

**Question for written answer E-004000/2020  
to the Commission**  
Rule 138  
**Daniel Buda (PPE)**

**Subject:** Tonnes of food wasted and allowed to go bad owing to the COVID-19 pandemic

Global food waste has increased in the wake of the COVID-19 pandemic, with milk and eggs being discarded, grapes rotting and pigs being buried. The difference is that vast amounts of food are now being discarded by traders before it even arrives in the shops, rather than being thrown away by consumers as kitchen waste. The fault here lies with the distribution chains, which are no longer operating in the same way. Globally, production is managed on the basis of 'just in time' delivery.

Farm production can be distributed to shops or restaurants in just a few days, with the next stock of raw materials ready to take its place immediately. When problems arise with road transport and shipping or as a result of cuts in manpower, restaurant closures and sluggish trade, this causes an accumulation of vast amounts of stock that never reach the shops.

What instruments does the Commission have at its disposal to remedy this situation where huge quantities of food go bad before they reach the shops or the table of consumers in Europe?

What view does the Commission take of this massive waste of food at global level, compounded as it is by the COVID-19 pandemic?