



PROJECT NOTIFICATION

Reference No.: 654

Date of Issue	28 July 2025
Project Code	25-CP-49-GE-WSP-A
Title	Workshop on Reduction of Food Loss and Waste for Sustainable Food Systems
Timing	25 November 2025–28 November 2025
Hosting Country(ies)	Turkiye
Venue City(ies)	Ankara
Modality	Face-to-face
Implementing Organization(s)	Directorate General for Strategic Research and Productivity, Ministry of Industry and Technology, Türkiye
Participating Country(ies)	All Member Countries
Overseas Participants	19
Local Participants	6
Closing Date	25 September 2025
Remarks	Not Applicable

Objectives	Provide a comprehensive overview of the challenges and impacts of food loss and waste (FLW) within food ecosystems: share best practices for managing food quality and minimizing FLW; and explore suitable models for APO members to enhance food security and sustainability.
Rationale	About one-third of food produced for human consumption is lost or wasted globally, amounting to about 1.3 billion tons annually and worth approximately USD1 trillion. This directly impacts sustainable development in economic, social, and environmental dimensions. The loss and waste of food suitable for human consumption decrease food security, nutrition, and the human right to an adequate diet.
Background	<p>When food is wasted, all the resources used to produce it are also lost. The disposal of food in landfills leads to greenhouse gas emissions, contributing to climate change. Loss and waste occur in different stages of food systems from production to consumption and vary based on economic situations. Food loss mainly occurs at the production level in low-economy countries, while food is wasted at the consumer level in high-economy ones. It is essential to reduce FLW at all levels to meet UN SDG 12: Ensure sustainable consumption and production patterns.</p> <p>Meeting UN SDGs aligns with core framework of the APO's Green Productivity (GP) 2.0 as it aims to balance socioeconomic progress with environmental sustainability. This workshop aligns with the APO's GP 2.0 endeavor and aims to promote food security and sustainability in its members.</p>
Topics	Introduction to causes of FLW in agrifood systems; Strategies for reducing FLW; The circular economy and sustainable practices for FLW reduction; Innovative technologies, storage systems, and ways of managing food quality; and Models for businesses to reduce food waste.
Outcome	Successful cases and technologies for reducing FLW are shared to improve food security and safety in APO members.
Qualifications	Government officials and policymakers, entrepreneurs, and researchers working on improving food quality, climate-resilient agriculture, and reducing food waste.

Please refer to the implementation procedures circulated with this document for further details.



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