



# REDUCING FOOD WASTE

The U.S. Department of Agriculture estimates that between 30 and 40% of food produced in the U.S. is thrown away. In 2016, the USDA and EPA set a goal of reducing food waste by 50% by 2030. Here are some tips to help us reach those goals.

1. **Imperfect Produce** is an innovative company that lets you purchase healthy produce that never makes it to supermarket shelves due to aesthetic reasons. It's delivered weekly, or at your own delivery schedule, with minimal packaging at competitive prices.
2. Be on the lookout for ways to **improve your cooking and grocery shopping**. There are many resources available that show, with a little planning, you can ensure you use all the food you purchase.
3. **Composting!** If you're interested in composting in your own home, there are great composting companies that will provide all the tools you need and make it easy to reduce the amount of trash you produce. Their system helps rejuvenate depleted soils and reduce greenhouse gases.
4. Going out to eat? **Bring your own Tupperware for leftovers**. It'll help keep the food fresher and create less trash, as well as reduce the overall costs for the restaurants you visit. Your server will appreciate it!

For a really deep dive, **check out the toolkit** the EPA has compiled to reduce food waste.

