

Reducing post-harvest losses in the Cameroon rice supply chain



Everyday over 795 million people go hungry, yet globally we are wasting a third of the food we produce. With worldwide populations expected to hit 8.5 billion by 2030, the proportion of food loss and waste must fall dramatically if we are to achieve Goal 2 of the Sustainable Development Goals (SDGs).

Olam's rice team in Cameroon have been applying a common-sense approach to tackle this issue with very positive results.

Challenge

Olam imports rice into Cameroon and controls the logistics segment of the rice supply chain. The major challenge was to reduce the losses along these parts of the value chain, primarily from the port to the warehouse.

Our Approach & Solutions

In 2012 Olam's rice team put in place simple protocols to reduce losses across the segments of the supply chain under their control.

- Using stronger bags
- Ensuring re-bagging of torn bags as soon as possible
- Training for bag handlers
- Laying tarpaulin underneath bagging operation
- Maintaining pallet quality
- · Surprise audits by Operations Managers

Results

From 2012 to 2016 losses were reduced from 1.25% to 0.8%. Although these savings may seem small in isolation, the scale of Olam's rice operations in Cameroon means that the amount of edible rice saved was in excess of 2500 metric tonnes over the 5 years. This equates to over 50 million servings!

The savings also avoided unnecessary production and therefore mitigated GHG emissions and water usage in the rice origin.

"The rice business has put a major focus on controlling supply chain losses over the past 5 years. Simple measures have helped improve controls and efficiencies, saving insurance costs and adding directly to the profitability."

> **Devashish Chaubey** Global Head, Olam Rice

Cameroon relies on 85% of its rice from foreign imports

50 million servings of rice saved



Over 5 years enough rice was saved to feed every Cameroonian twice



Impact on Olam's Focus Areas

The reductions in post-harvest loss achieved by the team in Cameroon did not only help to improve national food security but also positively impacted upon 2 of Olam's other material areas; Climate Change and Water.

Food Security

50 million servings of rice saved over 5 years



Climate Change

8.787 tonnes of GHG emissions avoided



Water

5,512,500 m³ of water saved



National and International Context

Cameroon currently depends upon the importation of over 85% of its rice demands and these savings are helping to reduce the quantity of rice that the country needs to import to meet the demand. The FAO estimates that global food production must increase by 60% (on the same amount of land) to match demand by 2050. With the global climate altering yields year-on-year it is simple improvements like this that will help to mitigate the effects.

SDG2, SDG12 & Champions 12.3

Olam is committed to driving systemic change to help achieve the SDGs. By reducing post-harvest losses we are supporting both SDG 2 (Zero Hunger) and SDG 12 (Responsible Consumption & Production). A part of this commitment is being driven by Olam CEO Sunny Verghese through his involvement in the Champions 12.3 coalition.

Sustainable Development Goal 12 aims to 'ensure sustainable consumption and production patterns'.

Under Goal 12 is Target 12.3:

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

Olam is proud to be an early leader in acknowledging our responsibility to contribute to achieving the Sustainable Development Goals.

"As Olam Cameroon rice, we always strive to increase value in our business. Reducing wastage in our supply chain helps improve our bottom line and at the same time contributes to the food security in the country."

Mohit Agarwal, General Manager Olam Rice Cameroon

For more information:

Olam International Limited 9 Temasek Boulevard 11-02 Suntec Tower Two Singapore 038989 Telephone: (+65) 6339 4100 Facsimile: (+65) 6339 9755

Email: enquires@olamnet.com

