

Waste characterization of fruits, legumes, and vegetables in grocery retailers

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Abstract: Food waste occurs throughout the production chain. As it is considered a link between consumers and the food chain, supermarket retail has a relevant role and can contribute to reducing food waste. To prevent waste, it is necessary to investigate the cause, and measuring the volume can help to highlight this problem in the food chain. Fruits, legumes, and vegetables (FLV) are highly sensitive foods and travel a long truck to reach supermarkets and the consumer. This research characterized the FLV waste in three retail supermarkets, through the direct measurement of the products, in the period of two days in each of them. As a result, it was observed that fruits were the most discarded foods, followed by vegetables. Edible products had the highest amount of disposal, followed by partially edible and inedible products, and the waste was sent to landfill and composted.

Keywords: Food waste. Food lost. Retail. Food security.

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