

Foodbetter.

WASTE



WHEN FOOD is wasted, not only do we lose the nutrition of that food, we lose the water, gasoline, and fertilizer used to grow, process, and distribute that food.

Food is wasted at every step of the food system: left-behind food rots on farm fields, irregularly-shaped produce is discarded by distributors and retailers, and consumers needlessly throw away food after the misleading “best by” dates printed on its labels.

1/3  of food produced = wasted

ROUGHLY **one third** of the food produced in the world for human consumption every year—approximately **1.3 billion tons**—gets lost or wasted.

Every year, consumers in rich countries **waste** almost as much food (**222 million tons**) as the entire net food production of sub-Saharan Africa (**230 million tons**).

www.unep.org

NON-PROFIT networks of food banks, pantries, and shelters in every state may redistribute donated food under the Good Samaritan Act of 1996.

IF WE reduced food waste by just 15%, we could feed more than 25 million Americans per year.

Food waste in the U.S. is up 50% since the 1970s.

LANDFILLS are the largest source of methane emissions. The vast amount of food going to landfills makes a significant contribution to global warming.

www.unep.org



FOOD WASTE that goes to the landfill breaks down anaerobically and produces methane; methane is 21 times more potent than CO₂ as a greenhouse gas.

Environmental Protection Agency

33 million tons

of food were wasted in the U.S. in 2010 - enough to fill the Empire State Building 91 times.



FaceTheFactsUSA.org



AN ESTIMATED 40% of the food produced in the U.S. goes uneaten.

A SINGLE restaurant in the U.S. can produce approximately 25,000 to 75,000 pounds of food waste in a year. Green Restaurant Association

