# **#SustainableLSE**



### **FOOD WASTE**

#### Some context

Each year **1.3 billion tonnes** of food waste is generated globally and it is worth \$1 trillion. This is **1/3** of all food produced for human consumption. Meanwhile **1 in 9 people** on the planet is malnourished or starving.

At LSE we take this problem seriously!



# Did you know?

- If food waste were a country, it would be the 3<sup>rd</sup> largest greenhouse gas emitter (after the USA and China).<sup>3</sup>
- Just **1/4** of the food we waste is enough to end world hunger.<sup>4</sup>

#### What is LSE doing

- Food waste collections were introduced on campus in 2006. In 2018/19 15% of all waste at LSE (excl. construction) was food waste. Our food waste gets recycled in an Anaerobic Digestor which produces biogas for the national grid and fertiliser for local farms.
- The Waste and Resources Officer from the Sustainability Team is responsible for waste reduction projects. Feel free to contact them on <a href="Estates.Sustainability@lse.ac.uk">Estates.Sustainability@lse.ac.uk</a>.
- LSE Catering takes active measures to reduce the amount of food that it discards and separate any unavoidable organic waste from recyclables.
- <u>FoodCycle Society</u> runs the **Save Food Project** and collects surplus food from cafes on campus and distributes it to charities who help people in need.

## What you can do

1. Buy only what you need. In the UK over 1/2 of all food waste gets generated in the home. Fruits and vegetable boxes are a great way to get seasonal local produce with little packaging at a good price. Oddbox rescues fresh food which has been rejected by supermarkets due to surplus or aesthetics. Rescue food from cafes and restaurants through Karma and Too Good To Go.



- 2. Keep track of 'best before' dates, but remember that they are only guidelines, not exact science.
- 3. Freeze food if you suspect you might not be able to eat it before it goes off. You freezer uses less electricity when it is full anyway. The UK wastes 900,000 tonnes of bread every year. Freeze your sliced bread before it gets mouldy and toast it whenever you want to defrost.
- **4.** If you really need to throw away food, make sure to **use the food waste bins** available at LSE. If you live in a private residence, you can <u>find out</u> whether your local council collects food waste and **request a caddy** from them.