U.S. Food Loss and Waste 2030 Champions Activity Form

Blue Apron will strive to reduce food loss and waste[1] in its operations by 50 percent by 2030 through activities targeting the ***prevention*** of food loss and waste before it arises, ***recovery*** of wholesome, otherwise wasted food for donation, and ***recycling*** of food loss and waste to other uses such as animal feed, compost and energy generation[2].

Blue Apron will report periodically on its progress on meeting its goal on its website at blog.blueapron.com.

Specific food loss and waste reduction activities include:

1. Introduce composting at our facilities and offices.
2. Build out a robust donation network.
3. Create customized food waste reduction plans for each facility.
4. Work on strategies for source reduction across the supply chain.

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[1] The 50-percent reduction could be calculated on an absolute or per customer/consumer basis. In addition, the exact definition of food loss and waste could vary by country, business and consumer. The Food Loss and Waste Protocol provides information on defining and transparently measuring food loss and waste. Businesses are also invited to join the EPA's Food Recovery Challenge to access technical assistance for measuring food waste and assessing the positive environmental benefits of waste reduction.

[2] Businesses that are not ready to make the 50-percent reduction commitment but are engaged in efforts to reduce food loss and waste in their operations can be recognized for their efforts by either joining the EPA's Food Recovery Challenge or USDA's U.S. Food Waste Challenge. Businesses that join the EPA's Food Recovery Challenge will be able to access technical assistance to help set their own quantitative food-waste goals and to measure waste reduction. Businesses that join USDA's Food Waste Challenge share information on their activities to reduce, recover and recycle food loss and waste in their operations to help disseminate information on best practices and stimulate more of these activities.