

Food Loss and Waste Prevention in the United States



Elise Golan

Director of Sustainable Development
Office of the Chief Economist
U.S. Department of Agriculture

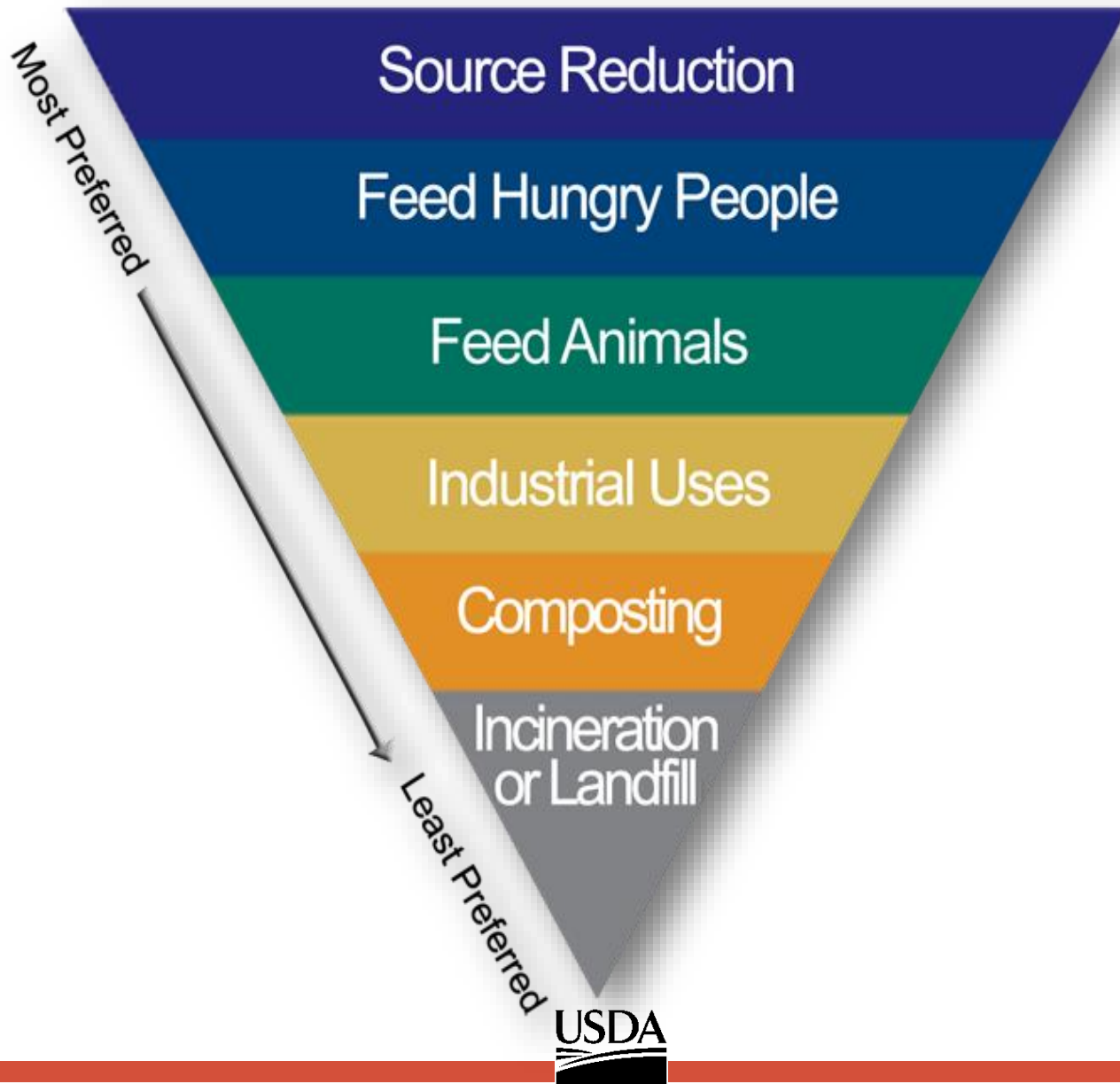
U.S. Goal: Cut food loss and waste in half by 2030

In September 2015, USDA joined with EPA to announce the United States' first-ever national food waste reduction goal, calling for a 50-percent reduction by 2030



Focus on the hierarchy

Get incentives right



Strengthening incentives to donate wholesome food

- The Bill Emerson Good Samaritan Act provides limited liability to businesses donating food
- Federal tax deductions provide incentives to businesses to donate food
- Federal Food Donation Act encourages Federal agencies and contractors of Federal agencies to donate excess food
- USDA streamlining donation of misbranded product

Leverage markets

Strengthening markets for quality-differentiated agricultural products and byproducts

Sell all but the squeal...
...a pot for every potato!



Credit: uglyfruitandvegviatwitter

Innovation can make reducing waste the cost-effective option

USDA is investing in research on

- New technologies for reducing spoilage of fresh foods
- New products from wasted food at farms and food processing

“Waste to worth” research



New value added products



Businesses are stepping up

EPA's Food Recovery Challenge (2010)

- Businesses share information on amount of waste reduced, recovered or recycled – and have access to EPA technical assistance to measure waste reduction

U.S. Food Waste Challenge (2013)

- Businesses share information on their activities to reduce, recover and recycle food loss and waste in their operations

Over 4,500 participants by the mid-2016

Consumers are key

Consumers are responsible for most of the wasted food

- USDA estimates that in the United States, 21 percent of the food supply is wasted at the consumer level

We will only meet our food loss and waste reduction goal if consumers change the way they value and manage food

**Keep Good Food Out of Your Garbage Pail and Kitchen Sink
Don't Feed High-Priced Human Food to Hogs or Chickens**

WASTE NO FOOD!

HOUSEHOLD WASTE ABOUT 700 MILLION DOLLARS

"The partial immediate relief, every individual and community should consider seriously the matter of food conservation and the limitation of waste. In a nation we seem to have a delusion of overabundance. In many homes there is a strong feeling that it is 'only decent' to provide more food than will be eaten and that it is degrading to ration closely. The experts of the Department of Agriculture report to us that the dietary studies made by them point to an annual food waste of about \$700,000,000. Of course, the waste in families of very limited means is slight, but in the families of moderate

and ample means the waste is considerable. Even if the estimate were reduced by half, the waste would still be enormous.

"The food waste in the household, the experts assure, results in large measure from bad preparation and bad cooking, from improper care and handling, and, as well as in the kitchen, from serving an undue number of courses and an over-abundant supply and failing to save and utilize the food not consumed. As an instance of improper handling, it is illustrated that in the preparation of potatoes 50 per cent of the edible portion is every now and then discarded."—*Journal of Agriculture, March 1, 1933.*

FOOD IS WASTED

When anything edible is allowed to go to the garbage pail or allowed to spoil for lack of proper handling

FOOD IS WASTED

When too much is served at a meal. Uneaten portions are left on the plate and later thrown into the garbage pail. Learn to know the needs of your family and serve each no more than you think he will want.

When too much is prepared for a meal. Unserved portions are likely to be thrown into the garbage pail or allowed to spoil. Many housekeepers do not know how to use left-over foods to make appetizing dishes.

FOOD IS WASTED

When burned or spoiled in cooking. Improperly prepared or poorly seasoned food will be left on the table and probably wasted. Buy food wisely and then prepare it carefully.

When handled carelessly. Buy clean food, keep it clean until used, and be neat in all details of cooking and serving. This lessens waste and is a valuable health measure as well.

FOOD IS WASTED

When we eat more than our bodies need for growth and repair and to supply energy for our work

Overeating tends to poor health and fat instead of brawn, makes us sluggish and indolent instead of energetic and resourceful. Eat enough and no more. Eat for physical and mental efficiency.



**DEMONSTRATE THRIFT IN YOUR HOME
MAKE SAVING, RATHER THAN SPENDING, YOUR SOCIAL STANDARD**



Begin to save to-day. For practical advice on how to feed your family efficiently and make the most of the food you buy or raise write to-day to your State Agricultural College, to your county agent, or to the

**U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.**

LICK THE PLATTER CLEAN



Don't Waste **FOOD**

Food

- 1 - buy it with thought
 - 2 - cook it with care
 - 3 - serve just enough
 - 4 - save what will keep
 - 5 - eat what would spoil
 - 6 - home-grown is best
-

don't waste it

Consumer education

- EPA's Food Too Good to Waste
- Foodkeeper App



Let's Talk Trash (MyPlate.gov)

Over 2.7 million downloads Sept 2015-Sept 2016





Plan & Save

Plan your weekly menu and make a grocery list. Does the list include food that you already have at home? Buy only what you need and stay within your budget.



Be Food Safe

Shop refrigerated or frozen foods just before checking out. Transport items that spoil easily in a cooler or thermal bag and refrigerate or freeze within two hours of shopping.



Check for Quality

The dates on a food package help the store determine how long to display the product for sale. It can also help you to choose a product at its best quality.



Set Storage Reminders

Track storage times for different foods using The FoodKeeper Application. This tool will remind you when foods are near to the end of their storage date.



Be Organized

Foods are less likely to go bad when you use the older items first. Keep your pantry and refrigerator clean and organized so you can see what needs to be eaten first.



Re-purpose

Give leftovers a makeover when you reuse them in recipes. Add broccoli stems to a salad or blend overripe fruit into a low-fat smoothie. Freeze extra food.



Donate

Many shelters, food banks, and faith-based organizations will accept food donations to feed others who need a meal.



Recycle & Compost

Instead of throwing out food, create a compost bin. Don't have a yard? Your city may help you find composting or recycling options that are right for you.



Smarter Lunchrooms

USDA, EPA and the University of Arkansas collaborated to produce a Guide to Conducting Student Food Waste Audits to help K-12 students measure and reduce plate waste in their school cafeterias.



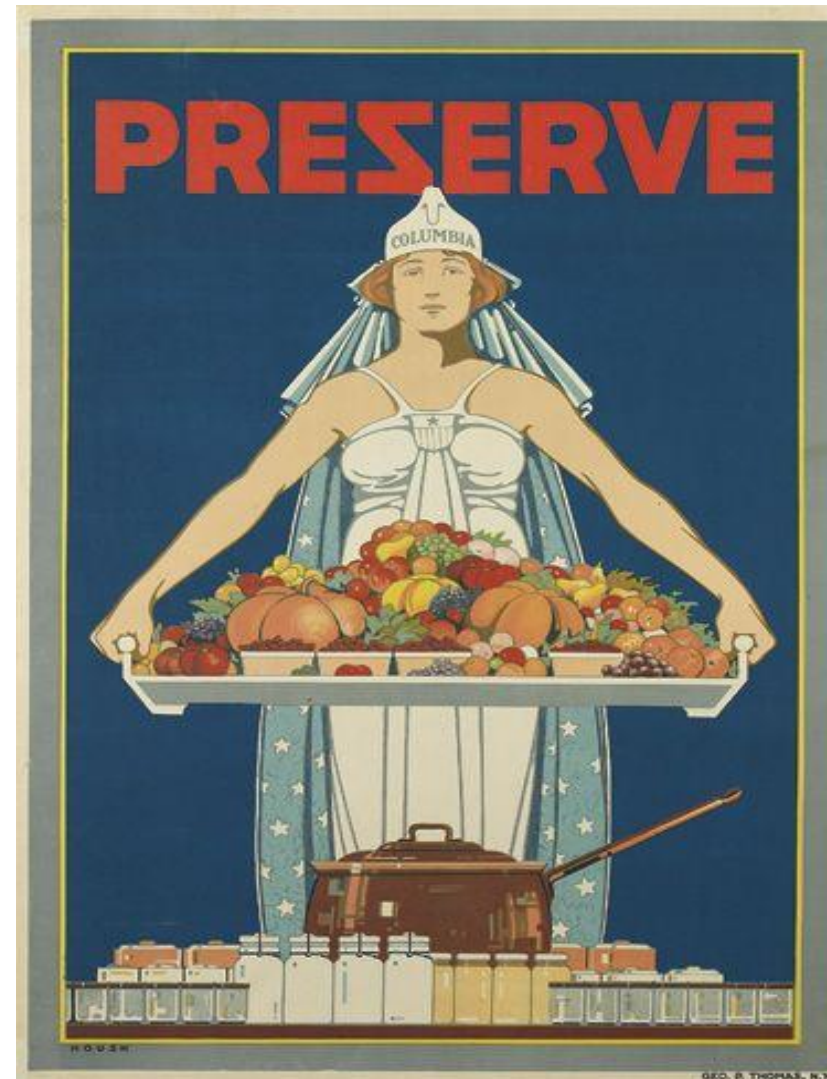
Smarter School Lunchrooms

- Scheduling recess before lunch can reduce plate waste by as much as 30%.
- Extending the lunch period from 20 to 30 minutes reduced plate waste by nearly one-third.
- Giving food items creative names increases consumption (double for “X-Ray Vision Carrots” 40% for “Big Bad Bean Burrito,” which sold out).
- Slicing apples resulted in 73% increase in students who ate more than half
- Introducing a “healthy options only” convenience line increased consumption of those nutritious items by 35%

Food Loss and Waste Solution Center

Nation's virtual meeting place to exchange information about achievements, challenges and opportunities for reducing food loss and waste in the United States

**Website development is underway
with launch targeted for January
2017**



For more information

Google “US Food Waste Challenge”

<http://www.usda.gov/oce/foodwaste>

