

Waste Reduction

A focus on food and what we can do to
prevent waste at the source

YES! Team Training - 1/18/17



UNIVERSITY OF MINNESOTA

Driven to DiscoverSM

What is MnTAP?

The Minnesota Technical Assistance Program

- Based at the University of Minnesota
 - Our mission involves helping industries in MN **reduce waste, conserve water, save energy**, which most times helps save money too!
- We work to help people use resources more efficiently
- Some of the places we work:
 - Manufacturing facilities
 - Food processing facilities
 - Water treatment plants
 - Power facilities
 - Schools
 - Hotels
 - Restaurants
 - Other small businesses

Today's focus: "Waste Reduction"

- What does waste reduction mean to you?



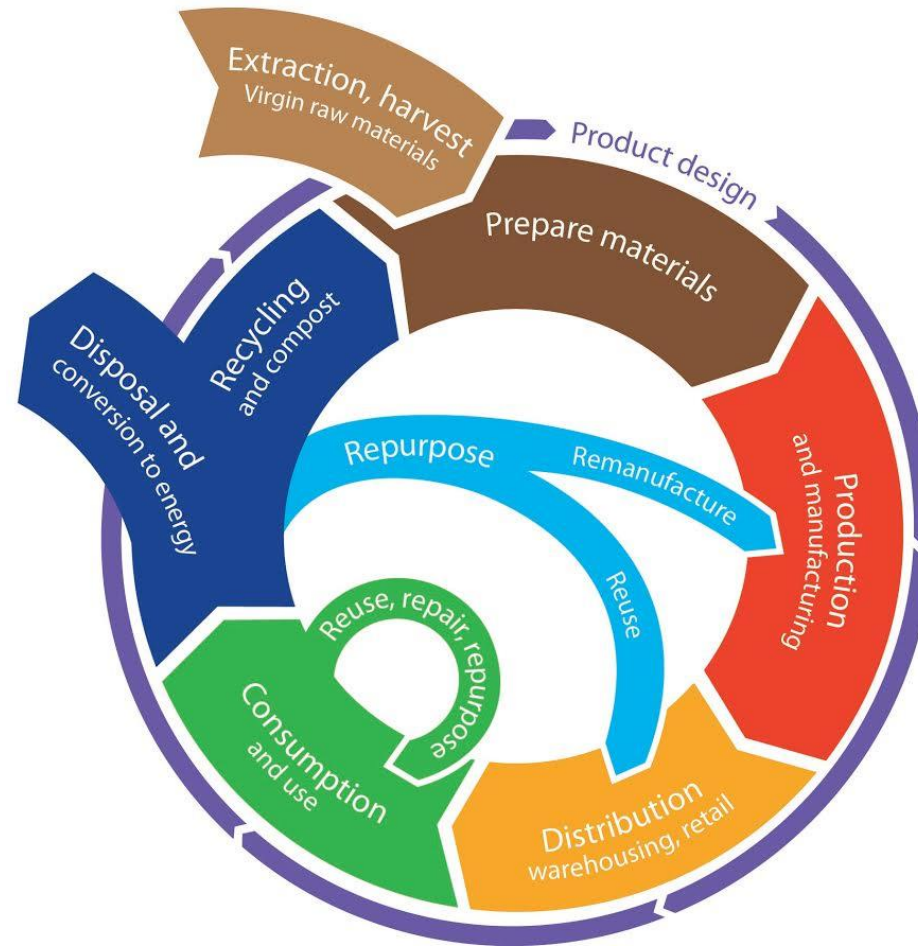
Most Preferable



Least Preferable

Source: Zero Waste SA - AU

Life of a product



Important for us to reduce waste in all areas

- Today's focus: food waste



A big food waste reduction goal announced not too long ago!

September 2015

The USDA and EPA announce goal of 50% reduction in food loss and waste by the year 2030

The Ad Council & NRDC launch new food waste campaign

SAVETHEFOOD.COM

FORTY PERCENT

OF FOOD IN AMERICA
IS WASTED.



Make a change



TWENTY PERCENT

OF THE FOOD WE EACH
BUY NEVER GETS EATEN.

Make a change

NINETY PERCENT

OF US THROW AWAY
FOOD TOO SOON.



Make a change

EACH OF US

TOSSES NEARLY 300 LBS OF
FOOD EVERY YEAR.



Make a change



A LOT goes into making food

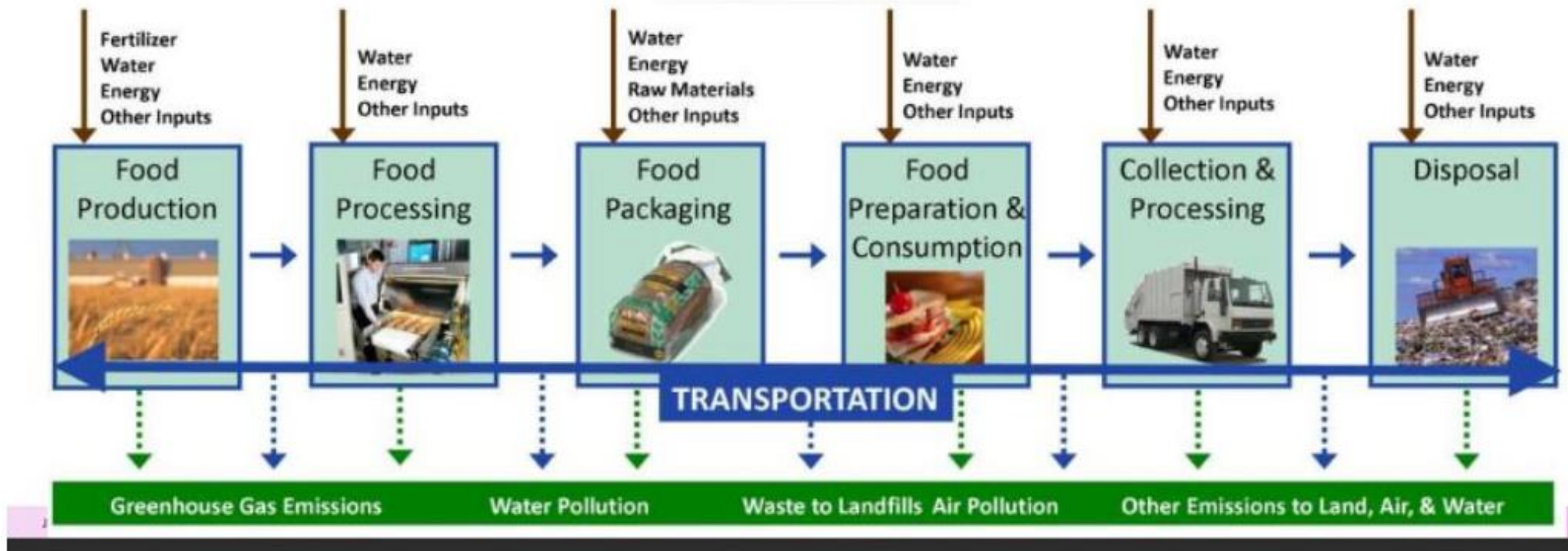


Image credit & source: EPA's Toolkit for Reducing Wasted Food and Packaging A Guide for Food Services and Restaurants

Let's take a loaf of bread for example...

- Let's go through the steps of the life cycle as best as we can



People power! (labor)

Energy to manufacture

Transportation energy (fuel)

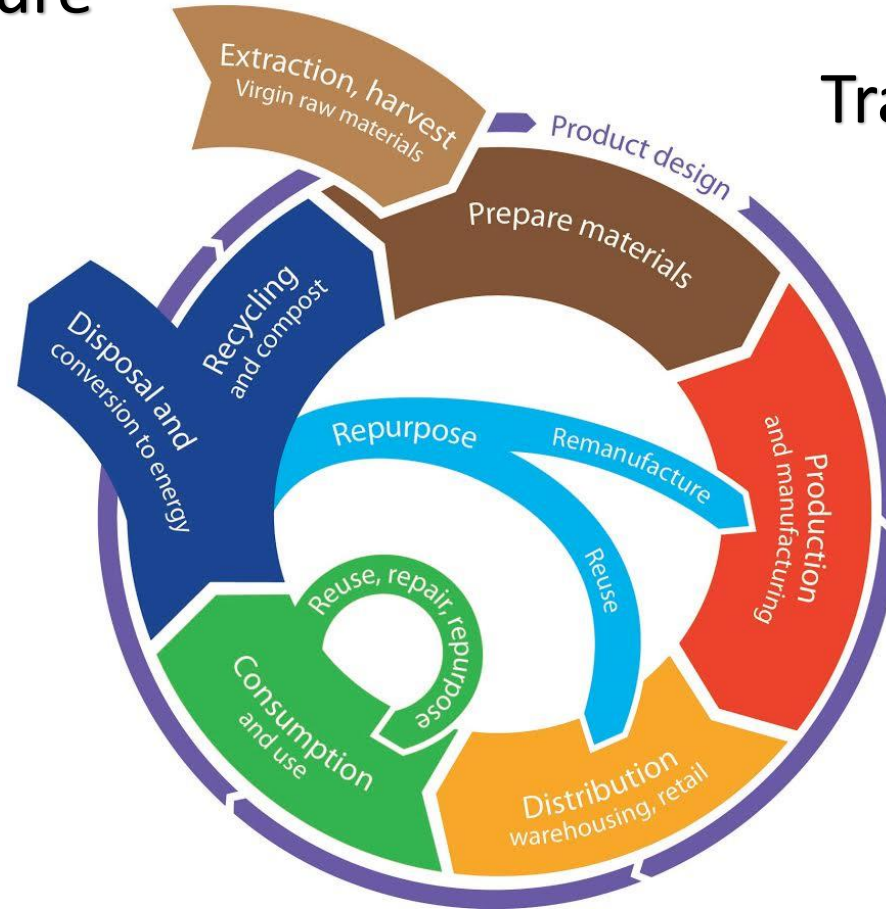
Mining or harvesting
raw material

Water

(Carbon emissions
from many of these)

Time and energy
designing packaging

Storage by
manufacturer and by us



Impact example: milk carton from school lunch

- The water it takes to make one milk carton
 - Two – 5 gallon pails
- How many of these 5 gallon pails does it take to make a hamburger patty?



Places that you see food waste

- At school, at home, out in public with friends and family...
- Why is there waste?
- What are some reasons?

Any ideas on how to minimize this waste?

Some food waste prevention ideas...

- **A BIG one – keep track of what you know you'll use from the grocery store!**
 - We saw earlier how much of food that we buy ends up going bad
- **Expiration dates**
 - They do not always mean food is bad!
- **Think before we take portions – know what we will finish**
- **Share menu items out at restaurants with big portions**
 - Taking home is fine too as long as we know we will eat it!
- **Leftover vegetables in the kitchen**
 - Great for soups and stews!
- **Fruits that are over-ripe?**
 - Make smoothies, banana bread with brown bananas,
- **At school – can we survey our classes on what foods they like/dislike?**
 - This may help lunch staff design the menu to provide foods that more people will eat.
 - The result – food waste reduction!

A little more challenging one...

- How about fruits and vegetables that are perfectly nutritious, but look bad so stores won't sell them? Is there anything we can do?

A GROTESQUE APPLE

A DAY
KEEPS
THE
DOCTOR
AWAY
AS
WELL.

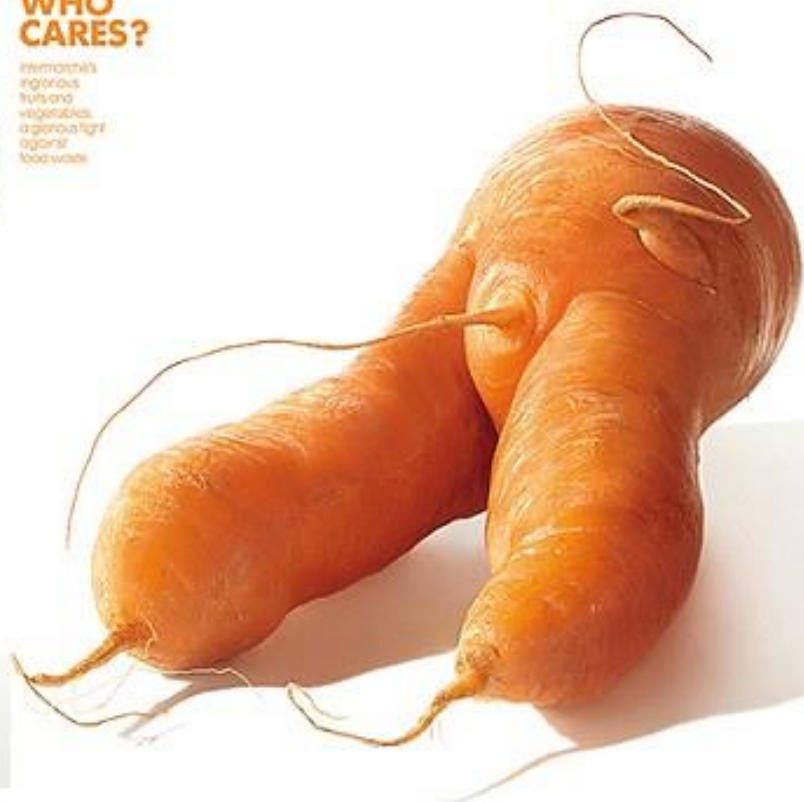
Intermarché's
Inglorious
Fruit and
Vegetables
is growing right
against
food waste.



THE UGLY CARROT

IN
A
SOUP
WHO
CARES?

Intermarché's
Inglorious
Fruit and
Vegetables
is growing right
against
food waste.



THE FAILED LEMON

FROM
THE
CREATOR
OF
THE
LEMON.

Intermarché's
Inglorious
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Reducing waste at the source is best!

But...

- Donating, reusing and recycling are very important!
- We must continue to make the best use of the materials we have through things like...
 - Recycling as many materials as we can
 - Sending food waste to compost or to feed animals
- Keep working in your communities to improve reusing, recycling, composting and more
- Just remember – if we can prevent the waste at the source, we save a lot more resources up the line

Thank you!

I want to know your ideas for reducing waste!

Contact me with any comments, questions, and ideas:

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