

Laws & Bills

1. Food Waste Recycling and Food Waste-to-Energy Production Law (P.L. 2020 c.24)

This law requires the separation by source and recycling of food waste for those that generate an average projected volume of 52 tons of food waste or more annually, are within 25 road miles of an authorized food waste recycling facility, and fall within the dictated categories.

2. Bill S418 Sca (1R)

This bill proposes standards for date labeling on food products and orders the Commissioner of Health to institute a public education program and communicate food safety guidelines.

3. Bill S3153 Sca (1R)

This bill allows schools to obtain and compost other schools' food waste, under specified conditions.



Resources

- **Sustainable Management of Food Basics** <https://tinyurl.com/ynrct9rk>
- **Food Waste "The Big Picture"** <https://tinyurl.com/yckh9kzu>
- **How to Compost: A Guide to Composting at Home** <https://tinyurl.com/3crwtw2z>
- **How to Recycle Food Waste in New Jersey – A guide** <https://tinyurl.com/v645a594>
- **ANJEC Report - Summer 2023: Food Waste Facts** <https://tinyurl.com/23xtbzxx>



Check out ANJEC's Food Waste Webinar by scanning the QR code!

<https://www.youtube.com/watch?v=i-wvS6Mt1BY>



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DON'T WASTE FOOD

Reduce Food Waste



About

Every year in the United States, approximately 31% (**133 billion pounds**) of the overall food supply is wasted" (epa.gov). Food waste is not only an issue at the consumer level as waste is also generated across the path from producer to consumer.

Food waste is one of the many environmental issues plaguing our nation and state as it negatively affects resource conservation, food security, and contributes to the growing issue of climate change as it generates a highly potent greenhouse gas (methane) within our landfills.

The Future

The USDA and EPA announced a national goal in 2015 to reduce food loss and waste by 50% by 2030. This goal requires that each person only produces around **164 pounds of food waste**. Today it is estimated that each person produces **325 pounds of waste** annually.

In order to help reduce your production of food waste, learn more about food product dating. Misunderstanding date labels on food products contributes to our production of food waste (**about 20%**). Also, don't be shy of buying "ugly" fruits and vegetables, and be sure to compost food waste accordingly

Food Waste Reduction Guidelines

Smart Shopping: Plan meals and food shopping trips and buy only what you need.

Smart Storage: Store food for maximum freshness and organize items in the refrigerator and freezer by oldest to newest.

Smart Serving: Watch portion sizes and avoid overserving by offering only the right amount of food and drink to be eaten during each meal.

Smart Leftovers: Keep tabs on leftovers and older ingredients and eat them before they spoil. You may even develop a new favorite dish in the process.



Photo Credit: Millburn HS

Students from the school's Environmental Club and Lifeand Life Skills class volunteered in the six week pilot, diverting 535 pounds of food waste. They were trained by a professional composting company, which also collected the food waste weekly to compost at an industrial facility. The students found that "It felt pretty good to do something...active and hands-on" and they hope to continue this project. This initiative helped not only divert food waste from landfills, but also helped educate about food waste.

Featured Work

The Millburn Environmental Commission worked with Millburn High School to reduce local food waste. The commission awarded school funds to direct a food waste recycling pilot project.

A Basic Guide to Composting

Composting allows organic material such as food scraps (typically thrown away) to decompose into a nutrient-rich, soil-like material that can help plants grow.

Items that you can compost:

- Fallen leaves
- Dry goods
- Grass clippings (crackers, flour)
- Plant debris
- Pasta
- Vegetable scraps
- Fruit scraps
- Coffee grounds
- Shredded paper/newspaper
- Eggshells and nutshells
- Cardboard (non-glossy)

When composting, you can either make a pile in your yard or utilize a bin. Compost machines are another option. To create a productive compost pile, you need water, air, carbon-rich materials (leaves, wood chippings, straw, or cardboard), and nitrogen-rich materials (weeds, kitchen scraps, or grass clippings).

Composting reduces the volume of food waste. "Composting food scraps results in about a **50 percent** reduction of the original material" (ca.gov).

CUT FOOD
WASTE
TO CUT
EMISSIONS