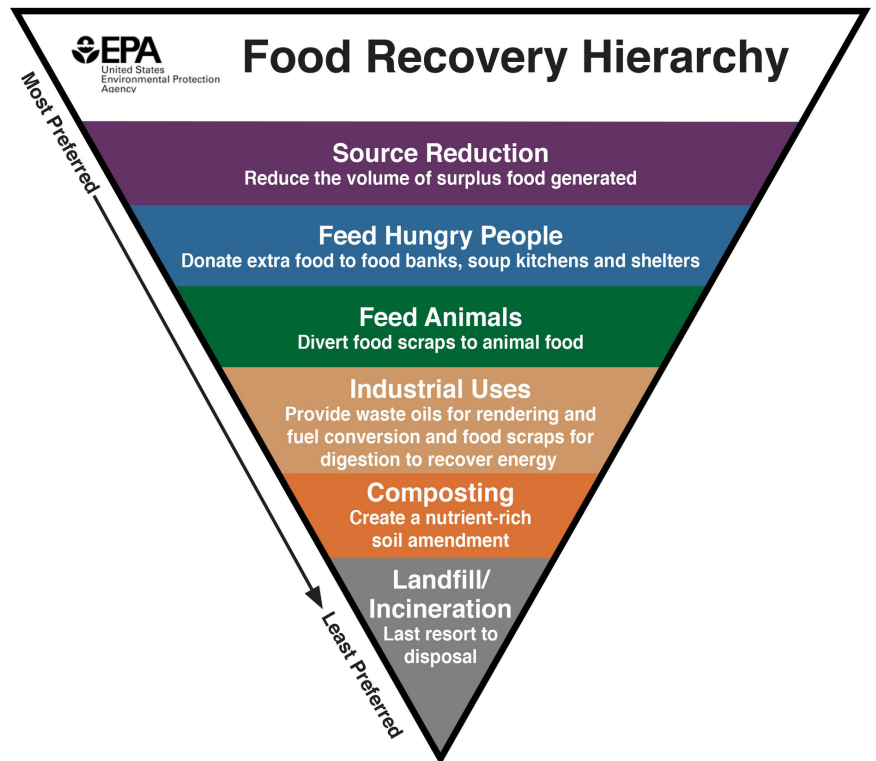


NYS Food Waste Recovery Facts

3.9 million tons of food is wasted in New York each year while an estimated **2.2 million residents are food insecure**. Under *New York State's Food Donation and Food Scraps Recycling Law*, businesses and institutions that generate an annual average of **two or more tons of food scraps per week** must: donate excess edible food, and recycle all remaining food scraps if they are within 25 miles of an organics recycler with excess capacity.

How many tons of surplus food do Designated Food Scrap Generators (DFSG) create a year?

In NYS, supermarkets, restaurants, colleges, and hospitals are some of the largest food wasters, creating more than **250,000 tons** of wasted food and food scraps each year, some of which is edible food that could be rescued instead of discarded.



Resources: https://www.nycfoodpolicy.org/food-waste-food-by-the-numbers/#_ftn9
<https://nylcv.org/news/working-solve-new-yorks-food-waste-problem>

The Benefits of Reducing Food Waste

- **Save money** - Sell more of your purchased food, reduce disposal costs, and make your operations more efficient
- **Increase brand value** - Attract customers and clients by advertising the steps you've taken to reduce food waste
- **Reduce climate impact and environmental footprint** - Reducing food lost and waste conserves the resources and energy used to grow and transport them, and prevents them from being waste too.

If you're interested in establishing a relationship with a food scraps recycler or food access program, visit www.GardenShare.org.