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Short Summary for Executives



Food loss and waste — why and how it matters for your business



The North American economy wastes about \$278 billion worth of food each year. That means your business can save money and operate more efficiently by cutting food waste in your operations.

Reducing food loss and waste can:



Save your
business money



Preserve
natural resources



Help feed
those in need

Measuring and reducing food loss and waste is good for business, people, and the planet — and it's easier to do than you think.

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What are some common causes of food loss and waste within food businesses?



- Food is damaged or spoiled
- Equipment failure
- Portions too big
- Food expires before sale
- Inefficient manufacturing processes

How will it help my business financially?



- Raw material costs for food and ingredients increase over time
- Profit margins in food production and sales are often thin
- Food that is lost or wasted instead of sold amounts to lost revenue, so reducing food loss and waste generates new income while also reducing disposal costs

How will it help the reputation of my business?



- Investors and customers are increasingly environmentally and socially conscious when choosing a business to support
- Preventing food waste optimizes operational efficiencies, which can attract investors and shareholders
- Communicating measures to reduce food loss and waste can help to build brand loyalty over time

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What can my business do?

- Measure how much food waste is generated
- Identify the composition and causes of this food waste
- Estimate the amount of food waste that can be prevented
- Calculate the true cost of food waste to your business
- Identify and implement practical solutions to reduce food waste
- Track performance and savings in reducing food waste
- Continually improve over time



What are the environmental benefits of reducing food loss and waste?

- Reduced greenhouse gas emissions
- Less land needed for landfills
- Lower consumption of resources, including energy and water



How can I get started?

Check out the CEC guide “How and Why to Measure Food Loss and Waste” at the link below and explore the case studies, tips, tools and other resources available to help you on your food loss and waste reduction journey.

Visit www.cec.org/flwm to learn more!