



Wasted Food: the Antithesis of the Triple Bottom Line

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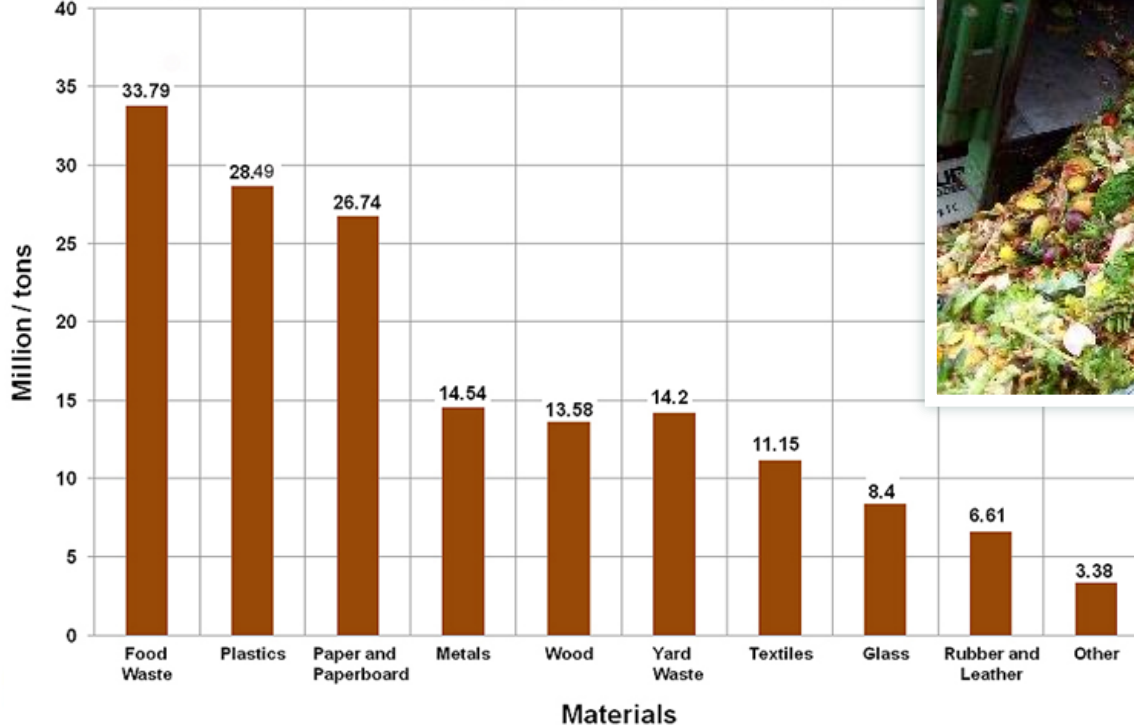
Wegmans Food Markets

The issue of food waste is not a new topic among sustainability professionals, but it has just recently been gaining increased attention from government agencies, media and the general public. Stresses on food production systems due to multiple social, economic and environmental factors have revealed alarming statistics about the amount, causes and consequences of wasted food in the US and globally. This presentation will dive into the food waste problem and share information about the Food Waste Reduction Alliance, a unique industry collaboration working to address this problem.

What is Food Waste?

Any solid or liquid food substance, raw or cooked, which is discarded, or intended or required to be discarded

Municipal Solid Waste Discarded (by material)



Organic residue generated by the processing, handling, storage, sale, preparation, cooking, and serving of foods

Economic Impact

- Growing, processing, and transporting food of which 25 - 40% is ultimately wasted
- Disposal costs, retailer shrink, consumer out-of-pocket costs, etc.



Social Impact



- 50 million Americans have food insecurity
- Enough nutritious calories are grown and produced in the US each year to feed every American

Environmental Impact

- Energy, water, and land use associated with food production
- GHG generation when food scraps degrade in landfills



Macro Trends: Why is this Important Now?

- Global population is growing
- Global food insecurity is already a problem
- Growing middle class will increase demand for food
- Supply of and Access to food must improve
 - Increasing production is only part of the solution
 - We also need to reduce waste and losses





FOOD WASTE REDUCTION ALLIANCE



Food Waste Reduction Alliance

<http://www.foodwastealliance.org/>



Unilever



OUR PRIMARY OBJECTIVES

Initially, the FWRA set two primary objectives: reduce food waste to landfills and increase food donation. As the Alliance has evolved, those objectives still ring true, although the objective to reduce food to landfills has expanded. Our current goals are to:

GOAL #1:

Reduce the amount of food waste generated

GOAL #2:

Increase the amount of safe, nutritious food donated to those in need

GOAL #3:

Recycle unavoidable food waste, diverting it from landfills

IN SCOPE

Agricultural
Production

Manufacturing
& Processing

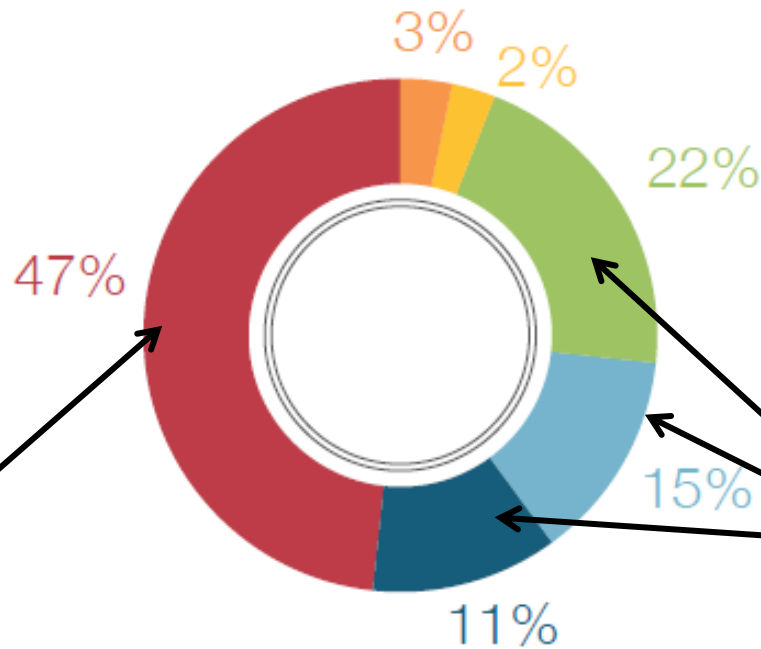
Transportation

In Store (Retail/
Restaurant)

Consumer
In Home

INTRODUCTION TO THE FOOD WASTE CHALLENGE

BSR | FOOD WASTE STUDY— TIER 1 ASSESSMENT (GMA/FMI)



Consumer 47%
Plate Waste
Damage
Expired/Spoiled

Foodservice 48%
Plate Waste
Over Prep
Expired/Spoiled

Residential: 34,740	Full-Service Restaurants: 15,851
Industrial: 2,411	Quick-Service Restaurants: 10,780
Grocery Stores: 1,664	Institutional: 8,000

Food Waste Reduction Alliance Best Practices Toolkit

Published in April 2014 <http://www.foodwastealliance.org/>



FOOD WASTE
REDUCTION ALLIANCE

SPRING 2014 | Volume 1

BEST PRACTICES &
EMERGING SOLUTIONS
TOOLKIT

*A joint project by Food Marketing Institute, Grocery Manufacturers
Association & the National Restaurant Association.*

NATIONAL RESTAURANT ASSOCIATION FMI GMA



The following toolkit was developed to help guide companies through the basic steps in food waste reduction. Included are sections on how to get started, as well as suggestions for how to identify diverse solutions.

Executive Summary

Introduction to the Food Waste Challenge

Getting Started: Best Practices to Keep Food Out of Landfills

Solutions to Donation Barriers

Diversion Beyond Donation

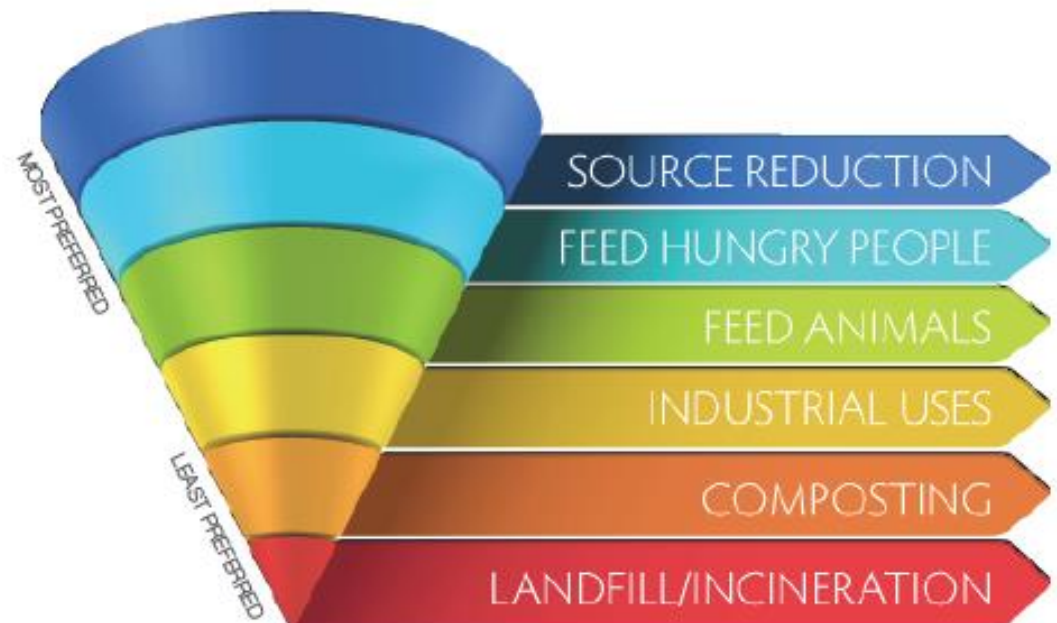
Reducing Food Waste Generation

Acknowledgements

GETTING STARTED: BEST PRACTICES TO KEEP FOOD OUT OF LANDFILLS

There are some tools you can leverage to get you started:

1. Conduct a Waste Characterization Audit
2. Establish Standard Operating Procedures
3. Develop and/or Strengthen Relationships



SOLUTIONS TO DONATION BARRIERS













Barriers to Donation

The following table outlines the specific types of barriers that companies reportedly face. The most common barrier highlighted by each sector is bolded:

TYPES OF BARRIERS	MANUFACTURING	RETAIL & WHOLESALE
Transportation constraints	63%	42%
Liability concerns	50%	67%
Insufficient storage & refrigeration at food banks	50%	50%
Regulatory constraints	50%	17%
Insufficient on-site storage & refrigeration	38%	33%

Food Waste Reduction Alliance – 2014 Phase III Assessment

What are the significant barriers?

	<u>Trend: Food Manufacturers</u>	<u>Trend: Grocery Retailers</u>
Barriers to donating more unsaleable food:		
• Transportation Constraints		
• Liability Concerns		
• Onsite Storage/Refrigeration		
Barriers to recycling more food waste:		
• Insufficient Recycling Options		
• Transportation Constraints		
• Liability Concerns		

ConAgra Foods



Citizenship Approach

Good for
You

We're talking about you, the person who loves our food. We want nothing more than to make safe, delicious and nutritious foods while providing the information you need to make choices for a healthy lifestyle.

- Food Safety & Quality
- Health & Nutrition
- Consumer Communication

Good for the
Community

This includes employees, investors, suppliers and business partners, as well as the communities where we live and operate.

- Our people
- Our customer & suppliers
- Giving back to our communities
- Ending child hunger

Good for the
Planet

It's all about changing attitudes about WASTES:

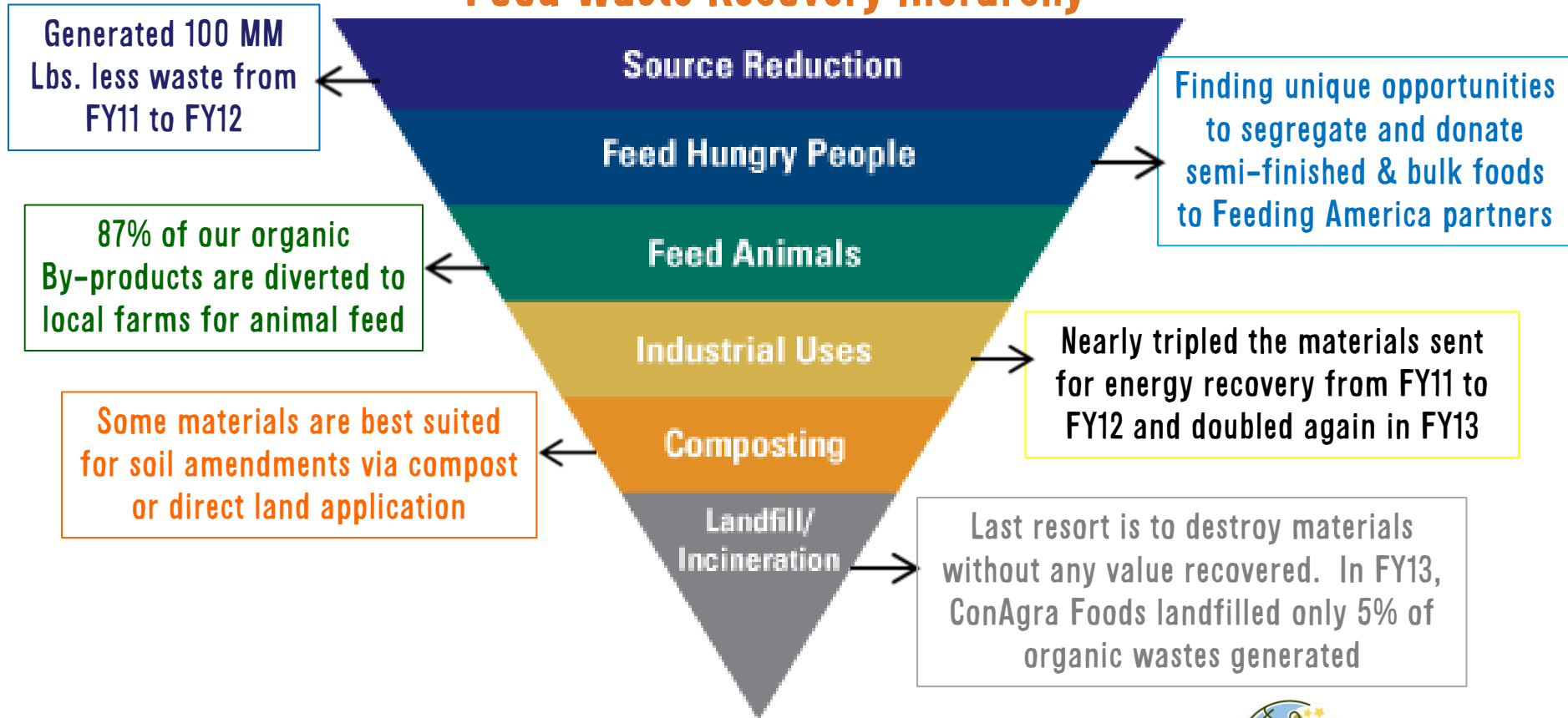
- Wasted Energy
- Wasted Water
- Wasted Material Resources

Internally and in our supply chain to assure long term access to food

Access our 2013 Citizenship report at:
<http://www.conagrafoodscitizenship.com/>

Re-Direct Food Losses to Most Beneficial Use

ConAgra Foods Endorses the US EPA Food Waste Recovery Hierarchy



Saving Slims

Troy, Ohio



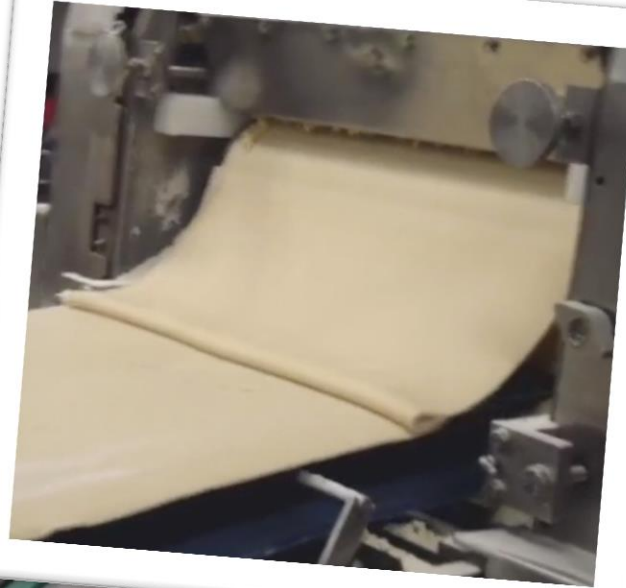
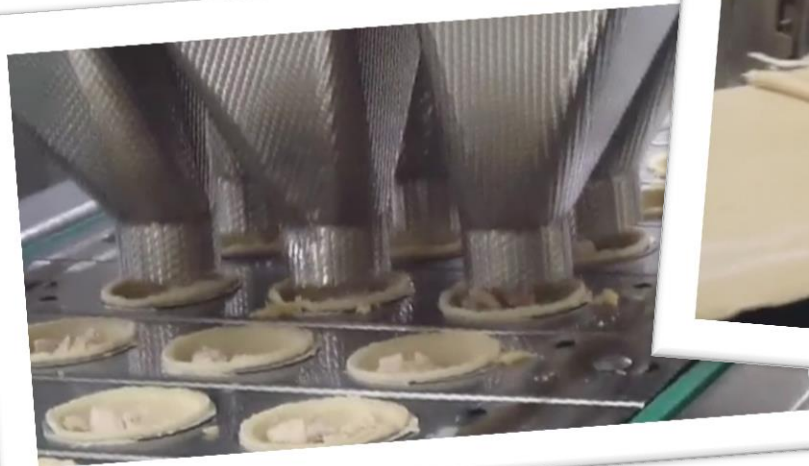
>2.9 Million
pounds of Slim Jim®
pieces donated as of
December 2014

During Slim Jim production, a small percentage of scrap, consisting of loop ends, mis-cuts and short sticks, is worked back into the product. The remainder used to go to landfill, but is now donated to a food rescue organization in Metro Detroit.



Make More Dough by Wasting Less

Council Bluffs, Iowa



235

tons of food
waste eliminated
annually

60%

reduction in dough
waste for the line

Proving what gets measured, gets managed, Council Bluffs created a standard process to measure the amount of dough wasted each day to identify and implement improvements.



Sustainability at *Wegmans*

Little steps – today, tomorrow, together.

Jason Wadsworth
Wegmans Sustainability Manager
Retail Chair, Food Waste Reduction Alliance

Wegmans

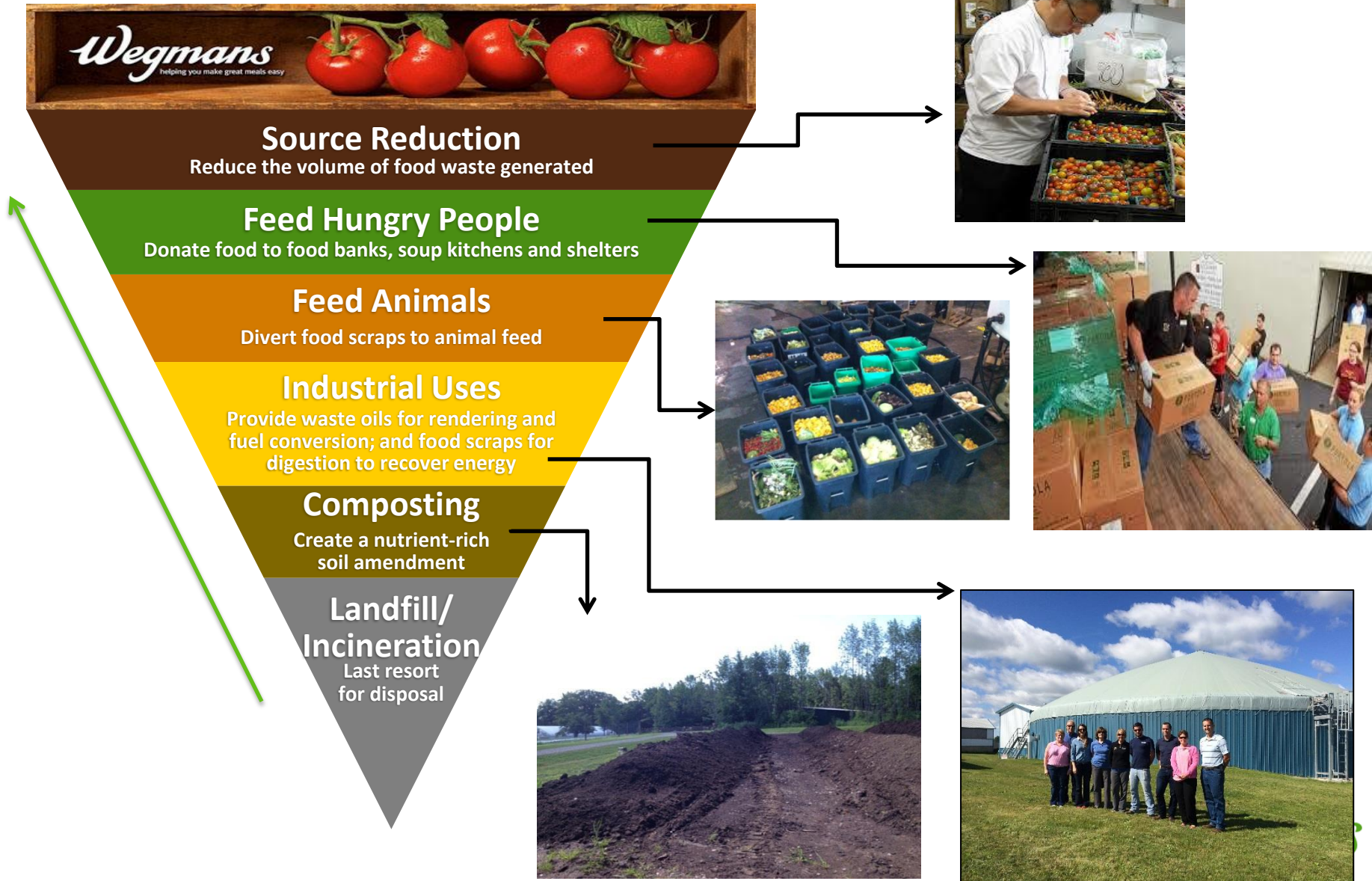
Who we are

- 85 store regional food market
- Located in the North East
 - Mid Atlantic
 - NY, PA, NJ, MD, VA, MA
- Large high volume stores (80-140k sq ft)
- 45,000 employees



Wegmans

Wegmans Food Waste Hierarchy



“Keeps Fresh” Packaging

- Increased Shelf Life
- Portioning
- Open only what you need, freeze the rest



Cut Fruit Cut Veggies

- Smart portions
- Utilize blemished or not so perfect produce



Prepared Foods

- Portions
- Re-heatable
- Donateable



Whats ahead in 2015

- Renewed focus on reduction and donation
- Expanding diversion to 20 more stores

Wegmans

What Can EVERYONE Do About Food Waste?

95% of municipal food waste happens “at the FORK”

- Right size your portions in home and out - and eat your leftovers!
- Compost trimmings if you can
- Shop smart, especially for perishables, to avoid over-purchasing
- Embrace “ugly” produce! Fruits & vegetables don’t have to look perfect to taste great
- Rotate inventory in your fridge so you don’t leave things behind
- Follow storage instructions on packaging
- Be educated about date codes – use common sense about food safety vs. food quality
- Respect food, where it comes from and the effort it takes to get it to you
- Spread the word, let’s make ALL waste socially unacceptable!!

[A video to leave you with](#)



Questions?

