Facts and Impacts

Food waste is a growing problem with profound financial and environmental impacts. Food is typically wasted when we buy more than we need, store it incorrectly, throw away leftovers or cook too much.

Americans waste **25 percent** of the food they purchase.

Increase in amount of food **wasted** per capita since 1974. **50%**

**Wasted Food = Wasted Resources**
Average **amount spent** each year by a family of four on wasted food.

When we throw away food, we also waste all the water and energy used to produce, package and transport food from the farm to our plates. U.S. food waste uses:

- **25% of all our fresh water.**
- Enough **energy** to power the country for more than a week.

Source: Food Too Good to Waste, King County Solid Waste Division. (Dec. 2014).
LOVE FOOD hate waste

Whatever food you love, we can help you waste less and save you money

CLICK YOUR COUNTRY TO VISIT YOUR LOCAL SITE

Visit the UK media & resources site.

Are you from outside the UK?
Tips to Prevent Food Waste
There are many ways to keep food from becoming waste.
Which ones work for you?

Buy what you need—ideas:
- Make a grocery list with quantities needed.
- Buy local and in season when possible.
- Go to the store more often and buy less at a time, if possible.

Store it to last—ideas:
- Use a fruit and veggie storage guide.
- Freeze what you can’t finish.
- Prep items for easy snacking/cooking (example: chop celery into sticks before storing).

Track what you have—ideas:
- Store new items behind the old in your fridge and cupboards.
- Create an “Eat Me Now” box for your fridge.
- Use a whiteboard or app to remember what needs to be eaten.

Use it all up—ideas:
- Have a regular “leftovers night.”
- Try out recipes that combine ingredients you have on hand.
- Use parts of food that are often discarded (example: carrot tops).
PRIMARY AUDIENCES

- Families with teens
- African-American communities
- Young adults (ages 18-34)
- High-income households
2010 Home Organics Waste Management Survey