Metro Washington
Council on
Governments
Recycling Committee

Presented by Eva Fowler, Associate Director, ReFED



### What is the ReFED Roadmap?

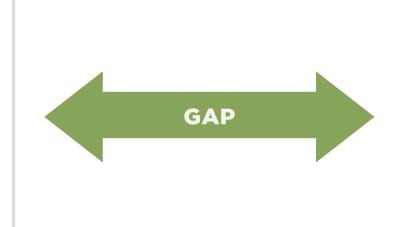
ReFED is a nonprofit collaboration formed in 2015 of over 30 business, nonprofit, foundation and government leaders committed to reducing food waste in the United States.

On March 9<sup>th</sup>, ReFED launched *A Roadmap to Reduce U.S. Food Waste by 20*Percent, the first ever national economic study and action plan driven by a multistakeholder group committed to tackling food waste at scale.



### **AWARENESS**

- · Amount of food wasted
- · Causes of that waste
- Impacts on the environment & economy





#### **ACTION**

- · Reduction/ prevention
- Recovery
- · Reuse/ Recycle



### ReFED Steering Committee, Advisory Council, and *Roadmap* Team









**Atticus Trust** 



NRDC







PRO\*AC

America's Produce Specialist













**New York City** 



WORLD

RESOURCES

INSTITUTE













The LUMPKIN FAMILY

































HENRY P. KENDALL FOUNDATION











### THE PROBLEM OF FOOD WASTE -





### Nearly 85% of all food waste happens in homes or consumer-facing businesses (restaurants, retail grocers, institutional cafeterias)

### FOOD WASTED BY WEIGHT — 63 MILLION TONS **FARMS** MANUFACTURERS CONSUMER-FACING BUSINESSES HOMES 田区 10M **1M** 16% 2% 40% 43% CONSUMER-FACING BUSINESSES INCLUDE 8M **7M** 5M 4M 0.5M Supermarkets, Grocery Stores Full-Service Limited-Service Institutional & Government

Foodservice



& Distribution Centers

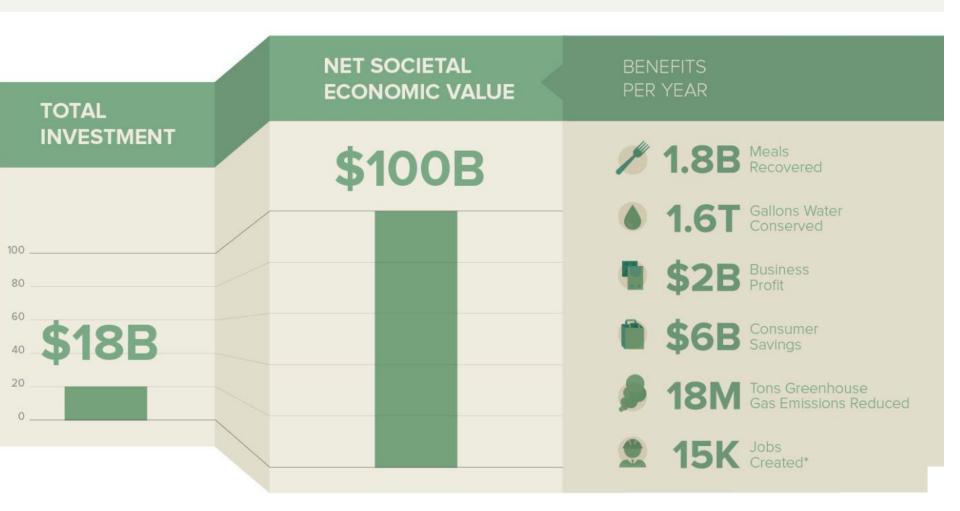
Restaurants

Restaurants

# THE SOLUTIONS AND ECONOMIC ANALYSIS



## AN \$18 BILLION INVESTMENT IN 27 SOLUTIONS TO REDUCE U.S. FOOD WASTE BY 20% WILL YIELD \$100 BILLION IN SOCIETAL ECONOMIC VALUE OVER A DECADE





### Data Analysis: 13M tons of potential (20%)

### **Prevention**

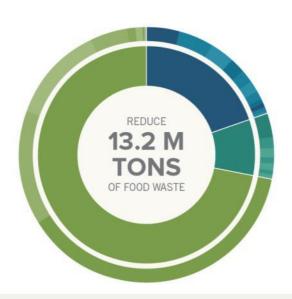
- Stopping waste from occurring in the first place
- 12 solutions
- Annual Economic Value: \$7.7b
- Most Cost Effective

### **Recovery**

- Redistributing food to people
- 7 solutions
- Annual Economic Value:
- \$2.4b
- Best at Alleviating Hunger

### Recycling

- Repurposing waste as energy and agricultural products
- 8 solutions
- Annual Economic Value: \$121M
- Greatest Diversion Potential



### **REDUCE 13.2 M TONS**

PREVENTION: 2.6 M TONS

RECOVERY: 1.1 M TONS

RECYCLE: 9.5 M TONS



### **27 Solutions Evaluated**

Prevention Solutions	
Packaging, Product & Portions	Standardized Date Labeling
	Packaging Adjustments
	Spoilage Prevention Packaging
	Produce Specifications (Imperfect Produce)
	Smaller Plates
	Trayless Dining
Operational & Supply Chain Efficiency	Waste Tracking & Analytics
	Cold Chain Management
	Improved Inventory Management
	Secondary Resellers
	Manufacturing Line Optimization
Consumer Education	Consumer Education Campaigns

Recovery Solutions	
Donation Infrastructure	Donation Matching Software
	Donation Storage & Handling
	Donation Transportation
	Value-Added Processing
Donation Policy	Donation Liability Education
	Standardized Donation Regulation
	Donation Tax Incentives

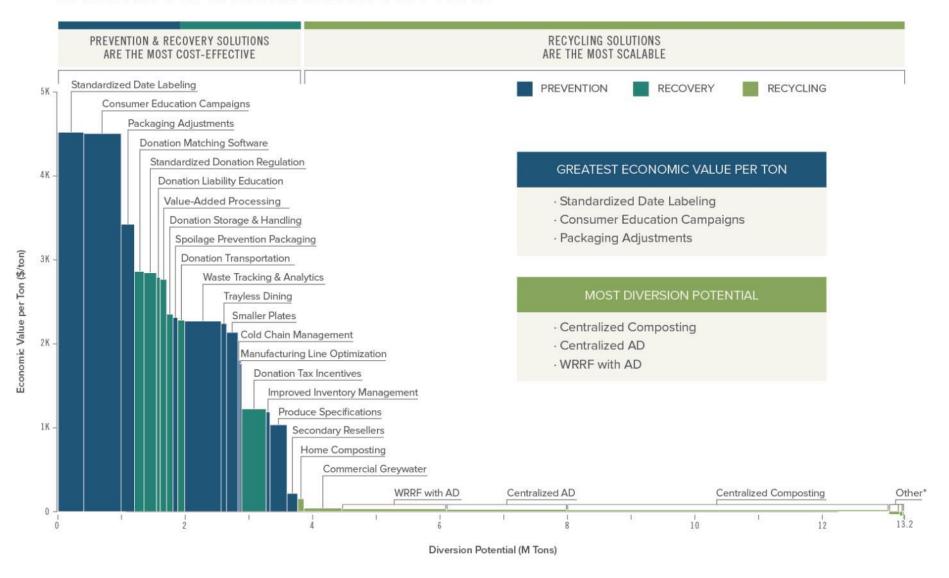
Recycling Solutions	
Energy & Digestate	Centralized Anaerobic Digestion (AD)
	Water Resource Recovery Facility (WRRF) with AD
On-Site Business Processing Solutions	In-Vessel Composting
	Commercial Greywater
Agricultural Products	Community Composting
	Centralized Composting
	Animal Feed
	Home Composting

### **Criteria for Selection**

Available Data
Cost effective
Feasible
Scalable



### MARGINAL FOOD WASTE ABATEMENT COST CURVE





# THE PATH — AHEAD TO TAKE — ACTION



### **Levers to Drive Action Across all Stakeholders**

Four crosscutting actions needed to quickly cut 20% of waste and put the U.S. on track to achieve a broader 50% food waste reduction goal by 2030.









**FARMERS** 



FEDERAL GOVERNMENT



**FOUNDATIONS** 



**INVESTORS** 





ACADEMIA



FOODSERVICE PROVIDERS



GROCERY RETAILERS



NSUMERS ENTREPRENEURS



### **POLICY**

Commonsense tweaks leading to standardized national policy



### **FINANCING**

New catalytic capital and quantified non-financial impacts



### INNOVATION

5 focus areas and innovation incubator networks



### **EDUCATION**

National Consumer and Employee campaigns



### **Policy**

Commonsense policy adjustments are needed to scale federal food donation tax incentives, standardize safe handling regulations, and boost recycling infrastructure by expanding state and local incentives and reducing permitting barriers.

### **Recent activity:**

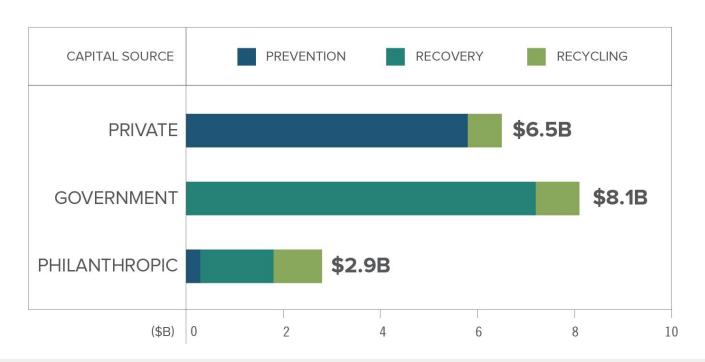
- ReFED co-authored a food waste resolution with the City of Phoenix, approved unanimously by the Conference of Mayors outlining priority actions to reduce city waste by 50%
- The first-ever Congressional Hearing on food waste by the House Agricultural Committee
- Food Date Labeling Act (introduced by Connecticut Sen. Richard Blumenthal and Maine Rep. Chellie Pingree)
- Chef Day of Action promoting:
  - Increased food donations to alleviate hunger
  - Simplified date labeling
  - The donation or sale of imperfect produce from farms.



### **Financing**

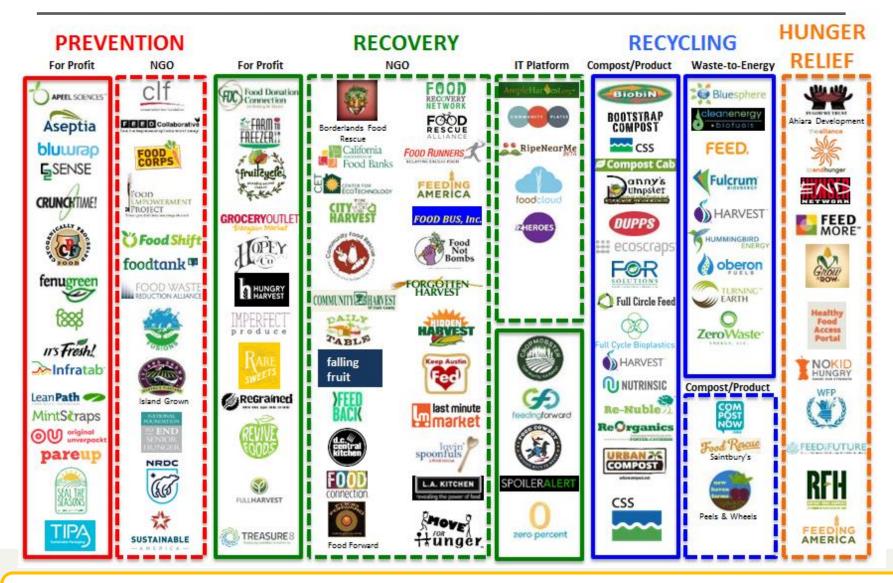
The Roadmap will require an \$18 billion investment, less than a tenth of a penny of investment per pound of food waste reduced, which will yield an expected \$100 billion in societal Economic Value over a decade.

FINANCING NEEDS FOR 20% REDUCTION IN FOOD WASTE OVER A DECADE





### **Innovation**



<u>Big Opportunity:</u> Incubator network focused on 5 Big Ideas: Packaging & Labeling, IT-enabled Transportation & Storage, Logistics Software, Valued-add Compost Products, Distributed Recycling

### **Education**

### **Consumer Education**

- One of the most cost effective of the 27 solutions
- Spurs consumer demand for smarter retail offerings, such as Standardized Date Labeling, Spoilage Prevention Packaging, Imperfect Produce, and Trayless Dining.
- Consumer attitudes currently drive food waste at farm/retail level
- Launch of the first widespread public service campaign promoting food waste awareness by NRDC and the Ad Council.
  - Target: Moms & Millennials

### **Employee Education**

- Food service employees play a central role in food waste reduction (avoid unnecessary removal of products, ID donated, and properly source-separate scraps)
- Quickest path to widespread employee training: Food Waste Certification as part of existing Food Safety Training

SAVETHEFOOD.COM







### How to get involved? Visit refed.com



Interactive Cost Curve ranks solutions by economic value, scalability, and environmental/social benefits

Download and share the Roadmap full report (96pg), Key insights (5pg), and Technical Appendix

Additional Detail on the 27 solutions and priorities for each stakeholder

Future Research Priorities

We are actively exploring how to better support municipalities and their leadership on waste reduction. For ideas or additional questions, contact us at info@refed.com



## The Extraordinary Life and Times of Strawberry



https://youtu.be/WREXBUZBrS8

