

The Environmental Impact Of Food Waste



Spring 2022



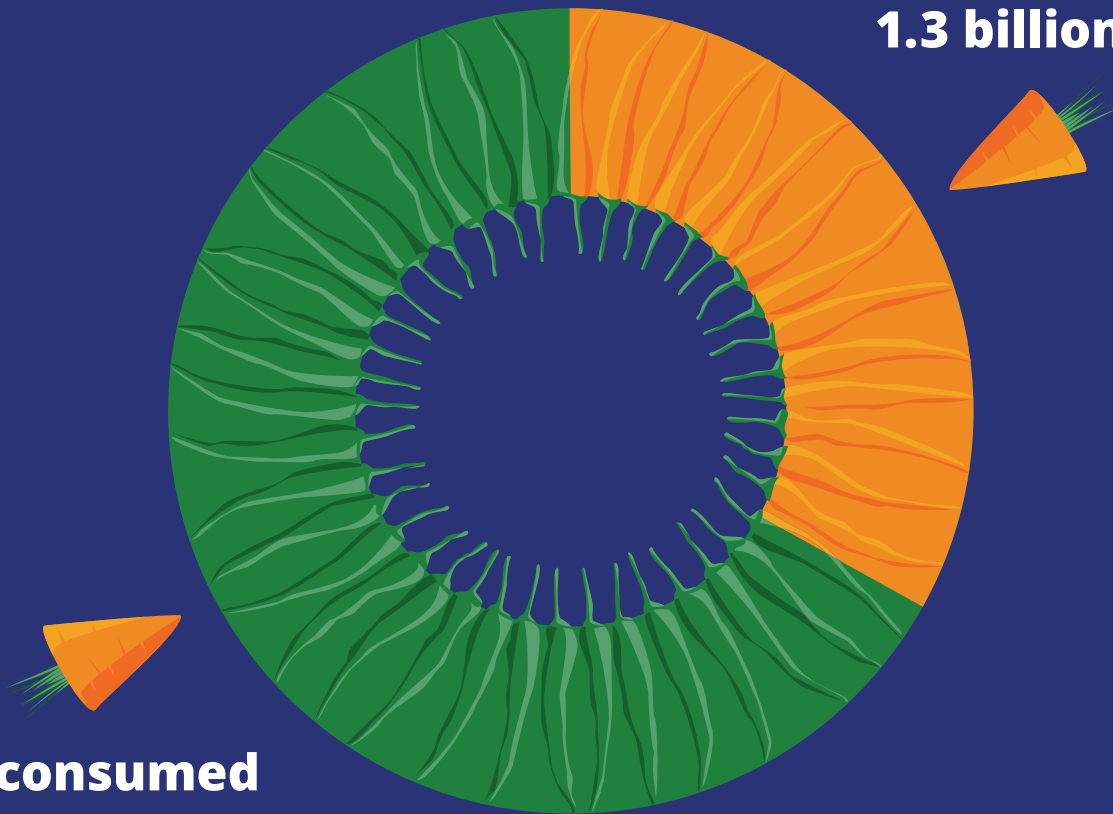
Nearly 35 percent of the food supply in the United States — more than 133 billion pounds — goes to waste. Food Forward's produce recovery model reduces food waste to deliver long-term **Environmental Benefits.**

The following infographics illustrate the vital environmental benefits of Food Forward's work.

GLOBAL FOOD WASTE

Globally, about **1.3 billion tons—one-third of all food produced annually—is wasted**. Food recovery is an effective and important solution to reduce this waste and nourish people experiencing food insecurity.

**33% wasted
1.3 billion tons**



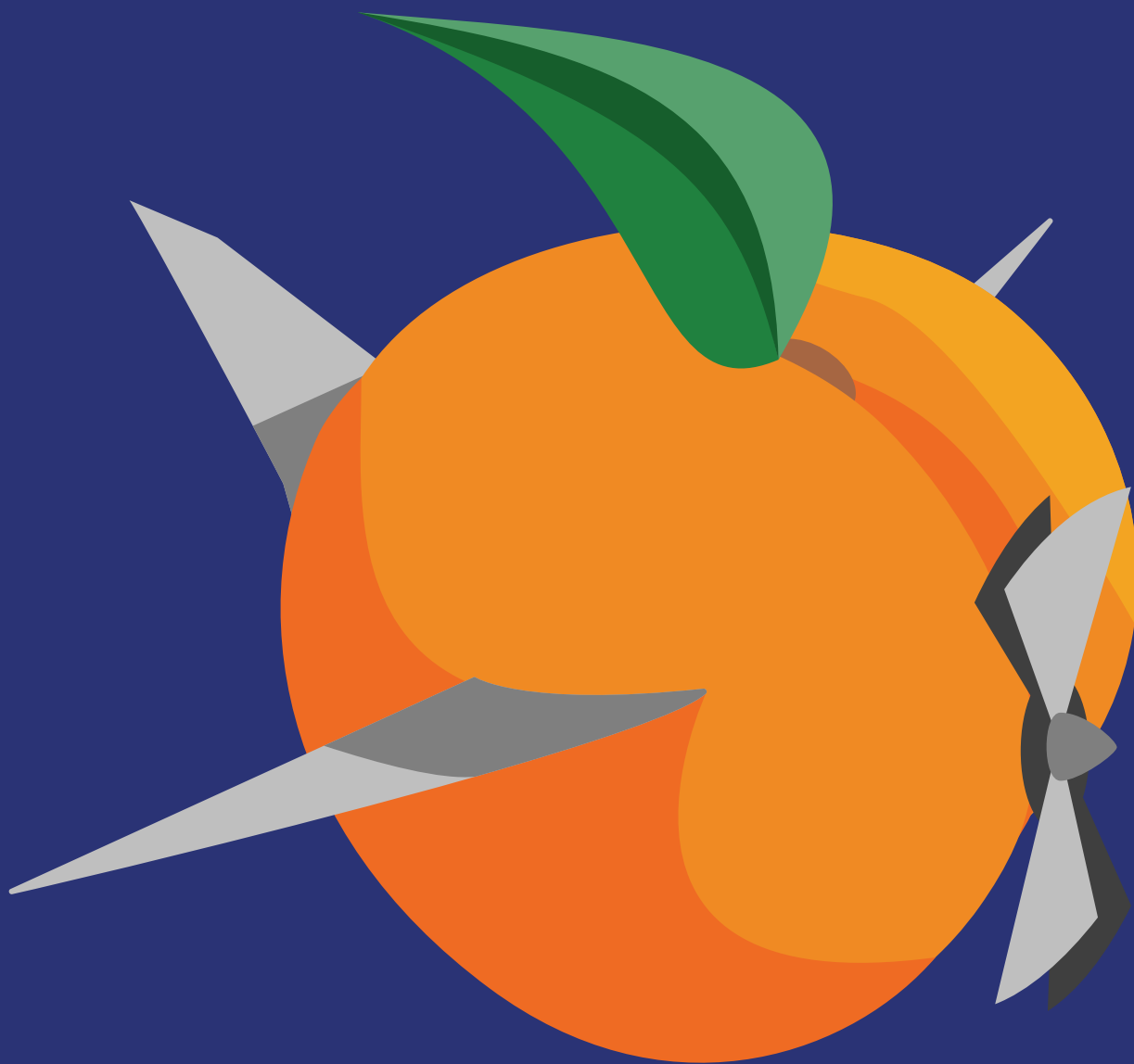
67% consumed

Sources: U.N. Food and Agriculture Organization (FAO) and the U.N. Environmental Program (UNEP)

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GLOBAL EMISSIONS

About one-third of food is wasted globally, contributing to 8% of global emissions. That's **four times more than the carbon dioxide emissions of all airlines worldwide!**



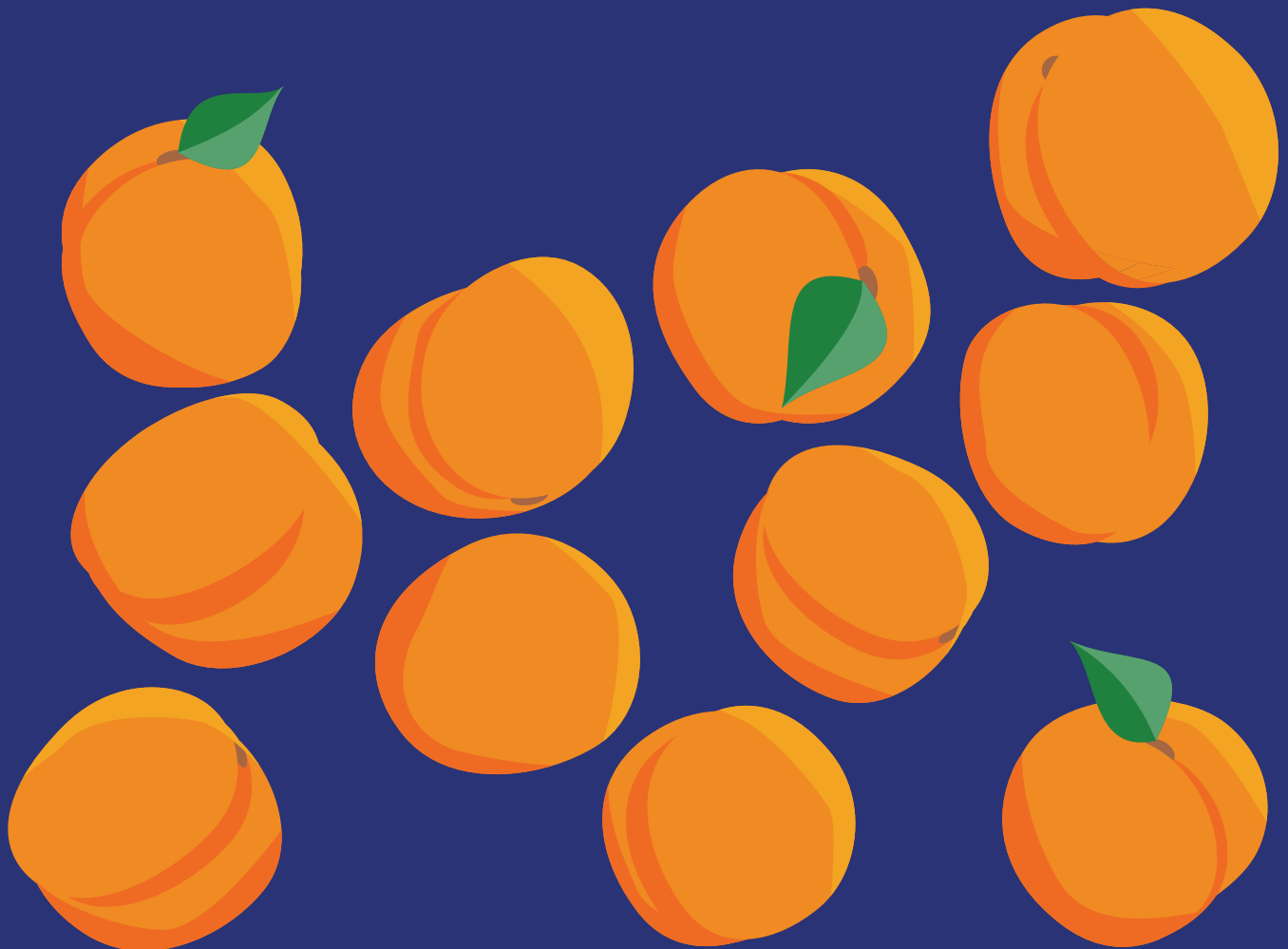
Sources: U.N. Food and Agriculture Organization (FAO) report and Airport Transport Action Group report

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FOOD LOSS

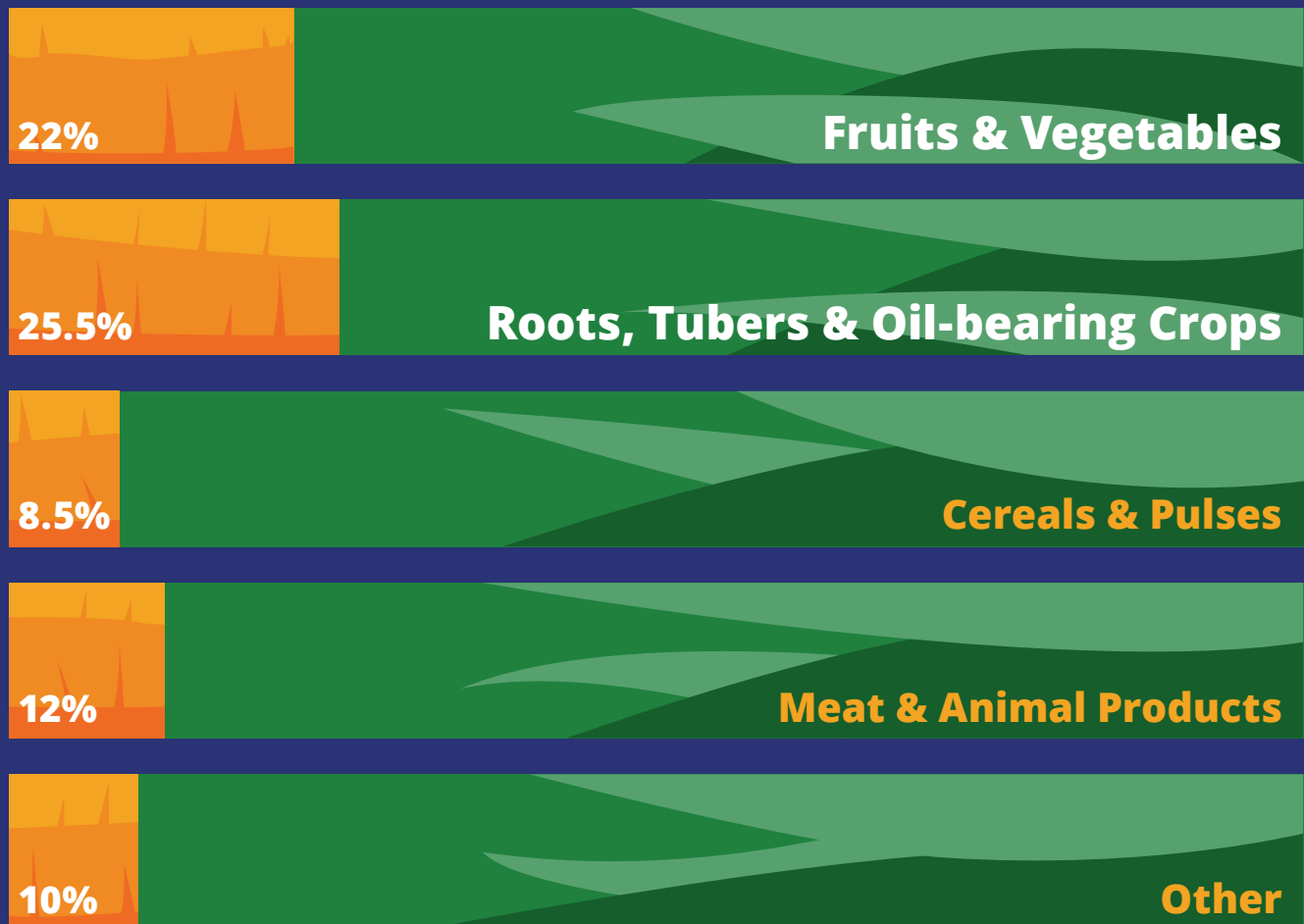
Food that does not reach consumer markets spoils and creates greenhouse gases (GHG). Foods that are more perishable generate more emissions because larger amounts are not consumed. For example, a category that includes roots, tubers, and oil-bearing crops was the food loss leader, accounting for more than 25 million tons.

Fruits and vegetables rank second with 23 million tons of loss. Together, those two fresh produce categories are more than three times the loss of all other food categories combined—meat, cereals, and seafood among them.



FOOD LOSS

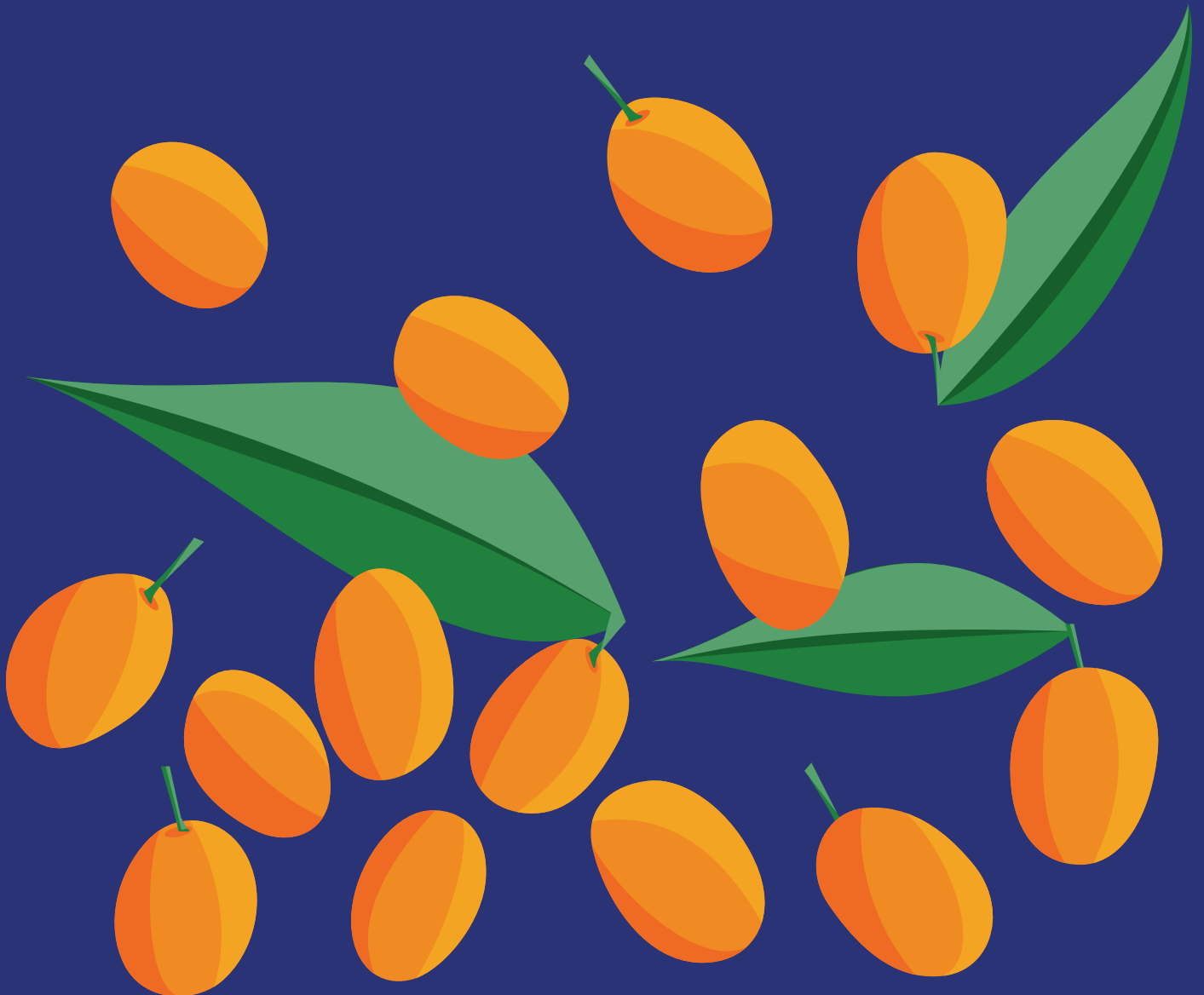
Of the total food loss—commodities that never reached the market —produce such as fruits, vegetables, tubers, and roots **account for three times the loss of other food categories** combined.



Source: Food and Agriculture Organization (FAO) Report

FOOD WASTE

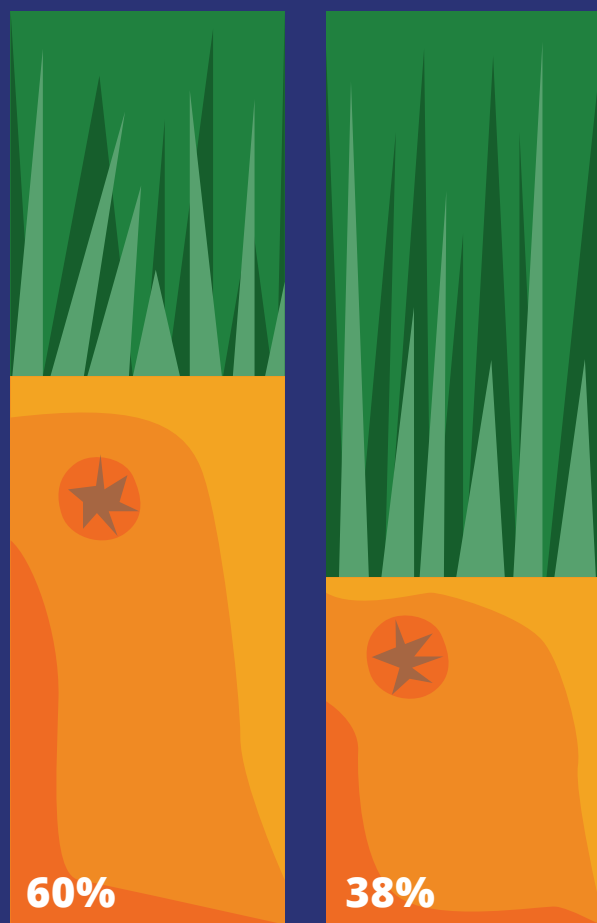
Food waste is the result of decisions made by retailers, wholesalers, food service providers, and consumers. A waste carbon footprint study based on food categories shows that produce—**fruits, vegetables, roots, tubers, and other crops**—account for 60% of all food waste.



FOOD WASTE

60% of all wasted food is fruits or vegetables. This category generates as many emissions as cereals and more than meat.

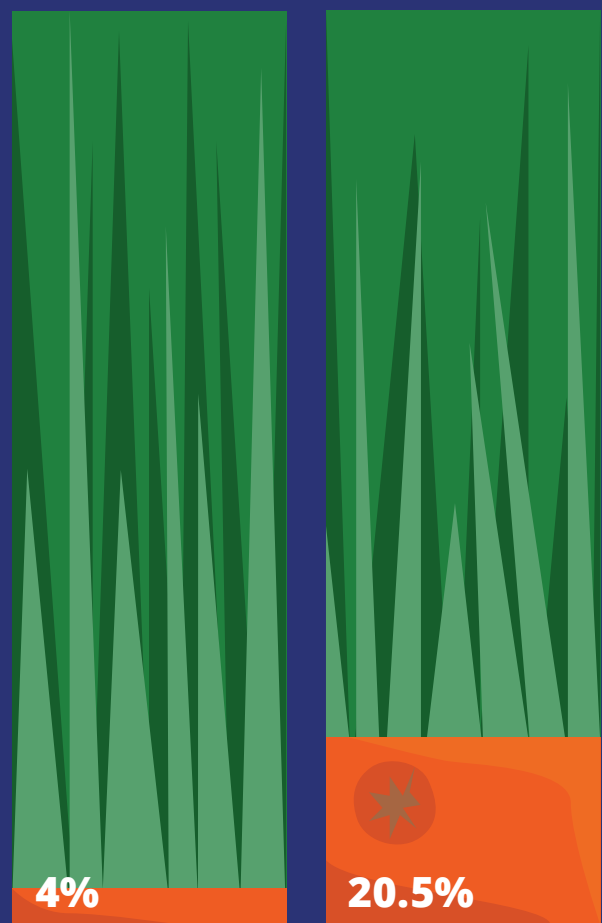
Fruits & Vegetables



Waste

Carbon
Footprint

Meats



Waste

Carbon
Footprint

Source: FAO's "Food Wastage Footprint and Climate Change" report.

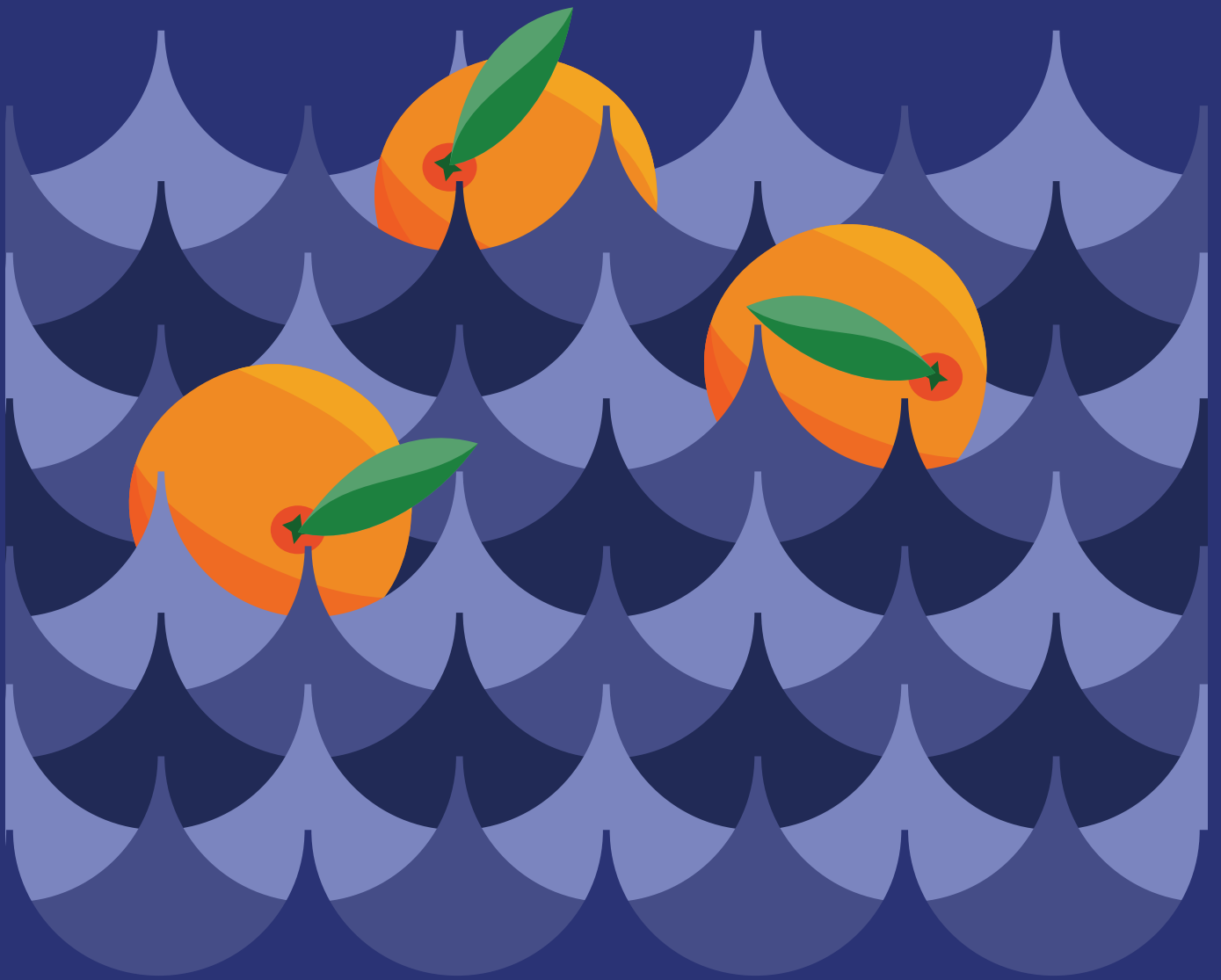
PRODUCE RECOVERY

It's estimated that about **20% of our freshwater is used to grow food that is ultimately wasted in the United States.** Food Forward's produce recovery model saves millions of gallons of water from being wasted every day.



PRODUCE RECOVERY

Food Forward recovers an average of **250,000 pounds of food every day**. That saves 5 million gallons of U.S. water usage —**enough to fill 8 Olympic-sized swimming pools!**



Source: ReFED's Impact Calculator and NRDC's "Wasted" report.

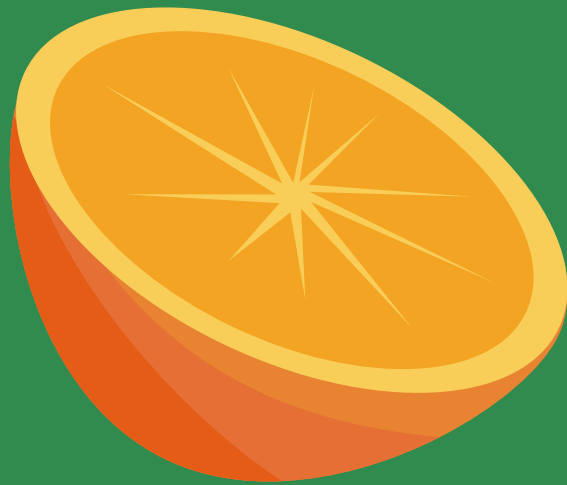
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PRODUCE RECOVERY

Since 2009, Food Forward has recovered and distributed almost **250 million pounds of surplus fruits and vegetables**. This has prevented 56,180 tons of carbon dioxide (CO₂) entering the environment, which is equivalent to removing 16,000 cars off the road annually—**enough to fill the Los Angeles Dodger Stadium parking lot**.



Sources: California Department of Resources Recycling and Recovery and Stadium Parking Guides



design by
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