

HALF EATEN

Australian Household Food Waste Report



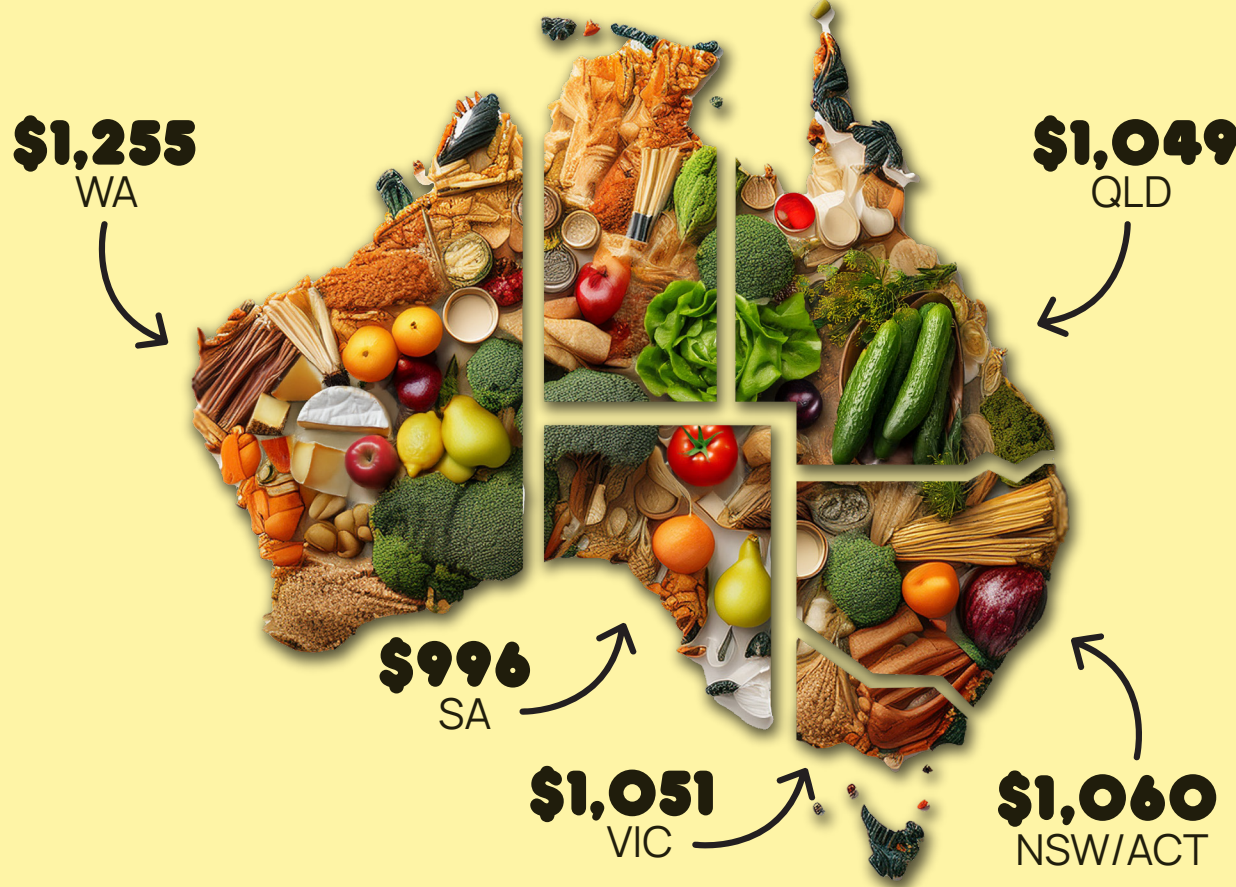
WHO WASTES THE MOST?

Younger households drive food waste. They are mostly young adults, under 35, living alone, with partners or in a shared house.

Households with under 35s discard **\$1,500+** worth of food



AVERAGE HOUSEHOLD COST



* NT and TAS sample not statistically significant to be included

WHAT'S MOST COMMONLY WASTED?



1. VEG + HERBS

47% waste vegetables, mostly tomatoes, carrots, leafy greens and herbs.

2. LEFTOVERS

45% waste leftovers, mostly home-cooked, equating to 27kg a year.



3. FRUIT

37% waste fruit like bananas, apples and strawberries



4. BAKERY ITEMS

35% waste bakery items, mostly loaves of bread, bread rolls and wraps.



5. DAIRY

21% waste dairy like yogurt, cream and cheese.



WHY DOES FOOD GET WASTED?



Shopping without a list



Not checking what food is at home before shopping



No meal planning



Date label confusion

47% of high-wasting households discard food based on use-by or best-before dates.

WHERE DOES FOOD WASTE END UP?

47% ends up in general waste destined for landfill

<10% of households utilise FOGO collection systems



WHAT CAN YOU DO?

PLAN AND LIST



High-wasting households are less likely to meal plan

USE IT UP

Implement a Use It Up shelf in your fridge. Try our Use It Up Tape®



LEFTOVER MAKEOVERS



Transform yesterday's dinner into tomorrow's lunch

SMART SHOPPING

Check what you have before shopping.



OzHarvest surveyed over 3,000 households across a range of income levels, demographics, locations and household compositions. For more information visit **OZHARVEST.ORG**