

Stop Food Waste at Home

Nearly 40 percent of all the food produced in the United States goes to waste, and of that, 95 percent ends up in landfills or combustion facilities. Though Alameda County residents have access to curbside compost collection, uneaten food, food scraps, and food-soiled paper remain the largest single category of our waste stream. Nearly 100,000 tons of food are discarded by Alameda County businesses and institutions each year, and up to 50,000 tons of that may be edible.

Once these materials end up in landfills they generate methane, a powerful greenhouse gas that is up to 86 times more potent than carbon dioxide. Food loss also equals a loss of finite resources, including water, land, energy, labor and capital that went into producing food, and lost nutrients intended to feed people. One in five people in our county seek assistance from the food bank; two-thirds are children and seniors.

Take Action!

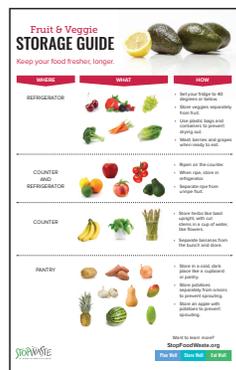
The StopFoodWaste campaign helps residents in Alameda County minimize the amount of good food going to waste.

StopFoodWaste.org showcases tips for the proper storage of food to make it last longer, and easy ways to repurpose leftovers.

Additional tools include:



StopFoodWaste.org



- **Shopping Lists**
Plan your meals around what you already have
- **Storage Guide**
Know the best way to store produce
- **Fridge Reality Check**
What's being wasted in your home?
- **"Eat This First" sign**
A gentle reminder to eat what you buy