

**Circular Economy, Food Waste and Health**

The background image shows a close-up of hands holding fresh red tomatoes and a small food can. One hand is holding a tomato, while another is holding a can with a green label. The scene is outdoors with blurred greenery in the background.

## **OLIO – THE FOOD SHARING REVOLUTION**

**1,700,000 PORTIONS OF FOOD SHARED**

**1,100,000 USERS**

**49 COUNTRIES**

**30,000 Ambassadors and Food Waste Heros**

## Food waste one of the biggest problems facing humanity

**1/3** Of all food wasted

**800m** People hungry

**3rd** Largest source of climate change  
Most effective lever to mitigate  
climate change (above solar power  
& electric cars!)

**\$1 tr.**

Value of food wasted p.a.

**70%**

Of freshwater used p.a. is by the  
global food industry. Demand  
for water will be > supply by 40%  
in 2030

**>50%**

Increase in food production  
needed to feed all 10bn of us  
by 2050

### Half of all food waste takes place in the home

- Avg UK family throws £800 p.a.
- Avg Swedish or Polish family throws €585 p.a.



## CURRENT LINEAR FOOD SYSTEM

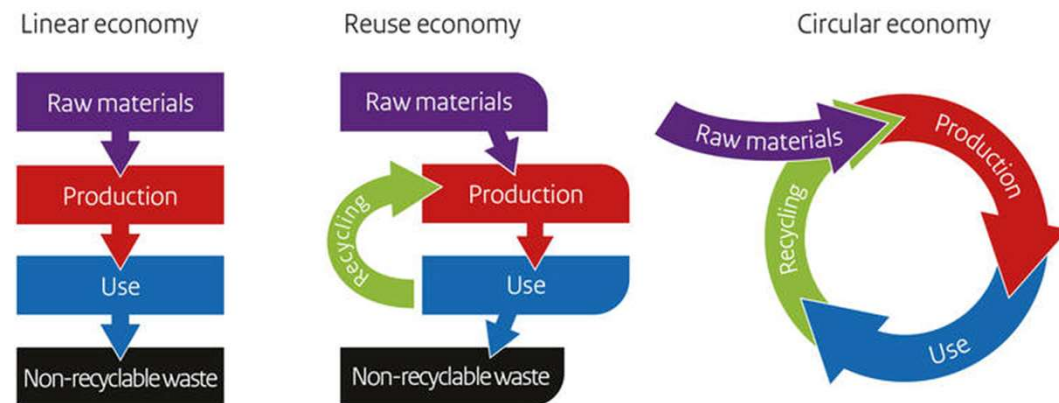
**FIGURE 1: FOR EVERY USD 1 SPENT ON FOOD, USD 2 IS INCURRED IN ECONOMIC, HEALTH, AND ENVIRONMENTAL COSTS.**



\*Excluding obesity; \*\*Due to diet

# OLIO AND CIRCULAR ECONOMY

## From a linear to a circular economy



**“Shifting to a circular economy for food presents an attractive model with huge economic, health, and environmental benefits across the food value chain and society more broadly.”**

**Ellen MacArthur Foundation, 2019**

## OLIO MISSION

**“To unlock the value of food that is wasted in the home and local community”**

- *Economic value*
- *Environmental value*
- *Nutritional value*
- *Social value*
- *Moral value*



## FOOD WASTE AND ITS HEALTH POTENTIAL



**“Reducing food loss and waste in nutrient-rich foods has the potential to yield substantial nutritional benefits, while offering the opportunity to improve diets, tackle malnutrition and foster healthy and well-nourished societies. ”**

**EAT-Lancet, 2019**