

National Food Waste Assessment Department Of The

Global food insecurity is a growing issue. At a time when the world's population is increasing and agricultural production is challenged by climate change, it is estimated that around a third of the food produced globally is lost or wasted. This book examines the problem of food loss and waste (FLW) and the policies that could be enacted to remedy this fundamental global concern.

Valorization of Agri-Food Wastes and By-Products: Recent Trends, Innovations and Sustainability Challenges addresses the waste and by-product valorization of fruits and vegetables, beverages, nuts and seeds, dairy and seafood. The book focuses its coverage on bioactive recovery, health benefits, biofuel production and environment issues, as well as recent technological developments surrounding state of the art of food waste management and innovation. The book also presents tools for value chain analysis and explores future sustainability challenges. In addition, the book offers theoretical and experimental information used to investigate different aspects of the valorization of agri-food wastes and by-products. **Valorization of Agri-Food Wastes and By-Products: Recent Trends, Innovations and Sustainability Challenges** will be a great resource for food researchers, including those working in food loss or waste, agricultural processing, and engineering, food scientists, technologists, agricultural engineers, and students and professionals working on sustainable food production and effective management of food loss, wastes and by-products. Covers recent trends, innovations, and sustainability challenges related to food wastes and by-products valorization Explores various recovery processes, the functionality of targeted bioactive compounds, and green processing technologies Presents emerging technologies for the valorization of agri-food wastes and by-products Highlights potential industrial applications of food wastes and by-products to support circular economy concepts

Current Developments in Biotechnology and Bioengineering: Sustainable Food Waste Management: Resource Recovery and Treatment covers the latest methods of food waste management and resource recovery from a sustainability perspective and is suitable for universities, municipalities, and companies working in the field. This book provides a comprehensive account of food waste chemistry, the latest techniques for food waste treatment and recycling, sustainability assessment (social, economic, environmental), and challenges in food waste management. The book explores recycling to value-added products using sustainable concepts and methodologies, and is useful as a course or reference book for biochemical engineering, environmental sustainability, and waste management. Covers recycling to value-added products using sustainable concepts and methodologies Provides an exhaustive description of general treatment options and their evaluation guidelines in terms of cost, energy consumption, and waste generation, enabling readers to understand the principles behind various recovery and treatment schemes Describes existing and emerging food waste recycling technologies, products obtained, and process efficiencies Offers a thorough account of critical factors and challenges in food waste valorization, such as handling of new emerging contaminants, end-product purity, and life-cycle assessment

Waste Biorefinery: Integrating Biorefineries for Waste Valorisation provides the various options available for several renewable waste streams. The book includes scientific and technical information pertaining to the most advanced and innovative processing technologies used for the conversion of biogenic waste to biofuels, energy products and biochemicals. In addition, the book reports on recent developments and new achievements in the field of biochemical and thermo-chemical methods and the necessities and potential generated by different kinds of biomass in presumably more decentralized biorefineries. The book presents an assortment of case-studies from developing and developed countries pertaining to the use of sustainable technologies for energy recovery from different waste matrices. Advantages and limitations of different technologies are also discussed by considering the local energy demands, government policies, environmental impacts, and education in bioenergy. Provides information on the most advanced and innovative processes for biomass conversion Covers information on biochemical and thermo-chemical processes and products development on the principles of biorefinery Includes information on the integration of processes and technologies for the production of biofuels, energy products and biochemicals Demonstrates the application of various processes with proven case studies

Saving Food: Production, Supply Chain, Food Waste and Food Consumption presents the latest developments on food loss and waste. Emphasis is placed on global issues, the environmental impacts of food consumption and wasted food, wasted nutrients, raising awareness via collaborative networks and actions, the effect of food governance and policy in food losses, promotion of sustainable food consumption, food redistribution, optimizing agricultural practices, the concept of zero waste, food security and sustainable land management, optimizing food supply and cold chains, food safety in supply chain management, non-thermal food processing/preservation technologies, food waste prevention/reduction, food waste valorization and recovery. Intended to be a guide for all segments of the food industry aiming to adapt or further develop zero waste strategies, this book analyzes the problem of food waste from every angle and provides critical information on how to minimize waste. Describes all aspects related to saving food and food security, including raising awareness, food redistribution actions, food policy and framework, food conservation, cold chain, food supply chain management, food waste reduction and valorization Guides all segments of the industry on how to employ zero waste strategies Analyzes key issues to create a pathway to solutions

Sustainable Food Waste-to-Energy Systems assesses the utilization of food waste in sustainable energy conversion systems. It explores all sources of waste generated in the food supply chain (downstream from agriculture), with coverage of industrial, commercial, institutional and residential sources. It provides a detailed analysis of the conventional pathways for food waste disposal and utilization, including composting, incineration, landfilling and wastewater treatment. Next, users will find valuable sections on the chemical, biochemical and thermochemical waste-to-energy conversion processes applicable for food waste and an assessment of commercially available sustainable food waste-to-energy conversion technologies. Sustainability aspects, including consideration of environmental, economic and social impacts are also explored. The book concludes with an analysis of how deploying waste-to-energy systems is dependent on cross-cutting research methods, including geographical information systems and big data. It is a useful resource for professionals working in waste-to-energy technologies, as well as those in the food industry and food waste management sector planning and implementing these systems, but is also ideal for researchers, graduate students, energy policymakers and energy analysts interested in the most recent advances in the field. Provides guidance on how specific food waste characteristics drive possible waste-to-energy conversion processes Presents methodologies for selecting among different waste-to-energy options, based on waste volumes, distribution and properties, local energy demand (electrical/thermal/steam), opportunities for industrial symbiosis, regulations and incentives and social acceptance, etc. Contains

tools to assess potential environmental and economic performance of deployed systems Links to publicly available resources on food waste data for energy conversion

One-third of all food produced in the world is lost or wasted from farm to fork, according to estimates calculated by FAO. This wastage not only has an enormous negative impact on the global economy and food availability, it also has major environmental impact. The aim of the Toolkit is to showcase concrete examples of good practices for food loss and waste reduction, while pointing to information sources, guidelines and pledges favoring food wastage reduction. The inspirational examples featured throughout this Toolkit demonstrate that everyone, from individual households and producers, through governments, to large food industries, can make choices that will ultimately lead to sustainable consumption and production patterns, and thus, a better world for all.

Approximately 30 percent of the edible food produced in the United States is wasted and a significant portion of this waste occurs at the consumer level. Despite food's essential role as a source of nutrients and energy and its emotional and cultural importance, U.S. consumers waste an estimated average of 1 pound of food per person per day at home and in places where they buy and consume food away from home. Many factors contribute to this waste—consumers behaviors are shaped not only by individual and interpersonal factors but also by influences within the food system, such as policies, food marketing and the media. Some food waste is unavoidable, and there is substantial variation in how food waste and its impacts are defined and measured. But there is no doubt that the consequences of food waste are severe: the wasting of food is costly to consumers, depletes natural resources, and degrades the environment. In addition, at a time when the COVID-19 pandemic has severely strained the U.S. economy and sharply increased food insecurity, it is predicted that food waste will worsen in the short term because of both supply chain disruptions and the closures of food businesses that affect the way people eat and the types of food they can afford. A National Strategy to Reduce Food Waste at the Consumer Level identifies strategies for changing consumer behavior, considering interactions and feedbacks within the food system. It explores the reasons food is wasted in the United States, including the characteristics of the complex systems through which food is produced, marketed, and sold, as well as the many other interconnected influences on consumers' conscious and unconscious choices about purchasing, preparing, consuming, storing, and discarding food. This report presents a strategy for addressing the challenge of reducing food waste at the consumer level from a holistic, systems perspective.

This handbook brings together contributions from the top researchers in the economics of food consumption and policy. Designed as a comprehensive guide to academics and graduate students, it discusses theory and methods, policy, and current topics and applications.

Even as malnutrition in the form of hunger and obesity affect the health and well-being of millions of people worldwide, a significant amount of food is lost or wasted every day, in every country, and at every stage in the supply chain from the farm to the household. According to a 2011 estimate by the Food and Agriculture Organization of the United Nations (FAO), about one-third of food produced is lost or wasted globally. Beyond quantity estimates, however, less is known about the impacts on farmers, food prices, food availability, and environment of reducing food loss and waste. On October 17, 2018, the National Academies of Sciences, Engineering, and Medicine organized a workshop to examine key challenges that arise in reducing food loss and waste throughout the supply chain and discussed potential ways to address these challenges. This publication summarizes the presentations and discussions from the workshop.

The book integrates the fundamental factors that determine current and future impacts of biofuels production on water supply and demand in the context of climatic changes. The effects of biofuels production on ground water quality with increasing water scarcity are examined, and the utilization of water sources in the commercial scale production of biofuels are sketched, covering the complete route from growing of crops to biorefinery. Biofuel's chemical composition, characteristics and uses as fuel in terms of water consumption are also investigated. Overall, the diversity of biomass, various technological approaches and microbial contribution are reviewed. Learning objectives on this topic are presented by means of a series of tables and figures in order to guide both professionals and students. The present manuscript deals with biofuel and bioenergy courses and is therefore invaluable to students. The book provides thorough coverage of all industrial aspects of biofuels production, including impacts of climate change and water availability. It will play vital role for industry employees involved in product development, production management, quality management and helpful source to those studying for professional qualification. Academics involved in teaching elements of the subject and persons involved in an environment regulatory capacity would be able to take advantage from this book.

Today's most pressing challenges require behaviour change at many levels, from the city to the individual. This book focuses on the collective influences that can be seen to shape change. Exploring the underlying dimensions of behaviour change in terms of consumption, media, social innovation and urban systems, the essays in this book are from many disciplines, including architecture, urban design, industrial design and engineering, sociology, psychology, cultural studies, waste management and public policy. Aimed especially at designers and architects, *Motivating Change* explores the diversity of current approaches to change, and the multiple ways in which behaviour can be understood as an enactment of values and beliefs, standards and habitual practices in daily life, and more broadly in the urban environment.

FAO estimates that each year, approximately one-third of all food produced for human consumption in the world is lost or wasted. This food wastage represents a missed opportunity to improve global food security, but also to mitigate environmental impacts and resources use from food chains. Although there is today a wide recognition of the major environmental implications of food production, no study has yet analysed the impacts of global food wastage from an environmental perspective. This FAO study provides a global account of the environmental footprint of food wastage (i.e. both food loss and food waste) along the food supply chain, focusing on impacts on climate, water, land and bio-diversity.

A model has been developed to answer two key questions: what is the magnitude of food wastage impacts on the environment; and what are the main sources of these impacts, in terms of regions, commodities, and phases of the food supply chain involved - with a view to identify "environmental hotspots" related to food wastage. The scope of this study is global: the world has been divided in seven regions, and a wide range of agricultural products - representing eight major food commodity groups - has been considered. Impact of food wastage has been assessed along the complete supply chain, from the field to the end-of-life of food. The global volume of food wastage is estimated to be 1.6 Gtonnes of "primary product equivalents", while the total wastage for the edible part of food is 1.3 Gtonnes. This amount can be weighed against total agricultural production (for food and non-food uses), which is about 6 Gtonnes. Without accounting for GHG emissions from land use change, the carbon footprint of food produced and not eaten is estimated to 3.3 Gtonnes of CO₂ equivalent: as such, food wastage ranks as the third top emitter after USA and China. Globally, the blue water footprint (i.e. the consumption of surface and groundwater resources) of food wastage is about 250 km³, which is equivalent to the annual water discharge of the Volga river, or three times the volume of lake Geneva. Finally, produced but uneaten food vainly occupies almost 1.4 billion hectares of land; this represents close to 30 percent of the world's agricultural land area. While it is difficult to estimate impacts on biodiversity at a global level, food wastage unduly compounds the negative externalities that monocropping and agriculture expansion into wild areas create on biodiversity loss, including mammals, birds, fish and amphibians.

The world population is expected to increase exponentially within the next decade, which means that the food demand will increase and so will waste production. There is a need for effective food waste management as wasted food leads to overutilization of water and fossil fuels and increasing greenhouse gas emissions from the degradation of food. Global Initiatives for Waste Reduction and Cutting Food Loss explores methods for reducing waste and cutting food loss in order to help the environment and support local communities, as well as solve issues including that of land space. Covering topics that include food degradation, enzymes, and microorganisms, this publication is designed for policymakers, environmentalists, engineers, government officials, researchers, scientists, academicians, and students.

This book covers a broad group of wastes, from biowaste to hazardous waste, but primarily the largest (by mass and volume) group of wastes that are not hazardous, but also are not inert, and are problematic for three major reasons: (1) they are difficult to manage because of their volume: usually they are used in civil engineering as a common fill etc., where they are exposed to environmental conditions almost the same way as at disposal sites; (2) they are not geochemically stable and in the different periods of environmental exposure undergo transformations that might add hazardous properties to the material that are not displayed when it is freshly generated; (3) many designers and researchers in different countries involved in waste management are often not aware of time-delayed adverse environmental impact of some large-volume waste, and also do not consider some positive properties that may extend the area of their environmentally beneficial application.

Offers step-by-step instructions designed to assist medium & large businesses, governments, & other organizations establish waste reduction programs. An overview on developing & implementing a waste reduction program is followed by a series of worksheets designed to help the waste reduction team conduct a waste assessment & devise a program tailored for its company' specific goals. Appendices include waste reduction ideas, regional EPA & State waste reduction program contacts, a glossary, volume-to-weight conversion tables, & a listing of common recyclable materials.

Different factors have contributed to what is known as the Contemporary Food Paradox. To express this more graphically, let us say that more than a third of the food in the world is wasted while almost 800 million people suffer extreme malnutrition. Now the Millennium Goals' deadline expired, we must set the targets for the Sustainable Development Goals for the next decades. Many national and international organizations point out the imperative need to give an adequate reply to this paradox. Food waste has important economic and environmental implications and, in addition, there is an undeniable ethical and social justice aspect. Beyond the figures of hunger and malnutrition, mothers, the unweaned, and small children die prematurely and young people experience a deficient physical and mental development. All these people, members of our human family, oblige us to recognize their inherent dignity as human beings and their equal and inalienable rights. In this work, academics from fifteen countries and different disciplines discuss proposals and strategies in order to respond to the desire for a world without waste or food poverty.

The magnitude of the food-waste disposal problem cannot be understated. Utilisation of food waste is of concern to the food processing industry, consumers, environmentalists, and regulators of handling and disposal systems. Food waste is not consistent in quality, is usually high in moisture content, and is only available locally. This book focuses on the challenges of utilising both wet and/or processed food waste. The regulatory environment relating to food waste, the perspective of the end-users, and practical use as animal feed is also discussed. One of the goals of this publication, other than to give a clear explanation of the subject of food waste and its uses as animal feed, is to stimulate a need for research.

This book adds a new dimension to the sustainability assessment of food waste reduction and valorisation: policy analysis. Featuring a transdisciplinary analysis by key experts in the field, it identifies the drivers of change in food-waste reduction and valorisation technologies by looking, for example, at the regulatory framework and at policy actions undertaken by local and global actors. The book explores the development of regulations and policies for food-waste prevention, management, and valorisation at a global as well as European Union level. It also discusses the notion of food waste in legal terms and investigates the effects of the lack of a standard, universal definition of food waste on the efficient use of by-products, promising processes and products for technological and commercial exploitation. Utilising mathematical mapping methods to assess food consumption impacts and providing supply chain models that allow the testing of consumption scenarios, the book goes on to discuss a series of emerging technologies (tested at lab scale and/ or pilot scale) and opportunities for the valorisation of food waste.

How we produce and consume food has a bigger impact on Americans' well-being than any other human activity. The food industry is the

largest sector of our economy; food touches everything from our health to the environment, climate change, economic inequality, and the federal budget. From the earliest developments of agriculture, a major goal has been to attain sufficient foods that provide the energy and the nutrients needed for a healthy, active life. Over time, food production, processing, marketing, and consumption have evolved and become highly complex. The challenges of improving the food system in the 21st century will require systemic approaches that take full account of social, economic, ecological, and evolutionary factors. Policy or business interventions involving a segment of the food system often have consequences beyond the original issue the intervention was meant to address. A Framework for Assessing Effects of the Food System develops an analytical framework for assessing effects associated with the ways in which food is grown, processed, distributed, marketed, retailed, and consumed in the United States. The framework will allow users to recognize effects across the full food system, consider all domains and dimensions of effects, account for systems dynamics and complexities, and choose appropriate methods for analysis. This report provides example applications of the framework based on complex questions that are currently under debate: consumption of a healthy and safe diet, food security, animal welfare, and preserving the environment and its resources. A Framework for Assessing Effects of the Food System describes the U.S. food system and provides a brief history of its evolution into the current system. This report identifies some of the real and potential implications of the current system in terms of its health, environmental, and socioeconomic effects along with a sense for the complexities of the system, potential metrics, and some of the data needs that are required to assess the effects. The overview of the food system and the framework described in this report will be an essential resource for decision makers, researchers, and others to examine the possible impacts of alternative policies or agricultural or food processing practices.

This book focuses on the crucial sustainability challenge of reducing food waste at the level of consumer-society. Providing an in-depth, research-based overview of the multifaceted problem, it considers environmental, economic, social and ethical factors. Perspectives included in the book address households, consumers, and organizations, and their role in reducing food waste. Rather than focusing upon the reasons for food waste itself, the chapters develop research-based solutions for the problem, providing a much-needed solution-orientated approach that takes multiple perspectives into account. Chapters 1, 2, 12 and 16 of this book are available open access under a CC BY 4.0 license at link.springer.com

Contains an inventory of evaluation reports produced by and for selected Federal agencies, including GAO evaluation reports that relate to the programs of those agencies.

This comprehensive Handbook shows how Strategic Environmental Assessment (SEA), an important decision support tool for strategies, policies, plans and programmes, is applied globally. It reflects on SEA practices and the advancements made over the past three decades in the development of SEA.

Sustainable Food System Assessment provides both practical and theoretical insights about the growing interest in and response to measuring food system sustainability. Bringing together research from the Global North and South, this book shares lessons learned, explores intended and actual project outcomes, and highlights points of conceptual and methodological convergence. Interest in assessing food system sustainability is growing, as evidenced by the Milan Urban Food Policy Pact and the importance food systems initiatives have taken in serving as a lever for attaining the UN Sustainable Development Goals. This book opens by looking at the conceptual considerations of food systems indicators, including the place-based dimensions of food systems indicators and how measurements are implicated in sense-making and visioning processes. Chapters in the second part cover operationalizing metrics, including the development of food systems indicator frameworks, degrees of indicator complexities, and practical constraints to assessment. The final part focuses on the outcomes of assessment projects, including impacts on food policy and communities involved, highlighting the importance of building connections between sustainable food systems initiatives. The global coverage and multi-scalar perspectives, including both conceptual and practical aspects, make this a key resource for academics and practitioners across planning, geography, urban studies, food studies, and research methods. It will also be of interest to government officials and those working within NGOs.

The United States Department of Agriculture's (USDA's) Economic Research Service's (ERS) Food Availability Data System includes three distinct but related data series on food and nutrient availability for consumption. The data serve as popular proxies for actual consumption at the national level for over 200 commodities (e.g., fresh spinach, beef, and eggs). The core Food Availability (FA) data series provides data on the amount of food available, per capita, for human consumption in the United States with data back to 1909 for many commodities. The Loss-Adjusted Food Availability (LAFA) data series is derived from the FA data series by adjusting for food spoilage, plate waste, and other losses to more closely approximate 4 actual intake. The LAFA data provide daily estimates of the per capita availability amounts adjusted for loss (e.g., in pounds, ounces, grams, and gallons as appropriate), calories, and food pattern equivalents (i.e., "servings") of the five major food groups (fruit, vegetables, grains, meat, and dairy) available for consumption plus the amounts of added sugars and sweeteners and added fats and oils available for consumption. This fiscal year, as part of its initiative to systematically review all of its major data series, ERS decided to review the FADS data system. One of the goals of this review is to advance the knowledge and understanding of the measurement and technical aspects of the data supporting FADS so the data can be maintained and improved. Data and Research to Improve the U.S. Food Availability System and Estimates of Food Loss is the summary of a workshop convened by the Committee on National Statistics of the National Research Council and the Food and Nutrition Board of the Institute of Medicine to advance knowledge and understanding of the measurement and technical aspects of the data supporting the LAFA data series so that these data series and subsequent food availability and food loss estimates can be maintained and improved. The workshop considered such issues as the effects of termination of selected Census Bureau and USDA data series on estimates for affected food groups and commodities; the potential for using other data sources, such as scanner data, to improve estimates of food availability; and possible ways to improve the data on food loss at the farm and retail levels and at restaurants. This report considers knowledge gaps, data sources that may be available or could be generated to fill gaps, what can be learned from other countries and international organizations, ways to ensure consistency of treatment of commodities across series, and the most promising opportunities for new data for the various food availability series.

Food Industry Wastes: Assessment and Recuperation of Commodities, Second Edition presents a multidisciplinary view of the latest scientific and economic approaches to food waste management, novel technologies and treatment, their evaluation and assessment. It evaluates and synthesizes knowledge in the areas of food waste management, processing technologies, environmental assessment, and wastewater cleaning. Containing numerous case studies, this book presents food waste valorization via emerging chemical, physical, and biological methods developed for treatment and product recovery. This new edition addresses not only recycling trends but also innovative strategies for food waste prevention. The economic assessments of food waste prevention efforts in different countries are also explored. This book illustrates the emerging environmental technologies that are suitable for the development of both sustainability of the food systems and a sustainable economy. So, this volume is a valuable resource for students and professionals including food scientists, bio/process engineers, waste managers, environmental scientists, policymakers, and food chain supervisors. Provides guidance on current regulations for food process waste and disposal practices Highlights novel developments needed in policy making for the reduction of food waste Raises awareness of the sustainable food waste management techniques and their appraisal through Life Cycle Assessment Explores options for reducing food loss and waste along the entire food supply chain.

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