

Facts and Impacts

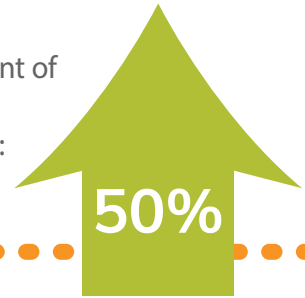
Food waste is a growing problem with profound financial and environmental impacts.

Food is typically wasted when we buy more than we need, store it incorrectly, throw away leftovers or cook too much.

Americans waste **25 percent** of the food they purchase.



Increase in amount of food **wasted** per capita since 1974:



Wasted Food = Wasted Resources

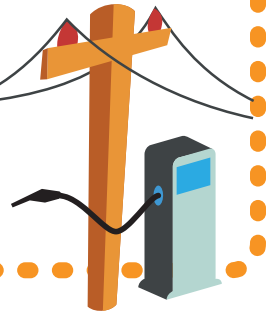
Average **amount spent** each year by a family of four on wasted food

When we throw away food, we also waste all the water and energy used to produce, package and transport food from the farm to our plates. U.S. food waste uses:

25% of all our **fresh water**



Enough **energy** to power the country for more than a week

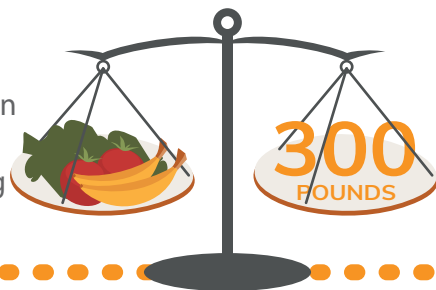


49%

Regional and Global Facts and Impacts

Percent of **Corvallis** residents disposing of food in their trash!

Number of pounds of **food** the average person in Oregon **throws out** each year, not including composting:



Harmful greenhouse gas **emissions** resulting from food:
11% from travel distance to your plate
83% from how food is grown



Wasted food is the THIRD largest contributor to global climate change!

We can make a BIG difference today!

By making small shifts in how we shop, store, and prepare food, we can

- Save money
- Eat well
- Keep the valuable resources used to produce and distribute food from going to waste.

Visit NoFoodLeftBehindCorvallis.org for tips and tools about how to prevent wasted food at home.

NO FOOD LEFT BEHIND
- CORVALLIS -