WHEN FOOD is wasted, not only do we lose the nutrition of that food, we lose the water, gasoline, and fertilizer used to grow, process, and distribute that food.

Food is wasted at every step of the food system: left-behind food rots on farm fields, irregularly-shaped produce is discarded by distributors and retailers, and consumers needlessly throw away food after the misleading “best by” dates printed on its labels.

AN ESTIMATED 40% of the food produced in the U.S. goes uneaten.

Food waste in the U.S. is up 50% since the 1970s.

LANDFILLS are the largest source of methane emissions. The vast amount of food going to landfills makes a significant contribution to global warming.

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A SINGLE restaurant in the U.S. can produce approximately 25,000 to 75,000 pounds of food waste in a year.

33 million tons of food were wasted in the U.S. in 2010 - enough to fill the Empire State Building 91 times.

FoodBetterHarvard