

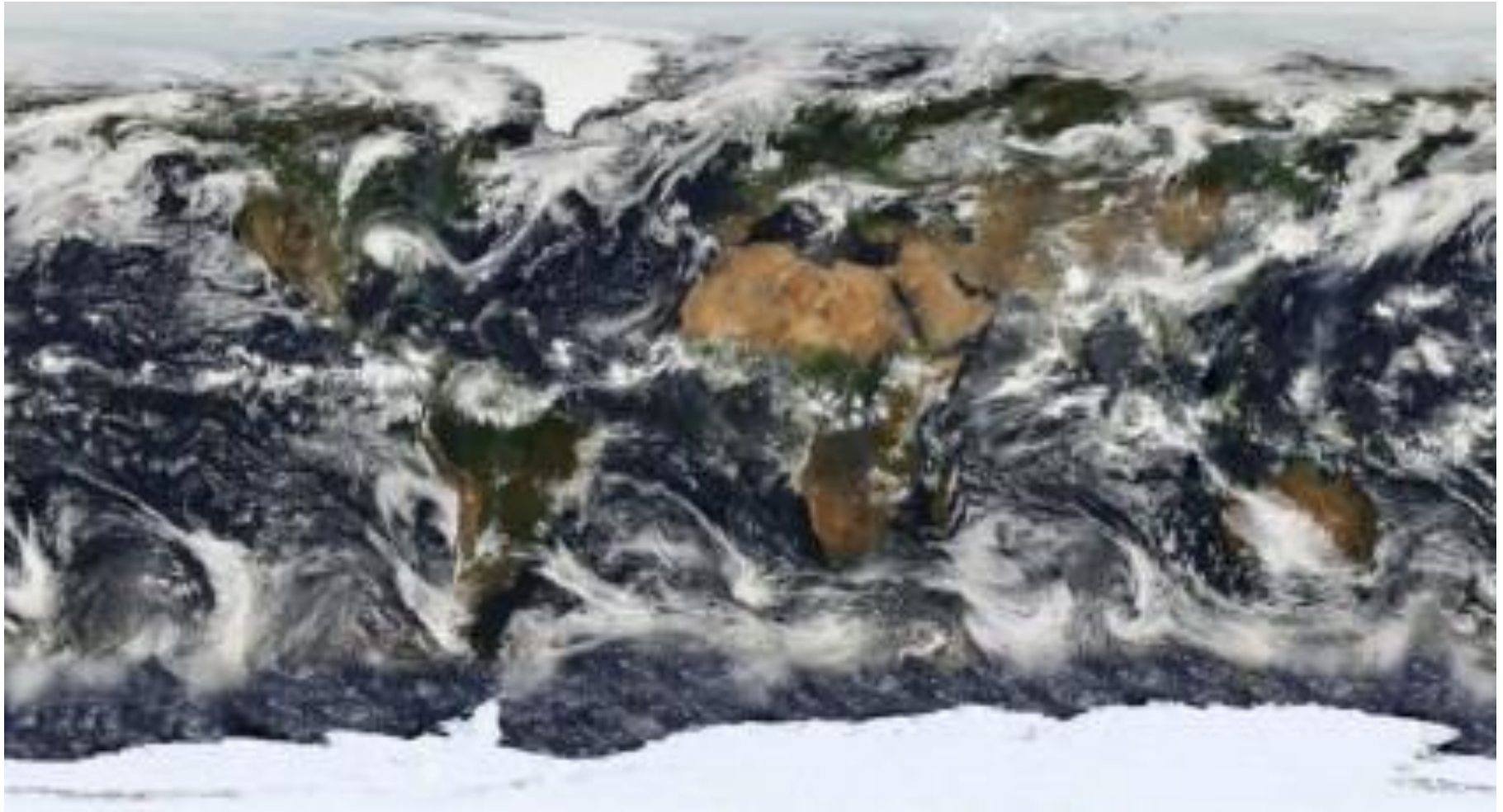
Reducing food loss and waste: Getting wholesome food to people who need it



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How will we feed 2 billion more people while preserving our natural resources?



Focus on reducing food waste

“Of all of the options for boosting food availability, tackling waste would be one of the most effective.”

Jonathan Foley, National Geographic, May 2014



Why focus on food loss and waste?

1. The amounts are staggering

- The FAO estimates that globally, approximately one-third or 1.3 billion tons of food is wasted annually
- USDA estimates that in the United States, food loss and waste at the retail and consumer levels was 31% of the food supply in 2010
 - » 133 billion pounds of food
 - » 162 billion dollars

Why focus on food loss and waste?

2. People need the wasted food - now

- Wholesome food that is wasted could help feed people in need
- Feeding America, a hunger-relief charity, estimates that there are billions of pounds of potentially usable food loss in the U.S. food supply chain
 - » 48 billion pounds pre-distribution
 - » 22 billion pounds in local markets

Why focus on food loss and waste?

3. Wasted resources

- All of the resources that go into producing wasted food – including the land, labor, water, pesticides, and fertilizers – could have been saved or gone to uses of higher value to society
 - » 44 Sears Towers of food loss and waste
 - » A mega city of natural resources wasted



Why focus on food loss and waste?

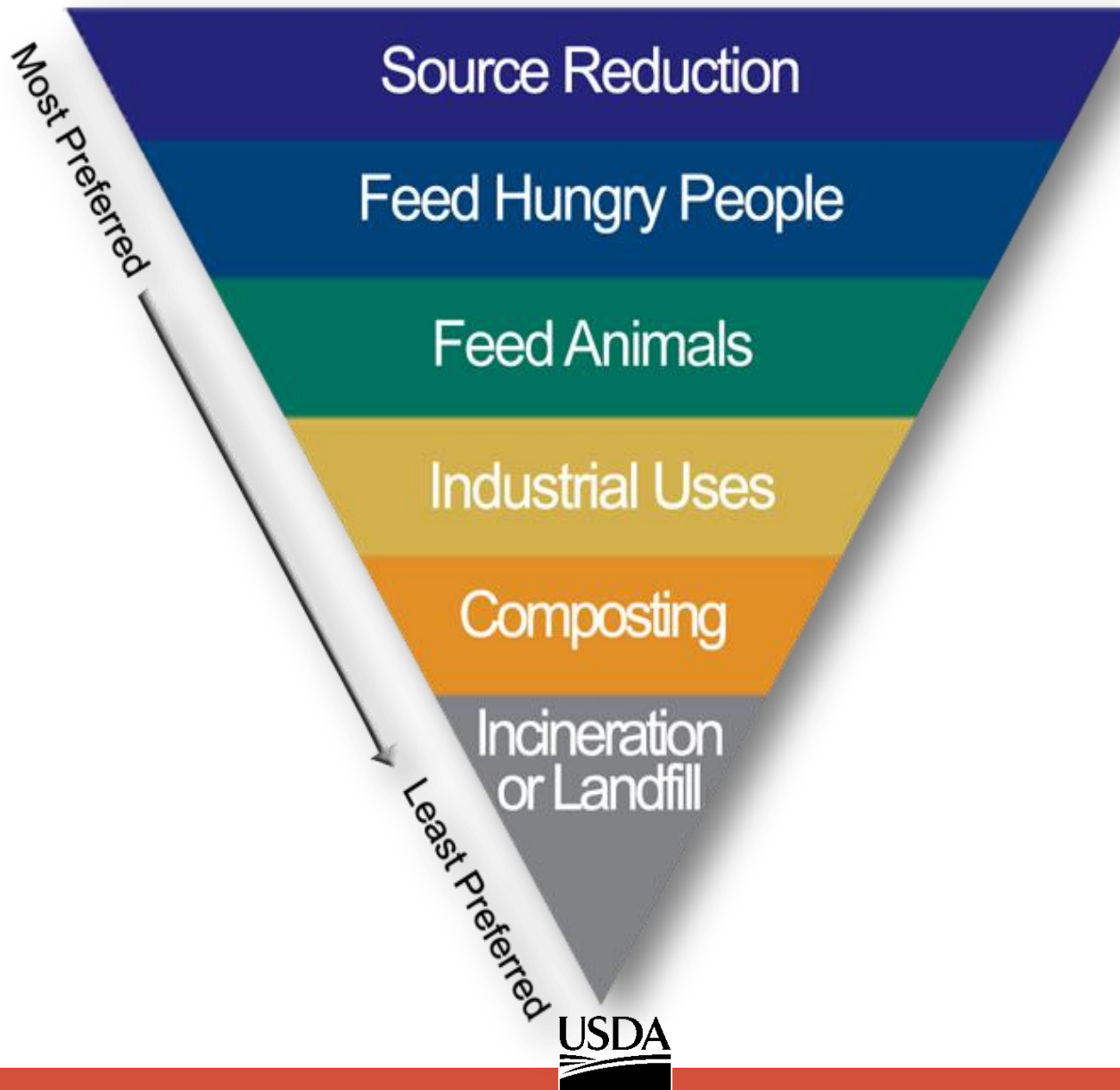
4. Climate change

- EPA estimates that in the United States:
 - » Food is the single largest component of municipal solid waste going to landfills
 - » Food waste generates methane, a greenhouse gas 21 times more potent than carbon dioxide
 - » Landfills are the third largest source of methane in the U.S.

U.S. Goal: Cut food loss and waste in half by 2030

In September 2015, USDA joined with EPA to announce the United States' first-ever national food waste reduction goal, calling for a 50-percent reduction by 2030

Focus on the hierarchy



USDA's Activities

Getting Wholesome Food to People

- Gleaning
- Value-added products
- Dating guidance
- Donation regs
- Challenge



Credit: uglyfruitandvegiatwitter

Challenges

EPA's Food Recovery Challenge (2010)

- Businesses share information on amount of waste reduced, recovered or recycled – and have access to EPA technical assistance to measure waste reduction

U.S. Food Waste Challenge (2013)

- Businesses share information on their activities to reduce, recover and recycle food loss and waste in their operations

U.S. Food Loss and Waste 2030 Champions (2016)

- Businesses that have made a public commitment to reduce food loss and waste in their own operations in the United States by 50 percent by the year 2030

USDA's Activities

Educating Consumers

In developed economies, consumers are responsible for most of the wasted food

- USDA estimates that in the United States, 21 percent of the food supply is wasted at the consumer level

We will only meet our food loss and waste reduction goal if consumers change the way they value and manage food

Keep Good Food Out of Your Garbage Pail and Kitchen Sink
Don't Feed High-Priced Human Food to Hogs or Chickens

WASTE NO FOOD!

HOUSEHOLD WASTE ABOUT 700 MILLION DOLLARS

"The partial immediate relief, every individual and community should consider seriously, the matter of food conservation and the limitation of waste. In a nation we seem to have a habit of over-eating. In many homes there is a strong feeling that it is 'only decent' to provide more food than will be eaten and that it is degrading to eat too cheaply. The reports of the Department of Agriculture report to me that the dietary studies made by these gales in an annual food waste of about \$700,000,000. Of course, the waste in families of very limited means is slight, but in the families of abundance

and single meals the waste is considerable. Even if the estimate were reduced by half, the waste would still be enormous.

"The food waste in the household, the reports assure, results in large measures from food preparation and food cooking, from improper care and handling, and, as well as in handling, from serving an undue number of courses and an over-abundant supply and failing to save and utilize the food not consumed. In an instance of improper handling, it is illustrated that in the preparation of potatoes 50 per cent of the edible portion is many times discarded."—*Journal of Agriculture, March 1, 1919.*

FOOD IS WASTED

When anything edible is allowed to go to the garbage pail or allowed to spoil for lack of proper handling

FOOD IS WASTED

When too much is served at a meal. Uneaten portions are left on the plate and later thrown into the garbage pail. Learn to know the needs of your family and serve each no more than you think he will want.

When too much is prepared for a meal. Uneaten portions are likely to be thrown into the garbage pail or allowed to spoil. Many housekeepers do not know how to use left-over foods to make appetizing dishes.

FOOD IS WASTED

When burned or spoiled in cooking. Improperly prepared or poorly seasoned food will be left on the table and probably wasted. Buy food wisely and then prepare it carefully.

When handled carelessly. Buy clean food, keep it clean until used, and be neat in all details of cooking and serving. This means waste and is a valuable health measure as well.

FOOD IS WASTED

When we eat more than our bodies need for growth and repair and to supply energy for our work

Overeating leads to poor health and fat instead of brawn, makes us sluggish and indolent instead of energetic and successful. Eat enough and no more. Eat for physical and mental efficiency.



DEMONSTRATE THRIFT IN YOUR HOME
MAKE SAVING, RATHER THAN SPENDING, YOUR SOCIAL STANDARD



Begin to save today. For practical advice on how to feed your family efficiently and make the most of the food you buy or raise write today to your State Agricultural College, to your county agent, or to the

U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.

PRESERVE



HOUSH

GEO. B. THOMAS, N.Y.

LICK THE PLATTER CLEAN



VERBODEN
TOEGANG

Don't Waste **FOOD**

Food

- 1 - buy it with thought
- 2 - cook it with care
- 3 - serve just enough
- 4 - save what will keep
- 5 - eat what would spoil
- 6 - home-grown is best

don't waste it

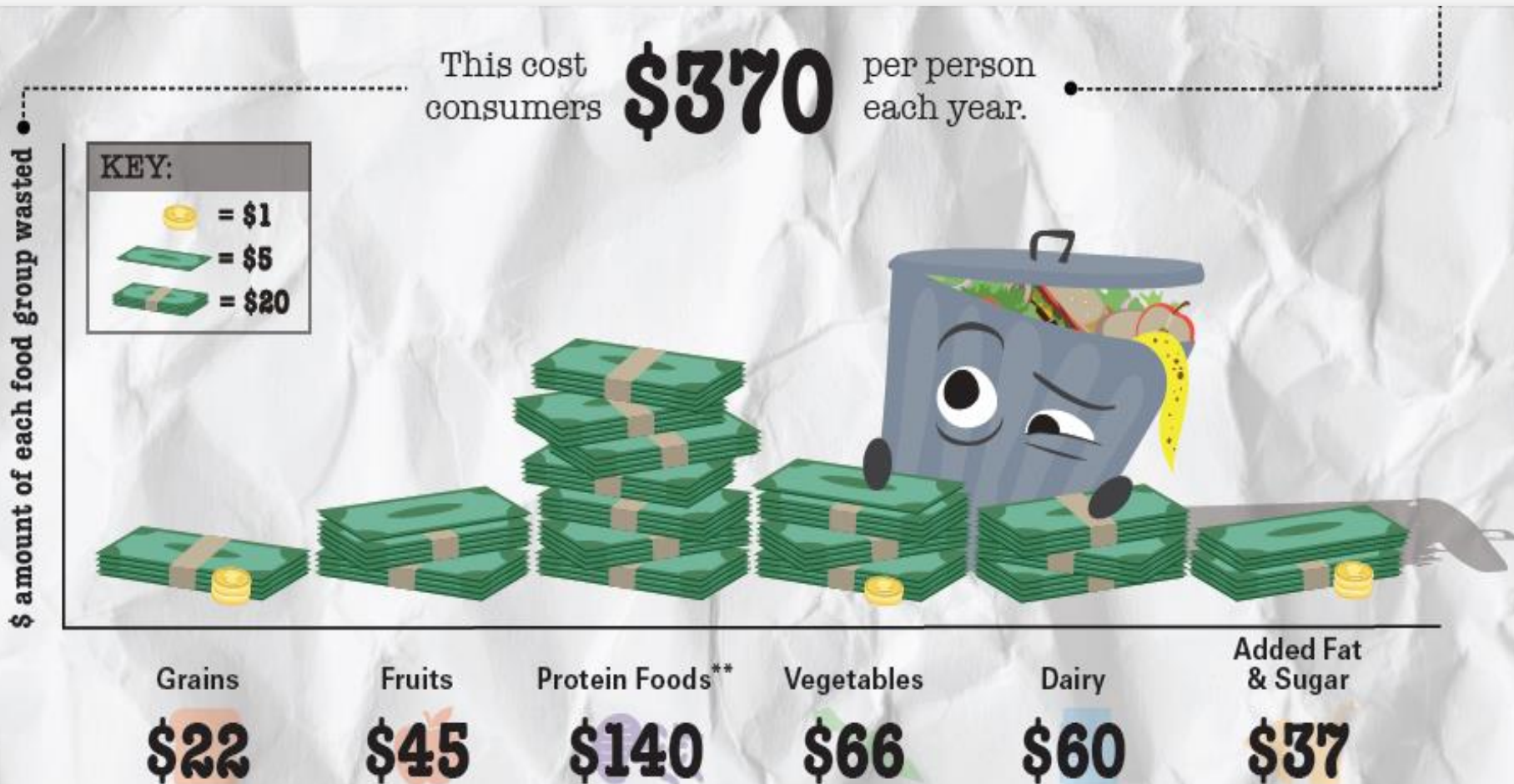
Harnessing consumers and communities At home and in restaurants

- EPA's Food Too Good to Waste
- Foodkeeper App



Harnessing consumers and communities At home and in restaurants

- Let's Talk Trash (MyPlate.gov)





Plan & Save

Plan your weekly menu and make a grocery list. Does the list include food that you already have at home? Buy only what you need and stay within your budget.



Be Food Safe

Shop refrigerated or frozen foods just before checking out. Transport items that spoil easily in a cooler or thermal bag and refrigerate or freeze within two hours of shopping.



Check for Quality

The dates on a food package help the store determine how long to display the product for sale. It can also help you to choose a product at its best quality.



Set Storage Reminders

Track storage times for different foods using The FoodKeeper Application. This tool will remind you when foods are near to the end of their storage date.



Be Organized

Foods are less likely to go bad when you use the older items first. Keep your pantry and refrigerator clean and organized so you can see what needs to be eaten first.



Re-purpose

Give leftovers a makeover when you reuse them in recipes. Add broccoli stems to a salad or blend overripe fruit into a low-fat smoothie. Freeze extra food.



Donate

Many shelters, food banks, and faith-based organizations will accept food donations to feed others who need a meal.



Recycle & Compost

Instead of throwing out food, create a compost bin. Don't have a yard? Your city may help you find composting or recycling options that are right for you.



For more information

Google “US Food Waste Challenge”

<http://www.usda.gov/oce/foodwaste>





Center for Food Loss
and Waste Solutions

Find and share information on this website about proven solutions and innovative new approaches to reducing food loss and waste. By joining together and learning from one another we can reach our national goal of cutting food loss and waste in the United States in half by 2030.

<https://furtherwithfood.org/>