RSS 5

EPA Food Systems Programs

represents a vast and complex web of businesses and distribution systems, starting with the farm and leading all the way to our tables. At every stage, EPA has programs assisting businesses and institutions to address inefficiencies and environmental impacts.

The food that we buy from stores and put in our mouths everyday

EPA is helping change the way our society protects the environment and conserves resources for future generations with over 20 food-related programs that assist in managing the path that food travels from field to fork, and even what to do with the leftovers. Our diverse range of programs and initiatives address the following food system phases: Agricultural production Processing and manufacturing Marketing and distribution, wholesale and retail • Purchase, consumption, and waste management

Most EPA programs address multiple phases. The programs below are organized by the most common phase the program is addressing. For more information about each of EPA's food systems programs, please read

the descriptions and click on the links below. **Agricultural Production** • AgSTAR: Biogas Recovery in the Agricultural Sector: Helps livestock producers deploy more environmentally sound manure management systems, diversify farm revenue and encourage rural economic growth, and reduce the emission of methane from the agricultural systems work and the benefits of biogas recovery. AgSTAR

sector, the AgSTAR website explains how anaerobic digestion (AD) encourages the interface between farm-based AD systems and the food production and food waste sectors to allow for an environmentally and financially viable solution for all parties. The program also provides tools and resources to assess the feasibility of operators. nitrogen and phosphorus that washes into water bodies and is

AD, national trends, digester project profiles, and experiences of AD • Nutrient Pollution and Nutrient Management and Fertilizer: Excessive released into the air are often the direct result of human activities. Animal manure, excess fertilizer applied to crops and fields, and soil erosion make agriculture one of the largest sources of nitrogen and phosphorus pollution in the country. • <u>Pesticide Environmental Stewardship Program</u>: The Pesticide Environmental Stewardship Program's mission is to reduce pesticide risk in both agricultural and non-agricultural settings through publicprivate partnerships that promote Integrated Pest Management

(IPM). It is a voluntary membership program that works with the nation's pesticide-user community to reduce human health and environmental risks associated with pesticide use. **Processing and Manufacturing** • Combined Heat and Power Partnership: Through the CHP Partnership, EPA's CHP team works with CHP partners to reduce air pollution and water usage associated with electric power generation by increasing the use of CHP. EPA's goal is to remove policy barriers and to facilitate the development of new projects in the United States and its territories by promoting the economic, environmental, and reliability benefits of CHP. We provide tools, policy information, and other resources to energy users; the CHP industry; clean air

officials; and other clean energy partners. • ENERGY STAR® Certified Commercial Food Service Equipment: ENERGY STAR® certified commercial kitchen equipment helps café, restaurant, and institutional kitchen operators save energy by cutting utility and maintenance costs without sacrificing features,

quality, or style. Saving energy helps save money on utility bills and reduce energy-related emissions. • Green Power Partnership: The Green Power Partnership is a voluntary program that encourages organizations to use green power as a way to reduce the environmental impacts associated with conventional electricity use. In return for technical assistance and recognition, Partners commit to use green power for all, or a portion, of their annual electricity consumption. EPA defines green power as a subset of renewable resources that represent those resources that offer the highest environmental benefit. The overall

vision of the Green Power Partnership is to protect human health

• P2 National Emphasis Area: Food Manufacturing: The Pollution

through the voluntary use of green power.

and the environment by expanding U.S. renewable energy markets

Prevention (P2) program funds two-year Pollution Prevention (P2)

assistance agreements for projects that provide technical assistance and/or training to businesses/facilities to help them adopt source reduction approaches. One of the "National Emphasis Areas" is on Food Manufacturing, which encourages grantees to identify opportunities for reduced greenhouse gas emissions, water usage, hazardous materials generation and use, and/or business costs at food manufacturing facilities. Marketing and Distribution, Wholesale and Retail • GreenChill: The GreenChill Partnership works with food retailers to reduce refrigerant emissions and decrease their impact on the ozone layer by supporting a transition to environmentally friendlier refrigerants, lowering charge sizes and eliminating leaks, and adopting green refrigeration technologies and best environmental practices. • SmartWay Transport Partnership: SmartWay provides its 3700 partners a comprehensive system for tracking, documenting and sharing information about fuel use and freight emissions throughout

the supply chain. The SmartWay platform helps shippers and

logistics providers identify and select more efficient carriers,

sustainability and lower costs. Carriers can choose fuel saving

transport modes, equipment, and operational strategies to improve

equipment verified by EPA and all partners are eligible to compete

for annual awards. Many food processors, retailers and suppliers

already participate in SmartWay as partners, and major food industry associations participate as SmartWay Affiliates. • <u>WaterSense</u>: WaterSense, a voluntary partnership program sponsored by the U.S. Environmental Protection Agency, is both a label for water-efficient products and is a resource for helping you save water. By choosing WaterSense labeled products, homes or services and using water-efficient best practices we are saving water for future generations. WaterSense labeled products meet EPA's specifications for water efficiency of at least 20% or more without sacrificing performance, and are backed by independent, third-party certification • Local Foods, Local Places: Co-sponsored by EPA and USDA, Local Foods, Local Places provides technical assistance to help communities develop the local food economy. Community projects include developing community gardens, kitchens, and farmers markets and other food-related enterprises that can create new businesses and revitalize main street, improve access to fresh, local food, and protect the environment. **Purchase, Consumption and Waste Management** • Anaerobic Digestion: EPA's Anaerobic Digestion web page provides basic information about anaerobic digesters, including benefits,

resources/tools. For example, EPA currently maintains a database of

the name and location of AD facilities processing food waste.

implementation guide and toolkit that aim to reduce wasteful

• Food: Too Good to Waste: Food: Too Good to Waste consists of an

• North American Initiative on Food Waste Reduction and Recovery:

Recovery is a trilateral project between U.S., Canada, and Mexico

Cooperation. The goal of this project is to enhance the capacity in

landfills by exploring opportunities to achieve food waste reduction

The North American Initiative on Food Waste Reduction and

through the North American Commission for Environmental

the three countries for reducing the disposal of food waste in

projects, tools and resources, publications and other

household food management practices.

and recovery within relevant North American industry, commercial, and institutional sectors. • North American Initiative on Organic Waste Diversion and Processing: The goal of this project is to identify barriers, opportunities and solutions related to increasing organic waste diversion and processing capacity in North America (Mexico, Canada, and the U.S.). The project focuses on organic waste collection/segregation and organic waste processing. In all three countries, organic waste represents a significant component of the waste stream that can be diverted from landfills to other waste management approaches such as composting, anaerobic digestion, and other organic waste processes. This will contribute to significant reductions in short-lived climate pollutants such as methane, which impact human health and air quality in addition to contributing to climate change. Sustainable Acquisition and Materials Management Practices Working

Group: The Sustainable Acquisition and Materials Management

that is advisory to the White House Council on Environmental

sustainable acquisition and materials management policies and

share best practices among Federal agencies. The SAMM meets

every month and is chaired by a Federal employee within the

General Services Administration (GSA) and EPA.

Practices (SAMM) Working Group is an interagency working group

Quality and Federal Chief Sustainability Officer. The mission of the

SAMM is to provide recommendations on implementation of Federal

• Sustainable and Healthy Communities Research Program: This program conducts research and develops tools that offer solutions to community-based decision makers, inside and outside EPA. This work includes the development of models, metrics, technical support, and community-scale assessment tools. The Program's Strategic Research Action Plan features a focus area on the beneficial re-use of waste materials which includes evaluating food waste strategies, like the use of fishery and poultry waste for creating bio-based contaminant remediation materials. The SHC program recently completed a report that identifies select industrial, commercial and institutional sources in the United States that potentially generate excess food at the establishment level and identifies the potential recipients of these materials. This work provided the methodology for <u>EPA's Excess Food Opportunities Map</u>. • Sustainable Materials Management Program: The Sustainable Materials Management (SMM) program focus on the food system by supporting programs and initiatives that reduce food waste and promote the sustainable management of packaging. The SMM program also pursues a lifecycle, systems-based approach to address the full range of impacts associated with sustainable management of packaging materials. This includes measurement

and analysis, partner engagement, and workgroups that target

• Trash Free Waters: Trash that is improperly disposed of on land or

into water can have major environmental and economic impacts on

states and communities throughout the U.S. Over 80% of trash in

water comes from land-based sources. Much of that trash is plastic

Washington School Food Share: School Food Share is a simple food

schools by using leftovers to 1) feed students and 2) donate the

remainder of the food to local food banks to fight hunger in the

community. The program's replicable model provides technical

assistance alongside steps and guidelines that allow schools and

food banks to work together to collect whole and packaged cafeteria

recovery program that seeks to prevent and minimize food waste in

packaging issues.

packaging waste.

leftovers and share them with the community. The program avoids wasted food and all associated environmental programs, helps feed hungry people in the community, and saves the district waste removal expenses. For more information, see the <u>EPA Food System Programs & Funding page</u> ReFresh Recipes Shopping your fridge first is an important strategy for reducing food waste. Here's a recipe idea that will help you use what you have before buying more! **Salmon Pot Pie** COZY COMFORT FOOD THAT WASTES LESS AND TASTES GREAT

In a sauté pan over medium heat, sauté the 4 Tbsp butter, mushrooms and garlic in 2 tablespoons of the butter 1 cup finely for 10 minutes, until they are tender and almost dry. chopped fresh Cool. Spread the mushroom mixture over the bottom of 4 individual 2-cup ovenproof ramekins or one 8mushrooms

In the mushroom pan over medium heat, sauté the

onion in the remaining butter until tender and golden.

Stir in the flour and cook for 1 minute. Slowly whisk

in the wine, stock, and cream. Simmer, stirring, until

you have a thick, smooth sauce. Mix in the parsley,

Meanwhile, boil the potatoes in lots of salted water

until tender, about 20 to 30 minutes, then drain and

wish to pipe the potatoes over the pot pies, they

Arrange the salmon chunks over the mushroom

mixture in the baking dishes. Pour the sauce overtop.

mash with the butter, cream, and black pepper. If you

should be very smooth. Otherwise, leave them a little

thyme, and lemon juice. Season with salt and

MAKES

4 Servings

Leftover salmon on hand? That's a great start. Cod, halibut, scallops, and shrimp

this pie's sure to be a go-to for crisp fall evenings. You can even divvy up the

DIRECTIONS

cup soufflé dish.

pepper.

ingredients to make 4 individual pies, if you like.

USES UP

Salmon

INGREDIENTS

divided

2 cloves garlic,

• 1 medium onion,

1 Tbsp all-purpose

• 1/2 cup white wine

1 cup fish stock or

1/2 cup heavy

cream or milk

• 1/4 cup chopped

fresh parsley

1 Tbsp chopped

pepper, to taste

• 1 1/2 lb salmon

fillet, skin and

bones removed, cut

other yellow-fleshed

potatoes, boiled

and mashed

3 Tbsp butter

1/4 cup milk or

minced

minced

flour

water

work wonderfully, too. And once you toss in hearty potatoes, mushrooms and spices,

fresh thyme or dill 1 Tbsp fresh lemon juice Salt and freshly ground black

- into large cubes (or leftover salmon, cubed or flaked) **TOPPING** 2 lb Yukon Gold or
- heavy cream Freshly ground black pepper, to taste
- SAVETHEFOOD.COM **PANTRY STAPLES**

airtight container.

smoothies.

PASTA

in the pantry.

REFRIGERATE IT: Optional

FREEZING: Airtight container.

OATS

Cover each pie decoratively with mashed potatoes. Bake for 30 to 40 minutes, or until pies are bubbly and the tops are golden. From "The Waste Not, Want Not Cookbook" by Cinda Chavich

chunky for texture.

Preheat the oven to 350°F.

FOOD STORAGE TIPS FROM

AT FRESHEST: 1 year

OPTIMAL STORAGE: Airtight container in a dry, dark, cool place, or freeze in an

USE IT UP/REVIVAL: Leftover oatmeal can be used to make bread and pancakes,

or can be fried into oatmeal cakes. Dried or cooked oats add heartiness and flavor to

REFRIGERATE IT: All fresh and cooked pasta should be refrigerated; keep dry pasta

OPTIMAL STORAGE: Store dry pasta in original packaging or an airtight container;

FREEZING: Wrap fresh pasta tightly in airtight wrapping or seal into a zip-top bag.

AT FRESHEST: Dried, pantry, 2 years; fresh, in refrigerator, 2 days; cooked, in

refrigerator, 3 to 5 days; fresh, in freezer, 2 months

wrap fresh pasta in airtight wrapping.

Freezing cooked pasta may alter its texture, so it's best used in a casserole or baked dish when thawed. USE IT UP/REVIVAL: Bake up a pasta dish in a foil-lined pan, then allow to cool and place, covered with parchment paper, in freezer until frozen. Remove the pasta dish from the pan, wrap in more foil, and then seal into a zip-top freezer bag. Keep for up to 2 months; thaw in the refrigerator overnight and pop back into the pan and place in the oven to warm through. Make pasta salad. Dried pasta is great for all sorts of children's crafts. RICE, BROWN AND WILD **REFRIGERATE IT:** Yes **AT FRESHEST:** 6 to 12 months; cooked, 1 week **OPTIMAL STORAGE:** Airtight container in the refrigerator. Brown rice will eventually go rancid because of the oils in its outer hull; this happens more quickly when stored in a pantry. **FREEZING:** Cook, cool, spread flat inside large zip-top freezer bags, and squeeze out the air. Pack the bags into an airtight container or larger bag. USE IT **UP/REVIVAL:** To soften leftover cooked rice that has hardened, add a small amount of water and heat gently. Extra cooked rice can be used to make homemade rice cakes, rice salads, and fried rice. **RICE, WHITE REFRIGERATE IT:** No **AT FRESHEST:** Indefinitely; cooked, 1 week **OPTIMAL STORAGE:** Airtight container in a dry, dark, cool place. Cooked rice should be stored in an airtight container in the refrigerator. **FREEZING:** Cook, cool, spread flat inside large freezer bags, and squeeze out air. Pack the bags into an airtight container or larger bag. **USE IT UP/REVIVAL:** To soften leftover cooked rice that has hardened, add a small amount of water and heat gently. White rice is more shelf stable than brown rice, which is why it was originally invented. Ancient people hulled rice kernels to remove the outer layer that causes rancidity. Without that hull, rice won't go bad nearly as soon, but it isn't as nutritious. Quick Tricks! Brought To You By: Institute of Agriculture and Natural Resources **NEBRASKA EXTENSION QUICK TRICKS** Food tossed is money lost. One way to add new life to still edible foods is to repurpose leftovers and reuse them in new ways and new recipes. This booklet will get you started with simple tips and recipes. You'll find "recycled" can taste just as good, maybe even better than the original recipe.

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How are food product date labels related to food safety?

In an industry-wide effort to reduce consumer confusion about product date labels, grocery manufacturers and retailers have joined together to adopt standard wording

Currently, more than 10 different date labels on packages – such as Sell By, Use By,

Expires On, Best Before, Better if Used By or Best By – can result in confused consumers discarding a safe or usable product after the date on the package.

The voluntary initiative streamlines the myriad date labels on consumer products

consume. "USE By" applies to the few products that are highly perishable and/or have a food safety concern over time; these products should be consumed by the

packaging down to just two standard phrases. "BEST If Used By" describes product quality, where the product may not taste or perform as expected but is safe to use or

The new initiative for common phrasing is led by the Food Marketing Institute (FMI) and the Grocery Manufacturers Association (GMA), the two major trade associations for retailers and consumer products manufacturing. As these standards are voluntary, there is no guarantee that every company will adopt them. In some states, there may be labeling regulations that preempt the industry standards. Following are some current phrases that are used and that will continue to appear until labels have been switched over.

Examples of (current) commonly used phrases:

an ordinary bottle nipple.

For more waste reducing tips, go to:

quality. It is not a purchase or safety date.

inventory management. It is not a safety date.

date listed on the package – and disposed of after that date.

on packaging about the quality and safety of products.

as described below. Federal regulations require a "Use-By" date on the product label of infant formula under inspection of the U.S. Food and Drug Administration (FDA). Consumption by this date ensures the formula contains not less than the quantity of each nutrient as described on the label. Formula must maintain an acceptable quality to pass through

• A "Best if Used By/Before" indicates when a product will be of best flavor or

• A "Sell-By" date tells the store how long to display the product for sale for

 A "Use-By" date is the last date recommended for the use of the product while at peak quality. It is not a safety date except for when used on infant formula

use printed on the label. Do not buy or use baby formula after its "Use- By" date. Source: USDA/FSIS Food Safety and Security: Food Product Dating. Accessed 2/23/2017 at http://bit.ly/2l3GO3

The "Use-By" date is selected by the manufacturer, packer or distributor of the product on the basis of product analysis throughout its shelf life, tests, or other

information. It is also based on the conditions of handling, storage, preparation, and

More Than Just Food

Wasted Food Also Represents

www.food.unl.edu/cook-it-quick-documents/makeover-your-leftovers.pdf



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