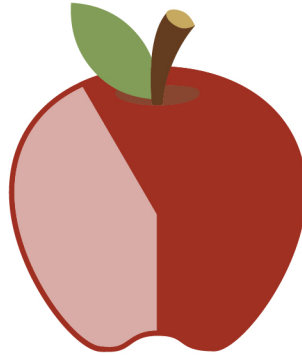


Did You Know...

About one-third of the food produced in the world for human consumption every year is lost or wasted—that's 1.3 billion tons.¹



By cultivating stronger plants, growers improve the shelf-life of food, giving restaurants and consumers more time to store, cook and eat produce after they purchase it.

Visit a farmers market to talk with farmers about the technology they use to grow the foods you eat.

¹Food and Agricultural Organization of the United Nations, *Key facts on food loss and waste you should know!* <http://www.fao.org/save-food/resources/keyfindings/en/>

#LoveMyMarket



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