

ERASE FOOD WASTE NEW JERSEY



In July 2017, the Food Waste Reduction Law (P.L. 2017, c. 136) was signed into law, which established a goal of reducing food waste by 50%, based on 2017 food waste estimates, by the year 2030.

WHAT IS FOOD WASTE AND WHY IS IT WASTED?

Wasted food is considered any food that is grown or produced for human consumption but ultimately is not eaten by humans or animals because it is disposed of or recycled.

Food waste is generated at all points along the supply chain - all the steps and stops, or sectors, it takes to get food from the farm to your plate and so on. Because of the differences of how food is managed in each sector, reasons for wasted food can vary. For example, consumers commonly waste food because of over-purchasing at the supermarket, which leads to food spoilage, while food manufacturers experience food loss in production practices.

HOW CAN I REDUCE FOOD WASTE?

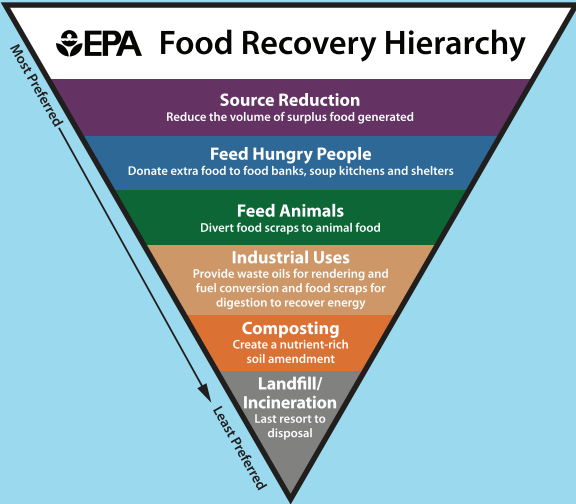
There are many ways to reduce food waste in your home. Try following these tips:

<p>Shop smarter and more realistically - only buy what you need and will eat.</p>	<p>Save and actually enjoy your leftovers - plan out certain nights to enjoy leftover food from the fridge, this can save time and money!</p>	<p>Store food in the right places and in the proper way; freeze surplus food if necessary.</p>	<p>Avoid clutter in your fridge, pantry and freezer to prevent items from getting "lost" and, thus spoiling.</p>	<p>Treat expiration and sell-by dates as quality guidelines, not food safety standards.</p>	<p>Donate excess food to local food pantries. You are protected by Good Samaritan laws.</p>	<p>Keep track of what you throw away - it's more than you think!</p>
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WHY IS FOOD WASTE A PROBLEM?

Food requires many resources to be grown and produced. Uneaten food not only wastes resources, it also wastes the opportunity to go to someone in need. It's important to recognize how much food is wasted and take steps to reduce such waste. You, too, can contribute to the fight against food waste.

- According to ReFED, 35% of all food in the U.S. is wasted; that is equivalent to \$285 BILLION worth of food that has the potential to be recycled.
- Uneaten food consumes 4% of U.S. greenhouse gas emissions (ReFED).
- The U.S. EPA has developed the Food Recovery Hierarchy (below) to prioritize actions businesses and consumers can take to prevent and divert food waste.



To learn more about food waste, visit nj.gov/dep/foodwaste

