








BY SAVING MONEY, YOU'RE SOLVING A LARGER PROBLEM.

While reducing wasted food will improve your bottom line, small shifts in your business can lead to big changes in addressing this significant environmental, economic and social problem that affects Oregonians and generations to come.

Know the Facts

-  In the U.S., nearly \$218 billion—close to Oregon's entire GDP—is spent annually growing, processing and preparing food that is never eaten.
-  One in six people living in Oregon is food insecure.
-  Two percent of energy use in the U.S. is dedicated to growing, manufacturing, transporting, refrigerating, and cooking food that is never eaten, or enough electricity to power all of the homes in Oregon for the next 30 years.
-  Twenty-five percent of the fresh water supply in the U.S. is used to produce food that is never eaten.
-  Food contributes to 15 percent of Oregon's consumption-based greenhouse gas emissions. Only our use of vehicles contributes more to Oregon's carbon footprint.



DID YOU KNOW?

The true cost of wasted food for a business is **10-20 times** the cost of waste disposal

4% to 10% of food purchased is thrown away before reaching the customer's plate

Food costs are 28% to 35% of all restaurant revenue

17% of meals are left uneaten by diners

WASTED FOOD WASTED MONEY RESOURCE GUIDE

Oregon Department of Environmental Quality have created a resource guide to help your business measure, identify and solve food waste challenges.

This guide is designed for businesses of every type and size.

www.oregon.gov/deq/FilterDocs/wpcfoodrestguide.pdf



sanipac.com • 541-736-3600