Wasting Away: Can Wasted Food be Curtailed?

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40% of all food goes uneaten – enough to feed 164 million people.
What gets wasted?

- Milk: 20%
- Meat: 22%
- Grains: 38%
- Seafood: 50%
- Fruits and Vegetables: 52%
And it’s not just the food that is wasted....

- 21% of water use
- 21% of landfill content
- 19% of cropland
- 18% of fertilizer
- 37M cars/year equivalent GHGS
Not all wasted food is equal.
95% of food waste in MSW goes to landfill or incineration.
Greenhouse Gas Emissions

If food waste globally were a country, it would be the third largest GHG emitter after China and the U.S.
Food Insecurity

42 MILLION > POPULATION OF CANADA
New National Goal

Reduce food waste by 50% by 2030
Where Food Waste Happens

Food Wasted By Weight - 63 Million Tons

Farms 16%
Consumer Facing Businesses 40%
Homes 43%

Supermarkets, Grocery Stores & Dist. Centers 13%
Restaurants 17%
Institutional & Foodservice 8%
Government 1%
Food Recovery Hierarchy

**Source Reduction**
Reduce the volume of surplus food generated

**Feed Hungry People**
Donate extra food to food banks, soup kitchens and shelters

**Feed Animals**
Divert food scraps to animal feed

**Industrial Uses**
Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

**Composting**
Create a nutrient-rich soil amendment

**Landfill/Incineration**
Last resort to disposal
Priority Actions

Highest net econ value:
• Consumer education
• Standardized date labelling
• Waste tracking & analytics

Also need food rescue infrastructure and centralized composting
The business case for action:

WRI analyzed food waste reduction efforts at nearly 1,200 business sites across 17 countries and more than 700 companies, including food manufacturing, food retail, hospitality, restaurants and other food service. They found that:

“99 percent of the sites earned a positive return on investment.

The median benefit-cost ratio—where half of the sites achieved a higher ratio while half achieved a lower ratio—was 14:1. In other words, half of the business sites earned greater than a 14-fold financial return on investment.”
Corporations are Innovating:

Ahold USA, Bon Appetit, Campbell Soup Co, Conagra, General Mills, Kellogg, PepsiCo, Sodexo, Walmart, Unilever, and YUM! Brands, among others:

Committed to national goal to reduce FW 50% by 2030.

Aramark:

Is installing FW tracking software across its 500 highest-volume food service locations in 2017.

Walmart:

Improved forecasting, packaging, alternative store displays and discounting some items close sell-by date. Also shifting all private-label products to standardized date labels, which it expects to eliminate 660 million pounds of food waste and avoid 900,000 MT GHG emissions.

Kroger:

Donated 83 million pounds of unsellable food in 2015.

Tesco:

Became the first U.K. retailer to publish data about their food waste for a full financial year (2014); it has committed to publishing annual, independently verified data going forward.
Cities and States are Mobilizing:

- **Restrictions** on landfilling of food waste:
  CT, VT, RI, MA, CA

- **Added tax incentives** for food donation: AZ, CA, CO, IA, KY, MS, OR, VA and DC

- 2016 Conference of **Mayors resolution** aligned with national goal to reduce food waste 50% by 2030.

- **City level**: e.g. Nashville’s holistic suite of food waste efforts
Consumers: 43% of Wasted Food

The average American family of four spends $1,800 on food they throw away each year.

And most believe they don’t waste food...

How can we help consumers be part of the solution?
Our aspirations to be good caretakers, generous hosts, healthy and adventurous eaters lead to food waste.

Need to disrupt, inform and inspire.
So far....

- Outreach to 33,000 media channels
- Garnered $34 million in donated media to date

Inviting partners: cities, counties, colleges and universities, waste haulers, trade associations, grocery stores, restaurants, foodservices, K-12, faith groups, healthcare industry etc.

Free to download, opportunities to co-brand
BEST IF USED.

40% OF FOOD IN AMERICA IS WASTED

COOK IT. STORE IT. SHARE IT.
JUST DON'T WASTE IT.
Savethefood.com

TRASHING ONE EGG WASTES
55 GALLONS OF WATER

COOK IT. STORE IT. SHARE IT.
JUST DON'T WASTE IT.
Savethefood.com

BEST IF USED.

A FAMILY OF FOUR SPENDS $1500
A YEAR ON FOOD THEY DON'T EAT

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BEST IF USED.

EVERY AMERICAN WASTES
290 POUNDS OF FOOD A YEAR

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TRASH FACTS: GUERRILLA TACTICS

55% of edible restaurant leftovers end up in here.

SAVE THE FOOD.COM

EVERY AMERICAN WASTES 290 POUNDS OF FOOD A YEAR

CONTINUE READING MORE INFORMATION AT SAVE THE FOOD.COM
TRASH FACTS: GUERRILLA TACTICS

$1.3 BILLION PER YEAR IS SPENT ON SENDING FOOD WASTE TO LANDFILLS.

SAVETHEFOOD.COM

TRASHING ONE EGG WASTES 55 GALLONS OF WATER

SAVE THE FOOD

SAVE THE FOOD.COM
CONSUMER EDUCATION

WASTE FREE KITCHEN HANDBOOK
A guide to eating well and saving money by wasting less food

DANA GUNDEES
Additional NRDC Resources

• Guidance for Investors (with Trillium Asset Mgmt)
• Second edition of “Wasted” forthcoming soon
• Baseline Waste and Rescue Potential in Denver, Nashville, NYC (this fall)
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