CLIMATE COLLABORATIVE™

Commit. Act. Impact.

Reducing Food Waste in the Supply Chain

29. January. 2018

CLIMATE COLLABORATIVE™

Commit. Act. Impact.

a project of

ONE STEP CLOSER 2 OSC Organic Sustainable Community

Sustainable Food Trade Association
organic leaders for sustainability

Our industry can and must respond to climate change.

Why Take Action?

"The business community must lead the way toward climate change solutions. Our investment in solar power for our bakery is an example of a win-win for sustainability and the bottom line, and we hope our positive experience can help other businesses head down a similar path."

AARON ANKER
CHEIF GRANOLA OFFICER
GRANDYOATS

Make a commitment to climate in one or more areas!

Integrate carbon farming into the agricultural supply chains

Increase energy efficiency

Reduce food-waste in the supply chain

Remove commodity-driven deforestation from supply chains

Responsible engagement in climate policy

Reduce the climate impact of packaging

Commit to 100% renewable power

Reduce short-lived climate pollutant emissions

Reduce climate impacts of transportation

www.climatecollaborative.com/take_action

Our Impacts

Year One Goal reached in 6 months

161
COMMITTED COMPANIES

617
COMMITMENTS

12 Companies committed to *all nine* Areas

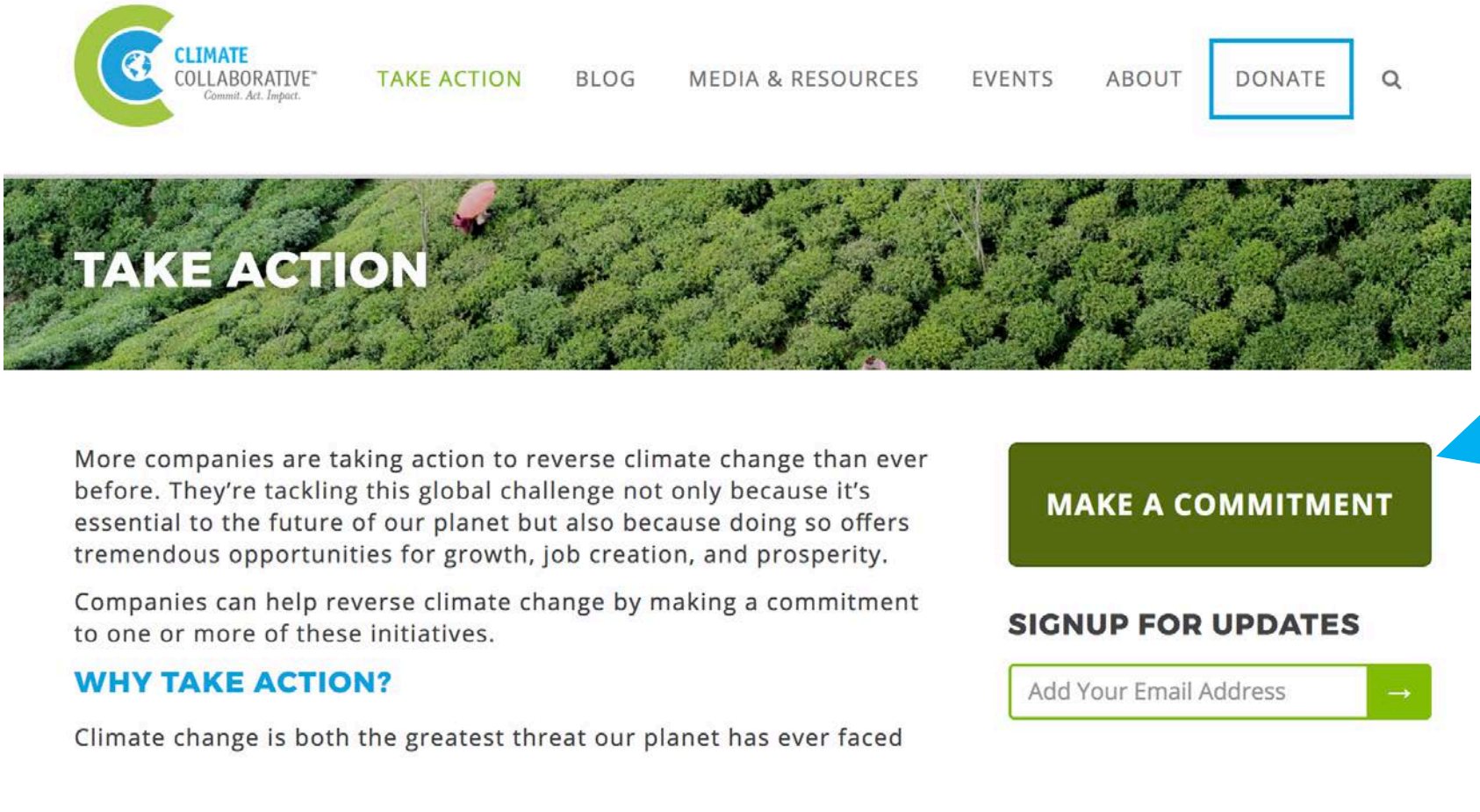
1ST
CLIMATE DAY

500+ ATTENDEES

1,500+
LIVESTREAM AUDIENCE

6000+
Views of the Climate Day Video

How to Commit



Made possible by these generous donors!

Climate Collaborative Catalysts

New Hope Network

National Co+op Grocers

Climate Collaborative Champions

Happy Family Organics

Presence
PRESENCE MARKETING DYNAMIC PRESENCE

Annie's

INFRA

Organic Valley

Dr. Bronner's All-One!

Climate Collaborative Leaders

WhiteWave

LOTUS FOODS
RICE IS LIFE

REBBL

Nature's Path Organic

Stonyfield Organic

CHEER PACK
NORTH AMERICA

Guayakí Organic Yerba Mate

Plum organics

KeHE

Climate Collaborative Allies

Califia Farms

Lundberg

Natural Habitats

nutiva

Organic India

Studio FAB

Outpost Natural Foods

MegaFood
Fresh From Farm To Tablet™

Alter Eco

Numi Organic Tea

Please take our <1 minute Post Webinar Survey!

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organic leaders for sustainability

Our Program

- Where is Food Wasted?
- Solutions in the Supply Chain
- Waste Reduction in Practice – Glen’s
- Food Policy Landscape

Our Speakers

Moderator: **Lisa Spicka**
Associate Director
SFTA

JoAnne Berkenkamp
Senior Advocate,
Food & Ag Program
NRDC

Chris Cochran
Executive Director
ReFed

Danielle Vogel
Owner
Glen's Garden Market

Waste Not, Want Not

JoAnne Berkenkamp

AUGUST 2017
R:17-05-A

REPORT

WASTED:

HOW AMERICA IS LOSING UP TO 40 PERCENT OF ITS FOOD FROM FARM TO FORK TO LANDFILL

SECOND EDITION OF NRDC'S ORIGINAL 2012 REPORT

Up to 40%

of all food
goes uneaten –
enough to feed
164 million people

trijandjs@yahoo.com

Image Source: trijandjs

What gets wasted?

Milk 20%

Meat 22%

Grains 38%

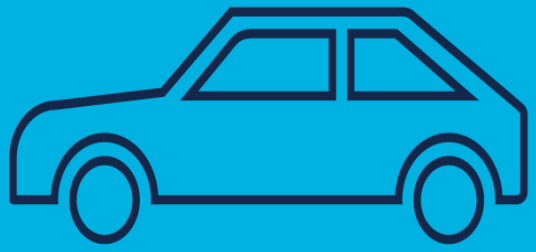
Seafood 50%

Fruits and Vegetables 52%

MORE THAN JUST FOOD

THE U.S. WASTES TONS OF RESOURCES WHEN WE WASTE FOOD

2.6% OF ALL U.S. GREENHOUSE GAS EMISSIONS ANUALLY



37 MILLION PASSENGER VEHICLES' WORTH

21% OF THE U.S. AGRICULTURAL WATER USAGE

MORE THAN: TEXAS + CALIFORNIA + OHIO

1,250 CALORIES PER PERSON PER DAY

THAT IS HALF OF THE RECOMMENDED DAILY INTAKE FOR ADULTS

19% OF ALL U.S. CROPLANDS

THAT IS MORE LAND THAN ALL OF NEW MEXICO

21% OF U.S. LANDFILL CONTENT

THE NO. 1 CONTRIBUTOR BY WEIGHT

18% OF ALL FARMING FERTILIZER

WHICH CONTAINS 3.9 BILLION POUNDS OF NUTRIENTS

$218,000,000,000

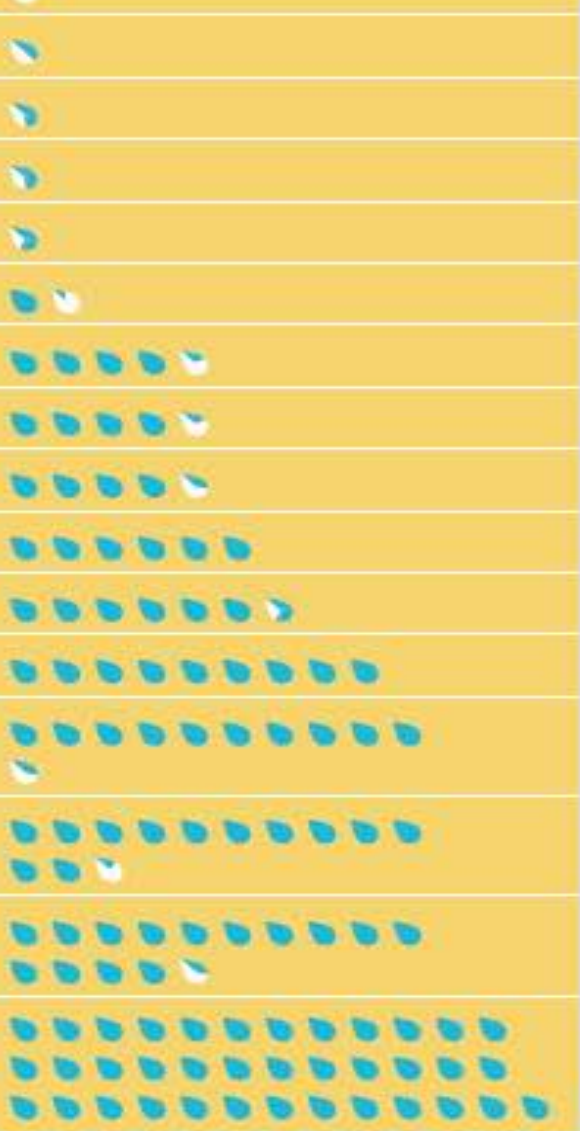
WHICH IS EQUAL TO 1.3% OF THE U.S. GROSS DOMESTIC PRODUCT (GDP)

NRDC

Not all wasted food is equal

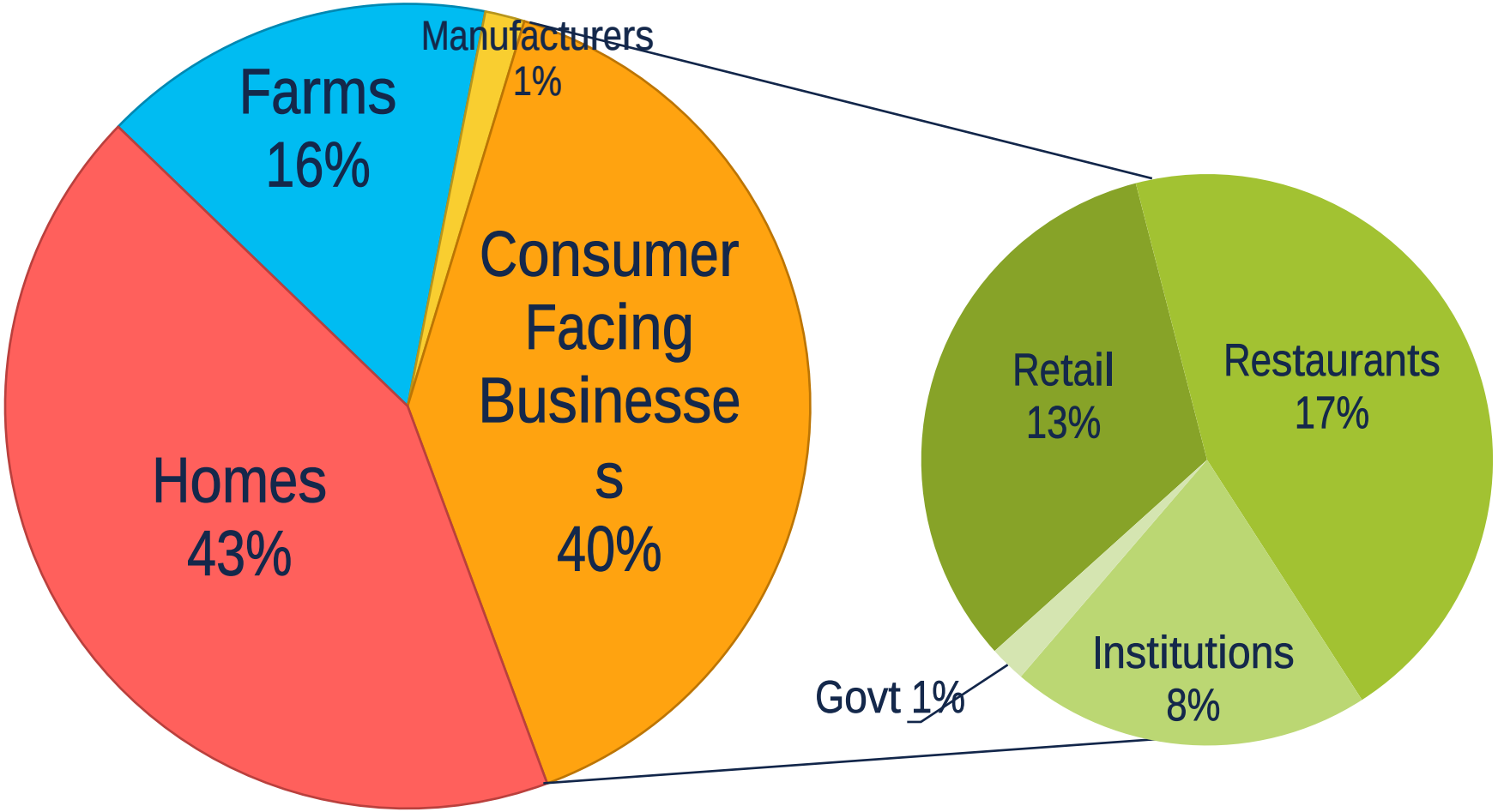
Water Required to Produce Certain Products, in Shower Minutes

PRODUCT	QUANTITY	WATER USE EQUIVALENT IN SHOWER MINUTES (= 10 SHOWER MINUTES)
Beer	8 oz/240 ml	4
Tomato	1 lb/455 g	5
Wine	4 oz/120 ml	6
Milk	8 oz/240 ml	6
Potato	1 lb/455 g	7
Egg	1 egg	11
Banana	1 lb/455 g	42
Apple	1 lb/455 g	43
Pasta, dry	1 lb/455 g	44
Rice, white	1 lb/455 g	60
Personal pizza	26 oz/735 g	67
Chocolate	4 oz/115 g	90
Chicken	1 lb/455 g	104
Cheese	1 lb/455 g	122
Pork	1 lb/455 g	144
Beef	1 lb/455 g	370



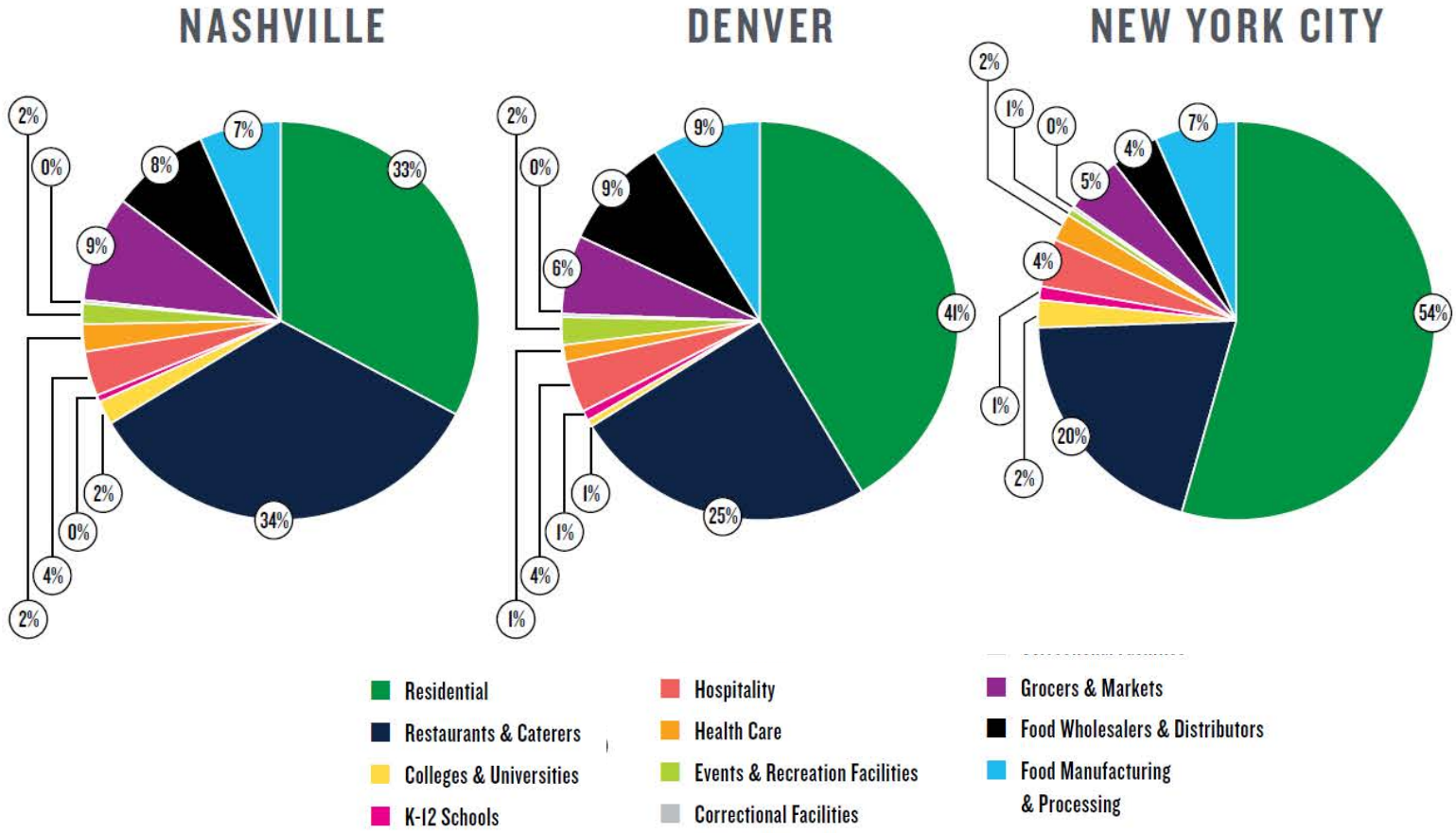
Where Food Waste Happens (ReFED Roadmap, 2016)

63 Million Tons in total



ESTIMATING FOOD WASTE AT THE CITY LEVEL AND THE POTENTIAL TO EXPAND FOOD RESCUE

Estimated Food Waste Generated by Sector



IN DENVER, NASHVILLE, AND NEW YORK

BIGGEST GENERATORS OF FOOD WASTE

HOUSEHOLDS & RESTAURANTS

HOW MUCH FOOD IS WASTED IN HOUSEHOLDS?

3.5 POUNDS

on average,
per person per week

2/3 of which is potentially edible

6 OF THE MOST COMMONLY WASTED EDIBLE FOODS

- COFFEE
- MILK
- APPLES
- BREAD
- POTATOES
- PASTA

WHY AWARENESS IS NEEDED

76%

believe they throw out less food than the average American

70%

believe changing behavior would reduce food waste in their home a little or not at all

58%

feel less guilty about wasting food if it is composted

SAVETHEFOOD.COM

NRDC

Ad Council

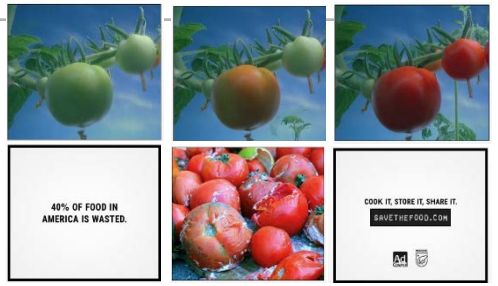
SaveTheFood.com

TV/Online Video

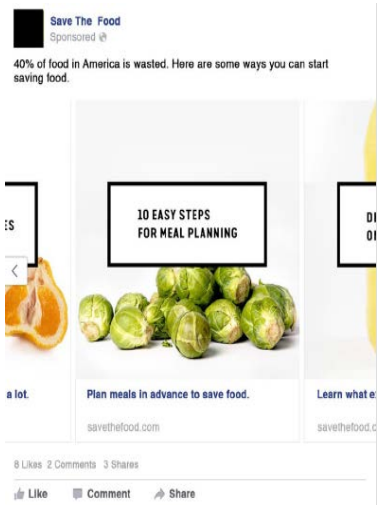
Print/Outdoor

Amazon Alexa Skill

Web and Mobile Banners



Social Media

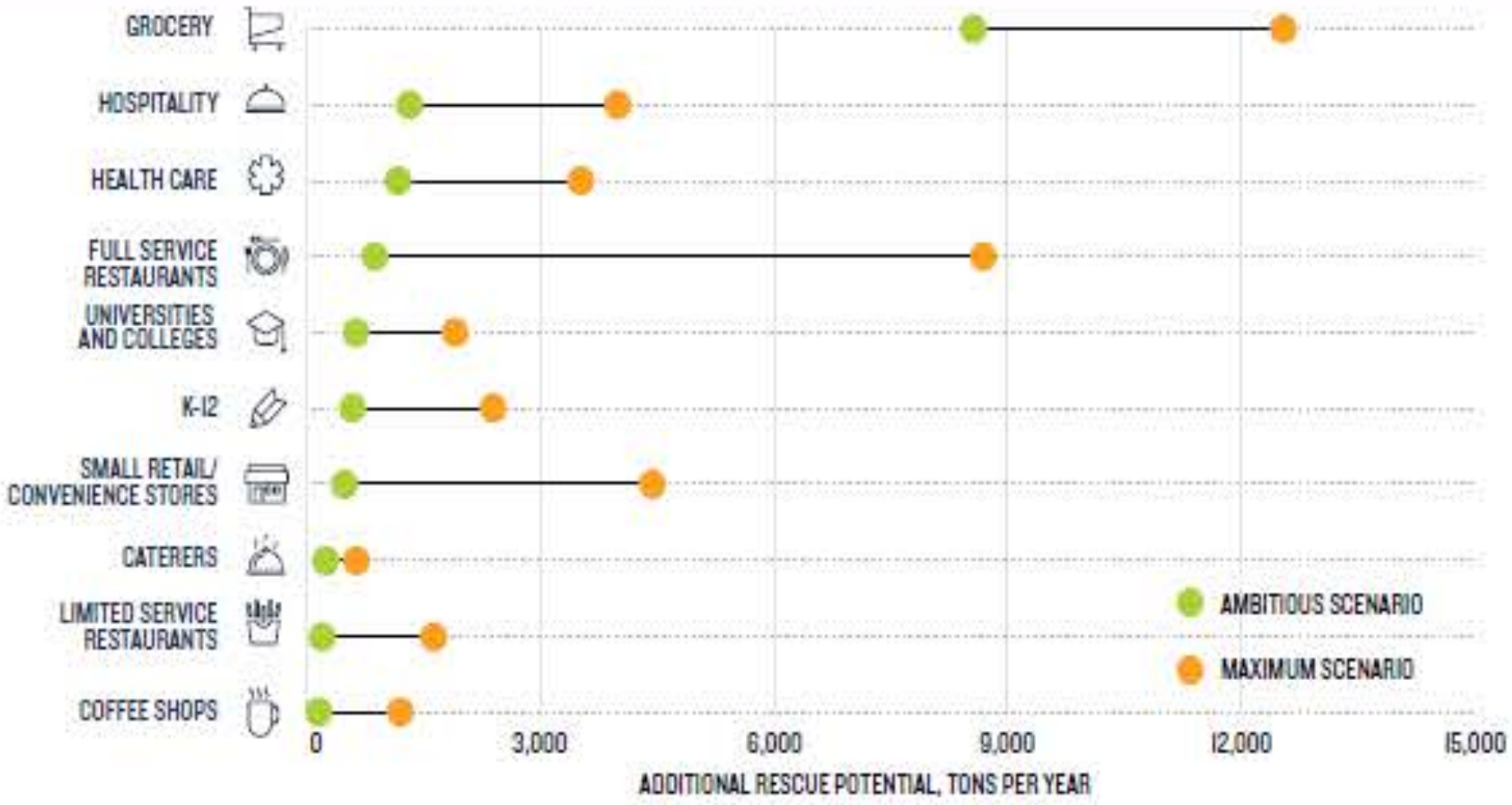


In-Store Placements

Online Partnerships

Community Materials

Potential for additional food rescue by sector for the three cities (combined)



The business case for action….

World Resources Institute, 2017:

Food waste reduction initiatives at 1200 business sites in 17 countries and 700 companies

99% had positive ROI

Median ROI was $14 for every dollar invested

Waste Not, Want Not

Climate Collaborative

January 29, 2018

Chris Cochran

Executive Director, ReFED

ReFED

ReFED is the leading think tank and consultancy on food waste in the U.S., with an unmatched ability to design and implement solutions to reduce food waste at scale.

WHAT MAKES US DIFFERENT

Leading expert on food waste in the United States.

Business relevant data and insights.

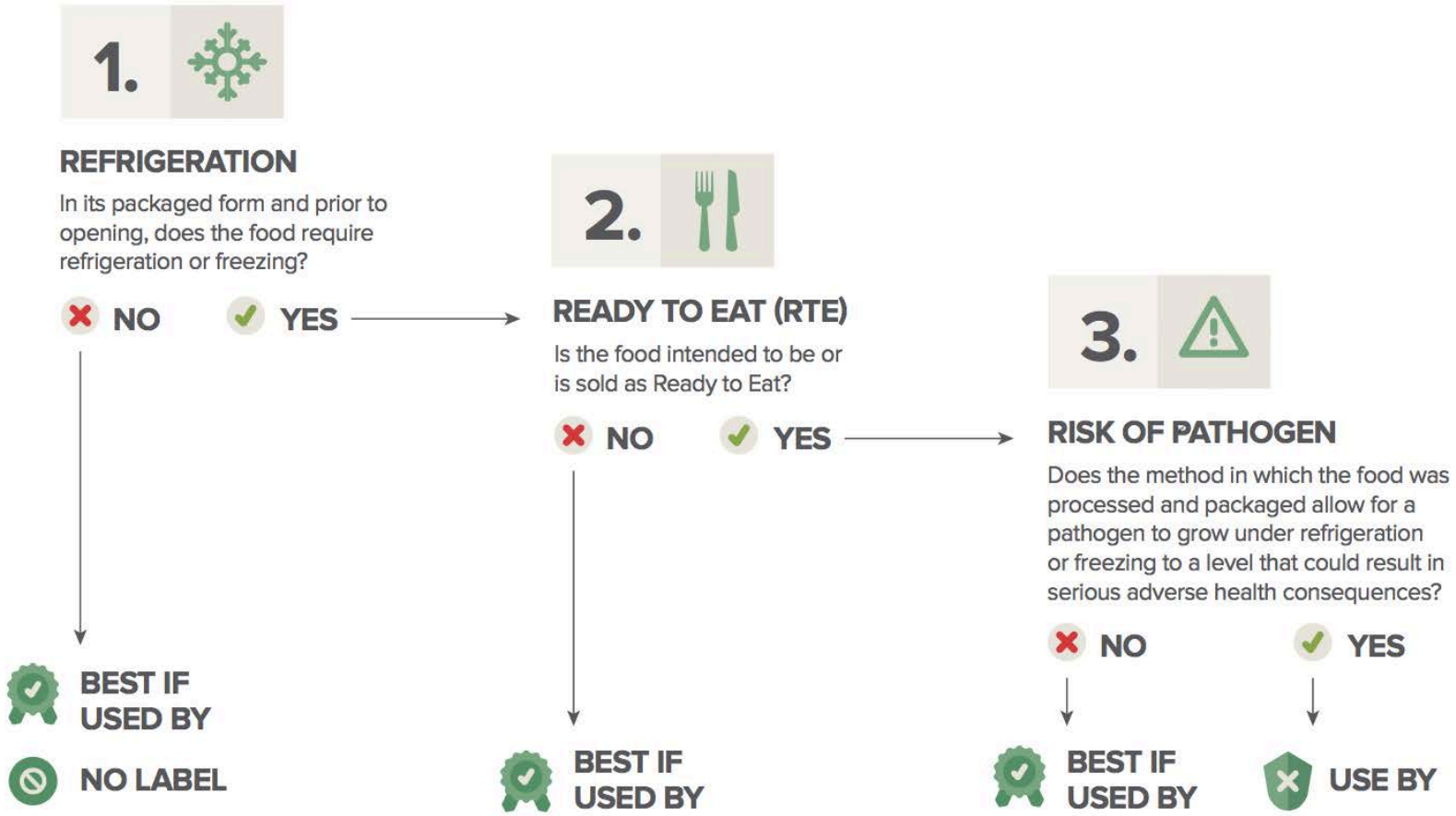
Network of leading food businesses, solutions providers, investors and policymakers.

ACTION GUIDES

ReFED

ReFED.com/resources

The Date Labeling Standardization Tool



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Food Waste Innovator Database

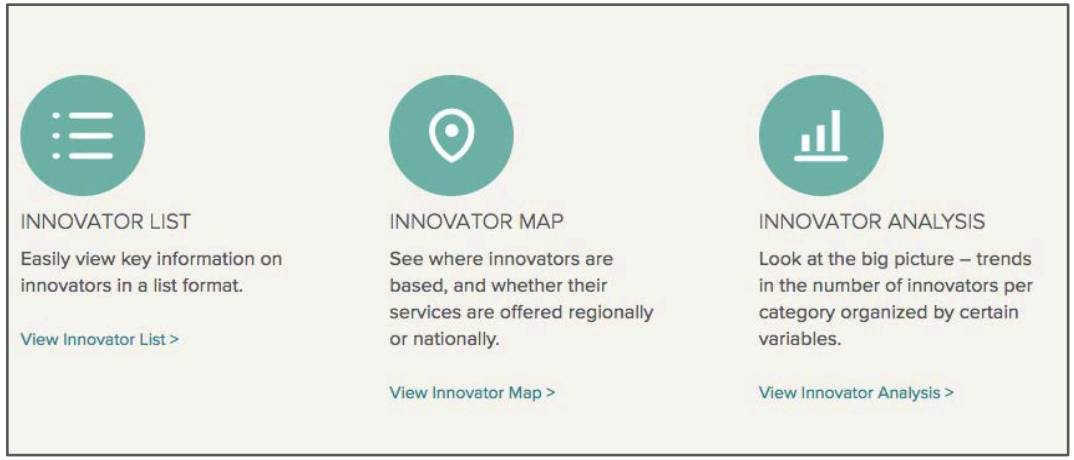
What is it?

Living compilation of hundreds of commercial and nonprofit entities turning food waste problem into opportunity for impact

Key features:

- Discover new products, business models, and solutions
- Find new partnerships
- Research organizations to support
- Sort 400+ innovators by:
  - Organizational status
  - Food recovery hierarchy
  - Solution type
  - Geographic reach

HUNDREDS OF INNOVATORS, ONE LOCATION



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FOOD WASTE INNOVATORS BY THE NUMBERS

The Innovator Database categorizes hundreds of innovators by location, business structure, and solution focus area.

34 states
24 countries

70% For-profit
30% Nonprofit

55% National focus
45% Local focus

46% Prevention
26% Recovery
27% Recycling

See all the ReFED Food Waste Innovators at

REFED.COM/INNOVATORS

ReFED

GOOD FOOD FROM CLOSE BY

GLEN'S

Garden Market

DUPONT • SHAW

Waste Not, Want Not

Reducing Food Waste in the Supply Chain

DANIELLE VOGEL

FOUNDER, GLEN'S GARDEN MARKET

January 29, 2018

YOUR
NEIGHBORHOOD
GROCERY STORE
PANTRY

OUR MISSION

Glen's Garden Market exists to make climate change progress – one bite at a time – by serving Good Food from Close By, and growing relationships with partners who treat their land, their animals and their ingredients with respect.

OUR VALUES

We go out of our way to exceed expectations.

We act with honesty and integrity, always.

We are patient, respectful and accurate.

We solve problems.

If a mistake is made, we take responsibility and we make things right.

We always follow-up.

We are flexible and we innovative – we don't always do what we always do.

We grow small businesses along with our own.

We prepare each other to succeed.

We improve, constantly.

The small things matter.

Every decision we make
for our small business
is made with
the environment in mind.

We Only Use Renewable Energy

- Both Glen's locations are 100% solar powered.
- We buy Renewable Energy Credits to offset all of our power consumption, since our regional power mix is largely derived from fossil fuels.

the STATES of the CHESAPEAKE BAY WATERSHED
GOOD FOOD from CLOSE BY
MINIMIZED
EMISSIONS

The food on our shelves is grown or created within the states of the

CHESAPEAKE BAY WATERSHED

- DC, VA, MD, PA, DE, WV, NY –

If products come from beyond the Watershed, they must meet our rigorous sustainability criteria. Additionally, for products coming from outside the United States, we offset the transportation emissions incurred in their travels.

Offset Partnership with Chesapeake Bay Conservancy

- A small subset of the produce we offer is non-indigenous
- We endow an annual project to plant trees along the banks of the Chesapeake Bay Watershed to offset the transportation emissions incurred in getting that produce to our stores, while minimizing the flow of non-point-source pollution into the Bay.

We Minimize Transportation Emissions

- We provide showers and bike racks to encourage our team to minimize their own transportation emissions.
- We offer transportation benefits to those who use mass transit to commute to work.

No-Food-Waste Mandate

- Our chefs re-purpose so nothing edible gets thrown away.
  - Today's floppy kale becomes tomorrow's kale pesto
  - Yesterday's bruised tomato is today's tomato basil soup.
- It is both a good economic and environmental choice.
- We also invite our communities to compost with us for free, a cool little perk in a city that does not offer municipal composting services.

We Make Responsible Packaging Choices

- All of our paper and packaging is either recyclable or compostable and we do not offer paper or plastic bags at checkout – only reusables.
- This helps minimize the flow of plastic pollution into the waterways that nourish and sustain us.

WHY EAT LOCAL?
IT TASTES BETTER
PRODUCE HARVESTED DAYS—IF NOT HOURS—AGO JUST TASTES BETTER THAN THE STUFF ENGINEERED TO BOD ACROSS THE COUNTRY IN THE BACK OF AN 18-WHEELER.
IT'S HEALTHIER
WE BACK PRODUCERS WHO ARE RESPECTFUL OF THEIR LAND, THEIR INGREDIENTS, THEIR ANIMALS, AND YOUR BODY.
IT'S GOOD FOR OUR ECONOMY
BY SUPPORTING LOCAL GROWERS AND FOOD ARTISANS, WE'RE GROWING HUNDREDS OF SMALL BUSINESSES.
IT'S GREAT FOR OUR ENVIRONMENT
THE SHORT DISTANCE OUR FOOD TRAVELS TO GET HERE MEANS LESS FUEL CONSUMPTION AND EMISSIONS. ALSO, SOURCING FROM SMALL, MINDFUL FARMERS, RANCHERS, AND ARTISANS REDUCES HARMFUL PRODUCTION IMPACTS ON OUR REGION'S AIR, LAND, AND WATER.
WE'RE MAKING PROGRESS, ONE BITE

We Grow Small Businesses Along with Our Own

By incubating and accelerating businesses that share our commitment to sustainability, **we are collectively working to displace demand for industrially produced food**.

In just **under 5 years**, we've launched

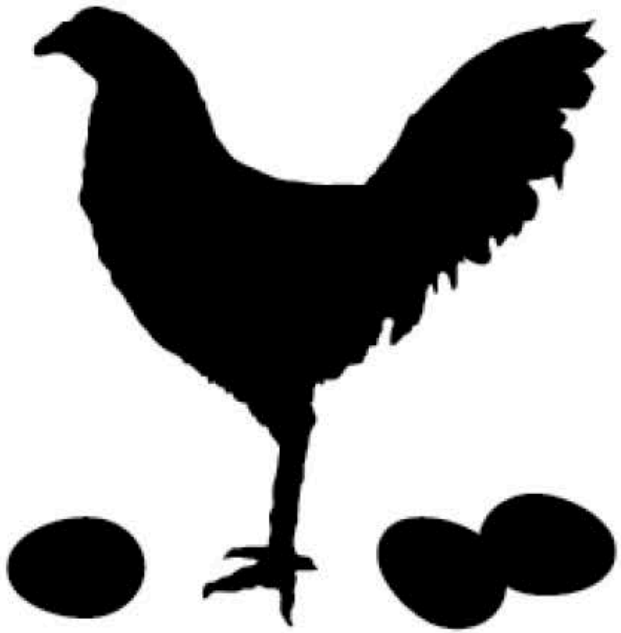
78 local food businesses

42 are women-owned

Nearly **60** produce in DC

About Our Vendors

- Much of our inventory comes through our front doors in the arms of the person who made it.
- We seek out and cultivate relationships with vendors who:
  - Share our commitment to sustainability
  - Treat their land, their animals and their ingredients with respect
  - Produce in our watershed
- By nourishing our Neighbors with food made within our communities, **we work collectively to make incremental climate change progress**.



Glen's Garden Market

Dupont
2001 S Street, NW
Washington, DC 20009
202.588.5698

Shaw
1924 8th Street, NW
Washington, DC 20001
202.939.2839

www.glensgardenmarket.com
@glensgardenmkt

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U.S. FOOD WASTE POLICY FINDER

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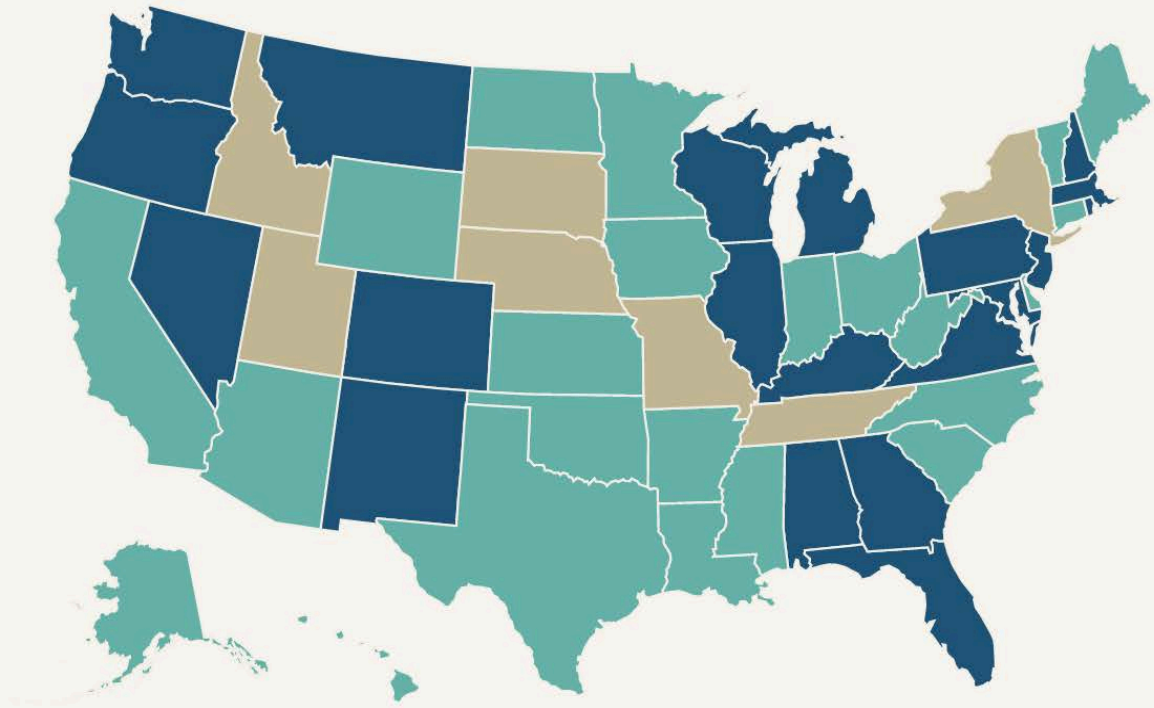
SHARE

STATE POLICY | FEDERAL POLICY | ABOUT

EXPLORE FOOD WASTE POLICY BY STATE

CHOOSE STATE



LEVEL OF STATE DATE LABELING REGULATIONS

ReFED

PREVENTION POLICY

Policy changes related to date labeling have the potential to prevent 398,000 tons of waste per year

Reveal positive and negative policy examples

Date Labeling

Reveal state policies that hinder food waste prevention

View Date Labeling categories

- No date label regulations
- Date labels required for certain foods. No restrictions on sales after those dates.
- Date labels required for certain foods. Regulations on sales after those dates.

EXPLORE DATE LABELING POLICY ISSUES IN DEPTH >

RECOVERY POLICY

RECYCLING POLICY

POLICY

80 active bills – 20 states

24 states – Donation liability protections beyond federal baseline

9 states – State-level tax incentives for food donations

16 states do not impose restrictions on the feeding of food scraps to animals

5 states and 6 municipalities have organics waste bans or waste recycling laws

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