Waste Reduction Pilot

Q2 Webinar, Food Waste

May 12, 2020

1 – 2 pm EST

Waste Reduction Pilot

Quarterly calls: What do we hope to get out of them?

- Spotlight Leadership – Share Best Practices
- Present Valuable Resources
- Provide a Forum to Share Challenges and Opportunities

Agenda

- Introduction & Program Updates
- **Speaker:** Samantha Kenny - Program Officer, World Wildlife Fund US
- **Speaker:** Lori Driver – Corporate Sustainability Manager, Flowers Foods
- Q&A
- Waste Reduction Pilot Program Updates and Resources

The DOE Team

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Bruce Lung, robert.lung@ee.doe.gov, 202-586-4411 (Industrial partners)

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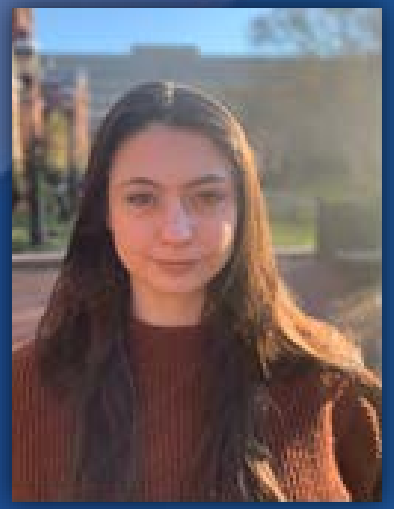
Eli Levine, eli.levine@ee.doe.gov, 202-586-9929

Reach out to your Better Buildings AM/TAM

Program Updates

- Thank you for sharing waste data!
- New Solution-at-a-Glance from Shorenstein, “Shorenstein Properties: Improved Waste Diversion with Training and Audits”
- Better Buildings Summit is a Virtual Leadership Symposium, June 8-11
  - Join us for “Early Best Practices from the Waste Reduction Pilot” featuring presentations from Volvo and Shorenstein Realty. Thursday, June 11th, 3 – 4:30 pm EST
- Look for our next quarterly call in August 2020.



Samantha Kenny
Program Officer, World Wildlife Fund US

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HOTEL | KITCHEN

World Wildlife Fund Fights Food Waste

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Program Officer, Food Waste
World Wildlife Fund – US

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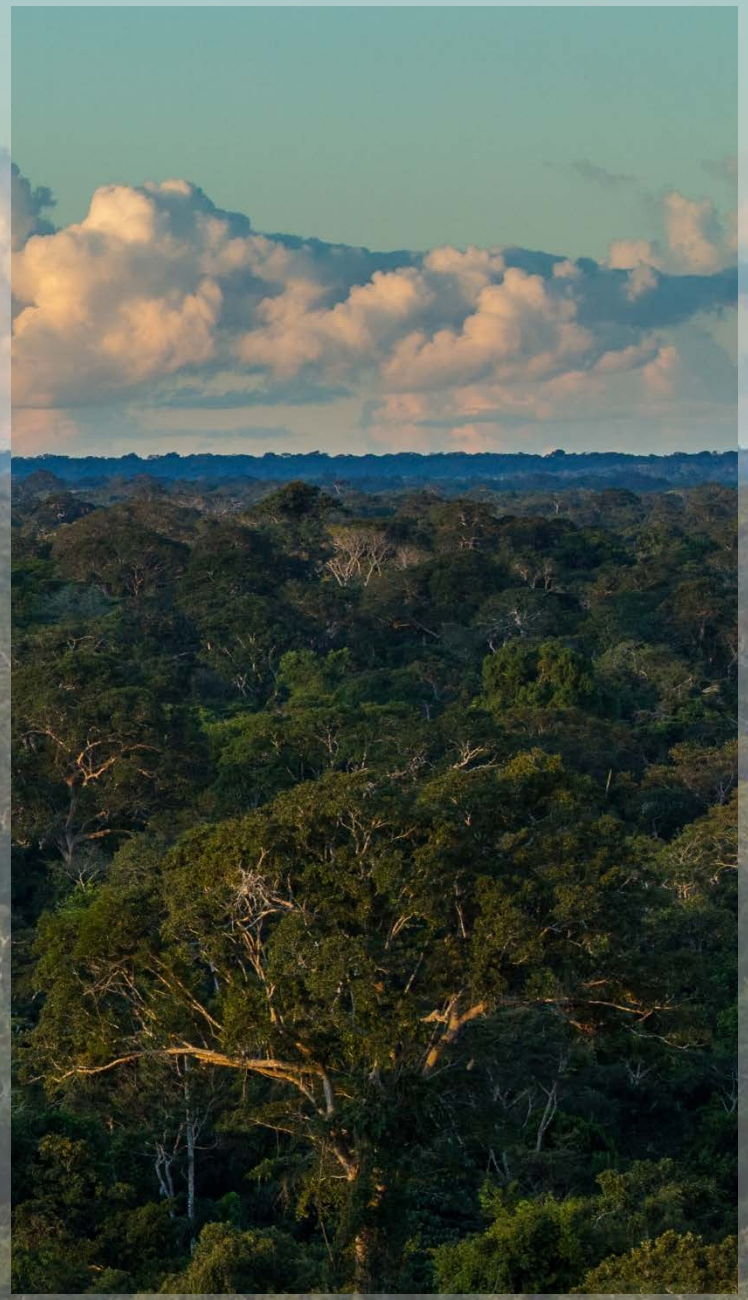
The Mission

World Wildlife Fund protects the future of nature

We are a **global**, **science-based** organization

We work with **companies** and **communities**

We strive to meet the needs of **people** and **nature**



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Global Practices

1. Sustainable Production
2. Eliminate Waste
3. Sustainable Consumption

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Food production
is the biggest threat to the planet
© Michel Roggo / WWF-Canon

Source: Convention on Biological Diversity, CBD Technical Series No 79, 2014

Photo: earthnewsmedia.com

70% of biodiversity loss

70% of freshwater use

24% of GHG emissions

90% of marine stocks fully exploited

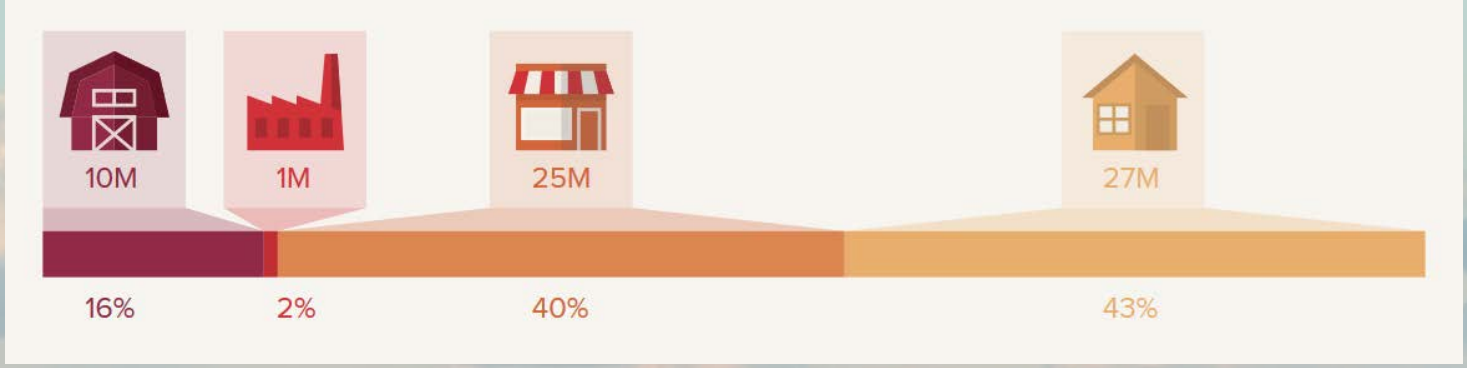
Most chemical use

50% of topsoil loss

© Michel Roggo / WWF-Canon

1 out of 3 calories

wasted



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WWF US Food Loss & Waste Strategy

1

HOSPITALITY
TOURISM

2

RESTAURANTS
FOOD SERVICE

3

RETAIL
GROCERY

4

FARMS

5

SCHOOLS
UNIVERSITIES

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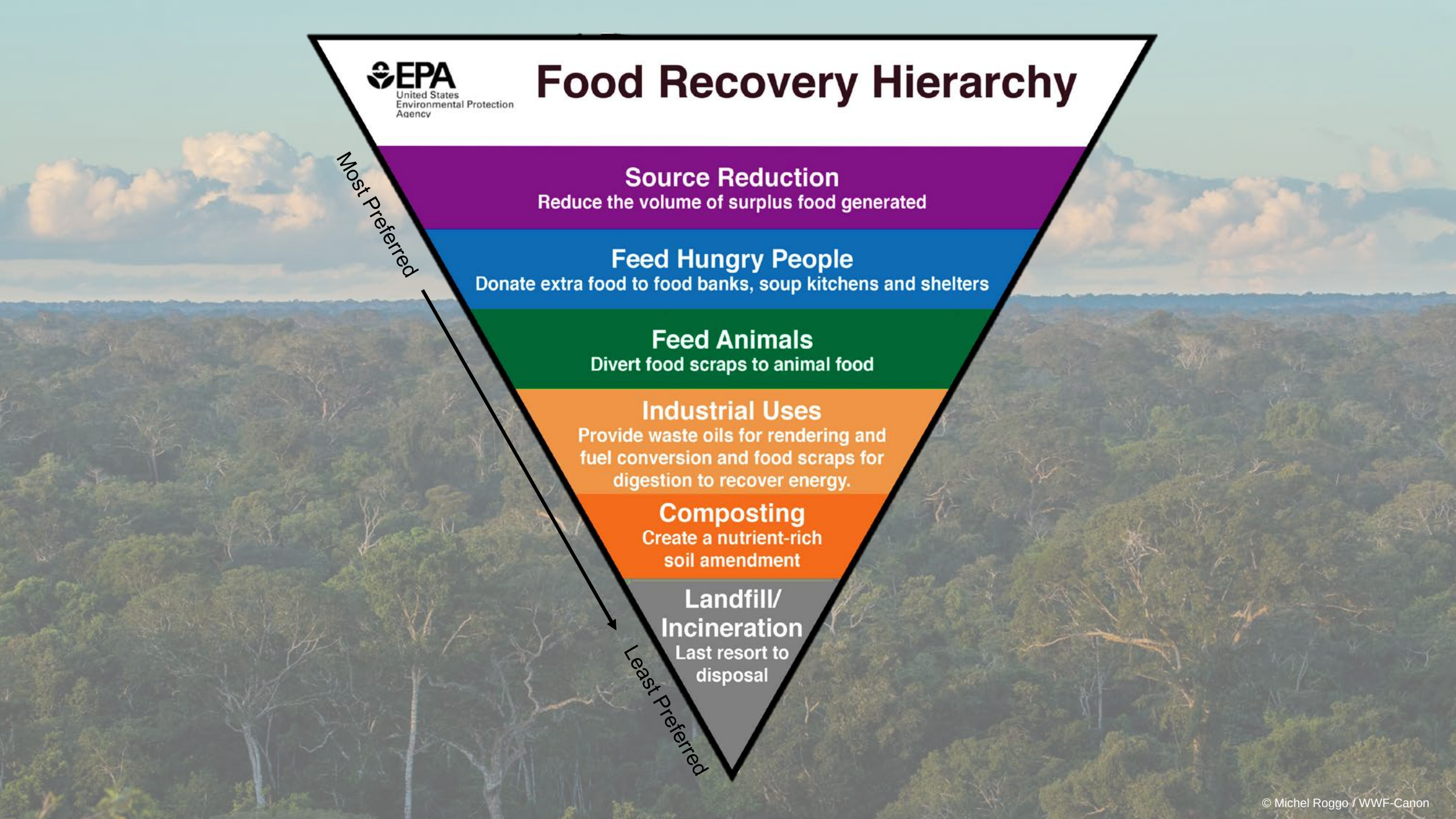

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Program Strategy

Prevent

reduction comes first

Donate

what is not preventable

Divert

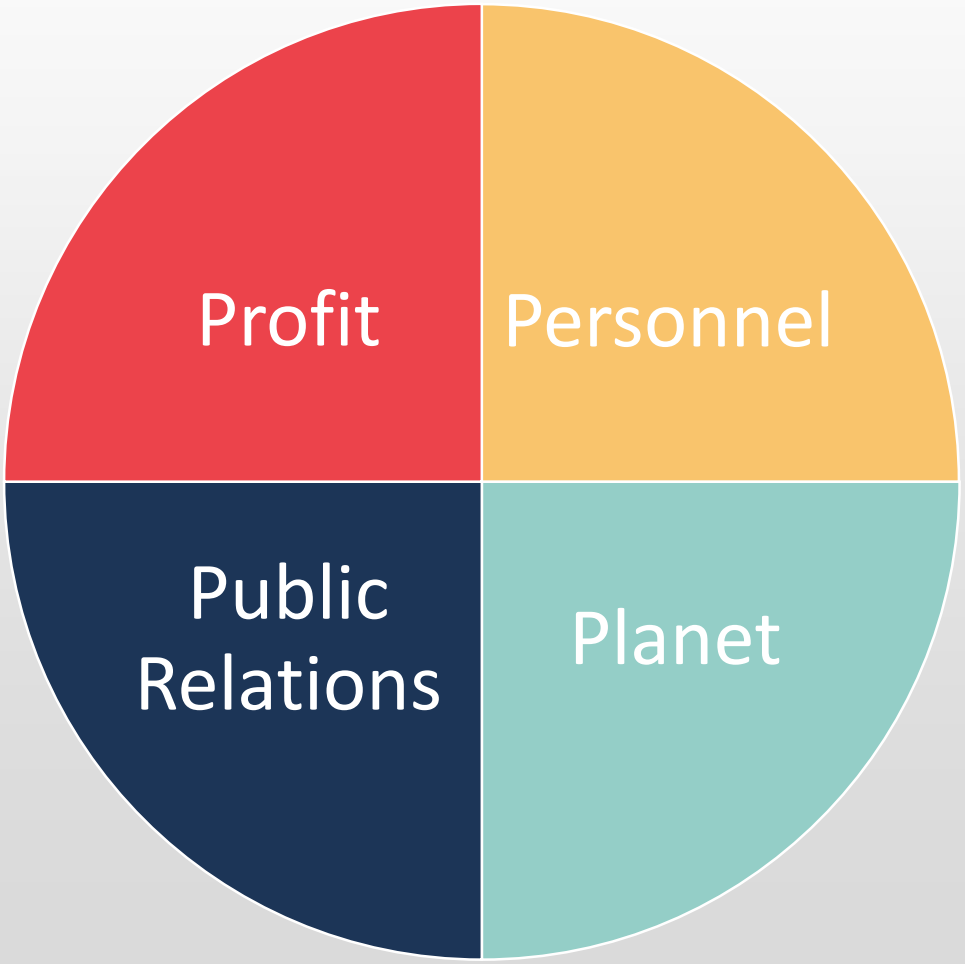
everything that remains

SEPARATION & MEASUREMENT

HOTEL | KITCHEN

Fighting Food Waste in Hotels

Business Benefits



CHAMPIONS 12.3

THE BUSINESS CASE FOR REDUCING FOOD LOSS AND WASTE: HOTELS

A Report on Behalf of Champions 12.3

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

SUMMARY FINDINGS

We analyzed data of preconsumer waste from 42 hotel sites, located across 15 countries, and calculated the following results:

- The average benefit-cost ratio for food waste reduction was nearly 7:1 over a three-year time frame.
- Within the first year of implementing a food waste-reduction program, over 70 percent of the sites recouped their investment. Within two years of implementing a program, 95 percent of sites recouped their investment.
- By reducing food waste, the average site saved over 4 cents on every dollar of cost of goods sold (COGS).
- There appears to be no clear correlation between benefit-cost ratios and a site's market segment or geography.
- Key strategies for achieving food waste reduction were to measure the food waste, engage staff, rethink the buffet, reduce food overproduction, and repurpose excess food.

ABOUT THIS PUBLICATION

AUTHORS

CHAMPIONS 12.3

THE BUSINESS CASE FOR REDUCING FOOD LOSS AND WASTE: RESTAURANTS

A Report on Behalf of Champions 12.3

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

SUMMARY FINDINGS

We analyzed data of preconsumer waste from 114 restaurant sites, located across 12 countries, and calculated the following results:

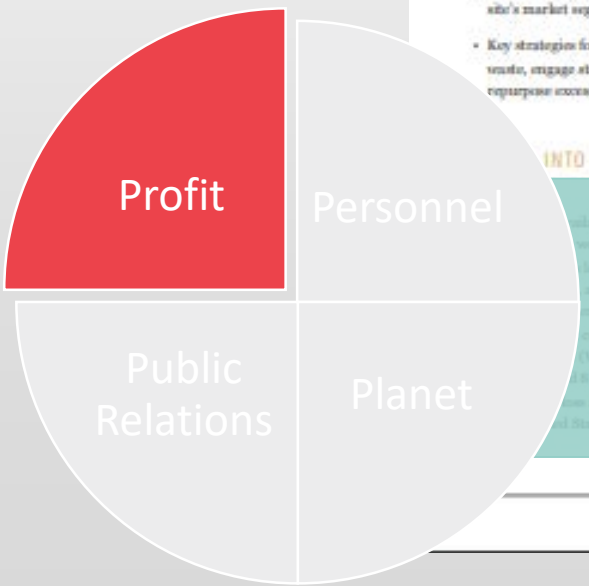
- The average benefit-cost ratio for food waste reduction was 7:1 over a three-year time frame.
- Within the first year of implementing a food waste-reduction program, 76 percent of the sites had recouped their investment. Within two years of implementing a program, 89 percent of the sites had recouped their investment.
- By reducing food waste, the average site saved more than two cents on every dollar of cost of goods sold (COGS).
- There appears to be no clear correlation between benefit-cost ratios and a site's market segment or geography.
- Key strategies for achieving food waste reduction were to measure the food waste, engage staff, reduce food overproduction, rethink inventory and purchasing practices, and repurpose excess food.

ABOUT THIS PUBLICATION

AUTHORS

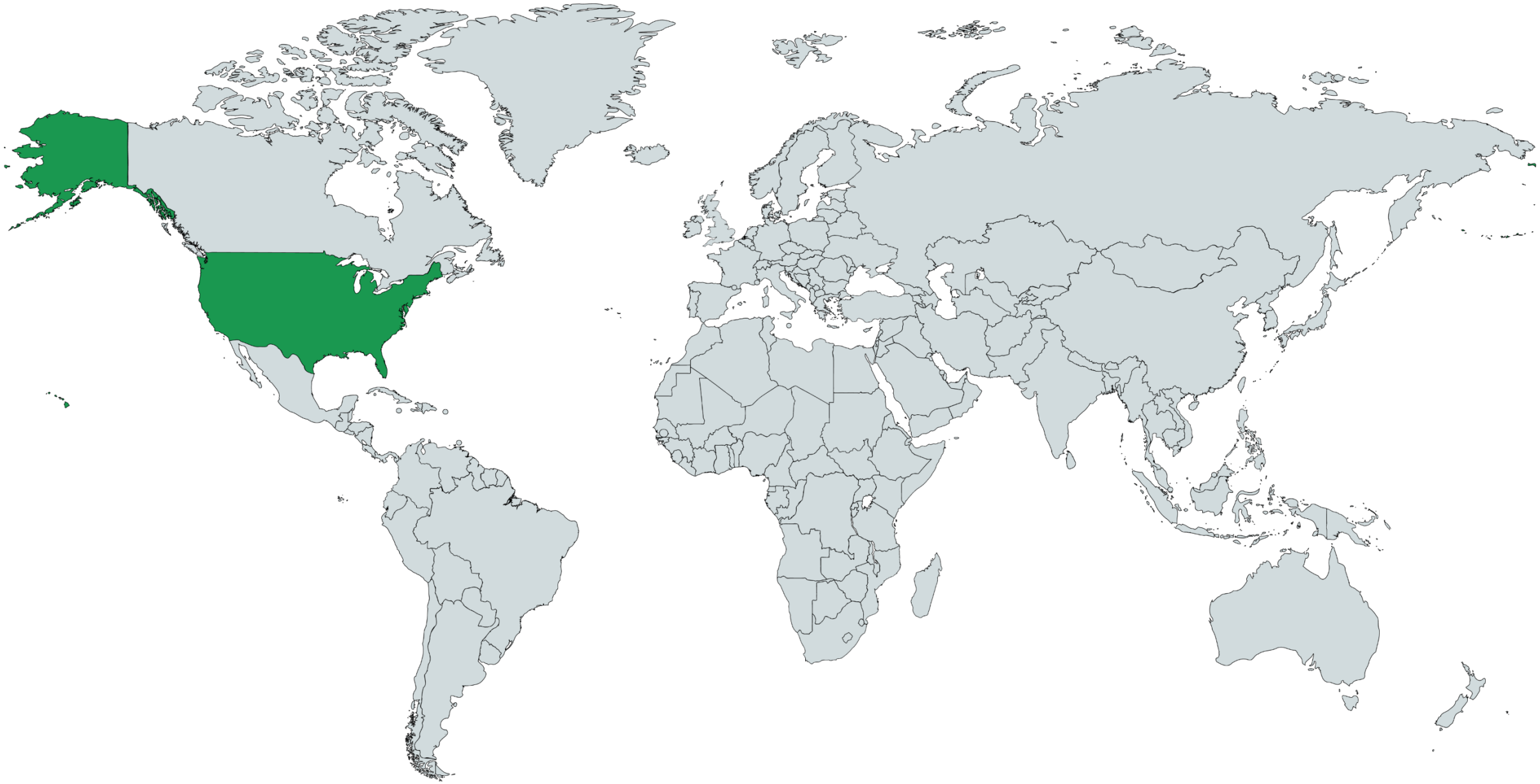
DIVING INTO A SECTOR

Context



For every $1 invested, $7 were saved

Champions 12.3 Business Cases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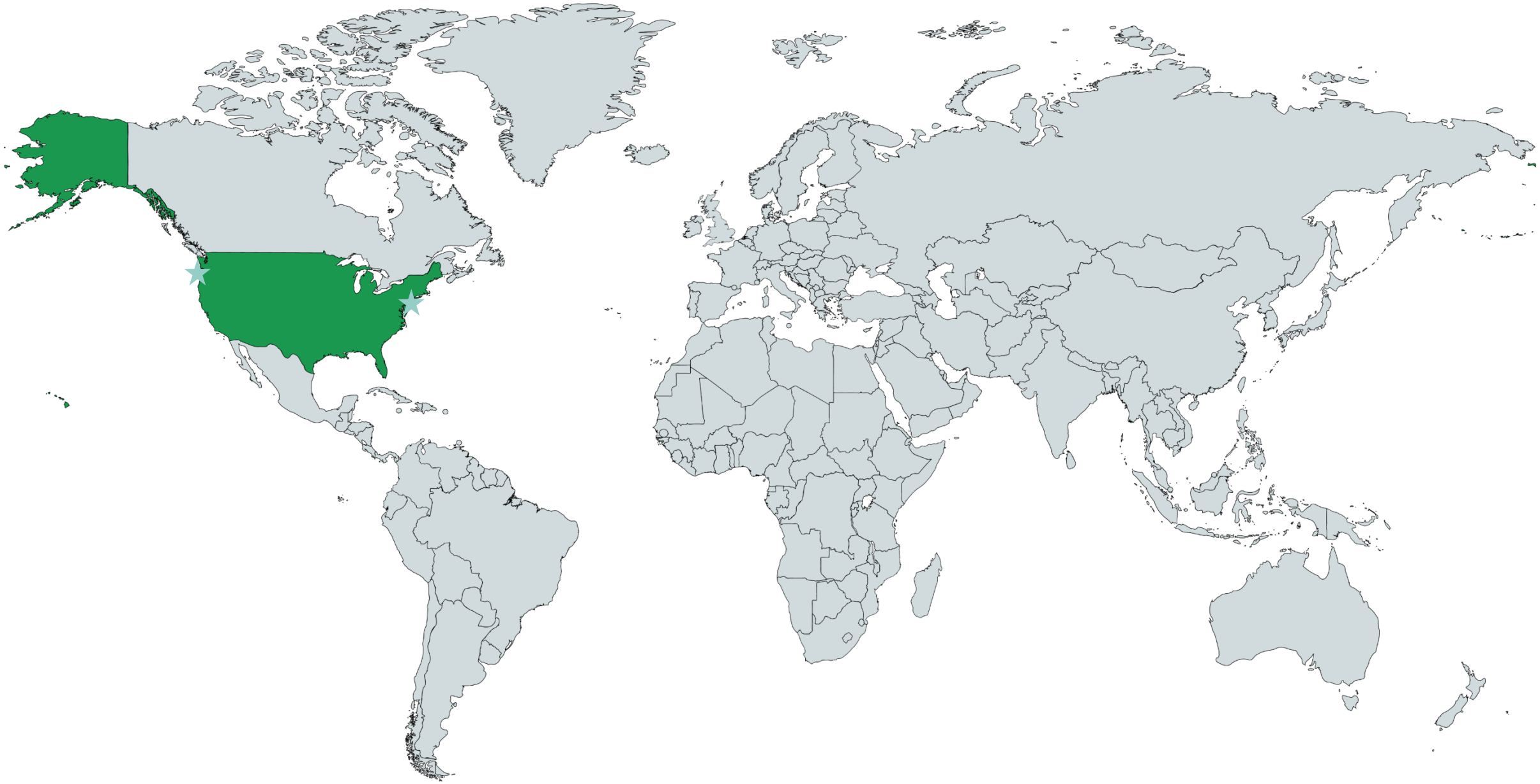
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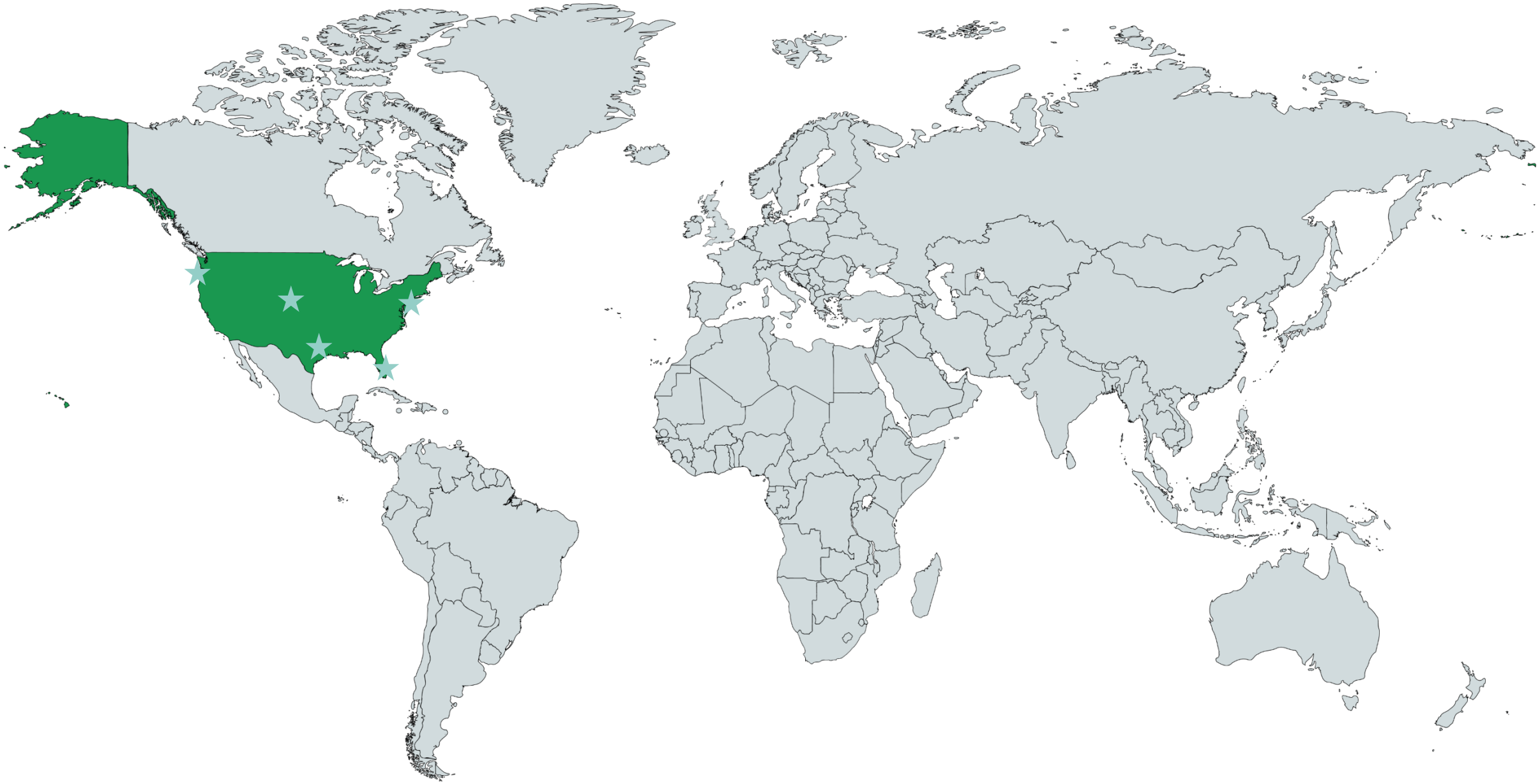
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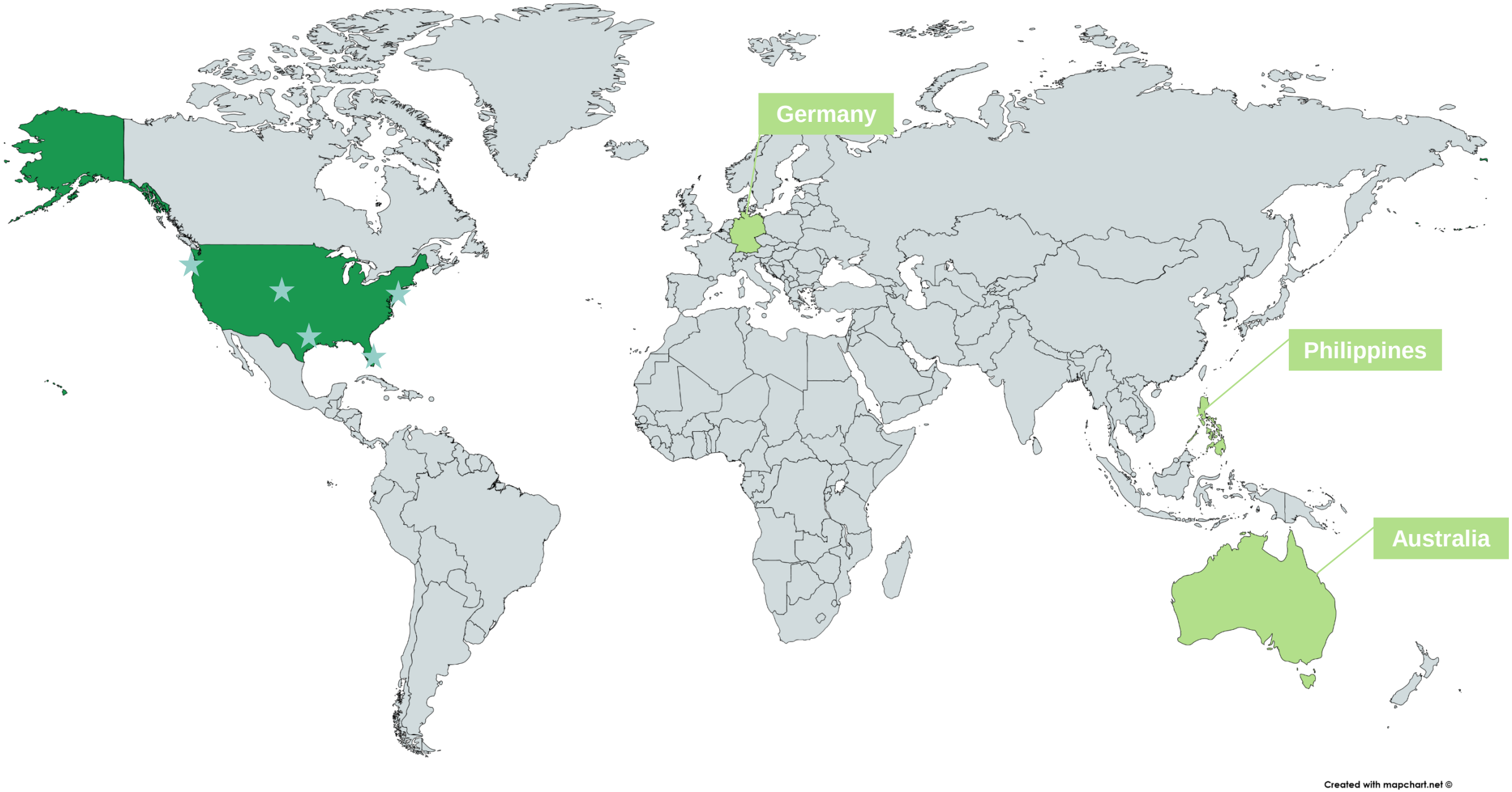
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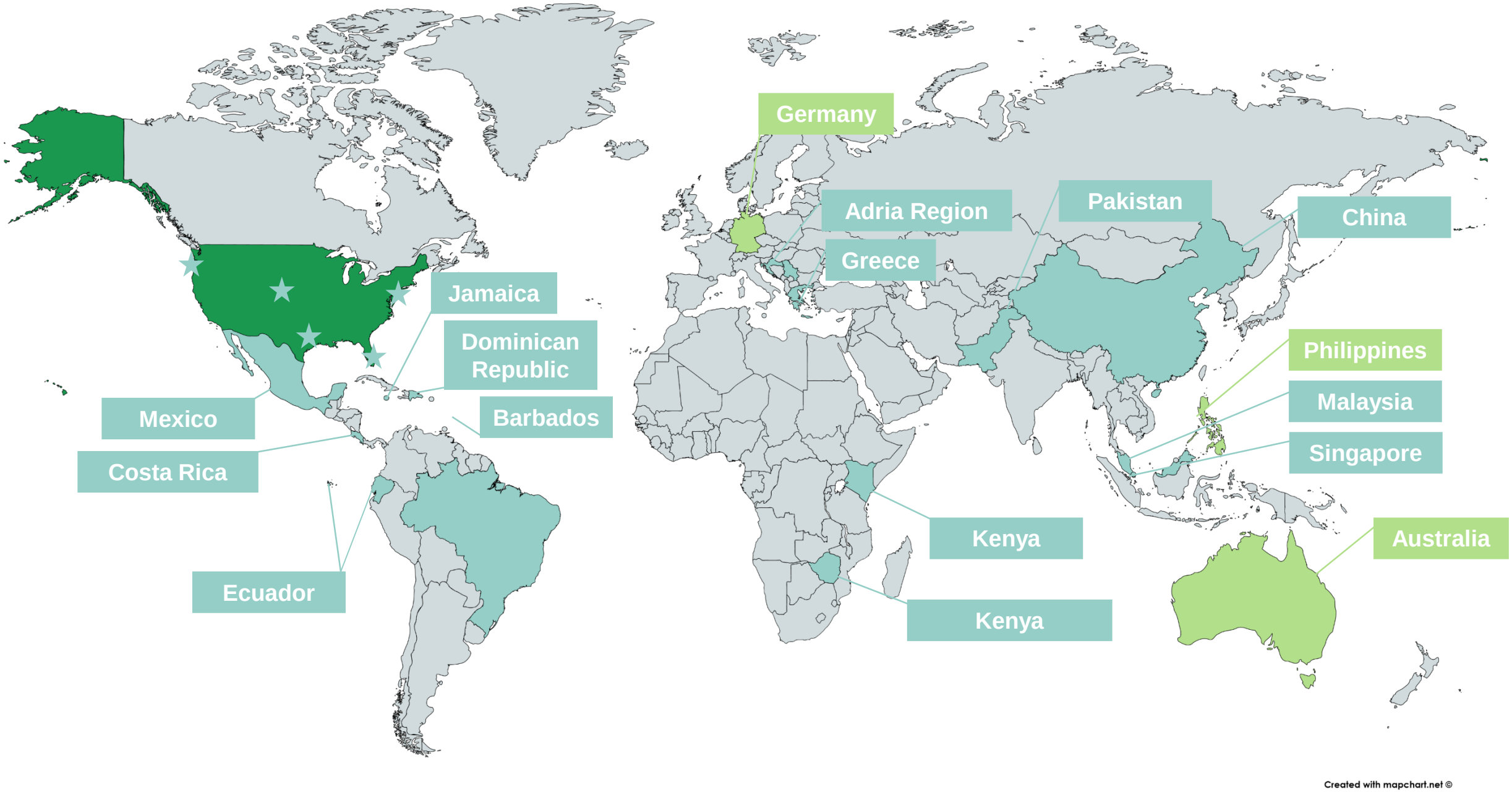
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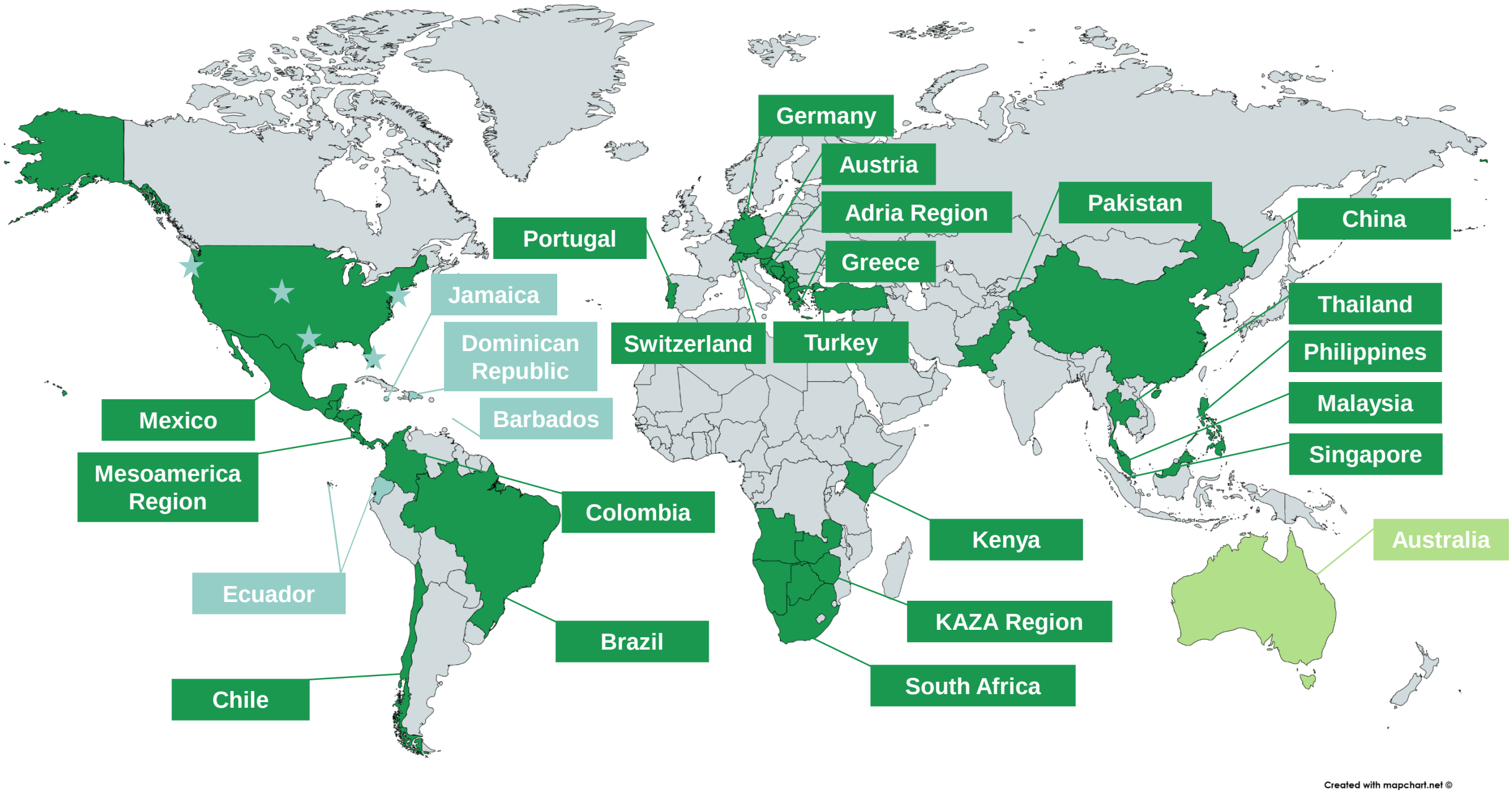
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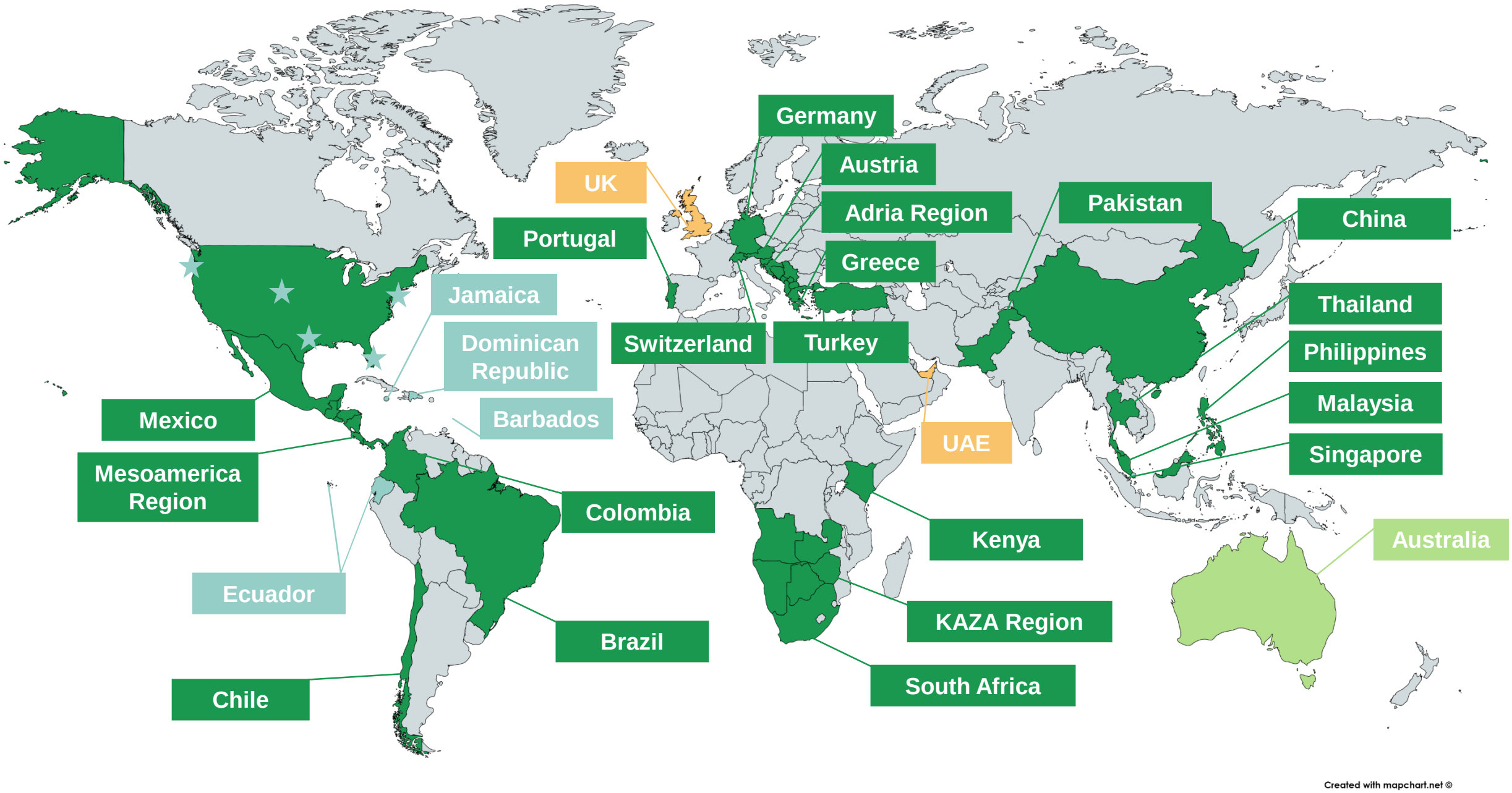
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Thank You

HotelKitchen.org
86FoodWaste.com

Samantha Kenny
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World Wildlife Fund – US

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Lori Driver
Corporate Sustainability Manager, Flowers Foods

U.S. DEPARTMENT OF ENERGY

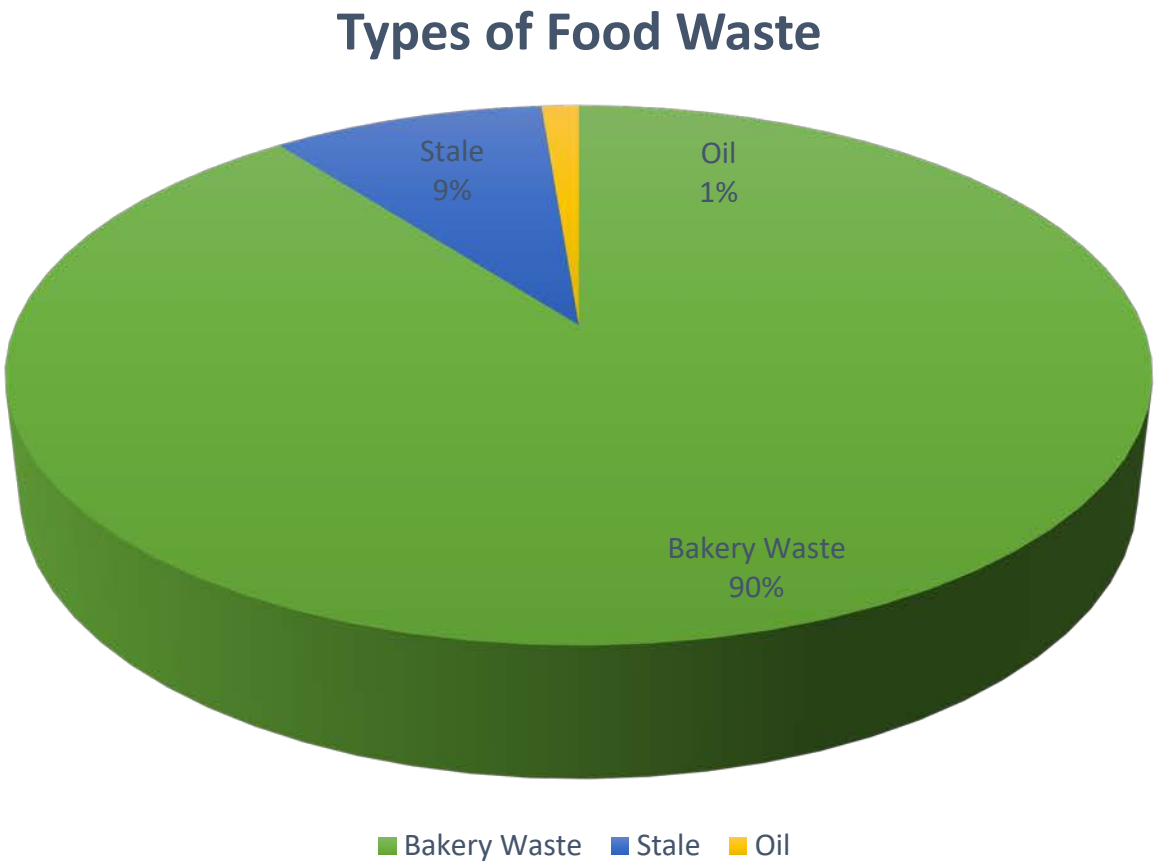
Reclaiming Food Waste

May 7, 2020

Baking Industry – Types of Food Waste

- Food- grade oil (pan oil or fryers)
- Bulk ingredients
- Wet food (dough, uncooked, unprocessed food)
- Dry food (finished product that is damaged, quality issues)
- Stale (products that were not sold at stores and returned)

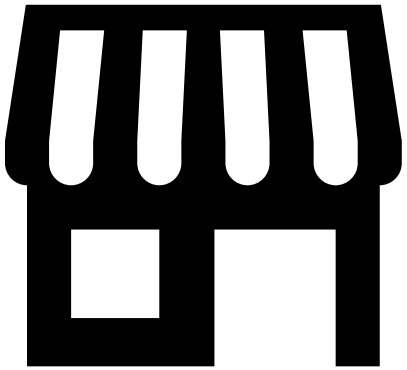
Production/Manufacturing Waste



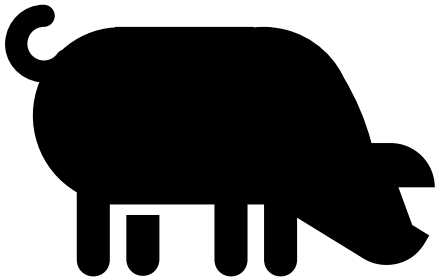
91% of Waste Diverted

Ways to Reuse/Recycle Food Waste

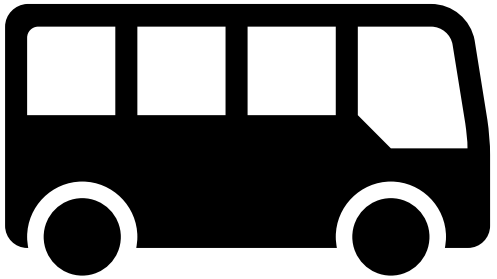
Food Banks



Discount Stores



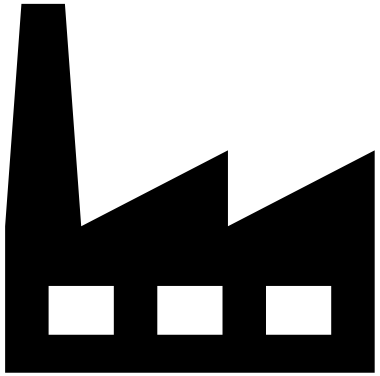
Animal Feed



Biodiesel

Manufacturing Facilities

- Facilities have bulk collection stations for food scraps.
  - Important: Maximize loads up to at least 20 tons per load before going to the recycler.
- If bulk systems can’t handle additional volume, facilities can use drop trailers.



Warehouses/Distribution Centers

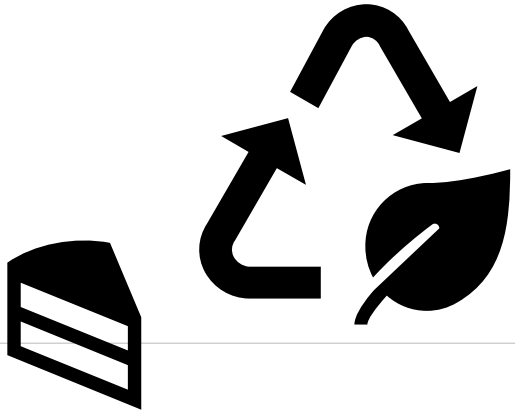
- Some warehouses with high volume or service smaller warehouses have bulk collection systems to minimize hauls back to manufacturing facilities
  - Examples: drop trailers, dry vans, or compactor type systems
- Some warehouses haul stale back to manufacturing facilities for recycling.

Food Banks & Discount Stores

- Flowers Bakeries participate in local food banks and donate within their communities.
- A good portion of product that does not sell on the market goes to Flowers' owned discount stores for local communities before moving to animal feed conversion.

Waste Oil

- Some cake plants reclaim oil to be reused as bio-diesel.
- Other sites with lower volumes will blend with other production waste or collect for recycler in alternate containers:
  - Intermediate bulk containers holding up to 330 gallons per container
  - 55 gallon drums
- Recycling oil within the facility has been successful at one facility by running their oil through a filtration system.



2025 Goal: Zero Waste to Landfill

- Created an internal waste service team to provide additional support.
- Site Visits – Identify opportunities for improvement.
- Dumpster Surveys
- Partner with other departments (logistics, marketing, distributor enablement, retail, manufacturing).

Q&A

Feel free to unmute yourself or utilize the chat box.

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Lori Driver
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U.S. DEPARTMENT OF ENERGY

Resources from Beaverton, OR

- **Elizabeth Cole**, Recycling & Waste Reduction Program Coordinator, City of Beaverton
- https://www.oregonmetro.gov/tools-working/reducing-food-waste
- https://www.oregon.gov/deq/mm/wpcampaigns/Pages/Wasted-Food-Wasted-Money.aspx

Contact Us

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Reach out to your Better Buildings AM/TAM

Partners

- Armstrong Flooring
- AstraZeneca
- Beaverton, Oregon
- Bristol-Myers Squibb
- CommonWealth Partners
- Electrolux
- Flowers Foods
- FMC Chemicals
- General Motors
- HARBEC
- The Hartford Financial Services Group, Inc.
- Jamestown, LP
- Johnson Controls, Inc.
- Los Angeles Department of Water and Power
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- Nissan North America
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- PaperWorks Industries
- Parkway
- PPC Online
- Schneider Electric
- Shorenstein Properties, LLC
- Sprint
- Steelcase, Inc.
- SugarCreek Packing Co.
- Tenderloin Neighborhood Development Corporation
- The Tower Companies
- United Technologies Corporation (UTC)
- UW Health
- Volvo Group North America
- The West Palm Beach VA Medical Center