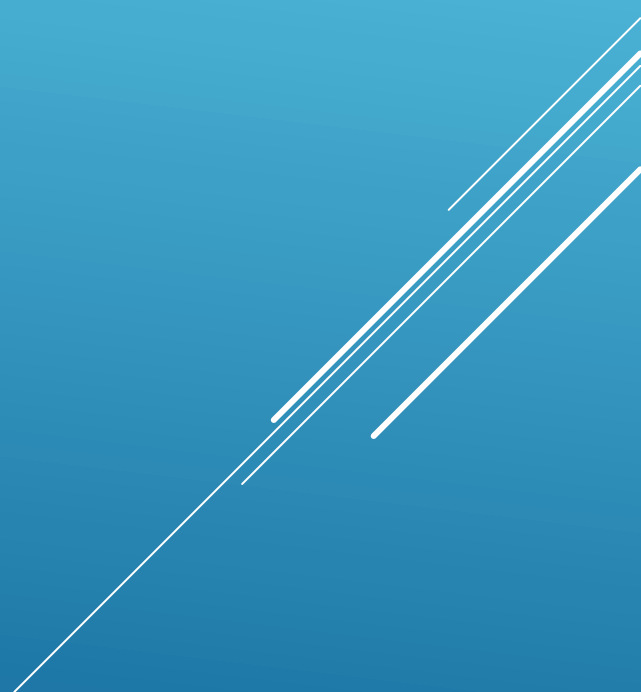


ERASMUS FRANCE

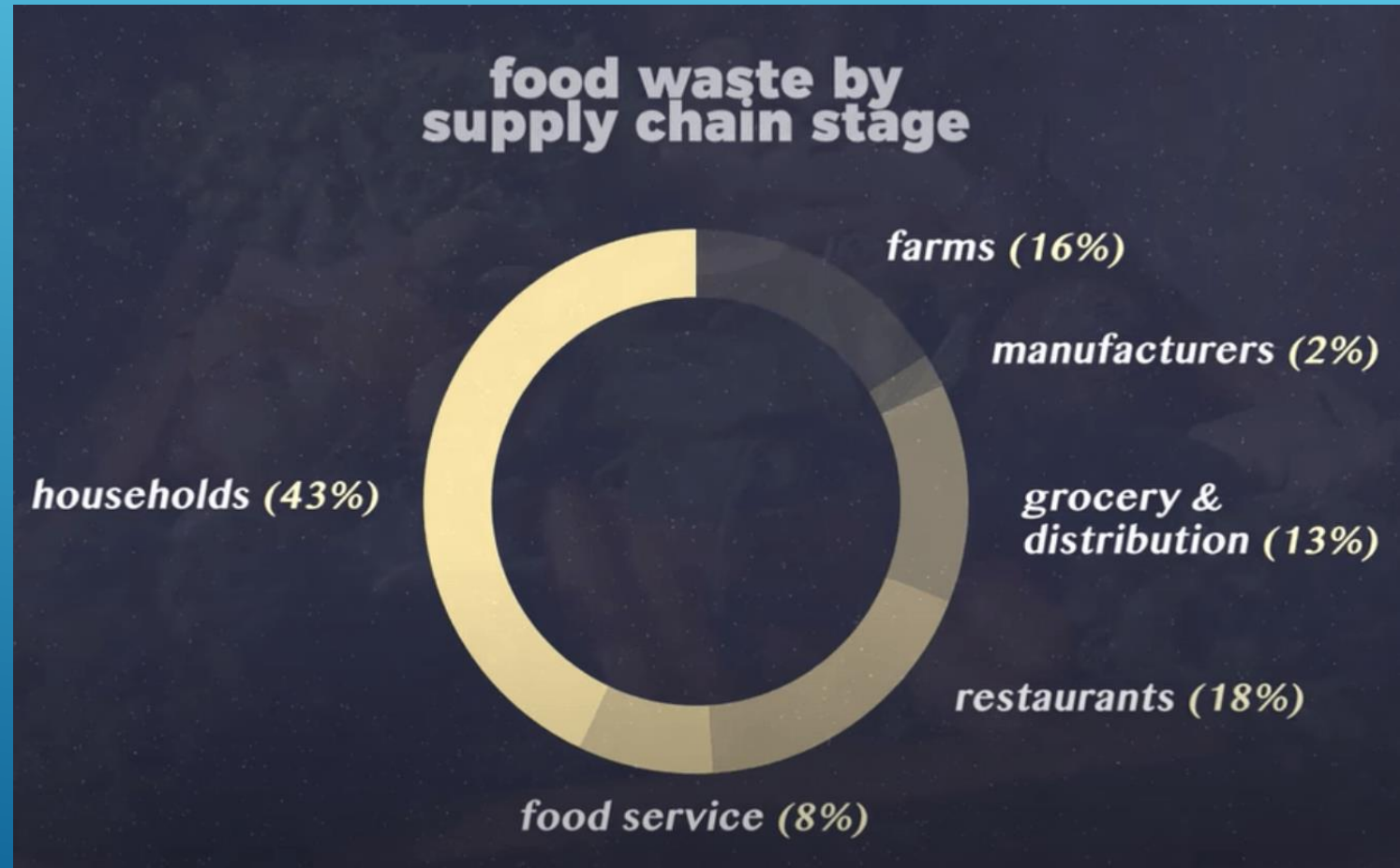





FOOD WASTE



When do we waste food ?



SOME CAUSES OF FOOD WASTE

- ▶ **overproduction**
 - ▶ **damage on food (insects or weather)**
 - ▶ **buying more food than necessary**
 - ▶ **throwing away "expired food" which is still good**
 - ▶ **plate waste**
 - ▶ **...**
- 
- A decorative graphic consisting of several parallel white lines of varying lengths, slanted upwards from left to right, located in the bottom right corner of the slide.



GREENHOUSE GAS EMISSIONS FROM FOOD WASTE :

**every home
throws away
more than 30
kilos of food
per year, which
amounts to
about US\$400**



**In Europe, it is
estimated that
food waste costs
around 143
billion euros
each year.**

yes, I know, I don't have an easy appearance



fruits and vegetables are the most wasted foods in
the world.

accounting for 42% of global waste.



CHAQUE FOYER JETTE 20 À 30 KG DE
NOURRITURE PAR AN. CE GASPILLAGE
REPRÉSENTE PLUS DE 400 € POUR UNE
FAMILLE DE 4 PERSONNES.
ENVIRON 50% SONT DES FRUITS ET DES





A collage of various fruits including bananas, strawberries, oranges, raspberries, and a smoothie. The background is white. There are three bananas on the left, a bowl of strawberries at the top left, a pineapple at the top center, several oranges in the middle right, a glass of pink smoothie in the center, and a bowl of mixed fruit at the bottom center. Some raspberries are scattered around.

why do the fruits black?

-due to a plant hormone l'èthylène

the more it is present, the more the fruit ripens

-due to the presence of humidity

which fruits contain the least?

- orange**
- lemon**
- grapefruit**
- strawberries**

which fruits contain the most

- the apples**
- the pears**
- the bananas**
- the tomatoes....**



Is it dangerous to eat black fruit?

example of the banana

the texture?

the taste?

the flavour?

how can we prevent our fruit from eblack?
-Freeze them but you lose flavour
-put in a cork liege (for fruits that rots in the humidity)
-put them in the refrigerator

what to do with black fruit
- created dried fruit
-created from the compote
-created masks



© Crédit photo : Thinkstock / Femme Actuelle



In France, bread waste represents 4.5kg/year
/inhabitant.

A French recipe to avoid bread waste:



+



+



=



**In French we talk about DLC (date limite de consommation)
and DDM (date de durabilité minimale)**

**En Francia, hablamos de DLC (fecha de caducidad)
y el DDM (fecha mínima de caducidad)**

**In Frankreich sprechen wir von DLC (Verfallsdatum)
und DDM (datum der Mindesthaltbarkeit)**

**Franciaországban DLC-ről beszélünk (lejárati dátum)
és az MDD (a minimális eltarthatóság dátuma)**

Best before date
After this date,
the product is
expired and not
consumable

AFIN DE NE PAS JETER INUTILEMENT DES ALIMENTS
ENCORE CONSOMMABLES, NE CONFONDEZ PAS :

DLC

DATE LIMITE
DE CONSOMMATION

Après cette date,
le produit **est périmé**
et non consommable.



A CONSOMMER JUSQU'AU 03 / 08 / 2022

DDM

DATE DE DURABILITÉ
MINIMALE

Après cette date,
le produit n'est pas périmé,
il est sans danger mais peut
avoir perdu certaines
de ses qualités.



A CONSOMMER DE PREFERENCE AVANT 08 / 2022

Minimum durability date
After this date, the product is
not expired, it is safe but may
have lost some of its qualities

The best before date concerns all microbiologically highly perishable foodstuffs and it is essential to respect it :



The date durability minimale concerns foodstuffs that are not very perishable and affixed to products such as:



SLOGAN

DDM

**« IT'S BETTER
BEFORE, BUT IT'S
STILL GOOD AFTER !! »**

DLC

**« IF YOU MISS THIS
DATE?
AT LEAST THINK ABOUT
YOUR HEALTH !! »**



To be consumed preferably before

Use-by date or minimum durability date :

Yesss verry good !!!!
It's minimum durability



To be
consumed
until:

Date minimum durability or
use-by date :

Yesss verry good !!!!!
It's use-by date