REDUCING FOOD WASTE

Did you know that wasting food has a significant environmental impact? It takes a lot of energy and resources to bring food from farm to table, which is wasted when food is thrown away. Food waste in landfills produces methane gas, a powerful greenhouse gas that is bad for the environment.

Here are a few ways to reduce your food waste:

- 1) Only buy enough food to last a couple of days
- 2) Store prepared foods in the freezer and reheat for healthy meals
- 3) Educate yourself on proper food storage methods this will vary by food
- 4) Use over-ripened produce to add flavour to recipes like smoothies, sauces or soups



