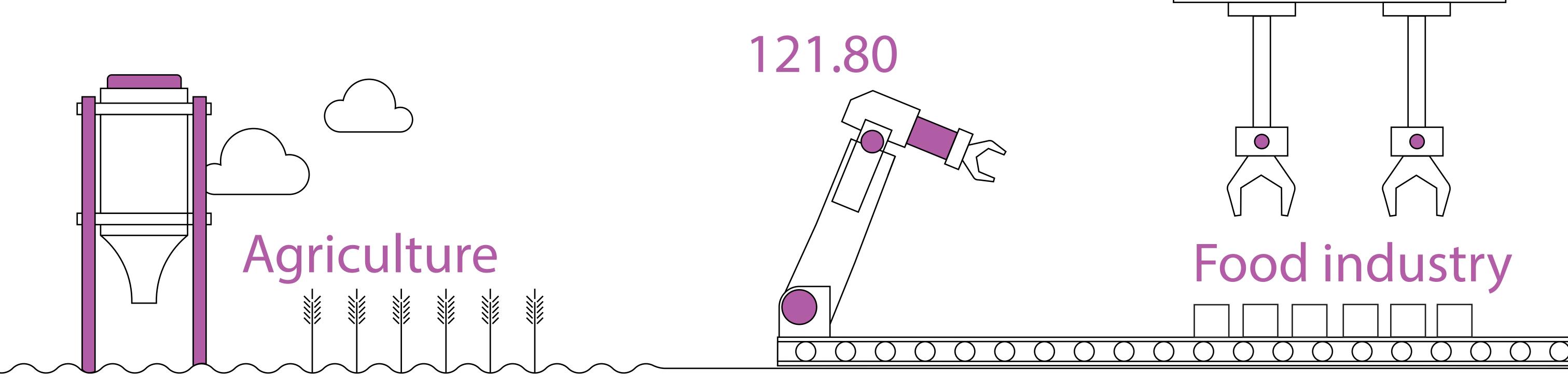
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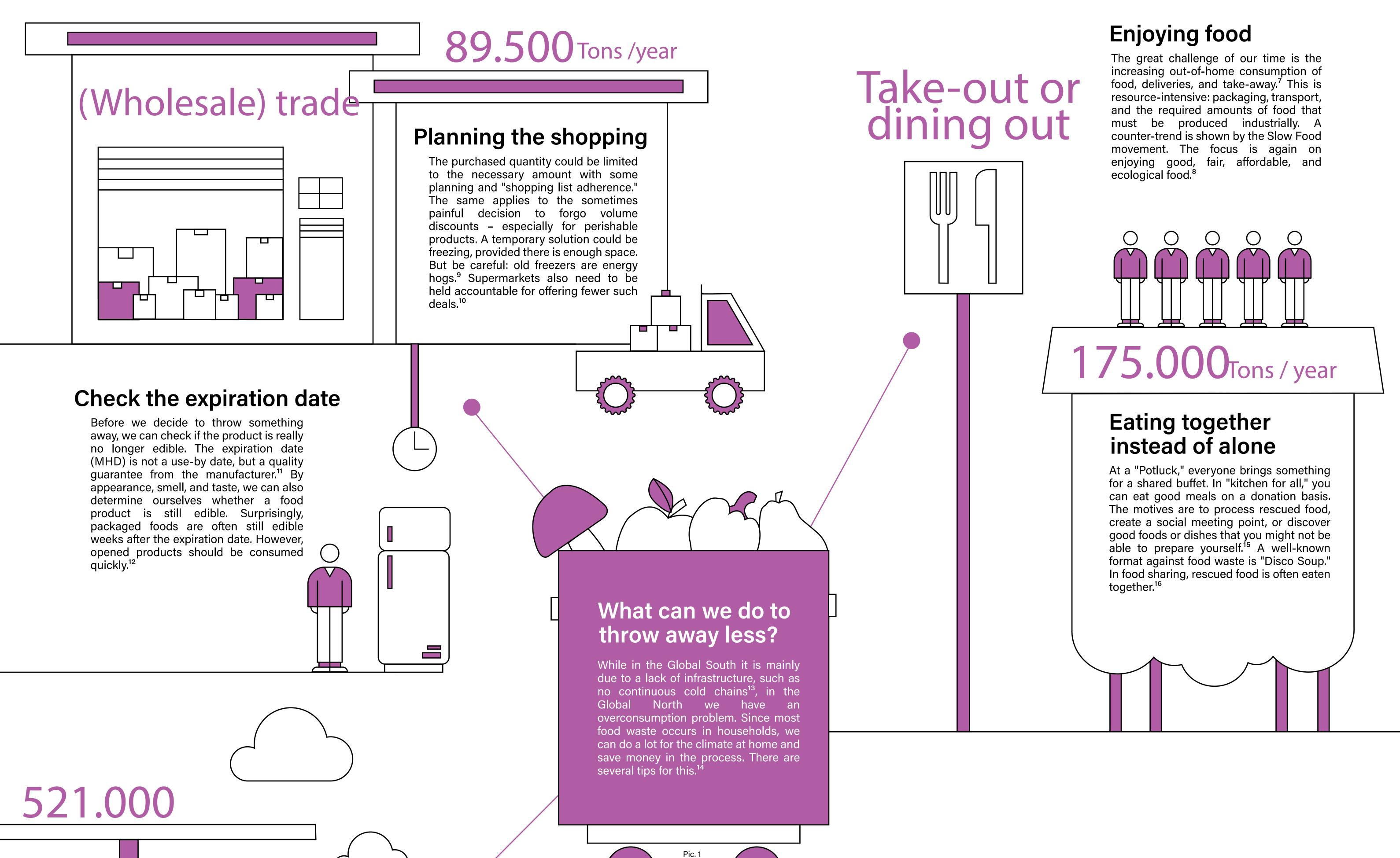
# For everyone or for the trash?

Where does avoidable food waste occur?

Up to 40% of the produced food is lost worldwide<sup>12</sup>. Between 250 € and 800 € are wasted per household in Austria each year, depending on the estimate<sup>3</sup>. This corresponds to food expenses for a month or more. At the same time, in 2022 and 2023, the number of people who cannot afford regular shopping and are dependent on social markets increased<sup>4</sup>.

Up to 10% of global greenhouse gas emissions come from discarded food<sup>5</sup>. Almost half (45%) of these emissions come from discarded meat, fish, and other animal products<sup>6</sup>.





## **Utilize leftovers**

Another way to reduce food waste is by fully utilizing everything that can be used: making soup stock from onion skins and carrot greens, preserving vegetables and fruits, or creatively using leftovers for dinner. The possibilities are nearly endless: the internet or numerous books are full of tips, creative ideas, and recipes.

#### The canteen, a food saver

In out-of-home catering, which generates the second most food waste<sup>17</sup>, a few simple tips can be implemented that also save disposal costs:18

- better small plates and a second helping instead of oversized portions;19
- fewer options, but more convincing in
- leftover dishes as specialties;
- preorder bonuses to estimate
- quantities;
- Participation in food sharing;
- Buffets based on the "Pay-As-You-Throw" principle – those who take too much pay for the disposal.

### The big lever of the municipality: Public procurement

Not only private catering is a lever with demand, but also public procurement.20 It can set the right tender criteria regarding ingredients, such as a higher proportion of plant-based and organic products in meals. Additionally, information and campaigns can help increase the demand for climate-friendly options, such as a climate plate.



Household

<sup>1</sup> vgl. Obersteiner & Luck, 2020, S. 13 Eine eindeutige Auskunft, wie lange spezifische Lebensmittel genießbar sind, kann an dieser Stelle nicht gegeben werden. Im Zweifel ist das Lebensmittel zu entsorgen.

<sup>3</sup> vgl. FAO 2019, S. 59, 61, 106 <sup>14</sup> z. B. Obersteiner & Luck, 2020, S. 9ff. <sup>15</sup> bspw. Nachhaltig in Graz, 2023 <sup>6</sup> vgl. Food-Sharing, o. J. vgl. Obersteiner & Luck, 2020, S. 6

<sup>18</sup> Eigene Gedanken. Beispiele gibt es z. B. in Penker et al., 2022, S. 9 und Obersteiner & Luck, 2020. <sup>19</sup> vgl. Wansink & van Ittersum, 2013, in Penker et al., 2023, S. 9 <sup>20</sup> vgl. Fischer et al. 2022, S. 12, 22f.

Pic. 1: Eigene Darstellung basierend auf





