

Food waste and Food Loss Impacts

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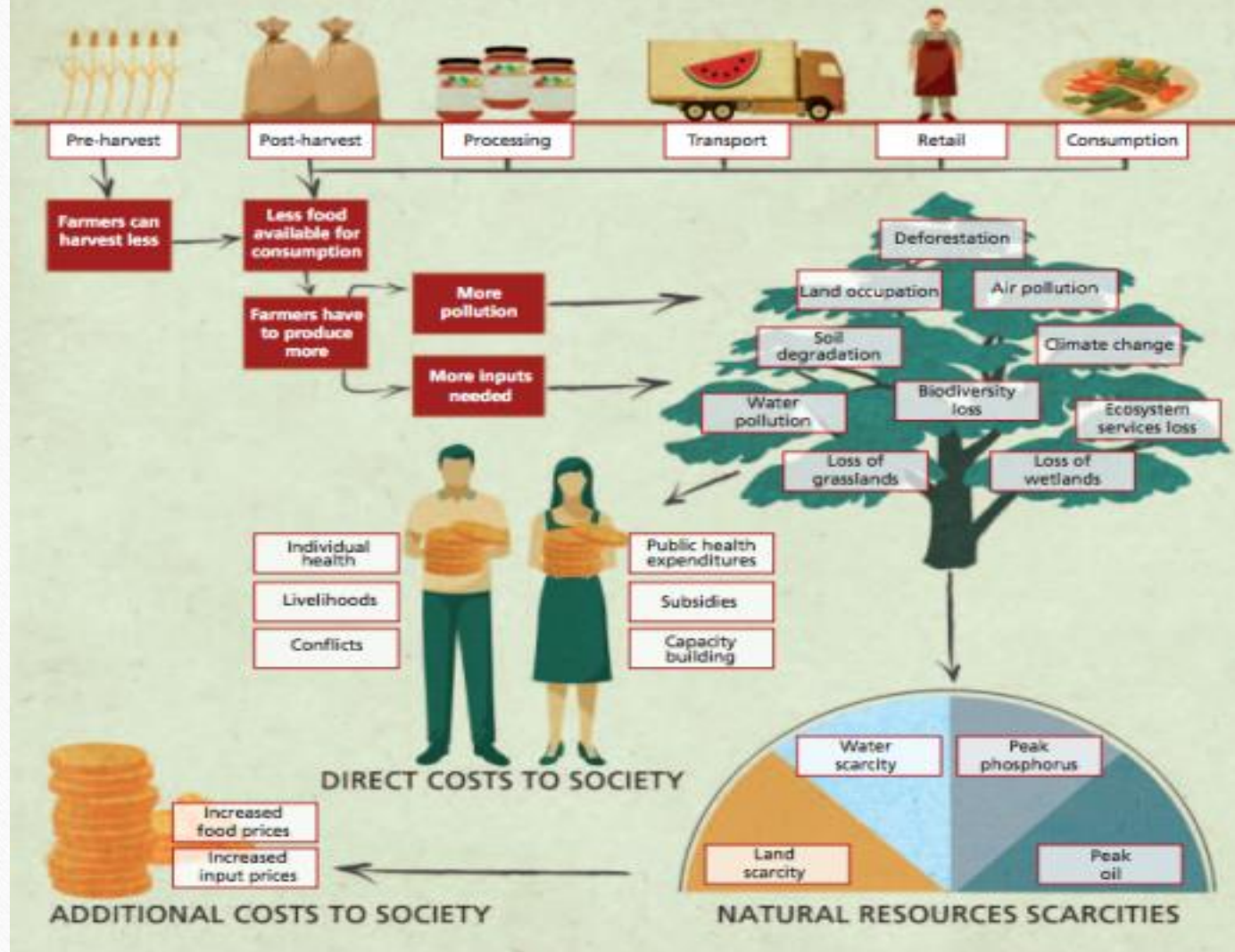
Definitions

- Food waste and food loss is food that is discarded or lost before it's eaten. Waste and loss of food occurs in all the stages of food production.
- Food loss occurs when food gets discarded before it reaches its final product or the retail stage
- Food waste occurs mostly at consumer levels

Causes

- Food waste and loss occur at all stages (production, processing, retailing and consumption)
- Americans buy more food than needed
- We throw away “old food” which it is still safe to eat
- Stores overstock their shelves and throw away unbought foods
- USDA standards prevent from food with blemishes to leave the farms meaning food is left to rot in the fields.

WASTAGE ALONG THE FOOD SUPPLY CHAIN



Impacts to Our Environment

- “more than 50% of the waste occurs during “up stream” or the production”
- The food agriculture administration (FAO) report was able to discern a clear pattern in food waste at the global level. Higher income regions showed greater food loss and waste during consumption. Developing countries are more likely to lose or waste food at the production phase due to lack of proper harvest techniques and infrastructure.
- Food waste ends in landfills and it produces large amounts of methane, a greenhouse gas much more powerful than CO₂, causing global warming and climate change.
- Agriculture is responsible for the 70% of water used in the world. Food waste represents a great waste of fresh water and ground water resources.

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- 50,000 liters of water used to produce 1 kilogram of beef
 - 10000 liters of water to produce one glass of milk, milk that will be thrown down the drain.
 - Biodiversity due to activities like mono-cropping and converting lands into agricultural areas for food that is going to be thrown away .

Preventing food waste and loss

- Morally wrong to throw away food that people who are hungry should get
- Production of food not needed should be cut back therefore less resources go to waste.
- Better food harvesting , storing, preserving and distribution processes .
- If there is excess food a distribution to those in need should occur
- Stores should buy less
- Consumers should have a meal plan and buy food accordingly
- If food is not for consumption and can not be feed to live stock it should be recycled like composting

Organics Collection Program

- This program allows the Department of Sanitation to collect food scrapes , food-soiled paper, and yard waste from residents in select areas and turn into compost or renewable energy.
- Find out if your community is able to participate
- Participants receive
 - One small bin and one starter kit for single family home
 - Large bin and one starter kit per apartment

Organizations

- People can donate to organizations who serve those in need of a meal which helps humans but helps reduce food loss and waste which benefits our environment..
- Feeding America (4.8 billion pounds of food , 46 million people a year across America 0
- Donate Don't Dump (run by teens , goal is to rescue food and feed the Hungry
- ExtraFood.org
- They pick up excess food from business in Marin County California and deliver to non-profit organizations who serves Martins Hungry people

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