



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

Walmart and Sam's U.S. will strive to reduce food loss and waste¹ 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 generation².

Walmart and Sam's U.S. will report periodically on its progress on meeting its goal in its Global Responsibility Report.

Specific food loss and waste reduction activities include:

Walmart and Sam's U.S. are working to prevent food from entering the waste stream at all and to donate and divert food that isn't sold to its highest and best use. Examples:

Prevention:

- Walmart U.S. introduced a new egg crate idea in 2015. When our team worked with suppliers to move eggs to reusable plastic containers (RPCs) from cardboard containers, damage rates decreased, saving 39 million eggs and 500,000 labor hours last year alone.

Diversion

- Since 2006, Walmart stores, Sam's clubs and distribution centers in U.S. have donated 3 billion pounds of food to organizations that distribute it to people in need in the U.S., which is equivalent to 2.5 billion meals.
- Since 2008, Walmart locations in U.S. sent the equivalent of over 25,000 semi-truckloads of inedible food to processed animal feed, commercial composting and

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.

anaerobic digestion.

Customers

- In an effort to reduce food waste at the customer level, in 2015 both the Walmart and Sam's Club private brand teams asked suppliers to start converting to a "Best If Used By" date label terminology. As of February 2016, 92 percent of Walmart qualifying private brand products have adopted this new label, or have started to transition to its use. With these changes we were able to eliminate an estimated 660 million pounds of food waste at the customer level and an estimated 900,000 metric tons of greenhouse gas emissions.
- In 2015, Walmart began selling garden products from Ecoscraps®, a company that turns food scraps into organic and sustainable lawn materials such as compost, potting mixes and plant foods. Our sales of these products to date amount to more than 2.4 million pounds of food waste diverted from landfills. Ecoscraps® are made in part with food waste recycled from Walmart and enrich the soil, helping our customers grow healthier plants in a more sustainable way.