

Food Waste

What You Need To Know



Sustainability

We can meet our needs without wasting resources for others or for the future.

Dumping

Market conditions off the farm can lead farmers to throw out edible food.

Ugly Food

Stores & people often avoid edible food because it is visually not as attractive.

Zero-Waste

We can conserve with responsible production, consumption, reuse, & recovery.

Compost

Organic material can be added to soil instead of landfills to help plants grow.

Statistics

10%

of American households are food insecure

40%

of food in U.S. is wasted each year

20%

of food waste due to mislabeled expiration dates

3 cups of coffee

consumed daily whose grounds can be put to use

\$1.3k

spent annually in America on uneaten food



The canning process was first invented by Frenchman Nicolas Appert.

1809

The U.S. Food Administration was created in response to conditions depicted in *The Jungle*.

1917

In 10 years, the percent of families that owned a refrigerator ...

1930

1940

... jumped from only 8% to nearly 50%.

1946

Tupperware was first introduced.

1982

City Harvest was founded & helped start the food rescue movement in NYC.

Values

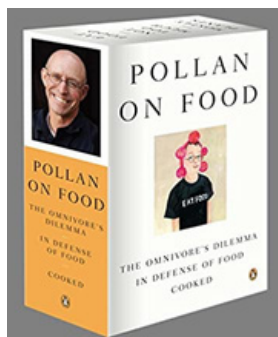
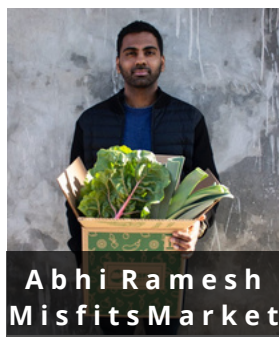
Have awareness of food waste at each step of the supply chain.

Whether at home or a restaurant, take only what you will eat.

Share plates. Eat family style meals.

Take leftovers home. Repurpose leftovers.

Help food banks & other services reroute would-be food waste.



Share our infographic!

Check out the Values section on this page to learn how you can decrease your food waste daily!

Educate yourself about what food labels like "Best used by" mean!

Take Action

Show your support when you have the opportunity to promote food recovery or a zero waste lifestyle!

Commit to one action a week that reduces food waste.

