

TOOLKIT

You're losing money because food is being wasted. If this resonates with you, then we've made it easy to make a start with a list of things you can do to create a waste-free kitchen.

Be Litter Free in the Kitchen



AUDIT YOUR WASTE

Take a close look at what you're putting into your rubbish.



SAVE THE SCRAPS

Save leftover food in the freezer until you have enough to make your own stock for soups and stews.



MAKE A SHOPPING LIST

Know exactly what you came shopping for to avoid over-shopping.

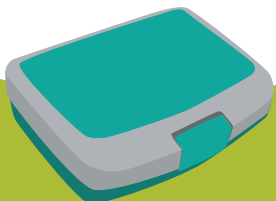


THE SWEET SMELL OF SUCCESS

Use citrus peel to make a scented, all-purpose cleaner.



BRING REUSABLE CONTAINERS WHEN BUYING BULK ITEMS



REPLACE PLASTIC WRAP WITH BEESWAX FOOD WRAP

Switch cling film for beeswax wrap, which keeps food fresh and is washable, reusable and compostable!



CREATE AN 'EAT ME FIRST' BIN IN YOUR FRIDGE

No more forgotten foods left to rot at the back of the bottom salad drawer!

