PROPORTION OF FOOD WASTED
ACCORDING TO WRAP, THE CIRCULAR ECONOMY & RESOURCE EFFICIENCY EXPERTS, THE COST OF AVOIDABLE FOOD AND DRINK WASTE IS £480 PER HOUSEHOLD OR £12 BILLION PER YEAR FOR THE UK.

HOW MUCH WASTED FOOD COSTS YOU PER WEEK
THE RETAIL COST OF AVOIDABLE FOOD AND DRINK WASTE FROM UK HOMES WAS AROUND £9 PER HOUSEHOLD PER WEEK OR 14 PER CENT OF THE AVERAGE £66 THAT HOUSEHOLDS SPEND PER WEEK.

IN 2012, LOCAL AUTHORITIES COLLECTED OVER 315,000 TONNES OF SEPARATELY COLLECTED FOOD WASTE FOR RECYCLING FROM HOUSEHOLDS, A 29% INCREASE ON 2011.

15% OF ALL FOOD AND DRINK
17% OF ALL FOOD
WHY WE WASTE FOOD
IN 2012

4.2 MILLION
TONNES OF AVOIDABLE FOOD WASTE WAS DISPOSED OF BY HOUSEHOLDS.

48% WAS NOT USED IN TIME
32% WAS DUE TO TOO MUCH BEING COOKED OR SERVED

2 MILLION TONNES
OF FOOD WAS NOT USED IN TIME

OF THIS, 25% WAS FRESH VEGETABLES AND SALAD
FRESH FRUIT AND BAKERY MADE UP ANOTHER 15% EACH

FOOD WAS ALSO CHUCKED AWAY BECAUSE OF PERSONAL PREFERENCE AND ACCIDENTS (CONTAMINATED, BURNT OR SPOILT)

WHERE FOOD AND DRINK IS WASTED

15 million tonnes of food and drink was wasted in the food chain in 2011-12.
This is equivalent to around 1/3 of the 41 million tonnes of food that is bought annually in the UK.

Of the 7 million tonnes of household food and drink waste, 4.2 million tonnes was avoidable, 1.2 million tonnes was possibly avoidable and just 1.8 million tonnes was unavoidable.

WHY PEOPLE WASTE FOOD OUT OF HOME

PEOPLE’S REASONS WHY THEY WASTE FOOD IN PUBS AND RESTAURANTS

41% PORTION TOO BIG
7% IT’S NORMAL TO LEAVE A BIT
5% POOR QUALITY
8% WATCHING MY WEIGHT
5% DIDN’T LIKE TASTE
8% FUSSY EATER
11% ORDERED TOO MUCH

Figures rounded up/down. 2012 figures. * Avoidable waste is food and drink thrown away because it is no longer wanted or has been allowed to go past its best. The vast majority of avoidable food is composed of material that was, at some point prior to disposal, edible. ** 2012 figures