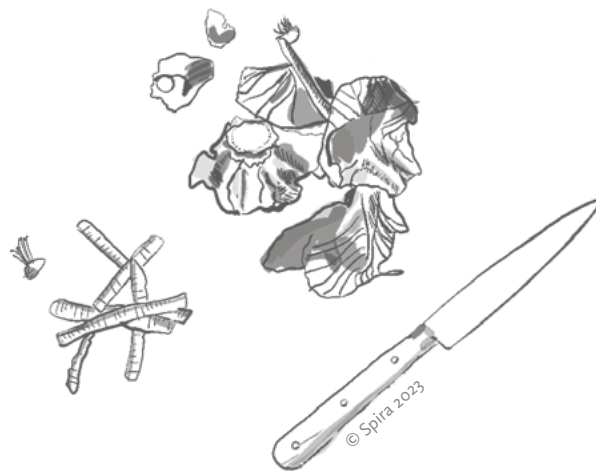


Food waste and the food system



It's estimated that more than a third of all food produced is lost or wasted. So, wherever you sit in the network - from producer to transporter to vendor to consumer - there is work to be done.

Food waste is a global issue across every stage of production, from the fields in which it grows to the fridges we have in our own homes. And it goes without saying that addressing food waste is cornerstone to addressing climate change - and something that we can each play our part in.

The cost of missed consumption

There are both environmental and commercial costs as a result of food waste. Globally 6% of emissions are attributed to food loss and waste. And the more we waste, the more we need to produce, putting constant pressure on the environment and the food supply chain.

For hospitality, commercial sectors and businesses that produce or sell food, the cost of food waste is likely weighing heavily on your bottom line. Not to mention when it comes to our own wallets, being smarter with our shopping can save both our bank account, and our environmental footprint, at the supermarket.

Waste not, want not

By identifying and monitoring waste streams and practices, facilitating behaviour change and implementing systems that support better ways to manage production, consumption, distribution and disposal, your organisation can significantly cut waste, costs and emissions.

So, where can you plug the gap in your business?

Reducing food waste takes a collective effort.

Understanding the part you have to play, wherever you sit in the supply chain, moves us all closer to effecting change (while saving you a few more dollars, too). Discover more about what you or your organisation can do to reduce food waste with our help.

What you can do

1. Understand your waste streams through an audit:
 - Target
 - Measure
 - Actively reduce your food waste and the associated packaging that comes with it.
2. Shorten your supply chain.
3. Find solutions for your household or business .
4. Take a food systems approach to this issue. That's where Spira can help you. [Contact us for a one:one chat about your situation or sign up to one of our food waste courses here.](#)

More information:

Households:

[Love Food Hate Waste](#)

[PMCSA - What can I do with my food waste](#)

Businesses:

[NZ food waste champions](#)

[Food waste reduction road map](#)

[Food rescue](#)

