



Food Matters

Measuring and Mitigating Food Loss and Waste

Why this matters to you:

Food wasted in our homes, communities, businesses, and markets costs money and labor, water, land, energy, and chemicals devoted to food production. Wasted food decomposes and releases greenhouse gases that contribute to climate change. The United Nations' Food and Agriculture Organization estimates that up to one-third of the world's food produced for human consumption is lost during processing or is wasted by consumers. In North America, 168 million tonnes of food worth US\$278 billion is wasted every year. This food could feed nearly 260 million people.

THE CEC IS WORKING WITH BUSINESSES AND YOUTH ACROSS NORTH AMERICA TO EMPOWER THEM TO PREVENT AND REDUCE FOOD LOSS AND WASTE TO MINIMIZE ITS ENVIRONMENTAL, SOCIAL AND ECONOMIC IMPACTS.



Because of the CEC...

- North America's food supply chain, including producers, processors, distributors and retailers like Beau's Brewery in Canada, TOKS Restaurants Group in Mexico, and the National Geographic Society Museum cafeteria in the United States are using the CEC's targeted tools to help prevent and reduce food loss and waste, while improving their efficiency, saving money, and benefiting the environment.
- North American youth and their families have more educational tools to help prevent and reduce food waste in their homes, schools and communities.
- Young innovators, like Kristian Krugman and Reyanne Mustafa, winners of the CEC's 2017 Youth Innovation Challenge, are making a difference! They recover leftover food from restaurants, process it, and pack it into a superfood nutritious powder.

For more information: www.cec.org/FLWMeasuringProject

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