

LIVING PLANET REPORT 2026: WHAT THE FOOD SECTOR NEEDS TO KNOW



EXECUTIVE SUMMARY

The [WWF Living Planet Report \(LPR\)](#) tracks the health of the biodiversity and natural systems that underpin global food production, supply chains and economic resilience. **The LPR 2026 shows the average size of monitored global vertebrate wildlife populations has declined by 73% since 1970**, but around half are stable or increasing, demonstrating that decline is not inevitable, and recovery is possible.

The insights of the LPR on the speed, scale and underlying drivers of biodiversity loss, as well as the pathways to reverse it, can help businesses navigate risk, identify opportunities, and build resilience in a rapidly changing world.

WHY THIS MATTERS FOR FOOD COMPANIES

Recent years have demonstrated how the physical effects of climate change and biodiversity loss have moved from forecast to commercial reality. Record heat, drought and flooding have hit harvests at home and abroad, driving price spikes and shortages in staples from cauliflower to cocoa [\[link\]](#). Food businesses are increasingly facing nature-related risks that can affect long-term performance and resilience:

- **Supply chain disruption:** declining soil health, water stress, biodiversity loss and climate impacts threaten agricultural and seafood productivity, increasing supply insecurity and contributing to greater commodity price volatility.
- **Regulatory and disclosure requirements:** nature- and climate-related reporting and due diligence requirements are becoming more common across markets, creating new compliance and legal risks.
- **Investor and consumer expectations:** stakeholders increasingly expect businesses to demonstrate how they are mitigating the nature, climate and health impacts of their operations.

Transforming food systems is therefore not only an environmental imperative but also a strategic business opportunity.

A CAUSE FOR HOPE

The LPR highlights how the energy sector, one of the main systems driving nature loss, has reached a positive tipping point where the transition is no longer dependent on environmental ambition alone. It is increasingly being reinforced by economics, technology, and market demand.

The Agri-food sector has not yet reached a positive tipping point. However, efforts over the years have already been paying off for nature:

- **Atlantic and Pacific Bluefin Tuna:** Market-driven sourcing commitments to stop sourcing bluefin tuna, and wider industry support for stronger fisheries management helped contribute to the recovery of these overfished populations from severe decline.
- **Amazon Soy Moratorium:** Collective supply chain commitments reduced deforestation linked to soy expansion in the Brazilian Amazon from nearly 30% to around 2%, showing how coordinated business action can shift entire markets¹.

WHAT YOUR BUSINESS CAN DO

The critical first step for any business is to understand its nature dependencies and material risks across its value chain.

Specifically for the Agri-food sector, three interconnected pathways can help create a food system that benefits both people and nature.

1. Nature-positive production

- **Eliminate deforestation and ecosystem conversion from supply chains**, ensuring all operations and suppliers are aligned with AFi guidance.
- **Invest in the scaling of regenerative and nature-positive production practices**, collaborating to act beyond individual supply chains and support landscape or seascape resilience.

¹ Following the withdrawal of major producers and traders from the Amazon Soy Moratorium in January 2026, it is critical companies retain the 2008 cut-off date when sourcing soy from the region to avoid catastrophic deforestation and conversion in the Amazon.

- **Improve the traceability of supply chains**, to understand risk hotspots within your sourcing, e.g. starting with high-volume or high-risk items like fresh produce, using the WWF Water Risk Filter or similar tools.

2. Healthy and sustainable diets

- **Expand plant-rich product portfolios.** For retailers and food service this means setting targets on protein splits (plant:meat:seafood) and disclosing against them using the WWF methodology.
- **Align commercial, health and sustainability objectives**, ensuring they are not treated as competing agendas.
- **Increase the availability, affordability and visibility of healthier, more sustainable products.**

3. Food loss and waste reduction

- **Set a purposeful food waste reduction target**, such as reducing food waste by 50% across business operations.
- **Track and report food waste data** to pinpoint inefficiencies and identify areas for improvement and cost savings.
- **Use data-driven insights to implement food waste reduction processes and strategies**, whether in business operations, supply chain collaboration or by helping consumers.

Food businesses have a critical opportunity to help shape a more resilient, nature-positive food system. Those that act early will be better positioned to manage risk, meet increasing investor and regulatory expectations, and capture future growth opportunities.

WWF is working with food businesses to tackle nature risk and improve resilience and welcomes collaboration to help accelerate a nature-positive, healthy and resilient food system.

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ADDITIONAL RESOURCES

	Tools and Resources (Links)
Climate & Nature Risk	• WWF Risk Filter Suite • Taskforce on Nature-related Financial Disclosures (TNFD) • Science Based Targets Network (SBTN) • Supply Chain Sustainability Framework (IGD)
Nature-Positive Production	• Accountability Framework Initiative (AFi) • Sourcing Better Framework (Eating Better Alliance) • Seafood Jurisdictional Initiative • The Water Roadmap (WRAP)
Healthy & Sustainable Diets	• WWF Planet-Based Diets Food Service Methodology • WWF Planet-Based Diets Retail Methodology • Unlocking Commercial Growth for Beans (Food Foundation)
Food Loss & Waste	• Food Waste Reduction Roadmap (WRAP) • WWF Global Farm Loss Tool

ENDS