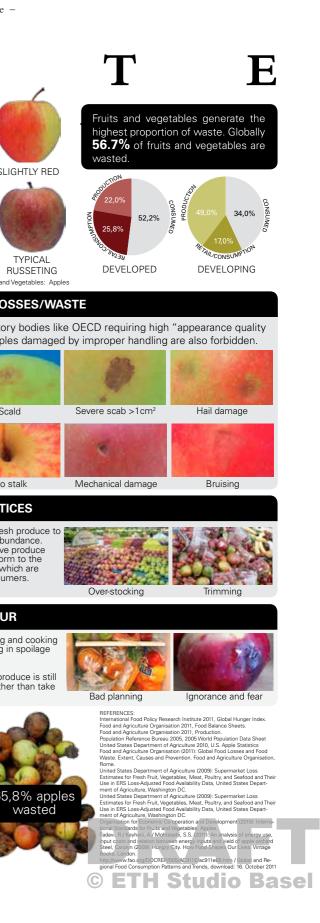
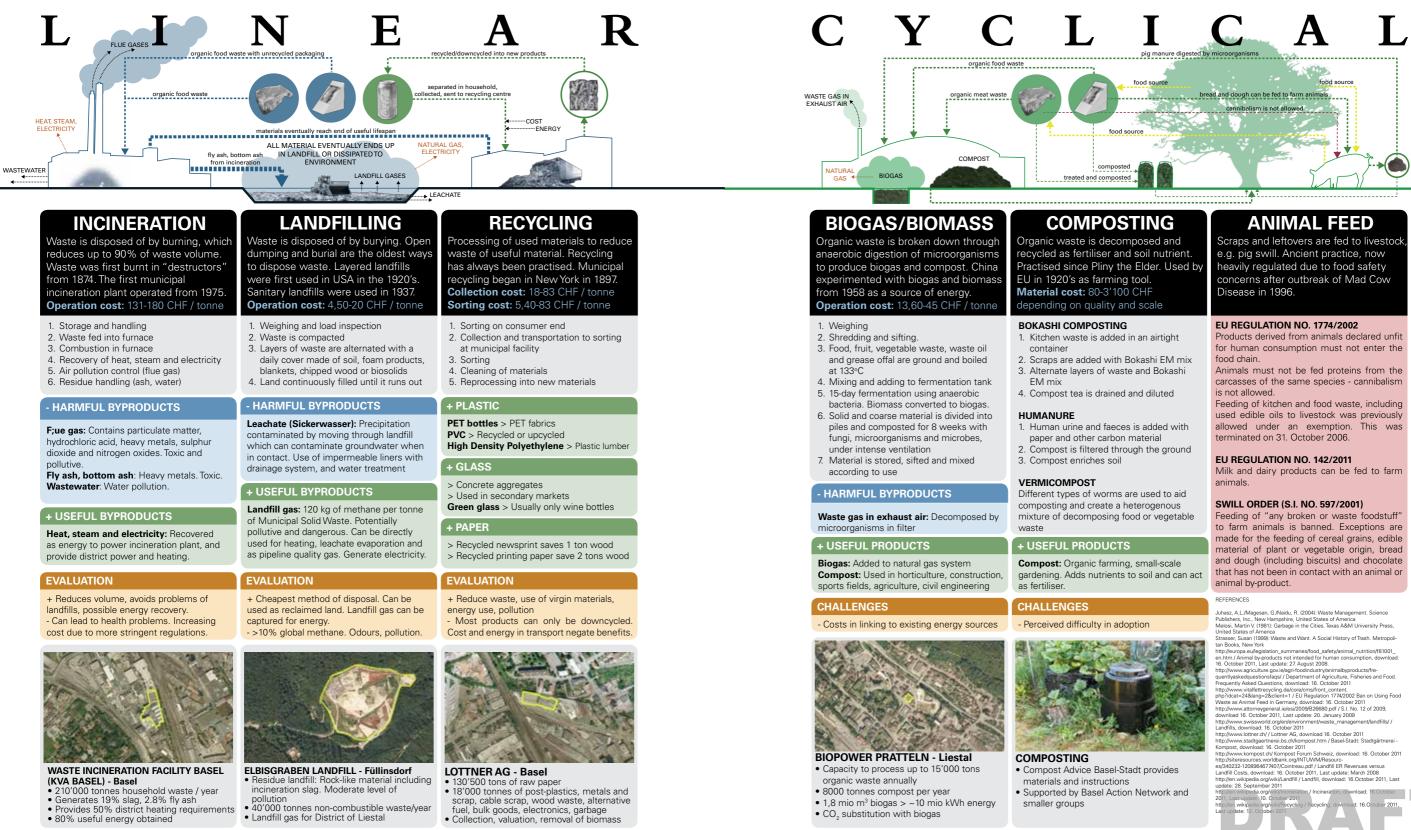


T A	A S
THE PERFECT SUPERMARKET ADDEDE • POSTHARVEST: 0.93% WASTED • POSTHARVEST: 0.93% WASTED • PROCESSING: 32.44% WASTED • RETAIL: 6.56% WASTED • CONSUMER: 13.95% WASTED	RED COLOURED MIXED RED SLIGH
6060	PRODUCTION LOSS
0 0 0 0	Stringent regulations by regulatory b standards" and food safety. Apples
	6 A 6-2
	Sunscorch Scald
$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $	
0 0 0 0	Underdeveloped No stal
	• SUPERMARKET PRACTICE Supermarkets routinely overstock fresh p give consumers the impression of abunda Trimming is also performed to remove pro or parts of produce that do not conform to supermarket's cosmetic standards, which hence unlikely to be bought by consumer
$\mathbf{\dot{o}}$ $\mathbf{\dot{o}}$ $\mathbf{\dot{o}}$ $\mathbf{\dot{o}}$	• CONSUMER BEHAVIOUR
🥶 🎃 📀 🎃 🧿	Bad planning by consumers in buying and often leads to overstocking, resulting in sp of produce.
	Most consumers also cannot tell if produced ble, choosing to throw it away rather the a risk.
	34.2% apples consumed 65,8° w
00000	

- Atlas: Food Waste -





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