



U.S. DEPARTMENT OF AGRICULTURE

U.S. Food Loss and Waste 2030 Champions 2023 Milestones Report



Our national goal is to reduce food loss and waste by 50 percent by 2030. Our 2030 Champions are committed to doing their part.

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 companies 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 in their own U.S. operations 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>.

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 158 million meals were donated in 2022 through Food Lion Feeds and more than 1 billion have been donated since 2014.

The GIANT Company since 2008 has frozen and donated unsold meat to regional food bank partners as part of their Meat the Needs program. In 2022 the brand donated more than 12 million pounds of fresh and non-perishable food as a Feeding America partner. The Giant Company also diverted 3.4 million pounds from landfills using the Flashfood program.

Giant Food donated over 4.7 million pounds of food in 2022.

Hannaford has continued to refine its donation practices, ensuring more food is available for donation to community pantries, soup kitchens and food banks. Year over year food donations is up, and we're on track to exceed 28 million pounds in 2023.

Stores continue to build strong lasting relationships with communities. One example is pictured, as the Waltham store celebrates their millionth pound of donations to Boston based Lovin' Spoonfuls with a "stuff the bag" donation event at the store.

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 202,266 tons of food waste to create over 37,860 megawatts of power.





ACTIONS

- In 2022, Albertsons Companies announced **Recipe for Change**, a framework focused on using the grocer's national presence and resources to drive meaningful, proactive change. With focus areas in Climate Action, Diversity, Equity & Inclusion, Waste Reduction & Circularity, and Community Stewardship, Albertsons Cos. has set ambitious goals that lean into the company's strengths and long-term strategies to better the lives of associates, the communities the company serves and the planet.
- As part of Albertsons Cos.' Recipe for Change, the grocer committed to eliminating food waste going to landfill and enabling the donation of 1 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 Cos. utilizes the EPA's Food Recovery Hierarchy to prioritize actions in preventing food waste, donating edible food and diverting inedible food waste from the landfill. Albertsons Cos. prioritizes prevention by exploring opportunities for source reduction, including leveraging various technologies to improve inventory management to reduce shrink and more accurately order products.
- As part of the company's work to continuously improve store food donation programs, the Recipe for Change team is collaborating with Johns Hopkins University and the Maryland Institute College of Art to further increase associate engagement in food donation and identify best practices.



IMPACT

- Thanks to the dedication of Albertsons Cos.' associates and the generosity of loyal customers, we have enabled more than 950 million meals since 2019 through our store food donations and Albertsons Companies Foundation's Nourishing Neighbors program.
- In 2022, the national grocer enabled more than 253 million meals from store food donation programs and the Albertsons Companies Foundation's Nourishing Neighbors program. At the end of the year, more than 90 percent of stores were donating food on at least a weekly basis, with donation programs available across all departments, including produce, meat, seafood and service deli.
- Albertsons Cos. is a Feeding America Visionary Partner, donating more than 80 million pounds of food from banner stores in 2022, the equivalent of more than 65 million meals.
- In 2022, Albertsons Cos. diverted more than 321 million pounds of food and trimmings through inedible food waste diversion programs. These solutions included anaerobic digestion, compost and animal feed operations.



Seattle Safeway associates using reusable and recyclable food donation cartons.



ACTIONS

- In 2023, ALDI continued to work on maximizing donations of unsalable food by all of our stores and warehouses to ensure food that can feed people does feed people.
- ALDI expanded organics recycling practices to include anaerobic digestion.
- ALDI joined the Pacific Coast Food Waste Commitment to cut food waste along the West Coast of the United States by 50 percent by 2030. Through this partnership, ALDI's stores across California will be collaborating with industry peers to share data, best practices, and operational insights to accelerate collective progress in reducing food waste.
- In partnership with ReFED, ALDI updated our food waste data analysis and calculations for internal benchmarking.

IMPACT

- Diverted 76 percent of operational waste companywide in 2022.
- Donated 32M+ pounds of food from stores and warehouses to donation partners.
- Recycled 1,645 tons of food between the ALDI Test Kitchen and select stores.
- Recycled, reused or donated over 385,000 tons of material that would have otherwise gone to landfill. This weight is equivalent to more than 28,000 truckloads of ALDI product.
- If ALDI's food doesn't end up feeding our customers or donation partners, it is used to feed the planet. In 2022, ALDI piloted an organics recycling program in select Chicagoland and Northern Illinois stores. When food could not be sold or donated, it either became animal feed or was composted to help create nutrient rich soil amendment. Through this program, ALDI successfully diverted over 37 tons from the landfill. This work will support expansion of organic recycling to other stores across the United States..
- ALDI supported Feeding America's Food Security Equity Impact Fund, providing support to community-led solutions to the root causes of hunger. The Fund addresses root causes of hunger, supports communities of color and deepens relationships with local food banks.



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-service. 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. 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 supports improving 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, the Food Recovery Network, Goodr, and other approved local recovery agencies. Our partnership with Swipe out Hunger addresses food insecurity on college campuses. On campuses across the United States, we're committed to collaborating



Signage from WWF's Planet Plenty campaign used during the PCFWC post-consumer plate waste pilots to educate consumers about food waste.

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.

As an extension of our Champions' commitment, we signed the Pacific Coast Food Waste Commitment (PCFWC) in 2022. The PCFWC involves collaboration and initiatives to reduce food waste along the Pacific Coast of North America. As part of this commitment, Aramark has partnered with the PCFWC and other food service companies to pilot plate waste studies to support a better understanding of the drivers of post-consumer food waste and how consumer messaging may help influence food waste.

IMPACT

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



ACTIONS

Our approach to food waste prioritizes optimizing product selection, management, and distribution systems to reduce excess inventory. Where we do have surplus, we look to offer discounts on items at risk of becoming waste. We also take steps to maximize donations. In 2022, we enhanced buying and distribution systems to reduce surplus inventory across North American and European Amazon Fresh sites. Amazon Fresh also improved its food-discounting technology to sell more items to customers before they passed their sell by dates. We donate surplus food items to those who need them most.

In 2022, across the U.S. and Europe, we took various steps to maximize donations, including implementing key process improvements. By the end of the year, we had donated 82 million meals globally—70 million meals in the United States and 12 million in Europe. This included over 30 million meals donated to local food banks and food rescue organizations from Whole Foods Market, as well as donations from Amazon Fresh, Customer Fulfillment, Amazon Go, and Kitchens. All U.S. and European Amazon Fresh stores, divert food waste to organic recycling services, including those that support composting or anaerobic digestion. Whole Foods Market is committed to minimizing food waste that ends up in landfill by distributing it to more-sustainable streams such as composting, animal feed, or anaerobic digestion. In 2022, Whole Foods Market had active organic diversion programs at 449 locations, which collectively diverted nearly 108,000 tons of food waste from landfills.

BON APPÉTIT

MANAGEMENT COMPANY

food service for a sustainable future®



ACTIONS

Bon Appétit Management Company has focused on measuring and preventing food waste in our operations since 2007 with the introduction of our Low Carbon Diet. Today we maintain a rigorous commitment to waste prevention and reduction by pledging that all of our locations prevent waste at the source in one of five possible ways; the majority of our cafes are working towards being Food Recovery Verified; and all our teams divert waste from landfills in one of four possible ways.

Waste Not 2.0, our very own waste tracking program, has been critical for tracking and measuring food waste, while educating our employees about the EPA's Wasted Food Scale and helping them identify strategies for reducing waste. In the last year, we have enrolled and trained over 100 new locations on the system within Bon Appétit. In addition, our parent company, Compass Group, has adopted the system and is rolling it out globally. Now, over 3,000 locations in 12 countries are using Waste Not to prevent and reduce food waste.

We have continued to be a leader in food recovery, rescuing and donating food at most of our accounts nationwide. Our teams work with donation partners of all sizes to ensure that excess, edible food is going to support those in need in the local community. We donated over 137,881 pounds in 2022.

We also introduced our Toward Zero Waste catering playbook to support our catering teams in preventing and reducing waste at events. The Toward Zero Waste playbook offers specific,

actionable guidance to host a daily coffee service or specialty event where 90 percent of waste is diverted from landfills, and focuses on all different areas of the event, from stem-to-root menus, serviceware and packaging, to décor items. This playbook makes the sustainable choice the easy choice by providing the information and details needed for our teams to design their own zero waste event. By putting the same energy that we put into preventing waste in the café space into catering, we are looking forward to further increasing our waste reduction impact companywide.

IMPACT

- Over 100 new Bon Appétit accounts tracking food waste in their operations with Waste Not 2.0
- Over 3,000 locations in 12 countries using the system globally
- Detailed, actionable guidance for teams to host zero or low waste events using our Toward Zero Waste Catering playbook



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. We firmly believe the most effective approach to stopping waste is to prevent it from occurring in the first place. We create results by raising awareness among chefs, driving behavioral change and, when waste occurs, implementing processes to recover surplus food.

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. In addition, we also leverage our strong relationships with NGOs to co-create case studies on behavioral changes to reduce food waste.

IMPACT

- On April 26, 2023, we celebrated our seventh year of celebrations, with our most impactful day to date.
- This year's events were held in more than 40 countries, reaching 93 million participants worldwide.
- Following the success of the inaugural Stop Food Waste Day Cookbook in 2022, Compass Group created an extended second edition of the digital cookbook featuring recipes from 54 chefs across 37 countries, and it received over 68,000 views.
- Waste Not 2.0 has been deployed to over 3,200 kitchens.
- Over 3,000 associates have been trained through our comprehensive food waste reduction curriculum.
- We donated 1.1 million meals to local communities.

"Stop Food Waste Day is so important because it's a chance to remind people about the negative impacts of food waste and let them know that this is a problem that we really can solve if we work together."

—Dana Gunders | Executive Director, ReFED



ReFED

Rethink Food Waste
Through Economics and Data



ACTIONS

- Danone North America, a leading food and beverage company, has set a goal to achieve Zero Waste to Landfill (ZWTL) across all its facilities by 2025. In order to achieve this goal, each facility must send less than 1 percent of all waste to landfill.
 - Three out of 13 Danone North American facilities – Boucherville, Bridgeton, and Minster – have already reached this milestone.
 - The Boucherville, Canada manufacturing plant achieved Zero Waste to Landfill at the beginning of 2023. The site was able to achieve ZWTL status by diverting its finished product waste generated from production lines out of landfill and instead to a digester used for energy production.
 - As of August 2023, only 2.99 percent of Danone North America’s total waste from company-owned facilities is sent to landfills.

IMPACT

- Since the launch of Danone North America’s ZWTL program, each facility has routinely been evaluating its waste stream disposal methods, including food waste.
 - In 2022, Danone North America diverted over 25,000 tons of food waste from landfills. This waste was processed into animal feed, composted, or sent to a digester for energy production.





“Feed Bellies not Landfills”

ACTIONS

Fres Co, playing a vital role in the food supply chain, serves as an importer, direct receiver, distributor, and wholesaler of fresh fruits and vegetables. We acknowledge the significant role we play in this ecosystem and are deeply committed to reducing waste, extending our efforts beyond environmental preservation. We are also dedicated to addressing the pressing issue of food insecurity in our community.

Waste Reduction through Shelf-Life Monitoring:

A fundamental part of our strategy involves carefully monitoring the shelf life of our products. This practice enables us to identify produce nearing expiration well before it becomes unsellable. Instead of allowing this food to end up in landfills, emitting methane-related gases into the environment, Fres Co redirects it toward a more noble purpose.

Strategic Donations to Local Food Pantries: Our strong partnerships with local food banks, located in and around the NYC Terminal Market where we are based, exemplify our commitment to meaningful waste reduction. We’ve transformed our approach to contributing to these essential food banks. Rather than offering surplus or expired products, Fres Co proudly donates high-quality produce that still has a significant shelf life for healthy consumption but may not have enough time left for retailers to sell. This strategic approach ensures that the food we provide to those in need remains consistently fresh and nutritious.

Impact on Food Insecurity: In the calendar year of 2022, our collective efforts resulted in the donation of a remarkable 450 tons of produce. For the calendar year of 2023, we are on track to surpass that donation, and equally important, we are diverting potential waste from landfills. This substantial contribution translates into millions



of meals for individuals and families struggling with food insecurity in our area. The majority of this produce was donated to The Food Bank For NYC. Through this significant volume of fresh and healthy sustenance, Fres Co, in partnership with The Food Bank for NYC, actively fights hunger and malnutrition, reinforcing our commitment to our community’s well-being.

In essence, Fres Co’s unwavering commitment to eliminating food waste and our steadfast dedication to environmental stewardship are inherently tied to our mission to support the most vulnerable in our community. By supplying fresh, nutritious food to food banks well before it expires, we address both immediate and long-term challenges. In doing so, we make a profound impact on the battle against food insecurity while also reducing our environmental footprint. This multi-faceted approach exemplifies the transformative potential of responsible business practices and underscores businesses’ capacity to act as catalysts for positive change within their communities.

<https://www.frescony.com/>



A multifaceted approach to rescue food – As a global food company, General Mills believes that food loss and waste are major environmental and economic challenges that undermine food security, contribute to climate change, unnecessarily consume natural resources like water and add more costs to families, communities, and business alike. We focus actions on not only our operations, but industry, food retailers, and communities.

ACTIONS

- Within our Operations, 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; the remainder is repurposed for animal feed or anaerobic digestion.
- Our global investments in food recovery technology over the past 3 years have empowered more than 49,000 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 5 billion pounds of good, surplus food to be recovered and charitably redistributed, equal to more than 4.1 billion meals.
- Donations of General Mills own surplus food enabled 29 million meals across the world in 2022.
- To promote consumer behaviors that reduce household food waste, we continue to use our farthest reaching consumer brands and

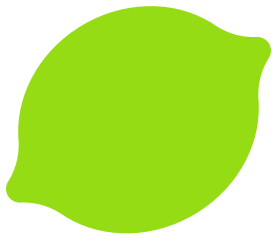
platforms, such as BettyCrocker.com, to share clever tips and ideas for fully utilizing leftover foods.

- In 2020, we announced a goal to reduce food waste in our operations by 50 percent by 2030 (compared to our 2020 baseline). In 2022 we reduced our food waste volume by 39 percent compared to 2020. In fiscal 2022, 0.2 percent of our total waste was food waste. **We follow 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

- Through General Mills year-round donations of surplus food to nonprofit foodbanks, we have enabled over 393 million meals for hungry families worldwide since 2010.
- We are making important progress toward our zero waste to landfill targets at General Mills production facilities. Globally, seventeen (or 41 percent) fully met our zero waste to landfill criteria in Fiscal 2022. We continue to work towards our target of 100 percent by 2025.





HELLO FRESH

ACTIONS

- As the world's largest meal-kit provider, HelloFresh aims to optimize the food system and dramatically reduce food waste and carbon emissions. Two HelloFresh studies indicate that our customers have a **31 percent** reduced carbon footprint* and a **45 percent**** food waste reduction per meal in comparison to supermarket/grocery meals of the same portion size.
- HelloFresh has grown significantly, currently serving over 4 million American households with 6 brands throughout the United States.
- Our growth has encouraged HelloFresh to continue to prioritize food waste management

*primarily driven by reduced food waste and more efficient logistics.

** According to an internal peer-reviewed study** and hyperlink to the paper itself if possible: https://epub.wupperinst.org/frontdoor/deliver/index/docId/8056/file/8056_schuster.pdf

and reduction. HelloFresh has implemented a variety of initiatives such as cross-functional food waste reduction KPIs and network-wide warehouse management software rollouts to promote source reduction.

- HelloFresh is proud to report that 100 percent of our U.S. distribution centers have a donation partner for our edible surplus ingredients. All HelloFresh sites also have an organics recycling outlet, with 60 percent of our sites sending their food surplus to an anaerobic digestion partner.

IMPACT

- In 2022 HelloFresh diverted over 75 percent of our food surplus from landfill and donated over 12.2 million lbs. of surplus ingredients to help those facing food insecurity.



Compost made from the food surplus of our Factor Aurora and Burr Ridge facilities is being distributed via a spreader onto a corn field in Watertown, WI.



ACTIONS

- JBS and Pilgrim's Pride continuously strive to prevent and reduce food waste. Through operational excellence and the utilization of leading inventory management systems we minimize overproduction and reduce the amount of inedible byproducts generated at our processing facilities. Nearly 100 percent of what is produced however ultimately becomes consumer goods such as cosmetics and pharmaceuticals rather than going to landfills.
- Beyond our facilities, we partner with food banks, customers and charities across the world to donate excess food and ensure that it reaches those in need instead of being discarded. These efforts not only reduce the environmental impact of food waste, but also contribute to addressing global hunger and improving the well-being of our communities.
- In 2020, JBS launched the \$100 million Home-town Strong Initiative to bring strength and stability to the communities where their team members live and work. Over \$61 million has been approved for more than 240 projects to support community-focused meal and nutritious foods access programs.

IMPACT

- JBS and Pilgrim's realize the value in producing more with less, and, in addition to managing food waste on site seek to engage in the broader circular economy of agriculture as a whole. As part of this goal JBS and Pilgrim's are collaborating with our supply chain to improve data management strategies and develop plans towards a 50-percent reduction in food waste by 2030.



ACTIONS

The preparation and service of food is a key component of the hospitality industry. Preventing food waste requires careful planning and when done successfully, can contribute to reducing carbon footprint and also aid in combatting food insecurity. MGM Resorts has a highly respected food waste diversion program, with source reduction at the strategy's center and thousands of tons of food scraps to animals, compostables to compost and grease to biofuel.

Feeding hungry people: Feeding Forward addresses the major environmental concern of food waste alongside the societal challenge of food insecurity by rescuing unused and unserved food from multiple points along the company's food and beverage operations. Trays of food are cooled, packaged and frozen in blast chillers, ensuring safe storage. They are then donated to Three Square, Southern Nevada's primary food bank and distributed to food insecure people in the community.

Oyster Shell Recycling: In 2017, teams at MGM National Harbor began collecting oyster shells for restoration projects in the Chesapeake Bay. In 2021, the company established a partnership with The Nature Conservancy in Mississippi, shipping more than 40,000 pounds of dry shells from Las Vegas. In 2022, two more MGM Resorts properties—Beau Rivage in Biloxi, MS and the Borgata in Atlantic City—began collecting oyster shells to support local oyster restoration programs.

Food Waste Audit: Through the Environmental Defense Fund, ReFED, and Climate Corps, MGM Resorts hosted a food waste fellow in 2023, resulting in a deep dive into the company's food waste management practices. In collaboration with several stakeholders across the company, a food waste audit identified the source and types of food waste that were susceptible to ending up in the landfill.



Employee and Meeting Planner Education:

MGM Resorts is focused on helping event planners implement socially and environmentally sustainable practices. For example, a prominent annual convention client partnered with World Wildlife Fund to educate meeting planners, with a Planet Plenty Juice Bar featuring nutritious, fresh-pressed homemade juices made from ugly fruits and vegetables that would have otherwise been discarded. MGM Resorts is also focused on educating its employee base with the Planet Protectors, a business resource group that helps create environmental champions who help support the company's food recovery and diversion efforts.

IMPACT

Since 2016, MGM Resorts has donated more than 3.7 million meals into the community. From 2007 to 2022, across 13 Las Vegas properties, MGM Resorts diverted nearly over 300,000 tons of food waste from landfills.



PETE PAPPAS & SONS

Since 1942

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 include our 3-step diversion program which keeps millions of pounds of food waste each year out of landfills.

Our actions include:

- **Donations** to local non-profit organizations in the Washington DC metropolitan area
- Feeding local livestock through partnerships with **Animal Farms** in Maryland
- **Composting** all food matter not donated or sent to animal farms
- **Zero Food-Waste Goal**

IMPACT

- Diverted over 5.7 million pounds from landfills in 2022
- >95 percent reduction in landfill contribution since implementation
- Won Maryland's Sustainability Leadership Award for our diversion successes

“Food is never trash!”

Is a motto our company follows. We are committed to a zero food-waste goal where food never leaves our facility as trash, and instead feeds our community, local livestock or gets composted.



Hassan, Helen and Stavros, the Green Team leaders who focus on the prevention of food entering landfills on site.

Smithfield.

Good food. Responsibly.®

ACTIONS

- Smithfield Foods has committed to reduce food loss and waste by 50 percent in our U.S. company-owned operations by 2030. This aligns with our commitments to reduce waste sent to landfills by 75 percent and achieve zero-waste-to-landfill certification at three-quarters of our U.S. facilities by 2025.
- Smithfield joined the [10x20x30](#) initiative, which brings together 10+ of the world's largest food retailers and providers to engage at least 20 suppliers to halve food loss and waste by 2030.
- Smithfield joined the [Farm Powered Strategic Alliance](#), an initiative to avoid or eliminate food waste and repurpose what can't be eliminated into clean, renewable energy via farm-based anaerobic digesters.
- Our [bakery upcycling program](#) converts baked goods that have not entered the food supply and would otherwise be bound for landfills into safe and sustainable feed for our animals. Through this program, we produce approximately 4,500 tons of bakery meal each week and are able to divert food waste from landfills each year.
- We believe in the power of protein to end food insecurity and have donated hundreds of

“As a USDA Food Loss and Waste Champion, we have committed to innovating our feed formulations to include byproducts and are investing in specialized equipment to facilitate the efficient processing of difficult-to-recycle packaged bakery products. We are also developing new donation channels and composting and waste-recycling processes to reduce the strain on U.S. natural resources and meet the challenges of climate change.”

—Stewart Leeth, Chief Sustainability Officer

millions of food servings to food banks, disaster relief efforts and community outreach programs in all 50 U.S. States, as well as in Poland, Romania and Mexico, through our Helping Hungry Homes® program.

IMPACT

- Achieved a 30 percent reduction in food waste at our distribution centers since 2021 by improving inventory management and product handling.
- Diverted 494,275 tons, or nearly 1 million pounds, of bakery waste from landfills since January 2021 through our bakery upcycling program.
- Donated nearly 25 million servings of protein to food banks, disaster relief efforts and community outreach programs across the U.S. in 2022; pledged to donate 200 million servings of protein by 2025.



Smithfield diverted nearly 1 million pounds of difficult-to-recycle packaged bakery products from landfills since January 2021 through its bakery upcycling program.



Smithfield donated nearly 25 million servings of protein to food banks, disaster relief efforts and community outreach programs across the U.S. in 2022.

<https://www.smithfieldfoods.com/environment>

2030 Champions: 2023 Milestones Report



ACTIONS

Food Waste: Reducing food loss and waste continues to be a top priority for Sodexo. We have deployed Leanpath scales and tablets at over 60 percent of client sites. Our award-winning employee engagement campaign, ‘Food Waste Not on My Watch’, has educated and empowered our teams to manage down waste.

Collaboration: In 2023 we heightened our focus on consumer plate waste. In partnership with WWF and PCFWC, Sodexo USA is spearheading a series of pilots where we are testing interventions, customer facing collateral, and creating a model that will feed into our global plate waste strategy.

Engagement: In February 2024 we will be hosting our 3rd annual, award-winning food waste competition “GOALympics”. On site teams participate in games that focus on food waste reduction, food recovery and plant-based eating to name a few. Winners are presented with gold, silver, and bronze medals, and recognized for their accomplishments in our virtual closing ceremonies.

Scaling up: Sodexo teamed up with the Sodexo Stop Hunger Foundation to develop a Food Recovery Toolkit that assists our sites with donating excess food. We then released a free publicly available guide to accelerate the amount of safe food donations across the US.



“The food insecurity crisis in the US requires immediate action. It is imperative that we share guides like these that provide people with specific, accessible ways for them to take action to recover and donate healthy food to those in need.”

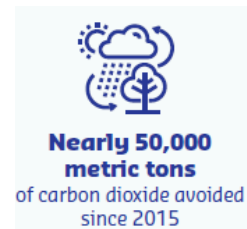
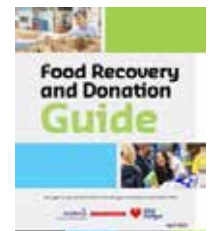
—Jude Medeiros, Sustainable Operations; Sodexo USA

IMPACT

When surveying customers about our plate waste educational and behavior change messaging, 68 percent agreed that “the signage about food waste changed how and what I decided to order”. In our first 2 GOALympics games combined, we presented 100 medals, held 28 events and prevented 187,990 lbs. of waste from occurring.

Our external Food Recovery Guide was created and shared at large, making its debut at ReFED Summit this past May.

[Download your free copy.](#)



We have deployed 1,211 food waste trackers into our U.S. kitchens that have saved the equivalent of 14 million meals.

SPROUTS™

FARMERS MARKET

ACTIONS

- Sprouts partnered with Ancient Nutrition’s “Ranch Project” to divert food waste from our Tennessee stores to their regenerative farms as compost and feed for more than 3,000 cows, water buffalo, chickens, and ducks.
- We prioritize food donations to our food rescue partners and divert inedible food to local farms and compost facilities. We work with over 400 food rescue organizations from coast to coast, distributing much-needed fresh, wholesome, and nutrient-dense foods to those in need.
- Partnered with Waste Management to assess Sprout’s current diversion efforts, identify gaps, and develop a strategy to improve diversion efforts at store level.

IMPACT

- In 2022 Sprouts donated 32 million pounds of food in partnership with food rescue agencies across the country.
- In 2022, we recovered 87 percent of food waste generated, totaling more than 63 million pounds of food diverted from the landfill.
- In just 6 months, Tennessee Sprouts have diverted over 360K pounds of food to the Ancient Nutrition “Ranch Project” Farms.





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 percent of U.S., 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.
- Since 2021, \$3.3 million, including \$1.6 million in FY22, has been invested with 16 Feeding America partner food banks to implement initiatives that address equity in food access by supporting households with individuals who are Black, indigenous, and people of color residing in communities experiencing high food insecurity rates. These 16 food banks are in metropolitan areas with Starbucks Community Stores.

- In FY22, Starbucks made a \$1 million investment with No Kid Hungry to support sustainable and scalable solutions for schools and community organizations feeding children. The investment is aimed at increasing equitable access to nutritious food in high need and historically underserved communities.

IMPACT

- Since 2016, Starbucks has invested \$60+ million into hunger relief efforts in the U.S., and has continued its FY21 commitment to reinvest \$100 million by 2030.
- In the US, Starbucks has donated more than 50 million meals and diverted 60+ million pounds of food from waste streams through the Starbucks FoodShare food donation program.
- Programs to support hunger relief are also operating in international markets including the Dominican Republic, Canada, India, Japan, Mexico, New Zealand, Philippines, Singapore, Thailand and the United Kingdom.



https://www.youtube.com/watch?v=i_tSmzUj_NE&t=90s

<https://stories.starbucks.com/stories/hunger-relief/>

2030 Champions: 2023 Milestones Report



ACTIONS

- Tyson Foods has continued improving our inventory management process and new technology solutions to automate the workflow of excess inventory to either our sales teams or product donations teams.
- 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. Building this capacity has enabled capturing nearly 3 million pounds of repackaged food during FY23.
- We have continued 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 to date, Tyson has redirected over 70 percent more product from landfill to more environmentally friendly disposal over our prior fiscal year.

IMPACT

- Redirected nearly 70 percent more finished product from landfill (in weight) from FY22 to FY23.
- In FY23, ending in September, Tyson Foods donated nearly 41 million pounds of product for hunger relief with an estimated market value of nearly \$81 million – equating to nearly 164 million servings of protein. This represents a 134 percent increase over FY22.
- Investments in Feeding America Protein Pact rooms has expanded network capacity and made the capability available for other protein producers to reduce their food waste.



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.
- We have a goal of 250 million pounds of donated food by 2030.
- We have a direct investment in organizations rerouting food to food insecure populations through our UNFI Foundation grant making program.
- 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.
- Our zero waste performance, which includes food waste diversion, is published annually in our ESG report, Better for All.

IMPACT

- UNFI's priority remains to reduce waste at the source, effectively preventing it from occurring in the first place.
- UNFI continues to drive improvements in our waste reduction goals and year to date in 2023, the company is sitting at 62% of our waste being diverted from landfills.
- As an organization with retail stores and distribution centers, we have donated over 153 million pounds of food to our food bank partners since 2021 and are well on our way to achieving our goal.
- The UNFI Foundation grantees rescue over 3.2M pounds of food and reroute to those in need.





Unilever has committed to halving food waste in our global operations by 2025 (versus 2019), a commitment that 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 2022, Unilever's total food waste was 311,657 tons which equates to 5.3 percent of 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 2022, we reduced food waste per ton of food handled in our operations by 17% versus 2019. 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 48% of surplus food 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 United States, 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, 2022, and 2023.
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 8 weeks in Canada and the U.S. 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 in the U.S., Canada, and UK, includes tangible solutions such as weekly Use-Up days and 'Flexipes' which helps people turn left-behind ingredients into easy-to-prepare meals.
4. Hellmann's continuously partners with and donates to Food Rescue partners such as Feeding America to help redirect food from being wasted. For example, in its 2023 Super Bowl program, Hellmann's launched its #MayoForMeals truck that drove from California to New Jersey. For every photo of the jar/truck on Instagram, Twitter or TikTok that tags Hellmann's and uses #MayoForMeals, Hellmann's donated the equivalent of 500 meals to the brand's long-standing partner Feeding America. Also, for every mile the jar traveled, the brand helped provide an additional 100 meals to the organization.
5. Supporting efforts in the US to pass the Food Date Labelling Act in Congress to standardize date labels on food products across the food industry and reduce consumer confusion, which would also reduce food waste.





ACTIONS

Walmart set a goal to reduce operational food loss and waste 50% by 2030 (vs. a 2016 baseline) in support of the Champions 12.3, CGF Food Waste Coalition of Action, and Pacific Coast Food Waste Commitment initiatives.

Our end-to-end approach for addressing food waste includes:

Reducing the volume of unsold food: To reduce our volume of unsold food, we have strengthened our forecasting and ordering tools to improve inventory flow, adjusted store fixtures to increase product turnover, enhanced distribution centers, and offered discounts on food that is imperfect or nearing its expiration date.

Repurposing food near expiration: To reduce spoilage and waste, we repurpose select unsold food that is not past expiry, such as repurposing near-expiry French bread into dried croutons.

Donating unsold food: When food goes unsold, we strive to get it to people and places that need it while it is still nutritious.

Converting non-edible food into other useful sources: Where food is no longer edible, we work with partners in an effort to convert it into other useful outputs, such as anaerobic digestion plants, which use bacteria to break down and transform food waste into biogas and fertilizer.

Reducing Food Waste in Our Value Chain: Through Project Gigaton, Walmart encourages suppliers to report on food waste, adopt emissions reduction efforts and standardize date labeling as an aid to improved customer decision-making. Walmart also works with other retailers and suppliers on upstream and downstream initiatives through the CGF Food Waste Coalition of Action and Pacific Coast Food Waste Commitment.



Walmart associate prepares products for donation and recycling.

IMPACT*

- As of the end of 2022, Walmart achieved approximately a 12% reduction in operational food loss and waste (vs. a 2016 baseline).
- In FY2023, our U.S. stores and clubs sold more than 78 million food units through food discount programs. Walmart and the Walmart Foundation donated more than 665 million pounds of food in the U.S. alone, and contributed over \$14 million to support Feeding America, a nationwide network of 200 food banks in the U.S.
- In 2022, Walmart diverted more than 906 million pounds of food waste from landfill and incineration globally and participated in coalition-led whole chain product assessments to identify food waste hot spots.
- More than 475 suppliers reported food waste reductions and/or date labeling initiatives through Project Gigaton in 2022, and we estimate that 96% of our Walmart U.S. private-brand food supplier-reported sales came from items carrying “Best if Used By” or “Use By” standardized date labeling.

*Results are abbreviated. For full information, please visit: corporate.walmart.com/purpose/esgreport



INTRO

- Weis Markets was a member of the inaugural cohort of the U.S. Food Loss & Waste 2030 Champions. In baseline year 2015, the company diverted 5,801 tons of food waste. Of this, 1% (60 tons) was recovered for donation, 1.5% (80 tons) was recycled as animal feed, and 64.5 % (3,740 tons) was recycled via composting. The remaining 33% (1,921 tons) of materials were recycled via rendering and industrial uses.

ACTIONS

Weis Markets has taken numerous steps to better align with the EPA's Food Recovery Hierarchy, including:

Waste Auditing

- Weis Markets routinely audits its solid waste streams to review items that reached landfill and uses these findings to guide its Prevention, Recovery & Recycling decisions

Prevention

- Leveraging demand forecasting software to optimize inventory
- Reworking excess, imperfect, and byproducts into new value-added products
- Expanding our markdown program from bakery-only to include all fresh departments
- Liquidating imperfect center store items to surplus wholesalers

Recovery

- Establishing a company-wide donation policy and guide to provide clarity about what products may be donated and educate associates about liability protections provided under the Bill Emerson Good Samaritan Food Donation and Food Donation Improvement Acts

Recycling

- Implementing a food recycling programming at all 197 retail locations and our non-retail facilities
- Increasing the number of stores that recycle organics as animal feed from zero to 193
- Reducing the number of stores that recycle organics as compost from 60+ to four
- Partnering with a local farm to dispose of packaged goods unfit for consumption via anaerobic digestion.

IMPACT

- In 2022, the midway point to our 2030 Commitment, Weis Markets diverted 10,074 tons of food waste. Of this, 13% (1,309 tons) was recovered for donation and 51% (5,142 tons) was recycled as animal feed. Only 0.5% (53 tons) was recycled via composting. The additional 35.5% (3,570 tons) of materials were recycled via rendering and industrial uses.
- Overall, Weis Markets diverted 74% (4,273 tons) more material than in 2015 and increased the amount retained within the human supply chain by 6,311 tons. Furthermore, Weis Markets waste to landfill increased by only 175 tons compared to 2015 despite operating 35 more stores in 2022.



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 an important 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 also use a machine learning program that predicts and recommends the quantity of product managers order every week, with the goal of reducing food waste and lowering food costs.

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 December 2022, Yum! and its franchisees have donated over 215 million pounds of food to more than 5,000 charity partners since 1992.
- Yum! and our franchisees donated 4.2 million pounds of food in 2022, with 29 countries participating.
- View more details and progress on our Recipe for Good Growth at the website linked below.



We estimate that there has been a 32% reduction in food waste, measured by weight, in U.S. restaurants since 2017 driven by the donation of unsold product that otherwise would be part of the waste stream.

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 webpages to apply:

- <https://www.usda.gov/foodlossandwaste/champions>
- <https://www.epa.gov/2030champions>