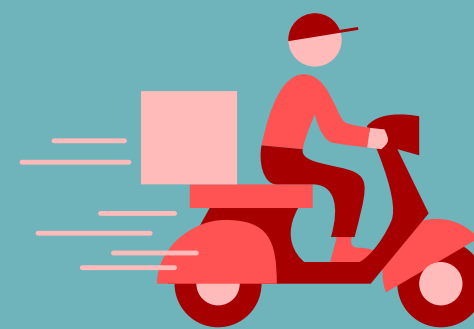
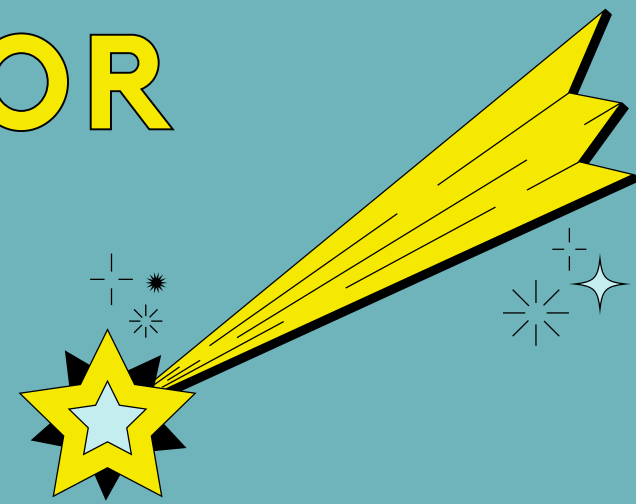


SUSTAINABILITY IDEAS FOR YOUR FOOD BUSINESS

1

Source local ingredients

It reduces food miles and supports the local economy. Organic and fairtrade is even better.



2

Plant based milks

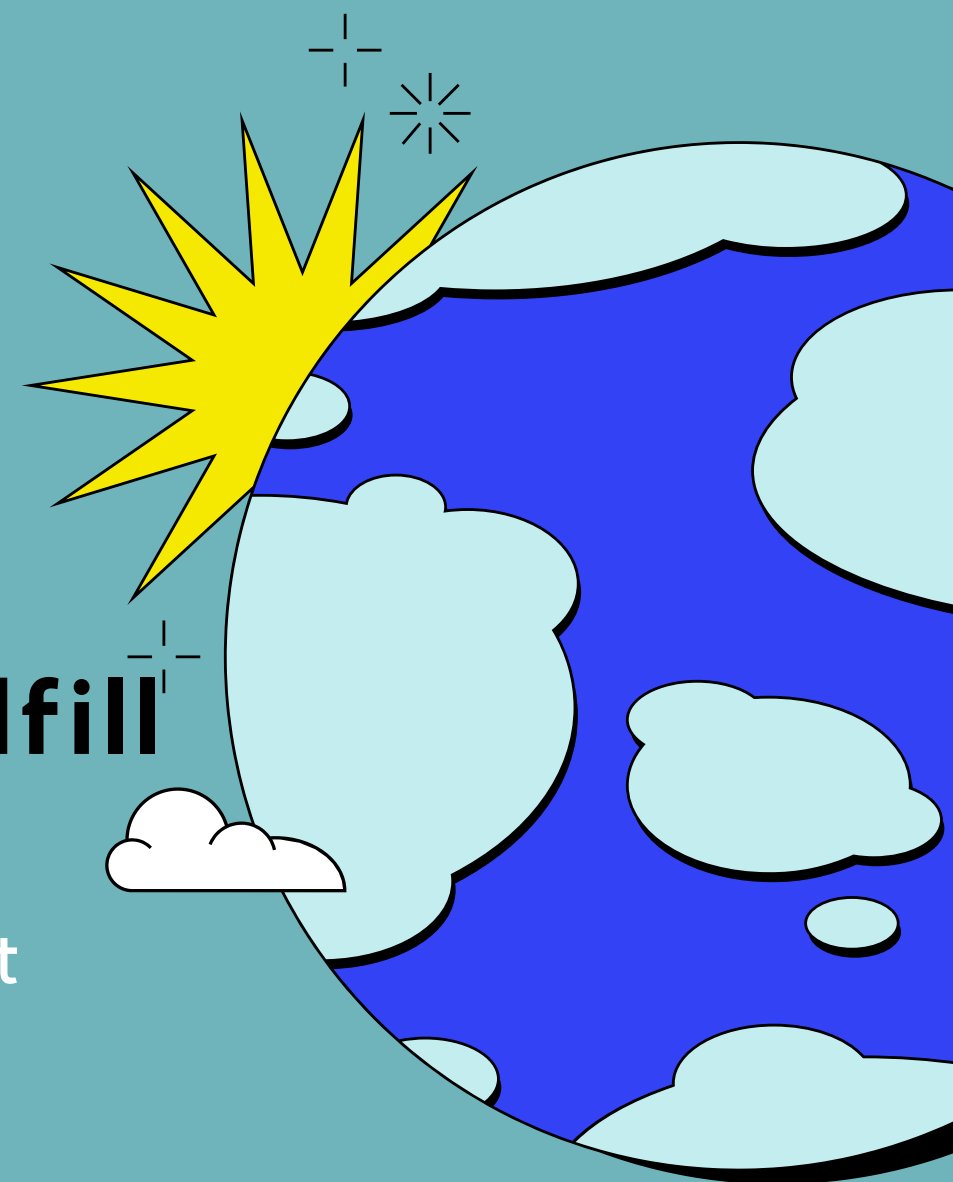
Plant based foods generally have lower emissions than animal. But beware overseas made products. Source NZ made milks, or concentrates in a jar. Community Compost now recycles tetrapacks too!



3

Choose packaging carefully

Check out refillable/reuseable options like AgainAgain. Choose compostable options and send to commercial composting locally.



4

Divert food waste from landfill

Donate to local schemes like Kai Rescue. For waste food scraps consider Community Compost collection scheme for businesses.

5

Store food at the right temperature

Fizzy drinks and whole fruit and veg don't need to be chilled to 5 degrees, so you can turn the temp up and save power and money.



6

Measure your impact

See which areas would have the greatest impact by measuring your emissions free at the Climate Action Toolbox



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