

Reducing Food Waste

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1 billion

the number of extra people
that could be fed if we
globally applied the best current methods
to reduce food waste.



Kummu et al. 2012. Sci. of the Total Environ. 438: 477-489

From Waste to Quality?

- Households in Canada spend \$140/wk on food. If we assume 20% of food wasted in households, then the cost of tossing is **\$28/wk**
- How can consumers be encouraged to buy more healthy food with **\$28/wk**, rather than wasting money and food?



Principles of Addressing Waste

- **Reduction** trumps **Diversion**
- Reduce, Divert, Dispose
- Distinguish between **Avoidable** (e.g. bread crusts) and **Unavoidable** (e.g. apple cores, banana peels)



- Tesco – do more with less – market share from <10 to 55% from 91 to 2010.
- About 1 bil lbs saving by now and prices going down
- Reduce ‘demand amplification’ from retailer to consumer
 - ideal potato was medium size with high solids – cash savings about \$7 mil/yr – **higher savings to region**
- Tim Horton’s- Batch process and cleaned every 16 hrs to continuous and cleaning every week and waste to animal feed – prod’n up and waste water down - saved 490k, ROI of 200%,



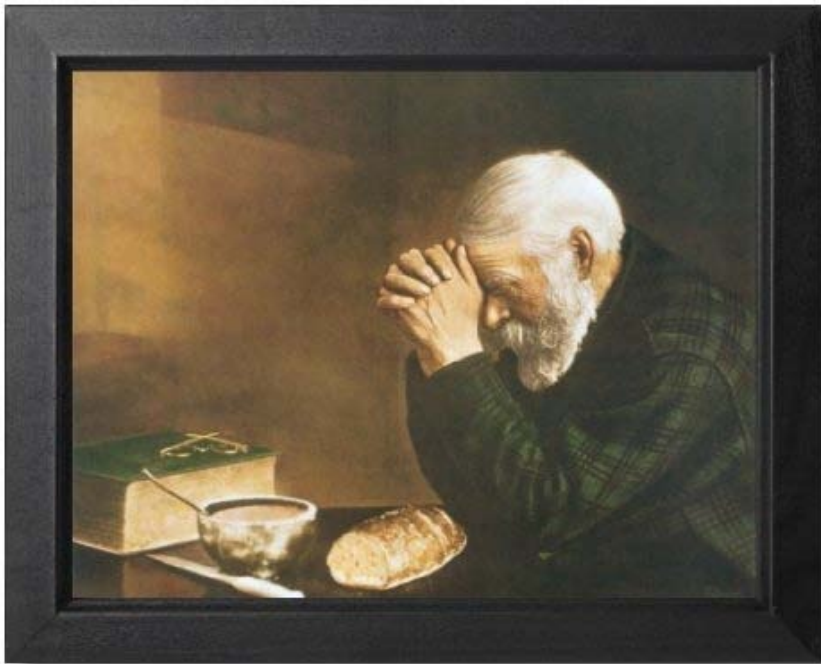
- 40,000 lbs compost since April 2010, going to gardens from SME
- Render animal by-products biodiesel,
- AD – biogas and fertilizer
- Only 40% of carrots used – many not straight
- Avg Daily waste was 11.3% in restaurant, while margins are only 3 – 4% - issue of portion size, carbs and garnishes



- No one need ever go hungry
- over 2700 cal/d for everyone on planet
- 5 million children under age 5, die each yr from under-nutrition
- \$86 of food wasted/month
- Almost 2 million people feel food insecure
- 30% fr and veg not pretty enough – create market
- Provide ‘use it, don’t lose it’ info
- Industry profits, Env. benefits, social security
- Food waste is well known but not known well



Attitude of Gratitude



Take moments to be thankful, especially for good food.

Appreciate what we have, treat with care and share.

Vision to Sustain Food

A food system, based on healthy soil, clean air and water, minimal waste and regenerative energy, to support profitable and resilient farming and fishing communities and a healthy food supply for all.

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