

How To Reduce Food Waste In America.

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How much food is wasted every year in America???

- Each year, about 40 percent of food in United States goes uneaten.
- Estimated about \$165 billion each year worth of food thrown away.
- Roughly 7% of the produce that's growing United Simply Gates stranded on fields each year.



Where is food wasted?

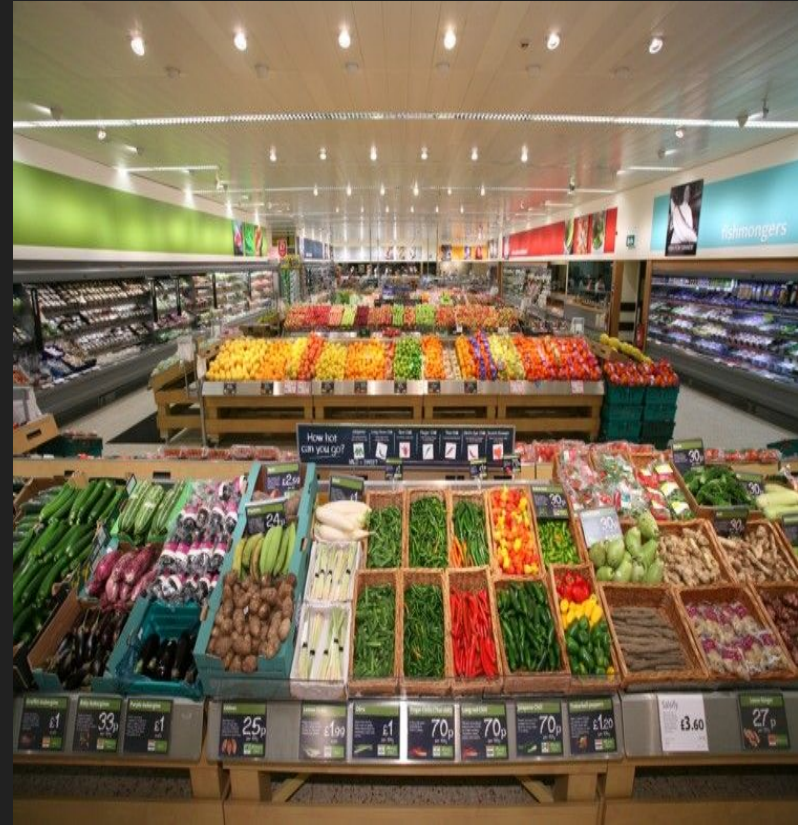
Agriculture

- Food production in the U.S. uses 10% of the total energy budget, 50% of all land and 80% of all freshwater consumed. Yet 6 Billion pounds of fresh produce is left to rot in the fields every year.
- Farmers plant more than consumers demand.
- Food may not be harvested because of damage by weather, pests and disease
- Technical malfunction in processing and refrigeration are also big problem. Lack of equipments, lack of good infrastructure for transportation, storage, cooling and marketing.
- Farmers throw away a third of their harvests due to strict retailer and consumer cosmetic standards that include specific criteria for color, size, weight, blemish level and sugar content.

Where is food wasted?

Stores and Restaurants

- An estimated 43 billion pounds of food were wasted in US retail stores in 2008.
- overstocked product displays, expectation of cosmetic perfection, oversized packages, over purchasing of unpopular foods and low staffing
- wasteful practices in the retail industry are often viewed as good business strategies.



Where is food wasted?

- Grocery stores sometimes throw away food simply because it's getting *close* to the sell-by date.
- **Some food in grocery stores gets thrown out because it's imperfect, or it doesn't "look good." The food is still fine to eat, but often ends up in the trash.**
- **Households are also responsible of contributing to this problem.**
- American families throw out between 14 -25 % of the food and beverages they buy. This cost the average family between \$1,365 to \$2,272 annually.

How to reduce food waste?

- In order to reduce food waste, consumers, business, governments, and agriculture need to work together.
- One way to cut this waste is by adjusting agriculture subsidies that encourage excess production.
- The use of real time technology to monitor storage and temperature conditions and communication with retailers and wholesalers.
- Selling unsold items or damaged produce at a lower price or donating them to non-profit including food bank, food kitchen, and charities.
- Better consumption habits are also needed, in developed countries a huge part of food waste happens at the consumer level.
- We as consumers can also take steps to do our part by, making weekly plans, buying so-called “ugly fruits and vegetables”, making sure that our refrigerators are working properly, making better use of leftovers, freezing produce and composting waste can help.

How to reduce food waste?

- **Recycle**
- **In order for cities and local governments to efficiently and effectively recycle food waste, actions taken at the household level to separate it out are essential** -- recycling schemes only work when waste is properly sorted at the source. Properly used, regulations can spur businesses and households to reduce food waste and better manage it when it is time to recycle.
- Many European countries has become a world leader in minimizing food waste, according to a a new report on global food sustainability.
- France declared it illegal for supermarkets to throw out foods that is near its expiration date. The store can either compose or donate it to charity.

Work cited

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