



Reduced Food Waste

Food waste refers to food that is produced but not eaten. Food waste generates greenhouse gases in every step of the food production and distribution process. When wasted food decomposes in landfills, it produces carbon dioxide and methane, a potent greenhouse gas.

QUICK FACTS

- Food waste occurs for a variety of reasons, such as people purchasing more food than they need or customers rejecting bruised or misshapen produce. Food waste also can occur when food rots on farms or in the distribution process.
- According to the USDA, between 30-40% of the nation's food supply is wasted each year.
- Drawdown Georgia has estimated that each year Georgians contribute about 2 million tons of food waste.

BEYOND CARBON

- Reducing food waste has positive environmental impacts, including decreased land, water, and other resources use.
- Food that is donated instead of thrown away can improve food security.
- Issues to watch include potential price and labor impacts, which are difficult to predict.

GEORGIA'S 2030 MEGATON OPPORTUNITY

We could reduce 1 Mt of CO₂e in Georgia if we prevent 12% of the state's current food waste.

Lead Researchers

Dr. Sudhagar Mani
Professor
School of Chemicals, Materials, and Biomedical
Engineering
University of Georgia

Dr. Jeffrey D. Mullen
Associate Professor
Agricultural & Applied Economics
University of Georgia

