Food Waste: The Climate Connection

April 28, 2022



Presentation Overview

- 1. Basic Climate Science
- 2. Climate Impacts of Food Waste
- 3. Solutions to Food Waste
- 4. Take Action
- 5. Q&A

Earth's Atmosphere



- Several layers
- Mixture of gases
 - Nitrogen, oxygen, carbon dioxide, etc.
- Makes the planet's surface livable
 - Breathable Air
 - Temperature Control

The Greenhouse Effect



Greenhouse Gases (GHGs)

- Primary Gases
 - Carbon Dioxide (CO_2)
 - Methane (CH_4)
 - Nitrous Oxide (N₂O)
- GHGs are natural and necessary (to some extent)



Greenhouse Gases (GHGs)

- Human activity has accelerated the build-up of GHGs in the atmosphere
 - All-time high for the planet
 - 'Fossil fuels' are primary source
- Too many GHGs in the atmosphere can cause problems
 - Sends greenhouse effect in overdrive



Global Warming





A 3-5°F Warmer World

- A few degrees can make a big difference
- Temperature affects almost all other planetary systems





In Review





Our Carbon-based Society



Carbon Footprint



The Life Cycle of Food

- Growing
- Processing
- Storage & Distribution
- Consumption
- Disposal



of all food produced worldwide is lost or wasted.

4.4 billion

metric tons of CO₂e

Global food waste is the



largest emitter of GHGs in the world.



of global GHG emissions are the result producing food that is never eaten



of all food produced in the U.S. is lost or wasted.

170 million

metric tons CO₂e



coal-fired power plants

36 million

passenger vehicles on the road

The 'Afterlife' of Food







Methane (CH_4)





Food is the **most common** material in our landfills, statewide and nationally. Landfills are the



largest generators of methane in California, the U.S., and the world.

The 'Triple Whammy' of Food Waste

- Life Cycle Emissions
 - Wasted Food = "Wasted" GHGs
 - Mostly CO₂
- End-of-Life Emissions
 - Mostly CH₄
- Deforestation
 - Releases stored CO₂
 - Reduces the planet's CO₂ storage capacity

The Good News

Preventing and reducing food waste is one of the *easies*t and *most effective* ways to address climate change.

Benefits of Food Waste Prevention

- When we <u>use</u> rather than waste food, we...
 - Prevent 'embedded emissions' in that food from being wasted
 - Prevent that food from generating methane in a landfill
 - Reduce the demand for new farmland to grow more food, which helps to preserve our carbon-storing forests and wildlands

Solutions Around the Globe

- United Nations
- U.S. Environmental Protection Agency
- Non-profit Groups, Activists, and Start-ups

Solutions in California

- CA Senate Bill 1383
 - "Short-lived Climate Pollutants Reduction Strategy"
 - Reduce methane emissions by diverting organic waste from landfills
 - Affects residents, businesses, and governments
 - Potential GHG savings:
 - Equivalent to taking 2 million cars off the road for 1 year



*(which would otherwise be discarded)

SB 1383 at Work



How You Can Make a Difference

Wasted Food in U.S. Supply Chain (81 million tons/yr)

Farms	Food Manufacturers	Consumer-facing Businesses	Homes
21%	14%	28%	37%

Take Action!

• At Home

- Appreciate your food
- Conduct a 'food-waste audit'
- \circ $\$ Buy only what you need
- Lower your beauty standards
- Store food properly
- Get creative with leftovers
- Understand "expiration" dates
- Compost what you can't eat

Take Action!

- At Work
 - Start a conversation with your colleagues and supervisor(s)
 - "What are we doing to prevent food waste?"
 - Cultivate a sense of team pride
 - Lead by example
- In Your Community
 - Start conversations with friends and family
 - Ask your local shops and restaurants what they are doing to prevent food waste
 - Ask about SB 1383 (where applicable)
 - As a consumer, you have more leverage than you may think!
 - Volunteer with a food-rescue organization

Learn More

- Government Organizations
 - United Nations Food & Agriculture Organization (FAO)
 - <u>U.S. Environmental Protection Agency (EPA)</u>
 - U.S. Department of Agriculture (USDA)
 - <u>California Department of Resources Recycling and Recovery (CalRecycle)</u>
 - SB 1383
 - Other Climate Policies in CA
- Research & Advocacy Groups
 - <u>ReFED</u>
 - <u>Natural Resources Defense Council (NRDC)</u>
 - Save the Food
 - Project Drawdown

Learn More

- Reading Material
 - From Farm to Kitchen: The Environmental Impacts of U.S. Food Waste (U.S. EPA)
- Documentaries
 - <u>Wasted! The Story of Food Waste</u> (2017)
 - Just Eat It: A Food Waste Story (2014)
 - <u>Dive! Living Off America's Waste</u> (2010)
- Short-form Videos
 - <u>Global Food Wastage Footprint</u>
 - UC Climate Lab: Episode Four Food Waste
 - TEDx Talk 40% of Food Grown in the U.S. Is Thrown Away
 - Expired? Food Waste in America

References

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