

SUSTAINABLE CONSUMPTION



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FOOD WASTE

20%

of all food produced globally is lost or goes to waste.

11%

of food is thrown away by households. They are the top wasters in 2019.

5%

of food is thrown away by food services.

8%

Food waste represents 8% of global greenhouse gas (GHG) emissions.**

Reducing food waste is an effective way to act for the environment and the climate.

Today, let's discover how to **reduce waste food** :

I can make a **shopping list** and **plan my menus** before going hopping.

I cook **fresh and soon expired** products as a **priority**. I do not hesitate to **freeze** them to **preserve** them better.

I **organise** my fridge and choose to put the products **soon expired or already cooked visible** or at the top of the fridge.



*<https://www.fao.org/platform-food-loss-waste/news/details/fr/c/1417198/>

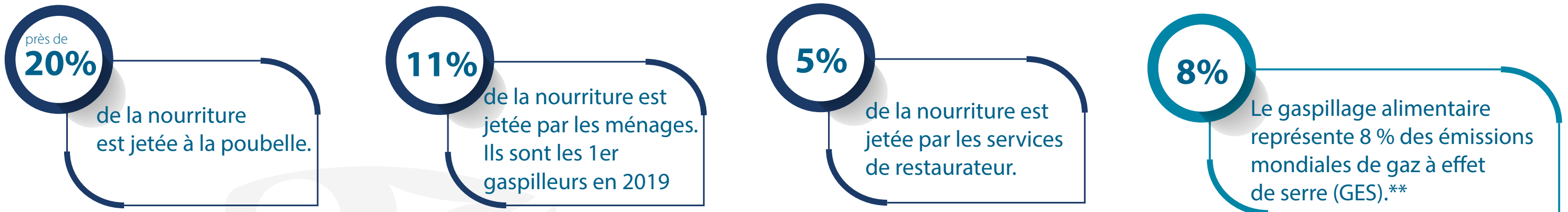
** <https://www.fao.org/news/story/pt/item/356926/icode/>

CONSOMMATION RESPONSABLE



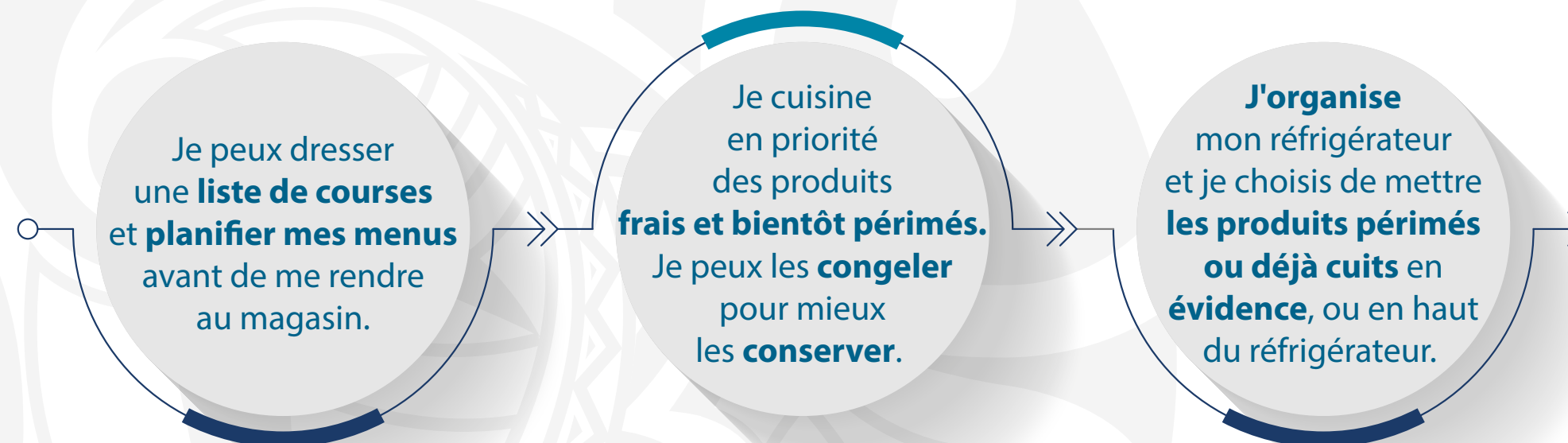
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Le gaspillage alimentaire



Réduire nos déchets alimentaires est une façon efficace d'agir pour l'environnement et le climat.

Aujourd'hui, découvrons comment **réduire le gaspillage alimentaire** :



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