

CHALLENGE #4:

COMPOSTING

DID YOU

KNOW...?

WELL, LET'S
SEE!

OH
YEAH!?



IDDPNQL



FNQLSDI

If food waste were a country, it would be the third largest emitter of greenhouse gases in the world after China and the United States.



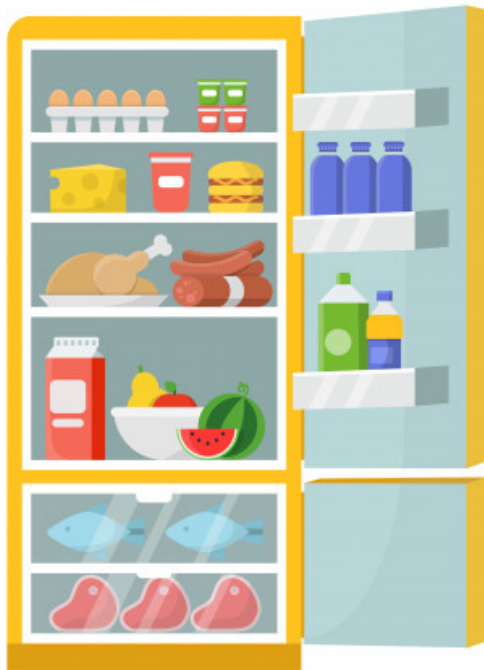
In Canada alone, more than 11 million tons of edible food are wasted annually.

That is enough food to feed the entire population of a city of 150,000 inhabitants for 85 years!



Anti food waste tip:

The door is the hottest area of the refrigerator! Avoid storing more perishable foods like milk there.



Anti food waste tip:

The “best before” date does not necessarily mean that it is automatically good up to that date.

Once the packaging is open, the date no longer applies.

Record the date on which the item is opened on the packaging to help you make sure that you eat or drink it on time according to each item’s shelf life.

If the food wasted in the world were to be spread out, it would cover an area about one-and-a-half times the size of Canada.

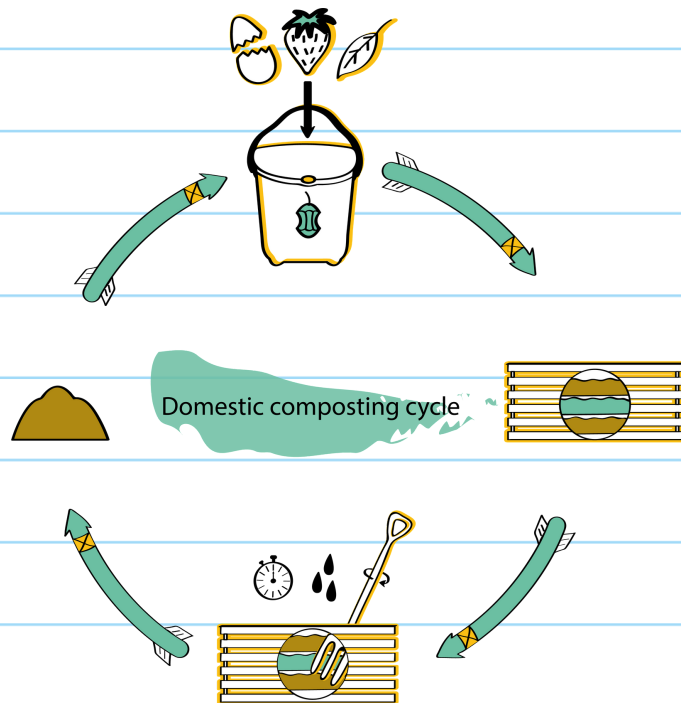


Organic waste (leftover food) fills up almost half of our garbage cans.

More than 40% of our waste is compostable!



Organic waste (leftover food) fills up almost half of our garbage cans. Compost is a soil that can replace chemical fertilizers to grow our food. Our old vegetables can be used to grow new ones!



Organic waste is turned into soil by fungi, insects and tiny living things (microorganisms).

This soil is called compost!



Did you know that our food travels an average of 2,500 km to get to our plate?

In addition to reducing the impacts of transportation, consuming locally produced food could allow us to consume fewer pesticides since our pesticide management code in Quebec is strict.

Did you know that 50% of the food produced in North America is thrown away in garbage cans? It's also unfair when you consider that one in six people in the world suffers from malnutrition.

We can prevent our food from ending up in the garbage can by serving reasonable portions and recovering the food we use as much as possible.

For snacks and lunchtimes, do your part: avoid wasting food!