

Food Loss Due to Spoilage in America

The Problem and its Motivation

All food products we buy eventually end up in a garbage can or us. It's unfortunate that we produce so much food waste in the country, and much of it is due to laziness or unawareness on our part. When I come upon a spoiled Tupperware container in the back of my fridge that I had forgotten about, or have to throw away a loaf of moldy bread, I wish that I had been more aware of this waste so I could avoid it. By solving this issue, I would avoid the frustration of spoilage and be a better shopper by only buying the things I need.



Relevant Statistics about the Issue

Dana Gunders, member of the Natural Resources Defense Council and author of the paper Wasted: How America is Losing up to 40 Percent of its Food from Farm to Fork to Landfill, explains that American families throw out approximately 25 percent of the food products they buy. This is an annual waste of ~\$1,300 to ~\$2,300 dollars. Much of this waste is due to misunderstanding of label dates on the packaging or improper storage.

Becoming More Conscious

To combat this waste, we need a platform to better track how long food is expected to last. To incentivize this, we can also track amounts, such as money saved or total waste reduced, turning the process of saving food into a game.