



SUSTAINABLE OREGON 2011
Association of Oregon Recyclers
33rd Annual Conference & Trade Show

**Managing Food Waste:
Prevention & Collection**

Sponsored by:



Metro

Turning the Tide on Food Wasting

Understanding impacts, causes, and solutions



Association of Oregon Recyclers June 2011 Conference
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Overview

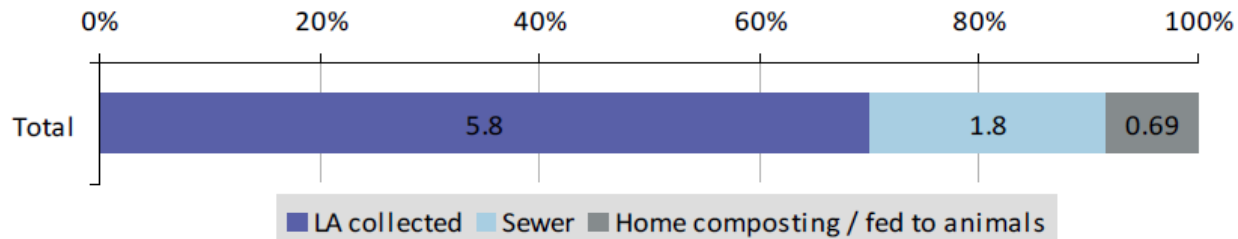
- Facts about food wasting at household level
- The upstream impacts of wasting food
- Causes of and solutions to wasting food
 - UK WRAP program
 - Other efforts

Facts on Food Wasting

- U.S. per capita food waste increase since 1974: 50% .
- Wasting of total food produced worldwide: 33% to 50%.
- Over half food wasted in middle- to high-income countries happens at household level.
- Food purchased for household use in UK wasted: 25 %.

Food & Drink Waste Generated in UK

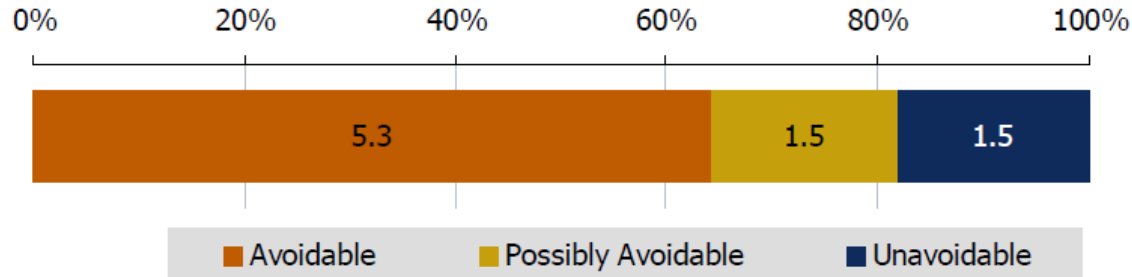
Figure C: Weight of food and drink waste generated in the UK, split by disposal route



Figures within bar state waste in millions of tonnes per year

5.3 million tonnes per year is avoidable – approximately two-thirds of the 8.3 million tonnes (Figure D). The remaining 3 million tonnes per year is split equally between unavoidable and possibly avoidable waste.

Figure D: Weight of food and drink waste generated in the UK, split by avoidability

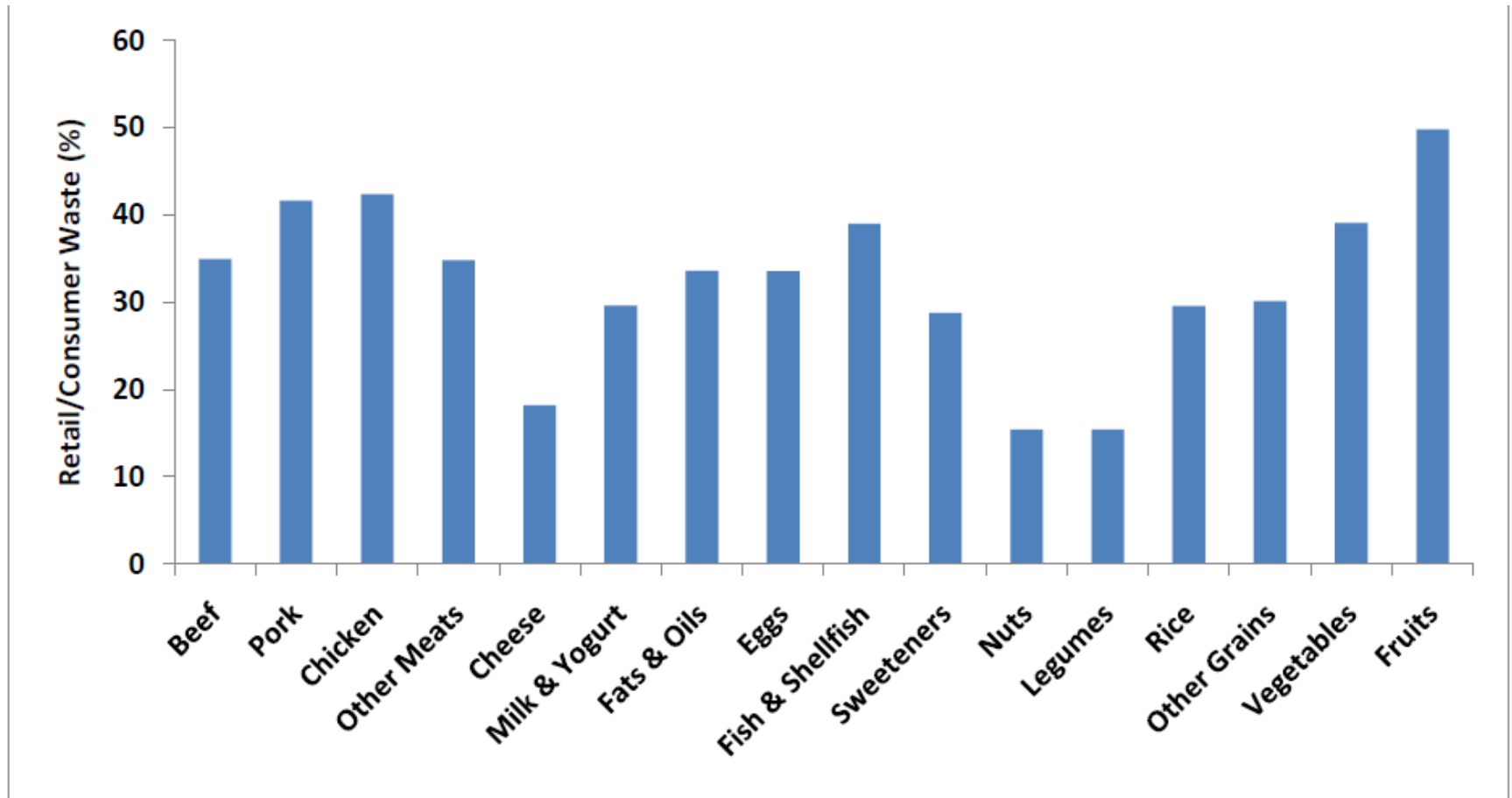


Figures within bar state waste in millions of tonnes per year

Of the avoidable food and drink waste, 2.2 million tonnes is leftover after cooking, preparing or serving and 2.9 million tonnes is not used in time (Figure E).

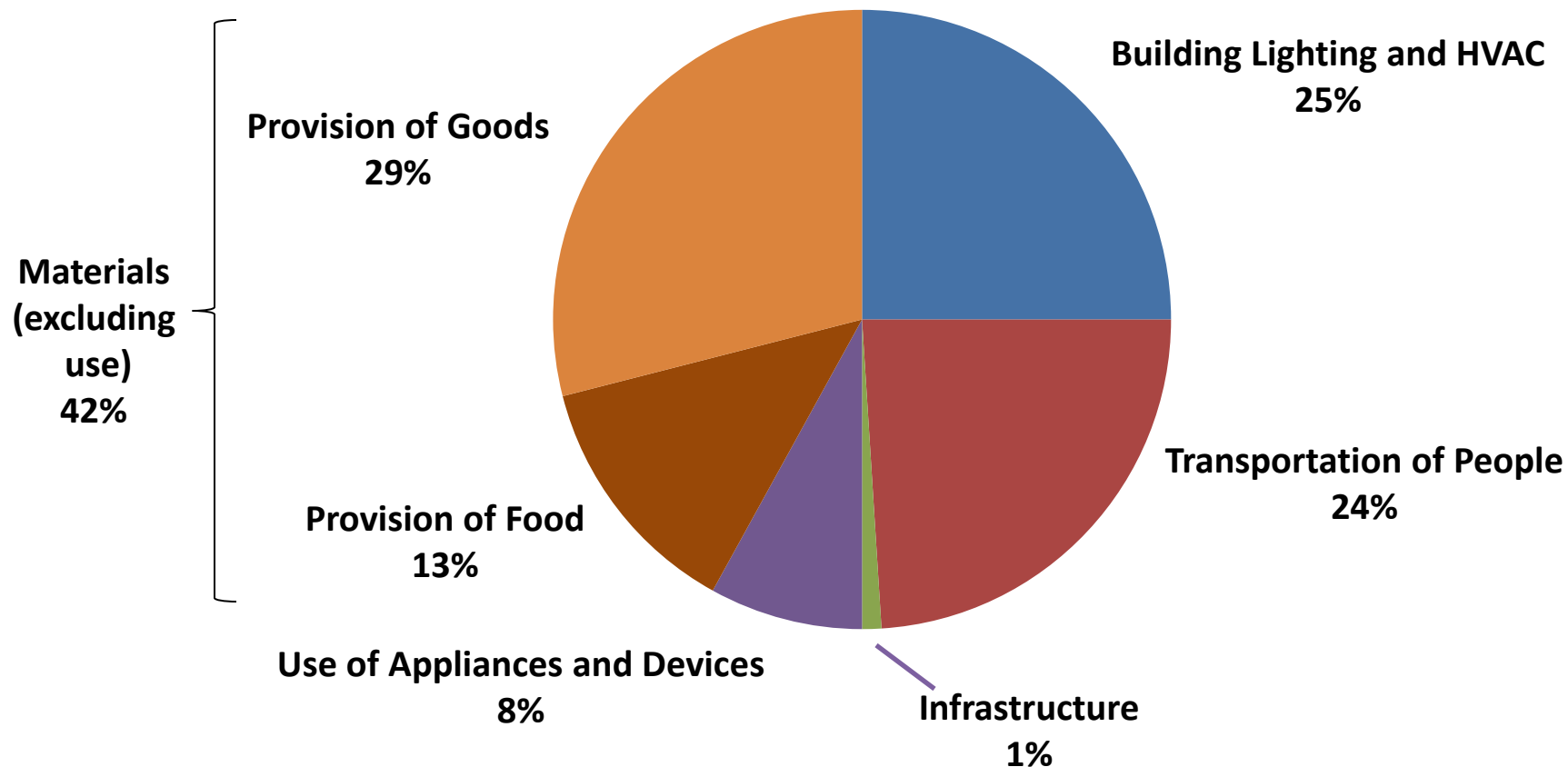
U.S. Food Waste by Commodity

(Kumar Venkat & CleanMetrics)



GHG Impacts of Providing of Food

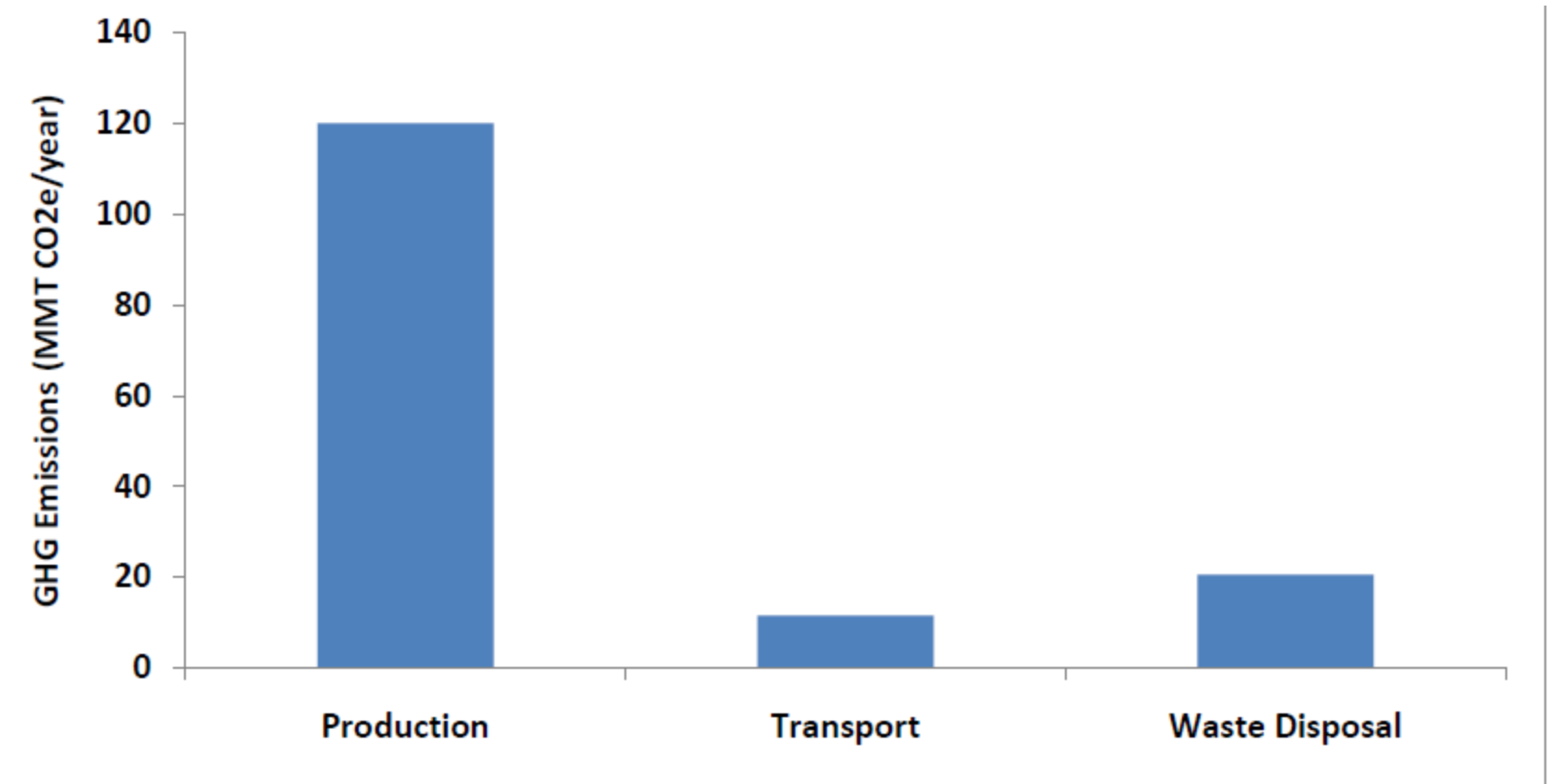
Domestic U.S.-based GHG emissions (2006)



GHG Emissions of Wasted Food

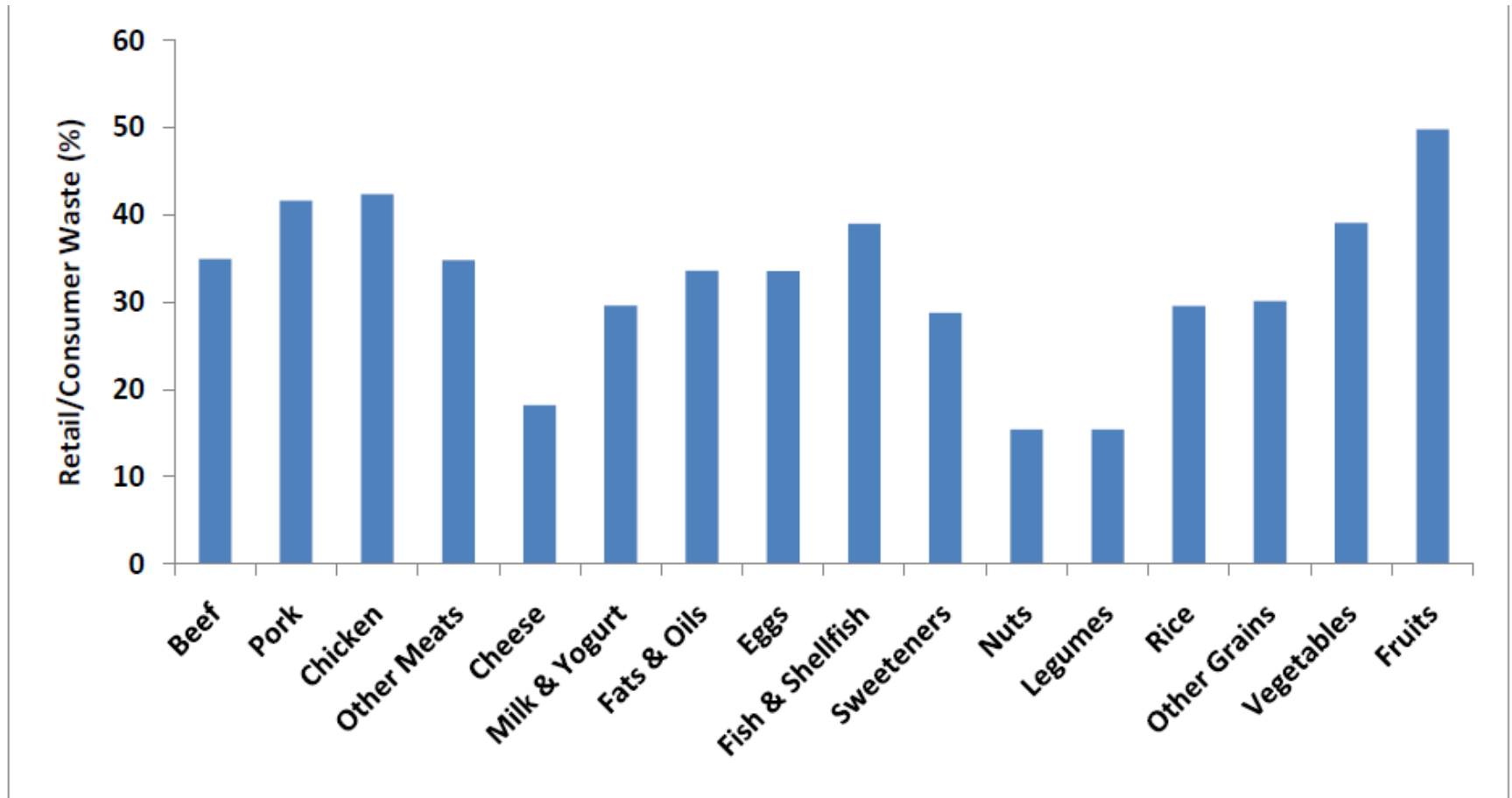
Comparing Life Cycle Stages

(Kumar Venkat & CleanMetrics, 2011)



U.S. Food Waste by Commodity

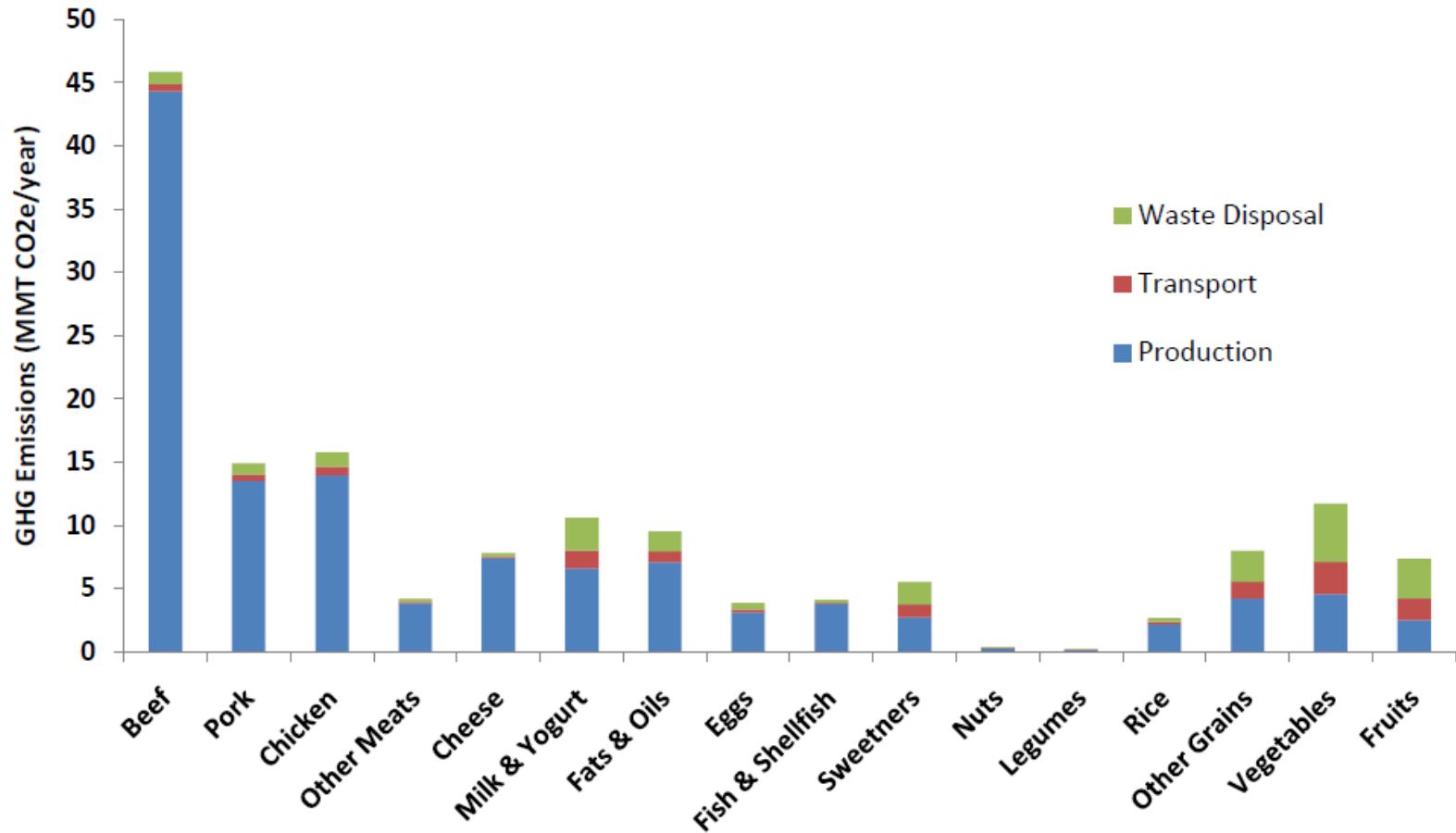
(Kumar Venkat & CleanMetrics, 2011)



GHG Emissions of Wasted Food

Comparing Commodities

(Kumar Venkat & CleanMetrics, 2011)



Looking at Causes & Finding Solutions

The UK and the Waste & Resources Action
Programme

U.S. Environmental Protection Agency

Oregon Global Warming Commission & DEQ

City of Portland

Reducing the Wasting of Food in the United Kingdom



- WRAP's 2007 Love Food, Hate Waste campaign launched
- Research on what's wasted, where, why, messaging
- Retail partners start-up
- Additional food waste initiatives

Causes of Food Wasting

- Excess food purchases
- Food not used in time
- Food spoils due to storage practices
- Food wasted during preparation
- Too much food cooked, prepared, served
- Leftovers thrown out when could be used
- Confusion about “spoilage” dates



Solutions to Food Wasting

- Plan menus
- Make grocery list
- Store properly
- Prepare properly
- Keep fridge tidy
- Rotate foods in pantry
- Save and reuse leftovers
- Find uses for scraps
- Use freezer for food preservation



WRAP Messaging

- Reducing food waste is a major issue. We throw away 8.3 million tons of food from our homes every year in the UK.
- It's not just about good food going to waste either; wasting food costs the average family with children £680 a year, or £50 a month, and has serious environmental implications too.
- If we all stop wasting food that could have been eaten, the CO2 impact would be the equivalent of taking 1 in 4 cars off the road.

Love Food, Hate Waste



Birmingham City Council

LOVE FOOD
hate waste

MAKING BIRMINGHAM GREEN

PASTA LOVERS
hate waste

Whatever food you love, we can help you waste less and save up to £50 a month at lovefoodhatewaste.com

Sad, isn't it?

Sadder still, most of it could be eaten. This wasted food is a waste of money and a major contributor to climate change. To help throw less food away, try making a pasta sauce with any leftover tomatoes.

For more ways to reduce your food waste, please visit lovefoodhatewaste.com

LOVE FOOD
hate waste

<http://www.lovefoodhatewaste.com>

<http://www2.sainsburys.co.uk/food/mealideas/eftovers/waste.htm>



Birmingham City Council

LOVE FOOD
hate waste

We waste £10 billion
worth of food every year
in the UK

Sad, isn't it?

LOVE FOOD
hate waste
*.com

FISH LOVERS hate waste

Nothing's better than a nice bit of fish. I always keep an eye on the use-by date and if it's getting close I'll either freeze it, or make fish pie for me and my flatmate. A winner every time. And any we don't polish off goes in the fridge for the next day. Perfect.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.



LOGO POSITION 2

LOGO POSITION 1

LOVE
FOOD
hate waste

FISH_LOVERS_Plan_PP_2020_1A.indd 1

27/01/2020

LAMB LOVERS hate waste

It's so easy using up roast lamb leftovers. Just let them cool down, wrap them in foil, then stick them in the fridge. They're good for two days and spot-on cold with chips and peas, which the kids love. But if I get there first, I demolish them in a thick sandwich with lots of mint sauce. Job done.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.



LOGO POSITION 2

LOGO POSITION 1

LOVE
FOOD
hate waste

EGG LOVERS hate waste

Eggs are magic. We always have a dozen in the kitchen. After footie on Saturday I do a big omelette for the kids using the leftovers in the fridge. They never get bored of them as every one I make is different. Veg, potatoes, meat... whatever, it all goes in the pan, then I just pour over those eggs. Nice.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.

LOGO POSITION 2

LOGO POSITION 1

LOVE
FOOD
hate waste

PH: JAMES HARRIS / GETTY IMAGES

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APPLE LOVERS hate waste

Apples are simply my favourite fruit. I always put them in the fridge so they last longer. After a good peel, even bruised ones make a scrumptious crumble. Or I pop them in a blender with fruit and yoghurt for some jolly healthy smoothies that I can enjoy later. Delicious.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.

LOGO POSITION 2

LOGO POSITION 1

LOVE
FOOD
hate waste

PASTA LOVERS hate waste

Try keeping me and the kids away from our pasta. I throw one handful into the pan for each of the kids, and two for me, unless I want a bit over for the next day. Then I'll knock together a pasta salad with some cherry tomatoes, tinned tuna and a bit of mayo and pop it in my lunchbox. Perfect.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.



LOGO POSITION 2

LOGO POSITION 1



CHICKEN LOVERS hate waste

I'd be lost without chicken. It's such a doddle to cook and I can keep any leftovers for up to two days in the fridge. And, if there's some I haven't cooked, I cut it up into small chunks and freeze it. That way it defrosts in no time. Then, if I need a quick dinner, I'll throw it into a curry. Tasty.

lovefoodhatewaste.com has more tips and recipes to help you waste less food and save up to £50 a month.



LOGO POSITION 2

LOGO POSITION 1



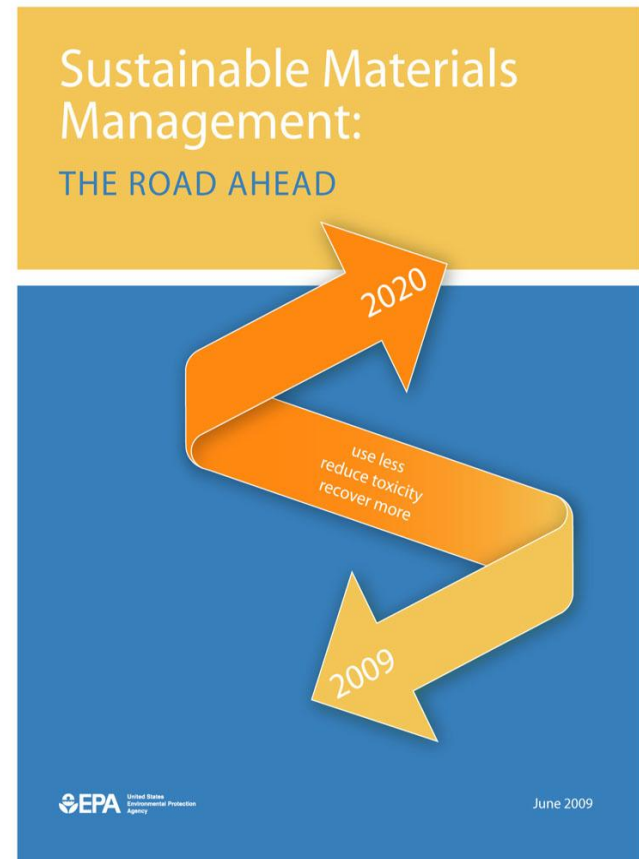
UK/WRAP Efforts to Reduce Food Wasting

Results So Far ...

- Five percent reduction in food waste generated since campaign start-up.
- UK Environment Secretary declares “War on waste”.
- Retailers initiated and financed dozens of campaigns.
- Over 300 local governments running initiatives to reduce food wasting; also savings in avoided landfill costs.
- Non-profits are engaged.

EPA West Coast Climate and Materials Management Forum – Food Pilot

- Food selected as focus area for pilot on materials and consumption
- Identify consumption patterns, key behaviors for change, motivators
- Identify key communities for piloting
- Develop pilot plan and tools for consumption reduction program



Oregon Efforts

Oregon Global Warming
Commission



DEQ's Consumption-based
GHG emissions inventory for
Oregon



State of Oregon
**Department of
Environmental
Quality**

City of Portland Be Resourceful Campaign



- Eat unprocessed foods – Fruits, Vegetables and Grains
- Reduce wasted food

- Plan a kitchen that is the size that fits your needs
- Practice good food preservation techniques
- Prepare and eat meals together at home
- Grow and share your food
- Reduce packaging related to food

Summary

- Over half food wasted in middle- to high-income countries is at household level.
- Almost 83% of food waste is avoidable or potentially avoidable.
- Upstream environmental impacts of food wasting are far more significant.
- Solutions require waste prevention.
- There are great models for reducing food wasting and efforts growing close to home.

Resources on Food Wasting

- Love Food Hate Waste website:
<http://www.lovefoodhatewaste.com>
- Global Food Losses and Food Waste: Extent, Causes and Prevention, GAO, 2011.
- Saving Water: From Field to Fork, Stockholm International Water Institute, 2008.
- Jonathan Bloom, *American Wasteland*; website:
<http://www.wastedfood.com/>
- Tristram Stuart, *Uncovering the Global Food Scandal*