

Zero Carbon Harrogate Presents

Cutting the Carbon Cost of Our Food

OUR FOOD – HOW IT IS GROWN, PRODUCED, PACKAGED AND DISTRIBUTED AS WELL AS HOW WE DISPOSE OF IT AFTERWARDS HAS A HUGE IMPACT ON OUR SOCIALLY COLLECTIVE CARBON EMISSIONS.

IN ITS REPORT ENTITLED “THE FOOD WASTAGE FOOTPRINT”, THE U.N. FOOD AND AGRICULTURE ORGANIZATION (FAO) ESTIMATED THAT THE CARBON FOOTPRINT OF WASTED FOOD WAS EQUIVALENT TO 3.3 BILLION TONS OF CARBON DIOXIDE PER YEAR.

IF IT WERE A COUNTRY, IT WOULD BE THE WORLD’S THIRD BIGGEST EMITTER AFTER CHINA AND THE UNITED STATES, SUGGESTING THAT MORE EFFICIENT FOOD USE COULD CONTRIBUTE SUBSTANTIALLY TO GLOBAL EFFORTS TO CUT GREENHOUSE GASES TO LIMIT GLOBAL WARMING.



THIS MEETING WE HAVE INVITED SPEAKERS FROM:

- ❖ **AN ENVIRONMENTALLY CONSCIOUS SUPERMARKET**
- ❖ **AN ORGANIC VEG BOX DELIVERY COMPANY**
- ❖ **REBECCA LODGE FROM JAR FULL**
- ❖ **THE NEW “PAY AS YOU FEEL” CAFE AT ST. MARK’S CHURCH**

WE WILL LEARN MORE ABOUT HOW DIFFERENT FOOD INDUSTRY BUSINESSES ARE ADDRESSING THE SOCIAL-ENVIRONMENTAL ISSUE OF CARBON EMISSIONS AND WE WILL DISCUSS WHAT WE CAN ALL DO WITHIN OUR LOCAL COMMUNITY TO REDUCE THE CARBON COST OF OUR FOOD.

**ZERO
CARBON
HARROGATE**

**7.30PM
20TH NOVEMBER 2017
ST MARK'S CHURCH, HARROGATE HG2 8AY**