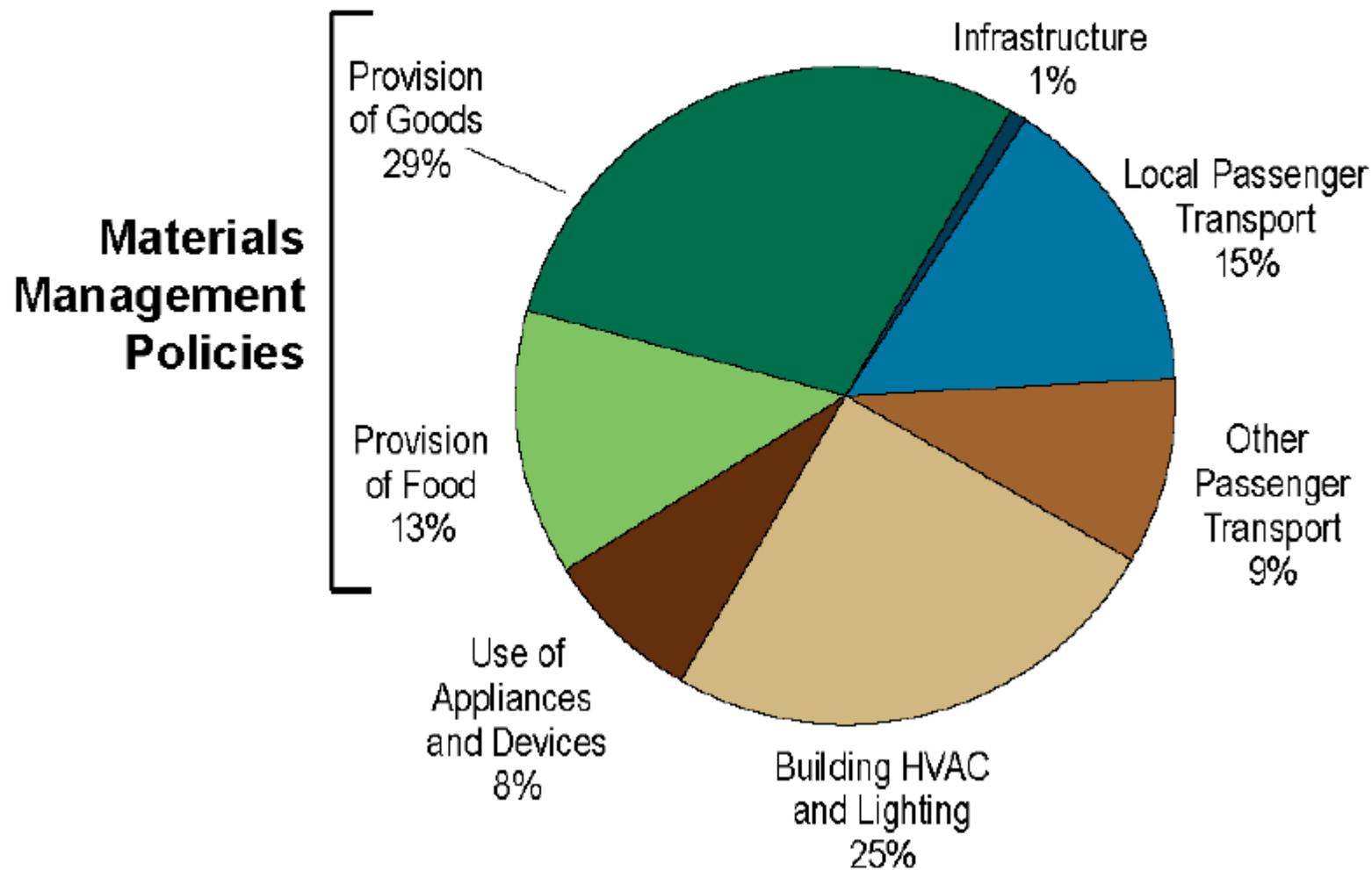


Figure 3
Systems-Based View of U.S. GHG Emissions (2006):
Highlighting Materials Management



PROVISION OF FOOD

Table 4: Emissions Related to Provision of Food

Source	Sector	Emissions (MMTCO₂E)
Agriculture sector direct emissions*	<i>Agriculture</i>	533.3
Food processing sector energy use	<i>Electric Power and Industry</i>	113.1
Food-related freight	<i>Transportation</i>	112.3
Agriculture sector electricity use	<i>Electric Power</i>	62.3
Wastewater treatment**	<i>Commercial</i>	27.7
HFC emissions from refrigeration and refrigerated transport	<i>Industry</i>	16.6
Composting	<i>Commercial</i>	3.3
Upstream industrial sector fossil fuel combustion	<i>Industry</i>	26.1
Total Emissions from Provision of Food		895

* *Except emissions from infrastructure construction.*

** *Except from pulp and paper manufacturing and ethanol production.*

U.S. FOOD WASTE ACCOUNTS FOR:

25%
of all
our fresh
water use.

Enough
energy to
power the
country for
more than
a week.

Enough
land to feed
the world's
hungry.

31%

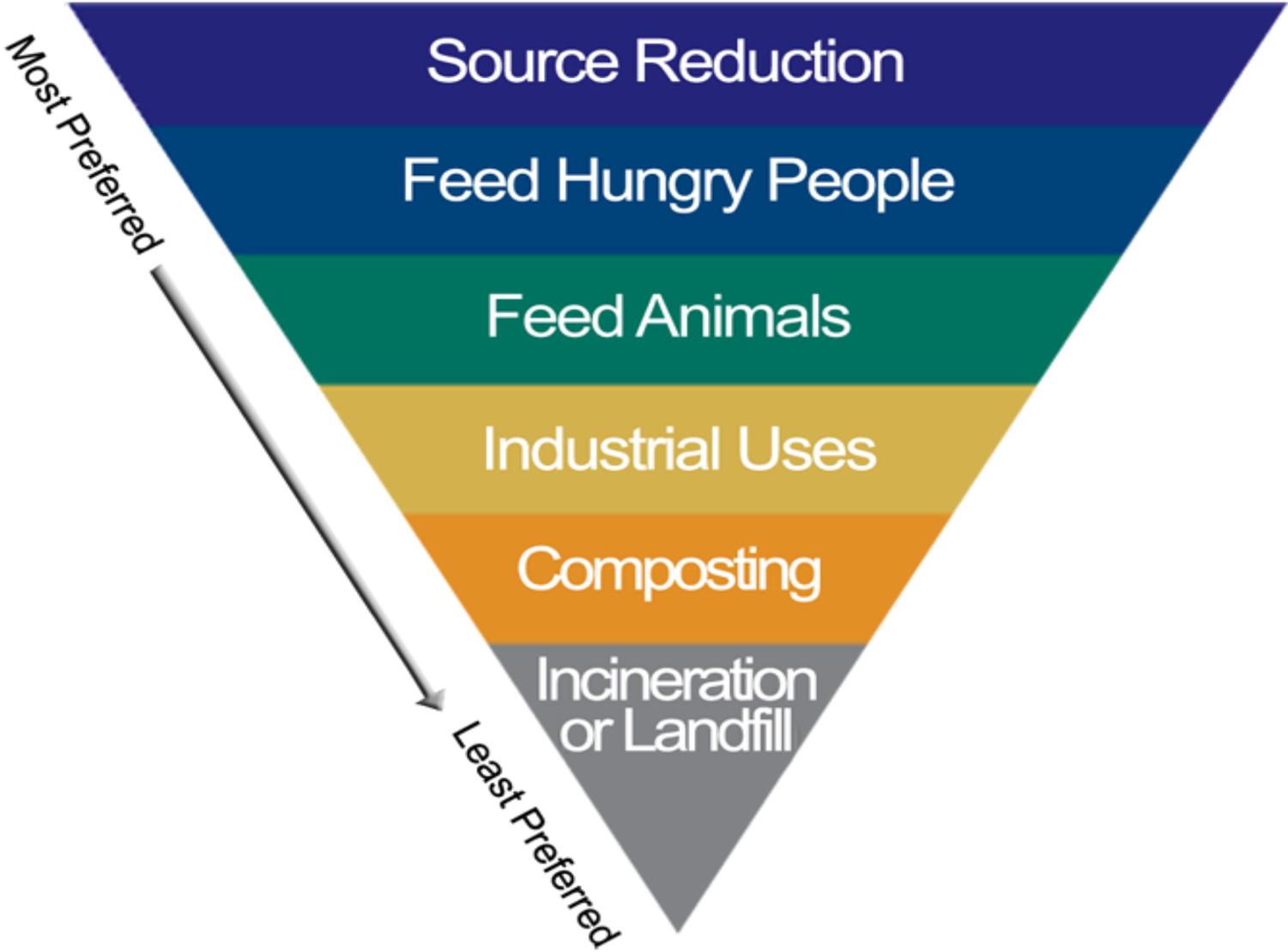
Percent of food supply that goes uneaten.

\$161.6 billion

The estimated total value of food loss at the retail and consumer levels in 2010.



Food Recovery Hierarchy





Jerarquía de Recuperación de los Alimentos

Más preferido

Reducir la fuente

Reducir el volumen excedente de comida generada

Combatir el hambre en la población

Donar la comida sobrante a bancos de alimentos, comedores comunitarios o refugios

Alimentar a los animales

Utilizar las sobras de comida para la alimentación de animales

Usos industriales

Destinar las sobras de comida y el aceite usado para su aprovechamiento energético

Composteo

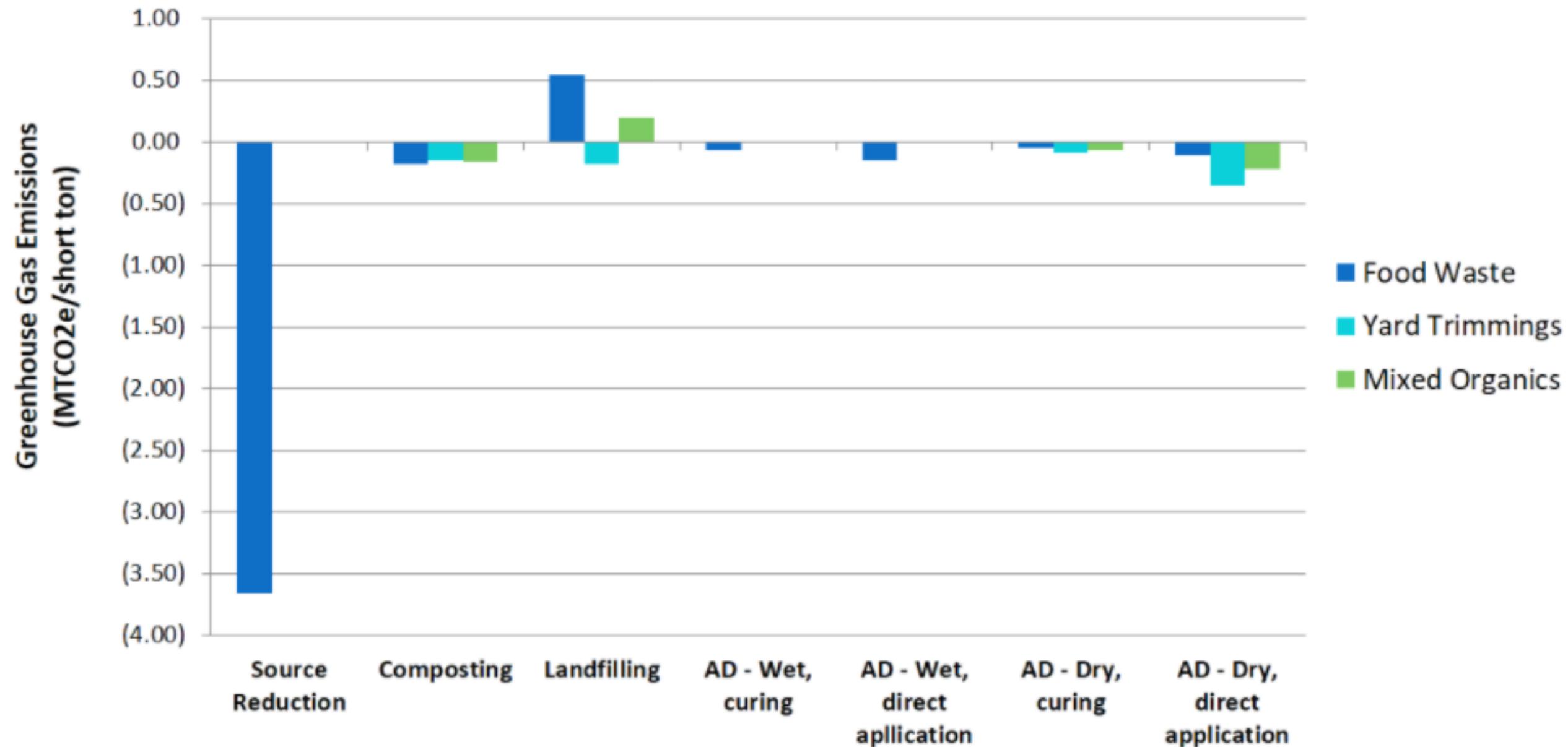
Crear un abono rico en nutrientes

El basurero/ incineración

Disposición al basurero

Menos preferido

Organics Results – With Source Reduction



Food: Too Good to Waste

Implementation Guide and Toolkit

FRUIT AND VEGETABLE STORAGE GUIDE

**EAT ME
FIRST!**



**TOO GOOD
TO WASTE**

DEVELOPED IN COLLABORATION WITH THE US EPA

INSIDE THE FRIDGE

- Apples, berries, and cherries
- Grapes, kiwi, lemons, and oranges
- Melons, nectarines, apricots, peaches, and plums (after ripening at room temperature)
- Avocados, pears, tomatoes (after ripening at room temperature)
- Almost all vegetables and herbs

OUTSIDE THE FRIDGE

- Bananas, mangos, papayas, and pineapples: store in a cool place
- Potatoes / onions: store in a cool, dark place
- Basil and winter squashes: store at room temperature—once cut, store squashes in fridge



MORE STORAGE TIPS

- If you like your fruit at room temperature, take what you will eat for the day out of the fridge in the morning.
- Many fruits give off natural gases that hasten the spoilage of other nearby produce. Store bananas, apples, and tomatoes by themselves and store fruits and vegetables in different bins.
- Consider storage bags and containers designed to help extend the life of your produce.
- To prevent mold, wash berries just before eating.

<https://www.epa.gov/sustainable-management-food/food-too-good-waste-implementation-guide-and-toolkit>

Food Waste Audit



Guide to Conducting Student Food Waste Audits

A Resource for Schools

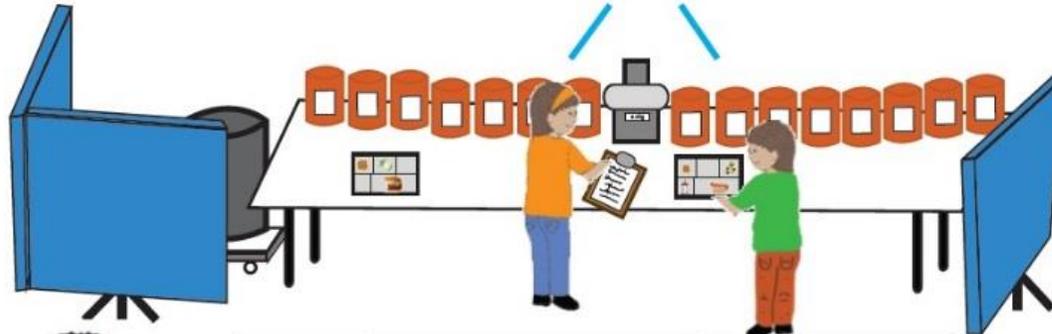


<https://www.epa.gov/sustainable-management-food/guide-conducting-student-food-waste-audits-resource-schools>

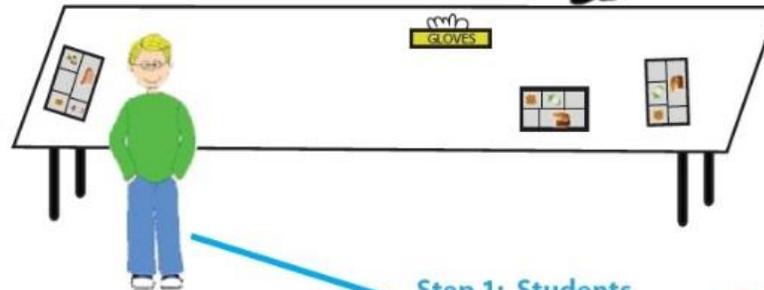
Step 4: Team leader directs students, empties trash, and acts as a support.



Step 3: Food separators take the tray from the table over to the back table and start separating out the food.



Step 2: Interviewer notices what food was not finished and interviews the student.



Step 1: Students drop off their tray.





#NoWastedFood

21% of American waste is **food**.
Let's feed people – not landfills.





Food Stewardship Matters:

Reducing, donating and composting excess food protects the environment and cares for the global human family.



#NoWastedFood



#NoWastedFood

**1/3 of all food in the United States goes uneaten each year.
Let's ensure there's #NoWastedFood:**



Shop your fridge and pantry first



Get creative with leftovers first



Store produce properly to keep fresh



Compost scraps and donate safe and untouched food to local food banks





**By 2030:
Let's cut the amount of food we waste in half.**



#NoWastedFood