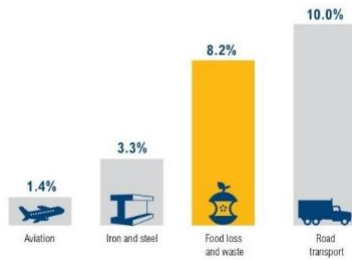


Corvallis Loves Food Not Waste!

The Corvallis Loves Food Not Waste campaign was initiated to help establishments recycle and compost their waste. This initiative will be an important step toward reducing greenhouse gases. The following are why this is important.

Greenhouse Gas Emissions from Food Loss and Waste
Approach the Levels from Road Transport



Climate Change: Corvallis can take a significant action in addressing climate change through stewardship of its garbage and recycling system. Greenhouse gas emissions from food loss and waste approach the levels from road transportation.

Cities & States Are Doing It: Both California and Washington State passed a food waste ban (along with 5 other states). In Oregon, 24 cities and 3 counties passed a food waste ordinance in 2019. The City of Eugene has a food waste program. And in Corvallis, 43 businesses are part of a voluntary food waste collection program.

Save Precious Resources: EPA estimates that more food reaches landfills and incinerators than any other single material in our everyday trash. And wealthy nations waste nearly as much food every year as the entire net food production of sub-Saharan Africa (according to the U.N. Food and Agriculture Organization),

Reduces Methane—a Potent Greenhouse Gas:

Organic waste emits significant methane. Methane is a very potent greenhouse gas—it warms the planet 86 times as much as CO₂. Waste recovery in Benton County has decreased 18% per capita since 2012.



Corvallis has a Nearby Composting Facility: The Pacific Region Compost facility, 8 miles from Corvallis, will turn organic waste into compost. Composting organic waste is an effective way to divert CO₂ from the atmosphere, which remains bound in the soil for long periods of time. Adding compost to soil can also reduce the risk of drought.

Will Help Those in Need: Requiring the collection of food waste, supports food waste prevention and edible food donation. Vermont saw a 60 percent increase in food donations between 2015 and 2016 after implementation of its food scraps disposal prohibition, and Massachusetts saw a 25,000 ton increase in food donations in the year after implementing its policy .

It Will Save Businesses Money. Under the BRRO if businesses compost food waste instead of throwing it in the garbage, it will cost them 20% less. In addition, uneaten food at retailers and restaurants costs them money. In response to Portland Oregon's Food Waste ordinance, Scott Youngblood, general manager of the Embassy Suites by Hilton, noted that since implementing food scrap separation, waste removal costs have been reduced by one third.

How do I get involved? Email us: YouCANCORVALLIS@gmail.com