

## FOOD LOSS & WASTE CASE STUDY: FUNDACIÓN BASURA (CHILE)



### KEY STATISTICS

- Every year, 127 million tons of food are wasted in Latin America and the Caribbean representing 6% of the total global food loss and waste (FAO, 2016).
- In Chile, 58% of municipal solid waste is organic but less than 1% of it is recycled (National Organic Waste Strategy, 2020).



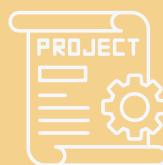
### NATIONAL LEGISLATION

The National Organic Waste Strategy aims to recover 66% of municipal organic waste by 2040 through the National Commission for the Prevention and Reduction of Food Loss and Waste roadmap.



### PROJECT DESCRIPTION

**Zero Waste Street Markets**, a project implemented by Fundación Basura, addresses food waste and food loss by collecting unsold food from street fruit and vegetable markets and vendors which are then donated to community kitchens or composted.



### KEY ACTIVITIES

The Project involves coordinating with market vendors, information drive to encourage participation within the community, food sorting for donation or composting, and training on zero waste cooking.



### KEY ACTORS

The main actors of the Project are market vendors who participate voluntarily in the project, municipal government coordination teams who identify community kitchens and support relationships with vendors; and local organic waste managers.



### IMPACT

- 20 interventions across 8 municipalities
- 21,051 tons of food and food waste donated and composted



### NEXT STEPS

Moving forward, the Project will continue to secure funding from public and private sources, empower municipalities and communities for decentralized waste management, and will advocate for inclusion of waste pickers.



### FOOD LOSS & WASTE CASE STUDY: GITA PERTIWI (INDONESIA)



#### KEY STATISTICS

- Household food waste in Indonesia amounts to approximately 15 million tons annually, with 53 kg per capita, and 34% of this waste is considered "edible" ([Food Waste Index Report, 2024](#)).
- According to the data of the Ministry of Environment and Forestry (MoEF) of the Republic of Indonesia, in 2018, as much as 44% of waste generation in Indonesia was food waste.
- On a per capita basis, Saudi Arabia, Indonesia, the US, and the UAE have the highest food waste per person per year, with Indonesia also ranking among the three lowest performers in reducing food loss and waste ([The Economist Intelligence Unit \(2017\)](#)).



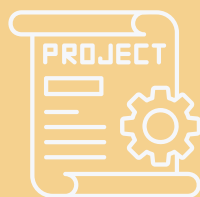
#### NATIONAL LEGISLATION

Currently, there is no national legislation on food loss and waste, however, the national government is currently preparing one with the National Food Agency. The National Act 8/2008 on waste management does not provide any target or mandate on food loss and waste, also none on organic waste.



#### PROJECT DESCRIPTION

The **Food Donation Program** by Gita Pertiwi and Carefood focuses on reducing food waste and alleviating food insecurity in Indonesia. It operates through three main strategies: Food Donation Storefronts, Direct Donation, and Cheap Redemption. This work on food waste is part of a larger program called Sustainable City, that encourages the implementation of sustainable lifestyles in cities through consumption and production patterns that have minimal negative impact on the environment. This sustainable lifestyle covers food systems and behavior.



#### KEY ACTIVITIES

- Food Donation Storefronts** are installed to receive and donate edible food, supervised by a storefront manager. There are currently 12 storefronts operating in settlements, places of worship, and communities.



### KEY ACTIVITIES (CONT.)

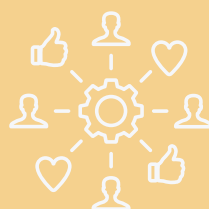
- **The Direct Donation** food sharing model is applied to distribute excess food in large quantities. Food donors include food producers, hotels, restaurants, caterers, bakeries, food vendors, and individuals. Beneficiaries are groups, such as orphanages or foundations, market workers, and waste pickers.
- **The Cheap Redemption** program sells food at a special price, selling edible food that producers cannot sell, or buying food and reselling it at affordable prices in times of inflation.



In all cases, Gita Pertiwi and Carefood follow a protocol to make sure all donated is in good condition.

### KEY ACTORS

The main actors of the program are young people who are part of the Carefood community and support the program; and beneficiary communities, composed dominantly of women who are active in various social activities and environmental conservation. Food donors include households, hotels, caterers, and restaurants.



To make the Food Donation program sustainable, government involvement is needed in crafting policies and regulations, facilitating multi-stakeholder communication and coordination, and providing financial resources and infrastructure. Academic institutions provide research, community engagement, and knowledge and information dissemination.

### ACHIEVED IMPACT

The program has prevented 54,053 meals from becoming waste between 2020 and 2024. Gita Pertiwi also assists 5 food waste recovery groups in Surakarta City allowing them to recover 5 tons of food waste per month.



### NEXT STEPS

The program seeks to expand collaborations with local and international institutions to secure continued support and resources. Moreover, it aims to integrate academic research to innovate and improve food donation practices while leveraging media outreach to raise awareness and encourage community participation.



Additionally, there is a commitment to strengthening government partnerships to ensure supportive policies and infrastructure development that facilitate efficient food distribution and waste recovery.