

FOOD WASTE

quick fact file

As part of our MADE BY YOU series

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INTRODUCTION

Food waste refers to food that is perfectly edible but gets thrown away or left uneaten. This can happen at every stage of the food chain — from farms, factories, shops, restaurants, and even in homes.

A lot of food waste is due to **SURPLUS** - which is food that is produced but never eaten.

If food waste were a country, it would be the THIRD-LARGEST emitter of greenhouse gases, after the US and China.

Food waste is not just a social issue, but an environmental issue too as many environmental resources are wasted!

1/5™ of food for human consumption is wasted or lost globally, which is about 1 Billion meals per day!



If all of the US' surplus food was to be grown in one place it would cover 80 MILLIUN ACKES, Which is the equivalent to around 45.3 million UK football pitches!



Food waste has a serious impact on the environment, even though it often goes unnoticed. Here's how:

1. GREENHOUSE GAS EMISSIONS

- When food is wasted, it ends up in landfill, and decomposes without oxygen.
- This process releases methane, a greenhouse gas that is 25 TIMES MORE POTENT than carbon dioxide.
- Globally, food waste is responsible for 8-10% of total greenhouse gas emissions.

2. WATER

- Around 25% of all water used in agriculture is lost through food waste.
- Many steps are involved in the processing of food from extraction, to irrigation and pumping (using fossil fuels).
- When we throw food away, we are also wasting the freshwater used to grow and process the food.

3. WASTED ENERGY AND FUEL

- Energy is used to: run tractors and machines on farms; power factories and refrigeration; transport food by lorries, ships, or planes
- Food waste means that all the fuel, electricity and labour is wasted too, increasing the overall carbon footprint.

4. LAND USE AND HABITAT LOSS

Vast areas of land are cleared for farming to support global food production, often leading to:

- Deforestation
- Loss of wildlife habitats
- Soil degradation









CASE STUDIES

Farmers in Zimbabwe have adopted a method for converting organic and food waste into **PROTEIN-RICH FEED** for livestocks, such as maggot-farming. This not only saves food from being wasted but follows a **Circular** and sustainable agricultural and food system.

Another example is banana wine-making in Kenya. Due to rising temperatures, crops of bananas are ripening faster than they can be harvested and distributed. This means that a significant amount of food waste was being produced until a solution was found. One cooperative in Kenya found that once the bananas were harvested, the banana fruit could be made into meals for the locals, and the banana skin **FERMENTED** into producing a **WINE**! This solution has significantly supported the local economy and communities across Kenya as banana wine has become a **MAJOR TOURIST ATTRACTION**.



Since 2023, over **20 Million People** in the UK have used surplus food apps in 2023, saving around **3 Million Meals** from being wasted. These apps provide great access to discounted food that would otherwise go to waste.

Additionally, in Scotland, an innovative project has been turning food waste into bio-gas to fuel local communities. In just one year, 5000 TONNES of food waste were processed into RENEWABLE ENERGY, reducing the demand for fossil fuels.

What can YOU do?

- PLAN meals and only buy what you need
- STORE food properly to make it last longer
- Get creative with **LEFTOVERS!**
- Understand **FOOD LABELS** "best before" doesn't always mean "bad after"
- **DONATE** unused food or turn into **SCRAPS** if possible
- **EDUCATE** others about the importance of not wasting food
- Get your locals SCHOOL and COUNCIL involved in the fight against food waste!



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Remember YOU are making a difference... Keep it up!

No-one is too small to make a difference!

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