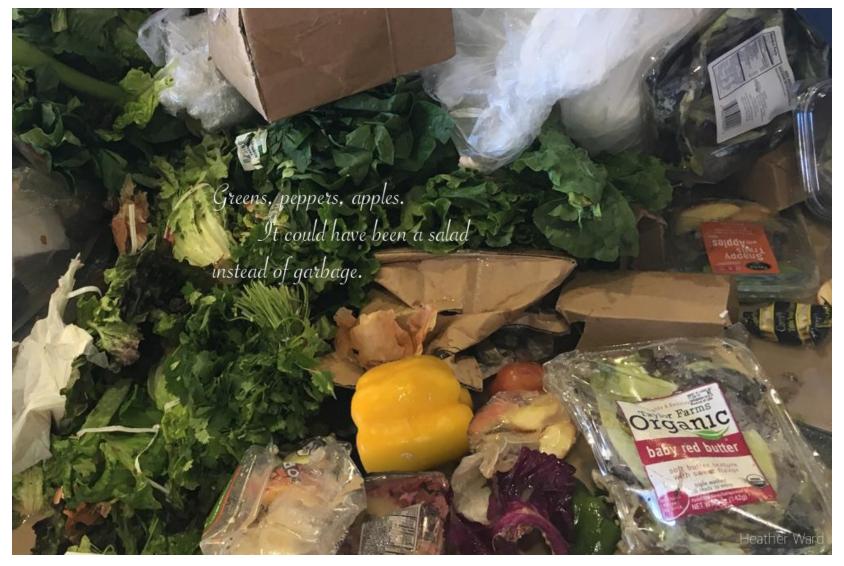
Food Waste Prevention



Sue Barns, presentation to ESB, Nov. 15, 2018

In one month, a family of 4 wastes 122lbs of food!



- 30-40% of food produced in US goes uneaten
- Most food is wasted at home; >25% of purchased food is disposed
- >100# per person/year; \$1500-\$2000/family/year
- 17% of LAC waste stream, largest category of trash; FY18 cost approx. \$190,210

The True Cost of Food Waste

Visible costs

Disposal costs

You are here

On average, the true cost of wasted materials is about 10 times the cost of disposal (Hall, PLOS 2009)

Invisible costs

Lost materials Energy cost

Natural resources

Deforestation/
Species/
Habitat loss

Lost labor Liabilities and risks

Nutrients /fertilizer

25% of our fresh water! (= CA+ TX+OH)

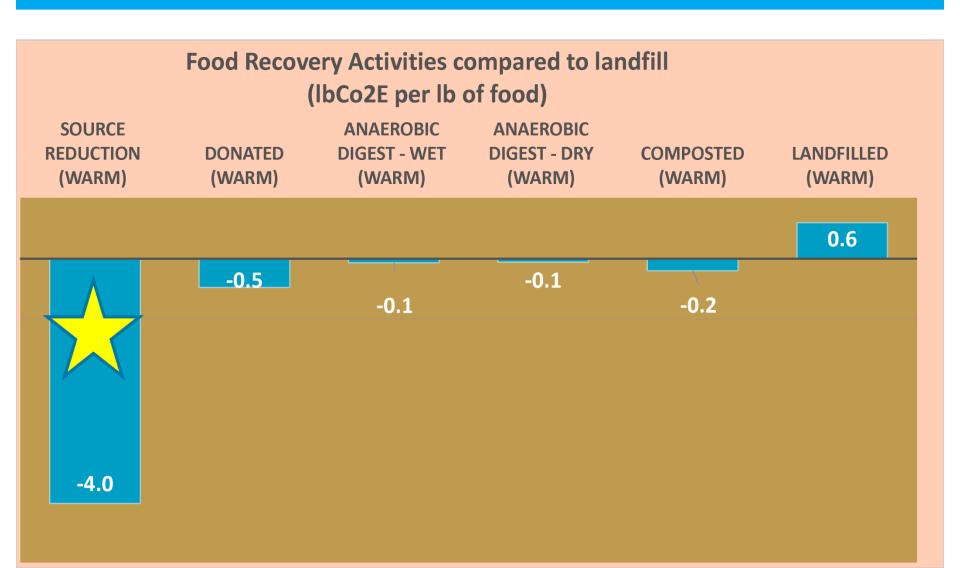
80 million U5 acres (an area = 75% the size of CA)

Reducing wasted food ranks 3rd out of 100 for greenhouse gas reduction

^ Rank	♦ Solution	♦ Sector	TOTAL ATMOSPHERIC \$ CO2-EQ REDUCTION (GT)	♦ NET COST (BILLIONS US \$)	\$ SAVINGS (BILLIONS US \$)
1	Refrigerant Management	Materials	89.74	N/A	\$-902.77
2	Wind Turbines (Onshore)	Electricity Generation	84.60	\$1,225.37	\$7,425.00
3	Reduced Food Waste	Food	70.53	N/A	N/A
4	Plant-Rich Diet	Food	66.11	N/A	N/A
5	Tropical Forests	Land Use	61.23	N/A	N/A
6	Educating Girls	Women and Girls	59.60	N/A	N/A
7	Family Planning	Women and Girls	59.60	N/A	N/A
8	Solar Farms	Electricity Generation	36.90	\$-80.60	\$5,023.84
9	Silvopasture	Food	31.19	\$41.59	\$699.37
10	Rooftop Solar	Electricity Generation	24.60	\$453.14	\$3,457.63



Source Reduction produces biggest GHG benefits on the Food Recovery Hierarchy





Food Recovery Hierarchy

Most Preferred

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

Compost

Create a nutrient-rich soil amendment

Landfill/ **Incineration**

Least Preferred Last resort to disposal



epa.gov/sustainable-management-food/united-states-2030-food-loss-and-waste-reduction-goal





TYPE	SOLUTION	DIVERSION POTENTIAL (K TONS / YEAR)	ECONOMIC VALUE PER TON DIVERTED	ECONOMIC VALUE (\$M / YEAR)	BENEFIT (\$M / YEAR)	COST (\$M / YEAR)	BUSINESS PROFIT POTENTIAL (\$M / YEAR)
Prevent	Consumer Education Campaigns	584	\$4,531	\$2,648	\$2,669	(\$22)	
Prevent	Waste Tracking & Analytics	571	\$2,282	\$1,303	\$1,378	(\$75)	\$1,003
Prevent	Standardized Date Labeling	398	\$4,547	\$1,812	\$1,820	(\$8)	
Prevent	Produce Specifications	266	\$1,039	\$277	\$389	(\$112)	\$228
Prevent	Packaging Adjustments	208	\$3,443	\$715	\$949	(\$234)	
Prevent	Smaller Plates	178	\$2,147	\$382	\$407	(\$25)	\$315
Prevent	Secondary Resellers	167	\$218	\$37	\$1,265	(\$1,229)	\$29
Prevent	Trayless Dining	83	\$2,253	\$187	\$190	(\$3)	\$154
Prevent	Spoilage Prevention Packaging	72	\$2,326	\$167	\$312	(\$145)	\$17
Prevent	Improved Inventory	59	\$1,194	\$71	\$114	(\$44)	\$56

Food: Too Good to Waste (FTGTW) toolkit is designed to change key behaviors:

- Get Smart: See how much food
 (& money) you're throwing away
- Smart Shopping: Buy what you need
- Smart Saving: Eat what you buy
- Smart Storage: Keep fruits and vegetables fresh
- Smart Prep: Prep now, eat later







FTGTW Toolkit components

- food
 TOO GOOD
 TO WASTE
- Main message: Food is too essential to throw away.
- Implementation guide shows agencies how to implement toolkit in their community
- Behavior change tools, including:
 - fruit and vegetable storage guide
 - shopping list template with meals in mind
 - "eat first" refrigerator prompt



Outreach Tools, including:

- Infographics/posters
- workshop presentation for community residents



FTGTW pilot results (2012-2014)

Tested initially in 17 communities in 10 states; local gov't and community groups

- It is possible for households to reduce preventable food waste 50% and more by weight.
 - A 50% reduction is roughly ½ pound per person per week or 20% of total food waste.
- Creating food waste awareness is key to lasting impact in food waste reduction measurement is key!
- People change behavior when benefits outweigh costs/barriers, through implementation (education is not enough)
- FTGTW behavioral changes are relatively easy for households to make (95%).
- There are strong indications that households have a significant interest in reducing their wasted food.
- 96% of the participants said they are likely to continue to use the strategies and tools



- Videos, PSAs, social media content, radio spots
- Print media: ads, articles
- At-home aids: signs to print, Alexa skills, tips
- Flyers, posters, food-service signage
- "Media Tips & Tactics", will work with orgs

"Consumer education campaigns offer highest return on investment in reducing food waste"

"CBSM campaigns can bring about a notable reduction in preventable food waste at the household level."

Take Aways

- Prevention of food waste has HUGE benefits for people and planet.
- Locally, food waste prevention can reduce our waste stream, reduce size of composting program needed, reduce GHGs, save LAC \$\$, feed the hungry.
- Data show that people don't know how much food they waste, but education and interventions can succeed in changing behavior to waste substantially less.
- Many possible focus areas: <u>consumers (residents)</u>, schools, restaurants, groceries, other businesses, food recovery programs (food banks), composting, etc.
- LOTS of effective resources and campaign tools available from EPA, USDA, Ad Council, other agencies. Very hands-on, but no new facilities needed, not expensive.

Questions?

