



Seafood Loss and Waste Value Chain report

Request for Proposals

Background

Blue food, or food from aquatic sources, play an essential role in ensuring global food and nutrition security, while providing livelihood benefits. Blue food provides over 3 billion people with 20% of their animal protein and about 600 million people depend on fisheries and aquaculture for their livelihoods, 95% of which live in Africa and Asia. Consumption of blue food has doubled over the last 50 years and is forecasted to double again by 2050 as the global population increases. However, 90% of fisheries are fully or over-exploited. At the same time, globally, 30% to 35% of seafood caught is lost or wasted. Seafood loss and waste occurs along the entire value chain and is the result of actions by primary producers, processors, retailers, food service providers and consumers.

The fact that a third of all fish harvested never makes it to the dinner table is both inefficient and unethical amid a global food crisis and increasingly over-exploited fish stocks. Reducing seafood loss and waste is also critical to address nutrition and food security for a growing population within planetary boundaries. As such, the World Economic Forum is piloting a project on repurposing seafood loss and waste in Namibia which addresses the ethical imperative to use 100% of the fish. In this project, policymakers, business leaders and civil society organizations are brought together to create an aligned approach to maximizing by-product utilization, thereby both capturing more nutrition and economic value. The key challenge this project faces is to reduce seafood loss and waste in a manner that is not only environmentally and socially responsible, but also financially viable for the industry. Three initial [reports](#) were published in 2022 and 2023 and over time the project seeks to create replicable models that can be used by seafood businesses around the world by adopting whole fish approaches from harvest through to consumption.

The project now seeks to contribute to scaling up awareness and adoption of whole fish approaches globally. To do so, research is required to identify where in global value chains significant loss and waste is occurring, and how different global actors are addressing or even thinking about 100% fish. This must be supplemented by an analysis of how value chain actors should be held accountable for loss and waste, and consequently what type of systems interventions would effectively address this issue.

To this end, the World Economic Forum's Seafood Loss and Waste project is seeking a consultancy to research this topic and produce a report that includes a global analysis of loss and waste across the value chain and identify the different public-private systems interventions that are required for the industry to transition.

Objectives and deliverables

The main objective is **to provide the knowledge basis needed to scale up the adoption of 100% fish approaches globally, and to feed into the socialization of a global initiative geared toward addressing seafood loss and waste.** Despite the topic of reducing food loss and waste being addressed by numerous initiatives with a view to achieving SDG 12.3, seafood is left out of nearly all conversations. Though FAO has published [useful resources](#) on seafood loss across the value chain and a [history of scientific literature](#) exists on this [topic](#) exploring different parts of the value chain, there is not yet a comprehensive overview of the global state of seafood loss and waste.

This main objective can be divided into four sub-objectives:

1. To quantify the extent of seafood loss and waste at different nodes of global seafood value chains
2. Outline potential interventions to combat seafood loss and waste at different nodes of global seafood value chains
3. To support the communication of the report and findings

Objectives 1-2 should be presented in the form of a scoping research report. This report will serve as a starting point for shaping a global initiative to address seafood loss and waste in global seafood supply chains, and feed directly into objective 3. Objective 3 will manifest in supporting the development of content for an event that will promote 'whole fish' thinking and loss and waste interventions.

Activities and products

Key activities associated with this project are as follows:

1. Conducting quantitative and qualitative research and analyses with key stakeholders in seafood value chains to understand the extent of seafood loss and waste at different nodes of the value chain
2. Conducting qualitative research to delineate necessary systems interventions to address seafood loss and waste
3. Presentation of initial findings
4. Report writing
5. Presentation of outcomes, creation of content for communications

Example report outline

1. Introduction
 - a. Defining seafood loss and waste
 - b. Framing the issue and importance of seafood loss and waste in the context of blue food, coastal resilience/resilient industries, and food security
 - c. Composition of loss across seafood species (infographic)
2. Quantifying seafood loss and waste
 - a. Overview of value chain waste from production to consumption

- b. Value chain spread of waste (infographic % per value chain node where waste occurs)
- 3. Combating loss and waste
 - a. Necessary interventions for industry transition, based on the outcome of section two
 - i. Brief description of key systems interventions necessary to hold value chain actors accountable for and consequently reduce SFLW in different parts of the value chain.
 - b. Three case study examples to showcase existing interventions
- 4. Call to action (dependent on findings from research)
 - a. Where there is significant change needed in the value chain
 - b. Measure SFLW in supply chain
 - c. Collaborating for success
- 5. Conclusion

Detailed needs

This research requires a consultancy with the following qualifications:

- Existing understanding of seafood value chains
- Understanding of the blue food space to support Forum team with further delineating the scope of this research
- Ability to obtain and process large amounts of quantitative data on seafood value chains and waste
- Ability to obtain and process large amounts of qualitative data, including conducting a number of interviews with stakeholders
- Experience with conducting research across cultures
- Experience writing in depth reports for a variety of stakeholders
- Ability to travel to London, the Hague and Geneva

Scope of work, timeline, and deliverables

Deliverable	Month					
	Aug	Sep	Oct	Nov	Dec	Jan
1. Research on SFLW in value chain						
2. Research on SFLW interventions						
3. Presentation of initial findings and recommended report structure						
4. Report writing						
5. Presentation and content creation						

Request for proposal

In responding to this request, please provide a short, 2–3-page proposal including:

- The overall approach
- The methodology that would be used to obtain and analyse data
- The sources of data that will be targeted
- The team that would be working on the project and their experiences on this topic
- An estimated budget breakdown

Please send proposals to Abigail.Frankfort@wri.org. The deadline for this request is **10th of August**.