

Advancing Data-Driven Solutions to Reduce Food Loss and Waste

America's Food Waste Challenge



December 10, 2021

Who We Are

ReFED is a national nonprofit working to end food loss and waste across the food system by advancing data-driven solutions to the problem.

Our Vision

A sustainable, resilient, and inclusive food system that optimizes environmental resources, minimizes climate impacts, and makes the best use of the food we grow.







DATA & INSIGHTS

Leveraging data and insights to highlight supply chain inefficiencies and economic opportunities

CAPITAL & INNOVATION

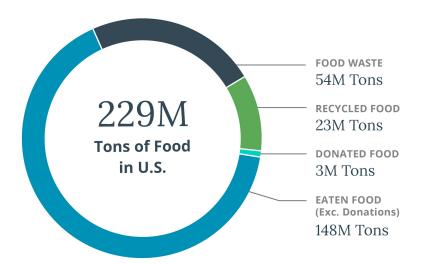
Catalyzing capital to spur innovation and scale high-impact initiatives

STAKEHOLDER ENGAGEMENT

Mobilizing and connecting supporters to take targeted action

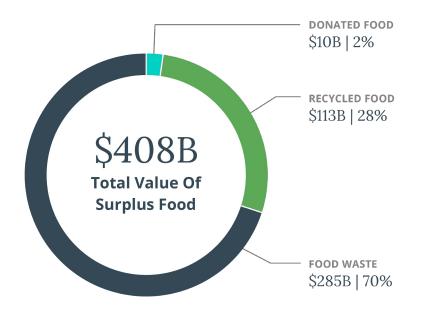
The Food Waste Challenge





35% of all food went unsold or uneaten in 2019...

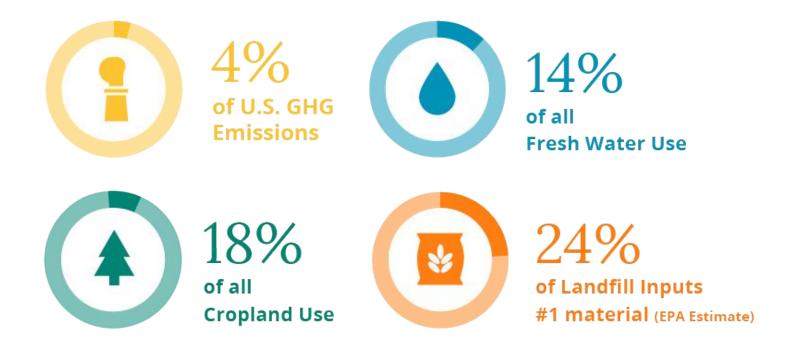




That surplus food was valued at \$408 billion – nearly 2% of U.S. GDP.



Impacts of Uneaten Food: Environmental





Farm-to-Kitchen Environmental Footprint of U.S. Food Loss and Waste



(excluding impacts of waste management, such as landfill methane emissions)



GHG emissions of **42 coal-fired power plants**



Enough water and energy to supply more than **50 million homes**



The amount of fertilizer used to grow all plant-based foods



An area of agricultural land equal to **California and New York**

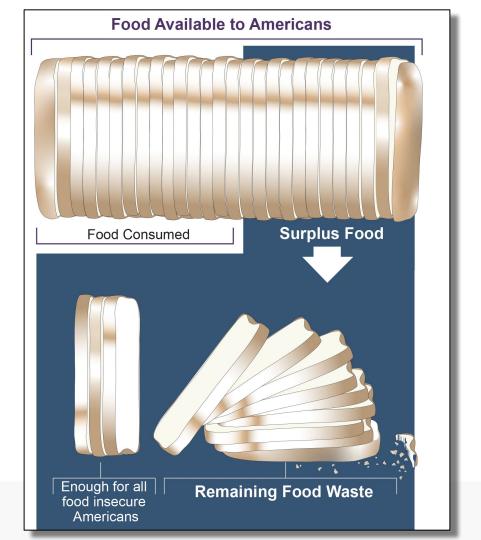


Impacts of Uneaten Food: Hunger and Food Insecurity



Source: Feeding America

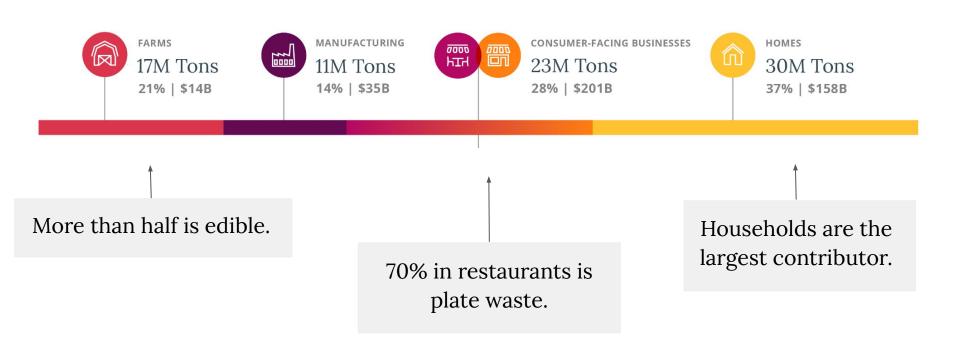






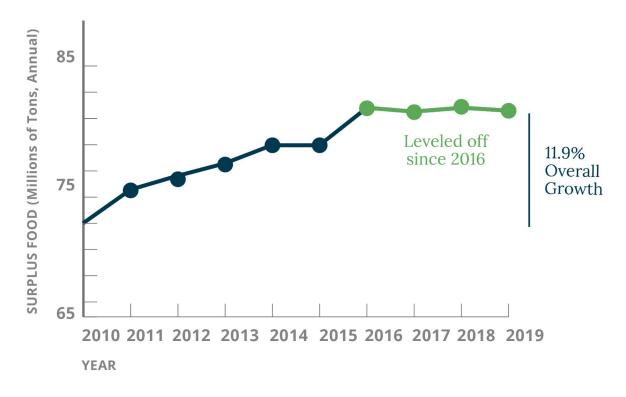


Surplus food occurs across the supply chain.



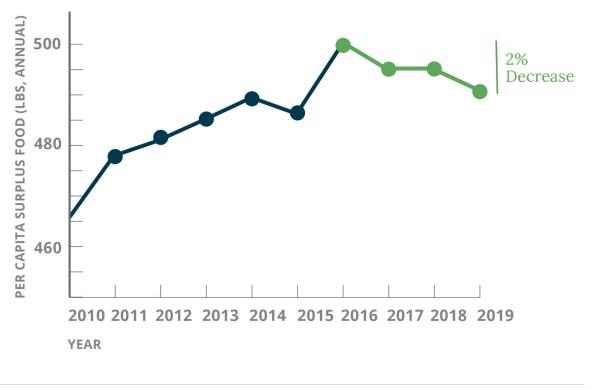


Surplus food has leveled off since 2016...





And per capita surplus food has actually declined to 2014 levels.

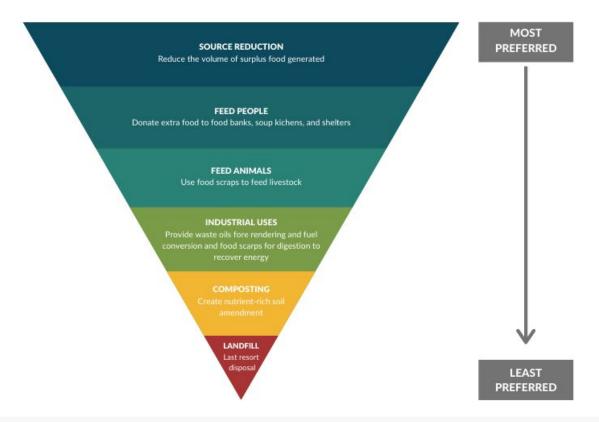








EPA Food Recovery Hierarchy





Reaching Our 2030 Goal



WHAT'S NEEDED

WASTE REDUCTION

IMPACT PER YEAR

40+

\$14B

INVESTMENT ANNUALLY

POLICY CHANGES

INNOVATION

ENGAGEMENT

45M

ANNUAL FOOD WASTE DIVERSION (TONS)

\$73B net financial benefit

 \Diamond

4T GALLONS IN WATER SAVINGS

Q

 $75M\,$ tons GHG emission reduction potential (MT cO2e)



4B meals for people in need



51K jobs created through solution implementation over 10 years





Mobilizing Capital is Essential



Project Finance (Gov't.)

\$714M / 5%

Tax Incentives (Gov't.)

\$97M / 1%

Grants (Gov't.)

\$1,024M / 7%

Grants (Non-Gov't.)

\$1,217M / 9%

Impact-First Investments

\$909M / 6%

Venture Capital

\$1,421M / 10%

Private Equity

\$1,085M / 8%

Corporate Finance & Spending

\$7,124M / 50%

Project Finance (Commercial)

\$617M / 4%

\$3B Catalytic Capital

- De-risks new innovation
- Unlocks bottlenecks
- Overcomes agency problems
- Simulates marginal projects



A Blueprint for Action

The *Roadmap to 2030* looks at the entire food system and provides a framework to focus waste reduction efforts. Powered by the Insights Engine, the *Roadmap to 2030* is an indispensable resource for reaching our 2030 goal.

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ReFED outlined seven key action areas for the food system to focus its efforts over the next ten years to *prevent*, *rescue*, and *recycle* food at risk of going to waste.





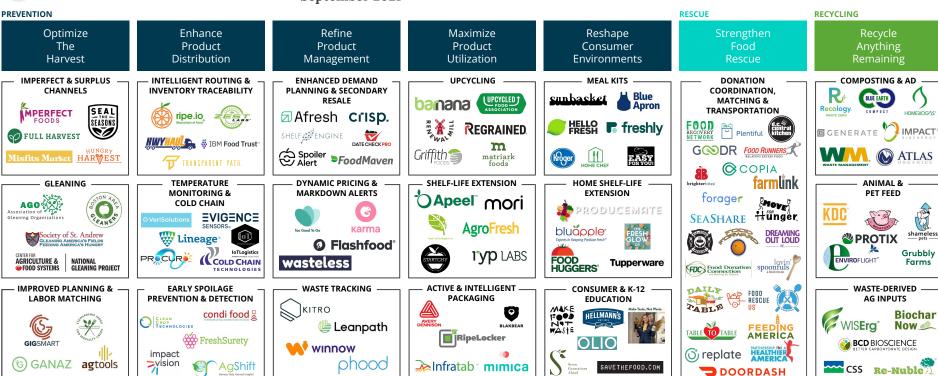


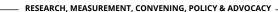
Acti	ion Areas OPTIMIZE THE HARVEST	OPTIMIZE THE HARVEST	ENHANCE PRODUCT DISTRIBUTION	REFINE PRODUCT MANAGEMENT	MAXIMIZE PRODUCT UTILIZATION	RESHAPE CONSUMER ENVIRONMENTS	STRENGTHEN FOOD RESCUE	RECYCLE ANYTHING REMAINING
	Avoid over-production, then harvest as much as possible. For wild caught products,	Buyer Spec Expansion	Decreased Transit Time	Assisted Distressed Sales	Active & Intelligent Packaging	Meal Kits	Donation Coordination & Matching	Centralized Anaerobic Digestion
and a	source only what is needed. ENHANCE PRODUCT DISTRIBUTION Leverage technology to create smart systems that help efficiently move products to maximize freshness and selling time.	Gleaning	First Expired First Out	Decreased Minimum Order Quantity	Manufacturing Byproduct Utilization (Upcycling)	Buffet Signage	Donation Education	Community Composting
		Imperfect & Surplus Produce Channels	Intelligent Routing	Dynamic Pricing	Manufacturing Line Optimization	Consumer Education Campaigns	Donation Storage Handling & Capacity	Centralized Composting
		Partial Order Acceptance	Temperature Monitoring (Pallet Transport)	Enhanced Demand Planning	Edible Coatings	K-12 Lunch Improvements	Donation Transportation	Co-digestion at Wastewater Treatment Plants
	REFINE PRODUCT MANAGEMENT	Field Cooling Units	Reduced Warehouse Handling	Increased Delivery Frequency	Improved Recipe Planning	Package Design	Donation Value-Added Processing	Home Composting
	Align purchases with sales as closely as possible and find secondary outlets for surplus. Build out systems and processes for optimal on-site handling.	In-Field Sanitation Monitoring	Advanced Shipment Notifications	Markdown Alert Applications	In-House Repurposing	Portion Sizes	Blast Chilling to Enable Donations	Livestock Feed
(c) (d) (d) (d)	MAXIMIZE PRODUCT	Innovative Grower Contracts	Early Spoilage Detection (Hyperspectral Imaging)	Minimized On-Hand Inventory	Precision Food Safety	Small Plates	Donation Reverse Logistics	Waste-Derived Agricultural Inputs
	UTILIZATION Design facilities, operations, and menus to use as much of each product as possible. Upcycle surplus and byproducts into food products.	Labor Matching	Inventory Traceability	Temperature Monitoring (Foodservice)	Discount Meal Plates	Standardized Date Labels	High-Frequency Reliable Pickups	Insect Farming
		Smaller Harvest Lots	Modified Atmosphere Packaging System	Waste Tracking (Foodservice)	Employee Meals	K-12 Education Campaigns	Established Relationships with Businesses	Rendering
	RESHAPE CONSUMER ENVIRONMENTS Drive consumers towards better food management and less waste by creating shopping, cooking, and eating environments that promote those behaviors. Shift culture to place more value on food and reduce waste.	Improved Communication for Planting Schedules	Vibration & Drops Tracking	Low Waste Event Contracts	Larger Quantities for Take Home	Trayless	Culling SOPs	Waste-Derived Processed Animal Feed
		Sanitation Practices & Monitoring	Optimized Truck Packing, Loading & Unloading (e.g., Cross-Docking)	Direct to Consumer Channels	Small and Versatile Menus	Home Shelf-life Extension Technologies		Waste-Derived Bioplastics
	STRENGTHEN FOOD RESCUE Further the rescue of high-quality, nutritious food by increasing capacity, addressing bottlenecks, and	Optimized Harvesting Schedules	Enforcing Cold Chain SOPs	Online Marketplace Platform	Sous-Vide Cooking	Smart Home Devices		Waste-Derived Biomaterials
		On-Farm / Near-Farm Processing	Regular Maintenance on Refrigerated Trucks	Online, Advanced Grocery Sales		Waste Conscious Promotions		Enabling Technologies (e.g. depackaging and pre-treatment)
	improving communication flow. RECYCLE ANYTHING REMAINING Find the highest and best use for any remaining food or food scraps in order to capture nutrients, energy, or other residual value.	Local Food Systems	Cross-Docking	Precision Event Attendance		Frozen Value-Added Processing of Fresh Produce		Separation & Measurement
		Clear Product Ownership		Repackaging Partially Damaged Products		Customizable Menus/ Options		Relationships with Waste Haulers
				Retail Automated Order Fulfillment		To-Go Offerings		Waste Audits by Waste Haulers
				SKU Rationalization		Free Items Offered Upon Request (e.g., bread, chips)		
Modeled Solutions				Markdowns		Storytelling (e.g. product impact, source, upcycled ingredient components)		
Unmodeled Solutions				Optimal Storage				
Best Practices				Reduced Displays				
				Optimized Walk-In Layouts				



Food Waste Reduction Landscape September 2021

These businesses and organizations – grouped across the seven key action areas in ReFED's Roadmap to 2030 - are working to reduce food waste in the U.S. For more information, contact info@refed.com,































Growing Awareness and Investment in Food Waste Solutions



THE WALL STREET JOURNAL.

English Edition ▼ Print Edition Video Podcasts Latest Headlines

Food-Waste Startups Attract Funding as Grocers, Others Go Green

 $Venture-capital\ firms\ are\ investing\ in\ startups\ offering\ tech-savvy\ ways\ to\ make\ sure\ more\ food\ is\ eaten,\ not\ thrown\ away$



yahoo/finance
Misfits Market Announces \$200M Series C; Achieves Unicorn
Status As It Creates New Food Supply Chain For Online
Groceries, Delivering Value & Accessibility



The Washington Post
A third of all food in the U.S. gets wasted.
Fixing that could help fight climate change.





ReFED Insights Engine

An interactive knowledge hub for food loss and waste launched in 2021, the Insights Engine lets users:

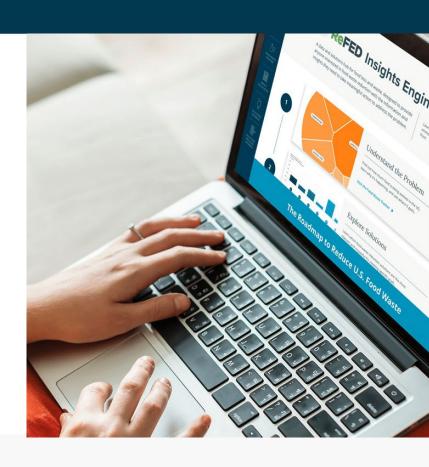
1. Understand the Problem

2. Explore the Solutions

3. Find Solution Providers

4. Calculate Impact

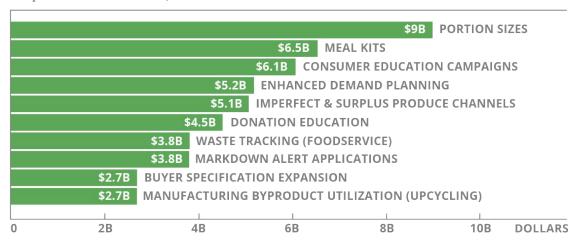
Launch the Insights Engine







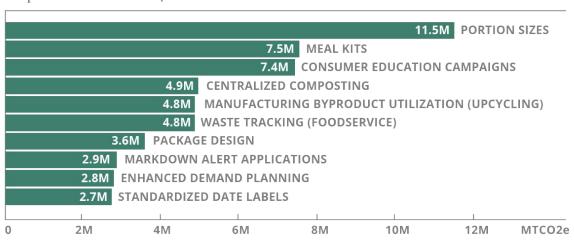
Top Ten Solutions | NET FINANCIAL BENEFIT







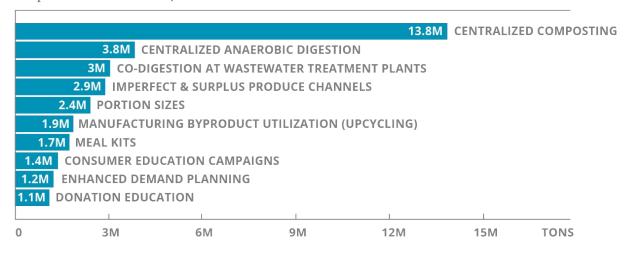
Top Ten Solutions | GHG EMISSIONS AVOIDED IN MTCO2e







Top Ten Solutions | TONS WASTE DIVERTED





Date Labeling Measurement/Reporting Incentives Technical Assistance/PPPs MOST Public education SOURCE REDUCTION **PREFERRED** Reduction in schools Reduce the volume of surplus food generated Tax Incentives **FEED PEOPLE Liability Protections** Donate extra food to food banks, soup kichens, and shelters Farm surplus purchasing Grant programs/Infrastructure FEED ANIMALS Use food scraps to feed livestock Removal of Animal Feed Restrictions **INDUSTRIAL USES** Support of state/local programs Infrastructure grants Compost use directives LANDFILL Last resort LEAST **PREFERRED**



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