



**U.S. Food Loss & Waste 2030 Champions • Milestones Report (May 2021 update)**







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 2021, 34 companies representing grocery stores, restaurants, food manufacturers, food service, hospitality, and entertainment companies have joined to become 2030 Champions. This milestones report highlights many 2030 Champions and applauds their leadership efforts.

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 [usda.gov/foodlossandwaste/champions](https://usda.gov/foodlossandwaste/champions).

May 2021



## AHOLD DELHAIZE USA

*2030 Champion since 2016*

### ACTIONS

- Food Lion made a new commitment to donate 1 billion more meals by the end of 2025 to its neighbors in need. “Food Lion Feeds” reached its previous goal of donating 500 million meals in May 2019.
- Giant/MARTIN’S participates in the “Meat the Needs” program and in 2017 its retail stores donated more than 3.9 million pounds of meat and food. Giant/MARTIN’S recently became a Feeding America partner and will complete implementation of a Fresh Food Donation program to all stores in 2020.
- Giant Food launched a pilot to test an expanded fresh food donation program in 12 stores this year. In partnership with Capital Area Food Bank, these stores have donated over 91,000 pounds of fresh food since starting in June 2019.
- Hannaford donated 25 million pounds of food in 2018.
- 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 93,000 tons of food waste to create over 18,600 megawatts of power.
- Retail Business Services, Ahold Delhaize USA’s services company, announced a new forecasting and replenishment supply chain technology that will provide enhanced accuracy in forecasting inventory needs for both retail stores and eCommerce, which will help deliver fresher foods to consumers, while reducing food waste created by over-ordering.



### IMPACT

- Our brands are finalizing their 2025/2030 strategy, which will reflect the recent Ahold Delhaize commitment of 50 percent reduction in food waste and loss by 2030. Several of the U.S. brands will deliver on this commitment long before 2030, and some within the very short term.

For more information, visit:

[www.aholddelhaize.com/en/sustainable-retailing/in-action/reduce-food-waste/](http://www.aholddelhaize.com/en/sustainable-retailing/in-action/reduce-food-waste/)

## aramark



2030 Champion since 2017

### ACTIONS

- We eliminate waste before it's generated through a holistic food management process that includes menu planning, customer and portion forecasting, perfect purchasing, consumer engagement tools, waste tracking, and post-analysis.
- Knowing that what gets measured gets managed. Our goal is that 100% of our foodservice locations track waste, which enables better decisions about what to purchase and how much to prepare. In fact, more than 400 of our largest accounts use waste tracking technology.
- We've implemented trayless dining programs at more than 85% of our university clients, which reduces waste by about two ounces per person per meal on average. Moreover, working alongside clients, we have composting programs in many locations to divert waste from landfills when possible.
- Although our goal is always to eliminate food waste before it is generated, there may be instances when our operations have excess, but safe unserved food available. Our food donation program provides this food to hunger relief agencies. As much as 100,000 pounds of food is donated each year to non-profit organizations, which helps feed people in our communities and keeps surplus prepared food out of landfills. In 2020, we were able to donate over 175,000 pounds of food to divert surplus prepared foods from landfills during unprecedented business disruptions and food insecurity.

Updated: March 15, 2021



*Food waste consumer education campaign at Arizona State University, Sun Devil dining facility*

### IMPACT

- Through our food management process, we've reduced more than 2 million pounds of food waste each year over the past 3 years, contributing to our overall goal of reducing food loss and waste 50 percent by 2030.

For more information, visit:

[www.aramark.com/about-us/blog/taking-on-food-waste-one-detail-at-a-time](http://www.aramark.com/about-us/blog/taking-on-food-waste-one-detail-at-a-time)

## BLUE APRON



2030 Champion since 2016

### 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.



*Blue Apron hosts a weekly farmers market at its fulfillment center, providing surplus food to employees.*



## BON APPÉTIT

BON APPÉTIT  
MANAGEMENT COMPANY

2030 Champion since 2016

### 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 cafés 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 cafés across the country.
- In early 2020, when offices and colleges started sending workers and students home, Bon Appétit 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.

Updated: March 16, 2021



*A person reports kitchen waste using Waste Not, Bon Appétit's very own patent-pending and cloud-based kitchen waste tracking program.*

### 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 café 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.

For more information, visit:

[www.bamco.com/press-releases/progress-toward-low-carbon-lifestyle-goals/](http://www.bamco.com/press-releases/progress-toward-low-carbon-lifestyle-goals/)

## CAMPBELL SOUP COMPANY *Campbell's*

2030 Champion since 2016

### 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.



*The Pepperidge Farm team at Downers Grove, IL bakery that reduced food waste by nearly 40% in FY2018.*

### 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.



## COMPASS GROUP

2030 Champion since 2019

### ACTIONS

• As the world's largest foodservice company, we are uniquely positioned to enrich the lives of our guests, support the health of the community, and sustain the vitality of the food system. In 2017, we created the global day of action, Stop Food Waste Day™, aimed to raise awareness on the food waste crisis and to empower employees and guests to reduce waste at the source in both professional and home kitchens. Stop Food Waste Day™ 2018 reached a global audience with 34 countries participating, and in 2019, it was brought into the public sector. Across North America, cities from Seattle to San Diego proclaimed April 24, 2019 as Stop Food Waste Day™ and used their platform to call citizens to action.

• To coincide with Waste Not, our online waste-tracking tool, we introduced a training for associates that offers instructions on how to designate a food waste champion in each café as well as steps on how to incorporate a food waste strategy throughout all kitchen processes.

• Due to the large quantities of wasted food that occurs at the farm and distributor level because of cosmetic appearance, we created the Imperfectly Delicious Produce (IDP) program to rescue those "ugly" fruits and vegetables from going to the landfill. IDP identifies opportunities to utilize produce that is safe to eat, but often doesn't meet the aesthetic standards of most retailers and is usually left unharvested or thrown out.

• We also have a food recovery program that delivers chef-prepared meals to the community when reduction at the source is not possible while also connecting with leaders such as Food Recovery Network and NY Common Pantry.



*Restaurant Associates team at Viacom on Stop Food Waste Day 2019 in NYC.*

### IMPACT

We measure our impact through various channels. To date, we have:

- Reported that the average account using Waste Not has had an 18-percent reduction in food waste year-over-year
- Donated 920,000 meals to local food banks
- Rescued more than 7.4 million pounds of IDP Stop Food Waste Day™ 2019:
- Served millions of zero-food-waste meals throughout all of our sectors in 36 countries
- Connected with eight cities to proclaim April 24, 2019, as Stop Food Waste Day™.



## CONAGRA

2030 Champion since 2016



### 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, where possible, turning food into a valuable soil amendment.

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

- Conagra Brands' LEED Certified Gold office headquarters in Chicago offers composting throughout the facility. Employees discard food waste and other acceptable packaging items into designated composting bins throughout the corporate office. In fiscal year 2018, more than 4,000 pounds of waste were composted.
- Our Milton, Pa., canning facility initiated a rapid improvement project to improve production practices and reduce yield loss, eliminating 1,150 tons of food waste.
- In fiscal year 2018, our Waterloo, Iowa, David's Seeds® facility improved equipment start-up processes to save 225,000 bags annually or 36 tons of food waste.
- Our Slim Jim® facility in Troy, Ohio, uses Slim Jim ends that had previously gone to landfill to create donated snacks and school lunch pizzas. In fiscal year 2018, the site donated 305,000 pounds of pizza in addition to 203,000 pounds of meat snacks.
- In 2018, our Peter Pan peanut butter facility in Sylvester, Georgia, improved collection of peanut skins and pieces that could not be made into our peanut butter, diverting 2,000 tons of food waste to animal feed.



*Conagra Brands team members at our Waterloo, Iowa, seeds facility show off bags of seed saved from being wasted.*

### IMPACT

- In fiscal year 2018, 82.6 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, energy generation or land applications as a soil amendment.

For more information, visit:

[www.conagrabrands.com/our-company/corporate-social-responsibility](http://www.conagrabrands.com/our-company/corporate-social-responsibility)

## WALT DISNEY WORLD

*2030 Champion since 2020*

### ACTIONS

- In June of 2020, our anaerobic digestion facility provider closed. In an effort to not lose traction on our food waste diversion, we quickly secured a commercial composting facility to take our food waste. Not only was this a successful move to tackle the existing collected food waste, we had also performed a waste characterization study in 2020 that revealed a 12 million pound opportunity for compostables.
- In 2019 and 2020, we also piloted the LeanPath tool to help kitchen staff understand how much food waste was generated locally. We are determining efficacy and funding of long term technologies to continue these efforts as a part of our food waste reduction and diversion portfolio.
- We also funded blast chiller equipment in five additional restaurant locations enabling them to preserve and donate more food that would have gone to compost in alignment with the EPA Food Recovery Hierarchy.



### IMPACT

- In 2019, the last full operating year, the Walt Disney World Resort's food waste collection program yielded 37 million pounds of food waste diverted from landfills.
- In 2020, we diverted 21.7 thousand pounds of food waste from landfill, however, the resort was closed from March to June.

Updated: March 15, 2021



## GENERAL MILLS



2030 Champion since 2016

### ACTIONS

- Our global investments in food recovery technology over the past three years have empowered more than 34,000 retailers and food service operators worldwide to participate in systematic food rescue.
- The MealConnect 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 2.3 billion pounds of good, surplus food to be recovered and charitably redistributed, equal to more than 1.9 billion meals.
- Donations of General Mills own surplus food enabled 29 million meals across the world in 2020.
- We closely monitor and manage our production processes to keep surplus food out of the waste stream. Surplus food from our operations is first offered to food bank partners to feed hungry people and the remainder is re-purposed for animal feed or anaerobic digestion. In fiscal 2020, 4.6% of our total production volume was food waste(1), and only 0.54% of that (0.025% of total production volume) went to disposal.

(1) General Mills' food waste calculations include waste associated with the production of food for human and pet consumption.

Updated: March 15, 2021



*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 with follow-up campaigns in 2019 and 2020. These campaigns provided consumers with information on food waste and tips on how to reduce waste at home.*

### IMPACT

- We are making important progress toward our zero-waste-to-landfill targets at General Mills production facilities. Thirteen facilities (or 30 percent) fully met our zero-waste to-landfill criteria in fiscal year 2020. This met our target to achieve zero waste to landfill at 30% of our owned production facilities by 2020. We continue to work towards our target of 100% by 2025.

For more information, visit:

[www.generalmills.com/en/Responsibility/Sustainability/food-waste](http://www.generalmills.com/en/Responsibility/Sustainability/food-waste)

## HELLOFRESH



# HELLO FRESH

2030 Champion since 2019

### 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 - which is less than two percent of the total food we procure - and most is donated 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 actively tracks 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. As we work towards having zero landfill-bound food waste, our efforts in 2020 include refining the data capture to include compost and other non-landfill disposition for food that can't be donated.
- For inedible food generated within our operations, the goal is zero landfill. We've developed relationships for direct land application on farmers' fields, composting, and energy generation from anaerobic digestion.



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

### IMPACT

- In 2019, HelloFresh donated over 2.5 million meals to local food banks and participated in local charity events like the Believe in Newark Foundation Thanksgiving Turkey Dinner giveaway. Our overall diversion of food waste from landfill was 67.8 percent.



## KELLOGG'S



2030 Champion since 2016

### ACTIONS

- Along our value chain – on farms, in our operations, and with consumers – Kellogg is reducing food loss and organic waste to ensure that food goes to feeding people whenever possible. By doing so, we hope to help solve the issue of food insecurity brought on by our growing population, climate vulnerability, and malnutrition.
- Kellogg has adopted the Consumer Goods Forum's definition of food waste, which is food and/or associated inedible parts removed from the food supply chain and sent to disposal (landfill, draining or incineration without energy recovery) per unit of food sales (in constant currency).
- In the U.S., we're making a concerted effort to use "perfectly imperfect" apples, strawberries, and other fruits in the filling for several foods, including Kellogg's Nutri-Grain bars and Pop-Tarts. Although not the first choice for supermarket shoppers, these fruits are every bit as wholesome and delicious.
- We continue to standardize our labels in the U.S. to "BEST if used by," to help people understand how to best reduce food waste.
- In all of our facilities, we have prioritized improving production processes and modifying equipment to reduce food waste.
- Kellogg was an early adopter of the World Resource Institute Food Loss and Waste Accounting and Reporting Standard and was one of the first companies to report global food waste data by destination.



### IMPACT

- In 2018, we achieved an overall 2.6 percent reduction in food waste within our manufacturing operations, as measured by the Consumer Goods Forum's standard. Since 2016, we have reduced food waste by 12 percent in our manufacturing facilities (from a 2016 baseline).

For more information, visit:

<http://crreport.kelloggcompany.com/cr-report>

## KROGER



2030 Champion since 2018

### 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.



*Food rescued and donated from a Kroger store.*

### 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.



## MARLEY SPOON

2030 Champion since 2018



### ACTIONS

- By creating a business that supplies direct perfect portions to consumers, Marley Spoon is dedicated to the reduction of food waste. At Marley Spoon, we have multi-team collaborations that use data and analytics to develop predictions of potential sources of food waste based on our existing inventory and sales. Based on our innovative technology we can predict the orders of our customers and only source the products that will be needed, eliminating any waste from over stocking.
- Marley Spoon also works with our vendors to ensure our product is received in a way that guarantees the longest extension of shelf life. This includes different packaging methods such as micro perforated bags.
- The culinary team modifies our recipes to include the ingredients that are at risk of being wasted and creates new recipes based on current inventory. Sourcing works with our culinary department to ensure we are optimizing all ingredients to their full potential. Along with minimizing items we do not use consistently to make a more efficient system while still carrying over 600 items.
- We are constantly tracking all food waste and identifying areas of improvement in food waste reduction. At our facilities, any extra or unsuitable food for our customers is given back to the employees at the end of each production week. The remaining items are then donated to a local charity to be given to families in need. We strive for zero landfill waste so any additional items that cannot be donated are composted.

Updated: March 15, 2021



*As consumer behavior moves towards valuing the convenience aspect of cooking, Marley Spoon's global mission through its brands Martha & Marley Spoon and Dinnerly will help millions of people to cook better and live smarter by radically reducing food waste.*

### IMPACT

- Last year alone, Marley Spoon donated \$500,000 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. Our waste is being tracked weekly and we are constantly looking at ways of improvement and reduction.

# U.S. FOOD LOSS AND WASTE 2030 CHAMPIONS



## MGM RESORTS

2030 Champion since 2018



MGM RESORTS  
INTERNATIONAL™

### ACTIONS

- Reducing food waste has been a priority for MGM Resorts for many years. From 2007 to 2020, across our 13 Las Vegas properties, we diverted over 263,000 tons of food waste from landfills. 2020 was an unprecedented year. During these difficult times, MGM focused heavily on getting large volumes of donatable food into the community in addition to adhering to the U.S. EPA's Food Recovery Hierarchy.
- 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.



*We conducted a food waste audit to set a baseline for our 2030 goal. Fifty-pound trash bag samples were collected every hour for 48 hours at 4 of our resorts. The food waste was then hand sorted and weighed. These weights were used to create estimates of food waste at our 13 resorts and venues in Las Vegas. We estimate that 27% of our annual landfill tonnage (approximately 15,000 tons) is comprised of food waste.*

### IMPACT

- During the COVID-19 crisis, MGM Resorts donated 662,000 pounds of food — or 552,000 meals — to the communities in which we operate. In Southern Nevada, we donated 444,000 pounds of food, equivalent to 370,000 meals. We donated an additional 219,000 pounds of food, equivalent to 182,000 meals throughout the rest of the U.S. Since 2016, MGM Resorts has donated more than 2.5M million meals into the community.

For more information, visit:  
[mgmresorts.com/csr](https://mgmresorts.com/csr)



## SODEXO

2030 Champion since 2016



### ACTIONS

- We have continued to deploy our proprietary waste reduction program, WasteWatch powered by Leanpath (WWxLP). 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 2020 we eliminated 1,927,480 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.

Updated: March 15, 2021



*Sodexo kitchen team trains staff members on how to use their WWxLP food waste tracking equipment.*

### IMPACT

Through our USA Stop Hunger Foundation, we have donated more than \$2.2 million to our hunger-fighting partners, rescued and donated 3 million pounds of food, and distributed more than 4.1 million meals in our communities. We impacted 5.9 million direct beneficiaries from our programs.

For more information, visit:

[www.sodexo.com/home/positive-impact/food-conscience/food-waste.html](http://www.sodexo.com/home/positive-impact/food-conscience/food-waste.html)

## SPROUTS

2030 Champion since 2017



### ACTIONS

- Sprouts Farmers Market is dedicated to eliminating food waste in our stores. When product is no longer in retail condition, we look to feed people first through our Food Rescue program. All groceries that are no longer fit for sale but remain perfectly edible are donated by our stores and distribution centers to local hunger relief agencies, many of which are affiliated with Feeding America. These agencies then distribute the donated food to people in need in our communities.
- Since the inception of the Food Rescue program in 2013, Sprouts has donated more than 70 million pounds of food to those in need – that’s more than 58 million meals.
- Food that is not fit for hunger relief agencies is sent to local cattle farms or compost facilities through our Food Waste to Farms programs. These programs essentially close the loop on food waste, ensuring the nutrients and embedded resources remain in our food system and are not lost to the landfill.

### IMPACT

- To measure the success of our food waste-reduction efforts, we actively track each store’s performance in reducing and re-purposing food waste. We’ve established store-specific food waste recovery targets and report out to the stores their performance and opportunities regularly.



*Produce is collected for the Food Rescue program at Sprouts Farmers Market.*



## UNFI

*2030 Champion since 2020*

### ACTIONS

- We aim to achieve zero waste in our operations and are working to do so by 2030. We're especially concerned about food waste. As a critical link in the food supply, UNFI is committed to digging in to find solutions. Whenever possible, we divert waste from the landfill through reuse and recycling programs.
- UNFI measures the success of our FLW reduction efforts through careful tracking of multiple waste streams. We aim to minimize the amount of waste sent to landfill, reduce waste at the source, and ensure that all necessary waste is diverted through the streams outlined in the EPA Food Waste Hierarchy.

Updated: March 15, 2021



### IMPACT

- In 2020, 58% of our operational waste was diverted. In 2020, we formed a cross-functional team to tackle food waste in our distribution centers and achieved a 7% year-over-year improvement in food waste diversion from landfill. Our priority is to reduce waste at the source, effectively preventing it from occurring in the first place.

For more information, visit:

<https://betterforall.unfi.com/environmental/waste-reduction.html>

## UNILEVER

*2030 Champion since 2016*

### ACTIONS

- In 2016 – our benchmark year for our food waste footprint – we disposed of 363 grams of food waste per ton of food produced from our 165 food manufacturing operations. In 2018, we disposed of 328 grams of food waste per ton of food produced from 157 food manufacturing operations – this is a 10-percent reduction compared to 2016.
- As most of our food products have a long shelf-life (for example: mustard, ice cream, and stock cubes), we don't produce much food waste in our direct operations. However, we're continuing to reduce the amount of waste we generate.
- Food banks play a part in addressing food waste while also helping people who are food insecure. Thanks to our broad portfolio of brands and the reach of our operations, we are in a unique position to contribute to food banks by redistributing surplus stock that would otherwise have gone to waste. In the U.S., we support Feeding America, a hunger-relief organization.
- During 2016-17, we worked with the Consumer Goods Forum and the World Resources Institute to develop our reporting methodology to measure our food waste footprint in our direct operations so that we can aim to be as efficient as possible in our manufacturing. We use the Global Food Loss and Waste Standard, an accounting and reporting guide that helps quantify how much food is lost or wasted in our manufacturing operations.



Unilever

### IMPACT

- We send most of our food waste for reuse, recycling, and energy recovery (energy generated from the incineration process). Only 0.67 percent of the waste from our food sites in 2018 was disposed to landfill or sewers or incinerated without energy recovery.

For more information, visit:

[www.unilever.com/sustainable-living/reducing-environmental-impact/waste-and-packaging/reducing-food-waste/](http://www.unilever.com/sustainable-living/reducing-environmental-impact/waste-and-packaging/reducing-food-waste/)



## WALMART

2030 Champion since 2016



### 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.
- 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.



*Walmart associate prepares products for donation and recycling.*

### 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.

For more information, visit:

<https://corporate.walmart.com/esgreport/environmental#waste>

## WEGMANS

2030 Champion since 2016



### 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 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 three of our 104 store locations divert any remaining food scraps to either compost or anaerobic digestion. The three stores that do not divert to compost or anaerobic digestion (due to lack of hauling services in their area) have active animal feed donation programs in place. The two stores we will open in 2021 will both open with composting programs in place.

Updated: March 16, 2021



*Ninety-eight Wegmans stores have programs that divert food scraps from landfills by offering them as livestock feed, composting, or anaerobic digestion.*

### IMPACT

- Wegmans donates more than 14.5 million pounds of perishable and non-perishable food each year.
- In 2018, 98 Wegmans stores diverted more than 37.5 million pounds of food waste through its diversion programs. By the end of next year, all Wegmans stores will be participating in food-waste diversion programs.
- As of September 2019, the average recycling rate at Wegmans is 69 percent. The average recycling rate at our Zero Waste stores is 74 percent. Our goal for 2020 is an 80-percent company recycling rate.



## WEIS MARKETS

*2030 Champion since 2016*

### 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.



## WENDY'S

2030 Champion since 2019



### 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 through our Squarely Sustainable Council, 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, and 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 Program 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.



*A Wendy's drive thru window.*

### IMPACT

Some of our 2019 accomplishments include:

- Company and franchise restaurants recycled more than 39 million pounds of spent cooking oil each year.
- At Wendy's Restaurant Support Center, we have eliminated waste by partnering with local food banks to donate more than 50,000 pounds of food annually.

## WHITSONS

2030 Champion since 2016

### 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.



## YUM! BRANDS

2030 Champion since 2016



### ACTIONS

- 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.
- 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.
- Yum! Brands takes additional steps to reduce waste, including recycling used cooking oil for use as animal feed and biodiesel.
- We are long time members of Food Waste Reduction Alliance (FWRA), the Waste & Resources Action Programme (WRAP), as well as the ReFED advisory council.
- In 2020, Yum! donated food outside of the standard donation process to help combat the critical shortages at food banks across the country amidst the COVID-19 pandemic. In May 2020, KFC announced it would donate over 620,000 pounds of food through a one time donation to food banks across the U.S.

Updated: April 12, 2021



*KFC Team Member prepares food for donation.*

### IMPACT

- We conduct an annual sustainability survey of our global system to measure progress. Yum! Brands and our franchisees globally donated 5.95 million pounds of food through our Harvest program in 2019.
- In the U.S., we estimate that we diverted approximately 22 percent of our back-of-house waste to reuse and recycling. This included donated food and used cooking oil, as well as, corrugated cardboard and mixed recyclables.
- As of January 2021, Yum! and its franchisees have donated over 197 million pounds of food to more than 5,000 charity partners since 1992. Results and more information on all of our Recipe for Good efforts are published in our Citizenship and Sustainability report.