

THE FACTS ABOUT FOODPRINTS



WHAT IS A FOODPRINT?

Think about:

- **How** you get your food. Food comes from many different places.
- **What** you eat.

WHERE DOES OUR FOOD COME FROM?

Production - How food is grown or made.

Consumption - Where do we get our food. Do you go to grocery store or market? What do you buy and eat?

WHAT HAPPENS TO UNUSED FOOD?

Food loss - food that spills, spoils or is lost before it reaches the **consumer**.

Food waste - food that is not consumed. Ex: Food that goes bad in your refrigerator and you throw it out.



trash bin



compost bin

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WHAT IS A FOODPRINT?

Think about **what** you eat and **how** you get it.

MEETING HUMAN NEEDS: FOOD SUPPLY

From production to consumption these factors are necessary to meet the needs of food safety:

- Safe and nutritious
- Long shelf life
- Diverse
- High quality
- Affordable

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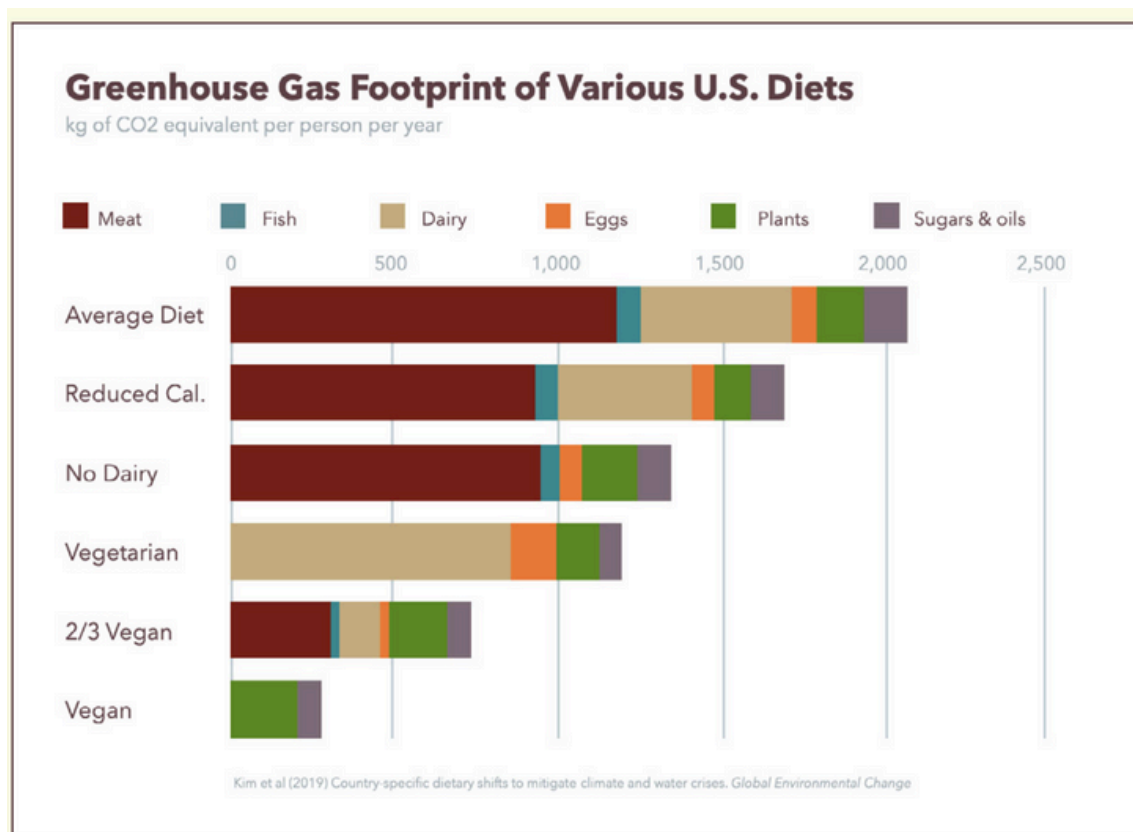
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WHAT IS A FOODPRINT?

A foodprint measures the **environmental impacts** associated with the growing, producing, transporting, and storing of our food.

Our food system is rapidly deteriorating the planet, and in its current form, we will not be able to feed the over **9 billion people inhabiting Earth by 2050**.



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FOOD WASTE

US. According to the US Department of Agriculture, **food waste** is estimated at between 30-40 percent of the food supply.