

Bioeconomy : Food loop

Lesson 4



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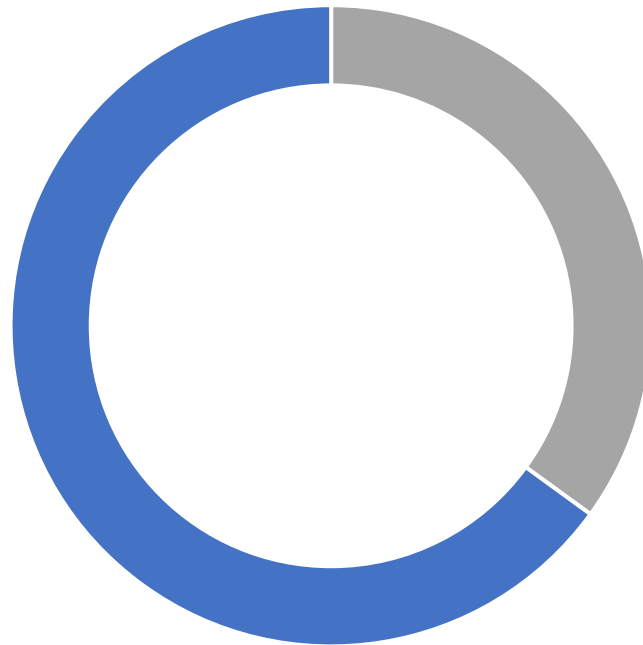
A lot of waste!

**Do you also
waste food?
Write down**



Quite a waste !

179 kg/person/year = waste



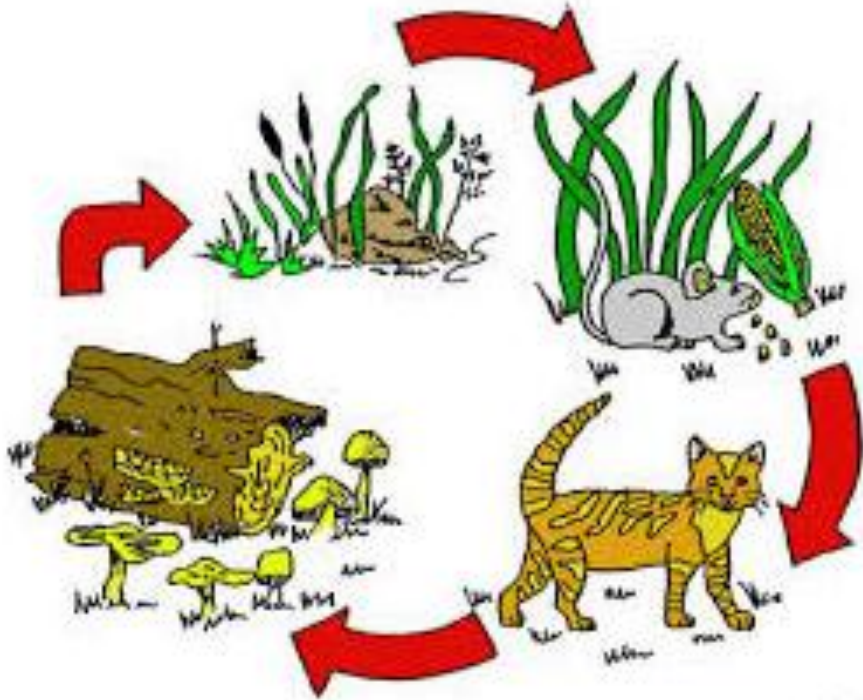
■ Unedible ■ Edible



- Every year, 1.3 billion tons of food is wasted worldwide.
- Only 2/3 of food intended for human consumption reaches the consumer



Food loop in nature = no waste



- In nature, plants produce food
- Plants are eaten by primary consumers such as a mouse
- Secondary consumers such as a cat eat primary consumers
- Their feces (and when they die, their carcass) are reduced to nutrients and minerals on which plants grow
- The natural food loop produces no waste



A more sustainable food loop



The Food and Agriculture Organization (FAO) of the United Nations provides 5 solutions for better food production.

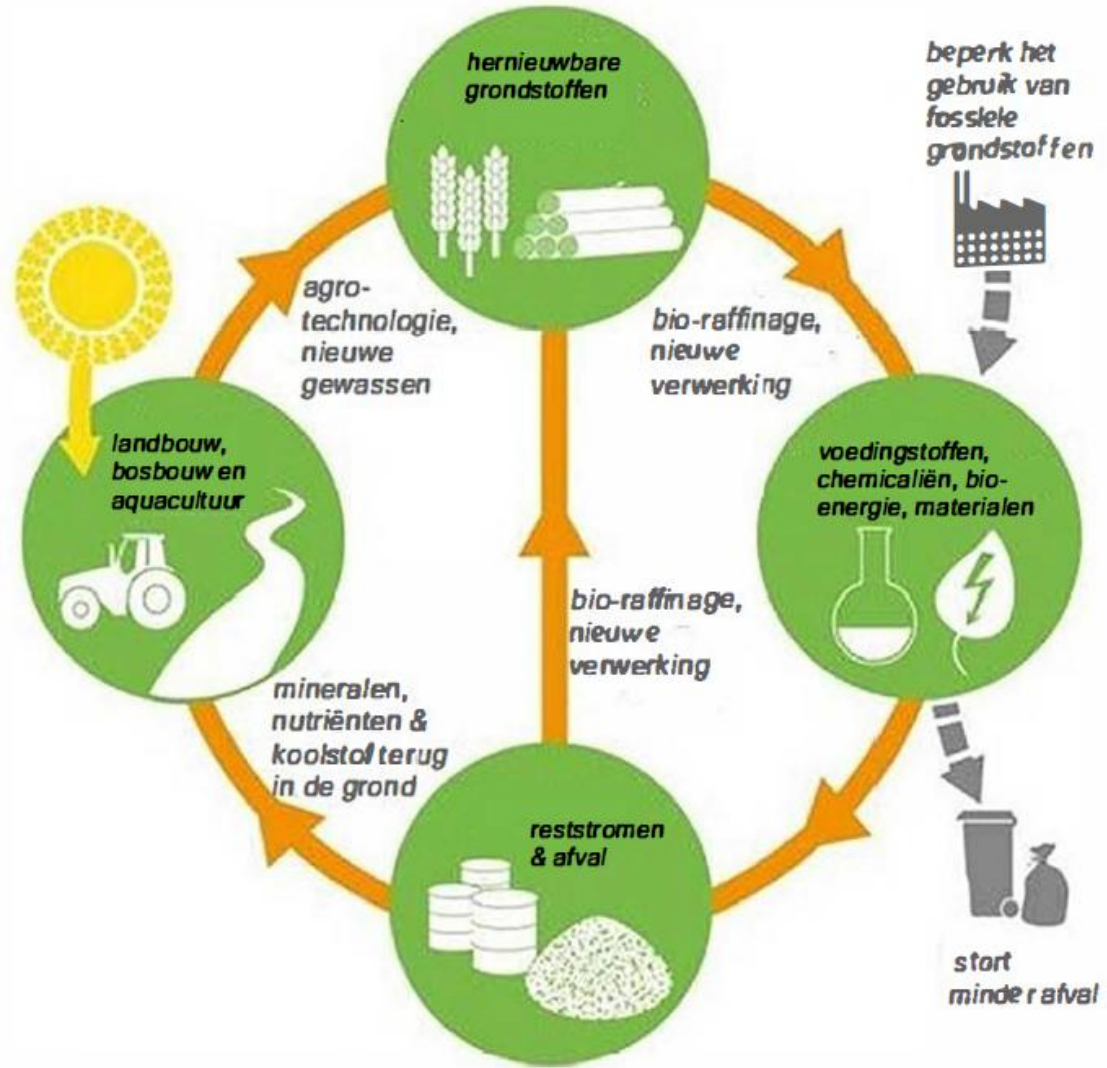


5 Ways of sustainable circular bioeconomy

1. Reducing food loss and waste by optimising the food chain and reusing lost or wasted food and agricultural and animal waste.
2. Applying organic fertilizers to improve food production.
3. Reducing pollution by finding alternatives to plastics and other materials made from fossil sources.
4. Diversifying diets by promoting local, lesser-known but highly nutritious crops.
5. Restoring degraded lands, halting biodiversity loss and improving livestock production.



The bioeconomy in agriculture



- Agriculture, forestry and aquaculture have strong ties to the circular flow of life on earth
- Farmers use natural processes to produce food
- These processes produce vegetables/fruit, but also waste
- In the bioeconomy, waste is a resource



T-shirts made with milk waste



- Every year, 16% of dairy products are thrown away
- Using wasted milk to make clothes reduces water usage and carbon emissions
- Mi Terro is a factory that makes T-shirts from milk



8 steps to more sustainable consumption



- Waste as little food as possible
- Eat locally produced fruits and vegetables
- Buy seasonal foods
- Only buy what you need (use a shopping list)
- Do you know how to store food properly?
- Expiration dates are ONLY an indication
- Freeze food if you have made too much
- Make delicious food with leftovers

