



Title: “Wasted”

Description: A half mould-covered lemon.

Photographer: Nicola Pye

Where, when: Dunedin, November 2016

Sustainability? Food waste is a huge issue in developed countries around the world. The Food and Agriculture Organization of the United Nations estimates that of all the food produced for human consumption globally, up to 1/3 is wasted or lost, while 820 million people are going hungry each day <https://www.fao.org/food-loss-and-food-waste/flw-data>. Loss of biodiversity and degradation of productive land occurs from some forms of intensive agriculture, and large quantities of greenhouse gases are emitted by food and some fibre productions, the manufacture of artificial fertilisers, and the transport of goods to and from farms. One way of reducing these ecological, human and economic costs is to minimise waste at the end of the supply chains, especially in supermarkets and once we get the food home.

More generally, waste minimisation is part of all sustainability strategies and core part of indigenous peoples’ sustainability teachings. More affluent societies have very high per capita consumption of food and materials. The planet is groaning under the twin pressures of rapid population growth and escalating per capita demand. We can give the world’s ecosystems and economies a quick break by reducing waste without even impacting greatly on our luxurious lifestyles – how hard can that be? It just requires us to get smarter by wasting less. Even the small decisions about each meal can help!

The FAO have produced [a handy little poster here](#) with info on just how easily we can reduce that waste.

Photo notes: *Camera:* OM-D E-M1. *Lens:* Olympus M.Zuiko Digital ED 12-40mm F2.8 Pro. *Settings:* f/11 1/50 sec ISO1600 29mm.

Even though I hate the waste, I love the contrast of mould on citrus fruit. The fact that the colours are almost complementary certainly helps. I wanted this image to show the slow development of the mould as it spread across the lemon, and the gradually thickening, ashy texture as it covered the fruit. If you look closely, you'll see my accidental thumb print right in the middle– that mould is very delicate!

Digital specs: 5149 x 3986 pixels (9.59 MB).

Key words: Fruit, food waste, tenebrism, nutrition, botany, *Citrus limon*, Nicola Pye, Aotearoa, New Zealand, sustainability

Price: \$150 (incl. GST) for use of the digital image.

Visit www.ecosystemsphotography/sales for details & to order, and to get a quote if you want a high-quality print.

Donation: The price includes a \$100 donation to a sustainability organisation or project of your choice, or otherwise for KiwiHarvest www.kiwi harvest.org.nz/

Since starting in Dunedin in 2012, KiwiHarvest has saved nearly 7.5 million kilograms of food and counting! This food is passed on to hungry communities around New Zealand via food banks and other groups, rather than going straight into landfills. On KiwiHarvest's website, they state: "Annually, New Zealand wastes enough good food to feed the entire population of Dunedin or Northland (approximately 150,000 people) for an entire year. That's the equivalent of \$1.17 billion worth of food."

Image Ref: NP#009 (Please refer to this reference in orders and correspondence).

Nicola Pye
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