

	Source	Kimura Yuka: Survey of Households and Food Loss	Marra, F. (n.d.). Fighting Food Loss and Food Waste in Japan [M.A. Thesis]. Leiden University.	Survey on top wasted foods in Japan	Food Waste in America in 2023	Make #NotWasting food a personal resolution	United Nations Sustainable Development Goals	Moriroku Holdings	Parfitt Julian, et al. Food waste within food supply chains: quantification and potential for change to 2050	Handai Food Loss	Restaurant managers' readiness to maintain people's healthy weight and minimise food waste in Japan
	Link	<a href="https://www.jstage.jst.go.jp/article/jsmcwm/32/0/32_47/pdf/-char/ja">https://www.jstage.jst.go.jp/article/jsmcwm/32/0/32_47/pdf/-char/ja</a>	<a href="https://www.academia.edu/8853973/Fighting_Food_Loss_and_Food_Waste_in_Japan">https://www.academia.edu/8853973/Fighting_Food_Loss_and_Food_Waste_in_Japan</a>	<a href="https://housefoods.jp/company/news/pdf/release_20210330_v2.pdf">https://housefoods.jp/company/news/pdf/release_20210330_v2.pdf</a>	<a href="https://www.fao.org/faostat/2023/Statistics&amp;Facts/RTS">https://www.fao.org/faostat/2023/Statistics&amp;Facts/RTS</a>	<a href="https://www.fao.org/faostat/stories/article/en/c/1072865/">https://www.fao.org/faostat/stories/article/en/c/1072865/</a> (Food and Agricultural Organization of the United States)	<a href="https://www.un.org/sustainable-development/sustainable-consumption/">https://www.un.org/sustainable-development/sustainable-consumption/</a>	<a href="https://www.moriroku.co.jp/index.html">https://www.moriroku.co.jp/index.html</a> <a href="https://www.moriroku.co.jp/english/story/ilm.html">https://www.moriroku.co.jp/english/story/ilm.html</a>	<a href="https://royalsocietypublishing.org/doi/full/10.1098/rstb.2010.0126">https://royalsocietypublishing.org/doi/full/10.1098/rstb.2010.0126</a>	<a href="https://www.moriroku.co.jp/english/story/ilm.html">Handai Food Loss Website</a>	<a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9040262/pdf/12889_2022_Article_13274.pdf">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9040262/pdf/12889_2022_Article_13274.pdf</a>
	JP or ENG?	Japanese	English	Japanese	English	English	English	Japanese	English	Japanese	
	Modality	Thesis/Survey	Thesis	Survey	Article	Article	Article/Statistics	Article	Journal	Article/Research	
	Awareness of food loss within the household	Many people in Japan were unaware of or were aware of but had little understanding of household food loss and its causes---Many survey respondents responded that food loss occurred in their household nearly everyday, average 2-4 times a week---By family composition, households with singles or couples disposed of food due to missed expiration dates (suggests overbuying) By family composition, many households with families/children produced the most leftovers.		Many respondents said that dairy and fruit products were the most disposed of in their household	About 2/3 of food waste in America is due to food not being used before it goes bad.						
	Solutions for food waste in households					Storing food properly can help alleviate the amount of food waste produced, along with being sure to understand labels such as "sell by" and "best before" and that these are still edible products. Also, use foods that are closer to their expiry date first--- Utilize leftovers by freezing, giving away, composting, or making something new.			"Cultural shifts in the ways consumers value food, stimulated via education, increased awareness of the FSC and food waste's impact on the environment have the potential to reduce waste production."		

Causes of food waste within businesses			Food loss in businesses stems from different sources including faulty packaging, unsold goods, returned items, mislabelling, etc (p. 14) -----Food businesses cater to high expectations and the preference for "perfect, pristine and pretty" products by paying careful attention to quality all along the food supply chain. The sharp eye of the consumer on best-before dates encourages retailers to pull products from the shelves prematurely (p.20)								
Solutions for food waste in businesses			"Food businesses now have the legal obligation to report the actual weight of the amount of food waste they generate from both their manufacturing and distribution processes, a further attempt to raise awareness about the extent of food loss caused by their own practices" in Japan. Mottanai Kitchens/Food Action Nippon groups and government orgs --- (p.32 waste and garbage problems were main source of food waste awareness)				Businesses can change packaging in order to preserve fruits/vegetables/etc. so that food can be sold for longer.	Improved food labelling and better consumer understanding of labelling and food storage also have food waste reduction potential.	Food loss has five main reasons, with four out of five being from the pre-consumption state (harvesting, storing, processing, transporting)		
Food Waste in America					1.3 billion tons of food is wasted in America, which is 1/3 of all food produced. --- Quality standards for produce waste water on food that is never eaten, and the food itself is never harvested. More than 2/3 of waste is considered still edible		SDG #12 states that 13.3% of America's food was lost after harvesting and before reaching stores.				
Food Waste in Japan							More than 1/3 of food wasted in Japan was considered edible				