

Store smarter to reduce your food waste!

Fridge Storage

Keep the temperature at 4°C

Make sure you can see your leftovers

Create a 'use next' spot for food approaching their 'use-by' dates

Store Cupboard

Keep track of what you have on your shelves

Use older items first

Freezer Storage

Use your freezer as a pause button – if plans change, freeze it!

Label cooked foods – so you know what you have