Figure 3
Highlighting Materials Management

- **Provision of Goods**: 29%
- **Provision of Food**: 13%
- **Use of Appliances and Devices**: 8%
- **Building HVAC and Lighting**: 25%
- **Other Passenger Transport**: 9%
- **Local Passenger Transport**: 15%
- **Infrastructure**: 1%

[Source](https://www.epa.gov/sites/production/files/documents/ghg-land-materials-management.pdf)
## Table 4: Emissions Related to Provision of Food

<table>
<thead>
<tr>
<th>Source</th>
<th>Sector</th>
<th>Emissions (MMTCO$_2$E)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agriculture sector direct emissions*</td>
<td>Agriculture</td>
<td>533.3</td>
</tr>
<tr>
<td>Food processing sector energy use</td>
<td>Electric Power and Industry</td>
<td>113.1</td>
</tr>
<tr>
<td>Food-related freight</td>
<td>Transportation</td>
<td>112.3</td>
</tr>
<tr>
<td>Agriculture sector electricity use</td>
<td>Electric Power</td>
<td>62.3</td>
</tr>
<tr>
<td>Wastewater treatment**</td>
<td>Commercial</td>
<td>27.7</td>
</tr>
<tr>
<td>HFC emissions from refrigeration and refrigerated transport</td>
<td>Industry</td>
<td>16.6</td>
</tr>
<tr>
<td>Composting</td>
<td>Commercial</td>
<td>3.3</td>
</tr>
<tr>
<td>Upstream industrial sector fossil fuel combustion</td>
<td>Industry</td>
<td>26.1</td>
</tr>
<tr>
<td>Total Emissions from Provision of Food</td>
<td></td>
<td>895</td>
</tr>
</tbody>
</table>

*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

1. Source Reduction
2. Feed Hungry People
3. Feed Animals
4. Industrial Uses
5. Composting
6. Incineration or Landfill

Most Preferred

Least Preferred
Jerarquía de Recuperación de los Alimentos

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

Más preferido
Menos preferido
Food: Too Good to Waste
Implementation Guide
and Toolkit
FRUIT AND VEGETABLE STORAGE GUIDE

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.

Food Waste Audit

Guide to Conducting Student Food Waste Audits
A Resource for Schools

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
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.