

MANUFACTURING HIGH QUALITY FEED FROM FOOD WASTE IN JAPAN

One of the strategic issues presented in the Japan Pavilion at EXPO Milano 2015 to contribute to a more sustainable world is the *Zero Loss Recycling*.

Between the innovations to reduce food loss the practice of the [Japan Food Ecology Center](#) whose headquarters are in Sagami-hara City, Kanagawa Prefecture is presented in the Pavilion. This Center collects food waste generated by grocery stores and restaurants, processes it and ships it out as pig feed.

The food waste it uses for raw materials includes bread scraps and noodle scraps from food manufacturers' factories, cooked rice and milk from restaurants and vegetable scraps from supermarkets and other small retailers. It uses specialized refrigerator trucks to collect the material from some 180 suburban factories and stores and carry it to its recycling plant. It mixes water with the collected food waste, sterilizes it, performs lactic fermentation and ships the resulting liquid fermented feed to pigpens.

The first advantage of the liquid fermented feed over general formula feed is the low-cost. The company uses the milk, yogurt and other liquids included in the food waste as they are to greatly limit energy costs during manufacturing and sell the product at about half the cost of general formula feed. And through the action of lactic-acid bacilli, it increases the good bacteria in the digestive tract, so it works to increase immunity and activate the intestines, reducing the illness rate among pigs. What's more, because the illness rate falls, it is possible to give the pigs fewer antibiotics, making it possible to supply consumers with safe, healthy pork.

At present, the company has 15 farmers who have contracted to introduce the liquid fermented feed. It is processed into good quality meat and sold in department stores and supermarkets under the brand names Yuton (superior pork) and Umakabuta (delicious, flavorful pork).



The company is working to form a recycling loop through the use of food waste. It is an effort to create a recycling loop that involves farmers using the manufactured feed and then the businesses outputting the food waste adding value in the form of quality and safety to the resulting products and selling them to consumers.

At present, the Japanese livestock industry relies heavily on the import of feed from overseas. This effort is expected to lead to improved feed self-sufficiency. According to the FAO, the amount of food waste generated each year in Japan is some 17 million tons, which amount to 20% of the food available for eating. To reduce this loss the government and people are joining efforts to carry out different initiatives and policies.

The practice of the Japan Food Ecology Center that allows producing a high quality feed from waste is a useful innovation for Japan and other interested countries and territories.

To know more

[Japan Food Ecology Center website](#)

[Japan Pavilion in Expo website](#)

[Article in athavaneng.com](#)

[Article in downtoearth.org](#)

