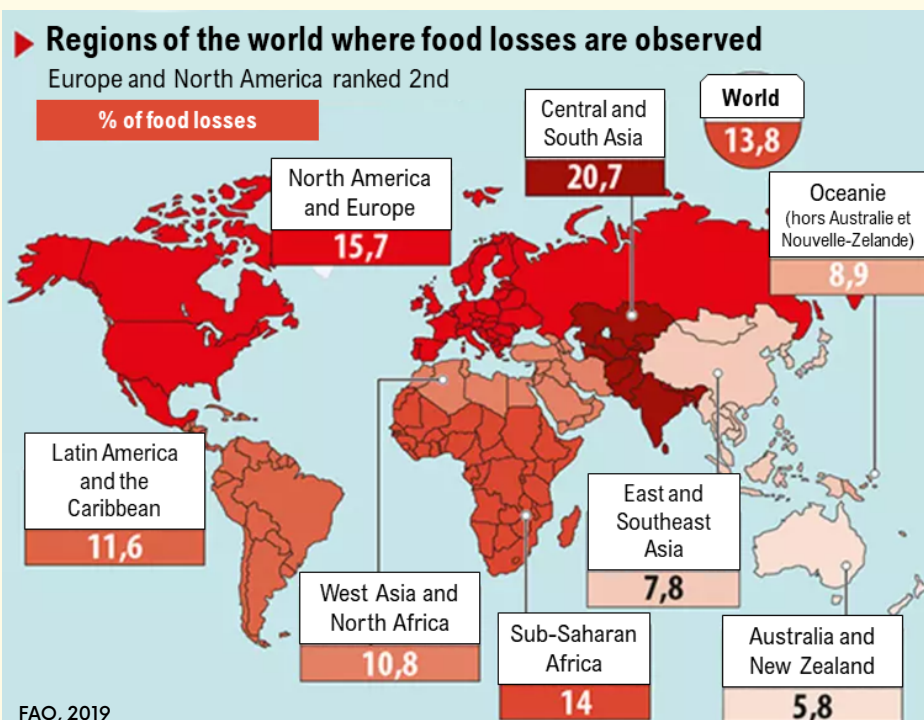


OUR JPIC PLATE



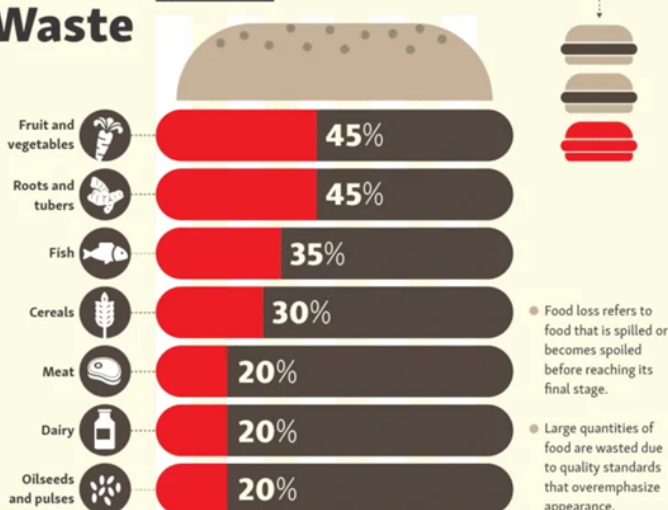
Around one third of the food produced is never eaten, even as 10% of the world population faces hunger each day. The resources used, including water, land and energy, also go to waste.

The volume of food waste globally is enough to feed three billion people, while food waste in Europe could feed 200 million people, in Latin America 300 million people and in Africa 300 million people.

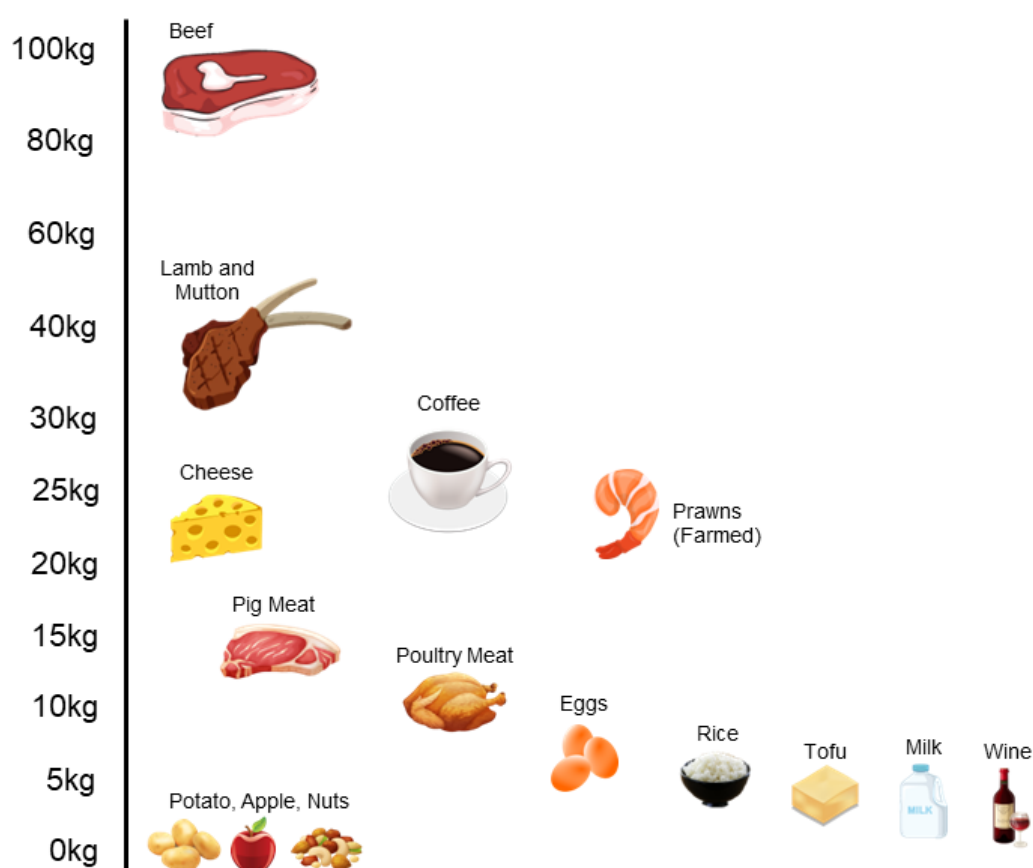
An important way to get the most out of the food produced – and the resources used – is to make consumption more sustainable.

Global Food Waste

Approximately 1.3 billion tons of food is lost or wasted every year. That is about **one-third** of all the food produced for human consumption in the world.



Which foods cause the most greenhouse gas emissions?

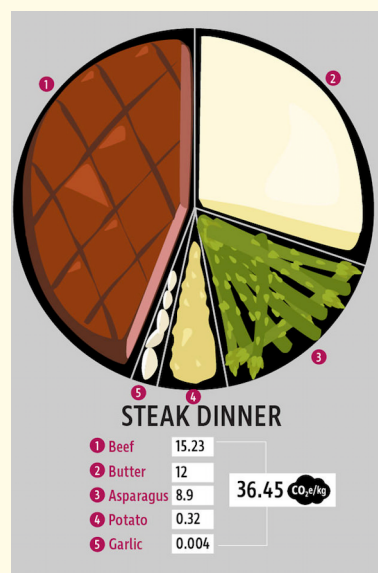
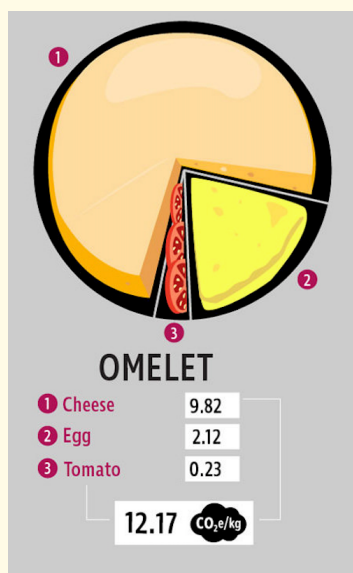
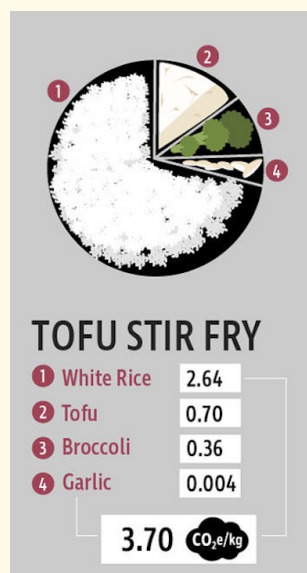


Animal-based foods, especially red meat, dairy, and farmed shrimp are generally associated with the highest greenhouse gas emissions.

Plant-based foods – such as fruits and vegetables, whole grains, beans, peas, nuts, and lentils – generally use less energy, land, and water, and have lower greenhouse gas intensities than animal-based foods.

Kilograms (kg) of greenhouse gas emissions per 1kg of food

Carbon dioxide (CO₂) Emission of Popular Meals



Together, we can work towards a food system that not only feeds us but also celebrates life – one that nurtures people, adds color and flavor to our plates and palates and, most importantly, ensures a future for ourselves on this planet.