

More Taste. Less Waste.

Understanding the Impact of America's Food Waste Problem & Strategies for Change.

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FOOD OF THE NORTH

www.foodofthenorth.com

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Photo Credit: U.S. Department of Agriculture | <https://www.aphis.usda.gov/pressroom/2014/04/04>

What We're Discussing Today

- A (brief) *history* of food production and how this impacts **food waste** today.
- Look at how & where **food waste** happens (farm, retail and eater level).
- Current **food waste statistics**, impacts on the environment, **food security** and *health*.
- Great organizations working to improve food waste issues.
- Strategies you can use every day (**AND SHARE WITH FRIENDS & FAMILY**) to reduce food waste.
- Upcoming food events in the F-M Area

TRANSFORMATION OF AGRICULTURE & FOOD SYSTEM



1200 BC

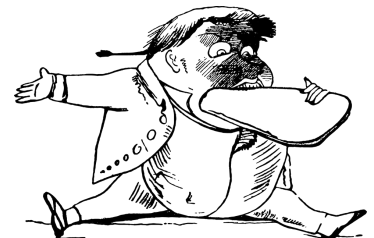
EARLY 1900s



TODAY



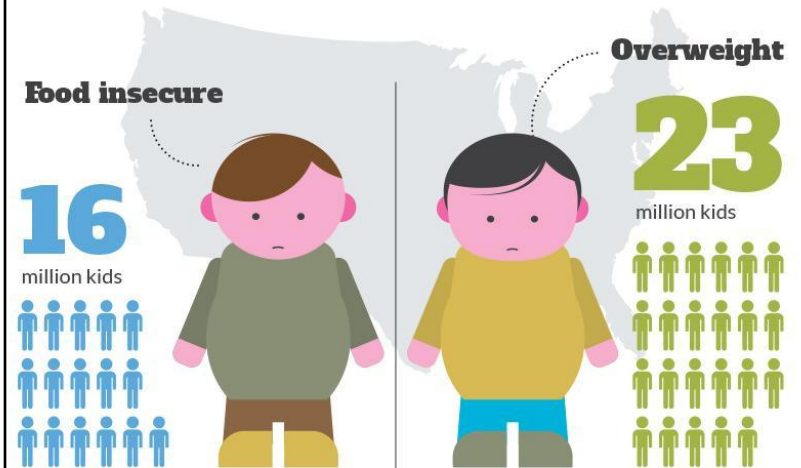
OBESITY



Unequal Access, Availability & Affordability



The Hungry & Overweight Paradox



Food Waste

- 40% of food resources go to waste in the United States each year

What is Food Waste?

Food Waste: food that is lost, discarded or uneaten.

Food Waste in Developing vs. Developed Countries:

Developing Countries = mostly on the farm or on the way to markets

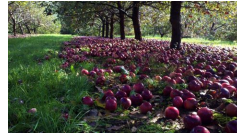
Developed Countries = mostly at the retail or consumer level



Where does food waste occur?

Production, Harvest & Transportation

Pests, insects, birds, diseases, weather



Processing & Packaging

Blemishes, appearance, size, trimming



Retail & Food Service

Consumer expectation, past best buy, overstocking

Consumers

Confusion over best buy dates, Overbuying, uneaten leftovers



Food Grading = Some Food is Viewed as Cosmetically Imperfect - aka "Ugly Food"



Our Food Waste Really Adds Up

The \$180 Billion Food Bill

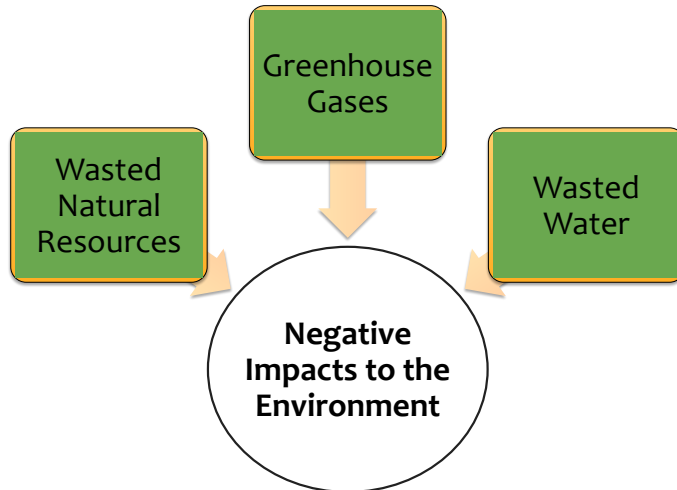


Food Waste Impacts: Security



If we wasted just 15% less food, it would be enough to feed 25 million Americans

Food Waste Impacts the Environment



Signs of Hope

NON-PROFITS THAT ARE DOING THEIR SHARE

FEEDBACK

[ABOUT US](#) | [CAMPAIGNS](#) | [FOOD WASTE FACTS](#) | [EVENTS](#) | [NEWS](#) | [PRESS](#)

OUR CAMPAIGNS



FEEDING THE 5000

Feeding the 5000 is our flagship campaigning event, a fabulous celebratory feast drawing attention to the amount of edible food thrown away.



THE PIG IDEA

The Pig Idea is a campaign that aims to encourage the use of food waste to feed pigs.



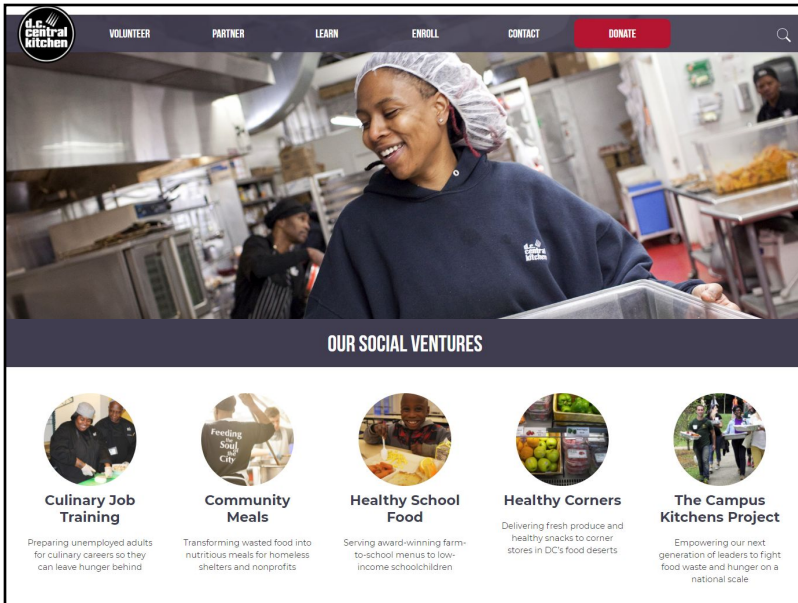
GLEANNING NETWORK

The Gleaning Network is revitalising the ancient practise of gleaning, collecting leftover crops from farmers' fields after harvest.

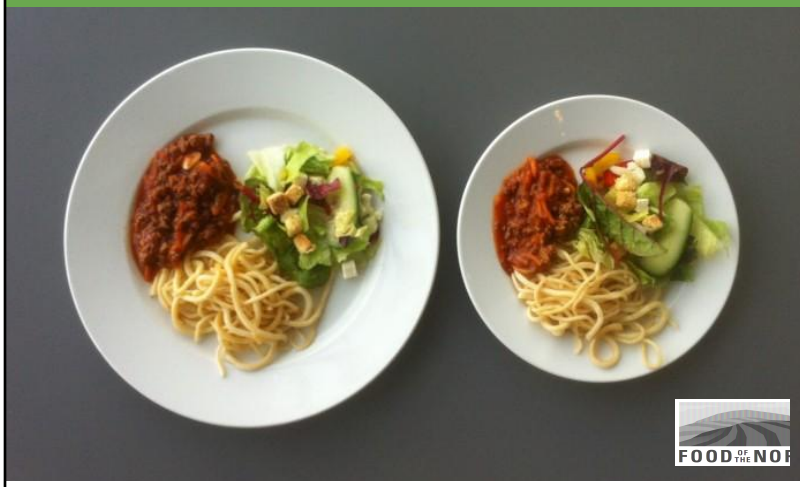

A NORTH DAKOTA GLEANING NETWORK

GLEAND: A NORTH DAKOTA GLEANING NETWORK





YOU CAN Reduce Portion Size



YOU CAN Be a Planner & Be Proud of It!



YOU CAN... Understand the Food Dating Systems

“Sell-By” date tells stores how long to display a product for sale.

“Best if Used By/Before” date is recommended for best flavor/quality, not a purchase or safety date.

“Use-By” date is last date recommended for use of product while at peak quality. The date is determined by the manufacturer of the product.

“Closed or coded dates” are packing numbers for use by the manufacturer.



YOU CAN Store Foods Properly

Keep freezer and refrigerator at proper temperatures

- Freezer (0° F)
- Fridge (40° F or below)

Date opened items in the fridge

Rotate items in the fridge + pantry

- FIFO – first in, first out

Store leftovers promptly



YOU CAN Get Over the Leftover Stigma!



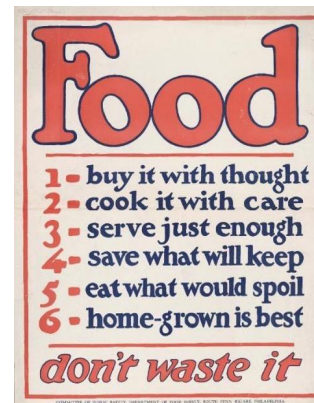
YOU CAN Brush Up On Culinary Skills



YOU CAN Give Love to Ugly Food!



YOU CAN Trust the Wisdom of a Simpler Time



It starts with you!

What changes can you make to
reduce food waste?

Home?
Campus?
Work?
Community?



**QUESTIONS?
THANK YOU!**



JOIN THE CONVERSATION:

FOODOFTHENORTH.COM [#FOODOFTHENORTH](https://twitter.com/FOODOFTHENORTH)