

IN THE UNITED STATES, FOOD WASTE IS ESTIMATED AT BETWEEN 30–40 PERCENT OF THE FOOD SUPPLY.

133 BILLION LBS

\$161 BILLION

1/4 OF FRESHWATER USE

300 M OIL BARRELS

2.6% ANNUALLY OF GREENHOUSE GASES



'FOOD WASTE' REFERS TO THE UNINTENDED DISPOSAL OF FOOD FOR HUMAN CONSUMPTION (EDIBLE AND INEDIBLE PARTS) DUE TO, FOR EXAMPLE, SPOILAGE, EXPIRATION, OR NEGLIGENCE AFTER PREPARATION.



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LET'S TALK FOOD WASTE





WHAT ARE THE CAUSES?

- Overproduction by processors, wholesalers, and retailers
- Product damage
- Lack of cold-chain infrastructure
- Rigid food-grading specifications
- Varying customer demand
- Market fluctuations
- Inconsistent/confusing date labels
- Food safety concerns
- Plate composition
- Over-serving
- Over-preparing
- Improper handling and storage

KEEP PRODUCE FRESH

ORGANIZE EFFICIENTLY

Keep fruits that release ethylene gas separate to prevent other produce from ripening too quickly. Some common culprits include avocados, unripe bananas, apples, and peaches.

STORE PROPERLY

Store any perishable fresh produce, such as berries and leafy greens, in a clean refrigerator set to 40°F or below.

USE YOUR FREEZER

Freezing is a great way to store most foods to keep them from going bad until you are ready to eat them.

CHOOSE WISELY

Shop fruits and vegetables that are at their peak freshness. Buy only what you need and plan in advance since fresh produce does have a limited shelf life.

OTHER SOLUTIONS

IGNORE AESTHETICS

From the first line of defense, farms, growers abandon over half of their crops due to cosmetic imperfections.

CLEAR EXPIRATION DATES

Date labels are an indicator of quality set by the manufacturer, NOT safety.

DONATE FOOD

1 in 8 Americans struggle to put food on the table and less than 1/3 of the food we throw out would be enough to feed this population completely.

COMPOST

97K tons of food loss and waste can be diverted from landfills.

