

FOOD LOSS & WASTE DIGEST

Inspiring a collaborative action in India



Welcome to the Food Loss & Waste Digest!

We are thrilled to bring you the first issue of the Food Loss and Waste Digest! Food loss and food waste are critical challenges for India, as they adversely impact everyone, from farmers to consumers, and hurts our environment, household budgets at the same time. But here is the good news: we can make a difference!

Diving deep into this issue, this digest is all about spotlighting the 'solutions' that can help us tackle this critical issue together. This bi-annual digest is your one-stop shop for staying informed and inspired about reducing food loss and food waste in India with innovative action, latest research, and resources.

What's inside this issue?

- **Featured Stories:** Learn about pioneering initiatives from food loss and waste community.
- **Action from the Friends of Champions 12.3 India Network:** Read about the latest action by this growing community of organizations and businesses committed to reducing food loss and food waste in India.
- **Useful Resources:** Get up to speed on the latest research and knowledge on the topic.
- **Creative Corner:** A fun fact to make you think about food waste in a whole new light.

We believe in the power of collaboration, and together, we can make a real difference. So, grab a cuppa, settle in, and let's get started on tackling food loss and waste together!

P.S. We'd love to hear your thoughts and ideas on this digest, write to us at anar.bhatt@wri.org.

FEATURED STORIES

Collaborative efforts for better food waste management in India

Tackling the issue of food waste in India with collaborative efforts, the [Netherlands Embassy in India](#), [Centre for Responsible Business](#), [Food Safety and Standards Authority of India](#), [International Training Center Food Safety & Applied Nutrition](#), and [WRI India](#) have joined hands for reducing food waste by identifying data-driven solutions across the hotel, restaurant, and catering segments in Mumbai and Pune. Demonstrating the power of collaborative efforts by the [Friends of Champions 12.3 Network in](#)



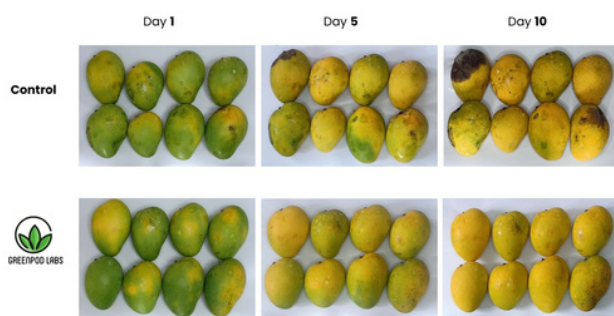
[India](#), the project has initiated a landscaping study as a first step, aiming to map food waste patterns and identify critical gaps in the value chain. The initiative includes data-driven decision-making, knowledge transfer, capacity building, and the innovative Dutch Diamond Approach—a comprehensive strategy that unites government, industry, academia, and research.

Revolutionizing India's food system with efficient supply chain solutions

Offering a solution to minimize food loss, [Otipy](#) is building a more sustainable, equitable, and delicious food system for India. With AI-based demand prediction system, Otipy states that their farm-to-fork model has cut food losses from 40% to under 3%! With a four-hour delivery and direct procurement from farmers, Otipy enables fresh fruits and vegetables to reach our table with minimal losses. Aggregating consumer demand and supporting farmers with well-measured produce forecast, Otipy's efficient supply chain system leads to more money in farmers' pockets, healthier produce for consumers, and a win for the planet. Also check out Otipy's corporate responsibility initiatives '[Annapurna](#)' and '[Mera Family Farmer](#)' that are empowering women farmers with and strengthening sustainable farming practices.



ACTION FROM THE FRIENDS OF CHAMPIONS 12.3 INDIA NETWORK



Freshness intact by GreenPod Labs!

[GreenPod Labs](#) is predicting, monitoring and extending the shelf life of fruits and vegetables with cost-effective technology for minimizing post-harvest losses across agricultural supply chains.

Tasteful Treats by Bee The Change!

[Bee The Change](#) redistributes surplus food rescued from retail food outlets like cafes, restaurants, and bakeries as 'Treat Bags' through mobile app.

Shortening supply chains and saving food miles by Otipy!

[Otipy](#) joins [ONDC network](#), an e-commerce platform with a wide customer base.

Wastelink making headlines for reducing food waste from the food industries!

[Wastelink \(Ecofeed\)](#) joins Guru Angad Dev Veterinary and Animal Sciences University to study the efficacy of feed made from processed food waste on health and productivity of milch animals. Watch Wastelink explain their initiative in this [CNBC video](#).



Click here to learn more and join the

FRIENDS OF CHAMPIONS 12.3 INDIA NETWORK

USEFUL RESOURCES



- [Green Pods Lab's efforts towards reducing food waste naturally](#)
- [Technological innovation to address post-harvest losses in India](#)
- [T20 Policy Brief on Reducing Food Loss and Waste: Enabling Action Through the Target-Measure-Act Approach](#)
- [Working paper on Food Loss and Waste in India: The Knowns and The Unknowns](#)

- [Addressing Food Loss & Waste for a Sustainable Agriculture Value Chain in India](#)
- [Inspiring, enabling and mobilizing action on Food loss and waste in India](#)
- [Tracking tomatoes from plough to plate](#)
- [The overlooked case for reducing food losses and waste](#)
- [Study to Determine Post-Harvest Losses of Agri Produces in India](#)
- [Food Waste Index Report 2024](#)

FUN FACT



Source: Bee The Change at bee-thechange.com

Learn more about WRI India's work on food loss and food waste [here](#).



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