



***Food that is not good enough to sell...
can be good enough to eat***

Kai Rescue will collect -

- crops that are edible but not commercially viable/non spec.
- fresh produce, even with some bruising/decay
- prepared foods that are excess to requirements
- sandwiches, bread and bakery products
- frozen or fresh meat
- dairy products
- eggs
- pre-packaged food or meals in original packaging
- non-alcoholic beverages
- food whose packaging has been damaged in some way so long as the safety seal has not been compromised.

Who We Are

Kai Rescue is based in the Ecoland building at 31 Vanguard Street. Kai Rescue is run by Nelson Environment Centre. We are a registered charitable incorporated society with a vision of a sustainable future for all.

Kai Rescue collects food that is good enough to eat but not good enough to sell. Saved from landfill this food is redistributed to local charities who work with those in need.

We would be happy to talk with you about how we might be able to work with you to ensure that good edible food doesn't needlessly reach landfill.

Together we can ensure that no-one in Nelson Tasman goes hungry while useable food is thrown away.

Contact Us

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www.nec.org.nz



Nelson
Environment
Centre

Kai Rescue

Nelson/Tasman's

Food Rescue Service





Boxes packed and ready for recipient organisations!

The Kai Rescue Vision

A Sustainable Future for All

Did you know that approximately one-third of the food that is produced in Aotearoa New Zealand is thrown away? Kai Rescue believes that together we can do better.

Kai Rescue offers a friendly and efficient food rescue service that connects retailers with charities and helps the kai go around.



Amazing volunteers weighing, sorting & repacking the food.

A little goes a long way

For commercial businesses, dealing with food that is not commercially viable can be a hassle. Kai Rescue's friendly, efficient pick-up service turns a potential hassle into an opportunity – reducing food waste and filling tummies that might otherwise be hungry! What may seem like a little food waste commercially can go a long way in the community.

Our first Kai Rescue action rescued one tonne of food from a local food manufacturer and redistributed it to eight different community groups.



Feeding the community, and reducing waste – Thanks Tasman Bay Food Group 😊



Kai Rescue delivering food to St Vincent de Paul

What Kai Rescue offers

Food retailers need to be able to move surplus food on in a timely and efficient way. With our refrigerated pick-up service, cool room and freezer facilities, Kai Rescue ensures that any food surpluses are collected efficiently and well cared for post pick-up.

Kai Rescue frees up charities to focus on their core purposes rather than food collection. And because we work with multiple retailers we can supply charities with a greater variety and quantity of food.

Redistributing food that is good enough to eat but not good enough to sell reduces the strain on landfills and provides a sustainable solution for managing food surpluses.

By donating rather than discarding their food surplus, retailers can have a positive impact on the lives of disadvantaged people, decrease their costs and lessen their impact on the environment.

