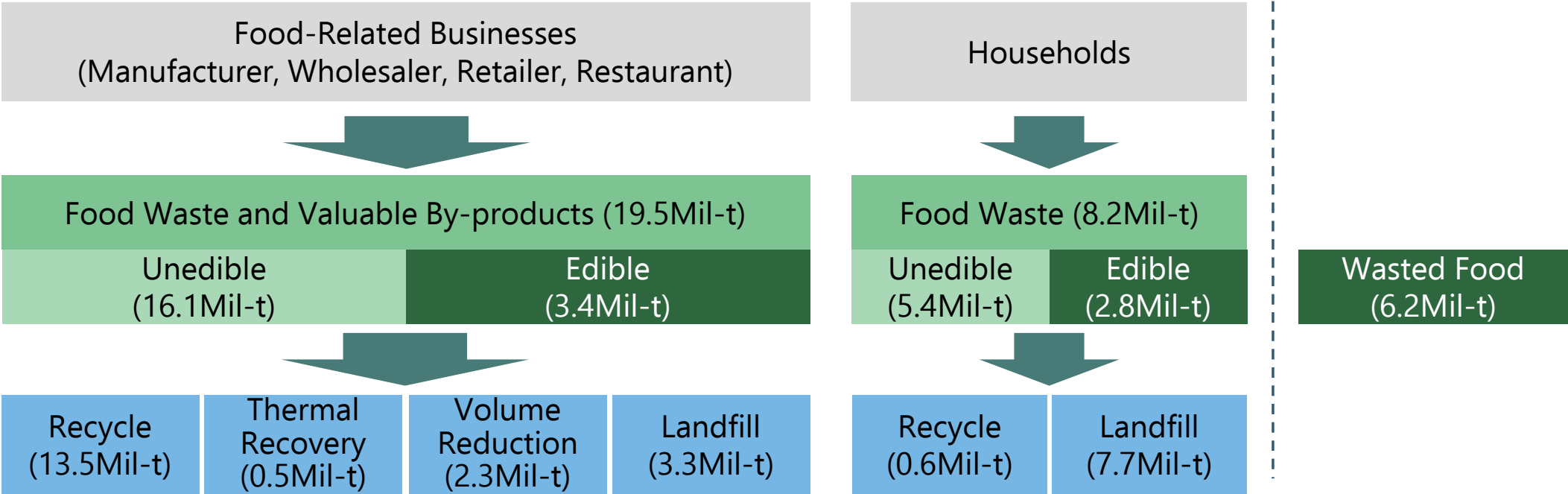
- Is "*Itadaki-masu*" Spirit still in Our Mind?

Although we say "*Itadaki-masu*" everyday, only few people may have the genuine "*itadaki-masu*" spirit in mind.

Japanese famous sense of value of "*Mottainai*" (which represents regret of wasting something) has also gone.



Latest Data on Food Waste (2014)



The Food Recycling Law

The Food Recycling Law (Brief Overview)

- Establishment

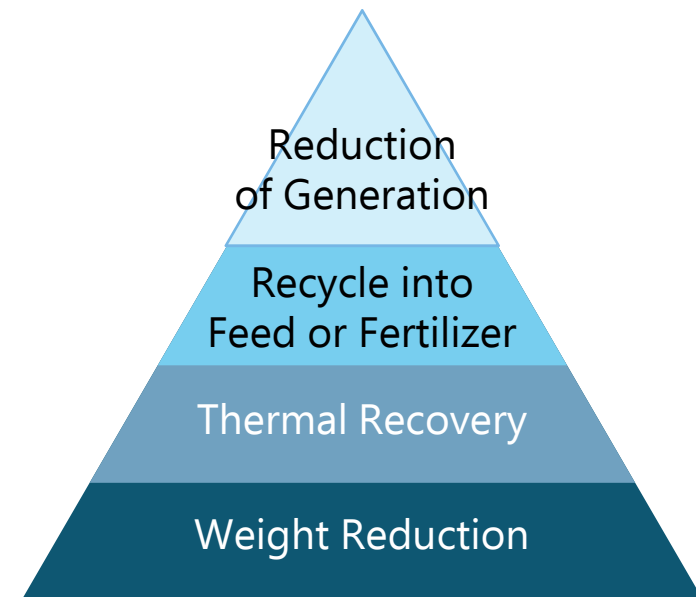
The Food Recycling Law was established in May, 2001.

- Direction

The Food Recycling Law focuses mainly on food waste from food related businesses. It aims to

- reduce food waste generation, and
- promote recycling of food waste into feedings or fertilizers.

It prioritizes reduction of food waste generation over recycling of food waste and other measures.



Role of the National Government

Formulation of Basic Plan

The government makes Basic Plan which includes numerical targets for food waste reduction and recycling rate as well as measures to promote recycling.

Development of Requirements

The government develops requirements with which food related businesses have to comply in recycling food waste.

Advice, Recommendations and Orders

The government advises businesses and, if necessary, makes recommendations or orders to them.

Awareness Raising

The government diffuses knowledge about food waste and raises awareness of it among people.

Responsibility of Food Related Businesses

Reduction of Food Waste Generation

Food related businesses have to reduce food waste generation and achieve reduction target set by the national government.

Periodical Report

Food related businesses with generation of food waste of more than 100 tons a year have to report the amount of food waste they had generated in last year.

Recycling of Food Waste

Food related businesses have to promote recycling of food waste and achieve target rate of recycling set by the national government..

Recycling Businesses Registration System

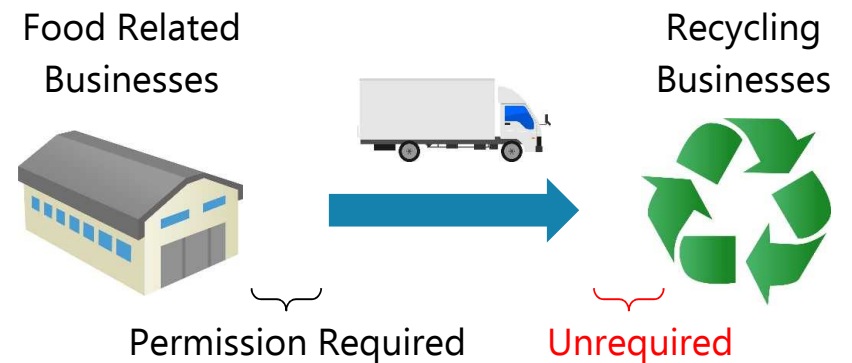
- Increase of Contract Fee

Generally, cap is put on the contract fee for food waste treatment. However, recycling businesses registered by the national government can charge fee more than that.

- Reduction of Administrative Proceeding

In collecting and transporting waste, permissions of the related municipalities are required. However, recycling businesses registered by the national government is exempted from the rule.

This makes it easy for recycling businesses to collect more food waste.



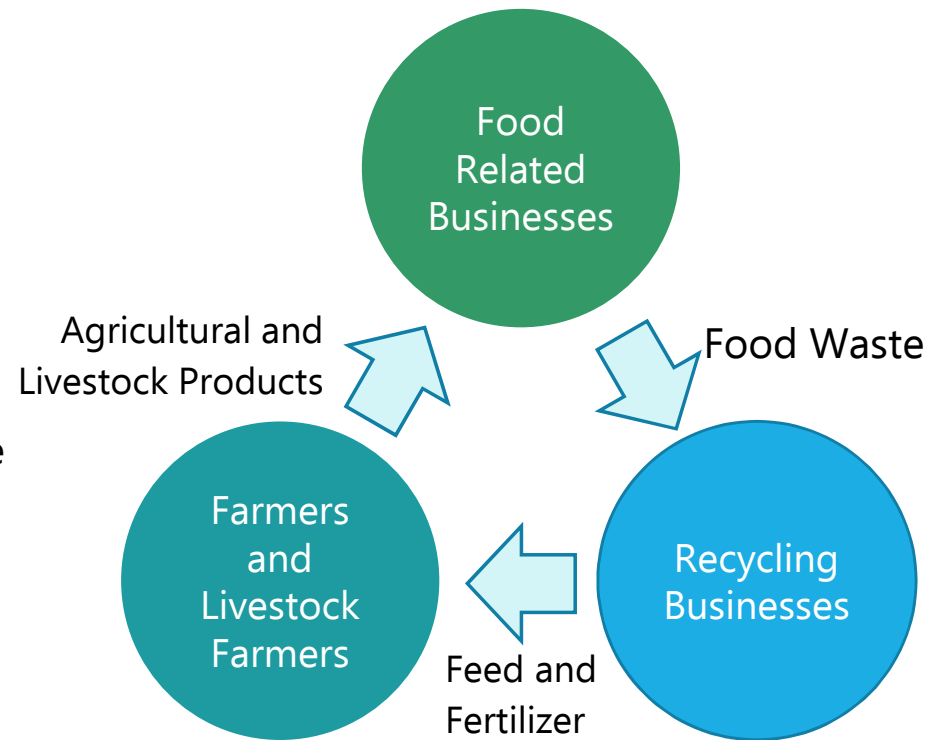
Recycling Loop System

● Recycling Loop System

Recycling projects can be approved by the national government when

- food waste is planned to be collected, transported and recycled in an appropriate manner, and
- agricultural products raised using feeds or fertilizers made from food waste are certainly consumed.

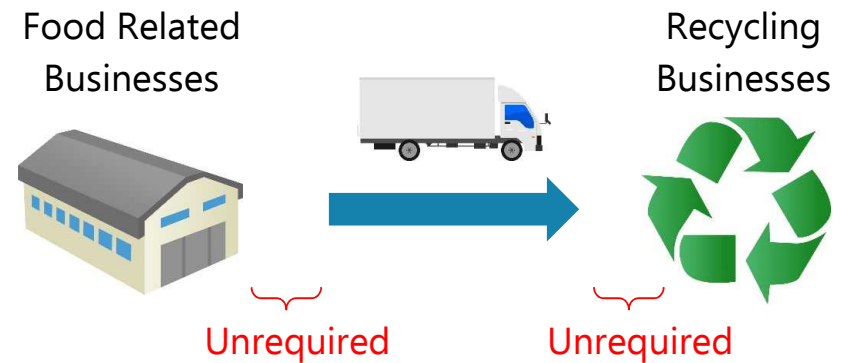
As of April 2019, 53 loops had been approved.



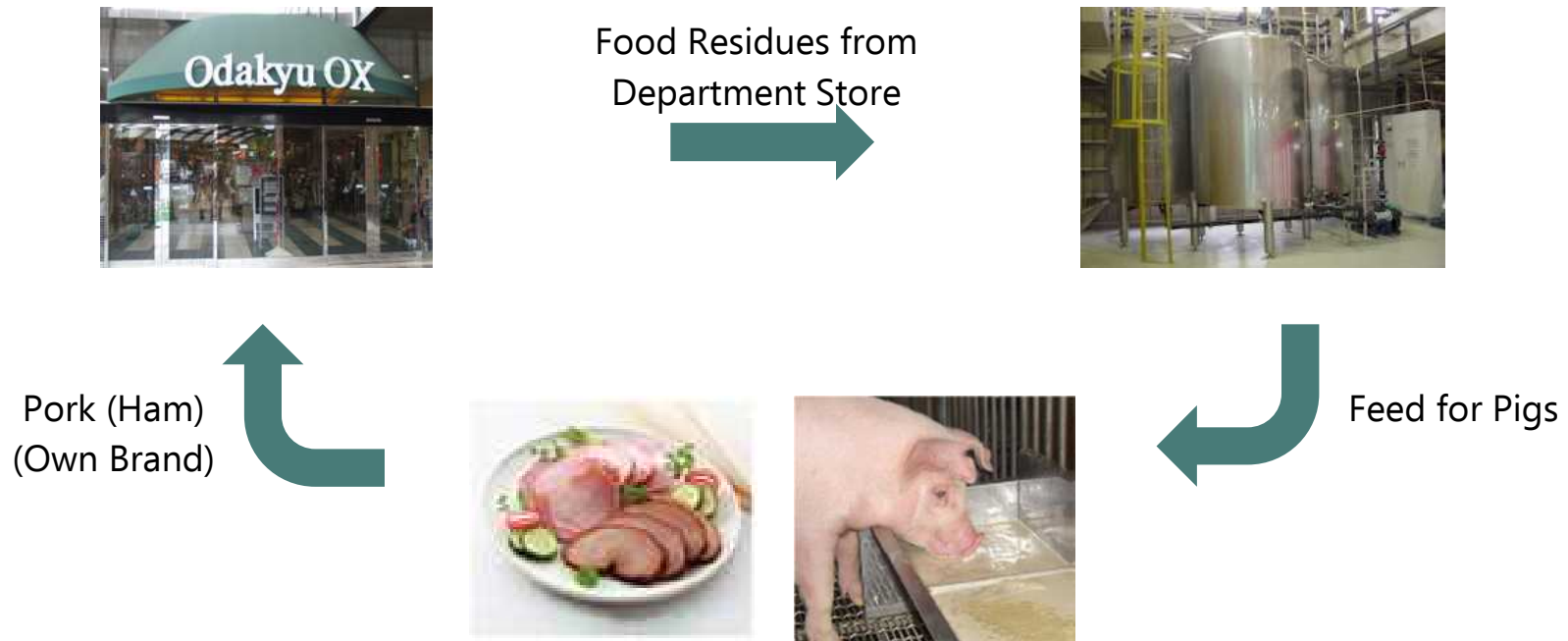
Recycling Loop System (Cont.)

- Additional Reduction of Administrative Proceeding

In addition to reduction of administrative proceeding for recycling businesses registration system, when the recycling project is approved by the national government, the permission of the municipality where the food waste generator exists is not required as well.



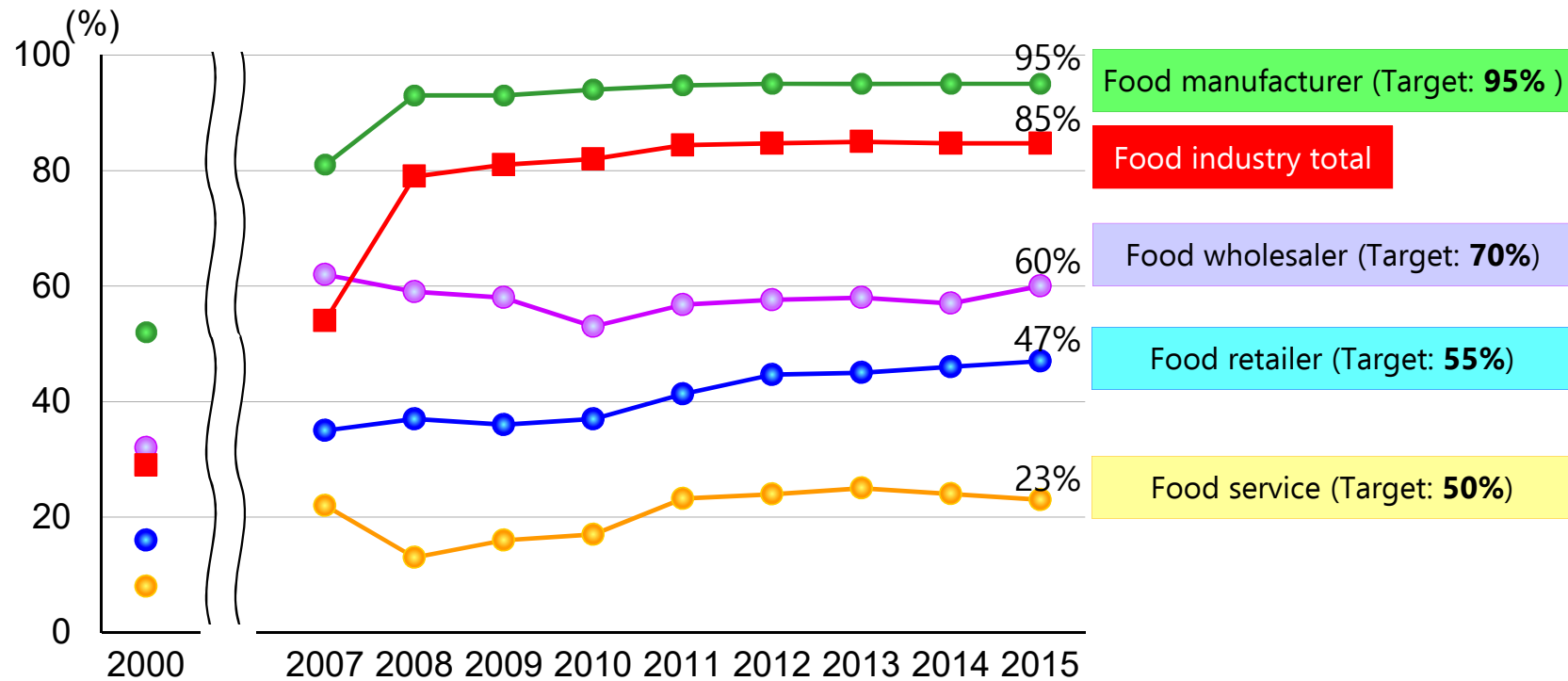
Example of Recycling Loop System (1)



Example of Recycling Loop System (2)



Annual Rates of Food Waste Recycling



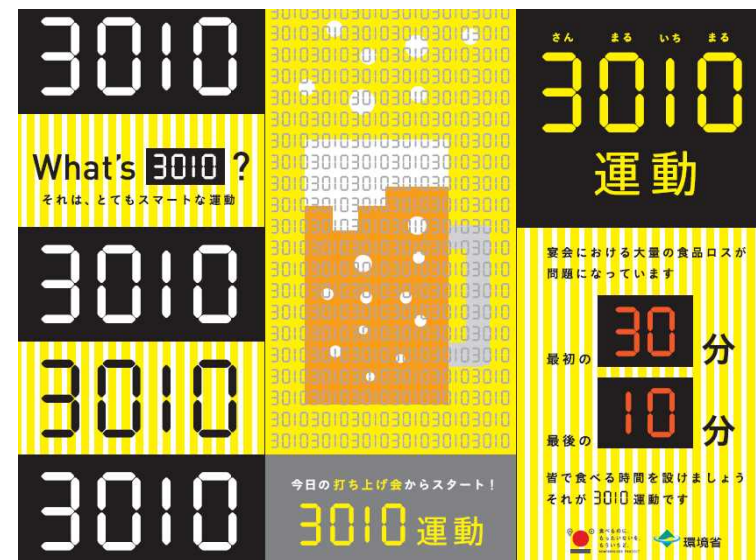
Measures other than Law

Measures for Food Waste Reduction (1)

- 3010 campaign

To reduce food waste left after party, we encourage people to focus on eating foods rather than talking with friends for first **30** minutes.

In addition, **10** minutes before the party ends, we encourage people to check whether there is remaining foods and, if any, to eat them.



Measures for Food Waste Reduction (2)

- Education for food waste reduction

School lunch is one of the major sources of food waste. In order to reduce food waste from school lunch, we are implementing education program about food waste in elementary schools.

This also leads to reduction of food waste from households. Children talk about food waste with their family members after school and family members get to care about it.



Thank you!!
ありがとうございました