

A top-down photograph of a wooden surface, likely a table, covered with a variety of fresh produce. On the right side, there is a large pineapple, several oranges, a pomegranate, a kiwi, and a few apples. In the center and left, there are asparagus spears, an avocado, and a small bowl of strawberries. The lighting is warm, highlighting the textures of the wood and the freshness of the food.

Event Highlights

The second World Cold Chain Summit to Reduce Food Waste was held in Singapore on **December 2 & 3, 2015**. Sponsored by Carrier, a unit of United Technologies, the conference brought together 131 delegates from 33 nations, including food scientists, cold chain experts, government and nonprofit executives, and the press.

We live on a hungry planet—
1 in 9 people don't get enough
food every day.

Just **1.3% of the water** on our planet is freshwater that we can access, and we use **70% of that** for agriculture.

The UN Sustainable Development Goals, adopted in September 2015, include Goal 12: *Ensure sustainable consumption and production patterns*. The goal contains a 2030 target to **halve per capita global food waste** at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

From an environmental perspective there is a clear net benefit in introducing the cold chain in developing countries. The decrease of the food loss and waste carbon footprint from cold chain expansion outbalances additional emissions by **a factor of 10**.

23% of food losses are caused by lack of refrigeration in developing countries – and 9% in developed countries. If we could attain the same losses in developing countries as developed countries, the global food supply only needs to grow **15% by 2050 vs. 70%** forecast growth.

*Didier Coulomb, Director General,
International Institute of Refrigeration*

When it comes to offering the world good, nutritious and safe fresh produce, it is **a lot cheaper and efficient** to spend our resources on maintaining the condition, quality and wholesomeness of produce that was **already harvested**, rather than try to compensate for postharvest losses by producing more and more.

Eduardo Kerbel, Carrier, Costa Rica

In Morocco, today, losses in products like apples can range from **20% to 60%**. The adoption of refrigeration can reduce this from **1% to 5%**.

*El Houssine Bartali, Agronomy and
Veterinary Institute Hassan II, Morocco*

The carbon footprint of food waste is **3.6 billion metric tons** a year. If food waste were a country it would be the world's third largest emitter of greenhouse gas.

Improvements in the cold chain to prevent food loss can occur only when collaboration exists between **process, vehicle body building and refrigeration**.

Mark Mitchell of SuperCool Asia, Australia

