



Food Waste by Sector: Residential

Loss and waste happen across the entire food system—this is a snapshot of food waste in the residential sector. All estimates come from ReFED and are based on 2023 data (*the most recent year available*). For more facts and figures, visit the [ReFED Insights Engine](#).

1

73.9 million tons of surplus food* were generated across the entire food system in 2023.

2

26 million tons of surplus food were generated in homes, accounting for 35.2% of the total.

- Of that amount, 25.7 million became food waste.
- 47% of food waste in the residential sector—12.1 million tons—went to landfill.

3

Surplus food from homes accounts for 109M metric tons of CO₂e released into the atmosphere per year.

- That's equivalent to CO₂e emissions from nearly 23 million homes' electricity.
- Methane emissions—which are more potent than other greenhouse gas emissions—generated from the residential sector equal 1.24M MT.

4

Consumers spent \$151 billion dollars on uneaten food in 2023.

- That's equivalent to 14% of food-at-home spending.
- Food sent to landfill has a valuation of \$74.9 billion.

5

The water required to grow food not eaten in homes was 4.84 trillion gallons in 2023.

- That's equivalent to 852 showers per person in the U.S.

6

The equivalent of 43.3 billion meals went uneaten as a result of surplus food in the residential sector in 2023.

- The top three food types that go to waste are:
 - *Produce*: 10.1 million tons
 - *Dry Goods*: 3.55 million tons
 - *Dairy & Eggs*: 2.77 million tons

To see solutions for consumers, visit ReFED's [Solutions Database](#). To learn more, visit the [Consumer Food Waste](#) page on the ReFED website.

*Surplus food is food that goes unsold or unused by a business or that goes uneaten at home—including food and inedible parts (e.g., peels, pits, bones) that are donated, fed to animals, repurposed to produce other products, composted, anaerobically digested, or otherwise wasted. ReFED bases its analysis on surplus food instead of food loss and waste in order to capture food that goes to donation, animal feed, and industrial uses, as a more holistic view of the food system.

