



# **Food Waste Zone Works 2014**

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**CalRecycle** 



# Overview

- What is food waste?
- Food waste in California
- Collection and Education
- In-vessel Technologies
- Food renaissance
- Social media

Is this it?



SEP 16 2010

**From a restaurant.**

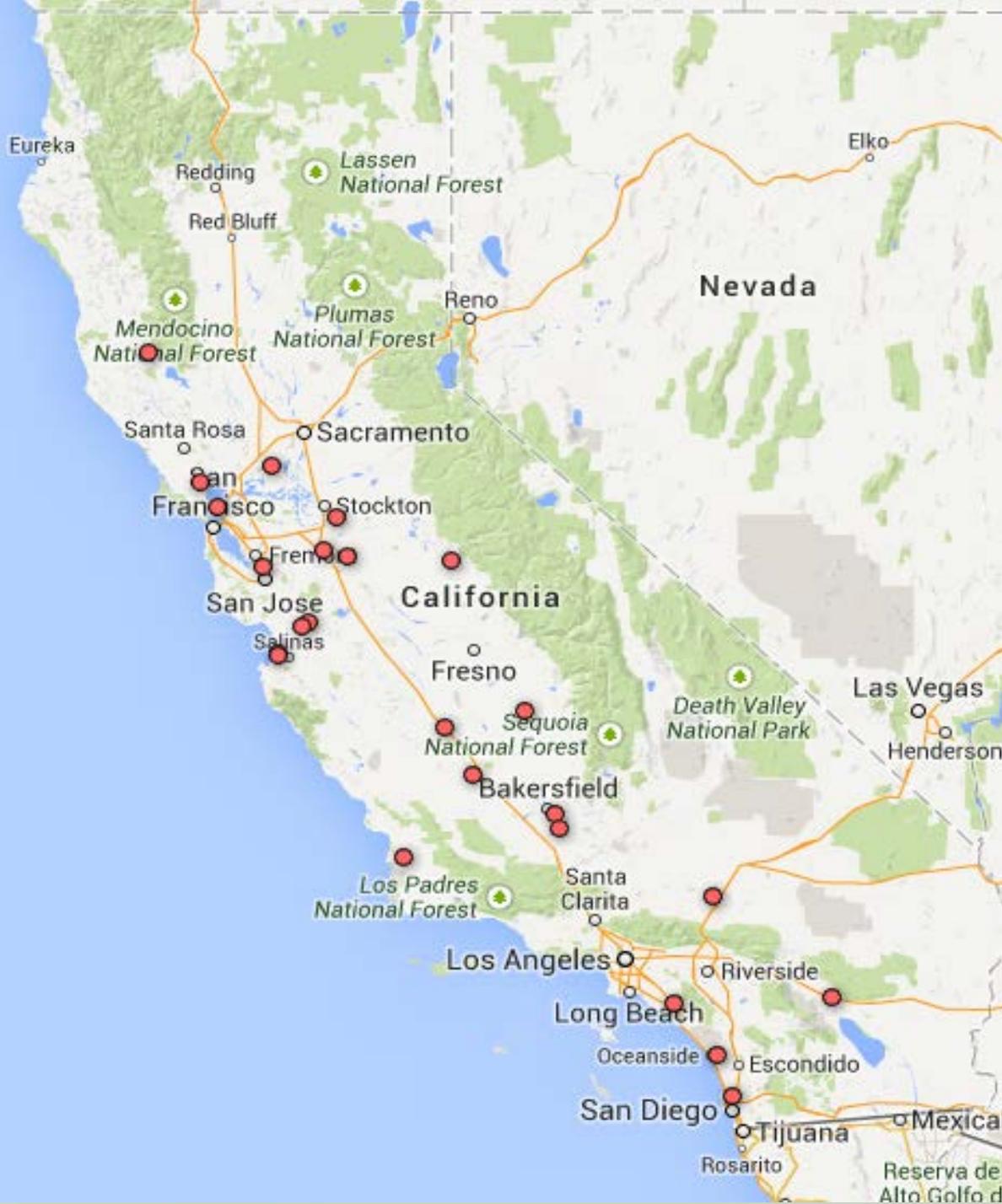


SEP 16 2010

At a compost facility.







**22 facilities in California are permitted to accept food waste.**



# Food Waste In California

- California disposes 6 million tons of food waste each year
- Largest single disposal category  
~16% of all solid waste disposed
- Roughly ½ commercial, ½ residential

# Collection & Education



## FOOD WASTE RECYCLING

**YES**

**FRUITS & VEGETABLES**

**DAIRY PRODUCTS & BREADS**

**MEAT & SEAFOOD**  
including bones and shells

**NO**

NO PAPER, PLASTIC, GLASS OR METAL



NO PAPEL, PLÁSTICO, VIDRIO O METAL

**sí**

**FRUTAS Y VERDURAS**

**PRODUCTOS LÁCTEOS, Y PANES**

**CARNE Y MARISCOS**  
huesos y conchas incluidos



**CENTRAL CONTRA COSTA  
SOLID WASTE AUTHORITY**



Call Allied Waste Services if you have questions.

**925-603-1144**

[www.awsccc.com](http://www.awsccc.com)

Llame a Allied Waste Services si tiene preguntas.

**Related Topics**

## Organic Materials Management Food Scraps Management

Californians throw away nearly 6 million tons of food scraps each year. Rather than throwing away excess food, many use food scraps for food reduction, feeding people, feeding animals, industrial uses, and composting for soil restoration.



### [Health Care Industry](#)

Information for the health care industry on managing food scraps.



### [Hotels/Restaurants](#)

Information for restaurants and hotels on managing food scraps.



### [Households](#)

Information for households on managing food scraps.



### [Colleges/Universities](#)

Information for colleges and universities on managing food scraps.



### [Stadiums/Special Events](#)

Information for stadiums, fairs, festivals, and catered events on managing food scraps.

[Organic Materials Management Home](#)

# Commercial

➤ In-vessel products



# Onsite In-vessel model



# Food Renaissance



# Social Media

**NRDC** NATURAL RESOURCES DEFENSE COUNCIL  
THE EARTH'S BEST DEFENSE

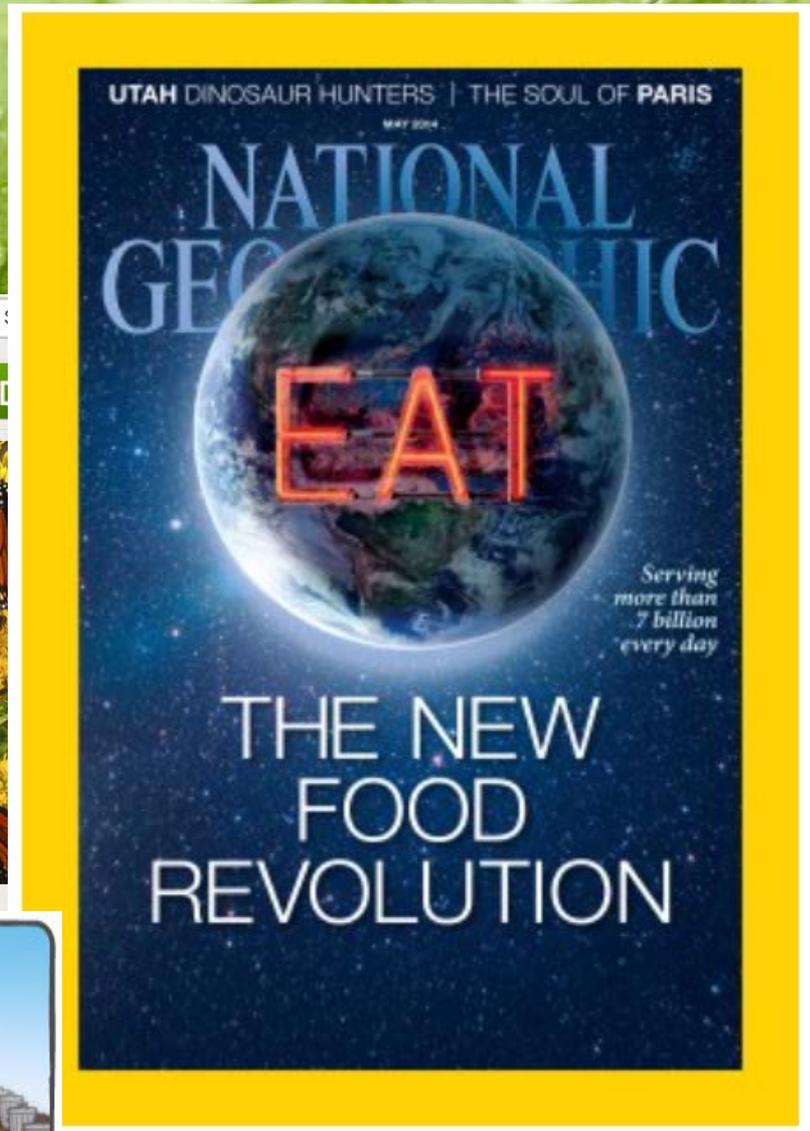
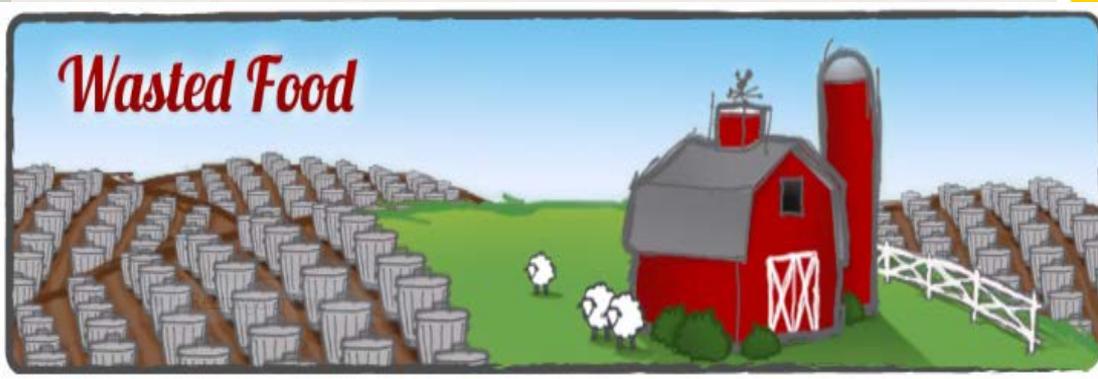
ABOUT NRDC | ISSUES | POLICY | **ACT NOW**

**STOP KEYSTONE XL**

## SAVE IMPERILED MONARCHS

HELP REIN IN BIG AG'S USE OF DEADLY CHEMICALS

**TAKE ACTION**



# Source Reduction and Food Rescue



- Source Reduction
- Feed Hungry People



# References

- 1) Gunders (2012) *Wasted: How America is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill.* Natural Resources Defense Council. IP:12-06-B.
- 2) National Geographic Society (2014) *The New Food Revolution*
- 3) U.S. Department of Agriculture (2014) *The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States.*
- 4) U.S. Environmental Protection Agency, *Food Waste Management Tools and Resources*
- 5) U. S. Environmental Protection Agency *Growing Gardens in Urban Soils.*



# Thank you Contact us:

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