

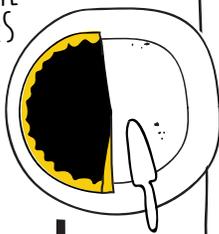
# SAVE THE FOOD

We all have a love for food. How it brings a community together. How it grows. Its rich history, and the delicious taste. However too much is wasted. This infographic tells the tale of food waste and how we can fill our plates to value the food we harvest.

SAVETHEFOOD.NET

## 40%

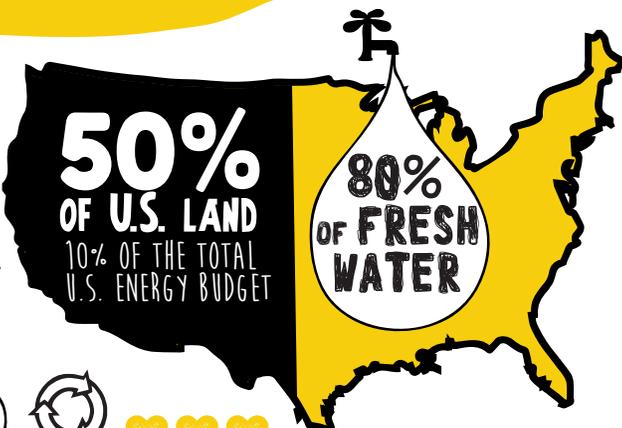
OF FOOD IN THE UNITED STATES TODAY GOES UNEATEN



## \$

AMERICANS TOSS \$165 BILLION OF FOOD A YEAR

GETTING FOOD TO OUR TABLES EATS



Grains



38% LOSS

CONSUMED 62%



Seafood



50% LOSS

CONSUMED 50%



Fruits & Veggies



52% LOSS

CONSUMED 48%



Meat



22% LOSS

CONSUMED 78%



Milk



20% LOSS

CONSUMED 80%



## #2 FOR AGRICULTURE DIVERSITY

more than 250 diverse products are grown and raised in Oregon WHILE



29% OF KIDS IN OREGON STRUGGLE WITH HUNGER

JUST 15% LESS FOOD WASTE COULD FEED 25 MILLION PEOPLE



AREN'T I GOUDA 'NOUGH?



RETAIL AND CONSUMER LOSS MAKE UP 31% OF ALL FOOD WASTE

## 6 WAYS TO SAVE THE FOOD

**EAT WHAT YOU BUY**

USE UP OLDER INGREDIENTS AND LEFTOVERS BEFORE THEY GO BAD.

**PLAN AHEAD**

MAKE A MEAL PLAN FOR THE WEEK.

**SHOP SMART**

BUY ONLY WHAT YOU NEED.

**PREP EARLY**

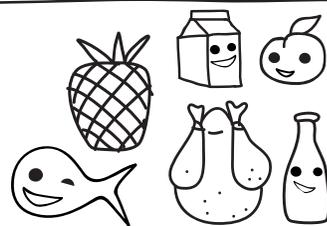
PREPARE PERISHABLE FOODS AS SOON AS POSSIBLE TO SAVE TIME, EFFORT, AND MONEY.

**KEEP IT FRESH**

STORE FRUITS AND VEGETABLES FOR MAXIMUM FRESHNESS.

**DONATE**

NON-PERISHABLE AND UNSPOILED PERISHABLE FOOD CAN BE DONATED TO LOCAL FOOD BANKS, SOUP KITCHENS, PANTRIES, AND SHELTERS.



BE THE CHANGE: [SAVETHEFOOD.NET](http://SAVETHEFOOD.NET)

Statistics provided by the Natural Resources Defense Council, EPA, and West Coast Climate and Material Management Forum.



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