



U.S. DEPARTMENT
OF AGRICULTURE



United States
Environmental Protection
Agency

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)



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In 2016, the U.S. Department of Agriculture and U.S. Environmental Protection Agency created the U.S. Food Loss and Waste 2030 Champions to recognize businesses that have made a public commitment to reduce food loss and waste in their operations in the United States by 50 percent by the year 2030.

The 2030 Champions group highlights food waste reduction leaders to inspire other businesses to take up this important challenge. Since the 2016 launch through May 2022, over 45 food businesses representing grocery stores, restaurants, food processors, food manufacturers, food service, hospitality, and entertainment compa-

nies have joined to become 2030 Champions. This milestones report highlights several 2030 Champions and applauds their leadership efforts. **The logos below are the Champions included in this report.**

Learn more about these 2030 Champions' efforts and be inspired by their progress as they work towards 50 percent food loss and waste reduction by 2030. Many of the ideas and innovations in this report may very well be adopted by other businesses in the future. For more information about the 2030 Champions and how your business can join, visit www.usda.gov/foodlossandwaste/champions or <https://www.epa.gov/2030champions>.



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AHOLD DELHAIZE USA



Food Lion is committed to donating 1 billion more meals by 2025 to its neighbors in need since achieving the 500 million meal goal in 2019. More than 152 million meals were donated in 2021 through Food Lion Feeds and more than 902 million have been donated since 2014.

The GIANT Company is a Feeding America partner and designed its Meat the Needs program in 2008 to freeze and donate meat to regional food bank partners. In 2021, its retail stores donated more than 7.5 million pounds of fresh and non-perishable food. The GIANT Company launched the Flashfood program in all of its stores in 2021. This program is designed to sell items with a limited shelf life at a reduced price through the Flashfood app.

Giant Food donated over 4.6 million pounds of food in 2021.

In 2021, **Hannaford** donated over 25 million pounds of food and kept an additional 27 million out of landfills; none of the food waste generated from Hannaford operations goes to landfill.

Hannaford has completed successful pilots with Apeel (an edible coating used to keep produce fresher longer) on limes and is expanding the use of Apeel to other fresh fruit and vegetable items.

Stop & Shop operates its Green Energy Facility, an anaerobic digester that uses unsold, non-donatable food from over 235 of its stores to create electricity. Since its opening in 2016, it has processed over 175,900 tons of food waste to create over 32,000 megawatts of power.

For more information, visit:

www.aholddelhaize.com/en/sustainable-retailing/in-action/reduce-food-waste/

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Albertsons Companies



ACTIONS

- In April 2022, Albertsons Companies launched long-term goals and strategies focused on maximizing the company's positive impact across four pillars: Planet, People, Product, and Community. The company's new Environmental, Social and Governance (ESG) framework, called "**Recipe for Change,**" further solidifies Albertsons Companies commitment to using its national presence and resources to drive meaningful, proactive change.
- As part of our Recipe for Change, we're committing to **eliminating food waste going to landfill and enabling the donation of one billion meals by 2030.** These goals directly support the goals of the USDA and EPA's U.S. Food Loss and Waste 2030 Champions.
- Albertsons Companies utilizes the EPA's Food Recovery Hierarchy to prioritize our actions in preventing food waste, donating edible food, and diverting inedible food waste from the landfill. We prioritize prevention by exploring opportunities for source reduction, including leveraging various technologies to improve inventory management to reduce shrink and more accurately order products.
- In 2021, we piloted the Afresh Fresh Operating System in the produce departments of 20 stores. Associates leveraged Artificial

Intelligence technology to improve ordering and reduce unsold food. After this successful pilot, Afresh is now rolling out across the company. This technology will enable Greenhouse Gas (GHG) and water reduction savings from farm to retail across the supply chain.

IMPACT

- Through our in-store food donation program, we donate edible fresh and packaged food products that are close to the "Use By" date to local food banks. We are a Visionary Partner of Feeding America, and we generally donate more than 75 million pounds of food to support food banks, food pantries, and other hunger relief agencies each year. We partner with Feeding America and other organizations to provide local support to the communities we serve.

For more information, visit:
AlbertsonsCompanies.com/recipeforchange

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ALDI INC.



ACTIONS

- ALDI uses the ReFED Food Loss and Waste Calculator to measure food waste in operations
- ALDI Stores and Warehouses have partnered with Feeding America affiliates to donate excess or unsalable food to local food banks
- Select stores in Chicagoland and northern Illinois have launched an organic recycling pilot program to turn food that would otherwise go to waste into compost and animal feed
- Partnered with celebrity chef, Andrew Zimmern, to educate consumers on how to reduce food waste at home through meal planning, proper storage, and other useful tips
- ALDI's waste goals include achieving zero waste in operations by diverting 90% of our waste from landfills through recycling, donation, and organic recycling programs by 2025, and aiming to reduce our food waste by 50% by 2030.

IMPACT

- Diverted 74% of operational waste companywide in 2021
- Donated 33M+ pounds of food to Feeding America donation partners
- Composted nearly 870 tons of food between the ALDI Test Kitchen and select stores
- Stores donated more than 135 tons of excess baked goods to be converted to animal feed

For more information, visit:
<https://corporate.aldi.us/en/corporate-responsibility>

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AMAZON



ACTIONS

As an online food retailer and an operator of physical grocery stores, Amazon is committed to reducing our food waste by 50% across our U.S. and Europe operations by 2030. We became a member of the Food Loss and Waste 2030 Champions in 2020 and have since extended our commitment to reducing food waste to our Europe operations in 2021. To achieve this, we are optimizing our food inventory management systems to minimize waste from the outset and prioritizing ways to avoid landfills.

Wherever possible, we donate surplus food to individuals and families who need it most through community redistribution programs. In 2021, we donated 85 million pounds of food—equivalent to more than 70 million meals—through Feeding America in the U.S. Feeding America is a network of food banks, pantries, soup kitchens, shelters, and other community-based agencies that helps Amazon maximize the impact of our food donations.

For food that can't be donated, we turn to processes that avoid landfills, such as composting and anaerobic digestion. In 2021, we diverted 27,000 tons of food through composting and anaerobic digestion across our worldwide operations. All Amazon Fresh stores operating in the U.S. have composting programs for food that cannot

be donated, and we are expanding our on-site composting capabilities across our facilities.

At our Whole Foods Market stores, we have active composting programs at nearly 470 locations and collectively diverted more than 155,000 tons of food waste by the end of 2021. Another 2,775 tons of food waste were sent to anaerobic digestion facilities through an organic waste recycling system called Grind2Energy. The Grind2Energy system has helped to divert 12,500 tons of food waste at Whole Foods Market stores since 2014. As a result, we have prevented nearly 9,000 metric tons of CO₂e from entering the atmosphere and produced enough clean, renewable energy to power over 2,500 U.S. homes for a month.

For more information, visit:
<https://www.aboutamazon.com/news>

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AMPLIFIED AG VERTICAL ROOTS



ACTIONS

AmplifiedAg became a U.S. Food Loss and Waste 2030 Champion in April 2021, with a commitment to reduce food loss and waste by 50% by 2030 at our Vertical Roots farms in Charleston, SC, Columbia, SC, and Atlanta, GA. One of our core values is to lead by example, and through this commitment our mission is to influence the controlled environment agriculture (CEA) industry, our team members, our clients, and the customers and communities we serve about the importance of reducing food waste.

Throughout the past year, we have implemented several programs and processes to reduce food loss and waste, most notably the following:

FOOD RESCUE: Partnered with local charities and farms to donate any excess food, from library systems to food rescues and animal farms.

COMPOST: Implemented a compost program at each farmsite, partnering with community composting programs to responsibly dispose of additional lettuce byproduct not suitable for consumption.

OPTIMIZATION: As a vertical farming company, our hydroponic farming methods and regionally placed farms inherently reduce food loss and waste by increasing the shelf life of our produce. Our team is optimizing all production processes to reduce food waste at the

source. We have dedicated a task force to reduce waste during lettuce packaging and are measuring the effects of new processing techniques and hardware. Our horticulture team is focused on reducing waste during plant growth, using our proprietary technology and data-analysis to ensure optimal harvest yields for each plant variety. Our operations team is focused on forecasting to grow only what is necessary.

EDUCATION: Educational programming to our employees and our customers on the importance of food waste reduction through at-home compost challenges and social media activation.

IMPACT

AmplifiedAg sustainability specialist activates, tracks and reports on all programs, analyzing harvest, donation, and compost weights per product, per site.

Only one year since our commitment we are almost halfway to our 2030 goal!



In 2021, Vertical Roots:

- Donated 120,638.40 lbs. of lettuce byproduct to animal farms and
- Donated 7,075.30 lbs. of safe lettuce to food rescue organizations that serve people in need
- Implemented a compost program expected to double in size by the end of 2022

For more information, visit:
<https://amplifiedaginc.com>

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ARAMARK



ACTIONS

- **Food Management Process**

Aramark drives waste minimization by focusing on reducing, reusing, and recycling food waste. Our enterprise-wide food management process includes five modules that all support food waste minimization during planning, purchasing, production, service, and post-event. Results are used from production and service to make better-educated decisions in the future planning and forecasting process. Each module contains a complete set of standard operating activities, to support operators in making decisions that will help reduce food waste.

- **Waste Tracking**

We have more than 450 locations utilizing technology-based waste tracking solutions including Leanpath smart meters as well as ENABLE, a proprietary mobile app. ENABLE is paired with a suite of front-line tools that guide operators through their day from prep through service—saving time and effort. The waste tracking functionality allows operators to record food waste directly within the applications, eliminating the need to print and fill out food waste logs. This improves waste compliance scores and provides managers with more insight into where their waste is coming from and how they can reduce it.

- **Food Recovery & Donation**

Although our goal is to eliminate food waste before it's generated, there still may be instances when our operations have excess safe, unserved food. Our food donation program provides this food to hunger relief and community agencies, like Swipe out Hunger, Food Donation Connection, and the Food Recovery Network. Our partnership with Swipe out Hunger addresses food insecurity on college campuses. On campuses across the U.S., we're committed to collaborating with key stakeholders to develop and support a customized plan to address the needs of students on campus and families in the community.

- **Reduction Initiatives**

We've implemented initiatives to reduce food waste and divert organic waste from landfills across our facilities, including trayless dining, improved signage, waste audits, post-consumer Weigh the Waste events, and sustainability trainings for operations.

IMPACT

Shifts in operations associated with the pandemic undoubtedly helped to reduce food waste quantities. However, as operations return to normal, we expect to see the positive impact of our proactive waste reduction initiatives more clearly in our performance data.



Weight the Waste events are utilized in operations to help educate both consumers and operators on the impacts of food waste and identify opportunities for reduction.

For more information, visit:

<https://www.aramark.com/environmental-social-governance/climate-impact>

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BLUE APRON



ACTIONS

- Since making its commitment as a U.S. Food Loss and Waste 2030 Champion, Blue Apron has adopted a holistic food waste-reduction strategy that uses the U.S. EPA Food Recovery Hierarchy as its foundation.
- We hired a team entirely committed to preventing and diverting food waste through product audits at receipt and in production. This helps to minimize inventory of perishable goods and optimize shelf life.
- We also intentionally manage product end of life to divert from landfills and incinerators including: returning product to the market via secondary market sales, distributing surplus product to employees through an employee farmers market and donating to Feeding America food bank partners, and sending non-consumables to animal feed and compost.
- We have also adopted rigorous food waste tracking to account for different product dispositions, as outlined above, identify areas of opportunity, and drive continuous improvement.

IMPACT

- Blue Apron measures the success of its food loss and waste efforts by (1) tracking compliance with food waste-reduction protocols including number of audits and audit outcomes and product disposition tracking, (2) weekly reports documenting diversion outcomes (secondary market sales, donations, animal feed and compost, landfill or incinerator) and (3) quarterly reviews of trash hauling receipts to measure progress against a 50-percent reduction goal.



*Last updated: May 2021

For more information, visit:
<https://www.blueapron.com/>

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BON APPÉTIT MANAGEMENT COMPANY



ACTIONS

- We've been acutely focused on measuring and fighting food waste since the debut of our Low Carbon Diet in 2007. In 2015 we made an even more rigorous commitment to waste prevention and reduction by pledging that by 2018 all of our locations would be preventing waste at the source in one of five possible ways; the majority of our cafes would be Food Recovery Verified; and all of our teams would be diverting waste from landfills in one of four possible ways. Read more.
- In 2018 we went beyond the Low Carbon Lifestyle commitments to develop our very own kitchen waste tracking program, called Waste Not (formerly On Track). Designed in-house by our own waste experts, chefs, and developers, the program makes waste tracking accessible to all sizes and kinds of kitchens. It equips our thousands of employees (executive chefs and dishwashers alike) to report on waste as well as learn key strategies for preventing it in the future. Waste Not is easy to use, affordable and accessible to any of our 1,000-plus cafes across the country.
- In early 2020, when offices and colleges started sending workers and students home Bon Appetit chefs across the country were forced to shut down their kitchens (that feed those employees and

students). Before closing their doors, they still made sure to get all that food to people in need making for a record year in food donations with over a quarter of a million pounds of food donated (257,998 lbs. to be exact). While the world and our business may look a little different these days, our resolution to feed people, not landfills, endures.



IMPACT

- To track the amount of food waste in our operations, we use our patent-pending kitchen waste tracking program, Waste Not. To track participation in waste programs and the status of our companywide Low Carbon Lifestyle commitments, we use our Food Standards Dashboard, a reporting and tracking tool that brings our wellness, culinary, and sustainability commitments together in one, easy-to-access, visually driven place. Each cafe manager is required to enter information about that location's waste-related programs, including food recovery, Imperfectly Delicious Produce purchasing, and composting, to make sure we're meeting our goal of making landfills be our last resort.

*Last updated: March 16, 2021

For more information, visit:
www.bamco.com/press-releases/progress-toward-low-carbon-lifestyle-goals/

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CAMPBELLS



ACTIONS

- Campbell is committed to doing our part to address the global food waste challenge and has set a goal to cut our food waste in half by 2030.
- Campbell has been a leading voice in food waste measurement and reduction in industry and multi-stakeholder groups for several years. We are a member of the Consumer Goods Forum's Food Waste Working Group and The Sustainability Consortium's Food Waste Task Force.
- We are making progress on our 2030 goal to reduce food waste by 50 percent. We have reconfigured production equipment to decrease ingredient waste during processing. Lost ingredients are diverted to feed animals. We have installed equipment to de-package products so that food can be sent to animal feed and packaging can be recycled. To date, we have achieved an 11-percent reduction in our food loss and waste.
- Our Downers Grove site in Illinois, which bakes fresh Pepperidge Farm bread every day, reduced its food loss and waste by nearly 40 percent in FY2018. We found that there is a strong correlation between unscheduled equipment downtime at the plant and food



waste. Because of this, we are performing maintenance inspections while the equipment is running. This has reduced equipment downtime and, subsequently, 215 tons of food waste.

IMPACT

- Campbell participated in the development of the Food Loss and Waste Accounting and Reporting Standard with the World Resources Institute. This Standard, which we implemented in FY2017, provides guidance to more precisely measure the types of food waste generated in an organization's operations and the destinations of those waste streams. This Standard has helped Campbell establish a baseline by which to measure and report on efforts to achieve our food waste-reduction goal.

*Last updated: May 2021

For more information, visit:
www.campbellcsr.com

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COMPASS GROUP



ACTIONS

Compass Group, the world's largest foodservice company, is uniquely positioned to enrich the lives of our guests, support the health of the community, and sustain the vitality of the food system. A crucial part of supporting the community and food system is innovating to dramatically reduce food waste by bringing awareness and solutions to our associates and consumers.

In 2017, Compass Group created Stop Food Waste Day to bring awareness to the food waste crisis. Stop Food Waste Day empowers our employees and guests with the knowledge and tools to reduce food waste in our professional kitchens and at home.

Compass Group has developed innovative solutions to reduce food waste in our kitchens.

Waste Not 2.0 was created by chefs for chefs to make it easy to track food waste. This data brings awareness and actionable solutions to our chefs with station-by-station detail.

Imperfectly Delicious Produce (IDP) is a program that Compass Group created to address the large quantities of wasted food at the farm and distributor levels. By rescuing cosmetically imperfect produce, we can save these "ugly" fruits and vegetables from going to landfills. IDP identifies safe to eat produce that doesn't meet the aesthetic

standards used by most retailers that would leave this produce either unharvested or thrown out.

Compass Group has developed a vast network of food recovery partners across the United States. This network helps us support the communities where we live and work by delivering chef-prepared meals to the food insecure.

IMPACT

- Stop Food Waste Day is celebrated in over 60 countries while being proclaimed a "day of action" in several states and over 20 cities across the United States.
- Hosted a Stop Food Waste Day Virtual Event, connecting industry leaders and culinary experts discussing the importance of reducing food waste. The event reached 53 million individuals in 69 countries.
- Launched the First Edition of the Stop Food Waste Day Cookbook, featuring recipes from 45 chefs in over 30 countries around the world.
- Successfully reduced food waste by 33 percent across all U.S.- based cafes in 2021.
- Donated more than 1.1 million meals to local communities.



Stop Food Waste - May 2022.

For more information, visit:
<https://www.compass-usa.com/>

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CONAGRA BRANDS



ACTIONS

- We are committed to a manufacturing zero-waste-to-landfill journey, directing materials to the most beneficial use according to the principles of the U.S. EPA's Food Waste Recovery Hierarchy. Preventing food waste before it is created is the best thing we can do for the planet and our business. If our products or ingredients cannot be sold, donating to those in need is the next best thing. Ingredients that cannot be used to feed people may be used to feed animals. Fats, oils, and grease should be rendered into biofuel. Uneaten food can also be composted to create a valuable soil amendment.

Employee innovation drives Conagra Brands' food waste-reduction efforts:

- In 2021, our Troy, Ohio facility created a cross-functional team to work on a blend pairing strategy and a tool to document every step of the Slim Jim production process, determining moisture was the key variable to a more even cook. The project eliminated 5.6 tons of waste.
- In 2021, our Oakdale, Calif. Hunt's® and RO*TEL® facility eliminated over 7,000 tons of tomato and jalapeño waste by reviewing their

batch process that previously led to unnecessary ingredient spoilage.

- In 2021, at our Menomonie, Wisconsin facility the team focused on reducing yield loss by standardizing work procedures and reducing the number of changeovers to eliminate 130 tons of food waste.
- In 2019, at Conagra's Vlastic® pickle facility in Imlay City, Michigan, the team eliminated 300 tons of waste by addressing glass jar losses through enhanced process settings, reducing bottle breakage by 35%.

IMPACT

- In fiscal year 2021, 87 percent of solid and organic waste generated from our facilities was diverted to more beneficial uses through recycling, donations to feed people, use as animal feed, or land applications as a soil amendment.

For more information, visit:

www.conagrabrands.com/our-company/corporate-social-responsibility

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DANONE NORTH AMERICA



ACTIONS

- As one of the world's largest Certified B Corporations™, Danone North America (DNA) is committed to using our business as a force for good and recognize our responsibility to help create a more sustainable world. In 2015, we committed to reducing unrecovered food waste by 50% between 2016 and 2025.
- In 2020, we stepped up our engagement by committing to achieve SDG Target 12.3—reducing food waste within our operations and supply chain by half by 2030. We've also committed to redistribute surplus food to food banks, food relief organizations, and other specialized charities to support vulnerable communities; we are working to create a culture of zero waste in our manufacturing facilities; and we're harnessing innovation to optimize use of surplus food in our supplier relations, production process, and products.
- DNA recently announced its goal to achieve Zero Waste to Landfill across all our company facilities by 2025.
 - Consistent with various external certifiers—including the U.S. Green Building Council—this means for one of our facilities to achieve 'Zero Waste to Landfill' (ZWTL), less than 1% of its non-hazardous waste can go to landfill.
 - Each of our facilities has conducted a waste mapping exercise to

identify all the waste going to landfill and is assessing pathways to achieve our 2025 goal, including opportunities for food waste to go to sustainable outlets as well as partnerships to repurpose fresh or inedible foods.

- To address the waste of excess and close to code finished goods within our supply chain, DNA partners with Spoiler Alert to streamline sales of these items with appropriate partners. In addition, the Spoiler Alert Team provides advanced analytics to help prevent spoilage and divert our perishable products from waste streams so that they are available to people for consumption.

IMPACT

- Two of our facilities have already achieved ZWTL status in Bridgeton, NJ, and Minster, OH, with three other sites close behind. These facilities are setting the standard for Danone North America's future.
- In 2020, only 4.8% of DNA's waste was sent to landfills across its company facilities.
- Since 2020, our work with Spoiler Alert has resulted in a 30% lift of annual sales of excess inventory and close to code products. Spoiler Alert analytics have also been utilized to push towards a healthier portfolio of items, reducing our overall excess and the amount of product that ends up in landfills by over three million pounds annually.



For more information, visit:
<https://www.danonenorthamerica.com/news/>

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GENERAL MILLS



ACTIONS

- Our global investments in food recovery technology over the past three years have empowered more than 46,000 retailers and food service operators worldwide to participate in systematic food rescue.
- The Meal Connect food recovery platform created by Feeding America and funded by General Mills has been adopted by more than 60 food transport companies and has enabled more than 3.1 billion pounds of good, surplus food to be recovered and charitably redistributed, equal to more than 2.6 billion meals.
- Donations of General Mills own surplus food enabled 41 million meals across the world in fiscal 2021.
- In 2020, we announced a goal to reduce food waste in our operations by 50% by 2030* In 2021 we had reduced our food waste volume by 24% compared to 2020. In fiscal 2021, 0.5% of our total production volume was food waste. **General Mills follows the Food Loss & Waste Protocol Standard when defining 'food waste'. Numbers do not include waste generated from Pet plants, waste going to animal feed, or inedible byproducts.*

IMPACT

- We are making important progress toward our zero-waste-to-landfill targets at General Mills production facilities. Globally, eleven facilities (or 28 percent) fully met our zero-waste to-landfill criteria in fiscal year 2021. We continue to work towards our target of 100% by 2025.”

Taste Not Waste Initiative

Since more than a third of all food waste happens in homes, General Mills developed and launched the #tastenotwaste initiative on bettycrocker.com in 2018 to provide consumers with information on food waste and tips on how to reduce waste at home.

For more information, visit:

www.generalmills.com/en/Responsibility/Sustainability/food-waste

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HELLOFRESH



ACTIONS

- The HelloFresh business model optimizes the food system and dramatically reduces food waste and carbon emissions. By leveraging a lean direct-to-consumer supply chain, a digital showroom, and advanced analytics, we eliminate excess waste. We purchase only what is needed based on predicted customer orders and then provide the exact ingredients and portions needed to cook a meal.
- Within HelloFresh operations, the team identifies unsold inventory as part of our weekly recipe turnover, prioritizing donation to local food banks. The majority of these donated food items are fresh produce and wholesome ingredients, which food banks are always looking to provide to families in need.
- HelloFresh provides detailed reports to facility and procurement teams on the disposition of unsold inventory, which has been effective in reducing landfill-bound waste from each of our distribution centers while increasing food access for food-insecure families.
- For inedible food generated within our operations, the goal is zero landfill. We've developed relationships for animal feed, direct land



Food surplus from HelloFresh is being applied to New Jersey farmland as fertilizer for soil. Photo courtesy of Sunnyside Farms, Vineland, NJ.

application on farmers' fields, composting, and energy generation from anaerobic digestion.

IMPACT

- In 2021, HelloFresh donated over 94% of edible surplus food to local food banks (nearly 2 million pounds), earning an EPA Food Recovery Challenge Award for our efforts. Our overall diversion of food waste from landfill was over 50 percent.

For more information, visit:
www.hellofresh.com/about/sustainability

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JBS



ACTIONS

- As a leading producer of beef, pork, poultry, and value-added food products, JBS continuously strives to prevent and reduce food waste. By processing byproducts, such as blood, meat, and bones, JBS creates saleable materials and reduces waste. Nearly 100 percent of inedible byproducts are rendered to produce tallow and blood and bone meal, which are then sold to other companies to be used in consumer goods, such as cosmetics and pharmaceuticals, or in livestock or poultry feed.
- Every day inside JBS facilities, food loss is monitored and measured. JBS supervisors work with team members on each shift to identify improvements to ensure that all edible product processed can make it to the consumer's plate, while maintaining food safety and product quality integrity.
- In 2020, JBS launched the \$100 million Hometown Strong Initiative to bring strength and stability to the communities where their team members live and work. To date, JBS has invested over \$2.6 million across 19 different locations to support community-focused meal and nutritious foods access programs.



IMPACT

- As part of this goal, JBS is quantifying current baseline emissions, inclusive of food loss and waste emissions inside its facilities and across the supply chain. As part of this process, JBS is aligning on improved data management strategies to effectively track progress and further plans towards a 50 percent reduction in food waste and loss inside its facilities by 2030, in addition to reaching Net Zero by 2040.

For more information, visit:

<https://sustainability.jbsfoodsgroup.com/chapters/environment/waste-reduction-recycling/>

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KELLOGG'S



ACTIONS

As a global food company, we play a significant role in helping to end hunger and create sustainable food systems to feed a growing population. Our Better Days environmental, social, and governance (ESG) strategy aims to reduce by 50% the organic waste, including food waste, across our facilities by the end of 2030 (from a 2016 baseline). We are working toward this ambitious goal in four important ways:

- Farming – Working with partners to reduce pre- and postharvest loss on farms to ensure that more of the food that is grown is consumed. For example, in the U.S. we use “perfectly imperfect” fruit in the filling for several foods.
- Making our food – Measuring food waste and loss in our facilities and implementing solutions to eliminate food waste in our processes, capturing it when appropriate to feed people in need.
- Reaching out to consumers – Standardizing our food date labels and educating consumers if food is safe to consume, as well as delivering tips and packaging innovation to help them reduce unnecessary food waste at home. For example, in the U.S., we have standardized our labels to “Best if used by”, to help people understand how to best reduce food waste.



- Sharing with communities – While it doesn't contribute to our food waste metrics, we donate food to help feed people in need either due to natural disasters or chronic hunger in communities we support around the world.

IMPACT

- As of year-end 2021, we've reduced our total waste by pound of product by 11% and our total organic waste by 12% since 2016.

For more information, visit:
<https://crreport.kelloggcompany.com/>

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KERRY



ACTIONS

Kerry is a world leader in taste and nutrition with a purpose of inspiring food and nourishing life. Every day we partner with customers to create healthier, tastier, and more sustainable products that are consumed by over a billion people worldwide.

Our Beyond the Horizon Sustainability Strategy provides a framework for our sustainability commitments and breaks them into three overarching categories: Better for People, Better for Planet and Better for Society.

As part of our Beyond the Horizon Sustainability commitments, we are committed to:

- Cutting our food waste in half by 2030
- Being zero waste to landfill by 2025

To meet these goals, tackle food waste worldwide and shape a food system for the future, we are:

- **Investing in our preservation portfolio.** This is a key driver in reducing food waste for our customers and with consumers. Preservation can extend shelf life and plays a key role in reducing food waste overall.
- **Innovating new ways to eliminate food waste.** For example,

we are incorporating upcycled ingredients into the development of some of our products as a way of supporting circular economy solutions.

- **Rolling out waste optimization projects.** Across our North American sites, our waste optimization projects include improvements to recycling sorting, identifying beneficial uses for byproducts and partnering with waste experts to transition waste into secondary, valuable uses.
- **Entering positive partnerships.** By being selective about our suppliers, we ensure that the business we are involved in makes a positive impact on the planet. All Kerry suppliers must fulfill requirements related to food waste, material sourcing, fair wages and labor conditions, among others.

IMPACT

In March 2022, our food waste in North America was 35% lower than in 2017.

Through our products and processing expertise, our customers have reduced food waste by extending the shelf life of their products, improving operational efficiencies and reducing waste in their operations.

For more information, visit:
<https://www.Kerry.com/sustainability>

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KROGER



ACTIONS

- As a food retailer and manufacturer, Kroger sits at the center of the value chain — sourcing from farms and food manufacturers to deliver nutritious food to our customers. Along the way, each step produces food waste that can and should be prevented. Reducing and recovering edible food waste has multiple benefits, including reducing hunger and food insecurity, building efficiency, and reducing environmental impacts.
- We first start by preventing food waste. We have worked with our procurement and merchandising teams to ensure our ordering system is maximizing efficiency and reducing shrink. Our next line of defense is our Zero Hunger | Zero Waste Food Rescue program which has been highly successful since we launched it 10 years ago. Kroger is a founding member of Feeding America, and we partner with Feeding America-affiliated food banks across our communities to direct safe, wholesome food to individuals and families in need. By rescuing food for donation, we are taking important steps to reduce the amount of food waste that needs to be recycled.
- Finally, food that cannot be sold or donated should be recycled through animal feed, anaerobic digestion, or composting. We have food waste recycling programs in 2,039 stores — up from 1,978 at the end of 2017 — and we're working to bring these programs to

every store. Thanks to expanding programs and the hard work of our associates, we increased food waste recycling by 26 percent in the last year. Currently, most of our stores use animal feed, with a smaller portion of stores using composting and anaerobic digestion services.



IMPACT

- In 2018, Kroger and World Wildlife Fund began work to establish food waste metrics and a goal baseline, starting in our stores. We used the World Resources Institute's Food Loss & Waste Protocol to guide our food waste measurement. Our 2017 baseline footprint showed that 27 percent of food waste was diverted from landfill in our stores. Due to our focus on improving execution of our food donation and recycling programs, our stores increased their food waste diversion rate to about 40 percent in 2018.

*Last updated: May 2021

For more information, visit:
sustainability.kroger.com

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

MARLEY SPOON/DINNERLY



ACTIONS

Marley Spoon reduces food waste by providing perfectly sized portions to customers. Our cross-team collaborators use data analytics to predict potential food waste sources based on both inventory and sales. Using our innovative technology, we can forecast customer orders and purchase only products that are needed, eliminating waste from overstocking.

We understand the importance of collaboration to reduce food waste and coordinate with our vendors to ensure our products have the longest possible shelf life. One way we do that is using specialized packaging methods, like micro-perforated bags. Internally, our sourcing department tracks inventory, consisting of more than 600 ingredients, and flags which ones are at risk of going bad. Those ingredients are shared with our culinary team. Using this information, they modify recipes to include at-risk ingredients before they are wasted.

We constantly track all food waste and identify areas of improvement in food waste reduction. Any food that does not make it into our boxes is given to employees at the end of each production week and donated to local charities to feed families in need. Our goal is to become Zero Waste Certified by 2025.



IMPACT

Last year, we donated just over \$1 million worth of food to local charities and staff. We are conducting quarterly reviews of our products to ensure the items are in frequent rotation and are not at risk of being wasted. We track our waste daily and are constantly looking at ways of improvement and reduction.

For more information, visit:
www.marleyspoon.com

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

MGM RESORTS INTERNATIONAL



ACTIONS

Reducing food waste has been a priority for MGM Resorts for many years. As a core aspect of our overall material diversion program, we have a highly respected food waste diversion program. We work on source reduction to avoid waste being generated from the start, and also send tens of thousands of tons of food scraps to animals, comingled food, and compostable disposables to compost, and grease to biofuel.

- **Source reduction & reuse:** We have multiple source reduction initiatives including transferring unserved food from events to employee dining rooms, reducing plate sizes, adjusting menus, and encouraging portion control.
- **Feeding hungry people:** Feeding Forward, MGM Resort's innovative food donation program founded in 2016, addresses the major environmental concern of food waste and the societal challenge of food insecurity by rescuing unused and unserved food from multiple points along MGM Resorts food and beverage operations.
- **Feeding animals:** Some of our resorts in Las Vegas collect food scraps, unserved food that cannot be donated to people, and plate waste. This co-mingled food waste is then used as animal feed. We started this program in 2004.

- **Industrial uses:** All our resorts in Las Vegas collect brown and yellow grease and send it to be refined and converted into biofuel. We started this program in 2007.
- **Composting:** From many of our Las Vegas resorts, we send food scraps and compostable food & beverage disposables to create compost for use as agricultural fertilizer.
- **Oyster Shell Recycling:** In 2017, the culinary and food and beverage teams at MGM National Harbor started to collect oyster shells for restoration projects in the Chesapeake Bay. In 2021, as an evolution of this program, we established a partnership with The Nature Conservancy in Mississippi and shipped approximately 45,000 pounds of dry shells from Las Vegas to the southern State. Our MGM Resorts shells are playing a vital role in The Nature Conservancy's feasibility study for oyster habitats in the Gulf Coast, and we expect this may help establish the State's first oyster restoration project.

IMPACT

- MGM Resorts combats food waste and food insecurity by collecting and preserving untouched food from our resorts and providing it to those in need. Since 2016, MGM Resorts has donated more than **3 Million meals** into the community. From 2007 to 2022, across our 13 Las Vegas properties, we diverted **nearly 300,000 tons of food waste from landfills**.

For more information, visit:
mgmresorts.com/esg

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

PETE PAPPAS & SONS, Inc.



ACTIONS

Pete Pappas & Sons, Inc. is a family-owned and operated green business and premium fresh produce grower and wholesaler-distributor in Jessup, MD. Our award-winning sustainability initiatives focus heavily on food loss and waste, as food is the largest waste category produced on-site.

Our **multi-faceted waste diversion program** has profound success keeping **millions of pounds of food waste each year out of landfills**.

These methods currently include:

- **Donations:** All unsold and edible wholesome fruits and vegetables get donated to local non-profit organizations becoming cooked meals, fresh food boxes and health food education for our community in Washington, DC Metropolitan area.
- **Animal Farms:** fruits and vegetables not edible by humans, but safe for animals, are collected and sent to animal farms in Maryland to feed their livestock.
- **Composting:** All non-edible, discarded and damaged food, employee meal scraps, and other biodegradable materials are sent to local composting facilities.

We are committed to reaching a zero food-waste goal which means that food won't ever leave our facility as trash. This is ingrained into

our company culture, encouraged by our Green Team (pictured), and practiced throughout our facility every day.

Our measures of success include tracking data on each diversion method (composting, recycling, donations, animal farm drop-offs) and overall impact on our landfill contribution. The company has seen a huge reduction of food waste and landfill contribution over time, and we hope to show other companies in the food industry how viable and successful these measures truly are.

IMPACT

So far in 2022 Pete Pappas & Sons has:

- **Diverted** over 1.5 million lbs from landfills since January.
- **Donated** over 62,000 lbs of fruits and vegetables to local non-profits.
- **Redirected** over 650,000 lbs of produce to feed local livestock.
- **Composted** over 826,000 lbs of food waste.
- **Had 1** trash pickup per month (down from >20 prior to diversion implementation).
- **Won a Sustainability Leadership Award** from Maryland Department of the Environment in May 2022.



Our Green Team members span all areas of the company and are deeply committed to on-site sustainability practices. They set the example for other employees to compost, recycle, reuse, and reduce waste every day.

For more information, visit:
www.petepappasinc.com/sustainability

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

PILGRIM'S



ACTIONS

- As a leading poultry producer, Pilgrim's continuously strives to prevent and reduce food waste. Pilgrim's processes byproducts, such as blood, feathers, and bones, to create saleable materials and reduce waste. Nearly 100% of inedible byproducts are rendered to produce tallow and blood and bone meal, which are then sold to other companies to be used in consumer goods, such as cosmetics and pharmaceuticals, or in livestock or poultry feed.
- Every day inside Pilgrim's facilities, food loss is monitored and measured. Pilgrim's supervisors work with team members on each shift to identify improvements to ensure that all edible product processed can make it to the consumer's plate, while maintaining food safety and product quality integrity.
- In 2020, Pilgrim's launched its \$20 million Hometown Strong Initiative to bring strength and stability to the communities where their team members live and work. To date, Pilgrim's has invested over \$1.7 million across 12 different locations to support community-focused meal and nutritious foods access programs.
- In 2021, Pilgrim's began a pilot project at one of its facilities with Road Runner Recycling to improve recycling and waste tracking technology, as well as better identify waste streams to ensure



appropriate organic waste can be diverted from landfill and into composting programs. Since the inception of this pilot, Pilgrim's has saved or avoided over 55 tons of carbon because of equipment optimization. Pilgrim's has plans to expand the program to make an even larger impact.

IMPACT

- In 2021, Pilgrim's as part of JBS, announced a Net Zero Greenhouse Gas Emissions by 2040 goal. To reach this goal, Pilgrim's is quantifying current baseline emissions, inclusive of food loss and waste emissions inside its facilities and across the supply chain. As part of this process, Pilgrim's is aligning on improved data management strategies to effectively track progress and further plans towards a 50 percent reduction in food loss and waste inside its facilities by 2030, in addition to reaching Net Zero by 2040.

For more information, visit:

<https://sustainability.pilgrims.com/chapters/environment/waste-reduction-and-recycling/>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

SMITHFIELD FOODS, INC

Smithfield.
Good food. Responsibly.®

ACTIONS

Reducing waste and carbon emission has been a priority for Smithfield for nearly two decades. We continue to focus on:

- Optimizing our manufacturing operations, including supply chain and distribution processes, and implementing improvements across different stages of production to further reduce food waste resulting from processing.
- Aligning with the UN Sustainable Development Goal to end hunger.
- Documenting food loss and waste and measuring progress at all Smithfield manufacturing facilities against a 2021 baseline.
- Diverting food loss and waste to animal feed and rendering operations in our vertically integrated business model. For example, our bakery byproducts program is utilizing pre-consumer food waste including byproducts from popular bread, snack, and baked goods facilities as sources of human-grade fats, sodium, sugars, and other ingredients in our animal feed.
- Fighting food insecurity continues to be our top philanthropic priority as a food company. We have donated hundreds of millions of protein servings in all 50 states since 2008 and recently pledged



Through its Helping Hungry Homes® program, Smithfield has donated more than 250 million servings of protein across America and will donate another 200 million servings by 2025.

Through its bakery byproducts program, the company is diverting more than 23,000 tons of food waste from landfills each year.

to donate an additional 200 million servings to our communities by 2025.

- Upholding our ongoing commitment to food safety and quality continues to support our goal of reduced food waste.

IMPACT

- Last year, we contributed 775,000 protein servings to our communities every week, many of which are underserved rural communities, and we recently doubled our previous donation commitment to target donating 200 million protein servings by 2025.
- In our processing operations, we're diverting more than 23,000 tons of food waste from landfills annually through our bakery byproducts program, and projects underway at our processing facilities are saving millions of protein servings from being wasted every year via sustainable improvements.

For more information, visit:
<https://www.smithfieldfoods.com/environment>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

SODEXO



ACTIONS

- We continue to deploy our proprietary waste reduction program, WasteWatch powered by Leanpath (WWxLP). Currently, we have 1,137 food waste trackers in the field. The tracking data is automatically analyzed, which gives clear insight into what a kitchen is wasting and why. With that new insight, teams make informed operational and behavioral changes that prevent food waste from happening at its source. Sodexo has publicly committed to deploy this technology to another 3,000 sites globally, half of which will be in the U.S. and Canada. Our rally cry is “Food Waste: Not on My Watch!”
- In 2021, we eliminated 4,170,582 lbs of food waste in North America. Going forward, we will measure progress towards our overall 50% food waste reduction goals through the change in food wasted as a percentage of food purchased.
- We renewed a €1.3 billion revolving credit facility (RCF) to incorporate a pricing adjustment based on Sodexo’s performance toward its goal to prevent 50 percent of the food waste and loss from its operations by 2025.
- Sodexo is one of the largest donors of surplus perishable and

non-perishable food in the world through our non-profit arm, Stop Hunger. During a year where a pandemic exacerbated food insecurity, Stop Hunger worked with food recovery partners such as Feeding America, Food Recovery Network, and Swipe Out Hunger; and empowered our managers through our long standing, best in class Food Recovery Toolkit.

IMPACT

- Our USA Stop Hunger Foundation was very busy in 2021. We impacted 2.5 million beneficiaries, donated \$1.5 million resulting in 1.8 million meal equivalents. 11,144 Sodexo team members contributed 38,188 volunteer hours.



For more information, visit:

www.sodexo.com/home/positive-impact/food-conscience/food-waste.html

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

Sprouts Farmers Market



ACTIONS

- Continued investment in improved inventory management systems to prevent food waste
- All Sprouts stores have a donation and/or food waste recycling program
- Developed a location specific Zero Waste Scorecard to provide performance feedback to stores
- Integration of zero waste performance into store manager bonus structure
- Supported stores to have 5 days per week donation frequency with food bank partners

IMPACT

- Since the inception of the Food Rescue program in 2013, Sprouts has donated more than 100 million pounds of food to those in need, that's more than 83 million meals
- In 2021, we recovered 78% of food waste generated, totaling more than 61.5 million pounds of food diverted from the landfill

For more information, visit:
<https://about.sprouts.com/sustainability/environment/>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

STARBUCKS



ACTIONS

- Since 2016, Starbucks has been committed to the fight against hunger through its innovative FoodShare food donation program in partnership with Feeding America® and other hunger-relief organizations. In 2021, Foodshare was scaled to 100% of US company-operated stores.
- At the end of each day, Starbucks partners collect surplus pastries and fresh food to donate. Refrigerated trucks pick up the donations and transport them to a nearby distribution center. From there, donations are sorted and delivered to local food banks and mobile food pantries.
- In 2021, Starbucks announced a new \$1.7 million donation to Feeding America to advance equitable access to nutritious food, building on \$2.69 million invested in food bank mobile pantry programs since 2019. The equitable food access grants are distributed to 16 local Feeding America member food banks located near Starbucks Community Stores. The grants are designed to help food banks provide nutritious food to households with individuals who are Black, Indigenous, and people of color and residing in communities experiencing high rates of food insecurity.



IMPACT

- Since 2016, Starbucks has invested \$52.5 million into hunger relief efforts in the U.S., and in FY21 made a commitment to reinvest \$100 million by 2030.
- Starbucks has supported hunger relief efforts across the U.S. since 2016 by donating 41.4 million meals and diverting 49.73M+ pounds of food from waste streams, in addition to 89.9 million pounds of CO2 equivalent diverted from waste streams.

For more information, visit:
<https://www.starbucks.com/responsibility>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

SYSCO



ACTIONS

- To reduce our impact on the planet, Sysco has committed to diverting 90% of operations and food waste from landfills as part of the company's 2025 Corporate Social Responsibility (CSR) goals.
- We work closely with suppliers, customers, and our operations teams to divert food to local charities in efforts to provide food to those in need and avoid sending waste to landfills.
- We also contribute food waste to various organic waste outlets such as those producing animal feed, or focused on composting efforts, or anaerobic digestion.
- For Stop Food Waste Day, we held events to educate our associates on how they can reduce food waste at home and what Sysco is doing to reduce food waste in our operations.
- We recently established a new partnership with Northstar Recycling to support our U.S. sites with identifying recycling and waste management solutions.

IMPACT

- In Fiscal Year 2021, Sysco donated more than 27 million meals to local community organizations in the fight against hunger.
- A few examples of our impact at local U.S. sites working with Northstar Recycling:
 - Freshpoint West Coast Florida found a compost outlet for their fruit, vegetable, and dairy waste, diverting 60 tons of product from landfills.
 - SYGMA Detroit found an anaerobic digestion outlet to convert 17 pallets (nearly 15 tons) of expired eggs into renewable biogas.
 - Sysco Metro New York found an anaerobic digester who could accept packaged food waste, diverting 25 tons.

For more information, visit:
www.sysco.com/csr

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

TYSON FOODS



ACTIONS

- Tyson Foods has improved our inventory management process to ensure that edible product that is unsold is appropriately routed to the charitable food system via partnerships with national, regional, and local donation partners.
- Additionally, Tyson Foods has implemented new technology solutions to automate the workflow from the sales team to the product donations teams to avoid inadvertent disposal and enforce defined process improvements through automation.
- We continue to invest in the charitable food system to expand capacity to accept bulk and private label protein to repack for distribution to those in need.
- We have built and are expanding relationships with alternative disposal solutions, including animal sanctuaries and national and local composting partners, to more environmentally dispose of finished product food waste that is beyond maximum shelf life. Within this current fiscal year, Tyson Foods has donated over 500,000 pounds of product to animal sanctuaries and composted over 5 million pounds.



Tyson Foods' team members handing out disaster relief products.

IMPACT

- During FY22, as of May 31, Tyson Foods has donated over 10 million pounds of product into the charitable food system with an estimated value of \$22.5 million - equating to 40 million meals.
- In the first half of FY22, reduction in food waste and loss of finished product by 57%, compared to totals from the first half of FY21.

For more information, visit:
<https://www.tysonfoods.com/sustainability>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

UNFI



ACTIONS

To minimize our environmental impact, UNFI has set a goal to achieve zero waste in operations by 2030. As an intermediate step towards this goal, UNFI has also set a goal of 50% reduction in distribution center food waste by 2025. UNFI is committed to the responsible management of materials in our operations and strive to divert as much waste as possible through source reduction, reuse and donations. UNFI measures the success of our reduction efforts through careful tracking of multiple waste streams. In 2022, in collaboration with EDF Climate Corps and ReFED, UNFI hosted a Food Waste Fellow which accelerated the improved reporting. Dashboards launched internally are beginning to communicate how we get better at each location and UNFI plans to launch additional platforms for internal projects to drive additional food waste reductions.

IMPACT

UNFI's priority remains to reduce waste at the source, effectively preventing it from occurring in the first place. In addition to this work, UNFI continues to drive improvements in our waste reduction goals and year to date in 2022, the company is sitting at 60% of our waste being diverted from landfills and are 53% of the way to our 50% reduction in food waste goal. As an organization with retail stores and distribution centers, we have donated over 51.8 million pounds of food to our food bank partners since 2021 and are well on our way to our goal of 250 million pounds of donated food by 2030.

For more information, visit:
www.UNFI.com

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

UNILEVER



Unilever has committed to halving food waste in our global operations by 2025 (versus 2019). This commitment is part of the [Unilever Compass](#) and our [Climate Transition Action Plan](#) since reducing food waste will also help to reduce our GHG emissions. Our ultimate aim is to send no food waste to landfill and ensure no good food is destroyed.

ACTIONS

In 2020, Unilever's total food waste was 346,261 tons which equates to 5.7% of the total food handled. In line with the Food Loss and Waste Accounting and Reporting Standard, this includes all waste destinations except donations, animal feeding and biomaterial processing. We are covering food waste from our distribution centers, in addition to our manufacturing sites.

By the end of 2021, we reduced food waste per ton of food handled in our operations by 3% versus 2019. Our progress in reducing manufacturing food waste has been hampered by Covid-related disruptions. We're exploring solutions with our engineering teams such as anaerobic digestion, using the biogas generated on-site, composting, and using the waste as fertilizer.

We recognize that around 60% of food waste happens in people's homes – so it's clear we can do more to support consumers to change

habits and attitudes. Unilever is using our brands to reach consumers and help them cut waste through great products and innovative ideas.

In the U.S., our Hellmann's brand is working to inspire and enable 100 million consumers every year to 2025 to be more resourceful with their food at home and waste less. Hellmann's is doing this through the following actions:

1. Recipes to fight food waste: Inspiring more than 150 million people across the US, Canada and UK to turn simple leftover ingredients into delicious meals with the make taste, not waste campaign – including an attention-grabbing advertisement at the U.S. Super Bowl in 2021.
2. Understanding the root cause of food waste: Conducting in-depth research into why people waste food at home with more than 1,000 families over eight weeks in Canada and the US and identifying ways to inspire households to reduce food waste.
3. Helping consumers change their behavior: In early 2022, Hellmann's launched Fridge Night: a four-week behavior change program designed to inspire and guide people on how they can be more resourceful with food at home. A 2021 large-scale scientific pilot study found that people who completed the Fridge Night program reduced the amount of food thrown away by 46%. The program, which is available for download free on iOS and Android app store, includes tangible solutions such as weekly Use-Up days and 'Flexipes' which helps people turn left-behind ingredients into easy-to-prepare meals.
4. Supporting efforts in the US to introduce a Food Labelling Act to standardize date labels across the food industry and reduce consumer confusion, which would also reduce food waste.

For more information, visit:

<https://www.unilever.com/planet-and-society/waste-free-world/tackling-food-waste/>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

WALMART



ACTIONS

Walmart's end-to-end approach for addressing food waste includes:

- Accelerating sell-through. The primary way we seek to reduce food waste in our operations is by actually selling the food we carry. We have strengthened our forecasting and ordering tools to improve inventory flow, adjusted store fixtures to increase turnover and customer appeal, made enhancements in our distribution centers, and provided our store associates with resources and education on how to better care for food and manage it at the end of shelf life.
- Donating unsold food to people in need. When food goes unpurchased, Walmart works to maximize its use by getting it to people and places that need it. In addition to donating food to food banks and other charities, Walmart and the Walmart Foundation have donated funds to purchase equipment to increase the capacity of the charitable meal system to transport and deliver fresh food.
- Recovering inedible food. If food is no longer edible, we strive to convert it into animal feed, compost, or energy.



Walmart associate prepares products for donation and recycling.

- Through Project Gigaton, Walmart is encouraging our suppliers to introduce waste recovery practices, and standardize date labeling to eliminate customer confusion. In 2017, 92 percent of our private brand products in the U.S. used "Best If Used By" date labels unless a food safety or regulatory reason prevents us from doing so.

IMPACT

- In 2018, we had 90 million fewer wasted units in our fresh departments in the U.S. as compared with last year. We donated 640 million pounds of food in the U.S. alone and diverted more than 1.6 billion pounds of food waste from landfills globally.
- In 2017, we worked to establish a food waste baseline for our operations in the U.S. based on the Food Loss and Waste Accounting and Reporting Standard. Now every year we perform food waste inventory to understand the progress we are making towards food waste-reduction goal.

*Last updated: May 2021

For more information, visit:
2021 Walmart Environmental, Social & Governance Report

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

WALT DISNEY WORLD RESORT



ACTIONS

Diversion:

In response to the waste characterization study that revealed a 12-million-pound opportunity for compostables, we implemented a nearly 100% compostable dining pilot at Disney's Animal Kingdom. Almost everything Guests receive with their order – such as plates, napkins, cups, cutlery and of course, food items – is compostable! At the end of their meal, Guests are asked to sort waste into three separate bins for composting, recycling, and trash. Since very few items at the dining location are trash, the trash bin is 50% smaller than the compost and recycle bins. This visual cue along with clear signage helps Guests sort correctly and minimizes contamination. The compostables are collected and taken to an off-site commercial composting facility where they are turned into a nutrient-rich soil product that is used to fertilize select plantings at Disney's Animal Kingdom.

Source Reduction:

When we waste food, we also waste everything that went into the growing, harvesting, packaging, and transporting that food. The full-circle food cycle at Disney begins with menu planning to better predict how many meals will be served each day. This helps prevent food waste before it begins. In addition, we grow, harvest, and serve select fruits and vegetables on our property for Guests and for the animals at Disney's Animal Kingdom, Epcot, and Tri-Circle-D Ranch.

Feeding Hungry People:

Since 1991, Disney Harvest has reduced food waste by gathering excess prepared food from Walt Disney World Resort kitchens and distributing it through the Second Harvest Food Bank of Central Florida. We continue to explore and implement new tools and processes, such as the expansion of blast chillers in kitchens, enabling Food & Beverage teams to preserve and donate more food that would have otherwise been composted. This process is in alignment with the EPA Food Recovery Hierarchy.



IMPACT

- At the Walt Disney World Resort, 236 million pounds of materials were diverted from landfills in 2021. This was accomplished through waste reduction, recycling, and material reuse, including 16 million pounds of food waste diverted from landfill, 20 million pounds of landscape material recycled, and 10 million pounds of pallets re-used.
- In 2021 alone, Walt Disney World Resort donated more than 550,000 pounds of excess prepared food to Second Harvest Food Bank of Central Florida with Disney VoluntEARS spending nearly 3,000 hours at the warehouse, helping to sort and pack food delivered across the region.

For more information, visit:
[Impact.Disney.com](https://www.impact.disney.com)

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

WEGMANS FOOD MARKETS



ACTIONS

- Wegmans follows the EPA Food Recovery Hierarchy. Our first step is to employ methods of source reduction where we can. These come in the form of efficient ordering with the assistance of electronic sales data to keep inventory levels in line.
- We also re-purpose some produce and bakery products for in store recipes.
- Donating food to those in need is one of our top giving priorities and part of our overall waste reduction strategy. All stores are engaged in donating product on a daily basis. Over 30 of our stores have partnerships with livestock farmers and donate food or food scraps that could not be otherwise donated for human consumption. All but one of our 108 store locations divert any remaining food scraps to either compost or anaerobic digestion. The one store that does not divert to compost or anaerobic digestion (due to lack of hauling services in the area) has an active animal feed donation program in place. All new store openings going forward will divert food first to donations, if deemed still safe and edible, and then secondly to compost or anaerobic digestion.

IMPACT

- Wegmans donated 27 million pounds of perishable and non-perishable food last year.
- In 2021, 106 Wegmans stores diverted more than 70 million pounds of food waste from landfills.
- As of April 2022, the average recycling rate at Wegmans is 79%. Our goal by the end of 2022 is 85%.

For more information, visit:
wegmans.com/sustainability

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

WEIS MARKETS



ACTIONS

- Our goal at Weis Markets is to achieve Zero Waste in large part by adhering to the Food Recovery Hierarchy since food waste comprises much of our overall waste stream.
- We continue to pursue donation partnerships for each Weis Markets location through Feeding America and 10 regional food banks.
- We've expanded our programming so that every store is recovering organic and rendering wastes for animal feed or composting purposes. In fact, the engineered soils used in developing the site of our newest store in Bedminster, PA, were sourced through our composting vendor. Upon opening, this store will participate in the very program that supported its construction.

IMPACT

- Weis Markets measures and reports its waste on an absolute basis. All donation, diversion, and solid waste figures are reported by tonnage for quick comparison among categories and years. We also audit our solid waste to quantify, characterize, and identify opportunities to further reduce waste.

*Last updated: May 2021

For more information, visit:
www.weismarkets.com/sustainability

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

THE WENDY'S COMPANY



A Wendy's drive thru window

ACTIONS

- At Wendy's, we know minimizing food waste is a critical issue—one that begins long before our food reaches the restaurant. Our focus on fresh, never-frozen beef in North America and fresh produce means we've designed our distribution and operations systems with efficiency in mind so we don't order or ship more than we can use. Since our food is made to order every day, we don't have significant leftovers to dispose of or donate.
- We also know there's always room for improvement. That's why we have identified and implemented steps to keep reducing food waste in our supply chain and in our restaurants. We set expectations for our suppliers and recognize the ones that make progress. Our research and operations teams optimize our products to use ingredients more efficiently.
- In 2019, we joined the U.S. Food Loss and Waste 2030 Champions and the Food Waste Reduction Alliance to help reduce our food waste impact even further. We also participate in the Central Ohio Food Waste Reduction Initiative.

IMPACT

Some of our 2021 accomplishments include:

- In the U.S. in 2021, we converted more than 22 million pounds of used cooking oil into 2.6 million gallons of renewable diesel (that amount of fuel is equivalent to 118 trips to the moon and back).
- At Wendy's Restaurant Support Center, we have eliminated waste by partnering with the Mid-Ohio Food Collective and, in 2021, donated nearly 7,000 pounds of unused product samples, ranging from chicken and fries to lemonade. We intend to continue this donation initiative through 2022 and beyond.

For more information, visit:

<https://www.wendys.com/csr-what-we-value/footprint/food-waste>

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

WHITSONS CULINARY GROUP



ACTIONS

- As a U.S. Food Loss and Waste 2030 Champion, Whitsons will strive to reduce food loss and waste 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.
- Using our propriety ordering and inventory software, we are able to optimize the amount of food that is ordered and used during production. Our software helps target excess inventory and allows our managers the ability to reduce spoilage.
- We have also launched information campaigns to provide schools information on share tables which allows our onsite management the ability to help craft district specific share table policies. Share tables have been proven to reduce waste on items like milk and fruits and vegetables.
- Our composting program and school garden efforts are another way for schools to reduce landfill waste but also reduce the cost of carting. Our school gardens promote students' connection to the food they eat, while composting allows the variety of gardens throughout our region to flourish.

- Our districts are performing waste audits to analyze their food waste. We are requiring an annual audit, and we will be expanding this to biannual in order to benchmark our progress. By targeting specific high-volume waste items, we are confident we can meet our goals.

IMPACT

- Through our annual food waste audits, we are able to benchmark success. Our management team works with each district to help perform their food waste audit and to determine what food items are creating the most waste. Once known, we can create new standard operating procedures to help reduce waste. These efforts are in conjunction with our simply rooted campaign. This campaign involves every level of our company. We evaluate each location biannually and rate our locations based on criteria like recycling, composting, local procurement efforts, and many others. Locations are given specific ratings which we track year over year.

*Last updated: May 2021

For more information, visit:
www.whitsons.com

U.S. Food Loss & Waste 2030 Champions Milestones Report (September 2022)

YUM! BRANDS



ACTIONS

- At Yum!, we believe in taking a more circular approach when it comes to sustainable packaging and waste reduction. Reducing operational waste including corrugated board, food and used cooking oil is a tier one material issue for our business.
- We adhere to the U.S. Environmental Protection Agency's Food Recovery Hierarchy. According to this hierarchy, reducing food waste begins at the source. We work with suppliers to optimize purchases of fresh food based on restaurant customer projections.
- We are long time members of Food Waste Reduction Alliance (FWRA) and the Waste & Resources Action Programme (WRAP).
- We conduct an annual global sustainability survey to measure progress on our global citizenship and sustainability agenda, called our Recipe for Good.

IMPACT

- In partnership with Food Donation Connection, KFC and Pizza Hut restaurants donate surplus food to food banks, soup kitchens and other nonprofits through our Harvest Program. As of January 2022, Yum! and its franchisees have donated over 213



million pounds of food to more than 5,000 charity partners since 1992.

- Through the Harvest Program, Yum! and our franchisees donated 4.3 million pounds of food in 2021, with 28 countries participating.
- In 2021, we estimated that over 983,000 tons of waste was removed from our U.S. restaurants, and we diverted an estimated 19% of that material.
- View more details and progress on our Recipe for Good at the website linked below.

For more information, visit:
[Yum.com/citizenship](https://yum.com/citizenship)

Interested in becoming a U.S. Food Loss and Waste 2030 Champion?



Are you a business or organization that has made a public commitment to reduce food loss and waste in your own operations in the United States by 50 percent by the year 2030?

If so, check out our 2030 Champions webpage
(<https://www.usda.gov/foodlossandwaste/champions>) or (<https://www.epa.gov/2030champions>) to apply.