

# Global Sustainability Summit

UNCOVER THE POSSIBILITIES



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## Food Waste





# Global Sustainability Summit



## 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 solve 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 – coming out during the Sustainability Summit next month
- Communication and cooperation with solution providers, other associations, and media to showcase our efforts
- Engaging in very positive ways with government agencies



## FWRA Strategy



**Assess  
State of Industry,  
Opportunities  
Barriers**

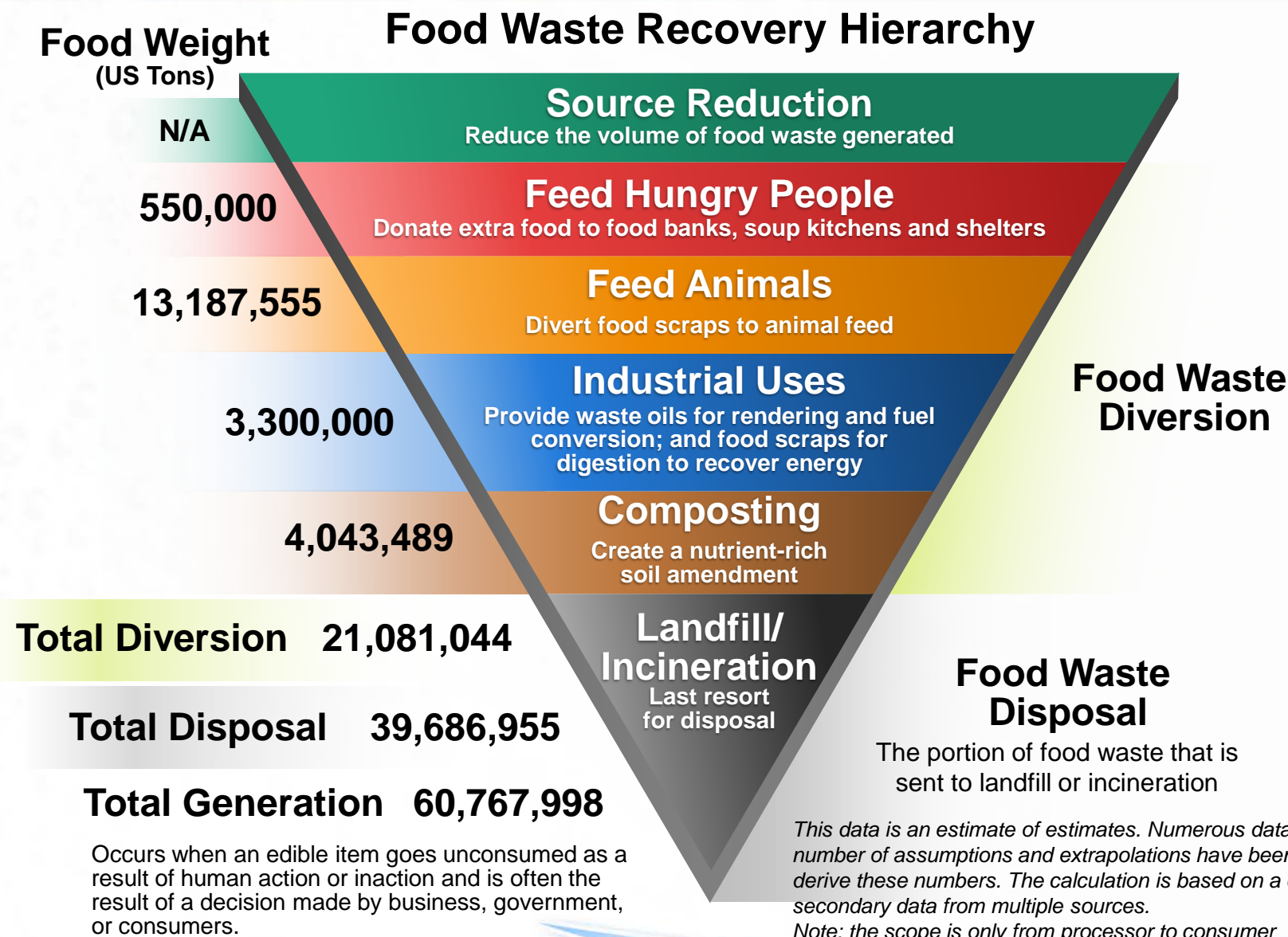


**Identify and Share  
Best Practices  
And Emerging  
Solutions**



**Work With All  
Stakeholders on  
Solutions**

# Assessment: Defining Food Waste Generation Vs. Disposal





# 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 revenue<sup>1</sup>

### *Retail & Wholesale Sectors*

- 13 survey respondents
  - \$245B in annual sales
  - 980,000 employees
- Represent 30% of the industry by revenue<sup>2</sup>

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

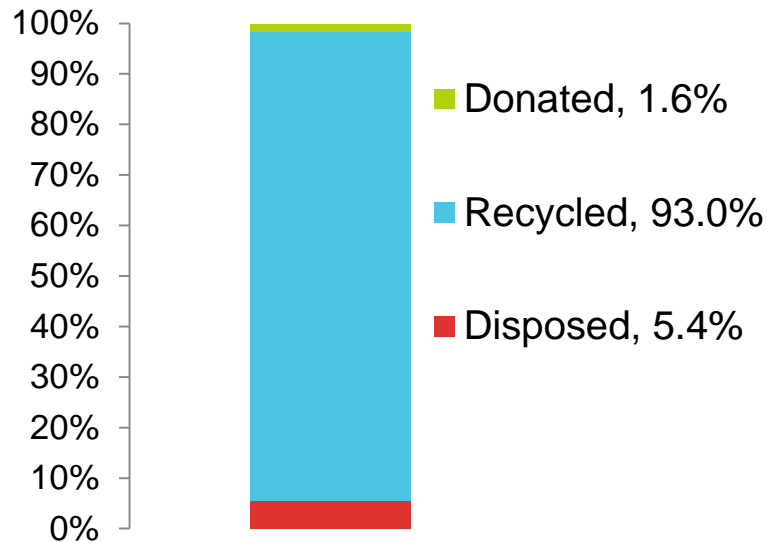
<sup>2</sup> based on 2010 US grocery retail revenue of \$698B (source: Progressive Grocer) and 2009 US grocery wholesale revenue of \$107B (source: IBIS World)



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

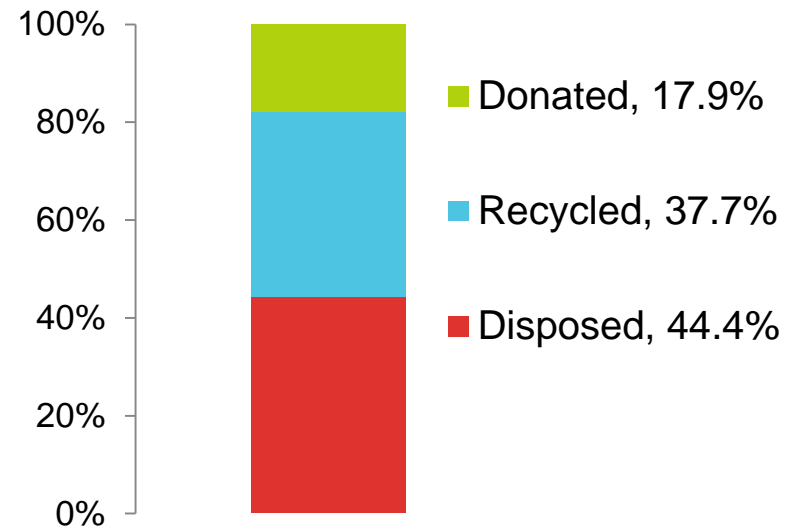
## Manufacturing Sector

- Smaller number of locations
- Relatively fewer products per location
- Large amount of semi-finished products



## Retail & Wholesale Sectors

- Large number of locations
- Highly diverse product mix
- Greater proportion of packaged food



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

## NRA Assessment

- This survey will help the alliance work towards its goals of reducing the amount of food waste sent to landfills and increasing the amount of unsaleable food donated to food banks.
- We plan to release the survey to operators and ask them to complete it over the next few months in 2013 Q3 and Q4. The results will then be compiled and released in a FWRA report next year.
- Restaurants participation in this survey is critical to the success of the initiative. By answering the survey, operators will:
  - Help our industry overcome barriers restaurants face when reducing food waste
  - Feed more hungry people
  - Improve the environment
  - Increase additional recovery options
  - Help their business save money and become more efficient!

## 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 donating more unsalable food?

**Yes: 77%      No: 23%**

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

Are there barriers, either internal or external, that prevent your company from reusing and recycling more food waste?

**Yes: 88%      No: 12%**

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

<sup>1</sup> among respondents who indicated that barriers are present

## 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



## 2014 FWRA Goals

- Complete and share best practices toolkit with the industries
- Share second industry assessment on food waste for retail/suppliers
- Complete and share first industry assessment on restaurants



Radical Collaboration + Radical Innovation = Success!

## Industry:

- Raise awareness across industries
- Build partnerships to ensure efficient use of limited resources
- Focus our efforts in order to drive progress – manage/measure/reduce
- Engage all stakeholders

## All Stakeholders:

- There can be no sustainable solution without everyone's participation
- Raise awareness among government agencies, NGO's and others
- Implement creative new networks and infrastructure for meaningful change