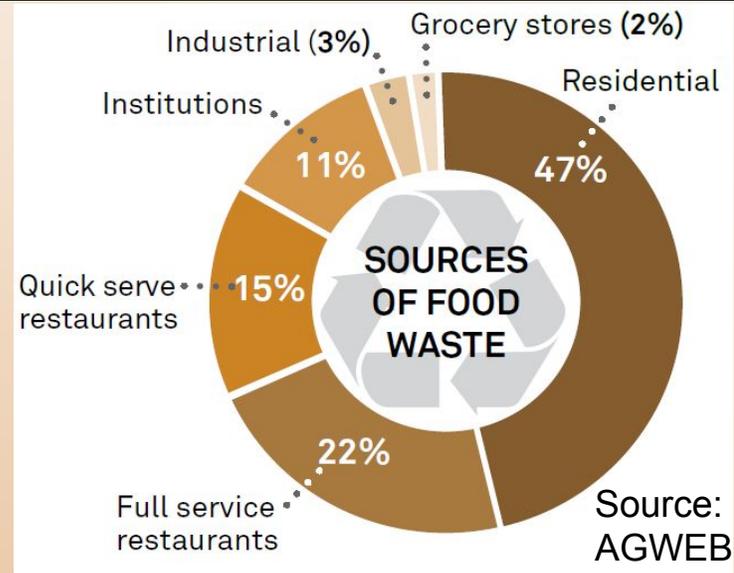


Reduce YOUR Food Waste Footprint

According to USDA FAQs, it is estimated that about one-third of the world's food supply is wasted, equaling 1.3 billion tons of food per year.

The financial, environmental, & social cost of global food waste is \$2.6 trillion, roughly twice what is spent on food yearly in the US.



SOCIAL IMPACT

In USA, 3000 lbs approx. is wasted every second, enough to feed 650 Americans a day.

ECONOMIC IMPACT

The US is the global leader in food waste. We discard nearly 40 million tons of food annually, approx. \$161 billion, with dairy products being tossed the most.

ENVIRONMENTAL IMPACT

If food waste was a country, it would be #3 largest global greenhouse gas emitter in the world after China & the US.

30-40%

Of Food produced in the US goes Uneaten

In the US, getting food from the farm to our fork uses:

- 10% of the total energy budget
- 50% of cropland
- 80% of all freshwater consumed

[CLICK FOR MORE INFO](#)

40%

Of FOOD WASTE occurs during Consumption in Developed countries

In developing countries more than 40% of the food losses occur at post-harvest & processing levels due to technical, lack of infrastructure, labour & Financial restrictions.

22%

Of Municipal Solid Waste Is FOOD WASTE

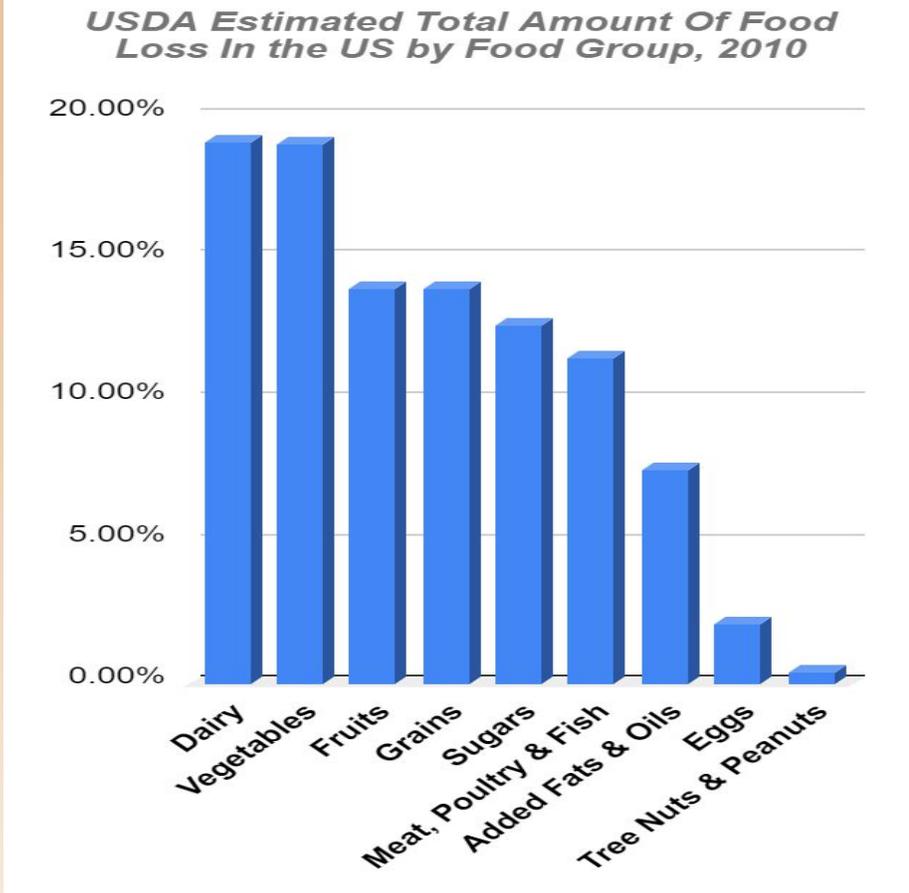
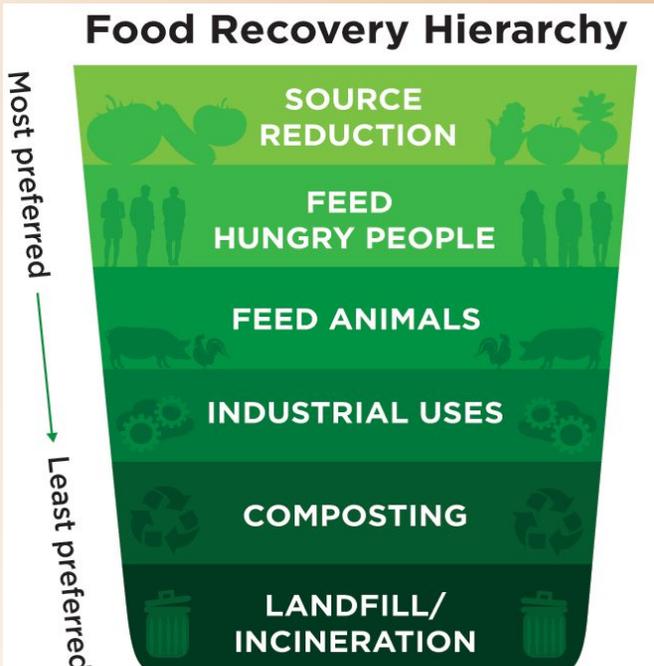
As food rots in landfills, Methane is produced:

- It is a harmful greenhouse gas
- 25x more potent than carbon dioxide

[FOOD WASTE 2020](#)

Take Steps to Reduce Food Waste

- ❖ Shop smarter & realistically – Preplan, make a shopping list , only buy what you need
- ❖ Buy produce that looks a little different—ugly, odd, imperfect which often get left behind at grocery store.
- ❖ Save & eat your leftovers - This can save time and money!
- ❖ When eating out, ask for smaller portion & request a take-away box to take leftovers.
- ❖ Store food in the right places and in the proper way; freeze surplus food .
- ❖ Avoid clutter in your fridge, pantry & freezer to prevent items from getting lost & spoiled.
- ❖ Donate excess food to local food pantries or food drives
- ❖ Keep track of what you throw away – it's more than you think!
- ❖ Treat expiration & sell-by dates as quality guidelines, not food safety standards.
- ❖ **Understand Food Labels**: 20% of Waste is due to Food Label Confusion like: SELL BY, USE BY & BEST BY
- ❖ **FDA General Tips** & **EPA Tips for Home**



If You Can't Reduce: Divert It From Landfills

- [Donate to food banks](#)
- [Link for local food banks](#)
- [Compost food scraps](#)