

Frequently Asked Questions

Q: What is the 'Save The Food' campaign?

A: "Save The Food" is the public service campaign designed to reduce food waste directed at consumers. The campaign by the Natural Resources Defense Council (NRDC) consists of a series of public service ads (PSAs), a website serving as a resource for tips and tools to help consumers take action, and a host of materials like posters, graphics and OOH to educate consumers on the issue of food waste.

The goal of 'Save The Food' is to change household behavior to reduce food waste, and in turn, minimize environmental and economic impacts.

Q: Why is food waste bad?

A: Food waste has a massive environmental impact. Each year up to 40% of food in the U.S. never gets eaten, translating to \$218 billion lost, which includes the cost of food wasted on the consumer level, retail, wasted water, energy, fertilizers, cropland, and production costs. In fact, about 21% of our nation's total fresh water is used to grow food that gets trashed.

Food waste is also the single largest component of solid waste in U.S. landfills. Once there, it decomposes and releases methane—a form of climate pollution that up to 86 times more potent than carbon dioxide.

If global food waste was a country, it would have the largest carbon footprint after the U.S. and China, as a result of carbon pollution created from growing, cooling, transporting, and disposing of uneaten food.

Q: Why are you targeting consumers?

A: Consumers are responsible for more wasted food than grocery stores and restaurants combined, accounting for 40% of all food thrown out. In fact, the average family of four throws out over 1,000 pounds of food and spends over \$1,500 per year on food that they don't eat.

Q: Why is this effort important now?

A: The topic is timely. In September 2015, the Obama Administration announced the nation's first-ever food waste reduction goal, calling for a 50% cut by 2030; days later the U.N. set a similar target internationally. A report released in 2016 by ReFED – a collaboration of over 30 business, government, investor, foundation and nonprofit leaders – identified consumer education campaigns as one of the best ways to cut U.S. food waste and put the country on track to its reduction target.

Q: What can consumers do to affect food waste?

A: We can reverse the food waste trend by inspiring consumer actions and behaviors including:

- **Shopping Wisely.** Plan meals, use shopping lists, buy from bulk bins, and avoid impulse buys.
- **Buying Funny Fruit.** Many fruits and vegetables are thrown out because their size, shape, or color are not "right."
- **Learning When Food Goes Bad.** Most food can be safely consumed well after their package dates: "Sell-by" and "use-by" dates are not federally regulated and do not indicate safety, except on certain baby foods. Rather, they are manufacturer suggestions for peak quality.
- **Mining Their Fridge.** There are many online resources that help consumers get creative with recipes to use up anything that might go bad soon.
- **Using Their Freezer.** Frozen foods remain safe significantly longer. Freeze fresh produce and leftovers if you won't have the chance to eat them before they go bad.
- **Requesting Smaller Portions.** Restaurants will often provide half-portions upon request at reduced prices.
- **Eating Leftovers.** Ask your restaurant to pack up your extras so you can eat them later. Freeze them if you don't want to eat immediately. Only about half of Americans take leftovers home from restaurants.
- **Donating.** Non-perishable and unspoiled perishable food can be donated to local food banks, soup kitchens, pantries, and shelters

Q: Why are consumers wasting so much food?

A: There's a disconnect in our homes—no one likes to waste but the vast majority of Americans don't think about food waste as a significant problem. Those of us who are aware of food waste as a problem tend to associate it with restaurants, agri-business and the food service industry rather than our own households and our own behaviors. Raising awareness of the issue in general and getting consumers to recognize their own wasteful behaviors is the first step in changing the social norm.

Q: What does the public service advertising (PSA) campaign consist of?

A: The 'Save The Food' creative was developed *pro bono* by ad agency SapientRazorfish and includes TV, outdoor, print, and web PSAs. The TV ad poignantly chronicles the life of a single strawberry—from the farm to the supermarket to its ultimate destination: the trash.

The creative was originally distributed to 33,000 media outlets nationwide. All of the PSAs run in space and time entirely donated by the media.