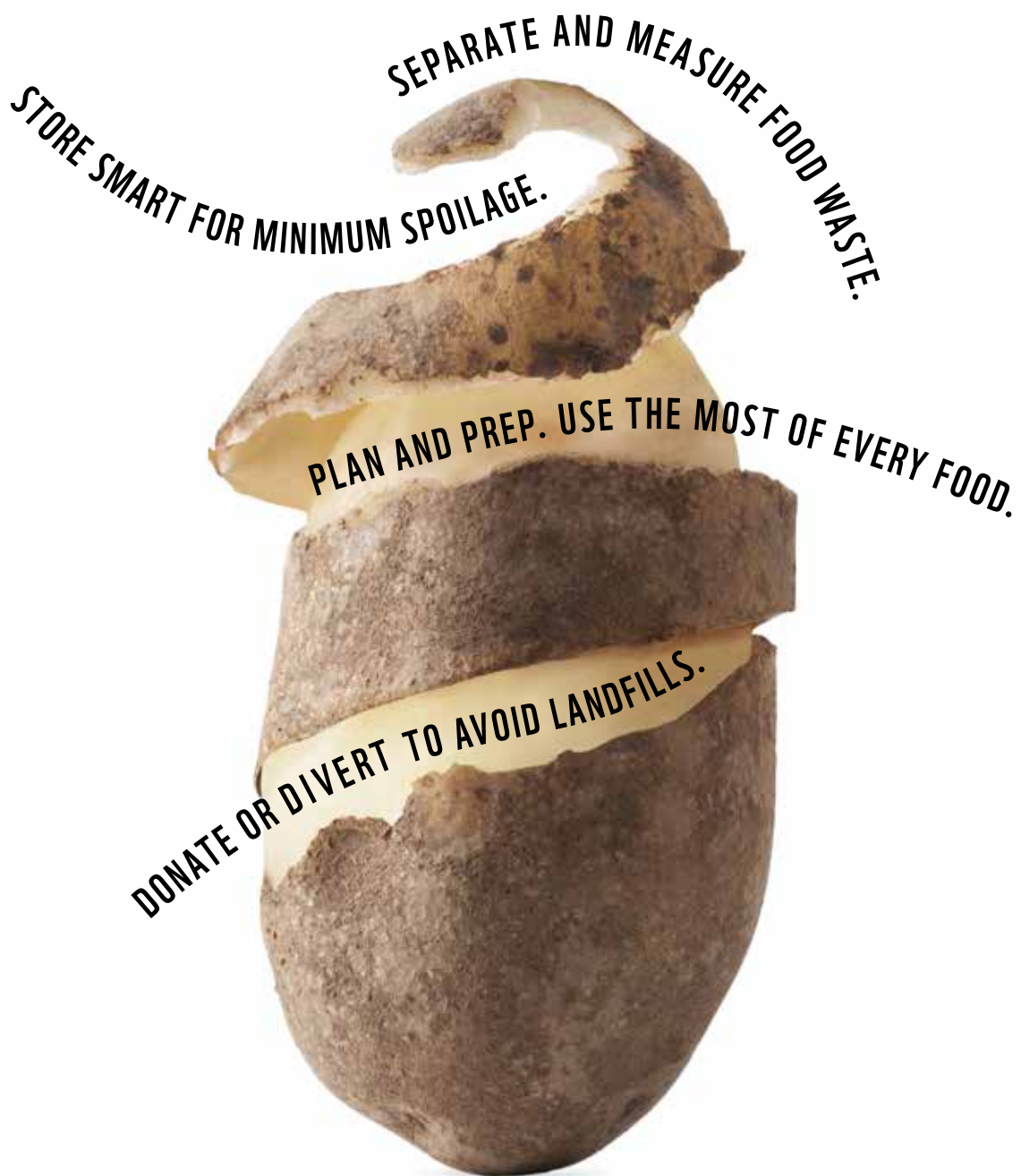


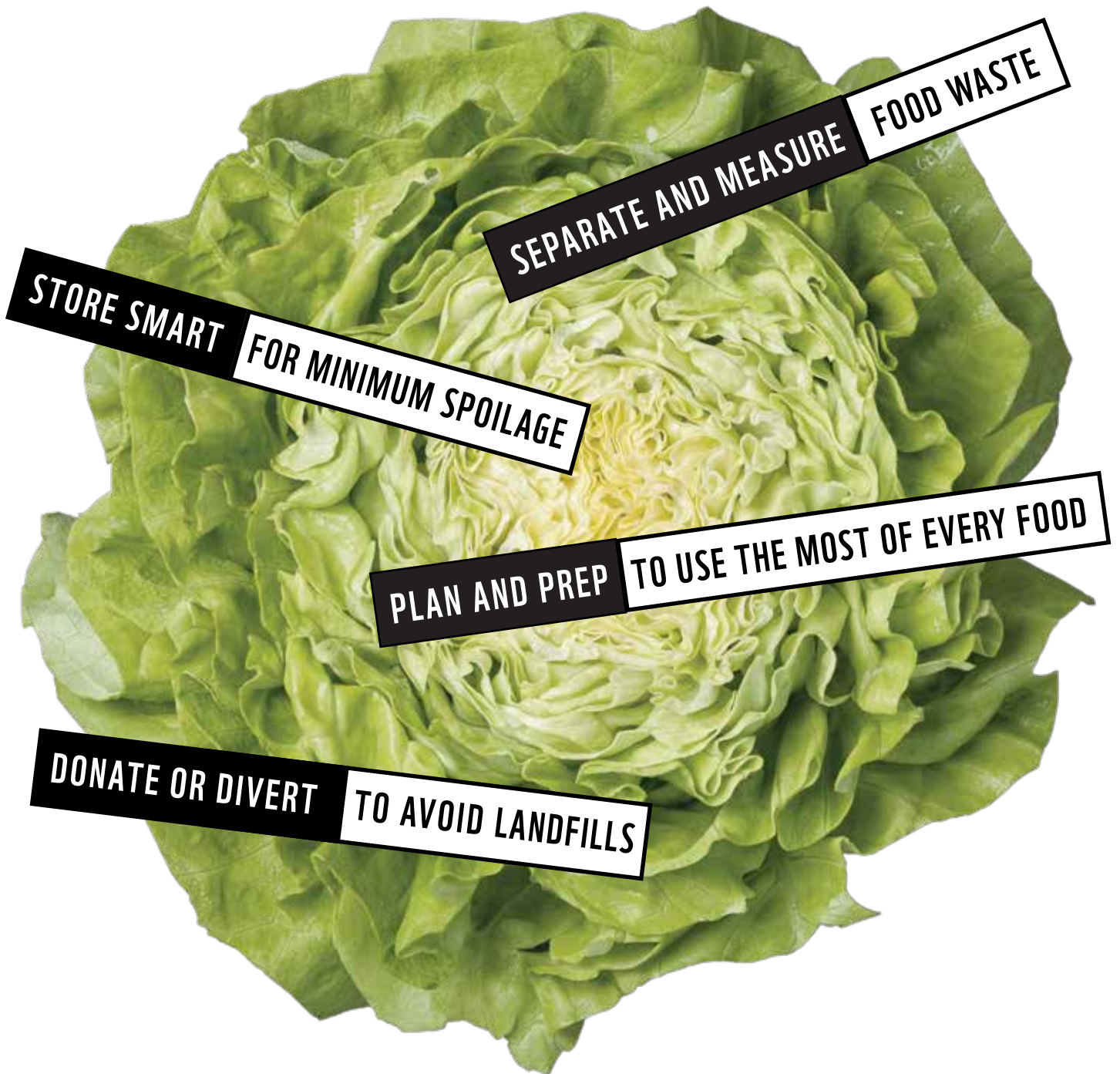
# WE'RE ON THE FRONT LINES OF FIGHTING FOOD WASTE



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SEPARATE AND MEASURE  
FOOD WASTE

STORE SMART  
FOR MINIMUM SPOILAGE

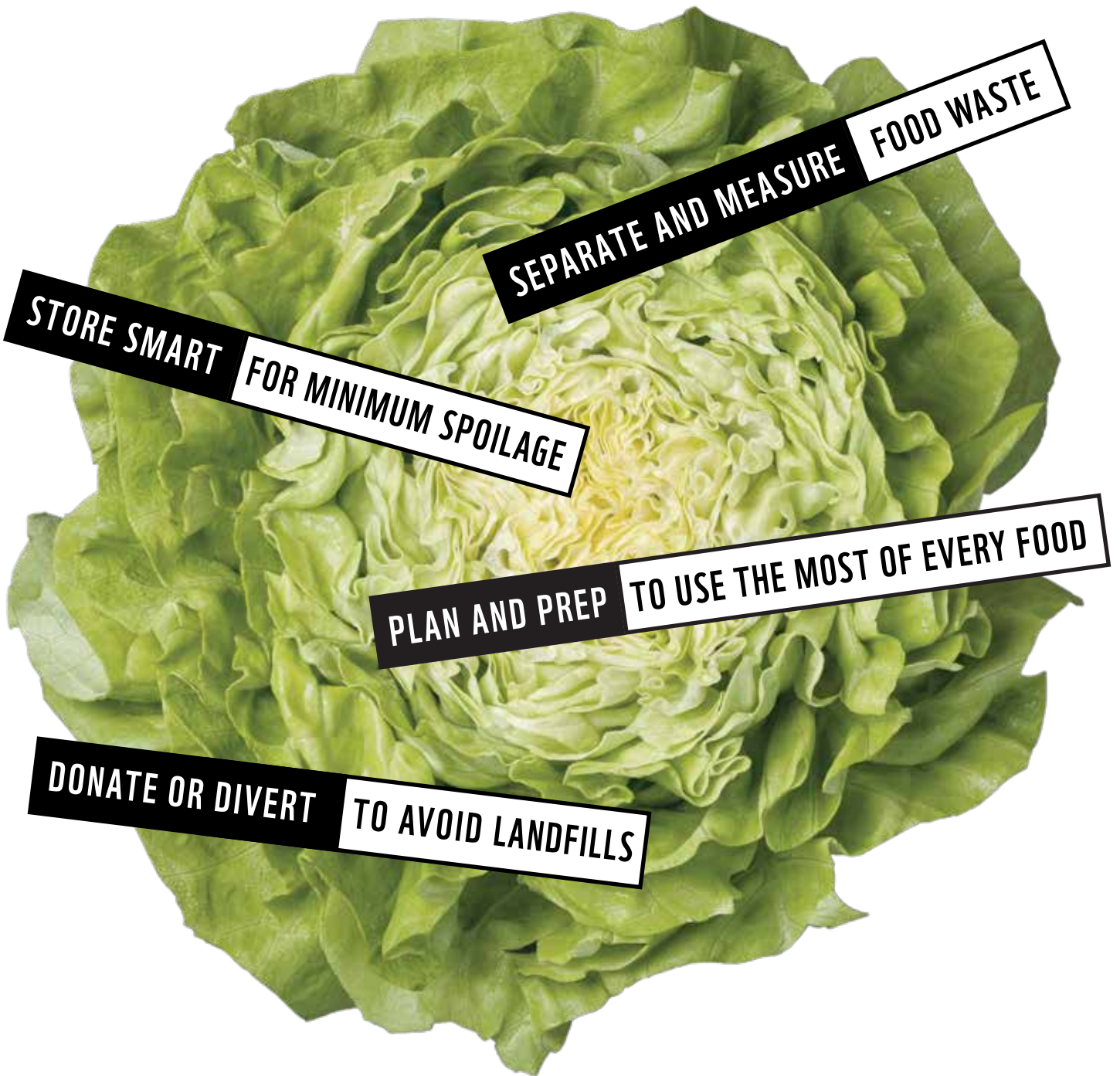
PLAN AND PREP  
TO USE THE MOST OF EVERY FOOD

DONATE OR DIVERT  
TO AVOID LANDFILLS

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