

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 inherent quality
of meat, milk, fish and eggs



Reduce food loss and
waste by 50% by 2030

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

OUR SOLUTION

Applying our expertise on
OPTIMUM VITAMIN NUTRITION



Vitamin E supplementation



Reduces clinical
mastitis



Reduces milk lost
to discard during
antibiotic treatment
by 50%



Vitamin E supplementation



Improves oxidative
stability of meat



Prevents discolouration
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



Protects from
immunological stress



Improves skeletal
development



Mineral balance



Egg shell thickness
increases by 4%



Eggshell breakage
reduces by 15%
during handling
and transport

THE RESULT

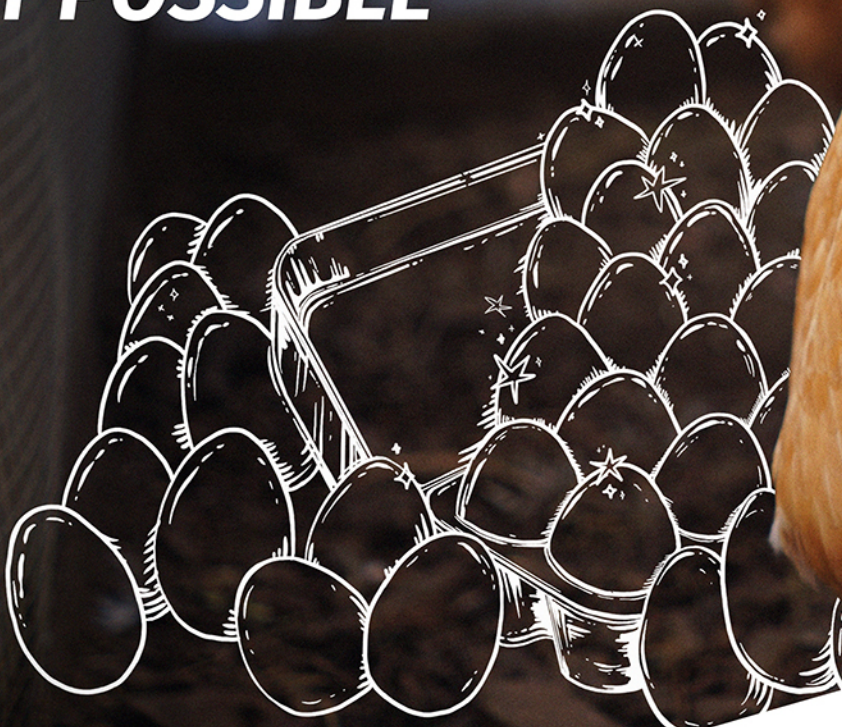
Nutritional solutions that improve the **quality** of animal-based foods

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](http://www.dsm.com/wemakeitpossible)



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.