



Green Climate Fund and Global Cooperation

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How we drive change

01

Establish enabling
environment for
novel climate
solutions



02

Catalyse
innovation



03

De-risk and
mobilise finance
at-scale



04

Strengthen
national
financial
institutions to
drive adoption
of novel climate
solutions



Where we focus

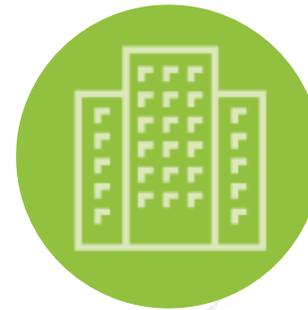
Reduced Emissions from:



Energy generation
and access



Transport



Buildings, cities,
industries and
appliances



Forests and
land use

Increased Resilience of:



Livelihoods of people
and communities



Health, food and
water security



Infrastructure and
the built environment

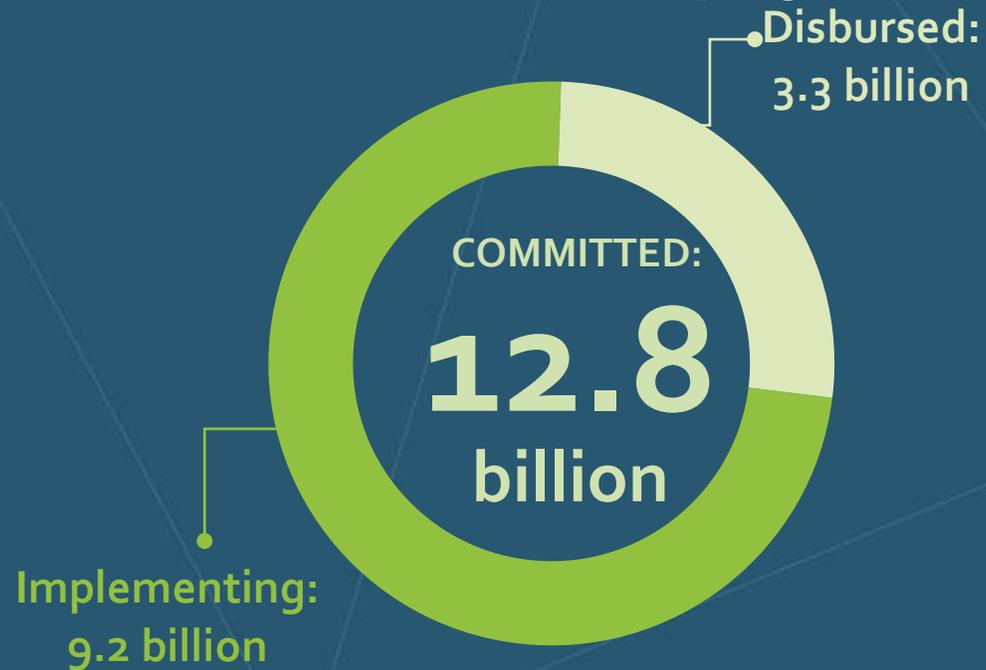


Ecosystems and
ecosystem services



GCF in Figures (USD)

TOTAL GCF PORTFOLIO COMMITMENT (228 projects)



PORTFOLIO VALUE, INCLUDING CO-FINANCING:

48.3 
billion

Reducing Food Waste



- **One-third** of the **world's food** is **wasted from farm to fork**
- **One quarter** of all water used for **agriculture** is **wasted** with food lost and wasted
- **70%** of all **fresh water** is used for agriculture
- If **food waste** was a **country** – it would be the third largest greenhouse gas emitter

Food is lost or wasted along the entire value chain



Source: WRI analysis based on FAO. 2011. *Global food losses and food waste – extent, causes and prevention*. Rome: UN FAO.

The Food Loss and Waste Challenge

SDG 12.3

- At least **1/3 of all food** intended for human consumption is lost or wasted from farm to plate each year.
- Even as **2 billion tons** of food is lost or wasted each year, more than **800 million people – one in 10 globally** – are undernourished.
- Food loss and waste results in over **USD \$1 trillion in economic losses** (to farmers, to companies in the supply chain, to consumers) annually.
- Food loss and waste emits **nearly 10% of total greenhouse gas emissions**, consumes about **1/4 of all water** used by agriculture, and requires **cropland area** greater than the size of **China**.
- Food waste in households and restaurants costs an average of **\$1,800 per year for a family of four** in the United States and **£780** (about \$888) per year for the average household with children in the United Kingdom.
- Food loss and waste reduction can generate a **14-fold return** for businesses.
- Reducing food loss and waste by 50% would avoid **1.5 gigatons of CO₂e emissions per year** by 2050, an amount greater than the current energy-related and industry-related emissions of **Japan**.

Five Vital Actors for Reducing FLW



Farmers should take action to reduce on-farm and near-farm food losses.



Companies should reduce food loss and waste within their operations, as well as provide financial and technical assistance to their suppliers and customers to reduce loss and waste.



Financial institutions should invest in technologies and programs that reduce food loss and waste.

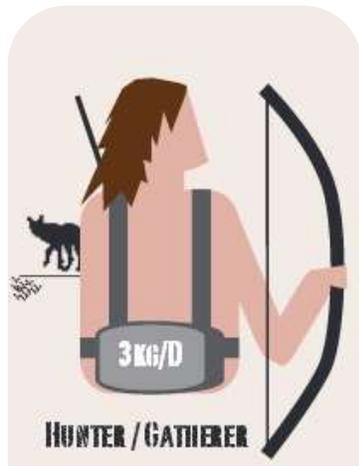


Governments should adopt policies that reduce food loss and waste within their borders.



Consumers should take action to reduce household food waste.

Resource consumption



3 kg/day



11 kg/day



44 kg/day

Global population 10 times bigger + consumption per person is 10 times larger