



Innovative Strategies for Food Waste Reduction in the Dairy, Deli, and Bakery Sectors

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Introduction to Food Waste in The Dairy, Deli, and Bakery Sectors

- **Global Context:** Approximately 1.3 billion tons of food is wasted each year- this is one-third of all food produced for human consumption!
- **Dairy Sector:** Estimates suggest that the dairy sector in the U.S. wastes about **\$6.4 billion** worth of dairy products annually.
- **Deli Sector:** Ready-to-eat foods, sandwiches, and other deli items contribute to significant waste, primarily due to over-preparation and unsold inventory at the end of the day.



Introduction to Food Waste in The Dairy, Deli, and Bakery Sectors

- **Bakery Sector:** It's estimated that **over 20%** of baked goods produced never reach consumers.

Overall, the combined waste from these sectors is substantial, contributing to the broader issue of food waste in the retail and food service industries. The economic loss from waste in these sectors amounts to billions of dollars each year.



Introduction to Food Waste in The Dairy, Deli, and Bakery Sectors

- The USDA and EPA have set a goal to reduce food waste by 50% by 2030.
- Food waste is a significant issue, contributing to environmental, economic, and social challenges.



Why This Matters

- **Economic Impact:** lost revenue, higher disposable costs, and wasted resources
- **Environmental Impact:** more methane in the atmosphere

Wasted food – if it were a country – would be the third largest source of greenhouse gas emissions in the world, according to the UN's Food and Agriculture Organization.



Economic Costs of Food Waste

- **Direct Costs to Businesses:** Food waste directly impacts a business's bottom line.
- **Disposal Costs:** Disposal of waste, including transportation to landfills, labor costs associated with handling waste.
- **Brand and Customer Perception:** Businesses perceived as wasteful may lose customers to more sustainable competitors.



Economic Costs of Food Waste

- **Regulatory Compliance:** As governments tighten regulations on waste management, businesses may face fines or increased operational costs if they do not comply with new waste reduction mandates.



Environmental Impact of Food Waste

- **Greenhouse Gas Emissions:** Methane production and environmental costs
- **Decomposition Timeline in Landfills:** Leads to prolonged methane release.
- **Resource Wastage:** Water, energy, and labor.



Food Insecurity and Social Impact

- **Statistics:** +34 million people in the U.S., including 9 million children, experience food insecurity.
- **Surplus Food Potential:** only about 1% of surplus food is currently donated



Redistributing Surplus Food

- **Community Impact:** Food producers and suppliers have tools to play a direct role in fighting hunger, creating stronger communities, and a healthier environment!
- **Corporate Social Responsibility:** food waste reduction and redistribution efforts enhance a company's CSR profile (and bottom line!)



Historic Pain Points of Redistributing Surplus Food

- Fear of lawsuits
- Lack of resources for nonprofits
- Disconnect between food suppliers and organizations in need
- Logistical Barriers

The **Bill Emerson Good Samaritan Food Donation Act** (1996) protects donors from civil and criminal liability when donating food to nonprofit organizations, as long as the donation is made in good faith. ***This law has significantly reduced the legal risks associated with food donations.***



Solutions

New technologies and platforms,
such as

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now streamline these processes,
making it easier to connect donors with
recipients and manage logistics
efficiently.



Case Study: Levy Restaurant Group

- **Stadium Implementation:** from two stadiums to 10 in only seven months
 - In the first 10 weeks:
 - Rescued >20,000 lbs of food from NBA Oklahoma Thunder Games
 - Provided +20,000 meals to people in need

<https://www.youtube.com/watch?v=s6HogsagCC8&t=2s>



Strategies for Reducing Food Waste in the Dairy, Deli, and Bakery Sectors

- **Evaluate Current Practices:** Waste Audit and Bench Marking.
- **Promote Awareness and Engagement:** Internal Campaigns and Customer Education.
- **Industry Collaboration:** Share best practices for reducing food waste.
- **Corporate Alignment:** Align your company's sustainability initiatives with national and local goals to not only comply with regulations but also enhance your corporate reputation.
- **Leverage Technology:** Use a platform like **GO See The City** to manage surplus food redistribution



Government Support and Incentives

- **Policy and Regulation:** Stay informed about government policies and incentives that support food waste reduction.
- **Grant Opportunities:** Explore potential grant opportunities for businesses that are pioneering food waste reduction strategies and technologies.
- **The Good Food Institute:** www.gfi.org
- www.usda.gov
- **The ReFED Catalytic Grant Fund:** www.refed.org
- **The EPA:** www.tinyurl.com/2p9xaba9



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