

Apeel Citrus

Sustainability Scorecard

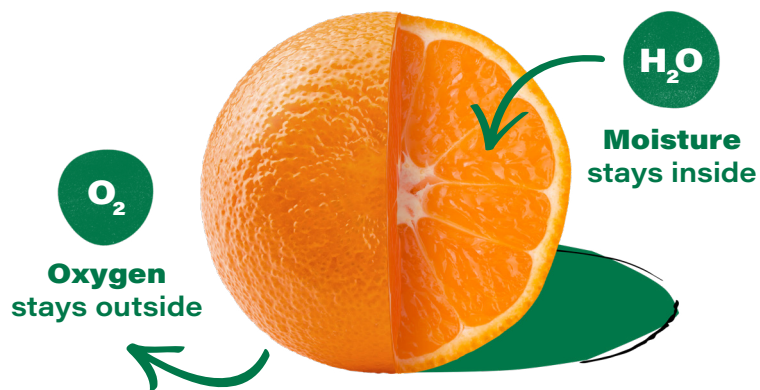
By reducing waste, Apeel greatly increases sustainability in the citrus supply chain.

Apeel's plant-derived solution slows water loss and oxidation, which extends the shelf life of citrus. As a result, fewer go to waste through the supply chain. Apeel Citrus reduces food waste from farm to table, ensuring that more of the citrus grown is consumed.

Less food is wasted, so more resources are saved:

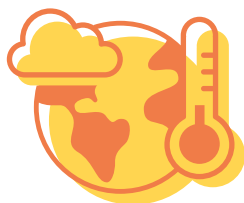
- » Farm inputs
- » Water
- » Energy
- » Land use
- » Transportation
- » Refrigeration
- » Packaging

We conducted a Life Cycle Assessment (LCA) study to understand Apeel's environmental benefits from reducing food waste at grocery stores in the US.



The LCA results indicate that Apeel Citrus require up to:

6 grams less GHG emissions



4 liters less water



These savings account for the impacts from manufacturing, distributing and applying the Apeel coating: **0.02 liters** of water and **2.6g CO₂eq** emissions per piece of citrus.

To learn more about how Apeel measures the environmental impacts of Apeel Citrus and the Apeel product itself, check out our third-party verified LCA study [here](#).