

Last Food Mile Conference: Food Waste and Food Loss in the US Supply Chain

University of Pennsylvania School of Veterinary Medicine
December 8, 2014



Consumer Level

Place Matters

PEOPLE

80%

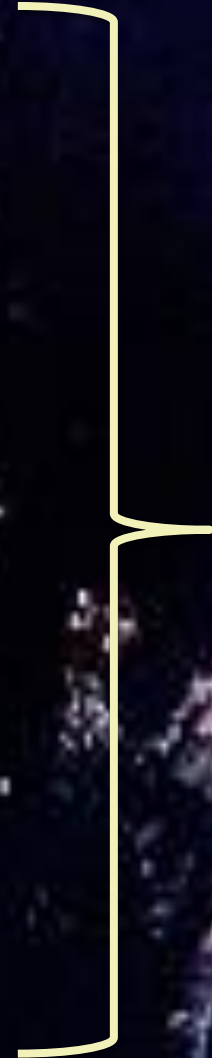
ECONOMY

85%

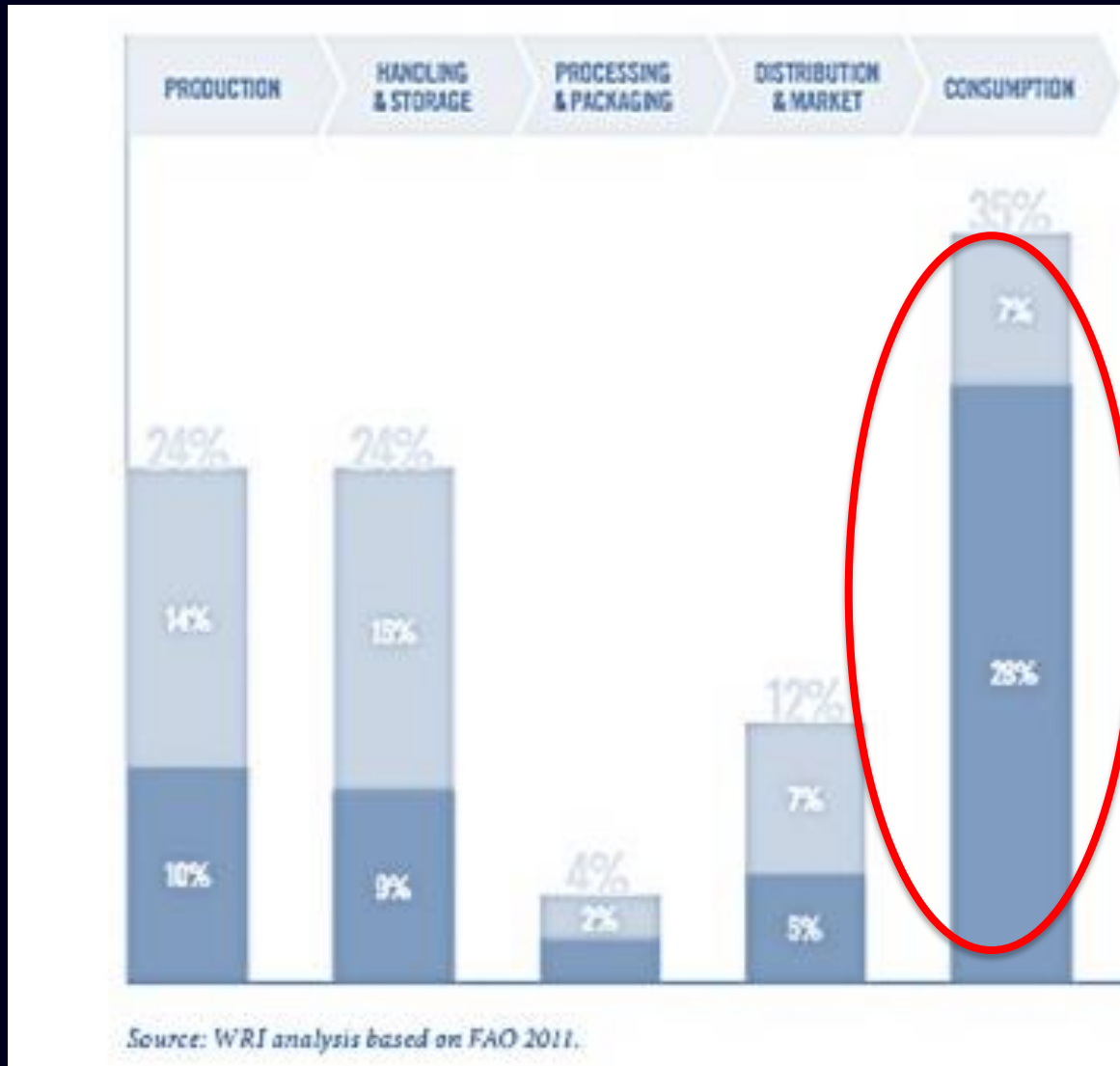
ENVIRONMENT

80%

CITIES



Worldwide Food Waste



We don't trust our noses any more to tell us when food has gone bad.

Consumers are obsessed by the appearance of their fruit and vegetables, so the greengrocers have to throw out 'imperfect' produce.

Sometimes we let the food rot in the pantry or fridge, because we chose to eat in a restaurant, not at home. In restaurants we order huge meals, which we leave half eaten.

In the US, wasted food makes up the single largest component of US municipal solid waste.



TALE OF TWO CITIES



"We bury 1.2 million tons of food waste in landfills every year at a cost of nearly \$80 per ton. "

Michael Bloomberg State of City Address 2013



In 2009, San Francisco passed a city ordinance that made composting food waste mandatory, making it the first U.S. city to tackle the issue on such a large scale.

As of mid-2012, San Francisco's composting had reduced city greenhouse gas emissions to nearly 12 percent below 1990 levels.

(San Francisco Department of the Environment)

If every city in the U.S. replicated San Francisco's compost collection program we could offset 20 percent of the nation's carbon emissions." (National Geographic, 2013)

Speakers

Laura Abshire: Director of Sustainability, Policy and Government Affairs, National Restaurant Association

Tom Quested: Research Analyst, Waste and Resources Action Program (WRAP)

Jonathon Bloom: Author , *American Wasteland*