

Recapturing resources for circular food production

PRESENTS POTENTIAL BENEFITS FOR:

PEOPLE	NATURE	CLIMATE
By generating local income through innovation in waste-to-value chains and supporting community health.	By employing regenerative practices and land-management to avoid widespread food waste.	By recapturing commonly wasted resources for new purposes and avoiding unnecessary emissions.



Our current food system is inefficient. While one third of all food produced globally is wasted between farm and fork, millions of people continue to face malnutrition and hunger. When food is wasted, the energy and resources required to produce that food is also lost. In addition, GHG emissions and other environmental impacts resulting from food production will materialize regardless of whether food is consumed or not. By recapturing commonly wasted resources such as inedible food and by-products and ensuring they are used productively we can benefit people, nature, and the climate. Implementing circular practices such as these can help transform the food system for a sustainable food future.

Collaborate and partner with us – contact:
pace@wri.org to find out more.



KEY BENEFITS

People

Unlocking the potential of commonly wasted resources is essential. Currently, less than 2% of valuable nutrients in food by-products and waste are recycled. By repurposing them as fertilizers, animal feed, or raw materials for textiles and plastics, we can stimulate innovation, open new avenues for business, and reduce environmental harm. This shift towards resource utilization presents immense opportunities for sustainability, employment, and economic prosperity.

Nature

Shifting towards regenerative food production is imperative. It requires re-evaluating what and how we cultivate. Currently, over 75% of our food is derived from only 12 plants and five animal species due to agricultural industrialization. Failing to address this issue has profound consequences for both human health and the planet. By diversifying agricultural systems and ensuring we achieve a mutually symbiotic relationship with nature, we can mitigate these risks and foster a more sustainable and resilient future.

Climate

Minimizing food loss and waste is crucial. At all stages, from field to fork, we must address the significant amounts of food currently lost. If food loss and waste were a country, it would rank as the world's third-largest greenhouse gas emitter. By tackling this issue, we can make significant strides in mitigating climate change and creating a more sustainable future.

HOW PACE WORKS



1.&2.

Knowledge Activation: Identifying leaders and empowering them with targeted resources to initiate action.

2.&3.

Orchestration and Collaboration: Facilitating partnerships and collaborations to address scaling challenges and foster innovation.



Lighthouse Examples and Scaling Out: Showcasing successful local changes as examples to inspire broader adoption of circular practices to catalyze systemic change.