The Unseen Costs of Food Spoilage:

Impacts on Economy, Environment, and Health

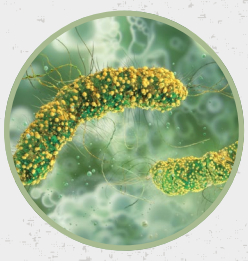
Economic Costs of Spoiled Produce

- $1 trillion lost globally annually due to food waste.[1]
- Wasted resources in production, transportation, and storage.
- Retailers lose approximately 10% of their inventory to spoilage.
- Consumers feel the pinch with higher food prices.

Environmental Costs of Food Spoilage

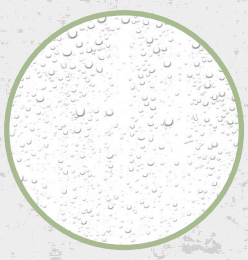
Spoilage	Sustainability
3.3 billion tons of CO_2 emissions annually[2]	Reduced emissions with sustainable practices
Depletes 1/3 of global water resources[3]	Efficient use of packaging materials saves water
Excess landfill waste	Durable packaging minimizes waste

Role of Contamination and Moisture in Spoilage



CONTAMINATION

- Bacteria and fungi spread easily.
- Poor handling speeds up spoilage.
- Cross-contamination = faster decay.



MOISTURE

- Moisture = mold & microbes.
- Poor airflow traps humidity.
- Fluctuating humidity weakens packaging.

THE SOLUTION

- Moisture-resistant.
- Ventilated for airflow.
- Durable against contamination.

How Reliable Packaging Prevents Spoilage

Barrier to moisture and contamination, extending shelf life.

Enhanced ventilation ensures optimal airflow for freshness.

Sustainable polypropylene corrugated packaging offers moisture resistance and durability.

Recyclable materials contribute to eco-friendly supply chains and reduce waste.

Health Impacts of Spoiled Food

CAUSE

Bacterial growth in spoiled food.

EFFECT

Foodborne illnesses cost billions in healthcare annually.[4]

SOLUTION

Reliable, sustainable packaging reduces exposure risks.

Resources:

[1] https://unfccc.int/news/food-loss-and-waste-account-for-8-10-of-annual-global-greenhouse-gas-emissions-cost-usd-1-trillion
[2] https://www.worldwildlife.org/initiatives/food-waste
[3] https://www.theworldcounts.com/challenges/people-and-poverty/hunger-and-obesity/food-waste-statistics
[4] https://www.ncsl.org/environment-and-natural-resources/reducing-foodborne-risks