

Reducing food loss and waste

THE CONTEXT



>1 Billion tons of food are lost or wasted

~One third of all food produced globally is never eaten

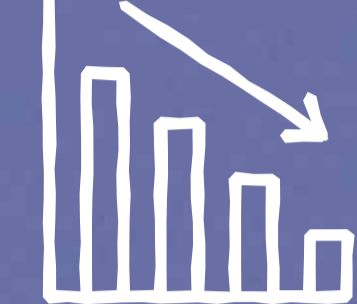


By **2050** **+56% crop calories** will be needed to meet the global food demand

OUR AMBITION



Improve the quality of meat, milk, fish and eggs



Reduce food loss and waste by 50% by 2030

We have signed the **GOALS** 12.3 to help achieve this

OUR SOLUTION

Applying our expertise on

OPTIMUM VITAMIN NUTRITION



Vitamin E supplementation



Supports healthy udder function



Reduces need for antibiotic use



Reduces milk discarded by up to **50%**



Vitamin E supplementation



Improves oxidative stability of meat



Prevents discoloration and off-flavours



EXTENDS SHELF LIFE



of fresh meat by **up to 6 days**



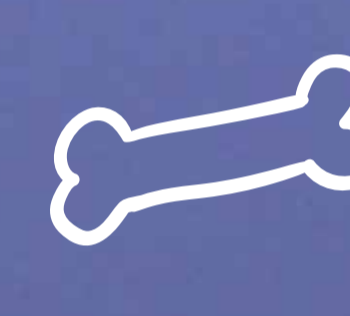
of frozen meat by **up to 3 months**



delays off-flavours during storage by **8-9 days**



Vitamin D₃ supplementation



Supports calcium metabolism



Improves skeletal development



Mineral balance



Egg shell thickness **increases by 4%**



Eggshell breakage **reduces by 15%** during handling and transport

THE RESULT

Nutritional solutions that improve the **quality** of animal-based foods

Limiting food loss and waste at every stage in the food supply chain



If not us, who? If not now, when?
WE MAKE IT POSSIBLE

Find out how DSM can help transform animal nutrition and health sustainably at www.dsm.com/wemakeitpossible

ANIMAL NUTRITION AND HEALTH



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.