



BRING YOUR OWN Container - TODAY -

BYO is just one way we can all cut back on using packaging. **Here's how it works.**

1. Bring your clean, dry, leak-proof containers to the store.
2. Choose your products (deli, meat, seafood or bakery) and hand your containers to our friendly staff at the counter.
3. Our team will weigh your container then add the product.
4. They'll label the containers with a barcode for scanning at the checkout.

NB: Containers for ready to eat products will be given an extra clean for your protection. The method may differ by store.



Remember your reusable produce bags

You can say no to plastic bags by using a reusable bag for produce!

From bananas and cabbage, to cauliflower, lettuce, apples and oranges - pick them up loose and pop them in your reusable bag.

#reuse #reduceplastic



DID YOU KNOW?

You could refuse
260* single use
plastic bags per year
by going reusable
in produce.

*based on 5 bags x 52 weeks

Love your leftovers

University of Otago research shows that simply storing your produce in a reusable container lined with a paper towel can keep your fruit and veg fresher for longer. **Waste less food with these simple storage solutions.**

Let's go reusable

Containers are a great way to store, transport and freeze your food, and now you can BYO container to store.

Love your left overs

Save time and money by eating your leftovers. Store them correctly by:

- Refrigerating within two hours of cooking
- Consuming them within two days
- Or put them straight in the freezer and they will last for two months

When you reheat your left overs make sure they are piping hot (or eat them cold straight from the fridge)

