

Edible Food Rescue Video Script

PREVENTING FOOD FROM ROTTING IN LANDFILLS IS ONE OF THE FASTEST, MORE EFFECTIVE WAYS CALIFORNIA CAN FIGHT CLIMATE CHANGE.

EVERY YEAR, OUR STATE THROWS AWAY ABOUT 1.8 BILLION UNSOLD, STILL FRESH MEALS.

DURING COVID - HUNGER TRIPLED IN SOME CALIFORNIA COMMUNITIES.

NOW, 1 IN 5 CALIFORNIANS DOES NOT HAVE ENOUGH TO EAT.

TO CUT WASTE THAT CAUSES LANDFILL METHANE EMISSIONS - CALIFORNIA'S CLIMATE LAW TOOK EFFECT ON JANUARY 1ST; REQUIRING WHOLESALERS, GROCERY STORES AND OTHER FOOD BUSINESSES TO DONATE THEIR SURPLUS, STILL FRESH FOOD TO CALIFORNIANS IN NEED.

Luis yepiz, senior manager of wholesale recovery program at food forward: "what we do is we go ahead and collect all of the donations available throughout here in the la area and the growing areas of southern california and we aggregate it and consolidate it and give mixed loads of produce to our recipient agencies."

CALRECYCLE'S FOOD RECOVERY GRANTS HAVE ALREADY DIRECTED 142 MILLION MEALS TO CALIFORNIANS IN NEED - SINCE THEY STARTED IN 2018.