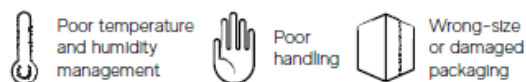


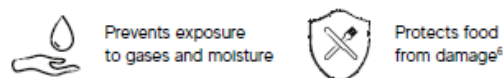
How can packaging reduce food waste?

Mondi believes packaging should be sustainable by design. Sustainable packaging plays a vital role in minimising food waste. It reduces the environmental impact of the food industry by preventing food from spoiling before it reaches the table.

Food is lost during handling and processing (stages 2 & 3) through...



Packaging...



European consumer waste is highest for...



Packaging extends shelf life considerably...



The right packaging provides convenience and portion control for the consumer

Packaging is often a minor contributor to the overall environmental impact of packaged food⁹



European food loss and waste across the value chain

1 Production



23%

of European food loss and waste occurs during or immediately after harvesting

2 Handling & storage



12%

occurs in handling, storage and transport

3 Processing & packaging



5%

happens in industrial or domestic processing and packaging

4 Distribution to European markets



9%

takes place in distribution to markets, including losses at wholesale and retail markets

5 Consumption



52%

is wasted by consumers, restaurants and caterers³

FROM FARM TO FORK TO LANDFILL

33%

OF THE WORLD'S FOOD IS LOST OR WASTED EVERY YEAR

That's around **1.3 billion** tonnes of food globally, worth **\$1 trillion**

Which could feed **2 billion** people...the combined population of Europe and Africa¹²



SDG target 12.3

To halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses, by 2030

Impact

30%

THE PRODUCTION OF FOOD LOST OR WASTED IS EQUIVALENT TO...

of the world's agricultural land - more than the total land mass of the USA

6%

of total surface and groundwater withdrawals - enough to fill the Dead Sea 2.2 times

7%

 of GHG emissions

if food waste was a country, it would sit ahead of India as the 3rd largest polluter behind China and the USA^{4,5}

Sources: 1) FAO 2019, The State of Food and Agriculture, Moving Forward on Food Loss and Waste Reduction; FAO 2015, Global Initiative on Food Loss and Waste Reduction; 2) FAO 2016, Make It Happen! A Way of Life; 3) WFP 2013, Reducing Food Loss and Waste; 4) FAO 2019; 5) FAO 2015, Food Wastage Footprint & Climate Change; 6) WFP 2017, Fresh, uncut fruit and vegetable guidance; 7) FAO 2011, Global Food Losses and Waste; 8) American Chemistry Council 2018, Reducing Food Waste through Plastic Packaging; 9) UNEP/SETAC 2013, An Analysis of Life Cycle Assessment in Packaging for Food & Beverage Applications; 10) WFP 2017, Reducing Food Loss and Waste, based on FAO 2011, Global Food Losses and Waste. Note: percentages do not add up to 100% due to rounding