



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

Delhaize America will strive to reduce food loss and waste<sup>1</sup> 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<sup>2</sup>.

Delhaize America will report periodically on its progress on meeting its goal on its website at [www.hannaford.com](http://www.hannaford.com) and [www.foodlion.com](http://www.foodlion.com) )

### Specific food loss and waste reduction activities include:

Between the Hannaford and Food Lion operating companies within Delhaize America, there are multiple efforts in play to reduce the amount of food waste generated and divert this waste from landfills.

- Associate training and standard operating procedures in place to reduce food waste; recycling, food donations, and compost/rendering standard practice documents that store associates are expected to follow.
- Computer assisted ordering systems create more accurate inventory on hand and reduce duplication, excess product and over-ordering to promote less food waste
- Daily deliveries of fresh product lead to more accurate ordering, less food waste, and an improvement in quality
- Delhaize America stores are active in donating food toward hunger relief. Delhaize America donated XXX –(will look into a combined DA total) million pounds of rescued food to pantries, meal programs and food banks in 2015
- Packaged food is donated to food banks. (Items may be approaching sell-by date or have cosmetic damage.)
- Fresh food is donated directly from stores to local food pantries.
- Stores often make daily donations of fresh food, such as produce, meat and bread to local food pantries.
- If there is a local pig farmer or livestock farmer willing to take product within the appropriate guidelines from the Dept. of Agriculture, stores will work with them to donate product vs. putting in dumpsters or compactors.
- Grease and cooking oil is recycled in many of our store locations on the east coast.
- Forty Maine stores are among the only grocery stores in the country that send no food waste at all to landfills while partnering with Exeter Agri-Energy for anaerobic digestion.
- A significant portion of our store and distribution centers divert food waste to compost facilities
- In 2015, /Delhaize America recycled over 60% of our total waste

<sup>1</sup> 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.

<sup>2</sup> 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.