



Edgardo Carrillo Cabrera

Food Quality and Food Safety Consultant, UK

FOOD WASTE A necessary evil?

Agriculture has always been one of the fundamental sources of food and raw materials for food production. The yield of crops has historically been affected by plagues, natural phenomena and the climate. Natural phenomena and climate can be predicted up to certain extent but are difficult to control, and the negative effect of plagues have been reduced considerably, so we can say that despite food production processes are not always optimal the good yield of crops can be translated in more food available in stores and supermarkets. Nevertheless, this symbol of abundance, convenience and modernity which is “The Supermarket” is being affected by a new plague: “Food waste”. The amount of food that is being wasted in supermarkets has become a serious problem and although it may be considered a necessary evil, it should no longer be ignored; it is an issue that will not disappear, much less solve itself. As professionals from the food industry we should take a close look at this situation and analyse its causes and the different aspects that influence it, the measures that are being put in place by the retailers, small businesses and charity organizations among others in order to minimize its effects. Understanding that these solutions and or different initiatives may help but do not fundamentally solve the food waste problem, is very important to find a proper and sustainable solution. A new way to look at the Food production at industrial level, where retailers are no longer the last stage before food is consumed, is necessary. Retailers can also be part of the supply chain in Food production and not only the end point. To do this some radicals solutions must be found, tried, and implemented. Food intended for human consumption should not continue to be wasted, become the source of animal feed, used for biogas in energy generating plants or, in the worst-case scenario become part of the landfill.

Biography:

Edgardo Carrillo Cabrera is a Food science and technology professional, with management experience and more than 16 years of work in the Food Industry. Dairy manager (Terregio cheese factory, Bedfordshire UK), Quality manager (Premier Foods, Sudan and Nestl?, Cuba), Quality technologist for Mars Chocolate Drinks and Treats Europe (UK), Quality technician for Muller Dairies (UK) and Food Researcher at the Food Research Institute (Dairy plant, Cuba). Main qualifications: Food engineering (Master?s degree), Specialist in dairy products technology (Cheese Technology), BRC (Food safety and third-party auditor). Food industry management (Diploma), Researcher and Chemical engineer. Areas of expertise: Cheese manufacturing, Dairy and dairy derivatives technology, Food science and technology, Food quality management systems (Nestle, Mars and BRC)