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

Apeel’s plant-derived solution slows water loss and oxidation, which extends the shelf life of avocados. As a result, fewer go to waste through the supply chain. Apeel Avocados reduce food waste from farm to table, ensuring that more of the avocados grown are consumed.

Less food is wasted, so more resources are saved:

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

Oxygen stays outside
Moisture stays inside

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 Avocados require:

- 23 liters less water
- 30 grams less GHG emissions

These savings account for the impacts from manufacturing, distributing and applying the Apeel coating: 0.06 liters of water and 2g CO₂eq emissions per per avocado.

To learn more about how Apeel measures the environmental impacts of Apeel Avocados and the Apeel product itself, check out our third-party verified LCA study here.

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1 Average avocado = 230g