

(Mobile book) Waste: Uncovering the Global Food Scandal

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*Tristram Stuart*

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## Uncovering the Global Food Scandal



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**Tristram Stuart : Waste: Uncovering the Global Food Scandal** before purchasing it in order to gage whether or not it would be worth my time, and all praised Waste: Uncovering the Global Food Scandal:

0 of 0 people found the following review helpful. Excellent, well researched information about the effects of food waste on our economies and environment  
By Desert Rose  
I had a student interested in writing a research report about food waste and my overseas university's library had no information. My student needed to use a book source, so I researched this on before I bought it. It is well-written and comprehensive, with detailed references. My student learned a lot and so have I. Highly recommended.  
0 of 0 people found the following review helpful. Stuart provides a much needed reality check on food waste...  
By Steven M. Finn  
In "Waste: Uncovering the Global Food Scandal," Tristram Stuart reveals the ugly and massive scale of the food waste problem, along with the "connectedness" of the global food system and the negative impact of the wasteful habits of rich countries on less developed countries and the environment. Stuart provides a reality check and shows that we need to think differently about our food; noting that we

produce more than enough food now - and that we are capable of feeding all of the hungry people in the world if we stop wasting food and use those resources effectively. He educates us on the severity of the problem throughout the food chain, including issues at the supermarket level (where overstocking and displays of "perfect" produce lead to substantial waste) as well as issues at the manufacturing level, where that same quest for perfection - along with overproduction and minimal costs associated with environmental externalities - leads to additional waste. He also covers many other key themes including the extent of household waste, the waste resulting from confusion over sell-by dates, the alarming waste in our fisheries, the value of using all parts of animals, and the need for infrastructure investment to reduce losses from spoilage in less developed areas where hunger is already a severe problem. Stuart effectively makes the link to climate change and shows that our culture of waste puts enormous pressure on the environment; as we seek to grow more and more food we consume more and more land, deplete finite resources, and pollute our air and water. He notes that we all need to look not only at wasted food but to all of the resources that went into producing it, the resources consumed in the discard process, and the ensuing environmental harm as wasted food decomposes in landfills. Stuart shows us that as consumers, we have the power to influence retailers and hence drive change through the supply chain. We become more aware that we have a social responsibility to make a concerted effort to reduce our food waste and make good use of those resources when nearly one billion individuals on the planet are hungry. Stuart provides awareness of the need for change, and notes that we would be well advised to reflect on lessons in frugality from our past (such as the World War II era), and from specific cultures (like the Uighurs). In sum, when it comes to food waste and the larger food system that drives it, we need a serious "rethink" - and Stuart lays the groundwork beautifully to lead us down that path. "Waste" is an outstanding work; a great read for those interested in the nine billion by 2050 problem and the potential for reductions in food waste to help mitigate it. It is a call to everyone - especially to those in rich countries - that wasting 30-50% of food produced is indeed a "scandal" of global proportions and is not sustainable. 0 of 0 people found the following review helpful. One of the best books in understanding the global food system By E. Boulos Easily one of my all-time favorite eye-opening books. I highly recommend this book to those in the food industry, who care about global supply chain, food supply/shortages and/or who value an understanding of "what went wrong" in our global food system. I also highly recommend Stuffed and Starved, a longer read, but relevant topic matter and another fantastic book.

The true cost of what the global food industry throws away. With shortages, volatile prices and nearly one billion people hungry, the world has a food problem; or thinks it does. Farmers, manufacturers, supermarkets and consumers in North America and Europe discard up to half of their food; enough to feed all the world's hungry at least three times over. Forests are destroyed and nearly one tenth of the West's greenhouse gas emissions are released growing food that will never be eaten. While affluent nations throw away food through neglect, in the developing world crops rot because farmers lack the means to process, store and transport them to market. But there could be surprisingly painless remedies for what has become one of the world's most pressing environmental and social problems. Waste traces the problem around the globe from the top to the bottom of the food production chain. Stuart's journey takes him from the streets of New York to China, Pakistan and Japan and back to his home in England. Introducing us to foraging pigs, potato farmers and food industry CEOs, Stuart encounters grotesque examples of profligacy, but also inspiring innovations and ways of making the most of what we have. The journey is a personal one, as Stuart is a dedicated freegan, who has chosen to live off of discarded or self-produced food in order to highlight the global food waste scandal. Combining front-line investigation with startling new data, Waste shows how the way we live now has created a global food crisis; and what we can do to fix it.

From Publishers Weekly Stuart (The Bloodless Revolution) writes of the perilous illusion of abundance and how countries can reduce food waste by accurately examining how much they toss away due to poor storage or unused surplus; and why. European and American food manufacturers, supermarkets and consumers throw away between 30% and 50% of their food supply; enough to feed the world's hungry. Waste also occurs as a result of inadequate harvesting and farming techniques, prevalent in countries like Pakistan, where the author examines the need for better grain harvesting and land cultivation. Stuart's thoughtful illumination of the problem and his proposed solutions are bound to get even the most complacent citizen thinking about how slowly wilting vegetables might have a second life. Simply growing more food, Stuart argues, is not necessarily the answer. Agriculture takes up space and often results in deforestation. If rich countries could cut waste by treating food more carefully, while developing countries gained the equipment necessary to improve their output, he contends, a significant reduction in global food waste; and even global hunger; could be achieved. Stuart's brief is passionately argued and rigorously researched, and is an important contribution to the discussion of sustainability. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. In Waste, Tristram Stuart... ingeniously unites many food scandals that often do not get the attention they deserve... Usefully, Stuart offers examples of what we could be doing better, from processing technologies to offal sausages. From the Back Cover Shocking Facts from Tristram Stuart's Waste: Around half all food in the US is wasted, while 35 million people live in households that do not

have reliable access to food. The US has more than 4 times the amount of food required by the nutritional needs of the population. Just half of the food currently being thrown away in the US could provide the world's nearly one billion malnourished people with enough food. If trees were planted on all of the land currently being used to grow unnecessary surplus and wasted food, they could offset between 50 to 100 percent of the world's man-made greenhouse gas emissions. The rainforest is currently being destroyed to make room for grazing and soy production to supply the world's growing demand for meat. The land required to produce just the meat and dairy products wasted each year by U.S. and UK households, retailers and food services is seven times the amount of land deforested in Brazil. In South Korea, 98 percent of food waste is recycled being composted or fed to livestock. The exact mirror image prevails in the US where only 2.6 percent of municipal food waste is recycled.