

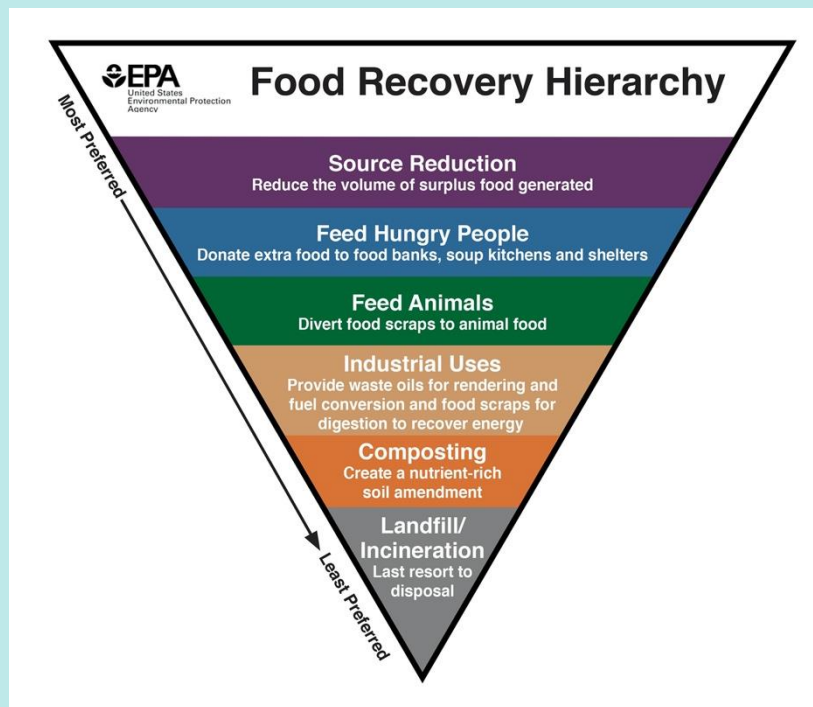
Food Waste and Recovery

Why food waste matters

The Food and Agriculture Organization of the United Nations estimates that approximately one-third of food produced for humans is wasted globally, with similar estimates for the United States. While the U.S. disposes over 60 million tons of food in a year, more than 10% of households, or 14 million households, had difficulty providing enough food for all their members. Meanwhile, wasted food also wastes all the resources that were used to produce the food, including water, energy, labor, land, fertilizers, and pesticides. What's more, most of the wasted food ends up in landfill where it produces methane gas, a greenhouse gas that contributes to climate change.

The Food Recovery Hierarchy

The Environmental Protection Agency's [Food Recovery Hierarchy](#) describes strategies to address food waste, with the top levels preferred based on benefit to the environment and society.



What MGH is doing to address food waste

MGH Nutrition and Food Services resumed partnership with [Heats-N-Eats](#) in September 2022 to repurpose unused food to provide hundreds of meals each month to local food insecure communities. In addition, since 2014, [MGH has partnered with Agri Cycle](#) to divert food waste to an anaerobic digestion facility to transform it into fertilizer, energy, and heat. MGH is committed to continue to look for ways to reduce food waste and increase our sustainable practices.