

Come on Australia, let's work together and be saveful

OUR NATIONAL FOOD WASTE BILL HAS HIT \$19.3 BILLION!



That's enough to feed
2 MILLION
HOUSEHOLDS

BILLION

How much is your household food waste costing you?

The average Aussie household wastes **\$2,500** PER YEAR



That's approximately **\$48 per week**



That's approximately **15kg per week**



70% of food binned is perfectly edible

How is your household food waste draining Australia?

About

2,600 GIGALITRES

of water is used to grow food
that isn't eaten

That's the volume of

5x
SYDNEY
HARBOURS



Throwing away one burger
wastes the same water as a



90MIN
SHOWER

How is your household food waste impacting the planet?

8%

of global greenhouse gas emissions are produced by food waste



33%

(over a billion tonnes) of the world's food is wasted



If food waste was a country it would be the

3RD LARGEST

greenhouse gas emitter

behind the USA and China

The foods we ditch that are perfectly edible...



**Veggies, fruit
bread & pastries**
*are the most likely foods
to end up in the bin*

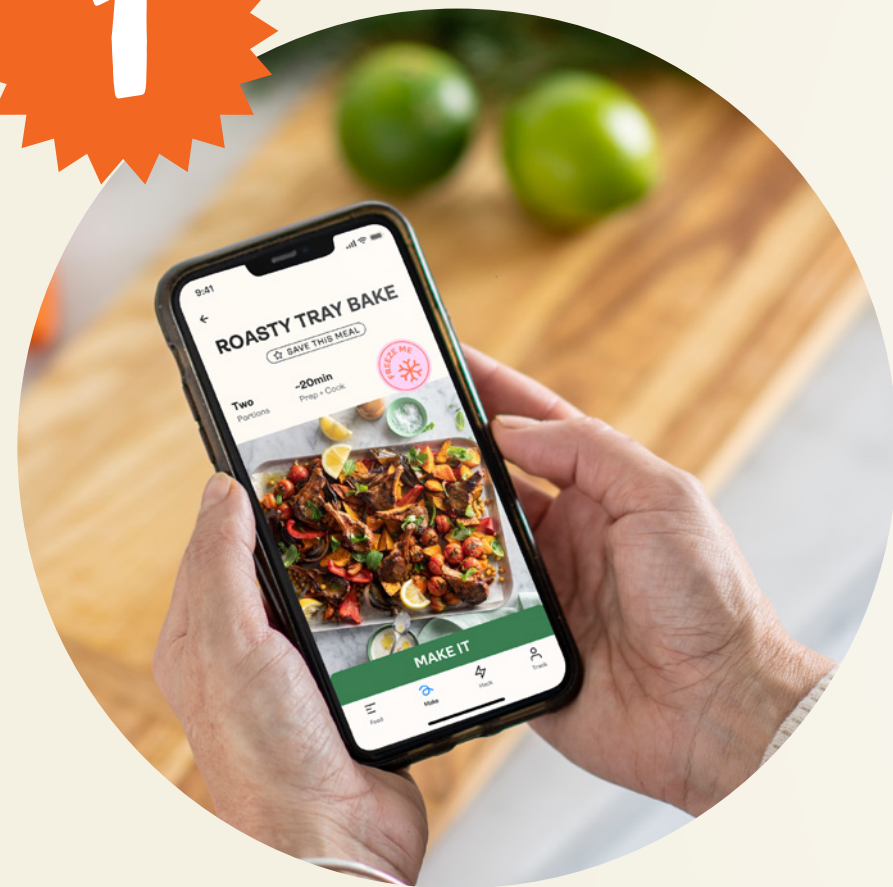


OUR TOP 10 TIPS

to give your food a new zest of life

**Divert food from the bin
and make your tastebuds
(and wallet) sing.**

1



*Download the Saveful app
and make delicious meals with
what's on hand in your fridge
and cupboard.*

2



*Organise your fridge
so that things you are using
up first are at the front.*

3



*Always use a shopping list
and before you write the list
check what you already have in
your fridge and pantry.*

OUR TOP 10 TIPS

to give your food a new zest of life

Don't have the right ingredients for your meal? No worries, Saveful offers you substitutes

4



Feeling like pancakes but don't have any eggs?
You can use Greek yoghurt, silken tofu, mayonnaise or sour cream as a substitute binding agent. ¼ cup of the egg substitute is equal to 1 egg!

5



Who doesn't love bolognese?
Though if you're missing the regular meaty bol try swapping it with cauliflower, canned lentils or firm tofu.

6



Cooler weather means comfort food, and one of our favourite comfort dishes is bread and butter pudding. Despite the name don't limit yourself to bread - try stale croissants, raisin bread, or brioche. Serve warm with ice cream or yoghurt.

Full recipes found on the Saveful app.

Prolong the life of your food

OUR TOP 10 TIPS

to give your food a new zest of life

7



Strawberry Storage Tip:
Tired of sad, soggy berries? Soak strawberries in 1 part vinegar and 3 parts water. Drain and dry them as thoroughly as possible. Once dry, put in a container with paper towel and pop in the fridge. Enjoy berry bliss for days!

8



Wilting herbs?
Freeze your basil, mint, chives, and parsley for a year-round supply of flavour-packed goodness! Chop them up, add a drizzle of olive oil to maintain that vibrant green colour, and freeze them in ice cube trays. Voilà! Instant flavour boost for all your dishes!

9



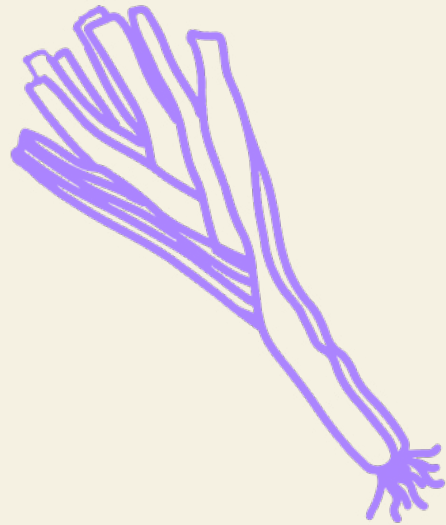
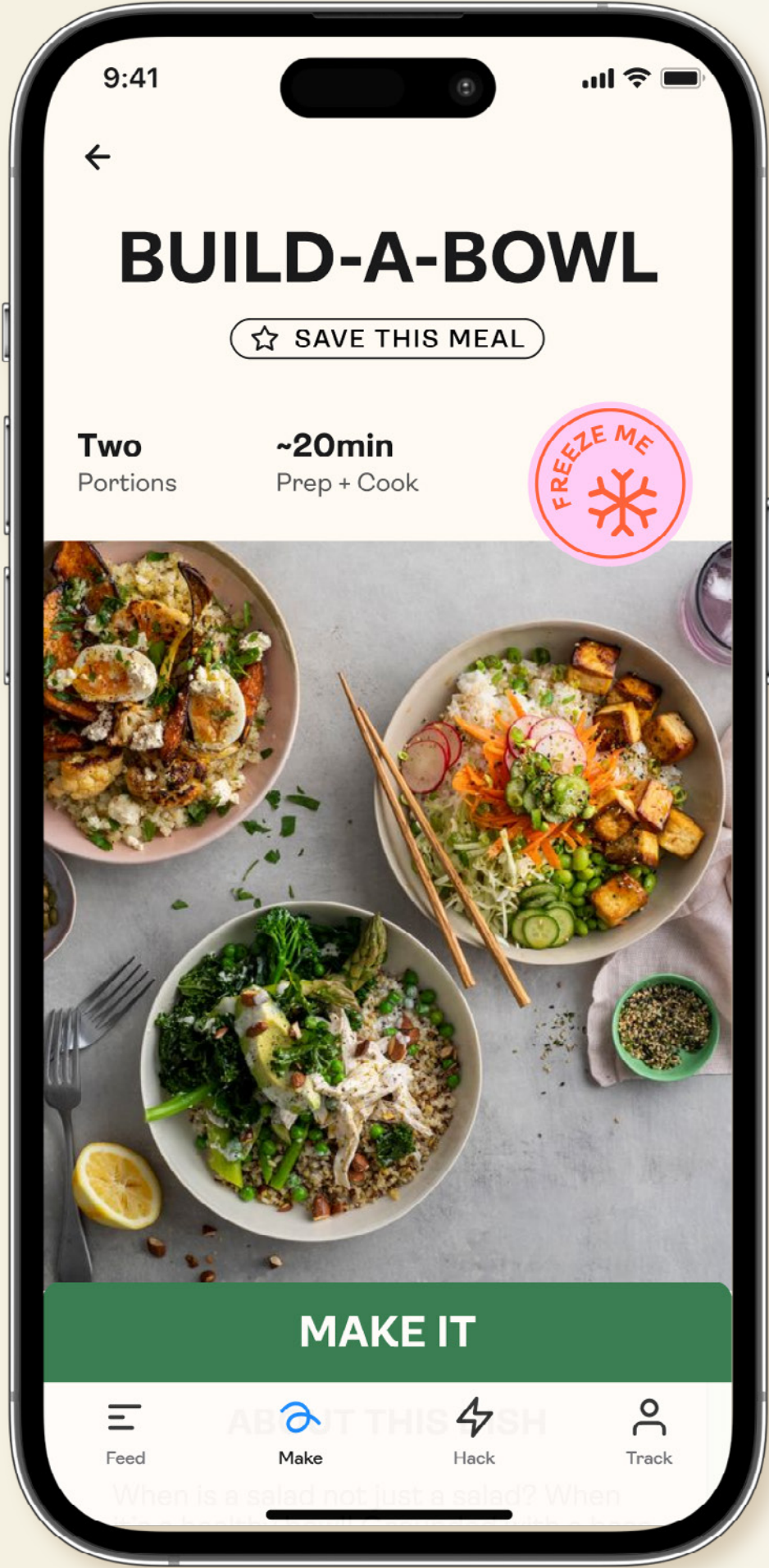
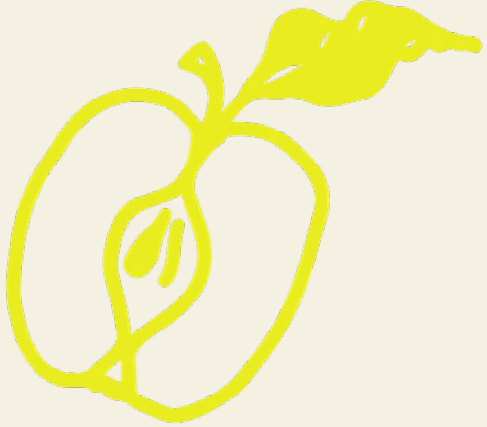
Stop mushrooms going mushy...
Keep mushrooms fresher for longer by storing them in brown paper bags in the fridge.

10



Prolong the life of your lettuce!
Did you know you can keep your lettuce fresh for up to two weeks? Wrap it in a tea towel and store it in the crisper drawer of your fridge! Say goodbye to wilted greens and hello to crisp, refreshing salads whenever you crave them!

We're serving up all sorts of savings



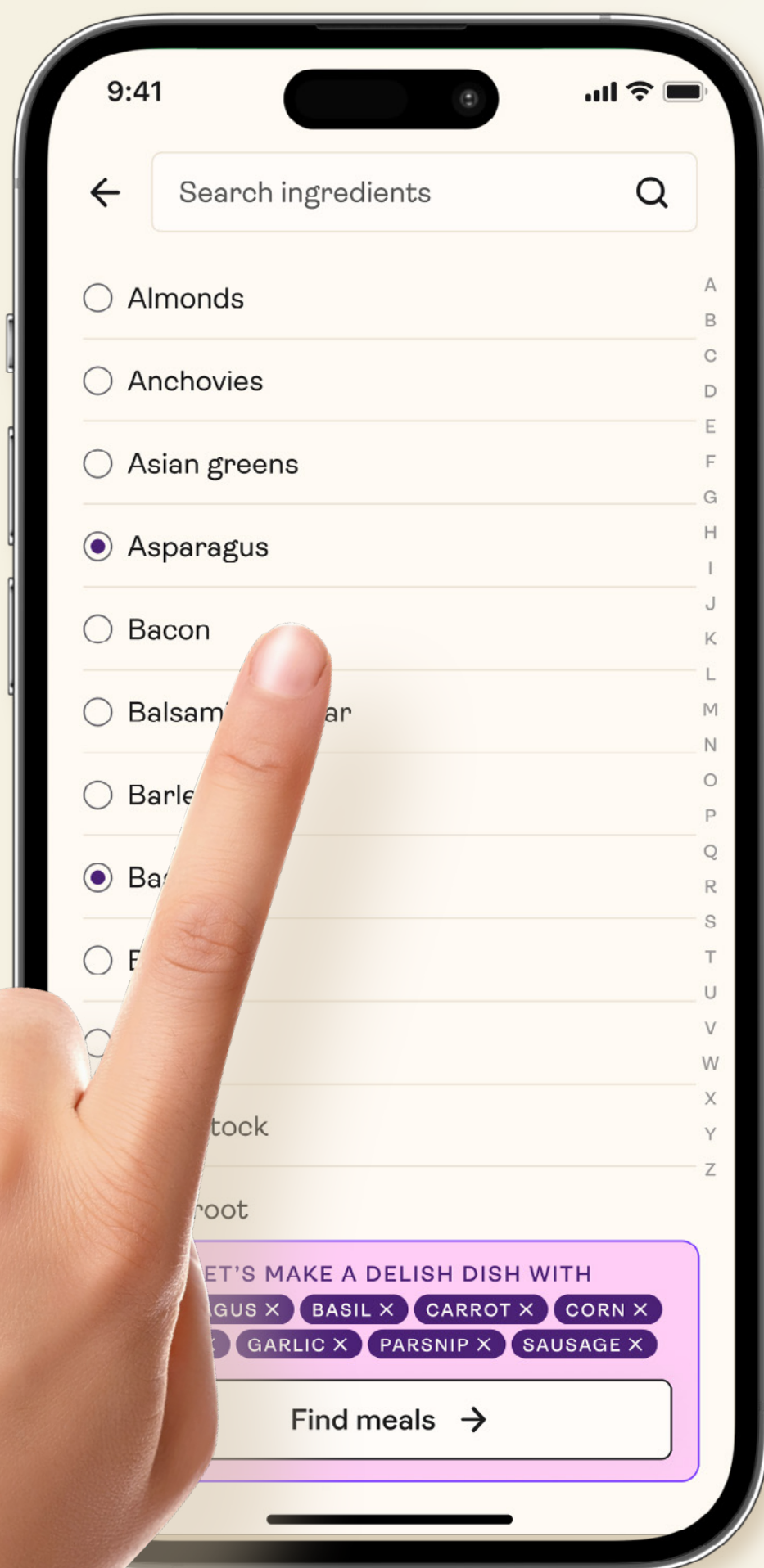
Rabobank have partnered with Saveful, their FREE app to help families cook with what's already in their kitchen, saving money, reducing their household food waste and its impact on the planet.



2024 FOOD WASTE STATS



What we know from the 15,000 Saveful users



The most searched ingredients in Saveful for flexible recipes

01 Carrots

06 Potato

02 Chicken breast

07 Beef mince

03 Eggs

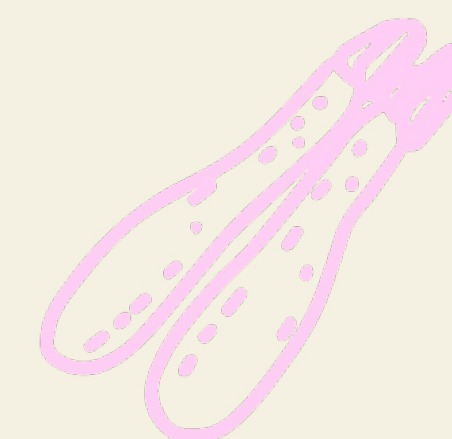
08 Capsicum

04 Zucchini

09 Baby spinach

05 Broccoli

10 Bacon



Track your impact
See your savings add up as your food waste tracks down

Saveful's most saved foods



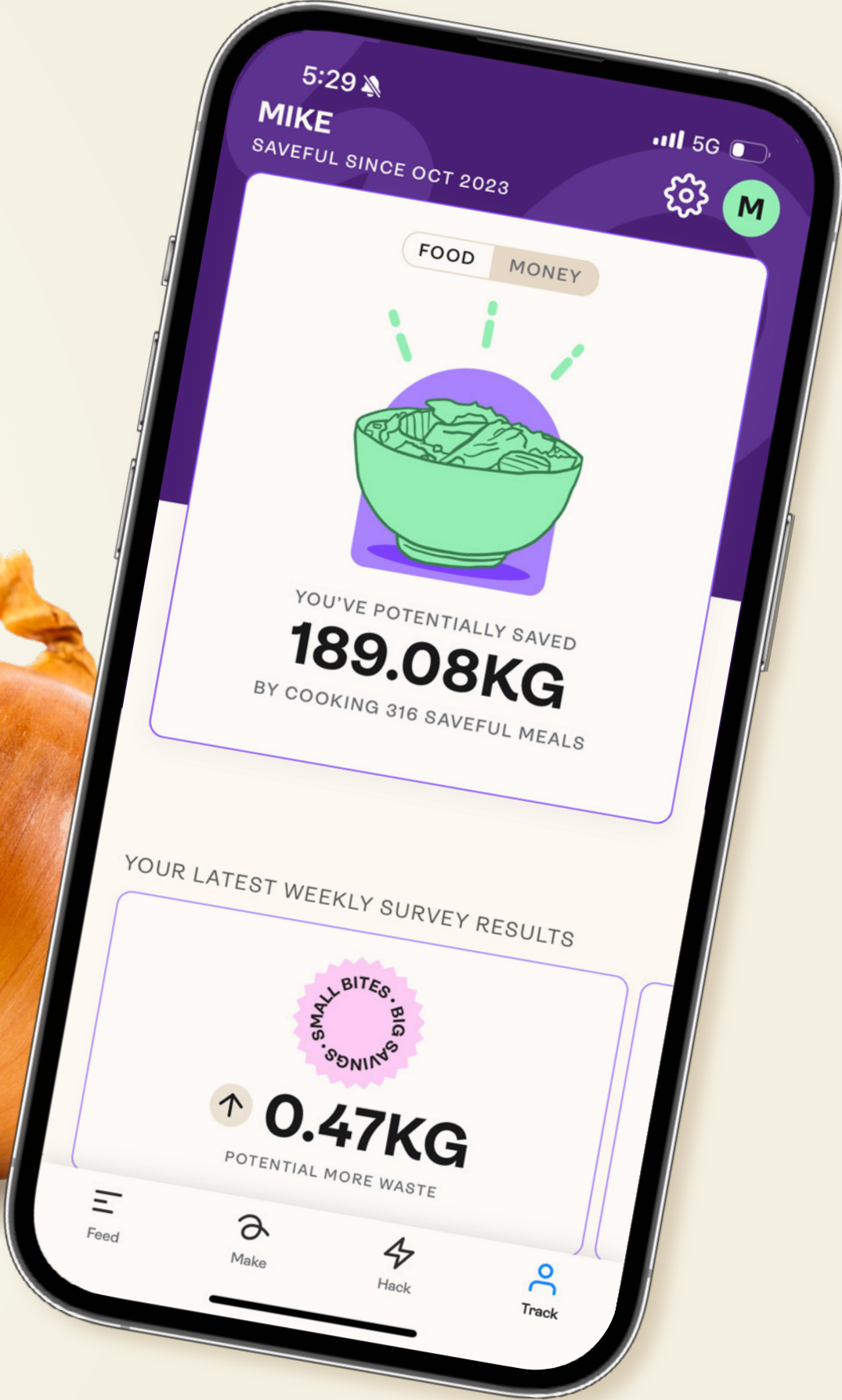
Beef mince



Carrots



Brown onions



Total KG Savings
1,809.94 KG
estimated savings

Total \$ Savings
\$26,492
estimated savings

Total CO² Savings
3,438.18 KG OF CO²
estimated savings



2024 FOOD WASTE STATS



Ending food waste is a **TEAM SPORT**

*Let's fight
the food waste
challenge together!*

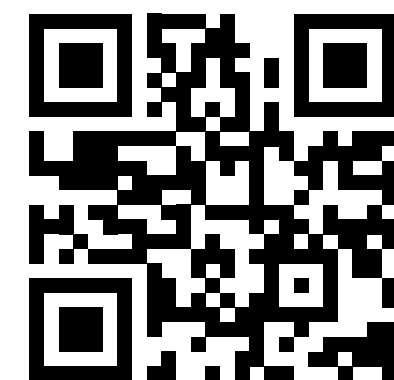
#endfoodwaste



*'Eating seasonal
produce is better for
us and our planet.'*

Matt Moran
Chef, Farmer and
Saveful Ambassador

**Join our
Saveful
Rabobank
community**



Step 1. Download the Saveful app via Apple or Google

Step 2. Sign up and build your profile

Step 3. Join our Saveful Rabobank Community Group via 398D9



Facts and figures provided and verified by Saveful, 2024.

National Food Waste Strategy Feasibility Study: FIAL NFWS Feasibility Study Report_FINAL.pdf - Zoho WorkDrive (zohopublic.com.au)

