LÖVE FOOD hatewaste CANADA

WHERE IS FOOD WASTED?

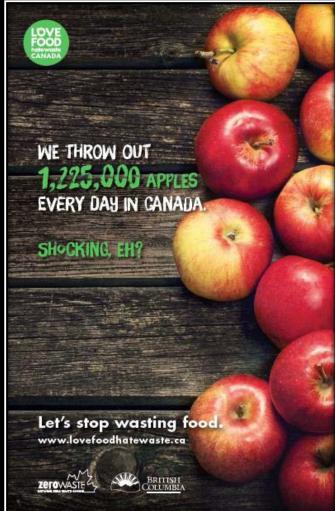
47% of the value of food wasted in Canada can be attributed to households.

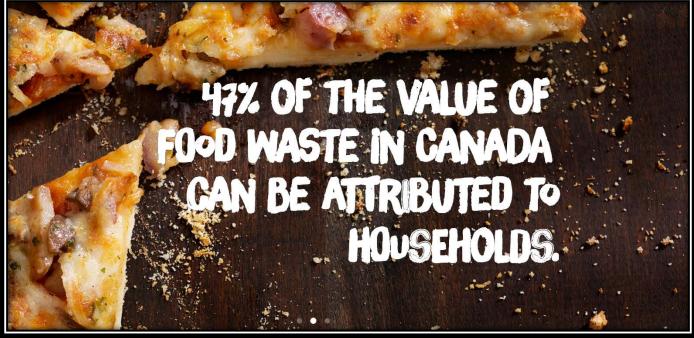


WHAT IS WASTED IN CANADIAN HOUSEHOLDS?











WE WASTE HOW MUCH FOOD IN CANADA EVERY DAY?!

2.4 Million

Potatoes

750 Thousand

Loaves of Bread

1.2 Million

Apples

1 Million

Cups of Milk

450 Thousand

Eggs







FOOD THROWN AWAY
EVERY DAY
IN CANADA:



450,000

2,400,000 POTATOES





1,225,000

1,000,000 CUPS OF MILK





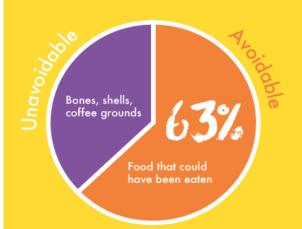
750,000 LOAVES OF BREAD

One third of all food produced globally is wasted, and 63% of the food Canadians throw away could have been eaten.

This problem isn't just in restaurants and grocery stores. Nearly 47% of the value of food waste in Canada occurs in our homes. This wasted food costs a typical Canadian household \$1,100 per year. The good news is that this problem is easy to solve if we all make some simple changes.

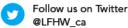
Visit LoveFoodHateWaste.ca for easy tips to reduce your food waste.

63%
OF FOOD WASTE
IS AVOIDABLE



Visit **LoveFoodHateWaste.ca** for ideas to reduce your food waste.





zerowaste 3





ORGANIZE

YOUR

FRIDGE

TO MAKE FOOD LAST LONGER

KEEP IT FRESH



DELI DRAWER Cheese, deli meats

DOOR IS THE WARMEST PART OF FRIDGE

SET HUMIDITY LEVEL

The adjustable levers on the crisper drawers change humidity levels. If your fridge has these, set one to high humidity (closed, less air coming in) and one to low (open, more air coming in).







TEMPERATURE

Set your fridge at 4°C or lower.

UPPER SHELVES

Leftovers, Drinks Ready-to-eat foods, Field Berries

MIDDLE SHELVES

Milk Eggs Dairy

BOTTOM SHELF

Raw meat and seafood (trays prevent drips from contaminating food below)

CONTROL THE RIPENING PROCESS

Some produce gives off a gas called ethelyne that speeds ripening. To keep foods longer, separate foods that create ethelyne from the foods that are damaged by it. Keep ethelyne producers in a loosley tied bag.

CANADA

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Les ménages canadiens gaspillent en moyenne 2,2 millions de tonnes d'aliments comestibles par année.

INSTAGRAM FEED













CONTACT US

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Local Government Food Waste Provincial Partnership

Next Steps and Timeline

