

THINKING OUTSIDE THE BOX

Flexible packaging keeps food fresher longer and helps reduce food waste.

FIGHTING FOOD WASTE

Approximately 40% of food is not consumed.¹

That's worth \$162 billion.¹

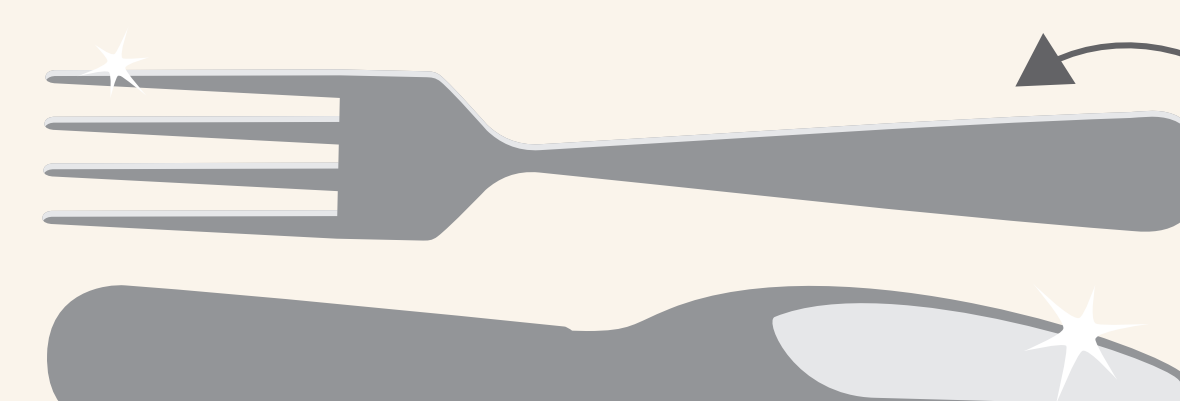
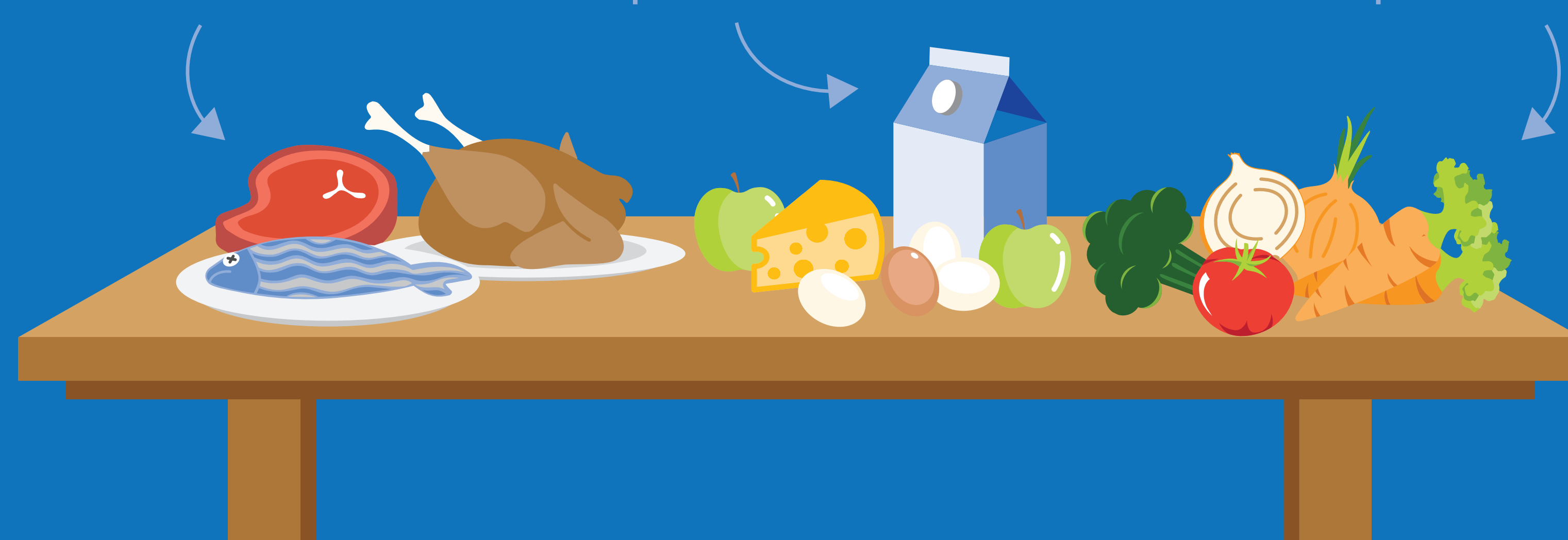


THE TYPICAL AMERICAN FAMILY THROWS AWAY³ ...

40% of fresh meat, fish and poultry purchased

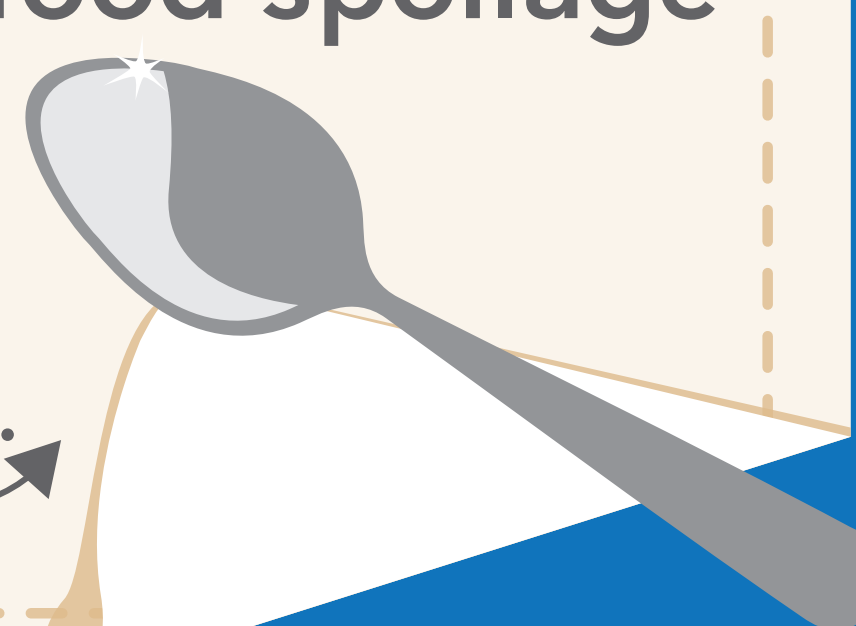
51% of dairy and fruit purchased

44% of fresh vegetables purchased



2/3 of food waste is due to **food spoilage**

1/3 of food waste is from cooking or **serving too much.**



FLEXIBLE PACKAGING EXTENDS SHELF LIFE.⁴

SHELF LIFE INCREASES



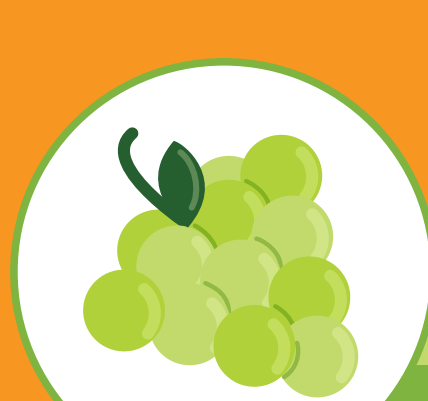
FOOD WASTE DECREASES



7 DAYS

19 DAYS

Green Beans



7 DAYS

70 DAYS

Grapes



6 DAYS

20 DAYS

Broccoli



3 DAYS

20 DAYS

Steak



190 DAYS

280 DAYS

Cheese

For more information about how flexible packaging helps fight food waste, visit www.flexpack.org



FPA Flexible Packaging Association
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SOURCES

1. <http://www.ameripen.org/food-waste/>
2. <https://www.usda.gov/oce/foodwaste/faqs.htm>
3. <http://www.ameripen.org/wp-content/uploads/Fresh-Food-Waste-Fact-Sheet.pdf>
4. FPA Value of Flexible Packaging in Extending Shelf Life and Reducing Food Waste Report