# #FightAgainstFoodWaste

# Keep it great! with FreshQ®







#### Too much yogurt is thrown away

Due to high turnover, fragile supply chains and relatively short shelf lives, dairy products are a significant contributor to global food waste and losses (FAO, OECD).





#### The date is the biggest problem

80%

of total yogurt waste happens because its use-by-date expires somewhere in the supply chain







### Consumer perspective

- Dairy is the no. 1 food category for which consumers check the expiry date.
- ▶ 25% of people will not buy a product that expires within 5 days from purchase
- Consumers feel positive toward shelf life extension if it is obtained by natural ingredients.



## It needs to be natural

▶ FreshQ® natural bioprotective food cultures delay spoilage from contaminants such as yeast and molds in dairy. They help to naturally extend shelf life and lower food waste without any use of artificial preservatives or chemicals.

The study indicates that dairy manufacturers, retailers and consumers can all get positive net savings from reducing yogurt waste with the use of bioprotection.



**40%** waste reduction

13% waste reduction

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Dairy manufacturing

- Avoid reallocation costs, discounts to retailers and retailer-return arrangements on expired products
- Increase batch volume and batch frequency



Retail

- Sell more yogurt before the expiry date
- Reduce your current waste levels, optimize logistics and never be out of stock



Consumers

- Enjoy fresher, higher quality products, free from artificial preservatives, for longer
- · Waste less and save money

