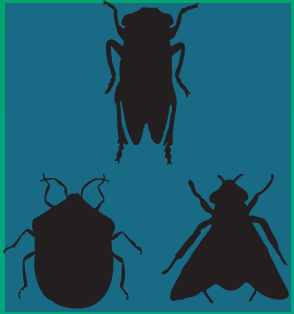


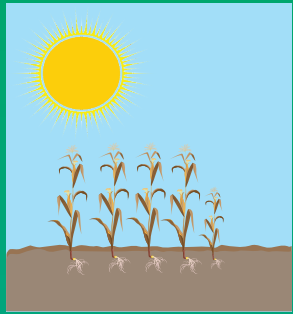
# FOOD WASTELAND

## What is Food Loss?

Food loss is any food that is lost in the supply chain between the producer and the market. This includes losses due to:



Pests



Weather



Transportation

## What is Food Waste?

Food waste is the discarding or (non-food) use of food that is safe and nutritious. This includes losses due to:



Sell-by Dates



Unused, tossed or uneaten leftovers



Imperfect Produce

# 26%-40%

of the world's potential crop production is lost annually because of weeds, pests & diseases.

These losses could **double** without the use of pesticides.

# 1.3 Billion Tons

which equals one-third of the food produced in the world every year is lost or wasted.

# 94%

of the food we throw away ends up in landfills or combustion facilities.

## How can I reduce food waste?

### Plan

- Plan meals prior to grocery shopping & only buy what is needed.

### Store

- Find ways to store foods to maximize freshness.

### Prep

- Prepare perishable foods soon after shopping & freeze for meals later.

### Be Thrifty

- Be mindful of old ingredients & leftovers needing to be used before buying more.

## De-code expiration dates

- Sell-by:** tells the store how long to display the product for sale by inventory management.
- Use-by:** last date recommended for use of product at peak quality.
- Best-by:** when a product will be of best flavor or quality.
- Freeze-by:** when a product should be frozen to maintain peak quality.