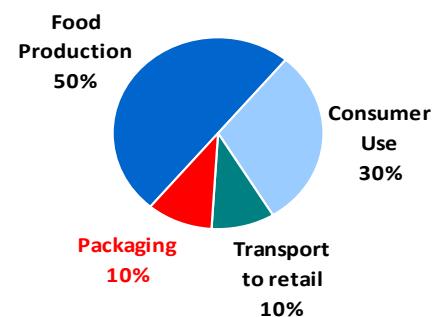


Throughout our global food distribution systems, food producers, processors and retailers are constantly working to identify ways to increase efficiencies if not only to reduce costs, but to create a more sustainable food supply chain. Yet despite these good intentions, the food supply chain remains a wasteful place. At least 40% of the food produced globally is wasted. In the U.S., waste is pervasive throughout the entire supply chain. Recent USDA studies suggest that as much as 25% of food never makes it to a consumer's plate.

What's more, food waste not only represents food that could have been eaten by someone who is hungry. It represents a wasteful use of resources – the fertilizers, processing and energy needed to produce, transport and store food. While most people assume food is harmless to the environment because it biodegrades, the reality is that when food rots, it releases methane, a greenhouse gas. Today, landfills produce 34% of all methane emissions in the U.S. – a gas that is 20 times more damaging to the environment than CO₂. In fact, according to the EPA, organic materials such as food scrap and food waste make up two thirds of the solid waste stream.

Food that is wasted before it is consumed requires ten times more energy and materials to produce than the packaging used to protect it.



Source: Advisory Committee on Packaging (2008)

So what can we do with all this waste? Similar to most solid waste management hierarchy, Sealed Air's number one focus is to reduce the amount of waste generated throughout the entire food supply chain. For decades, our Cryovac branded technology and systems have reduced food waste by focusing on how products flow from processor to retailer to the consumer. In this way, we have consistently delivered value to our customers by transforming markets for improved overall sustainability. Our priorities are based on three elements for reducing waste:

- Within our own manufacturing operations
- In the design and development of our products and services
- Once our products leave our factory

Through the use of tools such as life cycle analysis, our goal is to educate customers and consumers on the sustainability attributes of our products so they can make informed decisions and to demonstrate how sometimes more packaging is better for the environment than less.

Packaging Solutions for Reducing Waste

Food packaging can extend the shelf life of fresh food for weeks, reduce the amount of food lost during transport and reduce waste in homes.

Packaging Solutions for Reducing Food Waste at Processors		
Damage during transport		<ul style="list-style-type: none">• Leak-resistant packaging• Tough, tear-resistant packaging
Product spoilage		<ul style="list-style-type: none">• Hermetic Seals• Vacuum or modified atmosphere packaging
Loss of production yield		<ul style="list-style-type: none">• Efficient equipment systems• System integration and automation

Packaging Solutions for Reducing Food Waste at Retail		
In-store prep losses		<ul style="list-style-type: none">• Centralized food preparation• In the bag merchandising
Product spoilage		<ul style="list-style-type: none">• Leak-resistant packaging• Vacuum or modified atmosphere packaging
Passed sale date		<ul style="list-style-type: none">• Shelf life extension• Freshness preservation

Packaging Solutions for Reducing Food Waste in Consumer Homes		
Prepared too much		<ul style="list-style-type: none">• Portion control packs• Ready to eat entrees
Product spoilage		<ul style="list-style-type: none">• Resealable packaging• Vacuum or modified atmosphere packaging
Not eaten in time		<ul style="list-style-type: none">• Shelf life extension• Freshness preservation

Sealed Air's Cryovac brand delivers sustainability by reducing food waste across the supply chain. Through collaboration with customers, we provide value to the market by meeting economic, social and environmental needs. For more information, visit www.sealedair.com/citizenship.



Cryovac Food Packaging Systems
PO Box 464, 100 Rogers Bridge Road
Duncan, SC 29334
800-845-3456 Fax: 864-433-2134
Cryovac.Mkt@sealedair.com
www.cryovac.com

Our Products Protect Your Products®

Corporate Office: Sealed Air Corporation
200 Riverfront Boulevard, Elmwood Park, NJ 07407
www.sealedair.com
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