



FOOD WASTE FREE



Working together to reduce
waste and live sustainably

HOW WE ARE REDUCING WASTE IN THE FIELD

Our culling program on all our farms provides the ability to direct out-of-grade berries into an alternative pack during harvesting. We maintain healthier strawberry plants by removing all the fruit from the plants and furrows, reducing pests and disease pressure, while increasing our overall quality of fresh strawberries.

Most important, we are reducing food waste by utilizing culled berries in our processing facility, repurposing them into juice concentrates, puree for beverages, and ingredients for baked goods and pastries.



PLAN.PREP.STORE



Tips on how you can reduce waste at home

@BOBALUBERRIES

WAYS WE REDUCE WASTE AT HOME

Plan

Keep a list of meals and ingredients that our family already enjoys. This allows us to easily choose and shop for meals.

We always bring a shopping list based on how many meals we eat at home each week. We try to reduce veering too far off the list! We also take into consideration we may eat out or use take-out services during the week.

We use some on-line shopping to keep plans in place and be efficient with purchases.

Take inventory in the refrigerator and cupboards - This helps us not buy things we already have on hand.

We buy only what we need and will use. Buying in bulk saves money only if you use the food before it spoils.

Prep

We prepare most perishable foods first after grocery shopping.

When we have several foods that might go to waste at the same time, we adapt recipes like soups, pasta, salads and stir fry meals.

If you don't plan to eat all those Bobalu berries in the fridge, rinse, take the caps off, DRY and place them in a freezer bag in the freezer and save them for later. They will stay in the freezer for up to three months ready for smoothies, ice cream, sauces, and cocktails. Check out our website on best ways to freeze [here](#)

We prepare snacks, including our fresh berries ahead of time and place them in baggies or containers in the fridge to grab on the go or when kids need a healthy option.

Store

We are friends with our freezer and visit it often! Freeze food and fresh produce that you know you won't be able to eat in time.

We look for those helping phrases like "sell-by," "use-by," "best-by," and expiration dates.

We use leftovers in sealed containers and eating them with the week for lunch or snacks.

We have some video tips on best ways to store our berries [here](#) along with several recipe videos to help make things delicious but also easy to prepare.

DON'T WASTE THOSE FRESH BERRIES

It's never too late for berries and other fresh produce items in that refrigerator crisper!

Smoothies – the possibilities are endless! Mix leftover berries with a variety of flavor profiles also living in your crisper, (other fresh very ripe fruit, leafy greens, carrots). Put them together and freeze individual servings in zip lock bags so in the morning all the ingredients can be dropped into the blender with your favorite liquid.

Juices – If you have a juicer, just toss in those fresh produce items that might not be as fresh as you would like. Berries, apples, oranges, greens, carrots, and maybe a little ginger. Just pop in the fridge to drink when you need a little energy boost.

Cocktails – Who doesn't love happy hour? Try muddling leftover berries and herbs to create a refreshing cocktail!

Sauces and syrups – Full of natural sugars and acidity, berries are perfect for reductions, glazes, dressings, and sauces! Match them with your favorite foods and see your leftover berries perform in a whole new role. We have a strawberry simple syrup recipe on our website [here](#)

Salsas – We've all tried mango salsa, but have you ever tried strawberries with cilantro and jalapeno's? There are so many delicious combinations that will add a unique twist to your next taco night, so get creative with your food processor and enhance your homemade salsas!

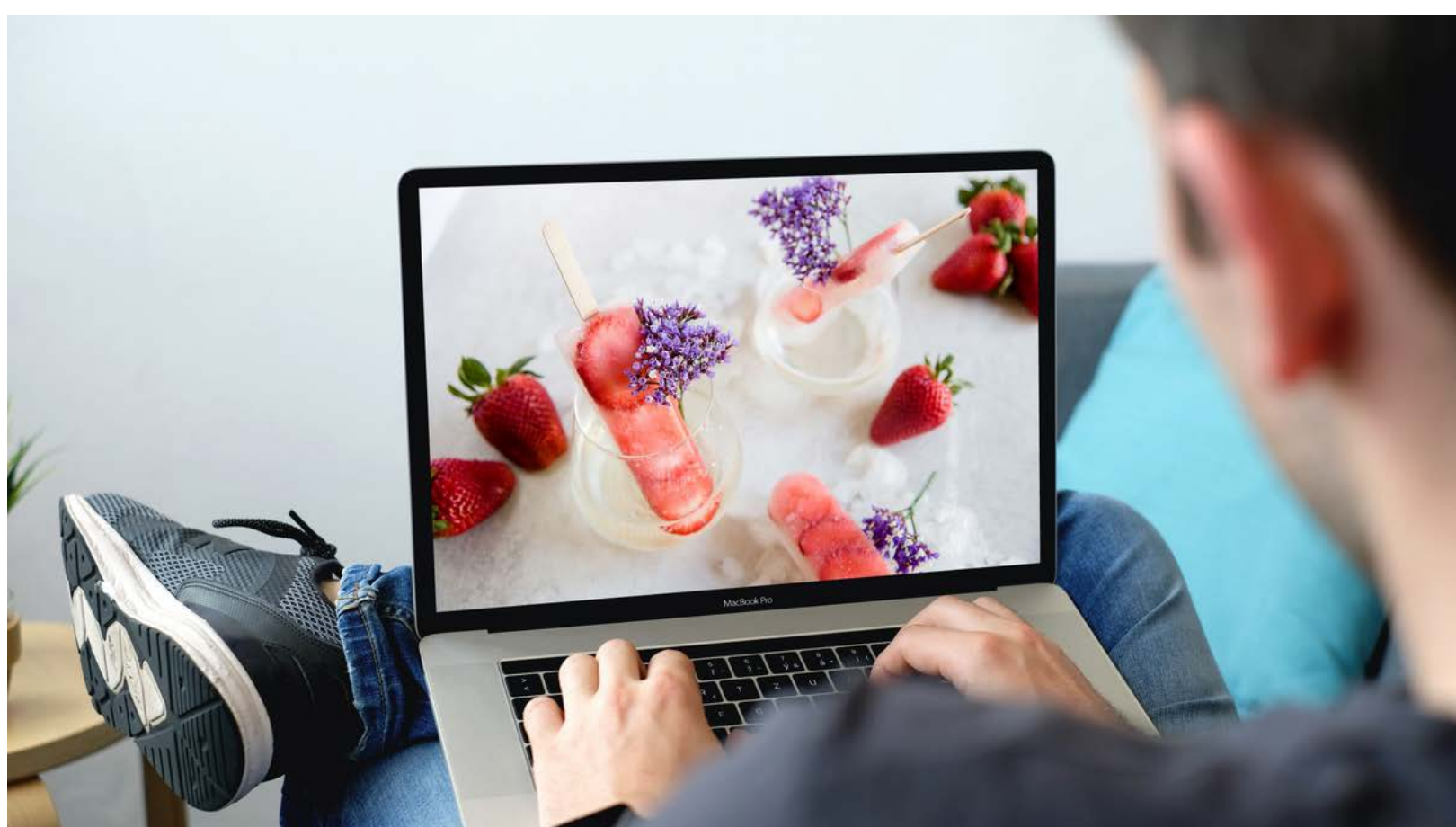
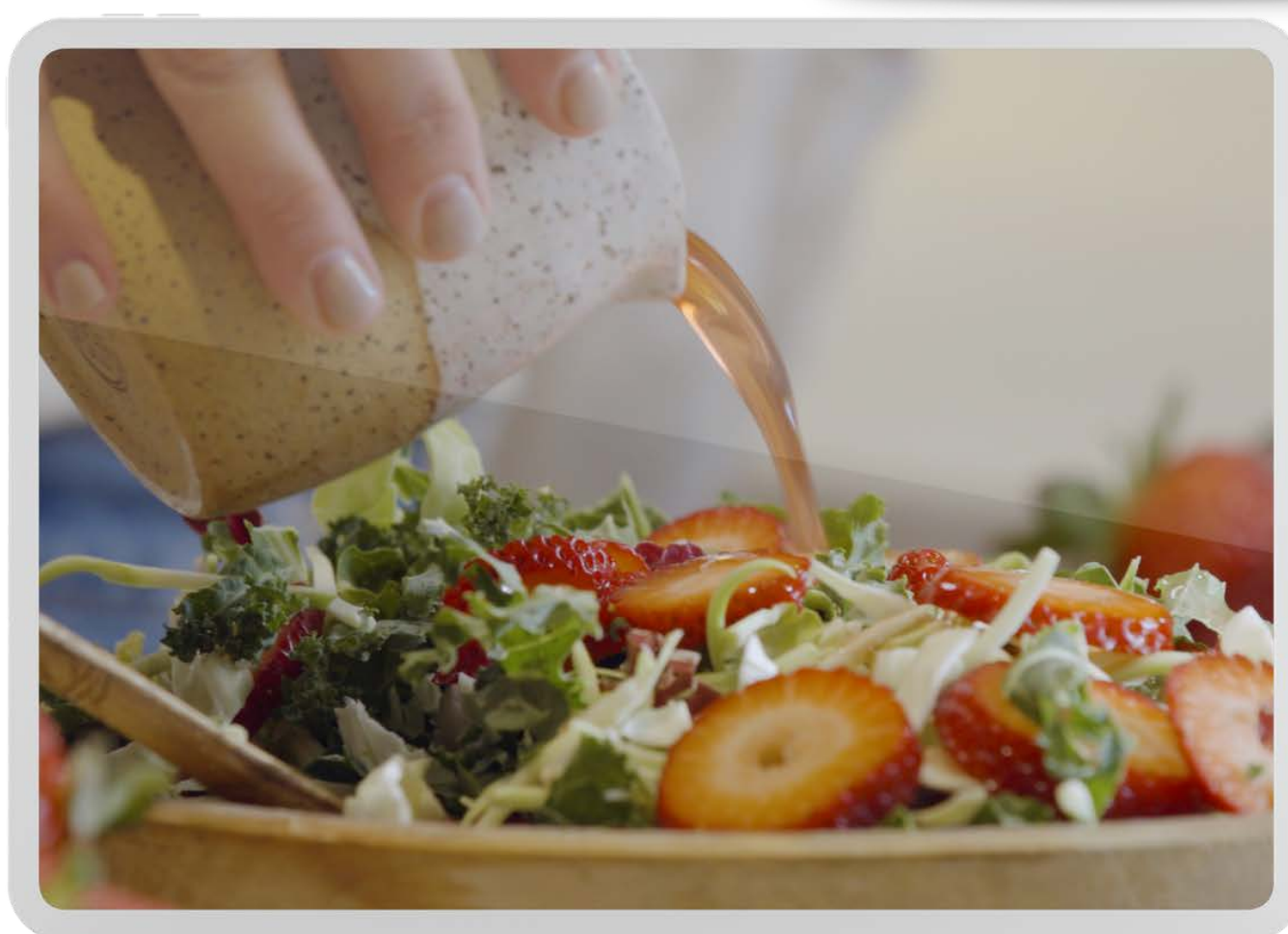
Homemade Fruit Roll-ups or Gummy Fruit Snacks – Your kids will LOVE these! Use leftover berries to create your own, natural fruit snacks at home.

Dry them – There's no need for a fancy dehydrator, just your oven and some simple prep! Once dried, berries will last for a couple months and are a great addition to cereals both hot and cold, trail mixes, or reconstituted later for use in sauces, smoothies, etc.

Freeze them – Sure fresh is best, but frozen berries are better than no berries (or berries that wind up in the trash). Save them for later to use in sauces and smoothies!

Cream Cheese and Butter – For a new twist on your morning toast or bagel, add berries to room-temperature cream cheese or butter, then mix, chill, and enjoy!

CONTACT US FOR MORE TIPS OR VISIT US @BOBALUBERRIES



www.bobaluberries.com