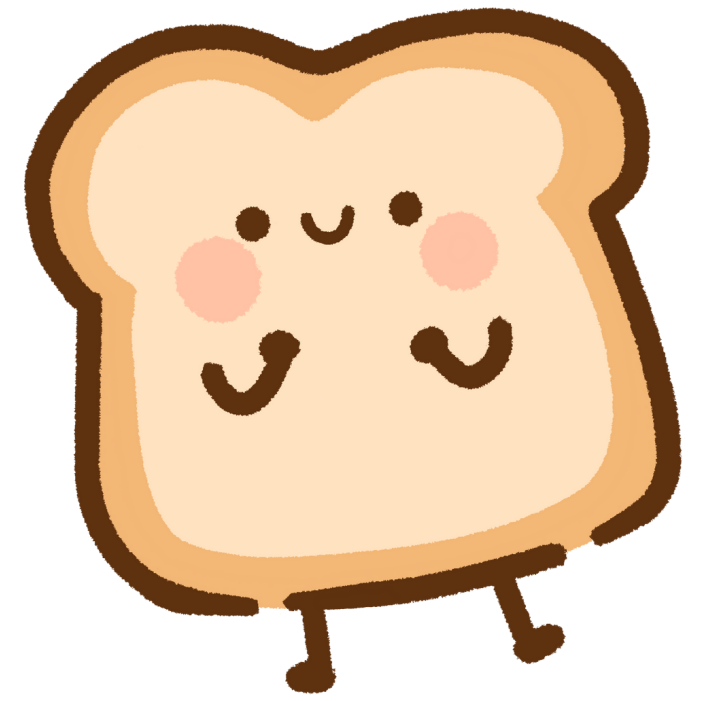




FOOD WASTE

BREAD



20 million slices of bread
are wasted each day!

That's a lot of loaves!

If your bread is stale,
sprinkle with water and pop
in a warm oven for 2 - 3 mins.

If it looks like this though it's
gone too far!

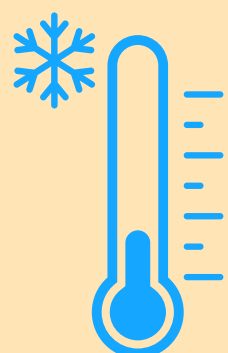


Although a lot of bread
comes in plastic packaging,
this can make your bread go
mouldy quicker

Storing in paper in a cool dry
bread bin or cupboard will
make bread last the longest

Bread won't go mouldy in a
freezer

Try half the loaf in the freezer
for toasting if you find you
always throw a few slices of
each loaf away



Too much bread?

If you have a food processor
it's easy to blitz up some
breadcrumbs.

These can be added to meals
to add bulk or kept in the
freezer to top dishes like
pasta bake or cottage pie for
an extra crunchy topping