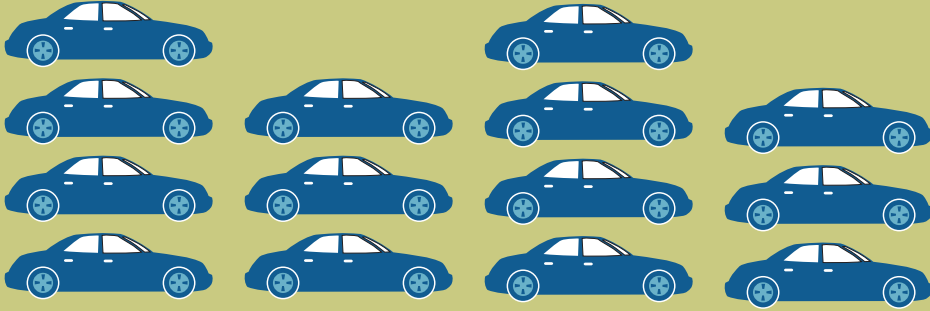


PDX Food Waste Facts

DID YOU KNOW?

56% of PDX restaurant waste is food.

On average, PDX restaurants waste 25 tons of food every month.



That's equal to the weight of **14 midsize cars!**



That's equal to nearly **\$80,000** in wholesale food costs per month for supplies thrown away.



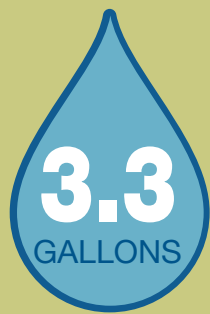
The average person eats 5.5 pounds of food per day, which means PDX food waste could **feed 305 people** for a month!

DID YOU KNOW?

When you reduce food waste, you save natural resources.



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For example, it takes **3.3 gallons** of water to grow one tomato, **50 gallons** of water to produce one egg, and **1,800 gallons** of water to produce one pound of beef. This is called **indirect water use**, which accounts for all of the water it takes to produce a product.

What YOU can do:

Your Actions Matter:

If you prevent one tomato from being wasted every day, it would save 1,200 gallons of water each year. This shows how little changes add up over time.

Share Your Ideas:

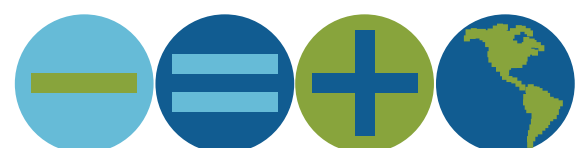
Have you noticed a perishable item that is frequently overstocked? Do you have an idea about how to more efficiently prep and serve food so that less product is wasted? Share your ideas with your team and/or the Waste Minimization Team.

Earn Rewards:

The Port's Waste Minimization Team rewards PDX employees for reducing food waste and making sustainable decisions. Be seen in the act or share your ideas for a chance to win gift cards!

Questions? Ideas?

Contact the Port Waste Minimization Team at LessWaste@PortofPortland.com or (503) 415-6245.



LESS WASTE MORE WORLD

PORT OF PORTLAND