



Kia ora,

As we navigate through these unprecedented times, it is important that we come together as a community and support one another. One way you can make a significant impact is by donating your excess food or leftovers to Just Zilch, a charitable organization that operates a free store to provide food to those in need. Just Zilch is dedicated to reducing food waste and supporting those who are struggling to put food on their tables. Your donation can help provide meals to people who might otherwise go hungry.

Donating to Just Zilch is easy and convenient. We can arrange for the pick-up of your excess food or leftovers, so you don't have to worry about anything other than making the food available for collection. Just Zilch will handle the rest, ensuring that your food is safely distributed to those in need.

Rest assured that Just Zilch operates with the highest standards of food safety and hygiene. We follow strict guidelines to ensure that all donated food is safe for consumption and reaches those who need it in a timely manner. The New Zealand Food Act 2014 specifically permits businesses to donate unsold food. Known as the 'Good Samaritan Clause', clause 352 states that companies can donate or give away unsold food and are protected from any liability provided the food is safe and suitable to eat.

By donating your excess food or leftovers to Just Zilch, you can not only make a positive impact on the community, but also benefit your business. Just Zilch promotes our donors on our website and social media platforms, giving your business valuable exposure to potential customers who support charitable causes. This can help increase brand awareness and loyalty, while also contributing to a better reputation for your business in the local community.

Moreover, donating food to Just Zilch also contributes to reducing food waste and promoting a better environment. By donating your excess food to Just Zilch, you can help reduce the amount of food waste that ends up in landfills and promote a more sustainable approach to food production and consumption.

Your contribution can make a significant impact on those in need, while also benefiting your business and the environment. Thank you for your consideration and support.

Best regards,

*Vaughn Seymour*

Vaughn Seymour  
General Manager

