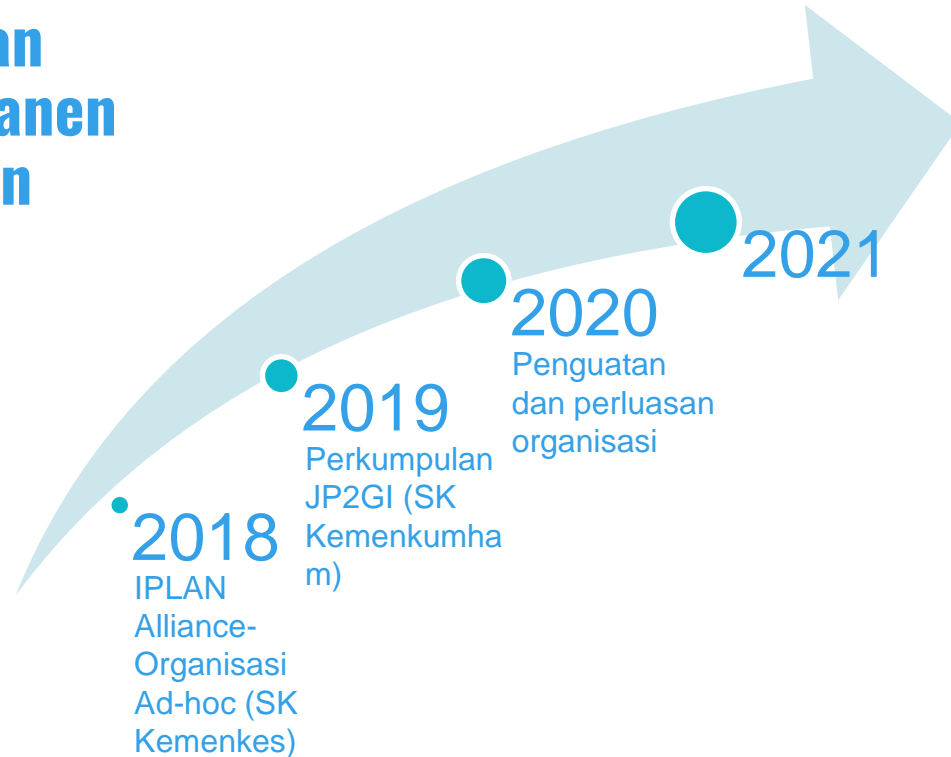


# Tantangan JP2GI Melawan Susut dan Limbah Pangan Bergizi



**JP2GI adalah wadah untuk berkomunikasi dan bekerjasama untuk menurunkan kerugian pasca panen dan meningkatkan status gizi masyarakat.**



# Visi & Misi

## ▶ Visi

Mengurangi susut pascapanen pangan bergizi untuk mendukung program nasional dalam perbaikan gizi masyarakat

## ▶ Misi

- Mendorong perbaikan struktural mencakup kebijakan nasional, investasi membangun kapasitas dan infrastruktur
- Memfasilitasi inovasi model bisnis, penerapan teknologi tepat guna, dan kegiatan sosial yang positif.
- Memperbaiki ketersediaan untuk memperluas akses masyarakat terhadap pangan bergizi berkualitas dan terjangkau yang mendukung program prioritas nasional

# Kegiatan yang Telah Berjalan


- ▶ Penguatan jejaring & pembentukan Korda
- ▶ Kegiatan informasi & sosialisasi
- ▶ Lomba-lomba inovasi, pemberian hadiah dan pendampingan
- ▶ Edukasi/pelatihan kepada anggota, mitra & masyarakat
- ▶ Melakukan kajian tertulis dan di lapangan
- ▶ Menyelenggarakan Webinar Kusuma Bergizi

# Rencana Kegiatan

- ▶ Penguatan jejaring, pembentukan korda di berbagai daerah
- ▶ Kolaborasi melakukan kajian, edukasi & webinar
- ▶ Meneruskan pembinaan di sektor perikanan dan gizi, serta kesehatan masyarakat
- ▶ Mengembangkan di sektor lain (sayur dan buah)
- ▶ Mengusulkan pembentukan Pusat Studi FLW untuk gizi
- ▶ Mengusulkan ditetapkan Hari Kesadaran Susut dan Limbah Pangan Nasional

# Temuan terkait FLW Sektor Perikanan di Indonesia

Working Paper Series 1  
Indonesia Post-Harvest Loss Alliance for Nutrition



## FISH FOR INCREASED CONSUMPTION OF NUTRITIOUS FOOD: BETWEEN TARGET AND AVAILABILITY

**Summary**

Fish has an essential role in supporting food and nutrition security and livelihood for around 50 million Indonesians. Indonesian fish consumption (equivalent to fresh whole fish) in 2019 is 54.5 kg/capita/year and will gradually increase to 62.5 kg/capita/year in 2024. The 2024 target needs a provision of 14.24 million tons of fish. Increasing fish consumption is one of the strategic steps to reduce malnutrition in Indonesia, including anemia in pregnant women. The anemia condition in pregnant women is targeted to decrease from 48.9% in 2018 to 18.5% in 2024, while the stunting prevalence from 20.8% in 2018 to 14% in 2024, respectively. The availability of fish to meet consumption needs is mostly constrained by technical and non-technical factors that spread from upstream to downstream stages, including imbalanced production gaps between production and consumer centers, high loss, illegal fishing practices, multi-sectors constraints, problems in aquaculture, climate change, and consumer behavior. To overcome these, integrated efforts without prejudice to the sustainability of fishery resources that provide nutritious food are necessary. The efforts should take into account the ecological, socio-economic, community and institutional aspects. Stakeholder involvement and cross-sector coordination are the key factors.

**Fish as Nutritious Food**

As fisheries and marine products, fish has become the foundation of community life, especially the coastal communities, for centuries. In 2018, there are 6.4 million people depend on their livelihoods as fishers and fish cultivators. When added with laborers in processing and other downstream sectors along the supply chain, fishers may absorb 10-15 million workers. With the assumption that site worker supports three people, almost 50 million people depend on the fishery sector. The fishery is one of the development sectors that drive the sector's economy.

Fisheries play significant roles in the life of Indonesia, especially the coastal communities. According to MMAF, there were 4.6 million people worked as fishers and fish farmers in 2018. When labors in processing and other downstream sectors along the supply chain were

This Document is supported by Global Alliance for Improved Nutrition (GAIN)

Working Paper Series 3  
Indonesia Post-Harvest Loss Alliance for Nutrition



## POLICY INTERVENTION TO REDUCE POST-HARVEST AND NUTRITION LOSSES IN THE FISHERIES SECTOR

**Summary**

Post-harvest and nutrition losses (PHNLs) in the fisheries sector in Indonesia are assumed to be very high and have the potential to cause social and economic losses. In the next five years, fishery yield losses could reach 2.8 million tonnes per year worth as much as IDR63.9 trillion, or equivalent to 840 thousand 5-metric tonnes of protein. Yield losses occur along the supply chain from production to consumer level.

The causes are quite complex with different characters at each stage of the supply chain, as well as the regions. However, inadequate implementation of field farm systems is considered the leading cause. Besides, the availability of facilities and infrastructures, the available technology and procedures for fish handling and processing are also contributing factors towards the losses that cannot be ignored. Other contributing factors are human resources related to mastery of technology, compliance with procedures, and understanding of the value of fish as food materials and sources of nutrition.

Efforts to reduce losses of fishery products can be made through policy and technical approaches. From the policy perspective, these include vision, mission, and strategies for reducing food loss (including fishery products), along with the declaration of the National Movement for Reducing Post-Harvest Loss and Food Nutrition. Meanwhile, from the technical side, it is necessary to provide facilities and infrastructures, as well as technology and procedures for fish handling and processing, along with capacity building of human resources, all based on relevant studies and evidence in the field. The involvement of various sectors and communities is most important and most effective.

**Introduction**

Post-harvest and nutrition losses of fisheries sector (fishery yield losses) are not new problems. Although there is no valid and reliable data, the rate of losses (physical loss) has been estimated between 20-26%, both for capture fisheries and aquaculture. For the next five years, the fisheries losses is predicted to reach 3-5 million tonnes per year from a total production of 15.5-20.5 million tonnes per year. The losses worth as much as IDR 63.9-82.8 trillion per year<sup>1</sup>.

In addition to economic losses, fisheries losses also cause loss of nutrients derived from fish. The loss of fish protein is estimated at 840 thousand - 1 million tonnes per year than could supposedly be used to meet the protein needs of children and pregnant women (0.4 kg/capita/year). Based on the results of the 2018 Basic Health Research (Riskesdas), 17.7% of children under five years of age (under-five) experience malnourishment and malnutrition, while 30.6% of children under five experience stunting, and 48.9% of pregnant women experience anemia.

Stunting and other nutritional problems are estimated to cause a loss of around 3% of the Gross Domestic Product (GDP) or IDR 400 trillion per year (World Bank, 2014 in the Ministry of Home Affairs, Bappenas, and TNFRP, 2018). The causes of stunting include lack of nutritious food intake, low intake of vitamins and minerals, and poor diversity of food and sources of animal proteins.

This Document is supported by Global Alliance for Improved Nutrition (GAIN)

Working Paper Series 2  
Indonesia Post-Harvest Loss Alliance for Nutrition



## FOOD AND NUTRITION POST-HARVEST LOSSES IN THE FISHERIES SECTOR

**Summary**

Fish is a highly perishable food and prone to post-harvest losses, including nutritional losses. These losses can occur anywhere along the supply chain, from production to retail and consumer. Post-harvest losses will waste fish and result in economic losses and public health concerns if fish become contaminated. The government program to achieve the target of fish consumption and nutrition intake from fish can be hampered, including those to reduce prevalence of anemia in pregnant women and stunting in children under five years of age (under-five).

Although there is no reliable data of fish post-harvest losses in Indonesia, the figures that can be used in the range of 20-26% annually as a result. In the next five years, Indonesia has the potential to lose 3.82-4.99 million tons of fish, equivalent to 840,000-1 million tons of fish protein, worth Rp. 63.9-82.8 trillion per year.

In order to find solutions to the problems in fish post-harvest losses, accurate data of the losses is almost important. It is then necessary to start with developing a simple, standardized calculation method to determine the sort of loss, then followed by a survey of post-harvest loss results for fish, including those included in staple foods, i.e. milkfish, tuna, mackerel, tuna, skipjack, and mackerel at all Fishery Management Areas (FMA). The figure obtained can be used as a reference for preparing plans for reducing fisheries post-harvest losses and efforts to achieve target 12.3 Sustainable Development Goals (SDG), which is halving food losses along the supply chain by 2030. Furthermore, to strengthen the efforts to reduce food losses and wastes it is necessary to establish Indonesian Data Center for Food Losses and Wastes.

**Food Loss and Waste on Fisheries: Global to National Context**

Food loss and waste are two terms that have emerged since the Food and Agriculture Organization (FAO) collaborated with the Swedish Institute for Food Biotechnology in 2011 and published a document entitled "Global Food Loss and Food Waste" (Gastkansson et al., 2011). This document marked the the Save Food Initiative formation, a joint project between FAO, the United Nations Environment Program (UNEP), and Meteo Dusseldorf to globally reduce Food Loss and Waste (FLW). In May that year, the first Save Food Congress was held in Dusseldorf, Germany, followed by a declaration to reduce FLW signed by many agencies/organizations.

Although it has been widely discussed, FLW is still defined or characterized differently by experts and organizations (Garono et al., 2013; Nahman & de Lange, 2013; Parlett et al., 2010; Perat et al., 2016; Gustafsson et al., 2011) define loss as a reduction in the quantity and quality of food intended for human consumption during production, post-harvest and processing, while waste is the reduction that occurs at the distribution, sales and the consumption stages.

This Document is supported by Global Alliance for Improved Nutrition (GAIN)

\*unduh resolusi terbaik: <https://bit.ly/2JJZirM>

# Website dan Sosial Media

## ► Newsletter



### *Editorial*

Salam JP2GI,  
Kami sangat senang dapat kembali menyapa anggota Jejaring Pasa-a-Panen untuk Gizi Indonesia (JP2GI) dan para pihak yang tertarik berkolaborasi untuk menurunkan susut hasil pascapanen dan meningkatkan status gizi masyarakat. Newsletter ini menyoroti beberapa isu dan kegiatan yang dilakukan JP2GI selama tiga bulan terakhir (September - November 2020).  
Sepanjang tahun 2020 ini, kehidupan kita sangat dilatasi karena pandemi Covid-19. Meskipun demikian, pandemi ini juga memunculkan kebiasaan baru (normal baru) yang membuka peluang bagi pengembangan produk makanan bergizi, khususnya perikanan, pengembangan ekonomi, praktik-praktik berjejaring, dan kegiatan berbagi informasi serta pelatihan.  
Beberapa kegiatan tidak sedikit yang tertunda atau berganti rencana dari semula. Tapi itu semua tidak pernah menyurutkan semangat untuk tetap beraktivitas dan memulai kegiatan sesuai dengan anjuran protokol kesehatan.  
Semoga pandemi ini segera berlalu dan kita semua bisa melakukan kegiatan kembali seperti semula. Selamat membaca

### *Artikel Utama*

1. Isu: Masalah Sampah Makanan di Indonesia
2. Keluarga Masyarakat Bahari
3. Referensi :
  - Strategi Nasional: Penerapan Pola Konsumsi Makanan dan Aktivitas Fisik untuk Menegak Penyakit Tidak Menular.
4. Ikan dan Kesehatan
5. Kisah Perjalanan: Tantangan Inovasi Bisnis I-PLAN

*\*Untuk resolusi lebih baik:  
<https://bit.ly/35iUPUb>*

# Website dan Sosial Media

- ▶ Social Media



@jp2g\_indonesia



Jejaring Pasca-  
Panen untuk Gizi  
Indonesia



JP2GI Official



jp2gi.org



# Hibah Kecil untuk Susut Pascapanen (*Small Grant Project on Postharvest Loss*)

## Tantangan Inovasi Bisnis



# Webinar

**WEBINAR SERIES**

## KUSUMA "KURANGI SUSUT MAKANAN" BERGIZI

**Pengetahuan Mutakhir dan Praktik Baik Pemberian ASI: Ibu Sehat-Kuat, Bayi Sehat-Kuat-Cerdas**

**Narasumber:**

**Moderator:** Dr. Rahmi Kasri, M.PH (GAIN)

**Kamis, 13 Agustus 2020**  
14.00 WIB - 16.35 WIB

- Dr. Dr. Dihan Probhayekti, SKM, MA - Direktur Gizi Masyarakat Ditjen Kesehatan Masyarakat Kementerian Kesehatan RI
- Dr. Elizabeth Yohani, SpA, BCLC - Ketua Satuan Tugas (Satgas) ASI PP Abasi Dokter Anak Indonesia (DAI) 2017-2020;
- Nurfi Afrizyah, MScPH - Ketua Departemen Riset dan Pengembangan DPP Persatuan Ahli Gizi Indonesia (PERAGI) 2019-2024;
- Dr. Hasanuddin Yanni, MM - Dewan Pengawas Jejaring Pasa-Panen untuk Gizi Indonesia (P2GI)

R & V P: [bit.ly/webinarJP2GIgus20](http://bit.ly/webinarJP2GIgus20)  
More information: [sekretariat@jp2gi.org](mailto:sekretariat@jp2gi.org)

Free Sertifikat Ber-SKP PERSAGI

**WEBINAR KUSUMA "KURANGI SUSUT MAKANAN" BERGIZI**

Seri ke-2

**Normal Baru UMKM Perikanan Saat Pandemi: Status Gizi Terjaga, Imunitas Terpelihara**

**PEMBICARA:**

- MacLinnal, SP, MSc, Direktur Pemecaran PDS/PPK, KKP
- Dr. Marulihat Sitompul, MPA, Ketua Bidang Imiah DPP PERSAGI
- Stella Nordhagen, Ph.D, Researcher, GAIN
- Dr. Budi Mustopa, Asdep Perikanan dan Peternakan Kompenkop LKM
- Agnes Nugroho, CEO ULFRA Indonesia

**MODERATOR:** Amran Mansah, S.Kom Wakil Ketua 5 JP2GI

**SAMBUTAN:** Dr. Soeti'an Hadi Poernomo, Ketua Umum JP2GI

**Kamis, 10 September 2020**  
15.00 - 15.30 WIB

RSVP: [bit.ly/KristalJP2GI0Sept](http://bit.ly/KristalJP2GI0Sept)  
Info Selengkapnya: [sekretariat@jp2gi.org](mailto:sekretariat@jp2gi.org)

Free Sertifikat Ber-SKP PERSAGI

**WEBINAR KUSUMA "KURANGI SUSUT MAKANAN" BERGIZI**

Seri ke-3

**"Hari Kesadaran Internasional tentang Susut dan Limbah Pangan: Upaya dan Praktik Baik dari Indonesia"**

**PEMBICARA:**

- Dr. Ir. Sri Yanti IS, MPM, Direktur Kebahutan dan Perikanan - Bappenas
- Prof. Dr. Hart Edo Imanto, Kepala BBRP/BBKP, KKP
- Prof. Achmad Poernomo, Pembicara AMI Unsur Perikanan (AUP), Jakarta
- Fitri Hidayanti, DPP PERSAGI
- Yanti Culum, ARPI

**MODERATOR:** Flora Chrisantio, STP, MBA Bendahara JP2GI

**SAMBUTAN:** Dr. Soeti'an Hadi Poernomo, Ketua Umum JP2GI

**Kamis, 24 September 2020**  
13.00 - 15.30 WIB

RSVP: [bit.ly/KristalJP2GI24Sept](http://bit.ly/KristalJP2GI24Sept)  
Info Selengkapnya: [sekretariat@jp2gi.org](mailto:sekretariat@jp2gi.org)

Free Sertifikat Ber-SKP PERSAGI

**WEBINAR KUSUMA "KURANGI SUSUT MAKANAN" BERGIZI**

Seri ke-1

**"Pahlawan Pangan Bergizi: Aksi Kita, Masa Depan Kita"**

**PEMBICARA:**

- Ir. Dobby Iwardi, MA, Kepala Pusat Litbangkes I/Board JP2GI
- Nimik Kusumawardani, PhD, DPP PERSAGI
- Ir. Budhi Wibowo, APG
- Muhammad Agung Saputra, CEO Surplus Indonesia
- Eva Baehar, Co-Founder & CEO Ganda Pangan

**MODERATOR:** Syamdiati, S.Pi, M.App.Sc, BBRP/BBKP, KKP

**SAMBUTAN:** Dr. Soeti'an Hadi Poernomo, Ketua Umum JP2GI

**Kamis, 22 Oktober 2020**  
15.00 - 15.30 WIB

RSVP: <http://bit.ly/KristalJP2GI22Okt>  
Info Selengkapnya: [sekretariat@jp2gi.org](mailto:sekretariat@jp2gi.org)

Free Sertifikat Ber-SKP PERSAGI

**WEBINAR KUSUMA "KURANGI SUSUT MAKANAN" BERGIZI**

Seri ke-5

**"Memperingati Hari Ikan Nasional dan Hari Kesehatan Nasional: Makan Ikan Tingkatkan Imunitas menuju Indonesia Sehat"**

**PEMBICARA:**

- Dr. Soeti'an Hadi Poernomo, Ketua JP2GI
- Dr. Kirana Pritasari, MQH, Direktur Jenderal Kesehatan Masyarakat, Kemenkes
- Ir. Ariati Widhiarti, MA, Direktur Jenderal PDS/PPK, KKP
- Dony Wijayanti, CEO LMKM PayuPayu

**MODERATOR:** Anna Maria Agustina, S.Sos, Wakil Sekretaris JP2GI

**Kamis, 26 November 2020**  
15.00 - 15.30 WIB

RSVP: <https://bit.ly/KristalJP2GI26Nov>  
Info Selengkapnya: [sekretariat@jp2gi.org](mailto:sekretariat@jp2gi.org)

Ayo ikut dan dapatkan Sertifikat & Door Prize menarik

\*Webinar bisa disaksikan melalui YouTube JP2GI Official: <https://bit.ly/3npUm95>

# Pembelajaran dan Berbagi Pengetahuan tentang Susut Pascapanen.

- ▶ Pemetaan dan Kajian Cepat Susut Hasil dan Limbah Pangan Bergizi (Nutritional Food Loss and Waste) Sektor Perikanan di Indonesia
- ▶ Ekspo Teknologi
- ▶ Dukungan untuk Keberlanjutan JP2GI

# TERIMAKASIH



*Jejaring Pasca Panen untuk Gizi Indonesia*

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