



## Template for Evidence(s) UI GreenMetric Questionnaire

University : Samarra  
Country : Iraq  
Web Address : www.uosamarra.edu.iq

### [3] Waste (WS)

#### [3.6] Total volume organic waste produced last year

Type of waste	amount (ton)					
	Produced		reduced	Treated		
	Last year	This Year		reused	down-cycled	up-cycled
organic	240	210	30	35	150	15
- food waste	160	145	15	10	135	0
- leaf, etc.	60	50	10	20	15	5
- etc	20	15	5	5	0	10

#### Description:

There are many examples of food waste at each stage of its production to consumption. We've listed the types here:

- **Plate Waste:** Leftover food on plates, such as unfinished meals, uneaten fruits or vegetables, and discarded portions.
- **Expired or Spoiled Food:** Food that has passed its expiration date or has spoiled due to improper storage or handling.
- **Trimmed or Peeling Waste:** Parts of food items that are typically trimmed or peeled off and discarded, such as vegetable peels, fruit skins, or fat trimmings.
- **Unsold Food:** Food that remains unsold in supermarkets, shops, or restaurants and is eventually thrown away.
- **Overstocked Inventory:** Excess food inventory that expires or becomes unusable due to poor inventory management or changes in demand.
- **Food Preparation Waste:** Waste generated during food preparation, including trimmings, scraps, cooking byproducts, or through spillages or drops.
- **Unharvested Produce:** Fruits, vegetables, or other crops left Unharvested and go to waste due to factors like labour shortages, adverse weather, or market fluctuations.
- **Misshapen or "Ugly" Produce:** Produce that is discarded because it does not meet the cosmetic standards set by retailers or consumers, despite being perfectly edible.



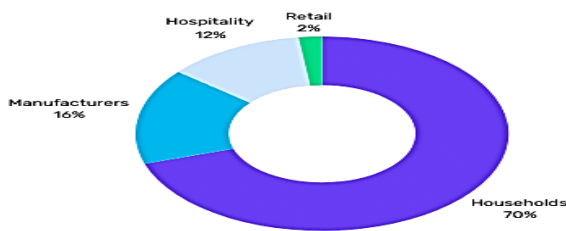
- **Leftovers:** Leftover food from meals at restaurants, events, or households that are not consumed and are subsequently discarded.

WM Waste Managed

# FOOD WASTE

## Statistics & Facts

**9.5 million**  
tonnes of food is wasted each year



WRAP estimates that 70% of food waste comes from households, 16% from manufacturers, 12% from hospitality and food services, and 2% from the retail industry.



**70KG**

of food wasted by each person in the UK on average . That's the equivalent of 140 meals per person!

**£ 14 billion**  
worth of food is thrown away each year

**CO<sub>2</sub> 25 million**  
tonnes of greenhouse gases are produced each year

**6.4 million**  
tonnes of wasted food could have been eaten!

**50%**

targetted reduction in food waste by 2030 - WRAP



The retail sector in the UK contributes around 270,000 tonnes of food waste each year, with supermarkets being a major source.

**920K**

tonnes of food waste is produced annually by the UK hospitality sector; including restaurants, hotels, and catering.



According to a UN report, Iraq ranks sixth in the world in terms of food waste.

Added that Six million tons of food are wasted annually in Iraq, and the amount is expected to increase to seven million tons in the coming years.

Said there is no effective policy to reduce food waste in Iraq, as 143 kilograms of food per person is wasted annually.

According to the report, social traditions are the main reason for food waste in Iraq, because Iraqis prepare more food than they need when preparing food at home, especially during festivals and holidays.

**Additional evidence link (i.e., for videos, more images, or other files that are not included in this file):**

<https://en.uosamarra.edu.iq/6836-2/>.

<https://en.uosamarra.edu.iq/5752-2/>.

<https://www.wastemanaged.co.uk/our-news/food-waste/food-waste-facts-statistics/#what-are-some-examples-of-food-waste>.

<https://www.kurdiu.org/en/b/552174>.