Conagra Brands’ Approach to Leveraging the Food Recovery Hierarchy:
It’s only ‘waste’ if WE waste it

Gail Tavill 05/17/2018
The people of Conagra Brands make everyday food in extraordinary ways. That means making food that’s delicious, safe, nutritious and convenient, while collaborating with others like farmers, suppliers, customers and people who love our food. We’re looking forward to making good food for generations to come, and doing so in a responsible way that creates stronger communities and a better planet. We’ve built our citizenship strategy around four focus areas that articulate our values as a responsible corporate citizen — Better Planet, Good Food, Responsible Sourcing and Stronger Communities.
Corporate Citizenship Focus Areas

**Better Planet**

The health of the planet and availability of natural resources is intricately linked to every part of our business, so we’re focused on taking action on climate change, preserving water resources, and eliminating waste.

**Good Food**

We want nothing more than to make safe, delicious, affordable and nutritious foods while providing the information you need to make choices for a healthy lifestyle.

**Responsible Sourcing**

Purchasing ingredients and materials is about more than just cost and quality. Responsible sourcing means considering environmental, social and economic impacts across our supply chain.

**Stronger Communities**

Creating shared value with our community of employees, investors, suppliers and business partners — as well as the places where we live and operate — is critical to our long-term success.

### 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
Materiality: Relative Priority of CSR Topics

Significance to Conagra Brands

Significance to External Stakeholders

Better Planet
- Food Safety
- Corporate Ethics

Good Food
- Health & Nutrition
- Supplier Code of Conduct

Responsible Sourcing
- Climate Change
- Diversity & Inclusion

Stronger Communities
- Environmental Compliance
- Food Waste
- Community Impacts & Philanthropy
- Culture & Workplace
- Solid Waste
- Food Policy
- Packaging
- Sustainable Sourcing
- Product Transparency
- Water Consumption
- Energy Use
- Deforestation
- Animal Welfare
- Employee Health & Wellness
- Transportation & Logistics

Conagra Brands Sustainability
Redirect Food Losses to Highest & Best Use

Conagra Brands Endorses the US EPA Food Waste Recovery Hierarchy

In November 2016 we committed to be 2030 Champions along side USDA & US EPA to reduce food waste by 50% by 2030!

Primary focus is not creating waste in the first place

Animal feed is our most accessible and efficient by-product diversion outlet

Some materials, like wastewater sludge, are best suited for soil amendments via composting or direct land application

In addition to traditional donations of packaged goods, finding ways to donate semi-finished & bulk foods

We recover energy from used cooking oils and continue to seek options for anaerobic digestion

Last resort is to destroy materials without any value recovered. Our Zero Waste Champions do a great job of avoiding this!
Food Manufacturers and Food Waste

106 million pounds of food donated
Manufacturers donate discontinued, mislabeled, bulk or otherwise safe but unsellable product to help feed hungry families

93.4% of food waste from manufacturing is recycled
Recycled material includes fruit and vegetable trimmings, peels and semi-finished products, such as sauces or leftover ingredients

How are Manufacturers Recycling Food Waste?
- 86.8% Animal Feed
- 3.5% Fertilizer
- 2.0% Composted
- 1.7% Biofuel

Opportunities:
- Source Reduction
- Non-Traditional Donations
- Recycle w/Energy Recovery

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What are Manufacturers Doing to Continue to Reduce Food Waste?

Industry Collaboration
The Grocery Manufacturers Association, the leading voice of more than 300 food, beverage and consumer product companies, is part of the Food Waste Reduction Alliance, working with the Food Marketing Institute and National Restaurant Association to reduce food waste generated, increase food donation, and recycle unavoidable food waste.

Policy Change
Working with state and federal policymakers to make food donation and recycling easier.

Logistics
Working with partners to overcome transportation and food storage limitations.

Food Waste Reduction Alliance – Best Practices Toolkit
Published in 2014 & Refreshed in 2016

http://www.foodwastealliance.org/
Blended SKU—Good for Planet, Too

Waterloo, Iowa

- Changeovers between flavors have historically generated considerable wasted product.
- While the product was still safe, wholesome and delicious, the flavors mixed during changeover and could not be sold in traditional channels.
- So the team developed a generic, blended label and marketed the product in secondary markets, now generating revenue from what used to be a waste stream.

>1,000 tons of food waste eliminated annually

21.4% reduction in total waste generated
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.

Source Reduction
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.
We Share Because We Care
Russellville, Arkansas

Our frozen facility in Russellville, Ark. began a food rescue donation team to increase donations beyond finished product. Equipped with the slogan “We Share Because We Care,” the facility found opportunities to donate both semi-finished meal components and test product.

406,418 lbs. of food donated
338,000 meals
55 Arkansas feeding agencies

Feed People – Donation
At the cannery in Archbold, Ohio, the Green Team improved the outlet for food waste, twice! The first improvement was to divert 4,907 of landfill waste by composting paper, waxed cardboard, and food waste that potentially contained residual raw beef. They continued working, and by proving the remaining food waste was isolated from raw beef, 280 tons of food waste was sent to animal feed.
Canned Energy
Archbold, Ohio

Congra Brands’ cannery in Archbold, Ohio developed a partnership with CH4 Biogas to de-package unsalable canned product. CH4 separates the organics from the packaging, recycling the cans and sending the food into their anaerobic digester to create renewable energy from biogas.

945 tons of waste diverted
10% increase in diversion rate

Recycling – Energy Recovery
Preservation & Packaging Will Be Part of the Solution to the Root Causes of Food Waste in Home

**Plate Waste**
- Single Serve meals are right sized, so no guilt for a clean plate
- Portion Control packaging reduces losses due to over-consumption and failure during “re-storage”

**Damaged**
- Packaging needs to be effective – get the product into the home
- And functional – it needs to work for the product: cooking features, EZO features, dispensing features – can all enable less product wastage

**Expired/Spoiled**
- Freezing, Aseptic Processing, Thermal Processing and other preservation techniques extend shelf life and protect food safety- allowing consumers more time and flexibility to enjoy our products
- Packaging technologies also extend shelf life via barriers and reclose features, also enabling less waste in home

Modern Processing & Packaging have already had positive impacts on the US Food Supply Chain. Continued innovations can reduce wastes in home.
Questions?