



PACE Food Program



Recapturing Resources for Circular Food Production



The PACE Circular Economy Action Agenda for food defined three objectives where circular strategies can be best leveraged to drive change within food systems:

- Food is produced in ways that regenerate nature.
- Food is not lost or wasted.
- Commonly wasted resources are used productively.

PACE has consolidated knowledge in this area to inform our process methodology and topic areas. Our current programmatic work focuses on under-served, high priority areas of global importance, all of which present clear opportunities to improve environmental quality, economic development, and social equity at the local, regional, and country levels.

Building on the foundational work in the [Action Agenda](#) and coalition initiatives for food, PACE's food program Recapturing Resources for Circular Food Production will focus on post-harvest, pre-consumption production where commonly discarded food loss, waste and agricultural byproducts can be re-captured and used productively.

PACE has conducted an initial evaluation of the feasibility of valorizing agricultural waste streams and by products in rice and cocoa value chains. In the cocoa value chain, we found that despite the existence of various alternatives for the use of cacao pod and husk, 75% of the cacao fruit is discarded on farm and a lack of pathways exist for valorization. With rice, research has shown that 60-80% of rice straw is burnt across Asia, even though rice straw is an excellent feedstock for biochar and building materials.

How PACE will address the challenge and opportunity

PACE is working to identify strategic partners that share a vested interest in accelerating change around these issues and co-host a set of collective strategy workshops with curated participants representing policy, investment, and technology/innovation domains. By jointly uncovering the underlying structural conditions and barriers, we aim to test our primary hypothesis on the feasibility of valorizing agricultural waste streams in cocoa and rice. With these workshops, we aim to identify points for further exploration and ultimately produce a set of integrated and practical recommendations rooted in collaborative solutions.

Our long-term ambition is to capture the lessons learned through this process and repeat the method of collective strategizing for other value chains. In doing so, we can create a blueprint for successful change making and transferable knowledge that can help unlock opportunities for valorization in other food commodities.

Systems Change Happens Through People

PACE subscribes to a systemic model that addresses the potential within specific individuals to close the knowledge-to-action gap and implement change within their organizations and companies. We believe that people are the content and that specific actors hold the required knowledge, power, and capacity to influence change. Recommendations must be specific and scalable/actionable in practice by specific individuals at their point within systems. We work globally and operate as a change-making orchestrator to bring the best-in-class scientific, economic, and social expertise together to identify clear gaps where circularity can be introduced and where it can make the most impact. With our communities of practice, we drill down into the details and collaborate to identify points in the system where we can collectively leverage the most impact.