



N A S H V I L L E
F O O D
 WASTE
 I N I T I A T I V E

VALUE OF WASTED FOOD
 IN THE U.S. EACH YEAR

\$218 BILLION

FOOD WASTED BY THE
 AVERAGE PERSON MONTHLY

24 POUNDS

ANNUAL COST OF FOOD WASTE
 TO THE AVERAGE HOUSEHOLD

\$1,500

ANNUALLY THE GREENHOUSE
 GAS EMITTED BY WASTED FOOD
 IS THE EQUIVALENT OF

39 MILLION CARS

THE FOOD WASTED IN THE U.S.
 EVERY DAY COULD MORE THAN
 FILL NISSAN STADIUM, HOME
 OF THE TENNESSEE TITANS



BACKGROUND

Forty percent of the food we produce in the United States goes uneaten. When we waste that food, we waste all the water, energy, agricultural chemicals, labor, and other resources that go into growing, storing and transporting it. Most waste occurs among consumers, restaurants, grocery stores, and institutional foodservice—and 95 percent of that food is disposed in landfills, where it emits harmful greenhouse gases. The federal government recently set a national goal of reducing food waste by 50 percent by 2030.

If we reduced our food waste by just 30 percent and redistributed that food effectively, we could take care of all 48 million food-insecure Americans every day of the year.

The Natural Resources Defense Council (NRDC)—a leading national environmental organization of scientists, lawyers, economists, and other experts—is at the forefront of efforts to address the nation's food waste challenge. NRDC is developing local and national strategies to prevent, recover, and recycle wasted food all along the supply chain from farms to our tables.

Cities will play a critical role in meeting America's food waste challenge. In 2015, NRDC selected Nashville as its pilot city for developing high-impact local policies and on-the-ground actions to address food waste. The Nashville Food Waste Initiative (NFWI) is developing strategies and practical tools to serve as models for cities around the country.

OBJECTIVES AND APPROACH

NFWI's goal is to engage governments, consumers, restaurants, community institutions, and retailers to reduce and prevent food waste, rescue surplus food to direct to hungry people, and compost and digest what's left to help build healthy soil. We are connecting people from across the community to leverage the great initiatives already underway and identify and implement new approaches. NFWI will share Nashville's success stories nationally so that they can be replicated by cities throughout the country.

PREVENTION PROJECTS

Save the Food Campaign

NRDC is partnering with the Ad Council on the first-ever national consumer campaign to reduce food waste. The campaign includes creative materials that will be disseminated widely in Nashville and nationally.

Food Waste Measurement Project

NFWI is working with select businesses to conduct free food waste characterizations to help quantify the amount of food that is wasted. NFWI will also assess household food waste through kitchen diaries and consumer surveys that will foster a better understanding of the underlying causes of food waste.

LeanPath Software

NFWI will work with select businesses to prevent food waste and reduce costs in foodservice environments through innovative waste tracking software.

Just Eat It! A Food Waste Story

NFWI has co-hosted several screenings of this groundbreaking documentary with expert panels, including at the Adventure Science Center, to raise public awareness of food waste.

DONATION PROJECTS

Food Rescue Potential

NFWI is assessing what portion of food wasted in Nashville is, in fact, appropriate for donation. This analysis will quantify the scale of potential food donation in Nashville, setting the stage for dialogue and policy action to expand the hunger relief system and address hunger.

Food Rescue Expansion

NFWI is partnering with Zero Percent to encourage restaurants to donate food to people in need. Zero Percent's user-friendly application enables restaurants and other businesses to quickly donate prepared foods to local social service organizations.

On-Farm Produce Surplus

NFWI is partnering with Second Harvest Food Bank of Middle Tennessee and the Nashville Food Project to assess the potential for expanding donation and gleaning of farm-fresh produce from local fruit and vegetable farmers.

RECYCLING PROJECTS

Anaerobic Digester

NFWI is helping to advise Resource Capture, LLC, a local nonprofit, on the siting and development of an anaerobic digester that can help supplement the local composting infrastructure. The digester will recycle food scraps to create both energy and digestate that can be used to produce valuable soil amendments.

RESOURCES

NRDC: Food Waste (www.nrdc.org/issues/food-waste)

Save the Food (www.savethefood.com)

LeanPath Food Waste Prevention (www.leanpath.com)

Zero Percent (www.zeropercent.us)

The Compost Company (www.compostcompany.com)

Compost Nashville (www.compostnashville.org)

The Nashville Food Project
(www.thenashvillefoodproject.org)

Second Harvest Food Bank of Middle Tennessee
(secondharvestmidtn.org)

Environmental Protection Agency, Sustainable Management of Food (www.epa.gov/sustainable-management-food)

ReFED Roadmap to Reduce Food Waste by 20 Percent
(www.refed.com/downloads/ReFED_Report_2016.pdf)

MORE INFO

Every citizen and business in Nashville, as well as Metro government, can help reduce food waste.

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