



Distr.: General
27 August 2019

English only



**United Nations
Environment
Programme**

**Thirty-First Meeting of the Parties to
the Montreal Protocol on Substances
that Deplete the Ozone Layer**

Rome, 4–8 November 2019

Item 5 of the provisional agenda for the
high-level segment*

**Statements by heads of delegation and
discussion on key topics**

**Contribution of the Montreal Protocol to food loss reduction
through sustainable cold chain development**

**Concept note for a 90-minute, high-level round-table discussion on
7 November 2019**

I. Background

Around one third of all food produced globally for human consumption is either lost or wasted.¹ Food loss occurs mainly in developing countries, where approximately 821 million people still suffer from chronic malnutrition. Food loss and waste amount to roughly \$680 billion in industrialized countries and \$310 billion in developing countries.² Food loss and waste, which by extension result in the waste of precious water, energy and land resources, also contribute to climate change by generating nearly 8 per cent of annual global greenhouse gas emissions.³ Ending food loss and waste is a priority under the 2030 Agenda for Sustainable Development and relevant to many Sustainable Development Goals.⁴

Food loss, which is detrimental to farmers' incomes, can be addressed in part through the establishment of cold chains, which include pre-cooling, refrigerated storage and refrigerated transport. Cold chains can help to ensure that farm products reach markets in good condition. Urbanization and the expansion of the middle class are among the factors driving cold chain growth in developing countries.

The Montreal Protocol, with the recent Kigali Amendment thereto, has raised awareness of the need to develop sustainable solutions in the refrigeration and air-conditioning sector to address the demand for both air-conditioning systems for human comfort and cold chains for food preservation.

* UNEP/OzL.Pro.31/1.

¹ "Food loss" refers to any food that is lost in the supply chain between the producer and the market, while "food waste" refers to the discarding or alternative (non-food) use of food that is safe and nutritious for human consumption.

² www.fao.org/save-food/resources/keyfindings/en/.

³ Food and Agriculture Organization of the United Nations, "FAO's work on climate change: United Nations Climate Change Conference 2015" (Rome, 2015).

⁴ Sustainable Development Goals 1 (no poverty), 2 (zero hunger), 3 (good health and well-being), 6 (clean water and sanitation), 7 (affordable and clean energy), 8 (decent work and economic growth), 13 (climate action), 14 (life below water) and 15 (life on land).

The fact that the Thirty-First Meeting of the Parties will take place at the headquarters of the Food and Agriculture Organization of the United Nations, which works with a broad spectrum of stakeholders and partners to tackle food loss and waste, offers the opportunity to explore through a high-level round-table discussion the contribution of the Montreal Protocol to the development of sustainable cold chains and the reduction of food loss.

The implementation of the Kigali Amendment, which entered into force on 1 January 2019, is also expected to trigger global technological conversion efforts in several industrial sectors. Those sectors, which include the commercial refrigeration sector and the cold chain sector more broadly, rely on refrigerant gases and thus will be affected by the ongoing phase-out of ozone-depleting substances and by the phase-down of hydrofluorocarbons under the Kigali Amendment.

II. Objective

The objective of the round-table discussion is to explore the following issues:

- The key role of cold chains in the implementation of the 2030 Agenda
- The importance of the Kigali Amendment in introducing low-global-warming-potential technologies to the cold chain sector
- The development of synergies between Montreal Protocol bodies and other organizations working to end food loss and waste
- Opportunities to share knowledge on best practices, research and development, project development and financial leveraging to support the future contribution of the cold chain sector to the achievement of the Sustainable Development Goals and the aims of the Kigali Amendment

III. Participants

Invited participants in the high-level round-table discussion include ministers, heads of United Nations bodies and a high-level representative of Champions 12.3,⁵ among others.

IV. Format

1. Opening remarks by the moderator.
 2. Contribution of the Montreal Protocol to food loss reduction through sustainable cold chain development;
 - (a) Questions from the moderator to the panellists;
 - (b) Interactive discussion among round-table participants.
 3. Summary by the moderator of the main points discussed.
 4. Closure of the high-level round-table discussion.
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⁵ Champions 12.3 is a coalition of executives from governments, businesses, international organizations, research institutions, farmer groups and civil society dedicated to inspiring ambition, mobilizing action and accelerating progress toward achieving Sustainable Development Goal target 12.3 (on reducing food loss and waste) by 2030.