

FOOD WASTE

From ground to mouth

34 % OF BUYED RISE DOES NOT END IN THE MOUTH OF THE CONSUMER

THE MOST WASTED FOOD IN THE NETHERLANDS IS BREAD (22 %), THEN DAIRY (17%), VEGETABLE (14%), FRUITS (12%), AND AT LEAST MEAT (7%)



10 WAYS TO UNPACKAGE YOUR LIFE!



Tip 1 Bring your own shopping bag.




Tip 2 Reduce the use of plastic bags for produce & bulk items.



Tip 3 Bring your own food container and utensils.



Tip 4 Carry a reusable water bottle.



Tip 5 Pack a waste-free lunch.



Tip 6 Bring your own cup.



Tip 7 Slow down and dine in.



Tip 8 Say no to disposable straws.



Tip 9 Avoid heavily packaged foods.



Tip 10 Share these tips with friends!

Prevention
(avoiding food waste)

Use for human food
(e.g. food banks)

Conversion to human food
(processing and reprocessing)

Use in animal feed

Raw materials for industry
(blue economy)

Processing to make fertiliser for cofermentation
(+ energy generation)

Processing to make fertiliser through composting

Use for sustainable energy
(objective is energy generation)

Burning as waste
(objective is destruction, with associated possibility of energy generation)

Dumping
(dumping of leftover food is prohibited)

Buy local and make a short, easy menu

Let consumers buy their side dishes: it will reduce the waste because they will eat what they buy