

Production

Every summer, workers from the Sweet and Delicious Apple orchard pick thousands of apples for grocery stores around the nation. As they harvest the apples, the workers carefully sort based on size, shape, and appearance. Apples that are smaller, or larger than the industry standard are left on the ground to rot. Oddly shaped, or discolored fruit is also left behind. On average, about 35% of all the apples harvested are discarded.



Production

Running a fishing boat isn't easy, but it's the only work Paul has ever known. After hours of gillnetting, Paul and his crew can finally haul in their catch and begin to sort. This week they're looking for salmon, sardines, and cod. But most of what they haul in something else. Some days 90% of their catch gets tossed overboard. "Sure, it's all edible, but there's just no market," Paul tells himself.



Packing

Jimmy Wells runs a packing center for tomatoes, cucumbers and other produce. Farmers from the surrounding counties all bring their produce to his plant where it is sorted and packed in boxes for transport to supermarket chains and other venues. Between 20 to 50 percent of all the produce that comes to his packing house is considered not suitable for sale. At the peak of the season, Jimmy's team loads several dump trucks with produce every day. He estimates about 75% of the discarded food is perfectly edible, but will be dumped in the local landfill anyway.



Processing

Karot E. Kidd is a popular brand of cold-pressed juices. Their fresh, flavorful beverages are sold nationwide. Fresh produce is delivered from packing plants around the country to their juicing factory in Portland, Oregon. Cold-pressed juices are made by grinding fruits and vegetables into a pulp which is then squeezed to extract liquids that are used to make the juice. The process leaves behind a dry pulp of fruits and vegetables that gets thrown away. Rinds, peels, stems, pits and other inedible plant parts are also discarded in the trash.



Retail

Throughout the day Sheri inspects her family-run grocery store. She's learned that customers have high expectations for quality and freshness, and demand nothing but the best. She continually organizes the displays, stocks shelves and pulls expired items or over-ripe produce. Food that doesn't meet Sheri's standards for quality is put in the dumpster. This includes unsold items from the bakery, wilted, damaged or over-ripe fruits and vegetables, and meat, eggs and dairy products that reach their "sell by" dates.



Retail

Sammi's is a national restaurant chain featuring sub sandwiches made to order. Their signature feature is their delicious bread which is baked fresh on-site by the hour. Throughout the day, Sammi's sandwich architects collect any bread that is more than an hour old and discard it in the trash. On average, each restaurant discards more than 50 sub rolls every day.



Consumption

Every couple weeks, Cole goes through his refrigerator to make room for the groceries he will buy that day. The crisper draw often contains shriveled vegetables, moldy fruit, and badly wilted leafy greens. On the shelves he finds a half jug of milk that is well past its "sell-by" date and a container of spoiled yogurt that he tried but didn't like. He also comes across a couple boxes of leftovers with spoiled food inside. All of this goes in the trash can. Like most people in the US, Cole throws away about 20 pounds of food every month.



Consumption

Maria does her best to make the food at her school's cafeteria look and taste delicious. Every day nearly 300 hungry kids file in for lunch. The salad bars are full of fresh fruits and vegetables. The coolers are stocked with cold, refreshing milk and juice. The hot food is made fresh each day. And yet, at the end of every lunch, Maria and her coworkers empty up to ten 55 gallon garbage cans full of uneaten food. The whole apples and unopened drinks are what get to her the most. Such a waste!

