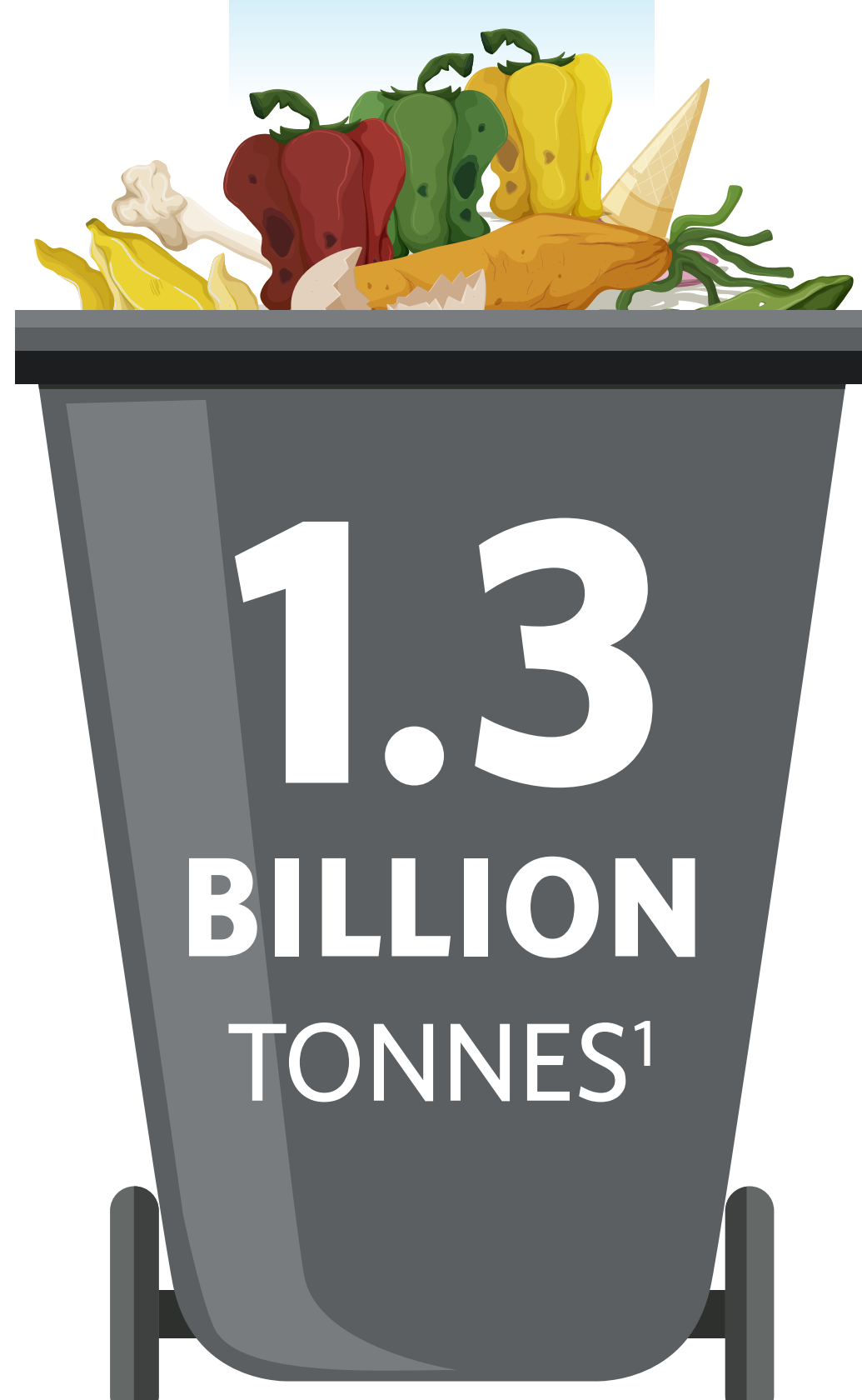
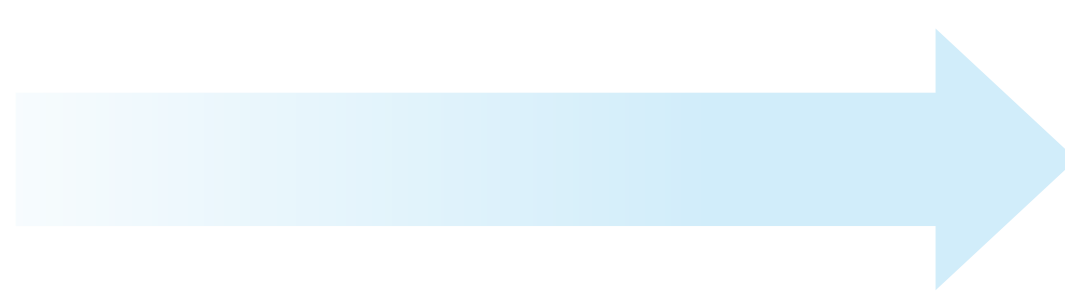


Packaging's role in reducing food waste



1/3 of food produced for human consumption gets wasted every year



The value of food **wasted** globally is



Fruit and vegetable have the highest wastage rates of any food.³



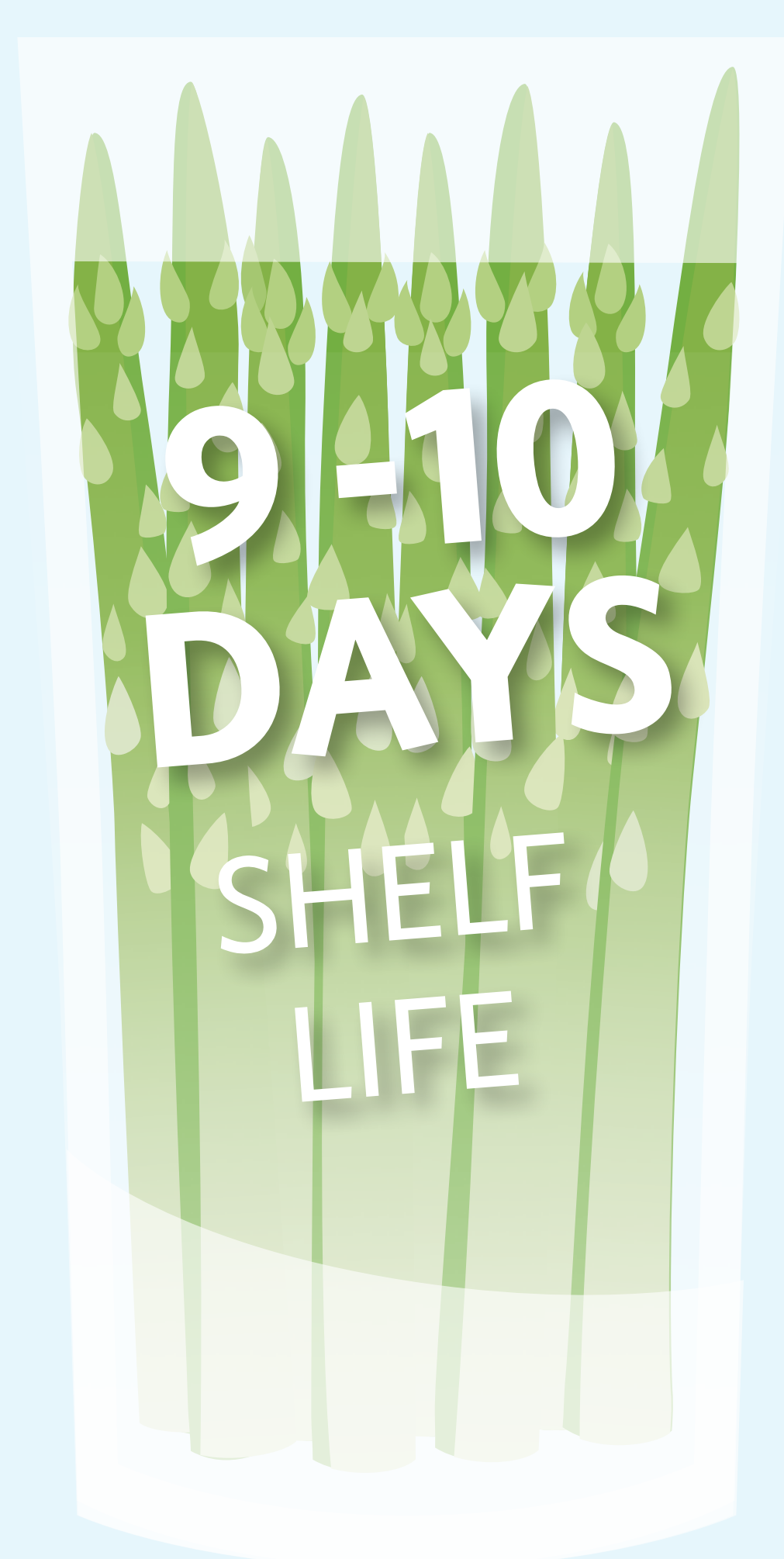
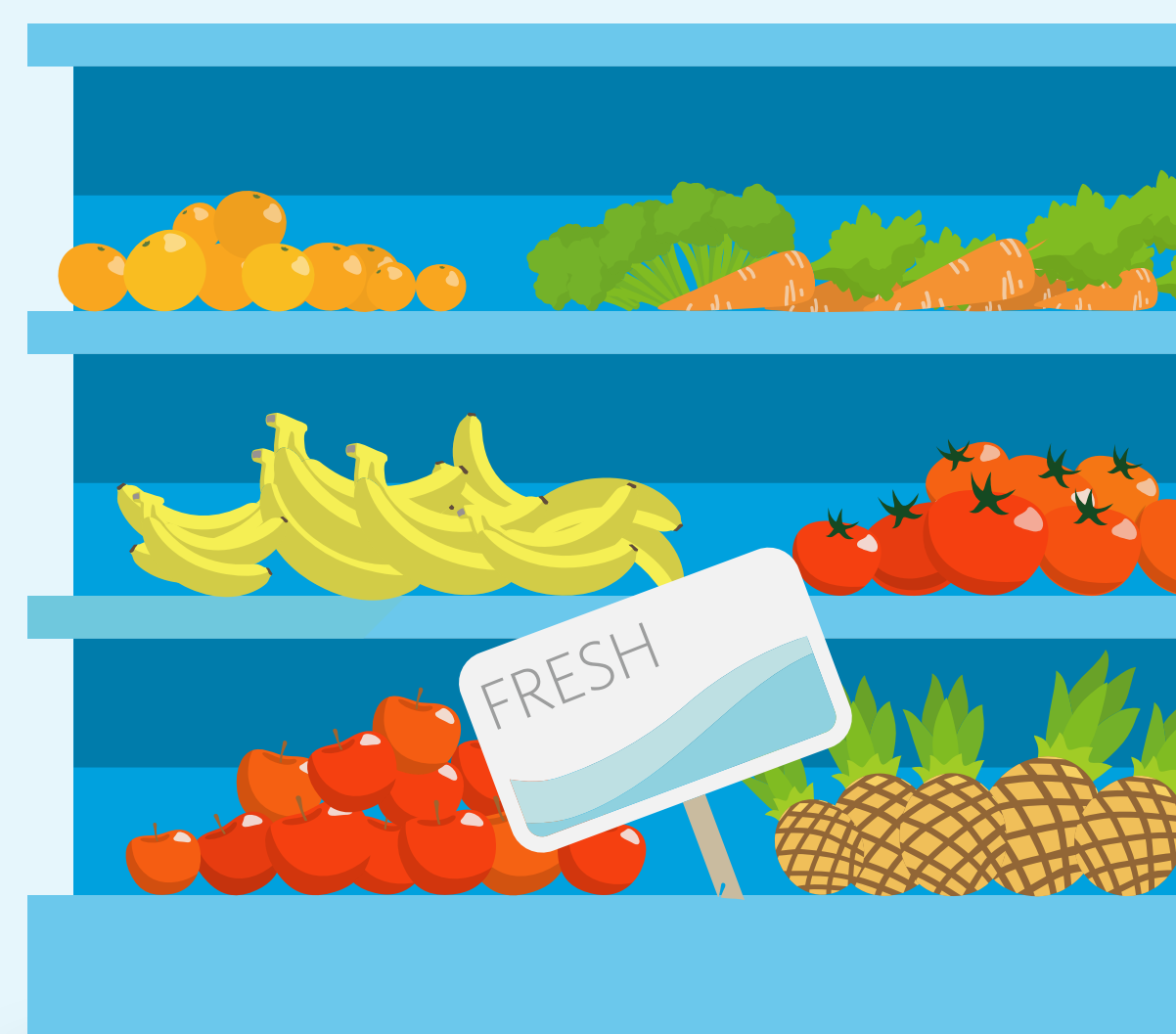
17 BILLION KILOGRAMS of fresh fruit and vegetables wasted every year by EU households.³



REDUCING FOOD WASTE

is the third most effective solution to combating climate change.⁴

Extending the shelf-life of fresh produce through **innovative packaging** is one measure that can help towards reducing food waste.



Amcor's Clear Peel and P-Plus flexible packaging has **extended the shelf-life** of peeled white asparagus from 2-3 days to **4-5 days**. And the shelf-life of whole white asparagus from 4-5 days to **9-10 days**.

P-Plus® **ClearPeel**

DOUBLED SHELF LIFE

Packaging prolongs the freshness of fresh produce by reducing the rate of respiration.

[Click here](#) to learn more about our range of fresh produce packaging

1. Food & agricultural organisation of the United Nations
2. National Geographic
3. Food & agricultural organisation of the United Nations
4. A study by Project Drawdown, a coalition of experts focused on climate change solutions, ranks reducing food waste as the No. 3 action item out of 80 – to the tune of more than 70 gigatons of carbon reduction.