



WRI INDIA

FRIENDS OF
CHAMPIONS 12.3
INDIA

FOOD LOSS & WASTE DIGEST

Inspiring a collaborative action in India



Welcome to the Food Loss & Waste Digest!

In our fight against food loss and food waste, the last few months of 2024 dazzled with significant, inspiring activities giving a hopeful beginning to 2025. We received critical insights emerging from new research that improved our understanding of the structural challenges and innovations required to reduce food loss and waste in India. We also witnessed action in form of new collaborations, impactful solutions and increased attention to the subject. Strengthening India's response to food loss and food waste issues, dialogues and knowledge sharing continued through various platforms at global, national and regional levels by several members of the '[Friends of Champions 12.3](#) in India'. The network has expanded to 27 members today to include food businesses and grassroots organizations, strengthening its collective impact.

This newsletter is a reflection of all these efforts driven by diverse organizations across India to reduce food loss and food waste and build a sustainable and circular food systems for all.

What's inside this issue?

- **Featured Stories:** Meet the amazing members of the Friends of Champions 12.3 India Network who are working tirelessly to tackle this problem head-on.
- **Action from the Network:** We'll share the latest steps they're taking to reduce food loss and waste.
- **Useful Resources:** Get up to speed on the latest research and knowledge about this issue.
- **Fun Corner:** A fun fact to make you think about food waste in a whole new light.

While you enjoy reading this edition, we'd love to hear your thoughts and ideas for this newsletter which you can share at Anar.Bhatt@wri.org.

FEATURED STORIES

Revolutionizing of agri-value chains by AgNext Technologies

[AgNext Technologies](#) and [Digital Green](#) are leading [SaaguBaagu projects](#) in Andhra Pradesh and Telangana that leverage digital platforms, AI-based crop assessments and secure data exchange to provide customized, data-backed advisories to chilli farmers. Implemented under AgNext's partnership with the World Economic Forum's Artificial Intelligence for Agriculture Innovation (AI4AI) initiative is currently providing advisory, quality-testing and e-commerce services to more than 7,000 farmers engaged in chilli value chain in the region. Supported by the Bill & Melinda Gates Foundation and Department of Horticulture, Andhra Pradesh, this initiative could benefit 100,000 farmers and improve value chains for other crops such as cotton, chilli, turmeric, groundnut, Bengal gram and paddy. *Photo credit: AgNext*



WRI India's research on food loss & food waste in Madhya Pradesh's tomato supply chain

WRI India launched a new study '[Tomato Trail: Tracking Food Loss and Food Waste in Madhya Pradesh](#)' at [Connect Karo 2024](#). This study presents insights from a comprehensive study that assessed food loss and food waste across the tomato supply chain. The study identified critical loss points, key causes and drivers, role of gender and social inclusion, and potential solutions. It also looked at the role of energy and energy access in reducing food loss and food waste. The paper recommends adopting a food systems approach to tackle the issue in the tomato supply chain. Also, read this [related blog](#) on the issue. *Photo credit: WRI India*



Alliance for an Energy Efficient Economy (AEEE) enabling sustainable cold chain development

AEEE has collaborated with the National Cooperative Union of India (NCUI) to drive energy efficiency in cooperatives by offering training, developing cold-chain solutions, and exploring funding opportunities for sustainable infrastructure. In addition, AEEE is also leading action on sustainable cold chain development through capacity building and dialogues. It organized 'Sustainable Cold Chain Development in Uttar Pradesh' [workshop](#) in Lucknow

that discussed ways of enhancing Uttar Pradesh's cold chain infrastructure to reduce food wastage and improve energy efficiency. AEEE also organized a [panel discussion](#) on 'Data-Driven Cold Chain: Boosting Efficiency and Investment Potential' at the World Cold Chain Expo 2024 in Dubai unveiling its '[Horticulture Cold Room Procurement Guidelines](#)' to minimize food loss and boost energy efficiency for farmers. *Photo credit: AEEE*



Centre for Responsible Business (CRB) launched a new study on food waste in hotel, restaurants and catering sector

A new study by CRB on '[Landscaping Study for Food Waste in the HoReCa and Retail Segments in the Cities of Mumbai and Pune](#)' was released at the Food Systems Summit 2024 in New Delhi. The study, commissioned by the Embassy of the Netherlands in India and supported by WRI India as a technical partner, shares key actions to systematically tackle food waste. Additionally, it highlights the importance of establishing clear food donation policies with liability protection for donors and introducing awards to recognize establishments excelling in food waste management. *Photo credit: FOLU India*



ACTION FROM THE FRIENDS OF CHAMPIONS 12.3 INDIA NETWORK



GreenPod Labs' Freshpods (Freshness Card) extends banana shelf life to 60 days at 13°C by controlling ripening and microbial spoilage. Made from biodegradable plant extracts, this innovation reduces post-harvest losses, improves supply chain efficiency, and helps India access premium export markets, boosting profitability and sustainability. *Photo credit: GreenPod Labs*

WRI India signed Memorandums of Understanding (MoU) with the Pune Municipal Corporation (PMC) and Indore Municipal Corporation (IMC) to reduce food waste across the city, redirect surplus food to those in need, focus on identifying hotspots, showcasing solutions, and promoting behavior change for a sustainable food system.

Amplified awareness by WRI India on food loss and food waste through social media campaigns on [International Day of Significance towards Sustainable Development Goal 12.3](#) and [International Day of Awareness of Food Loss and Waste](#); and events including [Multi-stakeholder dialogue on strategies to reduce food waste in Indore](#), [session on reducing postharvest losses](#), [session on reducing food waste](#) and [Zero Food Waste campaign](#) at Connect Karo 2024 and [sessions at Food System Summit 2024](#).

Wastelink presented at ThinkAg Harvesting Tomorrow Summit 2024 on the future of alternative animal feed ingredients produced from upcycling food waste which can transform carbon footprint of food systems, making it more sustainable.



Click here to learn more and join the network

USEFUL RESOURCES



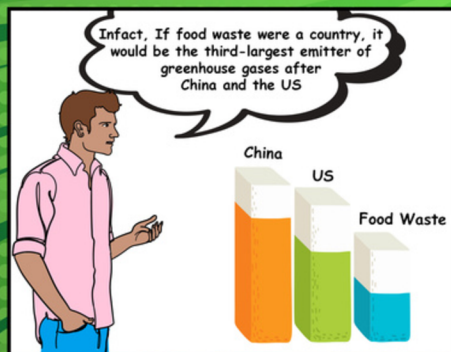
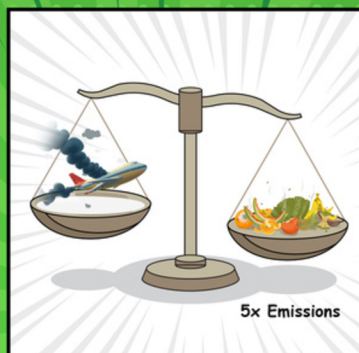
India's Lost Harvest: Understanding Food Losses

- [Tomato Trail: Tracking Food Loss and Food Waste in Madhya Pradesh](#)
- [Tomato troubles: Food loss and food waste from farm to market](#)
- [Choosing the right track to cut post-harvest losses](#)
- [Landscaping Study for Food Waste in the HoReCa and Retail Segments in the Cities of Mumbai and Pune](#)
- [Dialogue on strategies to reduce food waste in Indore city](#)
- [Defining food waste for sustainable food systems](#)
- [A revolution in reducing food waste | AGSO Agrosoldier](#)
- [Innovative food waste management by Avris Environment Technologies](#)
- [Tackling food waste: Optimism, innovation, and tradition | Cool it down](#)

UPCOMING EVENTS

- [ReFED 2025 Food Waste Solutions Summit](#): 23 - 25 June 2025 | Seattle, USA
- [Forum on Energy Efficiency and Decarbonisation \(FEED 2025\)](#): 30 - 31 January 2025 | New Delhi

FUN FACT



Learn more about WRI India's work on food loss and food waste [here](#).



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