



Strive for 75% Fact Sheet Food Waste

Up to 40% of food grown and processed in the U.S. will never be consumed!



The Challenges With Food Waste

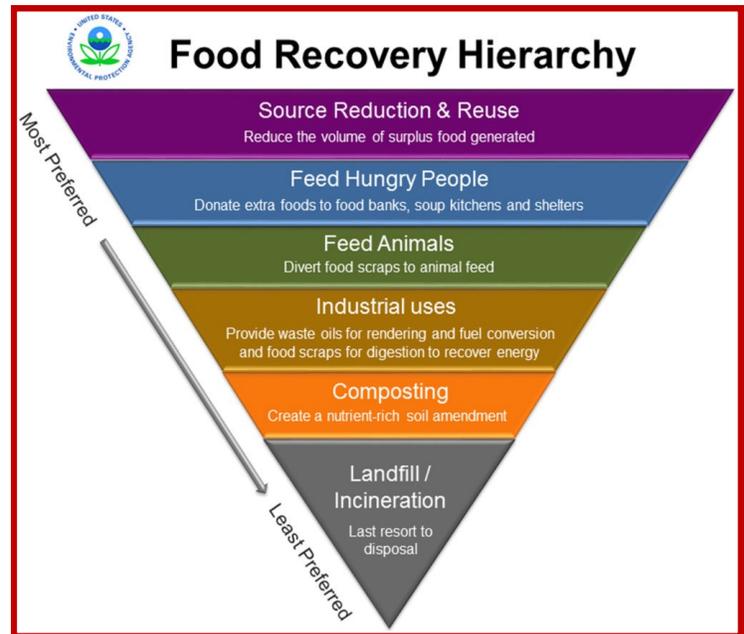
The Environmental Protection Agency (EPA) reports that in 2013, Americans generated over 37 million tons of food waste, 95 percent of which was thrown away into landfills or incinerators. A significant portion of wasted food is wholesome and edible. **On a per capita basis, 429 pounds of edible food went uneaten.**

This staggering waste is occurring when roughly 400,000 Missouri households are experiencing food insecurity. Food insecurity occurs when everyone in a household does not have access to enough food at all times for an active, healthy lifestyle.

Discarding all this wasted food and other organics in landfills increases methane generation, a potent greenhouse gas. In Missouri, organics comprise 32.4% of wastes discarded, according to a 2017 waste composition study by the Missouri Department of Natural Resources.

Solutions to Food Waste

In 2015, the USDA issued a national challenge across the food chain – farms, agricultural processors, food manufacturers, grocery stores, restaurants, schools, institutions and local governments – to reduce food waste 50% by the year 2030. EPA is a partner with its own Food Recovery Challenge (FRC) and as an endorser of the FRC, MORA encourages use of the Food Recovery Hierarchy to prioritize actions to prevent and divert wasted food.



Source Reduction

EPA has created tools for households and businesses to help reduce food waste, i.e. source reduction. For households, “Food Too Good to Waste” is a program which starts with a challenge to measure and evaluate how much food (and money) is currently being wasted. Then, using the following tips, participating households have been able to reduce food waste by up to 25%.



Smart Shopping: Buy with meals in mind and only buy what is on the list.

Smart Storage: Fresh fruits and vegetables are wasted more than any other food. The tool includes a storage guide to store fruits and vegetables for maximum freshness.

Smart Prep: Prepare perishable foods soon after shopping to save steps later in the week.

Smart Saving: Eat what you buy by being mindful of old ingredients and left-overs you need to use up, simply by moving them to a designated “eat now” area.



MORA provides value by connecting people, offering industry insights, and influencing policy to support our economy and businesses in extracting the highest and best use of materials at end of life. Join and support MORA in leading the State to 75% Waste Diversion!

Details and additional food waste resources at www.mora.org

“A third of the food raised or prepared does not make it from farm or factory to fork. Producing uneaten food squanders a whole host of resources—seeds, water, energy, land, fertilizer, hours of labor, financial capital—and generates greenhouse gases at every stage—including methane when organic matter lands in the global rubbish bin. The food we waste is responsible for roughly 8 percent of global emissions.”

—Project Drawdown which ranks reducing food waste #3 of 100 solutions to reduce global warming.

www.drawdown.org

Reuse

Feed people instead of landfills! Thanks to the Bill Emerson Good Samaritan Food Donation Act, donors are free from liability as long as they do not act in a negligent manner. There are also tax benefits for companies who donate fresh and non-perishable foods.



#LoveTheUglyRevolution

Billions of pounds of produce are discarded across the world for poor aesthetics. The **Ugly Fruit and Veg Campaign** raises awareness that “ugly produce is perfectly fresh, nutritious and delicious!” Visit www.endfoodwaste.org for details on this fun and vital campaign to reduce food waste.

Animal and Industrial Uses

Using food scraps as animal feed helps farmers reduce the amount spent on commodity crop feed and helps save on disposal costs. Industrial use includes rendering fats, oils, and grease into soap, cosmetics, and biodiesel.

A growing industry is anaerobic digestion which decomposes food scraps, manure, sewage sludge and fats. Methane is recovered as a bio-gas, and the final product is a soil amendment.

Composting

Even the most careful food waste prevention program may have scraps that need management. Placed in a landfill, food simply rots. At a compost facility, food and other organics are turned into a nutrient rich product.

MORA partners with the Composting and Organics Association of Missouri (COAM) to grow awareness of the importance of diverting organics away from landfill disposal. Organics, by weight, are the largest component of the waste stream and increased recovery will be essential for Missouri to reach 75% Waste Diversion.

Benefits of Compost

- Compost improves moisture infiltration rates, reducing erosion, runoff, water loss, nutrient leaching, and improving moisture retention.
- Compost improves soil structure, porosity and physically loosens soil, creating a better plant root environment.
- Garden experts recommend that soils should contain at least 5% organic matter, such as locally produced compost.



97% OF FOOD WASTE ENDS UP IN A LANDFILL

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