

We only use cookies that are necessary for this site to function, and to provide you with the best experience. Learn more in our [Cookie Statement](#). By continuing to use this site, you consent to the use of cookies.

0

Receive Updates



Waste Reduction Pilot: April 2020

DOE Office of Energy Efficiency and Renewable Energy sent this bulletin at 04/30/2020 05:04 PM EDT



Waste Reduction Pilot: April 2020

Thanks for your participation in the Waste Reduction Pilot! Our email bulletin this month is focused on reducing food waste.

1. Save the Date for the Second Quarterly Call: Tuesday, May 12

Save the date for our second quarterly call: **Tuesday, May 12, 2020, 1:00-2:00 pm Eastern**. The focus will be reducing food waste. On the call:

- **World Wildlife Fund's** Samantha Kenny (Program Officer, Food Waste Team) will discuss food waste in commercial and industrial settings in general, and relevant tools and resources;
- **Flowers Foods'** Lori Driver (Corporate Sustainability Manager) will share best practices to reduce and mitigate food waste in baking facilities.

Be on the lookout for a separate email calendar invite with additional details.

2. Join the Virtual Summit, June 8-11, and its Waste Reduction Session



The U.S. Food System Faces Unique Challenges Amidst the Pandemic

Fast Company takes a look at how the pandemic has impacted organizations in the food supply chain, with many forced to become creative in reducing waste.

"Dairy farmers are throwing out an estimated 3.7 million gallons of milk each day; others are burying onions, plowing cabbages back into fields, and smashing eggs...is it possible to rescue more of this food at a time when it's most needed?" [Read the article](#) to learn more.

Follow Better Buildings and Better Plants on Social Media

The 2020 Better Buildings, Better Plants Summit is transitioning to a virtual leadership symposium held during the same week (June 8-11)! It will feature a series of timely webinars and peer exchanges beginning with an Opening Plenary on Monday, June 8. The event is free to attend; view the full schedule [here](#).

We particularly encourage you to participate in the "Early Best Practices from the Waste Reduction Pilot" session on Thursday, June 11, from 3:00-4:30 pm Eastern. We'll discuss best practices for waste management, early results from the pilot, and relevant resources from DOE and beyond and hear about the experiences of two pilot partners, [Shorenstein Properties, LLC](#) and [Volvo Group North America](#), from company representatives Bill Whitfield (General Manager and Sustainability Program Manager) and Mark Pannell (Environmental Manager), respectively.

[Register](#) for free for the virtual Summit now!

3. Common Approaches to Reduce Waste in Food Processing

Developing a set of techniques to reduce waste in food processing and delivery is extremely difficult due to the multitude of ingredients used and foods produced, and the different types of equipment and processes employed. However, there are common functions in food processing: heating (cooking) and drying, cooling and refrigeration, and a slew of mechanical processes such as cutting, peeling, extruding, pressing, mixing, and separating.

According to the EPA's [Office of Resource Conservation and Recovery](#), **several techniques can be used by food processors to address waste** (you can also check out guides for food loss prevention options for grocery stores, schools, restaurants, and universities [here](#)):

- Redesign processing machines to minimize trim and other cut offs. Design filters to capture more product to rework back into the process.
- Build ramps for large liquid dispenser containers/tanks, so the liquid drains toward the tap outlet to reduce product left in the container.
- Periodically search for secondary markets for byproducts, trimmings and peels (e.g., fish waste to create omega rich fish chips).
- Consider producing a product from foods that would otherwise be sent for disposal (e.g., chutney, salsa, compote).

Thanks to recent developments in automation equipment, sensors and software platforms, food processing equipment can reduce overall energy consumption with less human error, resulting in less rework and waste. In addition, newer processing equipment and techniques can use food waste and/or by-products to generate other feedstocks and fuels.

One such approach leverages distributed generation technologies to create fuel from byproducts. The process, a form of Thermo-Catalytic Reforming, was initially demonstrated using a combination of food byproducts that are not used for human consumption. These waste streams included chicken parts, manure, and slaughterhouse waste. The process essentially pulps the offal and other wastes into a slurry that is then subjected to different temperatures and pressure levels. The process yields four by-products: water, carbon, oil, and gas. The

Be sure to follow Better Buildings and Better Plants on social media for updates on new tools and resources, partner highlights, and other energy efficiency information. Online connections are increasingly important at this challenging time and we want to foster productive dialogue and community engagement as best we can.

- [Better Buildings LinkedIn](#)
- [Better Buildings Twitter](#)
- [Better Plants LinkedIn](#)
- [Better Plants Twitter](#)

oil that is generated is a combination of naphtha, a gasoline-weight fuel, and biodiesel. Other types of food wastes such as spent coffee grounds can be used in similar processes to [derive biofuels](#).

4. Tip of the Month: Explore EPA's Food Waste Toolkit



The EPA published a series of implementation guide and toolkit documents geared towards organizations interested in reducing wasted food from households, but it includes many helpful takeaways for reducing food waste in general. Take a look [here](#).

As a partner in the [Waste Reduction Pilot](#), we are sharing updates, tips, and new resources with you at the end of every month. We welcome your thoughts and feedback. If you come across something you'd like to share with the pilot cohort, please let us know via BetterBuildings@EE.Doe.Gov and we'll do our best to feature it.

We are grateful for your support and participation in this pilot. We hope this email finds you healthy and staying safe!

Sincerely,

The Better Buildings/Plants Team

Eli Levine, eli.levine@ee.doe.gov, 202-586-9929
Bruce Lung, robert.lung@ee.doe.gov, 202-586-4411
Ethan Rogers, ethan.rogers@ee.doe.gov, 202-287-6093
Hannah Debelius, hannah.debelius@ee.doe.gov, 202-287-1521

Copyright © 2020 Better Buildings, U.S. Department of Energy, All rights reserved.
Sent by Better Buildings, U.S. Department of Energy, [Terms of Use](#) | [Privacy Policy](#)
To change your email settings or unsubscribe, [click here](#).

Powered by



[Privacy Policy](#) | [Cookie Statement](#) | [Help](#)