

Cut Waste GROW PROFIT™

Second Annual
Food Waste Forum – 2013

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THE WAR ON FOOD WASTE



Food Waste Facts

- Enough food is grown each year to feed every man, woman and child in America
- 50 Million Americans (1 in 6) have some form of food insecurity
- Nearly 40% of the food grown in America goes to waste
- Every hungry person could be fed with the food that is wasted annually



Who is The Food Waste Reduction Alliance?



FWRA Key Goals

REDUCE

Food loss that can be prevented

REUSE

Divert good food to food banks before it is lost

RECYCLE

Unavoidable food waste that can't be reused (compost, animals, energy)

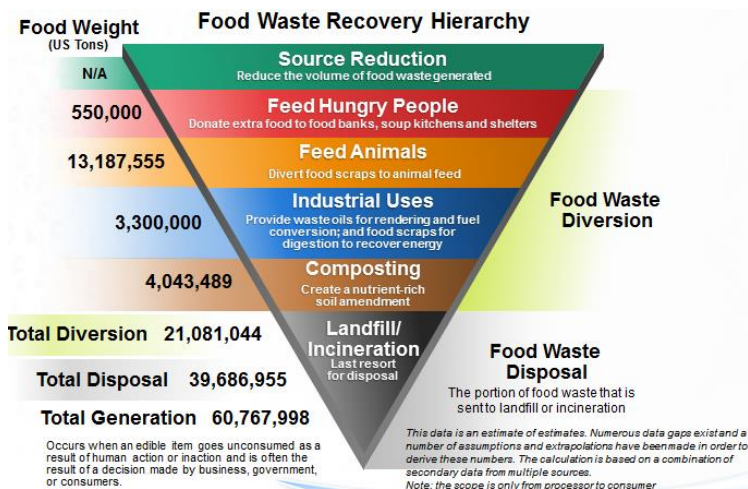


FWRA Accomplishments

- Proactively brought three major food associations together to help understand this emerging issue
- Tier 1 Report – Comparative assessment of all existing data
- Tier 2 Report – A current assessment of food waste from Manufacturers, Retailers and Wholesalers
- Best Practices & Case Studies Report – to be published Q1/14
- Communication and cooperation with solution providers, other associations, and media to showcase our efforts
- Engaging in very positive ways with government agencies
 - Founding member of the USDA Food Waste Challenge



Assessment: Defining Food Waste Generation Vs. Disposal



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



BSR Tier 2 Assessment Results FWRA: Survey objectives & respondent profile

Survey objective was to collect primary data for 2011 for U.S. operations on:

- Unsaleable food donations for human consumption
- Food waste reuse and recycling (& type of uses)
- Food waste disposal (& proportion it represents of all municipal waste)
- Barriers to greater donation and reuse/recycling

Manufacturing Sector

- 13 survey respondents
 - \$122B in annual sales
 - 260,000 employees
- Represent 17% of the industry by revenue¹

Retail & Wholesale Sectors

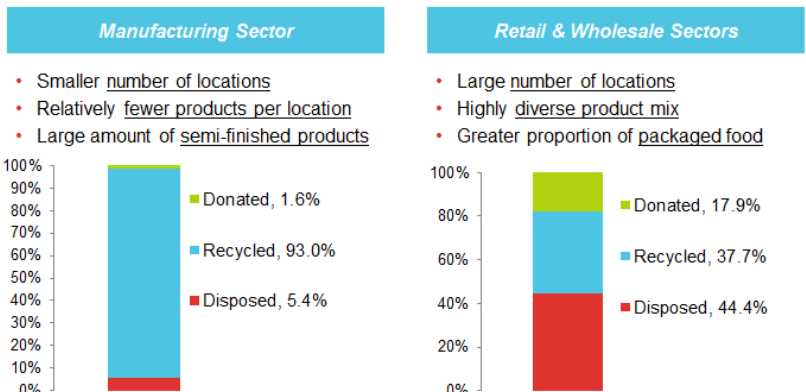
- 13 survey respondents
 - \$245B in annual sales
 - 980,000 employees
- Represent 30% of the industry by revenue²

¹ based on 2010 US food & beverage manufacturing revenue of \$739B (source: Census Bureau, Annual Survey of Manufacturers)

² based on 2010 US grocery retail revenue of \$698B (source: Progressive Grocer) and 2009 US grocery wholesale revenue of \$107B (source: IBIS World)



The food waste profiles of the retail and manufacturing sectors reflect very different operating conditions.



But, from a volume perspective, the total amount donated and sent to landfill by both sectors is in the same range.



Internal & external barriers limit food waste diversion

Transportation constraints, liability concerns & insufficient recycling options are the most common barriers to greater donation & recycling.

Are there barriers, either internal or external, that prevent your company from reusing and recycling more food waste?
Yes: 88% **No: 12%**

	Manuf. ¹	Ret/Whol. ¹
Insufficient recycling options	91%	83%
Transportation constraints	73%	75%
Liability concerns	55%	50%
Food safety concerns for collection and storage	36%	50%

Are there barriers, either internal or external, that prevent your company from donating more unsalable food?
Yes: 77% **No: 23%**

	Manuf. ¹	Ret/Whol. ¹
Transportation constraints	63%	42%
Liability concerns	50%	67%
Insufficient storage/ refrigeration at food bank	50%	50%
Regulatory constraints	50%	17%
Insufficient storage/ refrigeration onsite	38%	33%

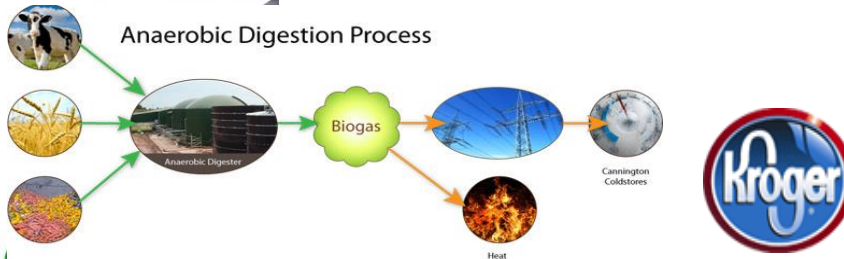


Top 3 Best Practices

- Conduct waste characterization assessment - what resources are being wasted and what are the root causes (policy, process, practices).
- Establish SOP's related to donations and diversion - clear process and procedures for food safety, quality and quantity.
- Develop/Strengthen relationships with donation agencies & diversion partners - move beyond transactions to collaborations (solutions for non traditional material streams).



Kroger's Compton Resource Recovery Project



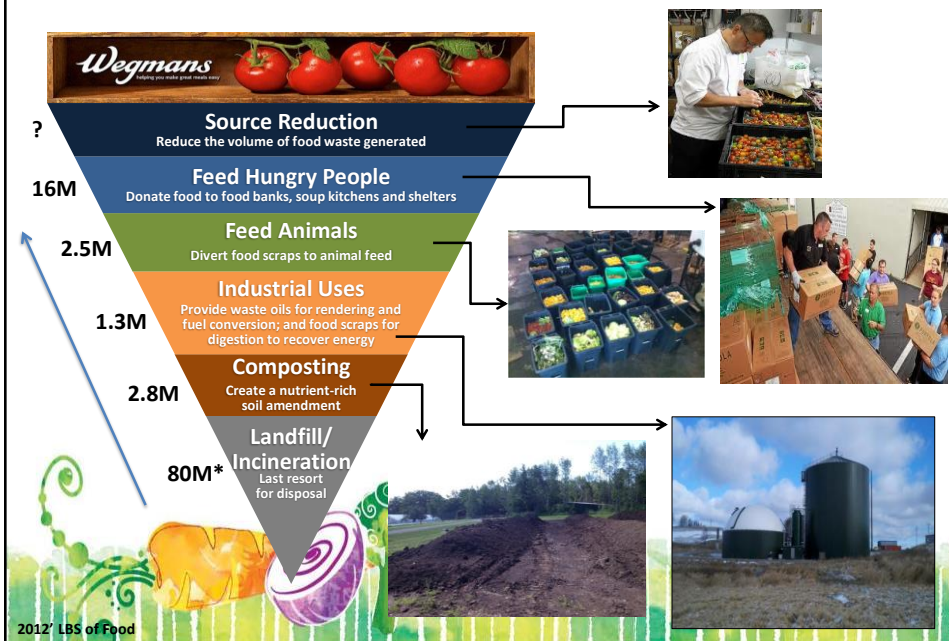


Hannaford and Kidz

- 59 stores are composting
- Brick End Farm creates compost
- Kidz to Kidz create artwork
- Compost sold at Hannaford
- Kidz to Kidz get part of proceeds



Wegmans Food Waste Hierarchy



2014 FWRA Goals

- Complete and share best practices toolkit with the industries – Q1/14
- Share second industry assessment on food waste for retailers/manufacturers – Spring 2014
- Complete and share first industry assessment on restaurants – Spring 2014
- Publish Quarterly FWRA update on our website

www.foodalliance.org



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Thank You!

