



## **Sustainable cold chain and the Rome Declaration: delivering efficient ozone and climate-friendly cold chains to ensure nutritious and healthy food for all**

**20 September 2021**

**Online, 14.00-17.00 CET**

### **Event overview**

In 2011, the United Nations Food and Agriculture Organization estimated that around one third of all food produced globally is lost or wasted annually. This amounts to a staggering estimated financial loss of about \$940 billion and it creates greenhouse gas (GHG) emissions of about 4.4 gigatonnes CO<sub>2</sub>-eq per year, which is about 8% of the total global emissions of GHGs.

Delivering food from farm to consumer safely requires a suitable temperature-controlled environment. Various stages that a refrigerated food product passes through to its destination - connecting the harvested produce with its intended consumer – is referred to as the cold chain. Connecting farmers' and fishers' produce efficiently and effectively with consumers not only reduces food loss but has a positive impact on the economics of small-holder producers, by opening connectivity to new markets and increasing income opportunities.

Many cold-chain systems use high-GWP (Global Warming Potential) refrigerants and grid electricity. To mitigate potential climate-warming impacts of the cooling sector, new, sustainable cold-chain systems that are high in efficiency, safe, and use low or zero-GWP refrigerants and renewable energy sources need to be developed. Game changing and systemic approaches also need to be considered. Energy efficient, ozone and climate-friendly cold chains can help ensure nutritious and healthy food for all.

The event will put a spotlight on the critical role of sustainable cold chains in providing food safety and security, preventing food loss and waste, reducing global warming and preventing the depletion of the ozone layer thus contributing to the implementation of several Sustainable Development Goals related to, inter alia, ending hunger and poverty, food security, improved nutrition, climate action, sustainable agriculture and fisheries, health and well-being.

It will demonstrate how the Montreal Protocol on Substances that Deplete the Ozone Layer, universally ratified multilateral environmental agreement, its Kigali Amendment and the

Rome Declaration on the “Contribution of the Montreal Protocol to a Food Loss Reduction through Sustainable Cold Chain Development” that was endorsed at the 31st Meeting of the Parties (MOP31) in November 2019 can contribute to scaling up of technological and policy solutions for sustainable cold chains, including by enhanced international cooperation among relevant stakeholders at all levels.

For more information on the event and agenda, click [here](#)

To participate in the event, click [here](#)

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The event is organized by the Ministry of Ecological Transition of Italy, Ozone Secretariat to the Vienna Convention and Montreal Protocol and the Food and Agriculture Organization of the United Nations

With support of the Cool Coalition, Climate and Clean Air Coalition, OzonAction Programme of the United Nations Environment Programme

