



Using Localization to Reduce Food Waste



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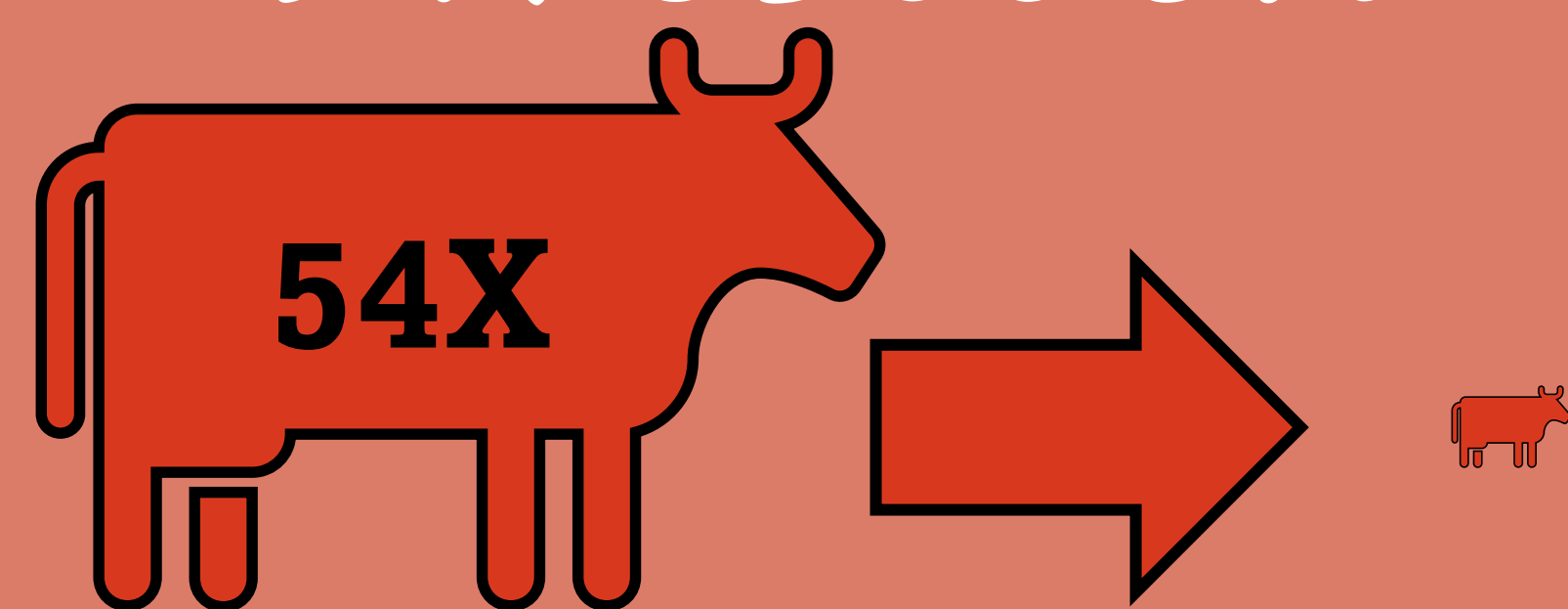
THE PROBLEM:

When we waste food, it has negative, lasting impacts on our environment, resources, and food scarcity. Upwards of 20% of land, 4% of energy, and 25% of water is used to produce food that ends up in the garbage. The three largest areas that food is wasted in are feeding livestock, processing, and consumer waste.

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Livestock



The energy from food it takes to feed the cattle is

54 TIMES

the energy received from it when eaten

Processing



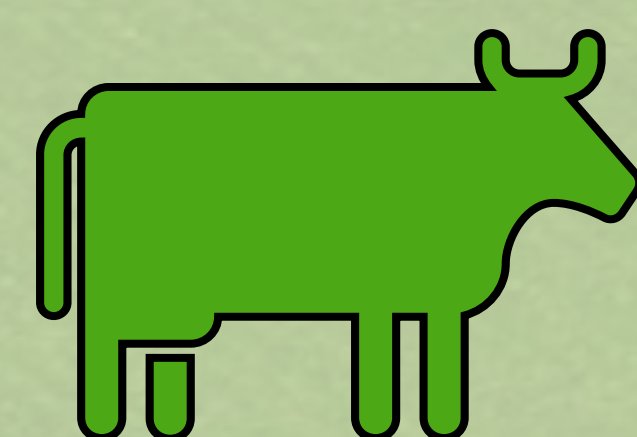
Orange Juice alone produces more waste than the weight of **3 Great Pyramids** every year!

Consumers



27% of money spent on food is wasted

Localization



Local cow production can be easily controlled to meat demand, reducing overproduction



The transportation and storage of food is almost entirely cut out in localization



Local food is more personally valuable to consumers, meaning that they waste it less

