AVOIDABLE FOOD WASTE FROM FARM TO TABLE

13% THE FARM
Some factors for this stage of food loss include inadequate storage, handling, or transportation infrastructure, overproduction, or seasonal fluctuations.

1%–10% THE FACTORY
This statistic varies depending on the type of food being processed. Meat and dairy have a higher food loss percentage than shelf stable products like sugar.

12% THE STORE
Mostly due to damage or rejection of produce, lack of protocols, poor inventory management, and expiration dates. Wholesale/distribution also play a small role in food waste at 1–4%.

30% HOME
This area makes up the largest food waste percentage and it is due to over-purchasing, improper storage, eating preferences, "best before" date concern, and more.

63% of total food waste is avoidable.

20 per cent of Canada’s methane emissions come from landfills.

Canada wastes $17 billion dollar worth of food annually.

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