Food Labeling Bill

(HBxxxx - Doglio)

Addressing food waste by standardizing labels communicating the freshness or expiration of food

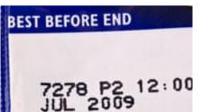
In Washington, food waste is a large component of our landfills

- **17% of the landfill load** (772,555 tons) is food waste annually, according to Ecology's *2016 Waste Characterization* report.
- Of that, about half (over 374,490 tons) is edible food!
- Organic materials in landfills are known to cause **significant** greenhouse gas emissions.
- Nationally, the effect of processing the food that is wasted is equal to about 3.3 billion tons of CO₂.



Food labels are varied and confusing





- People are confused by labels
- Consumer confusion regarding food date labels is well documented and accounts for about 20% of consumer waste (WRAP 2011)
- Labels are not required except for infant formula
- Walmart surveyed its private label suppliers and found that they were using as many as 47 different kinds of date labels
- Major brands, such as Kroger, have already adopted standard labels (like the proposed bill)

What the bill does: creates two standard labels

For food sold in Washington, if using label must use:

Food quality

Best if used by or Best if used or frozen by

Food safety

Use by or Use or freeze by

Retailers would be required to post signs to educate consumers about the new labels

It is time to reduce food waste in Washington