

WHAT IS FOOD WASTE?

Food is only wasted when it is thrown away. Most food can be diverted to better, more beneficial purposes.

Food waste can include...

- Produce scraps from kitchens
- Leftover meals
- Blemished produce
- Expiring products (that are still edible)
- Overstock
- Food byproducts



And it's substantial...

30-40 percent of the U.S. food supply is thrown out every year. That's equal to....

- **108 billion pounds** of food wasted
- **\$408+ billion** down the drain
- **130 billion meals** in the trash

Where's it all coming from?

40 percent of food waste is produced by restaurants, grocery stores and food service companies*

36 percent of what most commercial buildings and businesses discard in their trash stream is made up of organics including food waste**

*The World Counts

** Great Forest Waste Characterization Study, 2022



WHAT THE DATA REVEALS: BUSINESSES ARE MISSING A BIG OPPORTUNITY



In 2022, Great Forest completed the largest, most comprehensive waste characterization study to date focused on commercial buildings, with data collected from waste audits at 100+ buildings across the U.S. and globally, analyzing over 170,000 pounds of waste.

*Trash Stream refers to all materials except those discarded via recycling or organics diversion programs.

Among the key findings?

A staggering 62 percent of commercial trash is NOT trash at all but is made up of divertable materials, with organics (including food waste) being the BIGGEST component at 36 percent.

The study confirms that organics is the BIGGEST missed opportunity. Businesses can remove the largest portion of divertable material from their trash streams... if they addressed organics.



IT PAYS TO REDUCE FOOD WASTE

Organic waste is heavy, increasing the price of waste disposal substantially.

Businesses that take action to address food waste can not only reduce waste and associated costs, but are likely to see significant returns on investment. The ReFED Roadmap estimates that restaurants and food service providers in particular can tap into a large profit opportunity of **\$1.6 billion annually.**

**Restaurants
can save
\$7 for
every \$1
invested in
food waste
reduction***

**Businesses
can reap a
14:1 return
when they
invest in food
waste
reduction***

*Champions 12.3

The Public Is Paying Attention

- **82 percent** of shoppers want a brand's values to align with their own
- **55 percent** would pay more for sustainable products & services
- **66 percent** would seek out eco-friendly brands and products

2022 Harris Poll



FOOD WASTE IS NOT JUST A WASTE OF FOOD

Treating food as waste has
upstream and downstream consequences.

Wasted food is an inefficient use of resources, including the fuel, materials, water and labor that goes into growing and transporting food.

When food and food remnants decompose in landfills, they contribute to climate change through methane gas emissions. According to the EPA, municipal solid waste landfills are the third largest source (15%) of U.S. methane emissions.

Project Drawdown named reducing food waste a leading solution to climate change.

- Food takes up more space in U.S. landfills than anything else, making up 22 percent
- Wasted food contributes to 11 percent of the world's greenhouse gas emissions
- 24% of water used for agriculture is lost from food waste
- 38 million Americans face food insecurity



LET'S TALK SOLUTIONS!

1 UNDERSTAND YOUR WASTE



Food waste audits give businesses the data they need to effectively understand and address their food waste. Businesses will learn:

- How much food they're wasting and why.
- The source of food waste, and how to reduce that waste.
- The type of organics diversion program to best address their needs.
- The amount of high quality, edible food that can be diverted from the waste stream and donated.
- Potential handling & storage constraints that affect “donatability.”

2 STAY IN COMPLIANCE

Solid waste-related regulations are designed to reduce waste generation and improve environmental performance. As such, legal compliance with food waste regulations can lead to benefits, including decreased disposal costs and reduced carbon footprint.

3 MODIFY BEHAVIOR UPSTREAM & DOWNSTREAM

Look for ways to both PREVENT and DIVERT waste. Preventative measures include reducing inventory, increasing supply chain efficiency, and strategic meal planning. Diversion can include efforts such as composting and food donations.



CASE STUDIES

Preventing Waste: HEADLESS PINEAPPLES

Great Forest learned of one NYC hotel that started ordering headless pineapples because it increased the number of fruit that could fit in a shipping carton from six to eight pieces.

In addition to a reduced carbon footprint from the decreased weight and fuel needed to transport the boxes, the kitchen also cut back on its fresh food waste by 1.1 tons throughout the year!

Diverting Waste: PUTTING FOOD BACK ON TABLES

A national fast casual restaurant chain wanted to know how much food it was wasting, and what to do. Great Forest conducted a food waste audit, which revealed:

- the company could rescue an average of 26.7 percent of its daily food waste.
- 97.6 percent of that food could be donated, potentially putting thousands of pounds of food back on tables each day. (Donatable food included prepared food that was unsold or made in error, and unfulfilled customer orders.)

The audit provided data the company needed to move forward with a planned regional donation program, and to estimate their impact nationally.



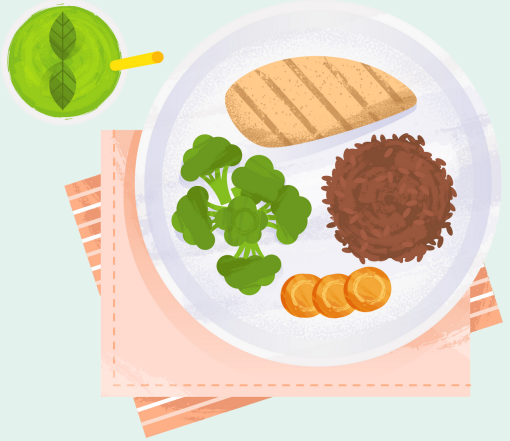
REDUCE WASTE... and DO GOOD at the same time

Businesses can identify edible surplus food with a waste audit, and then arrange to donate through a food recovery organization like Replate.

With 38 million Americans facing food insecurity, donating food that is edible helps businesses reduce waste and do good at the same time.



With whatever's remaining...
compost, compost, compost!



Donating surplus is a great way to achieve many goals at once including...

- Reduce waste
- Reduce costs and save money (it's tax deductible!)
- Decrease your carbon footprint
- Boost ESG scores
- Support your community
- Incentivize investors
- Recruit + retain employees
- Attract customers



ABOUT



Replate is a social enterprise that enables businesses to donate surplus food to nonprofits. Replate's mission is to reduce food waste by building upon existing systems to create social good. By utilizing technology to rescue meals, groceries, and other nutritious resources that would have gone to waste, Replate maximizes the potential of food and empowers communities to enhance the vitality of its people. Since its inception, Replate has rescued over 3 million pounds of food, saved 902 million gallons of water, and diverted 3,377 tons of CO2 from the atmosphere.



Great Forest is a leading provider of sustainable waste reduction and management solutions for businesses, helping some of the country's best known brands achieve their sustainability goals, and improve operations and finances to thrive in a changing world. Backed by 30 years of experience and expertise, Great Forest has helped corporations, national restaurant chains, and other food-related businesses reduce their generation of food waste, and increase diversion of organics through composting programs and food donations.

Learn more about reducing food waste:
greatforest.com
replate.org



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