It’s not just about food production…

A lot of emphasis is directed at the urgency to increase food production to feed the rapidly expanding global population. A recent report by the USDA’s Economic Research Service (http://www.ers.usda.gov/data-products/food-availability-(per-capita)-data-system.aspx#.UzBHS9zVuf0) estimates that about 31% (60.4 Million MT) of 195 million MT of edible food in the US was wasted in 2010. These “retailer to consumer” losses were mostly due to cooking losses, natural shrinkage, wasted leftovers, and premature spoilage, and would have been much greater had it included losses at the farm level, and between the farm and the retailer. Meat, poultry and fish accounted for 11.5% of the volume but 30% of the total value ($162 billion). In order to meet the growing animal protein demand in the future, we must continue emphasize productivity and yields, but also be equally vigilant in the use of new technologies to reduce food wastage at all levels of production and processing.

Contact: S. F. Bilgili, PhD.
Phone: (334) 844-2612
E-mail: bilgisf@auburn.edu
Poultry Science Department
Auburn University, Auburn, AL 36849-5416
www.ag.auburn.edu/dept/ph/