



FOR THE *good* OF  
PEOPLE AND PLANET



APRIL 2025

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## MAKE EARTH DAY, EVERY DAY!

April is a month focused on our planet, and on April 22nd we will embrace and celebrate Mother Earth with Earth Day. This day is a celebration and a call to action for a healthier planet. At Eurest, we are committed to sustainability with earth-friendly meals crafted from fresh, local produce, plant-forward ingredients and sustainable practices like sourcing sustainably caught seafood and cage-free eggs.

### How can you get involved?

- Find local events in your community like a cleanup rally.
- Plant something! A pollinator garden can make a big impact.
- Eat more plants and focus on low food waste recipes, while supporting local farms.
- Turn the lights off at home and unplug your workstations when you are not using them.



Stop Food Waste Day is an annual day of action to reduce food waste. Globally, 33% of food produced is wasted! With 25% of that food wasted, all 795 million undernourished people in the world could be fed. As a foodservice company, we have a responsibility to reduce food waste. We use low food waste recipes, team member engagement and technology to track and reduce food waste. In your home there is so much you can do too! Check the refrigerator before food shopping, freeze leftovers if you can't use them all, and use edible peels of produce like apples, carrots, and potatoes to get started. On Wednesday, April 30th, join us by thinking about ways that you can reduce food waste and carry this through the year.



< 30 DAYS TO REDUCING FOOD WASTE

## TOP CHEF TIPS TO REDUCE FOOD WASTE

1. **Track your waste** to raise awareness about food waste and encourage behavior change for you and your household members. Place a bowl or small bin on your counter as a landing spot for food waste before it hits the garbage can. The volume generated by your home might surprise you!
2. Get in the habit of **meal planning** as it is a key component to reducing food waste. Plan for all meal periods to avoid last minute trips to the store and remember to account for any activities that may impact who will be dining at home each day. Stick to your list and resist impulse purchases.
3. Inventory your cabinets and pantry before shopping to avoid over-purchasing. And while you're at it, **check those expiration dates!** Donate canned and dry goods that are within the 90 days of their best-by mark to allow ample time for usage at your local food pantry.



FIND YOUR  
NEXT FAVORITE  
RECIPE!

