



## Food and the Environment

Around 30% of the greenhouse gas emissions that drive climate change arise from the food system. A third of food produced is never eaten, costing the average household around £440 per year. Organic production generates fewer emissions per area of land (and for some products like beef and lamb per kg of food). It's also better for biodiversity and can lock up more carbon in the soil. Sustainable urban agriculture, using both traditional and new technologies, is an important part of building a sustainable food system which benefits the local economy. It will also be important to increase demand for more sustainably produced food – an important part of the impact of food on the environment is shaped by the diet we eat. Imported food will however continue to be an important component of our diet, particularly in the short term while local food production and supply is developed, and choices about imported food should include consideration of the sustainability and fair trade principles employed in producing that food.

Redistributing surplus food to those who can use it (for example, through schemes run by Fareshare) not only reduces carbon emissions, but also supports food sharing in communities across Glasgow. Fareshare estimate that every tonne of redistributed food provides over 2,300 meals. Glasgow City Council has also invested in technologically advanced waste management systems that help reduce the impact of waste on the environment. However, there is a need to reduce the amount of food that is wasted in the first place, primarily through prevention and redistribution. There is a need to reduce the amount of unnecessary and difficult-to-recycle food packaging and increase the amount of packaging that can and is recycled.

[Glasgow City Food Plan](#) actions 48-60 relate to this theme.