

TETRA PAK LAUNCHES NEW APPROACH TO TRANSFORMING FOOD SYSTEMS

A comprehensive plan focuses on food, farming, and water

Sweden, 14th of February 2024 - Tetra Pak, a leader in the food processing and packaging industry, is launching new proposals to drive the transition to safer, more sustainable, and resilient food production systems.¹ The initiative is an evolution of the company's work with the Global Dairy Processing Task Force, part of the Climate Initiative "[Pathways to Dairy Net Zero](#)", to explore the innovative systems and technologies needed to reduce further greenhouse gas (GHG) emissions in dairy production.

Alex Henriksen, Managing Director North Europe at Tetra Pak, comments: "Transforming food production systems is essential for a sustainable future. Currently, these systems contribute to over a third of greenhouse gas emissions.² At the same time, one third of the food produced globally is lost or wasted.³ Food production systems also fail to meet human needs, with 9% of the world's population suffering from hunger⁴ and 30% considered undernourished.⁵ Following the energy industry, the food industry stands as the next critical sector for climate change mitigation. Food systems must continue to deliver, but we need to ensure they are more safe, resilient, and sustainable."

Tetra Pak has identified four key pathways forward to accelerate the transformation of food production systems. The company has also set [roadmaps and measurable targets for each of these pathways](#), in line with the critical transitions for food and land transformation as proposed by the Food and Land Use Coalition:⁶

- **Enabling the transition to more sustainable dairy products**⁷ by reducing the environmental impact of dairy production while supporting small-scale farmers' productivity, profitability, and livelihoods.
- Identifying innovative solutions for **new food sources**, such as diversifying with alternative proteins and complementing dairy and other animal protein sources.
- **Reducing food loss and waste** by developing technologies in food processing that help reduce food waste during production, including new solutions to transform by-products, which would otherwise go to waste, into value-added products. Aseptic packaging solutions already play a crucial role in reducing food waste by extending the shelf life of fresh produce without the need for preservatives or refrigeration. This enables distribution even in remote geographical areas with insufficient cold chain infrastructure.⁸

¹ Definition: A food production system is a system comprising all elements (environment, people, inputs, processes, infrastructure, institutions, markets, and trade) and activities related to the production, processing, distribution and marketing, preparation, and consumption of food and the outcomes of these activities, including socio-economic and environmental outcomes. [High Level Task Force on Global Food and Nutrition Security \(HLTF\) \(un.org\)](#)

² Nature Food (vol 2, no- 198-209). Crippa et al. (2021): "Food systems are responsible for a third of global anthropogenic GHG emissions". <https://www.nature.com/articles/s43016-021-00225-9>

³ <https://www.wfp.org/stories/5-facts-about-food-waste-and-hunger#:~:text=One%2Dthird%20of%20food%20produced.worth%20approximately%20US%241%20trillion>

⁴ FAO. The State of Food Security and Nutrition in the World. <https://www.fao.org/3/cc3017en/cc3017en.pdf> (2023).

⁵ World Health Organization. Malnutrition. <https://www.who.int/news-room/fact-sheets/detail/malnutrition>

⁶ [Food and Land Use Coalition | World Resources Institute \(wri.org\)](#)

⁷ Definition: Sustainable dairy production is defined as a dairy industry that emits less greenhouse gas emissions by adopting techniques, equipment, and best practices in production and processing to ensure nutritional security and maintain a billion people's livelihoods for tomorrow while helping to secure a future for us all. <https://globaldairyplatform.com/sustainability>

⁸ Combining aseptic processing and beverage cartons helps keep fresh produce safe for up to 12 months without preservatives or energy-intensive refrigeration.

- **Scaling up access to safe nutrition**⁹ **through sustainable food packaging**¹⁰ by designing and implementing food packaging solutions that are sustainable and that preserve food quality and improve access to safe food.

The new plan coincides with [Tetra Pak launching their white paper, in collaboration with EY Parthenon](#), which examines the critical requirements for food systems to better support both people and the planet by 2040.

Alex Henriksen concludes: "It's not enough to make promises about the future. Tetra Pak is driving a transition agenda by engaging the private sector, demonstrating our ambitions, and sharing our strategic plan for realizing them. To help transform food systems and drive the food agenda forward, we are committed to engaging with government actors, policymakers, industry stakeholders, customers, and leading opinion leaders."

ABOUT TETRA PAK

Tetra Pak is a world leading food processing and packaging solutions company. Working closely with our customers and suppliers, we provide safe, innovative, and environmentally sound products that each day meet the needs of hundreds of millions of people in more than 160 countries. With over 25,000 employees around the world, we believe in responsible industry leadership and a sustainable approach to business.

Our promise, "PROTECTS WHAT'S GOOD™", reflects our vision to make food safe and available, everywhere.

More information about Tetra Pak is available at www.tetrapak.com.



[youtube.com/user/tetrapak](https://www.youtube.com/user/tetrapak)



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More information on how Tetra Pak works with sustainability:

- [Sustainability Report FY22](#)
- [Tetra Pak leads Dairy Processing Task Force to accelerate climate action](#)
- [Tetra Pak and Lund University launch new research hub to develop future food and material innovations](#)
- [Tetra Pak accelerates solutions to reduce food loss in production](#)
- [Tetra Pak and Lactogal cut carbon footprint of aseptic cartons for milk by a third, increasing renewable content with a paper-based barrier](#)
- [Learn more on how we are working to enable the transition to secure, sustainable and resilient food systems](#)

⁹ Definition: The nutritional profile of packaged food is assessed according to the "Health Star Rating system", [Health Star Rating](#)

¹⁰ Sustainable packaging is defined as packaging that fulfills its functional requirements with minimal environmental impact, is made from responsibly sourced renewable or recycled materials, is recyclable, and has a low carbon footprint in manufacturing, production, shipping, and recycling.

- [Why sustainability commitments matter](#)
- [Access the recording of 'Reimagining how we feed the world', a panel discussion held on December 2nd at COP28, where we presented our four pathways for change and corresponding ambitions and targets, to support the transformation of global food systems.](#)

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