Best Practices and Solutions for Addressing Food Waste

November 4, 2014

Conversation in partnership with:
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U.S. Chamber of Commerce Foundation

- Strengthen America’s long-term competitiveness by addressing issues that impact our nation, our economy, the global business environment
- Corporate Citizenship Center
  - Help business leaders maximize their positive contributions to address pressing environmental and social challenges
  - Lend voice to business efforts, deliver insights to inform decision-making and best practices, and provide a platform for partnerships
  - Current programs:
    - Environment & Sustainability
    - Health & Wellness
    - Economic Empowerment
    - Disaster Response & Community Resilience
    - STEM
    - Education
Best Practices and Solutions for Addressing Food Waste

Meeting the Food Waste Challenge

Carolyn LaFleur, P.E.

HARC

An independent research hub helping people thrive and nature flourish.
One Third of Edible Food Produced Globally Each Year is Lost...

1,300,000,000 Tons

36 Million Tons Wasted Annually

$162 Billion
The Global Food Waste Picture

Estimates range from 30 to as much as 50 percent of all food grown worldwide may be wasted.

[Chart showing food waste percentages by region and stage of the food system]

World Resources Institute
Resource Recovery

- Recognizing value in all phases of food production, processing and distribution
- Avoiding waste along the supply chain
- Diverting food waste away from landfilling
  - Composting / Returned to Food Production
  - Anaerobic Digestion / Energy Recovery
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An independent research hub helping people thrive and nature flourish.
Sustainable Food Management

US Chamber of Commerce
November 4, 2014
Tiffany Kollar

CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

www.epa.gov/smm
Did you know that just over 20% of all waste going to a landfill is food?

And that Americans throw away 25% of all the food that they purchase?

So, what does that mean?
How Much Food Do We Throw Away?

Americans throw away 35 million tons of food waste a year.

When food decomposes in a landfill, it releases methane, and our wasted food contributes to 14% of domestic greenhouse gas emissions.
How Can We Help?

So what can we do to improve this problem?

How can we prevent good wholesome food from going to a landfill and use it to feed hungry people instead?

Source Reduce – buy less
Donate – Feed Hungry People
Recycle – Compost whatever food waste you have left

Inventory and Buy Less – Even small changes can save thousands

Using composted food scraps improves soil health by returning valuable resource back to soil

Even a Small Percentage of Food Diverted to Hunger-Relief Organizations Could Feed Millions!

CHANGING HOW WE THINK ABOUT OUR RESOURCES FOR A BETTER TOMORROW

www.epa.gov/smm
Challenges and Barriers

What were some of the Challenges and Barriers to Reducing Food Waste?

**Outreach** – get the word out on why you should reduce food waste and how to reduce food waste

**Infrastructure** – was the capacity available to compost food waste or donate wholesome food?

**Measurement** – What was the true scope of the problem? How much food was the average organization wasting?
Sustainable Materials Management

Sustainable Material Management is the use and reuse of materials in the most productive and sustainable way across their entire life cycle.

The SMM program promotes organizations to make good decisions about

• Conserving Resources
• Managing and Reducing Waste
• Slowing Climate Change and
• Minimizing the environmental impacts of the materials they use
Take the Challenge – The Food Recovery Challenge

The Challenge encourages organizations to

• Reduce the food waste they generate - change practices to purchase leaner to minimize waste
  • Donate excess food - divert surplus food away from landfills to local hunger relief organizations
  • Compost food scraps.

Benefits to participants
• Improve your bottom line
• Support your community
• Reduce your environmental footprint
  • Get recognized
Success

The Food Recovery Challenge formally launched in 2011

To date we have close to 800 organizations that have joined the Challenge from the mom and pop corner grocery stores to worldwide hotel chains

In 2013, our participants diverted and donated nearly 400,000 tons of wasted food

In 2013, we saw a significant shift from composting to donation and almost 4,000 tons of source reduction

This year we expanded our program to include Endorsers – organizations that are not producing food waste themselves but who can help recruit participants into the Challenge as well as promote the reduction of food waste.
USDA – US Food Waste Challenge

EPA and USDA launched a joint challenge in 2013.

The goal of the **U.S. Food Waste Challenge** is to lead a fundamental shift in how we think about and manage food and food waste in this country.

The joint challenge has allowed EPA and USDA to reach the entire food supply chain from farm to fork to landfill.
Thank you!

If you would like to learn more about EPA’s Food Recovery Challenge- please visit:
http://www.epa.gov/foodrecoverychallenge

If you would like to learn more about USDA’s Food Waste Challenge – please visit: www.usda.gov/oce/foodwaste

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Reimagine Phoenix and RISN: Best Practices and Solutions for Addressing Food Waste

Presentation at U.S. Chamber of Commerce: Meeting the Food Waste Challenge

November 4th, 2014

John A Trujillo
City of Phoenix

6th largest City covering 525 square miles and 1.61 million people
Solid waste employees travel more than 7 million miles every year – equivalent to going to the moon and back 14 times.

The amount of Trash Phoenix sends to the landfill each year could fill Chase Field 7 times.
Residential Garbage Composition

- Non-recoverable: 24.8%
- Curbside Recycle: 13.2%
- Other Recoverable: 11.5%
- Compostable Paper: 6.0%
- Food Waste: 14.5%
- Compostable Yard Waste: 30.1%
Reimagine Phoenix
Transforming Trash Into Resources
RISN Resource Innovation and Solutions Network

Become a partner

Create a global hub

Share a solution
DIVERSION
Grocery Food Scrap Program
Resource Industrial and Research Park
How is Phoenix leveraging partnerships, technology, innovation and other strategies to eliminate food waste?

- Creating programs that minimize impact on our natural resources
- More efficient use of existing infrastructure
- Providing a forum that connects with innovators and organizations to create, implement and/or enhance sustainability solutions
For further information:

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Food Packaging and Consumer Behavior

Helping Create a More Sustainable Food Supply

Erica Ocampo, NA Sustainability Manager
Packaging and Specialty Plastics
The Dow Chemical Company
What the Consumer Sees: A 8oz Steak
The Real Picture

- Farming
- Water
- Energy
- Emissions
- Raw Materials
- Land
- Packaging
- Waste
- Biodiversity
20% MEAT FOOD LOSSES

Of the 263 million tonnes of meat produced globally, over 20% is lost or wasted.

This is equivalent to 75 million cows.

Diagram showing percentages of meat loss by region:
- Europe
- North America and Oceania
- Industrialized Asia
- Sub-Saharan Africa
- North Africa, West and Central Asia
- South and Southeast Asia
- Latin America

Legend:
- Animal production
- Slaughter
- Distribution
- Processing
- Consumption
Food Waste: More Than Meets The Eye

If an 8-OUNCE STEAK goes to WASTE
Valuable Resources

So does the 6.5 POUNDS OF WHEAT

DOW
Valuable Resources

And the 1,200 GALLONS of water it took to PRODUCE
The Hidden Value of Food Packaging...

Avoids waste along the supply chain

Represents in average 10% of the material and energy used to deliver food to the consumer (less with flexible packaging)

Properly designed and optimized packaging helps ensure that food safely reaches consumers with maximum appetite appeal & nutritional value

Packaging helps protect public health

Packaging offers safe and effective usage information

Increases shelf life and offers portion control

Helps prevent food from being wasted. For example, keeping a steak from freezer burn increases the odds that all of it will be eaten, with no leftover discards

Source: INCPEN Table for one. ULS Report
Make your food stay fresher longer by properly storing it before and after it's prepared.

When we say “Make it Last,” we mean:

- The resources used to produce food
- The food you purchase at the store
- The time you save by planning ahead
- The money you spend on food
- The food you prepare at home
- The Earth!

FACT:
If food waste was a country, it would be the third top contributor to the world's greenhouse gas emissions.
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Upcoming Event: Nexus Roundtable

December 11 2:00-4:30pm ET, Washington DC

In partnership with Lockheed Martin, the second roundtable in the series “The Energy-Water-Food Nexus: Risks and Opportunities for the Private Sector,” will delve into nexus issues in specific U.S. geographies.

Learn more and register at:

http://www.uschamberfoundation.org/event/nexus-roundtable