

Smart Storage to Fight Food Waste

Using storage containers to store food and leftovers can help prolong their freshness and prevent food waste. Plus organising your fridge and freezer effectively can make it easier to find and make sure leftovers and food items get eaten.

Check out our tips below for ways to maximise use of containers, and tips on making the most of your fridge and freezer.

Storing food & leftovers in containers

- Storing leafy greens in an airtight container or bag in the fridge will stop them going slimy, and they'll last twice as long.
- Store your chopped celery in an airtight container lined with a paper towel to last five days longer.
- For a reusable option keep cut fruit like citrus and avocado in airtight containers to stop them from drying out instead of using plastic wrap.
- Store hot foods in shallow containers to cool them down quickly before refrigerating.
- If you know you won't be eating the leftover food within two days, put it in the freezer.

Maximising your fridge & freezer

- Check temperatures, between 2°C to 5°C for fridges, and -18°C or below for freezers.
- Arrange items based on a first-in, first-out (FIFO) system to use older items before newer ones.
- Group similar foods together (e.g., Dairy, fruits, vegetables, meats) to make them easy to find.
- Place leftovers at eye level to remind you to use them first.
- While you shouldn't overcrowd your fridge, a full freezer works more efficiently than a half empty one so don't be afraid to stock up.

Happy gifting, storing, and organising!