- Have you ever realized that in India, over 67 million tons of food are wasted every year due to inefficient distribution systems, even though it could still be consumed by those in need?
- Did you know that millions of tons of food are thrown away every year, even though they are still perfectly edible?

OR

- In India, a significant amount of fresh food goes to waste simply because it's not consumed in time.
- Did you know that perishable foods are the most wasted items in the food industry due to short shelf-lives and inability to redistribute it in time?
- There is often a disconnect between surplus food producers (e.g., restaurants, supermarkets, event organizers) and the organizations or individuals who can use it, leading to inefficient use of available resources.
- Have you ever wondered how much food in India gets wasted due to poor logistics, with large quantities of perishable food spoiling before it reaches consumers?
- In the midst of disasters or pandemics, surplus food often goes unutilized in India due to lack of coordination.
- In times of emergency, food distribution is often chaotic, and food waste increases due to poor planning and logistics.
- Did you know that expired food often ends up in landfills, despite the fact that it could be upcycled/repurposed into valuable products?
- Many producers and NGOs may not be motivated to actively participate in food recovery efforts.
- Did you know that food waste contributes significantly to greenhouse gas emissions, particularly methane, when it decomposes in landfills?