

Powering Sustainable Cold Chain Solutions: Community Cooling Hubs Ensuring Nutritious and Healthy Food for All

KEY TAKEAWAYS

- Today, 800 million people go hungry while 1/3 of the food that is produced for human consumption is wasted.
- Sustainable cold chains can help reduce the 475 million tonnes of food lost each year due to lack of refrigeration equal to 13% of total food production, worth \$350 billion and enough to feed 950 million people. Need to act from the first miles.
- Scaling up action to achieve efficient and climate-friendly cold chains contributes to achieving the Sustainable Development Goals, including SDG7, the Paris Agreement, the Kigali Amendment to the Montreal Protocol.
- This year offers the opportunity to translate the <u>Rome Declaration</u> into action through commitments on expanding cold chains sustainably at milestones events, including the High-Level Dialogue on Energy, UN Food Systems Summit, and COP26.





- We need new **business models** that make cold chains affordable for small-scale and marginal farmers; to match the challenge with **appropriate financial, data and policy support**; **system-wide solutions** that use sustainable energy and ensure access to cooling services in rural areas; **enhance coordination**, nationally and globally, to scale up what works,
- There is a **strong business case** for public and private investments in sustainable food cold chains. Public finance, international climate funds and regional development banks need to help de-risk investments and ensure readiness.
- This includes helping countries **collect data** on existing technologies and uncovered needs, and support the set up of **governance structures to coordinate action** across private and public stakeholders in different sectors, financers and rural communities, the delivery of **capacity building and trainings**, and the development of **national cooling plans and strategies**.
- The **Cool Coalition** is a platform for knowledge, best practices and stakeholder aggregation that can support countries in planning and delivering sustainable food cold chains.











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- Integrated, sustainable approaches and **best practices already exist** and need to be scaled up. Community Cooling Hubs combine community cooling needs, with new business models such as 'servitization'. To learn more about Community Cooling Hubs and the Cool Coalition's proposal for the UN Food Systems Summit, please follow this link.
- Rabobank, FAO and World Bank project in Kenya delivers solar-cooled containers that can be move produce from farm to form, following the growth seasons of different crops. GFCCC and UNEP OzonAction developed a model piloted in six countries to collect comprehensive cold chain data and plan action.
- The GCF is testing business models, innovative financing mechanisms to encourage investments on sustainable cooling and cold chains, currently building a project pipeline. The GCF aims at de-risking investments and providing technical assistance through the Readiness Program, with an allocation of up to USD 1 million per country a year.
- Countries like India and Rwanda provide best practices in creating cold chain strategies through the creation of National Cooling Action Plans, the set up of Centres of Excellence on Cold Chains, the creation of multi-stakeholder coordination platforms, and the mapping of existing and future cooling gaps and needs. To learn more about the Africa Centre of Excellence for Sustainable Cooling and Cold Chain (ACES) in Rwanda, please follow this link.

EVENT RECORDING & MATERIAL:









