

# This is the Moment... To Reduce Wasted Food



## Reducing wasted food has social, environmental, and economic benefits.

Wasted food is a **social** issue:  
42 million Americans are food insecure, of which 13 million are children. Food insecure people are living in every county in the US.

Wasted food is an **environmental** issue:  
Food is the largest component of American trash. 38 million tons of food are wasted each year, emitting 3.3 billion tons of greenhouse gasses.

Wasted food is an **economic** issue:  
40 percent of food produced in the U.S. goes to waste, which totals \$165 billion each year.

### Reduce Waste at Home

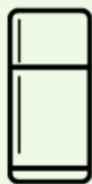


The US EPA's Food: Too Good to Waste is an implementation guide and toolkit to reduce food waste and save money.



Smart Shopping

Smart Storage



Smart Prep

Smart Saving



Visit [www.epa.gov](http://www.epa.gov) for more information

### Reduce Waste Grocery Shopping

Fight food waste by providing a home for 'ugly' produce. Look for or ask for imperfect or almost "expired" food when shopping or use a service to order imperfect produce.



"By eating 'ugly', you're helping build a more sustainable and effective food system. You're helping fight food waste." - Imperfect Produce



Visit [imperfectproduce.com](http://imperfectproduce.com) for more information

## Reduce Waste by Donating Food

Redirecting unspoiled and uneaten food from landfills to local food pantries can help your community and neighbors while reducing environmental impact.

To increase food donations in your community the EPA suggests:

- Reach out to local grocers, restaurants, venues and/or schools to suggest that they donate food.
- Encourage institutions to donate food on a weekly, biweekly or monthly basis to shelters and food banks
- Use food banks and kitchens to donate food after events.



To find a local food pantry, visit:  
[ampleharvest.org/find-pantry/](https://www.ampleharvest.org/find-pantry/)

To learn about a hospital and pantry collaboration, visit: [oprffoodpantry.org/programs/surplus-project](https://oprffoodpantry.org/programs/surplus-project)



## Reduce Waste by Composting

Participate in commercial or on-site composting

Ask your waste hauler if they have a commercial composting service, if not look into starting on-site composting. For information on how to participate in composting at your residence visit: [illinoiscomposts.org/resources/residential](https://illinoiscomposts.org/resources/residential)

Learn more about commercial composting at work, school, and other institutions through Seven Generations Ahead: [sevengenerationsahead.org](https://sevengenerationsahead.org)



Support We Compost certified businesses

Visit [illinoiscomposts.org/we-compost](https://illinoiscomposts.org/we-compost) to find businesses and institutions that have been recognized by the Illinois Food Scrap Coalition for participating in commercial composting



For more information on wasted food reduction opportunities, contact Seven Generations Ahead at: [zerowaste@sevengenerationsahead.org](mailto:zerowaste@sevengenerationsahead.org)