

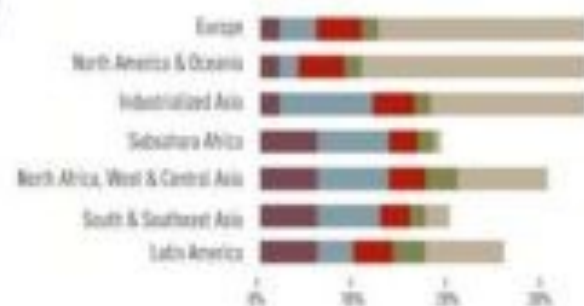


# 30% CEREALS FOOD LOSSES

In industrialized countries, consumers throw away 286 million tonnes of cereal products.

763 billion boxes of pasta

■ Agriculture ■ Distribution  
■ Postharvest ■ Consumption  
■ Processing

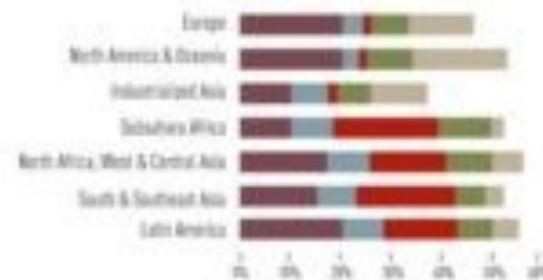


# 45% FRUIT & VEGETABLES FOOD LOSSES

Along with roots and tubers, fruit and vegetables have the highest wastage rates of any food products; almost half of all the fruit and vegetables produced are wasted.

3.7 billion apples

■ Agriculture ■ Distribution  
■ Postharvest ■ Consumption  
■ Processing

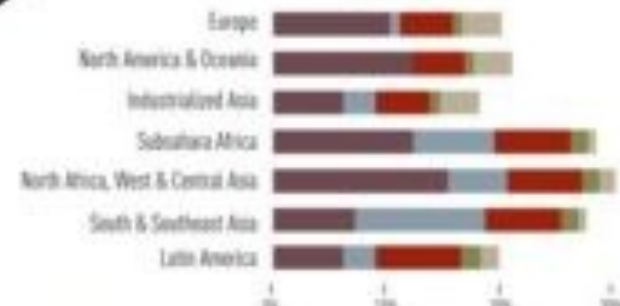


# 20% OILSEEDS & PULSES FOOD LOSSES

Every year, 22% of the global production of oilseeds and pulses is lost or wasted.

This is the same as the olives needed to produce enough olive oil to fill nearly 11,000 Olympic-sized swimming pools.

■ Agriculture ■ Distribution  
■ Postharvest ■ Consumption  
■ Processing

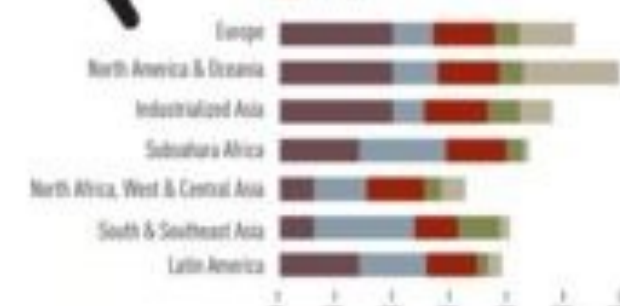


# 45% ROOTS & TUBERS FOOD LOSSES

In North America & Oceania alone, 5,814,000 tonnes of roots and tubers are wasted at the consumption stage alone.

This equates to just over 1 billion bags of potatoes.

■ Agriculture ■ Distribution  
■ Postharvest ■ Consumption  
■ Processing

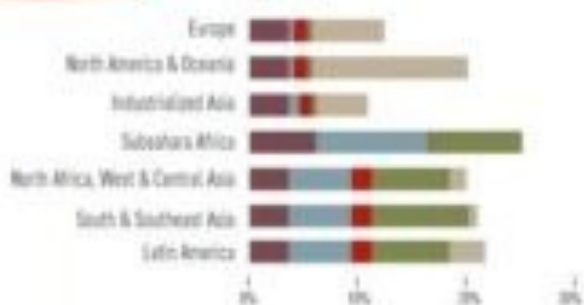


# 20% DAIRY FOOD LOSSES

In Europe alone, 29 million tonnes of dairy products are lost or wasted every year.

This is the same as 574 billion eggs.

■ Agriculture ■ Distribution  
■ Postharvest ■ Consumption  
■ Processing

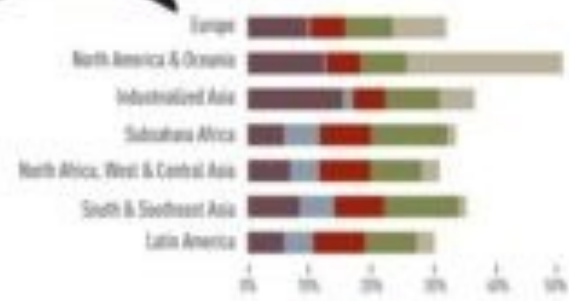


# 30% FISH & SEAFOOD FOOD LOSSES

8% of fish caught globally is thrown back into the sea. In most cases they are dead, dying or badly damaged.

This is equal to almost 3 billion Atlantic salmon.

■ Fisheries ■ Distribution  
■ Post catch ■ Consumption  
■ Processing



# 20% MEAT FOOD LOSSES

Of the 263 million tonnes of meat produced globally, over 20% is lost or wasted.

This is equivalent to 75 million cows.

■ Animal production ■ Distribution  
■ Slaughter ■ Consumption  
■ Processing

