US Food Waste Statistics

From: USDA Food Waste Challenge
http://www.usda.gov/oce/foodwaste/sources.htm

Other impacts of Food Waste

Natural Resources

- In 2010, an estimated 133 billion pounds of food from U.S. retail food stores, restaurants, and homes–valued at approximately $161 billion–went uneaten.
  Source: Economic Research Service, Loss-Adjusted Food Availability Data Documentation

- The land, water, labor, energy and other inputs used in producing, processing, transporting, preparing, storing, and disposing of discarded food is wasted.

Economic Resources

- Approximately $47 billion worth of food available for sale at grocery stores and other retail food outlets in 2008 did not make it into consumers' shopping carts.
  Source: Buzby, Jean C. and Jeffrey Hyman. "Total and Per Capita Value of Food Loss in the United States." *Food Policy,* 37(2012):561–570.

- In 2008, the amount of uneaten food in homes and restaurants was valued at roughly $390 per U.S. consumer Source: Buzby, Jean C. and Jeffrey Hyman. "Total and Per Capita Value of Food Loss in the United States." *Food Policy,* 37(2012):561–570.

- – more than an average month's worth of food expenditures.
  Source: Economic Research Service, U.S. food expenditure series.

- Wholesome food that could have fed families in need is sent to landfills.

- In 2010, the bill for dumping food into landfills was more than $2 billion.
  Source: Estimate for average 2008 tipping fee in the U.S. of $67.93 is from BioCycle magazine Oct 2020. Estimate for total food waste sent to landfill in 2010 of 33.74 million tons is from EPA.

Greenhouse Gas Emissions

- Food is the single largest component of municipal solid waste going to landfills, accounting for over 20% by weight.
  Source: Environmental Protection Agency

- Food waste quickly generates methane, a greenhouse gas 21 times more potent than carbon dioxide.
  Source: Environmental Protection Agency

- Landfills are the third largest source of methane in the U.S.
  Source: Environmental Protection Agency