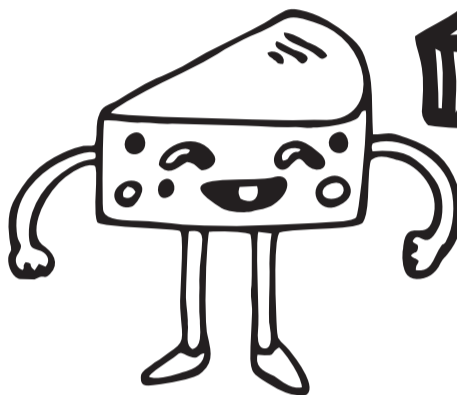




50% of salad
we buy ends up being
wasted

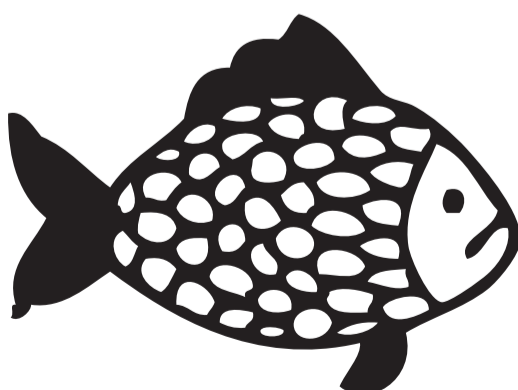
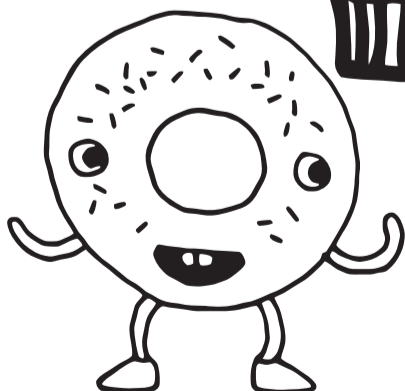


10% of all
milk, yoghurt and
dairy products
don't get eaten

Did you know?



20% of bread
and bakery items
go to waste



10% of meat
and fish ends up
uneaten



STOPFoodWaste.ie

Food Waste & Us

In Ireland, over one million tonnes of food is wasted annually.

A third of this happens in our homes.

The value of this waste to the average Irish household is between €400 and €1,000 PA.

This waste has a big impact on our environment, especially its implications for Climate Change.

Processes associated with the production, transportation, refrigeration, and distribution of food generate harmful greenhouse gases.

Uneaten food that ends up in landfill also releases greenhouse gases.

The Environmental Protection Agency (EPA) reports that Ireland is unlikely to meet its target reductions in greenhouse gas emissions by 2020.

These are legally binding targets agreed with the European Union.

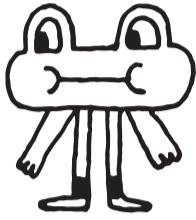
It is likely that Ireland will face severe fines for failing to meet them.

Remember the five 'R's for Food Waste



REFUSE

Say no - only take what you know you can eat



REDUCE

Buy only what you need and monitor your waste



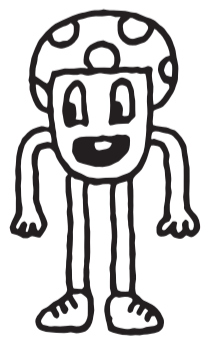
REUSE

Ask for a doggy bag and store leftovers to enjoy the following day



ROT

Compost your food waste or ensure it goes into a brown bin



RECYCLE

Turn leftovers into something new

