

# Management of waste in food industry.

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## Description

Around the world, the food processing sector is working hard to reduce by-products, compost organic waste, recycle processing and packaging materials, and conserve energy and water. Reduce, Reuse, and Recycle - the three R's of trash management – can assist food makers in minimizing waste sent to landfill and reusing waste. Food is wasted in large quantities throughout the food supply chain, including during primary production, distribution and sale of food goods, and food preparation and serving in commercial and home settings. The Food Industry is a complex, global network of varied businesses that supplies the majority of the world's food. Only subsistence farmers, people who exist solely on what they raise, and hunter-gatherers can be considered beyond the modern food industry's purview. Another viable option for managing organic waste at a food processing facility is to biologically decompose it in an anaerobic digester, resulting in energy-rich biogas and digestate.

## Discussion

Food makers face a unique challenge: excess product has a short shelf life, and the majority of waste is biological in nature. Food waste generated during the manufacturing process can be converted into animal feed and sold to goat farms, poultry farms, and other livestock operations. Top food manufacturers are recycling and reusing WWTP sludge through land application, anaerobic digestion, and composting options. The Food and Agriculture Organization (FAO) estimates that one-third of all food produced for human use is lost or wasted each year. Food is largely wasted during the consumption stage in developed countries, which implies that it is discarded even if it is still fit for human consumption. In this scenario, consumer behavior is critical in preventing food waste, which can be accomplished through increasing consumer knowledge among individuals, households, and the wider public. Optimizing inventory control is the simplest way

to reduce food waste. Effective inventory control can help restrict the amount of surplus food generated, reduce overstocking, and enhance overall food waste management, all of which can help prevent food waste.

## Conclusion

Inadequate processing, production waste, poor food handling, perishability factors, environmental events, loss during shipping and harvesting, or simply because food does not make it past the farm gates can all contribute to food waste. As a result, efforts to reduce waste where it occurs, before it occurs, are examined in sustainable food waste management. Food waste management that is both environmentally and economically sustainable includes strategies to limit the impact of food waste. For many SMEs in the food business, food waste management has become a top responsibility. SMEs may increase food waste reduction by employing smart technology, sourcing locally, purchasing flawed or off-grade produce, and engaging with food donation recovery partners and suppliers who are willing to participate in sustainable projects. Any food processing plant's organic waste can be composted in a contemporary in-vessel composting system, and the resulting fertilizer can be used for in-house landscaping or sold as organic fertilizer at reasonable costs.

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