

Wide Web of Waste

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Current Food System

- Over 7 billion people (0.8 billion cats, dogs)
- 0.9 billion people have too little food
- 1.6 billion people eat too much
- Wasting > 40% of food



Population, Consumption and Waste

- We need **80** billion cal /d for 35,000,000 Canadians.
- If eat 1.2 x need, then must provide **97** billion cal/d
- Furthermore, with carelessness of wasting 40%, must provide **160** billion cal/d



Principle of Addressing Food Waste

- Waste hierarchy – **Reduce** (prevent), redistribute (charities), recycle, recover
- FWRA – **Reduce**, Reuse, Recycle
- Source **Reduction**, feed hungry people, feed animals, industrial uses, compost, landfill



If cannot track, then cannot manage

(Waste characterization assessment)

- Tesco reveal food waste across supply chain (32%) – ag and supp at 16%, retailer < 1% and hslid at 16%
- Bagged salad at 68% total, bakery at 47%, apples at 40%
- Loblaw has about 300,000 t food waste/yr (Organics about 10% of waste)
- Goal to reduce waste to landfill with **reduction**, diversion to animal feed, AD (recover energy and nutrients)



Getting practical

- Meat industry derives value, e.g. pig rectums, chicken feet, pig ears, pig gut soup
- By companion cooking, organization and purposeful menu selection, reduced hotel food waste from avg 3200 gal/mo to avg 1200 gal/mo, on same budget
- Smaller portion sizes



Food Recovery

- 200 M lbs food per yr, worth \$500M
- 4 M Cndn are food insecure – linked to poverty
- 40% of food bank products are perishable
- Fresh food tax credit – now in ON Local Food Act



How to Coordinate Ourselves?

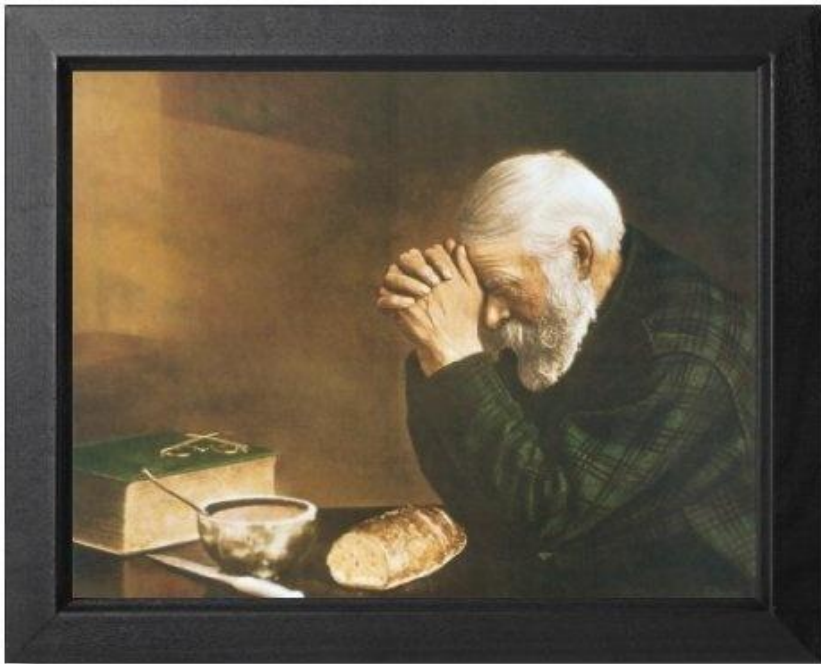
- Need strategy and then funds
- All in position of getting started – better to collaborate than hive off
- Role of government - NS banned food waste in 1998. Other Regs? Implications?



Education

- Environ performance only 8th of 11 factors in importance and environ concerns not trump nutrition, quality, safety and price
- Help hsehlds become waste conscious – education and awareness
- Problem of disconnect from food and farming (maybe bc of training in ag colleges)
- **JK to 12 coordinated curriculum of food skills and food awareness**

Attitude of Gratitude



Take moments to be thankful, especially for good food.

Appreciate what we have, treat with care and share.