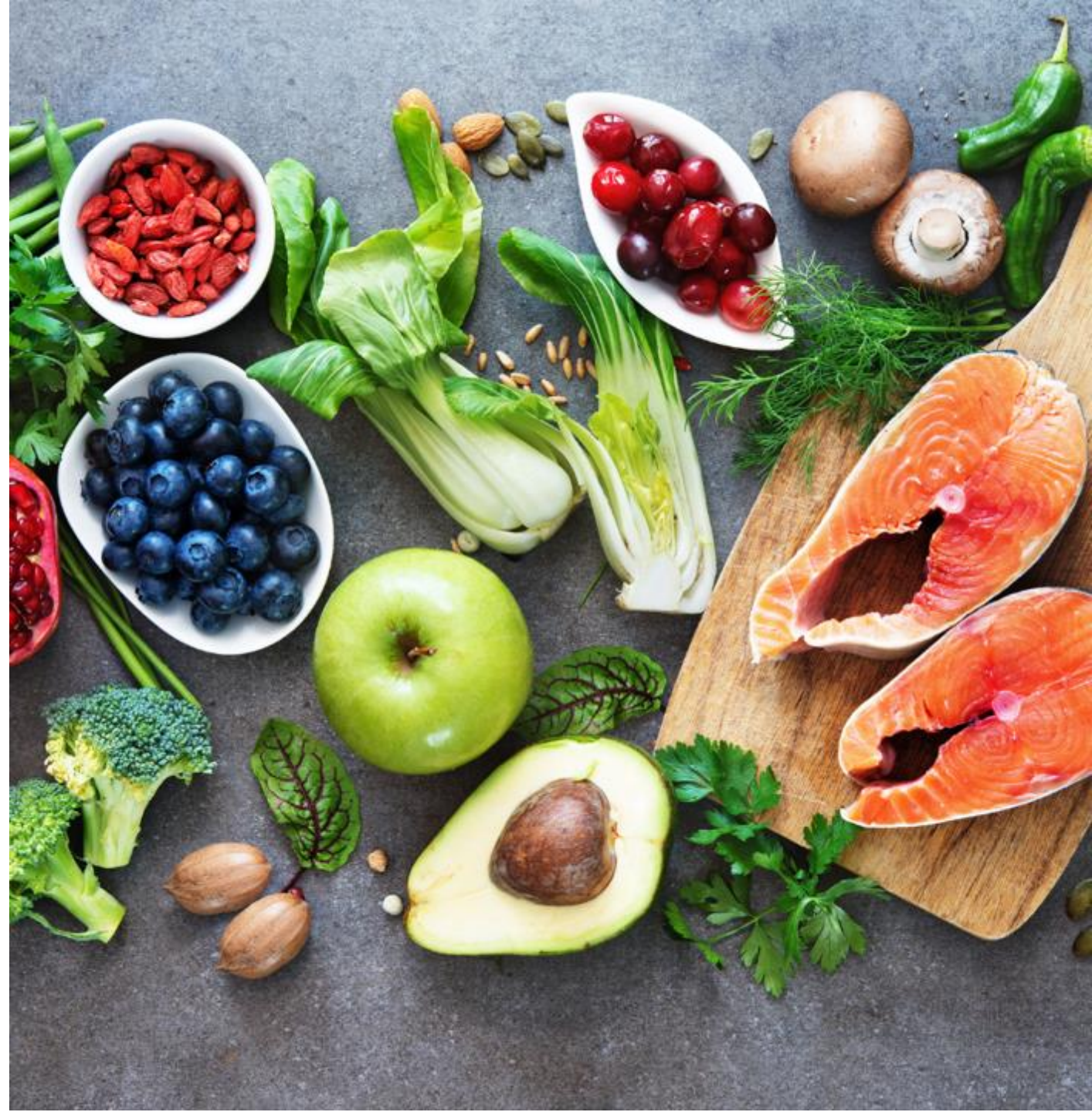




No Waste. No Hunger.

Kiera Toffelmire Second Harvest





Globally


32%

of the food produced
is lost or wasted*

*Source: UNEP & FAO



What percentage of food
is **wasted in Canada**
every year?



46%

of the food produced for Canada is
either lost or wasted every year.

This amounts to 21.2 million
metric tonnes.

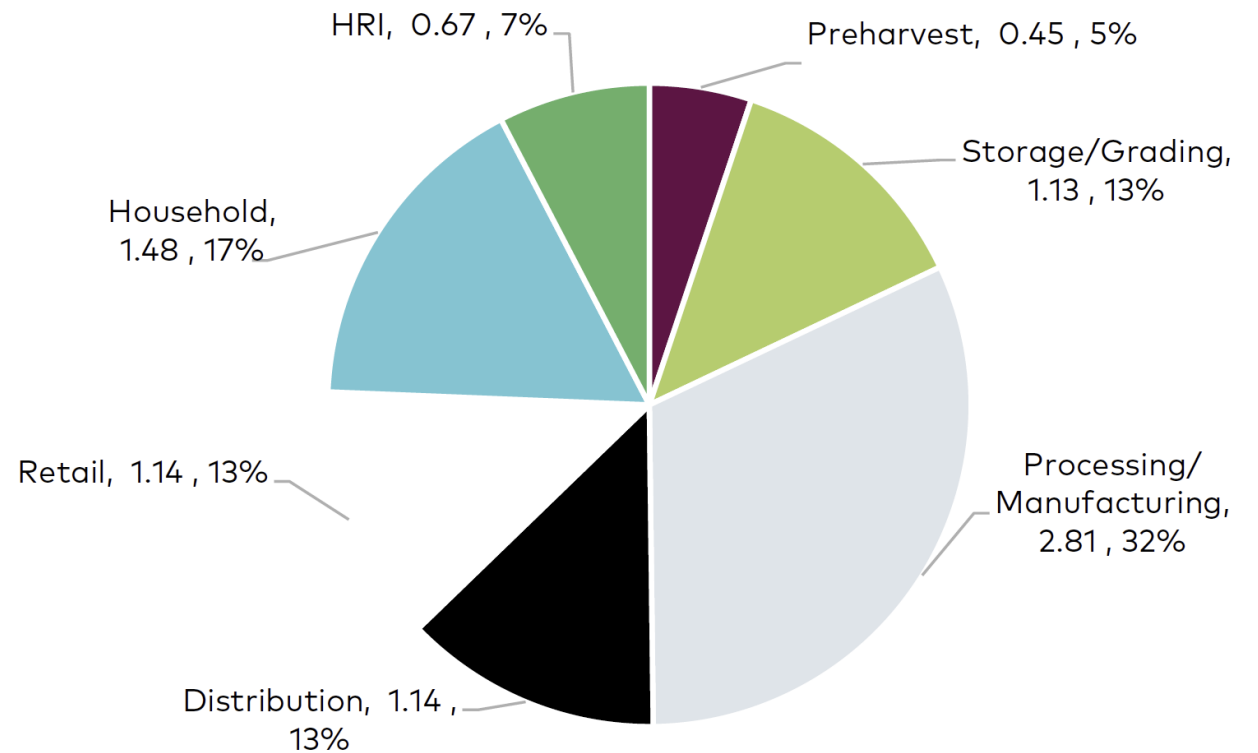


AVOIDABLE (POTENTIALLY EDIBLE) FOOD WASTE

41.7%

OF ALL FOOD WASTE IS AVOIDABLE AND
COULD BE RESCUED TO SUPPORT
COMMUNITIES ACROSS CANADA

8.83 MILLION
METRIC TONNES





Annually, food waste costs us

\$58 billion

That is the equivalent of the
annual cost of groceries for over
3.7 million Canadian families



**WE'RE NOT JUST WASTING
FOOD — WE'RE WASTING
PRECIOUS RESOURCES, TOO**

Avoidable food waste equates to **25.69 million metric tonnes of CO₂** emissions every year. That is the equivalent of 253,223 one-way flights from Toronto to Vancouver.





If wasted food were a country, it would be the

third-largest producer of GHG emissions in the world, after China and the US.

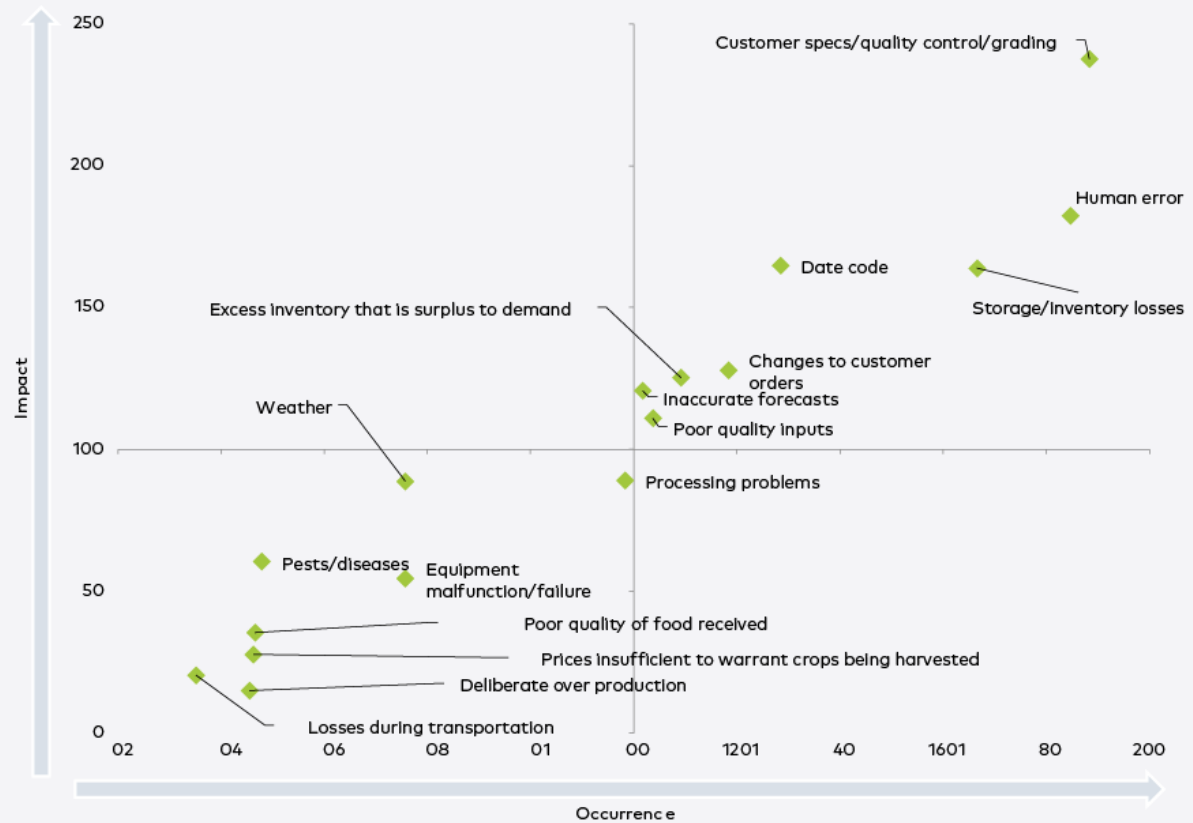
8-10%

of GHG's are produced by food waste

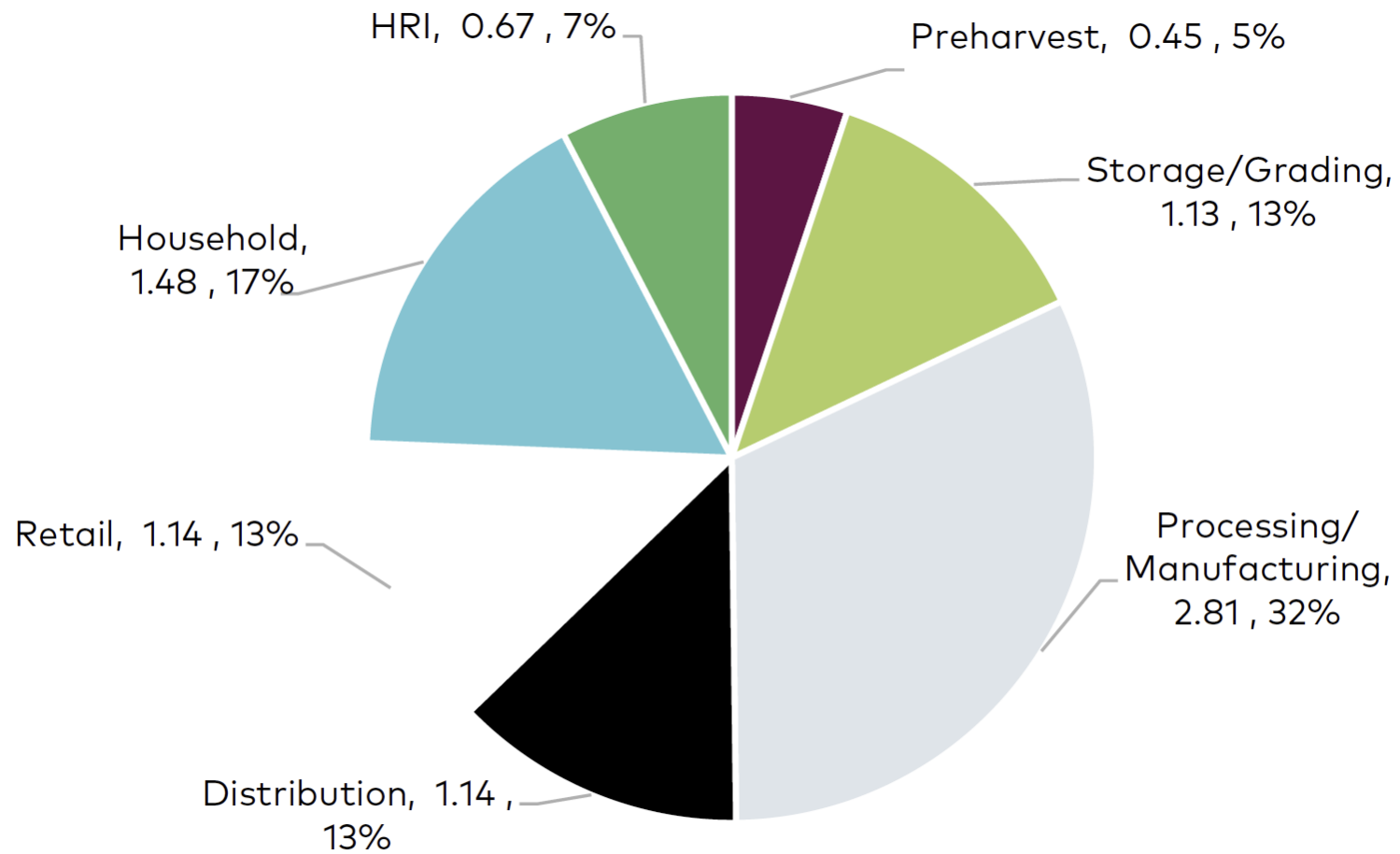


WHAT ARE THE MAIN CAUSES OF FOOD WASTE ACROSS THE SUPPLY CHAIN

WHOLE OF CHAIN CAUSES OF FW



The top-right quadrant shows the most likely causes of food waste, which have the greatest impact, while the bottom-left shows the least likely, which have less impact.



**THE ANNUAL COST OF
AVOIDABLE FOOD
WASTE IN CANADA IS**

\$3,872

PER HOUSEHOLD*

*Based on calculations using data from The Avoidable Crisis of Food Waste: Update Technical Report and Statistics Canada.



Scan to read our research:





Our mission.

Our mission is to keep food where it belongs: On plates and out of landfills.





There are

4x

more food charities than grocery stores in Canada.

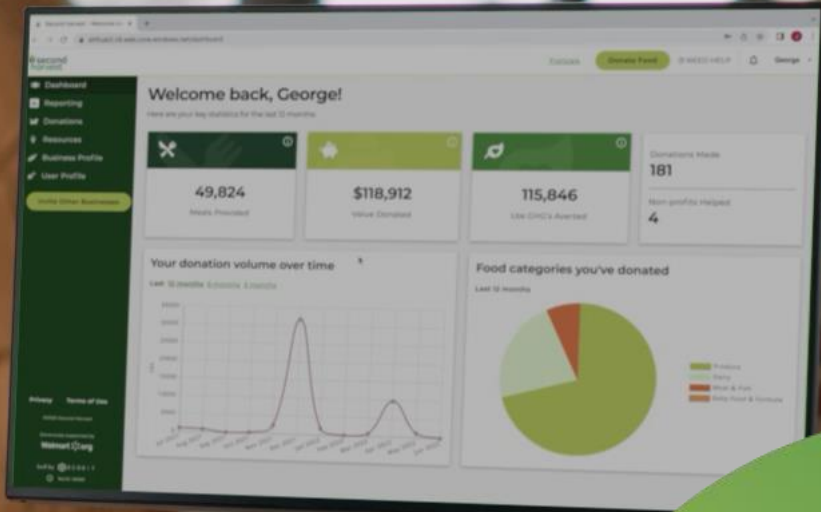
Demand for food from charities is constantly increasing.



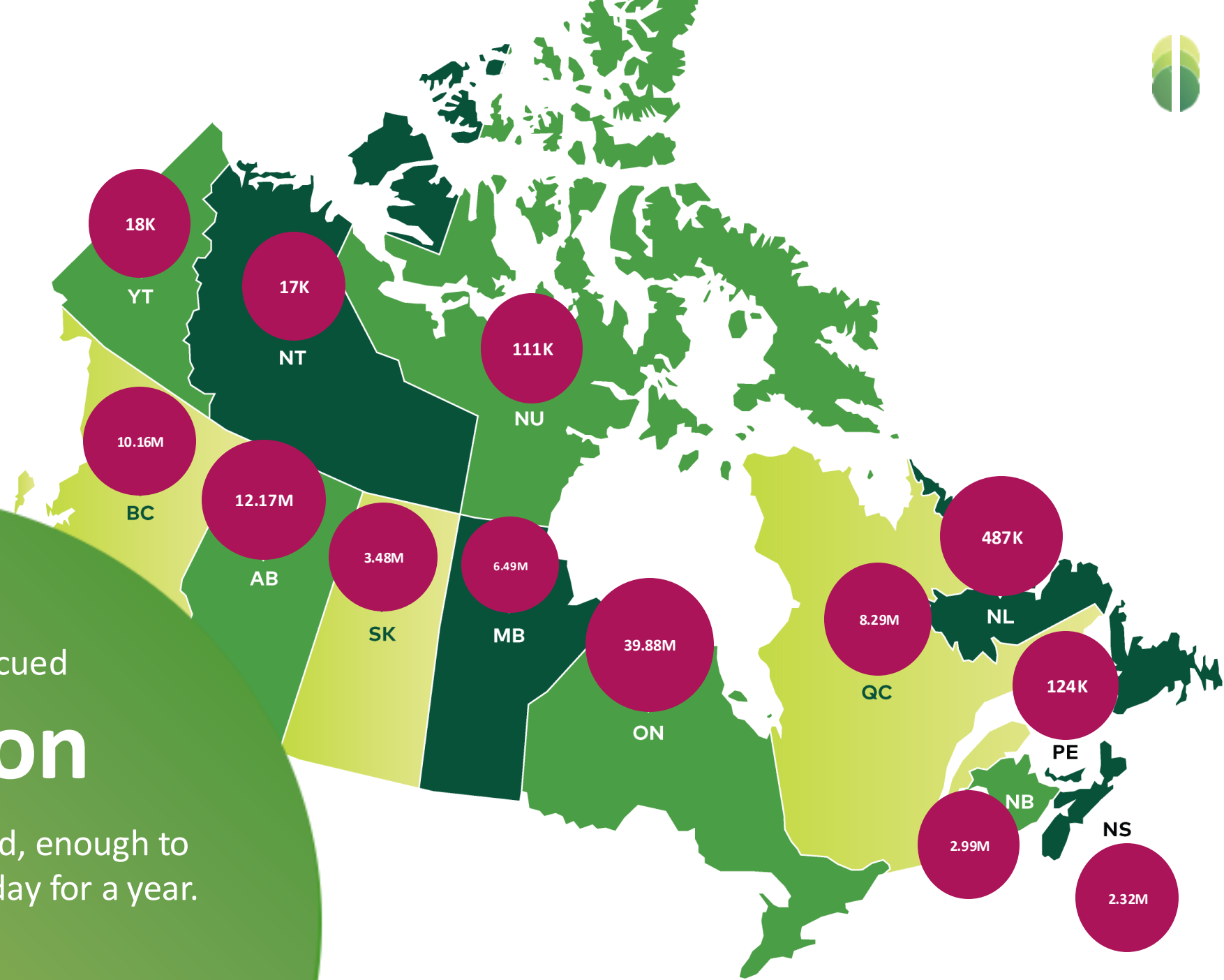
Food Rescue & Redistribution

We partner with thousands of food businesses from across the supply chain to redirect their unsold surplus food to non-profit organizations that feed communities through a fleet of trucks and third-party logistics across Canada.





**Second
Harvest Food
Rescue App**



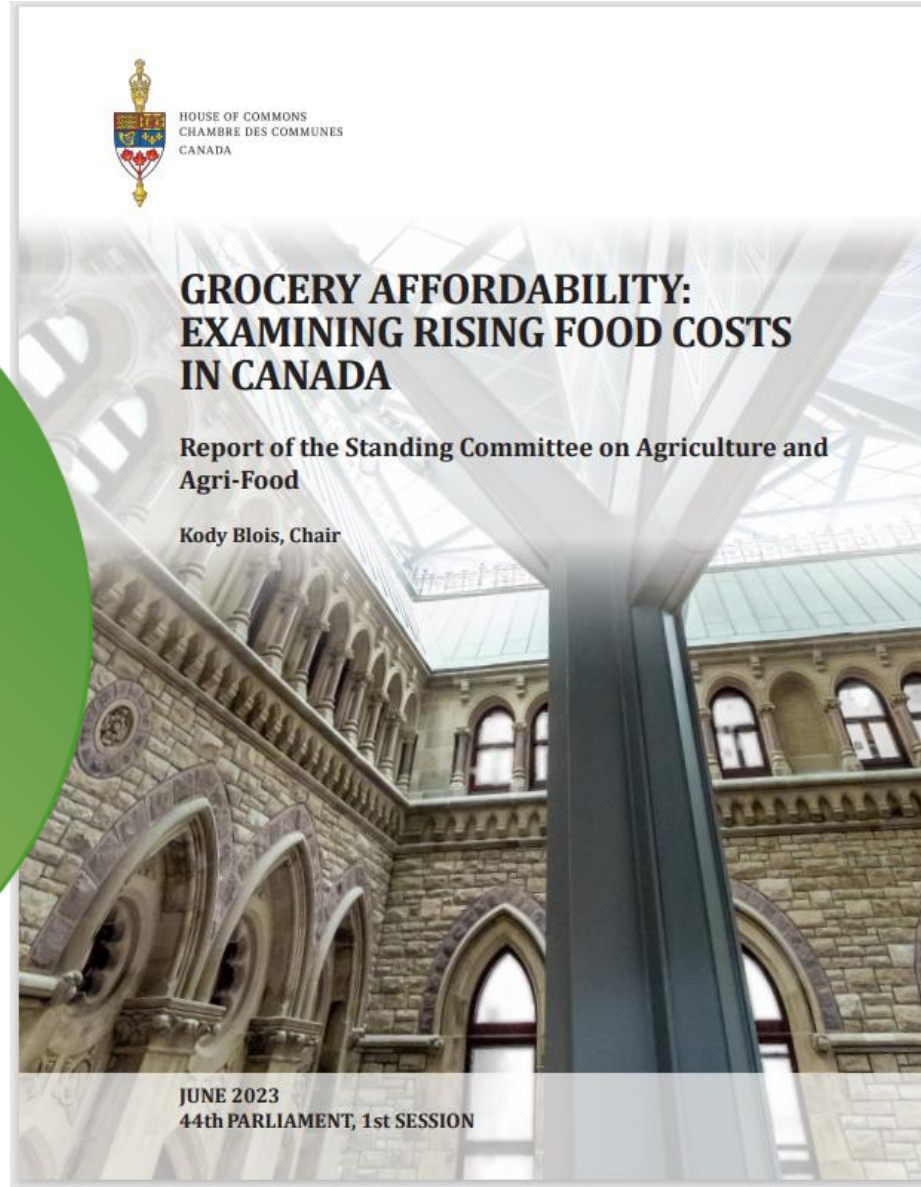
In 2024,
Second Harvest rescued

87 million

pounds of good surplus food, enough to
feed 79,000+ people every day for a year.



Sharing our
learnings &
advocating
for change



**National Index
on Agri-Food
Performance**



Centre for Agri-Food Benchmarking





**What can we do to
divert good food from
landfill?**





23%

of avoidable food waste
from processing to purchase is caused
by best before dates

**Best Before,
Not Bad After**

**Best Before
06 09 22**



Expiration Dates are Limited to...

Oral nutrition supplements

Human milk substitutes

Very low energy foods*

Meal replacements

Formulated liquid diets



*requires pharmacist prescription

What can you do to waste less food at home?

At the household level:

- Understand how to use food safely beyond its best before date (use your senses)
- Make use of storage techniques to extend the shelf life of your food
- Freeze it up!
- Get a little scrappy in the kitchen
- Meal plan: Make a list before you shop
- Upcycle
- Do a waste audit, use a clear container and store your organic waste for a week in plain sight, calculate how much money you could have saved





Thank You