

1. Every day, about one third of all the food that's harvested or produced around the world is lost or thrown away. That's about 1.3 billion tonnes of food wasted per year.¹

2. Our ambitious goal: IKEA wants to halve its food waste by 50% by the end of August 2020.

3. A touch screen connected to a floor scale that carries a waste bin builds the smart scale system to measure food waste.

4. The data collected through the smart scale system enables our co-workers in the stores to identify ways to cut food waste at IKEA.

5. Around 50% of IKEA Food co-workers state that they waste less food at home since working with the scale.²

6. Around 75% of IKEA Food co-workers state that using smart scale makes them more aware of the environmental impact of our food waste.²



**FOOD IS
PRECIOUS**

We measure & report our progress on:

- Number of **IKEA stores** participating
- **Weight** reduction in kg
- Saved **money** in €
- Amount of **meals** saved³
- **CO²** emission prevented⁴

If we, the 18000 food-co-workers at IKEA, in the almost 400 stores worldwide, and the annual 650 million food guests, could work on reducing food waste together, imagine what that could mean...

¹ Source: Food and Agriculture Organization of the United Nations (FAO)

² Source: IKEA co-worker survey;

³ One meal equivalent to 450 gr. Kg waste weight converted to number of meals.

⁴ 1 kg equivalent to 4,3 kg CO² emission