

Food Waste Reduction Alliance

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Food Waste

Any solid or liquid food substance, raw or cooked, which is discarded, or intended or required to be discarded

Food Wastes

are the organic residues generated by the processing, handling, storage, sale, preparation, cooking, and serving of foods

Economic Impact

- Growing, processing, and transporting food of which 25 - 40% is ultimately wasted
- Manufacturer disposal expense, retailer shrink and disposal costs, consumer out-of-pocket costs, etc.



Environmental Impact

- Energy, water, and land use associated with food production of calories never consumed
- GHG generation when food scraps degrade in landfills



Social Impact

- 50 million Americans have food insecurity
- Enough nutritious calories are grown and produced each year to feed every American



Food Waste Initiative

Food Waste Reduction Alliance



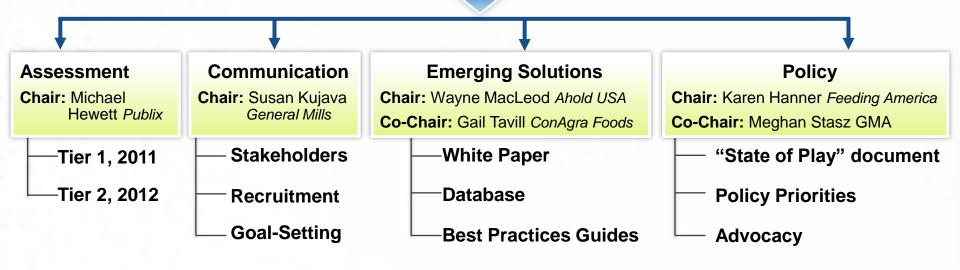
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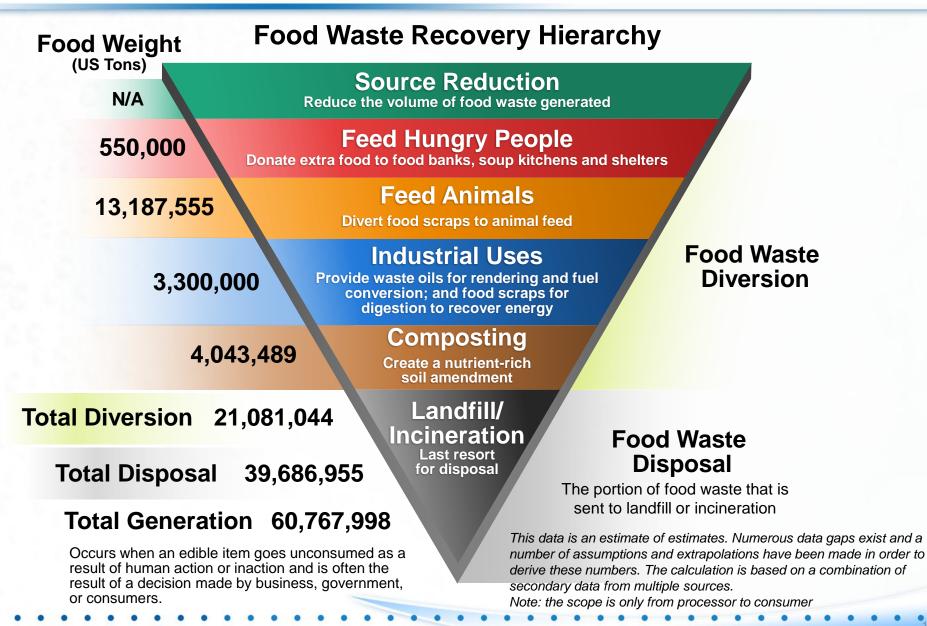


Food Waste Initiative

Food Waste Leadership Committee Co-Chair: Susan Kujava, General Mills Co-Chair: Michael Hewett, Publix GMA Staff Lead: Meghan Stasz FMI Staff Lead: Jeanne VonZastrow NRA Staff Lead: Sue Hensley

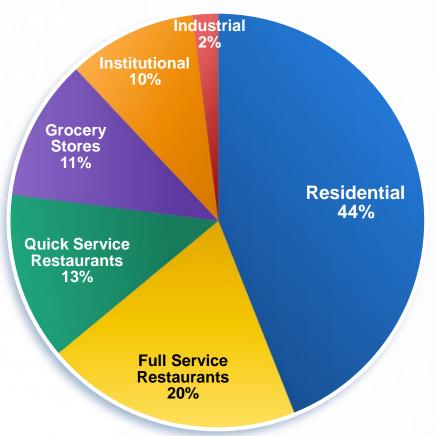


Assessment: Defining Food Waste Generation Vs. Disposal



Initial assessment: estimate of US food waste DISPOSED by sectors

% of contribution to US Food Waste disposed among residential and commercial sectors



This data is illustrative but limited as a numerous data gaps exist and a number of assumptions and extrapolations have been made in order to derive this estimation. The calculation is based on a combination of secondary data from multiple sources *Note: the scope is only from processor to consumer*

Next Steps

- Phase II Assessment Industry Survey
- Pilot Projects
- Best Practices
- Policy Recommendations