



Zero Waste Food Planning

TIPS TO SAVE MONEY AND
REDUCE YOUR FOOD WASTE

Some statistics and facts



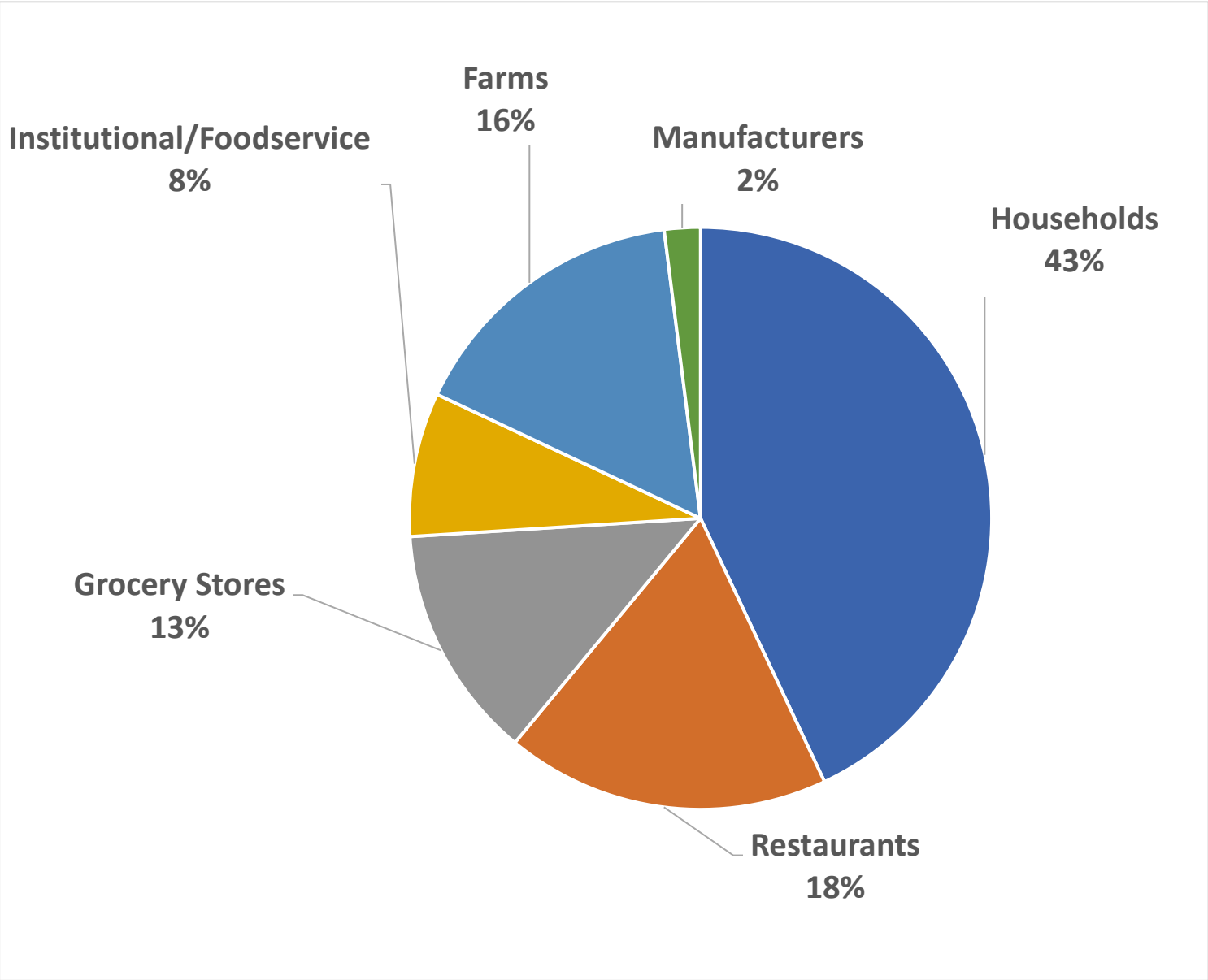
80 billion pounds of food is thrown away in US each year

Equates to \$1,600 lost per year for a family of 4

Largest category of food waste is dairy, followed by fruits and vegetables

Confusion over date labels accounts for 20% of food waste

A Piece of the Pie: Food Waste Generation by Supply Chain Stage



The Confusing World of Food Date Labels

“*Sell By*” dates are used by the manufacturer and retailer to determine when to sell an item

“*Best By*” dates are a recommended date for best flavor and quality

“*Use By*” dates mean it isn’t at peak quality

NONE of these labels are food safety warnings

What Can YOU Do?

Plan your meals

Know what's in your fridge

Store and use your leftovers

Donate extra food

Compost



Progress Toward a More Efficient Food System



California's SB1383 mandates 20% of all edible food be recovered for consumption



Expanded food recycling and donation infrastructure



Progress toward standardizing food date labels and introducing "smart labels"



Optimize package size to avoid waste



SB1383 targets a 75% reduction in organics disposal from the 2014 level by 2025