

Elimination of food waste reaches a 'doing' stage

The fight against food waste around the world is gaining momentum, with the United Nations adopting a goal to halve food waste by 2030.

Playing a leading Australian role in the fight is SuperCool's founder Mark Mitchell, who has now taken part in three global Cold Chain Summits and delivered papers at the last two.

In December 2016 in Singapore, Mark, in collaboration with US food waste activist Steven Finn, introduced his FoodPort concept to enthusiastic reviews.



John M. Mandyck, Chief Sustainability Officer United Technologies Corporation USA (above) confirmed that 40 per cent of the food produced in the world is never eaten. The energy used up by this wasted production would

another four billion people, but provide enough water for every person in the world, and take carbon dioxide out of the atmosphere – these are the opportunities,' he added.

Pankaj Mehta, Country Head and Director of Carrier Transicold India



encapsulated the role an efficient cold chain could play in saving food with a simple case study involving the shipment of a harvest of kinnow fruit from one end of India to the other by open road transport.

Kinnow is a mandarin- stye cousin of the orange.



In a detailed study of the event, he said that had refrigerated transport been used en route, and the kinnow stored in cold rooms at the beginning and end of the journey, a 74 per cent reduction in losses would have been achieved.

Mark Mitchell, and his colleague Steven Finn are convinced that the food wastage dialogue has moved from a subjective stance to a more objective one. 'We are now in the doing stage, and that explains why our FoodPort presentation was so well received,' Mark added.



FoodPort represents an adaptation of the efficiencies and logistical management of a busy airport, applied to food that might otherwise be dumped.

take millions of cars off the road, and would be sufficient to feed another four billion people.

Wrapping up the Summit, Mr Mandyck said the first Cold Chain Summit in London three years ago had initiated the dialogue about food wastage.

In the years since the dialogue had moved away from 'why does it happen', to 'how does it happen'. He, and other speakers at the recent summit felt that the dialogue had reached the 'how do we fix it' stage.

He said the dialogue had reached an age of food efficiency, where countries and companies were now thinking of food waste as both a loss and an opportunity.

'If we can stop food waste, or reduce it, we can not only feed



As much as he contributes to the food wastage and cold chain dialogue, Mark claims he gains much more from the Summit's lineup of outstanding speakers.



John M. Mandyck