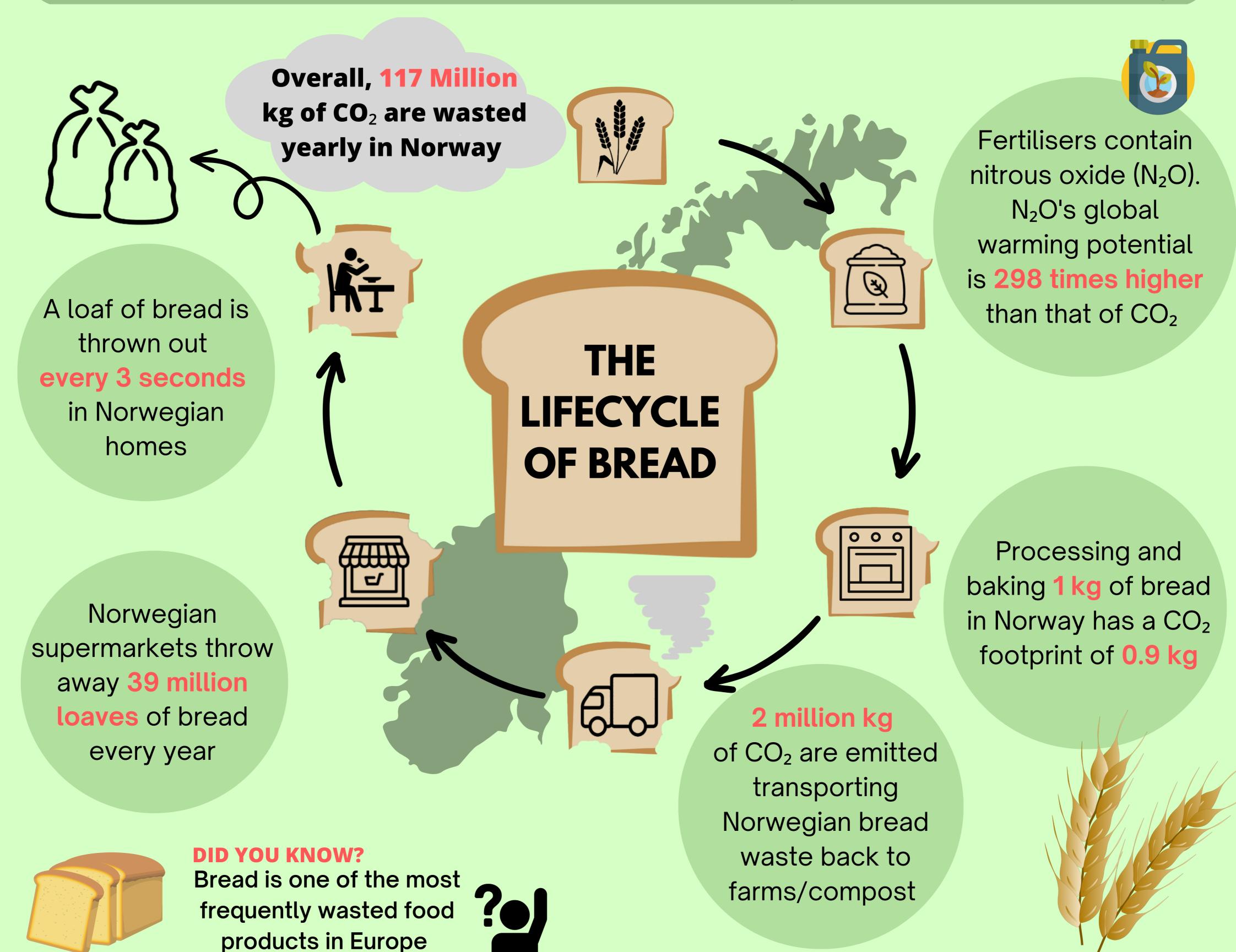


# GREENHOUSE GAS EMISSIONS FROM BREAD WASTE IN NORWAY



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80% of Norwegians eat bread everyday and each of us throws 9.3 loaves every year, therefore it is our aim to explore the impacts of food waste - through bread waste - on climate change.



# WHY DOES THIS MATTER?

- Food waste is the biggest contributor to climate change
- 1/3 of all food produced is wasted
- Agriculture is the largest threat to biodiversity

### **IMPACTS TO OTHER SDGs**







# WHAT CAN BUSINESSES DO?

- Use more advanced sales models to bake the right amount of bread
- Reducing storage temperature
- Selling half loaves of bread

## WHAT CAN YOU DO?

- Use bread boxes
- Freeze your bread

EDUCATION ALSO PLAYS A MAJOR ROLE IN FOOD WASTE. TO LEARN MORE, READ OUR PAPER HERE

