

# PACKAGING AND FOOD WASTE

When food is being transported and stored, packaging functions as a barrier to keep it safe and fresh. Food waste is decreased by innovations such as edible coatings, vacuum packaging, and resealable bags, which increase the shelf life of food. We can guarantee that more food reaches our meals and isn't thrown away by enhancing packaging.

## Some Key Facts About Food Packaging



More than 58 million tonnes of food waste (131 kg/person) were wasted annually in the European Union in 2023, much of which can be reduced through optimised packaging.



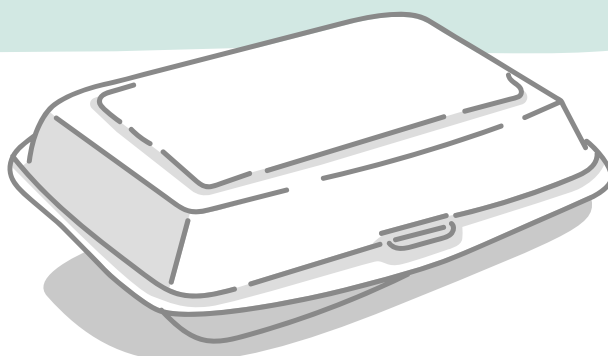
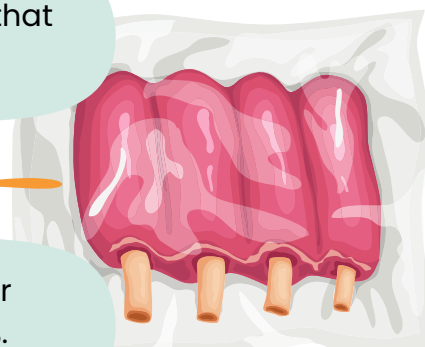
Packaging that provides product protection can reduce food waste by 5 to 10 times more than the environmental cost of the packaging itself.



On average, only 3.0–3.5% of the climate impact of packaged food comes from packaging, meaning that packaging is a minor contributor to emissions compared to food waste.



Doubling the shelf life of products through better packaging can reduce retail food waste by 40%.



Source: [Food Packaging Sustainability, A guide for packaging manufacturers, food processors, retailers, political institutions & NGOs. \(2020\).](#)



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