Faith-Based Monthly Conference Call

May 15, 2019

Reducing Food Waste
What is Sustainable Materials Management?

“An approach to serving human needs by using/reusing resources productively and sustainably throughout their life cycles, generally minimizing the amount of materials involved and all associated environmental impacts.”

Sustainable Materials Management: The Road Ahead, EPA (2009)
EPA’s Facts and Figures Food Waste Estimates

Total MSW Landfilled (by material), 2015
(138 million tons)

- Percentage of food that goes uneaten each year: **31%**
- Percentage of waste thrown away that is food: **22%**
- Cost of the food that goes uneaten each year: **$161.6 BILLION**
- Amount of food waste that is composted: **2.1 MILLION TONS**
- Number of Americans from households that don't always have enough to eat: **40 MILLION**

By 2030:
Let’s cut the amount of food we waste in half.
APRIL IS “WINNING ON REDUCING FOOD WASTE” MONTH

30-40% OF ALL AVAILABLE FOOD IN THE U.S. IS WASTED

Do your part. Join your federal partners in reducing food waste.

USDA  EPA  FDA U.S. FOOD & DRUG ADMINISTRATION
WINNING ON REDUCING FOOD WASTE
FY 2019-2020 FEDERAL INTERAGENCY STRATEGY

PRIORITy AREA 1: Enhance Interagency Coordination

PRIORITy AREA 2: Increase Consumer Education and Outreach Efforts

PRIORITy AREA 3: Improve Coordination and Guidance on Food Loss and Waste Measurement

PRIORITy AREA 4: Clarify and Communicate Information on Food Safety, Food Date Labels, and Food Donations

PRIORITy AREA 5: Collaborate with Private Industry to Reduce Food Loss and Waste Across the Supply Chain

PRIORITy AREA 6: Encourage Food Waste Reduction by Federal Agencies in their Respective Facilities
Food Recovery Hierarchy

Source Reduction
Reduce the volume of surplus food generated

Feed Hungry People
Donate extra food to food banks, soup kitchens and shelters

Feed Animals
Divert food scraps to animal feed

Industrial Uses
Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting
Create a nutrient-rich soil amendment

Landfill/Incineration
Last resort to disposal
Food Recovery Challenge

1,000+ **FRC** Participants & Endorsers

*Grocers, educational institutions, restaurants, faith organizations, sports and entertainment venues, and hospitality businesses*

If food is part of your operations, join the Food Recovery Challenge!

Ways to Reduce Wasted Food at Home

• Meal Plan

• Shop your Refrigerator

• Store fruits and vegetables properly

• Freeze, preserve, or can surplus fruits and vegetables

• Use up produce that’s past its prime in soups, casseroles, stir fries, sauces, baked goods, pancakes or smoothies.

• Learn the difference between “sell-by,” “use-by,” “best-by,” and expiration dates
Learn More About Reducing Wasted Food

Sustainable Management of Food

Understanding the Issues

What Businesses, Institutions, and Other Organizations Can Do

What Individuals Can Do

FURTHER WITH FOOD
Center for Food Loss and Waste Solutions

SAVETHEFOOD.COM