What is Food Loss?
Food loss is any food that is lost in the supply chain between the producer and the market. This includes losses due to:
- Pests
- Weather
- Transportation

What is Food Waste?
Food waste is the discarding or (non-food) use of food that is safe and nutritious. This includes losses due to:
- Sell-by Dates
- Unused, tossed or uneaten leftovers
- Imperfect Produce

26%-40% of the world’s potential crop production is lost annually because of weeds, pests & diseases.

1.3 Billion Tons which equals one-third of the food produced in the world every year is lost or wasted.

94% of the food we throw away ends up in landfills or combustion facilities.

These losses could double without the use of pesticides.

How can I reduce food waste?

Plan
• Plan meals prior to grocery shopping & only buy what is needed.

Store
• Find ways to store foods to maximize freshness.

Prep
• Prepare perishable foods soon after shopping & freeze for meals later.

Be Thrifty
• Be mindful of old ingredients & leftovers needing to be used before buying more.

De-code expiration dates

- **Sell-by**: tells the store how long to display the product for sale by inventory management.
- **Use-by**: last date recommended for use of product at peak quality.
- **Best-by**: when a product will be of best flavor or quality.
- **Freeze-by**: when a product should be frozen to maintain peak quality.