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 hsld 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 8\textsuperscript{th} of 11 factors in importance and environ concerns not trump nutrition, quality, safety and price

• Help households 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.