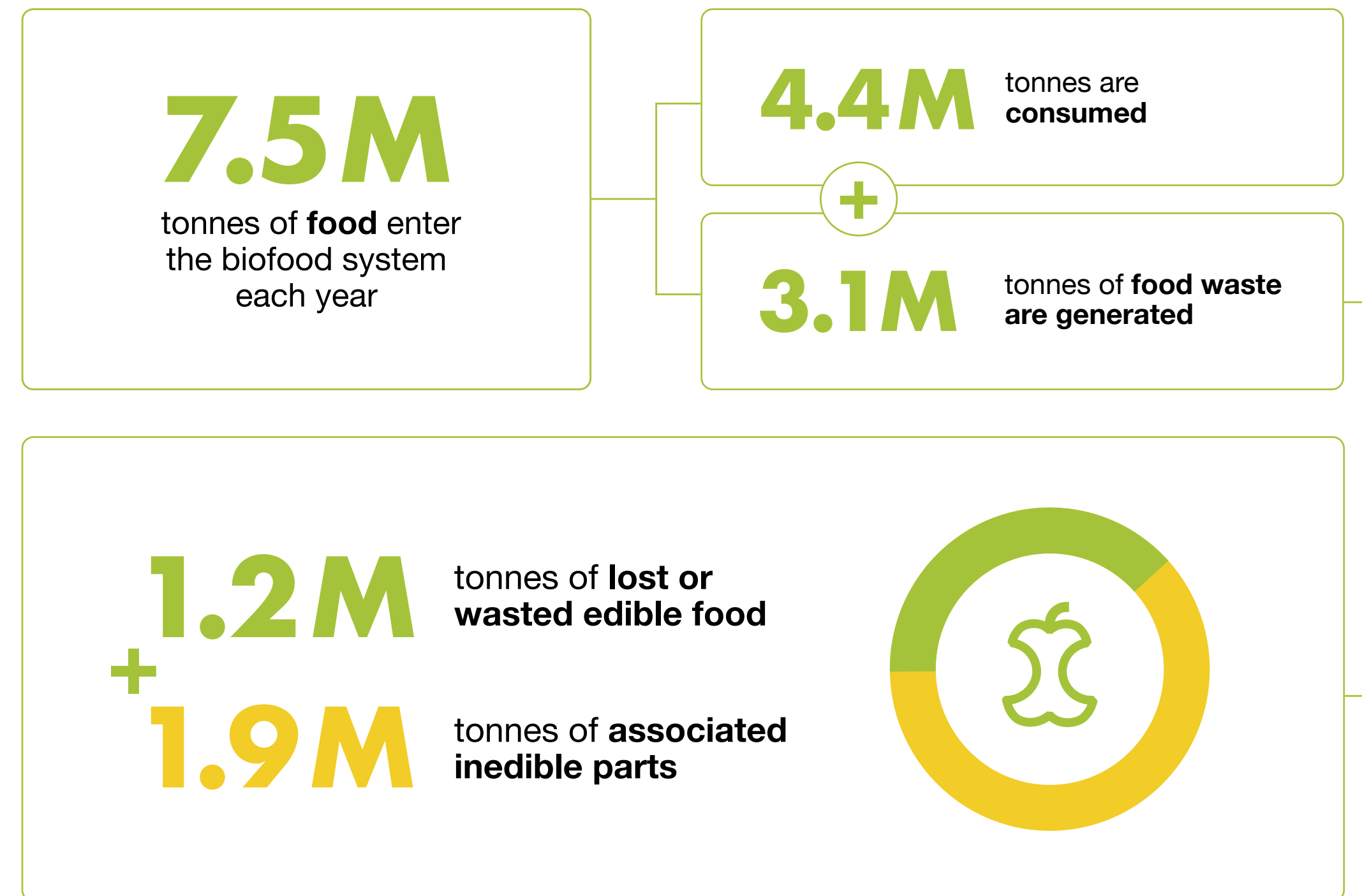


Highlights

Quantification Study of Food Loss and Waste in Quebec

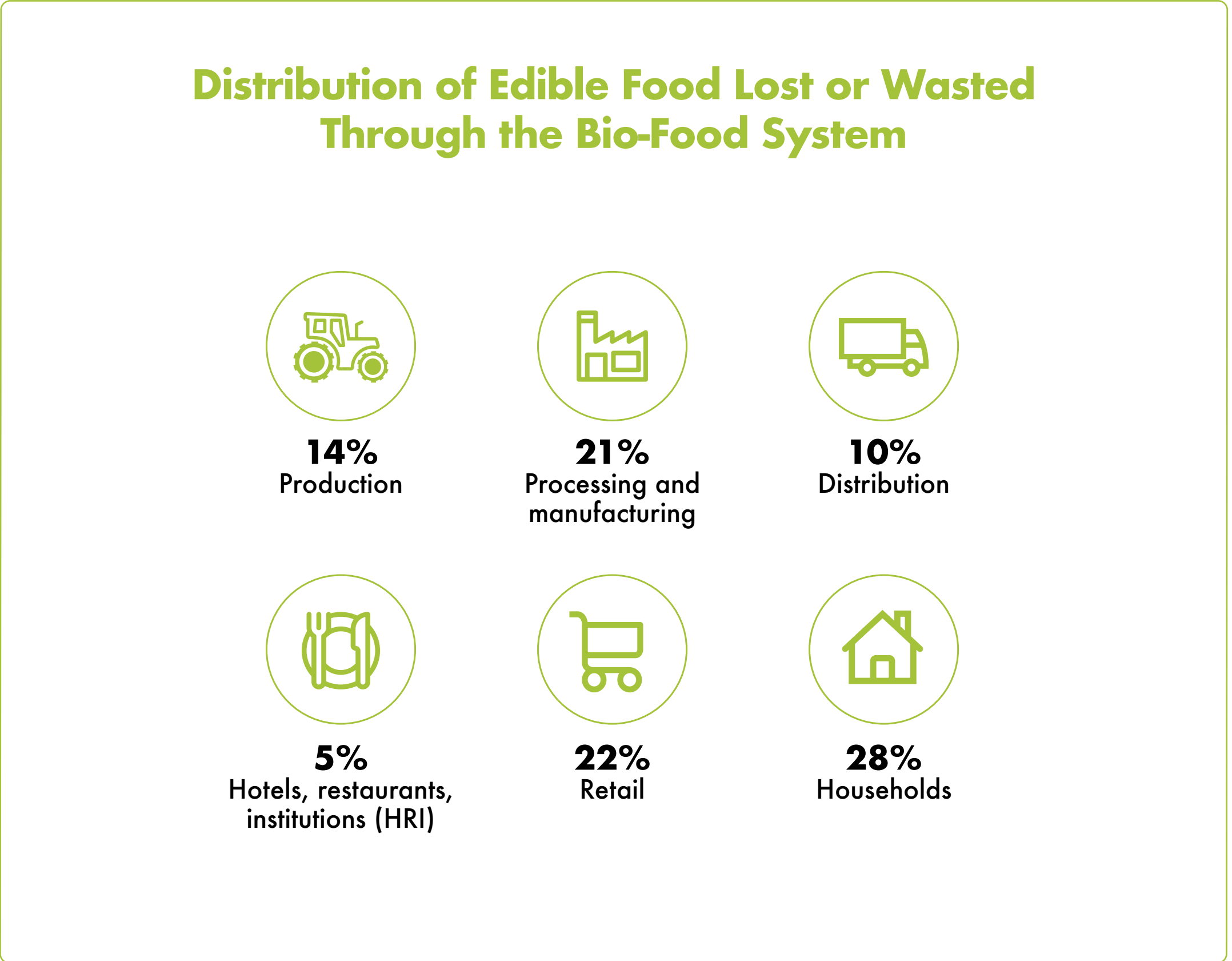
Edible Food Loss and Waste in Quebec

Wasted food is defined as any edible part of food intended for human consumption that is diverted, degraded, lost or discarded at any stage of the bio-food system, including those of food recovery and redistribution and in the home.



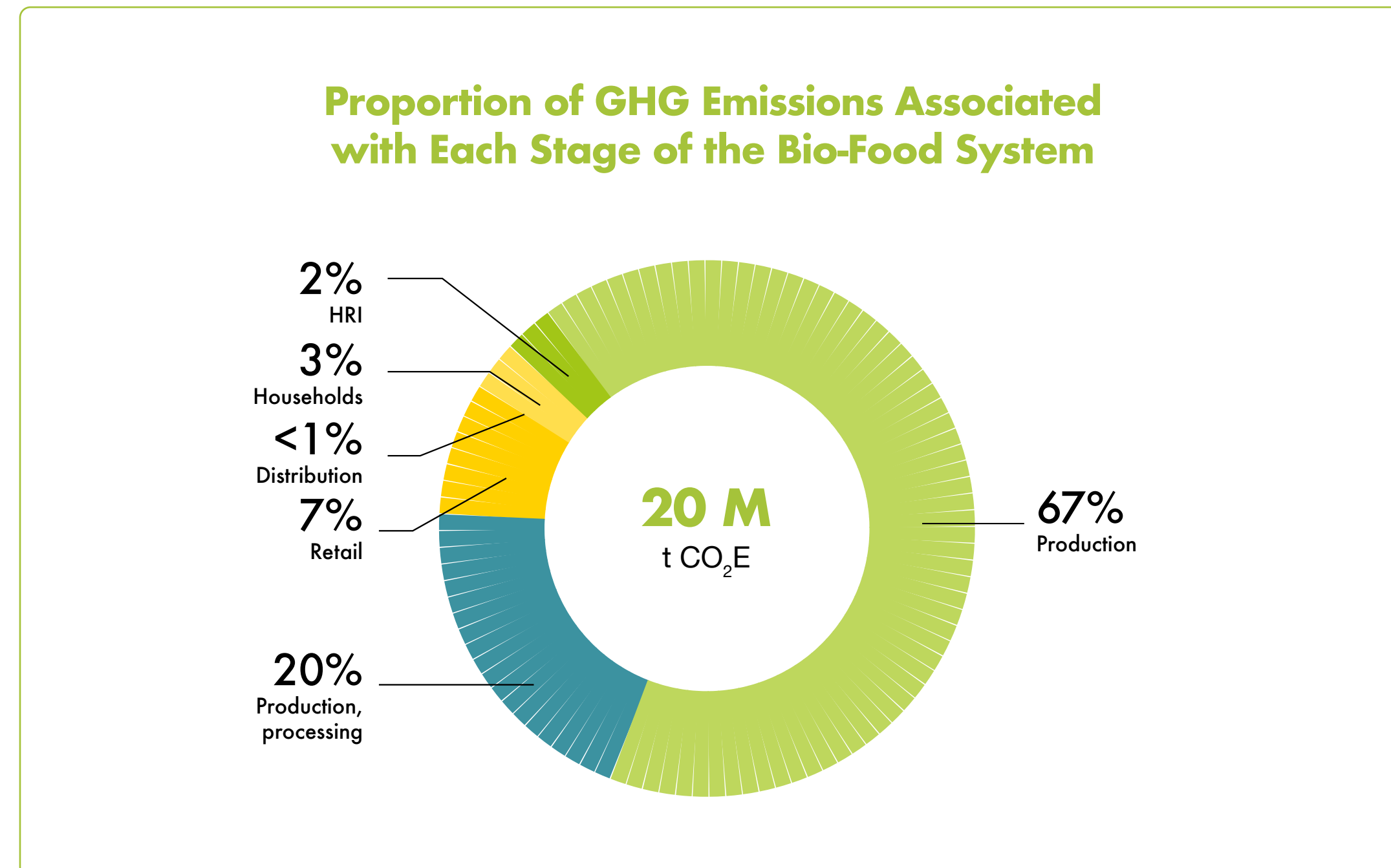
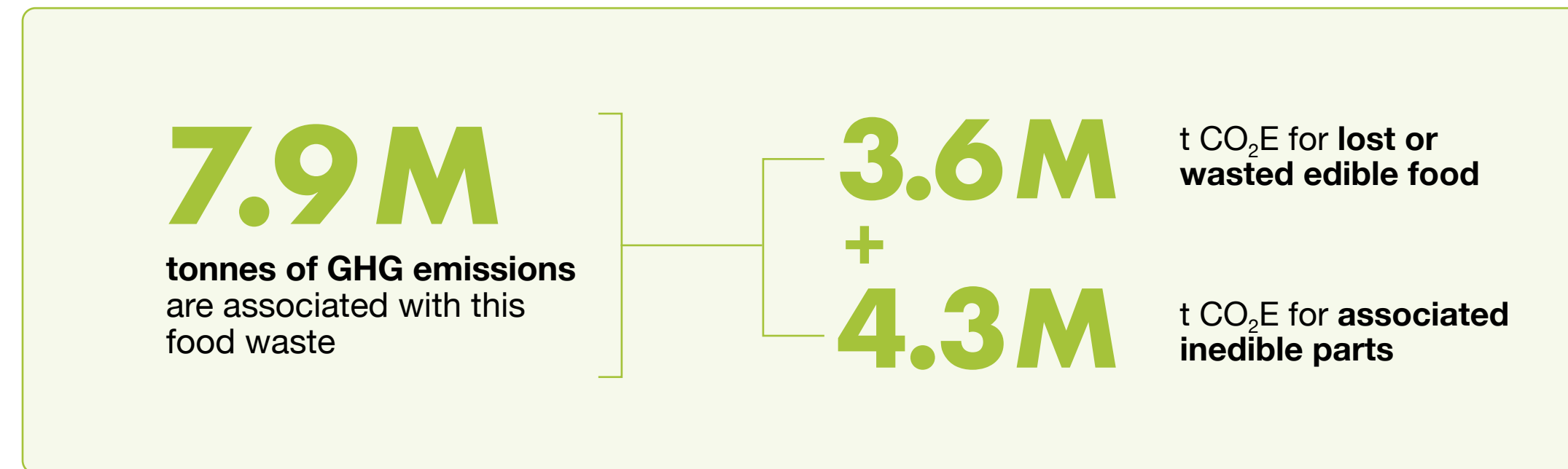
Food waste includes lost or wasted edible food and its associated inedible parts.

The [full report](#) including the glossary of terms, is available on our website.

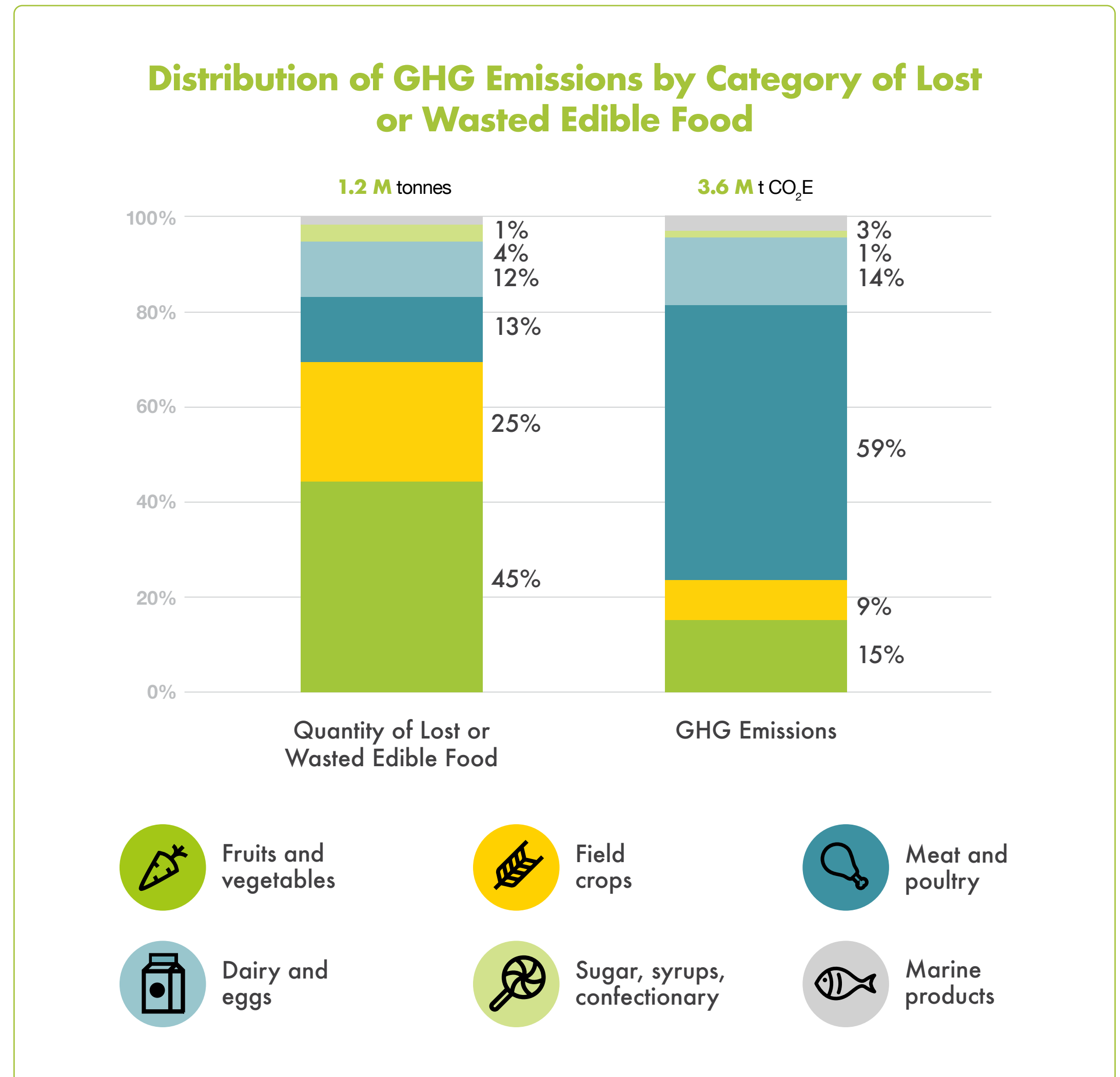


16% of food entering the bio-food system is lost or wasted.

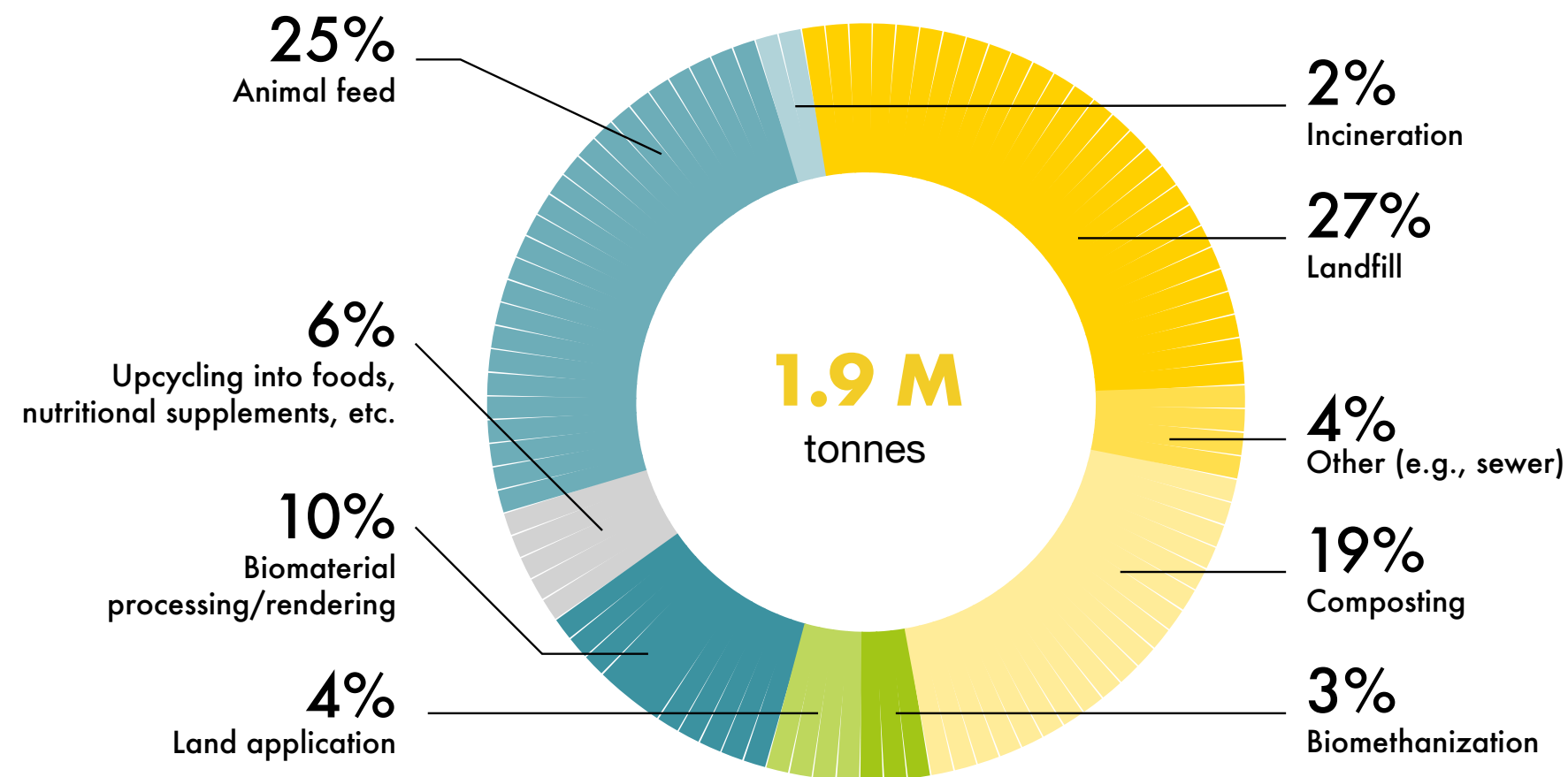
GHG emissions associated with the bio-food system are estimated at 20 million tonnes annually. The majority of these emissions, i.e., 67%, is associated with food production. The transport of food and the final destinations of food waste represent only a relatively small proportion of their GHG emissions and have been integrated into each stage of the bio-food system.



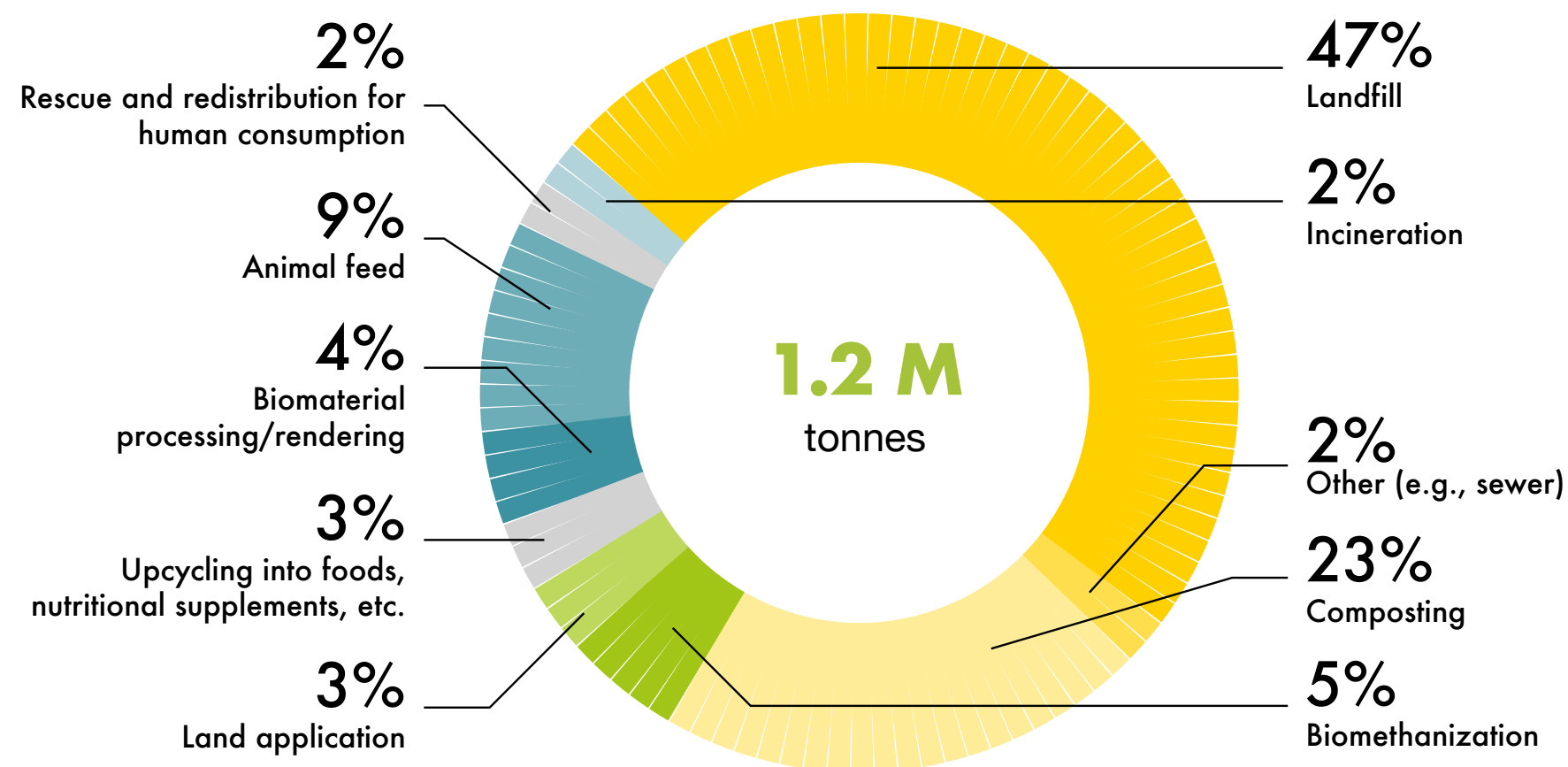
GHG 18% of GHG emissions associated with Quebec's bio-food system are related to lost or wasted edible food.



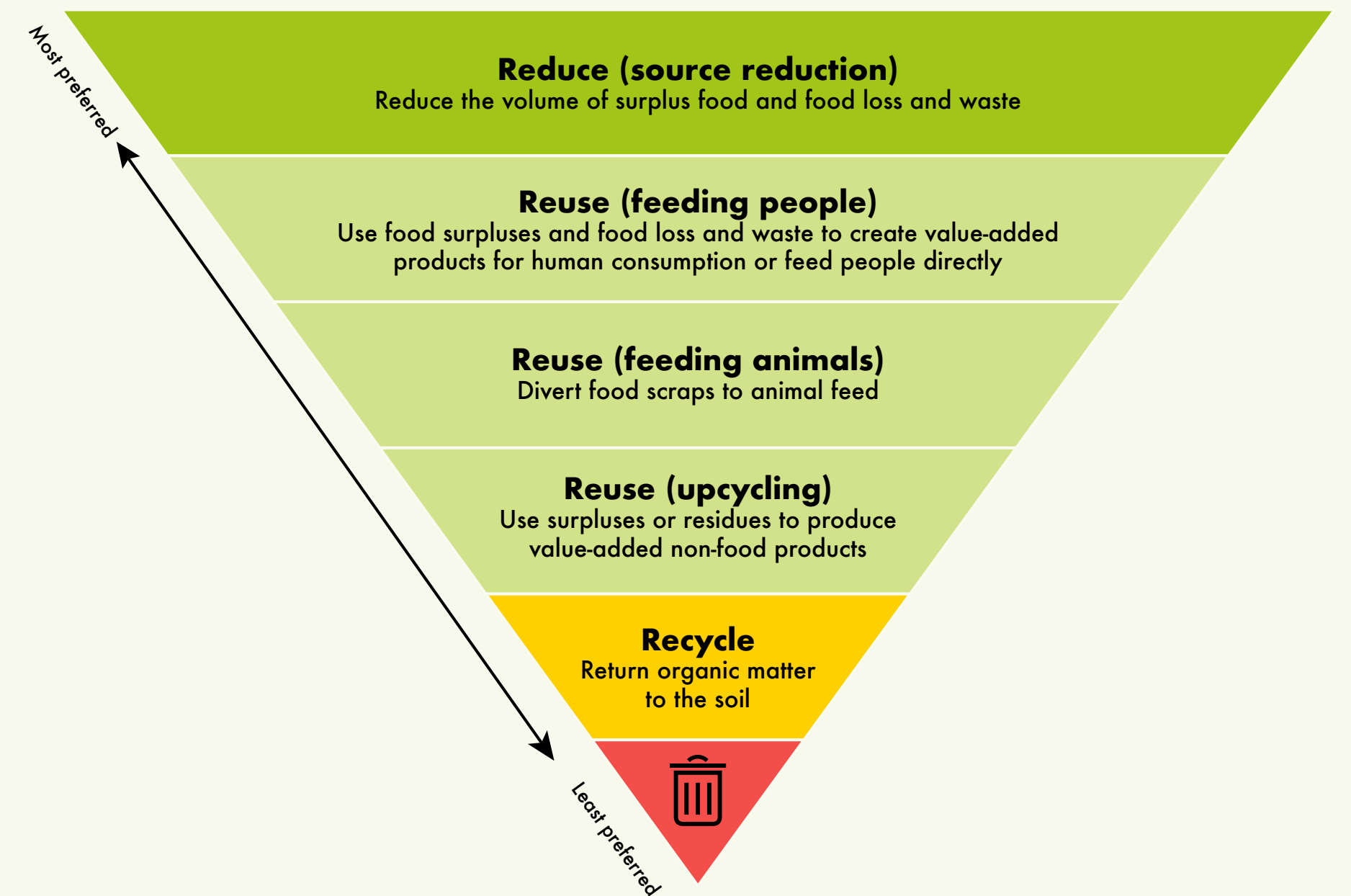
Distribution by Destination of Non-Edible Parts



Distribution by Destination of Edible Food Loss and Waste and Surplus Food



Prioritize Upstream Action



Take action - Promising strategies to reduce food waste

Implementing circular economy strategies, in accordance with the 3R hierarchy, would allow the greatest reduction in greenhouse gas emissions.

Within households

- ① Plan purchases better
- ② Store food properly
- ③ Use up all food

Visit the [Individuals](#) section of our website.

Within organizations

Implementation of continuous improvement programs based on measured data to:

- ① Optimize operations and reduce at the source
- ② Encourage the donation of surplus edible food
- ③ Create new food products from food waste

Visit the [Businesses](#) section of our website.