



# Circular Economy in Food Systems

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# So how do we turn

W / Population / World / Asia / South-Eastern Asia / Philippines

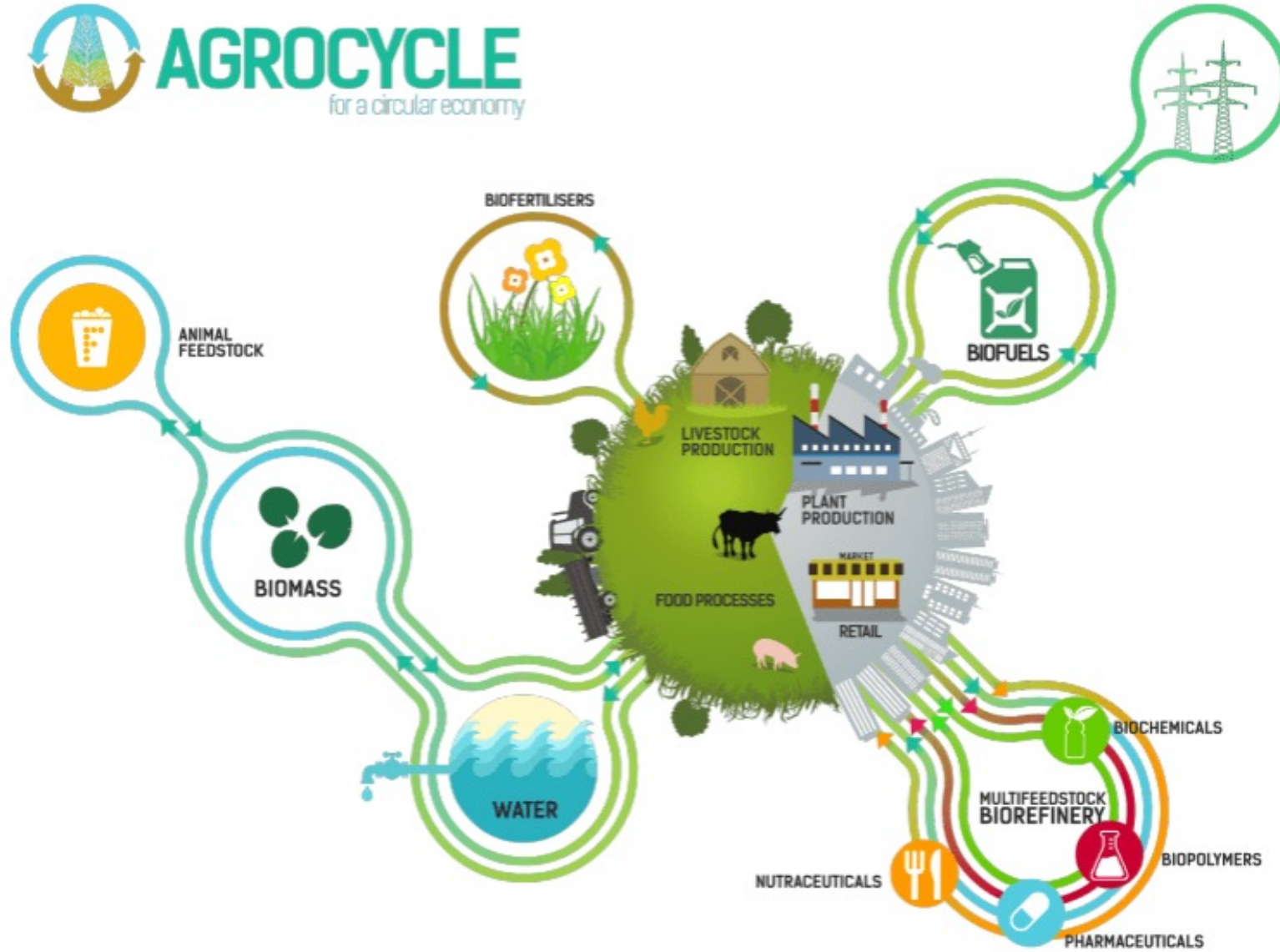
## Philippines Population

(LIVE)

# 112,128,907

into something  
circular  
linear  
something







# FOOD LOSS

Refers to the food lost in the supply chain between the producer and market

*Source: FAO*



# FOOD WASTE

Refers to the food wasted before, during, or after meal preparation at home

*Source: FAO*



All over the world,  
**1/3 FOOD WASTED**  
every single year

*Source: Food and Agriculture Organization of the United Nations (FAO)*



In the Philippines,

**1,717 METRIC TONS**  
of food wasted each day

*Source: DOST-FNRI, 2013 Food Consumption Survey*







Every Filipino wastes  
**ONE TABLESPOON**  
or 14 grams of rice daily

Source: DOST-FNRI, 2013 Food Consumption Survey



**23 MILLION PESOS/DAY**

worth of rice wasted in the Philippines

Source: International Rice Research Institute, 2012

Rice consumes about **4,000 - 5,000 litres of water per kg of grain produced**

# Support needed to transition to Circular Economy in Agriculture and Food Value Chain

## • **PRODUCER SIDE ( Food Loss)**

- ✓ Sustainable agri-production (regenerative)
- ✓ Support to farmers on composting & bio-digester facility
- ✓ Postharvest Facility & Cold Storage
- ✓ Efficient Logistics Systems
- ✓ Farm to Market Road Infrastructure
- ✓ Support local and farm to market initiatives (shortening the chain)
- ✓ Practice of Zero-Waste and High Value Food Processing Conversion of “misfits” commodities to high value products
- ✓ Establish Market-Linkage

## • **CONSUMER SIDE (Food Waste)**

- ✓ Support local farmers
- ✓ Food processing facilities must be required to have their own bio-wastes management
- ✓ Restaurants and Food establishment must have a food digester to convert their waste into fertilizer
- ✓ Establish a common facility for composting per town/city
- ✓ Buffet offerings are mostly with the highest food losses (create policy on this one)
- ✓ Make available serving of half-pasta like half rice
- ✓ Chefs must champion the zero food wastes and loss movement
- ✓ Every citizen must be responsible of buying what is necessary & eat what you can.

# 5 ACTION TRACKS



**AT1: Access to  
safe and nutritious  
food for all**



**AT2: Shift to  
sustainable  
consumption  
patterns**



**AT3: Boost nature-  
positive production**



**AT4: Advance  
equitable  
livelihoods**



**AT5: Build  
resilience to  
vulnerabilities,  
shocks and stress**

## Action Areas (working groups)

Promote food  
security

Improve access to  
Nutritious Foods

Making food safe

Enabling, inspiring,  
and motivating  
people to enjoy  
healthy and  
sustainable options

Slashing food loss  
and waste

Protect natural  
ecosystems

Manage sustainably  
existing food production  
systems

Restore degraded  
ecosystems

Rebalancing food agency  
within food systems

Eliminating worker  
exploitation and  
ensuring decent work in  
food systems

Localizing food  
systems

Food Systems  
Resilience

Universal Food  
Access

Climate resilient  
pathways to food  
system  
transformation

## Cross-cutting themes

Indigenous people, Gender, Youth

Partnerships and Investment Models for Food Systems Transformations

Adapting Innovations and Science-Based Farm Production Systems



An aerial photograph of a dense, lush green forest. In the center of the image, there is a small, circular clearing or path that leads down into the woods. The trees are tall and vibrant green, with some palm trees visible. The overall scene is serene and natural.

**Most things,  
except agriculture,  
can wait.**

JAWAHARLAL NEHRU



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