

## THE REASONS OF INDUSTRIAL WASTE

The reasons for generating waste and losses in the food and farming industry can be identified in two main categories.

The first is linked to technical malfunction and inefficiencies in the processing steps. In this case there are quantitative losses and in other cases food gets damaged and therefore needs to be discarded.

This is true especially, but not only, for fresh or very fresh produces, and this happens especially in developing countries where technology and machines are often scarce and not always efficient. The biggest deficiencies are linked to defects in terms of weight, shape or packaging. These are issues that don't invalidate the health and safety issues and the nutritional value of the foods, but nonetheless those produces are discarded.

The second reason is linked to the manufacturing processes, that is when the edible but not sellable parts (peels, skin, fat) and the non edible parts (bones, pits) get separated from the sellable parts. During these processes edible parts get lost as well. Those are very small quantities (small than the unit), but that in total can generate a few tons of lost food per year.

At industrial level it is possible to count a third cause of waste, although it is not always occurring. This cause is to be linked to the so called quality standard, for example: expiry date, dimensions, colour, how defective they are, and Brix (measuring sugar). This waste is not always occurring inside the plants, because sometimes this sorting occurs at farms level.

These by-products are often discarded or allocated to animal feed (when possible), as it is not always convenient or easy to process them, or to carry them to those plants that could utilise them.