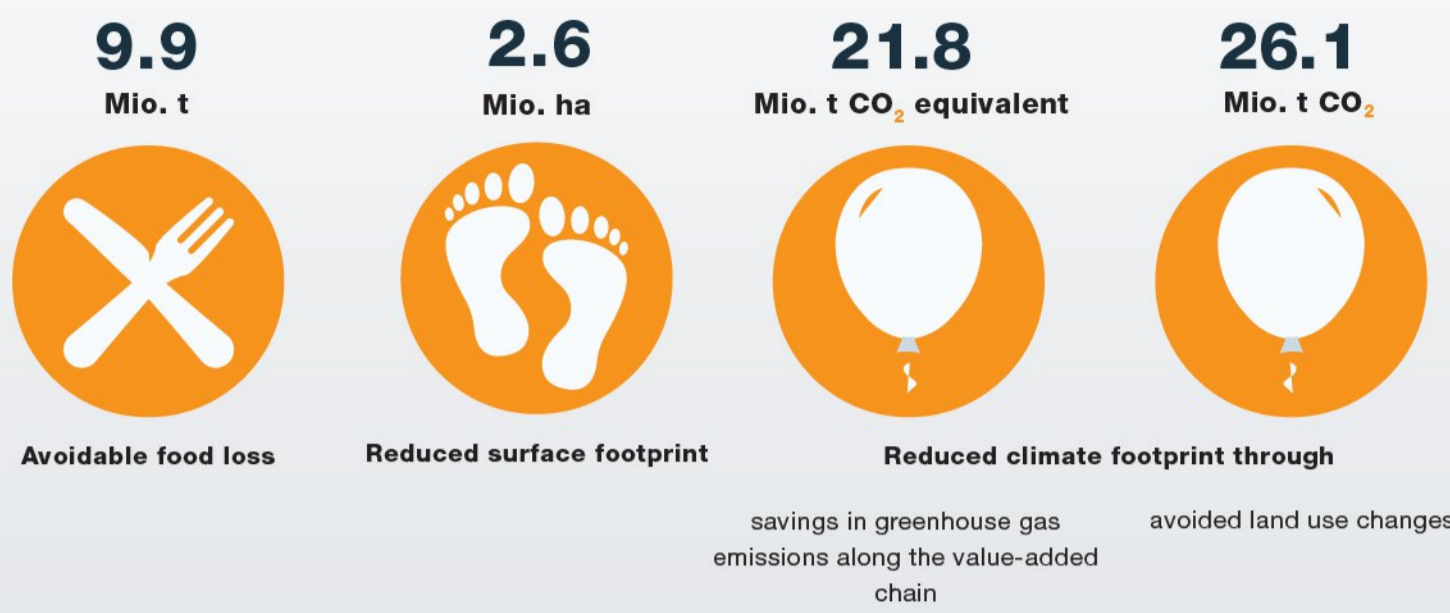


The food waste challenge: Increase sustainability and reduce costs.

Food waste in numbers.

How less food waste contributes to resource and climate protection.



1.3 billion tonnes

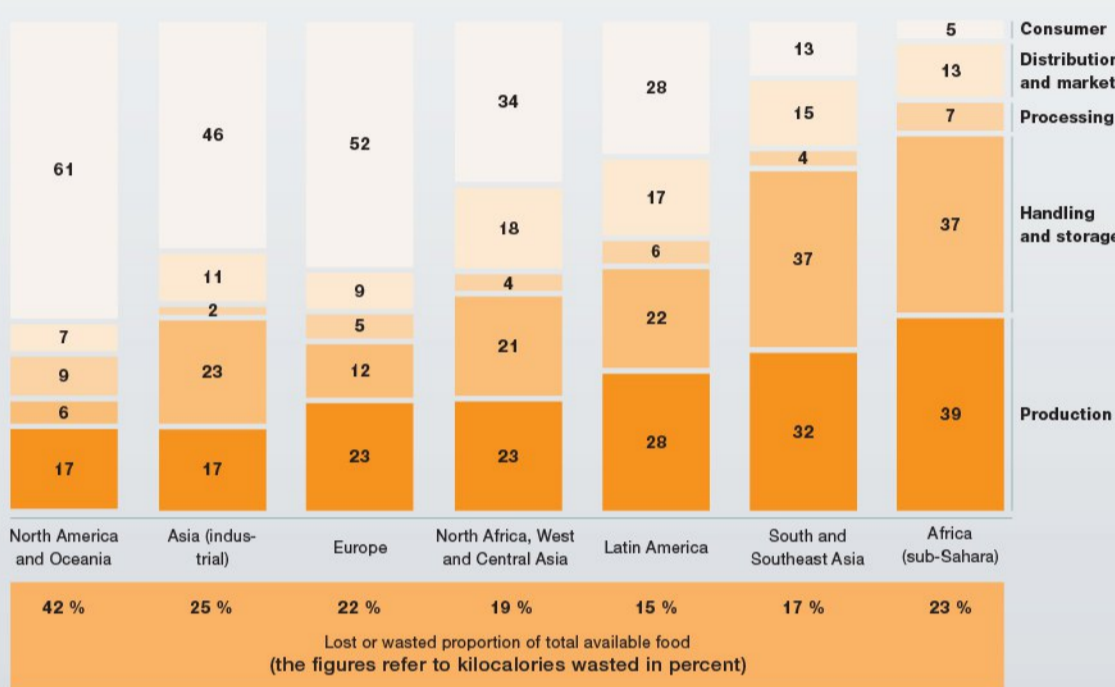


840 billion Euros



Food waste in food distribution.

In less developed regions, food waste tends to occur on the production side. In more highly developed regions, a larger proportion of food is wasted by the consumer



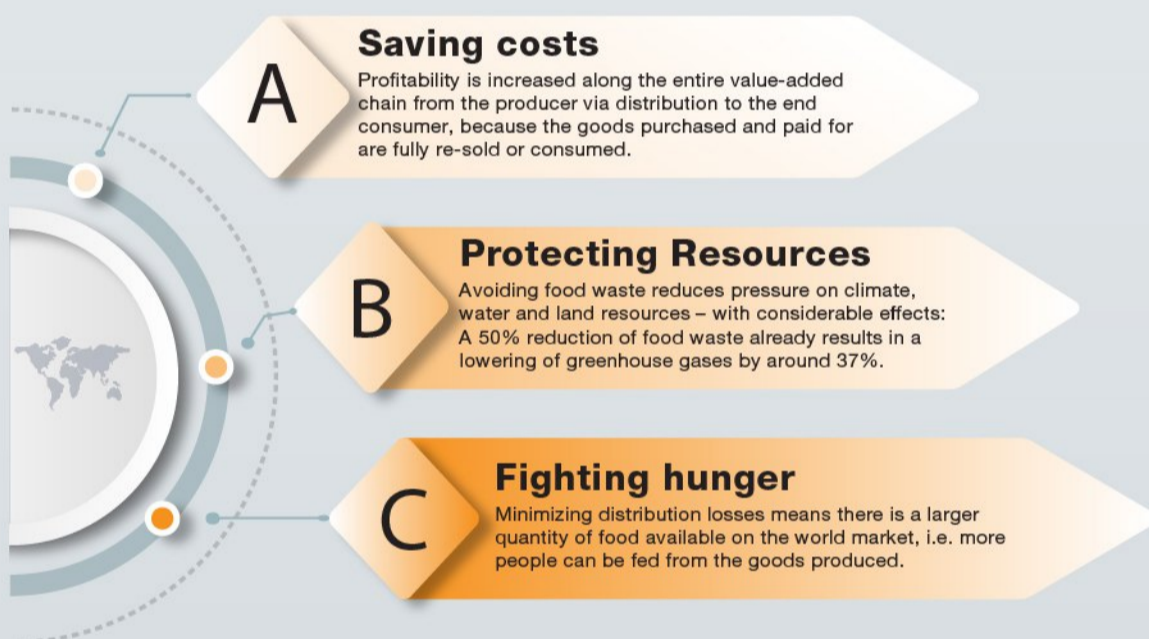
Food waste and the causes.

According to the German EHI Retail Institute's, losses are broken down in the following way:



Reducing food waste.

Reducing food losses is profitable from three points of view:



Food donation helps to increase sustainability and makes an important contribution to society. Foods which can no longer be sold are an integral part of aid projects. The reduction of food waste by fair distribution and conscious recycling impacts

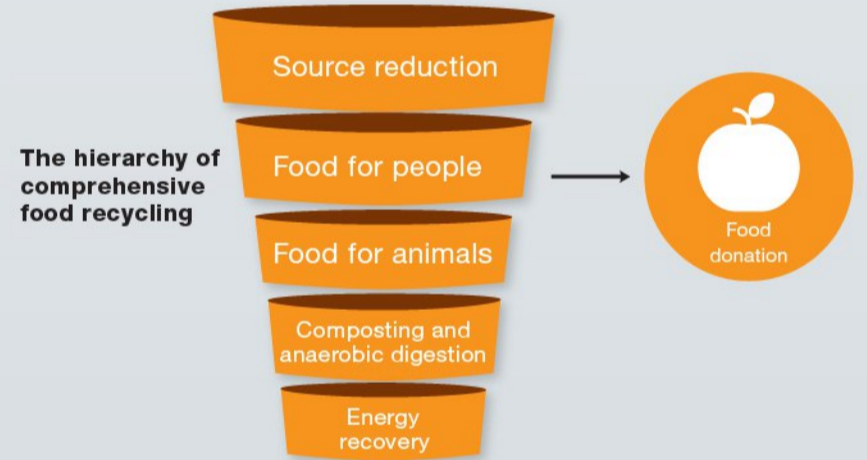


Fig. 3: Possibilities for the reduction of food waste by fair distribution and conscious recycling.

Reasons for minimizing food waste: What the stakeholders say.

The Hanson and Mitchell Study



Hotels, food service businesses and food retailers even reached ratios of between 5:1 and 10:1. This means that for every Euro invested in the reduction of food loss and waste, up to 10 € came back. This shows that the reduction of food waste can also be regarded as a profitable investment.

Non-financial drivers for minimizing food waste:

- Responsibility for securing the food supply
- Refuse management regulations
- Increasing sustainability
- Strengthening the relationships to stakeholders
- Consciousness of an ethical responsibility
- Image benefit and advertising

Sources

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About us: introducing Testo.

Testo South Africa is a subsidiary of Testo SE & Co. KGaA with its headquarters in Germany. Testo is a world market leader in the field of portable and stationary measurement solutions with a strong focus on digital quality management software for the food and pharmaceutical industries. Testo supplies most of the food manufacturers, major retailers and restaurant chains in South Africa with food safety measuring devices.

Testo SA is your partner in food safety instrumentation: food thermometers, cooking oil testers, pH meters, data loggers, wireless data monitoring systems and SANAS accredited calibrations for temperature and humidity. You can find more information at www.testo.co.za