

CTDEEP

Solid Waste Advisory Committee Meeting



October 24, 2017

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United States Environmental Protection Agency

 **Rethink**

CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

US 2030 Food Loss & Waste Reduction Goal

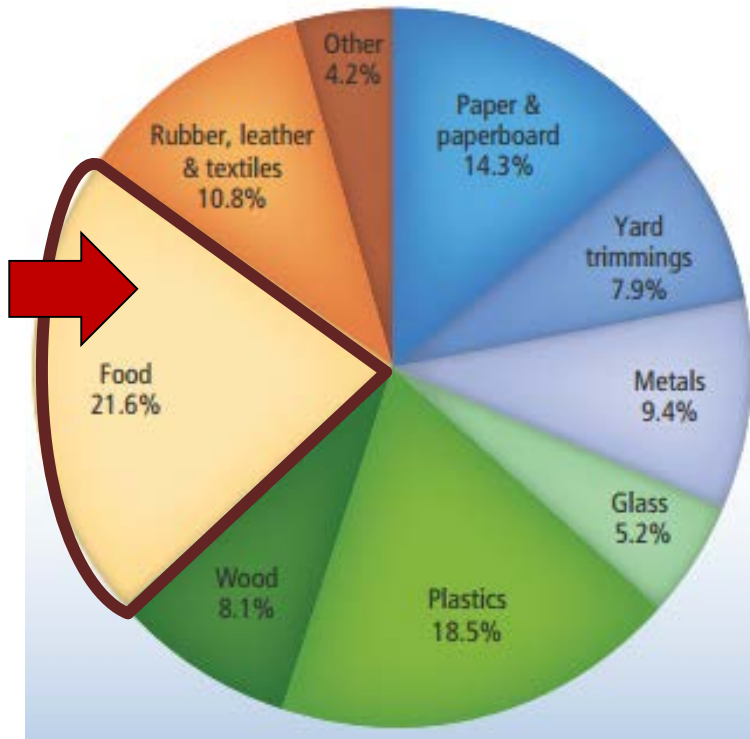
- On September 16, 2015,
- Reduce wasted food by 50% by 2030.



2015
United
Nations



U.S. Wasted Food Profile (2014 data)



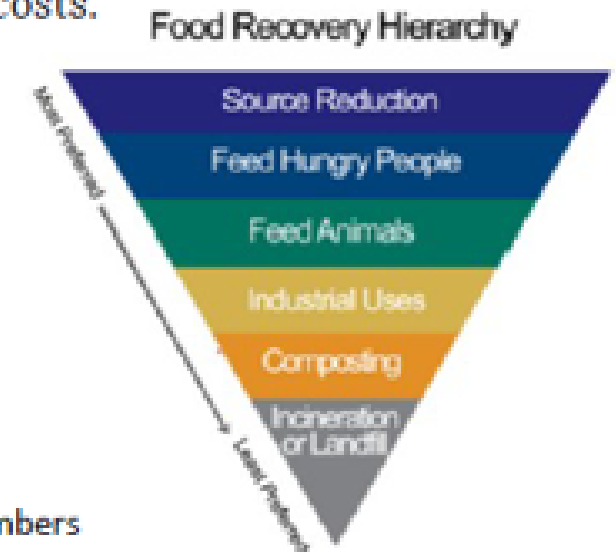
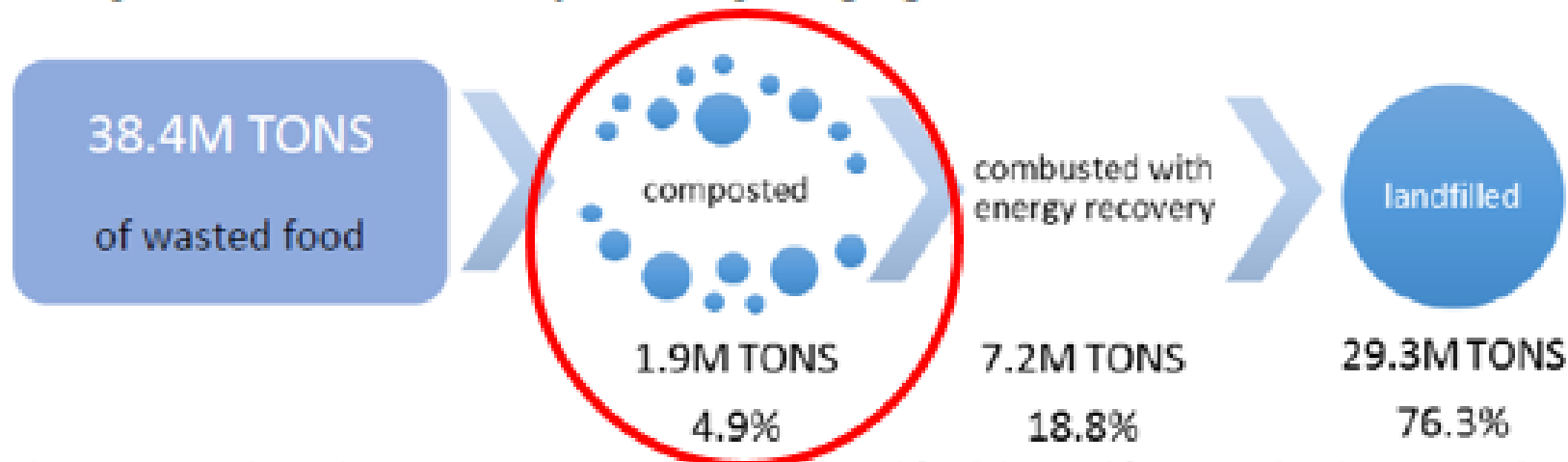
Generated: 38.4 million tons (76.8 billion lbs.)

Disposed: 36.46 million tons (73 billion lbs.)



Sustainable Management of Food by the Numbers

In the United States, food accounts for the largest share of the municipal waste stream (22%), with roughly 73 billion pounds discarded each year—imposing significant economic and environmental costs.



*EPA is currently working to more accurately reflect wasted food diverted for anaerobic digestion in these numbers
(EPA Advancing Sustainable Materials Management: Facts and Figures Report, 2014 Fact Sheet)

Impacts of Wasted Food

Society



Environment



Economy





ReFED



FOOD WASTE CONSUMES:

 **21%**

OF ALL FRESH WATER

 **19%**

OF ALL FERTILIZER

 **18%**

OF CROPLAND

 **21%**

OF LANDFILL VOLUME

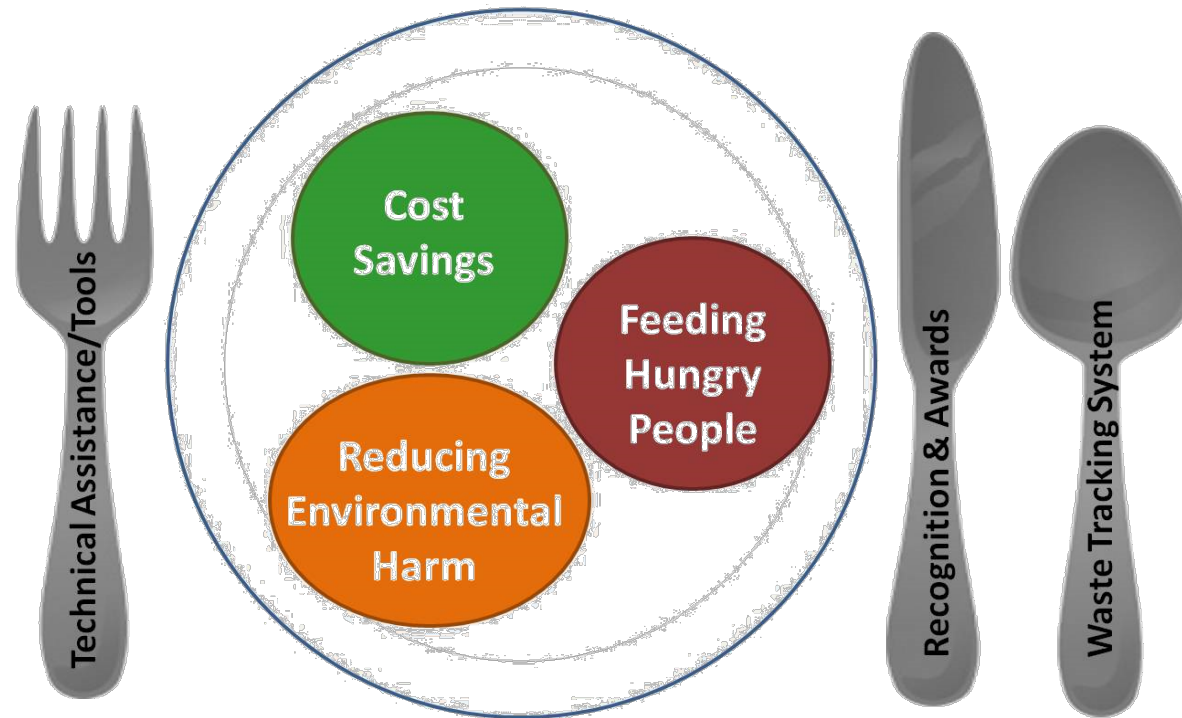


PRODUCT	QUANTITY	WATER USE EQUIVALENT IN SHOWER MINUTES	
		= 10 SHOWER MINUTES	
Beer	8 oz/240 ml	4	
Tomato	1 lb/455 g	5	
Wine	4 oz/120 ml	6	
Milk	8 oz/240 ml	6	
Potato	1 lb/455 g	7	
Egg	1 egg	11	
Banana	1 lb/455 g	42	
Apple	1 lb/455 g	43	
Pasta, dry	1 lb/455 g	44	
Rice, white	1 lb/455 g	60	
Personal pizza	26 oz/735 g	67	
Chocolate	4 oz/115 g	90	
Chicken	1 lb/455 g	104	
Cheese	1 lb/455 g	122	
Pork	1 lb/455 g	144	
Beef	1 lb/455 g	370	

WATER REQUIRED TO PRODUCE VARIOUS FOOD PRODUCTS, IN SHOWER MINUTE

Image courtesy of Waste Free Kitchen Handbook: a guide to eating well and saving money by wasting less food by Dana Gunders (Chronicle Books LLC)

EPA's Food Recovery Challenge



Community Plates
CT Department of Energy and Environmental Protection
ESPN
Mohegan Tribe of Indians of CT
Phood LLC
Southern Connecticut State University
University of Connecticut Department of Dining Services
Wesleyan University (Bon Appétit)
Whole Foods Market, Northeast Region (6 stores)

Connecticut

Food Recovery Challenge

**Endorsers/
Participants**

Sustainable Materials Management

Food Recovery Challenge



Changing how we think about our resources today for our children's tomorrow



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Contact

[✉ Sean McCormick](#)

Rhode to End Hunger Initiative

Mission

To mitigate food insecurity of at-risk populations in the state by promoting and managing a donation system where safe, edible food that may otherwise be thrown away is matched with the needs of food pantries and soup kitchens.

What we do

- **Promote** and manage a partnership with MEANS, a donation system where wholesome, safe food can be contributed by individuals, restaurants, and food markets to local pantries and meal sites. [MORE](#)

Program Publications

Letters

- [✉ MEANS Donor](#)
- [✉ MEANS Recipient](#)

Food

- 1 - buy it with thought
- 2 - cook it with care
- 3 - serve just enough
- 4 - save what will keep
- 5 - eat what would spoil
- 6 - home-grown is best

don't waste it

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