

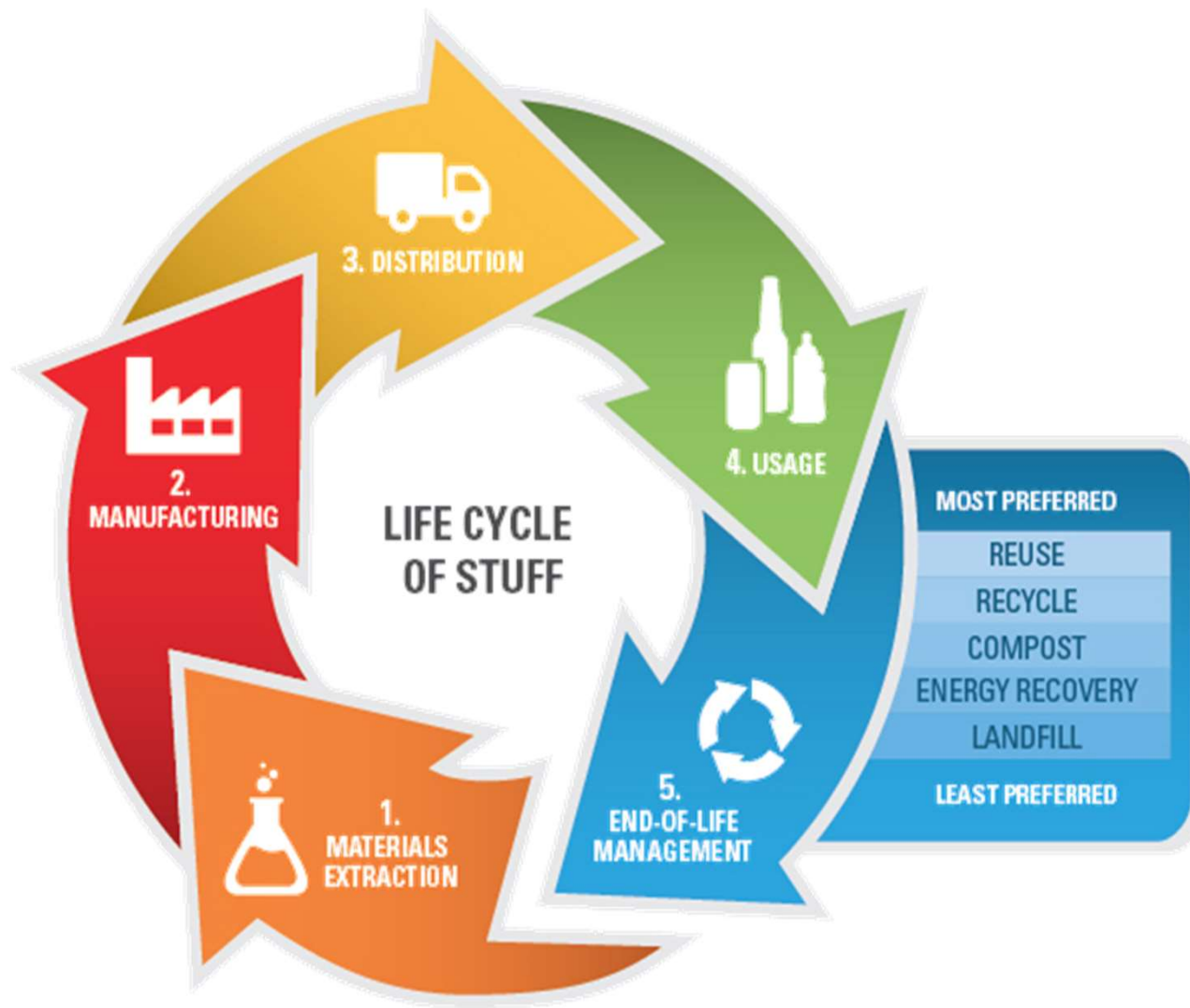


# Faith-Based Monthly Conference Call

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)***



**How much food is wasted in the U.S.?**

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**

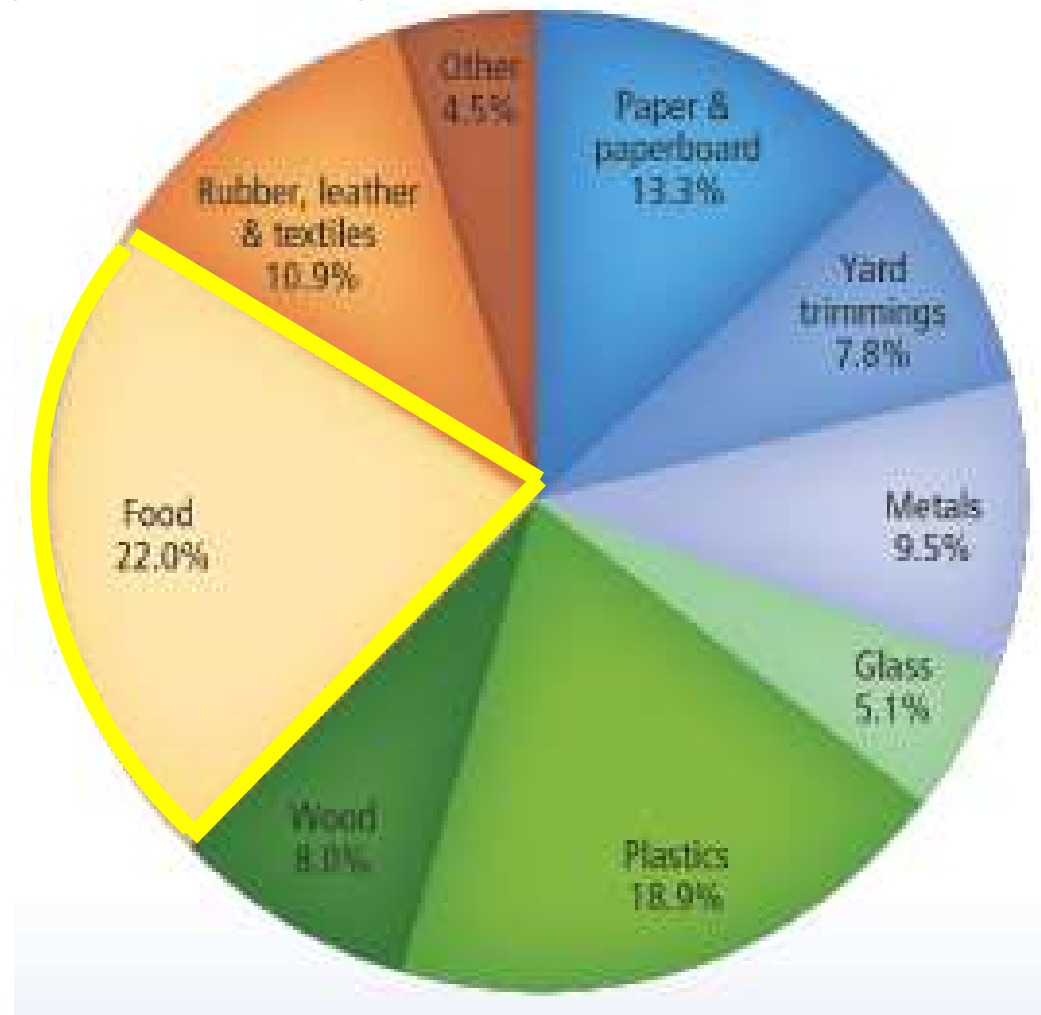
Amount of food waste that is composted:  
**2.1 MILLION TONS**

Number of Americans from households that don't always have enough to eat:  
**40 MILLION**

 **#NoWastedFood**

# EPA's Facts and Figures Food Waste Estimates

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



<https://www.epa.gov/facts-and-figures-about-materials-waste-and-recycling/food-material-specific-data>







**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.**







# **WINNING ON REDUCING FOOD WASTE**

## **FY 2019-2020 FEDERAL INTERAGENCY STRATEGY**

**PRIORITY AREA 1: Enhance Interagency Coordination**

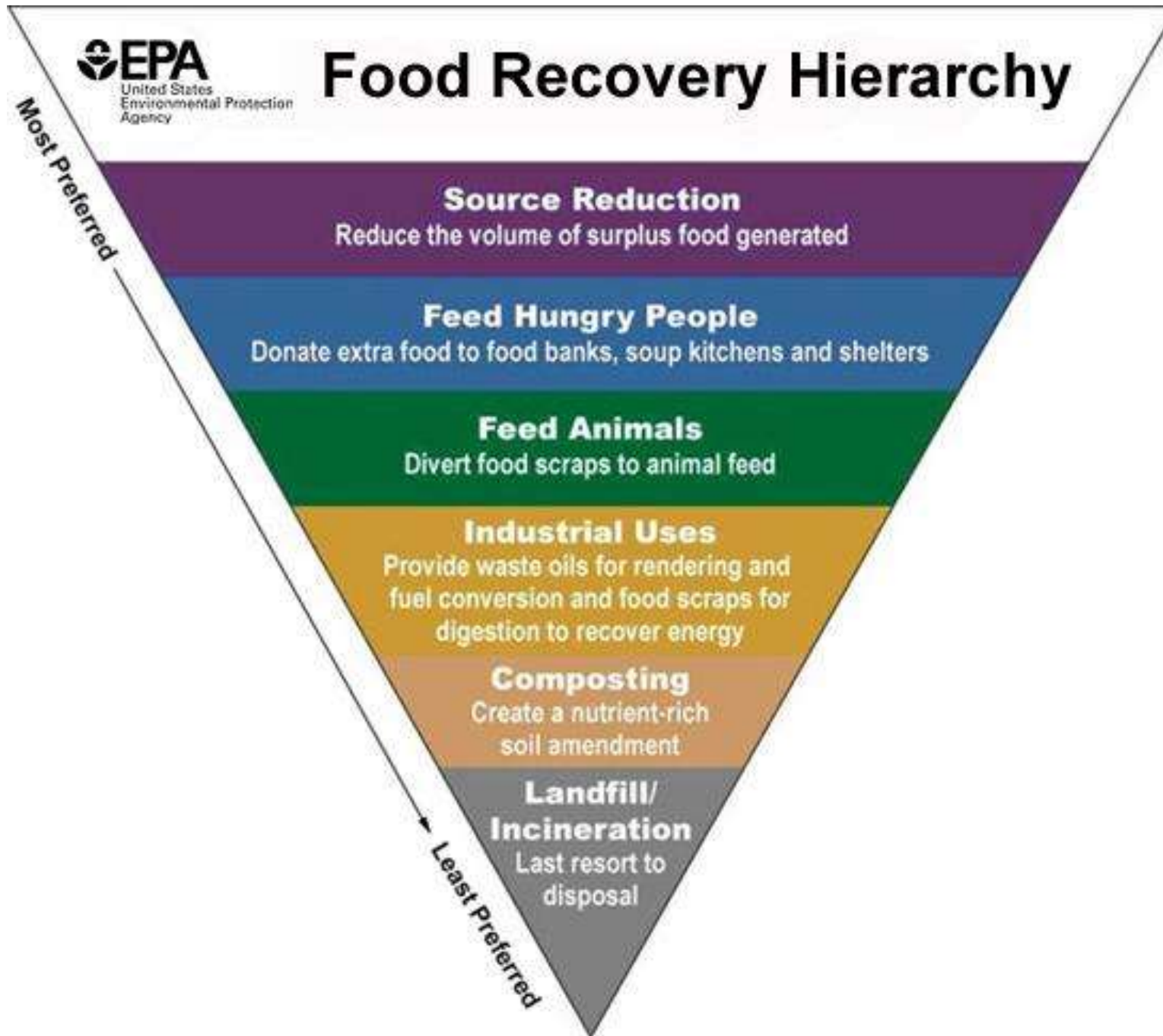
**PRIORITY AREA 2: Increase Consumer Education and Outreach Efforts**

**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 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!

<https://www.epa.gov/sustainable-management-food/food-recovery-challenge-frc>





# 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



Center for Food Loss  
and Waste Solutions

SAVETHEFOOD.COM