Tackling Food Waste: A Policy, Programmatic and Cross-Sector Approach

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Why Food Waste Matters – Economically, Ecologically and Socially



25 - 40%

Food that is grown, processed and transported in the United States will never be consumed.



60 Mil.

Tons of food waste generated in the US in 2010, 2/3 of which went to landfills.



#1

Source of municipal solid waste in landfills





Source: FWRA

Why Food Waste Matters – Economically, Ecologically and Socially

Resources
Dedicated to Food
That Is Never
Consumed (USA)

50% US Land Use for Agriculture

80% Fresh Water for Agriculture

\$165 Billion

40% of All Food Wasted 16% Methane Emissions in Landfills





Source: US EPA

USDA/EPA Food Waste Reduction Goals for USA



September 16, 2015

- Agriculture Secretary Tom Vilsack and Environmental Protection Agency Deputy Administrator Stan Meiburg announced the United States' first-ever national food waste reduction goal.
- It calls for a 50-percent reduction by 2030.





EPA's Food Recovery Hierarchy

Food Recovery Hierarchy

Source Reduction

Reduce the volume of surplus food generated

Feed Hungry People

Donate extra food to food banks, soup kitchens and shelters

Feed Animals

Divert food scraps to animal feed

Industrial Uses

Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting

Create a nutrient-rich soil amendment

Landfill/ Incineration

Last resort to disposal





Most Preferred











30 + manufacturing, retailing and foodservice companies, along with expert partners from the anti-hunger community and waste management sector.

GOALS

Reduce the amount of food waste generated

Increase the amount of safe, nutritious food donated to those in need

Recycle unavoidable food waste, diverting it from landfills















In order to accomplish these goals, FWRA's efforts are divided into four workstreams:

- Assessment Measuring Food Waste
- Emerging Solutions
- Policy
- Communications & Stakeholder Outreach







March 2012 - Food Waste: Tier 1 Assessment





April 2013 - Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Wholesalers



2014 - Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Restaurants



2016 - Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Restaurants

FWRA Studies Produced





Talking Food Waste on Capitol Hill



"We work hard to get unsaleable products donated.

Last year, Publix rescued 78 million pounds of food
and through our partner agencies, it was donated to
families in need. Less than ten years ago, most of
this product would have been destined for landfills."

--Michael Hewett Director of Environmental and Sustainability Programs Publix Super Markets, Inc.







May 25, 2016 – House Agriculture Committee Hearing "Food Waste from Field to Table"



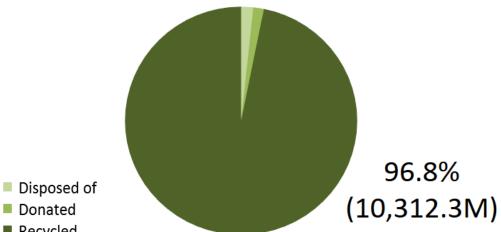




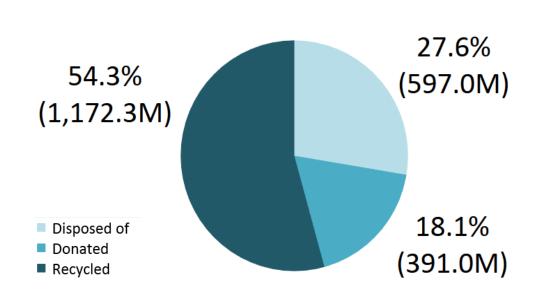
Destination of Food Waste

Manufacturing

1.7% 1.5% (179.6M) (156.0M)









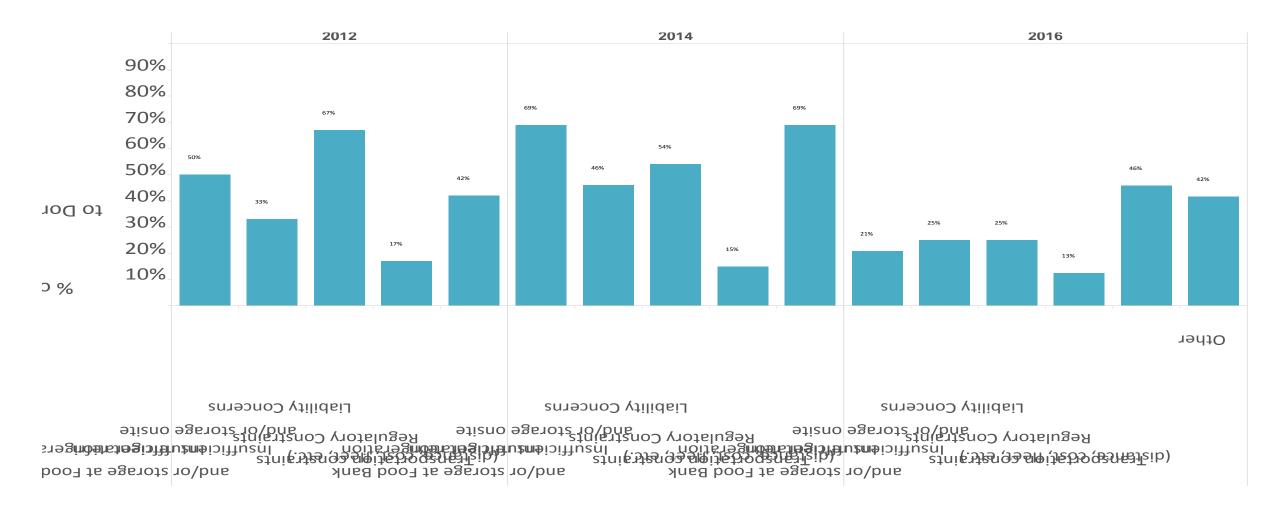
Donated

■ Recycled





Retail Barriers to Donation









Incentives:

Bill Emerson Good Samaritan Food Donation Act

 Protects donors from liability issues when contributing to a non-profit with the exception of gross negligence or intentional misconduct

Food Donation Tax Deduction

- Covers cost of carrying food
- Does **not** make you whole
- Document: fair market value, and cost of food production

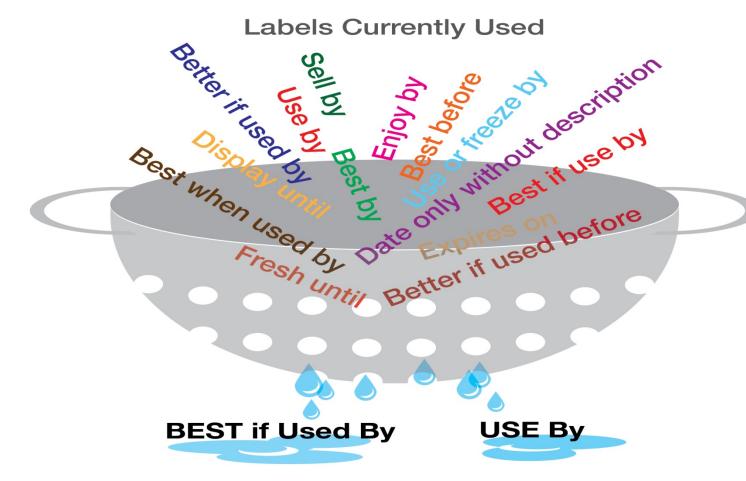






Simplifying Product Code Date Labeling

Other Industry Initiatives



Find more information at: https://www.fmi.org/industry-topics/labeling/product-code-dating





Key Takeaways

► MEASURE!

Need to strive to constantly improve tracking

- Work with third parties to help
- Implement internal tracking systems to collect and house all waste stream data in a central location
- ▶ Reach Out to Partners in the Supply Chain
- Build Food Waste Reduction into the DNA of the Company
 - Dedicate teams internally to develop and 'own' tracking and measurement systems

Thank you!

Please feel free to contact me with any questions you might have:

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