

VermiSoks: One Man's Food Waste Is Another Man's Tomato

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"IN THE USA, (1) 30-40% OF THE FOOD SUPPLY IS WASTED, EQUALING MORE THAN 20 POUNDS OF FOOD PER PERSON PER MONTH."



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MORE NUMBER FACTS

- LAST YEAR US OF FOOD WASTE WAS SUPPOSED AND ESTIMATED IN 2014.
- FOOD WASTE COSTS A FAMILY OF FOUR AT LEAST \$600 TO ANNUALLY, OR \$50 PER MONTH. FOOD WASTE HAS PROBABLY INCREASED BY 10% SINCE 2014.
- EVERY TON OF FOOD WASTED RESULTS IN 6.5 TONS OF GREENHOUSE GAS EMISSIONS.
- AMERICAN UNWASTED FOOD WASTE IS \$10B BY YEAR.
- A SINGLE RESTAURANT IN THE U.S. CAN PRODUCE APPROXIMATELY 15,000 TO 25,000 POUNDS OF FOOD WASTE IN A YEAR.
- A QUARTER OF THE FOOD WE CONSUMED WOULD PROBABLY BE WASTED IF WE HAD THE \$100 BILLION FEDERAL.
- IN 2014, THE EPA ESTIMATED THAT FOOD WASTE COST \$200M PER YEAR TO DISPOSE OF IN LANDFILLS.

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UNUSUAL FACTS

- IN 2011 THE U.S. WASTED 60.70 TONS OF FOOD, SUFFICIENT TO FILL THE EMMA STATE BUILDING 13 TIMES!
- IF THE U.S. WASTED JUST ONE LBS OF FOOD IT WOULD BE EQUIVALENT TO FEED 4,000,000 AMERICANS!
- THE MICHIGAN ANTI-FOOD WASTE ACT WAS PASSED IN 2014 TO 25% POUNDS OF EXCESS FOOD EACH YEAR!
- ONE-1/2% OF FOOD THAT WASTED IT TO THE MARKET IS THEN REUSED WHEN IT WASTED IT TO THE MARKET OF THINGS WHO PURCHASED IT!
- 100,000,000,000 LBS OF FOOD ARE WASTED IN THE U.S.

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EXPERIENCE FACTS

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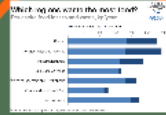
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THE WASTED, UNUSUAL FACTS ARE THE U.S. ONE OF THE MOST WASTEFUL COUNTRIES IN THE WORLD WHEN IT COMES TO FOOD.

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THE U.S.A. IS THE MOST WASTEFUL COUNTRY IN THE WORLD WHEN IT COMES TO FOOD.

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POTENTIAL SOLUTIONS

- HAS WHY WE DON'T PRODUCE FOOD WASTE IS BY PROVIDING A PERSONAL ACTION PLAN TO EACH BUSINESS PARTNER.
- THERE IS A SYSTEM PROVIDED BY RESEARCHERS AT PUBLIC UNIVERSITIES IN WHICH WASTE IS STORED IN TIGHT, RECYCLED PLASTIC JARS LEFT OPEN AND BEING REUSED FOR THE WASTE.
- LET'S SAY A PERSONS COMPANY HAS ORDERED AN ORDER OF 100 AND ONLY 80% IS USED. THE REST OF THE 20% OF THE ORDER IS WASTED. THE COMPANY CAN REUSE THE 20% OF THE ORDER AND REUSE THE WASTE.
- RETAILERS CAN ALLIANCE WITH OTHERS BY PROVIDING RECYCLED BOTTLES, CUPS AND PAPER-CUP BOTTLES IN THE WASTE STATE TOON. THE COMPANY CAN PROVIDE A PROGRAM IN WHICH BOTTLES ARE REUSED FROM PARTNERS, LEAVING ONLY A "USE BY" DATE.
- SOME FACTORY SITES AT RESTAURANTS AND HOTELS CAN LEAD TO LARGE AMOUNTS OF FOOD WASTE. IMPROVED RESTAURANTS CAN DESIGN THIS TYPE OF WASTE BY PROVIDING SMALLER SIZES OF MENU ITEMS.

MORE POTENTIAL SOLUTIONS

- CONSUMER AWARENESS CAMPAIGNS REVEAL HOW MUCH FOOD PEOPLE ACTUALLY WASTE AND PROVIDE SIMPLE SOLUTIONS FOR CUTTING DOWN ON THAT WASTE FOR EXAMPLE, STORES RUN BY THE CO-OPERATIVE GROUP IN THE UK PRINT STORAGE TIPS FOR FRUITS AND VEGETABLES DIRECTLY ON THEIR PLASTIC PRODUCE BAGS.
- THE USDA AND THE EPA ARE SPONSORING THE FOOD WASTE CHALLENGE. THE PROGRAM WILL CREATE AN ONLINE FORUM WHERE BUSINESSES AND GOVERNMENT AGENCIES ACROSS THE COUNTRY CAN LIST THE ACTIVITIES AND PRACTICES THEY HAVE IMPLEMENTED TO REDUCE, RECYCLE AND REUSE FOOD WASTE.
- PLAN YOUR MEALS FOR THE WEEK BEFORE YOU GO SHOPPING AND BUY ONLY THE THINGS NEEDED FOR THOSE MEALS.
- INCLUDE QUANTITIES ON YOUR SHOPPING LIST NOTING HOW MANY MEALS YOU'LL MAKE WITH EACH ITEM TO AVOID OVERBUYING. FOR EXAMPLE: SALAD GREENS - ENOUGH FOR TWO LUNCHES.
- FIND OUT HOW TO STORE FRUITS AND VEGETABLES SO THEY STAY FRESH LONGER INSIDE OR OUTSIDE YOUR REFRIGERATOR.

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- FOOD LOSS COSTS A FAMILY OF FOUR \$1,000 PER YEAR.
- US PER CAPITA FOOD WASTE HAS INCREASED 100% SINCE 1974.
- EVERY TON OF FOOD WASTED REQUIRES 10 TONS OF GAS EMISSIONS.
- AMERICA INCREASED FOOD WASTE BY 100% SINCE 1974.
- A SINGLE RESTAURANT IN THE US WASTES 25,000 TO 75,000 POUNDS OF FOOD WASTE PER YEAR.
- A QUARTER OF THE FOOD WE SAVED COULD FEED 43 MILLION MEALS PER DAY FOR 43 MILLION PEOPLE.
- IN 2008, THE EPA ESTIMATED THAT 100 BILLION TO DISPOSE OF IN LANDFILLS.

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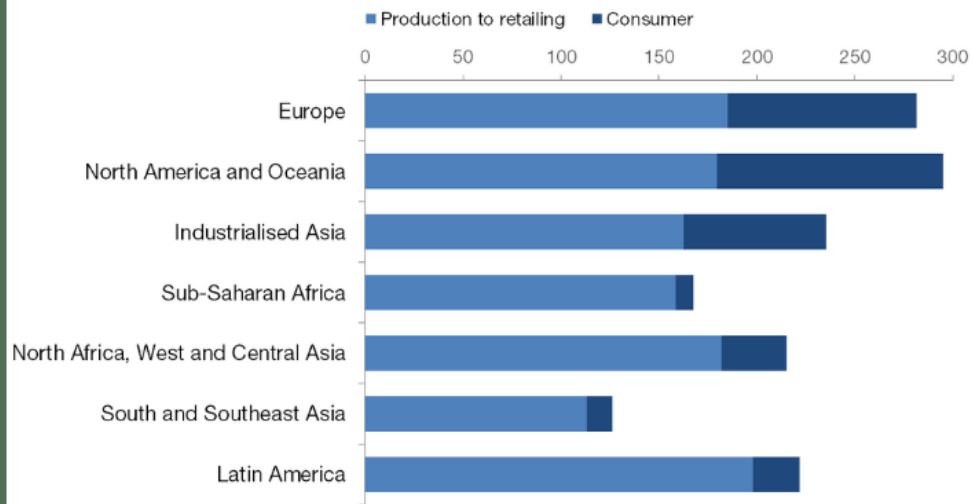


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Which regions waste the most food?

Per capita food losses and waste, kg/year

WORLD
ECONOMIC
FORUM
COMMITTED TO
IMPROVING THE STATE
OF THE WORLD



Source: The Food and Agriculture Organization of the United Nations (FAO)

THE U.S.A. IS THE MOST
WASTEFUL COUNTRY IN THE
WORLD WHEN IT COMES TO
FOOD.

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"IN WEALTHY, DEVELOPED NATIONS LIKE THE U.S., FOOD IS WASTED MOSTLY AT THE CONSUMPTION STAGE. THERE ARE SEVERAL INTERTWINED REASONS FOR THIS. IN HIGHLY DEVELOPED COUNTRIES, ADVANCED TECHNOLOGY IN AGRICULTURE AS WELL AS FOOD PROCESSING AND DISTRIBUTION MEANS THAT FOOD IS PLENTIFUL AND CHEAP. AMERICANS SPEND LESS OF OUR INCOME ON FOOD THAN MOST OTHER COUNTRIES IN THE WORLD (2) (6% COMPARED TO 43% IN EGYPT)."

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NUMBER FACTS

- IN 2010 THE U.S. WASTED 33.79 TONS OF FOOD. ENOUGH TO FILL THE EMPIRE STATE BUILDING 91 TIMES!!
- IF THE U.S. WASTED JUST 5% LESS FOOD IT WOULD BE ENOUGH TO FEED 4,000,000 AMERICANS!!
- THE AVERAGE AMERICAN THROWS AWAY 209 TO 254 POUNDS OF EDIBLE FOOD EACH YEAR!!
- 30%-50% OF FOOD THAT MAKES IT TO THE MARKET IS THEN DISPOSED WHEN IT MAKES IT TO THE HOME OF THOSE WHO PURCHASE IT!!
- 133,000,000,000 LBS OF FOOD ARE WASTED IN THE U.S.

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MORE NUMBER FACTS

- LESS THAN 3% OF FOOD WASTE WAS RECOVERED AND RECYCLED IN 2010.
- FOOD LOSS COSTS A FAMILY OF FOUR AT LEAST \$589.76 ANNUALLY.
- US PER CAPITA FOOD WASTE HAS PROGRESSIVELY INCREASED BY ~50% SINCE 1974.
- EVERY TON OF FOOD WASTED RESULTS IN 3.8 TONS OF GREENHOUSE GAS EMISSIONS.
- AMERICA INCREASED FOOD WASTE IN 2010 BY 16%.
- A SINGLE RESTAURANT IN THE U.S. CAN PRODUCE APPROXIMATELY 25,000 TO 75,000 POUNDS OF FOOD WASTE IN A YEAR.
- A QUARTER OF THE FOOD WE SQUANDER WOULD PROVIDE THREE MEALS PER DAY FOR 43 MILLION PEOPLE.
- IN 2008, THE EPA ESTIMATED THAT FOOD WASTE COST ROUGHLY \$1.3 BILLION TO DISPOSE OF IN LANDFILLS.

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EUROPE FACTS

- AROUND 88 MILLION TONS OF FOOD ARE WASTED IN EUROPE ANNUALLY!!
- EUROPE IS THE SECOND MOST WASTEFUL PLACE IN THE WORLD!!
- IT IS ESTIMATED THAT 180 KG (396 LB) PER PERSON OF FOOD GOES TO WASTE IN EUROPE
- UP TO 50% OF EDIBLE AND HEALTHY FOOD GETS WASTED IN EU HOUSEHOLDS, SUPERMARKETS, RESTAURANTS EVERY YEAR.
- FOOD WASTAGE WILL GROW 40% BY 2020, SAYS A STUDY PUBLISHED BY THE EUROPEAN COMMISSION.

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FACTS

- EVERY DAY AMERICANS WASTE ENOUGH FOOD TO FILL THE ROSE BOWL!!
- EACH TIME FOOD IS WASTED ALL THE RESOURCES THAT WENT INTO PRODUCING, PROCESSING, PACKAGING, AND TRANSPORTING THAT FOOD IS WASTED TOO.
- AMERICANS SPEND LESS OF OUR INCOME ON FOOD THAN MOST OTHER COUNTRIES IN THE WORLD
- CONSUMER AND FOODSERVICE FOOD WASTE IS THE LARGEST SOURCE OF FOOD LOSS IN THE MARKETING CHAIN.
- FOOD WASTE AT FAST FOOD RESTAURANTS USUALLY VARIES DEPENDING ON THE TYPE AND SIZE OF THE CHAIN. LARGER CHAINS TEND TO HAVE LOWER FOOD WASTE RATES WHILE SMALLER CHAINS HAVE BIGGER FOOD WASTE RATES.

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