

WORLD FOOD WASTE FACTS

The latest industry studies estimate that as much as

1/2 OF FOOD PRODUCED GLOBALLY FOR HUMAN CONSUMPTION IS WASTED EVERY YEAR.



FOOD VALUE CHAIN:



PRODUCTION



HANDLING & STORAGE



PROCESSING & PACKAGING



DISTRIBUTION & MARKET



CONSUMPTION

EMERGING ECONOMIES WASTE 40% OF FOOD DURING THE FIRST TWO STEPS OF THE VALUE CHAIN

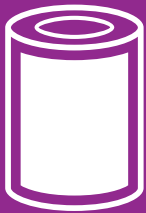
PRODUCTION/HANDLING & STORAGE

- Poor harvesting techniques
- Poor storage facilities
- Poor transportation infrastructure

MATURE ECONOMIES WASTE 40% OF FOOD DURING THE LAST TWO STEPS OF THE VALUE CHAIN

RETAIL & CONSUMER

- Retailers encouraging over consumption
- Stores throwing away good food
- Buying and cooking more than needed



CANS OFFER DISTINCT ADVANTAGES COMPARED TO OTHER PACKAGING FORMATS:

- Preserve their contents and provide long shelf life
- Do not require refrigeration - saving money and energy
- Have an unprecedented safety record

OVER 1,500

different kinds of foods are able to be packed in cans.

As a packaging format, metal cans are an optimal means to reduce food waste in both emerging and mature economies.

Consumer Loss by Packaging Type in the USA

SWEET CORN:



FRESH
32%
LOSS



FROZEN
36%
LOSS



CANNED
7%
LOSS

PEACHES:



FRESH
42%
LOSS



FROZEN
35%
LOSS



CANNED
8%
LOSS

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