



## **World Food Summit – Better Food for More People**

**Bella Center Copenhagen, 31. August 2018**

### **Food Loss and Waste – Solutions of Tomorrow by Denmark**

Reducing food loss and waste can make a sizeable contribution to global food security and lead to more efficiency, more economic productivity and reductions in the emission of greenhouse gases that contribute to climate change.

It is estimated that 800 million people lack sufficient food on a daily basis and approximately one-third of all food produced for human consumption gets lost or wasted on a global scale, a figure which amounts to 1.3 billion tonnes wasted annually. Food is wasted throughout the entire supply chain, from initial agricultural production down to final household consumption.

To achieve global food security while protecting our natural resources, we must improve the sustainability of the food system. Doing so will make a tangible contribution to achieving UN Sustainable Development Goal 12.3, which is to halve food waste by 2030.

The Conference 'Food Loss and Waste - Solutions of Tomorrow by Denmark' aims to highlight the extent of losses and waste in food production and understand at which stage of the value chain they occur. It showcases how the Danish food system tackles food loss & waste and secures high food safety & quality by collaborative strategies.

Bring your business partner and colleagues and see how by working together, we can meet tomorrow's challenges and opportunities.

For any further questions, please contact Senior Project Manager in Food Nation at +45 21286639 or [miol@foodnationdenmark.dk](mailto:miol@foodnationdenmark.dk).



## Preliminary Programme

*Moderators: Director Finn Mortensen, State of Green & CEO Lise Walbom, Food Nation*

**10:00 Welcome**

*Director Leif Nielsen, The Confederation of Danish Industry  
CEO Karen Hækkerup, Danish Agriculture & Food Council*

**10:10 How the Danish private sectors can tap into a 700 Bn USD global market opportunity to half the food loss & waste by 2030**

Insights into global numbers concerning waste and loss of food across the value chain towards 2030, and the role of the private sector in tapping into this opportunity

*Esben Hegnsholt, Partner & Managing Director, The Boston Consulting Group*

**10.45 Cases: Maximising value via the reduction of food loss & waste:**

Optimising cold chain logistics to reduce losses at the initial stages of the value chain

*Arla Foods*

Minimising losses with state-of-the-art technology in storage facilities

*Cimbria*

Minimising food waste while maximising value in food production

*Danish Crown*

**12.00 Break - Learn more about Danish solutions, products and cooperation**  
*State of Green and Food Nation*

Hardcore business and the Danish culture of collaboration can aid the transition to a circular economy to the benefit of future generations

*Leading company*

Minimising food loss and waste with fast and reliable food systems throughout the value chain

*Leading company*

Reducing food waste with nature's own resources- How bio protection can reduce yogurt waste by extending the product's shelf life.

*Director Peter Thøysen, Commercial Development, Chr. Hansen*

**14:00 Thank you for participating**