

fresh cut is the
GREEN
choice

THINK ABOUT THE
IMPACT OF
30%
extra product



BEING SHIPPED
CROSS-COUNTRY



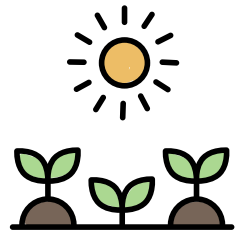
THAT
WILL BE
*thrown
away*

FRESH CUT
turns
that
to **0%**

A big topic in the industry is food waste and sustainability. What happens and what is the impact of all the portions that are trimmed and go un-used?

TRIMMING PRODUCE AT SOURCE

With fresh cut produce, all of the the trimming is done in or near the field (either in field, packing shed, or processing facilities) so waste product is reintroduced with minimal carbon impact, saving costs to the environment and to your operations.



CARBON FOOTPRINT INCREASES WITH MILES WASTE TRAVELS

- 0** MILES | FIELD
- <50** MILES | PACKING SHED
- <50** MILES | PROCESSING FACILITY
- 50-3000** MILES | RESTAURANT

FRESH CUT = NO WASTED PRODUCT

fresh cut / value added produce

commodity / whole produce

