Food Mile:

Food miles refers to the distance food travels from the place it was grown to the place it is consumed.

- An average grocery store produce in the U.S. usually has a food mile around 1,500 miles.
- An average American meal can have five different countries’ ingredients outside of the United States.
- Buying locally can reduce food miles by 27 times.
- 40% of fruit is produced overseas.

Why is this important?

- The average amount of food imported to the U.S. has increased by 8% to 13% from 1983 to 2002.
- Transportation of food contributes to global warming, acid rain, and air pollution.
- Although, decreasing your food mileage can be beneficial to the environment, transportation of food only accounts for 14% of the energy used within the food system for United States food consumption. It is important to remember not only where you get your food from, but also what you're eating.

For more information visit us at: http://gcuonline.georgian.edu/wootton_1/
Meat Production:

Meat production affects many areas of global warming. It concerns waste of grains, waste of water, water pollution, destruction of topsoil and tropical rainforest and the use of antibiotics fertilizers and pesticides which cause acid rains.

Facts:

- It only takes every American to substitute one meal of chicken with a vegetarian food per week in order to produce a carbon saving that is equal to eliminating more than half-million of U.S cars off the roads (http://www.goveg.com).

- Jeremy Rifkin, in his book Beyond Beef, estimates that, all told, it takes the equivalent of one gallon of gasoline to produce a pound of grain-fed beef. To keep an average family of four in the meat habit for a year, it takes the equivalent of 260 gallons of gasoline. That's about half of the amount of gasoline the average family car consumes in the course of a year's driving. http://www.renewableenergyworks.com/

Organic Food:

The USDA’s definition of organic production:

“A production system that is managed in accordance with the [The Organic Foods Production] Act and regulations in this part to respond to site-specific conditions by integrating cultural, biological, and mechanical practices that foster cycling of resources, promote ecological balance, and conserve biodiversity”

There are many factors that the organic farmers must follow. The idea is so that the animals are as close to their natural way of living so they do not have any sort of problem that may affect how the animal grows. Although organic eating may include the same calories, fat, and carbohydrates, there are no added additives or preservatives in the food.

Fish Processing:

- Carbon dioxide (CO2), nitrogen oxides (NO), and carbon monoxide (CO) are all released into the air by this fish processing plants through the use of gas, fuel oil, and diesel combustion. These are omitted by the plant’s engines (turbines, boilers, compressors, other heat generator and power).

- Energy that is being wasted from the fish processing is due to the production of hot water, steam, the use of electricity for process and cleaning application such as electrical equipment, air cooling, freezing, and ice production.