

Save money. Save resources. Be a leader.



Join other Oregon businesses and be part of the solution to stop wasted food.

Each year, an estimated 25 to 40 percent of all food produced or imported for consumption in the United States is never eaten. That's as much as 63 million tons of wasted food. Of that food, 40 percent is estimated to come from consumer-facing businesses—businesses like yours. And that wasted food means wasted money, by some estimates as much as \$57 billion annually for U.S. businesses.

The good news is that reducing waste isn't hard and really pays off.

Studies show that nearly all businesses that try to reduce their wasted food through wasted food measurement, employee training, and waste prevention practices experienced a positive return on investment. Over half of businesses studied had more than a 1,400% return on investment—a \$14 return on every dollar invested. It's as simple as joining other Oregon businesses in taking four simple steps.

4 STEPS TO SAVE MONEY



Figure out where you are wasting food and how much that waste is costing you. Is it coming from spoilage, preparation or plate waste? Check out our simple measurement tools to get started and take the one-week measurement challenge.



Engage staff to identify and make small shifts in how you do business. Changes in purchasing, storage, food preparation, training, inventory management, or merchandising practices can save money and waste less food.



Once you know where your waste is coming from, find the strategies that are right for you. The free *Wasted Food Wasted Money Resource Guide* provides simple, step-by-step solutions.



Document your progress by tracking purchasing and waste so you can see how much you saved. You'll be pleasantly surprised!

BY SAVING MONEY, YOU'RE SOLVING A LARGER PROBLEM.

While reducing wasted food will improve your bottom line, small shifts in your business can lead to big changes in addressing this significant environmental, economic and social problem that affects Oregonians and generations to come.

Know the Facts



In the U.S., nearly \$218 billion—close to Oregon's entire GDP—is spent annually growing, processing and preparing food that is never eaten.



One in six people living in Oregon is food insecure.



Two percent of energy use in the U.S. is dedicated to growing, manufacturing, transporting, refrigerating, and cooking food that is never eaten, or enough electricity to power all of the homes in Oregon for the next 30 years.



Twenty-five percent of the fresh water supply in the U.S. is used to produce food that is never eaten.



Food contributes to 15 percent of Oregon's consumption-based greenhouse gas emissions. Only our use of vehicles contributes more to Oregon's carbon footprint.



DID YOU KNOW?

The true cost of wasted food for a business is **10-20 times** the cost of waste disposal

4% to 10% of food purchased is thrown away before reaching the customer's plate

Food costs are **28% to 35%** of all restaurant revenue

17% of meals are left uneaten by diners

WASTED FOOD WASTED MONEY RESOURCE GUIDE

The Oregon Department of Environmental Quality has created a resource guide to help your business measure, identify and solve food waste challenges. This guide is designed for businesses of every type and size.

www.oregon.gov/deq/mm/wpcampaigns/Pages/Wasted-Food-Wasted-Money.aspx

