To feed a global population of 9 billion by 2050, food production will need to increase by 60%. Our current system wastes 1 out of 3 food calories. An American family of 4 ends up throwing away an average of $1600 annually in food.

**WORKING TOGETHER WE CAN**

**HONOR the HARVEST**

Honoring the harvest is about using food for its highest purpose and moving nutrients through the food system — from people, to animals, and back to the land to grow more food — instead of going to waste in a landfill.

**FEED PEOPLE**

1 in 6 Americans face hunger. The first step is to ensure that nutritious foods are available for all.

**HOMES**

Make healthy food choices and find ways to reduce your food waste at FoodShift.com.

**BUSINESS**

Join national efforts to fight hunger and take the U.S. Food Waste Challenge.

**FEED ANIMALS**

Food companies, retailers and restaurants can partner with dairy farmers to recycle food scraps that are inedible to humans, avoiding landfills or incineration.

**DID YOU KNOW?**

The unused citrus pulp from orange juice companies often goes to dairy farms where it is used as a nutritious ingredient in dairy cows’ diets.

**CAPTURING “UNEATEN” ENERGY**

In addition to producing natural fertilizer, anaerobic digesters produce renewable energy from organic waste (a nice way of describing manure along with food and yard waste).

**FEED THE LAND**

Leftover food and food scraps that people and animals cannot eat may be recycled into a natural fertilizer for the land through composting and anaerobic digesters.