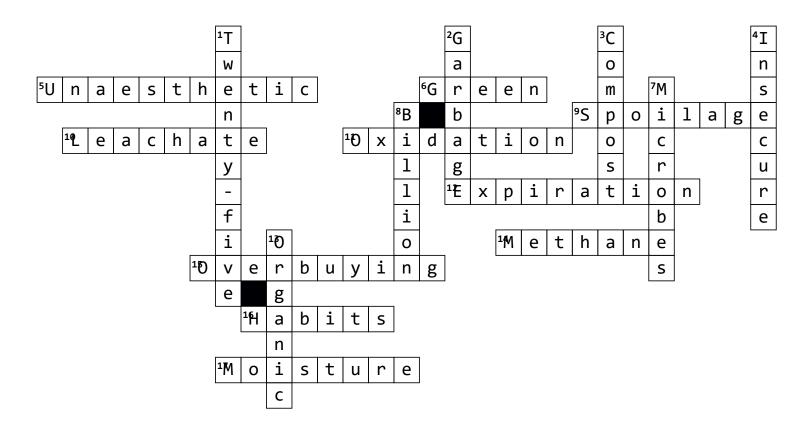
Don't Trash Food



Across

- **5.** Grocery stores can help mitigate food loss by selling ¬¬_____ looking produce. Even though produce may be misshapen or oddly sized, the nutritional content of the food remains the same.
- **6.** Instead of throwing food scraps into trash bins that only add to landfill waste, throw scraps into _____ bins to create community compost.
- **9.** The process by which food products become unsuitable for human consumption.
- **10.** The byproduct of food waste being broken down in a landfill.
- **11.** When air interacts with food and food components, this type of reaction occurs. This reaction is responsible for avocados and apples turning brown and fats going rancid.
- **12.** "Use by" and "Sell by" dates are not dates.
- **14.** This greenhouse gas is released from landfills, and one of the largest contributors is the degradation of food scraps.
- **15.** You can prevent from doing this when you grocery shop by creating shopping lists and weekly dinner menus.

Down

- **1.** The percentage of the world's fresh water supply used to grow food that is never eaten.
- **2.** The catch-all term used to describe spoiled food and wasted food.
- **3.** A mixture of decomposed organic materials used to improve soil quality or as plant fertilizer.
- **4.** In 2021, roughly 54 million Americans were considered to be food _____, meaning they did not know where their next meal would come from.
- **7.** Organisms that cause food to spoil, but can also transform food waste into compost.
- **8.** When accounting for global food waste, all grown, but uneaten, food uses 1.4 _____ hectares of arable land.
- **13.** Waste materials, such as lawn clippings and food waste, are classified as _____ waste matter. This type of waste is biodegradable.

| 16. Changing our buying | not only helps |
|---|-------------------|
| to mitigate food waste at home, | but it also helps |
| mitigate food loss that occurs in and packing plants. | grocery stores |
| | |

17. When foods increase in ______, the increased water content allows for fungi and bacteria to grow quickly, leading to food spoilage.