

## RECYCLING AND THE USE OF FOOD WASTE

---

**A. Bondar, I. Feshchenko**

*Belarusian State University, ISEI BSU,  
Minsk, Republic of Belarus  
ira.feshchenko98@mail.ru*

According to the Food and Agriculture organization of the United Nations, a third of food produced worldwide is not consumed for its intended purpose, but is discarded. There are 1.3 billion tons of food in dumpsters and landfills every year, most often greengrocery. People are also throwing away bread and leftover cooked food, with the number of hungry people in the world reaching 1 billion. There are many technologies for recycling food waste that can be applied in Belarus.

*Keywords:* food waste, environment, processing, disposal, foreign experience.

But the world produces enough food to provide each person with 4 thousand calories per day. A third of the food on Earth doesn't reach our tables for one reason or another. This can be an excess of harvest, loss during transportation, a lot of products go to waste at the level of catering or shops.

These problems are also relevant for Belarus. According to the Ministry of Natural Resources and environmental protection, 450 thousand tons of biological waste are emitted per year [1]. Food waste is food that has lost its consumer properties when it is used, processed or stored. In production, these are rejected raw materials that have lost value and do not meet state standards. In small quantities, they do not pose a danger to humans, but if they are not disposed of, they become a breeding ground for microorganisms and can cause an epidemic. The environmental harm caused by the endless waste of food resources is enormous. Therefore, we are developing technical solutions that will allow us to dispose of food waste without compromising the environment. Advanced technological methods convert this waste into energy, food for animals and fertilizers. Some things just need to be optimized [2].

So, shredders of organic waste are popular. Dispatchers are seen as a possible full-fledged part of the waste management system, and the state has real opportunities to make shredders familiar to most people. For example, in Philadelphia (USA), dispensers are installed in all new residential buildings.

It has a number of disadvantages -energy consumption and requires additional use of water, and the unit itself will eventually have to be disposed of somehow. But the combination of advantages and disadvantages, it wins the classic method of getting rid of organic residues. Our household habits also affect the amount of food waste [1].

You can reduce their number at home in different ways: plan a menu for a few days in advance, cook less food, adapt recipes to your needs and capabilities, store fruits and vegetables correctly. You can hang in the kitchen "reminder" about what products should be stored in the refrigerator in the kitchen, and what – at room temperature, it will help to store fruits and vegetables longer. However, there is still a long way to go towards the rational use and harmless processing of surplus food. But in our opinion, Belarus should more actively address this economic, social and environmental problem both at the state and at the household level [2].

### BIBLIOGRAPHY

1. Бобович, Б. Б. Переработка отходов производства и потребления / Б. Б. Бобович, В. В. Девяткин. – Минск : Амалфея, 2000. – 496 с.
2. «Измельчители создают больше проблем, чем решают». Что делать с органическими отходами в Беларуси [Электронный ресурс]. – Режим доступа: <http://greenbelarus.info/articles/25-02-2019/izmelchiteli-sozdayut-bolshe-problem-chem-reshayut-cto-delat-s-organicheskimi>. – Дата доступа: 24.09.2019.