

# KEEPING MUSHROOMS FRESHER FOR LONGER

1

## 1.3 BILLION TONNES

of food are wasted each year. That's one-third of all food produced for human consumption, with the equivalent cost of \$1 trillion dollars.

2

## 17 BILLION KILOGRAMS

of fresh fruit and vegetables are tossed away every year in EU households. That's one kilogram more than the weight of any food.

3

## REDUCING FOOD WASTE

is the most effective solution for curbing climate change. Reducing the amount of food produced through innovation, alongside more responsible consumption, can help reverse food waste.

4

## BRUISE LIKE A MUSHROOM

Mushrooms have a very short shelf life. The temperature, humidity, and light levels can affect it as little as 1°C.

Good mushrooms should be kept in a cooler, dark place. High levels of moisture and light reduce their shelf life even further.

5

## BREATHING EXERCISES

Respiratory tract exercises to improve the circulation rate of lymphatic system that can increase shelf life.

6

## 66 PERCENT LONGER

Amcor's P1 Plus with breathable perforation is tested to be 66% more effective than other leading breathable films, significantly reducing decay.

It's the packaging solution for shelf life: about mushrooms from 3 to 5 days, which is even better for other or related mushrooms.