

# THE GREAT UNWASTE

TURN FOOD WASTE AROUND

## STACK IT & SAVE

POWERED BY ENDFODWASTE  
AUSTRALIA

# HOW TO PLAY

Level up your fridge storage game to keep food fresher for longer and save money too. Cut out the food items below and see how you stack up when it comes to turning waste around.

Start saving in 6 simple steps.

1. First, set your fridge temperature between 0 and 5 degrees Celsius, the sweet spot that can extend food life up to three days.
2. Put milk in the coldest part of the fridge - on a shelf towards the back - not in the door.
3. Place the leftover food containers somewhere visible so they're remembered, ensuring oldest dates are on top.
4. Pop the two bags of spinach in the crisper drawer, with the oldest date at the front.
5. Freeze the unused half loaf of bread for later.
6. Place the leftover soup in the freezer so it will keep longer too.

It's that easy!

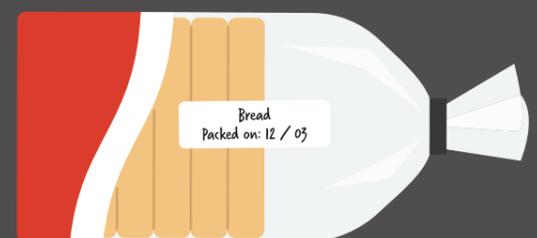
## CUT ME OUT



Baby Spinach



Milk



Bread



Vegetable Curry



Egg Salad



Baby Spinach



Pumpkin Soup



Garden Salad

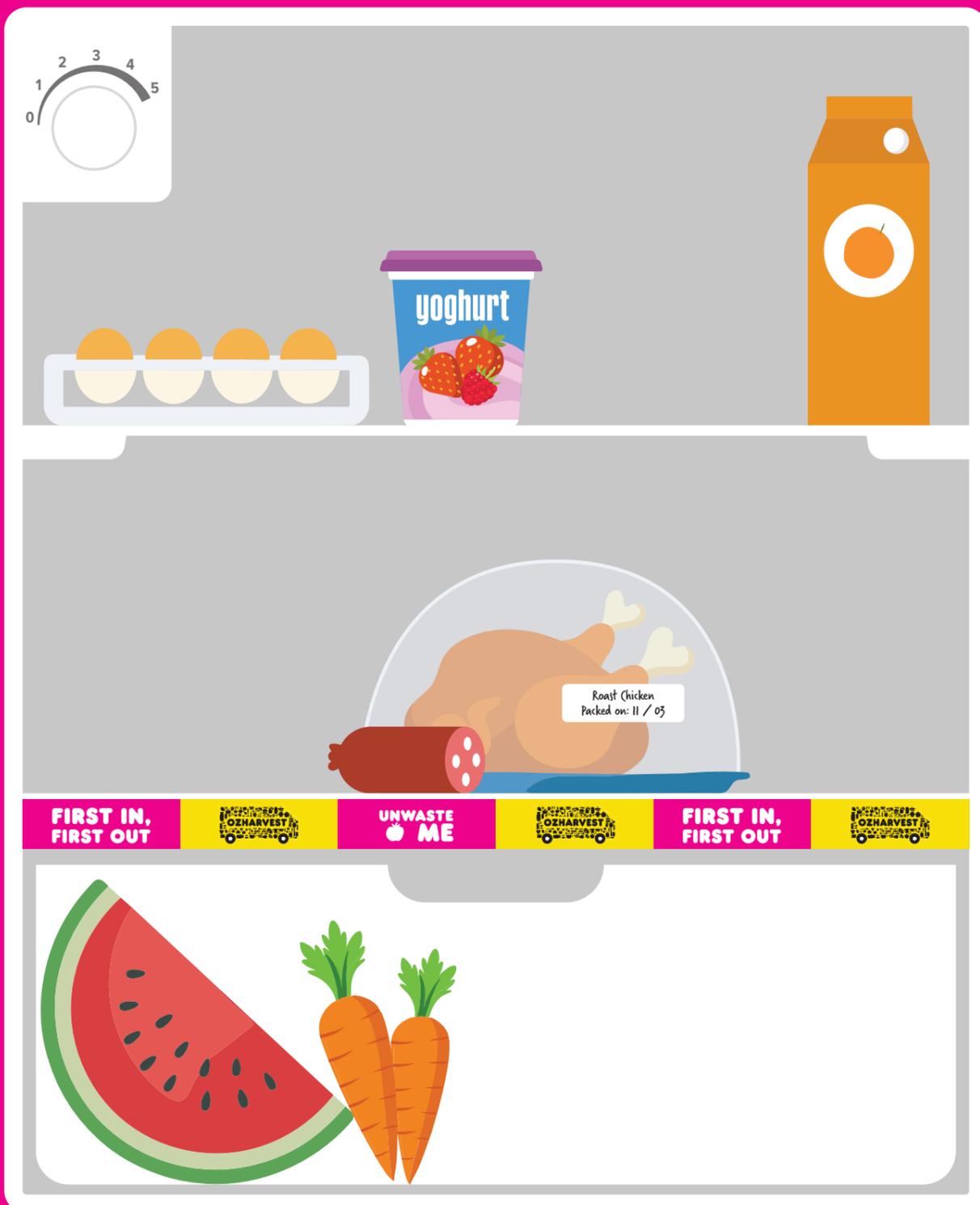
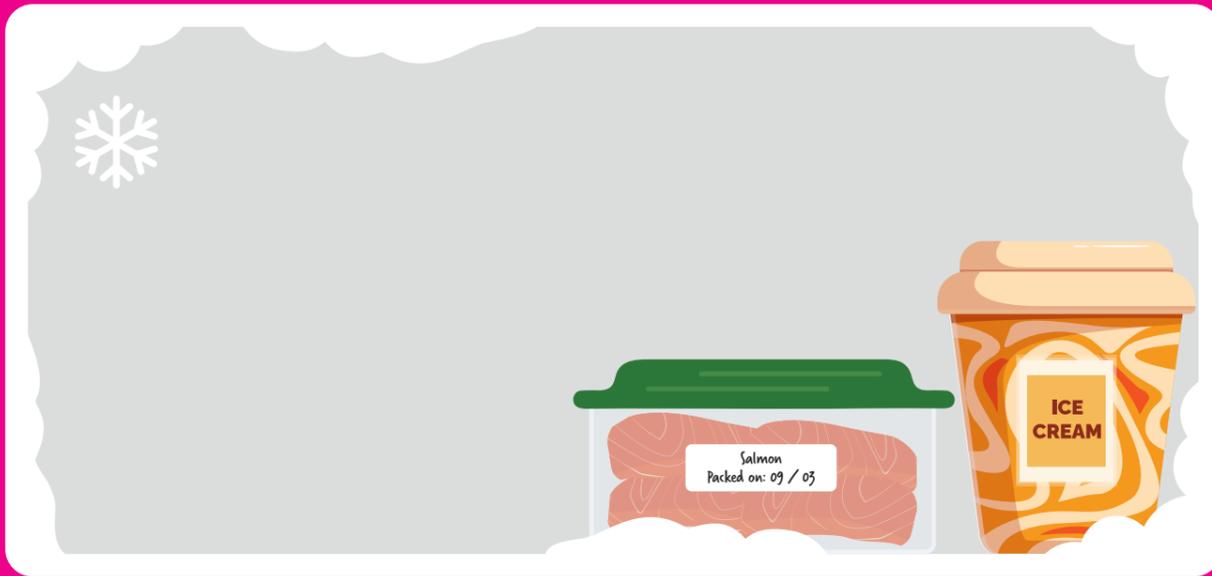


Temperature Dial

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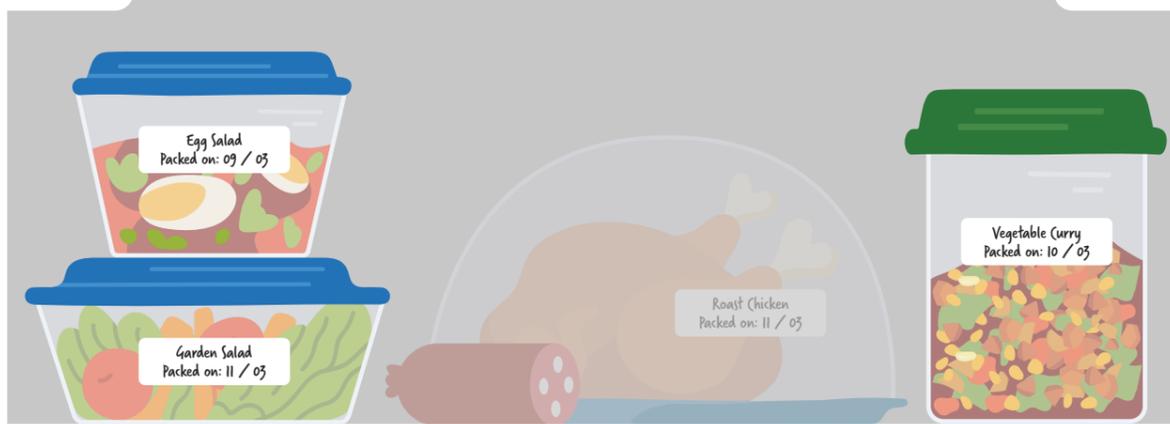
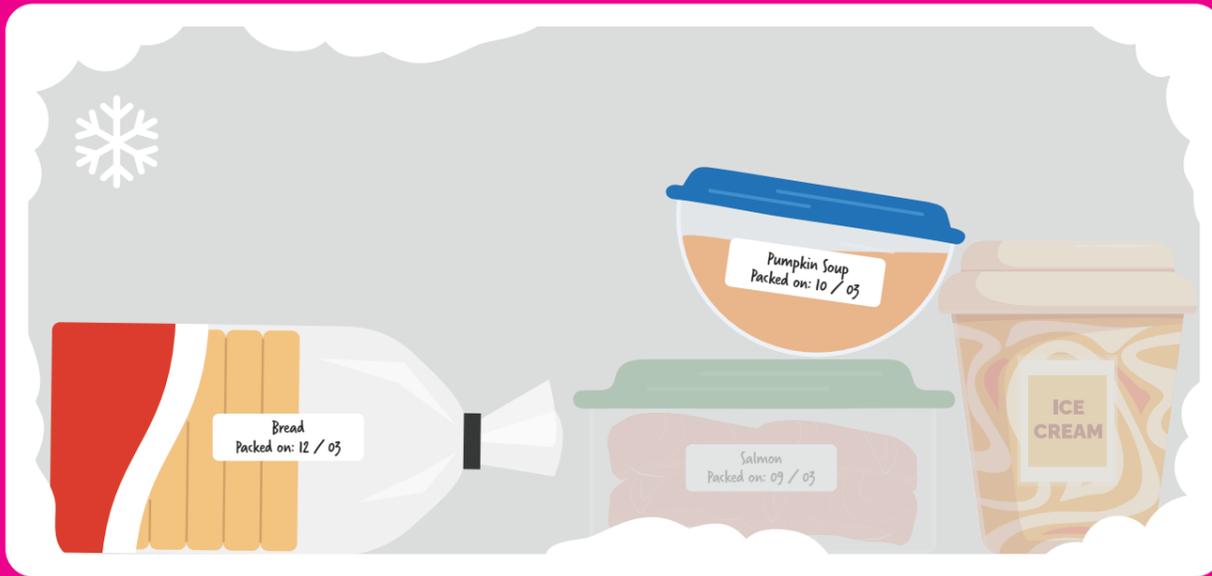
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## STACK IT & SAVE SOLUTIONS TURN FOOD WASTE AROUND.



FIRST IN,  
FIRST OUT



UNWASTE  
ME



FIRST IN,  
FIRST OUT

