

Ne'ama and JICE collaborate on food loss and waste reduction

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The National Food Loss and Waste Initiative (ne'ama) and the Japan International Cooperation Center (JICE) have signed a Memorandum of Understanding (MOU) to strengthen their collaboration on reducing food loss and waste. The signing took place during a visit to Japan by a high-profile UAE delegation led by Abdulla Bin Touq Al Marri, Minister of Economy. The delegation also included officials from the Ministry of Economy, the Presidential Court, the Emirates Foundation, and Tadweer Group.

JICE invited the ne'ama team to learn about Japan's effective strategies for reducing food loss and waste, to implement these practices in the UAE. This collaboration supports ne'ama's goal of cutting food loss and waste by 50 per cent by 2030, in alignment with U.N. Sustainable Development Goal 12.3 and the UAE's National Food Security Strategy 2051. The MOU also aligns with the 2024 World Food Day theme, "Right to Food for a Better Life and a Better Future."

JICE, a Japanese organisation focused on fostering international cooperation and human resource development, previously collaborated with ne'ama in 2023 on "The ne'ama 7 Days Diary," an awareness program encouraging Abu Dhabi's Year-7 students to track food waste from their daily meals for a week. The initiative aimed to instil a sense of responsibility among students and offered insights into the causes of food waste.