July 26, 2021

**Food Waste and Food Recovery Bibliography**

Version 62

Andrew F. Smith

smithaf@newschool.edu

Table of Contents

1. Books  
 10

General Books 10

Technical Books 12

Chapters in Academic Works 19

Biofuels Biogas, Biobased Products 81

Cookbooks, Meal Planners, Post 1955 82

Dumpster Diving, Freeganism 88

Nutrition and Health 89

Nose to Tail; Root to Stem Scraps 89

Food Preservation 90

Self-Published Books, Cookbooks, eBooks, eCookbooks 90

Children and Juvenile Books 93

2. Academic Articles, Technical Journal Articles, Papers 93

Food Waste Behaviors 131

Waste Journals and Magazines 132

3. Newspaper and Magazine Articles and Web, Blog Posts 132

General Articles 132

Airlines, Airplanes 168

Animals, Animal Feed, Livestock, Problems 169

Anxiety and Food Waste 172

Art and Food Waste 172

Awards, for Food Waste Programs 173

Apps, Platforms, Software, AI, Artificial Intelligence, Interactive Websites, Twitter  
 173

Bakery, Bakeries, Bakery Waste 191

Bans on Food Waste 194

Bioactive Compounds, Biomaterials, Biotechnology, Microbes, and Food Waste 194

Biosensors, Food Sensors, Smart Sensors 195

Biogas, Biodigesters, Ethanol, Biomethane, Anaerobic Digestion, Anaerobic Fermentation, Methane, Energy, Bioenergy, Biofuels, Co-Digestion, Codigestion, Biorefineries, Bioconversion, Bioethanol, Digestate 197

Biochar and Food Waste 215

Biographies and Misc. Interviews with Food Waste Activists 216

Blockchain Distribution 217

Book Reviews 217

Breeding 219

Brexit and Food Waste 219

Cafeterias and Food Waste 219

Canning, Drying, Preserving 220

Cocktails, Bartenders, Bars 220

Contaminants in Food Supply 222

Clean Plate Movements 222

Climate Change, Sustainability, Global Warming 222

Collection, Municipal, Cities, Towns, Local, Counties, Communities, Residential, States, Projects, Companies, Reports on 228

Community Refrigerators, Fridges, Freedge Movement, Vending Machines, Solar Powered, Solar Panels 236

Composting, Compost Programs, Equipment, Composters, Fertilizer 241

Conferences, Seminars, Forums on Food Waste 252

Convenience and Food Waste 255

Consumers, Movements, Homemakers, Kitchens, Homes, Households, Research, Perceptions 256

Cold Chain, Frozen Food, Supply Chains, Food Chains 275

Cosmetics, Beauty Products, and Food Waste 283

Countries, Approaches, Statistics 285

COVID-19, Pandemic, and Food Waste 287

Date Labels, Labeling, Smart Labels, Expiration Dates, Food Waste Labels, Freshness Indicators 327

Definitions of Food Waste and Loss 335

Dehydration and Food Waste 336

Desalination and Food Waste 337

Developing Countries Food Waste 337

Diets and Food Waste 338

Economy, Economics of Food Waste 339

Environment, Circular Economy, Sustainable, Sustainable Consumption, Sustainability, Sharing Economy, Greenhouse Gases 340

Elderly and Food Waste 350

Electric Vehicles and Food Waste 351

Electricity Generation and Food Waste 351

Equipment, Treatment 352

Ethics and Food Waste 355

Farm, Farming, Agricultural Waste, Loss, Solutions, Agri-Food Waste, Agricultural Projects, Artificial Intelligence in Farming, Post-Harvest 356

Farmers, Farms, Farming, Indoor Farms 365

Fashion, Clothing, Fabrics, Textiles, Furniture from Food Waste 369

Fast Food, Food to Go, Quick Service, Take Out, Litter, Water Waste 374

Fish, Seafood, Oceans, Marine, Aquaculture 375

Food Design and Food Waste 379

Food Insecurity, Food Security, and Food Waste 379

Food Loss, Wastage 380

Food Prices, Pricing 383

Food Processors, Packers, Manufacturers, Production, Industry, Manufacturing Losses  
 384

Food Recovery 389

Food Safety and Food Waste 390

Food Security 391

Food Trends and Food Waste 391

Food Systems and Food Waste 394

Food Waste Days, Weeks, Months, Events, Fairs, Competitions, Celebrations, Challenges, Holidays 395

Food Waste Logs and Tracking Sheets 405

Food Waste Management, Studies and Reports 405

Food Waste Powders 411

Freeganism, Freegans, Dumpster Diving 412

Freezing, Cooling Systems, Freezers 417

Foundations, Foundation Projects, Support 418

Garbage, Garbage Disposals, Disposers, Digesters, Grinders, Machines 421

Gleaning, Gleaners 422

Grassroots Initiatives, Projects 424

Great Recession 425

Grocery Stores, Supermarkets, Retailers, Farmer’s Markets, Department Stores, Resale Shops, Wholesalers , Grocers, Convenience Stores 425

Alternative Food Networks 456

Grocery Stores, Pop-ups, Anti-Supermarkets, Distributes Excess Food Grocery Platforms 456

Online Grocery Companies, Food Delivery Services, Food Delivery Grocery Services 460

Pay What You Can/ Pay What You Feel Grocery Stores, Social Supermarkets, Farmer’s Markets 464

Zero Waste Grocery Stores, Food Stores, Delivery Services 465

Home, Households, Consumers 470

Hospitals, Healthcare, Assisted Living, and Food Waste 474

Hotels, Food Services, Hospitality, Weddings, Tourism 476

Hunger, Homeless, Refugees, Food Banks, Food Recovery, Food Insecurity, Food Rescue  
 484

Hydrothermal, Liquification 496

Incinerators and Food Waste 496

Infographics Related to Food Waste 497

Insects, Cockroaches, Maggots 497

Landfill and Food Waste 502

Leftovers, Doggy Doggie Bags 503

Legal Issues, Laws, Legislation, Policies, Taxing, Tax Credits, Tax Deduction, Regulations, Politics, Political, Policies Responses 505

Livestock and Food Waste 516

Meal Kits, Meal Delivery Services, Food Delivery 517

Measuring, Measurement Food Waste 519

Medicine and Food Waste 520

Messaging, Communications re Food Waste 520

Metabolic Food Waste, Weight, Calories 521

Municipal, City Recycling, Composting, Collecting, Cities, Crisis, Laws 521

Nose to Tail; Root to Stem 527

Nutrition and Food Waste 528

Obesity and Food Waste 528

Organizations, Organizational Projects, Consortiums, Services, Start Ups, Instruments, Tools, Directories 528

Overproduction 539

Packaging, Plastics, Jars, Cups, Plates, Straws, Compostables, Cutlery, Sensors, Stickers  
 539

Companies, Commercial Products or Companies that Replace Plastic or Extend Product Life, Packaging Alternatives, Bioplastics, Reusable Bags, and Anti-Plastic Initiatives 574

Compostable Bags, Biodegradable Plastics, Compostable Containers 590

De-Packaging 591

Foam Food Service Products 591

Pay as You Throw Programs 592

Personal Experiences 593

Pets, Pet Food from Food Waste 593

Plastic Reduction Apps 594

Plate Waste, Portion Size 594

Poem, Poetry 598

Population and Food Waste 599

Posters 599

Processing Waste 599

Preservation, Canned 600

Prisons 601

Prevention of Food Waste 601

Products, Product Promotion, Advertising 601

Problems, Difficulties, Smells, Disease 605

Public Relations, Special Events, Campaigns, Promotions, Drives 606

Reasons for Food Waste 614

Recycling Projects, Upcycling Projects, Repurposing, Upcycled, By-Products, Businesses, Agencies 615

Religion, Morality, Moral Scandal 640

Restaurants, Cafes, Popups, Chefs, Buffets, Bars, Bistros, Caterers, Food Services, Take Out, Commercial Kitchens 642

Certification– Restaurants 668

Culinary Schools, Catering Companies, Low Waste Programs, etc. 669

Fined if You Don’t Finish Meal 670

Pay As You Feel (PAYF) Cafes, Pay What You Can, Restaurants, Popups and Soup Bars 670

Low-waste Restaurants, Pubs, That Use Food Waste or Surplus Food 674

Restaurant Associations, Alliances and Programs 678

Street Food 679

Zero or Low Waste Bakeries 680

Zero or Low Waste Breweries 680

Zero Waste Bus 681

Zero Waste Restaurants, Green. or Sustainable Restaurants, Cafes, Coffee Shops, Caterers, Organizations 681

Schools, Students, Pre-Collegiate, Cafeteria, Games, Community Education 692

Colleges, Universities, Projects, University Students 705

Food Waste Courses, Quizzes 711

Food Waste Curriculum Units for Elementary Schools and Secondary Schools and Kids Materials 713

Food Waste Games 715

Recipes and Food Waste 715

Ships and Food Waste 716

Skills, Deskilling 718

Social Media and Food Waste 718

Solutions, Ideas, Tips, Suggestions 718

Storage, Storage Systems Post-Harvest Losses 726

Surveys, Studies, National Studies, Research Issues 727

Tax Breaks, Donations, Charities 735

Trade and Food Waste 736

Technology, AI Technologies to Reduce Food Waste 736

Television and Food Waste 750

Training Programs/Needs 751

Transportation, Value Chain, Cold Chain, Blockchain, Supply Chain, Management, Refrigeration, RFID, Globalization 751

Ugly Produce, Wonky, Imperfect Produce, Produce, Fruits, Vegetables, Orchards 757

Valorization, Value Added Products, Comodification, of Food Waste 769

Voluntary Efforts 774

War on Food Waste 774

Waste Disposal Systems 774

Water, Water Waste, Wastewater, Water to Energy 775

Workshops on Food Waste 777

4. Sample Dissertations, Theses, Master’s Thesis, Student Reports 777

5. Governmental Reports, Organizational Reports, and Corporate Reports, Organization Reports, Guides, Initiatives, Actions, Tools, Guidelines, Materials, Policies, Publications, Announcements, Agreements, Interviews, and Declarations 796

IPL.ORG Reports 856

LeanPath Reports, LeanPath Blog Posts, Articles About 857

Natural Resources Defense Council (NRDC) Reports, Surveys, NRDC Blogs, etc. 859

6. Media on Food Waste 862

Art Exhibitions 862

Articles re Food Waste Media 862

Digital Exhibit 863

Documentary Films, Television Specials and Series 863

eLearning Module 869

Sample Podcasts on Food Waste 869

Sample Audio Podcasts 875

Reduce and Recover Conference Recordings 877

Sample Conferences, Presentations, Meetings, Events 878

Sample Webinars 882

Sample YouTube and Other Clips, Ted Talks, Videos, Series, Films 885

Slides, Slide Show 904

Songs 904

TEDx YouTube Clips 905

Television Commercials 907

Television Programs 907

Videocassette 908

7. Organizations, Projects, Campaigns, Programs, Services and Initiatives. 908

Clean Plate Campaign–China 908

Community Fridge Refrigerator Organizations, Projects 909

Composting Businesses, Organizations, Recycling Projects, Equipment 910

Environmental, Sustainable Organizations, Projects 918

Local, National Food Recovery Organizations, Food Banks, Food Pantries, Food Rescue Organizations 931

Food Waste Organizations, Projects, Coalitions, Consortiums, Corporate Initiatives, Governmental, Campaigns, Programs 997

Gleaning Organizations, Projects 1053

8. Commercial, Business and Nonprofit Ventures 1063

General Businesses and Nonprofit Ventures 1063

Agriculture, AgTech, Scanners, Transportation 1070

Animal Feed Businesses 1076

Artificial Intelligence Devices Programs, Businesses, to Reduce Food Waste 1077

Avocados, Avocado Products, Avocado Pits 1081

Bananas, Banana Flour, Banana Peels 1083

Beer, Ales, Spirits, Alcohol; Using Spent Grains; and Programs to Reduce Waste at Breweries, etc. 1092

Bio-Based Chemical, Bio-Tech 1105

Biogas, Bio-Energy, Anaerobic Digestion Companies, Equipment, Projects 1105

Bread, Cake, and Food Waste 1108

Cabbage and Food Waste 1111

Cacao Chocolate Waste Products 1111

Candy Products 1112

Cassava and Tapioca Products 1112

Carob Seeds 1112

Cheese-Like Products 1112

Cider, Apples 1112

Citrus Peels 1113

Clothing, Clothes, Shoes, Bags, Leather 1114

Composting Programs, Services, Companies 1117

Coffee Beans, Recycled, Coffee Pods, Coffee Waste, Cascara 1122

Construction Material from Food Waste 1125

Construction Material 1126

Cookies, Sweets, Bars, Sticks 1126

Cooking Oil Conversion 1126

Costs of Food Waste 1127

Cucumbers and Food Waste 1127

Dehydrators, Dehydrating, Dehydration Equipment, Businesses 1127

Durian and Food Waste 1128

Egg Shells 1129

Environmental Costs, Make Money, Valorization, Valorisation, Contests, Challenges, Funding Opportunities, Grants, Funding Received, Funding Needs 1129

Equipment, Companies 1132

Figs and Food Waste 1138

Grocery Stores, Supermarkets, Delis, Retailers, Online Stores, Home Delivery 1138

Hyperspectral Imaging Systems 1147

Ice Cream and Food Waste, Gelato 1148

Insects to Animal Feed Businesses, Worms 1149

Juicery, Juiceries, Conversion to Juice, Juice Pulp 1154

Kiwifruit and Food Waste 1155

Machines– Disposers, 3D, 3-D Food Printing, etc 1156

Mangoes and Food Waste 1157

Meat, Processors 1158

Milk, Dairy and Food Waste 1158

Mushrooms and Food Waste 1160

Oranges and Food Waste 1161

Packaging, Bump Marks, Biodegradable Packaging, Extend Shelf-Life, Coatings, Packaging Companies 1161

Pastries and Food Waste 1175

Pineapple Recycled Products 1175

Pizza and Food Waste 1176

Plastic Alternatives Straws, Utensils, Trays, Smart Trays 1176

Potatoes and Food Waste 1178

Products that Reduce Spoilage 1178

Pumpkins and Food Waste 1179

Recycled, Upcycled Products, Corporate Projects and Companies 1179

Restaurants, Cafes, Popups, Chefs, Services, Catering 1221

Services, Planning, Consulting, Management, RFID Companies 1225

Seafood/Shells 1230

Seeds Upcycling 1231

Sweet Potatoes Upcycling 1231

Sweeteners from Food Waste 1231

Tomato Products 1232

Watermelon Rinds 1232

Ugly, Wonky, Imperfect Produce Ventures 1232

Vanilla, Waste 1238

Watermelons, Rinds 1238

Wine Products 1238

9. Sample Food Waste and Zero Waste Blogs, Blog Posts, Newsletters, and Study Groups and Platforms 1239

10. Apps, Tech Networks, Software, Platforms, Cards, Calculators, Tools, Protocols, Interactive Websites, App Companies 1242

Machine Learning and Food Waste 1288

Meal Planning, Kitchen Apps, Shopping Apps 1288

Refrigerator Fridge Apps 1294

Restaurant Apps, Supermarket Inventory Apps, Grocery Apps, Platforms, Companies  
 1295

11. Governmental Agency Food Waste Websites 1298

12. Corporate Websites 1299

13. Other Food Waste Websites 1299

Sample Blog Posts at Foodwastestudies.com 1300

14. Historical Material Pre-1955 1302

Articles and Books Written before 1955, Historical Articles 1302

Articles, Books, Posts and Slide Shows, Historical Food Waste 1304

Cookbooks Published Pre-1955 1306

World War I & II Posters and Articles 1306

Cartoons 1312

Gleaning Paintings 1312

15. Notes on Some Quoted Secondary Sources 1312

1. Books

General Books

Blakeney, Michael. *Food Waste: Causes and Solutions*. Cheltenham, UK: Edward Elgar Publishing, 2019.

Bloom, Jonathan. *American Wasteland: How America Throws Away Nearly Half of its Food* *(And What We Can Do about It)*. Cambridge, MA: Da Capo Press, 2010.

Chapman, Abigail Marcy. *Food Loss in the United States: Selected Analyses*. Nova Science Pub Inc; UK ed. July 5, 2014.

Ekström, Karin M. *Waste Management and Sustainable Consumption: Reflections on Consumer Waste*. London; New York: Routledge, Taylor & Francis Group, Earthscan, 2015.

Escajedo San-Epifanio, Leire, and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015.

Evans, David, Hugh Campbell, and Anne Murcott. *Waste Matters: New Perspectives on Food and Society*. Hoboken, NJ: Wiley-Blackwell, 2013.

Evans, David. *Food Waste: Home Consumption, Material Culture and Everyday Life*. New York: Bloomsbury Academic, 2014.

Fernando, Shanaka, and Greg Ronald Hill. *Lentil as Anything: Everybody Deserves a Place at the Table*. Fremantle, W.A.: Vivid Publishing, 2012.

Ferrel, Jeff. *Empire of Scrounge: Inside the Urban Underground of Dumpster Diving, Trash Picking, and Street Scavenging.* New York: New York University Press, 2005.

Friedland, Julian. *Less than Mighty Fresh: Confronting Supermarket Food Waste*. London: SAGE Business Cases Originals, 2018.

Graf-Grossmann, Claudia E. *Food Saving: Uber Reste und zu Taten*. Zürich: Rüffer & Rub, 2018. [In German]

Healey, Justin. *Food Insecurity and Waste.* Thirroul, NSW: The Spinney Press, 2019.

Hill, Joe. *Food Waste: A Horror Story* (Kindle Edition) Amazon Digital Services, August 2, 2013.

Kreutzberger, Stefan, and Valentin Thurn. *Die Essensvernichter: warum die Hälfte aller Lebensmittel im Müll landet und wer dafür verantwortlich ist*. [The Food Killers

Why Half of All Food Ends up in the Garbage and Who Is Responsible for it] Köln: Kiepenheuer & Witsch GmbH, 2011.

Mandyck, John M., and Eric B. Schultz. *Food Foolish: The Hidden Connection Between Food Waste, Hunger and Climate Change*. [Farmington, Connecticut]: Carrier Corp., 2015.

Marthinsen, Jarle, and Peter Sundt. *Prevention of Food Waste in Restaurants, Hotels, Canteens and Catering*. Copenhagen: Nordisk Ministerråd, 2012. Retrieved at http://www.diva-portal.org/smash/get/diva2:701203/FULLTEXT01.pdf

Mills, Christopher D. (ed). *Food: Nutrition, Packaging, Waste and Safety*. New York: Nova Science, May 2020.

Morone, Piergiuseppe, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017.

Principato, Ludovica. *Food Waste at Consumer Level: A Comprehensive Literature Review*. SpringerBriefs in Environmental Science, March 29, 2018. Retrieved at https://www.springer.com/gp/book/9783319788869

Pritchett, Laura, ed. *Going Green: True Tales from Gleaners, Scavengers, and Dumpster Divers*. Norman: University of Oklahoma Press, 2009.

Reynolds, Christian, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. Retrieved at https://www.routledge.com/Routledge-Handbook-of-Food-Waste-1st-Edition/Reynolds-Soma-Spring-Lazell/p/book/9781138615861

Segrè, Andrea, and Silvia Gaiani. *Transforming Food Waste into a Resource*. Cambridge: RSC Publishing, 2011.

Segrè, Andrea, and Luca Falasconi. *Il libro nero dello spreco alimentare in Italia* [Italy’s black book of food waste]. Edizioni Ambiente, 2011. Retrieved at http://freebook.edizioniambiente.it/libro/69/Il\_libro\_nero\_dello\_spreco\_in\_Italia\_il\_cibo

Smith, Andrew F. *Why Waste Food?* London: Reaktion Books, 2020.

Strasser, Susan. *Waste and Want: a Social History of Trash.* New York: Metropolitan Books, 1999.

Stuart, Tristram. *Waste: Uncovering the Global Food Scandal*. New York: W. W. Norton, 2009.

Stuart, Tristram. *Global gachis: révélations sur le scandale mondial du gaspillage alimentaire.* Paris: Rue de l’échiquier, 2013.

Stuart, Tristram. *Sprechi: il cibo che buttiamo, che distruggiamo, che potremmo utilizzare.* Milano: ESBMO, 2009

Stuart, Tristram [Huate Shitu and Jingyi Li]. *Lang fei: quan qiu liang shi wei ji jie mi*. Tai bei shi: Yuan zu wen hua chu ban, 2012.

Stuart, Tristram. *Despilfarro: el escándalo global de la comida*. Madrid: Alianza, 2011.

Turner, Bethaney. *Taste, Waste and the New Materiality of Food*. London: Routledge, 2018.

von Braun, Joachim, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Conferences, General Books

Wilson, Anne C., ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991.

Technical Books

Anal, Anil Kumar. *Food Processing By-Products and their Utilization*. Hoboken, NJ: John Wiley & Sons, Inc., 2018.

Andrésen, Niels, Elin Einarson, Ulrike Franke, Hanna Hartikainen, Lisbeth Mogensen, and Erik Svanes. *Kartläggning av matsvinnet i primärproduktionen*. Copenhagen: Nordic Council of Ministers, 2013.

Arnold, Nadine, ed. *Wenn Food Waste sichtbar wird Zur Organisation und Bewertung von Lebensmittelabfälle*n. Bielefeld transcript Verlag 2021. DOI: https://doi.org/10.14361/9783839455388

Arvanitoyannis, Ioannis S. *Waste Management for the Food Industries*. Amsterdam: Academic Press, 2008.

Azeem, Muhammad, and Arshad Nawaz*. The Co-composting of Poultry Litter and Fast Food Wastes: a Study of Nutrients Released Pattern during Co-composting*. LAP LAMBERT Academic Publishing, 2012.

Badwaik, Laxmikant S., and Aguilar, Cristóbal Noe, edś. *Food Loss and Waste Reduction: Technical Solutions for Cleaner Production*. Palm Bay, Florida; Burlington, Ontario, Canada: Apple Academic Press; Boca Raton, Florida; Abingdon, Oxon, UK: CRC Press, 2022.

Balazs, George H., Williams Inglis Hugh, and Coy Clifton Brooks. *Composition, Digestibility, and Energy Evaluation of Food Waste Products for Swine in Hawaii*. [Honolulu, Hawaii]: Hawaii Agricultural Experiment Station, University of Hawaii, 1971.

Banu, J. Rajesh, Gopalakrishnan Kumar, M. Gunasekaran, and S. Kavitha, eds. *Food Waste to Valuable Resources: Applications and Management.* [Amsterdam]:Elsevier Academic Press, May 2020. ISBN-10: 0128183535

Barba, Francisco. *Green Extraction and Valorization of By-products from Food Processing.* Boca Raton, FL: CRC Press, Taylor & Francis Group, 2020.

Betoret, Noelia, and Ester Betoret, eds. *Sustainability of the Food System: Sovereignty, Waste, and Nutrients*. Elsevier Academic Press, 2020.

Birch, Gordon Gerard, Kenneth John Parker, and J. T. Worgan. *Food from Waste*. London: Applied Science Publishers, 1976. “An industry-university co-operation Symposium organised under the auspices of the National College of Food Technology, University of Reading.”

Boushy, Adel R. Y., and Antonius F. B. van der Poel. *Handbook of Poultry Feed from Waste: Processing and Use*. Dordrecht; Boston: Kluwer Academic Publishers, 2000.

Campos-Vega, Rocio, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020.

Carvajal-Millan, Elizabeth, and Abu Zahrim Yaser. *Natural Food Products and Waste Recovery: Healthy Foods, Nutrition Design, and Extraction of Valuable Compounds.* Palm Bay, FL,; Burlington, ON, Canada: Apple Academic Press; Boca Raton, FL; Abingdon, Oxon, UK: CRC Press, 2021.

Cecchi, Teresa, and Carla de Carolis. *Biobased Products from Food Sector Waste: Bioplastics, Biocomposites, and Biocascading.* [S.l.]: Springer, July 2021.

Chandrasekaran, Margam, ed. *Valorization of Food Processing By-Products*. Boca Raton, FL: CRC Press/Taylor & Francis Group, 2013.

Chiellini, Emo. *Environmentally Compatible Food Packaging*. Boca Raton: CRC; Cambridge: Woodhead, 2008.

Dilling, Emily, and Anna Brones. *Quaran(tiny) Guide to Turning Food Waste into Abundance: Preserving, Fermenting, & Sprouting.* [Greater Seattle Area, WA]: Comestible Journal 2020.

Diviš, Pavel, and Stanislav Obruč. *Waste Management in Food Industry*. [S.l.]: De Gruyter, 2021.

Dudbridge, Michael. *Handbook of Lean Manufacturing in the Food Industry*. Hoboken: John Wiley & Sons, 2011.

Filho, Walter Leal, and Marina Kovaleva. *Food Waste and Sustainable Food Waste Management in the Baltic Sea Region*. Cham; New York: Springer, 2015.

Galanakis, Charis Michael, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015.

Galanakis, Charis Michael, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Second Edition. Amsterdam: Academic Press, December 2020.

Galanakis, Charis Michael. *Saving Food: Production, Supply Chain, Food Waste and Food Consumption*. Elsevier Academic Press, 2019.

Galanakis, Charis Michael, ed. *Food Losses, Sustainable Postharvest and Food Technologies*. Waltham, MA: Elsevier/Academic Press, May 19, 2021. https://doi.org/10.1016/C2019-0-04700-0

Gillies, M. T. *Animal Feeds from Waste Materials*. Park Ridge, N.J.: Noyes Data Corp., 1978.

Giles, David Boarder. *A Mass Conspiracy to Feed People : Food Not Bombs and the World-class Waste of Global Cities.*  Durham: Duke University Press, 2021.

Gooch, Martin, Abdel Felfel, and Nicole Marenick. *Food Waste in Canada: Opportunities to Increase the Competitiveness of Canada’s Agri-food Sector, While Simultaneously Improving the Environment*. Guelph, Ont.: Value Chain Management Centre, George Morris Centre, 2012.

Gooch, Martin. “Cut Waste, Grow Profit; How to Reduce and Manage Food Waste, Leading to Increased Profitability and Environmental Sustainability.” Guelph, Ont.: Value Chain Management Centre, George Morris Centre, 2012. Retrieved at http://vcm-international.com/wp-content/uploads/2013/05/Cut-Waste-Grow-Profit-FINAL-DOCUMENT-Oct-3-12.pdf

Goodman, Louis J., and John N. Hawkins. *Food and Agricultural Waste Development Projects: Planning and Management*. New York: Pergamon Press; [Honolulu]: East-West Center, 1982.

Green, John H., and Amihud Kramer. *Food Processing Waste Management*. Westport, Conn.: AVI Pub. Co., 1979.

Gunjal, Aparna B., Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019.

Hansen, Jens Aage. *Management of Urban Biodegradable Wastes: Collection, Occupational Health, Biological Treatment, Product Quality Criteria and End User Demand*. London: James & James for the International Solid Waste Association, 1996.

Hanson-Harding, Brian. *Composting: Turn Food Waste into Rich Soil.* New York: Rosen Pub., 2014.

Herzka, A., and R. G. Booth. *Food Industry Wastes, Disposal and Recovery*. London; Englewood, N.J.: Applied Science Publishers, 1981.

Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: Business Science Reference, September 2020. 2 volumes. DOI: 10.4018/978-1-7998-5354-1 [Volume I. Section 1. Food safety and preservation technologies. Chapter 1. Food quality and safety regulation systems at a glance; Chapter 2. Ecological chemistry aspects of food safety; Chapter 3. Food safety and climate change: case of mycotoxins; Chapter 4. Technologies for monitoring the safety of perishable food products; Chapter 5. Closed refrigerated display cabinets: is it worth it for food quality?; Chapter 6. Nanocomposites in the food packaging industry: recent trends and applications; Chapter 7. Non-thermal food preservation methods in the meat industry; Chapter 8. Non-thermal preservation of dairy products: principles, recent advances, and future prospects; Chapter 9. Novel packaging technologies in dairy products: principles and recent advances; Chapter 10. Biopreservatives for improved shelf-life and safety of dairy products: biopreservatives for dairy products; Chapter 11. Resource-saving technology of dehydration of fruit and vegetable raw materials: scientific rationale and cost efficiency -- Section 2. Food supply chain management. Chapter 12. Managing risk in global food supply chains: improving food security and sustainability; Chapter 13. Risks in sustainable food supply chain management; Chapter 14. Building a sustainable food supply chain and managing food losses; Chapter 15. Logistic strategies to minimize losses and waste in food supply chains; Chapter 16. From information sharing to information utilization in food supply chains; Chapter 17. IoT-based cold chain logistics monitoring; Chapter 18. An exploratory study on blockchain application in a food processing supply chain to reduce waste; Chapter 19. Performance evaluation of food cold chain logistics enterprise based on the AHP and entropy; Chapter 20. A circular economy perspective for dairy supply chains; Chapter 21. Consumer purchase preference for the perception of quality of perishable products in a smart city; Chapter 22. Methodology for the design of traceability system in food assistance supply chains: case Bienestarina, Colombia; Chapter 23. Analyzing sustainable food supply chain management challenges in India; Chapter 24. Wastage and cold chain infrastructure relationship in Indian food supply chain: a study from farm to retail; Chapter 25. Perishable goods supply cold chain management in India; Chapter 26. Factors that impact quality during the transportation of tomatoes: evidence from India -- Section 3. Repurposing wasted food. Chapter 27. Food waste reduction towards food sector sustainability; Chapter 28. Utilization and management of food waste; Chapter 29. Various approaches for food waste processing and its management; Chapter 30. Value-added products from food waste; Chapter 31. Microbe mediated bioconversion of fruit waste into value added products: microbes in fruit waste management; Chapter 32. Industrially important enzymes production from food waste: an alternative approach to land filling; Chapter 33. Recent advances in waste cooking oil management and applications for sustainable environment -- Volume II.Chapter 34. Impacts of food industrial wastes on soil and its utilization as novel approach for value addition; Chapter 35. Allocation optimization problem for Peruvian food bank; Chapter 36. Economic and environmental costs of meat waste in the US -- Section 4. Sustainable agricultural production. Chapter 37. Tropospheric ozone pollution, agriculture, and food security; Chapter 38. Technical equipment of agricultural production: the effects for food security; Chapter 39. Issues and challenges in smart farming for sustainable agriculture; Chapter 40. Disrupting agriculture: the status and prospects for AI and big data in smart agriculture; Chapter 41. Agbiotech, sustainability, and food security connection to public health; Chapter 42. Agricultural cooperatives for sustainable development of rural territories and food security: Morocco's experience; Chapter 43. Towards the development of salt-tolerant potato; Chapter 44. Local production-based dietary supplement distribution in emerging countries: bienestarina distribution in Colombia; Chapter 45. State support of agricultural production in emerging countries as a tool to ensure food security; Chapter 46. New approaches to agricultural production management in the Arctic: organic farming and food security; Chapter 47. Produce internationally, consume locally: changing paradigm of China's food security policy; Chapter 48. Determinants of agricultural production in Romania: a panel data approach; Chapter 49. Farm security for food security: dealing with farm theft in the Caribbean Region -- Section 5. Sustainable consumption and alternative diets. Chapter 50. A review on impact of changing climate on sustainable food consumption; Chapter 51. Comparing the effects of unsustainable production and consumption of food on health and policy across developed and less Developed countries; Chapter 52. Sustainable food consumption in the neoliberal order: challenges and policy implications; Chapter 53. Food and environment: a review on the sustainability of six different dietary patterns; Chapter 54. Re-thinking meat: how climate change is disrupting the food industry; Chapter 55. Normality, naturalness, necessity, and nutritiousness of the new meat alternatives; Chapter 56. New meat without livestock; Chapter 57. Application of the dietary processed sulfur supplementation for enhancing nutritional and functional properties of meat products; Chapter 58. Nutritional benefits of selected plant-based proteins as meat alternatives; Chapter 59. Understanding gender identities and food preferences to increase the consumption of a plant-based diet with heuristics; Chapter 60. Lifelong consumption of plant-based GM foods: is it safe?; Chapter 61. Nutritional properties of edible insects; Chapter 62. The nutritional and health potential of Blackjack (Bidens Pilosa l.): a review promoting the use of Blackjack for food; Chapter 63. Special legume-based food as a solution to food and nutrition insecurity problem in the Arctic; Chapter 64. Soybeans consumption and production in China: sustainability perspective; Chapter 65. The potential of traditional leafy vegetables for improving food security in Africa; Chapter 66. Veganism in the Bhagwad Gita.]

Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Katiyar, Vimal, *Sustainable Polymers for Food Packaging: An Introduction*. Berlin: De Gruyter, 2020. Retrieved at degruyter.com/view/title/550151

Kimber, Robyn. *Edible Energy: The Carbon Consequences of Diverting Commercial Food Waste from Landfill to Sewage Treatment Works for Co-digestion.* LAP LAMBERT Academic Publishing, 2011.

Kok, Melanie G., Jim J. Groot, Sara Dastoum, Christine Plaisier, Youri Dijkxhoorn, and Coen P. A. Wagenberg. *A Measurement Tool on Food Losses and Waste: Applied in a Tomato Value Chain in Nigeria.* Wageningen Food & Biobased Research 2019.

Kosseva, Maria R., and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013.

Kosseva, Maria R., and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 7, 2020. https://doi.org/10.1016/C2018-0-01472-3

Labuza, Theodore P., and Lynn M. Szybist. *Open Dating of Foods*. Hoboken: John Wiley & Sons, 2001 and 2008.

Ledward, David, A. J. Taylor, and R. A. Lawrie. *Upgrading Waste for Feeds and Food: Proceedings of Previous Easter Schools in Agricultural Science*. London; Boston: Butterworths, 1983.

Liu, Sean X. *Food and Agricultural Wastewater Utilization and Treatment.* Hoboken: Wiley, 2014.

Loehr, Raymond C., ed. *Food, Fertilizer, and Agricultural Residues: Proceedings of the 1977 Cornell Agricultural Waste Management Conference*. Cornell Agricultural Waste Management Conference (9th: 1977). Ann Arbor, Mich.: Ann Arbor Science Publishers, 1977.

Luton, Larry S. *The Politics of Garbage: a Community Perspective on Solid Waste Policy Making*. Pittsburgh: University of Pittsburgh Press, 1966.

McSweeney, James. *Community-scale Composting Systems: a Comprehensive Practical Guide for Closing the Food System Loop and Solving Our Waste Crisis*. White River Junction, Vermont: Chelsea Green Publishing, 2019.

Naraine, Leighton. *Optimizing the Use of Farm Waste and Non-farm Waste to Increase Productivity and Food Security Emerging Research and Opportunities.* Hershey, PA: Engineering Science Reference, an imprint of IGI Global, 2019.

Närvänen, Elina, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. Retrieved at https://www.palgrave.com/gp/book/9783030205607

National Academies of Sciences, Engineering, and Medicine. *Reducing Impacts of Food Loss and Waste Proceedings of a Workshop*. Washington, DC: The National Academies Press, 2019. https://doi.org/10.17226/25396 Retrieved at https://www.nap.edu/read/25396/chapter/1#x

National Canners Association. *A Guide for Waste Management in the Food Processing Industries*. Berkeley, Calif.: Research Laboratories. 1969.

National Environment Agency. *Food Waste Minimisation Guidebook; Retail Food for Establishments*. Singapore: National Environment Agency and the Agri-Food and Veterinary Authority, 2016. Retrieved at http://www.nea.gov.sg/docs/default-source/energy-waste/FWMGR

Oreopoulou, Vasso, and Winfried Russ. *Utilization of By-products and Treatment of Waste in the Food Industry*. New York: Springer, 2007.

Parry, David L. *Sustainable Food Waste Evaluation*. Alexandria, VA: Water Environment Research Foundation, 2012.

Poltronieri, Palmiro, and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016.

Rathje, William, and Cullen Murphy. *Rubbish! The Archaeology of Garbage*. Tucson: University of Arizona Press, 2001.

Riley, Garrett Leonard, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016.

Rolle, Ross S., ed. *Postharvest Management of Fruit and Vegetables in the Asia-Pacific Region.* Tokyo: Asian Productivity Organization, and Food and Agriculture Organization of the United Nations, 2006.

Saxena, Jyoti. *Food Processing Waste Management Treatment and Utilization Technology*. New Delhi Arise Publ. & Distributors, 2012. [?]

Simone, Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds. *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017*.*

Skopal, Peter. *Private Household Food Waste & How to Reduce It.* Lunds universitet/Ergonomi och aerosolteknologi, 2019.

Socaci, Sonia A., Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.

Thakur, Monika, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020.

Top, Peter J. *Food Waste Recycling Plant*. [Toronto]: Queen’s Printer for Ontario Environment, 1992.

Turner, Bethaney. *Taste, Waste and the New Materiality of Food.* London; New York: Routledge, Taylor & Francis Group, 2019.

Vinha, Ana F., Carla Sousa, M. Beatriz, and P. P. Oliveira. *Food Waste and By-products Recovery:: Nutraceutical and Health Potential of Carotenoids as Natural Pigments*. [S.l.]: Lap Lambert Academic Publ, June 20, 2020.

Vuong, Quan V. *Utilisation of Bioactive Compounds from Agricultural and Food Waste*. CRC Press, 2016.

Vuong, Quan V. *Utilisation of Bioactive Compounds from Agricultural and Food Waste*. CRC Press, 2021.

Waldron, K. W. *Handbook of Waste Management and Co-product Recovery in Food Processing*. 2 vols. Boca Raton, Fla: CRC Press; Cambridge: Woodhead Pub., 2009.

Wang, Lawrence K., Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006.

Wang, Lawrence K., Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: Taylor & Francis, 2019.

Warrick, Louis F. *Guide to Literature on Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. Retrieved at http://infohouse.p2ric.org/ref/31/30495.pdf

Westendorf, Michael L., ed. *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. It is also an ebook.

Yahia, Elhadi, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020.

Zall, Robert R. *Managing Food Industry Waste Common Sense Methods for Food Processors*.

Ames, Iowa: Blackwell Pub., 2004.

Zorya, Sergiy, *et al*. *Missing Food: The Case of Postharvest Grain Losses in Sub-Saharan Africa.* Washington, DC: The World Bank, 2011. Retrieved at http://siteresources.worldbank.org/INTARD/Resources/MissingFoods10\_web.pdf

Chapters in Academic Works

Abeliotis, Konstadinos, Christina Chroni, and Katia Lasaridi. “Chapter 6: Measuring Food Waste Generation from Households in Greece: Behaviours, Attitudes, and Potential for Prevention.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters in Academic Works

Alabrese, M., M. Brunori, S. Rolandi, and A. Saba. “Agri-food Industries and the Challenge of Reducing Food Wastage: an Analysis of Legal Opportunities.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 63–70.

Tags: Chapters in Academic Works

Albanese, A. “Vertical Integration Contracts in Agriculture: Fair Trade and Efficiency of the Food Chain.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 87–94.

Tags: Chapters in Academic Works

Alegre, Inés, and Jasmina Berbegal-Mirabent. “Gourmet Products from Food Waste.” In Satinder Dhiman, ed, *Handbook of Engaged Sustainability.* Cham: Springer Nature Living Reference, December 2017. DOI: 10.1007/978-3-319-53121-2\_22-1.

Tags: Chapters in Academic Works

Alexander, Catherine, Nicky Gregson, and Z. Gille. “Food Waste.” In Anne Murcott, Warren Belasco, and Peter Jackson, eds. *The Handbook of Food Research*. London; New York: Bloomsbury Academic, an imprint of Bloomsbury Publighing, 2013. pp 471–483.

Tags: Chapters in Academic Works

Alhonnoro, Lotta, *et al.* “Distributed Agency in Food Waste—A Focus on Non-human Actors in Retail Setting.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 141-167.

Tags: Chapters in Academic Works

AlJabri, Omar. “Chapter 13: Food Losses and Waste at the Consumer Level.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Almeida Oroski, Fabio. “Exploring Food Waste Reducing Apps—A Business Model Lens.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 367-387.

Tags: Chapters in Academic Works

Anaclerio, M., M. Pellizzoni, V. Todeschini, M. Trevisan, and G. Bertoni. “Use of Permethrin Coated Nets to Protect Stored Grain from Pests Infestations.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 119–124.

Tags: Chapters

Ankush, Khushboo, and Kashyap Kumar Dubey. “Chapter 17: Food Industry Waste Biorefineries: Future Energy, Valuable Recovery, and Waste Treatment.” In R. Praveen Kumar, Edgard Gnansounou, Jegannathan Kenthorai Raman, and Gurunathan Baskar eds. *Refining Biomass Residues for Sustainable Energy and Bioproducts: Technology, Advances, Life Cycle Assessment and Economics.* London, United Kingdom: Academic Press, an imprint of Elsevier, 2020. pp ??

Tags: Chapters

Aparicio, A. Arroyo. “Edible but Unmarketable Food: Some Legal Problems to Be Solved on Food Waste Prevention.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 33–38.

Tags: Chapters

Aramyan, L. H., N. I. Valeeva, M. Vittuari, A. Politano, P. Mahon, C. Balazs, K. Ujhelyi, S. Scherhaufer, M. Gheouldus, and D. Paschali. “Potential of Market Based Instruments and Economic Incentives in Food Waste Prevention and Reduction.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 171–180.

Tags: Chapters

Aramyan, Lusine. “Chapter 21: Policies and Regulations Needed to Reduce Food Losses and Waste.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Arora, S. R. K. Bajaj, V. Sharma, B. K. Wadhwa, and G. S. Sharma. “Chapter 5: Milk and Dairy Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011. pp ??

Tags: Chapters

Arvanitoyannis, Ioannis, and Persefoni Tserkezou. “Chapter 11. Fish Waste Management.” In Ioannis S. Boziaris, ed. *Seafood Processing: Technology, Quality and Safety*. Wiley Blackwell, 2014. pp 263-310. Retrieved at https://www.researchgate.net/publication/261580750\_Chapter\_11\_Fish\_Waste\_Management\_In\_Seafood\_Processing\_Technology\_Quality\_and\_Safety

Tags: Chapters, Seafood

Aschemann-Witzel, Jessica, Ezra Ho and Tammara Soma. “Chapter 30: A Brief Overview of Current Food Waste Research: The What, Why, How and Future Directions.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Asiedu, Samuel. “Chapter 17: Food Losses and Waste in Roots and Tubers.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Awad, A., H. Salman, and Yung-Tse Hung. “Olive Oil Waste Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Baglioni, Simone, Benedetta De Pieri, Urszula Soler, Jordi Rosell, and Tatiana Tallarico. “Public Policy Interventions in Surplus Food Recovery in France, Germany, Italy and Spain.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 37-48.

Tags: Chapters

Baglioni, Simone, Francesca Calò, Paola Garrone, and Mario Molteni.“Introduction—Food Security and Food Waste Reduction: A Social Innovation Approach to Current Social, Environmental, and Political Concerns.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 1-9.

Tags: Chapters

Baldwin, Cheryl. “Chapter 7: Food Waste.” In *The 10 Principles of Food Industry Sustainability*. Hoboken, NJ: Wiley-Blackwell, 2015. pp ??

Tags: Chapters

Banks, C. J., and Z. Wang. “Treatment of Meat Wastes,”in Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Barba, M., and R. Díaz-Ruiz. “Switching Imperfect and Ugly Products to Beautiful Opportunities.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 279–284.

Tags: Chapters

Barba, Francisco J., Eduardo Puértolas, and Isabelle Souchon. “Chapter 11: Emerging Extraction.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 249-272.

Tags: Chapters

Barbuto, Angela, *et al.* “The Role of Social Networks in the Diffusion of Bio-Waste Products: The Case of Mulching Films Derived from Organic Waste in Province of Foggia.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 279-301.

Tags: Chapters

Barnard, Alex, and Marie Mourad. “Chapter 23: From Dumpster Dives to Disco Vibes: The Shifting Shape of Food Waste Activism.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Barragán, L. A., Prado, J. B. Figueroa,. C. Hennigs, *et al.* “Chapter 7: Fermentative Production Methods.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 189-218.

Tags: Chapters

Berchmans, Sheela, A. Palaniappan, and R. Karthikeyan. “Chapter 13: Electrical Energy from Wineries—A New Approach Using Microbial Fuel Cells.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Academic Chapters, Electricity Generation

Tags: Chapters

Berchmans, Sheela, A. Palaniappan, and R. Karthikeyan. “Chapter 13: Electrical Energy from Wineries—A New Approach Using Microbial Fuel Cells.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Bertin, Lorenzo, Dario Frascari, and Silvia Alvarez Blanco. “Chapter 7: Conventional Purification and Isolation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 149-172.

Tags: Chapters

Bhalani, Dixit V., Arvind Kumar Singh Chandel, and Poonam Singh Thakur. “Chapter 6: Recent Insight into Fermented Foods and Production.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 83-115. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Bhandwalkar, Madhuri Santosh. “Chapter 3: Industrially Important Enzymes Production From Food Waste: An Alternative Approach to Land Filling.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 31-42. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Bhandwalkar, Madhuri Santosh. “Chapter 32: Industrially Important Enzymes Production from Food Waste an Alternative Approach to Land Filling.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 626-634.

Tags: Chapters in Academic Works

Bhattacharjee, Chiranjib, Arijit Nath, and Sudip Chakraborty. “Chapter 5: Conventional Macro- and Micromolecules Separation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 105-126.

Tags: Chapters

Bilali, Hamid El. “Chapter 8: Supply Chain Improvement to Prevent Food Losses and Waste: an Overview.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Black, Rachel. “Eating Garbage: Socially Marginal Provisioning Practices.” In J. MacClancy, J. Henry, and H. Macbeth, eds. *Consuming the Inedible: Neglected Dimensions of Food Choice*. Oxford: Berghahn Books, 2007. pp 141-150.

Tags: Chapters

Blanco, Kate C., Thalia Q. Corrêa, Shirly M.L. Perez, Bruno Pereira, de Oliveira, Vanderlei S. Bagnato Optical Technologies for Improvement in Food Security.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 98-103. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Bowman, Martin. “Chapter 31: Challenging Hegemonic Conceptions of Food Waste: Critical Reflections from a Food Waste Activist.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Bowman, Martin, Christina O’Sullivan, and Karen Luyckx. “Chapter 22: Keeping Unavoidable Food Waste in the Food Chain as Animal Feed.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Bowman, Martin, Christina O’Sullivan and Karen Luyckx. “Chapter 22: Keeping Unavoidable Food Waste in the Food Chain as Animal Feed.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Bradford, Kent J., Peetambar Dahal, ... and Felicia Wu. “Chapter 17: The Dry Chain: Reducing Postharvest Losses and Improving Food Safety in Humid Climates*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 375-389.

Tags: Chapters

Bramanti, Valentina, Alessia Coeli, Laura Ferri, Giorgio Fiorentini, and Elisa Ricciuti. “A Model for Analysing Non-profit Organisations in the Food Recovery, Management and Redistribution Chain.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 99-130.

Tags: Chapters

Brears, Peter. “Chapter 3: Pots for Potting: English Pottery and its Role in Food Preservation in the Post-mediaeval Period.” In Anne C., Wilson, ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991. pp ??

Tags: Chapters

Brienzo, Michel, Ana Flavia de Azevedo Carvalho, Franciane Cristina de Figueiredo, Pedro de Oliva Neto, et al. “Chapter 8: Sugarcane Bagasse Hemicellulose Properties, Extraction Technologies and Xylooligosaccharides Production.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Britz, T. J., C. van Schalkwyk, and Yung-Tse Hung. “Treatment of Dairy Processing Wastewaters.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Bucatariu, Camelia. “Chapter 3: The Role of Food Losses and Waste in Food Insecurity.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Bucatariu, Camelia. “Chapter 28: Challenges and Initiatives in Reducing Food Losses and Waste: Europe.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Burke, Ellen, *et al. “*Between Kitchen Sink and City Sewer: A Socio-Ecological Approach to Food Waste in Environmental Design.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 169-191.

Tags: Chapters

Buzby, Jean, and Claudia Fabiano. “Chapter 11: Food Loss and Waste Measurement Methods and Estimates for the United States.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Canniford, Robin, and Alan Bradshaw. “Chapter 17: Shit Happens: Excrement as Fear of Waste, and Waste of Fear.” In Benedetta Cappellini, David Marshall, and Elizabeth Parsons, eds. *The Practice of the Meal: Food, Families and the Market Place*. New York: Routledge, Taylor & Francis Group, 2016. pp ??

Tags: Chapters

Capone, Roberto, Anthony Bennett, Philipp Debs, Camelia Bucatariu, Hamid Bilali, Jennifer Smolak, Warren T. K. Lee, Francesco Bottalico, Yvette Diei-Ouadi, and Jogeir Toppe. “Chapter 9: Food Losses and Waste: Global Overview from a Mediterranean Perspective,” *Mediterra 2016 Zero Waste in the Mediterranean: Natural Resources, Food and Knowledge.* Paris: Presses des Sciences Po, November 2016. pp 193-242, Retrieved at

Tags: Chapters

Chapters in Academic Works, Mediterranean

Tags: Chapters

Caraher, Martin, and Sinéad Furey. “Growth of Food Banks in the UK (And Europe): Leftover Food for Leftover People.” In Martin Caraher and Sinéad Furey, *The Economics of Food Aid Provision: a Financial, Social and Cultural Perspective*. Cham: Palgrave Macmillan, 2018. pp 25-48.

Tags: Chapters

Cárdenas-Hernández, Eliseo, Cristian Torres-León, Juan Ascacio-Valdés, Juan C. Contreras-Esquivel, and Cristóbal N. Aguilar. “Chapter 6: Influence of Drying and Extraction Technology on the Chemical Profile and Antioxidant Property of Mexican Mango Byproduct,”

in Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production*. Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Cardoso, Ryzia de Cassia Vieira, Márcio Vasconcelos Luckesi, and Adriana Lúcia da Costa Souza. “Chapter 1: Fruit and Vegetable Waste at Domiciliary Level: What Is the Panorama?” In Galanakis, Charis Michael, ed. *Food Losses, Sustainable Postharvest and Food Technologies*. Waltham, MA: Elsevier/Academic Press, May 19, 2021. pp 1-32. https://doi.org/10.1016/B978-0-12-821912-6.00002-X Retrieved at https://www.sciencedirect.com/science/article/pii/B978012821912600002X

Tags: Chapters, Fruits, Vegetables

Carey, Emily Anne, and Nachiappan Subramanian. “Chapter 18: an Exploratory Study on Blockchain Application in a Food Processing Supply Chain to Reduce Waste.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 376-394.

Tags: Chapters in Academic Works

Chandra, M. V., and B. A. Shamasundar. “Chapter 7: Fish Processing Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Chapagain, Ashok K., and Keith James. “Chapter 12: Accounting for the Impact of Food Waste on Water Resources and Climate Change.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Chávez, Jorge. “Chapter 6: The Impact of Food Losses and Waste on Human Nutrition and Health.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Chen, J. P., L. Yang, R. Bai, and Yung-Tse Hung. “Chapter 25: Bakery Waste Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp. 1093-1111.

Tags: Chapters

Academic Articles, Bakery Waste

Tags: Chapters

Chen, J. P., S.-S. Seng, and Yung-Tse Hung. “Soft Drink Waste Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Choi, Kwang Soo, Seung Woo Kim, Sin Yeong Jung, Byeong Dae Choi, Sung Joo Mun, and Dong Ho Lee. “Clean Plate Movement and Empowerment of Civil Leadership for Developing a Sustainable Lifestyle.” In Miltiadis D. Lytras, Patricia Ordonez De Pablos, Adrian Ziderman, Alan Roulstone, Hermann Maurer, and Jonathan B. Imber, eds., *Organizational, Business, and Technological Aspects of the Knowledge Society, Part 2*. Berlin: Heidelberg: Springer, 2010. pp 405-411. Retrieved at http://link.springer.com/chapter/10.1007%2F978-3-642-16324-1\_47

Tags: Chapters

Academic Chapters, Clean Plate Movement

Tags: Chapters

Choudhury M. L. “Recent Developments in Reducing Post-harvest Losses in the Asia-Pacific Region.” In Ross S. Rolle, ed., *Postharvest Management of Fruit and Vegetables in the Asia-Pacific Region.* Tokyo: Asian Productivity Organization, and Food and Agriculture Organization of the United Nations, 2006. pp 5-11.

Tags: Chapters

Cloke, Jon. “Chapter 4: Interrogating Waste - The Role of Vastogenesis in 21st Century Capitalism.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Cobalea, H. Barco. “Improving Efficiency of Food Distribution in the City of Seville: a Proposal.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 199–202.

Tags: Chapters

Coeli, Alessia, Benedetta De Pieri, Laura Maria Ferri, Elisa Ricciuti, and Sedef Sert. “Conclusion.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 153-162.

Tags: Chapters

Colbert, E. “Food Waste in Kenya: Uncovering Food Waste in the Horticultural Export Supply Chain.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 103–108.

Tags: Chapters

Cooks, Leda. “Chapter 6: Constructing Taste and Waste as Habitus.” In Samuel Boerboom, ed, *The Political Language of Food*. Lanham: Lexington Books. 2015. pp 123-140.

Tags: Chapters

Cooks, Leda M. “Bodies, Spaces and Places for Food Taste and Waste.” In C. Greene, ed., *Food, Place and Space*. New York: Peter Lang, 2019.

Tags: Chapters

Cooks, Leda. “Chapter 23: What is (not) Food? The Construction of Food Waste as a Social Problem.” In Kathleen Lebesco and Peter Naccarato, eds), *The Bloomsbury Handbook of Food and Popular Culture*. London: Bloomsbury, 2017. pp 329-342.

Tags: Chapters

Corbo, C., and F. Fraticelli. “The Use of Web-based Technology as an Emerging Option for Food Waste Reduction.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 133–142.

Tags: Chapters

Corini A. “Get Consumers Truly Informed of Their Food Choices!” in Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 149–156.

Tags: Chapters

Corini, A. “Human Right to Food: Some Reflections.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 317–322.

Tags: Chapters

Dal’Magro Glenio Piran, and Edson Talandini. “Chapter 15: Estimating total and per capita food waste in Brazilian Households: A Scenario Analysis.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Davison, Sandra, Lisanne van Geffen, Erica van Herpen, and Anne Sharp. “Chapter 18: Applying Behaviour Change Methods to Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

De Pieri, Benedetta, Tatiana Tallarico, Simone Baglioni, Urszula Soler, and Elisa Ricciuti. “European Policy for Food Security: The Surplus Food Redistribution Option.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 13-35.

Tags: Chapters

De Renobales, M., L. Escajedo San-Epifanio, and F. Molina. “Social Supermarkets: a Dignifying Tool Against Food Insecurity for People at Socio-economic Risk.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 285–290.

Tags: Chapters

de Rozas, M. Lledó Sáinz, and A. Inza-Bartolomé. “Social Commitment Competence in the University of the Basque Country Degree Programmes.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 209–216.

Tags: Chapters

De Pieri, Benedetta, Simone Baglioni, Valentina Bramanti, and Silvia Del Carlo. “Best Practices in Europe for Developing Food Recovery in Non-profit Organisations.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 131-151.

Tags: Chapters

de los Ríos, I., A. Cazorla, S. Sastre, and C. Cadeddu. “New University-society Relationships for Rational Consumption and Solidarity: Actions from the Food Banks-UPM Chair.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 181–190.

Tags: Chapters

Dellino, Gabriella, *et al.* “Waste Reduction in Fresh Food Supply Chains: An Operations Research Approach.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 235-259.

Tags: Chapters

Delsignore, Monica, *et al.* “Defining the Meaning of Food Waste as a Matter of Urgency.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 215-233.

Tags: Chapters

Dhiman, Romika, and Neeraj Kumar Aggarwal. “Chapter 4: Efficacy of Plant Antimicrobials as Preservative in Food.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Dhiman, Romika, and Neeraj Kumar Aggarwal. “Chapter 4: Efficacy of Plant Antimicrobials as Preservative in Food.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Di Terlizzi, Biagio, Robert Van Otterdijk, Alberto Dragotta, Patrina Pink, and Hamid El Bilali. “Chapter 12: Innovation for the Reduction of Food Losses and Waste.” In FAO and CIHEAM. *Mediterra 2016. Zero Waste in the Mediterranean. Natural Resources, Food and Knowledge*. Developed by the International Centre for Advanced Mediterranean Agronomic Studies (CIHEAM) and Food and Agriculture Organization of the United Nations (FAO) (Paris: Presses de Sciences Po, 2016): 281- 301. Retrieved at http://www.fao.org/3/a-bq976e.pdf

Tags: Chapters

Di Leo, Alessio, Laura Michelini, and Ludovica Principato. “Chapter 20: Sharing Platform and Innovative Business Models: Enablers and Barriers in the Innovation Process*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 431-449.

Tags: Chapters

Dianav, Pinto, María de la Luz, Cádiz-Gurrea, Ana Margarida, Silva Cristina Delerue-Matos, and Francisca Rodrigues. “Chapter 25: Cosmetics—Food Waste Recovery.” In Charis M. Galanakis, ed., *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Second Edition. Amsterdam: Academic Press, December 2020.pp 503-528. https://doi.org/10.1016/B978-0-12-820563-1.00004-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128205631000044

Tags: Chapters in Academic Works, Cosmetics

Díaz-Ruiz, R., M. Costa-Font, and J. M. Gil. “A Social Perspective on Food Waste: to What Extent Consumers Are Aware of Their Own Food Waste.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 157–164.

Tags: Chapters

Dietrich, T., M. C. Villaran Velasco, P. J. Echeverría, B. Pop, and A. Rusu. “Chapter 1: Crop and Plant Biomass as Valuable Material for BBB Alternatives for Valorization of Green Wastes.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016.

pp 1-19.

Tags: Chapters

Dietrich, T., J. Wildner, F. D’urso, R. Virto, C. Velazquez, C. Sacramento Santos Pais, B. Sommer Ferreira, A. Carolas, L. Prado-Barragan, M.P. De Castro, and S. Verstichel. “Improving Sustainability of Fruit and Vegetable Processing Industry by Sub-product Transformation.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 95–102.

Tags: Chapters

Dieu, Tran Thi My. “Chapter 2: Food Processing and Food Waste.” In Cheryl Baldwin, ed. *Sustainability in the Food Industry*. Ames, Iowa, John Wiley & Sons, Ltd., 2008. pp 23-60.

Tags: Chapters

Dongyu, Qu. “Moving Forward on Reducing Food Loss and Waste.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 25-37. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Drijfhout, Marit, Jenny van Doorn, and Koert van Ittersum. “How to Influence Consumer Food Waste Behavior: Effects of Temporal Distance and Providing Nutritional Information on Consumption Choices and Disposal Behavior.” In Maggie Geuens, Mario Pandelaere, and Michel Tuan Pham, Iris Vermeir, eds. *European Association for Consumer Research: Proceedings.* Duluth, Minnesota: Association for Consumer Research 11 (2018): 63-64. Retrieved at https://www.rug.nl/research/portal/publications/how-to-influence-consumer-food-waste-behavior(f9ebad0a-8334-4ba8-aa1c-8651deffd843).html

Tags: Chapters

Academic Chapters, Consumers

Tags: Chapters

Du, Chenyu, Sidra Munir, Rabia Abad, and Diannan Lu. “Chapter 7 - Valorization of Organic Waste into Biofertilizer and its Field Application.” In Thallada Bhaskar, Ashok Pandey, Eldon R Rene, and Daniel C. W. Tsang, eds., *Waste Biorefinery: Integrating Biorefineries for Waste Valorisation*. San Diego : Elsevier, 2020. pp 179-198. Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128182284000071?via%3Dihub

Tags: Chapters

Durham, Perry J. “Chapter 14: Concerns with the Use of Nontraditional Feed Wastes and By-products.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 249-255. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Ebner, Jacqueline H., Swati Hegde, Shwe Sin Win, Callie W. Babbitt, and Thomas A. Trabold. “Chapter 10: Environmental Aspects of Food Waste-to-Energy Conversion.” In Thomas Trabold, and Callie W Babbitt, eds. *Sustainable Food Waste-to-energy Systems*. Amsterdam: Academic Press, 2018. pp 177-201. Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128111574000103

Tags: Chapters

Chapters, Energy, Environment

Tags: Chapters

Edwards, Ferne, and David Mercer. “Chapter 14: Gleaning from Gluttony: An Australian Youth Subculture Confronts the Ethics of Waste.” In Psyche Williams Williams-Forson and Carole Counihan, eds. *Taking Food Public. Redefining Foodways in a Changing World*. New York: Routledge, 2012. pp 175-194.

Tags: Chapters

Chapters, Ethics

Tags: Chapters

Elshohdi, Moez. “Chapter 23: The Role of Food Banks in Food Security and Prevention of Food Losses and Waste (FLW).” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Espinosa-Alonso L,. Gabriela, Maribel Valdez-Morales, Xochitl Aparicio-Fernandez, Sergio Medina-Godoy, Fidel Guevara-Lara. “Vegetable By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Faganel, Armand, and Aleksander Janeš. “Food Recovery Awareness.” In Doris Gomezelj Omerzel and Suzana, Laporsek, eds. *Managing Global Changes* (Programme of the Joint International Conference Organised by University of Primorska, Faculty of Management, Slovenia, Juraj Dobrila University of Pula, Faculty of Economics and Tourism Dr. Mijo Mirkovic, Croatia, Moscow School of Economics, Moscow State University, Russian Federation, Eastern European Economics, Usa, Society for the Study of Emerging Markets, USA). Koper [Slovenia]: University of Primorska Press, 2016, Str. 217. Retrieved at http://www.hippocampus.si/ISBN/978-961-6984-26-3/135.pdf

Tags: Academic Chapters, Food Recovery

Falcone, Pasquale Marcello, *et al.* “Bringing a Sharing Economy Approach into the Food Sector: The Potential of Food Sharing for Reducing Food Waste.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 197-214.

Tags: Chapters

Faour-Klingbeil, Dima. “Chapter 7: The Impact of Food Losses and Waste on Food Safety.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Fărcaş, Anca C., Sonia A. Socaci, and Zorita M. Diaconeasa. “Chapter 1: Introductory Chapter: From Waste to New Resources.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020. pp ??

Tags: Chapters

Fărcaş, Anca C., Sonia A. Socaci and Zorita M. Diaconeasa. “Chapter 1: Introductory Chapter: From Waste to New Resources.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Farr-Wharton, Geremy, Timur Osadchiy, and Peter Lyle. “Chapter 29: Are You Buying Food Waste? The Roles Technology Can Play in (Re)Designing the Food Retail Experience.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Favis, Abigail Marie T., and Rafael Deo F. Estanislao. “Chapter 12. Towards Sustainable Consumption of Rice in a Private School in Metro Manila.” In Marlyne, Sahakian, Czarina Saloma, and Suren Erkman, eds. *Food Consumption in the City: Practices and Patterns in Urban Asia and the Pacific.* Routledge Studies in Food, Society and the Environment. Oxon, UK; New York, USA, Routledge, 2016. pp ??

Tags: Chapters

Fay, Kevin, Paul de Larminat, Torben Funder-Kristensen, Juergen Goeller, Andrea Voigt, and Rajan Rajendran,” “Towards a Sustainable Global Food Supply and the Cold Chain.” In In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 204-215. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Féret, Samuel. “ECOWASTE4FOOD Project: Cases for Food Waste Reduction at City and Regional Levels in the EU.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 389-414.

Tags: Chapters

Fernández-Fernández, Adriana Maite, Eduardo Dellacassa, Alejandra Medrano-Fernandez, and María Dolores Castillo. “Citrus Waste Recovery for Sustainable Nutrition and Health.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Figueroa, Karen Haydeé Nieto, Nancy Viridiana Mendoza García, and Rocio Campos Vega. “Cocoa By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Filbert. John W. “Section 4: Wastewater Treatment and Disposal.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters

Filimonau, Viachaslau, and Ekaterina Todorova. “Chapter 21: Management of Hospitality Food Waste and the Role of Consumer Behavior*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 451-466.

Tags: Chapters

Filimonau, Viachaslau, and Adriano Gherbin. “Chapter 18: Market-based Tools for Reduction of Food Waste in Grocery Retail*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 391-407.

Tags: Chapters

Forcada, Oriol, Sedef Sert, Victoria Soldevila, and Francesca Vidali. “Surplus Food Redistribution: Best Practices from European Countries.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 69-95.

Tags: Chapters

Forcada, O., S. Sert, and V. Soldevila. “New Challenges Against Hunger and Poverty: a Food Bank Case Study.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 291–298.

Tags: Chapters

Fowles, Trevor M., and Christian Nansen. “Insect-Based Bioconversion: Value from Food Waste.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 321-346.

Tags: Chapters

Franca, Adriana S., and Leandro S. Oliveira. “Chapter 2: Food Wastes as Sources of Natural Antioxidants.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Franco, Don A., and Gary Pearl. “Chapter 13: Rendering Food Waste.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 241-248. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Francocci, F., and I. B. Reca. “Chapter 8: Composition of Plant Biomass Biotech Engineering of Cell Wall to Optimize Biofuel Production.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 219-239.

Tags: Chapters

Fuchtel, Hans-Joachim. “Action and Policy Priorities for Food Loss and Waste Reduction –Germany.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 46-47. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags:

Fung, E. E., and William Rathje. “How We Waste $31 Billion in Food a Year.” In J. Hayes, *The1982 Yearbook of Agriculture*. Washington, DC: US Government Printing Office, 1982. pp 352-357. Retrieved at https://naldc.nal.usda.gov/download/IND83012089/PDF

Tags: Chapters

Gaiani, Silvia. “Chapter 1: Food Security: Key Issues.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Galanakis, Charis M. “Chapter 3: the Universal Recovery Strategy.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 59-81.

Tags: Chapters

Galanakis, Charis, M. Nuria Martinez-Saez, and Vassiliki S. Mitropoulou. “Chapter 15: Patented and Commercialized Applications.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 337-360.

Tags: Chapters

Galanakis, Charis M., Francisco J. Barba, and Krishnamurthy Nagendra Prasad. “Chapter 14: Cost and Safety Issues of Emerging Technologies Against Conventional Techniques.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 321-336.

Tags: Chapters

Galanakis, C. M., J. Cvejic, V. Verardo, and A. Segura-Carretero. “Chapter 11. Food Use for Social Innovation by Optimizing Food Waste Recovery Strategies.” In Charis Michel Galanakis, ed. *Innovation Strategies in the Food Industry: Tools for Implementation*. Boston, MA: Elsevier, 2016. pp 211-236. Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128037515000118

Tags: Chapters

Galanakis, Charis M.. “Chapter 11 - Food Waste Valorization Opportunities for Different Food Industries.” In Charis M. Galanakis, ed. *The Interaction of Food Industry and Environment* (San Diego: Elsevier Science & Technology): 341-422. https://doi.org/10.1016/B978-0-12-816449-5.00011-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128164495000114

Tags: Chapters

García-Pérez, Eliseo, Genaro Aguilar-Gutiérrez, and Alejandra Ramírez Martínez. “Chapter 8: Assesment and Analysis of the Fruit and Vegetable Losses Due to Its Transportation in Mexico City Wholesale Market.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

García-Solares, S. M., C. A. Gutiérrez, E. E. Neri-Torres, and I. R. Quevedo. “Chapter 7: Food Loss and Waste (FLW) in the Circular Bioeconomy.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

García-García, J. Daniel, Yesenia Estrada-Nieto, Sandra Palacios-Michelena, Roberto Arredondo-Valdés, Rodolfo Ramos-González, Mónica Lizeth Chávez-González, Mayela Govea-Salas, José Luis Martínez-Hernández, Elda Patricia Segura-Ceniceros, and Anna Ilyina, “Chapter 12: Use of Various Forms of Energy in Food Science and Technology.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner Production*. Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Gazso, André, and Gressler Sabine. “Waste Not Want Not - the Ethics of Food Waste.” In Werner Zollitsch, ed. *Sustainable Food Production and Ethics*. Wageningen, the Netherlands: Wageningen Academic Publishers, 2007. pp 407-411.

Tags: Chapters

Chapters, Ethics

Tags: Chapters

Gebresenbet, Girma. “Chapter 19: Food Losses and Waste in Dairy Products.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Gedi, Mohamed A., Vincenzo di Bari, Roger Ibbett, Randa Darwish, Ogueri Nwaiwu, Zainudin Umar, Deepa Agarwal; Richard Worrall, David Gray, and Tim Foster. “Chapter 25: Upcycling and Valorisation of Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Geffen, Lisanne van, Erica van Herpen, and Hans van Trijp. “Chapter 2: Household Food Waste—How to Avoid It? An Integrative Review.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 27-55. . DOI 10.1007/978-3-030-20561-4\_2 Retrieved at https://link.springer.com/chapter/10.1007%2F978-3-030-20561-4\_2

Tags: Chapters

Geisla, Sally. “The Problem with Food Waste: A Comparative Case Study of Organic Waste Policy in the U.S. and The Netherlands.” In Y. Rollins and C. Kuyvenhoven, eds. *Throw Away Societies: People, Place, and Waste.* Routledge, 2018. Retrieved at https://www.researchgate.net/publication/319331647\_The\_Problem\_with\_Food\_Waste\_A\_Comparative\_Case\_Study\_of\_Organic\_Waste\_Policy\_in\_the\_US\_and\_The\_Netherlands

Tags: Chapters

Geisla, Sally. “The Determinants of Household Food Waste Reduction, Recovery, and Reuse: Toward a Household Metabolism.” In P. Ferranti, E. Berry and A Jock, eds. *Encyclopedia of Food Security and Sustainability*. Elsevie, May 2018. Retrieved at https://www.academia.edu/36685918/The\_Determinants\_of\_Household\_Food\_Waste\_Reduction\_Recovery\_and\_Reuse\_Toward\_a\_Household\_Metabolism

Tags: Chapters

Geislar, Sally. “Chapter 16: Food Waste Audits, Surveys and New Technologies.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Gerschenson, Lia Noemi, Qian Deng and Alfredo Cassano. Chapter 4: Conventional Macroscopic Pretreatment.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 85-103.

Tags: Chapters

Ghosh, Tabli, Kona Mondal, and Vimal Katiyar. “Chapter 2: Encapsulation: A Customized Practice for Minimization of Food Waste.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Gibson, Mark. “Chapter 10: Global Food Waste.” In Mark Gibson, ed., *Food and Society* London: Academic Press, 2020. pp 223-240. https://doi.org/10.1016/B978-0-12-811808-5.00010-6 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128118085000106?via%3Dihub

Tags: Chapters

Giles, David Boarder. “Chapter 1: After Market: Capital, Surplus, and the Social Afterlives of Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Gjerris, M., and S. Gaiani. “Values in the Trash: Ethical Aspects of Food Waste.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 53–62.

Tags: Chapters

GjerrisMickey. “Food Waste – Some Ethical Reflections.” In In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 227-233. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Godet, C. “Caught in the Middle: Mapping the Actors Negotiating Food Security.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 331–334.

Tags: Chapters

Gollnhofer, Johanna F. *et al*. “The Evolution of the German Anti-food Waste Movement: Turning Sustainable Ideas into Business.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 115-139.

Tags: Chapters

González-Miquel, María, and Ismael Díaz. “Chapter 6: Valorization of Citrus Wastes Through Sustainable Extraction Processes*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 113-133.

Tags: Chapters

Gooch, Martin, and Abdel Felfel. “Chapter 6: Food Waste in Processing and Distribution.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Gover, Marcus, Richard Swannell, Christian Reynolds, “Addressing the Food Loss and Waste Challenge – A WRAP Perspective.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 190-203. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags:

Gracia-Arnaiz, M. “Eating in a Time of ‘Crisis’: New Health and Dietary Contexts in Spain.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 217–224.

Tags: Chapters

Gregory, Anne. “Case Study: Love Food Hate Waste, a Research Based Campaign by WRAP.” In Anne Gregory, ed. *Planning and Managing Public Relations Campaigns: A Strategic Approach*. 3rd ed. London; Philadelphia: Kogan Page, 2010. pp 74-83.

Tags: Chapters

Gross, Joan. “Chapter 6: Capitalism and its Discontents: Back-to-the-Lander and Freegan Foodways in Rural Oregon.” In Psyche Williams Williams-Forson and Carole Counihan, eds. *Taking Food Public. Redefining Foodways in a Changing World*. New York: Routledge, 2012. pp 71-87.

Tags: Chapters

Guglielmetti, Santiago, “Fighting Food Waste as a Logical Choice.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 178-179. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Gunarathne, A. D., Nuwan D. G. Navaratne, M. L. S. Gunaratne, Amanda Erasha Pakianathan, and Yasasi Tharindra Perera. “Chapter 14: Building a Sustainable Food Supply Chain and Managing Food Losses.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 281-301.

Tags: Chapters in Academic Works

Gunjal, Baban Baburao. “Chapter 2: Value-Added Products From Food Waste.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 20-30. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Gunjal, Baban Baburao. “Chapter 30: Value-added Products from Food Waste.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 595-603.

Tags: Chapters in Academic Works

Gupta, Jacobine Das. “Waste Not, Want Not. How Science-Based Solutions Can Help Feed the Ten Billion.” In In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 216-224. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Gutiérrez-Grijalva, Erick P., Luis A. Cabanillas-Bojórquez, Gabriela Vázquez-Olivo, and J. Basilio Heredia. “Chapter 9: Cereal By-Products as Source of Dietary Fiber.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for CleanerProduction.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Hamid, El Bilali. “Chapter 8: Supply Chain Improvement to Prevent Food Losses and Waste: an Overview.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Hamoud-Agha, Mohamad Mazen, and Karim Allaf. “Chapter 2: Instant Controlled Pressure Drop (DIC) Technology in Food Preservation: Fundamental and Industrial Applications.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Hanson, Craig. “Reducing Food Loss and Waste: 10 Interventions to Scale Impact.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 73-78. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Hardersen, Nicholas, and Jadwiga R. Ziolkowska. “Chapter 36: Economic and Environmental Costs of Meat Waste in the US.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 2, pp. 685-702.

Tags: Chapters in Academic Works

Harpster, H. W. “Chapter 9: Case Studies in Utilizing Food-processing By-products as Cattle and Hog Feed.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 145-162. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Hartikainen, Hanna, *et al.* “From Measurement to Management: Food Waste in the Finnish Food Chain.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 415-439.

Tags: Chapters

Hassan, M. A., S. Yacob, Y. Shirai, and Yung-Tse Hung. “Treatment of Palm Oil Wastewaters.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Hatibu, Nuhu H. “Role of SMEs (the Hidden Middle) in the Reduction of Food Loss and

Waste in SSA.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 48-53. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Hernández-Torres, Catalina J., Cristóbal N. Aguilar, Mónica L. Chávez-González, José L. Martínez-Hernández, Miriam D. Dávila-Medina, and Yadira K. Reyes-Acosta, “Chapter 13: Cold Plasma: Application in Food Packages.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Herrero, Mónica Amanda Laca, ... and Mario Díaz. “Chapter 15: Application of Life Cycle Assessment to Food Industry Wastes*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 331-353.

Tags: Chapters

Herrero, Mónica, Adriana Laca, and Mario Díaz. “Chapter 15: Life Cycle Assessment Focusing on Food Industry Wastes.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013.

pp. ?

Tags: Chapters

Higuera, Inocencio. “Chapter 20: Food Losses and Waste in Fish and Seafood.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Higuera, Inocencio. “Chapter 5: The Environmental Impact of Food Losses and Waste.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Hoestenbach, Roger D. “Chapter 4: Regulation of Food-waste Feeding.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 43-50. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Hoornweg, Daniel, Scott Lougheed, Mark Walker, Ramy Salemdeeb, Tammara Soma, and Christian Reynolds. “Chapter 27: Food Waste Management, Treatment and Disposal Options. A Review and Future Considerations.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters in Academic Works

Houngbo, Gilbert F. “IFAD’s Experience Minimizing Food Loss in Developing Countries.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 38-45. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Hudson, Julie, and Paul Donovan. “Chapter 10: Food Waste.” In *Food Policy and the Environmental Credit Crunch: From Soup to Nuts*. London; New York: Routledge, 2014. pp ?-202.

Tags: Chapters in Academic Works

Hung, Yung-Tse, Howard H. Lo, A. Awad, and H. Salman. “Potato Wastewater Treatment,”in Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters in Academic Works

Hunter, Lynette. “Chapter 6: Nineteenth-and Twentieth-Century Trends in Food Preserving: Frugality, Nutrition or Luxury.” In Anne C., Wilson, ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991. pp ??

Tags: Chapters in Academic Works

Iriondo-DeHond, Amaia, Teresa Herrera, and María Dolores Castillo. “Health Benefits of Silverskin.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters in Academic Works

Jafari, Seid Mahdi, Milad Fathi and Ioanna Mandala. “Chapter 13: Emerging Product Formation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 293-317.

Tags: Chapters in Academic Works

Jain, Bhavika Arun Khosla, Kulbhushan Chand, Kiran Ahuja. “Chapter 13: The Pursuit of Zero Food Waste: A Gamified Approach Promoting Avoidance of Dormitory Mess Food Wastage in Educational Institutions.” In Aparna Baban Gunjal, Meghmala Sheshrao Waghmode, Neha N. Patil, and Pankaj Bhatt, eds., *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 243-267. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters in Academic Works

Jedermann, Reiner. “Chapter 12: Food Losses and Waste During Transport/distribution.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Johnson, Lisa K. “Chapter 5: Produce Loss and Waste in Agricultural Production.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters in Academic Works

Joshi, V. K. Dev Raj, and Chetan Joshi. “Chapter 11: Utilization of Waste from Food Fermentation Industry.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters in Academic Works

Joshi, C. “Chapter 12: Food Processing Waste Treatment Technology.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters in Academic Works

Joshi, V. K., and S. K. Sharma. “Chapter 1: Food Processing Industrial Waste Present Scenario.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters in Academic Works

Jover, A. Castro. “Food and Interculturality: a Question of Freedom and of Models of Protection.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 239–244.

Tags: Chapters in Academic Works

Julieta Salazar-López, Norma, Maribel Ovando-Martínez, and J Abraham Domínguez-Avila, “Cereal/Grain By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters in Academic Works

Juul, Selina, “United Against Food Waste.” In pp Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 171-177. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Juul, S. “You Have the Power to Stop Wasting Food.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 165–170.

Tags: Chapters in Academic Works

Kalita, Malabika, Manisha Medhi, Monica Yumnam, Arun Kumar Gupta, and Poonam Mishra. “Chapter 5: Synthesis of Carbon Dots from Citrus Limon Peel by a Microwave-Assisted Process and Its Application for Detection of Ferric Ion (Fe3+) and Development of Ph Paper.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters in Academic Works

Kandemier, Cansu, Christian Reynolds, Monika Verma, Matthew Grainger, Gavin Stewart, Simone Righi, Simone Piras, Marco Setti, Matteo Vittuari, and Tom Quested. “Chapter 20: Modelling Approaches to Food Waste: Discrete Event Simulation; Machine Learning; Bayesian Networks; Agent Based Simulation; and Mass Balance Estimation.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters in Academic Works, Machine Learning

Katsuyama, Allen M., Walter W. Rose, and Walter A, Mercer. “Section 2: Waste Prevention and Reduction.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters in Academic Works

Katsuyama, Allen M. “Section 1: Liquid and Solid Wastes from Food Processing Operations.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters in Academic Works

Katsuyama, Allen M. “Section 6: Research.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters in Academic Works

Katsuyama, Allen M. “Section 5: Solid Waste Utilization and Disposal.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters in Academic Works

Katsuyama, Allen M. “Section 3: Monitoring Liquid Waste Flows.” In Allen M. Katsuyama, ed. *Guide to Waste Management for the Food Processing Industries*. Washington, DC: Food Processors Institute, 1979. pp ??

Tags: Chapters in Academic Works

Kaur, Rupinder, Divyani Panwar, and Parmjit S. Panesar. “Chapter 13: Biotechnological Approach for Valorization of Whey for Value Added Products,” inMaria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 275-302.

Tags: Chapters in Academic Works

Kaushik, Manish, *et al.* “Characterization and Treatment of Waste from Food Processing Industries.” In Monika Thakur, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020. pp 41-58.

Tags: Chapters in Academic Works

Kavitha, S., R. Yukesh Kannah, Gopalakrishnan Kumar, M. Gunasekaran, and J. Rajesh Banu. “Chapter 1: Introduction: Sources and Characterization of Food Waste and Food Industry Wastes.” In J. Rajesh Banu, Gopalakrishnan Kumar, M. Gunasekaran, and S. Kavitha, eds. *Food Waste to Valuable Resources: Applications and Management* (Amsterdam: Elsevier Academic Press, 2020): pp ??

Tags: Chapters

Kesselman, B. “The Contribution of Community Food Gardens to Food Sovereignty in Johannesburg, South Africa: a Look at Localisation and Democratisation.” In San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp. 323–330.

Tags: Chapters

Kibaara, Betty, “What Needs to Happen Next.” In pp Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 166-170. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags:

Kopp, Martin. “The Contributions of Faith and Spiritual Traditions.” In In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 234-239. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Kosseva, Maria R. “Chapter 3: Sources, Characteristics and Treatment of Plant-based Food Wastes*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 67-85.

Tags: Chapters

Kosseva, Maria R. “Chapter 1: Recent European Legislation on Management of Wastes in the Food Industry.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R. “Chapter 4: Sources, Characteristics, Treatment, and Analyses of Animal-based Food Wastes*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 67-85.

Tags: Chapters

Kosseva, Maria R. “Chapter 5: Recovery of Commodities from Food Wastes Using Solid-State Fermentation.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R. “Chapter 3: Sources, Characterization, and Composition of Food Industry Wastes.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R., and C.A. Kent. “Chapter 10: Thermophilic Aerobic Bioprocessing Technologies for Food Industry Wastes and Wastewater.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R. “Chapter 6: Functional Food and Nutraceuticals Derived from Food Industry Wastes.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R., and C.A. Kent. “Chapter 11: Modeling, Monitoring, and Process Control for Intelligent Bioprocessing of Food Industry Wastes and Wastewater.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R., and Colin Webb. “Concluding Remarks and Future Prospects*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 485-491.

Tags: Chapters

Kosseva, Maria R. “Chapter 8: Use of Immobilized Biocatalyst for Valorization of Whey Lactose.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, Maria R. “Chapter 2: Development of Green Production Strategies.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Kosseva, M. R., S. Zhong, ... and N. A. S. Tjutju. “Chapter 11: Biopolymers Produced from Food Wastes: a Case Study on Biosynthesis of Bacterial Cellulose from Fruit Juices*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 225-254.

Tags: Chapters

Kowalczyk, Christine M. *et al.* “Gleaning: Turning Food Waste at Farms into Marketable Products.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 347-366.

Tags: Chapters

Kumar, Vismaya N., Sharrel Rebello, Sindhu Raveendran, Binod Parameswaran, Ashok Pandey, Embalil Mathachan Aneesh, and Prabhakumari C. “Chapter 1: Enzymes Production From Food Waste and Their Application.” In Aparna Baban Gunjal, Meghmala Sheshrao Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 1-19. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Kumar, P. Senthil A., Saravanan, R. Jayasree, and S. Jeevanantham. “Chapter 18: Food Industry Waste Biorefineries.” In R. Praveen Kumar, Edgard Gnansounou, Jegannathan Kenthorai Raman and Gurunathan Baskar eds. *Refining Biomass Residues for Sustainable Energy and Bioproducts: Technology, Advances, Life Cycle Assessment and Economics.* London, United Kingdom: Academic Press, an imprint of Elsevier, 2020.p p ??

Tags: Chapters

Kumar, Krishan. “Chapter 5: Food Waste: a Potential Bioresource for Extraction of Nutraceuticals and Bioactive Compounds*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 89-111.

Tags: Chapters

Kurtyka, Lucyna, “Increasing Food System Efficiencies through Coordinated Innovative and Sustainable Food Loss and Waste Reduction Strategies.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 91-97. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Labarge, Monica C., Sarah Evans, Beth Vallen, and Lauren G. Block. “Chapter 24: The Effects of Labelling, Packaging and the Eating Environment on Consumer-Generated Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Ladakis, Dimitrios, Harris Papapostolou, ... and Apostolis Koutinas. “Chapter 9: Inventory of Food Processing Side Streams in Eu and Prospects for Biorefinery Development*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 181-199.

Tags: Chapters

Ladu, Luana, *et al.* “Bio-Based Economy: Policy Framework and Foresight Thinking.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 167-195.

Tags: Chapters

Lagioia, Giovanni, Vera Amicarelli, Teodoro Gallucci, and Christian Bux. “Chapter 26: Factors That Impact Quality During the Transportation of Tomatoes Evidence from India.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 534-557.

Tags: Chapters in Academic Works

Laguerre, Jean-Claude, and Mohamad Mazen Hamoud-Agha. “Chapter 3: Microwave Heating for Food Preservation.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Laguerre, Jean-Claude, and Mohamad Mazen Hamoud-Agha. “Chapter 3: Microwave Heating for Food Preservation.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Lake, Danielle, *et al.* “Creating Resilient Interventions to Food Waste: Aligning and Leveraging Systems and Design Thinking.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 193-221.

Tags: Chapters

Lambie-Mumford, H. “Food Poverty and Food Charity in the United Kingdom.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 245–258

Tags: Chapters

Landa, C. Ascorbe. Food Donation: Leioa Catering and Hospitality College and Lagun Artean, an Example of Cooperation.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 265–270.

Tags: Chapters

Lapidge Steven, “Fight Food Waste Cooperative Research Centre – A National Public-Private Partnership to Reduce Food Loss and Waste in Australia.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 180-184. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Lee, Keith. “Chapter 11. Convenient Food, Inconvenient Waste: Systems of Provision Meet Social Practices in Seoul.” In Marlyne, Sahakian, Czarina Saloma, and Suren Erkman, eds. *Food Consumption in the City: Practices and Patterns in Urban Asia and the Pacific.* Routledge Studies in Food, Society and the Environment. Oxon, UK; New York, USA, Routledge, 2016. pp ??

Tags: Chapters

Lee, Keith, and Tammara Soma. “‘From Farm to Table’ to ‘From Farm to Dump’: Emerging Research on Urban Household Food Waste in the Urban South.” In Colin R. Anderson, Jennifer Brady, and Charles Z. Levkoe, eds., *Conversations in Food Studies*. YBP Library Services, 2016. pp 243-266.

Tags: Chapters

Lee, Byong H. “Chapter 10: Waste Management and Food Processing.” In Byong H. Lee, ed., *Fundamentals of Food Biotechnology*. Chichester, West Sussex, UK: John Wiley & Sons Inc., 1996. pp ??

Tags: Chapters

Leskosek, Vesna, and Romana Zidar. “Chapter 5: Redistributing Waste Food to Reduce Poverty in Slovenia.” In Hannah Lambie-Mumford and Tiina Silvasti, *The Rise of Food Charity in Europe*, Bristol University Press, Policy Press, 2020 Str. pp 135-164. DOI: 10.2307/j.ctvzgb6dt.12 Retrieved at https://www.researchgate.net/publication/340222412\_Redistributing\_waste\_food\_to\_reduce\_poverty\_in\_Slovenia

Tags: Chapters

Academic Chapters, Slovenia

Tags: Chapters

Leskosek, Vesna, and Romana Zidar. “Chapter 5: Redistributing Waste Food to Reduce Poverty in Slovenia.” In Hannah Lambie-Mumford and Tiina Silvasti, *The Rise of Food Charity in Europe*, Bristol University Press, Policy Press, 2020. pp 135-164. DOI: 10.2307/j.ctvzgb6dt.12 Retrieved at https://www.researchgate.net/publication/340222412\_Redistributing\_waste\_food\_to\_reduce\_poverty\_in\_Slovenia

Tags: Chapters

Li, Wen-Wei, Guo-Ping Sheng, and Han-Qing Yu. “Chapter 14: Electricity Generation from Food Industry Wastewater Using Microbial Fuel Cell Technology in Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Li, Wen-Wei, and Han-Qing Yu. “Chapter 16: Microbial Electrochemical Production of Energy and Value-added Chemicals from Agri-food Wastewater*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 355-372.

Tags: Chapters

Lissel, E. “Food Laws and Labelling as a Contributor to Food Waste.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 47–52.

Tags: Chapters

Liu, Tao, Xiuna Ren, Junchao Zhao, Hongyu Chen, Quan Wang, Sanjeev Kumar Awasthi, Yumin Duan, Ashok Pandey, Mohammad J. Taherzadeh, Mukesh Kumar Awasthi, and Zengqiang Zhang. “Chapter 13 - Sustainability Analysis of Large-scale Food Waste Composting.” In Rupam Kataki, Ashok Pandey, Samir Kumar Khanal, and Deepak Pant, eds. *Current Developments in Biotechnology and Bioengineering: Sustainable*: *Sustainable Bioresources for the Emerging Bioeconomy*. [Amsterdam]: Elsevier; 2020. pp. 301-320.

https://doi.org/10.1016/B978-0-444-64309-4.00013-1

Tags: Chapters

Londoño-Hernandez, Liliana, Cristina Ramírez-Toro, Diana A. Briceño-Velez, and Ayerim Hernández-Almanza, “Chapter 14: Current Processes of Recovery, Separation, and Purification of Biocompounds with Potential Application in the Food Industry.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

López-Gómez, J. Pablo, Musalbakri Abdul Manan, and Colin Webb. “Chapter 7: Solid State Fermentation of Food Industry Wastes*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 135-161.

Tags: Chapters

Lougheed, Scott, and Charlotte Spring”Chapter 28: Conduits That Bite Back: Challenging the ‘Win-win’ Solutions of Food Recalls and Redistribution.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Loughnane, C., and M. Murphy. “Reducing Obesity, Food Poverty and Future Health Costs in Ireland – a Proposal for Health-related Taxation.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 39–46.

Tags: Chapters

Luzardo-Ocampo, Iván, M Liceth Cuellar-Nuñez, B. Dave Oomah, and Guadalupe Loarca-Piña. “Pulse By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Madera-Santana, Tomas Jesús. “Chapter 24: Re-using and Recycling Food Waste.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Maestre, M. Merino, and L. Escajedo San-Epifanio. “Connecting Learning Processes and Strategies Towards the Reduction of Food Poverty: a Collaborative Experience Between the University of the Basque Country and Social Inclusion NGOs.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 203–208.

Tags: Chapters

Maier, Dirk. “Chapter 10: Food Losses During Harvesting and Storage.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Maier, Dirk E., Steve Sonka, Toine Timmermans, Cassie Welch McGee, and Kyle Poorman, Tackling Food Loss and Waste with a Global Science Consortium.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 104-112. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Maintinguer Sandra I., and Lorena Oliveira Pires. “Chapter 4:P otential Applications of Food Wastes to Bioenergy by Anaerobic Processes.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Makris, Dimitris P. “Chapter 16: Recovery and Applications of Enzymes from Food Wastes.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 361-379.

Tags: Chapters

Mannai, Faten, Hanedi Elhleli, Ramzi Khiari and Younes Moussaoui. “Chapter 8: Cellulosic Fibers from Lignocellulosic Biomass for Papermaking Applications.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Mannai, Faten, Hanedi Elhleli, Ramzi Khiari, and Younes Moussaoui“Chapter 8: Cellulosic Fibers from Lignocellulosic Biomass for Papermaking Applications.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Martindale, Wayne. “Cutting Through the Challenge of Improving the Consumer Experience of Foods by Enabling the Preparation of Sustainable Meals and the Reduction of Food Waste.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 7-23.

Tags: Chapters

Martinez-Soberanes, E. E., R Mustafa, Martin J. T. Reaney, and W. J. Zhang. “Seed Hull Utilization.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Matthes, Erich Hatala, and Jaclyn Hatala Matthes. “The Clean Plate Club? Food Waste and Individual Responsibility.” In Anne Barnhill, Mark Budolfson and Tyler Doggett, eds. *The Oxford Handbook of Food Ethics*. New York, NY: Oxford University Press, 2018.

Tags: Chapters

Mavrakis, Vicki, *et al.* “Food Waste.” In Ken Albala, ed., *Sage Encyclopedia of Food Issues*. Los Angeles: Sage, 2015. Volume 2, pp 642-647.

Tags: Chapters

Mayer, Jan, and Jaz Hee-jeong Choi. “Chapter 26: Exploring the Potential of Digital Food Waste Prevention in the Restaurant Industry.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

McChesney, Daniel G. “Chapter 3: Regulation of Food-waste Feeding: The Federal Perspective.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 31-42. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

McChesney, Daniel G. “Chapter 12: Concerns When Feeding Food Waste to Livestock.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 227-240. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Melacini, Marco, Monica Rasini, and Sedef Sert. “Surplus Food Redistribution: A Conceptual Framework.” In Simone Baglioni, Francesca Calò, Paola Garrone, and Mario Molteni, eds., *Foodsaving in Europe: At the Crossroad of Social Innovation.* Cham, Switzerland: Palgrave Macmillan, 2017. pp 51-67.

Tags: Chapters

Melikoglu, Mehmet, and Colin Webb. “Chapter 4: Use of Waste Bread to Produce Fermentation Products.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Michailos, Stavros, and Colin Webb. “Chapter 10: Valorisation of Rice Straw for Ethylene and Jet Fuel Production: a Techno-economic Assessment*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 201-221.

Tags: Chapters

Midgley, Jane. “Chapter 21: Surplus Food Redistribution.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Minardi, A., V. Tabaglio, A. Ndereyimana, M. Fiorani, C. Ganimede, S. Rossi, and G. Bertoni. “Rural Development Plays a Central Role in Food Wastage Reduction in Developing Countries.” In Leire Escajedo San-Epifanio, and Mertxe De Renobales Scheifler, *Envisioning a Future Without Food Waste and Food Poverty.* Wageningen: Wageningen Academic Publishers, 2015. pp 125–132. https://doi.org/10.3920/978-90-8686-820-9\_14 Retrieved at https://www.wageningenacademic.com/doi/abs/10.3920/978-90-8686-820-9\_14

Tags: Chapters

Minten, Bart, Thomas Reardon, Sunpia Das Gupta, Dinghuan Hu, and K. A. S. Murshid. “Wastage in Food Value Chains in Developing Countries.” In Allan Eaglesham, F. Abel de León, and Ralph W.F. Hardy, eds., *Food Security in a Food Abundant World*. Bingley: Emerald Group Publishing, 2016. 225-238. Retrieved at http://www.emeraldinsight.com/doi/abs/10.1108/S1574-871520150000016010

Tags: Chapters

Academic Chapters, Developing Countries

Tags: Chapters

Miño, Moncayo M., and J. L. Yagüe Blanco. “Who Are Behind the Food Security Initiatives in Nicaragua – a Comparative Network Analysis Across Public Policy Cycle.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 335–342.

Tags: Chapters

Mirosa, Miranda, David Pearson, and Christian Reynolds. “Chapter 14: Food Waste in Australia and New Zealand.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Mirosa, Miranda, David Pearson and Christian Reynolds. “Chapter 14: Food Waste in Australia and New Zealand.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Mirosa, Miranda, David Pearson and Rory Pearson. “Chapter 37: Ethics of Food Waste.” In Mary Rawlinson and Caleb Ward, eds. *The Routledge Handbook of Food Ethics.* London; New York: Routledge, 2016. pp 400-408.

Tags: Chapters

Chapters, Ethics

Tags: Chapters

Misra, N. N., Patrick J. Cullen, and Hiroshi Yoshida. “Chapter 9: Emerging Macroscopic Pretreatment.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 197-225.

Tags: Chapters

Mogge, Mathias, Thomas Heyland, and Justine Roberts. An Innovative Social Enterprise Model Addressing Food Losses in Zimbabwe.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 131-142. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Moller, Hanne. “Chapter 11: Food Losses and Waste During Food Processing.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Montoneri, Enzo. “Municipal Waste Treatment, Technological Scale up and Commercial Exploitation: The Case of Bio-waste Lignin to Soluble Lignin-like Polymers.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 79-120.

Tags: Chapters

Moreno, Laura, Jordon Lazell, Vicki Mavrakis, and Belinda Li. “Chapter 17: Moving Beyond the What and How much to the Why? Researching food Waste at the Consumer Level.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Moreno, Laura, Jordon Lazell, Vicki Mavrakis and Belinda Li. “Chapter 17: Moving Beyond the What and How much to the Why? Researching food Waste at the Consumer Level.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Mortier, N, F. Velghe and S. Verstichel. “Chapter 4: Composting and Anaerobic Digestion.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp. 69-124.

Tags: Chapters

Moser, Christine. “Managerial Practices of Reducing Food Waste in Supermarkets.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 89-112

Tags: Chapters

Mourad, Marie, and Alex Barnard. “Chapter 16: ‘Don’t Waste the Waste’: Dumpster Dinners among Garbage Gourmands.” In Benedetta Cappellini, David Marshall, and Elizabeth Parsons, eds. *The Practice of the Meal: Food, Families and the Market Place*. New York: Routledge, Taylor & Francis Group, 2016. pp ??

Tags: Chapters, Dumpster Diving

Mourad, M. “From Food Waste to Wealth: Valuing Excess Food in France and the USA.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 71–78.

Tags: Chapters

Mulla, Javed Abdulsalam. “Chapter 4: Recent Molecular Approaches for Development of Value-Added Products From Lignocellulosic Food Waste.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 43-52. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Mullen, Anne Maria, Carlos Álvarez, and Maria Papageorgiou. “Chapter 2: Classification and Target Compounds.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 25-57.

Tags: Chapters

Muller, H. G. “Chapter 5: Industrial Food Preservation in the Nineteenth and Twentieth Centuries.” In Anne C., Wilson, ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991. pp ??

Tags: Chapters

Murasawa, Naoharu. “Chapter 7: Safety Analysis of Soy Sauce Squeezing Residue and Fish Meal Storage by Thermal Analysis and Gas Chromatography.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Murthy, Pushpa S., Nivas Manohar Desai, and Siridevi G. B. “Chapter 8: Sustainable Management of Coffee and Cocoa Agro-Waste.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 141-164. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Mustafa, Rana, and Martin J. T. Reaney. “Aquafaba, from Food Waste to a Value-Added Product.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Myer, R. O., J. H. Brendemuhl, and D. D. Johnson. “Chapter 8: Dehydrated Restaurant Food Waste as Swine Feed.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 113-144. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Naikare, Shriram M. “Chapter 28: Utilization and Management of Food Waste.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 558-577.

Tags: Chapters in Academic Works

Närvänen, Elina, Nina Mesiranta, and Annilotta Hukkanen. “Chapter 15: The Quest for the Empty Fridge: Examining Consumers’ Mindful Food Disposition.” In Benedetta Cappellini, David Marshall, and Elizabeth Parsons, eds. *The Practice of the Meal: Food, Families and the Market Place*. New York: Routledge, Taylor & Francis Group, 2016. pp ??

Tags: Chapters

Närvänen, Elina, *et al.* “Introduction: A Framework for Managing Food Waste.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 1-24.

Tags: Chapters

Nath, Arijit, Ooi Chien Wei, and Chiranjib Bhattacharjee. “Chapter 12: Emerging Purification and Isolation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 273-292.

Tags: Chapters

Ndraha, Nodali, Jelena Vlajic, Ching-Cheng Chang, and Hsin-IHsiao. “Chapter 22: Challenges with Food Waste Management in the Food Cold Chains,”inMaria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 467-483.

Tags: Chapters

Nguyen, Hoa Huu. “Chapter 5: “Anaerobic Digestion: A Promising Solution for Food Waste Management in Urban Areas in Vietnam.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Nishio, Naomichi, and Yutaka Nakashimada. “Chapter 7: Manufacture of Biogas and Fertilizer from Solid Food Wastes by Means of Anaerobic Digestion.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Nishio, Naomichi, and Yutaka Nakashimada. “Chapter 9: Hydrogen Generation from Food Industry and Biodiesel Wastes.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Norma Julieta Salazar-López, Carlos Vladimir López-Rodríguez, Diego Antonio Hernández-Montoya, and Rocio Campos-Vega. “Health Benefits of Spent Coffee Grounds.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Nybrant, T., *et al.* “Systems Analysis of Organic Waste Management.” In Jens Aage Hansen, ed., *Management of Urban Biodegradable Wastes: Collection, Occupational Health, Biological Treatment, Product Quality Criteria and End User Demand.* London: James & James (Science Publishers) for International Solid Waste Association, 1996. pp 65-75.

Tags: Chapters

O’Donnell, T., J. Deutsch, C. Yungmann, and S. Katz. “Developing a Food System-Sensitive Methodology to Transform Food ‘Waste,’ Create New Businesses and Address Hunger in Urban Communities*.” In* Christopher Basso, ed. *Feeding Cities: Improving Local Food Access, Security and Sovereignty*. New York: Routledge, 2017.

Tags: Chapters

Oelofse, Suzan, Anton Nahman, Ramy Salem Deeb, Abdul-Sattar Nizami, Mirza Barjess Baig and Christian Reynolds. “Chapter 13: Food Waste in South Africa and Saudi Arabia.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Ogwu, Matthew Chidozie. “Chapter 11: Understanding the Composition of Food Waste: An “-Omics” Approach to Food Waste Management.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 212-236. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Oliveira Leandro S., and Adriana S. Franca. “Chapter 3: Potential of Spent Coffee Grounds as Sources of Dietary Fiber with Antioxidant Activity.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Omezzine, Abdallah Mohammed. “Chapter 4: The Economic Impact of Food Losses and Waste.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Omukaga, J. L. “Science and Technology Serving the Human Right to Food: Corporate Responsibility of Universities in Kenya.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 191–198.

Tags: Chapters

Ong, Khai Lun, Patrick Fickers, ... and Carol Sze Ki Lin. “Chapter 12: Fermentation of Fruit and Vegetable Wastes for Biobased Products,” inMaria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 255-273.

Tags: Chapters

Oomah, B. Dave. “Flaxseed By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Otles, Semih, Stella Despoudi, and Canan Kartal. “Chapter 1: Food Waste Management, Valorization, and Sustainability in the Food Industry.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 3-23.

Tags: Chapters

Otles, Semih and Canan Kartal. “Chapter 11: Food Waste Valorization.” In Charis M. Galanakis, ed. *Sustainable Food Systems from Agriculture to Industry: Improving Production and Processing.* London, United Kingdom; San Diego, CA; Cambridge, MA; Oxford, United Kingdom: Academic Press, 2018.

Tags: Chapters

Pais, C., R. Franco-Duarte, B. S. Ferreira, et al. “Chapter 9: Focus on Succinic Acid.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 237-269.

Tags: Chapters

Paliwal, Ankit. “Advances in Wastewater Treatment in Food Processing Industries: Sustainable Approach.” In Monika Thakur, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020. pp 59-71.

Tags: Chapters in Academic Worksin Academic Works

Pandey, Anupam, Priyanka Harishchandra Tripathi, Ashutosh Paliwal, Ankita Harishchandra Tripathi, Satish Chandra Pandey, Tushar Joshi, and Veena Pande. “Chapter 29: Various Approaches for Food Waste Processing and its Management.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 578-594.

Tags: Chapters in Academic Works

Pandey, Anupam, Priyanka Harishchandra Tripathi, Ashutosh Paliwal, Ankita Harishchandra Tripathi, Satish Chandra Pandey, Tushar Joshi, and Veena Pande. “Chapter 10: Various Approaches for Food Waste Processing and Its Management.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 191-211. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Pandey, Satish Chandra, Anupam Pandey, Tushar Joshi, Veni Pande, Diksha Sati, and Mukesh Samant. “Chapter 7: Microbiological Monitoring in the Biodegradation of Food Waste.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 116-140. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Papargyropoulou, Effie. “Chapter 10: Food Waste in the Food Service Sector: A Case Study from Kuala Lumpur, Malaysia.” In Marlyne, Sahakian, Czarina Saloma, and Suren Erkman, eds. *Food Consumption in the City: Practices and Patterns in Urban Asia and the Pacific.* Routledge Studies in Food, Society and the Environment. Oxon, UK; New York, USA, Routledge, 2016. pp https://www.taylorfrancis.com/books/e/9781315651590/chapters/10.4324/9781315651590-20

Tags: Chapters

Papendiek, Franka. “Fodder Legumes for Green Biorefineries: A Perspective for Sustainable Agricultural Production Systems.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 69-78.

Tags: Chapters

Parizeau, Kate. “Chapter 8: Household Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Patakova, Petra, Barbara Branska, ... and Karel Melzoch. “Chapter 8: Microbial Production of Butanol from Food Industry Waste,” inMaria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 163-180.

Tags: Chapters

Pazmiño, L. Toledo, and A. Velasco Arranz. “Impact of Energy Crops on Food Sovereignty in Ecuador.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 343–348.

Tags: Chapters

Peral, C. “Chapter 5: Biomass Pretreatment Strategies Technologies Environmental Performance Economic Considerations Industrial Implementation.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 125-160.

Tags: Chapters

Peralta, Laura Brenes. “Chapter 31: Challenges and Initiatives in Reducing Food Losses and Waste: Latin America.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Piran, Glenio, Dal’Magro, and Edson Talandini. “Chapter 15: Estimating Total and per Capita Food Waste in Brazilian Households: A Scenario Analysis.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Pittia, Paola, and Adem Gharsallaoui. “Chapter 8: Conventional Product Formation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 173-193.

Tags: Chapters

Poltronieri, Palmiro. “Chapter 12: Cisgenesis RNA Transfer Rootstock to Shoot Delivery Novel Methods of Transformation.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 309-341.

Tags: Chapters

Poltronieri, Palmiro. “Chapter 6: Tobacco Seed Oil for Biofuels.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 161-188.

Tags: Chapters

Pommeret, Aude, *et al.* “Techno-Economic Study and Environmental Assessment of Food Waste Based Biorefinery.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 121-146.

Tags: Chapters

Poore, Matthew H., Glenn M. Rogers, Barbara L. Ferko-Cotten, and Jonathan R. Schultheis. “Chapter 10: Sweetpotatoes and Associated By-products as Feeds for Beef Cattle.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 163-184. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Poovazhahi, A., *et al.* “Environmental Standards & Regulations for Waste Management in Food Industries.” In Monika Thakur, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020. pp 21-39.

Tags: Chapters in Academic Worksin Academic Works

Porter, Stephen. “Chapter 10: Food Waste in the United Kingdom and European Union.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Prado, Juliana, M. Renata Vardanega, and Smain Chemat. “Chapter 6: Conventional Extraction.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 127-148.

Tags: Chapters

Prado Barragán, L.A., J. J. Buenrostro-Figueroa, I. Marañon, *et al*. “Chapter 10: Production Stabilization and Uses of Enzymes From Fruit and Vegetable Byproducts.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 271-286.

Tags: Chapters

Prasad, Krishnamurthy Nagendra, Giorgia Spigno, and Patrick J. Cullen. “Chapter 10: Emerging Macro- and Micromolecules Separation.” In Charis Michael Galanakis, ed. *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Amsterdam: Academic Press, July 3, 2015. pp 227-248.

Tags: Chapters

Pratape, V. M., Vasudeva Singh and V. B. Sashikala. “Chapter 3: Grain Processing Waste Management,”in Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Prezkop, Leigh. “Chapter 27: Challenges and Initiatives in Reducing Food Losses and Waste: United States.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Principato, Ludovica, Daniele Fattibene, Marta Antonelli, “Food Loss and Waste: Causes, Impacts and Proposals in Europe.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 54-61. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Pullman, Madeleine, and Kristen Rainey. “Minimizing Food Waste at Google: Creating Production Innovation and Purchasing Practices.” In Raffaella Cagliano, Federico F. A. Caniato, and Christopher G. Worley, eds. *Organizing Supply Chain Processes for Sustainable Innovation in the Agri-Food Industry*. United Kingdom: Emerald Publishing, 2016. pp 127 -152.

Tags: Chapters

Pura, J. Naik, H. B. Sowbhagya, M. Madhava Naidu, and B. B. Borse. “Chapter 8: Spices and Condiments Industrial Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Raippalinna, Liia-Maria. “Mobilising Consumers for Food Waste Reduction in Finnish Media Discourse.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 289-317.

Tags: Chapters

Rajin, Mariani, Abu Zaluim Yaser, Sariah Saalah, Yogananthini Jagadeson and Marhaini Ag Duraim “The Effect of Enzyme Addition on the Anaerobic Digestion of Food Waste.” In Abu Zahrim Yaser, ed. *Green Engineering for Campus Sustainability*. Singapore, Singer, 2020. pp ??

Tags: Chapters

Raju, Celin Tennis, and Mahimaidoss Baby Mariyatra. “Chapter 12: Together We Will Reduce the Food Loss.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 237-242. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Rashid, Nowsheeba, Ifra Ashraf, and Shazia Ramzan. “Chapter 34: Impacts of Food Industrial Wastes on Soil and its Utilization as Novel Approach for Value Addition.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 2, pp. 652-669.

Tags: Chapters in Academic Works

Rawdkuen, Saroat, and Pimonpan Kaewprachu. “Chapter 6: Valorization of Food Processing By-Products as Smart Food Packaging Materials and Its Application.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Rawdkuen, Saroat, and Pimonpan Kaewprachu“Chapter 6: Valorization of Food Processing By-Products as Smart Food Packaging Materials and Its Application.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Rawdkuen, Saroat, and Sunantha Ketnawa. “Chapter 5: Extraction, Characterization, and Application of Agricultural and Food Processing By-Products.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Rawdkuen, Saroat. and Sunantha Ketnawa. “Chapter 5: Extraction, Characterization, and Application of Agricultural and Food Processing By-Products.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Rebato, E. “Food Altruism in Human Beings: Facts and Factors.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 225–232.

Tags: Chapters

Redlingshöfer, Barbara, Sabine Barles, and Helga Weisz. “Are Waste Hierarchies Effective in Reducing Environmental Impacts from Food Waste? A Systematic Review for OECD Countries.” Resources, Conservation and Recycling 156 (May 2020): 104723. https://doi.org/10.1016/j.resconrec.2020.104723 Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344920300458

Tags: Chapters

Repar, L., S. Onakuse, J. Bogue, and A. Afonso. Case Study of Paprika Supply Chain Efficiency in Malawi Central Region, pp 143–148.

Tags: Chapters

Reyes-Reyna, Ramses, M. Elda P. Segura-Ceniceros, Raúl Rodríguez-Hererra, Alejandra I. Vargas-Segura, Juan A. Ascacio-Valdés, and Adriana C. Flores-Gallegos. “Chapter 10: By-Products Derived from the Wine Industry: Biological Importance and Its Use,”

in Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Reynolds, Christian, Tammara Soma, Charlotte Spring, and Jordon Lazell. “Food Waste 4.0: An Introduction to Contemporary Food Waste Studies.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Rojas, John, Julian Qunitero, Yhors Ciro, Alfredo Moreno, Javier Silva-Agredo and Ricardo A. Torres-Palma. “Chapter 7: Comparative Assessment of Shrimp Hydrolyzates as Alternative Organic Fertilizers for Legumes.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8 pp ??

Tags: Chapters

Rojas John, Julian Qunitero, Yhors Ciro, Alfredo Moreno, Javier Silva-Agredo, and Ricardo A. Torres-Palma. “Chapter 7: Comparative Assessment of Shrimp Hydrolyzates as Alternative Organic Fertilizers for Legumes.” In Sonia A. Socaci, Anca C. Fărcaş, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London: IntechOpen, 2020.pp ??

Tags: Chapters

Rossi, A. “The Growing Role of Contract Farming for Food Security.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 299–308.

Tags: Chapters

Rovati, G. “The Paradox of Scarcity in Abundance: the Contribution of Food Banks Against Poverty in Italy.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 259–264.

Tags: Chapters

Ruiz-Morales, Betzabé, Marco A. Miranda-Ackerman, and Irma Cristina Espitia-Moreno. “Chapter 15: Logistic Strategies to Minimize Losses and Waste in Food Supply Chains.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 302-314.

Tags: Chapters in Academic Works

Sahakian, Marlyne, Megha Shenoy, Tammara Soma, Atsushi Watanabe, Ra Yagasa, Dickella Gamaralalage Jagath Permakumara, Chen Liu, Abigail Marie Favis, and Czarina Saloma. “Chapter 12: Apprehending Food Waste in Asia: Policies, Practices and Promising Trends.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 323–330.

Tags: Chapters

Sandhya, V., G. P. Reddy, S. Z. Ali, and P. Kumar K.L “Traditional Knowledge and Sustainable Agriculture: the Strategy to Cope with Climate Change.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 109–118.

Tags: Chapters

Sandoval-Cortés, José, Aidé Saénz-Galindo, J. A. Ascacio-Valdés, and C. N. Aguilar. “Chapter 11: Electroanalytical Techniques Applied to Food Analysis Using Nanostructured Sensors.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Santacoloma, Pilar. “Chapter 22: Investment Needs and Role of the Private Sector in Reducing Food Losses and Waste.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Sarafrazy, Maysam, *et al.* “Fruits and Vegetable By-Product Utilization as a Novel Approach for Value Addition.” In Monika Thakur, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020. pp 75-86.

Tags: Chapters in Academic Worksin Academic Works

Schmitz, Stefan. “Using Crop Diversity to Reduce Food Loss.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 120-127. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Schneider, Felicitas, and Mattias Eriksson. “Chapter 7: Food Waste (and Loss) at the Retail Level.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Schröder, Monika. “Chapter 16: Food System Sustainability and the Consumer.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Chapters

Schuler, Philippe. “Too Good To Go.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 85-189. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Šeregelj, Vanja, Jelena Vulić, Gordana Ćetković, Jasna Čanadanovć-Brunet, Vesna Tumbas Šaponjac, and Slađana Stajčić. “Chapter 9: Natural Bioactive Compounds in Carrot Waste for Food Applications and Health Benefits.” In Atta-ur-Rahman, ed., *Studies in Natural Products Chemistry* 67 (2021): 307-344. https://doi.org/10.1016/B978-0-12-819483-6.00009-6 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128194836000096

Tags: Chapters

Sert, S., P. Garrone, M. Melacini, and A. Perego. “Surplus Food Redistribution for Social Purposes: Analysis of Critical Success Factors.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 79–86.

Tags: Chapters

Sethi, Geeta, Lucia P. Avila Bedregal, Simmy Martin, Rafael Flor Eliminating Food Waste: A Country Diagnostics Perspective.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 151-165. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Shah, Shachi V., Venkat Ramanan, and S. K. Sharma. “Chapter 14: Emerging Waste Management Technologies Nanotechnology.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Shah, Shachi V., Venkat Ramanan and S. K. Sharma. “Chapter 2: Impact of Food Industrial Waste on Environment.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Sharma, Deepansh, Esha Gupta, Joginder Singh, Pratibha Vyas, and Daljeet Singh Dhanjal. “Food Waste Recovery: Prospects and Opportunities.” In Charis M. Galanakis, ed. *Sustainable Food Systems from Agriculture to Industry: Improving Production and Processing.* London, United Kingdom; San Diego, CA; Cambridge, MA; Oxford, United Kingdom: Academic Press, 2018.

Tags: Chapters

Sharma, S. K., Anil Gupta, Rakesh Sharma, A. K. Verma, R. C. Sati, and Shashi Bala Juyal. “Chapter 10: Fruit Kernel and Oilseed Processing Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Sharmila, V. Godvin, S. Kavitha, Parthiba Karthikeyan Obulisamy, and J. Rajesh Banu. “Chapter 8: Production of Fine Chemicals from Food Wastes.” In J. Rajesh Banu, Gopalakrishnan Kumar, M. Gunasekaran, and S. Kavitha, eds. *Food Waste to Valuable Resources: Applications and Management* (Amsterdam: Elsevier Academic Press, 2020): 163-188. Retrieved at https://doi.org/10.1016/B978-0-12-818353-3.00008-0

Tags: Chapters

Sharp, Anne. “Chapter 25: Assessing the Impact of Food Waste Reduction Campaigns on Consumer Behaviour.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Silva, Larissa Morais Ribeiro, Paulo Henrique Machado Sousa, Luiz Bruno Sabino, Giovana Matias Prado, Lucicleia Barros Vasconcelos Torres, Geraldo Arraes Maia, Raimundo Wilane Figueiredo, and Nágila Maria Pontes Silva Ricardo. “Brazilian (North and Northeast) Fruit By-Products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Silvennoinen, Kirsi, Sampsa Nisonen, and Oona Pietiläinen. “Chapter 9: Food Waste in the Service Sector: Key Concepts, Measurement Methods and Best Practices.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Sindhu, Raveendran, Parameswaran Binod, Ramkumar B. Nair, Sunita Varjani, Ashok Pandey, and Edgard Gnansounou. “Chapter 9 - Waste to Wealth: Valorization of Food Waste for the Production of Fuels and Chemicals.” In Sunita Varjani, Ashok Pandey, Samir Kumar Khanal, and Sindhu Raveendran, eds. *Current Developments in Biotechnology and Bioengineering Resource Recovery from Wastes.* Amsterdam: Elsvier, February 5, 2020. pp 181-197. https://doi.org/10.1016/B978-0-444-64321-6.00009-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780444643216000094

Tags: Chapters

Sindhu, Raveendran, Parameswaran Binod, Ramkumar B. Nair, Sunita Varjani, Ashok Pandey, and Edgard Gnansounou. “Chapter 9: Waste to Wealth: Valorization of Food Waste for the Production of Fuels and Chemicals.” In Sunita Varjani, Ashok Pandey, Samir Kumar Khanal, and Sindhu Raveendran, eds. *Current Developments in Biotechnology and Bioengineering Resource Recovery from Wastes.* Amsterdam: Elsvier, February 5, 2020. pp 181-197. https://doi.org/10.1016/B978-0-444-64321-6.00009-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780444643216000094

Tags: Chapters

Academic Chapters, Valorization

Tags: Chapters

Singh, Karuna. “Sustainable Food Waste Management: A Review.” In Monika Thakur, V. K. Modi, Karuna Singh, and Renu Khedkar, eds. *Sustainable Food Waste Management: Concepts and Innovations*. Springer Singapore, December 2020. pp 3-19.

Tags: Chapters in Academic Worksin Academic Works

Singh, Anurag, and Dhruv Thakur. “Chapter 1: Application of Hydrogels in Food Packaging to Protect Food Loss.” In Laxmikant S. Badwaik, Cristobal Noé Aguilar, and A. K. Haghi, eds. *Food Loss and Waste Reduction: Technical Solutions for Cleaner* *Production.* Apple Academic Press Inc, 2020. pp??

Tags: Chapters

Singh, Pushpa. “Chapter 9: Sugar and Jaggery Industrial Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Sisto, Roberta, *et al.* “Participatory Planning in Organic Solid Waste Management: A Backcasting Approach.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 261-278.

Tags: Chapters

Six, L. F. Velghe, S. De Meester, et al. “Chapter 11 Sustainability Considerations on the Valorization of Organic Waste.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 287-307.

Tags: Chapters

Skz, Ali, G. P. Reddy, and Vidya Sandhya Sandhya. “Organic Farming: Food Security of Small Holding Farmers.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 309–316.

Tags: Chapters

Smith, Andrew F. “Chapter 2: The Perfect Storm: A History of Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell*. Routledge Handbook of Food Waste*. London: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Sobal, J., and M. Nelson. “Food Waste.” In Sol H. Katz, ed., *Encyclopedia of Food and Culture*. New York: Charles Scribner’s Sons, 2003. Volume 1, 28–29.

Tags: Chapters

Sohlia, Vandana, M. C. Pandey, K. Radhakrishna, and A. S. Bawa. “Chapter 6: Meat Processing Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Soma, Tammara. “Whose ‘Everyday Mundane’? The Influence of Class and Privilege in the Creation of Food Waste.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 233–238.

Tags: Chapters

Soma, Tammara, Belinda Li, Adrianne Lickers, Sean Geobey, and Rafaella Gutierrez. “Chapter 19: All My Relations: Applying Social Innovation and Indigenous Methodology to Challenge the Paradigm of Food Waste.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters

Somkun, Po-ngarm. “Chapter 19: Mathematical Modelling Approach Applied to Food Waste Reduction at Retailer and Consumer Levels in Food Supply Chain*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 409-429.

Tags: Chapters

Sonka, Steve, “Measuring to Manage.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 113-119. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Sorondo, Marcelo Sánchez. “Addressing the Religious and Moral Issues of Food Loss and Waste.” In In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 225-226. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Sosa, Carlos. “Chapter 18: Food Losses and Waste in Meats.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Souza, Adriana Lúcia da Costa Márcio Vasconcelos Luckesi, Pedro Paulo Lordelo Guimarães Tavares, Janice Izabel Druzian, Ryzia de Cassia, and Vieira Cardoso. “Chapter 2: Fruit and Vegetable Waste in Retail: Methodological Pathways, Scenarios, and Reduction Strategies.” In Galanakis, Charis Michael, ed. *Food Losses, Sustainable Postharvest and Food Technologies*. Waltham, MA: Elsevier/Academic Press, May 19, 2021. pp 33-70. https://doi.org/10.1016/B978-0-12-821912-6.00002-X Retrieved at https://www.sciencedirect.com/science/article/pii/B978012821912600002X

Tags: Chapters, Fruits, Vegetables

Spang, Edward S., Laura C. Moreno, Sara A. Pace, Yigal Achmon, Irwin Donis-Gonzalez, Wendi A. Gosliner, Madison P. Jablonski-Sheffield, Abdul Momin, Tom E. Quested, Kiara S. Winans, and Thomas P. Tomich. “Food Loss and Waste: Measurement, Drivers, and Solutions.” *Annual Reviews of Environment and Resources* 44 (October 2019): 117-156. Retrieved at https://www.annualreviews.org/doi/abs/10.1146/annurev-environ-101718-033228

Tags: Chapters

Spinelli, Felix J., and Barbara Corso. “Chapter 7: The Economics of Feeding Processed Food Waste to Swine.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 91-112. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Srinivasan, Narasimhan, Palmiro Poltronieri and S. Srikanth. “Chapter 3: Plants ByProducts and Fibers Industrial Exploitation.” In Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 49-67.

Tags: Chapters

Stathers, Tanya. “Chapter 30: Challenges and Initiatives in Reducing Food Losses and Waste: Sub-Saharan Africa.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Stead, Jennifer. “Chapter 4: Necessities and Luxuries: Food Preservation from the Elizabethan to the Georgian Era.” In Anne C., Wilson, ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991. pp ??

Tags: Chapters

Stuart, Tristram. “Chapter 9: Post-Harvest Losses: A Neglected Field.” In Danielle Nierenberg and Brian Halweil, eds. *State of the World 2011: Innovations That Nourish the Planet: a Worldwatch Institute Report on Progress Toward a Sustainable Society*. New York: W. W. Norton & Co., 2011. pp 99-108.

Tags: Chapters

Sutinen, Ulla-Maija. “Assumptions About Consumers in Food Waste Campaigns: A Visual Analysis.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 225-256.

Tags: Chapters

Taft, Arnold C., Ernest W. Zirkle, and Bonnie A. Altizio. “Chapter 5: The History and Enforcement of the Swine Health Protection Act.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 51-68. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters

Tang, Yu-Ting. “Chapter 14: Accounting for the Environmental Impact of Food Wastes on Water Resources and Climate Change*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 305-329.

Tags: Chapters

Tartiu, Valentina Elena, and Piergiuseppe Morone*.* “Grassroots Innovations and the Transition Towards Sustainability: Tackling the Food Waste Challenge.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 303-327.

Tags: Chapters

Academic Chapters, Grassroots Initiatives

Tags: Chapters

Tay, J.-H,. K.-Y. Show, and Yung-Tse Hung. “Seafood Processing Wastewater Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Tefera, Tadele. “Chapter 15: Food Losses and Waste in Cereals and Grains.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Teigiserova, Dominika Alexa, Lorie Hamelin, and Marianne Thomsen. “Towards Transparent Valorization of Food Surplus, Waste and Loss: Clarifying Definitions, Food Waste Hierarchy, and Role in the Circular Economy.” *Science of The Total Environment* 706 (March 2020): 136033. DOI: 10.1016/j.scitotenv.2019.136033 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969719360292

Tags: Chapters, Definitions

Teuber, Ramona, and Jørgen Dejgård Jensen. “Chapter 1: Definitions, Measurements and Drivers of Food Loss and Waste*.” In* Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 3-18.

Tags: Chapters, Definitions

Thakur, N. S., V. K. Joshi, and S. Slathia. “Chapter 4: Fruit and Vegetable Processing Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Thapliyal, Y. P., and Chandralekha Sharma. “Chapter 13: Hospitality Industry Waste Management.” In Joshi, V. K., and S. K. Sharma, eds. *Food Processing Waste Management: Treatment and Utilization Technology*. New Delhi: New India Pub. Agency, 2011.

Tags: Chapters

Thomson, Vivian E. “Chapter 2: Waste Not, Want Not: Are Americans the World’s Premier Waste Makers?” in Vivian E. Thompson, *Garbage In, Garbage Out: Solving the Problems with Long-Distance Trash Transport*. Charlottesville: University of Virginia, 2009. pp 32-63.

Tags: Chapters

Thorat, Suresh Sopanrao. “Chapter 5: Fermented Foods and Their Production.” In Aparna B. Gunjal, Meghmala S. Waghmode, Neha N. Patil, and Pankaj Bhatt, eds. *Global Initiatives for Waste Reduction and Cutting Food Loss*. Hershey, PA: Engineering Science Reference, 2019. pp 53-82. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Tags: Chapters

Timmermans, A. J. M., Stephanie Wunder, and H. W. I. van Herpen. “European Approach for Reducing Consumer Food Waste; Putting Insights in Practice.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 62-70. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters, Consumers, European

Topi, Corrado, *et al.* “The Economic Case for the Circular Economy: From Food Waste to Resource.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 25-41.

Tags: Chapters

Trivedi, Jayati. Aman Kumar Bhonsle and Neeraj Atray. “Chapter 19: Processing Food Waste for the Production of Platform Chemicals.” In R. Praveen Kumar, Edgard Gnansounou, Jegannathan Kenthorai Raman, and Gurunathan Baskar eds. *Refining Biomass Residues for Sustainable Energy and Bioproducts: Technology, Advances, Life Cycle Assessment and Economics.* London, United Kingdom: Academic Press, an imprint of Elsevier, 2020. pp ??

Tags: Chapters

Tse, Timothy J., and Martin J. T. Reaney. “Enrichment and Utilization of Thin Stillage By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Tye, Ching Thian. “Chapter 33: Recent Advances in Waste Cooking Oil Management and Applications for Sustainable Environment.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 2, pp. 635-651.

Tags: Chapters in Academic Works

Ukita, M., T. Imai, and Yung-Tse Hung. “Food Waste Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp ??

Tags: Chapters

Umesh, Mridul, and Thazeem Basheer. “Chapter 31: Microbe Mediated Bioconversion of Fruit Waste into Value Added Products Microbes in Fruit Waste Management.” In Information Resources Management Association. *Research Anthology on Food Waste Reduction and Alternative Diets for Food and Nutrition Security*. Hershey, PA: IGI Global; September 17, 2020. Volume 1, pp. 604-625.

Tags: Chapters in Academic Works

Uusitalo, Outi, *et al.* “From Scarcity to Abundance: Food Waste Themes and Virtues in Agrarian and Mature Consumer Society.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 257-288.

Tags: Chapters

Valle, Felipe Ascencio. “Chapter 26: Optimizing Food Waste and its Valorization for the Production of Nutra-/pharamaceuticals for Health Benefits: the Importance of Mycotoxins Decontamination.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters

Vaqué L., González. “Food Loss and Waste: Some Short- and Medium-term Proposals for the European Union.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 21–32.

Tags: Chapters

Veit, Helen Zoe. “National Willpower American Asceticism and Self-Government.” In Helen Zoe Veit, ed. *Modern Food, Moral Food: Self-control, Science, and the Rise of Modern American Eating in the Early Twentieth Century*. Chapel Hill: University of North Carolina Press, 2013. pp 11-36.

Tags: Chapters

Academic Chapters, Historical Articles

Tags: Chapters

Velázquez, Carmela, Ana Carmela Pérez, Carvajal, Ana Mercedes, Prado Barragán, and Lilia Arely. “Chapter 2: Fruit Processing in Central America and Mexico,”in Palmiro Poltronieri and Oscar Fernando D’Urso, eds. *Biotransformation of Agricultural Waste and By-products: the Food, Feed, Fibre, Fuel (4F) Economy*. Amsterdam: Elsevier Ltd., 2016. pp 21-48.

Tags: Chapters

Vergara-Castañeda, Haydé Azeneth, Gabriel Luna-Bárcenas, and Héctor Pool. “Emerging and Potential Bio-Applications of Agro-Industrial By-products Through Implementation of Nanobiotechnology.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters

Vieri, Simone, and Grazia Calabrò. “Chapter 1: Food Waste: An Expression of the Evolution of Current Agricultural Development Systems.” In Garrett Leonard Riley, ed. *Food Waste: Practices, Management and Challenges.* New York: Nova Science Publishers, July 2016. pp ??

Tags: Chapters

Visser-Amundson, Anna *et al.* “Nudging in Food Waste Management: Where Sustainability Meets Cost-Effectiveness.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 57-87.

Tags: Chapters

Vlaholias, E.G., K. Thompson, D. Every, and D. Dawson. “Reducing Food Waste Through Charity: Exploring the Giving and Receiving of Redistributed Food.” In Leire Escajedo San-Epifanio and Mertxe de Renobales Scheifler, eds. *Envisioning a Future Without Food Waste and Food Poverty: Societal Challenges*. Wageningen: Wageningen Academic Publishers, 2015. pp 271–278.

Tags: Chapters

Vlysidis, Anestis, *et al.* “Techno-Economic Evaluation of Refining of Food Supply Chain Wastes for the Production of Chemicals and Biopolymers.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 147-164.

Tags: Chapters

von Braun, Joachim, Marcelo Sánchez Sorondo, and Roy Steiner, “Reduction of Food Loss and Waste – The Challenges and Conclusions for Actions.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 12-22. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Vos, Rob, “Reducing Food Losses in Developing Countries: Simple Technological Solutions, Complex Adoption Along Supply Chains.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 143-150. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Wahlen, Stefan, and Thomas Winkel. “Household Food Waste.” In Geoffrey W. Smithers, ed.*, Reference Module in Food Science*. [Amsterdam]: Elsevier, 2015-. Retrieved at https://www.sciencedirect.com/science/article/pii/B978008100596503368

Tags: Chapters in Academic Works

Walker, Paul. “Chapter 11: The Use of Food Waste as a Feedstuff for Ruminants.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 185-226. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters in Academic Works

Walker, Paul. “Chapter 2: Food Residuals: Waste Product, By-product, or Coproduct.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 17-30. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters in Academic Works

Wall-Medrano, Abraham, Francisco J Olivas-Aguirre, Jesus F Ayala-Zavala, J Abraham Domínguez-Avila, Gustavo A Gonzalez-Aguilar, Luz A Herrera-Cazares, and Marcela Gaytan-Martinez. “Health Benefits of Mango By-products.” In Rocio Campos-Vega, B. Dave Oomah, and Hayde Azeneth Vergara-Castaneda, eds. *Food Wastes and By-products: Nutraceutical and Health Potential*. Hoboken, NJ: Wiley-Blackwell, February 3, 2020. pp.

Tags: Chapters in Academic Works

Watabe, Atsushi, Chen Liu, Magnus Bengtsson. “Chapter 8. Uneaten Food: Emerging Social Practices around Food Waste in Greater Tokyo.” In Marlyne, Sahakian, Czarina Saloma, and Suren Erkman, eds. *Food Consumption in the City: Practices and Patterns in Urban Asia and the Pacific.* Routledge Studies in Food, Society and the Environment. Oxon, UK; New York, USA, Routledge, 2016. pp ??

Tags: Chapters

Westendorf, Michael L. “Chapter 1: Food Waste as Animal Feed: An Introduction.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp

3-16. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters in Academic Works

Westendorf, Michael L. “Food Waste as Swine Feed.” In Michael L. Westendorf, *Food Waste to Animal Feed*. Ames: Iowa State University Press, 2000. pp 69–89.

Tags: Chapters in Academic Works

Westendorf, Michael L. “Chapter 6: Food Waste as Swine Feed.” In Michael L. Westendorf, ed., *Food Waste to Animal Feed.* Ames: Iowa State University Press, 2000. pp 69-90. Retrieved at http://onlinelibrary.wiley.com/doi/10.1002/9780470290217.fmatter/pdf

Tags: Chapters in Academic Works

Wilson, C. Anne. “Chapter 2: Preserving Food to Preserve Life: the Response to Glut and Famine from Early Times to the End of the Middle Ages.” In Anne C., Wilson, ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991. pp ??

Tags: Chapters in Academic Works

Wilts, Henning, Jennifer Schinkel, and Carina Koop. “Chapter 2: Effectiveness and Efficiency of Food-waste Prevention Policies, Circular Economy, and Food Industry*.” In*

Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Second edition. Waltham, MA: Elsevier/Academic Press, August 2, 2020. pp 19-35.

Tags: Chapters in Academic Works

Winkler, Thomas, *et al.* “Decreasing Greenhouse Gas Emissions of Meat Products Through Food Waste Reduction. A Framework for a Sustainability Assessment Approach.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 43-67.

Tags: Chapters in Academic Works

Yahia, Elhadi M. “Chapter 16: Food Losses and Waste in Fresh Fruit and Vegetables.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Yahia, Elhadi M. “Chapter 29: Challenges and Initiatives in Reducing Food Losses and Waste: North Africa and the Middle East.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Yahia, Elhadi M. “Chapter 2: Food Losses and Waste: Definitions, Methods for Estimation, Estimates of Extent and Causes.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works, Definitions

Yahia, Elhadi M. “Chapter 9: Food Losses during Agricultural Production.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Yalch, Teale, and Stella Nordhagen, “GAIN’s Work on Food Loss and Waste Reduction.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 79-90. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works

Yan, Binghua, Chao Liu, Suyun Xu, Jun Zhou, Jonathan Wong, and Jiachao Zhang. “Chapter 6: Bioconversion Technologies: Anaerobic Digestion of Food Waste.” In Jonathan Wong Guneet Kaur Mohammad Taherzadeh Ashok Pandey Katia Lasaridi, eds. *Current Developments in Biotechnology and Bioengineering; Sustainable Food Waste Management: Resource Recovery and Treatment*. Elsevier, November 27, 2021: pp 163-204. https://doi.org/10.1016/B978-0-12-819148-4.00006-3

Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128191484000063?via%3Dihub

Tags: Anaerobic Digestion, Chapters in Academic Works

Yngfalk, Carl. “Chapter 14: The Milk in the Sink: Waste, Date Labeling and Food Disposal.” In Benedetta Cappellini, David Marshall, and Elizabeth Parsons, eds. *The Practice of the Meal: Food, Families and the Market Place*. New York: Routledge, Taylor & Francis Group, 2016. pp ??

Tags: Chapters in Academic Works

Yoreh, Tanhum, and Stephen Scharper. “Chapter 3: Food Waste, Religion and Spirituality: Jewish, Christian, and Muslim Approaches.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 1: Anaerobic Fermentation Process for Biohydrogen Production from Food Waste.”

In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp

1-24.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 2: Optimization of Biohydrogen Production with Additives and Inoculum from Food Waste.” In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 25-148.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 3: Pretreatment and Aged Refuse Dosage on Biohydrogen Production from Food Waste.”In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 149-238.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 4: Simultaneous Anaerobic Fermentation Biohydrogen and Biomethane Production from Food Waste.”In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 239-310.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 5: Combined Anaerobic Fermentation Biohydrogen and Biomethane Production for Sewage Sludge and Food Waste.” In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 311-444.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 6: Design and Optimization of a Biohydrogen Production Reactor.” In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 445-478.

Tags: Chapters in Academic Works

Youcai, Zhao, and Zhou Tao. “Chapter 7: New Developments in Nutrition Recovery from Food Waste.” In Zhao Youcai and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021. pp 479-517.

Tags: Chapters in Academic Works

Yusof, Martini Binti Mohammad. “Chapter 17: Food Losses and Waste in Roots and Tubers.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works

Zhang, Dunfu. “Chapter 9: From Thrift to Sustainability: The Changing Table Manners of Shanghai’s Food Leftovers.” In Marlyne, Sahakian, Czarina Saloma, and Suren Erkman, eds. *Food Consumption in the City: Practices and Patterns in Urban Asia and the Pacific.* Routledge Studies in Food, Society and the Environment. Oxon, UK; New York, USA, Routledge, 2016. pp ??

Tags: Chapters in Academic Works

Biofuels Biogas, Biobased Products

Attari, Ali Akhter, and Muhammad Mehtab Attari. *Biogas Production from Anaerobic Digestion of Food Waste: Food Waste Management*. Saarbrücken: LAP LAMBERT Academic Publishing, 2013.

Cecchi, Teresa, and Carla de Carolis. *Biobased Products from Food Sector Waste: Bioplastics, Biocomposites, and Biocascading.* [S.l.]: Springer, 2021.

Kataki, Rupam, Ashok Pandey, Samir Kumar Khanal, and Deepak Pant, eds. *Current Developments in Biotechnology and Bioengineering: Sustainable*: *Sustainable Bioresources for the Emerging Bioeconomy*. [Amsterdam]: Elsevier, 2020. https://doi.org/10.1016/B978-0-444-64309-4.00013-1

Trabold, Thomas, and Callie W Babbitt. *Sustainable Food Waste-to-energy Systems*. Amsterdam: Academic Press, 2018.

Trzcinski, Antoine Prandota. *Biofuels from Food Waste: Applications of Saccharification Using Fungal Solid State Fermentation*. Boca Raton, FL: CRC Press, 2018.

Youcai, Zhao, and Zhou Tao. *Biohydrogen Production and Hybrid Process Development: Energy and Resource Recovery from Food Waste.* Amsterdam, Netherlands: Elsevier, 2021.

Retrieve at https://www.sciencedirect.com/science/book/9780128217283

Cookbooks, Meal Planners, Post 1955

Agnello, Riccardo. *La cucina dei poveri ma buoni: come non perdere il gusto della buona tavola in tempi di crisi* [The Cooking of the Poor but Good. How Not to Lose the Taste for Good Food in Times of Crisis]. Palermo: Flaccovio, 1993.

Anderson, Kate. *Waste Free Kitchen: Save Money, Stay Organized & Reduce Waste*. Amazon Digital Services, 2015.

Astrid, Halie, Hannah and Will. *Amazing Waste: 50 Recipes to Use Food Scraps, Repurpose Leftovers and Reduce Food Waste*. Nelson Institute for Environmental Studies, University of Wisconsin, Madison, May 2016. Retrieved at http://www.gibbs-lab.com/wp-content/uploads/2016/05/Cookbook050516.pdf

Avon. *The Too-good-to-be-leftovers Cookbook.* New York: Avon Books, 1974.

Bay, Allan, and Fabiano Guatteri. *Il gourmet degli avanzi* [The Leftover Gourmet]. Milan: TCI, 2003.

Belfast: Belfast City Council. *Un-EAT-en: Sustainable Recipes from the Best of Belfast*. Belfast: Belfast City Council, 2018. Retrieved at https://www.belfastcity.gov.uk/news/top-belfast-chefs-open-their-recipe-books-to-help

Bonneau, Anne-Marie. *The Zero-Waste Chef: Plant-Forward Recipes and Tips for a Sustainable Kitchen and Planet*. New York: Avery Publishing; Penguin Canada: April 13, 2021. Retrieved at https://zerowastechef.com/zero-waste-chef-cookbook/

Tags: Chefs, Cookbooks

Bottura, Massimo. *Bread Is Gold: Extraordinary Meals with Ordinary Ingredients*. London: Phaidon Press Limited, 2017.

Bowler, Suzy. *The Leftovers Handbook: An Inspiring A–Z of Ingredients and Delicious Ideas.* Oxford, England: Spring Hill, 2013.

Bowler, Suzy. *Creative Ways to Use up Leftovers: a How to Book*. London: Robinson, an imprint of Little, Brown Book Group, 2018.

Buckner, Dianne, and Andrew Chang. *Canadians Get Creative in Solving Food Waste Problem*. Toronto: Canadian Broadcasting Corporation, 2018.

Chatelaine Institute. *My Favorite Recipes for Fun and Fancy with Leftovers: Plus Meals from a Hotplate*. [Toronto]: [Maclean-Hunter Pub. Co.], nd.

Chapman, Kathi. *Baron von Leftover, The International Turkey. Classic Leftover Turkey Recipes.* Honolulu, Hawaii: Pacific Printers, Inc., 1980.

Chavich, Cinda. *The Waste Not, Want Not Cookbook: Save Food, Save Money and Save the Planet*. TouchWood, 2015.

*Cinderella Cookbook: 125 Magic Recipes for Budget Meals & Leftovers*. New York, N.Y.: Dell, 1965.

Clarke, Helen Carroll, and Phoebe Deyo Rulon. *The Cook Book of Left-Overs: A Collection of 400 Reliable Recipes for the Practical Housekeeper.* New York & London: Harper & Bros., 1911. Reprinted Forgotten Books, 2012.

Colquhoun, Kate. *The Thrifty Cookbook: 476 Ways to Eat Well with Leftovers*. London: Bloomsbury, 2009.

Culinary Arts Institute. *250 Delicious Dishes from Leftovers: Use Your Leftover Bread, Cake, Cereals, Dairy Products, Eggs, Fish, Fruits, Meats, Poultry, Vegetables*. Sydney: Ure Smith, 1969.

Damerell, Edna K. *The 100 Greatest Leftovers Recipes plus 533 More: the Complete Leftovers Cookbook.* New York: Damerell Pub., 1982.

Dickerman, Sarah. *Secrets of Great Second Meals: Flexible Modern Recipes That Value Time and Limit Waste.* New York, NY: William Morrow, 2019.

Dieckmann, Jane M. *Use it All: the Leftovers Cookbook.* Trumansburg, N.Y.: Crossing Press, 1982.

Dyer, Ceil. *The Plan-Ahead Cookbook; 300 Delectable Ways to Use Your Leftovers*. New York: Macmillan 1969.

Evans, Nick. *Love Your Leftovers: Through Savvy Meal Planning Turn Classic Main Dishes into More than 100 Delicious Recipes*. Guilford, Connecticut: LP, an imprint of Globe Pequot Press, 2014.

Fearnley-Whittingstall, Hugh, Simon de Courcy Wheeler, and Tim Hopgood. *Love Your Leftovers: Recipes for the Resourceful Cook.* London: Bloomsbury, 2015.

Feder, Ben. *The Leftover Cookbook*. New York: Pyramid Publications, 1965.

Fruchter, Yaffa. *Waste Not, Want Not Kosher Cookbook: Creative Ways to Serve Yesterday’s Meal*. Urim Publications, 2017.

Gadellaa, Brigitta, and Lucas Jeffries. *Instock cooking: zet voedselverspilling op de kaart*. [Instock cooking; puts food waste on the map] Uithoorn: Karakter Uitgevers B.V., 2016

Gamoran, Joel. *Cooking Scrappy:100 Recipes to Help You Stop Wasting Food, Save Money, and Love What You Eat*. New York, NY: Harper Wave, 2018.

Glass, Victoria. *Too Good to Waste: How to Eat Everything*. London: Watkins Media Ltd, 2017.

Gunders, Dana. *Waste-Free Kitchen Handbook: A Guide to Eating Well and Saving Money By Wasting Less Food*. San Francisco: Chronicle Books, 2015. Free download at http://fruehauf.com.mx/waste-free-kitchen-handbook-a-guide-to-eating-well-and-saving-money-by-wasting-less-food.pdf

Hard, Lindsay-Jean. *Cooking with Scraps: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals*. Workman Publishing Company, 2018.

Haslam, Gillian, and Trina Dalziel. *Love Your Leftovers: Feed Your Friends & Family for next to Nothing*. London; New York: Cico Books, 2009.

Elliott-Howery, Alex, and Sabine Spindler. *Cornersmith: Salads and Pickles: Vegetables with More Taste & less Waste*. Sydney, Australia: Murdoch Books, 2019.

Holroyd Council. *Love Your Leftovers: a Community Cooking Guide to Help You Save Money & the Environment.* New South Wales: Holroyd Council; Hay Council: Office of Environment and Heritage, 2011.

Imbriani, Luciano. *Lumache, rane e frattaglie* [Recipes with Leftovers]. Milan: Fratelli Fabbri, 1973.

James Beard Foundation with Monaghan, Keirnan, and Theo Vamvounakis. *Waste Not: How to Get the Most from Your Food.* New York: Rizoli, 2018.

Juul, Selina, Francis Cardenau, Fintan Damgaard, Anne-Li Engström, and Annette Ekstrand. *Stop spild af mad: en kogebog med mere* [Stop Waste of Food: a Cookbook and More]. [København]: Gyldendal, 2011.

Juul, Selina, ed. *Mad Med Respekt: En familiekogebog, der mindsker madspild* [*Food with Respect: a Family Cookbook which Reduces Food Waste*]. [København]: Gyldendal, November 2019.

Kaufman, William I. *The Leftover Cookbook.* New York, N.Y.: Pyramid Pub., 1965.

Kitcho, Catherine*. Use-It-Up Cookbook: Creative Recipes for the Frugal Cook*. Nashville, Tenn.: Cumberland House Publishing, October 1, 2003.

Lightner, Jill. *Scraps, Peels, and Stems: Recipes and Tips for Rethinking Food Waste at Home*. Seattle, Washington: Skipstone, September 10, 2018.

Lightner, Jill. *Scraps, Peels, and Stems: Recipes and Tips for Rethinking Food Waste*. [S.l.]: Mountaineers Books, 2018.

Love, Michael. *The Salvage Chef Cookbook: More than 125 Recipes, Tips, and Secrets to Transform What You Have in Your Kitchen into Delicious Dishes for the Ones You Love*. New York, NY: Skyhorse Publishing, 2014.

Love Food Hate Waste. *Easy Choice – Family Kai*. Autumn Recipes. Auckland, New Zealand: Love Food Hate Waste New Zealand, released April 18, 2018.

Loyta, Wooding. *The Leftovers Cookbook*. New York: D. White, 1969.

Ly, Linda, *The CSA Cookbook: No-waste Recipes for Cooking Your Way Through a Community Supported Agriculture Box, Farmers’ Market, or Backyard Bounty.* Community Supported Agriculture, 2014.

Ly, Linda. *The No Waste Vegetable Cookbook: 100+ Recipes and Techniques for Whole Plant Cooking*. Harvard Common Press, April 7, 2020.

McMaster, Douglas. *Silo: The Zero Waste Blueprint*|. London: Leaping Hare Press, 2019.

Mamane, Rachael. *Mastering Stocks and Broths: a Comprehensive Culinary Approach Using Traditional Techniques and No-waste Methods.* White River Junction, Vermont: Chelsea Green Publishing, 2017.

Manna, Max La. *More Plants, less Waste: Waste: Plant-based Recipes + Zero Waste Life Hacks with Purpose.* London: Yellow Kite, 2019.

Manna, Max La. *More Plants Less Waste: Plant-based Recipes + Zero Waste Life Hacks with Purpose*. Quercus, March 31, 2020.

Marson, Caroline. *Love Food Hate Waste: the Cookbook*. London: Hodder & Stoughton, 2009.

Matt, Stone. *The Natural Cook: Maximum Taste, Zero Waste*. Murdoch Books, February 13, 2018.

Mau, Donald Kenneth. *The Great Leftover Cookbook and Kitchen Economizer.* New York: Kroshka Books, 1997.

McCully, Helen. *Waste Not Want Not: A Cookbook of Delicious Foods from Leftovers*. New York: Random House, 1975.

Miles, Lindsay. *Less Waste, No Fuss Kitchen; Simple, Sustainable Ways to Shop, Cook and Eat.* Hardie Grant Books, 2020.

Muir, Bish. *The Use-it-all Cookbook: Making Your Money and Your Food Go Further with an A-Z of Leftover Ingredients and How to Use Them*. Totnes: Green, 2008.

Nelson, Meryl, Frances Thoman, and Shirley Sing. *That to This: the Leftovers Cookbook*. Pine Grove, CA: This ‘n That Press, 1982

Nucciotti, Letizia. *Avanzi popolo: l’arte di riciclare tutto quello che avanza in cucina: storia, ricette e consigli* [Leftovers People. The Art of Recycling All the Leftovers from Cooking: Stories, Recipes and Tips]. Viterbo: Stampa Alternativa/nuovi Equilibri, 2009.

Paré, Jean. *Meals in No Time: Includes 3 Bestsellers 30-minute Weekday Meals, Rush-hour Recipes, Recipes for Leftovers*. Edmonton: Company’s Coming, 2006.

Peterson, Deborah, and Millicent E. Selsam. *Don’t Throw It, Grow It!: 68 Windowsill Plants from Kitchen Scraps*. North Adams, MA: Storey Pub., 2008.

Picchi, Fabio. *Senza vizi e senza sprechi: la virtù in cucina e la passione degli avanzi* [Without Vices and Without Waste: Virtue in Cooking and the Passion for Leftovers]. Milan: Mondadori, 2010.

Pichl, Veronika. *Zero Waste Kitchen. Kochen statt wegwerfen – kreative Rezepte für Obst- und Gemüserest* [Zero Waste Kitchen: Cooking Instead of Throwing Away - Creative Recipes for Fruit and Vegetable Remains]. München: Riva Verlag, 2018.

Refslund, Mads, and Tama Matsuoka Wong. *Scraps, Wilt + Weeds: Turning Wasted Food into Plenty*. New York: Grand Central Life & Style, 2017.

Richthofen, Gerhard von, and Günter Beer. *Love Your Leftovers: You Call it Leftovers - We Call it Ingredients*. Bath: Love Food, 2013.

Rosen, Ruth Chier. *Masquerade: the Left Over Cook Book*. New York: Richards Rosen Associates, Inc., 1962.

Rosier, Patricia, and Jessica L. Weiss. *The Leftover Gourmet*. New York: Wings Books; Avenel, N.J.: Distributed by Outlet Book Co., 1993.

Sala, Elena. *Fantasia in cucina: come utilizzare gli avanzi* [Imagination in the Kitchen: How to Use Leftovers]. Milan: U. Hoepli, 1975.

Schissel, Robert. *The World Cookbook of Leftovers.* Waverly, IA: G & R Pub. Co., 1995.

Segrè, Andrea, and Lorenza Pliteri. *Cucinare senza sprechi: contro lo spreco alimentare: azioni e ricette*. Milan: Ponte Alle Grazie, 2012.

Seth, Barbara. *The Leftovers Cookbook and Your Store Cupboard Partner*. Ashford: Geerings, 1992.

Shirk, Lynette Rohrer, and Lara Starr. *The Frugal Foodie Cookbook: Waste-Not Recipes for the Wise Cook*. San Francisco: Viva Editions, 2009. Large print editions were published in Detroit and Waterville, Maine.

Stone, Matt. *The Natural Cook: Maximum Taste, Zero Waste*. Crows Nest, NSW: Murdoch Books, 2016.

Thorn, Becky. *The No-Waste Meal Planner: How to Create Your Own Delicious Meal Chains That Don’t Waste a Single Ingredient*. Oxford: Spring Hill, 2013.

Tizzard, Christine. *Cook More, Waste Less : Zero-Waste Recipes to Use up Groceries, Tackle Food Scraps, and Transform Leftovers*. New York: Appetite by Random House, 2021.

Torrico, Giovanna, and Amelia Wasiliev. *The Zero Waste Cookbook: 100 Recipes for Cooking Without Waste.* Hardie Grant, May 7, 2019.

Turner, Kate, and Ruth O’Rourke-Jones. *My Zero-Waste Kitchen: Easy Ways to Eat Waste Free*. London: Dorling Kindersley Limited, 2017.

Vinton, Sherri Brooks. *Eat It Up!: 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy*. Boston, MA: Da Capo Lifelong Books, 2016.

Weight Watchers. *I Love Leftovers: 175+ Delicious Recipes to Serve Now or Later.* New York: Weight Watchers International, 2012.

White, Mahlon N. *Ozark Leavin’s: Left-overs Cook Book: Recipes That Are Yum-swogglin’.* Clinton, Mo.: Mahlon N. White, [1970s].

Willand, Lois C. *The Use-It-Up Cookbook: A Guide for Minimizing Food Waste*. New York: Scribner, 1985.

Willand, Lois Carlson. *The Use-It-Up Cookbook: A Guide to Using Up Perishable Foods*. New York: Scribner, 1979.

Willand, Lois Carlson. *The Use-It-Up Cookbook: A Guide to Using Up Perishable Foods*. Mount Vernon, New York: Consumers Union, 1980.

Willand, Lois Carlson. *The Use-It-Up Cookbook: A Guide to Using Up Perishable Foods*. Minneapolis Practical Cookbooks, 1985. Kindle edition 2011.

Wylie, Betty Jane. *Encore: the Leftovers Cookbook*. Toronto: McClelland and Stewart, 1979.

Dumpster Diving, Freeganism

Barnard, Alex V. *Freegans: Diving into the Wealth of Food Waste in America*. Minneapolis: University of Minnesota Press, 2016. Ebook available.

Greenfield, Rob. *Dude Making a Difference: Bamboo Bikes, Dumpster Dives and Other Extreme Adventures Across America*. Gabriola Island, BC: New Society Publishers, 2015.

Kubitza, Christin. *Foraging, Dumpster Diving, Voluntary Unemployment, a Life Without Money: Freegan Identity Construction Through Symbolic Anti-consumption.* Odense: Syddansk Universitet, 2015.

Lojdová, Kateřina. *Zvol si mou cestu!: Edukační aktivity subkultury freeganů ve veřejném prostoru.* Masarykova Univerzita, 2014.

Miller, Frederic P., Agnes F. Vandome, and John McBrewster, eds. *Freeganism: Anti-consumerism, Dumpster Diving, Portmanteau, Veganism, Anti-globalization Movement, Environmentalist, Diggers (Theater), Anarchism, Street Theatre, Simple Living, Permaculture*. [Mauritius]: Alphascript Publishing, November 30, 2009.

Monroe, Julia. *Dumpster Dining: a How-to Guide on Freeganism and the Art of Dumpster Diving.* Amazon Digital Services LLC, November 30, 2016.

Nutrition and Health

Asonye, Chidi. “Recycling of Food Waste ‘ll [sic] Ensure Better Nutrition – Prof. Onwuka.” The Authority, July 22, 2018. Retrieved at http://authorityngr.com/2018/07/22/recycling-of-food-waste-ll-ensure-better-nutrition-prof-onwuka/

Brennan, Aoife, and Sarah Browne. “Food Waste and Nutrition Quality in the Context of Public Health: A Scoping Review.” International Journal of Environmental Research and Public Health 18:10 (March 30, 2021): 5379. https://doi.org/10.3390/ijerph18105379 Retrieved at

Tags: Nutrition and Health

Nose to Tail; Root to Stem Scraps

Bloomfield, April. *A Girl and Her Pig: Recipes and Stories*. New York: Ecco, 2012.

Bloomfield, April. *A Girl and Her Greens: Hearty Meals from the Garden*. New York: Ecco, an imprint of HarperCollins Publishers, 2015.

Duggan, Tara. *Root-to-stalk Cooking: The Art of Using the Whole Vegetable.* New York: Ten Speed Press, 2013.

Gamoran, Joel. *Cooking Scrappy: 100 Recipes to Help You Stop Wasting Food, Save Money, and Love What You Eat.* New York, NY: HarperCollins Publishers, 2018.

Hard, Lindsay-Jean. *Cooking with Scraps: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals*. New York: Workman Publishing Company, October 30, 2018.

Henderson, Fergus. *Nose to Tail Eating: A Kind of British Cooking*. London: Macmillan, 1999.

Henderson, Fergus. *Beyond Nose to Tail*: *More Omnivorous Recipes for the Adventurous Cook*. New York: Bloomsbury, 2008.

Henderson, Fergus. *The Complete Nose to Tail: A Kind of British Cooking.* London: Bloomsbury, 2012.

Lang, Rebecca D. *The Southern Vegetable Book: a Root-to-stalk Guide to the South’s Favorite Produce*. New York: Oxmoor House, 2016.

Love, Michael, Robert Irvine, and Lynn Parks. *The Salvage Chef Cookbook: More than 125 Recipes, Tips, and Secrets to Transform What You Have in Your Kitchen into Delicious Dishes for the Ones You Love.* New York, NY: Skyhorse Publishing, 2014.

Ly, Linda. *The CSA Cookbook: No-waste Recipes for Cooking Your Way Through a Community Supported Agriculture Box, Farmers’ Market, or Backyard Bounty*. Nd: np, 2014.

Mulvany, Lydia, and Leslie Patton. “Calf Brains and Pig Snouts: U.S. Embraces Nose-to-Tail Eating.” Bloomberg, February 19, 2019. Retrieved at https://www.bloomberg.com/news/articles/2019-02-20/calf-brains-and-pig-snouts-u-s-embraces-nose-to-tail-eating

Refslund, Mads, and Tama Matsuoka Wong. *Scraps, Wilt & Weeds: Turning Wasted Food into Plenty.* New York: Grand Central Life & Style, 2017.

Satterfield, Steven. *Root to Leaf: A Southern Chef Cooks Through the Seasons.* New York: Harper Wave, an imprint of HarperCollinsPublishers, 2015.

Woods, Rich. *The Cocktail Guy: Infusions, Distillations and Innovative Combinations*. London: Pavilion Books, 2017.

Food Preservation

Socaci, Sonia A., Anca C. Fărcaş, Thierry Aussenac, Thierry Aussenac, and Jean-Claude Laguerre, eds. *Food Preservation and Waste Exploitation*. London : IntechOpen, 2020. ISBN: 978-1-78985-426-8

Wilson, Anne C., ed. *Waste Not, Want Not: Food Preservation from Early Times to the Present Day.* Edinburgh: Edinburgh University Press, 1991.

Self-Published Books, Cookbooks, eBooks, eCookbooks

Bar, Ruthy. *How to Reduce Food Waste: Especially Fruits and Vegetables*. Amazon Digital Services, September 13, 2014.

Bare Necessities. *DIY Recipes; Ideas to Go Zero Waste*. Bengaluru, India: Bare Necessities, May 2020. [ebook] Retrieved at https://barenecessities.in/products/diy-recipe-book

Bukowska, Agnieszka, in cooperation with Małgosia Minta, Grzegorz Łapanowski, Eliza Mórawska-Kmita, Jagna Niedzielska, Areta Szpura, Alicja Rokicka, and Krzysztof Rzyman. *Less Waste Polska*. Przebłysk, 2021 (?).

Cook, Will. *Food Scrap Gardening: How to Grow Food from Scraps, Reduce Waste and Feed the World (Gardening Guidebooks Book 8)*. Vertical Gardening Group, sold by Amazon Digital Services, June 13, 2013.

Galway Gastronomy and Stop Food Waste Programmes. *Luscious Leftovers: a Collection of Scrumptious Recipes Created by Galway’s Chefs to Help You Make the Most of Your Leftovers*. Gastronomy, Ireland: Galway County Council and Galway Gastronomy, in conjunction with the EPA’s Local Authority Prevention Network and Stop Food Waste Programmes, nd. Retrieved at https://stopfoodwaste.ie/wp-content/uploads/2019/05/Luscious-Leftovers-3.pdf

Dou, Zhengxia, Alan M. Kelly, *et al.* *Food Waste Across the Supply Chain: A U.S. Perspective on a Global Problem.* CreateSpace Independent Publishing Platform, April 19, 2016.

Retrieved at https://www.cast-science.org/publications/test/?food\_waste\_across\_the\_supply\_chain\_a\_us\_perspective\_on\_a\_global\_problem&show=product&productID=284210

Duboise, Ted. *Restaurant Profit Dingers: Hidden Food Waste: A Restaurant Manager’s Guide to Controlling Hidden Food Waste.* Columbus, GA: On Point! Publishers, 2013.

FoodCycle. *Recipes for Community.* FoodCycle, December 2018 [ebook– includes recipes from Hugh Fearnley-Whittingstall, Skye Gyngell, Melissa Hemsley, and others]. Retrieved at https://www.foodcycle.org.uk/campaigns/recipes-for-community/

Guelph Family Health Study. *Rock What You’ve Got: Recipes for Preventing Food Waste*. University of Guelph’s Guelph Family Health Study, September 2019. Retrieved at chrome-extension://mhjfbmdgcfjbbpaeojofohoefgiehjai/index.html

IKEA Canada. *The Scraps Book: A Waste-Less Cookbook*. IKEA Canada, 2021. Retrieved at https://www.ikea.com/ca/en/files/pdf/a1/bb/a1bb8178/scrapsbook.pdf

Tags: Canada, eCookbooks

Lee, A. K., and Dawne Prochilo. *Best Recipes Using Leftovers*. Amazon Digital Services LLC, 2012.

Lewis, April D., and Melinda Martin. *The Beginner’s Guide to Zero Waste Cooking: How to Make the Most out of Nothing in the Kitchen*. [North Charleston, SC]: CreateSpace Independent Publishing Platform,May 19, 2015.

MacLeod, Jean B. *The Waste-Wise Kitchen Companion Hundreds of Practical Tips for Repairing, Reusing, and Repurposing Food: How to Eat Better, Save Money, and Utilize Leftovers Creatively*. Jean B. MacLeod, October 10, 2017.

McKenzie, David, ed. *The Disco Soup Cookbook; Filling Bellies Instead of Bins*. ??? May 21, 2021. [It is a cookbook for anyone keen to fight climate change and food waste. During WDSD 2020, we collected about 100 anti-waste recipes from around the world and put them together in a book. Turning scraps of food into delicious new dishes is possible!]

Retrieved at https://www.indiegogo.com/projects/cooking-with-food-waste-the-disco-soup-cookbook#/

Tags: Self-Published Cookbooks

MOCCAE and Winnow Technology. *Cooking with Everything: Food Waste Recipe.* Abu Dhabi: Ministry of Climate Change and Environment (MOCCAE) in co-operation with Winnow Technology at SIAL, 2020.

Recycle Devon. “Have Your Food and Eat It; Food Waste Recipe Book.” Kim Otton’s blog, October 2019. Retrieved at https://www.recycledevon.org/love-food-hate-waste/Have-your-food-and-eat-it-Recipe-Book.html?page=2

Rey, Ronald. *Beef Recipes from Leftovers: Cookbook Full of Beef Recipes Cooked from Leftovers*. CreateSpace Independent Publishing Platform, 2016.

Russell, Jesse, and Ronald Cohn. *Food Waste in the United Kingdom*. Book On Demand Ltd, 2012.

Sandon, Lexi. *Zero Waste Vegetable Book: Save Money, Lose Weight and Cherish the Environment*. Amazon Digital Services, December 1, 2016.

Smith, Jen. *Meal Planning on a Budget: Save Money on Groceries, Master Meal Prep, & Reduce Food Waste to Reach Financial Freedom.* Jen Smith, Saving with Spunk, 2018.

Sprouse, Claire, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience*. Outlook Good, April 2020. Volume 1. [This is a self-published book that “addresses food waste by bringing together creative cocktail solutions for your home kitchen & bar.” It “sources 19 Recipes from Bartenders Across the Country.” Volume 2 and 3 were supposed to be published in July and August 2020] Retrieved at https://outlook-good.com/support-shop/optimisticcocktailsvoli

Tags: Cocktails, Self-Published Books

Stone, Martha. *The Guide to Leftovers: The Ultimate Leftover Cookbook to Help You Make Delicious Leftover Meals You Won’t Be Able to Resist.* CreateSpace Independent Publishing Platform, 2016.

Tokay, Kaitlyn R. *700 Hundred Days of Freegan Living*. CreateSpace Independent Publishing Platform, June 29, 2012.

Végh, Vojtech. *Surplus: the Food Waste Guide for Chefs.* Nl: np, January 26, 2021. Retrieved at

Tags: Chefs, Cookbooks

Veleva, Vesela R., and Leona Smith. *Food for Free: from Food Waste to Healthy Meals.* London: SAGE Publications: SAGE Business Cases Originals, 2020. http://dx.doi.org/10.4135/9781529719499 Retrieved at https://sk.sagepub.com/cases/food-for-free-from-food-waste-to-healthy-meals

Winnow. *Cooking with Everything*. Dubai, UAE: Winnow and Ministry of Climate Change & Environment وزارة التغير المناخي والبيئ, 2020. Retrieved at https://www.foodwastepledge.ae/recipe-book

Wixted, Greg, and Liz Campbell. *Don't Waste a Crumb: Real Bread Box Recipes No Waste Cooking & Baking*. Britain Loves Baking, nd. [This is a cookbook that “contains innovative recipes gathered from the founders and their team of bakers, designed to help families bake bread and turn it into the most amazing dishes by incorporating leftovers so that every crumb is used and nothing goes to waste”] Retrieved at https://britainlovesbaking.com/products/dont-waste-a-crumb-digital-book-1

Children and Juvenile Books

Chancellor, Deborah. *Food Waste; Reduce, Reuse, Recycle*. New York: PowerKids Press, 2010.

Chancellor, Deborah, and Diane Ewen. *Don’t Waste Your Food*. London: Wayland, 2019.

Chancellor, Deborah, and Diane Ewen. *Don’t Waste Your Food*. St. Catharines, Ontario; New York, New York: Crabtree Publishing Company, 2020.

Lightsabers Phoenix Squadron Kids. *Scraps to Snacks: A Cookbook for Kids by Kids to Reduce, Reuse, and Re-Eat*. Phoenix: Liao Robotics Club, November 13, 2015. Kindle Edition.

Martin, Claudia. *Food Warrior: Going Green*. Minneapolis, Minnesota: Bearport Publishing , 2021.

Tags: Children

Pascual-Guerrero, Annie. *An A-Z Guide for a Green Chef*. Quezon City, Philippines: Culinary Foundation, Inc., 2012.

2. Academic Articles, Technical Journal Articles, Papers

Aathika, Salma, Abdur Rawoof, Ponnusamy Senthil Kumar, Kubendran Devaraj, Thiruselvi Devaraj, and Sivanesan Subramanian. “Enhancement of Lactic Acid Production from Food Waste Through Simultaneous Saccharification and Fermentation Using Selective Microbial Strains.” Biomass Conversion and Biorefinery (September 8, 2020). https://doi.org/10.1007/s13399-020-00998-2 Retrieved at https://link.springer.com/article/10.1007/s13399-020-00998-2

Tags: Academic Articles

Abdel-Magid, Isam Mohammed, and Faris Gorashi Faris. “Food Waste: Reduce, Reuse, Recycle, Re-think.” Conference: International Conference of Engineering, Information Technology, and Science, 2014 (ICEITS 2014), At Infrastructure University Kuala Lumpur, Unipark Suria, Jalan Ikram-Uniten, 43000 Kajang, Selangor Darul Ehsan, Malaysia, December 2014. Retrieved at https://www.researchgate.net/publication/271704107\_Food\_waste\_Reduce\_reuse\_recycle\_re-think

Abdulla, M., R. C. Martin, M. Gooch, and E. Jovel. “The Importance of Quantifying Food Waste in Canada.” *Journal of Agriculture, Food Systems and Community Development* 3:2 (April 2013): 137–151. Retrieved at http://www.agdevjournal.com/volume-3-issue-2/332-quantifying-food-waste-in-canada.html?catid=124%3Aopen-call-papers

Abughosh, Mhd. “Background Paper on the Economics of Food Loss and Waste SAVE FOOD: Global Initiative on Food Loss and Waste Reduction Background Paper on the Economics.” Retrieved at cademia.edu/35631722/Background\_paper\_on\_the\_economics\_of\_food\_loss\_and\_waste\_SAVE\_FOOD\_Global\_Initiative\_on\_Food\_Loss\_and\_Waste\_Reduction\_Background\_paper\_on\_the\_economics?email\_work\_card=view-paper

Adelson, S. F., E. Asp, and I. Noble. “Household Records of Foods Used and Discarded.” *Journal of the American Dietetic Association* (1961): 39:578.

Adelson, S. F., I. Delaney, C. Miller, and I. Noble. “Discard of Edible Food in Households.” *Journal of Home Economics* 55 (1963): 633-638.

Ahmad, Ashfaq, Fawzi Banat, and Hanifa Taher. “Enhanced Lactic Acid Production from Food Waste in Dark Fermentation with Indigenous Microbiota.” Biomass Conversion and Biorefinery (June 2020). Retrieved at https://doi.org/10.1007/s13399-020-00801-2

Aiello, Giuseppe, Mario Enea, and Cinzia Muriana. “Economic Benefits from Food Recovery at the Retail Stage: an Application to Italian Food Chains.” *Waste Management* 34:7 (2014): 1306–1316. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X14000701

Agarwal, Harsh, Bhavya Ahir, Pramod Bide, Somil Jain, and Harshit Barot. “Minimization of Food Waste in Retail Sector using Time-Series Analysis and Object Detection Algorithm.” 2020 International Conference for Emerging Technology (INCET), Belgaum, India (August 3, 2020): 1-7. doi: 10.1109/INCET49848.2020.9154156 Retrieved at https://ieeexplore.ieee.org/document/9154156

Alexandera, Peter, Calum Browna, Almut Arnethc, John Finnigand, Dominic Moranb, and Mark D.A. Rounsevella. “Losses, Inefficiencies and Waste in the Global Food System.” *Agricultural Systems* 153 (May 2017): 190–200. Retrieved at http://www.sciencedirect.com/science/article/pii/S0308521X16302384

Araghi, Farshad. “Accumulation by Displacement: Global Enclosures, Food Crisis, and the Ecological Contradictions of Capitalism*.” Political Economic Perspectives on the World Food Crisis* 32:1 (2009): 113-146.

Aramyan, L. H., J. Bart van Gogh, and Wageningen University & Research Centre. “Reducing Postharvest Food Losses in Developing Economies by Using a Network of Excellence as an Intervention Tool.” paper delivered at 2014 IFAMA and CCA Food and Agribusiness World Forum ‘People Feed the World’ in Cape Town, South Africa, June 15-19, 2014. Retrieved at https://www.academia.edu/8700414/Reducing\_postharvest\_food\_losses\_in\_developing\_economies\_by\_using\_a\_Network\_of\_Excellence\_as\_an\_intervention\_tool?email\_work\_card=interaction\_paper

Arasuk, V., and J. Eakin. “Food Assistance Through ‘Surplus’ Food: Insights from an

Ethnographic Study of Food Bank Work.” *Agriculture and Human Values* 22 (June 2005): 177–186. Retrieved at http://link.springer.com/article/10.1007/s10460-004-8277-x

Arvanitoyannis, Ioannis S., Demetrios Ladas and Athanasios Mavromatis. “Potential Uses and Applications of Treated Wine Waste: a Review.” International Journal of Food Science & Technology 41:5 (May 2006):475 -487. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1365-2621.2005.01111.x

Aschemann-Witzel, Jessica, I. E. de Hooge, H. Rohm, A. Normann, M. B. Bossle, A. Grønhøj, and M. Oostindjer. “Key Characteristics and Success Factors of Supply Chain Initiatives Tackling Consumer-related Food Waste – a Multiple Case Study.” Journal of Cleaner Production 155:2 (2017): 33–45. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652616320352

Aschemann-Witzel, Jessica, I. de Hooge, P. Amani, T. Bech-Larsen and M. Oostindjer. “Consumer-related Food Waste: Causes and Potential for Action.” *Sustainability* 7:6 (2015): 6457. Retrieved at https://www.mdpi.com/2071-1050/7/6/6457

Aschemann-Witzel, Jessica, Ilona de Hooge, Pegah Amani, Tino Bech-Larsen, and Marije Oostindjer. “Consumer-Related Food Waste: Causes and Potential for Action.” *Sustainability* 7 (May 26, 2015): 6457-6477. Retrieved at http://www.mdpi.com/2071-1050/7/6/6457

Ali, A. Y. “Six Sigma-DMAIC and Food Waste Hierarchy-Based Framework for

Reducing Food Waste in University Canteens in Ethiopia.” International Journal of Research in Industrial Engineering 9:1 (2020): 77–83. Retrieved at http://www.riejournal.com/article\_104073\_208a2b2f1e0ce8f619f9451871d83040.pdf

Bagherzadeh, Morvarid, Mitsuhiro Inamura, and Hyunchul Jeong. “Food Waste Along the Food Chain.” OECD Food, Agriculture and Fisheries Papers No. 71, 2014. Retrieved at http://www.oecd-ilibrary.org/docserver/download/5jxrcmftzj36-en.pdf?expires=1480554329&id=id&accname=guest&checksum=221E70C33F78E36675E63605CF687A3B

Baig, Mirza B. “Understanding and Addressing Waste of Food in the Kingdom of Saudi Arabia.” Saudi Journal of Biological Sciences (September 2018). Retrieved at https://www.sciencedirect.com/science/article/pii/S1319562X1830216X

Bajželj, Bojana, Thomas E. Quested, Elin Röös, and Richard P. J. Swannell. “The Role of Reducing Food Waste for Resilient Food Systems.” Ecosystem Services 45 (October 2020): 101140. https://doi.org/10.1016/j.ecoser.2020.101140 Retrieved at https://www.sciencedirect.com/science/article/pii/S2212041620300826

Baker, David, Josh Fear, and Richard Denniss. “What a Waste]: an Analysis of Household Expenditure on Food” (ID 121), The Australia Institute, Policy Brief 6, November 2009. Retrieved at http://www.tai.org.au/sites/defualt/files/PB%206%20What%20a%20waste%20final\_7.pdf

Barco, Héctor, Iraia Oribe-Garcia, Maria Virginia Vargas-Viedma, Cruz E. Borges, Cristina Martín, and Ainhoa Alonso-Vicario. “New Methodology for Facilitating Food Wastage Quantification. Identifying Gaps and Data Inconsistencies.” Journal of Environmental Management, 234 (March 15, 2019): 512-524. Retrieved at https://www.sciencedirect.com/science/article/pii/S0301479718313021?dgcid=author

Bell, Alison F., Linda C. Tapsell, Karen L. Walton, and Marijka Batterham. “Unwrapping Nutrition: Exploring the Impact of Hospital Food and Beverage Packaging on Plate Waste/intake in Older People.” Appetite 144 (January 2020): 104463.

https://doi.org/10.1016/j.appet.2019.104463 Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666319300261

Tags: Academic Articles, Plate Waste

Beniche, I., J. Hungría, H. El Bari, J. A. Siles, A. F. Chica, and M. A. Martín. “Effects of C/N Ratio on Anaerobic Co-digestion of Cabbage, Cauliflower, and Restaurant Food Waste.”

Biomass Conversion and Biorefinery (April 2, 2020). Retrieved at https://doi.org/10.1007/s13399-020-00733-x

Berjan, Sinisa, Roberto Capone, and Hamid El Bilali. “Food Losses and Waste: A Global Overview with a Focus on Near East and North Africa Region*.” International Journal of Agricultural Management and Development* 8:1 (January 2018): 1-16. Retrieved at https://www.researchgate.net/publication/324991985\_Food\_Losses\_and\_Waste\_A\_Global\_Overview\_with\_a\_Focus\_on\_Near\_East\_and\_North\_Africa\_Region

Bernstad, Anna. “Household Food Waste Separation Behavior and the Importance of Convenience.” *Waste Management* 34:7 (2014): 1317–1323. Retrieved at https://www.researchgate.net/publication/261996862\_Household\_food\_waste\_separation\_behavior\_and\_the\_importance\_of\_convenience

Bernstad, Anna, and T. Andersson. “Food Waste Minimization from a Life-cycle Perspective.” *Journal of Environmental Management* 147 (January 2015): 219–226. Retrieved at https://www.researchgate.net/publication/266264284\_Food\_waste\_minimization\_from\_a\_life-cycle\_perspective

Bernstad, A., J. la Cour Jansen, and A. Aspegren. “Door-stepping as a Strategy for Improved Food Waste Recycling Behaviour – Evaluation of a Full-scale Experiment.” *Resources, Conservation and Recycling* 73 (April 2013): 94–103. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921344912002261

Bhargava, Nitya, Vijay Singh Sharanagat, Rahul S. Mor, and Kshitiz Kumar. “Active and Intelligent Biodegradable Packaging Films Using Food and Food Waste-derived Bioactive Compounds: a Review.” Trends in Food Science & Technology (IF 11.077 ) (September 22, 2020). DOI: 10.1016/j.tifs.2020.09.015 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0924224420306051

Tags: Academic Articles, Packaging

Bilali, Hamid,“Research on Food Losses and Waste in North Africa.” The North African Journal of Food and Nutrition Research 2:3 (May 2018): 51-57. DOI:10.51745/najfnr.2.3.51-58 Retrieved at https://www.researchgate.net/publication/324992084\_Research\_on\_food\_losses\_and\_waste\_in\_North\_Africa

Tags: Academic Paper, North Africa

Bilska, Beata, Małgorzata Wrzosek, Danuta Kołożyn-Krajewska, and Karol Krajewski. “Food Losses and Food Waste in the Context of Sustainable Development of the Food Sector*.” Chinese Business Review* 14:9 (September 2015): 452-462. Retrieved at http://www.davidpublisher.org/Public/uploads/Contribute/568dc546486ff.pdf

Birney, Catherine I., Katy F. Franklin, F. Todd Davidson, and Michael E. Webber. “An Assessment of Individual Foodprints Attributed to Diets and Food Waste in the United States.” Environmental Research Letters 12:10 (October 2017). Retrieved at https://iopscience.iop.org/article/10.1088/1748-9326/aa8494

Blair, Dorothy, and Jeffrey Sobal. “Luxus Consumption: Wasting Food Resources Through Overeating.” *Journal of Agriculture and Human Values* 23:1 (March 2006): 63-74. Retrieved at http://link.springer.com/article/10.1007/s10460-004-5869-4

Blake, Megan K. “The Multiple Ontologies of Surplus Food.” Europe Now, submitted April 15, 2019. Retrieved at https://www.academia.edu/39041420/The\_Multiple\_Ontologies\_of\_Surplus\_Food?email\_work\_card=view-paper

Block, Lauren G., Punam A. Keller, Beth Vallen, Sara Williamson, Mia M. Birau, Amir Grinstein, Kelly L. Haws, Monica C. LaBarge, Cait Lamberton, Elizabeth S. Moore, Emily M. Moscato, Rebecca Walker Reczek, and Andrea Heintz Tangari. “The Squander Sequence: Understanding Food Waste at Each Stage of the Consumer Decision-Making Process.” *Journal of Public Policy & Marketing* 35:2 (July 2016): 170-184. Retrieved at https://www.researchgate.net/publication/305523942\_The\_Squander\_Sequence\_Understanding\_Food\_Waste\_at\_Each\_Stage\_of\_the\_Consumer\_Decision\_Making\_Process

Blum, Barton. “Composting and the Roots of Sustainable Agriculture.” *Agricultural History* 66:2 *History of Agriculture and the Environment* (Spring 1992): 171-188.

Bonito, Lindsay T., *et al*. “Evaluation of the Global Impacts of Mitigation on Persistent, Bioaccumulative and Toxic Pollutants in Marine Fish.” *PeerJ*, January 28, 2016. Retrieved at https://peerj.com/articles/1573/

Borup, M. Brett, Guy A. Hesketh, and John Zirschky. “Fruit, Grain, and Vegetable Wastes,”

*Journal* (Water Pollution Control Federation) 60:6 (June 1988): 870-872.

Borup, M. Brett, and Susan L. Fenhaus. “Food Processing Wastes.” *Research Journal of the Water Pollution Control Federation* 62:4 (June 1990): 461-465.

Boutenko [Бутенко], О. П., and Д. О. Стрельченко. “Practical Aspects of Useing of Food Wastes at Enterprises of Hotel and Restaurant Business.” The Bulletin of Transport and Industry Economics, 2018. [Ukranian] Retrieved at http://btie.kart.edu.ua/article/view/127720

Brancoli, Pedro, Kamran Rousta, and Kim Bolton. “Life Cycle Assessment of Supermarket Food Waste.” *Resources, Conservation and Recycling* 118 (March 2017): 39–46. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921344916303676

Braun, Susanne. “Food Waste Report on the Situation and Recent Activities in Germany.” Working Group Meeting on Food Losses and Food Waste, Brussels, October 5, 2012. Retrieved at http://ec.europa.eu/dgs/health\_food-safety/dgs\_consultations/docs/ag/summary\_ahac\_05102012\_3\_susanne\_braun\_en.pdf

Brink, Nils. “Composting of Food Waste and Catching Nitrogen.” *Acta Agriculturae Scandinavica, Sect. B. Soil and Plant Science* 43 (1993): 114-120.

Brunklaus, Birgit, Emma Rex, Erica Carlsson, and Johanna Berlin. “The Future of Swedish Food Waste: an Environmental Assessment of Existing and Prospective Valorization Techniques.” Journal of Cleaner Production, July 26, 2018. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652618322297

Canali, Massimo, Pegah Amani, Lusine Aramyan, Manuela Gheoldus, Graham Moates, Karin Östergren, Kirsi Silvennoinen, Keith Waldron, and Matteo Vittuari. “Food Waste Drivers in Europe, from Identification to Possible Interventions.” *Sustainability* 9:1 (2017), 37. Retrieved at http://www.mdpi.com/2071-1050/9/1/37 http://www.mdpi.com/2071-1050/9/1/37

Capone, Roberto, Hamid El Bilali, Philipp Debs, Francesco Bottalico, Gianluigi Cardone, Sinisa Berjan, Gehan A.G. Elmenofi, Aziz Abouabdillah, Laurence Charbel, Samir Ali Arous, and Khaled Sassi. “Bread and Bakery Products Waste in Selected Mediterranean Arab Countries.” *Journal of Food and Nutrition* 4:2 (May 2016): 40-50. DOI: 10.12691/ajfn-4-2-2. Retrieved at https://www.researchgate.net/publication/301696018\_Bread\_and\_Bakery\_Products\_Waste\_in\_Selected\_Mediterranean\_Arab\_Countrie

Tags: Academic Articles, Bakery Waste

Cappellini, Benedetta, and Elizabeth Parsons. “Practising Thrift at Dinnertime: Mealtime Leftovers, Sacrifice and Family Membership.” *The Sociological Review* 60:S2 (December 2012): 121–134.

Capson-tojo, Gabriel, Maxime Rouez, Marion Crest, Jean-Philippe Steyer, Jean-Philippe Delgene, and Renaud Escudie. “Food Waste Valorization via Anaerobic Processes: a Review.” *Reviews in Environmental Science and Biotechnology*; Dordrecht 15:3 (September 2016): 499-547. DOI:10.1007/s11157-016-9405-y Retrieved at https://link.springer.com/article/10.1007/s11157-016-9405-y

Cattaneo, Andrea, Giovanni Federighi, and Sara Vaz. “The Environmental Impact of Reducing Food Loss and Waste: a Critical Assessment.” Food Policy (May 5, 2020): 101890 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220300920

Cecere, Grazia, Susanna Mancinelli, and Massimiliano Mazzanti. “Waste Prevention and Social Preferences: the Role of Intrinsic and Extrinsic Motivations.” *Ecological Economics* 107 (November 2014): 163–176. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921800914002092

Chaboud, Géraldine, and Benoit Daviron. “Food Losses and Waste: Navigating the Inconsistencies.” *Global Food Security* 12 (March 2017); 1-7. Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2211912416300499

Chakraborty, L.B., M. Sahakian, U. Rani, M. Shenoy, and S. Erkman. “Urban Food Consumption in Metro Manila: Inter-disciplinary Approaches Towards Apprehending Practices, Patterns and Impacts.” *Journal of Industrial Ecology* 20:3 (2016): 559-570. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/jiec.12402

Charbel, Laurence, Roberto Capone, Leyla Grizi, Philipp Debs, Dunia Khalife, Hamid Bilali, and Francesco Bottalico. “Preliminary Insights on Household Food Wastage in Lebanon.” Journal of Food Security 4:6 (November 2016): 131-137. DOI: 10.12691/jfs-4-6-2. Retrieved at https://www.researchgate.net/publication/309732752\_Preliminary\_Insights\_on\_Household\_Food\_Wastage\_in\_Lebanon

Chen, H., W. Jiang, Y. Yang, Y. Yang, and X. Man. “State of the Art on Food Waste Research: a Bibliometrics Study from 1997 to 2014.” Journal of Cleaner Production 140:2 (January 1, 2015): 840-846. Retrieved at https://www.sciencedirect.com/science/article/pii/S095965261501803X

Chen, Liu, Yasuhiko Hotta, Atsushi Santo, Matthew Hengesbaugh, Atsushi Watabe, Yoshiaki Totoki, Desmond Allen, and Magnus Bengtsson. “Food Waste in Japan: Trends, Current Practices and Key Challenges.” Journal of Cleaner Production 133 (October 1, 2016): 557-564.

Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652616307016

Chuka-Ogwude, David, James Ogbonna, and Navid R. Moheimani. “A Review on Microalgal Culture to Treat Anaerobic Digestate Food Waste Effluent.” Algal Research 47 (May 2020): 101841. https://doi.org/10.1016/j.algal.2020.101841 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2211926419307908

Civita, Nicole, and Erin Shirl. “Commentary: Law of Food Conservation.” *BioCycle* 56:11 (December 2015): 50. Retrieved at https://www.biocycle.net/2015/12/15/commentary-law-of-food-conservation/

Cohen, Juliana F. W., S. Richardson, E. Parker, P. J. Catalano, and E. B. Rimm. “Impact of the New U.S. Department of Agriculture School Meal Standards on Food Selection, Consumption, and Waste.” *American Journal of Preventative Medicine* 46:4 (April 2014). Retrieved at http://www.ajpmonline.org/article/S0749-3797(13)00635-1/abstract

Cohen, Juliana F. W., *et al.* “School Lunch Waste among Middle School Students: Implications for Nutrients Consumed and Food Waste Costs.” *American Journal of Preventative Medicine* 44:2 (February 2013): 114-121. Retrieved at http://www.ncbi.nlm.nih.gov/pmc/articles/PMC3788640/

Coles, Benjamin, and Lucius Hallett IV. “Eating from the Bin: Salmon Heads, Waste and the Markets That Make Them.” *The Sociological Review* 60:S2 (December 2012): 156–173.

Conrad, Zach, Meredith T. Niles, Deborah A. Neher, Eric D. Roy, Nicole E. Tichenor, and Lisa Jahns. “Relationship Between Food Waste, Diet Quality, and Environmental Sustainability.” *PLoS One*, April 18, 2018. Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0195405

Cristóbal, J., V. Castellani, S. Manfredi and S. Sala (2018). “Prioritizing and Optimizing Sustainable Measures for Food Waste Prevention and Management.” *Waste Management* 72 (2018): 3-16.

Crognale, Simona, Camilla M. Braguglia, Agata Gallipoli, Andrea Gianico, Simona Rossetti, and Daniele Montecchio. “Direct Conversion of Food Waste Extract into Caproate: Metagenomics Assessment of Chain Elongation Process.” Microorganisms 9:2 (February 5, 2021): 327. https://doi.org/10.3390/microorganisms9020327

Retrieved at https://www.mdpi.com/2076-2607/9/2/327

Tags: Technical Journal Articles

Crowley. D., A. Staines, C. Collins, J. Bracken, and M. Bruen. “Health and Environmental Effects of Landfilling and Incineration of Waste - A Literature Review.” Dublin Institute of Technology, January 1, 2003. Retrieved at http://arrow.dit.ie/cgi/viewcontent.cgi?article=1002&context=schfsehrep

Tags: Landfill, Technical Journal Articles

Cuéllar, A. D., and M. E. Webber. “Wasted Food, Wasted Energy: the Embedded Energy in Food Waste in the United States.” *Environmental Science & Technology* 44:16 (2010): 6464–6469. Retrieved at https://pubs.acs.org/doi/abs/10.1021/es100310d

Dahiya, Shikha, A. Naresh Kumar, J. Shanthi Sravan, Sulogna Chatterjee, Omprakash Sarkar, and S. Venkata Mohan. “Food Waste Biorefinery: Sustainable Strategy for Circular Bioeconomy.” 248:A (January 2018): 2-12. https://doi.org/10.1016/j.biortech.2017.07.176. Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852417312920

Dahiya, S., A.N. Kumar, J. Shanthi Sravan, S. Chatterjee, O. Sarkar, and S.V. Mohan. “Food Waste Biorefinery: Sustainable Strategy for Circular Bioeconomy.” *Bioresource Technology* 248 (2018): 2-12. Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852417312920

Davenport, Megan L., Danyi Qi, and Brian E. Roe. “Food-related Routines, Product Characteristics, and Household Food Waste in the United States: a Refrigerator-based Pilot Study.” *Resources, Conservation and Recycling* 150 (November 2019): 104440. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919303350

De Groof, Vicky, Marta Coma, Tom Arnot, David J. Leakcde, and Ana B. Lanham. “Selecting Fermentation Products for Food Waste Valorisation with HRT and OLR as the Key Operational Parameters.” Waste Management 127 (May 15, 2021): 80-89. https://doi.org/10.1016/j.wasman.2021.04.023 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X2100221X

Tags: Academic Articles, Valorization

Delgado, Luciana, Monica Schuster and Maximo Torero. “The Reality of Food Losses: a New Measurement Methodology. IFPRI Discussion Paper 1686. Washington, DC: International Food Policy Research Institute (IFPRI), 2017. Retrieved at http://ebrary.ifpri.org/cdm/ref/collection/p15738coll2/id/131530

Devaney, Laura, and Anna R. Davies. “Disrupting Household Food Consumption Through Experimental Homelabs: Outcomes, Connections, Contexts.” Journal Consumer Culture 17:3 (February 19, 2016): 823-844. 823-844, 10.1177/1469540516631153 Download article at https://journals.sagepub.com/doi/full/10.1177/1469540516631153

Tags: Academic Articles, Households, Ireland

Díaz-Ruiz, Raquel, Montserrat Costa Font, and José María Gil Roig. “Moving Ahead from Food-related Behaviours: an Alternative Approach to Understand Household Food Waste Generation.” *Journal of Cleaner Production* 172 (20 Gener 2018): 1140-1151. Retrieved at https://upcommons.upc.edu/handle/2117/113054

Dora, M., D. Van Goubergen, M. Kumar, A. Molnar and X. Gellynck. “Application of Lean Practices in Small and Medium-sized Food Enterprises.” *British Food Journal* 1161(2014): 125-141.

Dou, *et al*. “Assessing U.S. Food Wastage and Opportunities for Reduction*.” Global Food Security* 8 (March 2016). Retrieved at http://ac.els-cdn.com/S2211912415300195/1-s2.0-S2211912415300195-main.pdf?\_tid=13bd6fce-5544-11e7-9f6c-00000aab0f01&acdnat=1497913833\_1fd891f7f166f0ef63125527dedfa115

Dowler, E. “A Pilot Survey of Domestic Food Wastage.” *Journal of Human Nutrition* 31 (June 1977): 171–180.

Edwards, Ferne, and Dave Mercer. “Food Waste in Australia: the Freegan Response.” *The Sociological Review* 60:S2 (December 2012): 174–191.

Eikenberry, Nicole, and Chery Smith. “Attitudes, Beliefs, and Prevalence of Dumpster Diving as a Means to Obtain Food by Midwestern, Low-Income, Urban Dwellers.” *Agriculture and Human Values* 22:2 (June 2005): 187–202. Retrieved at http://link.springer.com/article/10.1007/s10460-004-8278-9

Ebikade, lvis Osamudiamhen, Sunitha Sadula, Yagya Gupta, and Dionisios G. Vlachos. “A Review of Thermal and Thermocatalytic Valorization of Food Waste.” Green Chemistry (IF 9.480) [The Royal Society of Chemistry], April 8, 2021. DOI: 10.1039/d1gc00536g Retrieved at

Tags: Academic Articles, Valorization

Ellison, Brenna, Mary K. Muth and Elise Golan. “Opportunities and Challenges in Conducting Economic Research on Food Loss and Waste.” Applied Economic Perspectives and Policy (January 28, 2019. Retrieved at https://academic.oup.com/aepp/advance-article-abstract/doi/10.1093/aepp/ppy035/5303801?redirectedFrom=fulltext

Engström, R., and A. Carlsson-Kanyama. “Food Losses in Food Service Institutions

Examples from Sweden.” *Food Policy* 29:3 (2004): 203–213.

Eriksen, Marcus, *et al*. “Plastic Pollution in the World’s Oceans: More than 5 Trillion Plastic Pieces Weighing over 250,000 Tons Afloat at Sea.” *PLoS One* (December 10, 2014). Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0111913

Eriksson, Marcus, I. Strid, and P. A. Hansson. “Food Losses in Six Swedish Retail Stores: Wastage of Fruit and Vegetables in Relation to Quantities Delivered.” *Resources, Conservation and Recycling* 68 (November 2012): 14–20.

Escaler, Margarita, and Paul Teng. “‘Mind the Gap’: Reducing Waste and Losses in the Food Supply Chain.” Centre for Non-Traditional Security Studies, NTS Insight, June 2011. Retrieved at http://www3.ntu.edu.sg/rsis/nts/HTML-Newsletter/Insight/NTS-Insight-jun-1101.html

Evans, Tim D. “Domestic Food Waste: the Carbon and Financial Costs of the Option.” *Municipal Engineer* 165:ME1 (March 2012): 3–10. Retrieved at https://www.scribd.com/document/151770124/Domestic-food-waste-pdf

Evans, Tim D. “Environmental Impact Study of Food Waste Disposers.” County Surveyors’ Society and Herefordshire Council and Worcestershire County Council, UK, 2007. Retrieved at http://www.timevansenvironment.com/2007%20FWD%20Environmental%20Impact%20Study%20-%20H&W%20-%20Evans.pdf

Evans, Tim D., Per Andersson, Åsa Wievegg, and Inge Carlsson. “Surahammar: a Case Study of the Impacts of Installing Food Waste Disposers in Fifty Percent of Households*.” Water Environment Journal* 24:4 (December 2010): 309–319.

Evans, David, and Daniel Welch. “Food Waste Transitions: Consumption, Retail and Collaboration towards a Sustainable Food System.” Sustainable Consumption Institute: University of Manchester, June 2015. Retrieved at http://www.sci.manchester.ac.uk/sites/default/files/SCI%20Food%20Waste%20Transitions%20Report.pdf

Evans, David. “Binning, Gifting and Recovery: the Conduits of Disposal in Household Food Consumption, *Environment and Planning D: Society and Space* 30:6 (2012): 1123–1137.

Evans, Tim. “Climate Change Impacts of Food Waste Diversion to Anaerobic Digesters.” *Proceedings of the 23rd Water Environment Federation*, Annual Residuals & Biosolids Conference, Portland, Oregon, 2009. pp 1056-1076. Retrieved at https://www.researchgate.net/publication/228656341\_Climate\_Change\_Impacts\_Of\_Food\_Waste\_Diversion\_To\_Anaerobic\_Digesters

Evans, David, Hugh Campbell, and Anne Murcott. “A Brief Pre-history of Food Waste and the Social Sciences.” *The Sociological Review* 60:S2 (December 2012): 5-26.

Evans, David. “Beyond the Throwaway Society: Ordinary Domestic Practice and a Sociological Approach to Household Food Waste.” *Sociology* 46:1 (February 2011), 1-16.

Evans, David. “Blaming the Consumer – Once Again: the Social and Material Contexts of

Everyday Food Waste Practices in Some English Households.” *Critical Public Health* 21:4 (2011): 429–440. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/09581596.2011.608797

Fami, Hossein Shabanali, Lusine H. Aramyan, Siet J. Sijtsema, and Amir Alambaigi. “Determinants of Household Food Waste Behavior in Tehran City: a Structural Model.” Resources, Conservation and Recycling 143 (April 2019): 154-166. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344918304968

Fatima, Adiba, Bikram Basak Amit, Ganguly Pradip, K. Chatterjee, and Apurba Dey. “Biohydrogen Production Through Dark Fermentation of Food Wastes by Anaerobic Digester Sludge Mixed Microbial Consortium.” *Recent Developments in Waste Management* (online January 2, 2020): 57-70. Retrieved at https://link.springer.com/chapter/10.1007%2F978-981-15-0990-2\_6

Fattibene, Daniele, and Margherita Bianchi. “Fighting against Food Losses and Waste: An EU Agenda.” Istituto Affari Internazionali, June 24, 2017. Retrieved at https://www.academia.edu/34245102/Fighting\_against\_Food\_Losses\_and\_Waste\_An\_EU\_Agenda?email\_work\_card=thumbnail

Feldstein, Stephanie. “Wasting Biodiversity: Why Food Waste Needs to Be a Conservation Priority.” *Biodiversity* 18:2-3 (July 27, 2017): 75-77. Retrieved at https://www.tandfonline.com/doi/abs/10.1080/14888386.2017.1351891

Ferreira, Manuela, Margarida Liz Martins, and Ada Rocha. “Food Waste as an Index of Foodservice Quality.” *British Food Journal* 115 (October 2013): 1628-1637. Retrieved at https://www.researchgate.net/publication/263612130\_Food\_waste\_as\_an\_index\_of\_foodservice\_quality

Ferrer, Benjamin. “Dairy Crisis: ‘Milk-spraying’ Protests Polarize Sector as Producers Push for EU-wide Production Cuts.” FoodIngredients1st, May 7, 2020. Retrieved at https://www.foodingredientsfirst.com/news/dairy-crisis-milk-spraying-protests-polarize-sector-as-producers-push-for-eu-wide-production-cuts.html

Filipová, Alena, Veronika Mokrejsová, Zdenek Sulc, and Jirí Zeman. “Characteristics of Foodwasting Consumers in the Czech Republic.” *International Journal of Consumer Studies* 41:6 (2017): 714-722. Retrieved at https://www.researchgate.net/publication/318691743\_Characteristics\_of\_food-wasting\_consumers\_in\_the\_Czech\_Republic\_Food-wasting\_consumers\_in\_the\_Czech\_Republic

Finn, Steven M. “Valuing Our Food: Minimizing Waste and Optimizing Resources.” *Zygon –Journal of Religion & Science* 49 (December 2014). Retrieved at http://onlinelibrary.wiley.com/doi/10.1111/zygo.12131/full

Finn, Steven M., O’Donnell, T., and Walls, M. “The Time is Ripe for Food Recovery.” BioCycle, September 2014. Retrieved at https://www.biocycle.net/2014/09/19/the-time-is-ripe-for-food-recovery/

Finn, Steven M. “A Public-Private Initiative to Reduce Food Waste: A Framework for Local Communities.” *Graduate Studies Journal of Organizational Dynamics* 1:1 (2011). Retrieved at http://repository.upenn.edu/cgi/viewcontent.cgi?article=1002&context=gsjod

Fiore, Mariantonietta, Francesco Conto, and Giustina Pellegrini. “Reducing Food Losses: A (Dis)-Opportunity Cost Model.” Rivista di Studi sulla Sostenibilità 1 (2015): 151-166. Retrieved at https://www.academia.edu/14457574/Reducing\_Food\_Losses\_A\_Dis\_Opportunity\_Cost\_Model?email\_work\_card=title

Tags: Academic Articles

Fisher, Karen Estelle Herszenhorn, Melinda Harris and Tom Quested. “Retail Survey 2019; Helping Consumers Reduce Food Waste Through Better Labelling and Product Changes.” Banbury, Oxon: Waste and Resources Action Programme (WRAP), November 2019. Retrieved at https://wrap.org.uk/sites/files/wrap/Retail\_Survey\_2019.pdf

Fonseca, Jaime R. S. “A Latent Class Model to Discover Household Food Waste Patterns in Lisbon City in Support of Food Security, Public Health and Environmental Protection*.” Journal of Food Sysem Dynamics* 4:3 (2013): 184–197. Retrieved at http://centmapress.ilb.uni-bonn.de/ojs/index.php/fsd/article/view/433

Freedman, Marjorie R., and Carolina Brochado. “Reducing Portion Size Reduces Food Intake and Plate Waste.” Obesity 18 (2010): 1864-1866. 10.1038/oby.2009.480 Retrieved at https://pubmed.ncbi.nlm.nih.gov/20035274/

Tags: Academic Articles, Plate Waste

Frezzini, Maria Agostina, Lorenzo Massimi, Maria Luisa Astolfi, Silvia Canepari and Antonella Giuliano. “Food Waste Materials as Low-Cost Adsorbents for the Removal of Volatile Organic Compounds from Wastewater.” Materials 12:24 (December 17, 2019): 4242. https://doi.org/10.3390/ma12244242 Retrieved at https://www.mdpi.com/1996-1944/12/24/4242/htm

Gallo, Anthony E. “Consumer Food Waste in the United States.” *National Food Review*, Economic Research Service (Fall 1980): 13-16. Abstract retrieved at http://openagricola.nal.usda.gov/Record/FNI81000609

Ganglbauer, E., G. Fitzpatrick, and R. Comber. “Negotiating Food Waste: Using a Practice Lens to Inform Design.” ACM ACM Transactions on Computer-Human Interaction 20 (May 2013): 1-25. Retrieved at https://www.researchgate.net/publication/236962066\_Negotiating\_Food\_Waste\_Using\_a\_Practice\_Lens\_to\_Inform\_Design

Garcia-Garcia, Guillermo., Elliot Woolley, Shahin Rahimifard, James Colwill, Rod White, Louise Needham. “A Methodology for Sustainable Management of Food Waste.” Waste and Biomass Valorization 8:1 (September 2017): pp 2209–222 Retrieved at https://link.springer.com/article/10.1007/s12649-016-9720-0

Garnett, Tara. “Where Are the Best Opportunities for Reducing Greenhouse Gas Emissions in the Food System (Including the Food Chain)?.” *Food Policy* 36 Supplement (2011): S23-S32. Retrieved at http://www.sciencedirect.com/science/article/pii/S0306919210001132

Garnett, Tara. “Fruit and Vegetables and UK Greenhouse Gas Emissions: Exploring the Relationship.” UK: Food and Climate Research Network, University of Surrey, 2006. Retrieved at http://www.fcrn.org.uk/sites/default/files/Fruitnveg\_paper\_2006.pdf

Garrone, Paloa, Marco Melacini, and Alessandro Perego. “Opening the Black Box of Food Waste Reduction.” *Food Policy* 46 (June 2014): 129-139. Retrieved at http://www.sciencedirect.com/science/article/pii/S0306919214000542

Gautheyrou, Jacques, Michèle Gautheyrou, and Jean-François Turenne. “Effet de l’épandage de résidus de distillerie en plein champ.” [effect of spreading distillery waste in open field]

Caribbean Food Crops Society 1978.

Gille, Zsuzsa. “From Risk to Waste: Global Food Waste Regimes.” *The Sociological Review* 60:S2 (December 2012): 27-46.

Gjerris, Mickey, and Silvia Gaiani. “Household Food Waste in Nordic Countries: Estimations and Ethical Implications.” Forskning- fagfællebedømt, Tidsskriftartikel, 2013. Retrieved at http://curis.ku.dk/portal/da/publications/household-food-waste-in-nordic-countries-estimations-and-ethical-implications(530d66f8-3629-43b2-a123-abf89c53c33e).html

Gleizes, Sophie. “The Ethics of Taste and Waste: Revaluing Food by Trespassing Taboos.” Global Environmental Change and Food Security (GECAFS), 2014. Retrieved at http://www.academia.edu/12941150/The\_ethics\_of\_taste\_and\_waste\_revaluing\_food\_by\_trespassing\_taboos

Tags: Academic Articles, Ethics

Göbel, Christine, Nina Langen, Antonia Blumenthal, Petra Teitscheid, and Guido Ritter. “Cutting Food Waste through Cooperation along the Food Supply Chain.” *Sustainability* 7 (January 2015): 1429-1445.

Gollnhofer Johanna F. “Taste the Waste – Constructing New Moralities Through Taboo Consumption.” In NA -Advances in Consumer Research Volume 43, eds. Kristin Diehl and Carolyn Yoon, Duluth, MN: Association for Consumer Research, 2015. pp 542-542. Retrieved at http://www.acrwebsite.org/volumes/v43/acr\_vol43\_1019774.pdf

Gooch, Martin V., and Abdel Felfe. “$27 Billion” Revisited: The Cost of Canada’s Annual Food

Waste.” Value Chain Management International Inc., December 10, 2014. Retrieved at http://vcm-international.com/wp-content/uploads/2014/12/Food-Waste-in-Canada-27-Billion-Revisited-Dec-10-2014.pdf

Gorzeń-Mitka, Iwona, Beata Bilska, Marzena Tomaszewska, and Danuta Kołożyn-Krajewska. “Mapping the Structure of Food Waste Management Research: A Co-Keyword Analysis.” International Journal of Environmental Research and Public Health 17:13 (July 3, 2020): 4798. DOI: 10.3390/ijerph17134798 Retrieved at https://www.mdpi.com/1660-4601/17/13/4798

Gould, Joanne, Guillermo Garcia-Garcia, and Bettina Wolf. “Pickering Particles Prepared from Food Waste.” *Materials* 9:9 (September 14, 2016). Retrieved at http://www.mdpi.com/1996-1944/9/9/791

Graham-Rowe, Ella, Donna C. Jessop, and Paul Sparks. “Predicting Household Food Waste Reduction Using an Extended Theory of Planned Behaviour.” *Resources, Conservation and Recycling* 101 (2015): 194–202.

Graham-Rowe, Ella, Donna C. Jessop, and Paul Sparks. “Identifying Motivations and Barriers to Minimising Household Food Waste.” *Resources, Conservation and Recycling* 84 (March 2014):15-23.

Grandhi, Balakrishna, and Jyothsna Appaiah Singh. “What a Waste! A Study of Food Wastage Behavior in Singapore.” *Journal of Food Products Marketing* 22:4 (May 12, 2016): 471-485. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/10454446.2014.885863?journalCode=wfpm20

Griffin, Mary, Jeffery Sobal, and Thomas A. Lyson. “An Analysis of a Community Food Waste Stream.” *Agriculture and Human Values* 26:1-2 (March 2009): 67-81. Retrieved at http://link.springer.com/article/10.1007%2Fs10460-008-9178-1

Grizetti, Bruna, Ugo Pretato, Luis Lassaletta, Gilles Billen, and Josette Garnier. “The Contribution of Food Waste to Global and European Nitrogen Pollution.” *Environmental Science & Policy* 33 (November 2013): 186–195. Retrieved at http://www.sciencedirect.com/science/article/pii/S1462901113001251

Gunasekera, Don. “Food Production: Cut Food Waste to Help Feed World.” *Nature* 524:415 (August 27, 2015). Retrieved at http://www.nature.com/nature/journal/v524/n7566/full/524415a.html

Guthrie, Joanne F. “Commentary: Waste Not, Want Not: Can Consumer Behavior Research Help Reduce Food Waste?.” *Journal of the Association of Consumer Research* 1:1 (January 2016): 51-52.

Hall, Kevin, Juen Guo, Michael Dore, and Carson C. Chow. “The Progressive Increase of Food Waste in America and its Environmental Impact.” *PLoS ONE* 4:11 (November 25, 2009): 6. Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0007940

Hamilton, Clive, Richard Denniss, and David Baker. “Wasteful Consumption in Australia.” discussion paper 77, The Australia Institute, 2005. Retrieved at http://www.tai.org.au/documents/dp\_fulltext/DP77.pdf

Harrison, Gail, William Rathje, and Wilson W. Hughes. “Food Waste Behavior in an Urban Population.” *Journal of Nutrition Education* 7:1 (January-March 1975): 13-16. Retrieved at http://www.jneb.org/article/S0022-3182(75)80062-8/references

Hawkins, Gay. “The Performativity of Food Packaging: Market Devices, Waste Crisis and Recycling.” *The Sociological Review* 60:S2 (December 2012): 66–83.

Häyhtiö, Markus, Atte Harjanne, Johanna Rajakangas-Tolsa. “Sustainable New Service Development: Insights of Food Wastage Data – Case: University Catering Unit.”

*Consilience* 17 (2017): 75-102.

Hayes, Naria. “Food Waste Reduction for Peptide Production: Food by-products and Gut Endogenous Proteins as Sources of Bioactive Peptides for use in Health Maintenance and Disease Prevention.” Current Pharmaceutical Design 27:11 (2021): 1331. DOI: 10.2174/138161282711210402151234 Retrieved at https://pubmed.ncbi.nlm.nih.gov/34009109/

Tags: Academic Articles

Hebrok, Marie, and Casper Boks. “Household Food Waste: Drivers and Potential Intervention Points for Design – an Extensive Review.” Journal of Cleaner Production 151 (May 10, 2017): 380-392. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652617305048

Tags: Academic Articles, Households

Hitchens, David. “Implementation of the EC Directive on Packaging and Packaging Waste and Implications for the Environmental Performance and Competitiveness of Firms along the Food Industry Supply Chain.” European Regional Science Association (ERSA) Louvain-la-Neuve 1999, in the 39th Congress of the European Regional Science Association: “Regional Cohesion and Competitiveness in 21st Century Europe.” August 23-27, 1999, Dublin, Ireland.

Hodges, R. J., M. Bernard, H. Knipschild, and F. Rembold. “African Postharvest Losses Information System – a Network for the Estimation of Cereal Weight Losses.” In Maria O. Carvalho, ed., *Proceedings of the 10th International Working Conference on Stored Products Protection, 27 June to 2 July 2010*, Estoril, Portugal, pp 956–964. Retrieved at http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.829.4739&rep=rep1&type=pdf

Hodges, Richard J., Jean C. Buzby, and Ben Bennett. “Postharvest Losses and Waste in Developed and less Developed Countries: Opportunities to Improve Resource Use.” *Journal of Agricultural Science* 149:S1 (November 19, 2011): 37-45. Retrieved at http://ucanr.edu/datastoreFiles/234-2203.pdf

Hou, Tingting, Jiamin Zhao, Zhongfang Lei, Kazuya Shimizu, and Zhenya Zhang. “Addition of Air-nanobubble Water to Mitigate the Inhibition of High Salinity on Co-production of Hydrogen and Methane from Two-stage Anaerobic Digestion of Food Waste.” Journal of Cleaner Production (June 16, 2021): 127942. https://doi.org/10.1016/j.jclepro.2021.127942 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621021600

Tags: Academic Articles, Anaerobic Digestion

Hunt, Robert C. “Forager Food Sharing Economy: Transfers and Exchanges*.” Senri Ethnological Studies* 53 (2000): 7-25. Retrieved at https://minpaku.repo.nii.ac.jp/?action=repository\_action\_common\_download&item\_id=2851&item\_no=1&attribute\_id=18&file\_no=1

Iacovidou, E. and N. Voulvoulis. “A Multi-criteria Sustainability Assessment Framework: Development and Application in Comparing Two Food Waste Management Options Using a UK Region as a Case Study.” *Environmental Science and Pollution Research* 25:36 (2018): 35821-35834.

IICA. “Post-harvest Losses in Latin America and the Caribbean: Challenges and Opportunities for Collaboration.” Prepared by Inter-American Institute for Cooperation on Agriculture for the US Department of State, September 2013. Retrieved at http://www.forumdofuturo.com.br/site/wp-content/uploads/2015/08/IICA.-2013.-Post-Harvest-Losses-in-Latin-America-and-the-Caribbean.pdf

Jagau, Henrik Luis, and Jana Vyrastekova. “Behavioral Approach to Food Waste: an Experiment.” British Food Journal 119:4 (November 2017): 882-894. Retrieved at https://www.emeraldinsight.com/doi/abs/10.1108/BFJ-05-2016-0213

Tags: Academic Articles, Bahavior

Johnson, Lisa K., Rebecca D. Dunning, J. Dara Bloom, Chris C. Gunter, Michael D. Boyette, and Nancy G. Creamer.”Estimating On-farm Food Loss at the Field Level: a Methodology and Applied Case Study on a North Carolina Farm*.” Resources, Conservation and Recycling* 137 (October 2018): 243–250. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344918301927

Jones, Timothy. *The Value of Food Loss in the American Household, Bureau of Applied Research in Anthropology*, A Report to Tilia Corporation, San Francisco, California, 2004.

Jones, Timothy, A. Bockhorst, B. McKee, and A. Ndiaye. “Percentage of Food Loss in the Household.” Unpublished paper. Bureau of Applied Research in Anthropology. University of Arizona. Tucson, 2003.

Jones, Timothy. “Using Contemporary Archaeology and Applied Anthropology to Understand Food Loss in the American Food System.” Unpublished paper. Bureau of Applied Research in Anthropology. University of Arizona. Tucson, 2003. Retrieved at http://www.ce.cmu.edu/~gdrg/readings/2006/12/19/Jones\_UsingContemporaryArchaeologyAndAppliedAnthropologyToUnderstandFoodLossInAmericanFoodSystem.pdf

Jorge, Cristobal Garcia, Patinha Caldeira Carla, Corrado Sara and Sala Serenella. “Techno-economic and Profitability Analysis of Food Waste Biorefineries at European Level.” *Bioresource Technology* 259 (2018): 244-252. Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852418303547?via%3Dihub

Joshi, C., and V. K. Joshi. “Food Processing Waste Management Technology Need for an Integrated Approach.” *Indian Food Packer Bombay: The All India Food Preservers’ Association* 44:5 (1990). pp 56-57.

Kader, Adel A. “Perspective on Postharvest Horticulture (1978-2003).” *HortScience* 38:5 (August 2003): 1004–1008. Retrieved at http://ucce.ucdavis.edu/files/datastore/234-57.pdf

Kader, Adel A. “Increasing Food Availability by Reducing Postharvest Losses of Fresh Produce.” *Acta Horticulturae* 682 (2005): 2169-2176. Retrieved at http://ucce.ucdavis.edu/files/datastore/234-528.pdf

Kader, Adel A. “Opportunities in Using Biotechnology to Maintain Postharvest Quality and Safety of Fresh Produce.” *Perishables Handling Quarterly* (November 2000). Retrieved at http://ucanr.edu/datastoreFiles/234-7.pdf

Kallbekken, Steffen, and HåkonSælen. “‘Nudging’ Hotel Guests to Reduce Food Waste as a Win–win Environmental Measure.” Economics Letters 119: (June 2013): 325-327. DOI: 10.1016/j.econlet.2013.03.019 Retrieved at https://www.sciencedirect.com/science/article/pii/S0165176513001286 Retrieved at

Tags: Academic Articles, Environment, Hotels

Kantor, Linda S., K. Lipton, A. Manchester, and V. Oliveira. “Estimating and Addressing America’s Food Losses.” *Food Review* 20:1 (January-April 1997): 2-12. Retrieved at http://gleaningusa.com/PDFs/USDA-Jan97a.pdf

Karakas, Klára Morvay. “Food Waste Management in Luxury Hotels – Best Practices.” Department of Catering, Budapest Business School, Budapest, Hungary. Retrieved at http://uest.ntua.gr/heraklion2019/proceedings/pdf/heraklion2019\_karakas\_etal.pdf

Kase, Lori Miller. “It’s Time to Reinvent Food Waste!.” JSTOR Daily, November 13, 2018. Retrieved at https://daily.jstor.org/its-time-to-reinvent-food-waste/

Katajajuuri, Juha-Matti, Kirsi Silvennoinen, Hanna Hartikainen, Lotta Heikkilä, and Anu Reinikainen. “Food Waste in the Finnish Food Chain*.” Journal of Cleaner Production*, 73 (June 15, 2014): 322-329. Retrieved at http://www.sciencedirect.com/science/article/pii/S0959652613009116

Katare, Bhagyashree, Dmytro Serebrennikov, H. Holly Wang, and Michael Wetzstein. “Optimal Food Waste: Taxes and Government Incentives.” paper presented at the 2016 AAEA Annual Meeting, July 31-August 2, 2016, Boston, MA. Retrieved at https://ageconsearch.umn.edu/bitstream/252703/2/Toward%20an%20optimal%20food%20waste%20tax.pdf

Katsarova, Ivana. “Tackling Food Waste: the EU’s Contribution to a Global Issue.” *European Parliamentary Research Service*, February 7, 2014. Retrieved at http://epthinktank.eu/2014/02/07/tackling-food-waste-the-eus-contribution-to-a-global-issue/

Katz, Emily. “Blue Hill Chef Dan Barber Used Waste to Make One of Giselle Bundchen’s Favorite Meals.” Huffington Post April 29, 2015. Retrieved at http://www.huffingtonpost.com/2015/04/28/gisele-bundchen-dan-barber\_n\_7164072.html

Kaur, Guneet, Huaimin Wang, Ming Ho To, Sophie Roelants (UGent), Wim Soetaert (UGent) and Carol Sze Ki Lin. “Efficient Sophorolipids Production Using Food Waste.” Journal of Cleaner Production (2019): 1-11. Retrieved at http://hdl.handle.net/1854/LU-8624698

Ke, Xia, Xia Hua, Jia-ChengSun, Ren-Chao Zheng, and Yu-GuoZheng. “Synergetic Degradation of Waste Oil by Constructed Bacterial Consortium for Rapid In-situ Reduction of Kitchen Waste.” Journal of Bioscience and Bioengineering (January 18, 2021). https://doi.org/10.1016/j.jbiosc.2020.12.005 Download at https://www.sciencedirect.com/science/article/abs/pii/S1389172320304370

Tags: Academic Article

Keck, Barbara. “A Giant Objective Step Forward: Color Scanners for French Fry Processors,”Alemania: Food Marketing & Technology, *International Food Marketing & Technology* 8:3 (June 1994): pp 30-32?

Kelleher, K. “Discards in the World’s Marine Fisheries. An Update.” Food and Agriculture Organization Fisheries Technical Paper. No. 470. Rome, FAO, 2005. Retrieved at http://www.fao.org/docrep/008/y5936e/y5936e00.HTM

Kim, Mi-Hyung, and Jung-Wk Kim. “Comparison Through a LCA Evaluation Analysis of Food Waste Disposal Options from the Perspective of Global Warming and Resource Recovery*.” Science of The Total Environment* 408:19 (September 1, 2010): 3998–4006. Retrieved at http://www.sciencedirect.com/science/article/pii/S0048969710004456

Kim, Christina. “Taboo the Taboos: The Ethics of Food Waste.” January 2013. Retrieved at http://dialogues.rutgers.edu/all-journals/volume-8/food-studies/130-taboo-the-taboos-the-ethics-of-food-waste/file

Tags: Academic Articles, Ethics

Kitinoja, Lisa, Sunil Saran, Susanta K. Roy, and Adel A. Kader. “Postharvest Technology for Developing Countries: Challenges and Opportunities in Research, Outreach and Advocacy.” *Journal of the Science of Food and Agriculture* 91 (2011): 597–603. Retrieved at http://postharvest.ucdavis.edu/Library/Publications/?uid=1268&ds=807

Klisiewicz, Paul E. “Approach and Methodology for Waste Reduction Assessments in the Food Industry.” ASEAN 5th Food Conference, 1994. Kuala Lumpur: 1995. pp 59-62.

Koester, Ulrich. “Food Loss and Waste as an Economic and Policy Problem.” Intereconomics 49 (November 2014): 348-54. Retrieved at https://link.springer.com/article/10.1007/s10272-014-0518-7

Koester Ulrich, J. Empen, and T. Holm. “Food Losses and Waste in Europe and Central Asia – Draft Synthesis Report. Regional Office for Europe and Central Asia. Rome: FAO, 2013. Retrieved at http://www.fao.org/docrep/meeting/030/mj621e.pdf

Koivupuro, H. K., H. Hartikainen, K. Silvennoinen, J. M. Katajajuuri, N. Heikintalo, A. Reinikainen, and L. Jalkanen. “Influence of Socio-demographical, Behavioural and

Attitudinal Factors on the Amount of Avoidable Food Waste Generated in Finnish Households,”

*International Journal of Consumer Studies* 36:2 (2012): 183–191.

Kolam, Elin. “Hur kan livsmedelsbutiker minimera matsvinnet?” Lunds universitet /Miljövetenskaplig utbildning, 2018. [Swedish]

Krones, Jonathan Seth. “The Emergence of a Food-Waste-Based Commodity Frontier in the United States.” Capitalism Nature Socialism, Published online November 18, 2019. https://doi.org/10.1080/10455752.2019.1686531 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/10455752.2019.1686531?af=R&journalCode=rcns20

Krzywoszynska, Anna. “‘Waste? You Mean By-products!’ from Bio-waste Management to Agro-ecology in Italian Winemaking and Beyond.” *The Sociological Review* 60:S2 (December 2012): 47–65.

Kulikovskaja, Viktorija, and Jessica Aschemann-Witzel. “Food Waste Avoidance Actions in Food Retailing: The Case of Denmark.” *Journal of International Food & Agribusiness Marketing* 29:4 (August 14, 2017): 328-345. Retrieved at https://www.tandfonline.com/doi/abs/10.1080/08974438.2017.1350244?journalCode=wifa20

Kummu, M., H. de Moel, M. Porkka, S. Siebert, O. Vari, and P. J. Ward. “Lost Food, Wasted Resources: Global Food Supply Chain Losses and Their Impacts on Freshwater, Cropland, and Fertiliser Use.” *Science of the Total Environment* 438 (November 2012): 477-489. Retrieved at http://www.sciencedirect.com/science/article/pii/S0048969712011862

Lacirignola, Cosimo, Alexandre Meybeck, Alexandre Meybeck, Roberto Capone, Vincent Gitz, Philipp Debs, Camelia Bucatariu, Sandro Dernini, Hamid El Bilali, and Jennifer Smolak. “Tackling Food Losses and Waste in the Mediterranean: from Knowledge to Action.” CIHEAM Watch Letter N° 30 “Food Losses and Waste in the Mediterranean.” September 2014. https://www.researchgate.net/publication/269277329\_Tackling\_Food\_Losses\_and\_Waste\_in\_the\_Mediterranean\_from\_knowledge\_to\_action

Laurentiis, Valeria De, Carla Caldeira, and Serenella Sala. “No Time to Waste: Assessing the Performance of Food Waste Prevention Actions.” Resources, Conservation and Recycling 161 (October 2020): 104946. https://doi.org/10.1016/j.resconrec.2020.104946 Download PDF at https://www.sciencedirect.com/science/article/pii/S0921344920302640

Lawrie, R. A. “Waste in the Food System.” *Proceeding of Nutrition Society* 36 (December 1977): 275-283.

Lazell, Jordon. “Consumer Food Waste Behaviour in Universities: Sharing as a Means of Prevention.” Journal of Consumer Behavior 15:5 (September/October 2016): 430-439. Retrieved at https://onlinelibrary.wiley.com/doi/full/10.1002/cb.1581

Lebersorger, S., and F. Schneider. “Discussion on the Methodology for Determining Food Waste in Household Waste Composition Studies.” *Waste Management* 31:9-10 (September-October 2011):1924-1933. Retrieved at http://www.ncbi.nlm.nih.gov/pubmed/21705207

Lee, J., S. G. Shin, H.M. Jang, Y. B. Kim, J. Lee, and Y. M. Kim. “Characterization of Antibiotic Resistance Genes in Representative Organic Solid Wastes: Food Waste-recycling Wastewater, Manure, and Sewage Sludge.” *Science of the Total Environment* (December 3, 2016). Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/27923578

Lee, Suk-Hui, Ki-In Choi, Masahiro Osako, and Jong-In Dong. “Evaluation of Environmental Burdens Caused by Changes of Food Waste Management Systems in Seoul, Korea.” *Science of The Total Environment* 387:1–3 (November 15, 2007): 42–53. Retrieved at http://www.sciencedirect.com/science/article/pii/S004896970700736X

Leea, Deishin, Erkut Sönmezb, Miguel I. Gómezc, and Xiaoli Fand. “Combining Two Wrongs to Make Two Rights: Mitigating Food Insecurity and Food Waste Through Gleaning Operations.” *Food Policy* 68 (April 2017): 40–52. Retrieved at http://www.sciencedirect.com/science/article/pii/S0306919216301026

Leray, L., Loïc, Marlyne Sahakian and SurenErkman. “Understanding Household Food Metabolism: Relating Micro-level Material Flow Analysis to Consumption Practices*.” Journal of Cleaner Production* 125 (2016): 44-55. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652616301238

Li, Lei, Xuya Peng, Xiaoming Wang, and Di Wu. “Anaerobic Digestion of Food Waste: a Review Focusing on Process Stability.” Bioresource Technology 248:A (January 2018): 20-28. https://doi.org/10.1016/j.biortech.2017.07.012 Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852417310982

Liang L., *et al*. “China’s Post-harvest Grain Losses and the Means of Their Reduction and Elimination.” *Jingji dili* *(Economic Geography*) 1 (March 1993): 92–96.

Lienhard, Selina. “Food Waste: eine Untersuchung an Privathaushalten der Region St. Gallen: Maturaarbeit.” St. Gallen ISME, 2018.

Liegeard, Julie, and Louise Manning. “Use of Intelligent Applications to Reduce Household Food Waste.” Critical Reviews in Food Science and Nutrition 60:6 (2020): 1048-1061. Doi:10.1080/10408398.2018.1556580 Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/30633547

Lin, Carol Sze Ki, Lucie Pfaltzgraff, Lorenzo Herrero Davila, and Egid B. Mubofu. “Food Waste as a Valuable Resource for the Production of Chemicals, Materials and Fuels. Current Situation and Global Perspective.” Energy & Environmental Science 6:2 (January 2013): 426-464. Retrieved at https://www.researchgate.net/publication/236590469\_Food\_waste\_as\_a\_valuable\_resource\_for\_the\_production\_of\_chemicals\_materials\_and\_fuels\_Current\_situation\_and\_global\_perspective

Lim, Veranik, Mathias Funk, Lucio, Marcenaro Carlo Regazzoni, and Matthias Rauterberg. “Designing for Action: an Evaluation of Social Recipes in Reducing Food Waste*.” ternational Journal of Human-Computer Studies* 100 (April 2017): 18-32. Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S1071581916301732

Lindeman, Scarlett. “Trash Eaters.” *Gastronomica. The Journal of Food and Culture* 12:1 (2012): 75-82. Rtrieved at http://gcfs.ucpress.edu/content/12/1/75

Linder, Noah, Therese Lindahl, and Sara Borgström. “Using Behavioural Insights to Promote Food Waste Recycling in Urban Households—Evidence From a Longitudinal Field Experiment.” *Frontiers in Psychology* 9 (2018). Retrieved at https://www.frontiersin.org/articles/10.3389/fpsyg.2018.00352/full

Liu, Gang. “Food Losses and Food Waste in China: a First Estimate,” presentation at the OECD Food Chain Analysis Network 4th Annual Conference, June 15, 2013. Retrieved at http://www.oecd.org/site/agrfcn/Food%20losses%20and%20waste%20in%20China\_Gang%20Liu.pdf Also available at: https://www.academia.edu/7954086/Food\_losses\_and\_food\_waste\_in\_China\_a\_first\_estimate?email\_work\_card=view-paper

Tags: Academic Articles, China, National Studies

Lombardi, Mariarosaria, and Marco Costantino. “A Hierarchical Pyramid for Food Waste Based on a Social Innovation Perspective.” Sustainability 13:9 (April 22, 2021): 4661. https://doi.org/10.3390/su13094661 Retrieved at https://www.mdpi.com/2071-1050/13/9/4661

Tags: Academic Articles

Lundie, Sven, and Gregory M. Peters. “Life Cycle Assessment of Food Waste Management Options.” *Journal of Cleaner Production* 13:3 (February 2005): 275–286.

Lundqvist, J. “Losses and Waste in the Global Crisis.” *Review of Environmental Science*

*and Biotechnology* 8:2 (June 2009): 121-123. Retrieved at http://link.springer.com/article/10.1007/s11157-009-9152-4

Lundqvist, J., C. de Fraiture, and D. Molden. “Saving Water: From Field to Fork—Curbing Losses and Wastage in the Food Chain.” Stockholm International Water Institute (SIWI) Policy Brief. Stockholm, Sweden, 2008. Retrieved at http://www.siwi.org/publications/saving-water-from-field-to-fork-curbing-losses-and-wastage-in-the-food-chain

Magalhães, Vanessa, Luís Miguel, D. F.Ferreira, and Cristóvão Silva. “Causes of Food Loss and Waste: An Analysis along the Food Supply Chain.” dustrial Engineering and Operations Management 28 **(**April14, 2019): 173-182. Retrieved at https://link.springer.com/chapter/10.1007%2F978-3-030-14969-7\_15

Makris, Dimitris P., and Selin Şahin. “Polyphenolic Antioxidants from Agri-food Waste Biomass.” Antioxidants (Basel) 8:12 (December 2019): 624. doi: 10.3390/antiox8120624 Retrieved at https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6943438/

Manfredi, Simone, *et al.* “Landfilling of Waste: Accounting of Greenhouse Gases and Global Warming Contributions.” Waste Management & Research, 27:8 (June 2009): 825–836. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/19808732

Tags: Landfill, Technical Journal Articles

Manfredi, Simone, and Jorge Cristóbal. “Towards More Sustainable Management of European Food Waste: Methodological Approach and Numerical Application*.” Waste Management & Research* 34:9 (June 2016). Retrieved at https://www.researchgate.net/publication/304455478\_Towards\_more\_sustainable\_management\_of\_European\_food\_waste\_Methodological\_approach\_and\_numerical\_application

Marthinsen, Jarle, Peter Sundt, Ole Kaysen, and Kathrine Kirkevaag. “Prevention of Food Waste in Restaurants, Hotels, Canteens and Catering.” Council of Ministers, 2012. Retrieved at http://infohouse.p2ric.org/ref/54/53132.pdf

Martinez-Sanchez, Veronica, Davide Tonini, Flemming Møller, and Thomas Fruergaard Astrup. “Life-Cycle Costing of Food Waste Management in Denmark: Importance of Indirect Effects.” *Environmental Science and Technology* 50:8 (2016): 4513–4523. Retrieved at http://pubs.acs.org/doi/abs/10.1021/acs.est.5b03536

Mason, Leah, Thomas Boyle, Julian Fyfe, Tanzi Smith, and Dana Cordell. “National Food Waste Data Assessment: Final Report.” prepared for the Department of Sustainability, Environment, Water, Population and Communities, by the Institute for Sustainable Futures, University of Technology, Sydney, 2011. Retrieved at https://www.environment.gov.au/system/files/resources/128a21f0-5f82-4a7d-b49c-ed0d2f6630c`7/files/food-waste.pdf

Massow, Michael von, Kate Parizeau, Monica Gallant, Mark Wickson, Jess Haines, David W. L. Ma, Angela Wallace, Nicholas Carroll, and Alison M. Dunca. “Valuing the Multiple Impacts of Household Food Waste.” *Frontiers in Nutrition,* 6:143 (September 4, 2019). Retrieved at https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6738328/

Matzembacher, Daniele Eckert, Pedro Brancoli, Laís Moltene Maia, and Mattias Eriksson. “Consumer’s Food Waste in Different Restaurants Configuration: a Comparison Between Different Levels of Incentive and Interaction.” Waste Management 114 (August 1, 2020): 263-273. https://doi.org/10.1016/j.wasman.2020.07.014 Download PDF at https://www.sciencedirect.com/science/article/pii/S0956053X20303809

Tags: Academic Articles, Consumers, Restaurants

McCaffree, Jim. “Reducing Foodservice Waste: Going Green Can Save Green.” *Journal of the American Dietetic Association* 109:2 (February 2009): 205–206. Retrieved at http://www.andjrnl.org/article/S0002-8223(08)02201-3/abstract

Melosi, M. V. “The Fresno Sanitary Landfill in an American Cultural Context.” *The Public Historian* 24:3 (Summer 2002): 17-35. Retrieved at https://www.jstor.org/stable/10.1525/tph.2002.24.3.17

Tags: Landfill, Technical Journal Articles

Mena, Carlos. B. Adenso-Diazb, and Oznur Yurt. “The Causes of Food Waste in the Supplier–retailer Interface: Evidences from the UK and Spain.” *Resources, Conservation and Recycling* 55:6 (April 2011): 648–658. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921344910002077

Metcalfe, Alan, Mark Riley, Stewart Barr, Terry Tudor, Guy Robinson, and S. Builbert. “Food Waste Bins: Bridging Infrastructures and Practices.” *The Sociological Review* 60:S2 (December 2012): 135–155.

Mercado-Villavieja, Garcia. “A Study of Household Edible Food Wastage in Four Regions of the Philippines.” *Philippine Journal of Nutrition* (January–June 1976): 45–60.

Messner, Rudolf, Carol Richards, and Hope Johnson. “The “Prevention Paradox”: Food Waste Prevention and the Quandary of Systemic Surplus Production.” Agriculture and Human Values (January 22, 2020). Retrieved at https://doi.org/10.1007/s10460-019-10014-7

Milne, Richard. “Arbiters of Waste: Date Labels, the Consumer and Knowing Good, Safe Food.” *The Sociological Review* 60:S2 (December 2012): 84–101.

Mirabella, Nadia, Valentina Castellani, and Serenella Sala. “Current Options for the Valorization of Food Manufacturing Waste: a Review.” Journal of Cleaner Production 65 (February 15, 2014): 28-41.

Misiak, Michal, and Marina Butovskaya. “Ecology Shapes Moral Judgments Towards Food-wasting Behavior: Evidence from the Yali of West Papua, the Ngorongoro Maasai, and Poles.” *Appetite* 125 (February 2018): 124e130. Retrieved at https://www.researchgate.net/publication/322915794\_Ecology\_shapes\_moral\_judgments\_towards\_food-wasting\_behavior\_Evidence\_from\_the\_Yali\_of\_West\_Papua\_the\_Ngorongoro\_Maasai\_and\_Poles

Møller, Hanne, Therese Hagtvedt, and Nina Lødrup. “Food Waste and Date Labelling Issues Affecting the Durability.” Nordic Council of Ministers, 2016. Retrieved at http://public.eblib.com/choice/PublicFullRecord.aspx?p=4662400

Moraes, Natália Valmorbida, Fernando Henrique Lermen, and Márcia Elisa Soares Echeveste. “A Systematic Literature Review on Food Waste/Loss Prevention and Minimization Methods.” Journal of Environmental Management 286 (May 15, 2021): 112268. https://doi.org/10.1016/j.jenvman.2021.112268 Retrieved at https://www.sciencedirect.com/science/article/pii/S0301479721003303

Tags: Academic Article

Morone, Andrea, Piergiuseppe Morone, Marcello Morone, and Enrica Imbert. “Tackling Food Waste Through a Sharing Economy Approach: an Experimental Analysis.” Munich Personal RePEc Archive, April 2016. Retrieved at https://mpra.ub.uni-muenchen.de/70626/

Mukherjee, Ranit, Mohammad Habibi, Ziad T. Rashed, Otacilio Berbert, Xiangke Shi, and Jonathan B. Boreyko. “Oil-Impregnated Hydrocarbon-Based Polymer Films.” Scientific Reports (2018). Retrieved at https://www.nature.com/articles/s41598-018-29823-7

Munro, Rolland. “The Disposal of Place: Facing Modernity in the Kitchen-diner.” *The Sociological Review* 60:S2 (December 2012): 212–231. Abstract retrieved at http://onlinelibrary.wiley.com/doi/10.1111/1467-954X.12046/abstract

Muriana, Cinzia. “A Focus on the State of the Art of Food Waste/Losses Issue and Suggestions for Future Researches.” *Waste Management* 68 (October 2017): 557-570. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X17304889

Nahman, Anton, and Willem de Lange. “Cost of Food Waste along the Value Chain: Evidence from South Africa.” *Waste Management* 33:11 (2013): 2493–2500. Retrieved at https://www.academia.edu/14504638/Costs\_of\_food\_waste\_along\_the\_value\_chain\_Evidence\_from\_South\_Africa?email\_work\_card=thumbnail

Nahman, Anton, Willem de Lange, Suzan Oelofse, and Linda Godfrey. “The Costs of Household Food Waste in South Africa.” *Waste Management* 32:11 (November 2012): 2147–2153. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X12001766

Narisetty, Vivek, Ashish A Prabhu, Khalid Al-Jaradah, Deeksha Gopaliya, Abeer H. Hossain, Sunil Kumar Khare, Peter J. Punt, and Vinod Kumar. “Microbial Itaconic Acid Production from Starchy Food Waste by Newly Isolated Thermotolerant Aspergillus Terreus Strain.” Bioresource Technology 337 (June 17, 2021): 125426. doi: 10.1016/j.biortech.2021.125426 Retrieved at https://pubmed.ncbi.nlm.nih.gov/34174767/

Tags: Academic Articles

Neff, Roni A., Marie L. Spiker, and Patricia L. Truant. “Wasted Food: US Consumers’ Reported Awareness, Attitudes, and Behaviors.” *PloS One* 10:6 (June 10, 2015). Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0127881

Nicholes, Miranda J., Tom E.Quested, Christian Reynolds, Sam Gillick, and Andrew D. Parry. “Surely You Don’t Eat Parsnip Skins? Categorising the Edibility of Food Waste.” Resources, Conservation & Recycling 147 (2019): 179–188. Retrieved at https://www.sciencedirect.com/science/authShare/S0921344919301107/20190515T020500Z/1?md5=bc1bdbfaf1febd5104c7ed88b2583e13&dgcid=author

Nigusu, Walbeki. “Role of Food Packaging on Minimizing Food Losses and Waste and Securing Food System.” nl, nd. Retrieved at https://www.academia.edu/10359504/ROLE\_OF\_FOOD\_PACKAGING\_ON\_MINIMIZING\_FOOD\_LOSSES\_AND\_WASTE\_AND\_SECURING\_FOOD\_SYSTEM

Nilsson, P., *et al.* “Waste Management at the Source Utilizing Food Waste Disposers in the Home; a Case Study in the Town of Staffanstorp.” Department of Environmental Engineering, University of Lund, 1990.

O’Brien, Martin. “A ‘Lasting Transformation’ of Capitalist Surplus: from Food Stocks to Feedstocks.” *The Sociological Review* 60:S2 (December 1, 2012): 192–211. https://doi.org/10.1111/1467-954X.12045 Retrieved at https://journals.sagepub.com/doi/abs/10.1111/1467-954X.12045

O’Donnell, T., J. Deutsch, R. Pepino, B. J. Milliron, C. Yungmann, and S. Katz. “Food Was Never Meant to Be Wasted.” *BioCycle* 56:9 (October 2015): 34-38.

O’Donnell1, Thomas H., Jonathan Deutsch, Cathy Yungmann, Alexandra Zeitz, and Solomon H. Katz. “New Sustainable Market Opportunities for Surplus Food: A Food System-Sensitive Methodology.” *Scientific Research* 6:10 (July 2015): 883-892. Retrieved at http://www.scirp.org/journal/PaperInformation.aspx?PaperID=58286

OEH. “Food Waste Avoidance Benchmark Study.” Office of Environment and Heritage Sydney, 2011. Retrieved at http://www.lovefoodhatewaste.nsw.gov.au/portals/0/docs/11339FWABenchmarkstudy.pdf.

Oei, Ban Liang. “Food Industry Waste Management in ASEAN.” ASEAN 5th Food Conference, 1994. Kuala Lumpur: 1995. pp 63-65.

Oldfield, Thomas L., Eoin White, and Nicholas M. Holden. “An Environmental Analysis of Options for Utilising Wasted Food and Food Residue.” *Journal of Environmental Management*

183:3 (December 1, 2016): 826–835. Retrieved at http://www.sciencedirect.com/science/article/pii/S0301479716306934

Osner, Robin. “Food Wastage.” *Nutrition and Food Science* 82:4 (July/August 1982): 13-16.

Ortigueira, Joana, Marta Pacheco, Ascensão Trancoso, Pedro Farrancha, Jorge Correia, Carla Silva, and Patrícia Moura. “Food Waste Biorefinery: Stability of an Acidogenic Fermentation System with Carbon Dioxide Sequestration and Electricity Generation.” Journal of Cleaner Production (June 4, 2020) https://doi.org/10.1016/j.jclepro.2020.122040 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652620320874

Papargyropoulou, Effie, Julia K. Steinberger, Nigel Wright, Rodrigo Lozano, Rory Padfield, and Zaini Ujang. “Patterns and Causes of Food Waste in the Hospitality and Food Service Sector: Food Waste Prevention Insights from Malaysia.” *Sustainability* 11:21 (October 29, 2019): 6016. https://doi.org/10.3390/su11216016Retrieved at https://www.mdpi.com/2071-1050/11/21/6016

Papargyropoulou, Effie, Rodrigo Lorenzo, Julia K. Steinberger, Nigel Wright, and Zaini bin Ujang. “The Food Waste Hierarchy as a Framework for the Management of Food Surplus and Food Waste.” *Journal of Cleaner Production* 76 (August 1, 2014): 106-115. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652614003680

Porpino, Gustavo, Juracy Parente, and Brian Wansink. “Food Waste Paradox: Antecedents of Food Disposal in Low Income Households.” *International Journal of Consumer Studies* 39:6 (May 29, 2015): 619-629. https://doi.org/10.1111/ijcs.12207 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/ijcs.12207

Parfitt, Julian, and Mark Barthel. “Global Food Waste Reduction: Priorities for a World in

Transition Foresight Project on Global Food and Farming Futures.” *Science Review*, SR56. The Government Office for Science, United Kingdom. Retrieved at http://www.bis.gov.uk/assets/foresight/docs/food-and-farming/science/11-588-sr56-global-food-waste-reduction-priorities

Parfitt, Julian. “Global Food Waste Campaigns Suffer from Data Deficiency.” *The Guardian Professional*, October 28, 2013. Retrieved at https://www.theguardian.com/global-development-professionals-network/2013/oct/28/global-food-waste-tesco-fao-data

Parfitt, Julian, Mark Barthel, and Sarah Macnaughton. “Food Waste Within Food Supply Chains: Quantification and Potential for Change to 2050.” *Philosophical Transactions of the Royal Society B: Biological Sciences* 365:1554 (August 16, 2010): 3065-3081. Retrieved at http://rstb.royalsocietypublishing.org/content/365/1554/3065

Parry, David L. “Analyzing Food Waste Management Methods.” *BioCycle* 54:6 (June 2013): 36. Retrieved at https://www.biocycle.net/2013/06/19/analyzing-food-waste-management-methods/

Phillips, Caleb, Rhonda Hoenigman, Becky Higbee, and Tom Reed. “Understanding the Sustainability of Retail Food Recovery.” *PLoS One* 8:10 (October 10, 2013): e75530. Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0075530

Porpino, Gustavo. “Household Food Waste Behavior: Avenues for Future Research.” *Journal of the Association for Consumer Research* 1:1 (January 2016): 41-51.

Posmanika, Roy, Rodrigo A. Labatutc, Andrew H. Kimd, Joseph G. Usackd, Jefferson W. Testera, and Largus T. Angenen. “Coupling Hydrothermal Liquefaction and Anaerobic Digestion for Energy Valorization from Model Biomass Feedstocks.” Bioresource Technology 233 (June 2017): 134–143.

Powell, Michael G. “Water Conservation and Waste Minimization in the Food Processing Industry.” Georgia Institute of Technology Institute of Ecology 1997. pp 158-59. Retrieved at https://smartech.gatech.edu/bitstream/handle/1853/45131/PowellM-97.pdf?sequence=1&isAllowed=y

Poyatos-Racionero, Elisa, Jose Vicente Ros-Lis, José-Luis Vivancos, Ramón Martínez-Máñez. “Recent Advances on Intelligent Packaging as Tools to Reduce Food Waste*.” Journal of Cleaner Production* 172 (January 20, 2018): 3398-3409. Retrieved at https://www.sciencedirect.com/journal/journal-of-cleaner-production/vol/172?page=4

Principato, Ludovica, Luca Secondi, and Carlo Alberto Pratesi. “Reducing Food Waste: an Investigation on the Behaviour of Italian Youths*.” British Food Journal* 117 (2015): 731-748. Retrieved at http://www.emeraldinsight.com/doi/abs/10.1108/BFJ-10-2013-0314

Prusky, Dov. “Reduction of the Incidence of Postharvest Quality Losses, and Future Prospects,”*Food Security* 3:4 (December 2011): 463–474. Retrieved at http://link.springer.com/article/10.1007/s12571-011-0147-y

Qi, Danyi, and Brian E. Roe. “Household Food Waste: Multivariate Regression and Principal Components Analyses of Awareness and Attitudes among U.S. Consumers.” *PLoS ONE* 11:7 (July 21, 2016). Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0159250

Quested, Tom, R. Ingle, and Andrew Parry. *Household Food and Drink Waste in the United Kingdom 2012*. Banbury, Oxon: Waste and Resources Action Programme (WRAP), 2013. Retrieved at http://www.wrap.org.uk/sites/files/wrap/hhfdw-2012-main.pdf.pdf

Quested, Tom. “Guidance for Evaluating Interventions Preventing Household Food Waste.” REFRESH Report and Policy Brief, May 6, 2019. Retrieved at https://eu-refresh.org/guidance-evaluating-interventions-preventing-household-food-waste

Quested, Tom, and Andrew Parry. “New Estimates for Household Food and Drink Waste in the UK.” Banbury, Oxon: Waste and Resources Action Programme (WRAP), November 2011. Retrieved at http://www.wrap.org.uk/sites/files/wrap/New%20estimates%20for%20household%20food%20and%20drink%20waste%20in%20the%20UK%20FINAL%20v2%20(updated%207thAugust2012).pdf

Quested, Tom E., Andrew D. Parry, S. Easteal, and R. Swannell. “Food and Drink Waste from

Households in the UK.” *Nutrition Bulletin* 36:4 (November 2011): 460–467. Retrieved at https://www.researchgate.net/publication/230249202\_Food\_and\_drink\_waste\_from\_households\_in\_the\_UK

Quested, Tom, and Andrew Parry. “Household Food Waste in the UK, 2015.” Banbury, Oxon: Waste and Resources Action Programme (WRAP), January 2017. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Household\_food\_waste\_in\_the\_UK\_2015\_Report\_0.pdf

Quested, Tom E., E. Marsh, D. Stunell, and Andrew D. Parry. “Spaghetti Soup: the Complex

World of Food Waste Behaviours.” *Resources, Conservation and Recycling* 79 (2013): 43–51. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Spaghetti%20Soup%20-%20The%20complex%20world%20of%20food%20waste%20behaviours%20.pdf

Quested, Tom, and Hannah Johnson. “Household Food and Drink Waste in the UK.” Waste and Resources Action Programme, November 2009, updated October 2012 and November 2013. Retrieved at http://www.wrap.org.uk/content/household-food-and-drink-waste-uk-2009

Raspor, Peter, *et al.* “Strategija konverzije odpadkov agro-zivilsko predelovalne industrije v uporabne proizvode.” (Strategy for converting agro-food waste materials to valuable products), in Aditivi Ljubljana: Biotehniska fakulteta, Oddelek za zivilstvo, 1994. pp 269-272. [Slovenian]

Rathje, William. “The Garbage Decade.” *American Behavioral Scientist* 28:1 (September 1984): 9-29. Retrieved at http://www.docfoc.com/w-rathje-1984-the-garbage-decade

Ren, Y., M. Yu, C. Wu, Q. Wang, M. Gao, Q. Huang, Y. Liu. “A Comprehensive Review on Food Waste Anaerobic Digestion: Research Updates and Tendencies.” *Bioresource Technology*

247 (2018): 1069-1076. Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852417316747

Reutter, Beatriz, Paul Lant, Christian Reynolds and Beatriz Reutter. “Food Waste Consequences: Environmentally Extended Input-output as a Framework for Analysis.” Journal of Cleaner Production 153 (June 1,2017): pp 506-514. doi: 10.1016/j.jclepro.2016.09.104 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652616314457

Tags: Australia, Environment

Revilla, Beatriz Pineda, and Willem Salet. “The Social Meaning and Function of Household Food Rituals in Preventing Food Waste.” Journal of Cleaner Production (June 26, 2018). Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652618316871

Reynolds, Christian, Julia Piantadosi, and John Boland. “Rescuing Food from the Organics Waste Stream to Feed the Food Insecure: An Economic and Environmental Assessment of Australian Food Rescue Operations Using Environmentally Extended Waste Input-Output Analysis.” Sustainability 7 (2015): 4707-4726. Retrieved at https://pdfs.semanticscholar.org/6723/f30706ce226eda6b597bae72205cf104348f.pdf

Reynolds, Christian, Liam Goucher, Tom Quested, Sarah Bromley, Sam Gillick, Victoria K. Well, David Evans, Lenny Koh, Annika Carlsson Kanyama, Cecilia Katzeff, Åsa Svenfelt, Peter Jackson. “Review: Consumption-stage Food Waste Reduction Interventions – What Works and How to Design Better Interventions.” *Food Policy* 83 (February 2019):7-27. Retrieved at https://www.sciencedirect.com/science/article/pii/S030691921830318X?dgcid=author

Reynolds, Christian. “A Comparison of the Socio-economics of Food Waste in the United Kingdom and Australia.” paper presented at the Annual Conference of the American Society of Food Studies, Toronto, June 22-25, 2016. Retrieved at http://www.academia.edu/26592217/A\_comparison\_of\_the\_socio-economics\_of\_food\_waste\_in\_the\_United\_Kingdom\_and\_Australia

Richards, Timothy J., and Stephen F. Hamilton. “Food Waste in the Sharing Economy.” Food Policy 75 (February 2018): 109-123. Retrieved at https://www.sciencedirect.com/science/article/pii/S030691921730790X

Ridoutt, B. G., P. Juliano, P. Sanguansri, and J. Sellahewa. “The Water Footprint of Food Waste: Case Study of Fresh Mango in Australia.” *Journal of Cleaner Production* 18:16–17 (November 2010): 1714–1721. Retrieved at http://www.sciencedirect.com/science/article/pii/S0959652610002696

Rigamonti, L., A. Falbo, and M. Grosso. “Improvement Actions in Waste Management Systems at the Provincial Scale Based on a Life Cycle Assessment Evaluation.” *Waste Management* 33:11 (November 2013): 2568–2578. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X13003449

Rochman, Chelsea M., *et al*. “Anthropogenic Debris in Seafood: Plastic Debris and Fibers from Textiles in Fish and Bivalves Sold for Human Consumption.” *Scientific Reports*, September 2015. Retrieved at http://www.nature.com/articles/srep14340

Roodhuyzen D. M. A., P. A. Luning, V. Fogliano, and L. P. A.Steenbekkers. “Putting Together the Puzzle of Consumer Food Waste: Towards an Integral Perspective*.” Trends in Food Science & Technology* 68 (October 2017): 37-50. Retrieved at http://www.sciencedirect.com/science/article/pii/S0924224416302679

Rootes, Christopher. “Environmental Movements, Waste and Waste Infrastructure: an Introduction.” *Environmental Politics* 18:6 (November 2009): 817-834. Retrieved at http://www.tandfonline.com/doi/pdf/10.1080/09644010903345587

Rutten, Martine. “The Economic Impacts of (Reducing) Food Waste and Losses: A

Graphical Exposition.” Wageningen School of Social Sciences Working Paper No. 7,

February 26, 2013. Retrieved at https://www.wur.nl/upload\_mm/4/f/8/9b609991-d2cd-45f7-ae8d-a2ea3803288d\_WWP07.pdf

Rutten, Martine M. “What Economic Theory Tells Us about the Impacts of Reducing Food Losses And/or Waste: Implications for Research, Policy and Practice, *Agriculture & Food Security* 2 (September 2013): 13. Retrieved at https://agricultureandfoodsecurity.biomedcentral.com/articles/10.1186/2048-7010-2-13

Rutten, M., P. Nowicki, M.-J. Bogaardt, and L. H. Aramyan. “Reducing Food Waste by Households and in Retail in the EU. A Prioritisation Using Economic, Land Use and Food Security Impacts.” LEI-report 2013-035. The Hague, LEIWageningen UR, 2013. Retrieved at http://www.wur.nl/en/Publication-details.htm?publicationId=publication-way-343438363630

Salemdeeb, Ramy, David Font Vivanco, Abir Al-Tabbaa, and Erasmus K. H. J. zu Ermgassen. “A Holistic Approach to the Environmental Evaluation of Food Waste Prevention.” *Waste Management* 59 (January 2017): 442–450. https://doi.org/10.1016/j.wasman.2016.09.042 Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X16305463

Saqib, Najam Ul, Hari Bhakta Sharma, Saeid Baroutian, Brajesh Dubey and Ajit K.Sarmah. “Valorisation of Food Waste via Hydrothermal Carbonisation and Techno-economic Feasibility Assessment.” Science of The Total Environment, Available online 2 July 2019. Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969719330438

Santana, Audirene Amorim, Carlos Alberto Rios Brito Júnior, Darlan Ferreira da Silva, Gislayne Santana Santos Jacinto, Wolia Costa Gomes, and Glauber Cru. “Bioconversion of Food Waste into Bioplastics.” Sustainable Bioconversion of Waste to Value Added Products (April 21, 2021): 281-297. https://doi.org/10.1007/978-3-030-61837-7\_17 Retrieved at https://link.springer.com/chapter/10.1007/978-3-030-61837-7\_17#citeas

Tags: Academic Articles

Sasser, Larry, and Jerry Corteau. “A Survey of Commercial Food Waste Recovery Programs.” *Resource Recycling* 18:6 (June 1999): 9-12.

Sassi, Khalid, Roberto Capone, Ghassen Abid, Philipp Debs, Hamid El Bilali, Olfa Daaloul Bouacha, Francesco Bottalico, Noureddin Driouech, and Dorra Sfayhi Terras. “Food Wastage by Tunisian Households.” International Journal AgroFor, 1:1 (November 2016): 172-181. DOI: 10.7251/AGRENG1601172S. Retrieved at https://www.researchgate.net/publication/311101497\_FOOD\_WASTAGE\_BY\_TUNISIAN\_HOUSEHOLDS

Scardigno, Alessandra, Roberto Capone Hamid El Bilali and Gianluigi Cardone. “Water-food Security Nexus in Middle East and North Africa Region: an Exploratory Assessment.” New Medit 16:4 (December 2017): 31-38. Retrieved at https://newmedit.iamb.it/edizioni\_new\_medit,229,229,2017,169,1119,water-food-security-nexus-in-middle-east-and-north-africa-region:-an-exploratory-assessment.htm

Schanes, K., K. Dobernig and B. Gözet. “Food Waste Matters - a Systematic Review of Household Food Waste Practices and Their Policy Implications.” *Journal of Cleaner Production* 182 (2018): 978-991.

Schneider, Felicitas. “Review of Food Waste Prevention on an International Level.” *Waste and Resource Management* 166 (November 2013): 187–203. Retrieved at https://www.researchgate.net/publication/274347111\_Review\_of\_food\_waste\_prevention\_on\_an\_international\_level

Schneider, Felicitas. “The Evolution of Food Donation with Respect to Waste Prevention.” *Waste Management* 33:3 (March 2013): 755–763. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X12005430

Secondi, Luca, Ludovica Principato, Luca Ruini and Matteo Guidi. “Reusing Food Waste in Food Manufacturing Companies: The Case of the Tomato-Sauce Supply Chain.” Sustainability 11:7 (2019): 2154. Retrieved at https://www.mdpi.com/2071-1050/11/7/2154/xml

Shi, Xuchuan, Jiane Zuo, Mengyu Zhang, Yajiao Wang, Heng Yu, and Bing Li. “Enhanced Biogas Production and in Situ Ammonia Recovery from Food Waste Using a Gas-membrane Absorption Anaerobic Reactor.” *Bioresource Technology* online 23 July 2019. Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852419310946#!

Silvenius, Frans, Kaisa Grönman, Juha Matti Katajajuuri, Risto Soukka, Heta Kaisa, and Koivupuro Yrjö Virtanen. “The Role of Household Food Waste in Comparing Environmental Impacts of Packaging Alternatives.” *Packaging Technology and Science* 27 (2014): 277-292. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1002/pts.2032

Silvennoinen, Kirsi, Juha-Matti Katajajuuri, Hanna Hartikainen, Lotta Heikkila, and Anu Reinikainen. “Food Waste Volume and Composition in the Finnish Supply Chain: Special Focus on Food Service Sector.” Proceedings Venice 2012, Fourth International Symposium on Energy from Biomass and Waste, Cini Foundation, Venice, Italy, November 12–15, 2012. Retrieved at https://portal.mtt.fi/portal/page/portal/mtt/hankkeet/foodspill/Food%20Waste%20Volume%20and%20Composition%20Focus%20on%20Food%20Service%20Sector.pdf

Silvennoinen, Kirsi, Juha-Matti Katajajuuri, Hanna Hartikainen, Lotta Heikkila, and Anu Reinikainen. “Food Waste Volume and Composition in Finnish Households.” *British Food Journal*, 116:6 (March 2014): 1058-1068. Retrieved at http://www.emeraldinsight.com/doi/abs/10.1108/BFJ-12-2012-0311?journalCode=bfj

Singh, Anshika, B. H. Srikanth, and Kanchan Kumari. “Determining the Black Soldier Fly Larvae Performance for Plant-based Food Waste Reduction and the the Effect on Biomass Yield.” Waste Management 130 (July 2021): 147-154. https://doi.org/10.1016/j.wasman.2021.05.028 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X21003135

Tags: Academic Articles, Insects

Sindhu, Raveendran, Edgard Gnansounou, Sharrel Rebello, Parameswaran Binod, Sunita Varjani, Indu Shekhar Thakur, Ramkumar B. Nairf, and Ashok Pandeyg. “Conversion of Food and Kitchen Waste to Value-added Products.” *Journal of Environmental Management* 241 (July 1, 2019): 619-630. https://doi.org/10.1016/j.jenvman.2019.02.053 Retrieved at https://www.sciencedirect.com/science/article/pii/S030147971930204X

Tags: Academic Articles, Products

Sirohi, Ranjna. “Sustainable Utilization of Food Waste: Production and Characterization of Polyhydroxybutyrate (PHB) from Damaged Wheat Grains.” Environmental Technology & Innovation (June 21, 2021): 101715. https://doi.org/10.1016/j.eti.2021.101715 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2352186421003631

Tags: Academic Articles

Smil, Vaclav. “Improving Efficiency and Reducing Waste in Our Food System.” *Environmental Sciences* 1:1 (August 9, 2010): 17-26. Retrieved at http://www.tandfonline.com/doi/abs/10.1076/evms.1.1.17.23766

Sokołowski, Łukasz Mikoła J. “The Act on Counteracting Food Waste – an Attempt of its Evaluation.” Przegląd Prawa Rolnegonr 2:25 (2019): 167-181 DOI: 10.14746/ppr.2019.25.2.11.

DOI: 10.14746/ppr.2019.25.2.11 Retrieved at https://pressto.amu.edu.pl/index.php/ppr/article/view/23370/21924

Soma, Tamara. “‘Everyday Mundane?’ The Influence of Class and Privilege on Household Food Waste Generation in Indonesia.” presentation at the Annual Convention of the American Society of Food Studies, Toronto, Ontario, June 22-25, 2016.

Sosna, Daniel, Lenka Brunclíková, and Patrik Galeta. “Rescuing Things: Food Waste in the Rural Environment in the Czech Republic.” Journal of Cleaner Production 214:20 (March 2019): 319-330.

Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652618339349

Southerton, Dale, and Luke Yates. “Exploring Food Waste Through the Lens of Social Practice Theories: Some Reflections on Eating as a Compound Practice, in Karin M. Ekstrom, ed. *Waste Management and Sustainable Consumption: Reflections on Consumer Waste*. London: Routledge; 2015. pp 133-149. Retrieved at https://www.escholar.manchester.ac.uk/jrul/item/?pid=uk-ac-man-scw:279604

Spada, Alessia, Amalia Conte, Matteo Alessandro Del Nobile. “The Influence of Shelf Life on Food Waste: a Model-based Approach by Empirical Market Evidence*.” Journal of Cleaner Production* 172 (January 20, 2018): 3410-3414. Retrieved at https://www.sciencedirect.com/journal/journal-of-cleaner-production/vol/172?page=4

Spiker, Marie L. Hazel Hiza, Sameer M. Siddiqi, and Roni A. Neff. “Wasted Food, Wasted Nutrients: Nutrient Loss from Wasted Food in the United States and Comparison to Gaps in Dietary Intake.” *Journal of the Academy of Nutrition and Dietetics* 117 (July 2017): 1031-1040. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/28522208

Springmann, Marco, *et al.* “Mitigation Potential and Global Health Impacts from Emissions Pricing of Food Commodities.” *Nature Climate Change,* November 7, 2016. Retrieved at http://www.nature.com/nclimate/journal/vaop/ncurrent/full/nclimate3155.html

Srinivas, Kalyani, and Rina Dongre. “Food Waste and Awareness Amongst Indian Households.” International Journal of Trend in Scientific Research and Development.” 2:4 (May-June 2018): 1174-1178. Retrieved at https://www.scribd.com/document/385938623/201-a-study-of-generation-of-food-waste-and-awareness-regarding-the-food-waste-amongst-indian-households-pdf

Stefan, V., E. van Herpen, A. A. Tudoran, and L. Lähteenmäki. “Avoiding Food Waste by Romanian Consumers: the Importance of Planning and Shopping Routines.” *Food Quality and Preference* 28:1 (April 2013): 375-381. Retrieved at http://www.sciencedirect.com/science/article/pii/S0950329312002066

Stenmarck, Åsa, Ole Jörgen Hanssen, Kirsi Silvennoinen, Juha-Matti Katajajuuri, and Mads Werge. “Initiatives on Prevention of Food Waste in the Retail and Wholesale Trades.” Council of [Nordic] Ministers, June 2011. Retrieved at http://www.ivl.se/download/18.343dc99d14e8bb0f58b75fc/1445517505356/B1988.pdf

Stöckli, Sabrina, Eva Niklaus, and Michael Dorn. “Call for Testing Interventions to Prevent Consumer Food Waste.” *Resource Conservation and Recycling* 136 (2018): 445-462. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344918301307

Stoknes, K., F. Scholwin, W. Krzesiński, E. Wojciechowska, and A. Jasińska. “Efficiency of a Novel ‘Food to Waste to Food’ System Including Anaerobic Digestion of Food Waste and Cultivation of Vegetables on Digestate in a Bubbleinsulated Greenhouse.” *Waste Management* 56 (2016): 466–476. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X16303336

Talbot, Adela. “Study Scraps Food Waste Fallacies.” Phys.Org. September 29, 2017. Retrieved at https://phys.org/news/2017-09-scraps-food-fallacies.html

Tefera, T., F. Kanampiu, H. De Groote, J. Hellin, S. Mugo, S. Kimenju, Y. Beyene, P. M. Boddupalli, B. Shiferaw, and M. Banziger. “The Metal Silo: an Effective Grain Storage Technology for Reducing Postharvest Insect and Pathogen Losses in Maize while Improving Smallholder Farmers’ Food Security in Developing Countries.” *Crop Protection* 30:3 (2011): 240–245.

Thönissen, R. “Fact Sheet: Food Waste in the Netherlands.” Ministry of Agriculture, Nature and Food Quality, Den Haag, 2010. Retrieved at http://www.fao.org/fileadmin/user\_upload/nr/sustainability\_pathways/docs/4\_Fact%20Sheet%20Food%20Waste%20in%20the%20Netherlands.pdf

Thyberg, Krista L., and David J. Tonjes. “The Environmental Impacts of Alternative Food

Waste Treatment Technologies in the U.S..” 3 Technology & Society Faculty Publications (2017). Retrieved at https://commons.library.stonybrook.edu/cgi/viewcontent.cgi?article=1011&context=techsoc-articles

Thyberg, Krista L., and David J. Tonjes. “Drivers of Food Waste and Their Implications for Sustainable Policy Development.” *Resources, Conservation & Recycling* 106 (January 2016): 110-123. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921344915301439

Tonini, Davide, Paola Federica Albizzati, and Thomas Fruergaard Astrup. “Environmental Impacts of Food Waste: Learnings and Challenges from a Case Study on UK*.” Waste Management* (2018). Retrieved at http://orbit.dtu.dk/en/publications/environmental-impacts-of-food-waste-learnings-and-challenges-from-a-case-study-on-uk(04ffc2cf-e53b-408a-bdfc-ea784f4e4fbb).html

Tostivint, Clément, Karin Östergren, Tom Quested, Han Soethoudt, Åsa Stenmarck, Erik Svanes, Clémentine O’Connor. “Food Waste Quantification Manual to Monitor Food Waste Amounts and Progression.” European Commission (FP7), Coordination and Support Action –

CSA, March 31, 2016. Retrieved at http://www.eu-fusions.org/phocadownload/Publications/Food%20waste%20quantification%20manual%20to%20monitor%20food%20waste%20amounts%20and%20progression.pdf

Tsiros, Michael, and Carrie M. Heilman. “The Effect of Expiration Dates and Perceived Risk on Purchasing Behavior in Grocery Store Perishable Categories.” *Journal of Marketing* 69:2 (April 2005): 114–129. Retrieved at https://www.jstor.org/stable/30162048?seq=1#page\_scan\_tab\_contents

Tucker, C., and T. Farrelly. “Household Food Waste: the Implications of Consumer Choice in Food from Purchase to Disposal.” *Local Environment* (August 2015): 1–25.

Tyler, P. S. “Misconception of Food Losses.” Tokyo, Japan: United Nations University Press, 1982. Retrieved at http://archive.unu.edu/unupress/food/8F042e/8F042E05.htm

Urrutia, Isabel, Goretty M. Dias and Jennifer Clapp. “Material and Visceral Engagements with Household Food Waste: Towards Opportunities for Policy Interventions.” Resources, Conservation and Recycling 150 (November 2019). Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919303301?dgcid=author

Uzea, Nicoleta, Martin Gooch, and David Sparling. “Developing an Industry Led Approach to Addressing Food Waste in Canada.” Ontario, Canada: Provision Coalition, 2014. Retrieved at http://site.ebrary.com/lib/celtitles/docDetail.action?docID=10943399

van der Werf, Paul, Jamie A. Seabrook, and Jason A. Gilliland. “Reduce Food Waste, Save Money: Testing a Novel Intervention to Reduce Household Food Waste.” Environment and Behavior (September 15, 2019). Retrieved at https://journals.sagepub.com/doi/abs/10.1177/0013916519875180?journalCode=eaba

Van Doorn, Jenny. “Commentary: Why Do We Waste So Much Food? A Research Agenda.” *Journal of the Association of Consumer Research* 1:1 (January 2016): 53-56.

Van Garde, S. J., and M. J. Woodburn. “Food Discard Practices of Householders.” *Journal of the American Dietetic Association* 87 (March 1987): 322–329. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/3819252

Varzakas, Theodoros. “Transforming Food Waste into a Resource.” [Book Review] *International Journal of Food Science & Technology* 47:9 (September 2012): 2021. Retrieved at http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.2012.03065.x/abstract

Veleva, Vesela, and Shane Foley. *RISE Products Inc.: Transforming Organic Waste into Healthy Food*. London: SAGE Business Cases Originals, 2018.

Veleva, Vesela, Gavin Bodkin, and Svetlana Todorova. “The Need for Better Measurement and Employee Engagement to Advance a Circular Economy: Lessons from Biogen’s ‘Zero Waste’ Journey.” Journal of Cleaner Production 154 (2017): 517-529. Retrieved at https://www.academia.edu/32379997/The\_need\_for\_better\_measurement\_and\_employee\_engagement\_to\_advance\_a\_circular\_economy\_Lessons\_from\_Biogens\_zero\_waste\_journey

Veleva, Vesela R., and Leona Smith. “Food for Free: from Food Waste to Healthy Meals.”

London: SAGE Publications, July 29, 2020. Retrieved at https://sk.sagepub.com/cases/food-for-free-from-food-waste-to-healthy-meals

Verni, Michela, Andrea Minisci, Sonia Convertino, Luana Nionelli and Carlo G. Rizzello. “Wasted Bread as Substrate for the Cultivation of Starters for the Food Industry.” *Frontiers of Microbiology* (February 28, 2020). https://doi.org/10.3389/fmicb.2020.00293 Retrieved at https://www.frontiersin.org/articles/10.3389/fmicb.2020.00293/full

Venkat, Kumar. “The Climate Change and Economic Impacts of Food Waste in the United States.” *International Journal on Food System Dynamics* 2:4 (April 2011): 431-446. Retrieved at http://ageconsearch.umn.edu/bitstream/144840/2/Venkat-ok.pdf

Verghese, Karlie, Enda Crossin, Stephen John Clune, Simon Lockrey, Fredrik Wikström, Maud Rio, and Helen Williams. “The Greenhouse Gas Profile of a Hungry Planet: Quantifying the Impacts of the Weekly Food Purchases Including Associated Packaging and Food Waste of Three Families.” paper, 19th IAPRI World Conference on Packaging, June 2014. Retrieved at http://eprints.lancs.ac.uk/79434/1/Verghese\_et\_al\_2014\_Hungry\_PLanet\_IAPRI\_conference.pdf

Verghese, Karli, Helen Lewis, Simon Lockrey, and Helen Williams. “Final Report: the Role of Packaging in Minimising Food Waste in the Supply Chain of the Future.” Melbourne, Australia, RMIT University, 2013. Retrieved at http://mams.rmit.edu.au/ie9rn2ifqca.pdf

Verghese, Karli, Helen Lewis, Simon Lockrey, and Helen Williams. “Packaging’s Role in Minimising Food Loss and Waste Across the Supply Chain.” *Packaging Technology and Science* 28:7 (2015): 603-620.

Vilalta-perdomo, Eliseo Luis, and Rosario Michel-Villarreal. “Challenge-based Learning Approach for Introducing Sustainability Concepts. The Case of the Food Waste Hub in Lincoln.” In EUROMA Sustainable Operations and Supply Chain Forum, February 10-11, 2020, Nottingham. Retrieved at http://eprints.lincoln.ac.uk/id/eprint/40107/

von Massow, Mike, and Bruce McAdams. “Table Scraps: An Evaluation of Plate Waste in

Restaurants Table Scraps: An Evaluation of Plate Waste.” *Journal of Foodservice Business Research* 18:5 (2015): 437-453. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/15378020.2015.1093451?journalCode=wfbr20

Tags: Academic Articles, Plate Waste

Waitt, Gordon, and Catherine Phillips. “Food Waste and Domestic Refrigeration: a Visceral and Material Approach.” *Social & Cultural Geography* 17:3 (2016): 359-379. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/14649365.2015.1075580?journalCode=rscg20

Wang, Shuguang, and Yang Zeng. “Ammonia Emission Mitigation in Food Waste Composting: a Review.” Bioresource Technology 248:A (January 2018): 13-19. https://doi.org/10.1016/j.biortech.2017.07.050 Retrieved at https://www.sciencedirect.com/science/article/pii/S096085241731146X

Wansink, Brian, and Koert van Ittersum. “Portion Size Me: Plate-size Induced Consumption Norms.” *Journal of the American Dietetic Association* 107:7 (July 2007): 1103-1106.

Wansink, Brian, and Koert van Ittersum. “Portion Size Me: Plate-size Induced Consumption Norms and Win-win Solutions for Reducing Food Intake and Waste.” *Journal of Experimental Psychology: Applied* 19:4 (December 2013): 320-332. Retrieved at http://psycnet.apa.org/journals/xap/19/4/320/

Watson, Matt, and Angela Meah. “Food, Waste and Safety: Negotiating Conflicting Social Anxieties into the Practices of Domestic Provisioning.” *The Sociological Review* 60:S2 (December 2012): 102–120.

WBCSD. “Tackling Food Loss and Waste - Case Studies.” Geneva, World Business Council for Sustainable Development, July 2019. Retrieved at https://www.wbcsd.org/Sector-Projects/Global-Agribusiness-Alliance/Resources/Tackling-Food-Loss-and-Waste-Case-studies

Webber, Michael E. “More Food, Less Energy.” *Scientific American* (December 2011): 74-79. Retrieved at http://www.webberenergygroup.com/publications/more-food-less-energy/

Wenlock R., and D. Buss. “Wastage of Edible Food in the Home: a Preliminary Study.” *Journal of Human Nutrition* 31 (December 1977): 405–411. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/591717

Wenlock, R. W., D. H. Buss, B. J. Derry, and E. J. Dixon. “Household Food Wastage in Britain.” *British Journal of Nutrition* 43:1 (January 1980): 53-70. Retrieved at https://www.cambridge.org/core/journals/british-journal-of-nutrition/article/household-food-wastage-in-britain/9527E17746611F144D96A727B8029788

Westendorf, M. L., Z. C. Dong, and P.A. Schoknecht. “Recycled Cafeteria Food Waste as a Feed for Swine: Nutrient Content Digestibility, Growth, and Meat Quality.” *Journal of Animal Science* 76:12 (1998): 2976–2983. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/9928600

Whillans, Jennifer. “Time, Meal Leftovers, and Food Waste in the Home.” Discover Society, Issue 28, January 1, 2016. Retrieved at http://discoversociety.org/2016/01/01/time-meal-leftovers-and-food-waste-in-the-home

Williams, Helén, Fredrik Wikström, Tobias Otterbring, Martin Löfgren, and Anders Gustafsson. “Reasons for Household Food Waste with Special Attention to Packaging*.” Journal of Cleaner Production* 24 (March 2012): 141–148. Retrieved at https://www.researchgate.net/publication/257408659\_Reasons\_for\_household\_food\_waste\_with\_special\_attention\_to\_packaging

Williamson, Sara, Lauren G. Block, and Punam A. Keller. “Of Waste and Waists: the Effect of Plate Material on Food Consumption and Waste.” *Journal of the Association of Consumer Research* 1:1 (January 2016): 147-160.

Wilson, Norbert L. W., Bradley Rickard, Rachel Saputo, and Shuay-Tsyr Ho. “Food Waste: The Role of Date Labels, Package Size, and Product Category.” *Food Quality and Preference* 55 (January 2017): 35-44. Retrieved at http://www.sciencedirect.com/science/article/pii/S0950329316301641

Xu, Hui, Jin-nan Wang, Liang-tong Zhan, Zhen-ying Zhang, Xiao-bing Xu, Yun-min, Chen, and Kai Yao. “Characterization of Compression Behaviors of High Food Waste Content (HFWC) MSW and No Food Waste Content (NFWC) MSW in China.” Waste Management 103 (February 15, 2020): 305-313. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X19307901

Xue, Li, Gang Liu, Julian Parfitt, Xiaojie Liu, Erica Van Herpen, Åsa Stenmarck, Clementine O’Connor, Karin Östergren, and Shengkui Cheng. “A Critical Review of Global Food Losses and Food Waste Data.” Environmental Science & Technology 51:12 (June 2017): 6618-6633.DOI 10.1021/acs.est.7b00401 Retrieved at https://ui.adsabs.harvard.edu/abs/2017EnST...51.6618X/abstract

Yildirim, Heval, Roberto Capone, Alkan Karanlik, Francesco Bottalico, Philipp Debs, and Hamid El Bilali. “Food Wastage in Turkey: An Exploratory Survey on Household Food Waste,”

Journal of Food and Nutrition Research 4:8 (2016): 483-489. DOI: 10.12691/jfnr-4-8-1. Retrieved at https://www.researchgate.net/publication/308697772\_Food\_Wastage\_in\_Turkey\_An\_Exploratory\_Survey\_on\_Household\_Food\_Waste

Yildirim, Selçuk, and Susanna Miescher. “Verpackung gegen Lebensmittelverschwendung.” Energie und Umwelt Symposium, Winterthur, Schweiz, 2012. [German] Retrieved at https://digitalcollection.zhaw.ch/handle/11475/5927

Yong, H., Y. Bao, X. Liu, and A. H. Algader. “Grain Postproduction Practices and Loss Estimates in South China.” *Agricultural Mechanisation Asia, Africa, and Latin America* 28 (March 1997): 37–40.

Yoon, Souk, and H. Lim. “Change of Municipal Solid Waste Composition and Landfilled Amount by the Landfill Ban of Food Waste.” *Journal of KORRA* 13 (2005): 63–70.

Tags: Landfill, Technical Journal Articles

Young, William, Sally V. Russell, Cheryl A. Robinson, and Ralf Barkemeyer. “Can Social Media Be a Tool for Reducing Consumers’ Food Waste? A Behaviour Change Experiment by a UK Retailer.” *Resources, Conservation and Recycling* 117 (2017) Part B: 195–203. Retrieved at http://www.sciencedirect.com/science/article/pii/S0921344916303160

Young, W., S. V. Russell, C. A. Robinson and R. Barkemeyer. “Can Social Media Be a Tool for Reducing Consumers’ Food Waste? A Behaviour Change Experiment by a UK Retailer*.” Resources, Conservation and Recycling* 117 (2017): 195-203.

Zabaniotou, A., P. Kamaterou, A. Pavlou, C. Panayiotou. Sustainable Bioeconomy Transitions: Targeting Value Capture by Integrating Pyrolysis in a Winery Waste Biorefinery*.” Journal of Cleaner Production* 172 (January 20, 2018): 3387-3397. Retrieved at https://www.sciencedirect.com/journal/journal-of-cleaner-production/vol/172?page=4

Zeinstra, Gertrude, Sandra van der Haar, and Geertje van Bergen. “Drivers, Barriers and Interventions for Food Waste Behaviour Change: a Food System Approach.” Wageningen: Wageningen Food & Biobased Research (Report / Wageningen Food & Biobased Research 2011) https://doi.org/10.18174/511479 Retrieved at https://library.wur.nl/WebQuery/wurpubs/559304

Zhang, Min, Ming Gao, Siyuan Yue, Tianlong Zheng, Zhen Gao, Xiaoyu Ma and Qunhui Wang. “Global Trends and Future Prospects of Food Waste Research: a Bibliometric Analysis.” *Environmental Science and Pollution Research* (July 17, 2018): 1-11. Retrieved at https://link.springer.com/article/10.1007/s11356-018-2598-6

Zhang, Ruihong, Hamed M. El-Mashad, Karl Hartman, Fengyu Wang, Guangqing Liu, Chris Choate, and Paul Gamble. “Characterization of Food Waste as Feedstock for Anaerobic Digestion.” *Bioresource Technology* 98:4 (March 2007): 929–935. Retrieved at http://www.sciencedirect.com/science/article/pii/S0960852406000940

Food Waste Behaviors

Aka, Salih, and Naci Buyukdag. “How to Prevent Food Waste Behaviour? A Deep Empirical Research.” Journal of Retailing and Consumer Services 61 (July 2021): 102560. https://doi.org/10.1016/j.jretconser.2021.102560 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0969698921001260

Tags: Behavior, Studies

Babbitt, Callie W., Gregory A. Babbitt, and Jessica Oehman. “Behavioral Impacts on Residential Food Provisioning, Use, and Waste during the COVID-19 Pandemic.” Sustainable Production and Consumption (April 10, 2021). https://doi.org/10.1016/j.spc.2021.04.012 Retrieved at Sustainable Production and Consumption

Tags: Behavior, Covid-19, Studies

Quested, T. E., E. Marsh, D. Stunell, and A. D. Parry. “Spaghetti Soup: the Complex World of Food Waste Behaviours.” Resources, Conservation and Recycling 79 October 2013): 43-51.

10.1016/j.resconrec.2013.04.011 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344913000980

Tags: Behavior

Zeinstra, Gertrude G., Sandra van der Haar, and Hilke Bos-Brouwers. “Behavioural Insights from Food Waste Initiatives: What Do They Teach Us? Case Study Food Waste Free United.” Wageningen Food & Biobased Research, April 2021. Retrieved at https://edepot.wur.nl/544327

Tags: Behavior, Netherlands

Waste Journals and Magazines

**Food Is… Wasted** (London)is an online magazine run by photographer and former activist Chris King, dedicated to covering food waste through a series of interviews, films, blog posts, podcasts and pictures.” It features volunteers “from The Gleaning Network (qv); volunteer James from the pay-as-you-feel Save The Date cafe in Bethnal Green; chickens at Stepney City Farm in London feeding on leftover pig fodder; 2.5 tonnes of parsnips at a farm in Norfolk; or a portrait of the co-founder of Olio, an app connecting leftover food and local neighbours.” It was launched in December 2019.

Website: https://foodiswasted.com/

**Worldwide Waste** is an “interdisciplinary, peer-reviewed journal devoted entirely to a critical interrogation of the cultural, social, economic and political systems within which waste is created, managed and circulated. The journal privileges no particular theories, debates or trends. Its goal is to actively stimulate publications of innovative scholarship on relatively unexplored topics and/or from geographical areas that have thus far been underrepresented in waste studies.” It is “financially supported by the Netherlands Organisation for Scientific Research.” Its first issue was released February 2018.

Website: https://www.worldwidewastejournal.com/

3. Newspaper and Magazine Articles and Web, Blog Posts

General Articles

Abbate, Lauren. “This Series on Reducing, Recycling Will Help You Stop Wasting Food.” Bangor Daily News, May 4, 2017. Retrieved at http://bangordailynews.com/2017/05/04/homestead/this-series-on-reducing-recycling-will-help-you-stop-wasting-food/

Affognon, Hippolyte, Christopher Mutungi, Pascal Sanginga, and Christian Borgemeister. “Unpacking Postharvest Losses in Sub-Saharan Africa: A Meta-Analysis.” *World Development* 66 (2015): 49-68. Retrieved at http://www.sciencedirect.com/science/article/pii/S0305750X14002307

AFP. “Shots Fired in Australia’s War on Food Waste.” AFP, June 19, 2017. Retrieved at http://www.news.com.au/technology/environment/conservation/shots-fired-in-australias-war-on-food-waste/news-story/1124d2633b09f05967f3d8858d1568fa

Agbugah, Fumnanya. “How to Tackle Food Waste in Africa.” Ventures Africa, December 7, 2016. Retrieved at http://venturesafrica.com/exclusive-interview-mamadou-biteye-on-how-to-tackle-food-waste-in-africa/

Agence France-Presse. “Britain Gets Creative in Fighting Rampant Food Waste.” NDTV, December 30, 2016. Retrieved at http://www.ndtv.com/world-news/britain-gets-creative-in-fighting-rampant-food-waste-1643335

AgroBerichten. “Food waste in Poland Relatively High Compared to Other EU Countries.” Fresh Plaza, October 10, 2018. Retrieved at http://www.freshplaza.com/article/9030807/food-waste-in-poland-relatively-high-compared-to-other-eu-countries/

AKI Press. “Mongolia, ADB Sign Grant to Develop Participatory Food Waste Recycling.” AKI Press, January 22, 2020. Retrieved at https://akipress.com/news:633251:Mongolia,\_ADB\_sign\_grant\_to\_develop\_participatory\_food\_waste\_recycling/

Albawaba. “Saudi Arabia Loses $10.6 Billion Annually from Food Waste.” Arab News, April 8, 2020. Retrieved at https://www.albawaba.com/business/saudi-arabia-loses-106-billion-annually-food-waste-1349569

Alfs, Lizzy. “Mayor Barry Issues Food Waste Challenge to Nashville Restaurants.” The Tennessean, January 30, 2017. Retrieved at http://www.tennessean.com/story/money/2017/01/30/mayor-barry-issues-food-waste-challenge-nashville-restaurants/97137034/

Aoaeh, Brian. “Commentary: Three Ways Startups Are Tackling Food Waste.” Freight Waves, December 18, 2019. Retrieved at https://www.freightwaves.com/news/commentary-three-ways-startups-are-tackling-food-waste

Appel, Deirdre. “Designing Waste Out of the Food System: The Spare Food Co..” New York City Food Policy Center, July 31, 2019. Retrieved at https://www.nycfoodpolicy.org/the-spare-food-co-community-spotlight/

Armstrong, Kimberly. “Being ‘Food Foolish:’ How Eliminating Food Waste Could Change the World.” Daily Campus, September 21, 2016. Retrieved at http://dailycampus.com/stories/2016/9/21/food-foolish-how-eliminating-food-waste-could-change-the-world

ASC Staff. “Focus: Tackling Food Waste in the Middle East.” Arabian Supply Chain, January 12, 2017. Retrieved at http://www.arabiansupplychain.com/article-12944-focus-tackling-food-waste-in-the-middle-east/

Aschemann-Witzel, Jessica. “Waste Not, Want Not, Emit Less.” Science 352:6284 (April 22, 2016): 408-409. Retrieved at www.science.sciencemag.org/content/352/6284/408

Ash, Peter. “Food Waste to Resource in India.” *BioCycle* 53:7 (July 2012): 26. [Slide presentation at http://www.biocyclewestcoast.com/2012/Presentations/Wednesday/Ash\_s.pdf]

Auckland Council. “Scale of Food Waste Brought to Aucklanders.” Auckland Council, November 9, 2016. Retrieved at http://www.scoop.co.nz/stories/AK1611/S00197/scale-of-food-waste-brought-to-aucklanders.htm

Arora, Natasha. “Too Little, Too Late: Hong Kong’s Glacial Progress on Mounting Food Waste Problem.” The NewsLens, August 15, 2017. Retrieved at https://international.thenewslens.com/article/76285

Aschemann-Witzel, Jessica. “Helping You to Waste Less? Consumer Acceptance of Food Marketing Offers Targeted to Food-Related Lifestyle Segments of Consumers*.” Journal of Food Products Marketing*, 24:5 (June 26, 2008): 522-538. Retrieved at https://www.tandfonline.com/doi/abs/10.1080/10454446.2018.1472693

Aviv, Diana. “Ease Hunger with a Better Food Rescue System.” *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills/ease-hunger-with-a-better-food-rescue-system

Backman, Maurie. “Here’s How Much the Average American Wastes on Food.” The Motley Fool, November 3, 2016. Retrieved at https://www.fool.com/retirement/2016/11/03/heres-how-much-the-average-american-wastes-on-food.aspx

Bangkok Post. “EIC: Food Waste Eating into Profits.” Bangkok Post, June 2, 2020. Retrieved at https://www.bangkokpost.com/business/1928132/eic-food-waste-eating-into-profits

Bernama. “Every Malaysian Throws Away 1kg of Food Daily on Average, Says DPM.” Malay Mail, December 2, 2018. Retrieved at https://www.malaymail.com/s/1699220/every-malaysian-throws-away-1kg-of-food-daily-on-average-says-dpm

Barber, Dan. “A Blueprint for the Future of Food.” *New York Times*, December 7, 2016. Retrieved at http://www.nytimes.com/2016/12/07/opinion/a-blueprint-for-the-future-of-food.html?\_r=0

Barberis, Elisa. “Appetite.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Basu, Soma. “‘Zero-waste’ Living Is Possible.” The Hindu, January 12, 2017. Retrieved at http://www.thehindu.com/life-and-style/%E2%80%98Zero-waste%E2%80%99-living-is-possible/article17028574.ece

Bellemare, Marc, and Metin Çakir. “Is ‘Food Waste’ Really Wasted Food?” OUP Blog, November 29, 2017. Retrieved at https://blog.oup.com/2017/11/food-waste-cost-policy/

Benslimane, Ghita. “UN Study: Nearly Half of All Food in Morocco Goes to Waste.” Morocco World News, December 10, 2016. Retrieved at https://www.moroccoworldnews.com/2016/12/203450/un-study-nearly-half-food-morocco-goes-waste/

Beretta, Claudio, Franziska Stoessel, Urs Baier, and Stefanie Hellweg. “Quantifying Food Losses and the Potential for Reduction in Switzerland.” *Waste Management* 33:3 (March 2013): 764-773. Retrieved at http://www.sciencedirect.com/science/article/pii/S0956053X12005302

Bergstrom, Shannon. “Big Plates Equal Big Waste: A Guide to Food Waste in America.” Grit Daily, July 14, 2020. Retrieved at https://gritdaily.com/big-plates-equal-big-waste-a-guide-to-food-waste-in-america/

Bergstrom, Shannon. “Food Waste in the US – What’s on the Menu?” New Food Magazine, July 16, 2020. Retrieved at https://www.newfoodmagazine.com/article/114499/food-waste-in-the-us-whats-on-the-menu/

Bianco, Elisa, ed. “Creating a New Food System.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Bienkowski, Brian. “Feeding People, Creating Jobs with Would-be Waste in Philadelphia.” Civil Eats, August 21, 2015. Retrieved at http://civileats.com/2015/08/21/feeding-people-creating-jobs-with-would-be-waste-in-philadelphia/

Black, Emily. “National First to Reduce Food Waste.” Sunshine Coast Daily, November 8, 2018. Retrieved at https://www.sunshinecoastdaily.com.au/news/developer-and-food-charity-join-forces-to-feed-tho/3570247/

Bloom, Jonathan. “The Food Not Eaten. Food Waste: out of Sight, out of Mind.” Culinate, Portland, USA, 2007.

Bloom, Jonathan. “France Fights Food Waste.” Wasted Food, May 1, 2015. Retrieved ay http://www.wastedfood.com/2015/05/01/france-fights-food-waste/

Bloom, Jonathan. “Tackling American Food Waste.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Bloom, Jonathan. “We All Waste Food. Here’s How You Can Stop.” The Plate, National Geographic, April 20, 2016. Retrieved at http://theplate.nationalgeographic.com/2016/04/20/we-all-waste-food-heres-how-you-can-stop/

Bloom, Jonathan. “Denmark Capitalizes on Culture to Stop Food Waste.” The Plate, NPR, September 26, 2016. Retrieved at https://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/09/denmark-harnesses-its-own-culture-to-stop-food-waste/

Blue&Green. “Food Waste Is a Problem, Home Gardeners Can Help.” Blue&Green, December 15, 2016. Retrieved at http://blueandgreentomorrow.com/features/food-waste-problem-home-gardeners-can-help

BNN. “Food Waste Volumes in the EU Reach 180 Kg per Capita Annually.” Baltic News Network, March 15, 2017. Retrieved at http://bnn-news.com/food-waste-volumes-in-the-eu-reach-180-kg-per-capita-annually-162129

Borowiec, Steven, Andrew Gumbel, and Richard Orange. “Food Waste Around the World.” [South Korea, Sweden, America]. *The Guardian*, March 27, 2014. Retrieved at https://www.theguardian.com/lifeandstyle/2014/mar/27/food-waste-around-world#korea

Boswell, Gina. “Let’s Create a Zero Food Waste Britain.” The Grocer, September 7, 2016. Retrieved at http://www.thegrocer.co.uk/lets-create-a-zero-food-waste-britain/541608.article

Bowman, Martin. “Fight Food Waste by Getting Back to Your Roots.” Huffington Post, December 22, 2016. Retrieved at http://www.huffingtonpost.co.uk/martin-bowman/fight-food-waste-by-getti\_b\_13741184.html

Broyles, Addie. “SXSW Eco: Addressing the Excess: Reducing U.S. Food Waste.” Austin 360, January 18, 2017. Retrieved at http://www.austin360.com/lifestyles/food--cooking/sxsw-eco-addressing-the-excess-reducing-food-waste/SYzbtmK7oTTftULwz8hMyH/

Brown, Margaret. “New York State Passes Landmark Food Waste Bill.” Natural Resources Defense Council, April 12, 2019. Retrieved at https://www.nrdc.org/experts/margaret-brown/new-york-state-passes-landmark-food-waste-bill

Bryce, Emma. “The Conundrum of Food Waste.” *New York Times*, January 25, 2013. Retrieved at http://green.blogs.nytimes.com/2013/01/25/the-conundrum-of-food-waste/?\_r=0

Buchner, Barbara. “The Supply Chain That Preserves Food.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Budapest Business Journal. “Households In Hungary Waste HUF 50,000 in Food Annually.” XpatLoop February 21, 2020. Retrieved at

https://xpatloop.com/channels/2020/2/households-in-hungary-waste-huf-50000-in-food-annually.html

Budapest Business Journal. “Annual Food Waste in Hungary Amounts to 68 Kg Per Person.” Xpatloop, August 6, 2020. Retrieved at https://xpatloop.com/channels/2020/8/annual-food-waste-in-hungary-amounts-to-68-kg-per-person.html

Burruss, Ellis. “Green Voices: Food Safety.” Fredericks News-Post, January 27, 2017. Retrieved at http://www.fredericknewspost.com/news/environment/green-voices-food-safety/article\_224fab3f-6254-5a91-a1c3-42b13c45201e.html

Cadwalladr, Carole. “The Real Junk Food Project: Revolutionising How We Tackle Food Waste.” September 18, 2016. Retrieved at https://www.theguardian.com/lifeandstyle/2016/sep/18/real-junk-food-project-revolutionising-how-we-tackle-food-waste

Capodistrias, Paula. “Opinion: Norway Can Achieve 50 Percent Food Waste Reduction by 2030.” The Local NO, July 25, 2017. Retrieved at https://www.thelocal.no/20170725/opinion-norway-can-achieve-50-percent-food-waste-reduction-by-2030

CarbonNews. “Denmark Slashes Food Waste by 25 per Cent in Just Five Years.” CarbonNews, December 5, 2016. Retrieved at http://www.carbonnews.co.nz/story.asp?storyID=11620

Carr, Heather. “The Big Waste: Food Network Looks at Food Waste in America.” Eat Drink Better, 2012. Retrieved at http://eatdrinkbetter.com/2012/01/09/the-big-waste-food-network-looks-at-food-waste-in-america/

Cavallo, Roberto. “Recycling Leftovers: an Art with a Capital ‘A,’” in *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Center for Biological Diversity. “Food Waste Is Trashing the Planet.” Take Extinction Off Your Plate, October 4, 2017. Retrieved at http://www.takeextinctionoffyourplate.com/waste/

Cernansky, Rachel. “Food is a Terrible Thing to Waste, and Your Mind Might Be at Fault.” Civil Eats, December 12, 2016. Retrieved at http://civileats.com/2016/12/12/food-is-a-terrible-thing-to-waste-and-your-mind-might-be-at-fault/

Chandler, Adam. “Why Americans Lead the World in Food Waste.” *The Atlantic*, July 15, 2016. Retrieved at http://www.theatlantic.com/business/archive/2016/07/american-food-waste/491513/

Chavich, Cinda. “How to Solve the Food Waste Problem.” Macleans, May 5, 2015. Retrieved at http://www.macleans.ca/society/life/how-to-solve-the-food-waste-problem/

Chea, Terence. “Oakland Wants Takeout Tax to Pay for Litter Clean-up.” *USA Today*, February 6, 2006. Retrieved at www.usatoday30.usatoday.com

Chaisson, Clara. “These 17th Century–Style Still Lifes Find the Beauty in Unwanted Food.” Natural Resources Defense Council, December 16, 2016. Retrieved at https://www.nrdc.org/onearth/these-17th-century-style-still-lifes-find-beauty-unwanted-food

Chalmers University of Technology. “Quarter of a Million Tons of Food Could Be Saved a Year with Better Logistics.” Science Daily, December 29, 2016. Retrieved at https://www.sciencedaily.com/releases/2016/12/161229113454.htm

Chirila, Adrian. “10 Astounding Facts about Food Waste.” TopTenz, October 4, 2017. Retrieved at http://www.toptenz.net/10-astounding-facts-food-waste.php

CNA. “Half of Food Thrown Away by Singapore Households Can Be Avoided: NEA Study.” Channel New Asia, December 3, 2017. Retrieved at http://www.channelnewsasia.com/news/singapore/half-of-food-thrown-away-by-singapore-households-can-be-avoided-9464560

Coclanis, Peter A. “The Simplest Way to Improve the World’s Food Systems Requires No New Science.” Quartz, March 4, 2017. Retrieved at https://qz.com/920608/the-simplest-way-to-improve-the-worlds-food-systems-requires-no-new-science/

Cohen, Martin. “Seeing Food Wasted Makes Us Mad – but Should It?”

Phys.Org. September 10, 2018. Retrieved at https://phys.org/news/2018-09-food-mad.html

Cooper, Jeff. “Milan – Lessons from a Large City.” Letsrecycle.com, December 12, 2016. Retrieved at http://www.letsrecycle.com/news/latest-news/milan-lessons-from-a-large-city/

Corrado, Sara; Fulvio Ardente, Serenella Sala, and Saouter Erwan. “How Food Wastage Is Addressed in LCA.” [Life-Cycle Assessment] Italy Roma Enea, 2015. Retrieved at https://publicatt.unicatt.it/handle/10807/68288#.WFM4dNUrKpo

Cox, Kate, and H. Claire Brown. “Wasted Food Could Feed a Healthy Diet to Two-thirds of Americans.” New Food Economy, May 15, 2017. Retrieved at http://newfoodeconomy.com/food-waste-adds-healthy-diet-two-thirds-american-population/

Crawford, Ayana. “Food Waste: A Food Justice Opportunity?.” Food First, July 28, 2016. Retrieved at https://foodfirst.org/food-waste-a-food-justice-opportunity/

Crawford, Elizabeth. “US Ranks near the Bottom Globally for Nutrition, Sustainability & Food Waste.” Food Navigator, February 8, 2017. Retrieved at http://www.foodnavigator-usa.com/Trends/Nutrition-Facts/US-ranks-near-the-bottom-globally-for-nutrition-sustainability-food-waste

CSIR. “Quantifying the Cost of Food Waste in South Africa.” CSIR, nd. Retrieved at https://www.csir.co.za/quantifying-cost-food-waste-south-africa

d’Entremont, Yvette. “FOUND Gets off the Ground: New Initiative Intended to Reduce Halifax’s Food Waste.” Metro, June 15, 2016. Retrieved at http://www.metronews.ca/news/halifax/2016/06/15/found-gets-off-the-ground-reduce-halifax-food-waste.html

DailyMail. “We Waste £133 of Food a Year: Fruit, Vegetables and Bread Are the Most Commons Items Thrown Out.” DailyMail, August 22, 2016. Retrievd at http://www.dailymail.co.uk/news/article-3753866/We-waste-133-food-year-Fruit-vegetables-bread-commons-items-thrown-out.html

Daugherty, Susan. “Tristram Stuart: Waging War Against Global Food Waste.” National Geographic, October 16, 2014. Retrieved at http://news.nationalgeographic.com/news/2014/10/141016-food-waste-tristram-stuart-emerging-explorer-hunger-charity-ngfood/

Davy, Tom. “Food Wastage: the Irony of Global Gluttony.” Future Directions, June 21, 2013.

Retrieved at http://www.futuredirections.org.au/publication/food-wastage-the-irony-of-global-gluttony/

Dekimpe, Alérie, Guillaume Brunet, Sophie Pizzimenti, and Marie-claire Ide. “Food Waste: Turning Trash into Treasure.” France24, May 18, 2020. Retrieved at https://www.france24.com/en/20200518-food-waste-turning-trash-into-treasure

Delicious.team. “The Shocking True Extent of Australia’s Food Waste Issue.” Delicious, March 6, 2017. Retrieved at http://www.delicious.com.au/food-files/news-articles/article/food-waste-people-fighting-against-del-sunday/KzQfVoQj

DeLonge, Marcia. “It’s Never Too Late to Start Slimming Down Your Food Waste,”

Union of Concerned Scientists Blog, January 27, 2016. Retrieved at http://blog.ucsusa.org/marcia-delonge/its-never-too-late-to-start-slimming-down-your-food-waste

Dengate, Cayla. “$8 Billion Waste: Australia Throws Away One in Five Bags of Food.” Huffington Post AU edition, June 29, 2016. Retrieved at http://www.huffingtonpost.com.au/2016/06/28/8-billion-waste-australia-throws-away-one-in-five-bags-of-food/

Derbyshire, David. “Ending Food Waste in the Developed World.” Future Food, June 18, 2014. Retrieved at http://futurefood2050.com/ending-food-waste-in-the-developed-world/

Dhillon, Darshan Singh. “Battling Food Waste.” The Malay Mail, October 18, 2016. Retrieved at http://www.themalaymailonline.com/what-you-think/article/battling-food-waste-darshan-singh-dhillon

Dow, Caitlin. “Waste Not, Want Not?” Nutrition Action, May 29, 2020. Retrieved at https://www.nutritionaction.com/daily/food-safety/waste-not-want-not/

Dye, Jenny. “North Londoners Reduce Food Waste by 38 per Cent.” Resource Magazine, February 4, 2013. Retrieved at http://resource.co/article/Latest/North\_Londoners\_reduce\_food\_waste\_38\_cent-2709#.UXlgKrXU-E1

East Bay. “Turning Food Waste into Energy at the East Bay Municipal Utility District.” Retrieved at http://www.epa.gov/region9/waste/features/foodtoenergy/ebmud-study.html

Economic Times. “Reducing Food Waste Top Priority for India: Harsimrat Kaur Badal.” Economic Times, September 30, 2017. Retrieved at http://economictimes.indiatimes.com/news/politics-and-nation/reducing-food-waste-top-priority-for-india-harsimrat-kaur-badal/articleshow/60890292.cms

Economist. “Lawmakers and Greens Are Trying to Get Europeans to Stop Wasting Food.” The Economist, August 23, 2016. Retrieved at http://www.economist.com/news/europe/21705593-how-dissuade-homes-restaurants-and-supermarkets-squandering-leftovers-lawmakers-and

Economist. “The Economist Explains: Why Wasting Food Is Bad for the Planet.” The Economist, August 29, 2016. Retrieved at http://www.economist.com/blogs/economist-explains/2016/08/economist-explains-12

Edjabou, M. E., C. Petersen, C. Scheutz C., and T. F. Astrup. “Food Waste from Danish Households: Generation and Composition.” *Waste Magazine* 52 (June 2016): 256-68.

Edward, Oswald Timothy. “Tackling food wastage with innovation.” New Straits Times, November 18, 2018. Retrieved at https://www.nst.com.my/opinion/letters/2018/11/432303/tackling-food-wastage-innovation

El Hassan, Dima. “Food Waste: the World’s Dirty Secret.” Daily Star, July 11, 2018. Retrieved at http://www.dailystar.com.lb/Opinion/Commentary/2018/Jul-11/456098-food-waste-the-worlds-dirty-secret.ashx

Ellison, Brenna. “Food Waste: An Introduction to the Issue and Questions that Remain.” Policy Matters, October 3, 2016. Retrieved at http://policymatters.illinois.edu/food-waste-an-introduction-to-the-issue-and-questions-that-remain/

Erbentraut, Joseph. “A Sustainable Food System Could Be A Trillion-Dollar Global Windfall.” Huffington Post, October 20, 2016. Retrieved at http://www.huffingtonpost.com/entry/sustainable-farming-economic-impact\_us\_5808ee80e4b0180a36e9dc35

ET Editorial. “Food Wastage Is an Area of Prime Concern.” Economic Times, January 5, 2017. Retrieved at http://blogs.economictimes.indiatimes.com/et-editorials/food-wastage-is-an-area-of-prime-concern/

Euronews. “New EU Drive Aims to Slash Food Waste.” Euronews, November 28, 2016. Retrieved at http://www.euronews.com/2016/11/28/new-eu-drive-aims-to-slash-food-waste

Falconer, Ben. “Where Does Your Food Waste Go?.” GloucestershireLive, November 17, 2016. Retrieved at http://www.gloucestershirelive.co.uk/where-does-your-food-waste-go/story-29913125-detail/story.html

FAO. “The Caribbean Joins the Challenge of Reducing Food Losses and Waste.” Rome: Food and Agriculture Organization, November 25, 2016. Retrieved at http://www.fao.org/americas/noticias/ver/en/c/454869/

FAO. “Second Regional Dialogue on Prevention and Reduction of Food Losses and Waste

Saint George’s, Grenada.” Rome: Food and Agriculture Organization, November 18, 2016. Retrieved at http://www.fao.org/americas/eventos/ver/es/c/451237/

FAO. “Food Loss and Waste Hotspots Analysis and Preliminary Actions using a Food Life Cycle Methodological Approach.” Rome: Food and Agriculture Organization, November 22, 2016. Retrieved at http://www.slideshare.net/FAOoftheUN/food-loss-and-waste-hotspots-analysis-and-preliminary-actions-using-a-food-life-cycle-methodological-approach

Fela, Jen. “Waste Not, Want Not.” *Frontiers in Ecology and the Environment* 10:2 (March 2012): 61.

Fela, Jen. “Germans Curb Waste Through Online Food-sharing.” *Frontiers in Ecology and the Environment* 11:3 (April 2013): 117.

Feeney, Nolan. “Americans Throw Away $640 Worth of Food Each Year.” *Time*, June 24, 2015. Retrieved at http://time.com/3933554/food-waste

Feiler, Bruce. “Take Back the Trash.” *New York Times*, March 4, 2011. Retrieved at http://www.nytimes.com/2011/03/06/fashion/06ThisLife.html

Ferdman, Roberto A. “Americans Throw out More Food than Plastic, Paper, Metal, and Glass.” *Washington Post*, September 23, 2014. Retrieved at http://www.washingtonpost.com/news/wonkblog/wp/2014/09/23/americans-throw-out-more-food-than-plastic-paper-metal-or-glass/

Ferrero, Nicola. “A Conversation with Moreno Cedron; a Matter of Common Sense.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Financial Tribune. “Iran’s Annual Food Waste at 25m Tons.” Financial Tribune, August 15, 2017. Retrieved at https://financialtribune.com/articles/economy-domestic-economy/70344/iran-s-annual-food-waste-at-25m-tons

Food Magazine. “More Action Needed on Global Food Waste: Report.” Food Magazine, September 23, 2016. Retrieved at https://foodmag.com.au/more-action-needed-on-global-food-waste-report/

Foodprint. “The Problem of Food Waste.” Foodprint, April 15, 2020. Retrieved at https://foodprint.org/issues/the-problem-of-food-waste/

FoodProcessing Staff. “Global Standard Will Facilitate Management of Food Loss and Waste.” October 20, 2016. Retrieved at http://www.foodprocessing.com.au/content/sustainability/article/global-standard-will-facilitate-management-of-food-loss-and-waste-1069801285

Forbes, Neil. “Food Waste Is Costing Scots £1bn a Year.” Herald Scotland, November 18, 2016. Retrieved at http://www.heraldscotland.com/news/14915663.Food\_waste\_is\_costing\_Scots\_\_\_1bn\_a\_year/

Forde, Amy. “EU Generates 88m Tonnes of Food Waste Each Year.” Agriland (Ireland), November 30, 2016. Retrieved at http://www.agriland.ie/farming-news/eu-generates-88m-tonnes-of-food-waste-each-year/#

Fresh Plaza. “France: Most Food Waste Occurs During Production.” Fresh Plaza, November 24, 2016. Retrieved at http://www.freshplaza.com/article/167218/France-Most-food-waste-occurs-during-production

Fresh Plaza. “90% of Young People Throw out Fruit and Veg.” Fresh Plaza, October 27, 2017. Retrieved at http://www.freshplaza.com/article/183962/90-procent-of-young-people-throw-out-fruit-and-veg

Frischmann, Chad. “The Climate Impact of the Food in the Back of Your Fridge.” *Washington Post*, July 31, 2018. Retrieved at https://www.washingtonpost.com/news/theworldpost/wp/2018/07/31/food-waste/?utm\_term=.b9cba1ec3674

Fuamoli, Sosefina. “Interview: the Chaser’s Craig Reucassel Goes to War on Australia’s Waste in New ABC Documentary Series.” The Iris, May 4, 2017 Retrieved at http://iris.theaureview.com/interview-the-chasers-craig-reucassel-goes-to-war-on-australias-waste-in-new-abc-documentary-series/

Furbank, Lani. “Food Loss and Waste Protocol Partnership Releases First-Ever Global Food Waste Standard.” Food Tank, September 2, 2016. Retrieved at http://foodtank.com/news/2016/09/food-loss-and-waste-protocol-partnership-releases-first-ever-global-food-wa

Furlong, Hannah. “Champions 12.3 ‘Progress’ Report Details Why We Must Target, Measure, Act on Food Waste.” Sustainable Brands, October 28, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/hannah\_furlong/champions\_123\_progress\_report\_details\_why\_we\_must\_target\_me

Gamerman, Ellen. “An Inconvenient Bag.” *The Wall Street Journal*, September 26, 2008. Retrieved at http://www.wsj.com/articles/SB122238422541876879

Garcia, Mireya. “Consumer Watch: the Unreal Amount of Food You’re Throwing Out.” Fox25, April 13, 2017. Retrieved at http://okcfox.com/news/consumer-watch/consumer-watch-the-unreal-amount-of-food-youre-throwing-out

Garfield, Leanna. “A Third of the Planet’s Food Goes to Waste — Here’s What We Throw out the Most.” Business Insider, October 15, 2016. Retrieved at http://www.businessinsider.com/food-world-wastes-most-2016-10/#7-milk-yogurt-and-cheese-171-1

Garrison, Rhonda. “Innovations in Food Waste Reduction.” Southern Farm Network, July 8, 2015. Retrieved at http://sfntoday.com/innovations-in-food-waste-reduction/

Garrison, Rhonda. “Food Banks Working with Farmers.” Southern Farm Network, July 27, 2015. Retrieved at http://sfntoday.com/food-banks-working-with-farmers/

Geddes, Tanya. “5 Innovative Ways Denmark and France Are Tackling Food Waste at Christmas.” Dispatch Weekly, December 9, 2016. Retrieved at http://dispatchweekly.com/2016/12/5-innovative-ways-denmark-france-canada-tackling-food-waste-christmas/

Geiling, Natasha. “The U.S. Government Wants to Cut Food Waste in Half.” ThinkProgress, September 17, 2015. Retrieved at http://thinkprogress.org/climate/2015/09/17/3702620/usda-epa-food-waste-goals/

Gerdeman, Dina. “How to Combat the Massive Food Waste Problem in the United States.” *Forbes*, October 17, 2016. Retrieved at http://www.forbes.com/sites/hbsworkingknowledge/2016/10/17/how-to-combat-the-massive-food-waste-problem-in-the-united-states/#3801ce801ccf

Global Times. “Over 35 Billion Kilograms of Grain Wasted after Harvest Each Year: People’s Daily.” Global Times, December 7, 2016. Retrieved at http://www.globaltimes.cn/content/1022357.shtml

GMA. “GMA Applauds National Food Waste Reduction Goals.” Grocery Manufacturers Association. Retrieved at http://www.gmaonline.org/news-events/newsroom/gma-applauds-national-food-waste-reduction-goals/

Godfray, H. Charles J., *et al.* “Food Security: The Challenge of Feeding 9 Billion People.” *Science* 327:5967 (February 12, 2010): 812-818. Retrieved at http://science.sciencemag.org/content/327/5967/812.full

Godoy, Maria. “This Is What A Feast For 5,000 Made From Food Waste Looks Like.” The Salt, NPR, May 19, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/05/19/478410252/this-is-what-a-feast-for-5-000-made-from-food-waste-looks-like

Godoy, Maria. “Thou Shalt Not Toss Food: Enlisting Religious Groups to Fight Waste.” The Salt, NPR, January 19, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/01/18/463109192/thou-shalt-not-toss-food-enlisting-religious-groups-to-fight-waste

Goldberg, Eleanor. “France Is Doing Something Amazing with Its Food.” The Huffington Post, December 8, 2016. Retrieved at http://www.huffingtonpost.com/entry/this-country-wastes-the-least-amount-of-food\_us\_58485a52e4b08c82e8894c31

Goldberg, Eleanor. “The Maddening Reason Food Waste Is on the Rise among the Rich.” Huffington Post, January 10, 2017. Retrieved at http://www.huffingtonpost.com/entry/the-maddening-reason-food-waste-is-on-the-rise-among-the-rich\_us\_586fb4a0e4b02b5f85886692

Goldenberg, Suzanne. “Half of All US Food Produce Is Thrown Away, New Research Suggests.” *The Guardian*, September 13, 2016. Retrieved at https://www.theguardian.com/environment/2016/jul/13/us-food-waste-ugly-fruit-vegetables-perfect

Goldenberg, Suzanne. “From Field to Fork: the Six Stages of Wasting Food.” *The Guardian*, July 14, 2016. Retrieved at https://www.theguardian.com/environment/2016/jul/14/from-field-to-fork-the-six-stages-of-wasting-food

Good Housekeeping. “7 No-Brainer Ways to Stop Wasting Food.” *Good Housekeeping*. August 21, 2014. Retrieved at http://www.goodhousekeeping.com/home/a22125/reduce-food-waste/

Goodwin, Liz. “Are You Throwing Away Food That’s Still Safe to Eat?.” CNN, December 23, 2016. Retrieved at http://edition.cnn.com/2016/12/23/opinions/confusing-food-labels-goodwin/index.html

Gore-Langton, Louis. “Irish ‘Foodcloud’ App Aims to End Food Waste.” Beverage Daily, December 6, 2016. Retrieved at http://www.beveragedaily.com/Regulation-Safety/Irish-FoodCloud-app-aims-to-end-food-waste

Gore-Langton, Louis. “EU Launches Platform to Fight Food Waste.” Food Navigator, November 29, 2016. Retrieved at http://www.foodnavigator.com/Policy/EU-launches-platform-to-fight-food-waste

Gottfridsson, Linda. “Global Warming Potential and Nutritional Content of Fresh and Frozen Roots: a Study on Carrots and Turnips.” Second Cycle, A2E. Uppsala: SLU, Dept. of Food Science, 2013. Retrieved at http://stud.epsilon.slu.se/6377/7/gottfridsson\_l\_140304.pdf

Goujard, Clothilde. “Two Hour Chat Sparked a Quebec Revolution Against Food Waste.” National Observer, July 27, 2017. Retrieved at http://www.nationalobserver.com/2017/07/27/news/two-hour-chat-sparked-quebec-revolution-against-food-waste

Green Action Centre. “52 Ways To Stop Food Waste Now!.” 52 Ways To Stop Food Waste Now!” Green Action Centre, November 28, 2019. Retrieved at https://greenactioncentre.ca/uncategorized/the-year-of-food-waste-reduction-tips/

Green and Growing. “Food Waste: Study Shows Americans Throw Away 40% of their Food.” Green and Growing, nd [Accessed May 19, 2017]. Retrieved at http://www.greenandgrowing.org/food-waste-study-throw-away/

Greenbelt Resources Corporation. “Greenbelt Approved as Solution to Indonesia’s $200 Million+ Estimated Food Industry Waste Problem.” PRNewswire, August 7, 2017 Retrieved at http://www.prnewswire.com/news-releases/greenbelt-approved-as-solution-to-indonesias-200-million-estimated-food-industry-waste-problem-300500218.html

Greenfield, Daniel. “Envirofascists in D.C. Want Food Rationing for the ‘Environment,’” FrontPage Mag, November 20, 2016. Retrieved at https://www.frontpagemag.com/point/264902/envirofascists-dc-want-food-rationing-environment-daniel-greenfield

Greenberg, Jon. “Advocacy Group: America, Europeans Waste 15 Times More Food than Folks in Africa.” Polifact, October 27, 2016. Retrieved at http://www.politifact.com/global-news/statements/2016/oct/27/foodmentum/advocacy-group-useurope-folks-waste-15x-more-food-/

Grylls, Bethan. “Gen Z’s Food FOMO is Driving Food Waste.” New Food Magazine, October 29, 2020. Retrieved at https://www.newfoodmagazine.com/news/122970/food-waste/

Tags: General Article

Gulf Business. “Dubai Eyes Zero Food Waste with the Launch of UAE Food Bank.” Gulf Business, January 4, 2017. Retrieved at http://gulfbusiness.com/dubai-eyes-zero-food-waste-with-the-launch-of-uae-food-bank/

Gunders, Dana. “Four Markers of Progress in 2015 for Cutting U.S. Food Waste.” Natural Resources Defense Council Expert Blog, December 31, 2015. Retrieved at https://www.nrdc.org/experts/dana-gunders/four-markers-progress-2015-cutting-us-food-waste

Gunders, Dana. “Simple Steps by Consumers Can Curb Food Waste.” *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills/simple-steps-by-consumers-can-curb-food-waste

Hall, Felicia. “Food Waste in the United States: A Mounting Issue.” Journal of International Service, October 10, 2016. Retrieved at https://jis-online.org/2017/07/24/449/#\_ftn1

Hall, Kate. “How GMOs Help Us Reduce Food Waste & Its Environmental Impact.” *Forbes*, November 18, 2016. Retrieved at http://www.forbes.com/sites/gmoanswers/2016/11/18/gmos-help-reduce-food-waste/#35e83b726546

Halloran, Afton, Jesper Clement, Niels Kornum, Camelia Bucatariu, and Jakob Magid. “Addressing Food Waste Reduction in Denmark.” *Food Policy* 49:1 (December 2014): 294-301. Retrieved at http://www.sciencedirect.com/science/article/pii/S0306919214001365

Hamilton, Holly. “7 Innovations Reducing Food Waste.” Spring Wise, October 23, 2020. Retrieved at https://www.springwise.com/innovation-snapshot/food-waste-solutions

Tags: General Articles

Hanson, Craig. “2030 Champions Brings Together Business and Government to Cut U.S. Food Waste.” World Resources Institute, November 17, 2016. Retrieved at http://www.wri.org/blog/2016/11/2030-champions-brings-together-business-and-government-cut-us-food-waste

Harrabin, Roger. “Food Waste Pilot Hailed a Success.” BBC News, September 17, 2008. Retrieved at http://news.bbc.co.uk/2/hi/uk\_news/politics/7620109.stm

Haworth, Charlotte. “Food Waste vs. Food Scarcity in the UK.” Permaculture, February 13, 2014. Retrieved at http://www.permaculture.co.uk/articles/food-waste-vs-food-scarcity-uk

Hell, Irene. “Denmark Leads Europe in Tackling Food Waste.” DW, July 18, 2016. Retrieved at http://www.dw.com/en/denmark-leads-europe-in-tackling-food-waste/a-19407250

Heneghan, Carolyn. “Where the Industry Stands on Food Waste Reduction Progress.” FoodDive, September 22, 2016. Retrieved at http://www.fooddive.com/news/where-the-industry-stands-on-food-waste-reduction-progress/426825/

Herald Scotland. “Herald View: the Waste of Money That Should Pus All to Shame.” Herald Scotland, November 19, 2016. Retrieved at http://www.heraldscotland.com/opinion/14915622.Herald\_View\_\_The\_waste\_of\_money\_that\_should\_pus\_all\_to\_shame/

Hester, Jessica Leigh. “Enlisting Cities in the War on Food Waste.” CityLab, December 30, 2016. Retrieved at http://www.citylab.com/politics/2016/12/the-ongoing-fight-to-trash-food-waste/511871/

Hitchings-Hales, James. “Guess What? The UK Spends More on Food Waste Than Foreign Aid.” Global Citizen, January 13, 2017. Retrieved at https://www.globalcitizen.org/en/content/uk-food-waste-foreign-aid-daily-mail/

Hodgkins, J. D. “Much Ado about Food Waste; Much to Do about Food Waste.... Making Change Inside an Overwhelming Food Crisis.” Guelph Food Waste Research Project, December 3, 2014. Retrieved at https://guelphfoodwaste.com/2014/12/03/much-ado-about-food-waste-much-to-do-about-food-waste-making-change-inside-an-overwhelming-food-crisis/

Hodgkins, J. D. “Probing the ‘Rescue Food: End Hunger’ Parable.” Guelph Food Waste Research Project, July 13, 2015. Retrieved at https://guelphfoodwaste.com/2015/07/13/probing-the-rescue-food-end-hunger-parable/

Holmes, Elena. “New EU Programme Presents ‘Turning Point’ in Fight Against Food Waste.” Resource MAgazine, November 29, 2016. Retrieved at http://resource.co/article/new-eu-programme-presents-turning-point-fight-against-food-waste-11527

Hong, Carolyn. “Malaysia’s Zero Waste Ambition.” Eco-Business, May 5, 2017. Retrieved at http://www.eco-business.com/news/malaysias-zero-waste-ambition/

Hong’e, Mo, ed. “Food Waste in China: Whose Fault Is It?.” October 17, 2018. Retrieved at http://www.ecns.cn/voices/2018-10-17/detail-ifyyuymk1879360.shtml

Hopkinson, Jenny. “USDA Food Waste Funding Scarce a Year after Setting Goal.” Politico, September 9, 2016. Retrieved at http://www.politico.com/story/2016/09/usda-food-waste-funding-scarce-a-year-into-goals-228031

Horning, Laurie. “Sweden: A Global Leader in Reducing “Matavfall” (Food Waste).” LeanPath, September 26, 2014. Retrieved at http://blog.leanpath.com/blog/sweden-a-global-leader-in-reducing-matavfall-food-waste

Horning, Laurie. “Food is “Too Good for the Bin” in Germany.” LeanPath, August 10, 2014. Retrieved at http://blog.leanpath.com/blog/food-too-good-for-bin-in-germany

Horning, Laurie. “Food Waste in Canada: Stats and Solutions.” LeanPath, January 15, 2015. Retrieved at http://blog.leanpath.com/food-waste-in-canada

Horning, Laurie. “Becoming the Conscious Cook: Australia’s Food Waste Reduction Initiatives.” LeanPath, July 10, 2014. Retrieved at http://blog.leanpath.com/blog/australias-food-waste-reduction-initiatives

Horning, Laurie. “Antigaspi: The National Campaign to Reduce Food Waste in France,”LeanPath, June 26, 2014. Retrieved at http://blog.leanpath.com/blog/food-waste-around-the-globe-france-antigaspi

Hosie, Rachel. “How the Felix Project Is Taking Aim at Food Waste and Poverty at the Same Time.” The Independent, Retrieved at http://www.independent.co.uk/life-style/felix-project-food-waste-poverty-charity-what-is-it-a7450026.html

HospitalityBiz India. “Food Wastage Inevitable but not Uncontrollable.” HospitalityBiz India, December 5, 2016. Retrieved at http://www.hospitalitybizindia.com/detailNews.aspx?aid=25744&sid=5

Hurst, Phoebe. “You Probably Have No Idea How Much Food You Waste Each Month.” Munchies, January 29, 2016. Retrieved at https://munchies.vice.com/en\_us/article/inside-the-danish-factory-that-makes-sausages-for-your-hotdog

Hymas, Charles. “Hypocritical’ Millennials Are Worst Food Wasters Despite Their Climate Change Concerns, Says Food Champion.” The Telegraph, May 13, 2019. Retrieved at https://www.telegraph.co.uk/politics/2019/05/13/hypocritical-millennials-worst-food-wasters-despite-climate/

InteractiveWeb. “LCQ15: Food Waste.” [Hong Kong] 7th Space Interactive, December 7, 2016. Retrieved at http://7thspace.com/headlines/532341/lcq15\_food\_waste\_plan.html

IPB University. “Rector of IPB University: Indonesia's Second Highest Food Waste in the World.” Bogor, Indonesia: IPB University June 22, 2020. Retrieved at https://ipb.ac.id/news/index/2020/06/rector-of-ipb-university-indonesia-s-second-highest-food-waste-in-the-world/15c9fa3f9a9d838e663e37115defe276

Irvine, Dean. “Hong Kong’s Mounting Food Waste Problem.” CNN, January 21, 2013.

Retrieved at http://www.cnn.com/2013/01/21/world/asia/hong-kong-food-waste/

Iswara, Made Anthony. "Tackling Food Loss, Waste Could Benefit Indonesia on Many Fronts: Experts.” The Jakarta Post, September 30, 2020. Retrieved at https://www.thejakartapost.com/news/2020/09/29/tackling-food-loss-waste-could-benefit-indonesia-on-many-fronts-experts.html.

Tags: General Articles, Indonesia

Ito, Masami. Food for Thought: Government Agencies Are Joining Private Initiatives to Tackle the Growing Problem of Food Waste in Japan.” Japan Times, August 12, 2017. Retrieved at https://www.japantimes.co.jp/life/2017/08/12/lifestyle/food-thought-government-agencies-joining-private-initiatives-tackle-growing-problem-food-waste-japan/

Japan Today. “Japan Throws out 620,000 Tons of Food a Year, While 3 Mil Kids Don’t Have Enough to Eat.” Japan Today, March 16, 2018. Retrieved at https://japantoday.com/category/features/kuchikomi/Japan-throws-out-620-000-tons-of-food-a-year-while-3-mil-kids-don%27t-have-enough-to-eat

Jatana, Nina. “War on Waste’ in Hong Kong.” BSR, December 7, 2012. Retrieved at https://www.bsr.org/en/our-insights/blog-view/war-on-waste-in-hong-kong

Juul, Selina. “Do We Really Need a Food Waste Police?.” Huffington Post, September 28, 2016. Retrieved at http://www.huffingtonpost.com/selina-juul/do-we-really-need-a-food-\_b\_12108406.html

Kapparath, Madhu. “Hunger Management: Stemming Colossal Food Waste.” Forbes India, April 15, 2017. Retrieved at http://www.forbesindia.com/aperture/slideshow/hunger-management-stemming-colossal-food-waste/46689/10

Kavaler, Tara. “Food Waste Not, Want Not in the GCC.” The Media Line, June 8, 2020. Retrieved at https://themedialine.org/by-region/food-waste-not-want-not-in-the-gcc/

Keady, Claire Anselmo. “Food Waste in the U.S. and Efforts Toward Reduction.” Change Food, June 20, 2017. Retrieved at http://www.changefood.org/2017/06/20/food-waste-in-the-u-s-and-efforts-toward-reduction/

Khator, G. S. “What India Wastes Could Feed Egypt.” Millennium Post, February 26, 2017. Retrieved at http://www.millenniumpost.in/features/what-india-wastes-could-feed-egypt-217142

Kulkarni, Veena S. “Winning the ‘No Food Loss’ Battle: The Case of Japan.” Inter Press Service, November 2019. Retrieved at http://www.ipsnews.net/2019/11/winning-no-food-loss-battle-case-japan/

Krishna, Priya. “The Plastic Straw Is Losing Status as New York’s Big Sipper.” *New York Times,* May 10, 2018. Retrieved at https://www.nytimes.com/2018/05/10/dining/drinks/plastic-straws-restaurants.html?hp&action=click&pgtype=Homepage&clickSource=story-heading&module=second-column-region&region=top-news&WT.nav=top-news

Klatell, Devon, and Monica Mum. “2016: The Birth of the U.S. Food Waste Movement?.” The Rockefeller Foundation, November 2, 2016. Retrieved at https://www.rockefellerfoundation.org/blog/2016-birth-us-food-waste-movement/

Knight, Heather. “SF Not as Green as it Thinks on Garbage.” *San Francisco Chronicle*, September 17, 2016. Retrieved at http://www.sfchronicle.com/bayarea/article/SF-not-as-green-as-it-thinks-on-garbage-9229659.php

Koh, Hannah. “Singapore’s Foodie Culture Can Help it Beat Food Waste: Tristram Stuart.” Eco-Business, August 18, 2017. Retrieved at http://www.eco-business.com/news/singapores-foodie-culture-can-help-it-beat-food-waste-tristram-stuart/

Kosior, Edward. “Reducing Food Waste Takes Innovation and a Change in Mindset.” New Food, May 1, 2020. Website: https://www.newfoodmagazine.com/article/109462/food-waste/

Krishnamoorthy, R. “Say Bye to Wasting Food, ‘No Food Waste’ Is Here.” The Hindu, December 2, 2016. Retrieved at http://www.thehindu.com/news/national/tamil-nadu/say-bye-to-wasting-food-no-food-waste-is-here/article9242394.ece

Kyzer, Larissa. “Reykjavík Throws Out ISK 4.5 Billion Worth of Food Yearly.” Iceland Review, July 20, 2019. Retrieved at https://www.icelandreview.com/news/reykjavik-throws-out-4-5-billion-kronurs-worth-of-food-every-year/

LaHart, Scott. “New Study Shows That 85 Percent of Danes Committed to Reducing Food Waste.” IEG Policy, July 3, 2019. Retrieved at https://iegpolicy.agribusinessintelligence.informa.com/PL220745/New-study-shows-that-85-percent-of-Danes-committed-to-reducing-food-waste

Lambert, Louise. “The War on Food Waste Is Gathering Pace.” Blasting News, February 8, 2016. Retrieved at http://uk.blastingnews.com/opinion/2016/02/the-war-on-food-waste-is-gathering-pace-00765625.html

Lau, Edwin. “How to Stop Hong Kong Drowning in Waste: a Tip for the next Chief Executive.” South China Morning Post, February 7, 2017. Retrieved at http://www.scmp.com/comment/insight-opinion/article/2068761/how-stop-hong-kong-drowning-waste-tip-next-chief-executive

Lee, Joi, Elia Ghorbiah and Maria Fernanda Lauret. “From Waste to Taste: Brazil’s Fight Against Food Waste.” Al Jazeera, January 21, 2019. Retrieved at https://www.aljazeera.com/indepth/inpictures/waste-taste-brazil-fight-food-waste-190121142138390.html

Leib, Emily Broad. “Eliminate Laws That Cause Healthy Food to Go to Waste.” *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills/eliminate-laws-that-cause-healthy-food-to-go-to-waste

Leinster Express. “Rory O’Connell Food Demo Highlights Benefits of Preventing Waste.” Leinster Express, December 7, 2016. Retrieved at http://www.leinsterexpress.ie/news/home/226844/rory-o-connell-food-demo-highlights-benefits-of-preventing-waste.html

LeVaux, Ari. “Food Sustainability Index Examines Food Production, Nutrition and Waste.” Missoulian, December 20, 2016. Retrieved at http://missoulian.com/lifestyles/food-and-cooking/food-sustainability-index-examines-food-production-nutrition-and-waste/article\_5cef87d8-f7c2-54b8-9293-dfca0a9613b4.html

Levitt, Tom. “2019 Could Be the Year We Stop Throwing Away Ridiculous Amounts of Food.” Huffington Post, December 22, 2018. Retrieved at https://www.huffingtonpost.com/entry/food-waste-environment\_us\_5c1b90afe4b05c88b6f580b2

Light, Michael. “The Importance of Ending Food Waste.” LuckyPeach, February 26, 2016. Retrieved at http://luckypeach.com/challenging-food-waste-dana-gunders-interview/

Ligon, Victoria K. “Shop More, Buy Less: a Qualitative Investigation into Consumer Decisions That Lead to Food Waste in U.S. Households.” 2014. Retrieved at http://arizona.openrepository.com/arizona/handle/10150/332880

Limón, Raúl. “A Third of Spain’s Christmas Food Will End up in the Trash.” El Pais, January 2, 2017. Retrieved at http://elpais.com/elpais/2017/01/02/inenglish/1483344433\_018208.html

Loomis, Ilima. “Despite High Food Costs, Hawaii Wastes a Lot of Food.” Hawaii Business, February 2016. Retrieved at www.hawaiibusiness.com/wasted

Luckett, Kacie. “Farmers and Consumers Take a Bite Out of Food Waste.” Farm Bureau, November 30, 2016. Retrieved at http://www.fb.org/viewpoints/farmers-and-consumers-take-a-bite-out-of-food-waste

Mahapatra, Lisa. “Why Half Of The World’s Food Goes To Waste.” BusinessInsider, January 10, 2013. Retrieved at http://www.businessinsider.com/why-half-the-food-in-world-gets-wasted-2013-1

Mahboob, Tahiat. “Fifteen Canadian Initiatives Trying to Reduce Food Waste.” CBC, April 29, 2018. Retrieved at http://www.cbc.ca/passionateeye/features/15-canadian-initiatives-trying-to-reduce-food-waste

Malaysian Insight. “Food Wasted by Malaysians Can Feed 2 Million People.” The Malaysian Insight, January 21, 2020. Retrieved at https://www.themalaysianinsight.com/s/214160

Malina, Emily, and Ricky Ashenfelter. “Help Retailers Find Outlets for Surplus Food Inventory.” *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills/help-retailers-find-outlets-for-surplus-food-inventory

Malkarnekar, Gauree. “Soon, Euro-style Waste Drop-off Points in Goa.” Times of India, November 17, 2019. Retrieved at https://timesofindia.indiatimes.com/city/goa/soon-euro-style-waste-drop-off-points-in-goa/articleshow/72102093.cms

Mandyck, John M. “The $1 Trillion Mountain: The Actual Cost of Food Waste.” HuffingtonPost, August 23, 2016. Retrieved at http://www.huffingtonpost.com/john-mandyck/the-1-trillion-mountain-t\_b\_11653386.html

Market Insider. “More Work Is Needed to Fight Food Waste.” Market Insider, October 5, 2016. Retrieved at http://www.intracen.org/itc/blog/market-insider/More-work-is-needed-to-fight-food-waste/

Marra, Federica. “The Ecological Modernization of Japan.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Marshall, Penny. “Food Waste: What Is the Root of the Problem?.” itv, August 31, 2016. Retrieved at http://www.itv.com/news/2016-08-30/food-waste-what-is-the-root-of-the-problem/

Martin, Andrew. “One Country’s Table Scraps, Another Country’s Meal.” *New York Times,* May 18, 2008. Retrieved at http://www.nytimes.com/2008/05/18/weekinreview/18martin.html

Martinez, Juan. “Fuel Shortage Causes Food Waste in Venezuela.” The Rio Times, June 27, 2020. Retrieved at https://riotimesonline.com/brazil-news/mercosur/fuel-shortage-causes-food-waste-in-venezuela/

Maynard, Nate. “Taiwan’s Waste Reduction Miracle.” The News Lens, January 24, 2018. Retrieved at https://international.thenewslens.com/article/88257

McColl, Sarah. “Hacking the Kitchen Sink to Stop Food Waste.” TakePart, June 27, 2016. Retrieved at http://www.takepart.com/feature/2016/06/27/food-waste-nasa

McCullum-Gomez, Christine. “Food Waste, Climate Change, and Hunger.” Today’s Dietitian

22:6 (June/July 2020): 36. Retrieved at https://www.todaysdietitian.com/newarchives/JJ20p36.shtml

McCullough, Debbi G. “Finding the Business Stories in Food Waste.” National Center for Business Journalism, August 22, 2016. Retrieved at http://businessjournalism.org/2016/08/finding-business-stories-food-waste/

McGinty, Jo Craven. “The Difficulty of Taking a Bite Out of Food Waste.” *Wall Street Journal,* August 28, 2015. Retrieved at http://www.wsj.com/articles/the-difficulty-of-taking-a-bite-out-of-food-waste-1440780766

McGrath, Dianne. “What a Simulated Mars Mission Taught Me about Food Waste.” The Conversation, April 9, 2020 . Retrieved at https://theconversation.com/what-a-simulated-mars-mission-taught-me-about-food-waste-132010

Morgan, Guy, and Kai Robertson. “Reports: Waste Not, Want Not: an Overview of Food Waste.” BSR, March 14, 2011. Retrieved at https://www.bsr.org/en/our-insights/report-view/waste-not-want-not-an-overview-of-food-waste

Nierenberg, Danielle. “Preventing Waste Is the Best Way to Save less Waste, less Hunger,”

in *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Messenger, Ben. “74% Turn Lights off but Could Save More Money by Cutting Food Waste.” Waste Management World, September 6, 2016. Retrieved at https://waste-management-world.com/a/modern-life-is-rubbish-food-waste-study-finds-only-3-feel-stigma

Messenger. Ben. “New International Food Waste Standard Launched in Copenhagen.” Waste Management World, June 6, 2016. Retrieved at https://waste-management-world.com/a/new-international-food-waste-standard-launched-in-copenhagen

Michalopoulos, Sarantis. “EU Auditors Slam Commission’s Food Waste Policies.” EurActiv.com, January 17, 2017. Retrieved at http://www.euractiv.com/section/agriculture-food/news/eu-auditors-slam-commissions-food-waste-policies

Malan, Naudé. “Re-discovering the Food in the Food Waste.” Food For Mzansi, December 15, 2020.

Retrieved at https://www.foodformzansi.co.za/re-discovering-the-food-in-the-food-waste/

Tags: General Article, South Africa

Misra, Ria. “Here’s How Many Resources We Burn on Food No One Eats.” Gizmodo, April 7, 2016. Retrieved at http://gizmodo.com/how-much-does-it-costs-to-grow-the-food-no-one-eats-1769494285

Monish. “The World That We Live in Encourages Us to Waste Food.” Ecochirp Foundation, September 28, 2020. Retrieved at https://www.youthkiawaaz.com/2020/09/the-world-that-we-live-in-encourages-us-to-waste-food/

Tags: General Articles, India

Montezuma, Jorge, and Scott Mouw. “Food Recovery in North Carolina.” *BioCycle* 56:9 (October 2015): 20. Retrieved at https://www.biocycle.net/2015/10/21/food-recovery-in-north-carolina/

Mooney, Suzanne. “Love Food Hate Waste: Can Malaysia Be a Gastro-sustainable Capital?” Star 2, September 26, 2018. Retrieved at https://www.star2.com/food/2018/09/26/make-malaysia-gastro-sustainable/

Mooney, Suzanne. “Love Food Hate Waste: Closer to Feeding All Malaysians.” Star2, December 26, 2018. Retrieved at https://www.star2.com/food/2018/12/26/love-food-hate-waste-closer-to-feeding-all-malaysians/

Morrison, Karen. “Preventing Food Waste Critical to Growing Population.” The Western Producer, November 10, 2016. Retrieved at http://www.producer.com/2016/11/preventing-food-waste-critical-to-growing-population/

Mourad, Marie. “France Moves Toward a National Policy Against Food Waste.” Natural Resources Defense Council, September 2015. Retrieved at https://www.nrdc.org/sites/default/files/france-food-waste-policy-report.pdf

Mourad, Marie. “Recycling, Recovering and Preventing ‘Food Waste’: Competing Solutions for Food Systems Sustainability in the United States and France.” *Journal of Cleaner Production* 126 (March 3, 2016): 461–477. Retrieved at https://www.academia.edu/29145244/Recycling\_recovering\_and\_preventing\_food\_waste\_competing\_solutions\_for\_food\_systems\_sustainability\_in\_the\_United\_States\_and\_France

Mourad, Marie. “Thinking Outside the Bin: Is There a Better Way to Fight “Food Waste?” in Berkeley Journal of Sociology 59 (November 2015): 126. Retrieved at https://www.researchgate.net/publication/306065463\_Thinking\_Outside\_the\_Bin\_Is\_there\_a\_better\_way\_to\_fight\_food\_waste

Musulin, Kristin. “What You Need to Know about Food Waste.” Waste Dive, September 13, 2017. Retrieved at http://www.wastedive.com/news/what-you-need-to-know-about-food-waste/504769/

Nadeem, Beena. “The Millennials Driving a Food Waste Revolution.” Huffington Post, September 19, 2016. Retrieved at http://www.huffingtonpost.co.uk/beena-nadeem/food-waste-sustainability\_b\_12045224.html

Naidu, Sumisha. “What a Waste: Malaysia’s Struggle with Excess Food.” NewAsia, April 18, 2017. Retrieved at http://www.channelnewsasia.com/news/asiapacific/what-a-waste-malaysia-s-struggle-with-excess-food/3686242.html

Nanalyze. “9 Startups Taking a Bite Out of Food Waste.” Mountain View, CA: Nanalyze, February 7, 2018. Retrieved at https://www.nanalyze.com/2018/02/9-startups-taking-bite-food-waste/

Nanalyze. “8 Israeli Waste and Recycling Startups.” Mountain View, CA: Nanalyze, February 24, 2020. Retrieved at https://www.nanalyze.com/2020/02/israeli-waste-recycling-startups/

National Staff. “Sheikh Mohammed Bin Rashid Announces UAE Food Bank.” The National UAE, January 3, 2017. Retrieved at http://www.thenational.ae/uae/sheikh-mohammed-bin-r000000000ashid-announces-uae-food-bank

Navarro, Mireya. “Plan to Separate Food Waste Will Expand.” *New York Times*, July 30, 2013. Retrieved at http://www.nytimes.com/2013/07/30/nyregion/plan-to-separate-food-waste-will-expand.html

NDTV Food. “Food Worth Rs 92,000 Crore is Wasted Every Year: Union Minister.” Press Trust of India, July 18, 2017. Retrieved at https://food.ndtv.com/food-drinks/food-worth-rs-92-000-crore-is-wasted-every-year-union-minister-1203798

Tags: General Article, India

New Kerla.com. “FAO Unveils Platform to Help Accelerate Action on Reducing Food Loss and Waste.” New Kerla.com, August 18, 2020. Retrieved at https://www.newkerala.com/news/2020/146148.htm

Nierynck, Robin. “EU Commission Launches Food Waste Platform.” Let’s Recycle, November 30, 2016. Retrieved at http://www.letsrecycle.com/news/latest-news/eu-commission-launches-food-waste-platform/

Nixon, Ron. “Food Waste Is Becoming Serious Economic and Environmental Issue, Report Says.” *New York Times*, February 26, 2015. Retrieved at http://www.nytimes.com/2015/02/26/us/food-waste-is-becoming-serious-economic-and-environmental-issue-report-says.html 2/3

NRDC. “Smarter Living: Eating Well; Saving Leftovers Saves Money and Resources.” Natural Resources Defense Council. Retrieved at http://www.nrdc.org/living/eatingwell/saving-leftovers-saves-money-resources.asp

NYT. “Keeping Food on the Plate, and Out of Landfills” [includes commentary by Dana Ginders, Emily Broad Leib, Diana Aviv, and Emily Malina and Ricky Ashenfelter], *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills

Tags: General Articles, Landfill

NYT. “Preventing Food Waste: A Goal Worth Aiming For” [includes letters from Liz Goodwin and Kyle Rabin], *New York Times,* October 31, 2016. Retrieved at http://www.nytimes.com/2016/10/31/opinion/preventing-food-waste-a-goal-worth-aiming-for.html

NYT. “When Food Is Wasted, Many Ills Come to the Fore” [letters from Mathy Stanislaus and Kyle Rabin], *New York Times*, March 9, 2015. Retrieved at http://www.nytimes.com/2015/03/09/opinion/when-food-is-wasted-many-ills-come-to-the-fore.html

NYT. “Food Waste Grows with the Middle Class.” *New York Times*, February 27, 2015. Retrieved at http://www.nytimes.com/2015/02/27/opinion/food-waste-grows-with-the-middle-class.html

Oliver, Sophie. “Eating the Future.” Corporate Knights, January 5, 2017. Retrieved at http://www.corporateknights.com/channels/food-beverage/eating-the-future-14836071/

Olson-Sawyer, Kai. “Cut Food Waste, Cut Water Waste.” Grace Communications Foundation, January 11, 2016. Retrieved at http://www.gracelinks.org/blog/6460/cut-food-waste-cut-water-waste?platform=hootsuite

Olson-Sawyer, Kai. “EPA Initiatives Help the US Take a Bite Out of Food Waste.” Grace Communications Foundation, October 6, 2016. Retrieved at http://www.gracelinks.org/blog/7509/epa-initiatives-help-the-us-take-a-bite-out-of-food-waste

Olubiyi, Timi. “Tackling Hunger amid Food Loss & Waste: a Concern in Nigeria.” Vanguard, June 23, 2021. Retrieved at https://www.vanguardngr.com/2021/06/tackling-hunger-amid-food-loss-waste-a-concern-in-nigeria/

Tags: Articles, Nigeria

Our Reporter. “Group Cautions Against Food Wastage.” The Nation, October 16, 2017. Retrieved at http://thenationonlineng.net/group-cautions-food-wastage/

Overall, Mia. “Reframing How We Think of Food, Creativity Key to Winning War on Food Waste.” Sustainable Brands, October 4, 2018.  Retrieved at https://www.sustainablebrands.com/news\_and\_views/behavior\_change/mia\_overall/reframing\_how\_we\_think\_food\_creativity\_key\_winning\_war\_fo

Paben, Jared. “Jonathan Bloom Wants Us to Rethink Food Waste.” Street Roots News, February 4, 2016. Retrieved at http://news.streetroots.org/2016/02/04/jonathan-bloom-wants-us-rethink-food-waste

Pacific Asia Travel Association (PATA). “Winnow and WWF Work Together to Reduce Food Waste in China.” Pacific Asia Travel Association, November 22, 2019. Retrieved at https://www.pata.org/winnow-and-wwf-work-together-to-reduce-food-waste-in-china/

Pasley, James. “Online Composting Platform Helps Aucklanders Dispose of Organic Waste Sustainably.” Stuff, January 26, 2018. Retrieved at https://www.stuff.co.nz/auckland/local-news/central-leader/100854960/online-composting-platform-helps-aucklanders-dispose-of-their-organic-waste-sustainably

Parker-Pope, Tara. “From Farm to Fridge to Garbage Can.” *New York Times*, November 1, 2010. Retrieved at http://well.blogs.nytimes.com/2010/11/01/from-farm-to-fridge-to-garbage-can/

PCMA. “27 Cost-Effective Solutions for Food Waste.” PCMA, June 26, 2019. Retrieved at https://www.pcma.org/refed-food-waste-solutions/

Pelatelli, Pamela. “Food Sharing: Sharing to Avoid Wasting.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Penny, Laura. “Smiling as We Throw out Food.” Guelph Food Waste Research Project, June 10, 2015. Retrieved at https://guelphfoodwaste.com/2015/06/10/smiling-as-we-throw-out-food/

Pieters, Janene. “Netherlands’ Food Waste Still Too High at 2 Billion Kg per Year.” NLTimes, August 30, 2016. Retrieved at http://nltimes.nl/2016/08/30/netherlands-food-waste-still-high-2-billion-kg-per-year

Pieters, Janene. “Netherlands Throws Away 5 Million Kilos of Food Every Day: Report.” NL Times, February 5, 2019. Retrieved at https://nltimes.nl/2019/02/05/netherlands-throws-away-5-million-kilos-food-every-day-report

Pipkin, Whitney. “Garbage Can Teach Us a Lot About Food Waste.” Smithsonian.com, August 26, 2016. Retrieved at http://www.smithsonianmag.com/science-nature/garbage-can-teach-us-lot-about-food-waste-180960254/?no-ist

Pooler, Michael. “Retailers, Distributors and Growers Struggle to Curb Food Waste.” Financial Times, December 6, 2017. Retrieved at https://www.ft.com/content/57cd9dae-c53f-11e7-b30e-a7c1c7c13aab

Poulter, Sean. “Supermarkets under Fire from MPs for Failing to Drop Wasteful Buy One Get One Free Deals on Fresh Food.” Daily Mail, January 19, 2017. Retrieved at http://www.dailymail.co.uk/news/article-4134514/Supermarkets-failing-drop-Buy-One-One-Free-deals.html

Preston, Rob. “Food Waste Statistics Questioned.” MRW, November 19, 2016. Retrieved at https://www.mrw.co.uk/latest/food-waste-statistics-questioned/10014851.article

Rainey, Clint. “America Throws Away Half of its Edible Produce.” GrubStreet, July 13, 2016. Retrieved at http://www.grubstreet.com/2016/07/america-throws-away-half-of-its-edible-produce.html

Rambhatla, Aiswarya. “The Economics of Food Waste: How MNCs Benefit From It.” The Tidings Blog, September 14, 2020. Retrieved at https://www.thetidingsblog.com/post/the-economics-of-food-waste-how-mncs-benefit-from-it

Tags: General Articles, General Businesses

Rappler. “Zero-waste Initiatives in the Philippines.” Rappler, November 23, 2019. Retrieved at https://www.rappler.com/move-ph/245519-list-zero-waste-initiatives-drop-off-philippines

Rayapura, Aarthi. “Europe Unleashing Full-Scale Attack on Food Waste.” Sustainable Brands, June 10, 2014. Retrieved at http://www.sustainablebrands.com/news\_and\_views/business\_models/aarthi\_rayapura/europe\_unleashing\_full-scale\_attack\_food\_waste

Raz-Chaimovich, Michal, and Ela Levi-Weinrib. “25% of Food in Israel Goes to Waste.” Globes, February 1, 2018. Retrieved at https://www.globes.co.il/en/article-25-of-food-in-israel-goes-to-waste-1001222051

Reuters. “Global Standard to Measure Food Waste Aims to Put More on Plates.” Daily Sabah, June 7, 2016. Retrieved at http://www.dailysabah.com/money/2016/06/07/global-standard-to-measure-food-waste-aims-to-put-more-on-plates

Reuters. “Kenya’s Traders Battle Food Waste with a New Ally: Camels.” Reuters, February 7, 2017. Retrieved at http://www.dailymail.co.uk/wires/reuters/article-4198894/Kenyas-traders-battle-food-waste-new-ally-camels.html

Richard, Joanne. “Get a Grip on Food Waste this World Food Day.” Toronto Sun, October 16, 2016. Retrieved at http://www.torontosun.com/2016/10/14/get-a-grip-on-food-waste-this-world-food-day

Robinson, Deena. “Tackling the Food Waste Crisis in China.” Earth Org, April 28, 2020. Retrieved at https://earth.org/tackling-the-food-waste-crisis-in-china/

Rolle, Rosa S. “Mitigating Risks to Food Systems During Covid-19: Reducing Food Loss and Waste.” Rome: Food and Agriculture Organization, May 12, 2020. Retrieved at http://www.fao.org/policy-support/tools-and-publications/resources-details/ar/c/1276396/

Rosenberger, Allyn. “Five Questions with JoAnne Berkenkamp, Food Waste Expert and Advocate.” Food Tank, September 2016. Retrieved at https://foodtank.com/news/2016/09/five-questions-with-joanne-berkenkamp-food-waste-expert-and-advocate/

Rosenberger, Allyn. “Americans Feel Guilty about Food Waste, but Still Throw Away Food.” Food Tank, November 30, 2016. Retrieved at http://foodtank.com/news/2016/11/americans-feel-guilty-about-food-waste-but-still-throw-away-food

Rosengren, Cole. “‘Save Food for People’: Hundreds Gather at Harvard to Discuss Urgent Need for Food Waste Reduction.” Waste Dive, June 30, 2016. Retrieved at http://www.wastedive.com/news/save-food-for-people-hundreds-gather-at-harvard-to-discuss-urgent-need-f/421884/

Rosengren, Cole. “Study: People Generate More Waste If They Can Recycle.” Waste Dive, October 10, 2016. Retrieved at http://www.wastedive.com/news/study-people-generate-more-waste-if-they-can-recycle/427946/

Rosengren, Cole. “Vermont Sees Spike in Food Donations as Organics Ban Takes Effect.” Waste Dive, December 7, 2016. Retrieved at http://www.wastedive.com/news/vermont-sees-spike-in-food-donations-as-organics-ban-takes-effect/431809/

Rosengren, Cole. “One Year Later: Industry Navigating Uncharted Territory to Help Reach 2030 Food Waste Reduction Goal.” WasteDrive, September 16, 2016. Retrieved at http://www.wastedive.com/news/one-year-later-industry-navigating-uncharted-territory-to-help-reach-2030/426422/

Rosengren, Cole. “California Gov. Brown Signs Major Methane Reduction Law.” Waste Drive, September 20, 2016. Retrieved at http://www.wastedive.com/news/california-gov-brown-signs-major-methane-reduction-law/426585/

Rosengren, Cole. “EREF vs. EPA: How Varying Statistics Indicate a Need for Standardized Reporting Industrywide.” Waste Dive, October 5, 2016. Retrieved at http://www.wastedive.com/news/eref-vs-epa-how-varying-statistics-indicate-a-need-for-standardized-repor/427571/

Rothman, Mori, and Megan Thompson. “These Policies Helped South Korea’s Capital Decrease Food Waste.” PBS Newshour, March 19, 2017. Retrieved at http://www.pbs.org/newshour/bb/policies-helped-south-koreas-capital-decrease-food-waste

Roy, Robin. “Wastage in the UK Food System: an Analysis of the Flow of Food in the United Kingdom and of the Losses Incurred Within the System.” London: Earth Resources, Research Limited, 1976.

Rui, Zhang. “Research Shows Huge Food Waste in China.” China.org.cn, December 9, 2016. Retrieved at http://www.china.org.cn/china/2016-12/09/content\_39882640.htm

Sampson, Christine. “Turning Food Waste Into Food Want.” *East Hampton Star*, December 27, 2016. Retrieved at http://easthamptonstar.com/Food/20161227/Turning-Food-Waste-Food-Want

Sarmiento, Prime. “Newfound Affluence Leads to Increase in Food Waste in SE Asia.” China Daily, September 6, 2020. Retrieved at http://www.chinadailyasia.com/article/142349

Tags: General Articles, Indonesia, Southeast Asia

Saxena, Sparshita. “World Food Day 2016: When Climate Change Teams Up With Escalating Hunger and Food Wastage.” NDTV, October 16, 2016. Retrieved at http://food.ndtv.com/food-drinks/world-food-day-2016-when-climate-change-teams-up-with-escalating-hunger-and-food-wastage-1474255

Schmidt, Katharine. “The Road to Ending Food Waste.” Huffington Post, November 29, 2016. Retrieved at http://www.huffingtonpost.ca/katharine-schmidt/wasted-food-no-more\_b\_13286144.html

Schuetze, Christopher F. “How Do You Prevent Food Waste?.” *New York Times*, February 1, 2013. Retrieved at http://rendezvous.blogs.nytimes.com/2013/02/01/how-do-you-prevent-food-waste/

Schweiger, David Valentin. “Food Waste and Food Losses: Massive Issues, Growing Concern.” Climate Change, Agriculture and Food Security, June 18, 2015. Retrieved at https://ccafs.cgiar.org/blog/food-waste-and-food-losses-massive-issues-growing-concern#.V\_ZYEfkrJD8

Science for Environment Policy. “New System to Convert Food Waste into Fertiliser for Greenhouse Use Gives Potential 95% Reduction in Co2 Emissions.” Science for Environment Policy 479 (December 15, 2016). Retrieved at http://ec.europa.eu/environment/integration/research/newsalert/pdf/new\_system\_convert\_food\_waste\_fertiliser\_greenhouse\_95pc\_reduction\_co2\_479na1\_en.pdf

Scotto, Anastasia Lidia, ed. “Food to Lose.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Scotto, Anastasia Lidia, ed. “A Production Chain of Waste.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Sedghi, Ami. “UK Tops Chart of EU Food Waste.” *The Guardian*, May 22, 2015. Retrieved at https://www.theguardian.com/world/2015/may/22/uk-tops-chart-of-eu-food-waste

Segran, Elizabeth. “Can America Learn to Love Misshapen Veggies?.” *The Atlantic*, July 1, 2014. Retrieved at http://www.theatlantic.com/business/archive/2014/07/can-america-learn-to-love-misshapen-veggies/373793/

Segrè, Andrea. “European Resolution Against Food Waste and Its Impact/Consequences.” Paper

prepared for World Water Week, SIWI-FAO Stockholm, August 29, 2012.

Segrè, Andrea. “Transforming Food Waste into a Resource.” Side event of the 145 °FAO Plenary Session FAO Plenary Session, FAO, Rome FAO, Rome, December 4, 2012. Retrieved at http://www.fao.org/fileadmin/user\_upload/save-food/PDF/LMM\_4dec12.pdf

Segrè, Andrea. “We Are What We Do Not Eat.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Sengupta, Somini. “How Much Food Do We Waste? Probably More Than You Think.” *New York Times*, December 12, 2017. Retrieved at https://www.nytimes.com/2017/12/12/climate/food-waste-emissions.html

Shanker, Deena. “34 Ways to Waste Less Food.” Buzzfeed, April 22, 2014. Retrieved at http://www.buzzfeed.com/deenashanker/ways-to-waste-less-food#.ivxo3VnzQ

Shakman, Andrew. “2016 Food Waste Forecast.” *BioCycle* 57:1 (January 2016): 48. Retrieved at https://www.biocycle.net/2016/01/18/2016-food-waste-forecast/

Sheffield, Hazel. “UK Parliament Considers Legislation to Ban Food Waste in Britain.” The Independent, September 20, 2016. Retrieved at http://www.independent.co.uk/news/uk/home-news/food-waste-ban-government-efra-real-junk-food-project-wrap-inquiry-a7319141.html

Sheahan, Megan, and Christopher B. Barrett. “Review: Food Loss and Waste in Sub-Saharan Africa.” Food Policy 70 (July 2017):1-12. doi: 10.1016/j.foodpol.2017.03.012 Retrieved at

Sheldon, Andrew. “Crazy Food Waste Facts You Won't Believe.” Mashed, September 29, 2020. Retrieved at https://www.mashed.com/253698/crazy-food-waste-facts-you-wont-believe/

Tags: General Articles

Shelden, Bailey. “Fighting Food Waste.” Daily Utah Chronicle, April 22, 2017. Retrieved at http://dailyutahchronicle.com/2017/04/22/fighting-food-waste/

Siddique, Abu. “5.5% Food Being Wasted in Bangladesh.” Dhaka Tribune, November 30, 2016. Retrieved at http://www.dhakatribune.com/bangladesh/2016/11/30/5-5-food-wasted-bangladesh/

Siddiqui, Saman. “Food Waste: A New War to Fight Against.” Samma TV, December 13, 2017. Retrieved at https://www.samaa.tv/blogs/2017/12/food-waste-new-war-fight/

Singh, Ambika. “Manage Solid Waste the Mahabalipuram Way.” NDTV, August 23, 2016. Retrieved at http://swachhindia.ndtv.com/manage-solid-waste-mahabalipuram-way/

Singh, Maanvi. “Eat It, Don’t Leave It: How London Became a Leader in Anti-Food Waste.” The Salt, NPR, November 22, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/11/22/502933703/eat-it-don’t-leave-it-how-london-became-a-leader-in-anti-food-waste

Singh, Priyanka. “Recycle, Reuse, Reduce Waste.” Business World, December 15, 2016. Retrieved at http://businessworld.in/article/-Recycle-Reuse-Reduce-Waste-/15-12-2016-109835/

Smilow, Rick. “Food (Waste) for Thought: How the Industry Is Tackling Food Waste.” Culinary Voices, ICE Blog, April 14, 2017. Retrieved at http://blog.ice.edu/2017/04/14/food-waste-for-thought-how-the-industry-is-tackling-food-waste/

Smithers, Rebecca. “Almost Half of the World’s Food Thrown Away, Report Finds.” *The Guardian*, January 20, 2013. Retrieved at http://www.theguardian.com/environment/2013/jan/10/half-world-food-waste

Smithers, Rebecca. “UK Families Blow Twice as Much Money on Food Waste as They Think, Research Shows, The Guardian, January 29, 2016. Retrieved at https://www.theguardian.com/environment/2016/jan/29/uk-families-blow-twice-as-much-money-on-food-waste-as-they-think-research-shows

Smithers, Rebecca. “UK Throwing Away £13bn of Food Each Year, Latest Figures Show.” *The Guardian*, January 10, 2017. Retrieved at https://www.theguardian.com/environment/2017/jan/10/uk-throwing-away-13bn-of-food-each-year-latest-figures-show

Solomon, Shoshanna. “Waste Not, Want Not Ideal Drowns in Israel’s Garbage Heap.” *The Times of Israel*, December 4, 2016. Retrieved at http://www.timesofisrael.com/waste-not-want-not-ideal-drowns-in-israels-garbage-heap/

Sorrel, Charlie. “How Did Denmark Spark Its Miraculous Food-Waste Reduction.” Co.exist, January 26, 2017. Retrieved at https://www.fastcoexist.com/3067347/how-did-denmark-spark-its-miraculous-food-waste-reduction

Spoiler Alert. “A Beginner’s Guide to Food Waste.” Boston: Material Impact, Inc., 2016. Retrieved at https://www.foodspoileralert.com/resources

Spoiler Alert. “A Beginner’s Guide to Food Waste.” Boston: Material Impact, Inc., Spring 2017. Retrieved at http://info.spoileralert.com/download-strategic-guide-using-data-to-reduce-food-loss-and-waste

Spoiler Alert. “A Strategic Guide for Using Data to Drive Food Loss and Waste Reductions.” Boston: Material Impact, Inc., Fall 2017. Retrieved at http://info.spoileralert.com/download-strategic-guide-using-data-to-reduce-food-loss-and-waste

Srisuwannaket, Thanthip, and Caratlux Liumpetch. “Tackling Thailand’s Food-waste Crisis.” Bangock Post, October 23, 2019. Retrieved at https://www.bangkokpost.com/opinion/opinion/1778159/tackling-thailands-food-waste-crisis

STA. “Amount of Food Waste in Slovenia Rising.” STA, December 4, 2016. Retrieved at https://english.sta.si/2331442/amount-of-food-waste-in-slovenia-rising

Staff. “Around One-third of Food Produced in Latvia Ends up in Trash Every Year - SKDS.” The Baltic Times, February 12, 2020. Retrieved at https://www.baltictimes.com/around\_one-third\_of\_food\_produced\_in\_latvia\_ends\_up\_in\_trash\_every\_year\_-\_skds/

Starritt, Alexander. “How Cities Are Tackling Their Enormous Food Waste Problem.” Co.exist, August 30, 2016. Retrieved at https://www.fastcoexist.com/3062959/how-to-build-the-perfect-city/how-cities-are-tackling-their-enormous-food-waste-problem

Steen, Juliette. “This Company Has a Genius Solution to Food Waste.” Huffington Post AU edition, November 30, 2016. Retrieved at http://www.huffingtonpost.com.au/2016/11/29/this-company-has-a-genius-solution-to-food-waste/

Stennett, Craig. “The Woman Leading the War on Food Waste.” Reader’s Digest, nd. Retrieved at https://www.readersdigest.co.uk/inspire/life/the-woman-leading-the-war-on-food-waste

Stephen, Michael. “World May Not Reach 50% Recycling Rate by 2030, but ‘Plastiphobia’ Is Not the Answer.” Plastics Today, February 9, 2020. Retrieved at https://www.plasticstoday.com/sustainability/world-may-not-reach-50-recycling-rate-2030-plastiphobia-not-answer/198733360762380

Stevenson, Robin. “Scotland’s Steps Towards Zero Waste.” MRW, December 7, 2016. Retrieved at https://www.mrw.co.uk/knowledge-centre/scotlands-steps-towards-zero-waste/10015577.article

Surana, Kavitha. “Romanian Minister: Raise Prices to Fight Food Waste.” Foreign Policy, September 28, 2016. Retrieved at http://foreignpolicy.com/2016/09/28/romanian-minister-raise-prices-to-fight-food-waste/

Sustainable Brands. “Rockefeller Foundation, USDA, EPA to Create Center for Action Against Food Waste.” Sustainable Brands, December 28, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/collaboration/sustainable\_brands/rockefeller\_foundation\_usda\_epa\_lead\_creation\_center

Sustainable Brands. “African Union, Champions 12.3 Unveil 3 Latest Weapons in Food Waste Fight.” Sustainable Brands, September 25, 2018. Retrieved at https://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/african\_union\_champions\_123\_unveil\_3\_latest\_weapons\_food

Suszkiw, Jan. “Food Waste Resonates Beyond the Trash Bin.” USDA, April 18, 2018. Retrieved at https://www.ars.usda.gov/news-events/news/research-news/2018/food-waste-resonates-beyond-the-trash-bin/

Swannell, Richard. “Reducing Food Waste: The Overwhelming Case For Change.” Huffington Post UK, March 20, 2017. Retrieved at http://www.huffingtonpost.co.uk/dr-richard-swannell/food-waste\_b\_15401490.html

Taculao, Patricia Bianca S. “3Rs to Lessen the Amount of Food Waste, Part 2: Reuse.” Monthly Agriculture, January 8, 2019. Retrieved at http://agriculture.com.ph/2019/01/07/3rs-to-lessen-the-amount-of-food-waste-part-2-reuse/

Taculao, Patricia Bianca S. “3Rs to Lessen the Amount of Food Waste, Part 3: Recycle.” Monthly Agriculture, January 8, 2019. Retrieved at http://agriculture.com.ph/2019/01/08/3rs-to-lessen-the-amount-of-food-waste-part-3-recycle/

Tahseen, Ulfat, and Md Saidul Islam. “Food Waste: a Devastating Delicacy.” The Independent, September 24, 2020. Retrieved at http://www.theindependentbd.com/post/253674

Tags: General Articles, Singapore

TAP. “Two Charters to Reduce Food Waste in Tunisia, Inked.” Post, July 19, 2019. Retrieved at https://www.t24.tn/en/post/Two-charters-to-reduce-food-waste-in-Tunisia-inked

Tatum, Megan. “How France Is Leading the Way on Food Waste France Food Waste One Use.” The Grocer, May 20, 2016. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/how-france-is-leading-the-way-on-food-waste/536447.article

Taub, Ilana. “Waste Not Want Not - an Old Motto for an Era of Mass Production.” The Ecologist, August 18, 2017. Retrieved at http://www.theecologist.org/News/news\_analysis/2989220/waste\_not\_want\_not\_an\_old\_motto\_for\_an\_era\_of\_mass\_production.html

Teffer, Peter. “EU Tries to Reduce Share of ‘Food-wasting’ Biofuels.” EUobserver, November 30, 2016. Retrieved at https://euobserver.com/energy/136080

Timmermans, A. J. M. “Dutch Taskforce Connects Initiatives Against Food Waste.” Wageningen University and Research, January 26, 2017. Retrieved at http://www.wur.nl/en/newsarticle/Dutch-Taskforce-connects-initiatives-against-food-waste.htm

Tucker-Evans, Anooska. “How to Save $1000 a Year on Your Groceries.” Courier-Mail

August 22, 2016. Retrieved at http://www.couriermail.com.au/lifestyle/food/qld-taste/how-to-save-1000-a-year-on-your-groceries/news-story/87991580bcf7244d42a1b2fb1998c5b9

USDA. “USDA and EPA Join with Private Sector, Charitable Organizations to Set Nation’s First Food Waste Reduction Goals.” U.S. Department of Agriculture, September 16, 2015. Retrieved at http://www.usda.gov/wps/portal/usda/usdahome?contentid=2015/09/0257.xml&navid=NEWS\_RELEASE&navtype=RT&parentnav=LATEST\_RELEASES&edeployment\_action=retrievecontent

USDA. “U.S. Food Loss and Waste 2030 Champions, Background and Contacts.” U.S. Department of Agriculture, November 17, 2016. Retrieved at http://www.usda.gov/wps/portal/usda/usdahome?contentid=2016/11/0245.xml&contentidonly=true

Valentic, Stefanie. “Andrew Zimmern's Latest Culinary Endeavor: Tackling Food Waste in America.” Waste360, May 19, 2021. Retrieved at https://www.waste360.com/food-waste/andrew-zimmerns-latest-culinary-endeavor-tackling-food-waste-america

Tags: General Articles, Supermarkets

Vared, Sarah. “Halving U.S. Food Waste: from Lofty Goal to Practical Reality.” Huffington Post, September 15, 2016. Retrieved at http://www.huffingtonpost.com/entry/halving-us-food-waste-from-lofty-goal-to-practical\_us\_57daea6be4b053b1ccf29584?mc\_cid=7a14a04922&mc\_eid=49fa673d01

Venka, Kumar. “The Anatomy of Food Waste.” Environmental Leader, September 28, 2011. Retrieved at http://www.environmentalleader.com/2011/09/28/the-anatomy-of-food-waste

Veris. “The Veris Impact Interview: Jesse Fink on the Opportunity for Impact Investors in Reducing Food Waste.” Veris Wealth Partners, August 2016. Retrieved at http://www.veriswp.com/wp-content/uploads/2016/08/QA\_Jesse-Fink-CA\_2016\_9\_8.pdf?mc\_cid=7a14a04922&mc\_eid=49fa673d01

Vine, Andrew. “Andrew Vine: This Throwaway Culture of Wasted Food Is Way past its Own Sell-by Date.” Yorkshire Post, January 31, 2017. Retrieved at http://www.yorkshirepost.co.uk/news/opinion/andrew-vine-this-throwaway-culture-of-wasted-food-is-way-past-its-own-sell-by-date-1-8361947

Wang, Ren. “Food Losses in Developing Countries: the Save Food Solution.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Waste Management World. “European Parliament Aims to Resolve Food Waste.” Waste Management World, January 1, 2012. Retrieved at https://waste-management-world.com/a/european-parliament-aims-to-resolve-food-waste

Waste Management World. “In Depth: A New Era in the War Against Food Waste.” Waste Management World, February 6, 2018. Retrieved at https://waste-management-world.com/a/in-depth-a-new-era-in-the-war-against-food-waste

Waste Wise. “The Challenges & Innovations of Food Waste.” Waste Wise, February 14, 2017 Retrieved at http://www.wastewiseproductsinc.com/blog/food-waste/the-challenges-innovations-of-food-waste/

Wattles, Jackie. “Starbucks Plans to Donate 100% of Unsold Food in America.” CNN Money, March 22, 2016. Retrieved at http://money.cnn.com/2016/03/22/news/companies/starbucks-hunger-relief-action/index.html

Web Desk. “Reduce Wastage of food: PEW.” The Nation, January 29, 2017. Retrieved at http://nation.com.pk/national/29-Jan-2017/reduce-food-wastage-pew

Webster, Lara. “Australians Wasting Billions of Dollars in Food Every Year.” ABC Rural, September 26, 2016. Retrieved at http://www.abc.net.au/news/2016-09-26/australians-waste-billions-of-dollars-in-food/7876620

Weiss, Yoni. “Leket Israel: Israelis Are Wasting 2.4 Million Tons of Food.” Hamodia, January 10, 2017. Retrieved at http://hamodia.com/2017/01/10/leket-israel-israelis-are-wasting-2-4-million-ton-of-food/

Wijnen, Pieter. “A Quarter Million Joins Fight Against Food Waste.” Norway Today, July 6, 2017. Retrieved at http://norwaytoday.info/everyday/fight-food-waste/

Win, Thin Lei. “Italians Use Unsold Food to Feed Hungry, Cut Food Waste.” Christian Science Monitor, February 7, 2018. Retrieved at https://www.csmonitor.com/World/Europe/2018/0207/Italians-use-unsold-food-to-feed-hungry-cut-food-waste

Wintour, Patrick, Larry Elliott and Hélène Mulholland. “Brown Urges Britons to Cut Food Waste.” *The Guardian*, July 7, 2008. Retrieved at https://www.theguardian.com/environment/2008/jul/07/food.waste1

Woellert, Lorraine. “Tons of Food Went to Waste in Puerto Rico as Stores’ Pleas to FEMA Went Unanswered.” Politico, March 20, 2018. Retrieved at https://www.politico.com/story/2018/03/20/puerto-rico-food-waste-fuel-476299

Woolley, Elliot. “From BOGOF Offers to Single-use Packaging, Expert Panel Discusses Different Food Waste Issues.” November 13, 2018. Retrieved at https://www.lboro.ac.uk/news-events/news/2018/november/expert-panel-discuss-food-waste-issues/

World Resources Institute. “New Champions 12.3 Coalition to Inspire Action to Reduce Food Loss & Waste.” World Resources Institute, January 21, 2016. Retrieved at http://www.wri.org/news/2016/01/release-new-champions-123-coalition-inspire-action-reduce-food-loss-waste

Wright, Laura. “How to Wage War on Food Waste.” OnEarth, Natural Resources Defense Council, 32:1 (Spring 2010): 22. Retrieved at http://archive.onearth.org/article/how-to-wage-war-on-food-waste

Xin, Nie. “For this Fudan Professor, Food Waste Is Pollution Too.” Shanghai Daily, November 25, 2016. Retrieved at http://www.shanghaidaily.com/feature/people/For-this-Fudan-professor-food-waste-is-pollution-too/shdaily.shtml

Yapp, Robin. “Britain Tops Food Waste League with the Average Person Chucking out 131kg of Grub a Year.” *Mirror*, December 1, 2016. Retrieved at http://www.mirror.co.uk/news/uk-news/britain-tops-food-waste-league-9375149

Yau, Elaine. “Dealing with Hong Kong’s Food Waste.” South China Morning Post, April 22, 2013. Retrieved at http://www.scmp.com/lifestyle/family-education/article/1218410/dealing-hong-kongs-food-waste

ZAWYA staff writer. “Food Wastage in Saudi, UAE Significantly Higher than in US and Europe.” ZAWYA, June 4, 2020. Retrieved at https://www.zawya.com/mena/en/business/story/Food\_wastage\_in\_Saudi\_UAE\_significantly\_higher\_than\_in\_US\_and\_Europe-ZAWYA20200604110059/

Zingg, Genevieve. “Food Waste Is a Disgrace Canadians Have the Power to Fix.” HuffingtonPost Canada, August 8, 2016. Retrieved at http://www.huffingtonpost.ca/genevieve-zingg/canada-food-waste\_b\_11572892.html

Airlines, Airplanes

Arabian Business. “IoT In-flight Smart Tray Reduces Aeroplane Food Waste, Lowers Operating Costs.” ArabianBusiness.com, May 25, 2021. Retrieved at

Tags: Airplanes, Smart Trays, UAE

Ash, Laura. “Where Does Leftover Food From Planes Go?” Simple Flying, April 25, 2020. Retrieved at https://simpleflying.com/leftover-plane-food/

Bailey, Joanna. “Inside the World of Incinerating Airline Passenger Food.” Simple Flying, June 17, 2020. Retrieved at https://simpleflying.com/incinerating-airline-passenger-food/

Business Wire. “China Eastern Airlines Brings ‘Clear Your Plate’ Initiative onto Plane.” Business Wire, August 31, 2020. Retrieved at https://www.businesswire.com/news/home/20200830005034/en/China-Eastern-Airlines-Brings-%E2%80%98Clear-Your-Plate%E2%80%99-initiative-onto-Plane

Tags: Airlines, China, Governmental

Caswell, Mark. “Emirates Flight Catering to Use AI to Reduce Food Waste by 35 per cent.” Business Traveler, October 18, 2020. Retrieved at https://www.businesstraveller.com/business-travel/2020/10/18/emirates-flight-catering-to-use-ai-to-reduce-food-waste-by-35-per-cent/

Tags: Airlines, United Arab Emirates

Food Tank. “OzHarvest: Reducing Food Waste with Unused Airline Food.” Food Tank, February 15, 2017. Retrieved at https://foodtank.com/news/2017/02/ronni-kahn-of-ozharvest-on-rescuing-airline-food-and-reducing-food-waste/

Ghinoi, Stefano, Francesco Silvestri, and Bodo Steiner. “Toward the Creation of Novel Food Waste Management Systems: a Network Approach.” Journal of Cleaner Production 24610 (February 2020): 118987 https://doi.org/10.1016/j.jclepro.2019.118987 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652619338570

Moynihan, Ruqayyah. “Here’s How Airlines Are Fighting Against the 6.7 Million Tons of Cabin Waste Passengers Produce Every Year.” Business Insider Polska, August 2019. Retrieved at https://www.insider.com/airlines-battle-cabin-trash-flights-plastic-alternatives-2019-8

Petrov, Svilen. “Airlines Address the Problem of Food Waste.” Wings Journal, November 11, 2018. Retrieved at https://www.wingsjournal.com/airlines-address-problem-food-waste

Skirka, Hayley. “Etihad Will Use AI to Reduce Food Waste on Flights.” The National, September 13, 2020. Retrieved at https://www.thenational.ae/lifestyle/travel/etihad-will-use-ai-to-reduce-food-waste-on-flights-1.1077006

Tags: Airplanes, Technology, UAE

Thamagasorn, Metawe, and Chanathip Pharino. “An Analysis of Food Waste from a Flight Catering Business for Sustainable Food Waste Management: a Case Study of Halal Food Production Process.” Journal of Cleaner Production 228 (August 2019): 845-855. https://doi.org/10.1016/j.jclepro.2019.04.312 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S095965261931409X

You, Fangzhou, Tracy Bhamra, and Debra Lilley. “Why Is Airline Food Always Dreadful? Analysis of Factors Influencing Passengers’ Food Wasting Behaviour.” Sustainability 12:20 (October 16, 2020), 8571. https://doi.org/10.3390/su12208571 Retrieved at https://www.mdpi.com/2071-1050/12/20/8571

Tags: Airlines

Yu, Yuyaoju. “Chinese Airlines in ‘Clean Plate’ Campaign Against Food Waste.” Aaero Time, ugust 19, 2020. Retrieved at https://www.aerotime.aero/yaoju.yu/25689-chinese-airlines-in-clean-plate-campaign-against-food-waste

Walker, Karen. Ed. “Food Fight: Airlines Are under Pressure to Reduce Cabin Waste; It's Not an Easy Task.” In Air Transport World 57:1 (February 2020): 34-35. Retrieved at

Animals, Animal Feed, Livestock, Problems

Arnason, Robert. “Livestock Help Reduce Food Waste.” Western Producer, May 13, 2021.

Retrieved at https://www.producer.com/livestock/livestock-help-reduce-food-waste/

Tags: Canada, Livestock

Cato, Molly Scott. “The Politics of Pigswill - or How We Can Help Feed the World by Feeding Waste to Pigs.” Ecologist, March 8, 2018. Retrieved at https://theecologist.org/2018/mar/08/politics-pigswill-or-how-we-can-help-feed-world-feeding-waste-pigs

Driver, Alistair. “Questions Need to Be Answered over Feeding Waste to Pigs – NPA Pig World.” Pig World, July 23, 2018. Retrieved at http://www.pig-world.co.uk/news/questions-to-be-answered-over-feeding-waste-to-pigs-npa.html

FarmingUK. “Government Warns Farmers Not to Feed Food Waste to Livestock Due to Disease Risk.” FarmingUK, January 11, 2017. Retrieved at https://www.farminguk.com/News/Government-warns-farmers-not-to-feed-food-waste-to-livestock-due-to-disease-risk\_45304.html

Farms.com. “Using Cattle to Help Combat Food Loss and Food Waste.” Farms.com, June 2, 2021. Retrieved at https://www.farms.com/news/using-cattle-to-help-combat-food-loss-and-food-waste-168189.aspx

Tags: Animal Feed, Canada

Garbarini, Samantha. “The Stone Barns Center is Raising Pigs Fed Entirely on Waste.” Westchester Magazine, November 11, 2017. Retrieved at http://www.westchestermagazine.com/Blogs/Eat-Drink-Post/November-2017/The-Stone-Barns-Center-is-Raising-Pigs-Fed-Entirely-on-Waste/

Khan, Amina. “Organic Agriculture Can Help Feed the World, but Only If We Eat less Meat and Stop Wasting Food.” *Los Angeles Times*, November 14, 2017. Retrieved at http://www.latimes.com/science/sciencenow/la-sci-sn-organic-agriculture-20171114-story.html

**Loopworm** (Bangalore, Karnataka, India) is a technology startup that has set a goal to create sustainable food and feed the population. Through a loop, they wish to bring balance to the circle of life. Loopworm is working on an extremely protein-rich diet for poultry farms and fisheries by using food waste, most of which at the moment, end up in landfills.” It extracts “nutrition from food wastes with the help of different identified species of worms. The waste of these larvae, in turn, act as a natural fertiliser and creates a fertile soil ecosystem that plants can thrive in.”...The insects and their by-products are then used to create protein-rich feed for fish and poultry animals, oil that’s rich in lauric acid, insect frays, and Chitosan.” It was co-founded by Ankit Alok Bagaria.

Website: https://loopworm.in/

Tags: Animal Feed, India, Insects

Open Access Government. “Food Waste Will Be Transformed into Animal Food under UKRI-back Project.” [UK Research and Innovation] Open Access Government, October 23, 2020. Retrieved at https://www.openaccessgovernment.org/food-waste-into-animal-food-ukri-back-project/96380/

Tags: Animal Feed, Insects

Perroni, Eva. “Turning Food Waste Into Nutritious Animal Feed.” Food Tank, November 4, 2017. Retrieved at https://foodtank.com/news/2017/11/kdc-ag-justin-kamine-interview/

PIGworld. “Warning from APHA over Feeding Food Waste to Farm Livestock.” PIGworld, January 12, 2017. Retrieved at http://www.pig-world.co.uk/news/animal-health/warning-from-apha-over-feeding-food-waste-to-farm-livestock.html

Rajeh, Caroline, Imad P. Saoud, Samer Kharroubi, Salpy Naalbandian, and Mohamad G. Abiad. “Food Loss and Food Waste Recovery as Animal Feed: a Systematic Review.” Journal of Material Cycles and Waste Management IF 1.974 (September 9, 2020). DOI: 10.1007/s10163-020-01102-6 Retrieved at https://www.x-mol.com/paper/1303887335237324800

Tags: Animals

Sapkota, Amy R., Lisa Y. Lefferts, Shawn McKenzie, and Polly Walker. “What Do We Feed to Food-Production Animals? A Review of Animal Feed Ingredients and Their Potential Impacts on Human Health.” *Environmental Health Perspectives* 115:5 (May, 2007): 663-670.

Shurson, Gerald C. “What a Waste”—Can We Improve Sustainability of Food Animal Production Systems by Recycling Food Waste Streams into Animal Feed in an Era of Health, Climate, and Economic Crises?” Sustainability IF 2.576 (August 31, 2020): DOI: 10.3390/su12177071 Retrieved at https://www.x-mol.com/paper/1300152178521116672

Tags: Animal Feed, Environment

Shurson, Gerald. “Swine & U: Improving Sustainability of Animal Production by Recycling Food Waste — Part I.” The Land, October 9, 2020. Retrieved at https://www.thelandonline.com/news/swine-u-improving-sustainability-of-animal-production-by-recycling-food-waste-part-i/article\_031ea5f4-0a4d-11eb-b4ca-dbb5476f4dda.html

Tags: Animal Feed

Siegle, Lucy. “Why Can’t Food Waste Be Fed to Pigs?.” The Guardian, July 14, 2013. Retrieved at https://www.theguardian.com/environment/2013/jul/14/food-waste-fed-to-pigs

Wageningen University & Research. “Start of Multidisciplinary Study to Make Use of Food Waste for Sustainable Animal Feed.” Wageningen University & Research, May 20, 2021. Retrieved at https://www.wur.nl/en/newsarticle/Start-of-multidisciplinary-study-to-make-use-of-food-waste-for-sustainable-animal-feed.htm?utm\_source=miragenews&utm\_medium=miragenews&utm\_campaign=news

Tags: Animal Feed, Netherlands

Waste Wise. “Striving for Zero Waste Cattle… Can it Be Done?.” Waste Wise, December 16, 2016. Retrieved at http://www.wastewiseproductsinc.com/blog/food-waste/striving-for-zero-waste-cattle-can-it-be-done

Xu, Muyu, and Ryan Woo. “China Finds African Swine Fever Virus in Some Animal Feed Products.” Reuters, December 25, 2018. Retrieved at https://wsau.com/news/articles/2018/dec/25/china-finds-african-swine-fever-virus-in-some-animal-feed-products/

zu Ermgassen, Erasmus. “Ban on Food Waste as Animal Feed Should Be Reconsidered – Here’s Why.” The Conversation, April 24, 2018. Retrieved at http://theconversation.com/ban-on-food-waste-as-animal-feed-should-be-reconsidered-heres-why-95480

Anxiety and Food Waste

Symmes, Patrick. “To Stop Food Waste, We Need to Confront Our Food Anxiety.” [Finding solutions starts with understanding the problem.] Bon Appetit, May 18, 2021. Retrieved at https://www.bonappetit.com/story/the-food-waste-problem

Tags: Anxiety and Food Waste

Art and Food Waste

Fletcher, Arahi. “These Artists Are Capturing the Food Waste Problem in America.” Kulture Hub, April 22, 2021. Retrieved at https://kulturehub.com/artists-capturing-america-food-waste-problem/

Tags: Art

Food Waste Stories. “Food Waste as Art: Part 2.” Food Waste Stories, December 22, 2020. Retrieved at https://foodwastestories.com/2020/12/20/food-waste-as-art-part-2/

Tags: Art

Food Waste Stories. “Food Waste as Art.” Food Waste Stories, September 3,, 2020. Retrieved at https://foodwastestories.com/2020/09/03/food-waste-as-art/

Tags: Art

Nugent, Annabel. “'Surreal' Art Installation Criticised for Wasting Food by Dumping 29 Tonnes of Carrots.” The Telegraph, October 1, 2020. Retrieved at

Tags: Art

Pichler, Klaus. “One Third.” klauspichler, nd. Retrieved at https://klauspichler.net/project/one-third/

Tags: Art

Princeton Daily Clarion. “Artist Dumps 31 Tons of Carrots in City Street.” Princeton Daily Clarion, October 1, 2020. [video] Retrieved at https://www.pdclarion.com/news/national/artist-dumps-31-tons-of-carrots-in-city-street/video\_36d1a0f3-7265-5a3b-b220-db51328f5f19.html

Tags: Art

Rahmanan, Anna Ben Yehuda. “This Pop-Up Exhibit in New York City Features Art Made With Only Biodegradable and Recycled Materials.” Fortune, December 21, 2019. Retrieved at https://fortune.com/2019/12/21/new-york-east-village-pop-up-art-recycled-materials/

Ryan, Kathleen. “Bad Fruit.” kathleen-ryan, 2019. Retrieved at https://www.kathleen-ryan.com/bad-fruit

Tags: Art

Taylor-Johnson, Sam. “Still Life.” samtaylorjohnson, 2001. Retrieved at https://samtaylorjohnson.com/

Tags: Art

Awards, for Food Waste Programs

Times of Malta. “HSBC Malta Foundation Sponsors Food Waste Management Award.” Times of Malta, December 11, 2020. Retrieved at https://timesofmalta.com/articles/view/hsbc-malta-foundation-sponsors-food-waste-management-award.838142

Tags: Awards, Malta

Apps, Platforms, Software, AI, Artificial Intelligence, Interactive Websites, Twitter

Abrahams, Jessica. “What Is Airbnb Farming and Could it Improve the Wasteful Food Supply Chain?” EuroNews, April 4, 2021. Retrieved at https://www.euronews.com/living/2021/04/03/what-is-airbnb-farming-and-could-it-improve-the-wasteful-food-supply-chain

Tags: Europe, Farming, Platforms, Spain, Supply Chains

Addady, Michal. “This App Lets You Buy Restaurants’ Leftovers.” *Fortune*, November 9, 2016. Retrieved at http://fortune.com/2016/11/09/food-for-all-app/

Adler, Maren. “This Nonprofit is Reducing Food Waste with a Smartphone App.” Street Sense, August 2, 2017. Retrieved at http://www.streetsense.org/article/dc-food-rescue-gleaning-waste-hunger/#.WaBBsMtRAnk

Africa News. “Nigerian Innovator Uses App to Fight Food Waste.” AfricaNews, August 8, 2017. Retrieved at http://www.africanews.com/2017/08/08/nigerian-innovator-uses-app-to-fight-food-waste/

Ahmar, Muqbil. “Using Inventory Management to Minimize Food Wastage.” CXO Today, August 9, 2017. Retrieved at http://www.cxotoday.com/story/using-inventory-management-to-minimize-food-wastage/

Alexander, Sean. “goMkt is Creating a Marketplace for Surplus Food.” Food Tank, April 2, 2018. Retrieved at https://foodtank.com/news/2018/04/gomkt-tech-startup-food-app-food-waste-food-tank-interview

Alter, Rebecca. “A New App Has a Brilliant Way to Cut down Food Waste Feel Good about What You’re Eating.” The Loop, October 10, 2017. Retrieved at http://www.theloop.ca/new-app-brilliant-way-cut-food-waste/

Anderson, Jessica. “Unsung App Aims to Curb Hunger, Food Waste.” Baltimore Sun, September 3, 2016. Retrieved at http://www.baltimoresun.com/news/maryland/bs-md-unsung-hungry-burglary-20160903-story.html

Anzilotti, Eillie. “These High-Tech Sensors Track Exactly How Fresh Our Produce Is So We Stop Wasting Food.” Fast Company, May 27, 2017. Retrieved at https://www.fastcompany.com/40424163/these-high-tech-sensors-track-exactly-how-fresh-our-produce-is-so-we-stop-wasting-food

Apostolidis, Chrysostomos, David Brown, Dinuka Wijetunga, and Eranjana Kathriarachchi. “Sustainable Value Co-creation at the Bottom of the Pyramid: Using Mobile Applications to Reduce Food Waste and Improve Food Security.” Journal of Marketing Management (January 15, 2021). https://doi.org/10.1080/0267257X.2020.1863448 Retrieved at

Tags: Apps, Sri Lanka

Audacy. “1: Cutting Food Waste with Artificial Intelligence.” [Podcast] Audacy, September 2, 2019. Retrieved at https://www.audacy.com/podcasts/circularity-capital-podcast-30616/1-cutting-food-waste-with-artificial-intelligence-97459141

Tags: Artificial Intelligence, Podcasts

Aziz, Iylia. “Not Even Out of Highschool Yet, These M’sian Teens Made An App to Combat Food Wastage.” Vulcan Post, December 16, 2016. Retrieved at https://vulcanpost.com/597928/malaysian-teenagers-robin-food-poverty-wastage-app/

Bassanese, Paola. “Meal Planning: Reducing Food Waste, Eating Healthier and Meal Planning Apps Roundup.” Hubpages, May 31, 2016. Retrieved at http://hubpages.com/food/Meal-Planning-Reducing-Food-Waste-Eating-Healthier-and-Meal-Planning-Apps-Roundup

Bothwell, Liz. “Episode 74: Combating Food Waste One Cup O’ Sugar at a Time.” Waste360, August 31, 2020, Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-74-combating-food-waste-one-cup-o-sugar-time

Bozhinova, Katerina. “15 Apps Preventing Food Waste.” Food Tank, September 2018. Retrieved at https://foodtank.com/news/2018/09/apps-preventing-food-waste/

Braw, Elisabeth. “Free Lunch, Anyone? Foodsharing Sites and Apps Stop Leftovers Going to Waste.” *The Guardian*, May 5, 2014*.* Retrieved at http://www.theguardian.com/sustainable-business/free-food-sharing-leftovers-surplus-local-popular/

Business Wire. “Using Data Analytics for Effective Food Waste Management | Analytics Experts at Quantzig Offer Unprecedented Insights.” Business Wire, May 29, 2020. Retrieved at https://www.businesswire.com/news/home/20200528005053/en/Data-Analytics-Effective-Food-Waste-Management-Analytics

Californians against Waste. “5 Apps That Make It Easy To Reduce Your Food Waste.” Californians against Waste, February 26, 2016. Retrieved at http://www.cawrecycles.org/recycling-news/2yeys1uef54uzwpgjz70wljzsqf01e

Candy, Seona. “Make a Fresh Start with Your Fridge in 2017: Apps to Reduce Food Waste and Save Money.” The Conversation, January 8, 2017. Retrieved at http://theconversation.com/make-a-fresh-start-with-your-fridge-in-2017-apps-to-reduce-food-waste-and-save-money-69617

Candy, Seona. “Apps to Reduce Food Waste and Save Money.” InDaily, January 11, 2017. Retrieved at http://indaily.com.au/eat-drink-explore/2017/01/11/apps-to-reduce-food-waste-and-save-money

Carlström, Vilhelm. “Danish Food-app That Lets You Buy Restaurant Meals for $2.5 Has Saved 700 Tons of Food in a Year - and Just Won the Nordic Council Environment Prize.” Business Insider, November 2, 2016. Retrieved at http://nordic.businessinsider.com/danish-food-app-too-good-to-go-just-won-the-nordic-council-environment-prize-2016-11/

Cattana, Joseph. “App Gets Positive Feedback.” The Whig, June 22, 2017. Retrieved at http://www.thewhig.com/2017/06/22/app-gets-positive-feedback

Christopher, Donna, and Karen Tensa. “Food Rescue US Launches New Name & App to Feed Needy in Fairfield County.” Wilton Daily Voice, February 15, 2017. Retrieved at http://wilton.dailyvoice.com/lifestyle/food-rescue-us-launches-new-name-app-to-feed-needy-in-fairfield-county/699377/

Chhabra, Esha. “A New Database Lists Solutions to Our Food Waste Problem.” Forbes, March 31, 2021. Retrieved at https://www.forbes.com/sites/eshachhabra/2021/03/31/a-new-database-lists-solutions-to-our-food-waste-problem/?sh=579fdb1b7e66

Tags: Organizations, Platforms

Cizmas, Dana. “412 Food Rescue Mobilizes Volunteers with Uber-like App.” Pittsburgh Post-Gazette, January 25, 2017. Retrieved at http://www.post-gazette.com/life/food/2017/01/25/412-Food-Rescue-mobilizes-volunteers-with-Uber-like-app/stories/201701250004

Cleary, Catherine. “Foodcloud Ends the Culture of Waste.” The Hindu, June 24, 2017. Retrieved at http://www.thehindu.com/specials/impact-journalism-day-2017/foodcloud-ends-the-culture-of-waste/article19135011.ece

Cohen, Danielle. “Combatting Food Waste in Florence; Save Money on Food While Helping Save the Planet.” [about use of Too Good to Go, qv] The Florentine, April 16, 2021. Retrieved at https://www.theflorentine.net/2021/04/16/combatting-food-waste-in-florence/

Tags: Apps, Italy

Davies, Helen. “Column: Appy Way to Slash Food Wastage.” Sheffield Telegraph, December 29, 2016. Retrieved at http://www.sheffieldtelegraph.co.uk/news/column-appy-way-to-slash-food-wastage-1-8309767

**Deja Food** (Madison, New Jersey) is an app “where restaurants post unsold food at a discount.” It’s “mission is to stop quality food from ending up in a landfill by providing the public access to affordable meals while helping participating restaurants increase their bottom lines.”

Website: https://dejafood.com/

Tags: Apps, Restaurants

Dempsey, Pieter. “Use this App to Reduce Food Waste.” Sandton Chronicle, May 9, 2017. Retrieved at http://sandtonchronicle.co.za/180600/use-this-app-to-reduce-food-waste/

Dimitrova Aseniya. “AI to Prevent Food Waste in School Canteens in Nantes The Software Could Cut as Many as 430 Meals Produced in Excess per Day.” The Mayor, December 19, 2020. Retrieved at https://www.themayor.eu/ga/ai-to-prevent-food-waste-in-school-canteens-in-nantes

Tags: AI, Cities, France, Students

Elahi, Amina. “SnackPass App Feeds Your Cravings While Funding Food Deliveries to Nonprofits.” The Star, December 6, 2016. Retrieved at http://www.thestar.com.my/tech/tech-news/2016/12/06/snackpass-app-feeds-your-cravings-while-funding-food-deliveries-to-nonprofits/

Edmonds, Katie. “Food Waste Could Be Drastically Reduced with Mobile App ‘Flashfood’ Launching this Fall in Toronto.” JustMeans, October 27, 2016. Retrieved at http://www.justmeans.com/article/food-waste-could-be-drastically-reduced-with-mobile-app-flashfood-launching-this-fall-in

Farinella, Lynda, Eric Fernandes, Nathan Michener, Marco Polimeni, and Gregg Vesonder. “Identification of Food Waste through Object Recognition.” : 2020 11th IEEE Annual Ubiquitous Computing, Electronics & Mobile Communication Conference (UEMCON), October 28-31, 2020. https://ieeexplore.ieee.org/document/9298165 Retrieved at Retrieved at

Tags: Artificial Intelligence

Farrell, James. “How One Company Uses Internet of Things Sensors and Big Data to Combat Food Waste.” Silicon Angle, June 4, 2017. Retrieved at https://siliconangle.com/blog/2017/06/04/qa-internet-things-combating-conundrum-american-food-wastage/

**Feeding Children Everywhere** --FCE– (Longwood, Florida) “ recently launched its Full Cart Fresh (qv) delivery of fresh produce programs that is delivered to the homes of families in need. Full Cart Fresh is an expansion of the group’s existing Full Cart program, a Virtual Food Bank delivering boxes of food directly to people’s homes.”

Website: https://www.feedingchildreneverywhere.com/

Tags: Food Bank, Platforms

Fletcher, Mark. “Finnish Startup ResQ Club Is Giving Restaurants and Customers a Win-win Opportunity to Stop Food Waste.” Business Insider, February 9, 2017. Retrieved at http://nordic.businessinsider.com/finnish-startup-resq-club-is-giving-restaurants-and-customers-a-win-win-opportunity-to-stop-food-waste-2017-2

FnB News. “Tech Co Winnow, Sustainability Co Diversey Team up to Fight Food Waste.” FnB News, December 26, 2017. Retrieved at http://www.fnbnews.com/Top-News/tech-co-winnow-sustainability-co-diversey-team-up-to-fight-food-waste-41551

Food Processing. “App Targets Food Waste at Home.” Food Processing, October 24, 2016. Retrieved at http://www.foodprocessing.com.au/content/prepared-food/news/app-targets-food-waste-at-home-1018610744

Fox, Killian. “New App Proves a Nourishing Idea for Wasted Food.” *The Guardian*, December 4, 2016. Retrieved at https://www.theguardian.com/environment/2016/dec/04/new-app-proves-a-nourishing-idea-for-wasted-food-foodcloud

French, Alice. “This App Lets You Buy Super-cheap Meals and Fight Food Waste.” Time Out London, July 27, 2017. Retrieved at https://www.timeout.com/london/blog/this-app-lets-you-buy-super-cheap-meals-and-fight-food-waste-072717

Fresh Plaza. “How New Technologies Can Prevent Fruit Waste.” Fresh Plaza, June 21, 2021. Retrieved at https://www.freshplaza.com/article/9332136/how-new-technologies-can-prevent-fruit-waste/

Tags: Austria, Apps, Fruit

**FreshSource** (Egypt) is “a B2B agri-tech platform that helps to solve the problem of food loss and boost smallholder farmers’ incomes in Egypt.” It was launched by Farah and her brother Omar Emara.

Website:

Tags: AgTech, Egypt, Platforms

Furbank, Lani. “How an Algorithm Could Change the World of Food Delivery.” Food Tank, February 5, 2017. Retrieved at https://foodtank.com/news/2017/02/gebni-new-food-delivery-app/

Furbank, Lani. “Smartphone Apps That Could Save the World.” NYC Food Policy, August 2, 2017. Retrieved at http://www.nycfoodpolicy.org/tech-save-world/

Gadd, Stephen. “Danish Food Waste Prevention App Looks to US Market.” CHP Post, October 17, 2017. Retrieved at http://cphpost.dk/news/business/danish-food-waste-prevention-app-looks-to-us-market.html

Gaskell, Adi. “Using the Internet of Things to Reduce Food Waste.” Huffington Post, April 6, 2017. Retrieved at http://www.huffingtonpost.com/entry/using-the-internet-of-things-to-reduce-food-waste\_us\_58e5f4a4e4b0ee31ab9534e4

Giles, Chris. “This App Is Fighting Food Waste and Offering Free Meals.” CNNMoney, May 19, 2017. Retrieved at http://money.cnn.com/2017/05/19/smallbusiness/olio-food-waste-share/

Gilpin, Lyndsey. “8 Apps to Help You Reduce Food Waste.” TechRepublic, October 6, 2014. Retrieved at http://www.techrepublic.com/pictures/8-apps-to-help-you-reduce-food-waste/

**Global Food Donation Policy Atlas, The** (Boston, Massachusetts) “provides a first-of-its-kind look at the current state of food donation laws and policies in participating countries along with country-specific policy recommendations for strengthening food recovery efforts. The project includes the Quick-view atlas, which visually compares the food donation policy landscape across countries, and the Library of country-by-country executive summaries, legal guides, and policy recommendations.” It “is a collaboration between the Harvard Law School Food Law and Policy Clinic (FLPC) (qv) and The Global FoodBanking Network (GFN) (qv).”

Website: https://atlas.foodbanking.org/

Tags: Laws, Websites

Gonzalez, Rachel. “Consumers Can Ask Alexa When Their Leftovers Will Go Bad.” psfk, May 30, 2018. Retrieved at https://www.psfk.com/2018/05/iot-smarterware-alexa-food-waste.html

Gorsh. “Reduce Food Waste with Innovative Shopping App.” Gorsh, April 28, 2017. Retrieved at http://groshapp.com/reduce-food-waste/

Gous, Nico. “Students to Give Consumers Food for Thought with Waste-cutting App.” Sunday Times, November 8, 2017. Retrieved at https://www.timeslive.co.za/news/sci-tech/2017-11-08-students-to-give-consumers-food-for-thought-with-waste-cutting-app/

Green Report. “iFeast App Reduces Food Waste One Recipe at a Time.” Green Report, November 28, 2018. Retrieved at https://feast.media/ifeast-app-reduces-food-waste-one-recipe-at-a-time

Greenwalt, Megan. “Feeding America Teams with DoorDash to Combat Food Waste.” Waste360, February 7, 2018. Retrieved at http://www.waste360.com/food-waste/feeding-america-teams-doordash-combat-food-waste

Greenwalt, Megan. “Sustainable Food Distributor Partners with E-commerce Platform to Reduce Waste.” Waste360, May 28, 2020. Retrieved at https://www.waste360.com/food-waste/sustainable-food-distributor-partners-e-commerce-platform-reduce-waste

Greenwalt, Magen. “Feeding America Adds Logistics to MealConnect Platform.” Waste360, November 7, 2018. Retrieved at https://www.waste360.com/fleets-technology/feeding-america-adds-logistics-mealconnect-platform

Greenwalt, Megan. “Meal Planning App Helps Households Reduce Food Waste During Pandemic.” [CozZo] Waste360, September 8, 2020. Retrieved at https://www.waste360.com/food-waste/meal-planning-app-helps-households-reduce-food-waste-during-pandemic

Tags: Apps, Bulgaria

Greenwalt, Megan. “Wholesale Grocery Startup Combats Both Food Waste and Insecurity.” Waste360, October 22, 2020. Retrieved at https://www.waste360.com/food-waste/wholesale-grocery-startup-combats-both-food-waste-and-insecurity

Tags: Apps, Covid-19, Grocery Stores

Greenwalt, Megan. “Feeding Children Everywhere Uses Online Platform to Reduce Food Waste.” Waste360, December 15, 2020. Retrieved at https://www.waste360.com/food-waste/feeding-children-everywhere-uses-online-platform-reduce-food-waste-0

Tags: Food Bank, Platforms

Hajjdiab, Hassan, Ayesha Anzer, Hadeel A. Tabaza and Wedad Ahmed. “A Food Wastage Reduction Mobile Application.” The Institute of Electrical and Electronics Engineers (IEEE): 2018 6th International Conference on Future Internet of Things and Cloud Workshops, 2019. Retrieved at https://ieeexplore.ieee.org/document/8488190

Han, Goh Yan. “New App in the Works to Tackle Food Wastage and Food Insecurity.” The Straits Times, June 4, 2020. Retrieved at https://www.straitstimes.com/singapore/new-app-in-the-works-to-tackle-food-wastage-and-food-insecurity

Harvey-Jenner, Catriona. “Too Good to Go App Lets You Buy Leftover Restaurant Food for Cheap and It’s Genius.” Cosmopolitan, August 22, 2016. Retrieved at http://www.cosmopolitan.co.uk/entertainment/news/a45463/too-good-to-go-app-buy-leftover-restaurant-food-no-waste/

Hofbauer, Randy. “Can Grocers Solve 2 Dilemmas with 1 App?.” Progressive Grocer, May 24, 2017. Retrieved at http://www.progressivegrocer.com/industry-news-trends/independent-grocers/app-helps-canadian-grocer-reduce-waste-improve-quality-foods-affordability

Hovitz, Helaina. “New York City Food Delivery Platform Feeds Children and Charities With Every Order.” The Daily Meal, February 9, 2017. Retrieved at http://www.thedailymeal.com/eat/new-york-city-food-delivery-platform-feeds-children-and-charities-every-order

How to Make Money. “This Tech Platform Brilliantly Helps Businesses Curb Food Waste and Fight Hunger.” How to Make Money Online Today, April 25, 2017. Retrieved at http://howtomakemoneyonlinedaily.metricelevations.com/how-to-make-money-online/this-tech-platform-brilliantly-helps-businesses-curb-food-waste-and-fight-hunger/

Howie, Cherie. “Waste Not, Want Not: Cheap Eats Coming to Auckland with New Food App Y Waste.” New Zealand Herald, April 1, 2018. Retrieved at http://www.nzherald.co.nz/business/news/article.cfm?c\_id=3&objectid=12022554

Hughes, Ian. “How the Fight Against Food Waste Inspired a Cheap Meal App.” BusinessCloud, February 2, 2017. Retrieved at http://www.businesscloud.co.uk/news/wriggle-the-app-tackling-food-waste-with-cheap-meals

Idle, Tom. “New Platform Enables Entire Food Value Chain to ‘Takestock,’ Redistribute Would-Be Waste.” Sustainable Brands, February 14, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/tom\_idle/new\_platform\_enables\_entire\_food\_value\_chain\_takestock%E2%80%99\_redistribu

Idris, A. Azim Idris. “Feeding the Hungry with Robin Food, an App by Four Malaysian Teens.” Asian Correspondent, December 28, 2016. Retrieved at https://asiancorrespondent.com/2016/12/feeding-hungry-robin-food-app-four-malaysian-teens/

Intrakamhang, Joe, and Mike Ryckman. “Unsiloing Data to Work Toward Solving Food Waste and Food Insecurity.” Google Cloud, December 8, 2020. Retrieved at https://cloud.google.com/blog/products/data-analytics/reducing-food-waste-and-insecurity-with-cloud-data-analytics

Tags: Hunger, Platforms

**Invafresh** (Mississauga, Ontario Canada) allows grocery stores “to meet the growing demand for fresh food while solving the top challenge that comes with fresh retail — food waste or shrink. By integrating vast amounts of in-store production data into algorithms that work to forecast intelligently and accurately, replenish orders, plan production, manage inventory and recipes, and ensure regulatory compliance, Invafresh helps” grocery stores “to eliminate inventory shortfalls and assist with on-shelf availability (OSA), facilitating the right amount of the freshest products at the right time.” It has “100,000+ users across 15 countries realizing up to 25% productivity gains and labor savings.”

Retrieved at https://invafresh.com/

Tags: AI, Canada, Grocery Stores

Jackson, Tom. “How SA’s JustNow Helps Food Businesses Save Money, Decrease Waste.” Disrupt Africa, February 2, 2018. Retrieved at http://disrupt-africa.com/2018/02/how-sas-justnow-helps-food-businesses-save-money-decrease-waste/

Jersey Evening Post. “Islander Fights Food Waste with the Launch of Free App.” Jersey Evening Post, June 19, 2017. Retrieved at http://jerseyeveningpost.com/news/2017/06/19/islander-fights-food-waste-with-the-launch-of-free-app/#bmaGHRoQ5BqdZmPE.99

Jowett, Patrick. “New Food Waste Campaign Targets Date Label Confusion.” Resource, January 26, 2021. Retrieved at https://resource.co/article/new-food-waste-campaign-targets-date-label-confusion

Tags: Apps, Campaigns, Date Labels, Retailers

Kamm, Caroline. “BlueCart App: Tackling Kitchen Orders “All in One Platform.” Food Tank, accessed May 22, 2017. Retrieved at https://foodtank.com/news/2017/05/bluecart-uses-efficient-supply-chains-cut-food-waste/

Kanase, Mangesh. “Food Waste Management Market by Applications, Types, New Technology – Opportunity Analysis and Forecast: 2017 – 2022.” Green Mountain Outlook, September 18, 2017. Retrieved at http://www.gmoutlook.com/food-waste-management-market-by-applications-types-new-technology-opportunity-analysis-and-forecast-2017-2022-154446.html

Kane, Colleen. “Could These Apps Solve America’s Huge Food Waste Problem?.” *Fortune*, April 16, 2016. Retrieved at http://fortune.com/2015/04/16/could-these-apps-solve-americas-huge-food-waste-problem

Klein Kitchen and Bath. “Guilty of Food Waste?” [interactive state website; see how much food Americans waste each year.] Klein Kitchen and Bath, nd. Retrieved at https://kleinkitchenandbath.com/2018/12/10/guilty-of-food-waste/

Knapman, Joshua. “You Can Buy Leftover Meals from Cardiff Restaurants for as Little as £2 with this New App.” Walesonline, January 13, 2017. Retrieved at http://www.walesonline.co.uk/whats-on/food-drink-news/you-can-buy-leftover-meals-12445314

Koh, Valerie. “New Mobile App Launched to Help Food Outlets Cut Waste.” Today Online, November 5, 2017. Retrieved at http://www.todayonline.com/singapore/new-mobile-app-launched-help-food-outlets-cut-waste

Lacsamana, Pauline. “This Dutch App Allows Users to Save Money and Prevent Food Waste.” Daily Meal, December 28, 2016. Retrieved at http://www.thedailymeal.com/news/eat/dutch-app-allows-users-save-money-and-prevent-food-waste/122816

Lai, Catherine. “Food Ordering Platform Launches Digital Doggy-bag to Reduce Food Waste.” Hong Kong Free Press, March 3, 2017. Retrieved at https://www.hongkongfp.com/2017/03/03/food-ordering-platform-launches-digital-doggy-bag-reduce-food-waste

Lamb, Catherine. “Goodr Launched Free “Pop-Up Grocery” Store Featuring Surplus Food for MLK.” The Spoon, January 21, 2019. Retrieved at https://thespoon.tech/goodr-launches-free-pop-up-grocery-store-featuring-surplus-food-for-mlk-day/

Larsen, Linda. “Learn About the FoodKeeper App.” Food Poisoning Bulletin, January 3, 2017. Retrieved at https://foodpoisoningbulletin.com/2017/learn-about-the-foodkeeper-app/

Larson, Sarah. “Top Apps For Finding Recipes For Ingredients You Already Have.” Escoffier on Line, March 27, 2017. Retrieved at https://www.escoffieronline.com/top-apps-for-finding-recipes-for-ingredients-you-already-have/

Lempert, Phil. “New Tools To Fight Food Waste: Old School and One Compliments Of AI.” Forbes, September 20, 2017. Retrieved at www.forbes.com/sites/phillempert/2017/09/20/new-tools-to-fight-food-waste-old-school-and-one-compliments-of-ai/#2dd196011ebd

Liu, Vanessa, and Judith Tan. “This Entrepreneur Is Stopping Food Waste While Doing Good.” The Straits Times, December 6, 2020. Retrieved at https://www.straitstimes.com/singapore/portraits-of-purpose-this-entrepreneur-is-stopping-food-waste-while-doing-good

Tags: Apps, Singapore

Locker, Melissa. “Amazon’s Alexa Can Help You Stop Wasting Food.” Food & Wine, August 17, 2017. Retrieved at https://www.foodandwine.com/news/amazons-alexa-can-help-you-stop-wasting-food

**Look, Smell, Taste, Don’t Waste** (UK) is a campaign launched on January 26, 2021 by the app “Too Good To Go” (qv) “in partnership with some of the UK’s major food brands, to tackle date label confusion and help eliminate food waste.”

Website: https://toogoodtogo.co.uk/en-gb/campaign/commitment

Tags: Apps, Campaigns, Date Labels, Retailers

Losinski, Brendan. “School Uses App to Cut down on Food Waste.” C&G Newspapers, January 24, 2018. Retrieved at http://www.candgnews.com/lifestyles/school-uses-app-to-cut-down-on-food-waste-106243

Lucas, Liza. “Locally Created App to Curb Food Waste, Combat Hunger.” 11 Alive.com, November 24, 2017. Retrieved at https://www.11alive.com/article/news/locally-created-app-to-curb-food-waste-combat-hunger/85-494367432

Mainichi Japan. “Japanese Retailers Using AI to Cut Food Waste with Weather Info, Purchasing Data.” Mainichi Japan, January 3, 2021. Retrieved at

Tags: Artificial Intelligence, Japan, Retailers

Magnin, Clarisse. “How AI Can Unlock a $127B Opportunity by Reducing Food Waste.” McKinsey Sustainability, March 27, 2019. Retrieved at https://www.mckinsey.com/business-functions/sustainability/our-insights/sustainability-blog/how-ai-can-unlock-a-127b-opportunity-by-reducing-food-waste#

Tags: Artificial Intelligence, Make Money

Makov, Tamar, Alon Shepon, Jonathan Krones, Clare Gupta, and Marian Chertow. “Social and Environmental Analysis of Food Waste Abatement via the Peer-to-peer Sharing Economy.” Nature Communications 11 (March 10, 2020): 1156. Retrieved at https://www.nature.com/articles/s41467-020-14899-5

Tags: Apps, Environment

Marks, Olivia. “How Tinder Food Apps and Dumpster-Diving Restaurants Could Help End British Food Waste.” Munchies, May 9, 2016. Retrieved at https://munchies.vice.com/en/articles/how-tinder-food-apps-and-dumpster-diving-restaurants-could-help-end-british-food-waste

Marston, Jennifer. “ReFed Launches a $10M Campaign to Reduce Food Waste, Announces New Insights Engine.” The Spoon, November 13, 2020. Retrieved at https://thespoon.tech/refed-launches-a-10m-campaign-to-reduce-food-waste-announces-new-insights-engine/

Tags: Platforms

Martin, Alex. “Docomo Experiment to Take Bite out of Food Waste Woes.” Japan Times, January 16, 2018. Retrieved at https://www.japantimes.co.jp/news/2018/01/16/national/social-issues/docomo-experiment-take-bite-food-waste-woes/#.Wl4U-4zR9PY

Marr, Bernard. “Big Data and a Shocking Waste Problem.” *Forbes*, September 5, 2016. Retrieved at http://www.forbes.com/sites/bernardmarr/2016/09/05/big-data-and-a-shocking-waste-problem/#6b05cf3270e9

Media Update. “UCOOK Is Working to Reduce the Impact of Waste and Packaging on the Environment.” Media Update, November 11, 2016. Retrieved at http://www.mediaupdate.co.za/publicity/121996/uncook-is-working-to-reduce-the-impact-of-waste-and-packaging-on-the-environment

Meek, Andy. “New Food Startup Aims to Be ‘GPS for Your Kitchen,’” BGR, February 3, 2016. Retrieved at http://bgr.com/2016/02/03/new-food-startup-aims-to-be-gps-for-your-kitchen/

Mehar, Pranjal. “‘eFeed-Hungers’ Software Aims to Reduce Food Waste.” March 6, 2018. Retrieved at https://www.techexplorist.com/efeed-hungers-software-aims-reduce-food-waste

Mehring, Peter. “Reducing Food Waste with IoT.” IoT Agenda, May 31, 2018. Retrieved at https://internetofthingsagenda.techtarget.com/blog/IoT-Agenda/Reducing-food-waste-with-IoT

Meiling, Chen, and Li Yingqing. “WeChat Program Rewards Food Waste Fighters.” China Daily, January 28, 2021. Retrieved at https://global.chinadaily.com.cn/a/202101/28/WS6011f62aa31024ad0baa58c5.html

Tags: Apps, China, Clean Plate

MENAFN. “Reduce Food Waste with the Newest Innovation in the Food Delivery Industry.” Middle East and North Africa Financial Network, March 5, 2017. Retrieved at http://menafn.com/1095290090/Reduce-Food-Waste-with-the-Newest-Innovation-in-the-Food-Delivery-Industry

MENAFN. “Innovative Software Seeks to Reduce Food Waste, Increase Profits.” Middle East and North Africa Financial Network, April 4, 2017. Retrieved at http://menafn.com/1095371601/INNOVATIVE-SOFTWARE-SEEKS-TO-REDUCE-FOOD-WASTE-INCREASE-PROFITS

MENAFN. “ReMe Basket Launches A New Android App That Reduces Food Waste.” MENAFN Press, May 30, 2017. Retrieved at http://menafn.com/1095523627/ReMe-Basket-Launches-A-New-Android-App-That-Reduces-Food-Waste

Messenger, Ben. “Funding for Danish Food Waste Reduction App.” Waste Management World, March 1, 2017. Retrieved at https://waste-management-world.com/a/funding-for-danish-food-waste-reduction-app

Microsoft. “Manufacturer Tracks Food Storage Temperatures with Azure Event Hubs, Helps Reduce Global Food Waste.” Microsoft, January 20, 2021. Retrieved at https://customers.microsoft.com/en-sg/story/861883-danfoss-manufacturing-azure

Tags: AI, Denmark, Grocery Stores

Miley, Jessica. “This Startup Is Turning Big Companies’ Waste into 350,000 Meals.” Interesting Engineering, November 10, 2017. Retrieved at https://interestingengineering.com/this-startup-is-turning-big-companies-waste-into-350000-meals

Miller, Lia. “Meet Goodr: A New App Offering Solutions to Feed the Hungry Using Food Industry Surplus.” Huffington Post, April 8, 2017. Retrieved at http://www.huffingtonpost.com/entry/meet-goodr-a-new-app-offering-solutions-to-feed-the\_us\_58e9435fe4b00dd8e016ec7c

Miller, Perry. “Are Bioenergy Facilities the Solution to the Growing Garbage Problem?.” Inhabitat, March 20, 2019. Retrieved at https://inhabitat.com/are-bioenergy-facilities-the-solution-to-the-growing-garbage-problem/?variation=d

Minesotor, Ricardo. “The Man Behind World’s First Crowd Food-sharing Platform.” Health, December 3, 2018. Retrieved at https://foreignpolicyi.org/the-man-behind-worlds-first-crowd-food-sharing-platform/

Monaco, Emily. “This New App is Taking Restaurant Food Waste to the Web.” Organic Authority, September 12, 2016. Retrieved at https://www.organicauthority.com/this-new-app-is-taking-restaurant-food-waste-to-the-web/

Moore, Darrel. “Waitrose Trials Food Waste Redistribution App.” CIWM, January 24, 2017. Retrieved at http://www.ciwm-journal.co.uk/waitrose-trials-food-waste-redistribution-app/

Murakami, Sakura. “Tokyo-based Startups Look to Link Consumers with Restaurants to Curb Food Waste.” Japan Times, May 4, 2018. Retrieved at https://www.japantimes.co.jp/news/2018/05/04/national/tokyo-based-startups-look-link-consumers-restaurants-curb-food-waste/#.WuzKm8gvxPY

News Desk. “GoMkt App Links Consumers with Retailers to Tackle Food Waste.” December 21, 2017. Retrieved at https://www.foodbev.com/news/gomkt-app-links-consumers-retailers-tackle-food-waste/

Nguyen, Thao. “App Review: Karma.” Swedish AppScene, January 19, 2017. Retrieved at http://www.sweappscene.com/2017/01/19/app-review-karma/

Nott, George. “Food Waste App Launches Scratch and Sniff ‘Smell-by’ Labels.” The Grocer, October 7, 2020

Retrieved at https://www.thegrocer.co.uk/technology-and-supply-chain/food-waste-app-launches-scratch-and-sniff-smell-by-labels/649133.article

Tags: Apps,

O’Hear, Steve. “Winnow Raises Further $7.4m for its Smart Kitchen Tech That Reduces Commercial Food Waste, TechCrunch, October 22, 2017. Retrieved at https://techcrunch.com/2017/10/22/winnow-raises-further-7-4m/?ncid=mobilerecirc\_recent

Qorvis Communications. “Food Rescue Hero Selects Qorvis to Spearhead Campaign for National Expansion of Food Recovery Technology.” PR Newswire, January 10, 2019. Retrieved at https://www.prnewswire.com/news-releases/food-rescue-hero-selects-qorvis-to-spearhead-campaign-for-national-expansion-of-food-recovery-technology-300776293.html

Quinn, Ian. “Asda Launches Surplus Swap App to Help Suppliers Cut Waste.” The Grocer, January 13, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/asda-launches-surplus-swap-app-to-help-suppliers-cut-waste/547089.article

Pomranz, Mike. “Google Launches Interactive Site to Fight Food Waste.” Food & Wine, September 7, 2018. Retrieved at https://www.foodandwine.com/news/google-food-waste-app-your-plan-your-planet

PRNewswire. “Leanpath Launches Mobile Food Waste Measuring Device for COVID-Era Menus.” [Press Release] Leanpath, August 3, 2020. Retrieved at https://www.prnewswire.com/news-releases/leanpath-launches-mobile-food-waste-measuring-device-for-covid-era-menus-301104275.html

Ransom, Jessica. “New App Trades in Surplus Produce.” *Fresh Produce Journal*, December 8, 2016. Retrieved at http://www.fruitnet.com/fpj/article/170830/tradestock-ios-app-available-by-new-year

Raine, Helen. “At the Starting Line; What Inspires People to Launch Startups in Malta, Asks Helen Raine.” Times of Malta, November 26, 2017. Retrieved at https://www.timesofmalta.com/articles/view/20171126/technology/At-the-starting-line.664155

Rein, Lucie. “Fighting Food Loss Through a Mobile App.” [App: Too Good to Go] United Nations Economic Commission for Europe, nd. Retrieved at https://unece.org/DAM/trade/agr/meetings/wp.07/2018/Food\_loss\_LRein.pdf

Tags: Apps, Switzerland

Rensberger, Scott. “App Links Restaurants with Non-profits Feeding Poor to Lower Food Waste.” WUSA, December 12, 2016. Retrieved at http://www.wusa9.com/travel/open-road/zero-percent-feeding-the-hungry/367314307

Risley, James. “This App Helps You End Hunger Around the City Every Time You Snack.” BuiltinChicago, January 11, 2017. Retrieved at http://www.builtinchicago.org/2017/01/10/zero-percent-snackpass

Rodionova, Zlata. “MEAL SAVER MyFridgeFood Website Gives Recipes Based on What’s in Your Fridge – and Means You’ll Never Waste Food Again.” The Sun, June 27, 2017. Retrieved at https://www.thesun.co.uk/money/3886240/grocery-food-shopping-bills-how-to-save-money-food-waste-myfridgefood/

Rodriguez, Karyna. “New App Cuts down on Food Waste.” Illinois Homepage, August 7, 2017. Retrieved at http://www.illinoishomepage.net/news/local-news/new-app-cuts-down-on-food-waste/784519761

Roy, Poppy. “The 9 Best Food Waste Apps to Make Sustainable Eating Easier.” Vogue, April 23, 2019. Retrieved at https://www.vogue.co.uk/gallery/best-food-waste-apps

Rugg, Eliza. “Kloopr: New Food Delivery App Aims to Cut Food Waste.” 9News, August 8, 2018. Retrieved at https://www.9news.com.au/national/2018/08/08/16/58/kloopr-food-delivery-app-launch-ubereats-deliveroo-foodora

Ruiz-Grossman, Sarah. “This App Wants to Sell You Restaurant Leftovers — For a Huge Discount.” Huffington Post, December 19, 2016. Retrieved at http://www.huffingtonpost.com/entry/foodforall-app-buy-leftover-restaurant-food\_us\_58502d02e4b0bd9c3dfefb87

Rychla, Lucie. “The App-titude to Fight Food Waste in Denmark Is Strong.” CPHPost, September 13, 2016. Retrieved at http://cphpost.dk/news/the-app-titude-to-fight-food-waste-in-denmark-is-strong.html

Sharma, Sugam, Ritu Shandilya, U. Sunday Tim and Johnny Wong. “eFeed-Hungers: Reducing Food Waste and Hunger using ICT.” *Resources, Conservation and Recycling* 131 (April 2018): 99-100. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344917304639

Scarola, Cory. “Egg-Shaped Kitchen Assistant with A.I. Helps Plan Meals Inverse.” January 4, 2017. Retrieved at https://www.inverse.com/article/25914-kitchen-assistant-artificial-intelligence-hello-egg

Scott-Reid, Jessica. “These Canadian Apps Offer Seriously Discounted Food.” Chatelaine, August 18, 2017. Retrieved at http://www.chatelaine.com/food/trends/canadian-apps-reduce-food-waste/

Scott, Katherine. “Fridge Cam Lets You See What’s for Dinner from Your Phone.” Kitchen, January 8, 2017. Retrieved at http://kitchen.nine.com.au/2017/01/09/11/37/fridge-cam-lets-you-see-whats-for-dinner-from-your-phone

Selby, Gaynor. “Suppliers Can Connect and Cut Food Waste with New Asda App.” Produce Business, January 16, 2017. Retrieved at http://www.producebusinessuk.com/insight/insight-stories/2017/01/16/suppliers-can-connect-and-cut-food-waste-with-new-asda-app

Shacklett, Mary. “4 Ways IoT Data Is Decreasing Commercial Food Waste.” TechRepublic, February 8, 2018. Retrieved at https://www.techrepublic.com/article/4-ways-iot-is-decreasing-commercial-food-waste

Silverstein, Sam. “Kroger Turns Photos into Recipes with AI-powered Twitter Tool.” GroceryDive October 13, 2020. Retrieved at https://www.grocerydive.com/news/krogers-newest-tool-turns-photos-into-recipes-via-twitter/586896/

Tags: Recipes, Supermarkets, Twitter

Smithers, Rebecca. “Fighting Food Waste with an App… and a Measuring Spoon.” *The Guardian*, January 28, 2017. Retrieved at https://www.theguardian.com/money/2017/jan/28/reducing-food-waste-app-measuring-spoon-save-hundreds-pounds

Soper, Taylor. “Shelf Engine Raises $800K to Help Food Retailers Use Artificial Intelligence for Optimized Ordering.” GeekWire, February 13, 2017. Retrieved at http://www.geekwire.com/2017/shelf-engine-raises-800k-help-food-retailers-use-artificial-intelligence-optimized-ordering/

Stutzer, Abbie. “5 Apps that Reduce Food Waste and Help Feed the Hungry.” Seedstock, June 16, 2016. Retrieved at http://seedstock.com/2016/06/30/5-apps-that-decrease-food-waste-by-feeding-the-hungry/

Swain, Sarah. “App Too Tasty To Throw Will Pair Cafes and Consumers to Cut Waste.” Daily Telegraph, May 19, 2017. Retrieved at http://www.dailytelegraph.com.au/newslocal/northern-beaches/app-too-tasty-to-throw-will-pair-cafes-and-consumers-to-cut-waste/news-story/244fd1d7c4cf4935c42f56238046272e

Switchy Sam. “Reducing Food Waste With These 5 ‘Food Management Apps’ For Your iOS & Android Phones.” Mobile & Apps, February 8, 2017. Retrieved at http://www.mobilenapps.com/articles/38738/20170208/reducing-food-waste-with-these-5-food-management-apps-for-your-ios-android-phones.htm

Szczepanski, Mallory. “8 Apps for Tackling Food Waste.” Waste360, September 19, 2016. Retrieved at http://www.waste360.com/food-waste/8-apps-tackling-food-waste

Tan, Melanie. “Tackling Food Waste in Hanoi with SEA Makerthon.” Makezine, September 12, 2016. Retrieved at http://makezine.com/2016/09/12/tackling-food-waste-in-hanoi-with-sea-makerthon/

Taverna, Emanuela. “The Most Useful, User-friendly Apps Against Food Waste.” NET, May 4, 2015. Retrieved at http://www.expo2015.org/magazine/en/innovation/the-most-useful--user-friendly-apps-against-food-waste.html

Thomas, Patrick. “USDA FoodKeeper App Targets Food Waste; Some Pantry Items Last Five Years.” ABC3340, April 25, 2017. Retrieved at http://abc3340.com/news/local/usda-foodkeeper-app-targets-food-waste-some-pantry-items-last-five-years

Turula, Tom. “Swedish Tech Elite’s Darling Startup Karma Just Bagged $4 Million for its Hyper-growing Food Waste App.” Business Insider, July 4, 2017. Retrieved at http://nordic.businessinsider.com/swedish-tech-elites-darling-startup-karma-just-bagged-$35-million-for-its-hyper-growing-food-waste-apps-european-conquest-2017-7

Uhler, Andy. “App Aims to Help Curb Food Waste.” MarketPlace, December 26, 2016. Retrieved at http://www.marketplace.org/2016/12/26/sustainability/app-aims-help-curb-food-waste

Venkat, Anusha. “Feeding India’s Hungry? There’s an App for That.” Asia Times, July 29, 2017. Retrieved at http://www.atimes.com/article/feeding-indias-hungry-theres-app/

VSA Partners. “Chicago Food Pantries Leverage Technology to Eliminate Waste.” VSA Partners, May 15, 2018. Retrieved at https://beta.vsapartners.com/news/chicago-food-pantries-leverage-technology-to-eliminate-waste

Waltz, Amanda. “412 Food Rescue Mobilizes Volunteers with Food Rescue Hero App.” NEXTpittsburgh, November 30, 2016. Retrieved at http://www.nextpittsburgh.com/business-tech-news/412-food-rescue-mobilizes-volunteers-with-food-rescue-hero-app/

Wanshel, Elyse. “Food Delivery App Donates a Meal to a Kid in Need with Every Order.” Huffington Post, December 14, 2016. Retrieved at http://www.huffingtonpost.com/entry/sharebite-donates-meal-hungry-kids-in-need-every-order\_us\_584eb58fe4b0bd9c3dfd787c

Waste360. “Sporting Kansas City Teams with Partners to Launch Food Waste Reduction Platform.” Waste360, May 31, 2018. Retrieved at http://www.waste360.com/food-waste/sporting-kansas-city-teams-partners-launch-food-waste-reduction-platform

Wells, Jeff. “How Can Predictive Ordering Impact Fresh Departments?.” FoodDive, February 13, 2017. Retrieved at http://www.fooddive.com/news/grocery--how-can-predictive-ordering-impact-fresh-departments/436012/

Wells, Jeff. “Canadian Grocers Use App to Promote Surplus Food about to Expire.” FoodDive, May 26, 2017. Retrieved at http://www.fooddive.com/news/grocery--canadian-grocers-use-app-to-promote-surplus-food-about-to-expire/443677/

Wells, Liz. “James Hall & Co Partners with Food Waste App.” Talking Retail, September 9, 2020. Retrieved at https://www.talkingretail.com/news/industry-news/james-hall-co-partners-with-food-waste-app-10-09-2020/

Tags: Apps, Supermarkets

Whitacre, Paula, and Emi Kameyama. “Reducing Impacts of Food Loss and Waste: Proceedings of a Workshop.” Washington, DC: National Academies Press, 2019.

Whitehall, John Stevens. “Mobile Phone App Will Track How Much Food You Bin as Part of Supermarket Crackdown on £12.5billion Cost of Household Waste.” Daily Mail, December 28, 2016. Retrieved at http://www.dailymail.co.uk/news/article-4070330/Mobile-phone-app-track-food-bin-supermarket-crackdown-12-5billion-cost-household-waste.html

Wong, Kristine. “A Dutch App Aims to Save Millions in Food Waste.” Seeker, December 27, 2016. Retrieved at http://www.seeker.com/a-dutch-app-aims-to-save-millions-in-food-waste-2166906531.html

Wong, Kristine. “Tackling Food Waste Around the World: Our Top 10 Apps.” *The Guardian*, February 6, 2017. Retrieved at https://www.theguardian.com/sustainable-business/2017/feb/06/food-waste-apps-global-technology-leftovers-landfill

Xhin, Pang Ven. “Already Helping 5 Other Countries, this App Lands in M’sia to Combat Food Wastage.” Vulcan Post, February 10, 2017. Retrieved at https://vulcanpost.com/599999/resq-finnish-app-food-wastage-malaysia/

Xue, Yujie. “China’s Internet Watchdog Shuts down 13,600 Mukbang Accounts for Promoting Food Waste.” the Star, September 4, 2020. Retrieved at https://www.thestar.com.my/aseanplus/aseanplus-news/2020/09/04/chinas-internet-watchdog-shuts-down-13600-mukbang-accounts-for-promoting-food-waste

Tags: China, Goovernmental, Websites

Zetterberg, Ryan. “Cut Down on Commercial Food Waste by Using These Canadian Apps.” Quick Books, May 16, 2018. Retrieved at https://quickbooks.intuit.com/ca/resources/technology/canadian-apps-food-waste/

Bakery, Bakeries, Bakery Waste

Adesilu, Sheena. “Five Ways Bakeries Are Tackling Food Waste.” BritishBaker, February 10, 2021. Retrieved at https://bakeryinfo.co.uk/retail/five-ways-bakeries-are-tackling-food-waste/653017.article

Tags: Bakeries

**The Big Issue Japan** (Japan) is a not-for-profit organization responding to homelessness. It “publishes a high-quality magazine that is sold by homeless people.” In October 2020, it launched “the ‘nighttime bakery,’ an effort to drive down food waste and help people on the street facing even more difficult circumstances from the pandemic....At the nighttime bakery, bread left unsold at popular Tokyo bakeries is stocked and put on sale again in the late hours in Shinjuku Ward's Kagurazaka neighborhood. The project offers an opportunity for people struggling to make ends meet to get work they can do quickly and easily, and a chance to reduce food waste.”

Retrieved at:

Tags: Bakery, Japan

**Breadwinner Golden Ale** “is a partnership between award winning Saltaire Brewery and Bradford based supermarket giant Morrisons... It is made using surplus bread from the supermarket’s Rathbones bakery...” Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Beer, Bakery Waste, Bread, Supermarkets

**Breer** (Hong Kong) is a “brand of local craft beer made from upcycled loaves collected from bakery chains and supermarkets in Hong Kong, which would not only help alleviate food waste, but slash the cost of beer-making.” It was co-founded by “Anushka Purohit, Naman Tekriwal, Deevansh Gupta and Suyash Mohan, four students at the Hong Kong University of Science and Technology (HKUST).”

Website: https://www.breer.org/

Tags: Bakery Waste, Beer, Hong Kong

Capone, Roberto, Hamid El Bilali, Philipp Debs, Francesco Bottalico, Gianluigi Cardone, Sinisa Berjan, Gehan A.G. Elmenofi, Aziz Abouabdillah, Laurence Charbel, Samir Ali Arous, and Khaled Sassi. “Bread and Bakery Products Waste in Selected Mediterranean Arab Countries.” *Journal of Food and Nutrition* 4:2 (May 2016): 40-50. DOI: 10.12691/ajfn-4-2-2. Retrieved at https://www.researchgate.net/publication/301696018\_Bread\_and\_Bakery\_Products\_Waste\_in\_Selected\_Mediterranean\_Arab\_Countrie

Tags: Academic Articles, Bakery Waste, Bread

Chen, J. P., L. Yang, R. Bai, and Yung-Tse Hung. “Chapter 25: Bakery Waste Treatment.” In Lawrence K. Wang, Yung-Tse Hung, Howard H. Lo, and Constantine Yapijakis, eds. *Waste Treatment in the Food Processing Industry*. Boca Raton, Fla.: CRC Press, Taylor & Francis, 2006. pp. 1093-1111.

Tags: Academic Articles, Bakery Waste

**Citizen** (Auckland, New Zealand) is “a collective of chefs, brewers, bakers and innovators who want to reduce food and resource waste. We rescue unloved surplus foods and re-work them into delicious, low-impact food and drink.” It converts “spent grain that’s full of nutritional value; we press it, mill it, and turn it into spent-grain flour to bake a delicious, malty sourdough.” The “beers and the spent grain bread are available to buy at Auckland’s Farro Fresh stores. It was co-founded in November 2019 by Donald Shepherd, Ben Bayly, Auckland restaurateur, Andrew Fearnside and Mike Sutherland from Sawmill, an independent Matakana-based craft beer brewery.

Website: https://citizen.co.nz/

Tags: Bakery, Beer, New Zealand

**Crumbs Brewing** (Surrey-based, UK) makes beers from leftover artisan bread. It is a project with the Isle of Wight brewery Goddards for production and the local artisan bakery Chalk Hills in Reigate for its surplus stock. In September 2020 it landed “its first major supermarket deal with Waitrose.”

Website: https://www.crumbsbrewing.co.uk/

Tags: Bakery Waste, Beer, Supermarkets

**Foody Bag** (Perth, Australia) is an app that “helps Perth bakeries win battle against food waste.” It is scheduled to launch at the end of May 2021.

Website: https://www.facebook.com/foodybagapp/

Tags: Apps, Australia, Bakeries

Frost, Maisha. “Craft Brewer Crumbs’ Success with Artisan Leftover Loaves Lands Key Waitrose Contract.” Express, September 13, 2020. Retrieved at https://www.express.co.uk/finance/city/1335004/waitrose-bakery-contract-craft-brewer-crumbs

Tags: Bakery Waste, Beer, Supermarkets

Kyzer, Larissa. “After-Hours Phone Booth Bakery Opens in Stykkishólmur.” September 27, 2020. Retrieved at https://www.icelandreview.com/business/after-hours-phone-booth-bakery-opens-in-stykkisholmur/

Tags: Bakery Waste, Iceland

Melini, Valentina, Francesca Melini, Francesca Luziatelli, and Maurizio Ruzzi. “Functional Ingredients from Agri-Food Waste: Effect of Inclusion Thereof on Phenolic Compound Content and Bioaccessibility in Bakery Products.” Antioxidants 9:12 (December 2, 2020): 1216 https://doi.org/10.3390/antiox9121216 Retrieved at https://www.mdpi.com/2076-3921/9/12/1216/htm

Tags: Bakery, Upcycling

New Food. “Food Waste Lowering Bakery Employees Morale Claims New Report.” New Food, April 2021. Retrieved at https://www.newfoodmagazine.com/news/143296/food-waste-bakery/

Tags: Bakery Waste, Reports

North, Amy. “Less than Half of UK Bakeries Have Food Waste Reduction Plan.” British Baker, April 12, 2021. Retrieved at https://bakeryinfo.co.uk/retail/less-than-half-of-uk-bakeries-have-food-waste-reduction-plan/655020.article#

Tags: Bakery

Smail, Jerome. “Le Pain Quotidien 'Circular' Menu Fights Food Waste.” British Baker, April 16, 2021. Retrieved at https://bakeryinfo.co.uk/retail/le-pain-quotidien-signs-up-to-food-waste-initiative/655187.article

Tags: Bakery

T&A Reporters. “Saltaire Brewery Uses Leftover Bread from Morrisons Bakery to Brew Ale.” Telegraph & Argus, September 27, 2020. Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Bakery Waste, Beer, Bread, Supermarkets

**Tare Shop, The** (Halifax, Nova Scotia, Canada) is a zero-waste coffee shop that is tackling waste by changing customer behavior. It “does not serve plastic straws. Instead, it uses reusable bamboo straws and handmade reusable napkins from a local artisan. The coffee shop also orders muffins and pastries from a local bakery that brings them over in a bin that gets returned for refilling, and it does not sell any plastic-wrapped foods.” It opened in October. 2018.

Website: https://thetareshop.com/

Tags: Bakery Waste, Canada

**Terra Breads** (Vancouver-based) is a bakery that “has been separating food waste for 10 years using color coded bins that specify exactly what each baker can put in that bin. The waste in these bins are then either recycled or composted leading to no garbage. Even the bakery’s napkins and cutlery are compostable.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.terrabreads.com/

Tags: Bakery Waste, Canada

Woolfson, Daniel. “Earth & Wheat Hunts for Bakeries to Join ‘Wonky’ Bread Service.” The Grocer, June 24, 2021. Retrieved at https://www.thegrocer.co.uk/bakery/earth-and-wheat-hunts-for-bakeries-to-join-wonky-bread-service/657377.article

Tags: Bakeries

Bans on Food Waste

Baek, Wonseok. “Change of MSW Composition Attributed by Ban on Direct Landfill of Food Waste in Korea.” presentation to the 7th Workshop on GHG Inventories in Asia (WGIA7), July 7, 2009. Retrieved at http://www-gio.nies.go.jp/wgia/wg7/pdf/4.4.4.2.%20Wonseok%20Baek.pdf

Tags: Bans on Food Waste, Landfill

Pawson, Chad. “Still a Waste to Go: Organics Ban Has Diverted Tons of Garbage from Landfills.” CBC, January 31, 2017. Retrieved at http://www.cbc.ca/news/canada/british-columbia/organics-ban-update-metro-vancouver-2017-1.3957186

Bioactive Compounds, Biomaterials, Biotechnology, Microbes, and Food Waste

Balinski, Brent. “Biomaterials Startup Looks past Pulp, Pandemic.” AuManufacturing, January 18, 2021. Retrieved at https://www.aumanufacturing.com.au/biomaterials-startup-looks-past-pulp-pandemic

Tags: Australia, Biomaterials, Covid-19

Pagliaccia , Deborah, Sohrab Bodaghi , Xingyu Chen , Danielle Stevenson , Elizabeth Deyett , Agustina De Francesco , James Borneman , Paul Ruegger, Beth Peacock, Norman Ellstrand , Philippe Eric Rolshausen , Radu Popa, Samantha Ying, and Georgios Vidalakis. “Two Food Waste By-Products Selectively Stimulate Beneficial Resident Citrus Host-Associated Microbes in a Zero-Runoff Indoor Plant Production System.” Frontiers in Sustainable Food Systems, Microbiome Research in Agroecosystems, December 14, 2020. 10.3389/fsufs.2020.593568 Retrieved at https://www.frontiersin.org/articles/10.3389/fsufs.2020.593568/full

Paton, Montserrat Dueñas, and Ignacio García-Estévez, eds. “Agricultural and Food Waste

Analysis, Characterization, and Extraction of Bioactive Compounds and Their Possible Utilization.” Foods, November 2020. Retrieved at https://doi.org/10.3390/books978-3-03943-347-6

Tags: Agriculture, Bioactive Compounds

**Uvera** (Thuwal, Saudi Arabia, and San Mateo, California) is a Saudi startup that tackles the food safety issues and reduces “food waste using new technologies, IoT and AI.” It “uses band C of the ultraviolet light spectrum, which has higher energy than band A and band B that comes naturally from the sun.” It destroys “the DNA of the foodborne pathogens that cause food spoilage and food-borne illnesses.” The technology takes 30 seconds “to double the shelf life of fresh food with no use of chemicals. The technology was approved by the US food and drug administration (FDA) in April 2019 as safe food treatment.” Its “goal is to help halve food waste by 2030 by employing technology and innovation. It was launched by Asrar Damdam.

Website: https://www.uvera.co/

Tags: Biotechnology, Saudi Arabia

Biosensors, Food Sensors, Smart Sensors

Bedord, Laurie. “TeleSense, UPL Partner to Prevent Food Waste.” Successful Farming, January 28, 2021. Retrieved at https://www.agriculture.com/news/technology/telesense-upl-partner-to-prevent-food-waste

Tags: Sensors

Bose, Priyom. “How are Sensors Used to Reduce Food Waste?” Retrieved at AZO Sensors, July 10, 2020. Retrieved at https://www.azosensors.com/article.aspx?ArticleID=1978

**Evigence Sensors** (Israel) is a startup that has the goal of replacing “obsolete date code marking with dynamic and intelligent sensors that visually indicate accurate shelf life status in real-time.” It has developed a “freshness control system based on Visual Freshness Sensors,” which “offer brands, retailers and consumers a new way to monitor freshness in real time to ensure that products are consumed at their optimal quality while decreasing waste.” It has recently launched a project with the Russian supermarket chain Perekrestok (qv).

Website: https://evigence.com/

Tags: Israel, Sensors

Foodprocessing. “Colour-change Sensor to Detect Packaged Food Spoilage.” September 11, 2020. Retrieved at https://www.foodprocessing.com.au/content/processing/article/colour-change-sensor-to-detect-packaged-food-spoilage-900389477

Tags: Food Sensors, Spoilage

Giroud, Tara. “Swiss Scientists Fight Food Waste at the Nano Level.” Swiss Info, October 11, 2020. Retrieved at https://www.swissinfo.ch/eng/sci-tech/swiss-scientists-fight-food-waste-at-the-nano-level/46084408

Tags: Food Sensors, Switzerland,

Guo, Lingling, Ting Wang, Zhonghua Wu, Jianwu Wang, Ming Wang, Zequn Cui, Shaobo Ji Jianfei Cai, Chuanlai Xu, and Xiaodong Chen. “Portable Food Freshness Prediction Platform Based on Colorimetric Barcode Combinatorics and Deep Convolutional Neural Networks.” Advanced Materials (October 2020): 1-8. https://doi.org/10.1002/adma.202004805

Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1002/adma.202004805

Tags: Food Sensors

Kucukduner, Utku. “New E-Nose Sniffs Out Funky Smells to Prevent Wasting Food.” Interesting Engineering, November 11, 2020. Retrieved at https://interestingengineering.com/new-e-nose-sniffs-out-funky-smells-to-prevent-wasting-food

Tags: Food Sensors, Singapore

Neethirajan, Suresh, Vasanth Ragavan, Xuan Weng and Rohit Chand. “Biosensors for Sustainable Food Engineering: Challenges and Perspectives.” Biosensor and Bioanalytical Microtechniques in Environmental, Food & Clinical Analysis 8:1 (2018): 23. Retrieved at https://www.mdpi.com/2079-6374/8/1/23?utm\_campaign=Biosensors\_TrendMD\_0&utm\_medium=cpc&utm\_source=TrendMD

Magloff, Lisa. “Silk-needle Sensor Detects Food Spoilage.” Spring Wise, Retrieved at

Tags: Sensors

Marqual IT Solutions Pvt. Ltd (KBV Research)

Morone, Manny I. Fox. “Forget Expiration Dates. Spoilage Sensors Could Tell Us When Food Actually Goes Bad,”Chemical and Engineering News, May 17, 2020. Retrieved at https://cen.acs.org/analytical-chemistry/diagnostics/Forget-expiration-dates-Spoilage-sensors/98/i19

**PEGS** --paper-based electrical gas sensors– (UK) are commercially-viable food freshness sensors. These biodegradable sensors are “made by printing carbon electrodes onto readily available cellulose paper.” “The sensor data can be read by smartphones, so that people can simply hold their phone up to the packaging to see whether the food is safe to eat.” They are the first “commercially-viable food freshness sensors.” They “detect spoilage gases like ammonia and trimethylamine in meat and fish products.”

Website: https://www.sciencedaily.com/releases/2019/06/190605100401.htm

PR.com. “Global Restaurant Chain Saved £1.25M in Food Stock in Three Days with IoT Sensors.” PR.com, November 20, 2020. Retrieved at https://www.pr.com/press-release/825644

Tags: Covid-19, Restaurants, Sensors

Schleicher, Anni. “On-pack Freshness Indicator Cuts Food Waste and Is Trusted by Dutch Consumers, WUR Study Finds.” FoodIngredients1st, December 18, 2020. Retrieved at https://www.foodingredientsfirst.com/news/on-pack-freshness-indicator-cuts-food-waste-and-is-trusted-by-dutch-consumers-wur-study-finds.html

Tags: Netherlands, Smart Sensors

**TERAFOOD** (Ghent, Belgium, and Lille, France) aims to develop a small “low-cost terahertz sensor for food quality control”... “of packaged food products, up to the level of a prototype tested under operational conditions. It is based on so-called THz technology, a non-ionizing electromagnetic radiation providing a unique interaction with trace gases typical of the food degradation process that can pass unmitigated through common food packaging. Its integration into “intelligent” packaging will significantly contribute to waste reduction.” ...”The project is coordinated by the CNRS (Institute of Electronics, Microelectronics and Nanotechnology, Lille) and involves partnership of VMicro SAS, Ghent University, Université du Littoral Côte d’Opale, Flanders’ FOOD.” The CNRS project coordinator is Mathias Vanwolleghem,

Website: https://terafood.iemn.fr/https://terafood.iemn.fr/

Biogas, Biodigesters, Ethanol, Biomethane, Anaerobic Digestion, Anaerobic Fermentation, Methane, Energy, Bioenergy, Biofuels, Co-Digestion, Codigestion, Biorefineries, Bioconversion, Bioethanol, Digestate

(See also Biogas Bio-Energy, Anaerobic Digestion Companies)

Ahmed, Ghaidaa M., Fawziea M. Hussien, and Ahmed J. Hamad. “Codigestion of Food Waste with Used Lipids as Substrate Material to Produce Biogas.” IOP Conference Series: Materials Science and Engineering, Volume 928, 2nd International Scientific Conference of Al-Ayen University (ISCAU-2020), July 15-16, 2020, Thi-Qar, Iraq.

Download at https://iopscience.iop.org/article/10.1088/1757-899X/928/2/022042

Tags: Biogas

Akturk, A. Sinan, and Goksel N. Demirer. “Improved Food Waste Stabilization and Valorization by Anaerobic Digestion through Supplementation of Conductive Materials and Trace Elements.” Sustainability 12:12 (June 26, 2020): 5222. doi.org/10.3390/su12125222 Retrieved at https://www.mdpi.com/2071-1050/12/12/5222

Allegue, Luis D., Daniel Puyol, and Juan Antonio Melero. “Food Waste Valorization by Purple Phototrophic Bacteria and Anaerobic Digestion after Thermal Hydrolysis.” Biomass and Bioenergy 142 (November 2020): 105803. https://doi.org/10.1016/j.biombioe.2020.105803 Retrieved at https://www.sciencedirect.com/science/article/pii/S096195342030338X

Tags: Anaerobic Digestion, Valorization

An, Zhengka, Qing Feng, Rusong Zhao, and Xiaoli Wang. “Bioelectrochemical Methane Production from Food Waste in Anaerobic Digestion Using a Carbon-Modified Copper Foam Electrode.” MDPI, March 23, 2020. Retrieved at https://www.mdpi.com/2227-9717/8/4/416

Ankathi, Sharath, David Watkins, Prathyusha Sreedhara, Jacob Zuhlke, and David R. Shonnard. “GIS-Integrated Optimization for Locating Food Waste and Manure Anaerobic Co-digestion Facilities.” ACS Sustainable Chemical Engineering (March 10, 2021).

https://doi.org/10.1021/acssuschemeng.0c07482

Retrieved at https://pubs.acs.org/doi/10.1021/acssuschemeng.0c07482

Tags: Anaerobic Digestion

Antonopoulou, Georgia, Maria Alexandropoulou, Ioanna Ntaikou, and Gerasimos Lyberatos. “From Waste to Fuel: Energy Recovery from Household Food Waste via its Bioconversion to Energy Carriers Based on Microbiological Processes.” Science of The Total Environment (May 7, 2020): 139230 Retrieved at https://doi.org/10.1016/j.scitotenv.2020.139230

Azarmanesh, R., M. Hasani Zonoozi, and H. Ghiasinejad. “Characterization of Food Waste and Sewage Sludge Mesophilic Anaerobic Co-digestion under Different Mixing Ratios of Primary Sludge, Secondary Sludge and Food Waste.” Biomass and Bioenergy 139 (August 2020): 105610 https://doi.org/10.1016/j.biombioe.2020.105610 Retrieved at https://www.sciencedirect.com/science/article/pii/S0961953420301446?via%3Dihub

Bangor University. “New Research Reveals Anaerobic Digestion Could Undermine UK Net-zero Emissions.” Phys.Org. September 7, 2020. Retrieved at https://phys.org/news/2020-09-reveals-anaerobic-digestion-undermine-uk.html

Tags: Anaerobic, Climate Change

Begum, Sameena, Gangagni Rao Anupoju, and Nicky Eshtiaghi. “Anaerobic Co-digestion of Food Waste and Cardboard in Different Mixing Ratios: Impact of Ultrasound Pre-treatment on Soluble Organic Matter and Biogas Generation Potential at Varying Food to Inoculum Ratios.” Biochemical Engineering Journal 166 (February 2021): 107853. https://doi.org/10.1016/j.bej.2020.107853 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S1369703X20304071

Tags: Anaerobic Co-digestion

Bicks, Ashenafi Tesfaye. “Investigation of Biogas Energy Yield from Local Food Waste and Integration of Biogas Digester and Baking Stove for Injera Preparation: A Case Study in the University of Gondar Student Cafeteria.” Journal of Energy 2020 (August 30, 2020): Article ID 8892279 https://doi.org/10.1155/2020/8892279 Retrieved at https://www.hindawi.com/journals/jen/2020/8892279/

Tags: Biogas, Cafeterias, India

BioCycle. “Just Released: Anaerobic Digestion of Food Waste in the U.S..” BioCycle, May 30, 2018. Retrieved at https://www.biocycle.net/2018/05/30/just-released-anaerobic-digestion-food-waste-u-s/

Bioenergy Insight. “Cold Anaerobic Digestion Viable, According to New Study.” Bioenergy Insight, June 1, 2017. Retrieved at http://www.bioenergy-news.com/display\_news/12399/cold\_anaerobic\_digestion\_viable\_according\_to\_new\_study/

Bioenergy. “‘Imperative’ for Fruit and Nut Orchards to Be Included in US Bioenergy Programmes.” Bioenergy Insight, August 10, 2017. Retrieved at http://www.bioenergy-news.com/display\_news/12743/imperative\_for\_fruit\_and\_nut\_orchards\_to\_be\_included\_in\_us\_bioenergy\_programmes/

Biofuels International. “US and Indonesia Celebrate Launch of Jakarta Waste-to-bioethanol Project.” Biofuels International, April 21, 2017. Retrieved at http://biofuels-news.com/display\_news/12205/us\_and\_indonesia\_celebrate\_launch\_of\_jakarta\_wastetobioethanol\_project/

Biofuels International. “Biofuels Produced from Meat and Cheese.” Biofuels International, November 17, 2017. Retrieved at http://biofuels-news.com/display\_news/13151/Biofuels\_produced\_from\_meat\_and\_cheese/

**BioHiTech Global, Inc**. (UK) provides an environmentally friendly solution for food waste disposal. Through its subsidiaries, BioHiTech America, LLC and BioHiTech Europe Limited, it “offers its customers various technologies integrating technological, biological and mechanical engineering solutions for the control, reduction and/or reuse of organic wasteIts Eco-Safe Digester is a data-driven, network-based mechanical/biological technology, which transforms food waste into nutrient-neutral water that can be disposed of via conventional sanitary sewer systems. The Eco-Safe Digester may be used by businesses in food service, hospitality, healthcare, government, conference centers, education centers or stadiums. Its Internet enabled system, the BioHiTech Cloud, streams data from the digesters, collects information from system users and integrates business application data.”

Website: www.biohitech.com

Bowman, Martin and Krysia Woroniecka. “Bad Energy: Defining the True Role of Biogas in a Net Zero Future.” Feedback, September 2020. Retrieved at https://feedbackglobal.org/wp-content/uploads/2020/09/Feedback-2020-Bad-Energy-report.pdf

Tags: Biogas, Reports

Boyce, Dan. “Turning Poop into Power, Not Pollution.” PBS NewsHour, March 28, 2016. Retrieved at http://www.pbs.org/newshour/bb/turning-poop-into-power-not-pollution/

Bourne, Joel K., Jr. “Harnessing the Power of Poo: Pig Waste Becomes Electricity.” *National Geographic,* July 16, 2016. Retrieved at http://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/07/pig-waste-energy-north-carolina/

Brito, Gilberto Maia de, Mariana Borsoi Chicon1, Edumar Ramos C. Coelho, Diêgo Nunes Faria, and Jair C. C. Freitas. “Eco-green Biodiesel Production from Domestic Waste Cooking Oil by Transesterification Using LiOH into Basic Catalysts Mixtures.” Journal of Renewable and Sustainable Energy 12 (July 2020): 043101. https://doi.org/10.1063/5.0005625 Retrieved at https://aip.scitation.org/doi/10.1063/5.0005625

Budde, Benjamin, and David Newman. “Biogas in Germany: Maintaining Momentum.” EURACTIV.COM Ltd., January 7, 2019. Retrieved at https://www.euractiv.com/section/climate-strategy-2050/opinion/biogas-in-germany-maintaining-momentum/

Bunch, Jill E. “Grad Students Partner with Central American Village to Harness Free Sustainable Energy Source.” The Newsstand, September 8, 2016. Retrieved at http://newsstand.clemson.edu/grad-students-partner-with-central-american-village-to-harness-free-sustainable-energy-source/

Byun, Jaewon, Oseok Kwon, Hoyoung Park, and Jeehoon Han. “Food Waste Valorization to Green Energy Vehicles: Sustainability Assessment.” The Royal Society of Chemistry (May 13, 2021). Retrieved at https://pubs.rsc.org/en/content/articlelanding/2021/ee/d1ee00850a#!divAbstract

Tags: Electric Vehicles, Energy, Valorization

Caldeira, Carla Patinha, Anestis Vlysidis.” Gianluca Fiore, Valeria De Laurentiis, Giuseppe Vignali, and Serenella Sala. “Sustainability of Food Waste Biorefinery: a Review on Valorisation Pathways, Techno-economic Constraints, and Environmental Assessment.” Bioresource Technology 312 (September 2020): 123575. Retrieved at https://doi.org/10.1016/j.biortech.2020.123575

Cardwell, Diane. “Biofuels Plant in Hawaii Is First to Be Certified as Sustainable.” *New York Times*, May 13, 2016. Retrieved at http://www.nytimes.com/2016/05/14/business/energy-environment/biofuels-plant-in-hawaii-is-first-to-be-certified-as-sustainable.html

Carmona-Cabello, M., I. L. García, J. Sáez-Bastante, S. Pinzia, A. A. Koutinas, and M. P. Doradoa. “Food Waste from Restaurant Sector - Characterization for Biorefinery Approach

Bioresource Technology (January 10 2020). https://doi.org/10.1016/j.biortech.2020.122779 Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852420300481

Casallas-Ojeda, Miguel Reinaldo, Luis Fernando Marmolejo-Rebellón, and Patricia Torres-Lozada. “Identification of Factors and Variables that Influence the Anaerobic Digestion of Municipal Biowaste and Food Waste.” Waste and Biomass Valorization (July 3 2020). https://doi.org/10.1007/s12649-020-01150-x Retrieved at https://link.springer.com/article/10.1007/s12649-020-01150-x

Chan, Pak Chuen, Renata Alves de Toledo Hong In Iu, and Hojae Shim. “Co-digestion of Food Waste and Domestic Wastewater – Effect of Copper Supplementation on Biogas Production.” Energy Procedia 153 (October 2018): 237-241. https://doi.org/10.1016/j.egypro.2018.10.008 Retrieved at https://www.sciencedirect.com/science/article/pii/S1876610218308208

Tags: Biogas, Co-digestion

Chen, Shengjie, Ziletao Tao, Fubing Yao, Bo Wu, Li He, Kunjie Hou, Zhoujie Pi, JingFu, HuanyuYin, Qi Huang, Yujie Liu, DongboWang, Xiaoming Li, Qi Yang. “Enhanced Anaerobic Co-digestion of Waste Activated Sludge and Food Waste by Sulfidated Microscale Zerovalent Iron: Insights in Direct Interspecies Electron Transfer Mechanism.” Bioresource Technology (July 28, 2020): 123901 https://doi.org/10.1016/j.biortech.2020.123901 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0960852420311731

Clarke, Emma. “World-first: Ipswich Business Turning Jam, Syrup into Power.” QT, June 28, 2017. Retrieved at https://www.qt.com.au/news/carole-park-company-turning-jam-chocolate-sauce-in/3194241/

Cohen, David. “Food for London: Bio Collectors Firm Turning Waste Food into Cash.” Evening Standard, November 17, 2016. Retrieved at https://www.msn.com/en-gb/news/other/food-for-london-bio-collectors-firm-turning-waste-food-into-cash/ar-AAkqmgN

Cox, Brian. “Let’s Not Pit Anaerobic Digestion Against Composting in the Food Waste Fight.” The Spinoff, August 31, 2020. Retrieved at https://thespinoff.co.nz/food/31-08-2020/lets-not-pit-anaerobic-digestion-against-composting-in-the-food-waste-fight/

Tags: Anaerobic Digestion, Composting, New Zealand

Dong-A Ilbo. “Greenhouse Gas Produced from Food Waste to Be Used as Automotive Fuel.” Dong-A Ilbo, April 14, 2020. Retrieved at http://www.donga.com/en/article/all/20200414/2037466/1/Greenhouse-gas-produced-from-food-waste-to-be-used-as-automotive-fuel

Downey, John. “Construction to Start on $100m N.C. Swine Waste Plant.” Biz Journal, Retrieved at https://www.bizjournals.com/charlotte/news/2016/12/14/construction-to-start-on-100m-n-c-swine-waste.html

Dunn, Jennifer B., Steffen Mueller, Michael Wang, and Jeongwoo Han. “Energy Consumption and Greenhouse Gas Emissions from Enzyme and Yeast Manufacture for Corn and Cellulosic Ethanol Production.” Biotechnology Letters 34 (October 20, 2012): 2259–2263. DOI: 10.1007/s10529-012-1057-6 Retrieved at https://link.springer.com/article/10.1007/s10529-012-1057-6

Tags: Ethanol

Ebikade, Elvis, Abhay Athaley, Benjamin Fisher, Kai Yang, Changqing Wu, Marianthi G. Ierapetritou, and Dionisios G. Vlachos. “The Future is Garbage: Repurposing of Food Waste to an Integrated Biorefinery.” ACS Sustainable Chemical Engineering (May 12, 2020). Retrieved at https://pubs.acs.org/doi/10.1021/acssuschemeng.9b07479

Ebner, Jacqueline, Callie Babbitt, Martin Winer, Brian Hilton, and Anahita Williamson. “Life Cycle Greenhouse Gas (GHG) Impacts of a Novel Process for Converting Food Waste to Ethanol and Co-products.” Applied Energy 130 (October 2014): 86–93. https://doi.org/10.1016/j.apenergy.2014.04.099 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306261914004620

Tags: Ethanol

Ebner, Jacqueline H., Swati Hegde, Shwe Sin Win, Callie W. Babbitt, and Thomas A. Trabold. “Chapter 10: Environmental Aspects of Food Waste-to-Energy Conversion.” In Thomas Trabold, and Callie W Babbitt, eds. *Sustainable Food Waste-to-energy Systems*. Amsterdam: Academic Press, 2018. pp 177-201. Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128111574000103

Tags: Chapters in Academic Works, Energy, Environment

**Electro-Active Technologies Inc** (Knoxville, Tennessee) is a startup that uses “a modular system that can be placed onsite to convert waste into renewable hydrogen. This will enable companies and communities to reinvest their waste for added value and improved sustainability.” It was founded in 2017 by Alex Lewis and Abhijeet Borole.

Website: https://www.electroactive.tech/

Tags: Energy

Energy Vision. “Food Waste Erased: Reduce, Redistribute, Recycle & Refuel.” Energy Vision, July 2017. Retrieved at http://www.energy-vision.org/pdf/Food\_Waste\_Erased.pdf

Food & Drink Technology. “Food Waste ‘Soup’ Proposed to Food Waste Producers.” Food & Drink Technology, June 23, 2017. Retrieved at http://www.foodanddrinktechnology.com/17614/news/food-waste-soup-proposed-food-waste-producers/

Gao, Meng, Huijing Zou, Wenjing Tian, Dezhi Shi, Hongxiang Chai, Li Gu, Qiang He, and Walter Z. Tang. “Co-digestive Performance of Food Waste and Hydrothermal Pretreated Corn Cob.” Science of The Total Environment (January 6, 2021): 144448. https://doi.org/10.1016/j.scitotenv.2020.144448 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0048969720379791

Tags: Anaerobic Digestion

Geary, Michael. “Anaerobic Digestion Explained.” Dublin, Ireland: Agriland, June 15, 2020, Retrieved at https://www.agriland.ie/farming-news/anaerobic-digestion-explained/

Ghimire, Anish, Vincenzo Luongo, Luigi Frunzo, Piet N. L. Lens, Francesco Pirozzi, and Giovanni Esposito. “Biohythane Production from Food Waste in a Two-stage Process: Assessing the Energy Recovery Potential.” Environmental Technology (December 24, 2020). https://doi.org/10.1080/09593330.2020.1869319

Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09593330.2020.1869319?journalCode=tent20

Tags: Biohythane

Goldstein, Nora. “Codigestion of Food Waste in California.” BioCycle, September 1, 2020. Retrieved at https://www.biocycle.net/codigestion-of-food-wastein-california/

Tags: Codigestion, Governmental, Water

Goldstein, Nora. “Repurposing Infrastructure Facilitates Food Waste Codigestion.” BioCycle, February 23, 2021. Retrieved at https://www.biocycle.net/repurposing-infrastructure-facilitates-food-waste-codigestion/

Tags: Codigestion, Local

Goldstein, Nora. “Servicing the Food Recovery Hierarchy.” BioCycle, April 13, 2021. Retrieved at https://www.biocycle.net/servicing-the-food-recovery-hierarchy/

Tags: Codigestion, Dairy, Recycling

Guo, Hanwen, Chengliang Jiang, Zhijian Zhang, Wenjing Lu, and Hongtao Wang. “Material Flow Analysis and Life Cycle Assessment of Food Waste Bioconversion by Black Soldier Fly Larvae (Hermetia Illucens L.).” Science of The Total Environment (online August 11, 2020: 141656. https://doi.org/10.1016/j.scitotenv.2020.141656 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0048969720351858

Hafid, Halimatun Saadiah, Farah Nadia Omar, Nor’Aini Abdul Rahman, and Minato Wakisaka. “Innovative Conversion of Food Waste into Biofuel in Integrated Waste Management System.” Critical Reviews in Environmental Science and Technology 241 (May 28, 2021): 619-630. https://doi.org/10.1080/10643389.2021.1923976

Retrieved at https://www.tandfonline.com/doi/full/10.1080/10643389.2021.1923976

Tags: Biofuel

Hardcastle, Jessica Lyons. “New Jersey Waste-to-Energy Bill Would Require Corporations to Separate Food Waste.” Environmental Leader, October 18, 2016. Retrieved at http://www.environmentalleader.com/2016/10/18/new-jersey-waste-to-energy-bill-would-require-corporations-to-separate-food-waste/

Hassan, Gamal K., Rhys Jon Jones, Jaime Massanet-Nicolaua, Richard Dinsdalea M. M. Abo-Alyc Fatma A. El-Gohary, Alan Guwy. “Increasing 2 -Bio- (H2 and Ch4) Production from Food Waste by Combining Two-stage Anaerobic Digestion and Electrodialysis for Continuous Volatile Fatty Acids Removal.” Waste Management 129:15 (June 2021): 20-25. https://doi.org/10.1016/j.wasman.2021.05.006 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X2100266X

Tags: Anaerobic Digestion

**High-Solids Organic-Waste Recycling System with Electrical Output** --HORSE– “is a portable system designed to break down a variety of organic waste materials, including food scraps, and convert that waste into liquid fertilizer and/or energy. The system takes up a minimum of 160 square feet and has an estimated maximum energy output of 360,000 BTUs per day.” One is made by Impact Bioenergy (qv).

Website: http://impactbioenergy.com/

Hou, Tingting, Jiamin Zhao, Zhongfang Lei, Kazuya Shimizu, and Zhenya Zhang. “Addition of Air-nanobubble Water to Mitigate the Inhibition of High Salinity on Co-production of Hydrogen and Methane from Two-stage Anaerobic Digestion of Food Waste.” Journal of Cleaner Production (June 16, 2021): 127942. https://doi.org/10.1016/j.jclepro.2021.127942 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621021600

Tags: Academic Articles, Anaerobic Digestion

Izaharuddin, Ainul Nadirah, Manosh C. Paul, Kunio Yoshikawa, Sarut Theppitak, and Xin Dai. “A Comprehensive Kinetic Modelling Study of CO2 Gasification of Char Derived from Food Waste.” Energy Fuels (February 4, 2020). Retrieved at https://pubs.acs.org/doi/10.1021/acs.energyfuels.9b03937

Jain, Sarika, David Newman, Ricardo Cepeda-Márquez, and Kathrin Zeller. *Food Waste Management Report: an Implementation Guide for Cities*. London: World Biogas Association (WBA), in partnership with the Food, Water and Waste Programme, May 2018. Retrieved at http://www.worldbiogasassociation.org/food-waste-management-report

Jamaluddin, Shamila. “EcoWaste ‘17 Showcases Device Which ‘Digests’ Food Waste.” The Gulf Today, January 17, 2017. Retrieved at http://gulftoday.ae/portal/34fd543d-8648-4288-ba35-eeab97628a6e.aspx

Jeevahan, Jeya, A. Anderson, V. Sriram, R. B. Durairaj, G. Britto Joseph, and G. Mageshwaran. “Waste into Energy Conversion Technologies and Conversion of Food Wastes into the Potential Products: a Review.” International Journal of Ambient Energy (November 2, 2018). https://doi.org/10.1080/01430750.2018.1537939 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/01430750.2018.1537939

Jin, Chenxi, Shiqiang Sun, Dianhai Yang, Weijie Sheng, Yadong Ma, Wenzhi He, and Guangming Li. “Anaerobic Digestion: an Alternative Resource Treatment Option for Food Waste in China.” Science of The Total Environment (March 12, 2021): 146397. https://doi.org/10.1016/j.scitotenv.2021.146397 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0048969721014650

Tags: Anaerobic Digestion, China

Jordan Times. “EU Supports Projects to Turn Waste into Electricity, Use Solar Power to Operate Water Pumping Stations.” Zawya, December 7, 2016. Retrieved at https://www.zawya.com/mena/en/story/EU\_supports\_projects\_to\_turn\_waste\_into\_electricity\_in\_Jordan-ZAWYA20161208035733/

Karidis, Arlene. “What Waste Management is doing to Tackle the Challenges Posed by Organics Waste.” Waste360, September 26, 2016. Retrieved at http://www.waste360.com/anaerobic-digestion/what-waste-management-doing-tackle-challenges-posed-organics-waste

Karidis, Arlene. “Why Co-digest Food Waste and Sludge? Part 1.” Waste 360, June 3, 2020. Retrieved at https://www.waste360.com/food-waste/why-co-digest-food-waste-and-sludge-part-1

Karidis, Arlene. “Why Co-digest Food Waste and Sludge? Part 2.” Waste 360, June 4, 2020. Retrieved at https://www.waste360.com/food-waste/why-co-digest-food-waste-and-sludge-part-2

Kassab, Ghada, Dima Kather, Fadwa Odeh, Khaldoun Shatanawi, Maha Halalsheh, Mazen Arafah, and Jules B. van Lier. “Impact of Nanoscale Magnetite and Zero Valent Iron on the Batch-wise Anaerobic Co-digestion of Food Waste and Waste-activated Sludge.” 12:5 Water (April 30, 2020): 1283. https://doi.org/10.3390/w12051283 Download at https://www.mdpi.com/2073-4441/12/5/1283

Keller, Maura. “Anaerobic Digestion Provides Environmental Benefits.” American Recycler News, January 1, 2017. Retrieved at http://americanrecycler.com/8568759/index.php/news/waste-news/2082-anaerobic-digestion-provides-environmental-benefits

Kibler, Kelly M., Debra Reinhart, Christopher Hawkins, Amir Mohaghegh Motlagh, and James Wright. “Food Waste and the Food-energy-water Nexus: a Review of Food Waste Management Alternatives.” Waste Management 74 (April 2018): 52-62. https://doi.org/10.1016/j.wasman.2018.01.014 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X18300151

Kibler, Kelly M., T. Sarker, and D. Reinhart. “Feasibility of Anaerobic Co-digestion to Manage Food Waste and Wastewater Solids from Yosemite National Park, USA.” American Geophysical Union, Fall Meeting 2016 (December 2016). Retrieved at https://ui.adsabs.harvard.edu/abs/2016AGUFM.H43B1410K/abstract

Kilburn, Roger. “Turning Food Waste into Fuel and Plants into Plastic Is the Future for Us All.” Insider.co.uk, January 29, 2019. Retrieved at https://www.insider.co.uk/news/turning-food-waste-fuel-plants-13918090

Kim, Jae Hyung, Jun Cheol Lee, and Daewon Pak. “Feasibility of Producing Ethanol from Food Waste.” Waste Manag. 31:9-10 (September–Octobe2011): 2121–2125. https://doi.org/10.1016/j.wasman.2011.04.011 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X11002091

Tags: Ethanol

Kiran, Uçkun Esra, and Yu Liu. “Bioethanol Production from Mixed Food Waste by an Effective Enzymatic Pretreatment.” Fuel 159 (November 2015): 463–469.

https://doi.org/10.1016/j.fuel.2015.06.101 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0016236115006948

Tags: Bioethanol

Kluger, Jeffery. “How Poop Can Be Worth $9.5 Billion.” Time, November 3, 2015. Retrieved at http://time.com/4098127/human-waste-energy-recycling/

Konti, Aikaterini, Dimitris Kekos, and Diomi Mamma. “Life Cycle Analysis of the Bioethanol Production from Food Waste—A Review.” Energies 13:19 (October 6, 2020): 5206. https://doi.org/10.3390/en13195206 Retrieved at https://www.mdpi.com/1996-1073/13/19/5206/htm

Tags: Bioethanol

Lee, Eunyoung, Paula Bittencourt, Lensey Casimir, Eduardo Jimenez, Meng Wang, Qiong Zhang, and Sarina J. Ergas. “Biogas Production from High Solids Anaerobic Co-digestion of Food Waste, Yard Waste and Waste Activated Sludge.” *Waste Management* 95 (July 15, 2019): 432-439. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X19304222

Laird, Teresa. “Biodigesters Transform Food Waste into Water.” Look Out Newspaper, February 17, 2021. Retrieved at https://www.lookoutnewspaper.com/biodigesters-transform-food-waste-water/

Tags: Biodigesters

LeSage, Jon. “US’ Largest Biogas Plant Being Built in North Carolina.” hybridCARS, December 21, 2016. Retrieved at http://www.hybridcars.com/us-largest-biogas-plant-being-built-in-north-carolina

Lissens, G., H. Klinke, W. Verstraete, B. Ahring, and A. B. Thomsen“Wet Oxidation Treatment of Organic Household Waste Enriched with Wheat Straw for Simultaneous Saccharification and Fermentation into Ethanol.” Journal Environmental Technology 25:6 (May 11, 2004): 647–655. Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09593330.2004.9619354

Tags: Ethanol, Households

Lohani, Sunil Prasad, Siddhartha Shakya, Prekshya Gurung, Bipasyana Dhungana, Dipti Paudel, and Brijesh Mainali. “Anaerobic Co-digestion of Food Waste, Poultry Litter and Sewage Sludge: Seasonal Performance under Ambient Condition and Model Evaluation.”Energy Sources, Part A: Recovery, Utilization, and Environmental Effects. (February 24, 2021): https://doi.org/10.1080/15567036.2021.1887976 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/15567036.2021.1887976?tab=permissions&scroll=top

Tags: Co-digestion

Loizidou, Maria, Danai G. Alamanou, Aggelos Sotiropoulos, Christos Lytras, Diomi Mamma, Dimitrios Malamis, and Dimitris Kekos. “Pilot Scale System of Two Horizontal Rotating Bioreactors for Bioethanol Production from Household Food Waste at High Solid Concentrations.” Waste and Biomass Valorization 8 (March 20, 2017): 1709–1719. https://doi.org/10.1007/s12649-017-9900-6 Retrieved at https://link.springer.com/article/10.1007/s12649-017-9900-6

Tags: Bioethanol, Households

Ma, Yingqun, and YuLiu”Turning Food Waste to Energy and Resources Towards a Great Environmental and Economic Sustainability: an Innovative Integrated Biological Approach.” Biotechnology Advances (Available online 26 June 2019). Retrieved at https://www.sciencedirect.com/science/article/pii/S0734975019301041

Maag, Alex, Alex Paulsen, Ted Amundsen, Paul Yelvington, Geoffrey Tompsett, and Michael Timko. “Catalytic Hydrothermal Liquefaction of Food Waste Using CeZrOx.” Energies11:3 (March 2018): 564. Retrieved at https://www.mdpi.com/1996-1073/11/3/564

Madson, Diana. “Diverting Food Wastes from Landfills to Useful Energy.” Huffington Post, July 5, 2016. Retrieved at http://www.yaleclimateconnections.org/2016/07/food-wastes-as-source-of-renewable-energy/

Malmir, T., and U. Eicker. “Energy Recovery Potential from Food Waste and Yard Waste in New York and Montréal.” ICWMEEE 2020: Volume 14. International Conference on Waste Management, Ecological and Environmental Engineering, July 16-17, 2020 in Stockholm, Sweden Retrieved at https://waset.org/biochemistry-and-microphotonics-conference-in-october-2020-in-rome

Mancl, Karen. “Brewing Biogas in the United States and China.” New Security Beat, June 4, 2020. Retrieved at https://www.newsecuritybeat.org/2020/06/brewing-biogas-united-states-china-2/

Maroušek, Josef, Otakar Strunecký, Ladislav Kolář, Marek Vochozka, Marek Kopecký, Anna Maroušková, Jana Batt, Miloš Poliak, Miloslav Šoch, Petr Bartoš, České Budějovice Tomáš Klieštik, Martin Filip, Petr Konvalina, Jan Moudrý, Jiří Peterka, Karel Suchý, Tomáš Zoubek, and Edmond Cera. “Advances in Nutrient Management Make it Possible to Accelerate Biogas Production and Thus Improve the Economy of Food Waste Processing.” Journal

Energy Sources, Part A: Recovery, Utilization, and Environmental Effects (2020). https://doi.org/10.1080/15567036.2020.1776796 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/15567036.2020.1776796

Martinez, Marina. “Converting Biowaste to Biogas Could Power Cleaner, Sustainable Earth Future. Mongabay News, July 1, 2021. Retrieved at https://news.mongabay.com/2021/07/converting-biowaste-to-biogas-could-power-cleaner-sustainable-earth-future/

Tags: Biogas

Matsakas, Leonidas, and Paul Christakopoulos. “Ethanol Production from Enzymatically Treated Dried Food Waste Using Enzymes Produced On-site.” Sustainability 7:2 (January 2015): 1446–1458. DOI: 10.3390/su7021446 Retrieved at https://www.mdpi.com/2071-1050/7/2/1446/xml

Tags: Ethanol

Matsakas, Leonidas, Dimitris Kekos, Maria Loizidou, and Paul Christakopoulos. “Utilization of Household Food Waste for the Production of Ethanol at High Dry Material Content.” Biotechnology for Biofuels 7 (January 8, 2014): 1–9. Retrieved at https://biotechnologyforbiofuels.biomedcentral.com/articles/10.1186/1754-6834-7-4

Tags: Ethanol, Households

Melikoglu, Mehmet. “Appraising Food Waste Generation and Forecasting Food Waste to Energy Potentials of Hospitals in Turkey: a Global to Local Analysis.” Sustainable Production and Consumption (July 29, 2020). https://doi.org/10.1016/j.spc.2020.07.016 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2352550920304528

Messenger, Ben. “Fixed-Spec Food Waste Feedstock for Biogas Plants Hits Market.” Waste Management World, June 23, 2017. Retrieved at https://waste-management-world.com/a/fixed-spec-food-waste-feedstock-for-biogas-plants-hits-market

Mills, Nicole. “Colac's Renewable Organics Network Is Turning Food Waste into Biogas, Hot Water and Power.” ABC News, December 12, 2020. Retrieved at https://www.abc.net.au/news/2020-12-13/colac-renewable-organics-network-solution-to-war-on-waste/12736182

Tags: Australia, Biogas

Millstone, Carina. “‘Build Back Better’ must Exclude Biogas and Deal with Food Waste.” Responsible Investor, October 13, 2020. Retrieved at https://www.responsible-investor.com/articles/build-back-better-must-exclude-biogas-and-deal-with-food-waste

Tags: Biogas

Moore, Darrel. “Ricardo Urges Bio-digester Exemption from Food Waste Law.” CIWM, December 7, 2016. Retrieved at http://www.ciwm-journal.co.uk/ricardo-urges-exemption-bio-digesters-food-waste-law/

Moore, Darrell. “UK Small Scale Biogas Provide ‘Significantly Negative’ Carbon Emissions.” Circular, July 24, 2020. Retrieved at https://www.circularonline.co.uk/news/uk-small-scale-biogas-provide-significantly-negative-carbon-emissions/

MRW. “The Right AD Diet Is a Recipe for Success.” MRW, December 21, 2017. Retrieved at https://www.mrw.co.uk/knowledge-centre/the-right-ad-diet-is-a-recipe-for-success/10025401.article

Muhammad, Noor Intan Shafinas, and Kurt A. Rosentrater. “Economic Assessment of Bioethanol Recovery Using Membrane Distillation for Food Waste Fermentation.” Bioengineering 7:1 (February 11, 2020): 15. https://doi.org/10.3390/bioengineering7010015 Retrieved at https://www.mdpi.com/2306-5354/7/1/15

Tags: Bioethanol

Mukhuba Mashudu, Ashira Roopnarain, Mokhele Edmond Moeletsi, and Rasheed Adeleke. “Metagenomic Insights into the Microbial Community and Biogas Production Pattern During Anaerobic Digestion of Cow Dung and Mixed Food Waste.” Wiley, September 16, 2019. https://doi.org/10.1002/jctb.6217 Available Free Access online at https://onlinelibrary.wiley.com/doi/full/10.1002/jctb.6217

Murray, James S. “Coronavirus: Biogas Industry Moves to Tackle Spike in Food Waste.” Business Green, April 24, 2020. Retrieved at https://www.businessgreen.com/news/4014359/coronavirus-biogas-industry-moves-tackle-spike-food-waste

Musulin, Kristin. “Could Food Waste Reduction Goals Backfire on the Industry?.” Waste Dive, November 30, 2015. Retrieved at https://www.wastedive.com/news/could-food-waste-reduction-goals-backfire-on-the-industry/409912/

Muthukumar, Roshini. “Your Food Waste Can Cut Your LPG Costs By Up To 60%. This Startup Shows You How!” The Better India, June 3, 2020. Retrieved at https://www.thebetterindia.com/228748/portable-biogas-plant-buy-startup-lpg-cylinder-cost-save-money-india-ros174/

Nationalgrid. “6 Fascinating Facts about Biogas.” Nationalgrid, 2021. Retrieved at https://www.nationalgrid.com/stories/energy-explained/6-fascinating-facts-about-biogas

Tags: Biogas

Nayak, A., and Brij Bhushan. “An Overview of the Recent Trends on the Waste Valorization Techniques for Food Wastes.” Journal of Environmental Management 233 (March 2019): 352–370. https://doi.org/10.1016/j.jenvman.2018.12.041 Retrieved at https://www.sciencedirect.com/science/article/pii/S0301479718314634

Tags: Biofuels, Valorization

Negria, Camilla, Marina Riccia, Massimo Zilio, Giuliana D'Imporzano, Wei Qiao, Renjie Dong, and Fabrizio Adania. “Anaerobic Digestion of Food Waste for Bio-energy Production in China and Southeast Asia: a Review.” Renewable and Sustainable Energy Reviews 133 (November 2020): 110138. https://doi.org/10.1016/j.rser.2020.110138 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S1364032120304299

Neo, Pearly. “Fruity Electricity: Australian Scientists Create Double-sustainable Energy Storage from Durian and Jackfruit Waste.” Food Navigator-Asia, May 5, 2020. Retrieved at ttps://www.foodnavigator-asia.com/Article/2020/05/05/Fruity-electricity-Australian-scientists-create-double-sustainable-energy-storage-from-durian-and-jackfruit-waste

Nicholls, Luke. “Unilever Achieves Carbon-neutrality at 5 UK Sites Following Green Gas Deal.” Edie.net, January 12, 2017. Retrieved at http://www.edie.net/news/10/Unilever-goes-carbon-neutral-at-5-UK-sites-following-green-gas-deal/

Nierynck, Robin. “ADBA Calls for Defra Leadership on Food Waste.” LetsRecycle, January 12, 2017. Retrieved at http://www.letsrecycle.com/news/latest-news/adba-calls-for-defra-leadership-on-food-waste

Novotek. “Deriving Energy from Food Waste - Smart Technologies Can Extract Energy from Food Waste and By-products.” Alternate Energy Magazine, August 17, 2020. Retrieved at https://www.altenergymag.com/story/2020/08/deriving-energy-from-food-waste-smart-technologies-can-extract-energy-from-food-waste-and-by-products-/33638/

Paritosh, Kunwar, Sandeep K. Kushwaha, Monika Yadav, Nidhi Pareek, Aakash Chawade, and Vivekanand Vivekanand. “Food Waste to Energy: An Overview of Sustainable Approaches for Food Waste Management and Nutrient Recycling.” BioMed Research International 2017 Article Id 2370927 https://doi.org/10.1155/2017/2370927 Retrieved at https://www.hindawi.com/journals/bmri/2017/2370927/

Pennington, Melissa. “Anaerobic Digestion of Food Waste in the U.S..” Survey Results May 2018 EPA/903/S-18/001. EPA Region 3, Philadelphia, PA. Retrieved at http://biocycle.net/pdf/2018/AD\_Data\_Report.pdf

Pereira da Cunha, Agne, Magali Christe Cammarota, and Isaac Volschan Junior. “Anaerobic Co-digestion of Sewage Sludge and Food Waste: Effect of Pre-fermentation of Food Waste in Bench- and Pilot-scale Digesters.” Bioresource Technology Reports (April 28, 2021): 100707. https://doi.org/10.1016/j.biteb.2021.100707 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2589014X21000840#!

Tags: Biodigesters

Pimentel, Joseph. “Bad Energy? Some Locals Upset over Proposed Renewable Energy Plant in Anaheim.” *Orange County Register*, August 21, 2016. Retrieved at http://www.ocregister.com/articles/plant-726560-waste-energy.html

Potter, Maggie. “Repurposing Food Waste into Energy.” BOSS Magazine, undated (published February 2, 2020) Retrieved at https://thebossmagazine.com/food-waste-energy/

PR. “S Koreans Want to Invest $60m in Punjab to Produce Energy from Waste.” The Nation, August 9, 2017. Retrieved at http://nation.com.pk/business/09-Aug-2017/s-koreans-want-to-invest-60m-in-punjab-to-produce-energy-from-waste

Prasoulas, George, Aggelos Gentikis, Aikaterini Konti, Styliani Kalantzi, Dimitris Kekos, and Diomi Mamma. “Bioethanol Production from Food Waste Applying the Multienzyme System Produced On-Site by *Fusarium oxysporum* F3 and Mixed Microbial Cultures.” Fermentation 6 (2020): 39. 10.3390/fermentation6020039 Retrieved at https://www.mdpi.com/2311-5637/6/2/39

Tags: Bioethanol

Qi, Shasha, Shoujun Yuan, Wei Wang, Liwen Xiao, Xinmin Zhan, and Zhenhu Hu. “Effect of Solid-liquid Separation on Food Waste Fermentation Products as External Carbon Source for Denitrification.” Journal of Cleaner Production (October 16, 2020): 124687. https://doi.org/10.1016/j.jclepro.2020.124687 Retrieved at

Tags: Anaerobic Fermentation

Rasul, Shafayat Nazam. “OP-ED: Will Waste-to-energy Initiatives Work in Bangladesh?” Dhaka Tribune, October 11, 2020. Retrieved at https://www.dhakatribune.com/opinion/op-ed/2020/10/11/op-ed-will-waste-to-energy-initiatives-work-in-bangladesh

Tags: Bangladesh, Energy

Rawat, Sachin. “Transforming Food Waste into Bioenergy.” Labiotech, June 28, 2021. Retrieved at https://www.labiotech.eu/in-depth/food-waste-bioenergy/

Tags: Bioenergy

Rawnsley, Jessica. “Food Waste-powered Trucks: Bristol Set for 'World's Largest' Biomethane Refueling Station.” BusinessGreen, May 14, 2021 Retrieved at https://www.businessgreen.com/news/4031299/food-waste-powered-trucks-bristol-set-world-largest-biomethane-refueling-station

Tags: Biomethane

Redling, Adam. “Chicago Urban Farming Project to Utilize Anaerobic Digestion to Mitigate Food Waste, Produce Renewable Energy.” Waste Today, August 20, 2020. Retrieved at https://www.wastetodaymagazine.com/article/illinois-anaerobic-digestion-green-era/

Rosengren, Cole. “Bill Gates, Total Invest Millions in Biomass Conversion Technology.” Waste Dive, September 29, 2016. Retrieved at http://www.wastedive.com/news/bill-gates-total-invest-millions-in-biomass-conversion-technology/427220/

Rosengren, Cole. “How Municipalities Can Assess Risk When Considering New Waste Conversion Technologies.” Waste Dive, February 16, 2017. Retrieved at http://www.wastedive.com/news/how-municipalities-can-assess-risk-when-considering-new-waste-conversion-te/436345/

Roslan, Muhamad Aidilfitri Mohamad, Nur Qaiyyum Ummi Aiman Jefri, Nurhidayah Ramlee, Nor Aini Abdul Rahman, Nur Hazlin Hazrin Chong, Hamidun Bunawan, Izwan Bharudin, Mohd. Hafiz Abd. Kadir, Masita Mohammad, and Halim Razali. “Enhancing Food Waste Biodegradation Rate in a Food Waste Biodigester with the Synergistic Action of Hydrolase-producing Bacillus Paralicheniformis Gra2 and Bacillus Velezensis Tap5 Co-culture Inoculation.” Saudi Journal of Biological Sciences (February 18, 2021). https://doi.org/10.1016/j.sjbs.2021.02.041 Retrieved at https://www.sciencedirect.com/science/article/pii/S1319562X21001133?dgcid=rss\_sd\_all

Tags: Biodigester

Runyon, Luke. “How Colorado Is Turning Food Waste Into Electricity.” The Salt, NPR, April 5, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/04/05/472673127/how-colorado-is-turning-food-waste-into-electricity

Saha, Swakshar, and Hyung-Sool Lee. “Development of a Compact, Energy-positive Food Waste Treatment Process.” Waterloo, Ontario, Canada: University of Waterloo, 2019.

Sallan Foundation. “Food Waste to Biogas: Unlocking the Value of NYC’s Food Waste.” The Sallan Foundation, June 2017. Retrieved at https://www.sallan.org/events/archives/2017/06/018703.php

Schleicher, Anni. “On-pack Freshness Indicator Cuts Food Waste and Is Trusted by Dutch Consumers, WUR Study Finds.” FoodIngredients1st, December 18, 2020. Retrieved at https://www.foodingredientsfirst.com/news/on-pack-freshness-indicator-cuts-food-waste-and-is-trusted-by-dutch-consumers-wur-study-finds.html

Tags: Netherlands, Smart Sensors

Scully, Kiri. “Rotterdam Start-up Turns Restaurant Scraps into Energy.” I Am Expat, February 16, 2017. Retrieved at http://www.iamexpat.nl/read-and-discuss/expat-page/news/rotterdam-start-up-turns-restaurant-food-waste-into-energy

Shi, Xuchuan, Jiane Zuo Bing Li, and HengYu. “Two-stage Anaerobic Digestion of Food Waste Coupled with in Situ Ammonia Recovery Using Gas Membrane Absorption: Performance and Microbial Community.” Bioresource Technology 297 (February 2020): 122458. https://doi.org/10.1016/j.biortech.2019.122458 Retrieved at https://www.sciencedirect.com/science/article/pii/S0960852419316888

Simet, Anna. “February: All Biogas and Landfill Gas.” Biomass, December 16, 2016. Retrieved at http://biomassmagazine.com/blog/article/2016/12/february-all-biogas-and-landfill-gas

Sobon, Elena-Mühlenbrock, Markus Schlienz, and Manfred Greger. “Mesophilic and Thermophilic Anaerobic Digestion of Model Kitchen Waste with Variation of Fat Content.” Chemie Ingenieur Technik, July 29, 2020. https://doi.org/10.1002/cite.201900094 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1002/cite.201900094

Song, Yingjin, Shuyan Meng, Guanyi Chen, Beibei Yan, Yingxiu Zhang. Junyu Tao, Yihang Lia and Jinlei Li. “Co-digestion of Garden Waste, Food Waste, and Tofu Residue: Effects of Mixing Ratio on Methane Production and Microbial Community Structure.” 9:5 Journal of Environmental Chemical Engineering (June 23, 2021): 105901. https://doi.org/10.1016/j.jece.2021.105901 Retrieved at

Tags: Co-digestion

Sun, Jin, Yasunori Kosaki, and Nobuhisa Watanabe. “An Anaerobic Membrane Bioreactor Using a Hollow Fiber Membrane and Biogas Agitation.” MethodsX 7 (2020): 101018. https://doi.org/10.1016/j.mex.2020.101018 Retrieved at https://www.sciencedirect.com/science/article/pii/S2215016120302387

Sustainable Brands Staff. “Trending: SUEZ, US, Hong Kong Startups Uncover New Ways to Tackle Food Waste.” Sustainable Brands, June 30, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/trending\_suez\_us\_startup\_uncover\_new\_ways\_fight\_food\_was

Sustainable Brands Staff. “Trending: Startups Fighting Food Waste Continue to Shape ‘Future of Snacking,’” Sustainable Brands, May 13, 2019. Retrieved at https://sustainablebrands.com/read/waste-not/trending-startups-fighting-food-waste-continue-to-shape-future-of-snacking

Taylor, Brian. “Anaerobic Digestion Sector Forming a Clearer Picture.” Waste Today Magazine, May 7, 2020. Retrieved at https://www.wastetodaymagazine.com/article/anaerobic-digestion-waste/

Teh, Cheryl. “Converting Sludge and Food Waste into Energy.” The New Paper, January 30, 2019. Retrieved at https://www.tnp.sg/news/singapore/converting-sludge-and-food-waste-energy

Teller, Yair. “Israeli Company Converts Food Waste to Cooking Gas.” The Observers, August 22, 2016. Retrieved at http://observers.france24.com/en/20160812-israeli-inventor-converts-food-waste-cooking-gas

Tomich, Matt. “Change Isn’t a Spectator Sport: Renewable Energy Can Happen Without Washington.” The Hill, March 29, 2017. Retrieved at http://thehill.com/blogs/pundits-blog/energy-environment/326401-change-isnt-a-spectator-sport-renewable-energy-can

Ugarte, Daniel G. de La Torre, Burton C. English, and Kim Jensen. “Sixty Billion Gallons by 2030: Economic and Agricultural Impacts of Ethanol and Biodiesel Expansion.” *American Journal of Agricultural Economics* 89:5 (December 2007): 1290-1295.

University of Wollongong. “Innovative Research Turning Food Waste into Energy.” University of Wollongong, May 12, 2017. Retrieved at http://media.uow.edu.au/releases/UOW232243.html

van der Elst, Clara. “Waste Not, Want Not.” Rabobank, January 2013. Retrieved at https://research.rabobank.com/far/en/sectors/fa-supply-chains/waste-not-want-not.html

Velásquez-Arredondo, H. I., A. A. Ruiz-Colorado, and S. de Oliveira. “Ethanol Production Process from Banana Fruit and its Lignocellulosic Residues: Energy Analysis.” Energy 35:7 (June 2010): 3081–3087. https://doi.org/10.1016/j.energy.2010.03.052 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0360544210001817

Tags: Bananas, Ethanol

Voegele, Eric. “EPA Funds 12 Anaerobic Digestion Projects.” Biomass Magazine, October 1, 2020. Retrieved at http://biomassmagazine.com/articles/17415/epa-funds-12-anaerobic-digestion-projects

Tags: Anaerobic Digestion, Funding Opportunities

Waldheim, Lars. *Gasification of Waste for Energy Carriers: a Review.* IEA Bioenergy: Task 33, December 2018. Retrieved at https://www.ieabioenergy.com/wp-content/uploads/2019/01/IEA-Bioenergy-Task-33-Gasification-of-waste-for-energy-carriers-20181205-1.pdf

Walmsley, Kate. “Why Industrial Anaerobic Digestion Is Not the Answer to Food Waste.” The Spinoff, August 23, 2020. Retrieved at https://thespinoff.co.nz/food/23-08-2020/why-industrial-anaerobic-digestion-is-not-the-answer-to-food-waste/

Wu, Chuanfu, Qunhui Wang, Juan Xiang, Miao Yu, Qiang Chang, Ming Gao, and Kenji Sonomoto. Enhanced Productions and Recoveries of Ethanol and Methane from Food Waste by a Three-Stage Process.” Energy Fuels 29:10 (September 9, 2015): 6494–6500. https://doi.org/10.1021/acs.energyfuels.5b01507 Retrieved at https://pubs.acs.org/doi/10.1021/acs.energyfuels.5b01507

Wyatt, Dennis. “Food + Biogas = Fuel.” Manteca Bulletin, October 10, 2016. Retrieved at http://www.mantecabulletin.com/section/38/article/138355/

Yan, Binghua, Chao Liu, Suyun Xu, Jun Zhou, Jonathan Wong, and Jiachao Zhang. “Chapter 6: Bioconversion Technologies: Anaerobic Digestion of Food Waste.” In Jonathan Wong Guneet Kaur Mohammad Taherzadeh Ashok Pandey Katia Lasaridi, eds. *Current Developments in Biotechnology and Bioengineering; Sustainable Food Waste Management: Resource Recovery and Treatment*. Elsevier, November 27, 2021: pp 163-204. https://doi.org/10.1016/B978-0-12-819148-4.00006-3

Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128191484000063?via%3Dihub

Tags: Anaerobic Digestion, Chapters in Academic Works

Yan, Mi, Hongcai Su, Zhihao Zhou, Dwi Hantoko, and Ekkachai Kanchanatip. “Gasification of Effluent from Food Waste Treatment Process in Sub- and Supercritical Water: H2-rich Syngas Production and Pollutants Management.” Science of The Total Environment 730 (August 15, 2020): 138517. https://doi.org/10.1016/j.scitotenv.2020.138517 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969720320301

Yu, Alan. “Why Don’t More Farms Convert Poop to Power?.” Newsworks, April 13, 2017. Retrieved at http://www.newsworks.org/index.php/local/item/102777-why-dont-more-farms-convert-poop-to-power?\_topstory

Yu, Alan. “Waste Not, Want Not: Why Aren’t More Farms Putting Poop to Good Use?”

WGBH, April 23, 2017. Retrieved at http://news.wgbh.org/2017/04/23/waste-not-want-not-why-arent-more-farms-putting-poop-good-use

Yu, Qianqian, Huan Li, Zhou Deng, Xiaocong Liao, Sai Liu, and Jianguo Liu. “Comparative Assessment on Two Full-scale Food Waste Treatment Plants with Different Anaerobic Digestion Processes.” Journal of Cleaner Production, online April 15, 2020. https://doi.org/10.1016/j.jclepro.2020.121625 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652620316723

Zan, Feixiang, and Tianwei Hao. “Sulfate in Anaerobic Co-digester Accelerates Methane Production from Food Waste and Waste Activated Sludge.” Bioresource Technology 298 (February 2020): 122536. https://doi.org/10.1016/j.biortech.2019.122536 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0960852419317663?via%3Dihub

Zhang, Chao, Mingshuai Shao, Huanan Wu, Ning Wang, Qindong Chen, and QiyongXu. “Management and Valorization of Digestate from Food Waste via Hydrothermal.” Resources, Conservation and Recycling 171 (August 2021): 105639. https://doi.org/10.1016/j.resconrec.2021.105639 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921002482

Tags: Digestate, Valorization

Zhang, Cunsheng, Xinxin Kang, Fenghuan Wang, Yufei Tian, Tao Liu, Yanyan Su, Tingting Qian, and Yifeng Zhang. “Valorization of Food Waste for Cost-effective Reducing Sugar Recovery in a Two-stage Enzymatic Hydrolysis Platform.” Energy (July 20, 2020). DOI: 10.1016/j.energy.2020.118379 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0360544220314869

Zia, Mahd, Sirajuddin Ahmed, and Anil Kumar “Anaerobic Digestion (AD) of Fruit and Vegetable Market Waste (FVMW): Potential of FVMW, Bioreactor Performance, Co-substrates, and Pre-treatment Techniques.” Biomass Conversion and Biorefinery (September 4, 2020). https://doi.org/10.1007/s13399-020-00979-5 Retrieved at https://link.springer.com/article/10.1007/s13399-020-00979-5

Tags: Anaerobic Digestion

Biochar and Food Waste

Chaher, Nour El houda, Abdallah Nassour, Michael Nelles, and Moktar Hamdi. “Upgrading of Food Waste in-vessel Composting Process: Effects of Biochar-rich Digestate Addition.” Research Square, December 1, 2020. [under review] DOI:

10.21203/rs.3.rs-113678/v1 Retrieved at https://www.researchsquare.com/article/rs-113678/v1

Tags: Biochar

Elkhalif, Samar, Omar Elhassan, Prakash Parthasarathy, Hamish Mackey Tareq Al-Ansari, and Gordon McKay. “Thermogravimetric Analysis of Individual Food Waste Items and their Blends for Biochar Production.” Computer Aided Chemical Engineering 48 (2020): 1543-1548. https://doi.org/10.1016/B978-0-12-823377-1.50258-5 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128233771502585

Tags: Biochar

Giwa, Abdulmoseen Segun, Xiaoqian Zhang, Heng Xu, Mohammadtaghi Vakili, Jing Yuan, and Kaijun Wang. “Pyrolyzed Waste Stream and Biochar Performance Evaluation in Food Waste Anaerobic Digestion.” Clean Technologies and Environmental Policy (May 23, 2020). Retrieved at https://doi.org/10.1007/s10098-020-01862-7

Tags: Biochar

Hersh, Benjamin D. “Biochar Production, Applications, and Waste Management for Enhancing Sustainability Benefits Across Food-energy-water Systems.” M.S., Mechanical Engineering; University of Idaho; May 2019. Retrieved at https://www.researchgate.net/publication/334067108\_Biochar\_Production\_Applications\_and\_Waste\_Management\_for\_Enhancing\_Sustainability\_Benefits\_across\_Food-Energy-Water\_Systems

Tags: Biochar, Theses

Mazac, Rachel. “Assessing the Use of Food Waste Biochar as a Biodynamic Plant Fertilizer.” Hamline University, Departmental Honors Projects, 2016. Paper 43. Retrieved at http://digitalcommons.hamline.edu/cgi/viewcontent.cgi?article=1058&context=dhp

Tags: Biochar

Rezaeitavabe, Fatemeh, Solmaz Saadat, Nasser Talebbeydokhti, Majid Sarta, and Mohammad Tabatabaei. “Enhancing Bio-hydrogen Production from Food Waste in Single-stage Hybrid Dark-photo Fermentation by Addition of Two Waste Materials (Exhausted Resin and Biochar).” Biomass and Bioenergy 143 (December 2020) 105846. https://doi.org/10.1016/j.biombioe.2020.105846

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0961953420303809?dgcid=rss\_sd\_all

Tags: Biochar

Yoonah Jeong, Ye-Eun Lee, and I-Tae Kim. “Characterization of Sewage Sludge and Food

Waste-Based Biochar for Co-Firing in a Coal-Fired Power Plant: A Case Study in Korea.” Sustainability 12:22 (November 12, 2020): 9411. https://doi.org/10.3390/su1222941 Retrieved at https://www.mdpi.com/2071-1050/12/22/9411

Tags: Biochar, South Korea

Biographies and Misc. Interviews with Food Waste Activists

Appel, Deirdre. “NYC Food Policy Center Interview with Tristram Stuart, Founder of Toast Ale.” New York City Food Policy Center, July 30, 2019. Retrieved at https://www.nycfoodpolicy.org/interview-with-tristram-stuard/

Birnbaum, Ian. “Author and Activist Tristram Stuart Has Launched Campaigns, New Businesses, and Community Events to Stop Nations from Squandering Food.” Motherboard, January 25, 2018. Retrieved at https://motherboard.vice.com/en\_us/article/43q9mb/this-campaigner-wants-to-end-the-global-food-waste-scandal

Buzby, Jean. “USDA’s Foreign Agricultural Service Helps Global Efforts to Reduce Food Loss and Waste: An Interview with Paige Cowie.” USDA Food Loss and Waste Liaison in Food and Nutrition, March 22, 2021. Retrieved at https://www.usda.gov/media/blog/2021/03/22/usdas-foreign-agricultural-service-helps-global-efforts-reduce-food-loss-and

Tags: Interviews

Coggan, Maggie. “The Fight for a (Food) Waste Free World.” [interview with Ronni Kahn] Pro Bono, April 15, 2019. Retrieved at https://probonoaustralia.com.au/news/2019/04/the-fight-for-a-food-waste-free-world/

Mastrandrea, Paige. “Chef Massimo Bottura Is on a Mission to End Worldwide Food Waste—Here’s How.” Haute Living, January 26, 2018. Retrieved at http://hauteliving.com/2018/01/chef-massimo-bottura-mission-end-worldwide-food-waste/6503

MENAFN. “Christian Reynolds.” MENAFN, December 21, 2020. Retrieved at https://menafn.com/1101318894/Christian-Reynolds

Tags: Biographies

Blockchain Distribution

Editor. “Delicia Wants to Fight Food Waste with Blockchain-based Marketplace.” Coinbase, June 18, 2018. Retrieved at https://coincryptorama.com/delicia-wants-to-fight-food-waste-with-blockchain-based-marketplace

**IBM Food Trust** is “a cloud-based platform that traces food supply chains and works to decrease food waste, while working with companies such as Walmart and Golden State Foods (GSF). IBM’s partnership with Yara to produce agricultural data and advice, including weather data and recommendations for farmers.”

Website: https://www.ibm.com/uk-en/blockchain/solutions/food-trust

Nash, Kim S. “Wal-Mart Readies Blockchain Pilot for Tracking U.S Produce, China Pork, *Wall Street Journal*, December 16, 2016. Retrieved at http://blogs.wsj.com/cio/2016/12/16/wal-mart-readies-blockchain-pilot-for-tracking-u-s-produce-china-pork/

Nelson, Scott. “One Man’s Trash: How Blockchain Can Target Food Waste to Help End World Hunger.” MH&L, May 2, 2018. Retrieved at http://www.mhlnews.com/global-supply-chain/one-man-s-trash-how-blockchain-can-target-food-waste-help-end-world-hunger

Book Reviews

Christmas, Linda. “Waste: Uncovering the Global Food Scandal by Tristram Stuart: Review.” The Telegraph, July 16, 2016. Retrieved at http://www.telegraph.co.uk/culture/books/bookreviews/5842301/Waste-Uncovering-the-Global-Food-Scandal-by-Tristram-Stuart-review.html

Douglas, Leah. “Review: American Wasteland, by Jonathan Bloom.” Serious Reads, November 6, 2010. Retrieved at http://www.seriouseats.com/2010/11/serious-reads-american-wasteland-by-jonathan-bloom-book-review.html

Eng, Christina. “Watching Our Waste Lines.” [reviews both Jonathan Bloom and Tristram Stuart books], *Gastronomica* 11:3 (Fall 2011): 100-102.

Giles, David Boarder. “Books in Review: Waste Matters: New Perspectives on Food and Society by David Evans, Hugh Campbell and Anne Murcott.” Gastronomica, Vol. 14, No. 4 (Winter 2014), 87-88.

Good Reads. “American Wasteland.” Good Reads, October 12, 2010. Retrieved at http://www.goodreads.com/book/show/7615270-american-wasteland

Han, Emily. “Book Review: American Wasteland by Jonathan Bloom.” The Kitchn, November 3, 2010. Retrieved at http://www.thekitchn.com/american-wasteland-by-jonathan-131451

Himmelheber, Sarah. “Book Review: American Wasteland: How America Throws Away Nearly Half of Its Food (and What We Can Do About It) by Jonathan Bloom.” *Journal of Progressive Human Services* 24:2 (May 2, 2013): 165-171. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/10428232.2013.780572?journalCode=wphs20

Janik, Erika. “Review: Food Will Win the War: Minnesota Crops, Cooks, and Conservation During World War I by Rae Katherine Eighmey.” *Minnesota History* 62:4 (Winter 2010-11): 159.

Kirkus. “Review: American Wasteland.” Kirkus Review, July 26, 2010. Retrieved at https://www.kirkusreviews.com/book-reviews/jonathan-bloom/american-wasteland/

Krzywoszynska, Anna. “Review: Waste: Uncovering the Global Food Scandal by Tristram Stuart.” *Geography* 96:2 (Summer 2011): 101-104.

Laberge, Yves. “Review: Food Loss and Food Waste: Causes and Solutions.” eScholarship, University of California, Electronic Green Journal 1:43 (2020): 1-2,1A. DOI:10.5070/G314346642 Download at https://escholarship.org/uc/item/1q64631q

Montagne, Renee. “Book Lays Bare the West’s Wasteful Food Ways.” October 21, 2009. Retrieved at http://www.npr.org/templates/story/story.php?storyId=113974702

Preston, John. “Waste: Uncovering the Global Food Scandal by Tristram Stuart: Review.” The Telegraph, July 12, 2009. Retrieved at http://www.telegraph.co.uk/culture/books/5786024/Waste-Uncovering-the-Global-Food-Scandal-by-Tristram-Stuart-review.html

Publishers Weekly. “Review: American Wasteland.” Publishers Weekly, October 1, 2010. Retrieved at http://www.publishersweekly.com/978-0-7382-1364-4

Spears, Timothy. “Review: Waste and Want: A Social History of Trash by Susan Strasser,”

*The Business History Review* 75:1 (Spring, 2001): 181-183.

Webber, Alex. “Waste Not, Want Not: the Book Showing Poles the Path to a Life of less Waste.”

First News, January 3, 2021. Retrieved at https://www.thefirstnews.com/article/waste-not-want-not-the-book-showing-poles-the-path-to-a-life-of-less-waste-18796

Tags: Book Reviews, Poland

Breeding

Loria, Keith. “J.R. Simplot Doing its Part to Solve Food Waste.” Produce News, April 14, 2017. Retrieved at http://theproducenews.com/the-produce-news-today-s-headlines/21138-j-r-simplot-doing-its-part-to-solve-food-waste

Brexit and Food Waste

Holmes, Harry. “Brexit Delays May Cost Industry £170m in Food Waste, Official Analysis Shows.” The Grocer, January 22, 2021. Retrieved at

Tags: Brexit

Moore, Darrel. “Must Remain Part of EU Food Waste Platform After Brexit.” CIWM Journal Online, January 11, 2017. Retrieved at http://www.ciwm-journal.co.uk/uk-must-remain-part-eu-food-waste-platform-brexit

Tags: Brexit

Cafeterias and Food Waste

Bell, Adam Edward, and Khire Rushikesh Ulhas. “Working to Reduce Food Waste: Investigating Determinants of Food Waste amongst Taiwanese Workers in Factory Cafeteria Settings.” Sustainability 12:22 (2020): 9669. https://doi.org/10.3390/su12229669 Retrieved at https://www.mdpi.com/2071-1050/12/22/9669

Tags: Cafeterias, Taiwan

Bicks, Ashenafi Tesfaye. “Investigation of Biogas Energy Yield from Local Food Waste and Integration of Biogas Digester and Baking Stove for Injera Preparation: A Case Study in the University of Gondar Student Cafeteria.” Journal of Energy 2020 (August 30, 2020): Article ID 8892279 https://doi.org/10.1155/2020/8892279 Retrieved at https://www.hindawi.com/journals/jen/2020/8892279/

Tags: Biogas, Cafeterias, India

Canning, Drying, Preserving

Irizarry, Janet. “Giving Food a Second Chance.” Hudson Valley News Network, September 8, 2016. Retrieved at http://hudsonvalleynewsnetwork.com/2016/09/08/giving-food-second-chance/

Lear, Jane. “The Driest Way to Reduce Food Waste Also Happens to Be Delicious.” Takepart, September 21, 2016. Retrieved at http://www.takepart.com/article/2016/09/21/dehydrator

Tata Steel. “Canning Concept Could Cut Food Loss.” What’s New in Food Technology and Manufacturing?” January 10, 2018. Retrieved at http://foodprocessing.com.au/content/food-design-research/news/canning-concept-could-cut-food-loss-1326905335#ixzz53oxrS7Nr

Veleta, Kylie. “JUA Technologies Develops Crop Dryer to Battle Food Scarcity.” Inside Indiana Business, March 30, 2017. Retrieved at https://www.insideindianabusiness.com/story/35031547/jua-technologies-develops-crop-dryer-to-battle-food-scarcity

Cocktails, Bartenders, Bars

Admin. “Flor de Caña and Bars to Tackle Nine Tons of Food Waste.” The Spirits Business, July 1, 2021. Retrieved at https://www.thespiritsbusiness.com/2021/07/flor-de-cana-and-bars-to-tackle-nine-tons-of-food-waste/

Tags: Cocktails, Europe

**Bar Pamplemousse** (Montreal, Canada) where the staff has reportedly “figured out a way to get four or five products out of one fruit.”

[Source: Forester, Tim. “The Montreal Bars Using Food Scraps to Create Cocktails,”]

Website: https://www.barpamplemousse.com/

**Dandelyan** (London) was considered one of the best cocktail bars in the world. Its mixologist was Trevor Frye who made liquid garnishes from citrus peels infused with vodka, which are then sprayed onto cocktails just before they were served. It closed in 2018.

Forester, Tim. “The Montreal Bars Using Food Scraps to Create Cocktails.” Montreal Eater, October 25, 2018. Retrieved at https://montreal.eater.com/2018/10/25/18023414/montreal-bars-reducing-food-waste-fruit-juice-pelicano-mal-necessaire-tiradito-pamplemousse

George, Christina. “At Providence a ‘Zero Waste Bar’ Kitchen Scraps Are Turned Into Cocktails.” Hungry Forever, October 21, 2017 Retrieved at https://www.hungryforever.com/providence-zero-waste-bar-kitchen-scraps-turned-cocktails/

Tags: Cocktails

**Le Mal Nécessaire** (Montreal, Canada) is a Chinatown tiki bar where the staff has reportedly “figured out a way to get four or five products out of one fruit.”

[Source: Forester, Tim. “The Montreal Bars Using Food Scraps to Create Cocktails,”]

Website: https://www.lemalnecessaire.com/

McGee, Sarah. “Stop Food Waste Day: Jack Whitehall’s Turning Food Waste into Cocktails.” Dorset Echo, April 28, 2021. Retrieved at https://www.dorsetecho.co.uk/news/19266030.stop-food-waste-day-jack-whitehalls-turning-food-waste-cocktails/

Tags: Cocktails, Food Waste Days

Mowery, Lauren. “Low-Waste Bars and Restaurants Are Building a New Paradigm.” Wine Enthusiast, May 5, 2020. Retrieved at https://www.winemag.com/2020/05/05/low-waste-bars-environment/

Newman, Kara. “The Book Every Bartender Needs to Read this Month; Less Waste, More Drinking.” Liquor.com, October 7, 2020. Retrieved at https://www.liquor.com/optimistic-cocktails-book-4846345

Tags: Cocktails

Norum, Ben. “Duck & Waffle Urban Foraging Vs. Urban Decay Cocktail Menu: Banana Skins, Tomato Stalks, Ants and Soil Thrown into the Mix.” Evening Standard, July 5, 2016. Retrieved at http://www.standard.co.uk/goingout/bars/duck-waffle-urban-foraging-vs-urban-decay-cocktail-menu-banana-skins-tomato-stalks-ants-and-soil-a3288526.html

Tags: Bananas, Cocktails

Odell, Kat. “How Cocktail Bars Are Championing the Anti-Food Waste Movement Across America.” Vogue, April 5, 2018. Retrieved at https://www.vogue.com/article/cocktail-bars-anti-food-waste-movement

**Redemption** (Shoreditch and Notting Hill, UK) are alcohol-free bars that “promise to detoxify your body with all-vegan food and mocktails. Offering sugar-free and wheat-free dishes with no impact on the environment, the menu features nutritious recipes for guilt-free indulgence.” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]Website: https://www.Redemptionbar.com

Singh, Maanvi. “Warriors Against Waste: These Restaurants and Bars are Aiming for Zero.” The Salt NPR September 14, 2017. Retrieved at http://www.npr.org/sections/thesalt/2017/09/14/548966458/warriors-against-waste-these-restaurants-and-bars-are-aiming-for-zero

Tags: Bars, Restaurants

Sprouse, Claire, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience*. Outlook Good, April 2020. Volume 1. [This is a self-published book that “addresses food waste by bringing together creative cocktail solutions for your home kitchen & bar.” It “sources 19 Recipes from Bartenders Across the Country.” Volume 2 and 3 were supposed to be published in July and August 2020] Retrieved at https://outlook-good.com/support-shop/optimisticcocktailsvoli

Tags: Cocktails, Self-Published Books

Contaminants in Food Supply

Josifovska, Svetlana. “Food Waste: Lessons Learned During the Pandemic.” Automation, December 1, 2020. Retrieved at https://www.automationmagazine.co.uk/articles/food-waste-lessons-learned-during-the-pandemic

Tags: Contaminants, Covid-19

Clean Plate Movements

Choi, Kwang Soo, Seung Woo Kim, Sin Yeong Jung, Byeong Dae Choi, Sung Joo Mun, and Dong Ho Lee. “Clean Plate Movement and Empowerment of Civil Leadership for Developing a Sustainable Lifestyle.” In Miltiadis D. Lytras, Patricia Ordonez De Pablos, Adrian Ziderman, Alan Roulstone, Hermann Maurer, and Jonathan B. Imber, eds., *Organizational, Business, and Technological Aspects of the Knowledge Society, Part 2*. Berlin: Heidelberg: Springer, 2010. pp 405-411. Retrieved at http://link.springer.com/chapter/10.1007%2F978-3-642-16324-1\_47

Tags: Academic Chapters, Clean Plate Movement

Lee, Dongho, Seung Woo Kim, Sin Young Jung, Eun Kyoung Lee, Sang Hyun Seo, Young Kook Kim, and Kwang Soo Choi. “An Example of a Practical Approach to ESD: Values Education Through ‘Clean Plate Movement,’” nd. Retrieved at http://www.unescobkk.org/fileadmin/user\_upload/apeid/Conference/12thConference/paper/4B3.pdf

Climate Change, Sustainability, Global Warming

Al Wasmi, Naser. “Wasting Food Is Harming the Environment, UAE Experts Say.” The National, January 3, 2017. Retrieved at http://www.thenational.ae/uae/environment/wasting-food-is-harming-the-environment-uae-experts-say

Aldaco, R., D. Hoehn, J. Laso, M. Margallo, J. Ruiz-Salmón, J. Cristoban, R. Kahhat, P. Villanueva-Rey, A. Bala, L. Batlle-Bayer, P. Fullana-i-Palmer, A. Irabien, and I. Vazquez-Rowe. “Food Waste Management During the COVID-19 Outbreak: a Holistic Climate, Economic and Nutritional Approach.” Science of The Total Environment 742 (November 10, 2020): 140524 https://doi.org/10.1016/j.scitotenv.2020.140524 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969720340468

Tags: Climate Change, Covid-19, Food Waste Management, Spain

B The Change [sic] and Too Good to Go. “Why Zero Food Waste Cities Are the Way to 2030 UN Climate Goals.” B The Change, October 1, 2020. Retrieved at https://bthechange.com/why-zero-food-waste-cities-are-the-way-to-2030-un-climate-goals-b1ad625c44a3

Tags: Cities, Climate Change

Bangor University. “New Research Reveals Anaerobic Digestion Could Undermine UK Net-zero Emissions.” Phys.Org. September 7, 2020. Retrieved at https://phys.org/news/2020-09-reveals-anaerobic-digestion-undermine-uk.html

Tags: Anaerobic, Climate Change

Bleken, Marina Azzaroli, and Lars R. Bakken. “The Nitrogen Cost of Food Production: Norwegian Society.” *Ambio* 26: 3 (May 1997): 134-142.

Boysen-Urban, Kirsten, George Philippidis, Robert M'barek, and Emanuele Ferrari. “Impact of Food Waste and Loss Reduction on Sustainability Targets.” Presented during the 24th Annual Conference on Global Economic Analysis (Virtual Conference), June 23 to 25, 2021. Retrieved at https://www.gtap.agecon.purdue.edu/resources/res\_display.asp?RecordID=6338

Tags: Sustainability

Bradley, David. “How to Benefit from Food Waste in the Age of Climate Change.” Phys.Org. April 24, 2020. Retrieved at https://phys.org/news/2020-04-benefit-food-age-climate.html

**C40 Cities Climate Leadership Group** “connects more than 90 of the world’s greatest cities, representing over 650 million people and one quarter of the global economy. Created and led by cities, C40 is focused on tackling climate change and driving urban action that reduces greenhouse gas emissions and climate risks, while increasing the health, well being and economic opportunities of urban citizens.” In August 2018 23 cities around the world signed the “Advancing Towards Zero Waste Declaration.” Many cities have a strong focus on preventing food waste.

Website: https://c40-production-images.s3.amazonaws.com/other\_uploads/images/1851\_Zero\_Waste\_declaration\_FINAL\_5July.original.pdf?1530818554

Casey, Ruairi. “France’s War on Waste Makes it Most Food Sustainable Country.” Reuters, December 2, 2018. Retrieved at https://www.reuters.com/article/us-global-food-sustainability/frances-war-on-waste-makes-it-most-food-sustainable-country-idUSKBN1DZ2IG

Climate Venture Collective. “Lockdown Leftovers.” Climate Venture Collective, September 15, 2020. Retrieved at

Tags: Climate. Covid-19

Climate Venture Collective. “Lockdown Leftovers.” [Campaign] Climate Venture Collective. 2020.

Website1: https://linktr.ee/lockdownleftovers

Website2: https://www.instagram.com/lockdownleftovers/

Tags: Campaign, Climate, Covid-19

Crunden, E. A. “Reducing Food Waste Emerges as Key Climate Solution.” Waste Dive, April 16, 2020. Retrieved at https://www.wastedive.com/news/project-drawdown-climate-change-zero-waste-number-one/573660/

Cuff, Madeleine. “Climate Change and Food Waste: Wonky Veg Box Firm Oddbox Plotting Expansion into Chutneys and Ketchups.” iNews, June 21, 2021. Retrieved at https://inews.co.uk/news/wonky-veg-box-firm-oddbox-chutneys-ketchups-1047200

Tags: Climate Change, Upcycled Products

D’Ambrosio, Daniel. “Fighting Climate Change and the Coronavirus by Cutting Waste.” Forbes, April 23, 2020. Retrieved at https://www.forbes.com/sites/danieldambrosio/2020/04/23/fighting-climate-change-and-the-coronavirus-by-cutting-waste/#512190cd3c89

Ellis, Greg. “Hidden Harvest Goes Online during COVID-19 to Keep Saving Food from Going to Waste.” Illawarra Mercury, April 22, 2020. Retrieved at https://www.illawarramercury.com.au/story/6731935/hidden-harvest-goes-online-to-keep-saving-food-from-going-to-waste/

Erbentraut, Joseph. “5 Times The Sustainable Food Movement Won Big In 2016.” Huffington Post, December 29, 2016. Retrieved at http://www.huffingtonpost.com/entry/food-movement-2016-victories\_us\_58641560e4b0eb586487f57c

Fawcett-Atkinson, Marc. “What's on Your Plate Could Make the Difference in Climate Crisis.” National Observer, September 14, 2020. Retrieved at https://www.nationalobserver.com/2020/09/14/news/whats-your-plate-could-make-difference-climate-crisis

Tags: Canada, Climate Change

Garcia-Garcia, Guillermo, Elliot Woolley, and James Andrew Colwill. “Methodology for Sustainable Management of Food Waste.” Waste and Biomass Valorization 8:6 (January 2017): 2209–2227. DOI: 10.1007/s12649-016-9720-0 Retrieved at https://www.researchgate.net/publication/308396804\_A\_Methodology\_for\_Sustainable\_Management\_of\_Food\_Waste

GrowNYC Blog. “GrowNYC's Food, Waste, and Climate Virtual Workshop Series: Part One.” GrowNYC Blog, October 14, 2020. Retrieved at https://www.grownyc.org/blog/grownycs-food-waste-and-climate-virtual-workshop-series-part-one-1016

Tags: Blogs, Climate Change

Hayden-Smith, Rose Marie. “Food Waste Is an Ethical and Environmental Issue.” Food Blog, July 14, 2017. Retrieved at http://ucanr.edu/blogs/blogcore/postdetail.cfm?postnum=24623

Harig Andrew. “Sustainability and Food Retail: Alive and Kicking.” EIN News, December 27, 2016. Retrieved at http://www.einnews.com/pr\_news/359581219/sustainability-and-food-retail-alive-and-kicking

Hawken, Paul, ed. “Watch: the Solution for Reversing Global Warming Is Educating Girls and Family Planning.” Salon, July 9, 2017. This is an excerpt from Paul Hawken, ed. *Drawdown: The Most Comprehensive Plan Ever Proposed to Reverse Global Warming* (Penguin Books, 2017). Retrieved at http://www.salon.com/2017/07/09/watch-the-solution-for-reversing-global-warming-is-educating-girls-and-family-planning/

Helms, Karla Jo. “Climate Change Experts Say Methane Emissions Will Negatively Impact Global Health if Unchecked.” PRWeb, March 21, 2017. Retrieved at http://www.prweb.com/releases/2017/03/prweb14158178.htm

IPS World Desk. “How to Produce More Food with Less Damage to Soil, Water, Forests.” Inter Press Service News, June 1, 2017. Retrieved at http://www.ipsnews.net/2017/05/how-to-produce-more-food-with-less-damage-to-soil-water-forests/

Keating, Cecilia. “Report: European Retailers Failing to Disclose Major Chunk of CO2 from Food Waste.” Business Green, April 27, 2020. Retrieved at https://www.businessgreen.com/news/4014399/report-european-retailers-failing-disclose-major-chunk-co2-food-waste

Mandel, Kyla. “Would You Eat Food Waste to Help Tackle the Climate Crisis? These Companies Are Betting on It.” Huff Post, September 24, 2020. Retrieved at https://www.huffpost.com/entry/food-waste-climate-change-company\_n\_5f68eb06c5b63b8afd80ba41

Tags: Climate, Upcycling

Marston, Jennifer. “There’s More to Food Waste Innovation Than Tech, According to ReFED’s Dana Gunders.” The Spoon, June 16, 2021. Retrieved at

Tags: Climate Change

Martin-Rios, Carlos, Anastasia Hofmann, and Naomi Mackenzie. “Sustainability-Oriented Innovations in Food Waste Management Technology.” Sustainability 13:1 (December 28, 2020): 210. https://doi.org/10.3390/su13010210 Retrieved at https://www.mdpi.com/2071-1050/13/1/210

Tags: Food Waste Management, Hospitality, Sustainability

McLuckie, Matt, Nitin Sukh, and Gabriel Thoumi. “Scope for Improvement: Accounting for Food Loss and Waste in Scope 3 Reporting.” Planet Tracker, April 2020. Retrieved at https://planet-tracker.org/tracker-programmes/food-and-land-use/food-and-agriculture/#scope-for-improvement

Mitloehner, Frank. “New Guest Blog--The Carbon Impact of Food Waste: The Problem With What We’re NOT Eating.” Clear Center, University of California, Davis, November 13, 2020. Retrieved athttps://clear.ucdavis.edu/blog/carbon-impact-food-waste-problem-what-were-not-eating

Tags: Climate Change

Moore, Darrel. “Less than a Third Aware That Wasting Food Contributes to Climate Change.” Circular Online, October 16, 2020. Retrieved at https://www.circularonline.co.uk/news/less-than-a-third-aware-that-wasting-food-contributes-to-climate-change/

Tags: Climate Change, Surveys

Our Community News. “Meet the Future of Sustainable Energy: Solar Panels Made From Food Waste.” Our Community News, December 17, 2020. Retrieved at ttps://ourcommunitynow.com/news-tech/meet-the-future-of-sustainable-energy-solar-panels-made-from-food-waste

Tags: Colleges, Sustainability, Upcycling

Pearson, Pete. “Opinion, We’re Wasting Food and It’s Hurting Our Climate.” Food Tank, September 15, 2018. Retrieved at https://foodtank.com/news/2018/09/opinion-fighting-food-waste-to-curb-climate-change/

Peebles, Graham. “Overpopulation Food Waste and Climate Change.” Counterpunch, February 5, 2021. Retrieved at

Tags: Climate Change, World Population

Produce Business UK. “Tesco Creates ‘Manifesto’ to Boost Its Efforts on Climate Change, Food Waste.” Produce Business UK, March 28, 2021.Retrieved at https://www.producebusinessuk.com/tesco-creates-manifesto-to-boost-its-efforts-on-climate-change-food-waste/

Tags: Climate Change, Retailers

Sharma, Shubham. “8 Amsterdam-based Sustainable Food Tech Startups Making World a Better Place.” Silison Canals, August 24, 2020. Retrieved at https://siliconcanals.com/news/amsterdam-sustainable-food-tech-startups/

Slorach, Peter C., Harish K. Jeswani, Rosa Cuéllar-Franca, and Adisa Azapagic. “Assessing the Economic and Environmental Sustainability of Household Food Waste Management in the UK: Current Situation and Future Scenarios.” Science of The Total Environment 71025 (March 2020): 135580. https://doi.org/10.1016/j.scitotenv.2019.135580 Download PDF at https://www.sciencedirect.com/science/article/pii/S0048969719355755

UN Environment Programme. “No Time to Waste: Using Data to Drive down Food Waste.” UN Environment Programme (UNEP), September 30, 2020. Retrieved at https://www.unenvironment.org/news-and-stories/story/no-time-waste-using-data-drive-down-food-waste

Tags: Climate Change, Environment

Wakefield, Alysia, and Stephen Axon. “‘I’m a Bit of a Waster’”: Identifying the Enablers of, and Barriers to, Sustainable Food Waste Practices.” Journal of Cleaner Production (July 16, 2020): 122803. https://doi.org/10.1016/j.jclepro.2020.122803 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620328481

Walljasper, Christopher, and Nigel Hunt. “Lockdown, Leftovers and How Food Frugality Is a Climate Boon.” Reuters, August 18, 2020. Retrieved at https://www.unionleader.com/news/environment/lockdown-leftovers-and-how-food-frugality-is-a-climate-boon/article\_d295017c-957c-55f2-8e38-693dda46c549.html

Walsh, James L., Jr., Charles C. Ross, and G. Edward Valentine. “Food Processing Waste,”

*Water Environment Research* 65:4 (June 1993): 402-407.

World Wildlife Fund. “The Challenge of Food Waste.” World Wildlife Fund South Africa, March 16, 2017. Retrieved at http://www.wwf.org.za/media\_room/news/?uNewsID=20481

World Wildlife Fund. “Fight Climate Change by Preventing Food Waste.” Washington, DC: World Wildlife Fund, 2019. Retrieved at https://www.worldwildlife.org/stories/fight-climate-change-by-preventing-food-waste

Wyatt, Turner. “What’s the Most Important Solution to Climate Change? Reduce Food Waste.” Waste360, April 23, 2020. Retrieved at https://www.waste360.com/food-waste/whats-most-important-solution-climate-change-reduce-food-waste

Wyatt, Turner. “Upcycled Food Industry a Nascent Leader in Sustainability, Climate Solutions.” Sustainable Brands, May 6, 2020. Retrieved at https://sustainablebrands.com/read/defining-the-next-economy/upcycled-food-industry-a-nascent-leader-in-sustainability-climate-solutions

Yun, Tan Zhai. “Sustainable Tech: Food Waste Specialists Turning to Tech.” The Edge Markets, December 14, 2020. Retrieved at https://www.theedgemarkets.com/article/sustainable-tech-food-waste-specialists-turning-tech

Tags: Composting, Malaysia , Sustainability

zu Ermgassen, Erasmus. “Reducing Food Waste Helps, but It’s Going to Take Systemic Action to Tackle Climate Change.” The Conversation, December 19, 2016. Retrieved at http://theconversation.com/reducing-food-waste-helps-but-its-going-to-take-systemic-action-to-tackle-climate-change-68708

Collection, Municipal, Cities, Towns, Local, Counties, Communities, Residential, States, Projects, Companies, Reports on

B The Change [sic] and Too Good to Go. “Why Zero Food Waste Cities Are the Way to 2030 UN Climate Goals.” B The Change, October 1, 2020. Retrieved at https://bthechange.com/why-zero-food-waste-cities-are-the-way-to-2030-un-climate-goals-b1ad625c44a3

Tags: Cities, Climate Change

Balkan, Elizabeth. “Waste to Wealth: Baltimore Takes the Lead on Food Waste.” Natural Resources Defense Council, September 5, 2018. Retrieved at https://www.nrdc.org/experts/elizabeth-balkan/waste-wealth-baltimore-takes-lead-food-waste

Tags: Cities, Organizations

Biocycle. *2017 BioCycle Residential Food Waste Collection Access Study*. December 2017.

Biocycle. “Oregon Metro Releases Commercial Food Scraps Contamination Report.” Biocycle, December 1, 2020. Retrieved at https://www.biocycle.net/oregon-metro-releases-commercial-food-scraps-contamination-report/

Tags: Cities

Biocycle. “USDA Grants for Community Compost and Food Waste Reduction Pilots.” Biocycle, May 25, 2021. Retrieved at https://www.biocycle.net/usda-grants-for-community-compost-and-food-waste-reduction-pilots/

Tags: Communities, Composting, Grants

Bradshaw, Kaitlin. “Using Measurement Tools to Reduce Food Waste and Drive Prevention.” Waste360, September 17, 2020. Retrieved at https://www.waste360.com/food-waste/using-measurement-tools-reduce-food-waste-and-drive-prevention

Tags: Cities, Tools

Bunditsakulchai, Pongsun, and Chen Liu. “Integrated Strategies for Household Food Waste Reduction in Bangkok.” Sustainability in Agribusiness Food Chains 13:14 (July 8, 2021): 10.3390/su13147651 Retrieved at https://www.mdpi.com/2071-1050/13/14/7651

Tags: Cities, Households, Thailand

California News Times. “What San Diegans Need to Know about the Coming Mandatory Food Recycling Program.” California News Times, June 26, 2021. Retrieved at https://californianewstimes.com/what-san-diegans-need-to-know-about-the-coming-mandatory-food-recycling-program/414730/

Tags: Cities, Recycling

CapeTalk. “Pilot Project Invites Capetonians to Get Rid of Food Waste at Drop-off Sites.” CapeTalk, May 14, 2021. Retrieved at https://www.capetalk.co.za/articles/413616/city-pilot-project-invites-capetonians-to-get-rid-of-food-waste-at-allocated-drop-offs

Tags: Cities, South Africa

Carvalho, Ana. “Journey to Zero Food Waste.” [Oceanside, California] Biocycle, January 26, 2021. Retrieved at https://www.biocycle.net/journey-to-zero-food-waste/

Tags: Cities

City of Fayetteville, Arkansas. “Mobile Food Waste Collection & Compost Education Program.” City of Fayetteville, Arkansas, October 1, 2020. Retrieved at https://www.fayetteville-ar.gov/3963/Mobile-Food-Waste-Collection-Compost-Edu

Tags: Cities, Composting, Education

Devenyns, Jessi. “Nearly 200 Companies Pledge to Halve Food Waste by 2030.” Food Dive, September 28, 2020. Retrieved at https://www.fooddive.com/news/nearly-200-companies-pledge-to-halve-food-waste-by-2030/585873/

Tags: Companies

Dillon Consulting. “Our Food Future; Food and Food Waste Flow Study.” Work Package 1. Dillon Consulting, June 2021. Retrieved at https://guelph.ca/wp-content/uploads/Food-and-Food-Waste-Flow-Study-Report-WP1.pdf?utm\_source=guelphtoday.com&utm\_campaign=guelphtoday.com&utm\_medium=referral

Tags: Canada, Cities, Manufacturing Losses, Reports

Dimitrova Aseniya. “AI to Prevent Food Waste in School Canteens in Nantes The Software Could Cut as Many as 430 Meals Produced in Excess per Day.” The Mayor, December 19, 2020. Retrieved at https://www.themayor.eu/ga/ai-to-prevent-food-waste-in-school-canteens-in-nantes

Tags: AI, Cities, France, Students

Ek, Claes, and Jurate Miliute-Plepiene. “Behavioral Spillovers from Food-waste Collection in Swedish Municipalities.” Journal of Environmental Economics and Management. 89.2018 (May 2018): 168-186. https://doi.org/10.1016/j.jeem.2018.01.004 Retrieved at https://www.econbiz.de/Record/behavioral-spillovers-from-food-waste-collection-in-swedish-municipalities-claes/10012013442

Tags: Cities, Sweden

Environmental Research and Education Foundation --EREF. “The Emergent Risks of Food Waste Recovery: Characterizing the Contaminants in Municipal Solid Waste.” Environmental Research and Education Foundation, University of Maine, 2021. Retrieved at https://umaine.edu/mitchellcenter/road-to-solutions/road-to-solutions-the-emergent-risks-of-food-waste-recovery-characterizing-the-contaminants-in-municipal-solid-waste/

Tags: Cities, Environment

Fattibene, Daniele, Francesca Recanati, Katarzyna Dembska, and Marta Antonelli. “Urban Food Waste: A Framework to Analyse Policies and Initiatives.” Resources 9:9 (2020): 99. doi.org/10.3390/resources9090099.

Retrieved at https://www.mdpi.com/2079-9276/9/9/99

Tags: Cities, Europe

**Food Matters in Baltimore** (Baltimore) is an initiative led by the City of Baltimore and NRDC, one of our goals has been to increase resident awareness about food waste and solutions. But, as is often the case, food waste prevention has been the toughest topic to address in Baltimore—preventing food waste is both hard to measure and difficult to connect with broader food system issues.

Website: https://www.nrdc.org/resources/food-matters-baltimore-reimagining-waste-wealth

Tags: Cities, Organizations

**Food Rescue MAINE** “is the first statewide food waste education campaign funded by the DEP.” It was launched by Sustainability Solutions at the University of Maine (UMaine).

Website: https://umaine.edu/foodrescueme/food-recycling/

Tags: Campaigns, Education, States

**Foodsharing Berlin** (Berlin) “was founded in 2012 and more than 6,000 tonnes of food have been rescued in Berlin since then. Volunteers may coordinate activities by using a web-based platform. More than 10,000 people are already participating in the German capital. Surplus food is collected by volunteers from bakeries, supermarkets, and other businesses.”

Website: foodsharing.de

Tags: Cities, Germany, Projects

**Foodsharing Staedte** --Foodsharing Cities-- (Germany-based, Austria and Switzerland) is an “initiative that works against food waste.” It saves “unwanted and overproduced food in private households as well as small and large companies.” It is also “an educational policy movement and feel committed to sustainable environmental and consumption goals.” It is “campaigning for a disposable stop and against the packaging madness of supermarkets. With these and other topics we are present at events or in the media and start our own campaigns. The organization of our food sharing community and our activities is primarily carried out via the online platform food sharing. This is where the food savers (food shareers / food savers) network and coordinate in the individual cities and regions. National topics, events and information are published on the platform. There is also a Foodsharing Cities app.

Website: www.foodsharing-staedte.de and https://www.foodsharing-staedte.org/de

Tags: Cities, Germany, Projects

Full Plate Venture LLC and Maryland Food Bank, Inc. “Food Rescue in Baltimore City: Assessing Current Landscape and Potential Growth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/sites/default/files/baltimore-food-rescue-assessment-20190814.pdf

Tags: Cities, Organizations

Goldstein, Nora. “Innovation in Food Scraps Collection.” BioCycle, October 12, 2020. Retrieved at https://www.biocycle.net/innovation-in-food-scraps-collection/

Tags: Collection, Composting

Green, Elizabeth. “Food Waste Inches up Amid COVID-19, CMCC Foundation Flags Cities Are the Largest Source of Post-Consumption Loss.” FoodIngredients1st, October 20, 2020. Retrieved at https://www.foodingredientsfirst.com/news/food-waste-inches-up-amid-covid-19-cmcc-foundation-flags-cities-are-the-largest-source-of-post-consumption-loss.html

Tags: Cities, Covid-19

Karidis, Arlene. “How to Make Recycling Work: Tales of Four Cities.” Waste360, July 14, 2021. Retrieved at https://www.waste360.com/recycling/how-make-recycling-work-tales-four-cities

Tags: Cities, Recycling

Letigio, Delta Dyrecka. “Cebu City Passes Food Waste Reduction Ordinance.” Cebu Daily News, December 4, 2020. Retrieved at Retrieved at

Tags: Cities, Food Banks, Philippines

London Waste and Recycling Board. “Ellen MacArthur Foundation's London Food Waste Prevention Initaitve.” London Waste and Recycling Board. Nd. [December 2, 2020]

Retrieved at https://www.lwarb.gov.uk/what-we-do/circular-london/food-flagship-initiative/

Tags: Cities, Foundations

Long, Courtney. “Reducing Food Waste Is the Aim of New Extension Publication.” Iowa State University Extension, September 25, 2020. Retrieved at https://www.extension.iastate.edu/news/reducing-food-waste-aim-new-extension-publication

Tags: Counties

Long, Courtney, and Bre Miller. “Linn County Food Rescue Assessment.” Linn County Public

Health and Iowa State University Extension and Outreach Farm, Food and Enterprise DevelopmentJune 2020. Retrieved at https://www.extension.iastate.edu/ffed/wp-content/uploads/Final-Linn-County-Food-Rescue-Report.pdf

Tags: Counties

Mattsson. Kristina. “Improved Use of Fruit and Vegetables – Trade Standards and a Unece Code of Good Practice.” [Jordbruks verket], Swedish Board of Agriculture, November 9, 2017. Retrieved at https://unece.org/DAM/trade/agr/meetings/wp.07/2017/2\_KMattsson\_Sweden.pdf

Tags: Cities, Sweden

Metro. “Commercial Food Scraps Composition Study.” Portland, Oregon: Metro, November 2020. Retrieved at https://www.oregonmetro.gov/sites/default/files/2020/11/24/Commercial%20Food%20Scraps%20Study.pdf

Tags: Cities

NRDC. “Food Matters in Denver: Sustained Momentum and Opportunity for Growth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/resources/food-matters-denver-sustained-momentum-and-opportunity-growth

Tags: Cities, Organizations

NRDC. “NRDC Launches Regional Food Matters Project to Reduce Food Waste in 5 Southeastern Cities.” Natural Resources Defense Council, September 9, 2020. Retrieved at https://www.nrdc.org/media/2020/200909-0

Tags: Cities, Organizations

NRDC. “Tackling Food Waste, Nashville-Style.” Natural Resources Defense Council, February 16, 2017. Retrieved at https://www.nrdc.org/resources/tackling-food-waste-nashvillian-style

Tags: Cities, Organizations

NRDC. “NRDC Launches Regional Food Matters Project to Reduce Food Waste in 5 MidAtlantic Cities.” Natural Resources Defense Council, September 9, 2020. Retrieved at https://www.nrdc.org/media/2020/200909

Tags: Cities, Organizations

NRDC. “NRDC Expands Regional Food Matters Project to Reduce Food Waste in 5 Great Lakes Cities and Counties.” Natural Resources Defense Council, January 19, 2021. Retrieved at https://www.nrdc.org/media/2021/210119-0

Tags: Cities, Organizations

McClellan, Jennifer. “How San Francisco’s Mandatory Composting Laws Turn Food Waste into Profit.” AZ Central, August 3, 2017. Retrieved at https://www.azcentral.com/story/entertainment/dining/food-waste/2017/08/03/san-francisco-mandatory-composting-law-turns-food-waste-money/440879001/

Office of Sustainability. “Baltimore Food Waste & Recovery Strategy.” Baltimore: Office of Sustainability, September 2018. Retrieved at Strategy.BaltimoreFoodWaste&RecoveryStrategy\_Sept2018.pdf

Tags: Cities

NRDC. “Food Matters in Baltimore: Reimagining Waste into Wealth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/resources/food-matters-baltimore-reimagining-waste-wealth

Tags: Cities, Organizations

Pham, Ngoc-Bao, Thu-Nga Do, Van-Quang Tran, Anh-Duc Trinh, Chen Liu, and Caixia Mao. “Food Waste in Da Nang City of Vietnam: Trends, Challenges, and Perspectives toward Sustainable Resource Use.” Sustainability 13:13 (July 1, 2021): 7368. https://doi.org/10.3390/su13137368 Retrieved at https://www.mdpi.com/2071-1050/13/13/7368

Tags: Cities, Vietnam

Rachal, Maria. “Washington, DC, Zero Waste Bill Is Now Law, Though Funding Remains Uncertain.” Waste Dive, April 5, 2021. Retrieved at https://www.wastedive.com/news/washington-dc-zero-waste-glass-recycling-organics-bill-becomes-law-funding-uncertain/597614/

Tags: Cities, Laws

Rachal, Maria. “Roundup: Food Waste Back in the Spotlight.” Waste Dive, April 30, 2021. Retrieved at https://www.wastedive.com/news/roundup-food-waste-back-in-the-spotlight/599390/

Tags: Cities, Days, US

Rischar, Haley. “Maine DEP Partners with Mitchell Center to Launch Food Waste Education Campaign.” Waste Today, April 29, 2021. Retrieved at https://www.wastetodaymagazine.com/article/maine-dep-mitchell-center-food-waste-education-campaign/

Tags: Campaigns, Education, States

Rosengren, Cole. “Maryland Becomes Latest State to Pass Organics Diversion Mandate.” Waste Drive, April 15, 2021. Retrieved at https://www.wastedive.com/news/maryland-organics-recycling-compost-digestion-hogan/598316

Tags: States, Laws

**RTS** --Recycle Track Systems– (New York) “partners with local, independent haulers and outfits vehicles with proprietary routing technology that streamlines collection routes and keeps in constant communication with individual pickup sites. From garbage to recyclables, compost, e-waste and reusable materials – RTS helps businesses and communities manage waste more responsibly.” Their services include commercial food waste collection. It was co-foundered by Adam Pasquale and Greg Lettieri in 2015. It has published “Food Waste in America in 2020: Statistics + Facts” (qv).

Website: https://rts.com/waste-type/foodwaste/

Tags: Collections

Ryan, Rosie. “Appetite for Change: Canberrans Accept Challenge in Mission to Reduce Food Waste.” Canberra Times, June 16, 2021. Retrieved at https://www.canberratimes.com.au/story/7279195/appetite-for-change-canberrans-accept-challenge-in-mission-to-reduce-food-waste/

Tags: Australia, Cities

Sevilla, Nina. “Memphis & Pittsburgh Make Proclamations to Reduce Food Waste.” New York: NRDC, March 23, 2021. Retrieved at https://www.nrdc.org/experts/nina-sevilla/pittsburgh-memphis-make-proclamations-reduce-food-waste

Tags: Cities, NRDC Blogs

Sevilla, Nina, and Madeline Keating. “City-to-City Learning Exchange Helps Reduce Food Waste.” Natural Resources Defense Council, May 13, 2021. Retrieved at https://www.nrdc.org/experts/nina-sevilla/city-city-learning-exchange-helps-reduce-food-waste

Tags: Cities, NRDC Blogs

Sheldon, Marissa. “Excess Food Law Requires New York Supermarkets to Donate to Charity.” NYC Food Policy Center, February 2021. Retrieved at https://www.nycfoodpolicy.org/food-policy-snapshot-excess-food-law/

Tags: States, Supermarkets

Sidransky, A. J. “Inside NYC’s Organic Waste Collection Program.” The Cooperator, December 22, 2016. Retrieved at http://cooperator.com/article/inside-nycs-organic-waste-collection-program/full#cut

Tags: Collections

Sloan, Willona. “NRDC’s Keating Keen to Reduce Food Waste Across U.S. Cities.” Waste360,

August 14, 2020. Retrieved at https://www.waste360.com/food-waste/nrdcs-keating-keen-reduce-food-waste-across-us-cities

Stanimirova, Beatrice. “Berlin Rewards Efforts to Eliminate Food Waste with 5,000 Euros.” The Mayor, April 15, 2021. Retrieved at https://www.themayor.eu/en/a/view/berlin-rewards-efforts-to-eliminate-food-waste-with-5-000-euros-7689

Tags: Cities, Funding, Germany

StartUs Insights. “5 Top Food Waste Management Solutions Impacting Smart Cities.” [We analyzed 330 food waste management solutions impacting smart cities. Copia, TotalCtrl, 412 Food Rescue, Phood & LIVIN farms develop 5 top solutions to watch out for. Learn more in our Global Startup Heat Map!]. StartUs Insights, September 6, 2020. Retrieved at https://www.startus-insights.com/innovators-guide/5-top-food-waste-management-solutions-impacting-smart-cities/

Tags: Cities, Management

Streeter, Virginia. “Survey of Residential Food Waste Collection Access in the U.S..” Institute for Local Self-Reliance, December 18, 2017. Retrieved at https://ilsr.org/biocycle-access-study-2017/

Streeter, Virginia, and Brenda Platt. “Residential Food Waste Collection Access in the U.S..” BioCycle, December 2017. Retrieved at https://www.biocycle.net/2017/12/06/residential-food-waste-collection-access-u-s/

Teller Report. “Detailed Regulations Issued in Beijing: Food Waste Classification Quality Is Not Qualified and Will Not Be Accepted for Transportation.” Teller Report, June 28, 2020. Retrieved at https://www.tellerreport.com/life/2020-06-29-detailed-regulations-issued-in-beijing--food-waste-classification-quality-is-not-qualified-and-will-not-be-accepted-for-transportation.r1lCVW08CI.html

Treutweina, Regina, and NinaLangen. “Setting the Agenda for Food Waste Prevention – a Perspective on Local Government Policymaking." Journal of Cleaner Production 286 (March 1, 2021): 125337. https://doi.org/10.1016/j.jclepro.2020.125337 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620353828?dgcid=author#

Tags: Germany, Local

UNCE. “Managing Food Loss and the Sustainable Supply of Good Quality Food in Cities.” United Nations Economic Commission for Europe, nd. Retrieved at https://unece.org/tradeworking-party-agricultural-quality-standards-wp7/managing-food-loss-and-sustainable-supply

Tags: Cities

Waste360. “EREF Study Digs into the Risks of Food Waste.” Waste360, March 22, 2021. Retrieved at https://www.waste360.com/food-waste/eref-study-digs-risks-food-waste

Tags: Cities, Environment

Whitlock, Robin. “UK Minister Hints at Commitment to Mandatory Universal Food Waste Collections for Biogas Production.” Renewable Energy Magazine, December 11, 2018. Retrieved at https://www.renewableenergymagazine.com/biogas/uk-minister-hints-at-commitment-to-mandatory-20181211

Tags: Collections

Yang, Yuanyuan, Dingjiang Chen, Shanying Hu, and Xin Chen. “Estimation and Analysis of Municipal Food Waste and Resource Utilization Potential in China.” Environmental Science and Pollution Research (July 15, 2020) https://doi.org/10.1007/s11356-020-09989-2 Retrieved at https://link.springer.com/article/10.1007/s11356-020-09989-2

Yue, Ma. “British Expat Marvels at City's Waste-sorting Progress.” Shine, June 21, 2021. Retrieved at https://www.shine.cn/news/metro/2106210889/

Tags: China, Cities

Community Refrigerators, Fridges, Freedge Movement, Vending Machines, Solar Powered, Solar Panels

Aiello, Chloe. “Community Fridges Movement Online Feeds the Hungry IRL.” Cheddar, August 23, 2020. Retrieved at https://cheddar.com/media/community-fridges-movement-online-feeds-the-hungry-irl

Algemeiner Staff. “New Israeli Initiative Uses Public Refrigerators to Feed Poor and Prevent Waste.” The Algemeiner, June 12, 2020. Retrieved at https://www.algemeiner.com/2020/06/10/new-israeli-initiative-uses-public-refrigerators-to-feed-poor-and-prevent-waste/

Coconuts Singapore. “Free Food in Singapore: Community Fridges Launch in Dorset Road with Free Groceries for Needy Residents.” Yahoo News, December 30, 2018. Retrieved at https://sg.news.yahoo.com/free-food-singapore-community-fridges-043914924.html

Colyar, Brock. “The Secondhand Refrigerators Feeding New Yorkers Community Fridges Across the City Are Fighting Food Insecurity, Reducing Waste, and Uniting Neighbors.” The Cut, July 7, 2020. Retrieved at https://www.thecut.com/2020/07/new-york-community-fridges.html

Corbley, Andy. “Nigerian Entrepreneur Invents Giant Solar-Powered Refrigerators That Cut Spoilage to Help Farmers Earn 25% More.” Good News Network, August 17, 2020. Retrieved at https://www.goodnewsnetwork.org/nigerian-entrepreneur-invents-solar-powered-refrigerators/

Dan [sic]. “Solar Panels Made from Food Waste Tops Dyson Sustainability Awards.” Whole People, December 31, 2020. Retrieved at https://wholepeople.com/solar-panels-made-from-food-waste/

Tags: Solar Panels

Dawood, Sarah. “Charity Vending Machine Gives out Free Food to Homeless People.” Design Week, December 21, 2017. Retrieved at https://www.designweek.co.uk/author/sarahdawood/

Dibenedetto, Chase. “Everything You Should Know about Community Fridges, from Volunteering to Starting Your Own.” Mashable, January 9, 2021. Retrieved at https://mashable.com/article/how-to-get-involved-community-fridge/

Tags: Community Refrigerators

**FreshBox** (Kenya) is a company that makes solar-powered cold rooms. Its “flagship product is a large commercial cooling unit that can hold over two tons of fruits and vegetables and fits conveniently in a vendor space at fruit and vegetable markets across Kenya. Our unique pay-as-you-go model allows us to reach customers that previously have not had access to refrigeration services and allows us to help prevent the spoilage of fruits and vegetables.”

Website: https://www.freshbox.co.ke/

Tags: Cold Chain, Kenya, Solar Powered

George, Sarah. “Fighting Food Waste: Co-op and Hubbub Partner to Launch 100 New Community Fridges.” edie.net, May 20, 2021. Retrieved at https://www.edie.net/news/7/Fighting-food-waste--Co-op-and-Hubbub-partner-to-launch-100-new-community-fridges/

Tags: Community Refrigerators, Supermarkets

Gibbon-Walsh, Dan. “Why Don’t We Just… Promote Community Fridges?” Big Issue North, January 30, 2017. Retrieved at http://www.bigissuenorth.com/2017/01/why-dont-we-just-promote-community-fridges/23768

Gomes, Rae. “Op-ed: Why Those Community Fridges Won’t Solve Hunger.” Civil Eats, July 30, 2020. Retrieved at https://civileats.com/2020/07/30/op-ed-why-those-community-fridges-wont-solve-hunger/

Grape Japan. “Nestlé Installs Unstaffed KitKat and Coffee Stations Around Japan for a Good Cause.” Japan Today, June 28, 2021. Retrieved at https://japantoday.com/category/features/food/nestle-installs-unstaffed-kitkat-and-coffee-stations-around-japan-for-a-good-cause

Tags: Japan, Vending Machines

Kang-chun, Lu, and Y.F. Low. “‘Communal Refrigerator’ Program Launched in Hsinchu.” Focus Taiwan, February 25, 2017. Retrieved at http://focustaiwan.tw/news/asoc/201702250013.aspx

Kauffman, Gretel. “Are Community Refrigerators a Practical Way to Cut down on Food Waste?” Christian Science Monitor, June 25, 2015. Retrieved at https://www.csmonitor.com/World/Europe/2015/0625/Are-community-refrigerators-a-practical-way-to-cut-down-on-food-waste

Knodt, Maria, and Ruth Kimani. “Taking Cold Chains Off-Grid: How Solar Powered Cold Rooms Could Dramatically Reduce Food Waste in Sub-Saharan Africa.” Sun Connect October 19, 2020. Retrieved at https://www.sun-connect-news.org/articles/technology/details/taking-cold-chains-off-grid-how-solar-powered-cold-rooms-could-dramatically-reduce-food-waste-in-su/

Tags: Cold Chain, Kenya, Solar Powered

Long, Heather. “20 Million Americans Still Don’t Have Enough to Eat. A Grass-roots Movement of Free Fridges Aims to Help.” Washington Post, June 28, 2021. Retrieved at https://www.washingtonpost.com/business/2021/06/28/hunger-philadelphia-free-fridges/

Tags: Community Refrigerators

Mandyam, Nithya. “Karnataka: Community Fridges Become Popular, Feed Hungry Souls.” Times of India, July 20, 2018. Retrieved at

http://timesofindia.indiatimes.com/articleshow/65062916.cms?utm\_source=contentofinterest&utm\_medium=text&utm\_campaign=cppst

McCarthy, Joe. “Companies Fighting Food Waste and Empowering Farmers in Africa.” September 24, 2020. Retrieved at https://www.globalcitizen.org/en/content/solar-storage-food-waste-africa/

Tags: Africa, AgTech, Solar, Farmers,

McColl, Sarah. “Community Fridges: The Little Free Library of the Food World.” TakePart, July 3, 2015. Retrieved at http://www.takepart.com/article/2015/07/03/community-fridge

Nag, Devanjana. “Indian Railways Takes Commendable Step to Prevent Food-wastage! New Public Fridge to Store Food for the Needy.” Financial Express, August 21, 2019. Retrieved at https://www.financialexpress.com/infrastructure/railways/indian-railways-takes-commendable-step-to-prevent-food-wastage-new-public-fridge-to-store-food-for-the-needy/1681681/

Nath, Natasha. “A Solar Dryer in India Aids Farmers and Reduces Food Waste.” Borgen Magazine, September 11, 2020. Retrieved at https://www.borgenmagazine.com/solar-dryer-in-india/

Tags: India, Solar Powered

NZ Herald. “Community Fridge Offers Free Food for Auckland Hungry.” NZ Herald, November 30, 2016. Retrieved at http://www.nzherald.co.nz/aucklander/news/article.cfm?c\_id=1503378&objectid=11757432

Optimist Daily. “These Solar-powered Fridges Are Reducing Food Waste and Hunger in Nigeria

The Optimist Daily, August 14, 2020. Retrieved at https://www.optimistdaily.com/2020/08/these-solar-powered-fridges-are-reducing-food-waste-and-hunger-in-nigeria/

Osborne, Louise. “Food Sharing Initiative Battles Berlin Authorities over Closed Community Fridges.” DW, February 2, 2016. Retrieved at http://www.dw.com/en/food-sharing-initiative-battles-berlin-authorities-over-closed-community-fridges/a-19042114

Peat, Jack. “London’s First Community Fridge Launched.” London Economic, February 9, 2017. Retrieved at http://www.thelondoneconomic.com/news/londons-first-community-fridge-launched/09/02/

Peña, Mauricio. “The Love Fridge Is Bringing Free Food to Neighbors in Need in Little Village, Bridgeport: ‘People Want to Help.’” Block Club Chicago, August 4, 2020. Retrieved at https://blockclubchicago.org/2020/08/04/the-love-fridge-is-bringing-free-food-to-neighbors-in-need-in-little-village-bridgeport-people-want-to-help/

Reichard, Raquel. “Across the US, Community Fridges Are Providing Food for People in Need.” Remezela, September 3, 2020. Retrieved at https://remezcla.com/features/culture/community-fridges-in-the-united-states-mission-purpose-and-stories/

Tags: Refrigerators

Samsung. “Shelf Life: Understanding Which Foods Should Be Stored in the Fridge Would Help British Households Avoid Throwing £2,675 of Unused Food Away Each Year.” Samsung, December 16, 2020. Retrieved at https://news.samsung.com/uk/shelf-life-understanding-which-foods-should-be-stored-in-the-fridge-would-help-british-households-avoid-throwing-2675-of-unused-food-away-each-year

Tags: Refrigerators

SciTech Daily. “Food-Waste Study Reveals Much Fridge Food ‘Goes There to Die.’” SciTech Daily, September 28, 2020. Retrieved at https://scitechdaily.com/food-waste-study-reveals-much-fridge-food-goes-there-to-die/

Tags: Refrigerators

Sinclair, Leah. “Fighting Against Food Waste with Fridge Campaign.” The Voice, December 4, 2016. Retrieved at http://www.voice-online.co.uk/article/fighting-against-food-waste-fridge-campaign

**Solar Freeze** (Kenya) is a “solar-powered, walk-in fridges for small farmers who could buy crate space for an affordable price...The fridges have helped reduce food waste, improved the bottom lines of farmers, and reduced land conversion in the country... The technology is usually handed down fully assembled, and it is therefore hard to find someone to fix it when it breaks down.

Website: https://www.solarfreeze.co.ke/

Tags: Kenya, Refrigerators, Solar Powered

Urban, Mike. “Brilliant Community Fridge Project Comes to Brixton – but Why Is it in Pop Brixton?” Brixtoon Buzz, February 13, 2017. Retrieved at http://www.brixtonbuzz.com/2017/02/brilliant-community-fridge-project-comes-to-brixton-but-why-is-it-in-pop-brixton/

https://www.telegraph.co.uk/food-and-drink/features/prince-charles-unveils-100th-community-fridge-hubbubs-fight/

Westervelt, Eric. “Freedge Movement: Grassroots Efforts Fight Food Insecurity with Free Refrigerators.” NPR, September 29, 2020. Retrieved at https://www.npr.org/2020/09/29/917023702/freedge-movement-grassroots-efforts-fight-food-insecurity-with-free-refrigerator

Tags: Freedge Movement, Grassroots Initiatives

Composting, Compost Programs, Equipment, Composters, Fertilizer

Agapios, Agapiou, Vasileiou Andreas, Stylianou Marinos, Mikedi Katerina, Zorpas A. Antonis. “Waste Aroma Profile in the Framework of Food Waste Management Through Household Composting.” Journal of Cleaner Production 2571 (June 2020): 120340. Retrieved at https://www.researchgate.net/publication/339045781\_Waste\_aroma\_profile\_in\_the\_framework\_of\_food\_waste\_management\_through\_household\_composting

American Forest & Paper Association. “Food Waste and Paper Composting: a Growing Opportunity.” [Washington, DC]: American Forest & Paper Association; [New York, N.Y.]: National Audubon Society, 1997.

Appel, Deirdre. “Celebrating Earth Day: 10 Facts You Should Know About NYC’s Composting Efforts.” Hunter College New York City Food Policy Center, April 19, 2019. Retrieved at https://www.nycfoodpolicy.org/celebrating-earth-day-10-facts-you-should-know-about-nycs-composting-efforts/

Bari, Myra. “Waste Disposal, Composting Services Strive to Remain Sustainable During Pandemic.” Technician Online, February 22, 2021. Retrieved at http://www.technicianonline.com/news/article\_e4568c84-74b1-11eb-80b3-d7a955fde7c8.html

Tags: Composting, Covid-19

Barry, Kevin. “Rust Belt Riders Notices Big Increase in Household Composting During Covid, Increased Recycling Awareness.” News5 Cleveland, March 5, 2021. Retrieved at https://www.news5cleveland.com/news/local-news/rust-belt-riders-notices-big-increase-in-household-composting-during-covid-increased-recycling-awareness

Tags: Composting, Covid-19

Biasotti, Tony. “Climate-change Legislation Helps Agromin Grow.” The Star, October 2, 2016. Retrieved at http://www.vcstar.com/story/money/business/2016/10/03/climate-change-legislation-helps-agromin-grow/90133538/

BioCycle. “Composting Roundup.” *BioCycle* 57:3 (March/April 2016): 14. Retrieved at https://www.biocycle.net/2016/03/17/composting-roundup-61/

BioCycle. “Composting Roundup.” *BioCycle* 57:10 (November 2016): 10. Retrieved at https://www.biocycle.net/2016/11/10/composting-roundup-68/

BioCycle. “Composting Roundup.” *BioCycle* (January 28, 2020). Retrieved at https://www.biocycle.net/2020/01/28/composting-roundup-102/

Biocycle. “USDA Grants for Community Compost and Food Waste Reduction Pilots.” Biocycle, May 25, 2021. Retrieved at https://www.biocycle.net/usda-grants-for-community-compost-and-food-waste-reduction-pilots/

Tags: Communities, Composting, Grants

Biodegradable Products Institute. “Guidelines for the Labeling and Identification of Compostable Products and Packaging.” International Biodegradable Products Institute, September 2020. Retrieved at https://www.bpiworld.org/resources/Documents/BPI\_Labeling-Guidelines-2020.pdf

Tags: Composting, Packaging

Bloch, Sam. “One Way to Get Companies to Care about Food Waste? Make it Profitable.” New Food Economy, March 8, 2018. Retrieved at https://newfoodeconomy.org/food-waste-study-commission-for-environmental-cooperation-nafta

Bradford, Abigail, Jonathan Sundby, Alexander Truelove, and Adair Andre. “Composting in America: A Path to Eliminate Waste, Revitalize Soil and Tackle Global Warming.” Washington, DC: U.S. PIRG Education Fund, June 13, 2019. Retrieved at https://uspirgedfund.org/reports/usp/composting-america

Brand, David. “So Far, Push to Compost NYC School Food Waste is a Mixed Bag.” City Limits, July 27, 2018. Retrieved at https://citylimits.org/2018/07/27/so-far-push-to-compost-nyc-school-food-waste-is-a-mixed-bag/

Business Wire. “BPI Releases Guidelines for Labeling and Identification of Compostable Products.” Business Wire, September 22, 2020. Retrieved at https://www.businesswire.com/news/home/20200922005445/en

Tags: Composting, Packaging

Business Up North. “Macclesfield-based Tidy Planet Expands Food Waste Technology into Italy and Egypt.” Business Up North, March 17, 2021. Retrieved at

Tags: Composters, Egypt, Italy

Cabrera, Yvette, and Sophia Hosain. “Compost Matters—But Food Matters More.” Natural Resources Defense Council, December 3, 2020.

Retrieved at https://www.nrdc.org/experts/yvette-cabrera/compost-matters-food-matters-more

Tags: Composting

Choudhury, Aparajita. “Trustbin Converts Food Waste into Organic Manure.” Your Story, September 23, 2016. Retrieved at https://yourstory.com/2016/09/trustbasket-trustbin/

City of Fayetteville, Arkansas. “Mobile Food Waste Collection & Compost Education Program.” City of Fayetteville, Arkansas, October 1, 2020. Retrieved at https://www.fayetteville-ar.gov/3963/Mobile-Food-Waste-Collection-Compost-Edu

Tags: Cities, Community Education, Composting,

Cole, Rebecca J. , and and Rakan A. Zahawi. “Coffee Pulp Accelerates Early Tropical Forest Succession on Old Fields.” Ecological Solutions and Evidence (March 28, 2021): https://doi.org/10.1002/2688-8319.12054 Retrieved at https://besjournals.onlinelibrary.wiley.com/doi/10.1002/2688-8319.12054

Tags: Coffee, Fertilizer

Collins, Lisa M. “The Pros and Cons of New York’s Fledgling Compost Program*.” New York Times*, November 11, 2018. Retrieved at https://www.nytimes.com/2018/11/09/nyregion/nyc-compost-zero-waste-program.html

Composting Collaborative. “Pretreatment Directory.” Composting Collaborative, A project of GreenBlue, BioCycle Magazine, and the U.S. Composting Council. Retrieved at https://www.compostingcollaborative.org/pretreatment-directory/

Cox, Brian. “Let’s Not Pit Anaerobic Digestion Against Composting in the Food Waste Fight.” The Spinoff, August 31, 2020. Retrieved at https://thespinoff.co.nz/food/31-08-2020/lets-not-pit-anaerobic-digestion-against-composting-in-the-food-waste-fight/

Tags: Anaerobic digestion, Composting, New Zealand

Coxworth, Ben. “Food Waste Converted into Bacteria-boosting Liquid Fertilizer.” New Atlas, January 28, 2021. Retrieved at https://newatlas.com/environment/food-waste-beneficial-bacteria-liquid-fertilizer/

Tags: Fertilizer

Crane, Misti. “Once They Start Composting, People Find Other Ways to Be ‘Green’.” Science News, December 5, 2017. Retrieved at https://www.sciencedaily.com/releases/2017/12/171205104129.htm

**Cyklr** **Composter** (New York and Singapore) is “a food waste to compost system 180x faster than traditional composting, powered by bacteria.” ...”It provides on site food waste composting for restaurants and provide 100% organic fertilizers to urban farmers.” Its CEO is Yu Nong Khew.

Website: https://www.cyklr.net/home-1

Tags: Composting, Singapore

Dawson, Evan and Megan Mack, “Connections: Discussing the Rise in Composting.” WXXI News, February 27,, 2020. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Composting, Sample Audio Podcasts

Donaldson, Sarah. “Practicing Resurrection: Clevelanders Turn Food Waste into Soil.” December 2, 2020. Retrieved at https://www.farmanddairy.com/news/practicing-resurrection-clevelanders-turn-food-waste-into-foundation-for-new-life/640649.html

Tags: Composting Organizations

Doodnath, Alina. “Watch: Is Composting the Cure for T&t’s Food Waste Problem?” Loop Trinidad and Tobago, February 2, 2020. Retrieved at http://www.looptt.com/content/watch-composting-cure-tts-waste-problem

du Brow, Julie. “Table-to-Farm Composting = Clean Air.” December 15, 2016. Retrieved at http://www.citywatchla.com/index.php/be-green/12301-table-to-farm-composting-clean-air

Duffy, Andrew. “Victoria Home-composting System Makes Time's Top 100 Inventions,” Time Colonist, November 28, 2020. Retrieved at https://www.timescolonist.com/business/victoria-home-composting-system-makes-time-s-top-100-inventions-1.24247002

Tags: Australia, Composting

Eckstrom, Korin, and John W. Barlow. “Resistome Metagenomics from Plate to Farm: the Resistome and Microbial Composition during Food Waste Feeding and Composting on a Vermont Poultry Farm.” *PLoS One* 14:11 (November 21, 2019). https://doi.org/10.1371/journal.pone.0219807 Retrieved at https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0219807

Edmonds, Gary. “Putting Food Waste to Work.” Huffington Post, August 30, 2016. Retrieved at http://www.huffingtonpost.com/entry/putting-food-waste-to-work\_us\_57c5d868e4b004ff0420eab7

Elangovan, Navene. “A\*Star, Singapore Firm Develop System That Turns Food Waste into Odourless Fertiliser in 24 Hours.” Today Online, December 11, 2018. Retrieved at https://www.todayonline.com/singapore/astar-singapore-firm-develop-system-turns-food-waste-odourless-fertiliser-24-hours

City of Fayetteville, Arkansas. “Mobile Food Waste Collection & Compost Education Program.” City of Fayetteville, Arkansas, October 1, 2020. Retrieved at https://www.fayetteville-ar.gov/3963/Mobile-Food-Waste-Collection-Compost-Edu

Tags: Cities, Community Education, Composting,

Giles, Jim. “The Broken System That Sends Most Food Waste and Organic Matter to Landfills.” GreenBiz, September 4, 2020. Retrieved at https://www.greenbiz.com/article/broken-system-sends-most-food-waste-and-organic-matter-landfills

Tags: Composting, Environment

Goldstein, Nora. “The State of Organics Recycling in the U.S..” *BioCycle* 58:9 (October 2017): 22. Retrieved at https://www.biocycle.net/2017/10/04/state-organics-recycling-u-s/

Goldstein, Nora. “Quantifying Existing Food Waste Composting Infrastructure in the U.S.” Task 3 Report, BioCycle, November 2018. Retrieved at https://www.compostingcollaborative.org/wp-content/uploads/2018/11/Task3\_rev181129.pdf

Goldstein, Nora. “State Food Waste Recycling Data Collection, Reporting Analysis.” Task 4 Report, BioCycle, November 2018. Retrieved at http://compostcolab.wpengine.com/wp-content/uploads/2018/11/State-Food-Waste-Recycling-Data-Collection-Reporting-Analysis.pdf

Goldstein, Nora, Lorenzo Macaluso and Coryanne Mansell. “Community Toolkit: Adding Food Waste to a Yard Trimmings Compost Facility.” BioCycle - the Organics Recycling Authority, and The Center for EcoTechnology, December 2019. Retrieved at https://wastedfood.cetonline.org/wp-content/uploads/2019/11/Community-Toolkit-Yard-Trimmings-Food-Scraps.pdf

Goldstein, Nora. “Evaluating Infrastructure to Meet Food Waste Reduction Goal.” Biocycle, July 14, 2020. Retrieved at https://www.biocycle.net/evaluating-infrastructure-to-meet-food-waste-reduction-goal/

Goldstein, Nora. “Innovation in Food Scraps Collection.” BioCycle, October 12, 2020. Retrieved at https://www.biocycle.net/innovation-in-food-scraps-collection/

Tags: Collection, Composting

Goldstein, Nora. “Revisiting Our 2020 Top Ten Composting Trends.” BioCycle, October 20, 2020] Retrieved at https://www.biocycle.net/revisiting-our-2020-top-ten-composting-trends/

Tags: Composting

Green.Biz. “Scaling Composting Infrastructure in North America.” [interview with Alexa Kielty, Kevin Quandt and Jim Giles] GreenBiz, September 10, 2020. Retrieved at

Tags: Composting, Video

Helmer, Jodi. “During the Pandemic, Residential Waste Has Increased Significantly. So Why Are Composting Programs on Hold?.” The Counter, June 15, 2020. Retrieved at https://thecounter.org/covid-19-coronavirus-food-waste-landfills-compost/

Helmer, Jodi. “A Guide to Composting: Turn Food Waste into Garden Gold.” Serious Eats, May 19, 2021. Retrieved at https://www.seriouseats.com/composting-guide-5185400

Tags: Composting

Kaye, Leon. “Is Community Composting an Emerging Economic Opportunity?.” TriplePundit, December 5, 2016. Retrieved at http://www.triplepundit.com/special/community-compost/community-composting-emerging-economic-opportunity/

**Indie Ecology** (West Sussex, UK) collects waste from kitchens and turns it into compost on a West Sussex farm, where it’s ploughed back into the soil to grow fresh produce for the kitchens it came from.” The organic produce grown on the farm was served at Laurent-Perrier’s festival master classes. It was founded by Igor Vaintraub in 2011.

Website: https://www.indieecology.com/

Jain, Neha. “Group Turning Food Waste into Compost Wants to Cut down on Landfill and Make Hong Kong More Self-sufficient.” South China Morning Post, April 10, 2020. Retrieved at https://www.scmp.com/lifestyle/food-drink/article/3078927/group-turning-food-waste-compost-wants-cut-down-landfill-and

Johnson, Aaron. “What Not to Do with Food Waste: a Cautionary Tale.” Conservation Law Foundation, March 8, 2021. Retrieved at https://www.clf.org/blog/what-not-to-do-with-food-waste/

Tags: Composting, Problems

Keng, Zi Xiang, Siewhui Chong, Chee Guan Ng, Nur Izzati Ridzuan, and Hon Loong Lam. “Community-scale Composting for Food Waste: a Life-cycle Assessment-supported Case Study.” Journal of Cleaner Production 26110 (July 2020): 121220.

https://doi.org/10.1016/j.jclepro.2020.121220 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620312671

Klein, Jesse. “The New Dynamic Duo: Pricing and Food Waste.” Greenbiz, May 11, 2021. Retrieved at https://www.greenbiz.com/article/new-dynamic-duo-pricing-and-food-waste

Tags: Equipment, Israel, Pricing

Lee, Jae-Han, Deogratius Luyima, Chang-Hoon Lee, Seong-Jin Park, and Taek-Keun Oh. “Efficiencies of Unconventional Bulking Agents in Composting Food Waste in Korea.”

Applied Biological Chemistry 63 (October 31, 2020): 68. https://doi.org/10.1186/s13765-020-00554-6

Retrieved at https://applbiolchem.springeropen.com/articles/10.1186/s13765-020-00554-6#citeas

Tags: Composting, South Korea

Letigio, Delta Dyrecka. “Cebu City Passes Food Waste Reduction Ordinance.” Cebu Daily News, December 4, 2020. Retrieved at Retrieved at

Tags: Cities, Food Banks, Philippines

Levy, Julie. “One of New York City’s Biggest Processors of Food Waste Is in Danger of Losing Its Home.” Bedford + Bowery, December 18, 2020. Retrieved at https://bedfordandbowery.com/2020/12/one-of-new-york-citys-biggest-processors-of-food-waste-is-in-danger-of-losing-its-home/

Tags: Composting, New York City

Mack, Megan. “Connections: Summer of Food - Vermiculture, Composting, and Reducing Food Waste.” WXXI News, July 20, 2017. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Composting, Sample Audio Podcasts

Mann, Scott. “Reducing Food Waste: An Introduction to Bokashi – Matt Arthur.” [Podcast] The Permaculture Podcast, October 31, 2020. Retrieved at https://www.thepermaculturepodcast.com/2020/reducing-food-waste-an-introduction-to-bokashi-matt-arthur/

Tags: Composting, Podcasts

Marston, Jennifer. “Connected Compost: Vitamix Launches an At-Home Device to Turn Food Scraps Into Soil Nutrients.” The Spoon, August 3, 2020. Retrieved at https://thespoon.tech/connected-compost-vitamix-launches-a-new-device-to-eliminate-food-waste-in-the-home-kitchen/

McBride, Hannah. “Have Compost, Will Haul.” The New Food Economy, July 8, 2016. Retrieved at http://newfoodeconomy.com/austin-compost-pickup/

McGuire, Peter. “In Key Advance, Food Waste Recycling-to-energy Program Begins in Portland Area.” *Portland Press Herald*, September 8, 2016. Retrieved at http://www.pressherald.com/2016/09/07/portland-based-trash-cooperative-launches-food-waste-program

McNulty-Kowal, Shawn. “This Self-sustaining Compost System Turns Your Food Scraps into a Thriving Indoor Garden!” Yanko Design, October 20, 2020. Retrieved at https://www.yankodesign.com/2020/10/20/this-self-sustaining-compost-system-turns-your-food-scraps-into-a-thriving-indoor-garden/

Tags: Composting

Napoleon, Carrie. “Composting Site Sets Sights on Zero Waste Goal.” *Chicago Tribune*, August 22, 2016. Retrieved at http://www.chicagotribune.com/suburbs/post-tribune/news/ct-ptb-gary-recycling-site-st-0823-20160822-story.html

Navarro, Mireya. “Bloomberg Plan Aims to Require Food Composting.” *New York Times*, June 17, 2013. Retrieved at http://www.nytimes.com/2013/06/17/nyregion/bloombergs-final-recycling-frontier-food-waste.html

New York State Department of Environmental Conservation. “Home Composting and Reducing Wasted Food.” New York State Department of Environmental Conservation, nd. Retrieved at www.dec.ny.gov/chemical/8799.html.

New York State Department of Environmental Conservation. “Reducing Wasted Food from Households.” New York State Department of Environmental Conservation, nd. Retrieved at www.dec.ny.gov/chemical/98102.html.

Pace, Fred. “Composting Idea Garners Local Couple $10,000 Bedrock Grant.” Herald Dispatch, December 12, 2017. Retrieved at http://www.herald-dispatch.com/news/composting-idea-garners-local-couple-bedrock-grant/article\_5ce05b04-656e-580e-8513-8944015d0a08.html

Pagliaccia, Deborah, Sohrab Bodaghi, Xingyu Chen, Danielle Stevenson, Elizabeth Deyett, Agustina De Francesco, James Borneman, Paul Ruegger, Beth Peacock, Norman Ellstrand, Philippe Eric Rolshausen, Radu Popa, Samantha Ying, and Georgios Vidalakis. “Two Food Waste By-Products Selectively Stimulate Beneficial Resident Citrus Host-Associated Microbes in a Zero-Runoff Indoor Plant Production System.” Frontiers in Sustainable Food Systems 4 (December 14, 2020): https://doi.org/10.3389/fsufs.2020.593568 Retrieved at https://www.frontiersin.org/articles/10.3389/fsufs.2020.593568/full

Tags: Fertilizer

Perez, Dudez. “World Soil Day: How This App is Tackling Food Waste and Promoting Regenerative Agriculture in the Philippines.” Eco Warrior, December 6, 2020. Retrieved at https://ecowarriorprincess.net/2020/12/world-soil-day-app-food-waste-regenerative-agriculture-philippines/

Tags: Composting, Philippines

Qi, Danyi, and Brian E. Roe. “Foodservice Composting Crowds out Consumer Food Waste Reduction Behavior in a Dining Experiment.” American Journal of Agricultural Economics 99:5 (October 2017): 1159-1171. 10.1093/ajae/aax050 Retrieved at https://academic.oup.com/ajae/article-abstract/99/5/1159/4107135?redirectedFrom=fulltext

Tags: Composting, Consumers

Rankin, Beth. “This Dallas Company Will Collect Your Compost and Give It to Local Farms.” Dallas Observer, November 12, 2018. Retrieved at https://www.dallasobserver.com/restaurants/dallas-composting-service-turn-compost-will-pick-up-your-compost-for-you-11346093

Rasul, Nicole. “How Community Compost Startups Are Helping Compost Go Mainstream.” Frobes, March 18, 2019. Retrieved at https://www.forbes.com/sites/nicolerasul/2019/03/18/how-community-compost-startups-are-helping-compost-go-mainstream/#6c6d84dd2859

Reuters. “From Food Waste to Fertilizer: Myanmar Environmentalist Shows How It's Done.” Daily Sabah, June 4, 2020. Retrieved at https://www.dailysabah.com/life/environment/from-food-waste-to-fertilizer-myanmar-environmentalist-shows-how-its-done

Roper, Eric. “How Are Food Scraps Recycled? A Rosemount Facility Reprocesses Table and Yard Waste into Compost.” Star Tribune, May 30, 2020. Retrieved at https://www.startribune.com/how-are-food-scraps-recycled/570895292/

Rosengren, Cole. “BioCycle Survey Highlights 4,700 Composting Sites in Us and Need for Better State Data.” Waste Dive, October 11, 2017. Retrieved at http://www.wastedive.com/news/biocycle-survey-highlights-4700-composting-sites-in-us-and-need-for-better/506748/

Rosengren, Cole. “Inside Vanguard Renewables, the Northeast’s Biggest Food Waste Recycler.” Waste Dive, January 31, 2019. Retrieved at https://www.wastedive.com/news/vanguard-renewables-northeast-food-recycling-farms/547047/

Royte, Elizabeth. “The Compost King of New York.” *New York Times Magazine*, February 15, 2017. Retrieved at https://www.nytimes.com/2017/02/15/magazine/the-compost-king-of-new-york.html?\_r=0

Růžičková, Jana, Helena Raclavská, Marek Kucbel, Anna Grobelak, Michal Šafář, Konstantin Raclavský, Barbora Švédová, Dagmar Juchelková, and Konstantinos Moustakas. “The Potential Environmental Risks of the Utilization of Composts from Household Food Waste.” Environmental Science and Pollution Research (July 23, 2020). https://doi.org/10.1007/s11356-020-09916-5 Retrieved at https://link.springer.com/article/10.1007/s11356-020-09916-5

Seymour, Andrew. “‘Food Waste Will Become a Tradeable Commodity for Caterers’ – Meiko Says New Kit Could Offer Lucrative Payback.” Food Service Equipment, September 10, 2020. Retrieved at https://www.foodserviceequipmentjournal.com/food-waste-will-become-a-tradeable-commodity-for-caterers-meiko-says-new-kit-can-offer-lucrative-payback/

Tags: Caterers, Equipment

Sherwood, Julie. “Table Scraps: How a Geneva Company Is about to Turn Food Waste into 'Black Gold.'” Daily Messenger, January 24, 2021. Retrieved at https://www.mpnnow.com/story/news/2021/01/22/geneva-company-turn-food-waste-into-rich-soil/6655089002/

Tags: Composting

Simon, Joan Marc. “Moulinot: Closing the Loop for Restaurant Food Waste in Paris.” Zero Waste Europe, 2014. Retrieved at https://zerowasteeurope.eu/2014/02/moulinot-closing-the-loop-for-restaurant-food-waste-in-paris

Sloan, Willona. “BioCycle Tracks U.S. Composting Infrastructure in New Report.” Waste360, January 29, 2019. Retrieved at https://www.waste360.com/composting/biocycle-tracks-us-composting-infrastructure-new-report

**SoilMate** (Kelowna, British Columbia, Canada based) is an app that “serves as a decision-making guide for businesses seeking evidence-based solutions on resource management and waste reduction; uses readily available technology to promote an easy-access circular economy; provides real-time monitoring of waste diversion; and supports social inclusion, local livelihoods and cleaner food production.” In the Philippines, “Green Space has developed a pick-up and delivery service for people and businesses that don’t have space to compost their food scraps and waste.”

Website: https://www.soilmate.com/

Tags: Canada, Composting, Philippines

Spencer, R. “Food Waste Composting in Canada.” 31:6 *BioCycle* (June 1990): 30-32. Retrieved at http://infohouse.p2ric.org/ref/33/32510.pdf

Stam, Claire. “Soil is the Underrated Issue of Food Waste Challenge, Says World Biogas Association Boss.” EURACTIV, May 22, 2018. Retrieved at https://www.euractiv.com/section/all/news/soil-is-the-underrated-issue-of-food-waste-challenge-says-world-biogas-association-boss/

Swiss Network for International Studies (SNIS). “Closing the Food-Waste-Farming Cycle: Composting and Urban Agriculture in Cameroon and Switzerland.” Genève, Switzerland. Swiss Network for International Studies (SNIS), 2020. Retrieved at https://snis.ch/project/closing-the-food-waste-farming-cycle-composting-and-urban-agriculture-in-cameroon-and-switzerland/

Templeton, Kevin. “How Composting Can Help Restaurants and the Environment.” Times of San Diego, November 26, 2016. Retrieved at http://timesofsandiego.com/opinion/2016/11/26/how-composting-can-help-restaurants-and-the-environment/

Theisman, Jessica. “Re-Nuble: Eliminating Food Waste by Converting it to Fertilizers.” California Ag Today, July 12, 2018. Retrieved at https://californiaagtoday.com/re-nuble-eliminating-food-waste-converting-fertilizers

Thompson, Elaine. “Large-scale Compost Operation Riles Neighbors in Northboro.” Telegram, December 10, 2016. Retrieved at http://www.telegram.com/news/20161210/large-scale-compost-operation-riles-neighbors-in-northboro

**Tidy Planet** (Macclesfield-based, UK) that makes Rocket composters and Gobi food waste dryers. In 2021 it expanded its food waste technology into Italy and Egypt.

Website: https://www.tidyplanet.co.uk/

Tags: Composters, Egypt, Italy

Torrijos, Verónica, Domingo Calvo Dopico, and Manuel Sotoc. “Integration of Food Waste Composting and Vegetable Gardens in a University Campus.” Journal of Cleaner Production (IF 9.297) (July 1, 2021): 128175. https://doi.org/10.1016/j.jclepro.2021.128175 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621023933

Tags: Composting, Spain, Universities

Vaidya, Vikas. “City’s Three Innovators Create Bin That Converts Liquid Waste into Fertiliser.” The Hitavada, January 6, 2019. Retrieved at http://thehitavada.com/Encyc/2019/1/6/City-s-three-innovators-create-bin-that-converts-liquid-waste-into-fertiliser.aspx

Vázquez, Antonio Marcos, Ramón Plana, Carlos Pérez, and Manuel Soto. “Development of Technologies for Local Composting of Food Waste from Universities.” International Journal of Environmental Research and Public Health 17:9 (2020): 3153. https://doi.org/10.3390/ijerph17093153 Free access at https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7246901/

Waste360. “DEC [New York State Department of Environmental Conservation] Proposes Regulations to Improve Food Scrap Recycling and Prevent Food Waste.” January 28, 2021. Retrieved at https://www.waste360.com/legislation-regulation/dec-proposes-regulations-improve-food-scrap-recycling-and-prevent-food-waste

Tags: Composting, Recycling

Yun, Tan Zhai. “Sustainable Tech: Food Waste Specialists Turning to Tech.” The Edge Markets, December 14, 2020. Retrieved at https://www.theedgemarkets.com/article/sustainable-tech-food-waste-specialists-turning-tech

Tags: Composting, Malaysia , Sustainability

Conferences, Seminars, Forums on Food Waste

**2019 Food Waste Summit** (San Francisco) is scheduled for October 28-30 at the City View at METREON. It “will gather influential thought leaders and decision-makers from across sectors, who have a shared interest in sustainable food systems, including food businesses, investors, foundations, national nonprofits, governments, innovators and academics. Invited attendees will share and discuss strategies to achieve our common goal to cut food waste in half by 2030, and the opportunities to generate profits, increase food security, spur economic growth and protect the environment.”

Website: https://www.refed.com/food-waste-summit-2019?mc\_cid=18be186517&mc\_eid=39981521cc

Aanmoen, Oskar. “Princess Marie Addresses Food Waste at Chinese Conference.” Royal Central, June 1, 2021. Retrieved at https://royalcentral.co.uk/europe/denmark/princess-marie-addresses-food-waste-at-chinese-conference-160973/

Tags: China, Conferences, Denmark

Bodamer, David, and Mallory Szczepanski. “Final Takeaways from WasteExpo 2017.” Waste360, May 12, 2017. Retrieved at http://www.waste360.com/business/final-takeaways-wasteexpo-2017

Buckner, Stuart. “Highlights from ReFED’s 2019 Food Waste Summit.” Waste 360, November 14, 2019. Retrieved at https://www.waste360.com/food-waste/highlights-refed%E2%80%99s-2019-food-waste-summit

Food Tank. “In Case You Missed It: Watch the NYC Food Tank Summit on Food Loss and Food Waste.” Food Tank, October 13, 2018. Retrieved at

https://foodtank.com/news/2018/10/in-case-you-missed-it-watch-the-nyc-food-tank-summit-on-food-loss-and-food-waste/

**Food Waste Fest, The** (Brussels) “is one key food waste innovation event, where successful solutions to food waste will be shared. Although food waste is a complex and regretful problem, this day proves there are ways forward.” It celebrate and share successful solutions to food waste. Although food waste is a complex and regretful problem, this day proves there are ways forward.” It is scheduled for April 9, 2019.

Website: https://foodwin.org/food-waste-fest/

**International Conference on Food Waste Classification, Treatment and Management** ICFWCTM on December 28-29, 2020 in Paris, France.

Website: https://waset.org/food-waste-classification-treatment-and-management-conference-in-december-2020-in-paris

**International Conference on Food Waste Management** --ICFWM– (Helsinki, Finland) on July 17-18, 2020.

Website: https://waset.org/food-waste-management-conference-in-july-2020-in-helsinki

James, Paul. “Europeans Round the Table for Food Waste Conference.” Mid-Devon Advertiser, April 18, 2018. Retrieved at http://www.middevonadvertiser.co.uk/article.cfm?id=112344&headline=Europeans%20round%20the%20table%20for%20food%20waste%20conference&sectionIs=news&searchyear=2018

Keating, Madeline. “Cities Convene in Denver to Share Food Waste Solutions.” Natural Resources Defense Council, November 13, 2019. Retrieved at https://www.nrdc.org/experts/madeline-keating/second-food-matters-cities-summit

Marston, Jennifer. “Witness the Many Forms of Food Waste Innovation.” The Spoon, June 11, 2021. Retrieved at https://thespoon.tech/witness-the-many-forms-of-food-waste-innovation/

Tags: Conferences

Malta Independent Online. “Food Waste Seminars Go Digital.” Malta Independent Online, April 29, 2020. Retrieved at https://www.independent.com.mt/articles/2020-04-29/business-news/Food-waste-seminars-go-digital-6736222599

National Food Chain Safety Office Hungary. “Life Food Waste Platform Meeting – Effective Solutions for Prevention and Treatment 8-9 Th October 2018, Budapest, Hungary.” National Food Chain Safety Office Hungary, October 8, 2018. Retrieved at http://ec.europa.eu/environment/life/news/events/events2018/documents/concept\_note\_FWP.pdf

Payne, Emily. “Key Takeaways from the 2018 NYC Food Tank Summit: Focusing on Food Loss and Food Waste.” Ag Funder Neews, October 11, 2018. Retrieved at https://agfundernews.com/key-takeaways-from-the-2018-nyc-food-tank-summit-focusing-on-food-loss-and-food-waste.html/

PRWeb. “New Research: Finding Ways to Measure the Increasing Food Waste Issue.” Benzinga, July 17, 2017. Retrieved at https://www.benzinga.com/pressreleases/17/07/p9783841/new-research-finding-ways-to-measure-the-increasing-food-waste-issue

Puellella, Philip. “Vatican Conference Urges Governments to Tackle Food Loss and Waste.” Reuters, November 12, 2019. Retrieved at https://www.reuters.com/article/us-food-waste-vatican/vatican-conference-urges-governments-to-tackle-food-loss-and-waste-idUSKBN1XM1R4

**Reduce and Recover Save Food for People Conference** was co-sponsored by U.S. EPA, Massachusetts Department of Environmental Protection and the Harvard Food Law and Policy Clinic on June 28-29, 2016.

Website: https://www.chlpi.org/food-law-and-policy/reduce-and-recover-save-food-for-people/

**Tackling Food Waste in RI** (Rhode Island) held October 4, 2018. Presentations are available at the website below.

Website: http://www.dem.ri.gov/relishrhody/blog.php

Szczepanski, Mallory. “Key Takeaways from the NYC Food Waste Fair.” Waste360, July 26, 2017. Retrieved at http://www.waste360.com/food-waste/key-takeaways-nyc-food-waste-fair

Szczepanski, Mallory. “Rethinking the Way We Manage, Repurpose Waste.” Waste360, October 5, 2018. Retrieved at https://www.waste360.com/recycling/rethinking-way-we-manage-repurpose-waste

Szczepanski, Mallory. “How Reducing Food Loss, Waste Can Generate a Triple Win.” Waste360, August 29, 2019. Retrieved at https://www.waste360.com/food-waste/how-reducing-food-loss-waste-can-generate-triple-win

**USDA Food Loss and Waste Innovation Fair** is scheduled for May 26, 2021, 12 – 4:00 p.m. It “is for people and organizations (including businesses, nonprofits, researchers, and food sector leaders) who want to learn about the latest developments in reducing food loss and waste, such as research, new technologies and products on the market.”

Website: https://www.usda.gov/foodlossandwaste/news/innovation-fair

Tags: Conferences

Waste360. “Explore Food Waste, Recovery and Reuse in WasteExpo’s Food Recovery Forum.” Waste360, May 4, 2020. Panels include: Panel Discussion: Scrap Your Fears About Food Waste: A Guide to Implementing an Organics Collection Program; Advances in Wasted Food Policy, Practices & Management, Highlighting What Cities and States Can Do Differently When It Comes to Wasted Food; Using Data and Technology to Drive Food Waste Reduction; Consumer Acceptance of Upcycled Foods: Guidance for Manufacturers and Retailers;Food Waste Reduction and Recovery at Sports Stadiums and Other Large Venues; Organic Waste Bans, Mandatory Organics Recycling Laws, and Related Strategies for Food Waste Management: An Analysis of Existing Policies, Challenges, & Opportunities; NOTHING WASTED!: Industry Visionaries Discuss Solutions to Food Waste and Wasted Food; Technology Innovations and other Solutions to the Problem of Wasted Food; Source Separation and Collection in Commercial and Municipal Programs: BMP’s, Data Collection and Evaluation, Lessons Learned, Case Studies; Food Rescue and Recovery: An Analysis of Problems and Solutions, Successful Strategies, and Model Programs; Food Recovery & Organics Recycling in Schools and Universities; Zero Waste Trends in Higher Education; Zero Waste, Above and Beyond Organics Diversion; Small Scale & Scalable Food Waste Recycling Technologies, Equipment for Food Waste Generators. Retrieved at https://www.waste360.com/food-waste/explore-food-waste-recovery-and-reuse-wasteexpos-food-recovery-forum

WasteCap. “2017 Food Waste Forum Recap.” WasteCap, August ? 2017. Retrieved at http://www.wastecap.org/blog/general/2017-food-waste-forum-recap

WasteMINZ. “Te Hui Taumata Moumou Kai o Aotearoa – National Food Waste Summit.” March 22, 2021. Retrieved at https://www.wasteminz.org.nz/event/te-hui-taumata-moumou-kai-o-aotearoa-national-food-waste-summit/

Tags: Conferences, New Zealand

Wolf, Michael. “The Food Waste Insights + Innovation Forum “is a free-to-attend half-day virtual event on June 16th from 9 AM to 1 PM PT (12 PM to 4 PM ET) and will feature some of the leading companies and organizations.” The Spoon, April 29, 2021. Retrieved at https://thespoon.tech/join-the-spoon-and-refed-for-the-food-waste-insights-and-innovation-forum Tags: Forums

Convenience and Food Waste

Aschemann-Witzel, Jessica, Ana Giménez and Gastón Ares. “Convenience or Price Orientation? Consumer Characteristics Influencing Food Waste Behaviour in the Context of an Emerging Country and the Impact on Future Sustainability of the Global Food Sector.” Global Environmental Change 49 (March 2018): 85-94. Retrieved at www.sciencedirect.com/science/article/abs/pii/S0959378017311433

Barker M. E., S. I. McClean, K. A. Thompson, and N. G. Reid. “Dietary Behaviours and Sociocultural Demographics in Northern Ireland.” British Journal of Nutrition 64:2 (September 1990): 319-29. Retrieved at www.ncbi.nlm.nih.gov/pubmed/2223737

Brunner T. A., K. van der Horst, and M. Siegrist. “Convenience food products. Drivers for consumption.” Appetite 55(3) (December 2010): 498-506. Retrieved at www.ncbi.nlm.nih.gov/pubmed/20832437

Mallinson Lucy J., Jean M. Russell and Margo E.Barkera. “Attitudes and Behaviour Towards Convenience Food and Food Waste in the United Kingdom.” Appetite 103 (August 1, 2016): 17-28. Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666316301052

Consumers, Movements, Homemakers, Kitchens, Homes, Households, Research, Perceptions

Aleshaiwi, Alia, and Tim Harries. “A Step in the Journey to Food Waste: How and Why Mealtime Surpluses Become Unwanted" Appetite 158 (March 1, 2021): 105040. https://doi.org/10.1016/j.appet.2020.105040 Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666320316627?dgcid=coauthor

Tags: Households, Leftovers, Saudi Arabia

Amicarelli, Vera, Caterina Tricase, Alessia Spada, and Christian Bux. “Households’ Food Waste Behavior at Local Scale: A Cluster Analysis after the Covid-19 Lockdown.” Sustainability 13:6 (March 16, 2021): 3283. https://doi.org/10.3390/su13063283 Retrieved at https://www.mdpi.com/2071-1050/13/6/3283

Tags: Covid-19, Households

Aricó, Chiara. “Food Waste, Let’s Talk about Consumers.” Zero Waste Europe, June 18, 2020. Retrieved at https://zerowasteeurope.eu/2020/06/food-waste-lets-talk-about-consumers/

Attiq, Saman, Ka Yin Chau, Shahid Bashir, Muhammad Danish Habib, Rauf I. Azam, and Wing-Keung Wong. “Sustainability of Household Food Waste Reduction: A Fresh Insight on Youth’s Emotional and Cognitive Behaviors.” 18:13 (June 30, 2021): 7013. https://doi.org/10.3390/ijerph18137013 Retrieved at https://www.mdpi.com/1660-4601/18/13/7013

Tags: Households, Pakistan

Barber, Dan. “Home Cooks Can Beat Food Waste. So Where Do We Start?.” *The Guardian*, March 9, 2017. Retrieved at https://www.theguardian.com/lifeandstyle/2017/mar/09/food-waste-manifesto-dan-barber-opinion

Bedford, Emma. “Main Reasons for Food Waste by Households in Canada 2020.” Statista, September 27, 2020, Retrieved at https://www.statista.com/statistics/1174979/reasons-for-household-food-waste-in-canada/

Tags: Canada, Households, Surveys

Bhatt, Siddharth, Jeonggyu Lee, Jonathan Deutsch, Hasan Ayaz, Benjamin Fulton, and Rajneesh Suri. “From Food Waste to Value Added Surplus Products (VASP): Consumer Acceptance of a Novel Food Product Category.” Special Issue: Global Challenges for Food Product Marketing and Sustainability 17:1 (January/February 2018): 57-63. https://doi.org/10.1002/cb.1689 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1002/cb.1689

BioCycle. “Testing Household Food Waste Bin Behavior Change in Ireland.” BioCycle, September 1, 2020. Retrieved at https://www.biocycle.net/testing-household-food-waste-bin-behavior-change-in-ireland/

Tags: Household, Ireland, Reports

Block, Lauren E., *et al.* “The Squander Sequence: Understanding Food Waste at Each Stage of the Consumer Decision-Making Process.” Journal of Public Policy & Marketing 35:2 (2016): 292-304.

Bradshaw, Kaitlin. “ReFED’s 2019 Annual Report Shows the Food Waste Movement Is Gaining Momentum.” Waste360, April 23, 2020. Retrieved at https://www.waste360.com/organics/refeds-2019-annual-report-shows-food-waste-movement-gaining-momentum

Breen, Declan. “Report on the Food Waste Recycling Pilot Project 2018-2020.” Working Group, Food Waste Recycling Project, September 3, 2020. Retrieved at https://issuu.com/declan.breen/docs/food\_waste\_report\_3

Tags: Households, Ireland, Reports

Boulet, Mark, Annet C.Hoek, and Rob Raven. “Towards a Multi-level Framework of Household Food Waste and Consumer Behaviour: Untangling Spaghetti Soup.” Appetite (September 6, 2020): 104856.https://doi.org/10.1016/j.appet.2020.104856 Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666320301537?via%3Dihub

Tags: Household

Bunditsakulchai, Pongsun, and Chen Liu. “Integrated Strategies for Household Food Waste Reduction in Bangkok.” Sustainability in Agribusiness Food Chains 13:14 (July 8, 2021): 10.3390/su13147651 Retrieved at https://www.mdpi.com/2071-1050/13/14/7651

Tags: Cities, Households, Thailand

Carlsson-Kanyama, Annika, Cecilia Katzeff, and Åsa Svenfelt. “Rädda Maten: Åtgärder för svinnminskande beteendeförändringar hos konsument [trans: Save The Food: Measures for Shrinking Behavioral Changes in Consumers]. Kungliga Tekniska högskolan, 2018. Retrieved at http://kth.diva-portal.org/smash/record.jsf?pid=diva2%3A1174809&dswid=8598

Tags: Consumers, Sweden

Cernansky, Rachel. “These Researchers Dug Through People’s Garbage to Find Out Why We Waste Food.” Civil Eats, November 15, 2017. Retrieved at https://civileats.com/2017/11/15/these-researchers-dug-through-peoples-garbage-to-find-out-why-we-waste-fooddigging-into-the-psychology-of-food-waste/

Claughton, David. “Staying at Home to Use Leftovers Can Save Average Family Thousands, New Report Says.” ABC News, October 25, 2017. Retrieved at http://www.abc.net.au/news/2017-10-25/food-waste-costing-households-thousand-rabobank-report/9077282

Coskun, Aykut. “Identification of Different User Types for Designing Household Food Waste Interventions.” International Journal of Sustainable Engineering (February 16, 2021). https://doi.org/10.1080/19397038.2021.1886372 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/19397038.2021.1886372?src=&journalCode=tsue20

Tags: Households

Connection. “Now Parisians Can Recycle Food Waste.” The Connection, May 3, 2017. Retrieved at https://www.connexionfrance.com/Practical/Environment/Now-Parisians-can-recycle-food-waste

Conrad, Zach. “Daily Cost of Consumer Food Wasted, Inedible, and Consumed in the United States, 2001–2016.” Nutrition Journal 19:35 (April 20, 2020). https://doi.org/10.1186/s12937-020-00552-w Retrieved at https://nutritionj.biomedcentral.com/articles/10.1186/s12937-020-00552-w

Cosgrove, Kelly, Maricarmen Vizcaino, and Christopher Wharton. “COVID-19-Related Changes in Perceived Household Food Waste in the United States: A Cross-Sectional Descriptive Study.” International Journal of Environmental Research and Public Health, 18:3 (January 28, 2021) 1104; https://doi.org/10.3390/ijerph18031104

Retrieved at International Journal of Environmental Res. Public Health

Tags: Covid-19, Households

Coşkun, Ayşen, Raife Meltem, and Yetkin Özbük. “What Influences Consumer Food Waste Behavior in Restaurants? An Application of the Extended Theory of Planned Behavior.” Waste Management 117 (November 2020): 170-178. https://doi.org/10.1016/j.wasman.2020.08.011 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X20304438

Tags: Consumers, Restaurants

Country Press. “Research Reveals Brits' Food Waste Habits with Bread the Top Item in Their Bins.” Isle of Wright, Country Press, October 15, 2020. Retrieved at https://www.countypress.co.uk/news/national/18796105.research-reveals-brits-food-waste-habits-bread-top-item-bins/

Tags: Bread, Households

Crenshaw, Madeleine . “How Prota Fiori Turns Food Waste Into Italian-Made Footwear.” We The Italians, September 21, 2020. Retrieved at https://www.yahoo.com/lifestyle/prota-fiori-turns-food-waste-143348162.html

Tags: Italy, Shoes

Departement Omgeving. “Food Waste and Consumer Behaviour in Flemish Households.” United Nations Economic Commission for Europe, nd. Retrieved at

Tags: Belgium, Consumers

Devaney, Laura, and Anna R. Davies. “Disrupting Household Food Consumption Through Experimental Homelabs: Outcomes, Connections, Contexts.” Journal Consumer Culture 17:3 (February 19, 2016): 823-844. 823-844, 10.1177/1469540516631153 Download article at https://journals.sagepub.com/doi/full/10.1177/1469540516631153

Tags: Academic Articles, Households, Ireland

Donnellan, Douglas. “11 Kitchen Hacks to Cut Down on Food Waste in the Tastiest Way.” Food Tank, July 2, 2019. Retrieved at https://foodtank.com/news/2019/07/11-kitchen-hacks-to-cut-down-on-food-waste-in-the-tastiest-way/

Drijfhout, Marit, Jenny van Doorn, and Koert van Ittersum. “How to Influence Consumer Food Waste Behavior: Effects of Temporal Distance and Providing Nutritional Information on Consumption Choices and Disposal Behavior.” In Maggie Geuens, Mario Pandelaere, and Michel Tuan Pham, Iris Vermeir, eds. *European Association for Consumer Research: Proceedings.* Duluth, Minnesota: Association for Consumer Research 11 (2018): 63-64. Retrieved at https://www.rug.nl/research/portal/publications/how-to-influence-consumer-food-waste-behavior(f9ebad0a-8334-4ba8-aa1c-8651deffd843).html

Tags: Academic Chapters, Consumers

Edmunds, Susan. “Food Waste Costs New Zealand $870m.” Stuff, November 6, 2015. Retrieved at https://www.stuff.co.nz/business/73762879/Food-waste-costs-New-Zealand-870m

Ellison, Brenna, and Jayson L. Lusk. “Examining Household Food Waste Decisions: A Vignette Approach.” paper presented at the Agricultural & Applied Economics Association 2016 Annual Meeting, July 31-August 2, 2016, Boston, Massachusetts. Retrieved at https://ideas.repec.org/p/ags/aaea16/235609.htm

Fight Food Waste CRC. “WWW (What, Where and Why) of Household Food Waste Behaviour.” Urrbrae, South Australia: Fight Food Waste CRC, May 19 2020. [Research project] Retrieved at https://fightfoodwastecrc.com.au/project/www-what-where-and-why-of-household-food-waste-behaviour/

Fight Food Waste CRC. “Research Insights of Consumer Perceptions of the Role of Packaging in Minimising Food Waste.” Fight Food Waste CRC, nd [October 2020?]. Retrieved at https://fightfoodwastecrc.com.au/wp-content/uploads/2019/05/FINAL\_FFW\_CRC\_Infographic.pdf

Tags: Consumers, Infographics, Packaging

**Food Waste Recycling Project** (Ireland) “is an initiative of Cré (Composting & Anaerobic Digestion Association of Ireland), the Regional Waste Management Planning Lead Authorities Connacht Ulster, Eastern Midlands, Southern (WMPLA) and the Irish Waste Management Association. With funding from the Department of Communications, Climate Action and Environment (DCCAE), a Working Group was formed to look at standardizing awareness and education of the food waste bin. The Working Group recently released its “Report on The Food Waste Recycling Pilot Project 2018-2020” (qv).

Website: https://issuu.com/declan.breen/docs/food\_waste\_report\_3/s/10916190

Tags: Coalitions, Ireland

Ghaziani, Shahin, Delaram Ghodsi, Gholamreza Dehbozorgi, Shiva Faghih, Yeganeh Rajabpour Ranjbar, and Reiner Doluschitz. “Comparing Lab-Measured and Surveyed Bread Waste Data: A Possible Hybrid Approach to Correct the Underestimation of Household Food Waste Self-Assessment Surveys.” Sustainability 13:6 (March 21, 2021). 10.3390/su13063472 Retrieved at https://www.mdpi.com/2071-1050/13/6/3472

Tags: Bread, Households, Iran, Surveys

Gibb, Bill. “Want to Hear the Cold Truth? Your Fridge Full of Leftovers Could Be Dangerous.” The Sunday Post, December 26, 2017. Retrieved at https://www.sundaypost.com/fp/want-to-hear-the-cold-truth-your-fridge-full-of-leftovers-could-be-dangerous/

Gollnhofer, Johanna F., Henri A. Weijo and John W. Schouten. “Consumer Movements and Value Regimes: Fighting Food Waste in Germany by Building Alternative Object Pathways.” *Journal of Consumer Research,* February 9, 2019. Retrieved at https://academic.oup.com/jcr/advance-article-abstract/doi/10.1093/jcr/ucz004/5308606?redirectedFrom=fulltext

Golobič, Tadeja, and Tanja Vidic. “A Resident of Slovenia Discarded on Average 67 Kg of Food in 2019.” Statistical Office of the Republic of Slovenia, November 26, 2020. Retrieved at https://www.stat.si/StatWeb/en/News/Index/9230

Tags: Governmental Reports, Households, Slovenia

Hamilton, Stephen F., and Timothy J. Richards. “Food Policy and Household Food Waste.”

American Journal of Agricultural Economics (February 4, 2019). doi/10.1093/ajae/aay109/5306471?redirectedFrom=fulltext Retrieved at https://academic.oup.com/ajae/advance-article-abstract/

Hebrok, Marie, and Nina Heidenstrøm. “Contextualising Food Waste Prevention - Decisive Moments Within Everyday Practices.” *Journal of Cleaner Production* 210 (February 10, 2019): 1435-1448.

Hebrok, Marie, and Casper Boks. “Household Food Waste: Drivers and Potential Intervention Points for Design – an Extensive Review.” Journal of Cleaner Production 151 (May 10, 2017): 380-392. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652617305048 Retrieved at

Tags: Academic Articles, Households

Hellmann's Canada. “New Canadian Study Finds Canadians Can Reduce Household Food Waste by a Third with Just One 'Use-Up Day' Per Week.” Hellmann's Canada, April 1, 2021. Retrieved at https://www.newswire.ca/news-releases/new-canadian-study-finds-canadians-can-reduce-household-food-waste-by-a-third-with-just-one-use-up-day-per-week-866844575.html

Tags: Canada, Households

Helmer, Jodi. “Tackling Food Waste Starts in Your Kitchen.” ereplacementparts, March 14, 2017. Retrieved at http://www.ereplacementparts.com/blog/meal-planning-to-avoid-food-waste/

Hill, Toby. “Study: Recipe Tips and Advice Could Help Reduce Household Food Waste by a Third.” Business Green, April 1, 2021. Retrieved at https://www.businessgreen.com/news/4029320/study-recipe-tips-advice-help-reduce-household-food-waste

Tags: Canada, Households

Hoare, Pádraig. “Food Waste Costs Irish Households €700 per Year.” Irish Examiner, November 17, 2020. Retrieved at https://www.irishexaminer.com/news/arid-40083842.html

Tags: Households, Ireland

Hobson, Jeremy, and Allison Hagan. “Food Waste Worsens Amid COVID-19 Pandemic: How To Curb Waste In Your Kitchen.” WBUR, May 27, 2020. Retrieved at https://amp-wbur-org.cdn.ampproject.org/c/s/amp.wbur.org/hereandnow/2020/05/27/food-waste-coronavirus-pandemic

Hoff, Mary. “If Everybody Hates Wasting Food, Why Do We Do it (And How Can We Stop)?.” Ensia, October 29, 2015. Retrieved at https://ensia.com/features/if-everybody-hates-wasting-food-why-do-we-do-it-and-how-can-we-stop/

Høj, Stine Bordier. “Metrics and Measurement Methods for the Monitoring and Evaluation of Household Food Waste Prevention Interventions.” Thesis. Ehrenberg-Bass Inst. Mark. Sci. University of South Australia, Adelaide, November 2011. Retrieved at

Tags: Australia, Households, Theses

Hussain, Siraj. and Tanu M. Goyal. “How Can India Plug the Food Wastage Hole at the Consumer and Retail Level?” The Wire, January 9, 2021. Retrieved at https://thewire.in/food/how-can-india-plug-the-food-wastage-hole-at-the-consumer-and-retail-level

Tags: Consumers, India

Ilakovac, Branka, Marija Cerjak, and Neven Voca. “Why Do We Waste Food? In-depth Interviews with Consumers.” Energy Sources, Part A: Recovery, Utilization, and Environmental Effects (July 3, 2020). Retrieved at https://doi.org/10.1080/15567036.2020.1787564

Intagliata, Christopher. “Leftovers Are a Food Waste Problem.” Scientific American, September 9, 2020. Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Video

Jackson, Rachael. “Pandemic-related Cooking and Eating Habits Could Help Curb Food Waste — If Consumers Stick to Them.” Washington Post, August 31, 2020. Retrieved at https://www.washingtonpost.com/

Tags: Covid-19, Consumers

Johnston, Marsha W. “Getting the Public Tuned in to Food Waste Reduction.” *BioCycle* 54:11 (November 2013): 17. Retrieved at https://www.biocycle.net/2013/11/18/getting-the-public-tuned-in-to-food-waste-reduction/

Karst, Tom. “Consumers at Heart of Food Waste Problem.” The Packer, September 8, 2017. Retrieved at http://www.thepacker.com/news/consumers-heart-food-waste-problem

Katt, Felix, and Oliver Meixner. “Food Waste Prevention Behavior in the Context of Hedonic and Utilitarian Shopping Value.” Journal of Cleaner Production IF 7.246 (July 16, 2020) DOI: 10.1016/j.jclepro.2020.122878 Retrieved at https://www.x-mol.com/paper/1283862654480990208

Khalife, Dunia, Hamid Bilali, and Francesco Bottalico. “Preliminary Insights on Household Food Wastage in Lebanon.” Journal of Food Security 4:6 (November 2016): 131-137. DOI:10.12691/jfs-4-6-2 Retrieved at https://www.researchgate.net/publication/309732752\_Preliminary\_Insights\_on\_Household\_Food\_Wastage\_in\_Lebanon

Tags: Households, Lebanon

Kim, Jeawon, Sharyn Rundle-Thiele, Kathy Knox, Kirsty Burke, and Svetlana Bogomolova. “Consumer Perspectives on Household Food Waste Reduction Campaigns,”*Journal of Cleaner Production* 243 (January 2020): https://doi.org/10.1016/j.jclepro.2019.118608 Retrieved at https://www.sciencedirect.com/science/article/pii/S095965261933478X

Kim, Max S. “The Country Winning The Battle on Food Waste.” Huff Post, April 8, 2019. Retrieved at https://www.huffpost.com/entry/food-waste-south-korea-seoul\_n\_5ca48bf7e4b0ed0d780edc54

Kim, Sanghyo, and Sang Hyeon Lee. “ Examining Household Food Waste Behaviors and the Determinants in Korea Using New Questions in a National Household Survey.” Sustainability 12:20 (October 14, 2020): 8484 https://doi.org/10.3390/su12208484 Retrieved at https://www.mdpi.com/2071-1050/12/20/8484

Tags: Households, South Korea

Koe, Tingmin. “Rising Consumer Awareness of Impact of Food Waste Recorded in the Middle East.” Food Navigator-Asia, June 21, 2018. Retrieved at https://www.foodnavigator-asia.com/Article/2018/06/20/Rising-consumer-awareness-of-impact-of-food-waste-recorded-in-the-Middle-East

Kuta, Sarah. “20 Cool Ways to Upcycle Food Scraps You Typically Toss in the Trash.” Realtor.com, June 4, 2020. Retrieved at https://www.realtor.com/advice/home-improvement/ways-to-upcycle-food-scraps/

Laois Nationalist Reporter. “Food Waste Costing €700 a Year for Irish Households.” Laois Nationalist, September 29, 2020. Retrieved at https://laois-nationalist.ie/2020/09/29/food-waste-costing-e700-a-year-for-irish-households/#.X3SUE\_1\_NPY

Tags: Households, Ireland

Laville, Sandra. “Wales Is Second Best Household Waste Recycler in the World.” The Guardian, December 10, 2017. Retrieved at https://www.theguardian.com/environment/2017/dec/11/wales-household-waste-recycling-england

Lazell, Jordon. “Re-conceptualizing Food Waste Prevention.” Food Waste Studies, January 2, 2019. Retrieved at https://foodwastestudies.com/2019/01/02/re-conceptualizing-food-waste-prevention/

Lemm, Elaine. “How to Reduce Food Waste: the Best Eco-friendly Kitchen Gadgets for Prolonging the Life of Your Food.” [Sage’s FoodCycler; Bokashi; Zwilling’s automatic handheld vacuum cleaner; Zwilling’s automatic handheld vacuum cleaner; Braun Juicer J700 Spin Juicer; Morphy Richards 501014 Soup Maker; Oxo POP container 5-piece set; KitchenCraft bread holder; WaxWrap food roll made of cotton; Lakeland fresh stretch silicone tomato pod] Scottsman, July 23, 2021. Retrieved at https://www.scotsman.com/recommended/how-to-reduce-food-waste-the-best-eco-friendly-kitchen-gadgets-for-prolonging-the-life-of-your-food-3320380

Tags: Kitchens

Li, Yunyun, Ling-en Wang, Gang Liu, and Shengkui Cheng. “Rural Household Food Waste Characteristics and Driving Factors in China.” Resources, Conservation and Recycling 164 (January 2021): 105209. https://doi.org/10.1016/j.resconrec.2020.105209 Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344920305267

Tags: China, Households

Lissens, G., H. Klinke, W. Verstraete, B. Ahring, and A. B. Thomsen“Wet Oxidation Treatment of Organic Household Waste Enriched with Wheat Straw for Simultaneous Saccharification and Fermentation into Ethanol.” Journal Environmental Technology 25:6 (May 11, 2004): 647–655. Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09593330.2004.9619354

Tags: Ethanol, Households

Loizidou, Maria, Danai G. Alamanou, Aggelos Sotiropoulos, Christos Lytras, Diomi Mamma, Dimitrios Malamis, and Dimitris Kekos. “Pilot Scale System of Two Horizontal Rotating Bioreactors for Bioethanol Production from Household Food Waste at High Solid Concentrations.” Waste and Biomass Valorization 8 (March 20, 2017): 1709–1719. https://doi.org/10.1007/s12649-017-9900-6 Retrieved at https://link.springer.com/article/10.1007/s12649-017-9900-6

Tags: Bioethanol, Households

Love Food Hate Waste Canada. “Food Waste in Canadian Homes: A Snapshot of Current Consumer Behaviours and Attitudes.” in 2020.” National Zero Waste Council

and Love Food Hate Waste Canada, September 2020. Retrieved at https://lovefoodhatewaste.ca/get-inspired/food-waste-in-2020/

Tags: Canada, Consumers, Organizational

Malek, Nur Haziqah A. “Food Waste a Key Challenge: Tetra Pak Index.” The Malaysian Reserve, December 18, 2020. Retrieved at https://themalaysianreserve.com/2020/12/17/food-waste-a-key-challenge-tetra-pak-index/

Tags: Consumers, Covid-19, Malaysia

Marohn, Kirsti. “During COVID-19, a Growing Interest in Recycling Food Waste at Home.” Minnesota Public Radio News, August 5, 2020. Retrieved at https://www.mprnews.org/story/2020/08/05/during-covid19-a-growing-interest-in-recycling-food-waste-at-home

Marston, Jennifer. “Spoon Plus: The Consumer Food Waste Innovation Report.” The Spoon, September 14, 2020. Retrieved at https://thespoon.tech/spoon-plus-the-consumer-food-waste-innovation-report/

Tags: Consumers, Organization Reports

Marston, Jennifer. ”‘Make Food Waste Less Possible’: How Businesses Can Help Consumers Fight Food Waste at Home.” The Spoon, October 14, 2020. Retrieved at https://thespoon.tech/make-food-waste-less-possible-how-businesses-can-help-consumers-fight-food-waste-at-home/

Tags: Consumers

Matsakas, Leonidas, Dimistris Kekos, Maria Loizidou, and Paul Christakopoulos. “Utilization of Household Food Waste for the Production of Ethanol at High Dry Material Content.” Biotechnology for Biofuels 7 (January 8, 2014): 1–9. Retrieved at https://biotechnologyforbiofuels.biomedcentral.com/articles/10.1186/1754-6834-7-4

Tags: Ethanol, Households

Matzembacher, Daniele Eckert, Pedro Brancoli, Laís Moltene Maia, and Mattias Eriksson. “Consumer’s Food Waste in Different Restaurants Configuration: a Comparison Between Different Levels of Incentive and Interaction.” Waste Management 114 (August 1, 2020): 263-273. https://doi.org/10.1016/j.wasman.2020.07.014 Download PDF at https://www.sciencedirect.com/science/article/pii/S0956053X20303809

Tags: Academic Articles, Consumers, Restaurants

McClellan, Jennifer. “Americans Waste Food Because We’re Confused — and Because We Can.” USA Today, May 30, 2017. Retrieved at https://www.usatoday.com/story/news/nation-now/2017/05/30/why-americans-waste-so-much-food/355864001/

Moore, Darrel. “As Lockdown Eases, Signs of Food Wasted in UK Homes Increasing – WRAP.” Circular, August 4, 2020. Retrieved at https://www.circularonline.co.uk/news/as-lockdown-eases-signs-of-food-wasted-in-uk-homes-increasing-wrap/

Morrison, Tina. “Households Are Chucking Away $1259 of Food a Year — Survey.” Stuff NZ, June 21, 2021. Retrieved at https://www.stuff.co.nz/business/125505001/households-are-chucking-away-1259-of-food-a-year--survey

Tags: Households, New Zealand, Surveys

Murawski, Emily. “Products to Help Reduce Food Waste.” Chowhound, January 13, 2019. Retrieved at https://www.chowhound.com/food-news/216621/combat-food-waste-with-compost-bins-juicers-and-more/

Neubig, Christina M., Liesbet Vranken, Jutta Roosen, Simona Grasso, Sophie Hieked, Sandra Knoepfle, Anna L. Macready, and Natalie A.Masento. “Action-related Information Trumps System Information: Influencing Consumers’ Intention to Reduce Food Waste.” *Journal of Cleaner Production* 261 (July 10, 2020): 121126. https://doi.org/10.1016/j.jclepro.2020.121126 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652620311732?dgcid=author

Nicholes, Miranda J., Tom E. Quested, Christian Reynolds, Sam Gillick, and Andrew D. Parry. “Surely You Don’t Eat Parsnip Skins? Categorising the Edibility of Food Waste.” 147 (August 2019): 179-188. https://doi.org/10.1016/j.resconrec.2019.03.004 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344919301107

Tags: Perceptions

Nogueira, Anne, Fátima Alves, and Paula Vaz-Fernandes. “The Contribution of Up-Cycled Food Waste to a Balanced Diet of Low-Income Households.” Sustainability 13:9 (April 24, 2021): 4779. https://doi.org/10.3390/su13094779 Retrieved at https://www.mdpi.com/2071-1050/13/9/4779

Tags: Households, Portugal, Upcycled

**Occo** (New York based) is a startup that helps “home cooks create inspired dishes while reducing food waste. Lisa Carson and Connie Wang developed the brand of pre-measured micro portions of spices sealed in airtight pods to preserve freshness.” It offers “offer a range of recipe-ready seasoning cards spanning a variety of cuisines. Options include Caribbean-Creole Bistro, Late Nite Koreatown, Kebabs Four Ways and Grand Latin America. The brand also features collections such as The Pepper Sampler, with 8 varieties of ground pepper; The Cinnamon Sampler, with 4 different types of cinnamon; The Chile Sampler, with 8 chile peppers from around the world; and The Herb Garden, with 16 dried herbs.”

Website: eatocco.com

Tags: Homemakers, New York, Recipes

Pateman, Rachel M., Annemarieke de Bruin, Evelin Piirsalu, Christian Reynolds, Emilie Stokeld, and Sarah E. West. “Citizen Science for Quantifying and Reducing Food Loss and Food Waste.” Frontiers in Sustainable Food Systems 4 (December 8, 2020): 589089. Retrieved at https://doi.org/10.3389/fsufs.2020.589089

Tags: Consumers, Surveys

Pearson, David, and Anji Perera. “Reducing Food Waste: A Practitioner Guide Identifying Requirements for an Integrated Social Marketing Communication Campaign.” Social Marketing Quarterly, January 22, 2018. Retrieved at https://journals.sagepub.com/doi/10.1177/1524500417750830?icid=int.sj-full-text.similar-articles.2

Perroni, Eva. “Latest Food Waste Study: Consumers Are the Biggest Wasters.” Food Tank, September 13, 2017. Retrieved at https://foodtank.com/news/2017/09/natural-resource-defense-council-food-waste/

Pocol, Cristina Bianca, Margaux Pinoteau, Antonio Amuza, Adriana Burlea-Schiopoiu, and Alexandra-Ioana Glogove, “Food Waste Behavior among Romanian Consumers.” Sustainability 12:22 (November 20, 2020): 9708. https://doi.org/10.3390/su12229708

Retrieved at https://www.mdpi.com/2071-1050/12/22/9708

Tags: Consumers, Romania

Porpino, Gustavo. “Household Food Waste Behavior: Avenues for Future Research.” Journal of the Association for Consumer Research 1:1 (2016): 41-51, 10.1086/684528 Retrieved at

Tags: Households

Porpino, Gustavo, Brian Wansink, and Juracy Gomes Parente. “Wasted Positive Intentions: the Role of Affection and Abundance on Household Food Waste.” Journal of Food Products Marketing 22:7 (December 19, 2015): 733-751, 10.1080/10454446.2015.1121433 Retrieved at https://papers.ssrn.com/sol3/papers.cfm?abstract\_id=2705003

Tags: Households

Portugal, Taise, Susana Freitas, Luís Miguel Cunha, and Ada Margarida Correia Nunes Rocha. “Evaluation of Determinants of Food Waste in Family Households in the Greater Porto Area Based on Self-Reported Consumption Practices.” Sustainability 12:21 (October 20, 2020): 8781. https://doi.org/10.3390/su12218781

Retrieved at https://www.mdpi.com/2071-1050/12/21/8781

Tags: Households, Portugal

Principato, Ludovica, Luca Secondi, Clara Cicatiello, and Giovanni Mattia. “Caring More about Food: the Unexpected Positive Effect of the Covid-19 Lockdown on Household Food Management and Waste.” Socio-Economic Planning Sciences (September 24, 2020): 100953. 10.1016/j.seps.2020.100953 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0038012120307904

Tags: Covid-19, Households, Italy

Przezbórska-Skobiej, Lucyna, and Paulina Luiza Wiza. “Food Waste in Households in Poland—Attitudes of Young and Older Consumers towards the Phenomenon of Food Waste as Demonstrated by Students and Lecturers of PULS.” Sustainability 13:7 (March 24, 2021): 3601. https://doi.org/10.3390/su13073601 Retrieved at https://www.mdpi.com/2071-1050/13/7/3601/htm

Tags: Householders, Poland

Qi, Danyi, and Brian E. Roe. “Household Food Waste: Multivariate Regression and Principal Components Analyses of Awareness and Attitudes among U.S. Consumers.” *PloS ONE*, 11:7 (July 21, 2016). Retrieved at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0159250

Qi, Danyi, and Brian E. Roe. “Foodservice Composting Crowds out Consumer Food Waste Reduction Behavior in a Dining Experiment.” American Journal of Agricultural Economics 99:5 (October 2017): 1159-1171. 10.1093/ajae/aax050 Retrieved at https://academic.oup.com/ajae/article-abstract/99/5/1159/4107135?redirectedFrom=fulltext

Tags: Composting, Consumers

Quadir, Shamim. “Simulating and Reducing Household Waste from Plastic Food Packaging.” City University of London, December 4, 2020. Retrieved at https://www.city.ac.uk/news/2020/december/simulating-reducing-household-waste-plastic-food-packaging

Tags: Households, Plastic, Universities

Reynolds, Christian, Victoria K. Wells, Liam Goucher and Sarah Bromley. “Review: Consumption-stage Food Waste Reduction Interventions-what Works and How to Design Better Interventions.” Researchgate, Food Policy (January 2019). Retrieved at https://www.researchgate.net/publication/330564419\_Review\_Consumption-stage\_food\_waste\_reduction\_interventions-what\_works\_and\_how\_to\_design\_better\_interventions

Ringquist, Jack, *et al.* “Capitalizing on the Shifting Consumer Food Value Equation.” United Kingdom: Deloitte, 2016. Retrieved at https://www2.deloitte.com/content/dam/Deloitte/us/Documents/consumer-business/us-fmi-gma-report.pdf

Roe, Brian E., Danyi Qi, John W. Apolzan, and Corby K. “Martin. Selection, Intake, and Plate Waste Patterns of Leftover Food Items among U.S. Consumers: a Pilot Study.” *PLoS One*, September 9, 2020. https://doi.org/10.1371/journal.pone.0238050

Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Plate Waste

RTL. “Luxembourg Residents Produce 118kg of Food Waste per Year.” RTL, September 23, 2020. Retrieved at https://today.rtl.lu/news/luxembourg/a/1584519.html

Tags: Households, Luxembourg

Saba, Rosa. “Pandemic Grocery Overbuying Is Costing Canadians Thousands — Our Food Waste Bill Has Just Hit $2,000 a Year per Household.” The Record, September 1, 2020. Retrieved at https://www.therecord.com/ts/business/2020/09/01/food-waste-its-the-bill-you-never-receive-but-have-to-pay-for-and-it-may-be-costing-canadian-households-2000-a-year-as-covid-19-shifts-shopping-habits.html

Tags: Canada, Households, Pandemic

Sacks, Katherine. “15 Easy Ways to Reduce Food Waste.” Foodprint, October 15, 2018. Retrieved at https://foodprint.org/blog/15-easy-ways-to-reduce-food-waste/

Scalvedi, Maria Luisa, and Laura Rossi. “Comprehensive Measurement of Italian Domestic Food Waste in a European Framework.” Sustainability 13:3 (February 1, 2021): 1492 https://doi.org/10.3390/su13031492 Retrieved at https://www.mdpi.com/2071-1050/13/3/1492

Tags: Consumers, Italy

Schmitt, Valentina Gomes Haensel, Mirza Marvel Cequea , Jessika Milagros Vásquez Neyra, and Marcos Ferasso. “Consumption Behavior and Residential Food Waste during the COVID-19 Pandemic Outbreak in Brazil.” Sustainability 13:7 (March 26, 2021): 3702. https://doi.org/10.3390/su13073702

Retrieved at https://www.mdpi.com/2071-1050/13/7/3702

Tags: Brazil, Consumers, Covid-19

Schneeman, Barbara, and Maria Oria, eds. “A Systems Approach to Reducing Consumer Food Waste.” Consensus Study Report, Board on Environmental Change and Society; Division of Behavioral and Social Sciences and Education; Food and Nutrition Board; Health and Medicine Board; the National Academies of Sciences, Engineering, Medicine., 2020. Retrieved at https://www.nationalacademies.org/our-work/a-systems-approach-to-reducing-consumer-food-waste

Tags: Consumers, Organization Reports

Severson, Kim. “Starve a Landfill; Efficiency in the Kitchen to Reduce Food Waste.” *New York Times*, March 3, 2015. Retrieved at https://www.nytimes.com/2015/03/04/dining/efficiency-in-the-kitchen-to-reduce-food-waste.html

Shirvell, Bridget. “How the Pandemic is Affecting Home Food Waste.” Civil Eats, May 15, 2020. Retrieved at https://civileats.com/2020/05/15/how-the-pandemic-is-affecting-home-food-waste/

Sirieix, Lucie, *et al.* “Understanding the Antecedents of Consumers’ Attitudes Towards Doggy Bags in Restaurants: Concern about Food Waste, Culture, Norms and Emotions.” Journal of Retailing and Consumer Services 34 (2017): 153-8. Retrieved at http://dx.doi.org/10.1016/j.jretconser.2016.10.004

Sirola, Noora, Ulla-Maija Sutinen, Elina Närvänen, Nina Mesiranta, and Malla Mattila. “Mottainai!—A Practice Theoretical Analysis of Japanese Consumers’ Food Waste Reduction.” Sustainability (November 25, 2019). Retrieved at file:///C:/Users/Andrew/Downloads/sustainability-11-06645.pdf

Skoda, Elisabeth. “Podcast: Packaging, Food Waste and the Consumer.” [interview with Helén Williams at Karlstad University in Sweden] Packaging Europe, June 8, 2021. Retrieved at https://packagingeurope.com/packaging-food-waste-and-the-consumer/

Tags: Consumers, Packaging, Podcasts, Sweden

Smith, Travis A., and Craig E. Landry. “Household Food Waste and Inefficiencies in Food Production.” American Journal of Agricultural Econommics (October 5, 2020) https://doi.org/10.1111/ajae.12145 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/ajae.12145

Tags: Households, Production

Smithers, Rebecca. “Households Could Save £858 a Year by Cutting Food Waste, Trial Suggests.” Guardian, October 13, 2020. Retrieved at https://www.theguardian.com/environment/2020/oct/13/households-could-save-858-a-year-by-cutting-food-waste-trial-suggests

Tags: Households

Smithers, Rebecca. “Instagram Generation Is Fuelling UK Food Waste Mountain, Study Finds.” *The Guardian*, February 10, 2017. Retrieved at https://www.theguardian.com/business/2017/feb/10/instagram-generation-fuelling-uk-food-waste-mountain-study-sainsburys

Soma, Tammara, Belinda Li, and Virginia Maclaren. “Food Waste Reduction: A Test of Three Consumer Awareness Interventions.” Sustainability 12:3 (January 26 2020): 907. https://doi.org/10.3390/su12030907 Retrieved at https://www.mdpi.com/2071-1050/12/3/907

Soma, Tammara, Belinda Li, and Virginia Maclaren. “An Evaluation of a Consumer Food Waste Awareness Campaign Using the Motivation Opportunity Ability Framework.” Resources, Conservation and Recycling (January 19, 2021): 105313. https://doi.org/10.1016/j.resconrec.2020.105313 Retrieved at

Tags: Consumers

Soma, Tammara. “Three Solutions for Indonesia to Reduce Food Waste.” The World News, February 21, 2020. Retrieved at https://theworldnews.co/three-solutions-for-indonesia-to-reduce-food-waste/

Soma, Tammara. “Space to Waste: the Influence of Income and Retail Choice on Household Food Consumption and Food Waste in Indonesia.” International Planning Studies, June 10, 2019. Retrieved at https://rsa.tandfonline.com/doi/full/10.1080/13563475.2019.1626222#.XP6W0NNKjOR

Southey, Flora. “Fighting Food Waste via Kids: FAO Turns 'Consumers of Tomorrow' into Advocates for Sustainability.” FoodNavigator.com, July 16, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/07/16/Fighting-food-waste-via-kids-FAO-turns-consumers-of-tomorrow-into-advocates-for-sustainability

Tags: Consumers, Governmental Reports, Kids Materials

Spacht, Andrea. “17 Surprising Ways You Might Be Wasting Food and Not Know It.” Natural Resources Defense Council, February 20, 2019. Retrieved at https://www.nrdc.org/experts/andrea-spacht/17-surprising-ways-you-might-be-wasting-food-and-not-know-it

Stancu, Violeta, and Liisa Lähteenmäki. *Consumer Food Waste in Denmark*. DCA Report No. 118 · April 2018, Retrieved at https://www.foedevarestyrelsen.dk/SiteCollectionDocuments/Foder-%20og%20foedevaresikkerhed/Madspild/Madspildsrapport.pdf

Sunbury News Staff. “Why Americans Waste So Much Food.” Sunbury News, February 25, 2017. Retrieved at http://sunburynews.com/features/4061/why-americans-waste-so-much-food

Sustainable Brands. “Trending: Startups Want to Redesign the Way We Eat Veg.” Sustainable Brands, March 23, 2018. Retrieved at http://www.sustainablebrands.com/news\_and\_views/product\_service\_design\_innovation/sustainable\_brands/trending\_startups\_want\_redesign\_

Tallal, Jimy. “City Hosts Food Waste Truck Demonstration.” Malibu Times, March 18, 2017. Retrieved at http://www.malibutimes.com/news/article\_f4b055e0-0b67-11e7-911f-b7155c374c64.html

Timmermans, A. J. M., Stephanie Wunder, and H. W. I. van Herpen. “European Approach for Reducing Consumer Food Waste; Putting Insights in Practice.” In Joachim von Braun, Marcelo Sánchez Sorondo, and Roy Steiner, eds. *The Proceedings of the Conference on Reduction of Food Loss and Waste*. Proceedings of a Conference held at Casina Pio IV, Vatican City, November 11-12, 2019. pp 62-70. Retrieved at http://www.pas.va/content/dam/accademia/pdf/pas\_sv147.pdf

Tags: Chapters in Academic Works, Consumers, European

Total Croatia News. “Over 300,000 Tons of Food Thrown Away by Croatian Households Annually.” Total Croatia News, December 8, 2019. Retrieved at https://www.total-croatia-news.com/lifestyle/40106-households

Tsai, Yang-Chin, Xuqi Chen, and Chun Yang. “Consumer Food Waste Behavior among Emerging Adults: Evidence from China.” Food Choice and Consumer Psychology 9:7 (July 22, 2020): 961. https://doi.org/10.3390/foods9070961 Retrieved at https://www.mdpi.com/2304-8158/9/7/961

Turvey, Catherine, Meghan Moran, Jennifer Sacheck, Ashley Arashiro, Qiushi Huang, Katie Heley, Erica Johnston, and Roni Neff. “Impact of Messaging Strategy on Consumer Understanding of Food Date Labels,” Journal of Nutrition Education and Behavior 53:5 (May 2021): 389-400. https://doi.org/10.1016/j.jneb.2021.03.007 Retrieved at https://www.sciencedirect.com/science/article/pii/S1499404621000919

Tags: Consumers, Date Labels, Messaging

Ulster County Resource Recovery Agency (UCRRA) “Home Guide to Reducing Food Waste.”

Ulster County Resource Recovery Agency, made possible with the support of

New York State Department of Environmental Conservation and New York State Environmental Protection Fund, nd. Retrieved at https://ucrra.org/contact-us/request-posters-stickers-guides-etc/

Tags: Consumers, Guides

van den Bos Verma, Monika, Linda de Vreede, Thom Achterbosch, and Martine M. Rutten. “Consumers Discard a Lot More Food than Widely Believed: Estimates of Global Food Waste Using an Energy Gap Approach and Affluence Elasticity of Food Waste.” PLOS ONE (February 12, 2020). https://doi.org/10.1371/journal.pone.0228369 Retrieved at https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0228369

van der Werf, Paul, Kristian Larsen, Jamie A. Seabrook, and Jason Gilliland. “How Neighbourhood Food Environments and a Pay-as-You-Throw (PAYT) Waste Program Impact Household Food Waste Disposal in the City of Toronto.” Sustainability 12:17 (August 28, 2020): 7016. https://doi.org/10.3390/su12177016 Retrieved at https://www.mdpi.com/2071-1050/12/17/7016/htm

Tags: Canada, Households, Pay as You Throw

van der Werf, Paul, Jamie A. Seabrook, and Jason A. Gilliland. “Reduce Food Waste, Save Money: Testing a Novel Intervention to Reduce Household Food Waste.” Environment and Behavior 53:2 February 1, 2021): 151-183. https://doi.org/10.1177/0013916519875180 Retrieved at https://journals.sagepub.com/doi/10.1177/0013916519875180

Tags: Canada, Household

van Geffen, Lisanne, Erica van Herpen, and Siet J. Sijtsema. “A Broader Perspective on Household Food Waste: a Call for Encompassing Consumers' Food Related Goals, the Food System, and the Impact of Reduction Activities.” Resources, Conservation and Recycling 163 (December 2020): 105041. https://doi.org/10.1016/j.resconrec.2020.105041 Retrieved at https://www.sciencedirect.com/science/article/pii/S092134492030358X?via%3Dihub

Vidal-Mones, Berta, Héctor Barco, Raquel Diaz-Ruiz, and Maria-Angeles Fernandez-Zamudio. “Citizens’ Food Habit Behavior and Food Waste Consequences during the First COVID-19 Lockdown in Spain.” Sustainability 13:6 (March 18, 2021): 3381. https://doi.org/10.3390/su13063381 Retrieved at https://www.mdpi.com/2071-1050/13/6/3381

Tags: Consumers, Covid-19, Spain

Waste Wise. “Food Waste in the USA: How You Can Have An Impact.” Waste Wise, March 2, 2017. Retrieved at http://www.wastewiseproductsinc.com/blog/food-waste/food-waste-in-the-usa-how-you-can-have-an-impact/

Welch, Daniel, Joanne Swaffield, and David Evans. “Who’s Responsible for Food Waste? Consumers, Retailers and the Food Waste Discourse Coalition in the United Kingdom.” Journal of Consumer Culture, May 17, 2018. Retrieved at https://journals.sagepub.com/doi/full/10.1177/1469540518773801

Tags: Research, UK

Wharton, Christopher, Maricarmen Vizcaino, Andrew Berardy, and Adenike Opejin. “Waste Watchers: a Food Waste Reduction Intervention among Households in Arizona.” Resources, Conservation and Recycling 164 (January 2021): 105109. DOI: 10.1016/j.resconrec.2020.105109 Retrieved at https://www.researchgate.net/publication/343772170\_Waste\_watchers\_A\_food\_waste\_reduction\_intervention\_among\_households\_in\_Arizona

Tags: Households

Wong, Kristin. “Keep a Food Waste List to Save Money on Groceries.” Lifehacker, March 3, 2017. Retrieved at http://www.lifehacker.co.in/others/keep-a-food-waste-list-to-save-money-on-groceries/articleshow/57451832.cms

Wyatt, Turner. “What Can the Food Waste Movement Learn from the Movement for Black Lives?” Waste360, July 9, 2020. Retrieved at https://www.waste360.com/food-waste/what-can-food-waste-movement-learn-movement-black-lives-commentary

Xinhua. “Over 80 Pct Chinese Do Not Waste Food: Survey.” Xinhua, September 1, 2020. Retrieved at http://www.xinhuanet.com/english/2020-09/01/c\_139334297.htm

Tags: China, Consumers, Surveys

Young, Erica. “18 Kitchen Products That Will Help You Stop Wasting Food.” Reader’s Digest, May 12, 2020. Retrieved at https://www.rd.com/food/kitchen-products-to-help-stop-food-waste/

Yu, Yang, and Edward C. Jaenicke. “Estimating Food Waste as Household Production Inefficiency.” American Journal of Agricultural Economics 102:2 (January 23, 2020): 525–547. https://doi.org/10.1002/ajae.12036 Retrieved at https://onlinelibrary.wiley.com/doi/10.1002/ajae.12036

Tags: Households Research

Zeinstra, Gertrude, Sandra van der Haar, and Geertje van Bergen. “Drivers, Barriers and Interventions for Food Waste Behaviour Change: a Food System Approach.” Food, Health & Consumer Research, Wageningen Food & Biobased Research (2020): 34 pages

https://doi.org/10.18174/511479 Available at https://research.wur.nl/en/publications/drivers-barriers-and-interventions-for-food-waste-behaviour-chang

Zeinstra, Gertrude G., Sandra van der Haar, Hilke E .J. Bos-Brouwers, Corné van Doorn, and Anke M. Janssen. “Food Waste Related Behaviours of Dutch Consumers During Covid-19.” 9th European Conference on Sensory and Consumer Research - Online Duration: 13 Dec 2020 → 16 Dec 2020

Retrieved at https://research.wur.nl/en/publications/food-waste-related-behaviours-of-dutch-consumers-during-covid-19

Tags: Consumers, Covid-19, Netherlands

Zero Waste Scotland. “Zero Waste Scotland Joins University Project to Study Effects of Lockdown on Household Food Waste.” Zero Waste Scotland, January 15, 2021. Retrieved at https://www.zerowastescotland.org.uk/press-release/university-project-lockdown-household-food

Tags: Covid-19, Households, Scotland

Zhang, Panpan, Dan Zhang, and Shengkui Cheng. “The Effect of Consumer Perception on Food Waste Behavior of Urban Households in China.” Sustainability 12:14 (July 15, 2020). 10.3390/su12145676 Retrieved at https://www.mdpi.com/2071-1050/12/14/5676

Žitnik, Mojca, and Tanja Vidic. “A Resident of Slovenia Discarded on Average 64 Kg of Food in 2017.” Republic of Slovenia Statistical Office, December 11, 2018. Retrieved at https://www.stat.si/StatWeb/en/News/Index/7826

Cold Chain, Frozen Food, Supply Chains, Food Chains

Abrahams, Jessica. “What Is Airbnb Farming and Could it Improve the Wasteful Food Supply Chain?” EuroNews, April 4, 2021. Retrieved at https://www.euronews.com/living/2021/04/03/what-is-airbnb-farming-and-could-it-improve-the-wasteful-food-supply-chain

Tags: Europe, Farming, Platforms, Spain, Supply Chains

Addy, Rod. “Are the Challenges of 2020 Likely to Increase Food Waste?” Food Manufacture, December 14, 2020. Retrieved at https://www.foodmanufacture.co.uk/Article/2020/12/14/Are-the-challenges-of-2020-likely-to-increase-food-waste#

Tags: Supply Chains

Alamar, Maria del Carmen, Natalia Falagán, Emel Aktas, and Leon A. Terry. “Minimising Food Waste: a Call for Multidisciplinary Research.” Journal of the Science of Food and Agriculture, https://doi.org/10.1002/jsfa.8708 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1002/jsfa.8708

Amoroso, Phoebe. “How COVID-19 Is Forcing Us to Re-examine Food Waste; Rethinking Supply Chains During a Time of Crisis.” Japan Times, January 30, 2021. Retrieved at https://www.japantimes.co.jp/life/2021/01/30/food/covid-19-food-waste-japan/

Tags: Covid-19, Japan, Supply Chains

Aoaeh, Brian. “Commentary: Fighting Food Waste by Mapping Food Supply Chains.” Freight Waves, November 14, 2019. Retrieved at https://www.freightwaves.com/news/commentary-fighting-food-waste-by-mapping-food-supply-chains

Aoaeh, Brian. “Commentary: The Challenges Ahead for Food Supply Chains.” Freight Waves, July 10, 2019. Retrieved at https://www.freightwaves.com/news/commentary-the-challenges-ahead-for-food-supply-chains

**Backbone AI** (New York, New York) builds “data networks through intercompany automation, a completely new category of automation. It transforms supplier and customer relationships through real-time data synchronization, fast API connectivity, and third-party application and database integration.” It was founded in 2019 by Rob Bailey. It “helps companies work together more efficiently by automating their intercompany data processes and optimizing communication through technology.”

Website: https://www.backbone.ai/

Tags: Supply Chains

Brodribb, Peter, Michael McCann, and and Joerin Motavallian. “A Study of Waste in the Cold Food Chain and Opportunities for Improvement.” Prepared for: Department of Agriculture, Water and the Environment and Refrigerants Australia, Canberra, May 2020. Retrieved at https://www.refrigerantsaustralia.org/a-study-of-waste-in-the-cold-food-chain-and-opportunities-for-improvement.html

Carrier. “India Pilot Study Shows How the Cold Chain Can Help Reduce Food Loss and Carbon Emissions.” Carrier, December 2, 2016. Retrieved at https://www.carrier.com/carrier/en/bd/news/news-article/india\_pilot\_study\_shows\_how\_the\_cold\_chain\_can\_help\_reduce\_food\_loss\_and\_carbon\_emissions.aspx

Carrier Global Corporation. “Carrier Launches Healthy, Safe, Sustainable Cold Chain Program; Protecting Food, Medicine and Vaccines Through Innovative Refrigeration Solutions.” PRNews, September 30, 2020. Retrieved at https://www.prnewswire.com/news-releases/carrier-launches-healthy-safe-sustainable-cold-chain-program-301142350.html

Tags: Cold Chain

Cold Chain Federation. “The Cold Chain.” Reading, Berkshire, UK: Cold Chain Federation, June 2020. Retrieved at https://www.coldchainfederation.org.uk/wp-content/uploads/2020/06/CCF-What-is-the-Cold-Chain-Report-2020-D4-V2-FINAL.pdf

**Cook** (Sittingbourne, Kent, UK) “was founded in 1997 by Edward Perry and Dale Penfold, who had the mad idea of trying to cook and sell frozen ready meals that would be made like you would at home.” Our products have use-by dates as long as nine months and so are less likely to be thrown away at home. By March 2019, we had cut avoidable food waste at the COOK Kitchen by 10% vs the year before. We are now targeting 25% food waste reduction by March 2020 and are working on developing more ways to redistribute surplus food and ingredients.”

Website: https://www.cookfood.net/info/kitchen/foodwaste/

**Cool Crop** (India) is a start-up “with a mission to improve small and marginal farmer livelihoods and reduce food waste. Its on-farm cold storage technology can reduce crop wastage from 20% to less than 5%, extend produce life up to 6 times, and allow farmers to sell their produce later when the prices can go up to 10 times higher.”

Website: http://coolcrop.in/#/

Cooper, Nicholas. “Report Links AU$3.8 billion in Australian Food Waste to Faulty Cold Chain.” hydrocarbons21, June 10, 2020. Retrieved at http://hydrocarbons21.com/articles/9579/report\_links\_au\_3\_8\_billion\_in\_australian\_food\_waste\_to\_faulty\_cold\_chain

de Gorter, Harry, Dušan Drabik, David R. Just, Christian Reynolds, and Geeta Sethi. “Analyzing the Economics of Food Loss and Waste Reductions in a Food Supply Chain.” Food Policy (online August 6, 2020) doi: 10.1016/j.foodpol.2020.101953 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919220301573?via%3Dihub

Economic Times. “Food for Thought: Frozen Fruits and Vegetables Offer Greater Health Benefits.” Economic Times, April 26, 2017. Retrieved at http://economictimes.indiatimes.com/magazines/panache/food-for-thought-frozen-fruits-and-vegetables-offer-greater-health-benefits/articleshow/58374804.cms

**Ecozen** (Pune, Maharashtra, and Raipur, Chattisgarh, India) is a technology company that has the mission to “Improving perishables value chain and irrigation systems through innovation.” It “was started with a vision to disrupt the way perishables are handled across the value chain, with clean and innovative technology. The company is the brainchild of 3 young and enthusiastic graduates from IIT Kharagpur, Devendra Gupta,Prateek Singhal and Vivek Pandey.”

Website: https://www.ecozensolutions.com/

Tags: India, Supply Chain

**Farm Powered Strategic Alliance** --FPSA– is an alliance of Vanguard Renewables (qv) that includes Unilever, Starbucks and Dairy Farmers of America that commited “to reducing food waste from manufacturing and the supply chain and repurposing any unavoidable waste into renewable energy via Vanguard Renewables’ (qv) farm-based anaerobic digesters.”

Website: https://www.bloomberg.com/press-releases/2020-12-10/vanguard-renewables-launches-farm-powered-strategic-alliance-with-a-call-to-action-for-food-manufacturers-and-retailers

Tags: Farming, Manufacturing, Supply Chains

**FreshBox** (Kenya) is a company that makes solar-powered cold rooms. Its “flagship product is a large commercial cooling unit that can hold over two tons of fruits and vegetables and fits conveniently in a vendor space at fruit and vegetable markets across Kenya. Our unique pay-as-you-go model allows us to reach customers that previously have not had access to refrigeration services and allows us to help prevent the spoilage of fruits and vegetables.”

Website: https://www.freshbox.co.ke/

Tags: Cold Chain, Kenya, Solar Powered

Fresh Plaza. “Important Trait in Eliminating Food Waste.” Fresh Plaza: Global Fresh Produce and Banana News, January 30, 2017. Retrieved at http://www.freshplaza.com/article/170117/Important-trait-in-eliminating-food-waste

Tags: Bananas; Retailers

Frozen Foods Biz. “Marks & Spencer Freezes Garlic Bread in Store to Reduce Food Waste in UK.” Frozen Foods Biz, October 9, 2020. Retrieved at https://www.frozenfoodsbiz.com/marks-spencer-freezes-garlic-bread-in-store-to-reduce-food-waste

Tags: Bread, Frozen Food, Retailers

Garrone, Paola, Marco Melacini, and Alessandro Perego.” Opening the Black Box of Food Waste Reduction.” Food Policy 46 (June 2014): 129-139. https://doi.org/10.1016/j.foodpol.2014.03.014

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919214000542

Tags:

Garvanne, Kelvin. “COVID-19’s Impact on Global Food Supply Chains.” MarketScale, January 29, 2021. Retrieved at https://marketscale.com/industries/transportation/covid-19s-impact-on-global-food-supply-chains

Tags: Covid-19, Supply Chains

Gibson, Brian. “Food Waste: Finding the Causes.” Produce Bluebook, December 16, 2020.

Retrieved at https://www.producebluebook.com/2020/12/16/food-waste-finding-the-causes/

Tags: Supply Chain, Produce

Gibson, Brian. “Food Waste: Assessing the Problem.” ” Produce Bluebook, December 15, 2020. Retrieved at https://www.producebluebook.com/2020/12/16/food-waste-finding-the-causes/

Tags: Supply Chain, Produce

Gibson, Brian. “Food Waste: Promote Cross-chain Collaboration.” Produce Bluebook, December 18, 2020. Retrieved at https://www.producebluebook.com/2020/12/18/food-waste-promote-cross-chain-collaboration/

Tags: Supply Chain, Produce

Global Cold Chain Alliance (GCCA). *Food Donation Guide.* Retrieved at https://www.gcca.org/sites/default/files/Food%20Donation%20Guide%2010%209%2018.pdf

Hanson, Craig. “How Can We Use Technology and Data to Reduce Food Waste and Improve Supply Chains, in Order to Decrease World Hunger and Overuse of Natural Resources?” The CivTech Alliance Global Scale-Up Program, June 23, 2021. Retrieved at https://cop26.civtechalliance.org/reducing-food-waste

Tags: Supply Chains, Technology, YouTube Video

Hu, Guangwenm, Xianzhong Mu, Ming Xu, and Shelie A.Mille. “Potentials of GHG Emission Reductions from Cold Chain Systems: Case Studies of China and the United States.” *Journal of Cleaner Production,* Available online 16 August 2019. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652619329233

**iFoodDS** (Seattle, Washington based) started as part of iDecisionSciences(iDS), a Seattle-based consulting practice — “whose principals first came to the produce food safety scene in 2006 following the outbreak of E. coli O157:H7 associated with spinach... iFoodDecisionSciences (iFoodDS) was formed in 2013... In 2020 the company acquired HarvestMark, known in the fresh foods industry as the leading provider of food traceability software and quality insight solutions with more than 22 US patents.” The combined company “offers a comprehensive food supply chain platform for food safety, traceability and quality management. iFoodDS enables hundreds of participants across the global food supply chain – grower/shippers, packers, processors, distributors, foodservice and grocery retailers – to optimize the safety, quality and value of their offerings with real-time supply chain visibility and the confidence they are supporting industry best practices.

Website: https://www.ifoodds.com/

Tags: Supply Chain

Industry Update. “New Group Tackles Food Waste.” Industry Update, February 22, 2018. Retrieved at https://www.industryupdate.com.au/article/new-group-tackles-food-waste

Kalb, Stefan. “Inventory Accuracy Is a Must-have to Cut Waste in Supply Chains.” Supply Chain Dive, May 18, 2021. Retrieved at https://www.supplychaindive.com/news/food-waste-zero-shrink-grocery-insecurity-desert/600347/

Tags: Supply Chains

Knodt, Maria, and Ruth Kimani. “Taking Cold Chains Off-Grid: How Solar Powered Cold Rooms Could Dramatically Reduce Food Waste in Sub-Saharan Africa.” Sun Connect October 19, 2020. Retrieved at https://www.sun-connect-news.org/articles/technology/details/taking-cold-chains-off-grid-how-solar-powered-cold-rooms-could-dramatically-reduce-food-waste-in-su/

Tags: Cold Chain, Kenya, Solar Powered

Koegelenberg, Ilana. “MOP31: Reduce Food Waste by Building a Sustainable Cold Chain.” Ammonia, November 11, 2019. Retrieved at http://www.ammonia21.com/articles/9246/mop31\_calls\_for\_reducing\_food\_waste\_with\_sustainable\_cold\_chain

Lazell, Jordon. “Addressing Food Waste in the Supply Chain at the 3rd Indonesian Circular Economy Forum.” foodwastestudies.com The International Food loss and Food Waste Studies, November 22, 2019. Retrieved at https://foodwastestudies.com/2019/11/22/3rd-indonesian-circular-economy-forum/

Leader, Alice. “Convenience Stores Grappling with Food Waste amid Driver Shortage.” The Grocer, June 18, 2021. Retrieved at https://www.thegrocer.co.uk/convenience/convenience-stores-grappling-with-food-waste-amid-driver-shortage/657152.article

Tags: Convenience Stores, Supply Chains

Leonard, Matt. “Report: Supply Chains Cause 40% of food waste in North America.” Supply Chain Dive, July 2, 2019. Retrieved at https://www.supplychaindive.com/news/developed-countries-food-waste-consumer-level-supply-chain/558023/

Massey, Tina. “Limiting Food Waste in the Coldchain.” Global Cold Chain News, October 29, 2020. Retrieved at https://www.globalcoldchainnews.com/limiting-food-waste-in-the-coldchain/

Tags: Cold Chain

Mena, Carlos, B. Adenso-Diaz, and Oznur Yurt. “The Causes of Food Waste in the Supplier-retailer Interface: Evidences from the UK and Spain.” Resources, Conservation and Recycling 55:6 (April 2011): 648-658 https://doi.org/10.1016/j.resconrec.2010.09.006 Retrieved at https://core.ac.uk/display/334797646

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344910002077?via%3Dihub

Tags: Spain, Supply Chains

**NEC Corp** ( Minato City, Tokyo, Japan) “ provides ‘Solutions for Society’ that promote the safety, security, fairness and efficiency of society. Its AI technology “ can not only analyse data such as weather, calendar and customers' trends in estimating demand but also give reasoning behind its analysis. NEC has deployed the technology to some major retailers and food makers, helping them reduce costs by 15%-75%. NEC hopes to share and process data through a common platform among makers, retailers and logistics, to reduce mismatches in supply chains.”

Website:

Tags: Japan, Retailers, Supply Chains, Technology

Nikolicic, Svetlana, Milorad Kilibarda, Marinko Maslaric, Dejan Mircetic, and Sanja Bojic. “Reducing Food Waste in the Retail Supply Chains by Improving Efficiency of Logistics Operations.” Sustainability 13:12 (June 8, 2021): 10.3390/su13126511 Retrieved at https://www.mdpi.com/2071-1050/13/12/6511/html

Tags: Supply Chains

**Nomad Foods** (UK) is “the largest frozen food company in Europe where we are proud owners of a portfolio of leading niche brands which includes Birds Eye, Findus and iglo. We manufacture, sell and distribute a range of branded frozen food products across 13 European countries with the United Kingdom, Italy, Germany, Sweden and France representing our five largest markets. It was formed in 2015. In September 2020 “joined the 10x20x30 initiative (qv), which seeks to drive action on the United Nations (UN) target for a 50% reduction in food loss and waste worldwide by 2030.”

Website: https://www.nomadfoods.com/about-us/

Tags: Frozen Food

Odisha Expo. “The Cool Innovation Helping Farmers in Kenya Cut Food Waste.” World News, June 9, 2021. Retrieved at https://odishaexpo.com/the-cool-innovation-helping-farmers-in-kenya-cut-food-waste/

Tags: Cold Chain, Kenya

**One Third** or OneThird (Duiven, The Netherlands based) was “formed in 2019 in a digital incubation hub for Halma, a FTSE 100 company, and are backed by Ocean Insight, the leaders in applied spectral knowledge.” It has a “Fresh Produce Food Waste Savings Calculator.” “Optical sensors attached to a smartphone ‘look’ inside fruit and vegetables and analyse their content. Based on key parameters like sugar levels, water content and other taste factors our artificial intelligence accurately predicts days until spoilage in real-time. This enables anyone to instantly become an expert in freshness assessment.” In April 2021, it “raised €1.5 million ($1.8 million USD) for its shelf-life-prediction technology that helps growers, retailers, and distributors cut down on food waste.”

Website: https://onethird.io/solution/fresh-produce-food-waste-savings-calculator/

Tags: Netherlands, Scanners, Supply Chains

Phillips-Jackson, Lauren. “Reducing Food Waste and Improving Supply Chain Resilience: What We Learned from the Pandemic.” Frontier Group, October 20, 2020. Retrieved at https://frontiergroup.org/blogs/blog/fg/reducing-food-waste-and-improving-supply-chain-resilience-what-we-learned-pandemic

Tags: Covid-19, Supply Chains

Rachal, Maria, ed. “EPA Aims to Reduce Food Waste in Supply Chains to Tackle GHG Emissions.” Supply Chain Dive, June 17, 2021. Retrieved at https://www.supplychaindive.com/news/epa-reduce-food-waste-supply-chains-ghg-emissions/601946/

Tags: Supply Chains

Reed, Jon. “How FoodMaven Impacted the Pandemic Food Supply Chain by Reducing Food Waste - an Acumatica Use Case.” Diginomica, December 4, 2020. Retrieved at https://diginomica.com/how-foodmaven-impacted-pandemic-food-supply-chain-reducing-food-waste-acumatica-use-case

Tags: Covid-19, Supply Chains

Richards, Timothy J. “Big Data and Food Loss Mitigation in the Supply Chain.” (2021?) Retrieved at https://research.wpcarey.asu.edu/fab-lab/big-data-and-food-loss-mitigation-in-the-supply-chain/

Tags: Supply Chains

Sherman, Asia. “Peru to Regulate Food Loss and Waste along Supply Chain.” FoodNavigator-Latam, December 2, 2019. Retrieved at https://www.foodnavigator-latam.com/Article/2019/12/02/Peru-to-regulate-food-loss-and-waste-along-supply-chain

Sherwin, Georgia. “How Digitizing Global Supply Chains Will Advance the Circular Economy. GreenBiz, June 24, 2021. Retrieved at https://www.greenbiz.com/article/how-digitizing-global-supply-chains-will-advance-circular-economy

Tags: Supply Chains

Sporrer, Alyssa. “Shipwell: Reducing Food Waste One On-time Shipment at a Time

Helping Supply Chains Keep Food Safe and Fresh.” Freight Waves, June 18, 2021. Retrieved at https://www.freightwaves.com/news/shipwell-reducing-food-waste-one-on-time-shipment-at-a-time

Tags: Supply Chains

Tradearabia News Service. “Qassimi, Sheikh Dr Majid Al. “Supply Chain Inefficiencies a Big Factor in 1.3bn Tonne Food Wastage.” Trade Arabia, February 25, 2021. Retrieved at http://www.tradearabia.com/news/IND\_379275.html

Tags: Dubai, Supply Chains

Venkataraman, Harini, Sara Olson, Thomas Hayes, Joshua Haslun, and Laura Krishfield. “Preserving the Food Chain.” LuxResearch, September 29, 2020. Retrieved at https://www.luxresearchinc.com/hubfs/2020%20Executive%20Summaries/1%20-%202020%20Executive%20Summaries%20-%20Press%20Versions/Lux%20Research%20-%20Preserving%20the%20Food%20Chain%20-%20press.pdf

Tags: Food Chain, Preservation

Viet Nam News. “Cold Chain Logistics Improving.” Viet Nam News, December 28, 2018. Retrieved at https://vietnamnews.vn/economy/482738/cold-chain-logistics-improving.html#iOqOv7HQm2sW2yyU.97

Countries/National Programs

Hinckley, Story. “How France Became a Global Leader in Curbing Food Waste.” Christian Science Monitor, January 3, 2018. Retrieved at https://www.csmonitor.com/Environment/2018/0103/How-France-became-a-global-leader-in-curmanahemenbing-food-waste

Russell, Helen. “How did Denmark Become a Leader in the Food Waste Revolution?.” The Guardian, July 13, 2016. Retrieved at https://www.theguardian.com/environment/2016/jul/13/how-did-denmark-become-a-leader-in-the-food-waste-revolution

Yoshimoto, Devin. “Philippines Agritech Startup Seeks Sustainable Cold Chain Technology for Smallholder Farmers.” r744.com, January 12, 2021. Retrieved at http://www.r744.com/articles/9896/philippines\_agritech\_startup\_seeks\_sustainable\_cold\_chain\_technology\_for\_smallholder\_farmers

Tags: Cold Chain, Farmers, Philippines

Cosmetics, Beauty Products, and Food Waste

**Avant Meats** (Hong Kong) “produces cell-based fish maw and sea cucumber alternatives.” It “has entered the skincare industry with a new anti-aging ingredient product. The company is using its cell-based biotechnology to create marine protein peptides, which are typically found in supplements, face creams, and other beauty products. The product is called Zellulin, and will be used as an ingredient for anti-aging skin care products. Like Avant’s other cell-based products, the cell-based protein-peptide does not require any animals to be slaughtered or harmed. The company shared that they will be able to commercialize the cell-based marine protein-peptide product faster than its cell-based seafood products because it does not require pre-market approval.”

Website: https://www.avantmeats.com/

Tags: Cosmetics, Fish, Hong Kong

**Cocokind Scrubbing Clay** uses coffee grounds “to gently smooth and brighten the skin while getting rid of dead skin cells.”

Website: https://www.cocokind.com/products/scrubbing-clay

Tags: Beauty Products, Coffee

Dianav, Pinto, María de la Luz, Cádiz-Gurrea, Ana Margarida, Silva Cristina Delerue-Matos, and Francisca Rodrigues. “Chapter 25: Cosmetics—Food Waste Recovery.” In Charis M. Galanakis, ed., *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Second Edition. Amsterdam: Academic Press, December 2020.(2nd ed.)

2021). pp 503-528. https://doi.org/10.1016/B978-0-12-820563-1.00004-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128205631000044

Tags: Chapters in Academic Works, Cosmetics

**FRUU** (UK) produces products “largely made of ingredients extracted and derived from more than 15 different types of nutrient bursting fruits. 100% bio-degradable. Most of the ingredients are produced as a by-product of processed fruit waste, which generates vital extra revenue for small fruit farmers.” Products are cosmetics, such as lip balm. Its slogan is “Fresh. Fruitilicious. Organic. Cosmetics.”

Website: https://fruuurskin.com

**Full Circle** (Watervliet, New York) develops “natural & sustainable ingredients for cosmetics that are made entirely from nutrient-rich plant-based by-products that would otherwise go to waste. Our portfolio offers forward-thinking brands and formulators a unique opportunity to create innovative beauty products that make excellent use of the precious resources around us - without compromising on quality or efficacy.” In 2021 it “launched a brand new active ingredient made from upcycled gin distillery leftovers,”

Website: https://www.upcycledbeauty.com/

Tags: Cosmetics, Upcycled Products

Hahn, Jennifer. “Júlia Roca Vera Turns Food Waste into Skincare.” de zeen, February 15, 2021. Retrieved at https://www.dezeen.com/2021/02/15/julia-roca-vera-turns-food-waste-into-skincare/

Tags: Cosmetics, Spain

HINA. “Ministry Issuing Food Waste Prevention Instructions for Sectors.” Total Croatia News, February 17, 2021.

Retrieved at https://www.total-croatia-news.com/politics/50710-ministry-issuing-food-waste-prevention-instructions-for-sectors

Tags: Countries, Croatia

**Kadalys Banana Lip Balm** “uses banana and natural vegetable oils to nourish and repair dry lips.”

Website: https://us.kadalys.com/products/organic-banana-lip-balm

Tags: Bananas, Beauty Products

**The Kawa Projec**t (San Francisco, California based) upcycles coffee for cosmetics and food products.” Specifically, it collects and dries “used coffee grounds from coffee shops and industrial brewers;” then, it extracts and refines “the oils in the grounds using clean chemical processes;” and then it fractionates the oil and uses it “in personal care and food products.” It was launched by Aaron Feigelman in 2020.

Website: https://www.thekawaproject.com/

Tags: Coffee, Cosmetics, Upcycled Products

**Lleig** (Spain) is a project of Júlia Roca Verathat produces “4 cosmetic products” “based on a single plant, thus claiming its waste: soap, moisturizer, juice and dehydrated skin.

Website: https://www.behance.net/gallery/100097799/Lleig

Tags: Cosmetics,Spain

**Loli Beauty Plum Elixir Organic Face Oil** “is a multipurpose product with plum kernel oil, pomegranate, and tea seed oil to moisturize dry skin, lips, and hair.”

Website: https://lolibeauty.com/products/plum-elixir

Tags: Beauty Products

Spencer, Natasha. “Food Waste Enters Cosmetics Formulations Part I: Innovation Opportunities.” Cosmetics Design-Asia, May 29, 2017. Retrieved at https://www.cosmeticsdesign-asia.com/Article/2017/05/30/Food-waste-enters-cosmetics-formulations

**Superzero Heavenly Hydration & Blue Light Defense Hand Balm Bar** “is a vegetable-based product that's free of plastic packaging and uses ingredients like upcycled blueberry oil to moisturize your skin and hands.”

Website: https://superzero.com/products/heavenly-hydration-blue-light-defense-hand-balm-bar-relaxing-lavender-chamomile

Tags: Beauty Products

**Upcircle Face Cleansing Balm** is a powder made from “from discarded apricot stones to gently break down makeup and dirt without stripping your skin of natural oils.”

Website: https://upcirclebeauty.com/products/cleansing-face-balm-50ml

Tags: Beauty Products

Urry, David, and Anna Brightman. “Beauty Products Made from Food Waste.” Food Unfolded, December 17, 2019. Retrieved at https://www.foodunfolded.com/things-you-did-not-know/beauty-products-made-from-food-waste/

Voinea, Anca. “Innovation in Costa Rica: Co-ops Using Agricultural Waste for Cosmetics and Snacks.” The News Coop, July 17, 2017. Retrieved at https://www.thenews.coop/120513/sector/innovation-costa-rica-co-ops-using-agricultural-waste-cosmetics-snacks/

Tags: Agricultural Waste, Cosmetics, Costa Rica

Countries, Approaches, Statistics

Agudo, Alejandra, and Laura Delle Femmine. “How Spain Is Failing to Curb Food Waste.” El Pais, August 19, 2019. Retrieved at https://elpais.com/elpais/2019/08/16/inenglish/1565945948\_872922.html

Aydogan, Seyit. “Nearly 60 Pct of Food Produced in Canada Wasted: Report.” AA January 18, 2019. Retrieved at https://www.aa.com.tr/en/economy/nearly-60-pct-of-food-produced-in-canada-wasted-report/1368271

Barman, Prity. “How Much Food Is Wasted in India?” Krishi Jagran, December 26, 2020. Retrieved at https://krishijagran.com/agriculture-world/how-much-food-is-wasted-in-india/

Tags: Countries- Statistics, India

Damanhouri, Layan. “Saudi Arabia Ranks Number One in Food Waste.” Saudi Gazette, June 11, 2018. Retrieved at https://facesinternationalmagazine.org.ng/?p=81204

Ho, Sally. “Asian Example: Here’s How South Korea Is Recycling 95% of Its Food Waste.” Green Queen, February 18, 2021. Retrieved at https://www.greenqueen.com.hk/asian-example-heres-how-south-korea-is-recycling-95-of-its-food-waste/

Tags: Countries, Korea

Kyodo. “Still-edible Food Waste in Japan Fell by 310,000 Tons in Fiscal 2017.” Japan Times, April 18, 2020. Retrieved at https://www.japantimes.co.jp/news/2020/04/18/national/still-edible-food-waste-japan-drops-2017/

Magnet. “Food Waste Around the World; the Winners and Losers of Food Waste Around the World,”Magnet, February 27, 2018. Retrieved at https://www.magnet.co.uk/advice-inspiration/blog/2018/February/food-waste-around-the-world/

McCracken, Maggie. “Which Countries Waste the Most Food?” Care2, March 24, 2018. Retrieved at https://www.care2.com/greenliving/which-countries-waste-the-most-food.html

Mourad, Marie. and Steven Finn. “Opinion, France’s Ban on Food Waste Three Years Later.” Food Tank, June 2019. Retrieved at https://foodtank.com/news/2019/06/opinion-frances-ban-on-food-waste-three-years-later/

Skye, Chloe. “3 Countries’ Food Waste Strategies: What Can They Teach Us?” [Czech Republic; Israel; Denmark] Earth911, March 10, 2020. Retrieved at https://earth911.com/inspire/3-countries-food-waste-strategies-what-can-they-teach-us/

Tags: Countries-- Statistics, Czech Republic, Denmark, Israel

Thi, Nguyen Dang Anh. “Vietnam's Trash Bins Carry Plenty of Food for Thought.” VNExpress, December 7, 2020. Retrieved at https://e.vnexpress.net/news/perspectives/vietnam-s-trash-bins-carry-plenty-of-food-for-thought-4202441.html

Tags: Countries– Statistics, South Korea, Vietnam

Xinhua. “Food Waste in Italy Accounts for 0.88 Pct of GDP per Year: Study.” Xinhuanet.com, February 6, 2019. Retrieved at http://www.xinhuanet.com/english/2019-02/06/c\_137801173.htm

COVID-19, Pandemic, and Food Waste

Abraham, Mary-Rose. “Direct-selling Helps Indian Farmers Swerve Food Waste under Lockdown.” Deutsche Welle, May 27, 2020. Retrieved at https://www.dw.com/en/direct-selling-helps-indian-farmers-swerve-food-waste-under-lockdown/a-53559834

Agrawal, Sonakshi. “COVID-19: Food Waste During Pandemic Can Worsen Climate Emergency.” Down to Earth, August 6, 2020. Retrieved at https://www.downtoearth.org.in/blog/climate-change/covid-19-food-waste-during-pandemic-can-worsen-climate-emergency-72688

**Agrichain** (New Zealand) “explores a produce box-based supply channel, capable of providing a selection of produce to vulnerable households impacted by COVID-19. The solution is meant to reduce supply chain costs, and give vulnerable consumers options to purchase and have affordable, wholesome and safe produce delivered direct to their homes. Agrichain will work in partnership with Māori and Pasifika communities, United Fresh and Horticulture New Zealand.”

Website: https://agrichain.com/

Aldaco, R., D. Hoehn, J. Laso, M. Margallo, J. Ruiz-Salmón, J. Cristoban, R. Kahhat, P. Villanueva-Rey, A. Bala, L. Batlle-Bayer, P. Fullana-i-Palmer, A. Irabien, and I. Vazquez-Rowe. “Food Waste Management During the COVID-19 Outbreak: a Holistic Climate, Economic and Nutritional Approach.” Science of The Total Environment 742 (November 10, 2020): 140524 https://doi.org/10.1016/j.scitotenv.2020.140524 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969720340468

Tags: Climate Change, Covid-19, Food Waste Management, Spain

Alim, Arjun Neil. “Food for London Now: UK Food Waste Czar Ben Elliot Warns Pandemic Could Leave Millions Hungry.” Evening Standard, April 19, 2020. Retrieved at https://www.standard.co.uk/news/foodforlondon/food-for-london-now-ben-elliot-food-waste-czar-a4417791.html

Amicarelli, Vera, Caterina Tricase, Alessia Spada, and Christian Bux. “Households’ Food Waste Behavior at Local Scale: A Cluster Analysis after the Covid-19 Lockdown.” Sustainability 13:6 (March 16, 2021): 3283. https://doi.org/10.3390/su13063283 Retrieved at https://www.mdpi.com/2071-1050/13/6/3283

Tags: Covid-19, Households

Amoroso, Phoebe. “How COVID-19 Is Forcing Us to Re-examine Food Waste; Rethinking Supply Chains During a Time of Crisis.” Japan Times, January 30, 2021. Retrieved at https://www.japantimes.co.jp/life/2021/01/30/food/covid-19-food-waste-japan/

Tags: Covid-19, Japan, Supply Chains

Anderson, Brett. “To Fight Waste and Hunger, Food Banks Start Cooking.” New York Times, May 14, 2020. Retrieved at https://www.nytimes.com/2020/05/14/dining/food-banks-free-meals-coronavirus.html

Andrabi. Aashiq Hussain. “Interview: ‘COVID’s Environmental Impact Shows All Is Not Lost.’” Kashmir Observer, July 4, 2020. https://kashmirobserver.net/2020/07/04/interview-covids-environmental-impact-shows-all-is-not-lost/

Aron, Isabelle. “London’s Restaurants Worry about Christmas Food Waste after Tier 3 U-turn.” Time Out, December 15, 2020. Retrieved at https://www.timeout.com/london/news/londons-restaurants-worry-about-christmas-food-waste-after-tier-3-u-turn-121520

Tags: Covid-19, Restaurants

Askew, Katy. “Coronavirus and the Food Chain: Foodbytes! By Rabobank's Six Tips for Innovation in the 'New Normal,'” Food Navigator, May 8, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/05/08/Coronavirus-and-the-food-chain-FoodBytes!-by-Rabobank-s-six-tips-for-innovation-in-the-new-normal#

Association of Oregon Recyclers. “Webinar: How the COVID-19 Pandemic has Impacted Reducing & Recovering Wasted Food.” Association of Oregon Recyclers, April 30, 2020. [Webinar scheduled for May 21, 2020] Retrieved at https://oregonrecyclers.org/events/webinarhow-covid-19-pandemic-has-impacted-reducing-recovering-wasted-food

Australian Associated Press. “Australia’s Food Waste Skyrockets amid Covid Panic Buying.” Guardian, November 30, 2020. Retrieved at https://www.theguardian.com/australia-news/2020/nov/30/australias-food-waste-skyrockets-amid-covid-panic-buying

Tags: Australia, Covid-19

Avila, Stephanie, and Doug Doyle. “Nonprofits are Continuing to Tackle Food Waste and Hunger throughout the Pandemic.” WBGO, June 20, 2020. Retrieved at https://www.wbgo.org/post/nonprofits-are-continuing-tackle-food-waste-and-hunger-throughout-pandemic#stream/0

Babbitt, Callie W., Gregory A. Babbitt, and Jessica Oehman. “Behavioral Impacts on Residential Food Provisioning, Use, and Waste during the COVID-19 Pandemic.” Sustainable Production and Consumption (April 10, 2021). https://doi.org/10.1016/j.spc.2021.04.012 Retrieved at Sustainable Production and Consumption

Tags: Behavior, Covid-19, Studies

Balinski, Brent. “Biomaterials Startup Looks past Pulp, Pandemic.” AuManufacturing, January 18, 2021. Retrieved at https://www.aumanufacturing.com.au/biomaterials-startup-looks-past-pulp-pandemic

Tags: Australia, Biomaterials, Covid-19

Banks, Bev. “Food Dumped During Pandemic Comes with an Emissions Price Tag.” Scientific American, April 22, 2020. Retrieved at https://www.scientificamerican.com/article/food-dumped-during-pandemic-comes-with-an-emissions-price-tag/

Bari, Myra. “Waste Disposal, Composting Services Strive to Remain Sustainable During Pandemic.” Technician Online, February 22, 2021. Retrieved at http://www.technicianonline.com/news/article\_e4568c84-74b1-11eb-80b3-d7a955fde7c8.html

Tags: Composting, Covid-19

Barry, Kevin. “Rust Belt Riders Notices Big Increase in Household Composting During Covid, Increased Recycling Awareness.” News5 Cleveland, March 5, 2021. Retrieved at https://www.news5cleveland.com/news/local-news/rust-belt-riders-notices-big-increase-in-household-composting-during-covid-increased-recycling-awareness

Tags: Composting, Covid-19

Bay City News Service. “New State Initiative Connects Excess Produce to Food Banks Facing High Demand.” The Almanac, April 29, 2020. Retrieved at https://www.almanacnews.com/news/2020/04/29/new-state-initiative-connects-excess-produce-to-food-banks-facing-high-demand

BBC News. “Coronavirus: Five Ways the Outbreak Is Hitting Global Food Industry.” BBC News, April 13, 2020. Retrieved at https://www.bbc.com/news/world-52267943?intlink\_from\_url=&link\_location=live-reporting-story

Beck, Caroline. “Alabama Farmers Shift Food Processing Due to Coronavirus; Food Waste Not a Problem.” WBRC, April 16, 2020. Retrieved at https://www.wbrc.com/2020/04/16/alabama-farmers-shift-food-processing-due-coronavirus-food-waste-not-problem/

Behsudi, Adam, and Ryan McCrimmon. “Food Goes to Waste amid Coronavirus Crisis.” POLITICO, April 4, 2020. Retrieved at https://www.politico.com/news/2020/04/05/food-waste-coronavirus-pandemic-164557

Bergman, Adam. “Earth Day 2020: Covid-19 Exposes Paradox of Simultaneous Food Shortages and Food Waste.” Global Ag Investing, April 20, 2020. Retrieved at https://www.globalaginvesting.com/earth-day-2020-food-waste-mitigation-easy-solution-reducing-emissions-feeding-growing-population/

BigHospitality.co.uk. “Trade Bodies Combine to Tackle Food Waste as a Result of Coronavirus Pandemic.” BigHospitality.co.uk, March 31, 2020. Retrieved at https://www.bighospitality.co.uk/Article/2020/03/31/Trade-bodies-combine-to-tackle-food-waste-as-a-result-of-Coronavirus-pandemic

Binns, Fiona. “Hubbub Launches ‘Greenprint’ Manifesto for UK's Covid-19 Recovery.”

Resource Magazine, September 10, 2020. Retrieved at https://resource.co/article/hubbub-launches-greenprint-manifesto-uk-s-covid-19-recovery

Tags: COVID-19, Organizations

BioCycle. “Food Waste Solutions Amid the Pandemic.” *BioCycle Magazine*, April 14, 2020. Retrieved at https://www.biocycle.net/2020/04/14/food-waste-solutions-amid-pandemic/

Bioenergy Insight. “UK Could Miss Food Waste Recycling Target Due to Covid-19, Says Warrens Group News Item Image.” Bioenergy Insight, June 25, 2020. Retrieved at https://www.bioenergy-news.com/news/uk-could-miss-food-waste-recycling-target-due-to-covid-19-says-warrens-group/

Bloch, Sam. “Covid-19 Made Our Food System More Vulnerable. Turns out it Also Generated Massive Amounts of Waste.” The Counter, November 20, 2020. Retrieved at https://thecounter.org/meatpacking-consolidation-waste-covid-19/

Tags: Covid-19, Food Systems

Bojorquez, Manuel. “‘Truly Helpless’: Farmers Devastated by Coronavirus Pandemic.” CBS News, April 10, 2020. Retrieved at https://www.cbsnews.com/news/coronavirus-truly-helpless-farmers-devastated-by-pandemic/

Bothwell, Liz. “Episode 68: Exploring Hunger, Waste & Covid’s Impact on the Food Chain.”[interview with Emily Broad Leib, Clinical Professor & Director, Food Law & Policy Clinic (FLPC), Harvard Law School.} Waste360, July 20, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-68-exploring-hunger-waste-covids-impact-food-chain

Brand, Madeleine. “Food Waste during COVID-19.” [Podcast: 50 minutes] KCRW, April 14, 2020. Retrieved at https://www.kcrw.com/news/shows/press-play-with-madeleine-brand/coronavirus-food-waste-grooming-late-night-tv

Bradshaw, Kaitlin. “The Impact of COVID-19 on the Food Supply & Feeding the Hungry.” Waste360, May 7, 2020. Retrieved at https://www.waste360.com/organics/impact-covid-19-food-supply-feeding-hungry-0

Brigham, Katie. “Why Coronavirus Is Causing a Massive Amount of Food Waste.” CNBC, May 19, 2020. [11 minute video] Retrieved at https://www.cnbc.com/2020/05/19/how-coronavirus-is-causing-mountains-of-food-waste.html

Bothwell, Liz. “Episode 73: Solving the Food Waste Problem with ReFED’s Coari.” Waste360, August 24, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-73-solving-food-waste-problem-refeds-coari

Brown, H. Claire. “As Slaughterhouses Close, Farmers May Have to Cull Thousands of Hogs a Day. Those Carcasses Need to Go Somewhere—and There Are No Good Options.” The Counter, April 30, 2020. Retrieved at https://thecounter.org/hog-farmers-cull-pigs-environmental-catastrophe-covid-19-coronavirus-slaughter/

Cagle, Susie. “‘A Disastrous Situation’: Mountains of Food Wasted as Coronavirus Scrambles Supply Chain.” The Guardian, April 9, 2020. Retrieved at https://www.theguardian.com/world/2020/apr/09/us-coronavirus-outbreak-agriculture-food-supply-waste

Center for Health Law and Policy Innovation. “COVID-19 Response.” Center for Health Law and Policy Innovation, May 2020. Retrieved at http://www.chlpi.org/food-law-and-policy/covid-19-response/

Charlton, Emma. “Here’s How COVID-19 Creates Food Waste Mountains That Threaten the Environment World Economic Forum, June 30, 2020. Retrieved at https://www.weforum.org/agenda/2020/06/covid-19-food-waste-mountains-environment/

Cheddar Innovates. “Innovation to Fight Food Waste; Studying Human Behavior During a Pandemic.” Cheddar Innovates, April 30, 2020. Retrieved at https://cheddar.com/media/innovation-to-fight-food-waste-studying-human-behavior-during-a-pandemic

Chilakamarri, Raga. “Campus Sees Spike in Waste Due to Covid-19 Guidelines, Takeout Dining.” Tufts Daily, December 10, 2020. Retrieved at https://tuftsdaily.com/features/2020/12/10/campus-sees-spike-in-waste-due-to-covid-19-guidelines-takeout-dining/

Tags: Covid-19, Universities

Chrobak, Ula. “Why Farmers Are Forced to Let Food Rot During the Shutdown While Others Go Hungry.” Popular Science, April 16, 2020. Retrieved at https://www.popsci.com/story/environment/food-rotting-covid-shutdown/

Circular Online. “What Impact will COVID19 have on Domestic Food Waste?” Circular Online, May 6, 2020. Retrieved at https://www.circularonline.co.uk/insight/what-impact-will-covid19-have-on-domestic-food-waste/

Clarke, Kelly. “Coronavirus: Outbreak Leads to Big Shift in Attitudes Towards Food Waste.” The National UAE, May 10, 2020. Retrieved at https://www.thenational.ae/uae/environment/coronavirus-outbreak-leads-to-big-shift-in-attitudes-towards-food-waste-1.1017153

Climate Venture Collective. “Lockdown Leftovers.” Climate Venture Collective, September 15, 2020. Retrieved at

Tags: Climate, Covid-19

Climate Venture Collective. “Lockdown Leftovers.” [Campaign] Climate Venture Collective. 2020.

Website1: https://linktr.ee/lockdownleftovers

Website2: https://www.instagram.com/lockdownleftovers/

Tags: Campaign, Climate, Covid-19,

Cohen, Sammi. “Coronavirus Pandemic Promotes Panic and Unnecessary Waste.” The National Memo, March 30, 2020. Retrieved at https://www.nationalmemo.com/coronavirus-pandemic-promotes-panic-and-unnecessary-waste/?cn-reloaded=1

Cook, Christopher D. “Farmers Are Destroying Mountains of Food. Here's What to Do about It.” The Guardian, May 8, 2020. Retrieved at https://www.theguardian.com/commentisfree/2020/may/07/farmers-food-covid-19

Coppolino, Andrew. “Tips for less Kitchen Waste and More Benefit During COVID Pandemic.” CBC.ca, April 4, 2020. Retrieved at https://www.cbc.ca/news/canada/kitchener-waterloo/reduce-kitchen-food-waste-during-covid-19-andrew-coppolino-1.5520439

Corkery, Michael, and David Yaffe-Bellany. “‘We Had to Do Something’: Trying to Prevent Massive Food Waste.” New York Times, May 2, 2020. Retrieved at https://www.nytimes.com/2020/05/02/business/coronavirus-food-waste-destroyed.html

Cosgrove, Kelly, Maricarmen Vizcaino, and Christopher Wharton. “COVID-19-Related Changes in Perceived Household Food Waste in the United States: A Cross-Sectional Descriptive Study.” International Journal of Environmental Research and Public Health, 18:3 (January 28, 2021) 1104; https://doi.org/10.3390/ijerph18031104

Retrieved at International Journal of Environmental Res. Public Health

Tags: Covid-19, Households

Covino, Natalie. “How the Lockdown Forced the UK to Confront its Food Waste Problem.” New Statesman, August 14, 2020. Retrieved at https://www.newstatesman.com/politics/environment/2020/08/how-lockdown-forced-uk-confront-its-food-waste-problem

Creamer Media Reporter, ed. “Forwarding Food Waste to the Vulnerable Gains Momentum amid Covid-19 Crisis.” Engineering News, August 3, 2020. [South Africa] Retrieved at https://www.engineeringnews.co.za/article/forwarding-food-waste-to-the-vulnerable-gains-momentum-amid-covid-19-crisis-2020-08-03/rep\_id:4136

Crunden, E. A. “Food Waste Impacts Emerging as Coronavirus Shifts Life from Commercial to Residential.” Waste Dive, March 25, 2020. Retrieved at https://www.wastedive.com/news/covid-19-coronavirus-food-waste-volumes-fears/574697/

Curwood, Steve. “Food Waste Increase in the Pandemic.” Living on Earth, May 15, 2020. [interview with John Mandyck, the CEO of the Urban Green Council] Retrieved at https://loe.org/shows/segments.html?programID=20-P13-00020&segmentID=4

Dairy Herd Management. “COVID-19 Need Spurs Dairy-UConn Food Pantry Partnership.” Dairy Herd Management, July 22, 2020. Retrieved at https://www.dairyherd.com/article/covid-19-need-spurs-dairy-uconn-food-pantry-partnership

Daman, Bethany. “Waste Not, Want Not: How COVID-19 is Affecting Food Waste in Canada.” Green Action Centre, October 23, 2020. Retrieved at https://greenactioncentre.ca/reduce-your-waste/waste-not-want-not-how-covid-19-is-affecting-food-waste-in-canada/

Tags: Canada, Covid-19

D’Ambrosio, Daniel. “Fighting Climate Change and the Coronavirus by Cutting Waste.” Forbes, April 23, 2020. Retrieved at https://www.forbes.com/sites/danieldambrosio/2020/04/23/fighting-climate-change-and-the-coronavirus-by-cutting-waste/#512190cd3c89

Das, Varun Kumar. “Covid-19 Highlights Importance of Agri Storage.” The Hindu Business Line, May 27, 2020. Retrieved at https://www.thehindubusinessline.com/opinion/covid-19-highlights-importance-of-agri-storage/article31685889.ece

**DayBreak** (Tokyo-based) is a Food Tech company that offers flash-freezing solutions. During the COVID-19 pandemic it resold “agricultural products originally marketed to tourists, freezing and delivering fruit that has no buyers due to the coronavirus.”

Website: http://www.d-break.co.jp/

DePuy, Marjorie, and Andy Harig, “Food Waste During COVID-19.” EIN News, May 28, 2020. Retrieved at https://www.einnews.com/pr\_news/518080451/food-waste-during-covid-19

DeSantis, Nick. “The Pandemic Has Farmers Dealing with Piles of Potential Food Waste.” The Hustle, April 7, 2020. Retrieved at https://themorningnews.org/p/the-pandemic-is-causing-massive-food-waste-for-fresh-food-purveyors

DiGiorgio, Francesca. “Brooklyn Nonprofit Rethinks Food Waste to Feed New Yorkers During COVID-19.” Food Tank, June 2020. Retrieved https://foodtank.com/news/2020/06/brooklyn-nonprofit-rethinks-food-waste-to-feed-new-yorkers-during-covid-19/

Dorking, Marie Claire. “How to Reduce Food Waste During Lockdown.” Yahoo Style UK, April 20, 2020. Retrieved at https://sports.yahoo.com/reduce-food-waste-during-lockdown-121949298.html

**Dreaming Out Loud** (Washington, DC) is a nonprofit social enterprise using the food system to build community and opportunity. It “is working to recover over 226,000 kilograms of food with support from ReFED’s COVID-19 Food Waste Solutions Fund. In the wake of COVID-19, the nonprofit is using recovered food to alleviate hunger and unemployment in Wards 7 and 8 of Washington D.C.”

Website: https://dreamingoutloud.org/

Tags: COVID-19, Food Recovery Organizations

**Eco Caters** (Los Angles, San Diego, Washington, DC) is an event caterer that utilizes a surplus product in the catering company’s supply chain – mushrooms that would have spoiled and gone to waste otherwise. The mushrooms were dehydrated into different powder varieties and made shelf-stable so they could be stored for future use in the kitchen. The work involved some experimentation on flavour and texture profile to ensure the powders would complement the recipes they were intended for. The result is a new preserved product line that can add a whole new dimension to menu creation.” Its founder and CEO is Nick Brune.

Website: https://www.ecocaters.com/

Tags: Caters, COVID-19, Mushrooms

The Economist. “The Worlds Food System Has So Far Weathered the Challenge of Covid-19, The Economist, May 8, 2020. Retrieved at https://www.economist.com/briefing/2020/05/09/the-worlds-food-system-has-so-far-weathered-the-challenge-of-covid-19

Ehret, Mary R. “Nutrition Corner: Freeze Food and Reduce Your Waste During COVID-19.” Sunday Dispatch, July 5, 2020. Retrieved at https://www.psdispatch.com/features/73028/nutrition-corner-freeze-food-and-reduce-your-waste-during-covid-19

Eley, Jonathan, and Alice Hancock. “UK Food Industry Fears Waste Explosion as Coronavirus Strains Supply Chain.” Financial Toes, March 31, 2020. Retrieved at https://www.ft.com/content/7b6bb903-7688-4520-84f5-9845b0f6bd50

Environmental News Network ENN. “The Unintended Consequences of Stockpiling: Food Waste.” Environmental News Network, March 30, 2020. Retrieved at https://www.enn.com/articles/62876-the-unintended-consequences-of-stockpiling-food-waste

Erskine, Eliza. “Food Waste Collection Slows Down as Cities Suspend Programs During Coronavirus.” One Green Planet, April 11, 2020. Retrieved at https://www.onegreenplanet.org/vegan-food/food-waste-collection-suspended-during-coronavirus/

eSherpa Market Reports. “Global Food Waste Recycling Machine Market Report 2020 by Key Players, Types, Applications, Countries, Market Size, Forecast to 2026 (Based on 2020 COVID-19 Worldwide Spread).” Pune, India: eSherpa Market Reports, July 16, 2020. 121 pages Report Id ES-453386 Publisher’s Id 7088 Retrieved at

Evich, Helena Bottemiller. “USDA Let Millions of Pounds of Food Rot While Food-bank Demand Soared.” Politico, April 26, 2020. Retrieved at https://www.politico.com/news/2020/04/26/food-banks-coronavirus-agriculture-usda-207215

Fairclough, Tracey. “Foodservice: The New Normal.” Hospitality and Catering News, May 17, 2020. Retrieved at https://www.hospitalityandcateringnews.com/2020/05/foodservice-the-new-normal/

**FarmLink** is “a grassroots movement that found a solution to farmers dumping food while food banks faced shortages.” It “connects such farms with under-stocked and understaffed food banks. 100% of donations towards FarmLink are used to pay the wages of farm workers and truckers, thereby keeping employees staffed, preventing fresh produce from ending up in dumps, and putting food onto the tables of those who need it most.” It was launched by two Brown university students in April 2020. It slogan is “Fighting Hunger and Restoring Jobs during the COVID-19 Pandemic.” By 2021 it was operating in 48 states.

Website: https://thefarmlinkproject.org/

Tags: Farms, Grassroots Initiatives

Feehan, Katie. “A Quarter of Panic-bought Food Ends up in the Bin: Hoarders Are Warned Stockpiling Is a 'False Economy' and Bad for the Planet as Shoppers Strip Shelves Despite Pleas from Supermarket Bosses.” Daily Mail, September 28, 2020. Retrieved at https://www.dailymail.co.uk/news/article-8780493/A-QUARTER-panic-bought-food-ends-BIN-Hoarders-warned-stockpiling-false-economy.html

Tags: Covid-19

Ferguson, Rhonda. “Coronavirus: Another Chance to Transform the Global Food Trade.” The Conversation, May 7, 2020. Retrieved at https://theconversation.com/coronavirus-another-chance-to-transform-the-global-food-trade-136561

Findijs, Alex. “Food Prices, Waste Rise as Food Insecurity Affects Tens of Millions in the US.” World Socialist Website, December 7, 2020. Retrieved at https://www.wsws.org/en/articles/2020/12/07/food-d07.html

Tags: Covid-19, Food Prices

**Florida Farm to You** (Florida) is a program of Florida Department of Agriculture and Consumer Services to “stop crops from rotting on the fields due to COVID-19 pandemic, which “has shuttered restaurants and amusements parks across the state, which is leaving farmers overflowing with crops and no one to sell them to.”

Website: https://www.fdacs.gov/Agriculture-Industry/Florida-Farm-To-You

Food Runners. “Food Runners Expands Services to Alleviate Hunger and Provide New Opportunities during COVID-19 Crisis.” Food Runners, April 24, 2020. Retrieved at https://www.winebusiness.com/news/?go=getArticle&dataId=229882

Fornear, Danika J. “Local Farmers Find Way to Eliminate Food Waste and Profit Loss.” Caloosa Belle, April 16, 2020. Retrieved at https://caloosabelle.com/news/local-farmers-find-way-to-eliminate-food-waste-and-profit-loss/

Fort, Richard. “Reading McDonalds’ Brilliant Gesture to Avoid Wasting Food.” BerkshireLive, April 16, 2020. Retrieved at https://www.getreading.co.uk/news/business/reading-mcdonalds-brilliant-gesture-avoid-18092770

Fox, Lauren, and Adriana Navarro. “Mountain of Spuds Discarded by Idaho Farmers Saved in ‘Potato Rescue,’” Accu Weather, April 29, 2020. Retrieved at https://www.accuweather.com/en/weather-news/mountain-of-spuds-discarded-by-idaho-farmers-saved-in-potato-rescue/729662

Frías, Carlos, and Kevin G. Hall. “‘It’s Catastrophic.’ Coronavirus Forces Florida Farmers to Scrap Food They Can’t Sell.” Miami Herald, March 31, 2020. Retrieved at https://www.miamiherald.com/news/coronavirus/article241627101.html

Gangitano, Alex. “Fresh Produce Goes to Waste as Coronavirus Wrecks Supply Chains.” The Hill, April 17, 2020. Retrieved at https://thehill.com/business-a-lobbying/business-a-lobbying/493252-fresh-produce-goes-to-waste-as-coronavirus-wrecks

Gannon, Ed. “Food Waste a Consequence of Coronavirus-induced Panic Buying.” Weekly Times, March 25, 2020. Retrieved at https://www.weeklytimesnow.com.au

Garcia, Tonya, and William Watts. “Coronavirus Pandemic Shows the U.S. Food Supply Chain Is Due for an Upgrade, Experts Say.” Market Watch, April 17, 2020. Retrieved at https://www.marketwatch.com/story/coronavirus-pandemic-shows-the-us-food-supply-chain-is-due-for-an-upgrade-experts-say-2020-04-17

Garvanne, Kelvin. “COVID-19’s Impact on Global Food Supply Chains.” MarketScale, January 29, 2021. Retrieved at https://marketscale.com/industries/transportation/covid-19s-impact-on-global-food-supply-chains

Tags: Covid-19, Supply Chains

Giles, Jim. “COVID-19 and food: Slowdowns, Layoffs and One Silver Lining.” GreenBiz, March 27, 2020. Retrieved at https://www.greenbiz.com/article/covid-19-and-food-slowdowns-layoffs-and-one-silver-lining

Giles, Jim. “How Online Ordering Could Cut Food Waste.” GreenBiz, May 8, 2020. Retrieved at https://www.greenbiz.com/article/how-online-ordering-could-cut-food-waste

Ghosh, Shubham. “What a Waste! Farmers Dumping 3.7 Million Gallons of Milk Every Day and Burying Fresh Veggies as Demand Slumps.” MEAWW News, April 12, 2020. Retrieved at https://meaww.com/us-dumps-3-million-gallons-of-milk-everyday-demands-low-coronavirus-shutdown-vegetables-bury-eggs

Global Cold Chain Alliance. “The Impacts of Covid-19 on Food Waste in South Africa.” Global Cold Chain Alliance, August 21, 2020. [Webinar] Retrieved at https://www.gcca.org/resources/news-publications/blogs/impacts-covid-19-food-waste-south-africa

**Good Food Challenge** (York, Canada) is scheduled for February 2021. Its “goal is to not let food go to waste.” The “York Region Food Network (YRFN) is incentivizing [it] with weekly prizes.”

Website: https://yrfn.ca/the-good-food-challenge/

Tags: Canada, Challenges, Covid-19

**GoodAfter** (Portugal) is “Portugal’s first online supermarket for products near or outside the preferred consumption date, have grown 250 percent in the Iberian Peninsula since the pandemic began.”

Website: https://goodafter.com/pt/

Tags: Covid-19, Online Delivery Services, Portugal

Goodwin, Liz, Esben Lunde Larsen, Alberto Pallecchi, and Janet Ranganathan. “Food Loss and Waste in the Context of the COVID-19 Crisis.” World Resources Institute, nd. Retrieved at http://www.humandevelopment.va/content/dam/sviluppoumano/vatican-covid19-response/reports/WRI\_Food\_Loss\_and\_Waste\_in\_the\_context\_of\_the\_COVID-19%20\_crisis\_Vatican\_COVID-19\_Taskforce.pdf

**Grab** (Manilla, Philippines) is a cab hailing platform that during the COVID-19 pandemic became part of the “Philippines Department of Agriculture’s (DA) initiative to support local farmers amidst the coronavirus pandemic, the will be providing on-demand delivery directly to the doors of consumers in Manila. The government-run online marketplace, called eKadiwa, will ensure that both the general public can purchase fresh produce for reasonable prices while local farmers are fairly compensated for their work.”

Website 1: https://www.grab.com/sg/

Website 2: https://www.ekadiwa.da.gov.ph/

Graham, August. “Closed Restaurants Tighten Food Waste Supply at Biffa.” Independent, May 31, 2021. Retrieved at https://www.independent.co.uk/business/closed-restaurants-tighten-food-waste-supply-at-biffa-b1857338.html

Tags: Covid-19, Restaurants

Grant, Katie. “Covid-19 and Cooking: Consumers Will Seek to Avoid Food Waste ‘Far Beyond’ Pandemic.” i News, May 4, 2020. Retrieved at https://inews.co.uk/news/consumer/covid-19-cooking-consumers-will-avoid-food-waste-pandemic-2841313

Greek Marketing Academy. “The next Day: Food Waste Prevention after the Pandemic.” Athens, January 20, 2021. Retrieved at https://upatras-gr.zoom.us/webinar/register/WN\_6odZis49QjOCpB\_ikYdH4A

Tags: Covid-19, Greece. Sample Webinars

Green, Elizabeth. “Food Waste Inches up amid COVID-19, CMCC Foundation Flags Cities Are the Largest Source of Post-Consumption Loss.” FoodIngredients1st, October 20, 2020. Retrieved at https://www.foodingredientsfirst.com/news/food-waste-inches-up-amid-covid-19-cmcc-foundation-flags-cities-are-the-largest-source-of-post-consumption-loss.html

Tags: Cities, Covid-19

Green, Elizabeth. “Zero Waste Scotland and WRAP: UK Food Waste Fell 34% in First National Lockdown.” FoodIngredientsFirst, January 21, 2021. Retrieved at https://www.foodingredientsfirst.com/news/zero-waste-scotland-and-wrap-uk-food-waste-fell-34-in-first-national-lockdown.html

Tags: Covid-19, Scotland

Greenwalt, Megan. “Misfit Produce Profitable During Pandemic.” Wste360, August 28, 2020. Retrieved at https://www.waste360.com/business/misfit-produce-profitable-during-pandemic

Greenwalt, Megan. “Wholesale Grocery Startup Combats Both Food Waste and Insecurity.” Waste360, October 22, 2020. Retrieved at https://www.waste360.com/food-waste/wholesale-grocery-startup-combats-both-food-waste-and-insecurity

Tags: Apps, Covid-19, Grocery Stores

Haaland, Marie. “Coronavirus Is Sparking an ‘Eco Wake-up Call’ among Americans.” NY Post, May 12, 2020. Retrieved at https://nypost.com/2020/05/12/covid-19-has-sparked-an-eco-wake-up-call-among-many-americans/

Habiyaremye, Cedric. “A Pandemic-driven Food Crisis in Africa Can Be Prevented.” Aljazeera, April 19, 2020. Retrieved at https://www.aljazeera.com/indepth/opinion/pandemic-driven-food-crisis-africa-prevented-200419164618759.html

Hamer, Kris. “Supermarkets must Rethink Their Approach to Food Waste in the Face of Covid-19.” The Grocer, February 23, 2021. Retrieved at https://www.thegrocer.co.uk/food-waste/supermarkets-must-rethink-their-approach-to-food-waste-in-the-face-of-covid-19/653405.article

Tags: Covid-19, Supermarkets

Hanselman, John. “Food Waste Recycling Sees Setbacks During Pandemic.” SB News, January 12, 2021. Retrieved at https://sustainablebrands.com/read/waste-not/food-waste-recycling-sees-setbacks-during-pandemic

Tags: Covid-19, Recycling

Harris, Aleesha. “Food Groups, Organizations Tackle Food Waste During COVID-19 Pandemic.” The Province, May 8, 2020. Retrieved at https://theprovince.com/life/food/food-groups-organizations-tackle-food-waste-during-covid-19-pandemic

Haskins, Elaine. “Agriculture Secretary Says Pandemic Has Been 'Devastating' to Food Security.” The Courier Express, January 19, 2021. Retrieved at http://www.thecourierexpress.com/coronavirus/agriculture-secretary-says-pandemic-has-been-devastating-to-food-security/article\_ab68f769-65f8-5065-aed5-49329e0aae68.html

Tags: Covid-19, Food Security

Hayes, Laura. “When Every Dollar Counts After COVID-19, D.C. Chefs May Kiss Food Waste Goodbye.” Washington City Paper, May 7, 2020. Retrieved at https://www.washingtoncitypaper.com/food/young-hungry/article/21132129/when-every-dollar-counts-after-covid19-dc-chefs-may-kiss-food-waste-goodbye

Haynes, Suyin. “'The Saddest, Bitterest Thing of All.’ from the Great Depression to Today, a Long History of Food Destruction in the Face of Hunger.” Time Magazine, May 28, 2020. Retrieved at https://time.com/5843136/covid-19-food-destruction/

Helmer, Jodi. “The COVID-19 Pandemic Forces Some Farmers to Pivot to Direct-to-Consumer.” Foodprint, April 1, 2020. Retrieved at https://foodprint.org/blog/direct-to-consumer-farms/

Helmer, Jodi. “During the Pandemic, Residential Waste Has Increased Significantly. So Why Are Composting Programs on Hold?.” The Counter, June 15, 2020. Retrieved at https://thecounter.org/covid-19-coronavirus-food-waste-landfills-compost/

**Helping Heroes** (Salt Lake City, Utah) is “a program launched out of necessity in the early days of the coronavirus pandemic.” It was launched by launched by the Utah restaurant food supplier Nicholas & Co.

Website: https://www.sltrib.com/artsliving/food/2020/06/05/helping-heroes-program/

Hernandez, Michael. “US Food Waste Soars as Job Losses Worsen amid Pandemic.” Anadolu Agency, April 30, 2020. Retrieved at https://www.aa.com.tr/en/americas/us-food-waste-soars-as-job-losses-worsen-amid-pandemic/1823935

Hirsh, Sophie. “A Zero-Waste Chef Shares His Most Unique Food Waste Tips for Quarantine.”

Green Matters, April 23, 2020. Retrieved at https://www.greenmatters.com/p/zero-waste-chef-food-waste-tips

Tags: Chefs. Covid-19

Hobson, Jeremy, and Allison Hagan. “Food Waste Worsens Amid COVID-19 Pandemic: How To Curb Waste In Your Kitchen.” WBUR, May 27, 2020. Retrieved at https://amp-wbur-org.cdn.ampproject.org/c/s/amp.wbur.org/hereandnow/2020/05/27/food-waste-coronavirus-pandemic

Hobson, Jeremy, and Allison Hagan. “Blue Apron CEO's Recipe for Continued Growth after the Pandemic.”WBUR, August 26, 2020. Retrieved at ttps://www.wbur.org/hereandnow/2020/08/26/blue-apron-meal-kit-delivery

Hollis, Mathew S. “From Surviving to Thriving: Re-Capturing Potential Lost Expense in Food Waste.” Modern Restaurant, April 15, 2020. Retrieved at https://modernrestaurantmanagement.com/from-surviving-to-thriving-re-capturing-potential-lost-expense-in-food-waste/

Hood, Erin. “Ottawa Food Stores Balance Low-waste Mission with Customer Safety during COVID-19/” Capital Current, December 25, 2020. Retrieved at https://capitalcurrent.ca/ottawa-food-stores-balance-low-waste-mission-with-customer-safety-during-covid-19/

Tags: Canada, Covid-19, Food Safety

Howell, Megan. “Front Line Food Aid and Using Food Surpluses to Our Advantage During the COVID-19 Pandemic.” The Pig Site, May 4, 2020. Retrieved at https://thepigsite.com/articles/front-line-food-aid-and-using-food-surpluses-to-our-advantage-during-the-covid-19-pandemic

Huaxia. “Roundup: Italy's Food Waste Declines amid Pandemic, Groups Call for Permanent Changes.” Xinhua, August 22, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/22/c\_139308729.htm

Hunter, Catherine. “Rat Infestations Sparked by Shortage of Food Waste Collections in Glasgow During Pandemic.” Glasgow Times, July 3, 2020. Retrieved at https://www.glasgowtimes.co.uk/news/18557734.rat-infestations-sparked-shortage-food-waste-collections-glasgow-pandemic/

Hutton, Brian. “Bin Collectors Link Household Waste Surge to Coronavirus Panic Buying.” Irish Times, April 8, 2020. Retrieved at https://www.irishtimes.com/news/environment/bin-collectors-link-household-waste-surge-to-coronavirus-panic-buying-1.4223318

Imhoff, Daniel, and Christina Badaracco. “Food Waste Has Increased Dramatically, Despite Hunger; Here Are Ways to Address Both.” The Hill, March 11, 2021. Retrieved at https://thehill.com/changing-america/opinion/542560-food-waste-has-increased-dramatically-despite-hunger

Tags: Covid-19, Hunger

India Education Diary Bureau Admin. “Saving Money Key Motivator to Reducing Food Waste – Otago Study.” India Education Diary Bureau Admin, December 22, 2020. Retrieved at https://indiaeducationdiary.in/saving-money-key-motivator-to-reducing-food-waste-otago-study/

Tags: Covid-19, New Zealand, Surveys

Ingham, Lucy. “Coronavirus Case Studies: How Food Startup Karma Switched to Deliveries.” Verdict, April 3, 2020. Retrieved at https://www.verdict.co.uk/karma-coronavirus-food-waste/

Jackson, Kerry. “COVID-19 Crisis Highlights Plastic’s Positive Role in Health and Safety.” Inside Sources, March 19, 2020. Retrieved at https://www.insidesources.com/covid-crisis-highlights-plastics-positive-role-in-health-and-safety

Jackson, Rachael. “Pandemic-related Cooking and Eating Habits Could Help Curb Food Waste — If Consumers Stick to Them.” Washington Post, August 31, 2020. Retrieved at https://www.washingtonpost.com/

Tags: Covid-19, Consumers

Jeffries, Walter. “23 Organizations Eliminating Food Waste during COVID-19.” Food Tank, April 2020. Retrieved at https://foodtank.com/news/2020/04/23-organizations-eliminating-food-waste-during-covid-19/

JMT US. “COVID-19: Solutions to Help Farmers and Growers Avoid Food Waste and Financial Loss.” Perishable News, April 20, 2020. Retrieved at https://www.perishablenews.com/produce/covid-19-solutions-to-help-farmers-and-growers-avoid-food-waste-and-financial-loss/

Johnson, Jake. “'Grotesque, Deadly Failure': Trump USDA Under Fire for Allowing Millions of Pounds of Produce to Rot as Food Insecurity Surges.” Common Dreams, April 27, 2020. Retrieved at https://www.commondreams.org/news/2020/04/27/grotesque-deadly-failure-trump-usda-under-fire-allowing-millions-pounds-produce-rot

Jones, Alexandra. “Cheese Is Perishable and Animals Can’t Stop Making Milk. How Covid-19 Is Disrupting America’s Most Time-sensitive Industry.” The Counter, March 30, 2020. Retrieved at https://thecounter.org/coronavirus-covid-19-american-dairies-cheesemakers-restaurants-crisis/

Josifovska, Svetlana. “Food Waste: Lessons Learned During the Pandemic.” Automation, December 1, 2020. Retrieved at https://www.automationmagazine.co.uk/articles/food-waste-lessons-learned-during-the-pandemic

Tags: Contaminants, Covid-19

Kadaba, Dipika. “Food Waste in the Time of COVID-19: The Real Reason to Cry Over Spilt Milk.” The Revelator, April 14, 2020. Retrieved at https://therevelator.org/food-waste-spilt-milk/

KandJMarketResearch. “Global Food Waste Management Market Report 2020 by Key Players, Types, Applications, Countries, Market Size, Forecast to 2026 (Based on 2020 Covid-19 Worldwide Spread).” Pune, Maharashtra, India: KandJMarketResearch, July 20, 2020.117 pages Report id KNJ385276 [says Maia report] Retrieved at https://www.kandjmarketresearch.com/reports/385276-global-food-waste-management-market-report-2020-by-key-players-types-applications-countries-market-size-forecast-to-2026-based-on-2020-covid-19-worldwide-spread

Kamm, Katherine. “How COVID-19 Is Affecting US Food Supply Chain.” MedScape, June 19, 2020. Retrieved at https://www.medscape.com/viewarticle/932630

Kane, Amanda. “How Did the Pandemic Impact Our Attitude Towards Food Waste?” [Discussion with Organics Manager, Circular Economy Programs, NSW Environment Protection Authority] 2ser. 107.3, February 25, 2021. Retrieved at https://2ser.com/how-did-the-pandemic-impact-our-attitude-towards-food-waste/

Tags: Audio Podcasts, Australia, Covid-19

Karidis, Arlene. “Food Rescue Steps Up Swiftly in Response to COVID-19.” Waste360, April 16, 2020. Retrieved at https://www.waste360.com/food-waste/food-rescue-steps-swiftly-response-covid-19

Kardis, Arlene. “Panel Provides Info on Food Waste and Safety During Pandemic,”Waste360, May 21, 2020. Retrieved at https://www.waste360.com/food-waste/panel-provides-info-food-waste-and-safety-during-pandemic

Karidis, Arlene. “Move For Hunger Mobilizes Relocators to Reduce Food Waste.” Waste360, December 3, 2020. Retrieved at https://www.waste360.com/food-waste/move-hunger-mobilizes-relocators-reduce-food-waste

Tags: Covid-19, Food Waste Organizations

Kardis, Arlene. “ReFED Feeds Funds to Organizations Feeding the COVID-Poor and Hungry.” Waste360, August 4, 2020. Retrieved at https://www.waste360.com/food-waste/refed-feeds-funds-organizations-feeding-covid-poor-and-hungry

Karoub, Jeff.. “COVID-19 Shocks Food Supply Chain, Spurs Creativity and Search for Resiliency.” University of Michigan News April 29, 2020. Retrieved at https://news.umich.edu/covid-19-shocks-food-supply-chain-spurs-creativity-and-search-for-resiliency/

Katarlah Taylor, Tine Hasling Rasmussen, and Jillian Holzer. “Virtual Event: Covid-19 and the Global Effort to End Food Loss and Waste by 2030.” International Food Policy Research Institute, May 22, 2020. Retrieved at https://www.ifpri.org/blog/virtual-event-covid-19-and-global-effort-end-food-loss-and-waste-2030

Kaufman, Jared. “As Food Waste and Insecurity Spike, ReFED’s COVID-19 Food Waste Solutions Fund Aims to Spark Change Beyond the Pandemic.” Food Tank, May 2020. Retrieved at https://foodtank.com/news/2020/05/as-food-waste-and-insecurity-spike-refeds-covid-19-food-waste-solutions-fund-aims-to-spark-change-beyond-the-pandemic/

Kay, Abi. “The National Food Strategy Will Have a Renewed Focus on Food Security Because of the Issues Caused by the Coronavirus Pandemic.” Farmers Guardian, May 4, 2020. Retrieved at ttps://www.fginsight.com/news/news/food-strategy-will-have-renewed-focus-on-food-security-after-pandemic-plan-chief-says-108272

Keating, Madeline, and Andrea Spacht Collins. “Cities Respond to COVID Needs by Rescuing Surplus Food.” Natural Resources Defense Council, July 9, 2020. Retrieved at https://www.nrdc.org/experts/madeline-keating/cities-respond-covid-needs-rescuing-surplus-food

Keay, Lara, and Rory Tingle. “First the Lockdown... Now the Plague of Rats and Seagulls! Stockpiled Food Going to Waste and Cancelled Bin Collections Creates an Explosion of Vermin.” Daily Mail Online, March 30, 2020. Retrieved at https://www.dailymail.co.uk/news/article-8171809/Coronavirus-stockpilers-wasting-unused-food-bringing-vermin-mice-rats-ants-homes.html

Kellett, William. “Research Shows that UK Grocery Shopping Habits Have Changed to Combat Food Waste.” AgriLand, March 29, 2021. Retrieved at https://www.agriland.co.uk/farming-news/research-shows-that-uk-grocery-shopping-habits-have-changed-to-combat-food-waste/

Tags: Covid-19, Grocery Stores

Kelloway, Claire. “Why Are Farmers Destroying Food While Grocery Stores Are Empty?” Washington Monthly, April 28, 2020. Retrieved at https://washingtonmonthly.com/2020/04/28/why-are-farmers-destroying-food-while-grocery-stores-are-empty/

Khawaldeh, Khaled Al. “Food Waste up amid Pandemic Hoarding.” The Echo Net Daily, December 1, 2020. Retrieved at https://www.echo.net.au/2020/12/food-waste-up-amid-pandemic-hoarding/

Tags: Australia, Covid-19

Kgosiemang, Tlhabo. “COVID-19 Affects the Global Food System.” Gaborone, Botswana: Weekend Post, March 31, 2020. Retrieved at http://www.weekendpost.co.bw/wp-news-details.php?nid=7442

Knopp, Julie. “Pandemic Is Perfect Moment to Reexamine Our Food System — less Meat, More Plants.” Faribault.com, May 7, 2020. Retrieved at https://www.southernminn.com/faribault\_daily\_news/opinion/article\_1fe15fc9-ce50-5551-80c9-fb372424a79e.html

**Kroger’s Dairy Rescue Program** is a “partnership between “Kroger and its dairy cooperative suppliers during the pandemic to direct even more fluid milk — one of the most requested but harder to stock items at food banks — to food-insecure communities. Dairy cooperatives will donate surplus milk normally sold to restaurants, schools and hotels, while Kroger will donate the processing and packaging. Additionally, in some areas, Kroger will donate the transportation of the milk to local food banks.”

Website: http://ir.kroger.com/File/Index?KeyFile=403809933

Kulkarni, Bhargavi N., and V. Anantharama. “Repercussions of COVID-19 Pandemic on Municipal Solid Waste Management: Challenges and Opportunities.” Science of The Total Environment 74315 (November 2020): 140693. https://doi.org/10.1016/j.scitotenv.2020.140693 Download PDF at https://www.sciencedirect.com/science/article/pii/S0048969720342157

**Kuradashi.jp** (Tokyo-based) is Kuradashi's retail website, where “consumers can buy pasta and canned goods that are near their expiration date. The website's sales in March doubled compared with February and there were nearly three times more new users. The company donates a portion of its profits to social welfare groups.” It has “a network of 800 companies, including Meiji Holdings Co, Kagome Co and Lotte Foods Co, who sell it a total 50,000 items including packs of instant curry, smoothies and high-quality nori.” It “ is now thriving due partly to a jump in demand for low-priced unsold foods as consumers became more cost conscious amid the COVID-19 pandemic.” It was launched by Tatsuya Sekito in 2014.

Website: https://www.kuradashi.jp/

Tags: Covid-19, Japan, Online Grocery Companies

Kuschner, Eric. “The Future of Fish Is Frozen: How the Seafood Industry Is Adapting to COVID-19.” Boston.com, May 17, 2020. Retrieved at https://www.boston.com/food/coronavirus/2020/05/17/seafood-industry-adapts-to-coronavirus

Lamb, Catherine. “COVID-19 Summit: Coronavirus Could Actually Help us Reduce Food Waste (in Some Areas).” The Spoon, April 7, 2020. Retrieved at https://thespoon.tech/covid-19-summit-coronavirus-could-actually-help-us-reduce-food-waste-in-some-areas/

Largoza, Caroline. “Tackling Food Waste During the Pandemic.” The Borgen Project, March 5, 2021. Retrieved at https://borgenproject.org/food-waste-during-the-pandemic/

Tags: Agriculture, Covid-19, Philippines

Leahy, Ed. “Covid-19: Platform Launched to Fight Food Waste.” Fruitnet.com, March 20, 2020. Retrieved at http://www.fruitnet.com/fpj/article/181220/covid-19-platform-launched-to-fight-food-waste

**Leanpath Go** is mobile food waste tracker that responds to the needs of COVID-era foodservice.. It “introduces a unique "each"-based tracking interface that lets operators measure food waste by the item instead of by weight. That means no scale, which means Leanpath Go can be taken almost anywhere.” It is a platform of Leanpath (qv).

Website: https://www.leanpath.com/solutions/

LeanPath. “Leanpath Launches Mobile Food Waste Measuring Device for COVID-era “Menus.” LeanPath, August 3, 2020. Retrieved at https://blog.leanpath.com/introducing-leanpath-go

Tags: Covid-19, LeanPath

Lee, Ron. “New York City Food Banks Struggle to Stay Full as Coronavirus Pandemic Intensifies.” NY1, March 30, 2020. Retrieved at https://www.ny1.com/nyc/all-boroughs/news/2020/03/30/new-york-city-food-banks-struggle-as-coronavirus-pandemic-intensifies

Lee, Carissa. “Pantry Panic and Food Waste: Tracing the Roots of Food Shortage and Waste in the Time of COVID-19.” Stanford Daily, April 29, 2020. Retrieved at https://www.stanforddaily.com/2020/04/29/pantry-panic-and-food-waste-tracing-the-roots-of-food-shortage-and-waste-in-the-time-of-covid-19/

Leib, Emily Broad. “How to Reduce Food Insecurity and Mitigate Climate Change amid COVID-19.” The Hill, June 9, 2020. Retrieved at https://thehill.com/opinion/energy-environment/501856-how-to-reduce-food-insecurity-and-mitigate-climate-change-amid

Lewis, Sophie. “How to Reduce Food Waste During the Coronavirus Pandemic.” CBS News, September 29, 2020. Retrieved at https://www.cbsnews.com/news/reduce-food-waste-coronavirus-pandemic-climate-change/

Tags: Covid-19

Lim, Guan Yu. “UAE's COVID-19 Food Trends: less Waste, More Self-sufficiency and an Orange Sales Boom.” FoodNavigator-Asia.com June 1, 2020. Retrieved at https://www.foodnavigator-asia.com/Article/2020/07/01/UAE-s-COVID-19-food-trends-Less-waste-more-self-sufficiency-and-an-orange-sales-boom#

Love Food Hate Waste New South Wales. “Food Waste Management During Covid -19.” Love Food Hate Waste New South Wales, 2020. Retrieved at https://www.lovefoodhatewaste.nsw.gov.au/about-us/research

Luhby, Tami. “Food Banks Struggle as Demand Explodes Thanks to Coronavirus Layoffs.” CNN, March 31, 2020. Retrieved at https://edition.cnn.com/2020/03/31/politics/food-banks-supplies-groceries-coronavirus/index.html

Luna, Fablo. “Government Spends $300 Million Monthly to Buy Food Wastes from Farmers.” The USB Port, May 3, 2020. Retrieved at https://theusbport.com/government-spends-300-million-monthly-buy-food-wastes-farmers/32291

Lusk, Jason. “What Does Covid-19 Tell Us about the Economics of Food Waste?” Jasonlusk.com, April 1, 2020. Retrieved at http://jaysonlusk.com/blog/2020/4/1/what-does-covid-19-tell-us-about-the-economics-of-food-waste

Lyons, Erin, “Outrageous Food Waste in Sydney Hotel Quarantine Revealed.” News.Au, December 13, 2020. Retrieved at https://www.news.com.au/lifestyle/health/health-problems/outrageous-food-waste-in-sydney-hotel-quarantine-revealed/news-story/80117bcd01b9f906bddcf1c9d029d989

Tags: Australia, Covid-19, Hotels

Mahajan, Kanika, and Shekhar Tomar. “COVID 19 and Supply Chain Disruption: Evidence from Food Markets in India.” American Journal of Agricultural Economics 103:1 (January 2021): 35-52. https://doi.org/10.1111/ajae.12158 Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12158

Tags: Covid-19, India

Malek, Nur Haziqah A. “Food Waste a Key Challenge: Tetra Pak Index.” The Malaysian Reserve, December 18, 2020. Retrieved at https://themalaysianreserve.com/2020/12/17/food-waste-a-key-challenge-tetra-pak-index/

Tags: Consumers, Covid-19, Malaysia

Marcantonio, Federica Di, Edward Kyei Twum, and Carlo Russo. “Covid-19 Pandemic and Food Waste: An Empirical Analysis.” Agronomy ( 11:6 May 25, 2021): 1063. https://doi.org/10.3390/agronomy11061063 Retrieved at

Tags: Covid-19, European Union

Market Study Report. “OVID-19 Outbreak-Global Food Waste Disposers Industry Market Report-Development Trends, Threats, Opportunities and Competitive Landscape in 2020.” Selbyville, Delaware: Market Study Report, June 16, 2020. 128 pages Report Id MSR2718020 Retrieved at https://www.marketstudyreport.com/reports/covid-19-outbreak-global-food-waste-disposers-industry-market-report-development-trends-threats-opportunities-and-competitive-landscape-in-2020

Marohn, Kirsti. “During COVID-19, a Growing Interest in Recycling Food Waste at Home.” Minnesota Public Radio News, August 5, 2020. Retrieved at https://www.mprnews.org/story/2020/08/05/during-covid19-a-growing-interest-in-recycling-food-waste-at-home

Mastroianni, Brian. “COVID-19 Is Causing Food Shortages. Here’s How to Manage.” HealthLine, May 4, 2020. Retrieved at https://www.healthline.com/health-news/covid-19-and-food-shortages

**Meat the Need** (New Zealand) is a program that distributes “meat to vulnerable New Zealand communities immediately after lockdown. Meat the Need will fast track another offering to complement their current provision of farmer-donated meat to charities. A new charitable supply chain proposal allows dairy farmers around the country to donate milk and negotiate with milk processors to receive the donations and process them into items for supply to foodbanks such as UHT/ long-life milk, cheese, or infant formula.”

Website: https://meattheneed.org/

Mericle, Julia. “412 Food Rescue Sees Record Year as Pittsburgh Steps up During Pandemic.” Pittsburg Business Journal, December 30, 2020. Retrieved at https://www.bizjournals.com/pittsburgh/bio/40147/Julia+Mericle

Tags: Covid-19, Food Recovery Organizations

**Mid-Atlantic Food Resilience and Access Coalition** is a nonprofit, headed up by 4P Foods, that was launched April 2020 “to connect food producers, food-industry workers, and consumers... “to mitigate the impact of the COVID-19 disruption on vulnerable communities and food-related businesses in the region.”

Website: https://mafrac.com/

Mirage News. “Less Food Wasted, Farmers More Appreciated During COVID-19 Shutdown,”

Mirage News, July 7, 2020. Retrieved at https://www.miragenews.com/less-food-wasted-farmers-more-appreciated-during-covid-19-shutdown/

Moens, Barbara. “Belgium Needs Your Help Eating French Fries.” Politico, April 29, 2020. Retrieved at https://www.politico.com/news/2020/04/29/belgian-patriots-in-friteries-cant-eat-their-way-out-of-the-potato-crisis-220996

Mok, Aaron. “How 23 Organizations Are Reducing Food Waste During COVID-19.” GreenBiz, May 15, 2020. Retrieved at https://www.greenbiz.com/article/how-23-organizations-are-reducing-food-waste-during-covid-19

Moore, Cortney. “Coronavirus Prompts Publix to Buy Excess Food from Farmers for Donations.” Fox Business, April 23, 2020. Retrieved at https://www.foxbusiness.com/lifestyle/coronavirus-publix-buy-food-farmers-donate

Moore, Darrel. “£3m Funding to Tackle Food Waste during COVID-19 Outbreak.” Ccular, April 3, 2020. Retrieved at https://www.circularonline.co.uk/news/3m-funding-to-tackle-food-waste-during-covid-19-outbreak/

Moore, Darrel. “COVID-19 | Councils Urged to Prepare for “Surge” in Food Waste.” Circular Online, March 26, 2020. Retrieved at https://www.circularonline.co.uk/news/covid-19-councils-urged-to-prepare-for-surge-in-food-waste/

Moore, Darrel. “Coronavirus Labelled “Wakeup Call” to Governments and Waste Sector.” Circular Online, May 1, 2020. Retrieved at https://www.circularonline.co.uk/news/coronavirus-is-wakeup-call-to-governments-and-waste-sector/

Moore, Darrel. “As Lockdown Eases, Signs of Food Wasted in UK Homes Increasing – WRAP.” Circular, August 4, 2020. Retrieved at https://www.circularonline.co.uk/news/as-lockdown-eases-signs-of-food-wasted-in-uk-homes-increasing-wrap/

Moore, Darrell. “Takeaway Restaurants See Increase in Food Waste During Lockdown.” Circular Online, May 13, 2020. Retrieved at https://www.circularonline.co.uk/news/takeaway-restaurants-see-increase-in-food-waste-during-lockdown/

Moore, Robert. “Covid-19: Restaurants Have an Additional Week to Prepare for Use of Disposable Plates, Forks, Knives, Spoons and Other Serving Utensils.” The Virgin Islands Consortium, June 9, 2020. Retrieved at https://viconsortium.com/caribbean-business/virgin-islands-covid-19-restaurants-have-an-additional-week-to-prepare-for-use-of-disposable-plates-forks-knives-spoons-and-other-serving-utensils

Morrison, Oliver. “Lockdowns 'Risk Exacerbating' Food Waste.” FoodNavigator.com, October 16, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/10/16/Lockdowns-risk-exacerbating-food-waste#

Tags: Covid-19

Mourad, Marie. “Food (In)Security and Waste: Lessons from the Pandemic.” Think Tank, February 2021. Retrieved at https://foodtank.com/news/2021/02/food-insecurity-and-waste-lessons-from-the-pandemic/

Tags: Covid-19, Food Insecurity

Murad, Dina. “Malaysians Doing Their Part to Curb MCO Wood Wastage.” The Star, April 12, 2020. Retrieved at https://www.thestar.com.my/news/focus/2020/04/12/malaysians-doing-their-part-to-curb-mco-food-wastage

Murray, James S. “Coronavirus: Biogas Industry Moves to Tackle Spike in Food Waste.” Business Green, April 24, 2020. Retrieved at https://www.businessgreen.com/news/4014359/coronavirus-biogas-industry-moves-tackle-spike-food-waste

Ndagire, Betty. “How Covid-19 has Affected Eating Habits of Ugandans.” Daily Monitor, May 5, 2020. Retrieved at https://www.monitor.co.ug/News/National/How-Covid19-has-affected-eating-habits-Ugandans/688334-5543096-qy4g60z/index.html

Narea, Nicole. “The US Won’t Run out of Food during the Coronavirus Pandemic; Why Shoppers Don’t Need to Panic-buy at the Supermarket.” VOX, April 18, 2020. Retrieved at https://www.vox.com/2020/4/18/21222028/america-food-meat-supply-chain-coronavirus

Nargi, Lela. “Covid-19 has Forced Large-scale Farms That Supply Institutions to Dump Produce They Can’t Sell. Why Can’t it Just Feed Hungry People? We’ve Got Answers..” The Counter, April 27, 2020. Retrieved at https://thecounter.org/covid-19-produce-dumping-food-banks/

Nature World News. “Food Waste and Food Insecurity in Times of Coronavirus.” Nature World News, April 2, 2020. Retrieved at https://1213483041.rsc.cdn77.org/static/common/\_v0.0.0/images/logo.jpg

The Netherlands and You. “Impact of COVID19 on Food Supply Chains in Sri Lanka.” The Netherlands and You, June 2, 2020. Retrieved at https://www.netherlandsandyou.nl/latest-news/news/2020/06/02/impact-of-covid19-on-food-supply-chains-in-sri-lanka

Newman, Jesse, and Jacob Bunge. “Farmers Dump Milk, Break Eggs as Coronavirus Restaurant Closings Destroy Demand.” Wall Street Journal, April 8, 2020. Retrieved at https://www.wsj.com/articles/farmers-deal-with-glut-of-food-as-coronavirus-closes-restaurants-11586439722

Newsroom. “Podcast: Two Cents' Worth: the Effort to Change Our Wasteful Food Habits.” New Zealand: Newsroom, August 14, 2020. Retrieved at https://www.newsroom.co.nz/the-effort-to-change-our-wasteful-food-habits

Noble, Martha L., and Thomas Parker Redick. “COVID 19 and Food: Spotlight on Food Waste.”

American Bar Association, December 21, 2020. Retrieved at https://www.americanbar.org/groups/environment\_energy\_resources/publications/am/20201221-covid-19-and-food/

Tags: Covid-19

NPR. “Chef Tom Colicchio on How to Save the Restaurant Industry.” NPR, May 7, 2020. Retrieved at https://www.npr.org/2020/05/07/852151724/chef-tom-colicchio-on-how-to-save-the-restaurant-industry

Nsubuga, Jimmy. “Coronavirus: UK Homes Invaded by Hungry Rats Looking for Food after Lockdown Closes Restaurants.” Yahoo News, April 18, 2020. Retrieved at https://news.yahoo.com/coronavirus-rats-lockdown-homes-150956412.html

Nunes, Keith. “Research Chefs Association Pivots to Fulfill its Mission.” Food Business News, April 16, 2020. Retrieved at https://www.foodbusinessnews.net/articles/15840-research-chefs-association-pivots-to-fulfill-its-mission

OAN Newsroom. “USDA Announces $470M Plan To Cut Back On Food Waste, Keep Food Banks Stocked Nationwide.” One American News Network, May 8, 2020. Retrieved at https://www.oann.com/usda-announces-470m-plan-to-cut-back-on-food-waste-keep-food-banks-stocked-nationwide/

Obayashi, Hiroki. “Coronavirus; Food-sharing Services Come to Rescue Eateries in Japan.” Nikkei, May 5, 2020. Retrieved at https://asia.nikkei.com/Spotlight/Coronavirus/Food-sharing-services-come-to-rescue-eateries-in-Japan

Oliver, Huw. “Belgians Have Been Urged to Eat More Chips to Combat Food Waste.” Time Out, April 28, 2020. Retrieved at https://www.timeout.com/news/belgians-have-been-urged-to-eat-more-chips-to-combat-food-waste-042820

Omasserry, Arun. “COVID-19: Pig Farmers in Crisis as Hotels Remain Closed.” Mathrubhumi, August 13, 2020. Retrieved at https://english.mathrubhumi.com/agriculture/animal-husbandry/covid-19-pig-farmers-in-crisis-as-hotels-remain-closed-1.4974899

Ommcom News (Bhubaneswar, India). “‘Corona Teachings’: We Have Learnt Not To Waste Food.” Ommcom News, April 3, 2020. Retrieved at https://www.ommcomnews.com/odisha-news/-corona-teachings-we-have-learnt-not-to-waste-food

Ordaz, Leticia. “Elk Grove Launches Campaign to 'Erase Food Waste' amid Pandemic.” KCRA, July 14, 2020. Retrieved at https://www.kcra.com/article/elk-grove-campaign-erase-food-waste-amid-pandemic/33311465

Orisbayev, Zholdas, “Michigan Food Banks Pressured by COVID-19 Fallout.” Spartan News Room, December 11, 2020. Retrieved at https://news.jrn.msu.edu/2020/12/michigan-food-banks-pressured-by-covid-19-fallout/

Tags: Covid-19, Food Banks

Orlando Sentinel Editorial Board. “So Much Wasted Food, Let’s Not Waste the Chance to Learn from it | Editorial.” Orlando Sentinel, May 2, 2020. Retrieved at https://www.orlandosentinel.com/opinion/editorials/os-op-coronavirus-food-waste-florida-farms-20200502-yaddmkdii5cktpg772nyohrxte-story.html

**OsNosh** (Oswestry, West Midlands, United Kingdom) was founded as a community kitchen in 2018. Its aim is “to solve two problems – food waste and hunger – by transforming surplus supermarket stock and donations from producers and businesses in and around Oswestry into tasty dishes.” It “provided free, or ‘pay as you feel’, community meals to those who were struggling to make ends meet or to anyone who was in need of some company. Since the start of the pandemic, they have been cooking and delivering hot meals and grocery boxes to people several times a week from their base at The Centre in Oswestry.”

Website: https://osnosh.co.uk/

Tags: Covid-19, Food Banks, Pay as Your Feel

Other News. “How to Avoid Food Waste During COVID-19 Pandemic.” Farm and Dairy, April 13, 2020. Retrieved at https://www.farmanddairy.com/aroundthetable/how-to-avoid-food-waste-during-covid-19-pandemic/608731.html

Panetta, Kyleigh. “Nearly Two Million Delmarva Chickens Being Killed, Not Processed Amidst COVID-19 Staffing Shortage.” 47 ABC, April 10, 2020. Retrieved at https://www.wmdt.com/2020/04/nearly-two-million-delmarva-chickens-being-killed-not-processed-amidst-covid-19-staffing-shortage

Parker, Thomas. “Food Waste Campaigner Tristram Stuart on Bioplastics and How Covid-19 Could Change Consumer Habits.” NS Packaging, May 13, 2020. Retrieved at https://www.nspackaging.com/comment/tristram-stuart-bioplastics/

Pera, Rob. “Marc Zornes, Devin De Wulfe Talk Food Waste, Food Delivery, COVID-19.” audio episode on “Food Talk with Dani Nierenberg.” Food Tank, April 17, 2020. Retrieved at https://foodtank.com/news/2020/04/marc-zornes-devin-de-wulfe-talk-food-waste-food-delivery-covid-19/

Phillips-Jackson, Lauren. “Reducing Food Waste and Improving Supply Chain Resilience: What We Learned from the Pandemic.” Frontier Group, October 20, 2020. Retrieved at https://frontiergroup.org/blogs/blog/fg/reducing-food-waste-and-improving-supply-chain-resilience-what-we-learned-pandemic

Tags: Covid-19, Supply Chains

Polich, Judith. “Food Waste, COVID-19 and Global Warming.” Albuquerque Journal, April 12, 2020. Retrieved at https://www.abqjournal.com/1442459/food-waste-covid19-and-global-warming.html

Pomranz, Mike. “COVID-19 Is Making Our Food Waste Problem Even Worse.” Food and Wine, April 7, 2020. Retrieved at https://www.foodandwine.com/news/food-waste-coronavirus-covid-pandemic

Pozarycki, Robert. “COVID-19 Budget Cuts Force Suspensions of NYC Compost, E-waste Collection Programs.” AMNY, April 17, 2020, Retrieved at https://www.amny.com/coronavirus/covid-19-budget-cuts-force-suspensions-of-nyc-compost-e-waste-collection-programs/

Principato, Ludovica, Luca Secondi, Clara Cicatiello, and Giovanni Mattia. “Caring More about Food: the Unexpected Positive Effect of the Covid-19 Lockdown on Household Food Management and Waste.” Socio-Economic Planning Sciences (September 24, 2020): 100953. 10.1016/j.seps.2020.100953 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0038012120307904

Tags: Covid-19, Households, Italy

Rodgers, Rachel F., Caterina Lombardo, Silvia Cerolini, Debra L Franko, Mika Omori, Jake Linardon, Sebastien Guillaume, Laura Fischer, and Matthew Fuller-Tyszkiewicz. “‘Waste Not and Stay at Home’ Evidence of Decreased Food Waste During the Covid-19 Pandemic from the U.S. and Italy.” Appetite (May 1, 2021) 160:105110. doi: 10.1016/j.appet.2021.105110

Retrieved at

Tags: Covid-19, Italy

PR.com. “Global Restaurant Chain Saved £1.25M in Food Stock in Three Days with IoT Sensors.” PR.com, November 20, 2020. Retrieved at https://www.pr.com/press-release/825644

Tags: Covid-19, Restaurants, Sensors

PRNewswire. “Leanpath Launches Mobile Food Waste Measuring Device for COVID-Era Menus.” [Press Release] Leanpath, August 3, 2020. Retrieved at https://www.prnewswire.com/news-releases/leanpath-launches-mobile-food-waste-measuring-device-for-covid-era-menus-301104275.html

Process Engineering. “AD Equipment to Be Tested by Avalanche of Food Waste from Panic-buying.” March 31, 2020. Retrieved at http://processengineering.co.uk/article/2030501/ad-equipment-to-be-tested-by-avalanche-of-food-waste-from-panic-buying

Putney, Robert, and Emily Pacifico. “How the Pandemic Has Affected Zero-waste Programs,” in Evan Dawson, and Megan Mack, “Connections: How the Pandemic Has Affected Zero-waste Programs.” WXXI News, March 5, 2021. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Covid-19, Sample Audio Podcasts

Qian, Kun, Firouzeh Javadi, and Michikazu Hiramatsu. “Influence of the COVID-19 Pandemic on Household Food Waste Behavior in Japan.” Sustainability 12:23 (November 26, 2020): 9942; https://doi.org/10.3390/su12239942 Retrieved at https://www.mdpi.com/2071-1050/12/23/9942

Tags: Covid-19, Households, Japan

**Quarantine Cupboard** (Vancouver, Canada) is a Facebook Group that “offers recipe tips for avoiding food waste during COVID-19 pandemic.” It was founded by Anthony Lee on March 27, 2020.

Website: https://www.facebook.com/groups/1092132261120398/

Quinn, Ian. “In the Covid-19 Era, Government must Double Down on Food Waste Efforts.” The Grocer, August 20, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/in-the-covid-19-era-government-must-double-down-on-food-waste-efforts/647605.article

QY Research. “Covid-19 Impact on Global Food Waste to Energy Market Size, Status and Forecast 2020-2026.” QYResearch, May 2020. 126 pages Report Id Retrieved at https://www.marketresearchhub.com/report/covid-19-impact-on-global-food-waste-to-energy-market-size-status-and-forecast-2020-2026-report.html

QY Research. “COVID-19 Impact on Global Food Waste Processor, Market Insights and Forecast to 2026.” QYResearch, June 8, 2020. 114 pages Report Id 1835270 Retrieved at https://www.qyresearch.com/index/detail/1835270/covid-19-impact-on-global-food-waste-processor-market

Rachal, Maria, and Cole Rosengren, eds. “Atlanta and San Francisco's Food Waste Wisdom; How the Pandemic Affected Recycling Education.” Waste Dive, June 18, 2021. Retrieved at

Tags: Covid-19, Education, Recycling

Rahman, Mohammad Tariqur. “Cannot Afford to Waste Food Anymore Post-Covid.” Daily Express, May 3, 2020. Retrieved at http://www.dailyexpress.com.my/read/3689/cannot-afford-to-waste-food-anymore-post-covid/

Rao, V. Venkateswara. “Sustainable Ways for Food, Entertainment and Environment During the Pandemic.” National Herald, August 29, 2020. Retrieved at https://www.nationalheraldindia.com/opinion/sustainable-ways-for-food-entertainment-and-environment-during-the-pandemic

Rector, Kevin. “Rotting Food. Hungry Masses. Chaotic Supply Chains. Coronavirus Upends the U.S. Food System.” LA Times, May 5, 2020. Retrieved at https://www.latimes.com/california/story/2020-05-05/coronavirus-food-supply-chain-makers-distributors-retailers

Recycling Magazine. “Food Waste: An Opportunity for Change.” Recycling Magazine, April 30, 2020. Retrieved at https://www.recycling-magazine.com/2020/04/30/food-waste-an-opportunity-for-change/

Redman, Russell. “Kroger Sees Family Meals as Catalyst for Reducing Food Waste; Nearly Half of Shoppers Polled Cite Food Expiration as Chief Cause Waste During Pandemic.” Supermarket News, September 25, 2020. Retrieved at https://www.supermarketnews.com/sustainability/kroger-sees-family-meals-catalyst-reducing-food-waste

Tags: Date Labels, Supermarkets, Pandemic

Reed, Jon. “How FoodMaven Impacted the Pandemic Food Supply Chain by Reducing Food Waste - an Acumatica Use Case.” Diginomica, December 4, 2020. Retrieved at https://diginomica.com/how-foodmaven-impacted-pandemic-food-supply-chain-reducing-food-waste-acumatica-use-case

Tags: Covid-19, Supply Chains

ReFED. “COVID-19 Food Waste Fundable Initiatives Directory” is a list/description of 37 organizations that ReFED has showcased to help them attract additional funding and partnerships to fully scale their work.” Retrieved at https://covid.refed.com/fundable-initiatives

Tags: Covid-19, Directories, Funding

ReFED. “The ReFED COVID-19 Food Waste Solutions Fund: Grant Application.” SurveyMonkey, April 30, 2020. Retrieved at https://www.surveymonkey.com/r/ReFEDCOVID-19FoodWasteSolutionsFund

ReFED. “ReFED's COVID-19 Food System Review.” ReFED, nd [August 2020]. Retrieved at https://covid.refed.com/overview

Reiss, Dawn. “How Imperfect Foods Adapted to Doubled Demand During Coronavirus.” Supermarket Nes, June 5, 2020. Retrieved at https://www.supermarketnews.com/online-retail/how-imperfect-foods-adapted-doubled-demand-during-coronavirus

Reuters. “Covid-19: US Farmers Hand out Potato to Avoid Food Waste.” The Tribune, May 17, 2020. Retrieved at https://www.tribuneindia.com/news/world/covid-19-us-farmers-hand-out-potato-to-avoid-food-waste-85980

Roberts, Mark, and Phil Downing. “Citizen Responses to the Covid-19 Lockdown–food Purchasing, Management and Waste.” Banbury, Oxon: Waste and Resources Action Programme, May 2020. Prepared by WRAP & Icaro Consulting Retrieved at https://wrap.org.uk/sites/files/wrap/Citizen\_responses\_to\_the\_Covid-19\_lockdown.pdf

Rolle, Rosa S. “Mitigating Risks to Food Systems During Covid-19: Reducing Food Loss and Waste.” Rome: Food and Agriculture Organization, May 12, 2020. Retrieved at http://www.fao.org/policy-support/tools-and-publications/resources-details/ar/c/1276396/

Rosengren, Cole, and E. A. Crunden. “How Coronavirus Is Disrupting US Waste and Recycling.” Waste Dive, March 26, 2020. Retrieved at https://www.wastedive.com/news/coronavirus-us-waste-recycling-disruption-tracker/574324/

Rosengren, Cole, and E. A. Crunden. “Pandemics Were Not Part of Most Contingency Plans, but Waste and Recycling Industry Proving Resilient.” Waste Dive, April 17, 2020. Retrieved at https://www.wastedive.com/news/pandemics-contingency-plans-covid-coronavirus-waste-recycling/576124/

Rosenheim, Brita, and Seana Day. “Connecting Demand to Supply: 2021 Food Supply Chain Tech Outlook.” The Spoon, December 14, 2020. Retrieved at https://thespoon.tech/connecting-demand-to-supply-2021-food-supply-chain-tech-outlook/

Tags: AgTech, Covid-19, Supply Chain

Rowling, Megan. “Coronavirus: IFAD Chief and Idris Elba Join to Help Farmers.” Thomson Reuters Foundation, April 20, 2020. https://news.trust.org/item/20200419234906-pnstj/

Royte, Elizabeth. “Food Waste and Food Insecurity Rising amid Coronavirus Panic*.” National Geographic,* March 30, 2020. Retrieved at https://www.nationalgeographic.com/science/2020/03/food-waste-insecurity-rising-amid-coronavirus-panic/

Rudee, Eliana. “Fighting Food Shortages in Israel During COVID-19.” Algemeiner, July 19, 2020. Retrieved at https://article.wn.com/view/2020/07/19/Fighting\_Food\_Shortages\_in\_Israel\_During\_COVID19/

The Rural Blog. “As Food Goes to Waste in Pandemic, Agricultural Economists Offer Usda Unorthodox Solution: Buy It, Pack It, Distribute it.” Hoptown Chronicle, May 23, 2020. Retrieved at https://hoptownchronicle.org/as-food-goes-to-waste-in-pandemic-agricultural-economists-offer-usda-unorthodox-solution-buy-it-pack-it-distribute-it/

Russell, Matt. “Food Safety More of a Focus for Consumers than Packaging Sustainability in Covid-19 Affected Year.” FreshPlaza, December 10, 2020. Retrieved at

Tags: Australia, Covid-19, Food Safety, Packaging

Rutherford, Olivia. “WRAP Reports Lockdown Drop in Food Waste.” Resource Magazine, May 6, 2020. Retrieved at https://resource.co/article/wrap-reports-lockdown-drop-food-waste

Rutherford, Olivia. “Food Waste and Recycling Disruption Increases, Says Survey.” Resource Magazine, May 13, 2020. Retrieved at https://resource.co/article/food-waste-and-recycling-disruption-increases-says-survey

Ryder, David, and Christopher Walljasper. “The Great Potato Giveaway: U.S. Farmers Hand out Spuds to Avoid Food Waste.” May 7, 2020. Retrieved at https://www.reuters.com/article/us-health-coronavirus-food/the-great-potato-giveaway-us-farmers-hand-out-spuds-to-avoid-food-waste-idUSKBN22J3J6

Saba, Rosa. “Pandemic Grocery Overbuying Is Costing Canadians Thousands — Our Food Waste Bill Has Just Hit $2,000 a Year per Household.” The Record, September 1, 2020. Retrieved at https://www.therecord.com/ts/business/2020/09/01/food-waste-its-the-bill-you-never-receive-but-have-to-pay-for-and-it-may-be-costing-canadian-households-2000-a-year-as-covid-19-shifts-shopping-habits.html

Tags: Canada, Households, Pandemic

Salaky, Kristin. “The USDA Is Buying $470 Million in Excess Food from Farmers to Distribute to Communities in Need.” Delish, May 7, 2020. Retrieved at https://www.delish.com/food-news/a32406371/usda-buying-food-farmers/

Saladino, Dan. “Covid-19: The Food Waste Dimension.” Food Programme, BBC Radio 4, April 26, 2020. Retrieved at https://player.fm/series/the-food-programme/covid-19-the-food-waste-dimension

Samuel, Seble. “The Struggle to Halt Food Loss and Waste Amidst the Pandemic.” Food Tank, April 2020. Retrieved at https://foodtank.com/news/2020/04/the-struggle-to-halt-food-loss-and-waste-amidst-the-pandemic/

Sandler, Gabi. “Here Are 5 Major Trends in Quebecers' Food Consumption Since the Start of the Pandemic.” MTL Blog, February 21, 2021. Retrieved at https://www.mtlblog.com/en-ca/news/5-new-trends-in-quebecers-food-consumption-during-the-pandemic

Tags: Canada, Covid-19

Sanghavi, Seema. “Bridging the Gap between Hunger & Food Waste during a Pandemic.” IPS Inter Press Service News Agency, April 14, 2020. Retrieved at https://www.ipsnews.net/2020/04/bridging-gap-hunger-food-waste-pandemic/

Gore-Langton, Louis. “SavrPak Pilots Food Waste Prevention Bags Amid P&G Award Funding and COVID-19 Demands.” Packaging Insights, January 19, 2021. Retrieved at https://www.packaginginsights.com/news/savrpak-pilots-food-waste-prevention-bags-amid-pg-award-funding-and-covid-19-demands.html

Tags: Covid-19, Packaging

Schaart, Eline, and Zosia Wanat. “Coronavirus Risks a Return of the Throwaway Culture.” Politico, April 16, 2020. Retrieved at https://www.politico.com/news/2020/04/14/coronavirus-risks-a-return-of-the-throwaway-culture-187464

Schlueter, Hannah. “Hawaii Nonprofit Distributes Valuable Food Aid Amid COVID-19 Pandemic.” Food Tank, September 2020. Retrieved at https://foodtank.com/news/2020/09/hawaii-nonprofit-distributes-valuable-food-aid-amid-covid-19-pandemic/

Tags: Covid-19

Schmitt, Valentina Gomes Haensel, Mirza Marvel Cequea , Jessika Milagros Vásquez Neyra, and Marcos Ferasso. “Consumption Behavior and Residential Food Waste during the COVID-19 Pandemic Outbreak in Brazil.” Sustainability 13:7 (March 26, 2021): 3702. https://doi.org/10.3390/su13073702

Retrieved at https://www.mdpi.com/2071-1050/13/7/3702

Tags: Brazil, Consumers, Covid-19

Selby, Jenn. “Coronavirus in the UK: Britons reduce food waste, eat smaller portions and enjoy meals more, new research says.” i News, April 18, 2020. Retrieved at https://inews.co.uk/news/consumer/coronavirus-uk-britons-food-waste-meals-research-2542642

Shakman, Andrew. “Viewpoint: Managing the Food Waste Challenge Posed by COVID-19.” Food Management, March 23, 2021. Retrieved at https://www.food-management.com/management/viewpoint-managing-food-waste-challenge-posed-covid-19

Tags: Covid-19, Universities

Sharma, Palki, ed. “Amid Pandemic, China Stares at Food Crisis.” WION [New Delhi]. August 14, 2020. Retrieved at https://www.wionews.com/world/amid-pandemic-china-stares-at-food-crisis-320574

Shirvell, Bridget. “How the Pandemic is Affecting Home Food Waste.” Civil Eats, May 15, 2020. Retrieved at https://civileats.com/2020/05/15/how-the-pandemic-is-affecting-home-food-waste/

Shirvell, Bridget. “How Food Hubs Can Help Build Resilient Supply Chains.” Foodprint, April 29, 2020. Retrieved at https://foodprint.org/blog/food-hubs/

Simachaya, Wijarn. “Plastic Use Soaring in Pandemic.” Bangkok Post, May 11, 2020. Retrieved at https://www.bangkokpost.com/opinion/opinion/1915956/plastic-use-soaring-in-pandemic

Slupski, Ash. “Three Stories of Rescued Food during the Pandemic.” Feeding America, May 11, 2021. Retrieved at https://www.feedingamerica.org/hunger-blog/three-stories-rescued-food-during-pandemic

Tags: Covid-19

Smithers, Rebecca. “UK Food Waste Charity Given 360 Tonnes More than Usual as Businesses Close.” The Guardian, April 10, 2020. Retrieved at https://www.theguardian.com/society/2020/apr/10/uk-food-waste-charity-fareshare-donations-lockdown

Smithers, Rebecca. “Brits Cut Food Waste with ‘Lockdown Larders’ During Coronavirus Pandemic.” The Guardian, April 18, 2020. Retrieved at https://www.theguardian.com/food/2020/apr/18/food-waste-lockdown-larders-coronavirus-food-banks

Simmons, Melody. “Imperfect Foods' Covid-related Demand for Grocery Delivery Prompts Big Expansion.” Baltimore Business Journal, October 23, 2020. Retrieved at https://www.bizjournals.com/baltimore/news/2020/10/23/imperfect-foods-grocery-expansion-leases-hanover.html

Tags: Covid-19, Delivery Grocery Services

Song, Juliet. “Xi’s Speech Raises Question of China Food Shortage.” NTD News Today August 14, 2020. Retrieved at https://www.ntd.com/xis-speech-raises-question-of-china-food-shortage\_495518.html

South Plains Food Bank. “Food Banks to Partner with Local Food Distributors on New $3 Billion USDA Coronavirus Relief Program.” South Plains Food Bank, April 24, 2020. Retrieved at https://www.kcbd.com/2020/04/24/food-banks-partner-with-local-food-distributors-new-billion-usda-coronavirus-relief-program/

Sowder, Amy. “Letter to USDA: Help Food Banks, Reduce Food Waste.” The Packer, April 14, 2020. Retrieved at https://www.thepacker.com/article/letter-usda-help-food-banks-reduce-food-waste

Sowder, Amy. “Hungry Harvest Maintains New Sustainable Practices During Pandemic.” The Packer, June 19, 2020. Retrieved at https://www.thepacker.com/article/hungry-harvest-maintains-new-sustainable-practices-during-pandemic

Sparkes, Bailey. “Stand Up for Food Month– Tackling Food Waste in the Commercial Sector.” This Week in FM, September 15, 2020. Retrieved at https://www.twinfm.com/article/stand-up-for-food-month-tackling-food-waste-in-the-commercial-sector

Tags: Covid-19, Guardians of Grub

Stapleton, Susan. “Even Pigs Need to Eat During the Coronavirus Pandemic.” Eater Vegas, March 30, 2020. Retrieved at https://vegas.eater.com/2020/3/30/21199684/las-vegas-livestock-pigs-food-waste-casinos-resorts-restaurants-coronavirus-pandemic

Steinweg, Carrie. “Farming during the Pandemic.” New York Times, August 9, 2020. Retrieved at https://www.nwitimes.com/lifestyles/farming-during-the-pandemic/article\_f86a1412-b79d-5339-abaf-648d36756fa0.html

The Straits Times. “Rescued Vegetables Allay South Africans' Hunger Brought on by Covid-19 pandemic.” The Straits Times, February 22, 2021. Retrieved athttps://www.straitstimes.com/world/rescued-vegetables-allay-south-africas-virus-linked-hunger

Tags: Covid-19, South Africa

Supermarket Guru. “Another Food Waste Problem During Covid-19.” Supermarket Guru, July 6, 2020. Retrieved at https://www.supermarketguru.com/the-lempert-report/another-food-waste-problem-during-covid-19/

Sustainable Brands Staff. “Public, Private Sectors Rallying to Reduce COVID-Fueled Food Waste.” Sustainable Brands, May 4, 2020. Retrieved at https://sustainablebrands.com/read/waste-not/trending-public-private-sectors-rallying-to-reduce-covid-fueled-food-waste

SWR Staff. “Canadians Wasting less Food During Pandemic.” Solid Waste and Recycling, September 17, 2020. Retrieved at https://www.solidwastemag.com/covid-19/canadians-wasting-less-food-during-pandemic/1003284011

Tags: Canada, Covid-19, Surveys

Szczepanski, Mallory. “Fighting Hunger, Food Waste Amid COVID-19.” Food Waste360, March 17, 2020. Retrieved at https://www.waste360.com/food-waste/fighting-hunger-food-waste-amid-covid-19

Tang, Thomas. “How Covid-19 Offers Hong Kong a Chance to Tackle Food Waste and Poverty.” South China Morning Post, February 23, 2021. Retrieved at https://www.scmp.com/comment/opinion/article/3122616/how-covid-19-offers-hong-kong-chance-tackle-food-waste-and-poverty

Tags: Covid-19, Hong Kong

Taylor, A. J. “Food Waste Has Become Worse During the Pandemic.” KIOW, July 29, 2020. Retrieved at https://kiow.com/2020/07/29/food-waste-has-become-worse-during-the-pandemic/

Theisen, Lauren. “Billions of Dollars of Food Could Go to Waste During Coronavirus Pandemic.” New York Daily News, April 9, 2020. Retrieved at https://www.nydailynews.com/coronavirus/ny-billions-of-dollars-of-food-wasted-during-coronavirus-pandemic-20200409-myqfcb3dq5a6xla3vebbutsqx4-story.html

Tribur, Zoe. “Food Bank Emerges as Key Service During Pandemic.” The Potreo View, January 2021. Retrieved at https://www.potreroview.net/food-bank-emerges-as-key-service-during-pandemic/

Tags: Covid-19, Food Banks

TNN. “Covid-19 Waste Increases by Eight Fold.” Times of India, August 5, 2020. Retrieved at http://timesofindia.indiatimes.com/articleshow/77360382.cms?utm\_source=contentofinterest&utm\_medium=text&utm\_campaign=cppst

Tobias, Manuela, and Robert Rodriguez. “Farmers Forced to Let Crops Rot and Throw Away Milk While Food Bank Demand Soars.” The Fresno Bee, April 13, 2020. Retrieved at https://www.northcoastjournal.com/NewsBlog/archives/2020/04/13/farmers-forced-to-let-crops-rot-and-throw-away-milk-while-food-bank-demand-soars

Togoh, Isabel. “Prince Charles: Thousands of People Needed to Stop ‘Devastating’ Food Waste on Farms.” Forbes, May 19, 2020. Retrieved at https://www.forbes.com/sites/isabeltogoh/2020/05/19/prince-charles-thousands-of-people-needed-to-stop-devastating-food-waste-on-farms

Tucker, Rebecca. “COVID-19: Toronto Food Banks and Groups Fighting Food Insecurity.” Now Toronto, March 24, 2020. Retrieved at https://nowtoronto.com/food-and-drink/food/covid19-toronto-food-banks/

Uebele, Hannah. “Corby Kummer: Food Waste During The Coronavirus Crisis.” WGBH/BPR, April 14, 2020. Retrieved at https://www.wgbh.org/news/national-news/2020/04/13/corby-kummer-food-waste-during-the-coronavirus-crisis

UN News. “Coronavirus Pandemic Threatens to Plunge Millions in Arab Region into Poverty and Food Insecurity.” UN News, April 1, 2020. Retrieved at https://news.un.org/en/story/2020/04/1060822

Under the Radar. “Food Waste During the Coronavirus Crisis.” [guests are Doug Rauch, founder and president of Daily Table, and Arzum Akkas, assistant professor at Boston University’s Questrom School of Business] WGBH, May 8, 2020. Retrieved at https://www.wgbh.org/news/national-news/2020/05/08/food-waste-during-the-coronavirus-crisis

United Nations Environment Programme. “Food for Thought: Instagram Cooking Show Targets Food Waste During Italy Lockdown.” United Nations Environment Programme (UNEP), April 7, 2020. Retrieved at https://www.unenvironment.org/news-and-stories/story/food-thought-instagram-cooking-show-targets-food-waste-during-italy-lockdown

Valentic, Stefanie. “Designing Solutions to Fight Food Waste and Hunger.” Waste360 September 16, 2020. Retrieved at https://www.waste360.com/food-waste/designing-solutions-fight-food-waste-and-hunger

Tags: Covid-19, Hunger

Vancouver Foundation. “How Tech Innovation During COVID is Tackling Hunger and Food Waste.” Vancouver Foundation, August 28, 2020. Retrieved at https://www.vancouverfoundation.ca/whats-new/how-tech-innovation-during-covid-tackling-hunger-and-food-waste

**Vancouver Food Runners** (Vancouver, Canada based) is a “non-profit organization aiming to address hunger in the city, minimize food waste, and offer easy and meaningful ways for people to support community.”

Website: https://www.vancouverfoodrunners.com/

Vickers, Nathan. “Farmers Working to Fight Food Waste Caused by Supply Chain Disruption.” KCTV News, April 15, 2020. [Video] Retrieved at https://www.kctv5.com/coronavirus/farmers-working-to-fight-food-waste-caused-by-supply-chain-disruption/video\_d98edb25-47d3-56b8-b229-0fd7d0a06fd4.html

Vidal-Mones, Berta, Héctor Barco, Raquel Diaz-Ruiz, and Maria-Angeles Fernandez-Zamudio. “Citizens’ Food Habit Behavior and Food Waste Consequences during the First COVID-19 Lockdown in Spain.” Sustainability 13:6 (March 18, 2021): 3381. https://doi.org/10.3390/su13063381 Retrieved at https://www.mdpi.com/2071-1050/13/6/3381

Tags: Consumers, Covid-19, Spain

Wageningen Food & Biobased Research. “COVID-19 and the Effects on Dutch Consumers’ Food Waste Behaviour.” Wageningen Food & Biobased Research and Netherlands Nutrition Centre. Retrieved at https://www.wur.nl/en/Research-Results/Research-Institutes/food-biobased-research/show-fbr/COVID-19-and-the-effects-on-Dutch-consumers-food-waste-behaviour.htm

Wang, Tom. “Pandemic Food Delivery Boom Creating Vast Amounts of Plastic Waste in China.” [video clip] South China Morning Post, August 10, 2020. Retrieved at .https://www.scmp.com/video/scmp-originals/3096785/pandemic-food-delivery-boom-creating-vast-amounts-plastic-waste-china

Ward, Amelia. “Bins on Streets Filled with Food Waste as People Stockpile More Food than They Can Eat.” [Quote from article: “Don’t be a Covidiot, love food and hate waste.”] LAD Bible, April 2, 2020. Retrieved at https://www.ladbible.com/news/news-bins-on-streets-filled-with-food-waste-as-collections-scaled-back-20200401

Vargas-Lopez, Adrian, Clara Cicatiello, Ludovica Principato, and Luca Secondi. “Consumer Expenditure, Elasticity and Value of Food Waste: a Quadratic almost IDEAL Demand System for Evaluating Changes in Mexico during COVID-19.” Socio-Economic Planning Sciences (March 31, 2021): 101065. https://doi.org/10.1016/j.seps.2021.101065 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0038012121000574

Tags: Covid-19, Mexico

Wasteson, Emil. “Will COVID-19 Help Us End Food Waste?” Fair Observer, June 17, 2020. Retrieved at https://www.fairobserver.com/region/europe/emil-wasteson-covid-19-reducing-food-waste-data-environment-news-15211/

Waste Dive Team. “Covering Covid-19's Evolving Impact on the Waste and Recycling Sector.” Waste Dive, April 17, 2020. Retrieved at https://www.wastedive.com/news/covering-covid-19s-evolving-impact-on-the-waste-and-recycling-sector/576275/

Waste360. “COVID-19 Sparks Large Amount of Food Waste.” Waste360, April 9, 2020. Retrieved at https://www.waste360.com/food-waste/covid-19-sparks-large-amount-food-waste

Waste360. “Webinar: The Impact of COVID-19 on the Food Supply & Feeding the Hungry.” [includes Dana Gunders] Waste360, scheduled for April 29, 2020. Retrieved at https://www.waste360.com/resources/webinar-impact-covid-19-food-supply-feeding-hungry

WasteAdvantage. “ReFED Launches $1M COVID-19 Food Waste Solutions Fund.” WasteAdvantage, May 4, 2010. Retrieved at https://wasteadvantagemag.com/refed-launches-1m-covid-19-food-waste-solutions-fund/

Wasteson, Emil. “During the Coronavirus Crisis, Don’t Forget Food Waste.” Impaker, July 21, 2020. Retrieved at https://impakter.com/?p=59779

Wernick, Adam. “Food Waste Increases During the Pandemic — Compounding an Existing Problem.” The Week, June 7, 2020. [interview with John Mandyck] Retrieved at https://www.theweek.com/articles/917797/food-waste-increases-during-pandemic--compounding-existing-problem

Westwater, Hannah. “UK Households Are Cutting Their Food Waste by More than a Third in Lockdown.” The Big Issue, May 20, 2020. Retrieved at https://www.bigissue.com/latest/uk-households-are-cutting-their-food-waste-by-more-than-a-third-in-lockdown/

Whiting, Alex. “Q&A: Covid-19 Pandemic Highlights Urgent Need to Change Europe’s Food System.” Phys.org, May 5, 2020. Retrieved at https://phys.org/wire-news/350032199/qa-covid-19-pandemic-highlights-urgent-need-to-change-europes-fo.html

Wilson, Courtney. “Strawberry and Herb Farmers Find Creative Pivots Amid Pandemic, Reducing Food Waste.” ABC News (Australia), October 2, 2020. Retrieved at https://www.abc.net.au/news/2020-10-03/farms-innovate-to-use-waste-and-find-new-income-in-coronavirus/12714298

Tags: Australia, Covid-19, Ice Cream

Wipatayotin, Apinya. “Covid-19 Pushes Plastic Waste Rise.” Bangkok Post, April 24, 2020. Retrieved at https://www.bangkokpost.com/thailand/general/1906295/covid-19-pushes-plastic-waste-rise

Wolfe, Chris. “Crying Over Spilled Milk: Lessons from the COVID-19 Pandemic on Food Waste.” Inbound Logistics, August 4, 2020. Retrieved at https://www.inboundlogistics.com/cms/article/Crying-Over-Spilled-Milk-Lessons-from-COVID19-Food%20Waste/

Wolfe, Jeff. “New Jersey Department of Agriculture Partners with Food Banks to Help Prevent Food Waste.” Press of Atlantic City, September 10, 2020. Retrieved at https://pressofatlanticcity.com/currents\_gazettes/brigantine/new-jersey-department-of-agriculture-partners-with-food-banks-to-help-prevent-food-waste/article\_69992cdb-cf14-506a-aff6-484bbb743bc8.html

Tags: Covid-19, Food Banks, Governmental

World Wildlife Fund. “ReFED: Advancing Solutions to Food Loss and Waste During the Time of COVID.” World Wildlife Fund, August 11, 2020. Retrieved at https://www.worldwildlife.org/blogs/sustainability-works/posts/refed-advancing-solutions-to-food-loss-and-waste-during-the-time-of-covid

WRAP. “Emergency COVID-19 Surplus Food Redistribution Resource Hub,”2015 to 2017.” Banbury, Oxon: Waste and Resources Action Programme, April 2020. Retrieved at https://wrap.org.uk/content/emergency-covid-19-surplus-food-redistribution-resource-hub

WRAP. “Citizens and Food During Lockdown.” Banbury, Oxon: Waste and Resources Action Programme, May 5, 2020. Retrieved at https://wrap.org.uk/sites/files/wrap/Citizen\_responses\_to\_the\_Covid-19\_lockdown.pdf

WRAP. “Food Waste and Covid-19 - Survey 2: Lockdown Easing.” Banbury, Oxon: Waste and Resources Action Programme, June 2020. Retrieved at https://wrap.org.uk/sites/files/wrap/Food-waste-and-Covid-9-Survey-2-Lockdown-easing.pdf

WRAP. “Mars: Food Waste Reduction Roadmap Case Studies.” Banbury, Oxon: Waste and Resources Action Programme, 2020. Retrieved at https://www.wrap.org.uk/content/mars-food-waste-reduction-roadmap-case-studies

Tags: Corporate Reports, Governmental Reports

WRAP. “Greencore Group: Food Waste Reduction Roadmap Case Studies.” Banbury, Oxon: Waste and Resources Action Programme, 2020. Retrieved at https://www.wrap.org.uk/content/greencore-group-food-waste-reduction-roadmap-case-studies

Tags: Corporate Reports, Governmental Reports

WWJTV. “Dr. Oz Asks Food Journalist, Mark Schatzker about How Much Food Waste Is Happening Due to the COVID-19 Pandemic,”WWJTV, April 16, 2020. [Only 32 seconds] Retrieved at https://detroit.cbslocal.com/video/4516189-dr-oz-asks-food-journalist-mark-schatzker-about-how-much-food-waste-is-happening-due-to-the-covid-19-pandemic/

Xu, Tammy. “How Agtech Is Limiting Food Waste amid the Coronavirus Pandemic.” BuiltIn, June 12, 2020. Retrieved at https://builtin.com/operations/digitize-agricultural-marketplace

Yaffe-Bellany, David, and Michael Corkery. “Dumped Milk, Smashed Eggs, Plowed Vegetables: Food Waste of the Pandemic.” *New York Times,* April 11, 2020.Retrieved at https://www.nytimes.com/2020/04/11/business/coronavirus-destroying-food.html

Yasmeen, Gisèle, Susan Alexander, and Anna Paskal. “Cracks in the Global Food System More Apparent with COVID-19.” Policy Options, May 27, 2020. Retrieved at https://policyoptions.irpp.org/magazines/may-2020/cracks-in-the-global-food-system-more-apparent-with-covid-19/

Yahoo News. “Food Waste Piles up Amidst Coronavirus Pandemic.” Yahoo News [video] April 15, 2020. Retrieved at https://sports.yahoo.com/javon-kinlaws-childhood-struggles-fuel-162243457.html

Yip, Ann. “10 Ways to Reduce Food Waste and Save Money during Coronavirus Crisis.” Watford Observer, April 5, 2020. Retrieved at https://www.watfordobserver.co.uk/news/18345992.10-ways-reduce-food-waste-save-money-coronavirus-crisis/

Yle. “Coronavirus Crisis Led to Reduced Food Waste at Restaurants.” Yle, October 10, 2020. Retrieved at https://yle.fi/uutiset/osasto/news/coronavirus\_crisis\_led\_to\_reduced\_food\_waste\_at\_restaurants/11588832

Tags: Covid-19, Restaurants

Zeinstra, Gertrude G., Sandra van der Haar, Hilke E .J. Bos-Brouwers, Corné van Doorn, and Anke M. Janssen. “Food Waste Related Behaviours of Dutch Consumers During Covid-19.” 9th European Conference on Sensory and Consumer Research - Online Duration: 13 Dec 2020 → 16 Dec 2020

Retrieved at https://research.wur.nl/en/publications/food-waste-related-behaviours-of-dutch-consumers-during-covid-19

Tags: Consumers, Covid-19, Netherlands

Zero Waste Scotland. “Zero Waste Scotland Joins University Project to Study Effects of Lockdown on Household Food Waste.” Zero Waste Scotland, January 15, 2021. Retrieved at https://www.zerowastescotland.org.uk/press-release/university-project-lockdown-household-food

Tags: Covid-19, Households, Scotland

Date Labels, Labeling, Smart Labels, Expiration Dates, Food Waste Labels, Freshness Indicators

(See also Wasteless)

Anon. “Date Stamping of Food.” *British Food Journal* (May/June 1971): 68–72.

Anon. “Compulsory Date Marking of Foods.” *British Food Journal* (May/June 1973): 71.

Archyde. “A National “Anti Food Waste” Label Launched on Monday.” Archyde, December 29, 2020. Retrieved at https://www.archyde.com/a-national-anti-food-waste-label-launched-on-monday/

Tags: Food Waste Labels

Aubrey, Allison. “Global Plan to Streamline ‘Use By’ Food Labels Aims to Cut Food Waste.” The Salt NPR, September 20, 2017. Retrieved at http://www.npr.org/sections/thesalt/2017/09/20/552116399/global-plan-to-streamline-use-by-food-labels-aims-to-cut-food-waste

Boxstael, S., F. Devlieghere, D. Berkvens, A. Vermeulen, and M. Uyttendaele. “Understanding and Attitude Regarding the Shelf Life Labels and Dates on Pre Packed Food Products by Belgian Consumers.” Food Control 37 (March 2014): 85–92. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956713513004350

Burrows, David. “Best-before-dates Are Bad News, Say German Food Companies.” FoodNavigator, August 25, 2016. Retrieved at http://www.foodnavigator.com/Market-Trends/Best-before-dates-are-bad-news-say-German-food-companies

BusinessGreen staff. “New Fridge and Snowflake Labels Promise to Slash Food Waste.” BusinessGreen, November 30, 2017. Retrieved at https://www.businessgreen.com/bg/news/3022210/new-fridge-and-snowflake-labels-promise-to-slash-food-waste

Cleanroom Technology. “Realco Extends the Expiration Date of Food Products.” Cleanroom Technology, September 23, 2020. Retrieved at https://cleanroomtechnology.com/news/article\_page/Realco\_extends\_the\_expiration\_date\_of\_food\_products/170000

Tags: Date Labels

Devenyns, Jessi. “Real-time Digital Labels Would Detect Spoiled Food and Reduce Waste.” Food Dive, December 1, 2020. Retrieved at https://www.fooddive.com/news/real-time-digital-labels-would-detect-spoiled-food-and-reduce-waste/589851/

Tags: Labels

DutchNews. “Labelling Pasta and Soup ‘Long Life’ Cuts Food Waste 30%.” DutchNews.nl, March 28, 2017. Retrieved at http://www.dutchnews.nl/news/archives/2017/03/labelling-pasta-and-soup-long-life-cuts-food-waste-30/

Eveleth, Rose. “‘Sell By,’ and ‘Best By’ Dates on Food Are Basically Made Up—but Hard to Get Rid Of; Where Do These Dates Even Come From, and Why Do We Have Them?.” Smithsonian.com, March 28, 2014. Retrieved at http://www.smithsonianmag.com/smart-news/sell-and-best-dates-food-are-basically-made-hard-get-rid-180950304/

Feedstuffs. “Survey: Date Labeling Common Cause of Food Waste in America.” Feedstuffs, August 8, 2017. Retrieved at http://www.feedstuffs.com/news/survey-date-labeling-common-cause-food-waste-america

Fitzgerald, Ann. “Opinion: Best Before Dates Might Just Be a Waste of Time.” Independent.ie, December 24, 2016. Retrieved at http://www.independent.ie/business/farming/agri-business/opinion-best-before-dates-might-just-be-a-waste-of-time-35287765.html

Garlich, Heather. “Grocery Industry Launches New Initiative to Reduce Consumer Confusion on Product Date Labels.” Food Marketing Institute, February 15, 2017. Retrieved at https://www.fmi.org/industry-topics/consumer-affairs/product-code-dating/2017/02/15/grocery-industry-launches-new-initiative-to-reduce-consumer-confusion-on-product-date-labels

Gunders, Dana. “Food Industry Takes Giant Step to Solve the Dating Game.” Expert Blog, Natural Resources Defense Council, February 15, 2017. Retrieved at https://www.nrdc.org/experts/dana-gunders/food-industry-takes-giant-step-solve-dating-game

Heneghan, Carolyn. “Will USDA’s Date Labeling Guidance Be Enough to Reduce Widespread Food Waste?.” FoodDive, December 15, 2016. Retrieved at http://www.fooddive.com/news/will-usdas-date-labeling-guidance-be-enough-to-reduce-widespread-food-wast/432430/

ITV Report. “Scrapping Use by Dates Could Save Consumers £600m per Year, New Draft Guidance Suggests.” ITV, July 16, 2017. Retrieved at http://www.itv.com/news/2017-07-16/scrapping-use-by-dates-could-save-consumers-600m-per-year-new-draft-guidance-suggests/

Ja-young, Yoon. “Gov't to Change Expiration Date Label Rule to Decrease Food Waste.” Korea Tmies, May 31, 2021. Retrieved at https://www.koreatimes.co.kr/www/tech/2021/06/694\_309718.html

Tags: Date Labels, South Korea

JIJI. “Japan’s Regional Governments Overwhelmed by Emergency Food Nearing Expiration Dates.” Japan Times, May 24, 2017. Retrieved at http://www.japantimes.co.jp/news/2017/05/24/national/japans-regional-governments-overwhelmed-emergency-food-nearing-expiration-dates/#.WSc7vL5W-uo

Kelso, Alicia. “Startup’s Solution Lowers Prices on Food as Expiration Date Approaches.” FoodDive, July 9, 2018. Retrieved at https://www.fooddive.com/news/grocery--startups-solution-lowers-prices-on-food-as-expiration-date-approaches/527316/

Kent, Tamsyn. “Thriving Trade in Out-of-date Best-before Foods.” BBC News Magazine, November 10, 2009. Retrieved at http://news.bbc.co.uk/2/hi/uk\_news/magazine/8326756.stm

Kuchler, Fred, Catherine Greene, Maria Bowman, Kandice K. Marshall, John Bovay, and Lori Lynch. *Beyond Nutrition and Organic Labels—30 Years of Experience with Intervening in Food Labels.* Economic Research Report Number 239. U.S. Department of Agriculture, November 2017. Retrieved at https://www.ers.usda.gov/webdocs/publications/85687/err-239.pdf?v=43053

Food Law and Policy Clinic. “Date Labels: The Case for Federal Legislation.” Harvard University’s Food Law and Policy Clinic, June 2019. Retrieved at https://www.chlpi.org/wp-content/uploads/2013/12/date-labels-issue-brief\_June-2019.pdf

Tags: Date Labels, Laws

Lieb, Emily Broad, Christina, Rice, Roni Neff, Marie Spiker, Ali Schklair, and Sally Greenberg. “Consumer Perceptions of Date Labels: National Survey.” Harvard Food Law and Policy Clinic, the Center for Livable Future, and the National Consumers League 23:54 (May 2016): 19. Retrieved at http://www.chlpi.org/wp-content/uploads/2013/12/Consumer-Perceptions-on-Date-Labels\_May-2016.pdf

Leib, Emily Broad. “The Impact of Date Labeling on Food Waste, Food Recovery and Donation.” Food Law and Public Policy Institute (FLPPI) and The Global FoodBanking Network, March 25, 2021. Retrieved at https://fbli.foodbanking.org/wp-content/uploads/2021/03/Impact-of-Date-Labeling-on-Food-Waste-Food-Recovery-and-Donation.pdf

Tags: Date Labels, Meetings

Li, Jade, and Megan Leung. “Don’t Trust the Label: Cautious Best-before Dates Cause Unnecessary Food Waste, Hong Kong Free Press, April 8, 2017. Retrieved at https://www.hongkongfp.com/2017/04/08/dont-trust-label-cautious-best-dates-cause-unnecessary-food-waste/

Loctier, Denis. “'Use By' and 'Best Before' Labels - a New EU Plan to Cut down on Food Waste.” EuroNews, October 12, 2020. Retrieved at https://www.euronews.com/2020/10/12/use-by-and-best-before-labels-a-new-eu-plan-to-cut-down-on-food-waste

Tags: Date Labels, Europe

**Look, Smell, Taste, Don’t Waste** (UK) is a campaign launched on January 26, 2021 by the app “Too Good To Go” (qv) “in partnership with some of the UK’s major food brands, to tackle date label confusion and help eliminate food waste.”

Website: https://toogoodtogo.co.uk/en-gb/campaign/commitment

Tags: Apps, Campaigns, Date Labels, Retailers

Luiza, Tom, Costa B. Font, and B. Thompson. “Impact of Consumers’ Understanding of Date Labelling on Food Waste Behaviour.” Operational Research (October 17, 2017): 1-18. Retrieved at https://link.springer.com/article/10.1007/s12351-017-0352-3

Lyndhurst, Brook. “Helping Consumers Reduce Food Waste – A Retail Survey.” Banbury, Oxon: Waste and Resources Action Programme (WRAP), May 2010. Retrieved at http://www.wrap.org.uk/sites/files/wrap/A\_Retail\_Survey.e5de3bec.9596.pdf

Lyndhurst, Brook. *Consumer Insight: Date Labels and Storage Guidance.* Banbury, Oxon: Waste and Resources Action Programme (WRAP) May 2011. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Technical%20report%20dates.pdf

Mace, Matt. “Are Confusing Food Labels Putting Scotland’s New Circular Economy Strategy at Risk?” Edie.net, February 24, 2016. Retrieved at https://www.edie.net/news/5/Confusing-food-labels-make-Scotland-s-new-circular-economy-strategy--unachievable-/

Magloff, Lisa. “A Food Label That Changes Colour and Price as Expiration Date Nears.” Spring Wise, October 12, 2020. Retrieved at https://www.springwise.com/sustainability-innovation/food-drink/barcodiscount-colour-changing-stickers-waste-expiration-date

Tags: Labels

Mancini, Melissa, and Nelisha Vellani. “Here’s How Much Food Walmart Throws Away over 12 Days; Marketplace Finds Discarded Food Well Before the Best-before Date; Retailer Calls it Unfit to Consume.” CBC News October 25, 2016. Retrieved at http://www.cbc.ca/news/business/marketplace-walmart-food-waste-1.3814719

Mammoser, Gigen. “Al Capone and the Short, Confusing History of Expiration Dates,”

Munchies, December 17, 2016. Retrieved at https://munchies.vice.com/en/articles/al-capone-and-the-short-confusing-history-of-expiration-dates

Millstone, Carina. “If We Want to End the Food Waste Scandal, We Have to Get Tough on Misleading Labels.” The Telegraph, July 16, 2017. Retrieved at http://www.telegraph.co.uk/opinion/2017/07/16/want-end-food-waste-scandal-have-get-tough-misleading-labels/

Minor, Travis, Gregory Astill, Sharon Raszap Skorbiansky, Suzanne Thornsbury, Jean Buzby, Claudia Hitaj, Linda Kantor, Fred Kuchler, Brenna Ellison, Ashok Mishra, Tim Richards, Brian Roe, and Norbert Wilson. “Economic Drivers of Food Loss at the Farm and Pre-Retail Sectors: A Look at the Produce Supply Chain in the United States.” USDA Economic Research Service, Economic Information Bulletin #216, January 2020. Retrieved at https://www.ers.usda.gov/webdocs/publications/95779/eib-216.pdf?v=9897.2

Newsome, Rosetta, Chris G. Balestrini, Mitzi D. Baum, Joseph Corby, William Fisher, Kaarin Goodburn, Theodore P. Labuza, Gale Prince, Hilary S. Thesmar, and Frank Yiannas. “Applications and Perceptions of Date Labeling of Food.” *Comprehensive Reviews in Food Science and Food Safety* 13:4 (July 2014): 745–769. Retrieved at http://onlinelibrary.wiley.com/doi/10.1111/1541-4337.12086/full

Patra, Debasmita, Paul T. Leisnhama Collins K.Tanui, Abani K. Pradhan. “Evaluation of Global Research Trends in the Area of Food Waste Due to Date Labeling Using a Scientometrics Approach.” Food Control 155 (September 2020): 107307. doi.org/10.1016/j.foodcont.2020.107307 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956713520302231

Redman, Russell. “Kroger Sees Family Meals as Catalyst for Reducing Food Waste; Nearly Half of Shoppers Polled Cite Food Expiration as Chief Cause Waste During Pandemic.” Supermarket News, September 25, 2020. Retrieved at https://www.supermarketnews.com/sustainability/kroger-sees-family-meals-catalyst-reducing-food-waste

Tags: Date Labels, Supermarkets, Pandemic

Rose, Carmen. “Can I Eat That? How Sell-by Dates Contribute to Food Waste and How to Reduce Your Food Footprint.” WRBI, November 23, 2016. Retrieved at http://wrbl.com/2016/11/23/can-i-eat-that-how-sell-by-dates-contribute-to-food-waste-and-how-to-reduce-your-food-footprint/

Ross, Tom, and Wayne Anderson. “Health Check: Do We Really Have to Pay Attention to ‘Use-by’ and ‘Best-before’ Dates?.” The Conversation, January 24, 2016. Retrieved at http://theconversation.com/health-check-do-we-really-have-to-pay-attention-to-use-by-and-best-before-dates-50404

Salisbury, Susan. “Confused by “Sell-by” and “Use-by” Food Labels? Changes Are on the Way for Meat, Eggs, Dairy Products.” Palm Beach Post, December 15, 2016. Retrieved at http://protectingyourpocket.blog.palmbeachpost.com/2016/12/15/confused-by-sell-by-and-use-by-food-labels-changes-are-on-the-way-for-meat-eggs-dairy-products/

Selby, Gaynor. “Combating Food Waste in Retail: Pioneering Technology Cuts Price as Product Expiresoffsite Link.” FoodIngredients1st, July 6, 2018. Retrieved at http://www.foodingredientsfirst.com/news/combating-food-waste-in-retail-pioneering-technology-cuts-price-as-product-expires.html

Sheets, Magen. “Supermarkets Shamed over Super-sized Packaging: Stores Accused of Fuelling Plastic Waste by Placing Labels to Conceal How Much Food Is Inside.” Daily Mail, January 4, 2018. Retrieved at http://www.dailymail.co.uk/news/article-5233307/Supermarkets-shamed-super-sized-packaging-labels.html

Shepherd, John. “European Commission Date Labelling Study to Combat Food Waste.” Just-Food, December 5, 2016. Retrieved at http://www.just-food.com/news/european-commission-date-labelling-study-to-combat-food-waste\_id135166.aspx

Smithers, Rebecca. “Minister Calls for Food Date Labels to Be Made Clearer to Reduce Food Waste.” *The Guardian*, June 9, 2009. Retrieved at https://www.theguardian.com/environment/2009/jun/09/food-waste-sell-by-date

South Africa The Good News. “Alliance Based on Compassion Gives Rise to Surplus-driven Movement.” South Africa The Good News, June 3, 2020. Retrieved at https://www.sagoodnews.co.za/alliance-based-on-compassion-gives-rise-to-surplus-driven-movement/

Southey, Florence. “‘Best Before, Often Good After’: Unilever Adopts Anti-food Waste Labels on Food Packaging.” Food Navigator.com, September 14, 2019. Retrieved at https://www.foodnavigator.com/Article/2019/09/13/Best-before-often-good-after-Unilever-adopts-anti-food-waste-labels-on-food-packaging

Sustainable Brands. “#PerfectlyGood Campaign Aiming to End Label Confusion, Save the UK £50M in Food Waste Costs.” Sustainable Brands, March 2, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/perfectlygood\_campaign\_aiming\_clear\_label\_confusion\_save

Sustainable Brands. “Trending: Food Industry Aims to Cut Waste with Two New Food Labeling Schemes.” Sustainable Brands, February 9, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/products\_design/libby\_maccarthy/trending\_food\_industry\_aims\_cut\_waste\_two\_new\_food\_la

Technik Packing Services. “The History of Expiration Dates on Food and Consumables Packaging.” Technik Packing Services, nd. Retrieved at http://packwithtechnik.com/history-of-expiration-dates/

Turner, Alan. “Prepacked Food Labelling: Past, Present and Future.” *British Food Journal* 97:5 (1995): 23-31. Retrieved at http://www.emeraldinsight.com/doi/abs/10.1108/00070709510091047

Turvey, Catherine, Meghan Moran, Jennifer Sacheck, Ashley Arashiro, Qiushi Huang, Katie Heley, Erica Johnston, and Roni Neff. “Impact of Messaging Strategy on Consumer Understanding of Food Date Labels,” Journal of Nutrition Education and Behavior 53:5 (May 2021): 389-400. https://doi.org/10.1016/j.jneb.2021.03.007 Retrieved at https://www.sciencedirect.com/science/article/pii/S1499404621000919

Tags: Consumers, Date Labels, Messaging

University of Maryland College of Agriculture and Natural Resources. “Researchers Seek to Reduce Food Waste and Establish the Science of Food Date Labeling.” Phys. 0rg., May 14, 2020. Retrieved at https://phys.org/news/2020-05-food-science-date.html

U.S. Congress, Office of Technology Assessment. *Open Shelf-Life Dating of Food*. Washington, DC: U.S. Government Printing Office, August 1979. Retrieved at https://www.princeton.edu/~ota/disk3/1979/7911/7911.PDF

U.S. Congress, House Select Committee on Hunger, Domestic Task Force. *Role of Gleaning in Efforts to Alleviate Hunger*, Hearing before the Domestic Task Force of the Select Committee on Hunger, House of Representatives, One Hundredth Congress, First Session: Hearing Held in Washington, DC, August 5, 1987. Washington, DC: G.P.O., 1987.

USDA. “USDA Revises Guidance on Date Labeling to Reduce Food Waste.” USDA, December 14, 2016. Retrieved at https://www.fsis.usda.gov/wps/portal/fsis/newsroom/news-releases-statements-and-transcripts/news-release-archives-by-year/archive/2016/nr-121416-01

USDA/ERS. “Food Dating: Shoppers’ Reactions and the Impact on Retail Foodstores.” Marketing Research Report No 984. Washington, DC: U.S. Dept. of Agriculture/Economic Research Service, 1973. Retrieved at https://babel.hathitrust.org/cgi/pt?id=uiug.30112019000105;view=1up;seq=8

Van Boxstael. See Boxstael.

Walljasper, Christopher, and Nigel Hunt. “Lockdown, Leftovers and How Food Frugality Is a Climate Boon.” Reuters, August 18, 2020. Retrieved at https://www.unionleader.com/news/environment/lockdown-leftovers-and-how-food-frugality-is-a-climate-boon/article\_d295017c-957c-55f2-8e38-693dda46c549.html

Weber, Bob. “Best-before Dates Linked to Massive Amounts of Canadian Food Waste: Study.” CTV News, May 30, 2018. Retrieved at https://www.ctvnews.ca/lifestyle/best-before-dates-linked-to-massive-amounts-of-canadian-food-waste-study-1.3952068

Weis, Carter, Anjali Narang, Bradley Rickard, and Diogo M. Souza-Monteiro. “Effects of Date Labels and Freshness Indicators on Food Waste Patterns in the United States and the United Kingdom.” Sustainability 13:14 (July 15, 2021): 7897; https://doi.org/10.3390/su13147897 Retrieved at https://www.mdpi.com/2071-1050/13/14/7897

Tags: Date Labels, Freshness Indicators

Whitworth, Joe. “FSA Survey Shows Date Label Confusion.” Food Safety News, April 11, 2021.

Retrieved at https://www.foodsafetynews.com/2021/04/fsa-survey-shows-date-label-confusion/

Tags: Date Labels, Northern Ireland, Surveys, Wales

Wilkinson, Alissa. “The Lie of “Expired” Food and the Disastrous Truth of America’s Food Waste Problem; Stop Throwing Your Food Away.” Vox, July 8, 2021. Retrieved at https://www.vox.com/22559293/food-waste-expiration-label-best-before

Tags: Date Labels

Wilson, Norbert L.W., Bradley J. Rickard, Rachel Saputo, and Shuay-Tsyr Ho. “Food Waste: the Role of Date Labels, Package Size, and Product Category.” Food Quality and Preference 55 (January 2017): 35–44. Retrieved at http://www.sciencedirect.com/science/article/pii/S0950329316301641

Wyant, Sara. “Food Industry Proposes Simpler, Standardized Product Date Labels.” Agri Pulse, February 15 2017. Retrieved at https://www.agri-pulse.com/articles/8917-food-industry-proposes-simpler-standardized-product-date-labels

Zhang, Phoebe. “Near-expired Food Bargain Sales the Latest Trend in China as Beijing's Anti-waste Drive Picks Up.” South China Morning Post, May 25, 2021. Retrieved at

Tags: Expiration Dates, China

Definitions of Food Waste and Loss

Goldsmith, Paul. “Defining Food Waste in Kenya and Beyond: A Comparative Perspective.” The Elephant, May 24, 2021. Retrieved at https://www.theelephant.info/features/2021/05/24/defining-food-waste-in-kenya-and-beyond-a-comparative-perspective/

Tags: Definitions, Kenya

Teigiserova, Dominika Alexa, Lorie Hamelin, and Marianne Thomsen. “Towards Transparent Valorization of Food Surplus, Waste and Loss: Clarifying Definitions, Food Waste Hierarchy, and Role in the Circular Economy.” *Science of The Total Environment* 706 (March 2020): 136033. DOI: 10.1016/j.scitotenv.2019.136033 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969719360292

Tags: Chapters, Definitions

Yahia, Elhadi M. “Chapter 2: Food Losses and Waste: Definitions, Methods for Estimation, Estimates of Extent and Causes.” In Elhadi M. Yahia, ed. *Preventing Food Losses and Waste to Achieve Food Security and Sustainability*. Cambridge, UK: Burleigh Dodds Science Publishing, 2020. pp ??

Tags: Chapters in Academic Works, Definitions

Dehydration and Food Waste

**KinoSol** “creates solar-powered food dehydrators. Without using any electrical inputs, KinoSol reduces food waste at the household level.” It “costs $250, though the team is hoping to bring that down, and it could be shared by a number of families. The team is collecting field data from NGOs, churches, and aid organization partners in Uganda, El Salvador, Haiti, Ghana, Nigeria, Tanzania, Ethiopia, Somalia, Nepal, Bangladesh, Indonesia, Cambodia, the U.S Virgin Islands, Brazil, South Africa, and Japan. They plan to have a fully functioning prototype by the beginning of 2017.”

Website: http://www.getkinosol.com/mission/

Tags: Dehydration, Japan, Uganda

**S4S Technologies** **(Science for Society)** (Mumbai, India) is a social enterprise that uses solar conduction dryers that offer “a range of solutions to convert farm food waste into preserved produce using their patented solar-powered dehydration technology.” It works “with range of partner organizations to create sustainable supply of processed food products,” such as solar powered dehydrators or dehydrated products. These help “farmers reduce costs by processing the food right at the farm. Their solar-powered food-dehydrators have successfully increased the shelf-life of produce from a few days up to a year — without the use of any chemicals or preservatives.” “The preserved food retains 45% more nutrition and better colour, flavour and hygiene that drying in the open sun, the company claims. Being solar-powered, the dehydrator has zero operating costs, and the technology is currently used in more than 1,200 farmer cooperatives across eight countries.” It was founded in 2013.

Website: https://s4stechnologies.com/

Tags: Dehydration, India

**Sparky Dryer** (Uganda) sells “a dehydration oven called the Sparky Dryer that farmers and gardeners can use to dehydrate excess produce and extend its shelf life.” It “runs on biofuel that people can collect from around their home.” It was developed by Lawrence Okettayot.

Website:

Tags: Dehydration, Uganda

World Economic Forum. “Could Dehydrating Meat and Vegetables Help Solve the Global Food Waste Problem?” World Economic Forum, July 6, 2021. Retrieved at https://europeansting.com/2021/07/06/could-dehydrating-meat-and-vegetables-help-solve-the-global-food-waste-problem/

Tags: Dehydration

Desalination and Food Waste

Wood, Adam R., Raghav Garg, Tzahi Cohen-Karni, Alan J. Russell, and Philip LeDuc. “Toward Sustainable Desalination Using Food Waste: Capacitive Desalination with Bread-derived Electrodes.” Royal Society of Chemistry Advances 16 (March 5, 2021). Retrieved at https://pubs.rsc.org/en/Content/ArticleLanding/2021/RA/D0RA10763H#!divAbstract

Tags: Bread, Desalination

Developing Countries Food Waste

Ewing-Chow, Daphne. “Fruit and Vegetable Spoilage Is a Hidden Cause of Underdevelopment.” Forbes, October 31, 2020. Retrieved at https://www.forbes.com/sites/daphneewingchow/2020/10/31/fruit-and-vegetable-spoilage-is-a-hidden-cause-of-underdevelopment/?sh=704693746923

Tags: Developing Countries

Minten, Bart, Thomas Reardon, Sunpia Das Gupta, Dinghuan Hu, and K. A. S. Murshid. “Wastage in Food Value Chains in Developing Countries.” In Allan Eaglesham, F. Abel de León, and Ralph W.F. Hardy, eds., *Food Security in a Food Abundant World*. Bingley: Emerald Group Publishing, 2016. 225-238. Retrieved at http://www.emeraldinsight.com/doi/abs/10.1108/S1574-871520150000016010

Tags: Academic Chapters, Developing Countries

Reuters. “As Millions Go Hungry, India Eyes Ways to Stop Wasting $14 Billion of Food a Year.” Economic Times, January 4, 2018. Retrieved at https://www.reuters.com/article/us-india-food-hunger/as-millions-go-hungry-india-eyes-ways-to-stop-wasting-14-billion-of-food-a-year-idUSKBN1ET07Y

Science & Technology Facilities Council. “UK Scientists and Engineers Working to Reduce Food Waste in Developing Countries.” Science & Technology Facilities Council, January 16, 2019. Retrieved at https://stfc.ukri.org/news/uk-scientists-and-engineers-working-to-reduce-food-waste-in-developing-countries/

Torres-León, Cristian, Nathiely Ramírez-Guzman, Liliana Londoño-Hernandez, Gloria A. Martinez-Medina, Rene Díaz-Herrera, Víctor Navarro-Macias, Olga B. Alvarez-Pérez, Brian Picazo, Maria Villarreal-Vázquez, Juan Ascacio-Valdes, and Cristóbal N. Aguilar. “Food Waste and Byproducts: An Opportunity to Minimize Malnutrition and Hunger in Developing Countries.” *Frontiers in Sustainabile Food Systems* 2 (September 4, 2018): 1-17. Retrieved at https://www.frontiersin.org/articles/10.3389/fsufs.2018.00052/full

Tumwebaze, Peterson. “EAC Embraces Technology to Address Challenge of Post-harvest Grain Losses.” New Times, December 23, 2016. [EAC= East Africa Community]. Retrieved at http://www.newtimes.co.rw/section/article/2016-12-23/206511/

Diets and Food Waste

Birney, Catherine I., Katy F. Franklin, F. Todd Davidson, and Michael E. Webber. “An Assessment of Individual Foodprints Attributed to Diets and Food Waste in the United States.” Environmental Research Letters 12:10 (October 2017). Retrieved at https://iopscience.iop.org/article/10.1088/1748-9326/aa8494

Carroll, Nicholas, Angela Wallace, Kira Jewell, Gerarda Darlington, David W. L. Ma, Alison M. Duncan, Kate Parizeau, Michael von Massow, and Jess Haines, “Association Between Diet Quality and Food Waste in Canadian Families: a Cross-sectional Study.” Nutrition Journal - BioMed Central, 54 (June 9, 2020). https://doi.org/10.1186/s12937-020-00571-7 Released at https://nutritionj.biomedcentral.com/articles/10.1186/s12937-020-00571-7

Conrad, Zach. “Food Waste, Healthy Diets, and Environmental Sustainability: A Guide for Nutritionists.” Nutrition Today 55:1 (January/February 2020): 5-10. doi: 10.1097/NT.0000000000000390 Retrieved at https://journals.lww.com/nutritiontodayonline/fulltext/2020/01000/food\_waste,\_healthy\_diets,\_and\_environmental.3.aspx#:~:text=Those%20who%20consume%20healthier%20diets,emissions%20and%20other%20environmental%20impacts.

Ho, Sally. “Food Footprint Explainer Series: Which Diet Creates the Least Amount of Food Waste?” Green Queen, March 18, 2020. Retrieved at https://www.greenqueen.com.hk/food-footprint-explainer-series-which-diet-creates-the-least-amount-of-food-waste/

Mijares, Vanessa, Jair Alcivar, and Cristina Palacios. “Food Waste and Its Association with Diet Quality of Foods Purchased in South Florida.” Nutrients Special Issue: The Impact of Policy and Food Environment on Food Purchase and Dietary Behavior) 13:8 (July 24, 2021): 2535. https://doi.org/10.3390/nu13082535 Retrieved at https://www.mdpi.com/2072-6643/13/8/2535/htm

Tags: Diet

Economy, Economics of Food Waste

Gorter, Harry de. Dušan Drabik, David R. Just, Christian Reynolds, and Geeta Sethi. “Analyzing the Economics of Food Loss and Waste Reductions in a Food Supply Chain.” Food Policy

98 (January 2021): 101953. https://doi.org/10.1016/j.foodpol.2020.101953 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220301573?dgcid=coauthor

Tags: Economics, Supply Chain

Jean, Celia. “What Are the Economic and Environmental Impacts of Food Waste in Israel?” The Jerusalem Post, November 10, 2020. Retrieved at https://www.jpost.com/health-science/what-are-the-economic-and-environmental-impacts-of-food-waste-in-israel-648526

Tags: Economics, Environment, Israel

Jewish News Syndicate. “Food Waste Significantly Impacting Israel’s Economy, Claims New Report.” Jewish News Syndicate, November 15, 2020. Retrieved at https://www.jns.org/food-waste-significantly-impacting-israels-economy-claims-new-report/

Tags: Economy, Israel

Reynolds, Christian, Julia Piantadosi, and John Boland. “Rescuing Food from the Organics Waste Stream to Feed the Food Insecure: An Economic and Environmental Assessment of Australian Food Rescue Operations Using Environmentally Extended Waste Input-Output Analysis.” Sustainability 7 (April 21, 2015): 4707-4726. doi:10.3390/su7044707

Retrieved at https://www.academia.edu/12100152/Rescuing\_Food\_from\_the\_Organics\_Waste\_Stream\_to\_Feed\_the\_Food\_Insecure\_An\_Economic\_and\_Environmental\_Assessment\_of\_Australian\_Food\_Rescue\_Operations\_Using\_Environmentally\_Extended\_Waste\_Input\_Output\_Analysis?email\_work\_card=title

Tags: Australia, Economics, Environment

Tyagi, Harshita. “World Food Day 2020: How Food Waste Affects the Economy.” Times Now News, October 16, 2020. Retrieved at https://www.timesnownews.com/business-economy/industry/article/world-food-day-2020-how-food-waste-affects-the-economy/667896

Tags: Economy, Holidays, India

Environment, Circular Economy, Sustainable, Sustainable Consumption, Sustainability, Sharing Economy, Greenhouse Gases

3SMedia. “Food Waste Initiative Aims to Achieve More Sustainable Planet.” Infrastructure News, October 20, 2020. Retrieved at https://infrastructurenews.co.za/2020/10/19/food-waste-initiative-aims-to-achieve-more-sustainable-planet/

Tags: Environment, South Africa

Adainoo, Bezalel. “Protected: How Food Waste is Engineered into Useful Products in a Circular Economy.” Engineering for Change, September 2, 2020. Retrieved at https://www.engineeringforchange.org/news/food-waste-engineered-useful-products-circular-economy/

Tags: Circular Economy

Agrawal, Sharad, and Niraj Kumar Jha. “Food Waste Processing and Its Management.” Journal of Critical Reviews 7:10 (2020): 1027-1031. doi: 10.31838/jcr.07.10.201 Retrieved at http://jcreview.com/?mno=119935

Tags: Environment, Management

Ahmad, Shabbir. “Food Waste – the 3rd Largest Emitter of CO2.” Voice of Journalists, April 19, 2017. Retrieved at https://www.voj.news/food-waste-the-3rd-largest-emitter-of-co2/

Andrabi. Aashiq Hussain. “Interview: ‘COVID’s Environmental Impact Shows All Is Not Lost.’” Kashmir Observer, July 4, 2020. https://kashmirobserver.net/2020/07/04/interview-covids-environmental-impact-shows-all-is-not-lost/

Axne, Cindy. “Rep. Axne Introduces Legislation to Promote Sustainable Food Practices, Reduce Food Waste.” Press Release, June 1, 2021. Retrieved at https://axne.house.gov/media/press-releases/rep-axne-introduces-legislation-promote-sustainable-food-practices-reduce-food

Tags: Laws, Sustainable

Bala, A., J. Laso, R. Abejón, M. Margallo, and R. Aldaco. “Environmental Assessment of the Food Packaging Waste Management System in Spain: Understanding the Present to Improve the Future.” Science of the Total Environment 7021 (February 2020): 134603. https://doi.org/10.1016/j.scitotenv.2019.134603 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969719345942

Bates, Margaret, and Paul S. Phillips. “Sustainable Waste Management in the Food and Drink Industry.” *British Food Journal* 101:8 (1999): 580-590. Retrieved at https://www.emeraldinsight.com/doi/abs/10.1108/00070709910288270

Blatt, Elaine. “Oregon DEQ Strategic Plan for Preventing the Wasting of Food.” Portland: Department of Environmental Quality, March 217. Retrieved at https://www.oregon.gov/deq/FilterDocs/foodstrategic.pdf

Tags: Environment

Bond, Amber Love. “11 Brands With Sustainable Practices to Check Out This Earth Day.” Forbes, April 19, 2021. Retrieved at https://www.forbes.com/sites/amberlovebond/2021/04/19/11-brands-with-sustainable-practices-to-check-out-this-earth-day/?sh=4d76c3266a0a

Tags: Sustainable, Upcycled Products

Bradshaw, Carrie. “Waste Law and the Value of Food.” *Journal of Environmental Law* 30:2 (April 30, 2018): 311–331. Retrieved at https://academic.oup.com/jel/article-abstract/30/2/311/4990344

Buss, Dale. “Food Waste Has Manufacturers Engaging The Circular Economy.” Chief Executive, December 4, 2018. Retrieved at https://chiefexecutive.net/food-waste-manufacturers-circular-economy/

Charlton, Emma. “Here’s How COVID-19 Creates Food Waste Mountains That Threaten the Environment World Economic Forum, June 30, 2020. Retrieved at https://www.weforum.org/agenda/2020/06/covid-19-food-waste-mountains-environment/

Cattaneo, Andrea, Giovanni Federighi, and Sara Vaz. “The Environmental Impact of Reducing Food Loss and Waste: a Critical Assessment.” Food Policy (May 5, 2020): 101890 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220300920

Chen, Canxi, Abhishek Chaudhary, and Alexander Mathys. “Nutritional and Environmental Losses Embedded in Global Food Waste.” Resources Conservation and Recycling (April 2020). Retrieved at https://www.researchgate.net/publication/340952743\_Nutritional\_and\_Environmental\_Losses\_Embedded\_in\_Global\_Food\_Waste/citation/download

Cimons, Marlene. “How Food Waste Turned a Barren Landscape in Costa Rica Into a Lush Forest.” Nexus Media, August 30, 2017. Retrieved at https://nexusmedianews.com/from-food-waste-to-natural-fertilizer-e271112d65bb/

Tags: Costa Rica, Environment

Daneke, Gregory A. *Energy, Economics, and the Environment: Toward a Comprehensive Perspective*. Lexington, Mass.: LexingtonBooks, DC Heath, 1981.

Delicious. “Help Save the Planet One Dinner at a Time with Our First Ever Zero Waste Issue.” Delicious.com, July 15, 2020. Retrieved at https://www.delicious.com.au/food-files/article/delicious-august-2020-zero-waste-issue-sale-now/41ywrt4o

Ebner, Jacqueline H., Swati Hegde, Shwe SinWin, Callie W. Babbitt, and Thomas A. Trabold. “Chapter 10: Environmental Aspects of Food Waste-to-Energy Conversion.” In Thomas Trabold, and Callie W Babbitt, eds. *Sustainable Food Waste-to-energy Systems*. Amsterdam: Academic Press, 2018. pp 177-201. Retrieved at https://www.sciencedirect.com/science/article/pii/B9780128111574000103

Tags: Chapters, Energy, Environment

Environmental and Energy Study Institute. “Episode 14: No Food to Waste - How Community Initiatives are Solving Global Issues.” | Podcast] [EESI], May 24, 2021. Retrieved at https://www.eesi.org/podcasts/view/episode-14-no-food-to-waste-how-community-initiatives-are-solving-global-issues

Tags: Environment, Podcasts

Environmental Research and Education Foundation --EREF. “The Emergent Risks of Food Waste Recovery: Characterizing the Contaminants in Municipal Solid Waste.” Environmental Research and Education Foundation, University of Maine, 2021. Retrieved at https://umaine.edu/mitchellcenter/road-to-solutions/road-to-solutions-the-emergent-risks-of-food-waste-recovery-characterizing-the-contaminants-in-municipal-solid-waste/

Tags: Cities, Environment

Fernandes, Kasmin. “CSR: How Food Waste in India Damages the Environment.” The CSR Journal, January 25, 2019. Retrieved at https://thecsrjournal.in/csr-how-food-waste-damages-environment/

Christopher, Ben. “Freegans: Driven to Dumpster Dive Not by Poverty, But by Environmental Politics.” Cal Alumni Association, November 4, 2013. Retrieved at https://alumni.berkeley.edu/california-magazine/just-in/2016-02-18/freegans-driven-dumpster-dive-not-poverty-environmnental

Tags: Environment, Freegan

Frydenberg, Josh. “Food Waste a Serious Environmental Problem.” The Australian Business Review, April 12, 2017. Retrieved at http://www.theaustralian.com.au/business/opinion/food-waste-a-serious-environmental-problem/news-story/1b8f18f22af99b6e035a2bf1899ad3ef

Giles, Jim. “The Broken System That Sends Most Food Waste and Organic Matter to Landfills.” GreenBiz, September 4, 2020. Retrieved at https://www.greenbiz.com/article/broken-system-sends-most-food-waste-and-organic-matter-landfills

Tags: Composting, Environment

Green, David. “Reduce, Recycle, Reuse and Render: Dealing With Food Loss.” ESM Magazine, November 3, 2018. Retrieved at https://www.esmmagazine.com/reduce-recycle-reuse-render-dealing-food-loss/67049

Green, Elizabeth. “United Against Food Waste: “Food Waste Is a Symptom of a Linear Economy, Says Foundation Director.” FoodIngredients1st, February 11, 2019. Retrieved at https://www.foodingredientsfirst.com/news/united-against-food-waste-food-waste-is-a-symptom-of-a-linear-economy-says-foundation-director.html

Gregory-Smith, Diana, Victoria K. Wells, Danae Manika, and David J. McElroy. “An Environmental Social Marketing Intervention in Cultural Heritage Tourism: a Realist Evaluation.” Journal of Sustainable Tourism 25 (March 10, 2017): 1042-1059. https://doi.org/10.1080/09669582.2017.1288732 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09669582.2017.1288732?journalCode=rsus20

Tags: Environment, Tourism

Grenrock, Samantha. “Honor Earth Day by Cutting Food Waste, UF/IFAS Expert Says.” IFAS News, April 10, 2017. Retrieved at https://news.ifas.ufl.edu/2017/04/honor-earth-day-by-cutting-food-waste-ufifas-expert-says/

Haaland, Marie. “Coronavirus Is Sparking an ‘Eco Wake-up Call’ among Americans.” NY Post, May 12, 2020. Retrieved at https://nypost.com/2020/05/12/covid-19-has-sparked-an-eco-wake-up-call-among-many-americans/

Haider, Sehrish Sarosh, and Amadou Barrow. “Food Waste and Its Environmental Impact.” Academically, June 6, 2021(?). Retrieved at https://academly.io/global-buzz/environmental-global-buzz/food-waste-and-its-environmental-impact/

Tags: Environment

Hanselman, John. “Repurposing Farm-Based Food Waste Provides Pathway to a Healthier Planet.” Sustainable Brands, November 10, 2020. Retrieved at https://sustainablebrands.com/read/waste-not/repurposing-farm-based-food-waste-provides-pathway-to-a-healthier-planet

Tags: Environment, Farms

Hayward, Robert. “Global Food Waste Management Guide.” Hayward Environmental Consulting, September 2, 2020. Retrieved at https://www.hechayward.com/global-food-waste-management-guide/

Tags: Environment, Guides

Hondo. Derek. “Repurposing Food Waste: a Circular Economy Approach for the Food System.” Asia Pathways, February 19, 2021. Retrieved at ttps://www.asiapathways-adbi.org/2021/02/repurposing-food-waste-circular-economy-approach-food-system/

Tags: Circular Economy

**IntelliDigest** (Edinburgh, Scotland) is a biotech startup that is “pioneering the elimination of food waste through the promotion of a circular economy, by preventing edible food going to waste, and by converting inedible food waste into sustainable chemicals. These chemicals can then be used for food packaging, cosmetics, growing food and more.” It was founded in 2016 by Ifeyinwa Kanu.

Website: https://intellidigest.com/

Tags: Circular Economy, Scotland

Jean, Celia. “What Are the Economic and Environmental Impacts of Food Waste in Israel?” The Jerusalem Post, November 10, 2020. Retrieved at https://www.jpost.com/health-science/what-are-the-economic-and-environmental-impacts-of-food-waste-in-israel-648526

Tags: Economics, Environment, Israel

Joshi, Prabhat, and Chettiyappan Visvanathan. “Sustainable Management Practices of Food Waste in Asia: Technological and Policy Drivers.” Journal of Environmental Management 2471 (October 2019): 538-550. DOI: 10.1016/j.jenvman.2019.06.079 Retrieved at https://www.researchgate.net/publication/334098597\_Sustainable\_management\_practices\_of\_food\_waste\_in\_Asia\_Technological\_and\_policy\_drivers

Kallbekken, Steffen, and HåkonSælen. “‘Nudging’ Hotel Guests to Reduce Food Waste as a Win–win Environmental Measure.” Economics Letters 119: (June 2013): 325-327. DOI: 10.1016/j.econlet.2013.03.019 Retrieved at https://www.sciencedirect.com/science/article/pii/S0165176513001286 Retrieved at

Tags: Academic Articles, Environment, Hotels

Kobie, Nicole. “‘Circular Economy’: Turning Waste into Reusable Products Makes Food and Energy Production More Sustainable.” Wired, Genetic Literacy Project, December 18, 2020. Retrieved at https://geneticliteracyproject.org/2020/12/18/circular-economy-turning-waste-into-reusable-products-makes-food-and-energy-production-more-sustainable/

Tags: Circular Economy

Laycock, Anna. “The Importance of Reducing Food Wastage: Effects and Options.” Blue and Green Tomorrow, August 16, 2020. Retrieved at https://blueandgreentomorrow.com/environment/importance-of-reducing-food-wastage-effects-and-options/

Lever, John, Fiona Cheetham, and Morven Mceachern. “Supermarket Food Waste: Prevent, Redistribute, Share: Towards a Circular Economy?” University of Huddersfield Business School, July 5, 2018. Revised version. Retrieved at https://pure.hud.ac.uk/en/publications/supermarket-food-waste-prevent-redistribute-share-towards-a-circu

Lewis, Amy. “Food Waste and Circular Economies.” Ecologist, October 11, 2018. Retrieved at https://theecologist.org/2018/oct/11/food-waste-and-circular-economies

Lewis, Marc. “The Case for Meal Kits: Environment’s Friend or Foe?” EcoWatch, March 8, 2021. Retrieved at https://www.ecowatch.com/case-for-meal-delivery-kits-2650927816.html

Tags: Environment, Meal Kits, Packaging

Ludmila, S., P. P. Franzese, R. Capone, and E. Buonocore. “Unfolding Hidden Environmental Impacts of Food Waste: an Assessment for Fifteen Countries of the World.” Journal of Cleaner Production (May 17, 2021): 127523. https://doi.org/10.1016/j.jclepro.2021.127523 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S095965262101742X

Tags: National Studies, Sustainability

Madson, Diana. “Maggots Munch on Food Waste at a South African Factory; the Insects Eat Leftovers That Would Otherwise Sit in Landfills, Emitting Carbon Pollution.” Yale Climate Connections, August 24, 2020. Retrieved at https://yaleclimateconnections.org/2020/08/maggots-munch-on-food-waste-at-a-south-african-factory/

Makov, Tamar, Alon Shepon, Jonathan Krones, Clare Gupta, and Marian Chertow. “Social and Environmental Analysis of Food Waste Abatement via the Peer-to-peer Sharing Economy.” Nature Communications 11 (March 10, 2020): 1156. Retrieved at https://www.nature.com/articles/s41467-020-14899-5

Tags: Apps, Environment

Marsh, Ty. “From Waste to Resources: Discarded Food Has Economic, Environmental and Social Costs.” This Week News, September 30, 2020. Retrieved at https://www.thisweeknews.com/story/news/local/clintonville/2020/09/30/waste-resources-discarded-food-has-economic-environmental-and-social-costs/3585404001/

Tags: Environment

Montague, Brendan. “Circular Economy to Combat Food Waste.” The Ecologist, October 30, 2018. Retrieved at https://theecologist.org/2018/oct/30/circular-economy-combat-food-waste

Moore, Darrell. “UK Small Scale Biogas Provide ‘Significantly Negative’ Carbon Emissions.” Circular, July 24, 2020. Retrieved at https://www.circularonline.co.uk/news/uk-small-scale-biogas-provide-significantly-negative-carbon-emissions/

Morone, Piergiuseppe, and Enrica Imbert. “Food Waste and Social Acceptance of a Circular Bioeconomy: the Role of Stakeholders.” Current Opinion in Green and Sustainable Chemistry 23 (June 2020): 55-60. Retrieved at https://www.sciencedirect.com/science/article/pii/S2452223620300122

Tags: Circular Economy

Mosna, David, Eleonora Bottani, GiuseppeVignali, and Roberto Montanari. “Environmental Benefits of Pet Food Obtained as a Result of the Valorisation of Meat Fraction Derived from Packaged Food Waste.” Waste Management 125 (April 15, 2021): 132-144. https://doi.org/10.1016/j.wasman.2021.02.035 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X21001045

Tags: Environment, Pet Food

Moult, J. A., S. R. Allan, C. N. Hewitt, and M. Berners-Lee. “Greenhouse Gas Emissions of Food Waste Disposal Options for UK Retailers.” Food Policy 77 (2018): 50-58, 10.1016/j.foodpol.2018.04.003 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919217309168

Tags: Environment, Retailers

Mozos, Esther Alvarezde los, Fazleen Badurdeen, and Paul-Eric Dossou. “Sustainable Consumption by Reducing Food Waste: A Review of the Current State and Directions for Future Research.” Procedia Manufacturing 51 (2020): 1791-1798. https://doi.org/10.1016/j.promfg.2020.10.249 Retrieved at https://www.sciencedirect.com/science/article/pii/S2351978920321272

Tags: Sustainable Consumption

Ojha, Shikha, Sara Bußler, and Oliver K. Schlüter. “Food Waste Valorisation and Circular Economy Concepts in Insect Production and Processing.” Waste Management 118 (December 2020): 600-609. https://doi.org/10.1016/j.wasman.2020.09.010 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X20305213

Tags: Circular Economy, Insects, Valorization

Oliveira, Mariana Martins de, Adriano Lago, and Glenio Piran Dal’ Magroc. “Food Loss and Waste in the Context of the Circular Economy: a Systematic Review.” Journal of Cleaner Production 294 (April 20, 2021): 126284. https://doi.org/10.1016/j.jclepro.2021.126284 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621005047?dgcid=coauthor

Tags: Circular Economy, Studies

Parasecoli, Fabio. “Food in the Circular Economy: A Proposal from the European Union.” Huffington Post, Septem,ber 7, 2014. Retrieved at http://www.huffingtonpost.com/fabio-parasecoli/food-in-the-circular-econ\_b\_5564711.html

Phillips, Avery. “Reducing Food Waste to Benefit You and the Planet.” The environmental Magazine, June 11, 2020. Retrieved at https://emagazine.com/reducing-food-waste-to-benefit-you-and-the-planet/

Poonprasit, M[udjalin], Paul Scott Phillips, Ann Underwood Smith, Wanpen Wirojanagud, and D. C. Naseby. “The Application of Waste Minimisation to Business Management to Improve Environmental Performance in the Food and Drink Industry.” In Proceedingss of the 7th Finnish Conf on Environmental Science, Jyvaskyla, 2005. pp. 230-238. Retrieved at http://researchprofiles.herts.ac.uk/portal/en/publications/the-application-of-waste-minimisation-to-business-management-to-improve-environmental-performance-in-the-food-and-drink-industry(e952c7b1-ab55-4289-ab5a-83b7180fc176).html

Powers, Anna. “Making Drugs for Parkinson’s from Food Waste: Scientists Discover an Environmentally Friendly Way to Turn Waste into Products.” Forbes, October 31, 2020. Retrieved at https://www.forbes.com/sites/annapowers/2020/10/31/making-drugs-for-parkinsons-from-food-waste-scientists-discover-an-environmentally-friendly-way-to-turn-waste-into-products/?sh=7d8180583756

Tags: Environment, Medicine, Singapore

Principato, Ludovica, Luca Ruini, and Matteo Guidi in collaboration with Luca Secondi. “Adopting the Circular Economy Approach on Food Loss and Waste: The Case for Italian PastaProduction.” *Resources, Conservation and Recycling* 144 (May 2019): 82-89. https://doi.org/10.1016/j.resconrec.2019.01.025 Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919300278

REFRESH. “Policy Workshop: Integrated Policies for Food Waste and Sustainable Food Systems in the Circular Economy.” Brussels, Belgium, REFRESH, March 22, 2019. Retrieved at https://eu-refresh.org/integrated-policies-food-waste-and-sustainable-food-systems-circular-economy

REFRESH. “Policies against Consumer Food Waste: REFRESH Policy Workshop Public Campaigns and Other Policy Options for Behaviour Change.” Berlin, Germany, November 19, 2018. Retrieved at https://eu-refresh.org/policies-against-consumer-food-waste-refresh-policy-workshop-public-campaigns-and-other-policy

**RethinkResource** (Mühlebachstrasse 174, 8008 Zürich, Switzerland) is a startup that facilitates “the implementation of circular economy business models for the producing industry.” On a Spotify episode, Linda Grieder looks “at ways that food waste and side streams can be turned into profit. She also explains how RethinkResource’s new platform – Circado – is working to connect industries to make the most out of food waste opportunities.” See https://open.spotify.com/episode/5nSD4fGMbdzuS2Ycv2I6qB?si=GSmiziH9SJmVIIc--DZ39w

Website: https://rethink-resource.com/upcycling

Reutter, Beatriz, Paul A. Lant, and Joe L. Lane. “The Challenge of Characterising Food Waste at a National Level—an Australian Example.” Environmental Science and Policy 78 (December 2017): 157-166. https://doi.org/10.1016/j.envsci.2017.09.014 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S1462901116309042

Tags: Australia, Environment

Reynolds, Christian, Julia Piantadosi, and John Boland. “Rescuing Food from the Organics Waste Stream to Feed the Food Insecure: An Economic and Environmental Assessment of Australian Food Rescue Operations Using Environmentally Extended Waste Input-Output Analysis.” Sustainability 7 (April 21, 2015): 4707-4726. doi:10.3390/su7044707

Retrieved at https://www.academia.edu/12100152/Rescuing\_Food\_from\_the\_Organics\_Waste\_Stream\_to\_Feed\_the\_Food\_Insecure\_An\_Economic\_and\_Environmental\_Assessment\_of\_Australian\_Food\_Rescue\_Operations\_Using\_Environmentally\_Extended\_Waste\_Input\_Output\_Analysis?email\_work\_card=title

Tags: Australia, Economics, Environment

Richards, Timothy J., and Stephen F. Hamilton. “Food Waste in the Sharing Economy.” Food Policy 75 (February 2018): 109-123. Retrieved at https://www.sciencedirect.com/science/article/pii/S030691921730790X

Růžičková, Jana, Helena Raclavská, Marek Kucbel, Anna Grobelak, Michal Šafář, Konstantin Raclavský, Barbora Švédová, Dagmar Juchelková, and Konstantinos Moustakas. “The Potential Environmental Risks of the Utilization of Composts from Household Food Waste.” Environmental Science and Pollution Research (July 23, 2020). https://doi.org/10.1007/s11356-020-09916-5 Retrieved at https://link.springer.com/article/10.1007/s11356-020-09916-5

Schiller, Mike. “Waste Land: Does the Large Amount of Food Discarded in the U.S. Take a Toll on the Environment?” *Scientific American,* 2017. Retrieved at https://www.scientificamerican.com/article/earth-talk-waste-land/

Shearman, Sarah. “Businesses Find Appetite to Cut Food Waste Tech Start-ups Are Helping to Change the Throwaway Culture.” Financial Times, December 4, 2018. Retrieved at https://www.ft.com/content/a66913c8-d888-11e8-aa22-36538487e3d0

Schindler, Walter. “Food: A Circular Economy Investment Opportunity for Companies.” Forbes, May 19, 2021. Retrieved at https://www.forbes.com/sites/forbesbusinesscouncil/2021/05/19/food-a-circular-economy-investment-opportunity-for-companies/?sh=3bf688db23b3

Tags: Circular Economy

Shurson, Gerald C. “What a Waste”—Can We Improve Sustainability of Food Animal Production Systems by Recycling Food Waste Streams into Animal Feed in an Era of Health, Climate, and Economic Crises?” Sustainability IF 2.576 (August 31, 2020): DOI: 10.3390/su12177071 Retrieved at https://www.x-mol.com/paper/1300152178521116672

Tags: Animal Feed, Environment

Tahir, Maimoona. “Food Waste and by Product Cause Environmental Problems If Not Used Effectively.” Technology Times, August 23, 2020. Retrieved at https://www.technologytimes.pk/2020/08/23/food-waste-and-by-product-cause-environmental-problems-if-not-used-effectively/

Trevisan, Caroline, Weber Luciane, Ferreira Trierweiler, and Jorge Otávio Trierweiler. “Food Waste Biorefinery Advocating Circular Economy: Bioethanol and Distilled Beverage from Sweet Potato.” Journal of Cleaner Production, May 18, 2020. https://doi.org/10.1016/j.jclepro.2020.121788 Retrieved at https://doi.org/10.1016/j.jclepro.2020.121788Get rights and content

Tubiello, Francesco N., Cynthia Rosenzweig,, Giulia Conchedda, Kevin Karl, Johannes Gütschow, Pan Xueyao, Griffiths Obli-Laryea, Nathan Wanner, Sally Yue Qiu, and Julio De Barros. “Greenhouse Gas Emissions from Food Systems: Building the Evidence Base.” Environmental Research Letters 16:6 (June 8, 2021):065007. https://doi.org/10.1088/1748-9326/ac018e Retrieved at https://iopscience.iop.org/article/10.1088/1748-9326/ac018e#erlac018es5

Tags: Greenhouse Gasses

UN Environment Programme. “Belgium, on its Way Towards a Circular Economy.” UN Environment Programme, nd. Retrieved at https://www.unenvironment.org/news-and-stories/story/belgium-its-way-towards-circular-economy

UN Environment Programme. “No Time to Waste: Using Data to Drive down Food Waste.” UN Environment Programme (UNEP), September 30, 2020. Retrieved at https://www.unenvironment.org/news-and-stories/story/no-time-waste-using-data-drive-down-food-waste

Tags: Climate Change, Environment

Usmania, Zeba, Minaxi Sharmaab, Abhishek Kumar Awasthic, Gauri Dutt Sharmad, Denise Cysneirose, S Chandra Nayakf, Vijay Kumar Thakurg, Ravi Naiduhi, Ashok Pandeyj, and Vijai Kumar Guptagk. “Minimizing Hazardous Impact of Food Waste in a Circular Economy – Advances in Resource Recovery Through Green Strategies.” Journal of Hazardous Materials

(May 19, 2021): 126154. https://doi.org/10.1016/j.jhazmat.2021.126154 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0304389421011183

Tags: Circular Economy

Waste Management World. “Food Waste: the Underestimated Factor in Global Warming.” Waste Management World, March 3, 2021. Retrieved at https://waste-management-world.com/a/food-waste-the-underestimated-factor-in-global-warming

Tags: Environment

Waste360. “EREF Study Digs into the Risks of Food Waste.” Waste360, March 22, 2021. Retrieved at https://www.waste360.com/food-waste/eref-study-digs-risks-food-waste

Tags: Cities, Environment

Yoder, Kate. “Food Waste Is Heating up the Planet. Is Dumpster-diving by App a Solution?” Salon, May 29, 2021. Retrieved at https://www.salon.com/2021/05/29/food-waste-is-heating-up-the-planet-is-dumpster-diving-by-app-a-solution\_partner/

Tags: Apps, Dumpster Diving

Zoya, Shamaila. “Why and How “Clean and Green Pakistan”? Dispatch News Desk News Agency, November 2, 2018. Retrieved at https://dnd.com.pk/clean-and-green-pakistan/154743

Elderly and Food Waste

Martins, Margarida Liz, Ana Sofia Henriques, and Ada Rocha. “Evaluation of Food Waste at a Portuguese Geriatric Institution.” Sustainability 13:5 (February 24, 2021). 10.3390/su13052452 Retrieved at https://www.mdpi.com/2071-1050/13/5/2452

Tags: Elderly, Portugal

Electric Vehicles and Food Waste

Byun, Jaewon, Oseok Kwon, Hoyoung Park, and Jeehoon Han. “Food Waste Valorization to Green Energy Vehicles: Sustainability Assessment.” The Royal Society of Chemistry (May 13, 2021). Retrieved at https://pubs.rsc.org/en/content/articlelanding/2021/ee/d1ee00850a#!divAbstract

Tags: Electric Vehicles, Energy, Valorization

Krabbe, Colin. “BayoTech Teams up to Use Food Waste to Fire up Electric Vehicles.” BizJournals, June 2, 2021. Retrieved at https://www.bizjournals.com/albuquerque/news/2021/06/02/bayotech-partners-with-ibms-group.html

Tags: Canada, Electric Vehicles

Electricity Generation and Food Waste

See also business

Brigham, Katie. “Why Coronavirus Is Causing a Massive Amount of Food Waste.” CNBC, May 19, 2020. Retrieved at https://www.cnbc.com/2020/05/19/how-coronavirus-is-causing-mountains-of-food-waste.html

Berchmans, Sheela, A. Palaniappan, and R. Karthikeyan. “Chapter 13: Electrical Energy from Wineries—A New Approach Using Microbial Fuel Cells.” In Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Tags: Academic Chapters, Electricity Generation

Bolter, Abby. “The Food We Waste Is Now Generating Electricity and Being Turned into Fertiliser at a New £14m Plant.” WalesOnline, December 3, 2016. Retrieved at http://www.walesonline.co.uk/news/local-news/food-waste-now-generating-electricity-12264369

Bourne, Joel K., Jr. “Harnessing the Power of Poo: Pig Waste Becomes Electricity.” *National Geographic,* July 16, 2016. Retrieved at http://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/07/pig-waste-energy-north-carolina/

Gao, Ming, Huiyu Li, Hongzhi Ma, Cheng Peng, Wenyu Wu, Ziqiang Yu, and Qunhui Wang. “Electricity Enhancement by MFCs from Food Waste Ethanol Fermentation Recycle Stillage Effect of Dilution Ratio and Addition of Tween 80†” Chemistry Europe, May 18, 2020. https://doi.org/10.1002/slct.202000501 Retrieved at https://chemistry-europe.onlinelibrary.wiley.com/doi/10.1002/slct.202000501

**High-Solids Organic-Waste Recycling System with Electrical Output** --HORSE– “is a portable system designed to break down a variety of organic waste materials, including food scraps, and convert that waste into liquid fertilizer and/or energy. The system takes up a minimum of 160 square feet and has an estimated maximum energy output of 360,000 BTUs per day.” One is made by Impact Bioenergy (qv).

Website: http://impactbioenergy.com/

Jordan Times. “EU Supports Projects to Turn Waste into Electricity, Use Solar Power to Operate Water Pumping Stations.” Zawya, December 7, 2016. Retrieved at https://www.zawya.com/mena/en/story/EU\_supports\_projects\_to\_turn\_waste\_into\_electricity\_in\_Jordan-ZAWYA20161208035733/

Li, Wen-Wei, Guo-Ping Sheng, and Han-Qing Yu. “Chapter 14: Electricity Generation from Food Industry Wastewater Using Microbial Fuel Cell Technology in Maria R. Kosseva and Colin Webb, eds. *Food Industry Wastes: Assessment and Recuperation of Commodities*. Waltham, MA: Elsevier/Academic Press, 2013. pp ??

Neo, Pearly. “Fruity Electricity: Australian Scientists Create Double-sustainable Energy Storage from Durian and Jackfruit Waste.” Food Navigator-Asia, May 5, 2020. Retrieved at ttps://www.foodnavigator-asia.com/Article/2020/05/05/Fruity-electricity-Australian-scientists-create-double-sustainable-energy-storage-from-durian-and-jackfruit-waste

Runyon, Luke. “How Colorado Is Turning Food Waste Into Electricity.” The Salt, NPR, April 5, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/04/05/472673127/how-colorado-is-turning-food-waste-into-electricity

Equipment, Treatment

AT&T. “Food Waste + Tech = Reducing Emissions + Renewable Energy.” AT&T, January 4, 2017. Retrieved at http://www.about.att.com/content/csr/home/blog/2017/01/food\_waste\_tech\_.html

Boh, Samantha. “NEA Launches Tender for Food Waste Recycling Machines to Be Placed in 10 Schools.” The Straits Times, December 1, 2016. Retrieved at http://www.straitstimes.com/singapore/environment/nea-launches-tender-for-food-waste-recycling-machines-to-be-placed-in-10

Bolter, Abby. “The Food We Waste Is Now Generating Electricity and Being Turned into Fertiliser at a New £14m Plant.” WalesOnline, December 3, 2016. Retrieved at http://www.walesonline.co.uk/news/local-news/food-waste-now-generating-electricity-12264369

Castrodale, Jelisa. “This Machine Is Turning Food Waste into Organic Produce.” Munchies, October 4, 2016. Retrieved at https://munchies.vice.com/en/articles/this-machine-is-turning-food-waste-into-organic-produce

Clay, Xanthe. “Say Goodbye to Food Waste (And Family Rows).” The Telegraph, January 7, 2017. Retrieved at http://www.telegraph.co.uk/food-and-drink/features/xanthe-clay-say-goodbye-food-waste-family-rows

Dsena, Vivian. “Food Waste Treatment Global Market Analysis and Forecast to 2021 Published by Leading Research Firm.” WhaTech Channel: Food & Beverage Market Research, December 29, 2016. Retrieved at https://www.whatech.com/market-research/food-beverage/244050-food-waste-treatment-global-market-analysis-and-forecast-to-2021-published-by-leading-research-firm

Ferguson, Gillian. “Why Chefs Love Dehydrators, plus Some Recipes You Might Actually Try Dehydrators.” *Los Angeles Times*, September 2, 2016. Retrieved at http://www.latimes.com/food/la-fo-dehydrator-chefs-20160810-snap-story.html

FoodBev Media. “Cook Installs Closed-loop Food Waste Recycling System at UK Site.” FoodBev Media, December 5, 2016. Retrieved at http://www.foodbev.com/news/cook-installs-closed-loop-food-waste-recycling-system-at-uk-site/

Fresh Plaza. “New Technology Helps Reduce Strawberry Waste.” Fresh Plaza, June 22, 2017. Retrieved at http://www.freshplaza.com/article/177651/New-technology-helps-reduce-strawberry-waste

Integrated Device Technology, Inc.”First Software Upgradeable Digital Gas Sensor Platform for Smart Refrigerators.” PR Newswire, January 7, 2019. Retrieved at https://www.prnewswire.com/news-releases/idt-launches-industrys-first-software-upgradeable-digital-gas-sensor-platform-for-smart-refrigerators-300773598.html

Kaschmitter, Lisa. “Jocelyn Zuckerman. “The Most Important Topic Is the Health of the Planet.” Food Tank, August 17, 2017. Retrieved at https://foodtank.com/news/2017/08/jocelyn-zuckerman/

Hope, Alan. “Waste Not, Want Not: Delhaize Adopts New Shelf-stacking Strategy.” FlandersToday, August 31, 2015. Retrieved at http://www.flanderstoday.eu/current-affairs/waste-not-want-not-delhaize-adopts-new-shelf-stacking-strategy

Lacsamana, Pauline. “Smarter Debuts ‘FridgeCam,’ a New Gadget That Will Save Consumers Money and Food.” Daily Meal, January 5, 2017. Retrieved at http://www.thedailymeal.com/news/eat/smarter-debuts-fridgecam-new-gadget-will-save-consumers-money-and-food/010517

Luxemburger Wort. “The Rise of the Bio Bin in Luxembourg.” Luxemburger Wort, October 26, 2016. Retrieved at http://www.wort.lu/en/lifestyle/waste-management-the-rise-of-the-bio-bin-in-luxembourg-5810a4245061e01abe83af9e

McColl, Sarah. “A Sunny Solution to the Problem of Food Waste.” TakePart, December 1, 2016. Retrieved at https://www.backerkit.com/projects/kinosol/kinosol-reduce-your-food-waste

Mikus, Matt. “Odawa Casino named ‘Recycler of the Year,’” Petoskey News-Review, January 3, 2017. Retrieved at http://www.petoskeynews.com/featured-pnr/odawa-casino-named-recycler-of-the-year/article\_56c24770-7030-53dc-9ba2-174a7c923ae8.html

Muchui, David. “Japanese Firm to Build Organic Waste Processing Plant in Meru.” Daily Nation, August 23, 2016. Retrieved at http://www.nation.co.ke/counties/meru/Japanese-waste-processor-Meru/1183302-3354534-12ik8l4/

Oregon Metro News. “Metro Cancels Food Scraps Processor Procurement, Seeks Alternatives.” Oregon Metro News, December 12, 2018. Retrieved at https://www.oregonmetro.gov/news/metro-cancels-food-scraps-processor-procurement-seeks-alternatives

PRNewswire. “Whirlpool Corporation and Whirlpool Brand Earn Six CES® 2017 Innovation Awards.” Sys-Con Media, January 3, 2017. Retrieved at http://news.sys-con.com/node/3979343

PRNewswire. “Whirlpool Corporation Debuts New Zera™ Food Recycler on Indiegogo.” PRNewswire, January 6, 2017. Retrieved at http://finance.yahoo.com/news/whirlpool-corporation-debuts-zera-food-130100299.html

Scully, Jules. “Electrolux and Karma Create New Smart Fridge to Cut Food Waste.” FoodBev Media, November 9, 2018. Retrieved at https://www.foodbev.com/news/electrolux-and-karma-aim-to-cut-food-waste-with-new-smart-fridge/

Shahid, Kanwal, and Eric Hittinger. “Techno-economic Optimization of Food Waste Diversion to Treatment Facilities to Determine Cost Effectiveness of Policy Incentives.” Journal of Cleaner Production 24 (July 2020): 122634. https://doi.org/10.1016/j.jclepro.2020.122634 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620326810

Tapirisat. “6 Ways Leak Detection Equipment Reduces Food Waste.” Tapirisat, November 2018. Retrieved at https://www.tapirisat.ca/6-ways-leak-detection-equipment-reduces-food-waste/

Waste360 staff. “Micron Waste to Commercialize Organivore System for Food Waste.” Waste360, April 9, 2019. Retrieved at https://www.waste360.com/food-waste/micron-waste-commercialize-organivore-system-food-waste

Watson, Kenneth S. “Water Requirements of Dishwashers and Food Waste Disposers.” *Journal* (of the American Water Works Association) 55:5 (May 1963): 555-559.

Ethics and Food Waste

Barnhill, Anna, and Nicole Civita, “Food Waste: Ethical Imperatives and Complexities.” Physiology & Behavior 223 (September 2020): 112927. https://doi.org/10.1016/j.physbeh.2020.112927 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0031938420302419

Tags: Ethics

Edwards, Ferne, and David Mercer. “Gleaning from Gluttony: An Australian Youth Subculture Confronts the Ethics of Waste.” *Australian Geographer* 38:3 (2007): 279-296. Retrieved at https://researchbank.rmit.edu.au/view/rmit:848

Tags: Academic Articles, Australia, Ethics, Gleaning

Gazso, André, and Gressler Sabine. “Waste Not Want Not - the Ethics of Food Waste.” In Werner Zollitsch, ed. *Sustainable Food Production and Ethics*. Wageningen, the Netherlands: Wageningen Academic Publishers, 2007. pp 407-411.

Tags: Chapters, Ethics

Gleizes, Sophie. “The Ethics of Taste and Waste: Revaluing Food by Trespassing Taboos.” Global Environmental Change and Food Security (GECAFS), 2014. Retrieved at http://www.academia.edu/12941150/The\_ethics\_of\_taste\_and\_waste\_revaluing\_food\_by\_trespassing\_taboos

Tags: Academic Articles, Ethics

Kim, Christina. “Taboo the Taboos: The Ethics of Food Waste.” January 2013. Retrieved at http://dialogues.rutgers.edu/all-journals/volume-8/food-studies/130-taboo-the-taboos-the-ethics-of-food-waste/file

Tags: Academic Articles, Ethics

Liao, Christina. “The Murky Ethics of the Ugly-Produce Business.” Atlantic, January 27, 2019. Retrieved at https://www.forbes.com/sites/christinaliao/2018/06/19/the-worlds-50-best-restaurants-of-2018-the-full-winners-list/#3a527139634d

Tags: Ethics, Imperfect Produce

Mirosa, Miranda, David Pearson and Rory Pearson. “Chapter 37: Ethics of Food Waste.” In Mary Rawlinson and Caleb Ward, eds. *The Routledge Handbook of Food Ethics.* London; New York: Routledge, 2016. pp 400-408.

Tags: Chapters, Ethics

UN News. “Food Loss and Waste ‘An Ethical Outrage’, UN Chief Says on International Day.” UN News, September 29, 2020. Retrieved at https://news.un.org/en/story/2020/09/1074122

Tags: Ethics, Food Waste Days

Farm, Farming, Agricultural Waste, Loss, Solutions, Agri-Food Waste, Agricultural Projects, Artificial Intelligence in Farming, Post-Harvest

Abass, Adebayo B., Gabriel Ndunguru, Peter Mamiro, Bamidele Alenkhe, Nicholas Mlingi, and Mateete Bekunda. “Post-harvest Food Losses in a Maize-based Farming System of Semi-arid Savannah Area of Tanzania.” Journal of Stored Products Research 57 (April 2014): 49-57. https://doi.org/10.1016/j.jspr.2013.12.004 Retrieved at https://www.sciencedirect.com/science/article/pii/S0022474X1300101X

Abbas, Asiru. “Reducing Postharvest Losses in Nigeria’s Agricultural Sector: Pathway to Sustainable Agriculture.” International Journal of Sciences (2018): 16-21. Retrieved at http://www.innoriginal.com/index.php/iijs/article/view/118

Abrahams, Jessica. “What Is Airbnb Farming and Could it Improve the Wasteful Food Supply Chain?” EuroNews, April 4, 2021. Retrieved at https://www.euronews.com/living/2021/04/03/what-is-airbnb-farming-and-could-it-improve-the-wasteful-food-supply-chain

Tags: Europe, Farming, Platforms, Spain, Supply Chains

**Adelaide Glycomics** (Adelaide, Australia) is a platform for Agilent Technologies and the Research Consortium for Agricultural Product Development to work on agricultural waste.

Website: https://www.thewaite.org/waite-partners/adelaide-glycomics/

Tags: Agricultural Waste, Australia

Aggarwal, Alisha. “Food Waste on the Farm.” Move for Hunger, March 10, 2017. Retrieved at https://www.moveforhunger.org/food-waste-farm/

Alemu, Dawit. “Analysis of Post-harvest Loss Estimates and Policy Processes Captivating Essential Interventions.” Addis Ababa, Ethiopia: Ethiopian Institute of Agricultural Research, 2014. ISBN: 978-99944-66-06-1 Retrieved at https://www.academia.edu/31161842/Analysis\_of\_Post-harvest\_Loss\_Estimates\_and\_Policy\_Processes\_Captivating\_Essential\_Interventions

Atanda, S. A., P. O. Pessu, S. Agoda, I. U. Isong and I Ikotun. “The Concepts and Problems of Post–harvest Foodlosses in Perishable Crops.” *African Journal of Food Science* 5:11 (October 15, 2011): 603-613. Retrieved at https://www.academia.edu/4030022/The\_concepts\_and\_problems\_of\_post\_harvest\_food\_losses\_in\_perishable\_crops?email\_work\_card=title

Bahadur KC, Krishna, Iftekharul Haque, Alexander F. Legwegoh and Evan D. G. Fraser. “Strategies to Reduce Food Loss in the Global South.” Sustainability 8:7 (2016): 595. Retrieved at https://www.mdpi.com/2071-1050/8/7/595?utm\_campaign=Sustainability\_TrendMD\_0&utm\_medium=cpc&utm\_source=TrendMD

Baker, Gregory A., Leslie C. Gray, Michael J. Harwood, Travis J. Osland, Jean Baptiste C. Tooleya. “On-Farm Food Loss in Northern and Central California: Results of Field Survey Measurements.” *Resources, Conservation and Recycling* 149 (October 2019): 541-549. https://doi.org/10.1016/j.resconrec.2019.03.022 Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919301296

Barnes, Heather. “Five Reasons for Food Waste on the Farm.” Successful Farming, April 19, 2018. Retrieved at https://www.agriculture.com/family/women-in-agriculture/do-farmers-have-food-waste-on-the-farm

Center for Environmental Farming Systems. “Finding Opportunity in the Field: Estimating Losses to Improve Yield.” Center for Environmental Farming Systems, 2018. Retrieved at https://cefs.ncsu.edu/resources/finding-opportunity-in-the-field-estimating-losses-to-improve-yield-sweet-potatoes2018/

Christiaensen, Luc., and Kaminski Jonathan. “Post-Harvest Loss in Sub-Saharan Africa — What Do Farmers Say?” Global Food Security 3:3–4 (November 2014): 149-158. https://doi.org/10.1016/j.gfs.2014.10.002 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S221191241400042X

Coderonia. Silvia, and Maria Angela Perito. “Approaches for Reducing Wastes in the Agricultural Sector. An Analysis of Millennials’ Willingness to Buy Food with Upcycled Ingredients.” Waste Management 126 (May 1, 2021): 283-290. https://doi.org/10.1016/j.wasman.2021.03.018

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X21001604

Tags: Agriculture, Upcycled

Creamer, Nancy, *et al*. “Food Waste: Quantifying On-farm Vegetable Losses.” Sustainable Agriculture Research & Education, June 3, 2018. Retrieved at https://projects.sare.org/project-reports/gs15-142/

**CrowdFarming.com** (Madrid, Spain based) is “a platform that works a bit like Airbnb for agriculture. Customers can log on, read about a farm, who runs it and the methods they use. They can then adopt a plant or part of a field to receive the harvest - whether it’s avocados from Spain, or potatoes from Germany, or even wine from France. If there’s any leftover, customers can also order boxes of surplus food.” It was launched by Gabriel and Gonzalo Úrculo in Spain in 2017.

Website: http://www.crowdfarming.com

Tags: Europe, Farming, Platforms, Spain

Dessalegn, Tadesse, Tesfaye Solomon, Tesfaye Gebre Kristos, Abiy Solomon, Bhadriraju Subramanyam, Kamala A. Roberts, Fetien Abay and Rizana Mahroof. “Chapter 5: Post-harvest Wheat Losses in Africa: an Ethiopian Case Study.” In Peter Langridge, ed. *Achieving Sustainable Cultivation of Wheat. Volume 2 Cultivation Techniques*. Cambridge, UK Burleigh Dodds Science Publishing, 2017.

Tags: Ethiopia, Food Loss

Dome, Martin, and Sadananda Prusty “Determination of Vegetable Postharvest Loss in the Last-mile Supply Chain in Tanzania: a Lean Perspective.” International Journal of Logistics Systems and Management 27:2 (January 2017): 133. DOI: 10.1504/IJLSM.2017.083808 Retrieved at https://www.researchgate.net/publication/316469359\_Determination\_of\_vegetable\_postharvest\_loss\_in\_the\_last-mile\_supply\_chain\_in\_Tanzania\_A\_lean\_perspective

Early, Catherine. “WRAP Targets 3.6 Million Tonne Farm Food Waste Mountain.” Business Insider, March 18, 2020. Retrieved at https://www.businessgreen.com/news/4012588/wrap-targets-million-tonne-farm-food-waste-mountain

Examiner. “Survey Reveals 1140 Tonnes On-farm Food Loss in Tasmania.” Examiner, June 25, 2020. Retrieved at https://www.examiner.com.au/story/6804846/on-farm-food-loss-revealed/

FAO. “FAO and CropLife International Strengthen Commitment to Promote Agri-food Systems Transformation.” Rome: Food and Agriculture Organization of the United Nations, October 2, 2020. Retrieved at http://www.fao.org/news/story/en/item/1311286/icode/

Tags: Agricultural Projects

**Farm Powered Strategic Alliance** --FPSA– is an alliance of Vanguard Renewables (qv) that includes Unilever, Starbucks and Dairy Farmers of America that commited “to reducing food waste from manufacturing and the supply chain and repurposing any unavoidable waste into renewable energy via Vanguard Renewables’(qv) farm-based anaerobic digesters.”

Website: https://www.bloomberg.com/press-releases/2020-12-10/vanguard-renewables-launches-farm-powered-strategic-alliance-with-a-call-to-action-for-food-manufacturers-and-retailers

Tags: Farming, Manufacturing, Supply Chains

Gagnon, Graham A., Margaret Trias, Rob C. Jamieson, Jean-Claude Meindersma,

Gary T. Patterson, and Robert J. Gordon. “Agricultural Wastes.” *Water Environment Research* 72:5 (2000). [CD Rom Content]

Gebru, Hailu, and Belew Derbew. “Extent, Causes and Reduction Strategies of Postharvest Losses of Fresh Fruits and Vegetables – A Review.” Journal of Biology, Agriculture and Healthcare, 5:5 (2015). Retrieved at https://pdfs.semanticscholar.org/c2c5/73fa76e03c1c75e5c0ad915ae1f952ca131c.pdf

Gibbons, Meaghan K., Maruf Mortula, Zhifei Hu, and Graham A. Gagnon. “Agricultural Wastes.” *Water Environment Research* 76:6 (2004): 1479-1523. [CD-ROM content]

Gillman, Anne, David C.Campbell, and Edward S. Spang. “Does On-farm Food Loss Prevent Waste? Insights from California Produce Growers.” *Resources, Conservation & Recycling*, 150 (November 2019). Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919303039?dgcid=author

Gogh, J. Bart van, and Lusine H. Aramyan. “Reducing Postharvest Food Losses in Developing Economies by Using a Network of Excellence as an Intervention Tool.” paper delivered at the IFAMA and CCA Food and Agribusiness World Forum, Kaapstad, Zuidafrika, South Africa, June 2014. Retrieved at https://library.wur.nl/WebQuery/wurpubs/483339

Grimberg, Stefan J. “Anaerobic Treatment of Farm Waste: Opportunities and Challenges.” *Water Environment Research* 80:3 (March 2008): 195. [Editorial] Retrieved at https://www.researchgate.net/publication/5433685\_Anaerobic\_Treatment\_of\_Farm\_Waste\_Opportunities\_and\_Challenges

Hirsch, Jesse, and Reyhan Harmanci. “Food Waste: The Next Food Revolution.” Modern Farmer, September 30, 2013. Retrieved at http://modernfarmer.com/2013/09/next-food-revolution-youre-eating

Hodges, R.J., Jean C. Buzby, and B. Bennett. “Postharvest Losses and Waste in Developed and less Developed Countries: Opportunities to Improve Resource Use.” *The Journal of Agricultural Science* 149:S1 (February 2011): 37-45. doi:10.1017/S00218596100009361 Retrieved at https://www.cambridge.org/core/journals/journal-of-agricultural-science/article/postharvest-losses-and-waste-in-developed-and-less-developed-countries-opportunities-to-improve-resource-use/BF391D722265530B3964F03AD1A7199D

Hussen, Seid, Hassen Beshir Hussien, and Yitbarek W. Hawariyat. “Postharvest Loss Assessment of Commercial Horticultural Crops in South Wollo, Ethiopia: ‘Challenges and Opportunities.’” Food Science and Quality Management 17 (August 2013): online. Retrieved at https://www.researchgate.net/publication/266021364\_Postharvest\_Loss\_Assessment\_of\_Commercial\_Horticultural\_Crops\_in\_South\_Wollo\_Ethiopia\_Challenges\_and\_Opportunities

Ikehata, Keisuke, David Bressler, Parmjit Singh, Mohamed Kaddah, and Mohamed Gamal El-Din. “Agricultural Wastes.” *Water Environment Research* 78:10 (2006): 1525-1562. [CD-ROM content]

Jin, Tao, Zhang Zheng, and Mohamed Gamal El-Din. “Agricultural Wastes.” *Water Environment Research* 77:6 (2005): 1661-1727. [CD-ROM content] Retrieved at http://www.jstor.org/stable/29763735?seq=1#page\_scan\_tab\_contents

Johnson, Lisa K. “How to Determine the Potential to Increase Vegetable Yield through Estimating and Reducing Field Losses.” NC State Extension, Center for Environmental Farming Systems, Raleigh, NC, February 2018. Retrieved at https://content.ces.ncsu.edu/increase-vegetable-yield-by-reducing-field-losses

Johnson, Lisa K., Rebecca D. Dunning, Chris C. Gunter, J. Dara Bloom, Michael D. Boyettec, and Nancy G. Creamer. “Field Measurement in Vegetable Crops Indicates Need for Reevaluation of on Farm Food Loss Estimates in North America.” Agricultural Systems 167 (November 2018): 136-142. Retrieved at https://www.sciencedirect.com/science/article/pii/S0308521X18305687?via%3Dihub

Johnson, Lisa K., and Rebecca Dunning. “Are You Leaving Money in the Farm Field?” *growing Produce,* August 7, 2019. Retrieved at https://www.growingproduce.com/vegetables/are-you-leaving-money-in-the-field/

Johnson, Lisa K. “How to Determine the Potential to Increase Vegetable Yield Through Estimating and Reducing Field Losses.” NC State Extension Publications, November 6, 2019. Retrieved at https://content.ces.ncsu.edu/increase-vegetable-yield-by-reducing-field-losses

Karidis, Arlene. “Move For Hunger Mobilizes Relocators to Reduce Food Waste.” Waste360, December 3, 2020. Retrieved at https://www.waste360.com/food-waste/move-hunger-mobilizes-relocators-reduce-food-waste

Tags: Covid-19, Food Waste Organizations

Kiaya, Victor. “Post-harvest Losses and Strategies to Reduce Them.” ACF, January 2014. Retrieved at https://www.actioncontrelafaim.org/wp-content/uploads/2018/01/technical\_paper\_phl\_\_.pdf

Laudes Foundation. *Spinning Future Threads: The Potential of Agricultural Residues*

*as Textile Fibre Feedstock*. [Research for this report was conducted by Institute for Sustainable Communities, the World Resources Institute India and Wageningen University and Research; funded by Laudes Foundation; Authors and contributors: Vivek Adhia, Anannya Mishra, Divya Banerjee, A. Nambi Appadurai, Parvathi Preethan, Yasar Khan, Dieuwertje de Wagenaar, Paulien Harmsen, Berien Elbersen, Michiel van Eupen, Igor Staritsky, Wolter Elbersen, and Edwin Keijser] Laudes Foundation, June 2021. Retrieved at https://www.laudesfoundation.org/learning/research/2021-07-01-spinning-future-threads

Tags: Agricultural Waste, Fashion

Majercak, John. “Farming Out Food Wastes.” *Resource Recycling* 17 (December 1998): 12-15.

Makris, Dimitris P., and Selin Şahin, eds. *Polyphenolic Antioxidants from Agri-Food Waste Biomass*. CC BY licence, April 2020. SBN 978-3-03928-674-4 (Pbk); ISBN 978-3-03928-675-1 (PDF) https://doi.org/10.3390/books978-3-03928-675-1 Retrieved at https://www.mdpi.com/books/pdfview/book/2250

Moneim, Doaa A. “UN FAO Hails Egypt’s Projects to Reduce Food Loss, Waste.” Ahram, October 3, 2020. Retrieved at http://english.ahram.org.eg/NewsContent/3/12/386479/Business/Economy/UN-FAO-hails-Egypt%E2%80%99s-projects-to-reduce-food-loss,.aspx

Tags: Agricultural Projects, Egypt,

New Kerala. “AgroFresh Expands SmartFresh Technology for More Crops and Ready-to-Eat Produce Suppliers.” New Kerala, nd. [PR release May 2020] Retrieved at https://www.newkerala.com/news/2020/96276.htm

NFU. “NFU Submits Food Waste Evidence.” NFU, September 12, 2016. Retrieved at http://www.nfuonline.com/news/latest-news/nfu-submits-food-waste-evidence/

Okot, John. “Ugandan Entrepreneurs Cook up Eco-friendly Dryer to Cut Food Waste.” How We Made it in Africa, July 29, 2019. Retrieved at https://www.howwemadeitinafrica.com/startup-snapshot-connecting-kenyas-rural-small-scale-farmers-to-urban-traders/63541/

Oluoch, Victor. “Saving the Harvest: Reducing Food Waste Key to Ending Hunger, Poverty.” The Daily Nation, December 22, 2019. Retrieved at https://www.nation.co.ke/newsplex/2718262-5394076-120mts3z/index.html

Paresh, Kumar, and Paresh Sarma. “Postharvest Losses of Tomato: A Value Chain Context of Bangladesh Postharvest Losses of Tomato: A Value.” International Journal of Agricultural Education and Extension 4:1 (February 2018 ): 85-92. Retrieved at https://www.academia.edu/37727463/Postharvest\_Losses\_of\_Tomato\_A\_Value\_Chain\_Context\_of\_Bangladesh\_Postharvest\_Losses\_of\_Tomato\_A\_Value\_Chain\_Context\_of\_Bangladesh?email\_work\_card=thumbnail

Pong, Vivien. “Global Versus Local Framing of the Issue of Food Waste: the Role of Identification with All Humanity and the Implications for Climate Change Communication.” Asian Journal of Social Psychology, (December 19, 2020). https://doi.org/10.1111/ajsp.12453Retrieved at

Tags: Farming

Qin, Wu, ed. “African Countries Urged to Tackle Post-harvest Food Loss to Boost Food Security.” Xinhua, September 14, 2019. Retrieved at http://www.xinhuanet.com/english/2019-09/14/c\_138391868.htm

Refresh Working Group. “Refresh: Food + Tech From Soil to Supper.” Working Group were commissioned by Google, with all convening, research, outreach, and design done by the team at Swell Creative Group, 2018. Retrieved at http://refreshfoodandtech.com/wp-content/uploads/2018/11/refresh-report.pdf

Ridolfi, Roberto, and Olivier Dubois. “Food Wastage Can Be Reduced Only by Powered Storage.” Qrius, December 24, 2019. Retrieved at https://qrius.com/food-wastage-can-be-reduced-only-by-powered-storage/

Rosegrant, Mark W., Eduardo Magalhaes, Rowena Valmonte-santos, Daniel Mason-D’Croz. “Returns to Investment in Reducing Postharvest Food Losses and Increasing Agricultural Productivity Growth Post-2015 Consensus.” Washington, DC: International Food Policy Research Institute, January 16, 2015. Retrieved at http://www.ifpri.org/publication/returns-investment-reducing-postharvest-food-losses-and-increasing-agricultural

Saburi, Atanda. “The Concepts and Problems of Post–harvest Food Losses in Perishable Crops.” African Journal of Food Science 5 (October 15, 2011): 603-613. Retrieved at https://www.academia.edu/4030022/The\_concepts\_and\_problems\_of\_post\_harvest\_food\_losses\_in\_perishable\_crops?email\_work\_card=view-paper

Sawicka, Barbara. “Post-harvest Losses of Agricultural Produce.” Sustainable Development 1:1 (April 2019): 1-16. DOI: 10.1007/978-3-319-69626-3\_40-1 Retrieved at https://www.researchgate.net/publication/332551213\_Post-harvest\_Losses\_of\_Agricultural\_Produce

Spoiler Alert. “Three Emerging Technologies That Help Reduce On-farm Food Waste.” Spoiler Alert, June 5, 2018. Retrieved at http://blog.spoileralert.com/three-technologies-reduce-on-farm-food-waste?utm

Steinweg, Carrie. “Farming during the Pandemic.” New York Times, August 9, 2020. Retrieved at https://www.nwitimes.com/lifestyles/farming-during-the-pandemic/article\_f86a1412-b79d-5339-abaf-648d36756fa0.html

Stewart, Ategeka. “The Causes of Post-harvest Losses in Maize and Their Effects on Profitability of Agribusiness Enterprises in Masindi Districta Case Study of Masindi Municipality.” Makerere University, College of Agricultural and Environmental Sciences, School of Agricultural Sciences, Department of Agricultural Economics and Agribusiness in Partial Fulfillment of the Requirements for the Award of a Bachelor of Agribusiness Management. Kampala, Uganda: June 2016. Retrieved at https://www.academia.edu/30305824/POST\_HARVEST\_LOSSES\_IN\_MAIZE?email\_work\_card=thumbnail

Tags: Theses, Post-Harvest, Uganda

Twahirwa, Aimable. “Rwandan Farmers Pin Hopes on New Tech to Tackle Food Losses.” IPS News, July 22, 2021. Retrieved at http://www.ipsnews.net/2021/07/rwandan-farmers-pin-hopes-new-tech-tackle-food-losses/

Tags: Farmers, Rwanda

Verma, Monika, Christine Plaisier, Coen P. A. van Wagenberg and Thom Achterbosch. “A Systems Approach to Food Loss and Solutions: Understanding Practices, Causes, and Indicators.” Sustainability 11:3 (2019): 579. Retrieved at https://www.mdpi.com/2071-1050/11/3/579

Verma, Laljee. “Food Waste Management. An Innovative Approach.” GRIN Publishing, 2017.

Viet Nam News. “Reducing Food Loss and Waste: Long-term Priority for APEC Economies.” Viet Nam News, August 19, 2017. Retrieved at http://vietnamnews.vn/society/392347/reducing-food-loss-and-waste-long-term-priority-for-apec-economies.html

Voinea, Anca. “Innovation in Costa Rica: Co-ops Using Agricultural Waste for Cosmetics and Snacks.” The News Coop, July 17, 2017. Retrieved at https://www.thenews.coop/120513/sector/innovation-costa-rica-co-ops-using-agricultural-waste-cosmetics-snacks/

Tags: Agricultural Waste, Cosmetics, Costa Rica

Waste360. “WWF, FFAR and Walmart Foundation Create Research Team to Identify Food Rescue Opportunities on Farms.” Waste360, July 28, 2017. Retrieved at http://www.waste360.com/food-waste/wwf-ffar-and-walmart-foundation-create-research-team-identify-food-rescue-opportunities

Wesley, Mary Joy, Wojciech Pikus, Keisuke Ikehata, Hongjing Fu, Ahmed G. El-Din, David C. Bressler, and Mohamed Gamal El-Din. “Agricultural Wastes.” *Water Environment Research* 79:10 (2007): 1568-1612. [CD-ROM content]

World Food Programme. “Introduction of Hermetic Storage Reduces Food Loss in Yobe State.” World Food Programme, July 25, 2019. Retrieved at https://www.thenigerianvoice.com/news/280183/introduction-of-hermetic-storage-reduces-food-loss-in-yobe.html

Wozniacka, Gosia. “Study Finds Farm-Level Food Waste is Much Worse Than We Thought.” Civil Eats, August 20, 2019. Retrieved at https://civileats.com/2019/08/20/study-finds-farm-level-food-waste-is-much-worse-than-we-thought/

Xinhua. “Kenyan Farmers Get New Lifeline Thanks to Value Addition.” Africa, July 25, 2019. Retrieved at http://www.xinhuanet.com/english/2019-07/25/c\_138257779.htm

Yang, Xuejiao, Sarah Pattison, Yang Lin, Keisuke Ikehata, Boris L. T. Lau, Scott Chang, and Yang Liu. “Agricultural Wastes.” *Water Environment Research* 81:10 (2009): 1490-1544. [CD-ROM content]

Zhang, Ren Jie, Brian Lee, and Hung-Hao Chang. “What Is Missing in Food Loss and Waste Analyses? A Close Look at Fruit and Vegetable Wholesale Markets.” Sustainability 11:24 (December 13, 2019): 7146. doi.org/10.3390/su11247146 Retrieved at https://www.mdpi.com/2071-1050/11/24/7146

Farmers, Farms, Farming, Indoor Farms

[additional entries under other headings]

24-7 Press Release. “Re-Nuble Secures $1.1m to Reduce Food Waste and Enable Closed-loop Food Production in Indoor Farms.” 24-7 Press Release, November 27, 2020. Retrieved at https://www.24-7pressrelease.com/press-release/477549/re-nuble-secures-11m-to-reduce-food-waste-and-enable-closed-loop-food-production-in-indoor-farms

Tags: Indoor Farms

**AmplifiedAg** (Charleston, South Carolina)has targeted 50% food waste reduction by 2025 via its Vertical Roots have pledged to “reduce company food loss and waste over 50% by 2025.”

Website: https://www.facebook.com/VerticalRoots/

Tags: Indoor Farms

Askew, Katy. “Fighting On-farm Food Waste Through Flexible Procurement: Tesco's Response to a Bumper Strawberry Harvest.” Food Navigator, June 18, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/06/18/Fighting-on-farm-food-waste-through-flexible-procurement-Tesco-s-response-to-a-bumper-strawberry-harvest#

Tags: Farms, Supermarkets

Bhardwaj, Mayank, and Rajendra Jadhav. “Analysis: India Startups Seek High-tech Solutions to Colossal Food Waste.” Reuters, November 11, 2020. Retrieved at https://www.reuters.com/article/us-india-farm-analysis/analysis-india-startups-seek-high-tech-solutions-to-colossal-food-waste-idUSKBN27S09Z

Tags: Farms, India, Technology

**Bijak** (Haryana, India based) is a startup that provides “farmers with a data set of good, reliable buyers from far-off places willing to pay a premium for the produce of their choice and quality.”

Website: https://www.bijak.in/

Tags: Farms, India, Technology

Bodine, Seth. “With Extra Food in Their Fields, Farmers Partner with Nonprofits to Help the Hungry.” Harvard Public Media, September 15, 2020. Retrieved at https://www.harvestpublicmedia.org/post/extra-food-their-fields-farmers-partner-nonprofits-help-hungry

Tags: Farmers, Hunger

Carrington, Damian. “Lack of Migrant Workers Left Food Rotting in UK Fields Last Year, Data Reveals.” The Guardian, February 9, 2018. Retrieved at https://www.theguardian.com/environment/2018/feb/09/lack-of-migrant-workers-left-food-rotting-in-uk-fields-last-year-data-reveals

**Farmpal Technologies Pvt Ltd** (western Maharashtra, India) is a small trading firm with an app that connects producers directly with retailers, “predicting market conditions and managing inventories accordingly.” It was founded in 2018.

Website: https://www.farmpal.co.in/

Tags: Farms, India, Technology

FarmingUK Team. “UK Named 'Exemplar' in Tackling Farm-to-fork Food Waste.” FarmingUK Team, September 25, 2020. Retrieved at

Tags: Farms, Supply Chain

Flatt, Bev. “Minimizing Food Waste on Farms.” US Farmers and Ranchers, June 3, 2020. Retrieved at https://usfarmersandranchers.org/food-trends-culture/minimizing-food-waste-on-farms/

FreshPlaza. “Farmers Accuse Supermarkets of Causing Food Waste Due to 'Unattainable' Quality Requirements.” FreshPlaza, December 10, 2020. Retrieved at https://www.freshplaza.com/article/9276029/farmers-accuse-supermarkets-of-causing-food-waste-due-to-unattainable-quality-requirements/

Tags: Farmers, Ireland, Supermarkets

Hanselman, John. “Repurposing Farm-Based Food Waste Provides Pathway to a Healthier Planet.” Sustainable Brands, November 10, 2020. Retrieved at https://sustainablebrands.com/read/waste-not/repurposing-farm-based-food-waste-provides-pathway-to-a-healthier-planet

Tags: Environment, Farms

**Kheyti Tech** (Hyderabad, India) is a private business that designs, adapts and implements “low-cost farming solutions that help small farmers increase yield and predictability of produce. We combine these technologies with end-to-end support to give these farmers a seamless path towards income increase.” It developed a “‘Greenhouse-in-a-Box’ (GIB) social innovation, a low-cost modular greenhouse.” It “helps farmers increase their yield and the predictability of the total production by a considerable margin.”

Website: https://kheyti.com/

Tags: Farms, India

McCarthy, Joe. “5 Companies Fighting Food Waste and Empowering Farmers in Africa.” September 24, 2020. Retrieved at https://www.globalcitizen.org/en/content/solar-storage-food-waste-africa/

Tags: Africa, AgTech, Farmers, Solar

Martin, Amy. “College Students Recycle Waste into Sustainable Fertilizer for Rural Farmers.” Food Tank, posted October 20, 2020.

Retrieved at

Tags: Colleges, Farmers, Recycling

Okumura, Jordan. “California Giant Berry Farms Receives Measure to Improve TRUE Zero Waste Gold Certification.” And Now U Know, August 24, 2020. Retrieved at https://www.andnowuknow.com/buyside-news/california-giant-berry-farms-receives-measure-improve-true-zero-waste-gold-Nikki-Cossio/jordan-okumura/69732

Perella, Maxine. “Next Step to Eliminating Food Waste? Making It Relevant, Surmountable to Farmers.” Sustainable Brands, January 29, 2018. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/maxine\_perella/next\_step\_eliminating\_food\_waste\_making\_it\_relevant\_surmount

**ProduceGood** (Encinitas, California) is an organization with the mission to “Build an active and engaged community committed to finding sustainable solutions to alleviate hunger, reclaim and repurpose waste and promote the health and well-being of all.” It operates three programs: 1) CropSwap which contributes “65% of our annual servings to San Diego County’s charitable food supply.” 2) Farmer’s Market food recovery program, piloted in the spring of 2017 at the Hillcrest Farmers Market. It “collected 30,000 pounds in 2017 and provided 90,000 servings to our fresh-only food supply network of feeding agencies.” And 3) Community Orchard, which rescues “unwanted produce, move it from field or market to table and inform others about the necessity of this process.” In April 2020, it “received a national Food Recovery Challenge award for rescuing excess fresh produce and redirecting it to folks in need throughout San Diego County.” It “encourages farmers to donate their unused produce, and the organization also volunteers to go harvest produce if the owner is unable to harvest their own. This keeps food from being wasted and ensures that people in need will have fresh produce.”

Website: http://producegood.org/about-us/

Tags: Farmers, Organizations

Rezaei, Maryan and Bin Liu. “Food Loss and Waste in the Food Supply Chain.” Food and Agriculture Organization of the United Nations, 2017, p. 5. Retrieved at http://www.fao.org/3/a-bt300e.pdf

**RoboScientific** (UK) “has developed a device that functions like a robotic nose, sniffing out changes in the volatile organic compounds — essentially scent molecules — emitted by crops and livestock, and sending alerts when these indicate spoilage or disease. Equipped with this information, a farmer can remove a spoilt batch of potatoes before it contaminates an entire warehouse.”

Website: http://www.roboscientific.com/

Tags: Artificial Intelligence Devices, Farmers

Soma, Tammara, Rajiv Kozhikode, and Rekha Krishnan. “Tilling Food Under: Barriers and Opportunities to Address the Loss of Edible Food at the Farm-level in British Columbia, Canada.” Resources, Conservation and Recycling 170 (July 2021): 105571. https://doi.org/10.1016/j.resconrec.2021.105571 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921001786

Tags: Canada, Farms

**Swani Spices Pvt Ltd.** (Mumbai, Maharashtra, India) “has taken various steps to contribute to the cycle of food production sustainably, ensuring minimal to no wastage along the way. These steps include initiating sustainable farming across Maharashtra, Madhya Pradesh, Himachal, Uttrakhand, Punjab, Rajasthan etc; other than compositing and water conservation to improving livelihoods of more than 3000 farmers.”

Website: https://in.linkedin.com/company/swani-spice-mills-pvt-ltd

Tags: Farming, India

**Vanguard Renewables** (Wellesley, Massachusetts) has worked with US farmers to scale a solution for recycling organic waste and producing carbon-negative fuel. It converts “food and beverage “waste” from manufacturing, and supply chain waste that cannot be consumed by people or animals and was once sent to landfills or incineration, is the fuel we use to power our farm-based renewable energy facilities.” Its CEO is John Hanselman as of January 25, 2021. (For an interview with him go to https://www.waste360.com/nothingwasted-podcast/episode-92-going-carbon-negative-thanks-food-waste

Website: https://vanguardrenewables.com/

Tags: Farms, Recycling

Versteeg, Marie. “Addressing Food Insecurity, Part 3: Food Waste.” Christian Farmers Federation of Ontario, August 28, 2020. Retrieved at https://www.christianfarmers.org/media/commentary/addressing-food-insecurity-part-3-food-waste

WWF-UK and Tesco. “Driven to Waste: The Global Impact of Food Loss and Waste on Farms.” World Wildlife Fund-UK and Tesco, July 20, 2021. Retrieved at https://wwf.panda.org/discover/our\_focus/food\_practice/food\_loss\_and\_waste/driven\_to\_waste\_global\_food\_loss\_on\_farms/

Tags: Farms, Organization Reports

Yoshimoto, Devin. “Philippines Agritech Startup Seeks Sustainable Cold Chain Technology for Smallholder Farmers.” r744.com, January 12, 2021. Retrieved at http://www.r744.com/articles/9896/philippines\_agritech\_startup\_seeks\_sustainable\_cold\_chain\_technology\_for\_smallholder\_farmers

Tags: Cold Chain, Farmers, Philippines

Fashion, Clothing, Fabrics, Textiles, Furniture from Food Waste

**Alt Tex** (Brampton, Ontario, Canada) is a startup that is developing a clothing fabric made from “chemical processing to ferment a polyester-like biofibre from post-industrial food waste to create woven and non-woven textiles for apparel.” It was cofounded by Avneet Ghotra and Myra Arshad. It is “working out of the University of Toronto Mississauga’s ICUBE accelerator and whose co-founders... won first place and $10,000 for converting food waste into a biodegradable bio-plastic fibre that can be used in textile manufacturing.” It produces “polylactic acid (PLA) from food waste, to form an alternative to polyester. The starch and sugars from unwanted food are ideal for the production of PLA, Alt Tex says. Unlike polyester, PLA is a biodegradable plastic substitute. And unlike some other makers of PLA, which use commercially grown PLA crops like corn, Alt Tex is working with the food and drink industry to collect, and use, waste.”

Website: https://www.thealttex.com/

Tags: Canada, Fashion

Anzilotti, Eillie. “Food Waste Is Going to Take over the Fashion Industry.” Fast Company, June 15, 2018. Retrieved at https://www.fastcompany.com/40584274/food-waste-is-going-to-take-over-the-fashion-industry

Aschaiek, Sharon. “Earth-friendly Fashion: U of T Startup Turns Food Waste into Wearables.” University of Toronto News, October 14, 2020. Retrieved at https://www.utoronto.ca/news/earth-friendly-fashion-u-t-startup-turns-food-waste-wearables

Tags: Canada, Fashion

Bolton, Rania. “Food Waste Becomes Fashion, Advertising in the Digital Age: Plus, Why Fashion Brands Are Gravitating Towards TikTok.” Fashionista, November 1, 2019. Retrieved at https://fashionista.com/2019/11/advertising-in-the-digital-age

Brown, Evan Nicole. “Fabric Dyes Are a Toxic Problem. These Beautiful Alternative Colors Are Made out of Food Waste.” Fast Company, September 14, 2019. Retrieved at https://www.fastcompany.com/90403175/many-fabric-dyes-are-toxic-but-these-beautiful-colors-can-be-made-in-your-kitchen

Burton, Olivia. “Fashion Made from Food Waste: From Banana Silk to Flax Linen.” Eco Warrior Princess, September 28, 2018. Retrieved at https://ecowarriorprincess.net/2018/09/fashion-made-from-food-waste-banana-silk-flax-linen/

Tags: Bananas, Fabrics

BusinessWire. “Model No. Launches Collection of Sustainable and Custom Home Products and Furnishings Made from Food Waste.” BusinessWire, October 21, 2020. Retrieved at https://www.businesswire.com/news/home/20201021005204/en/Model-No.-Launches-Collection-of-Sustainable-and-Custom-Home-Products-and-Furnishings-Made-from-Food-Waste

Tags: 3-D Printing, Furniture

Cecchin, Chiara. “Edible Innovations: Transforming Food Waste into Fashion.” November 21, 2017. Make, Retrieved at https://makezine.com/2017/11/21/edible-innovations-transforming-food-waste-into-fashion/

Čuk, Nina, Martin Šala, and Marija Gorjanc. “Development of Antibacterial and UV Protective Cotton Fabrics Using Plant Food Waste and Alien Invasive Plant Extracts as Reducing Agents for the In-situ Synthesis of Silver Nanoparticles.” Cellulose (February 11, 2021). https://doi.org/10.1007/s10570-021-03715-y Retrieved at https://link.springer.com/article/10.1007/s10570-021-03715-y

Tags: Fabrics

Farra, Emily. “These New Avocado-Dyed T-Shirts Are Made by—Wait for It!—Chipotle.” Vogue, August 5, 2020. Retrieved at

Tags: Avocados Products, Clothing, Fast Food

Forsyth, Rachel. “Turn Your Food Waste Into Fashion - Natural Tie Dying with Agnes LDN.” Vevolution, July 16, 2020. Retrieved at https://www.vevolution.co/blog1/2020/7/6/turn-your-food-waste-into-fashion

Gannon, Joyce. “Covestro ‘Think Tank’ to Address How Recycled Food Waste, Fashion and Mattresses Make up Circular Economy.” Pittsburgh Post Gazette, June 3, 2021. Retrieved at https://www.post-gazette.com/business/pittsburgh-company-news/2021/06/03/Circular-economy-recycle-reuse-Covestro-plastics-food-waste-fashion-mattresses-sustainability/stories/202106030058

Tags: Fashion, Germany

Glover, Simon. “Food Waste Could Change Fashion - Report.” Eco Textile, July 6, 2021. Retrieved at https://www.ecotextile.com/2021070628037/materials-production-news/food-waste-could-change-fashion-report.html

Tags: Fashion

**H&M** (Stockholm, Sweden based) has a “clothing line, dubbed the “Conscious Exclusive A/W20 Collection,” takes recycling to a new level with a line of clothing and accessories created from materials, including food waste, that had been destined for the trash bin.”

Website: https://about.hm.com/news/general-news-2020/h-m-s-conscious-exclusive-a-w20-collection-explores-the-beauty-o.html

Tags: Clothing, Sweden

Ibirogba, Paul. “Millennial Designer Launches Veggie Clothing Collection to Promote Sustainable Eating.” Veg News, March 4, 2019. Retrieved at https://vegannews.co/millennial-designer-launches-veggie-clothing-collection-to-promote-sustainable-eating

Jasta, Happy. “Ottan Studio Upcycles Leaves, Grass, and Food Waste into Beautiful Homeware.” Home Crux, December 2, 2020. Retrieved at https://www.homecrux.com/ottan-studio-food-waste-homeware/147987/

Tags: Furniture, Turkey, Upcycling

Laudes Foundation. *Spinning Future Threads: The Potential of Agricultural Residues*

*as Textile Fibre Feedstock*. [Research for this report was conducted by Institute for Sustainable Communities, the World Resources Institute India and Wageningen University and Research; funded by Laudes Foundation; Authors and contributors: Vivek Adhia, Anannya Mishra, Divya Banerjee, A. Nambi Appadurai, Parvathi Preethan, Yasar Khan, Dieuwertje de Wagenaar, Paulien Harmsen, Berien Elbersen, Michiel van Eupen, Igor Staritsky, Wolter Elbersen, and Edwin Keijser] Laudes Foundation, June 2021. Retrieved at https://www.laudesfoundation.org/learning/research/2021-07-01-spinning-future-threads

Tags: Agricultural Waste, Fashion

Mearns, Elizabeth. “Food Fashion: the Companies Turning Dinner Scraps into Clothes.” CGTN, June 11, 2021. Retrieved at https://newseu.cgtn.com/news/2021-06-11/Food-fashion-The-companies-turning-dinner-scraps-into-clothes-110KDVisU6c/index.html

Tags: Fashion

Minh, Trang Chu. “This Biotech Company Turns Milk Waste Into Protein Fiber to Revolutionize Sustainable Clothing.” Cause Artist June 2020. Retrieved at https://www.causeartist.com/biotech-company-mi-terro-turns-milk-waste-into-protein-fiber-t-revolutionize-sustainable-clothing/

**Model No.** (West Oakland, California) is a startup that makes furniture with 3-D printers using “corn husks and other food scraps leftover during the process of harvesting crops”. This waste “is turned into a nontoxic plastic, just like regular plastic but without the petroleum part.” It was co-founded by Jefferey McGrew, Jillian Northrup and Vani Khosla in 2018.

Website: https://model-no.com/

Tags: 3-D Printing, Furniture

**Muddle Art** (New Delhi, India) “is a pre consumer textile waste management company specializing in waste management solutions for textile industries.” It was founded by Ruby Khan in 2019.

Website: https://www.muddleart.com/

Tags: India, Textiles

New Zealand Government. “Funding for Five Projects to Reduce Food Waste.” Press Release, New Zealand Government, July 22, 2021. Retrieved at https://www.scoop.co.nz/stories/PA2107/S00162/funding-for-five-projects-to-reduce-food-waste.htm

Tags: Funding, New Zealand

Newman, Steph. “These Clothes Are Made out of Recycled Food Waste.” 1 Million Women, March 11, 2016. Retrieved at https://www.1millionwomen.com.au/blog/these-clothes-are-made-out-recycled-food-waste/

**Ottan Studio** (Beyoğlu, İstanbul, Turkey) “is an impact enterprise, also a green innovation & design studio, where people create sustainable, playful and aesthetic products.” It upcycles leaves, grass, and food waste into beautiful homeware.” It “was founded in 2017 by Ayşe Yılmaz with a team of 5 people to practice creative studies on sustainability and design.”

Website: https://www.ottanstudio.com/projects

Tags: Furniture, Turkey, Upcycling

Ozdemir, Derya. “Startup Re-Engineers Spoiled Milk Into Biodegradable Clothing.” Interesting Engineering, July 17, 2020. Retrieved at https://interestingengineering.com/startup-re-engineers-spoiled-milk-into-biodegradable-clothing

Pinnock, Olivia. “5 Innovative Fashion Materials Made From Food By-Products.” Forbes, January 23, 2019. Retrieved at https://www.forbes.com/sites/oliviapinnock/2019/01/23/5-innovative-fashion-materials-made-from-food-byproducts/#11bd1b2a5749

Roberts-Islam, Brooke. “How Designers Are Turning Food Waste into Stunning (and Sustainable) Fashion and Furniture.” Eco-Age, August 2, 2019. Retrieved at https://eco-age.com/news/how-designers-are-turning-food-waste-stunning-and-sustainable-fashion-and-furniture

Schmitt, Kristen A. “Turning Food Waste Into a Fashion Statement.” National Geographic, May 31, 2016. Retrieved at https://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/05/turning-food-waste-into-a-fashion-statement/

Sharp, Morgan. “Toronto Startup Turning Food Waste into Planet-friendly Fabric.” National Observer, July 5, 2021. Retrieved at https://www.nationalobserver.com/2021/07/05/news/toronto-startup-turning-food-waste-planet-friendly-fabric

Tags: Canada, Fabrics

Spencer, Natasha. “Upcycling Food Waste into a Biobased Plastic Alternative.” [ New Technology Upcycles Milk Proteins into Plastic and Cotton-like Fibres to Create More Sustainable Fabric and Packaging to Reduce Food Wastage.] Food Navigator, March 23, 2021. Retrieved at

https://www.foodnavigator.com/article/2021/03/23/upcycling-food-waste-into-a-biobased-plastic-alterna

Tags: Fashion, Milk, Plastic, Upcycling

Sustainable Brands Staff. “Trending: H&M, Houdini Eliminating More Waste from Fashion.” Sustainable Brands, November 20, 2020. Retrieved at https://sustainablebrands.com/read/waste-not/trending-h-m-houdini-eliminating-more-waste-from-fashion

Tags: Fashion

Thukral, Ruchi. “Your Leftover Food Powers this Smart WFH Desk!.” Yanko Design, May 1, 2020. Retrieved at https://www.yankodesign.com/2020/05/01/your-leftover-food-powers-this-smart-wfh-desk/

**Vegskin** (Lille, Hauts-de-France, France) “is making sustainable and ethical vegan leather out of bananas and mangoes that would otherwise go to waste.”

Website: https://www.facebook.com/Vegskin

Tags: Bananas, Fashion, France, Mangoes

Vogue. “Taiwanese Label Jenn Lee Makes Biodegradable Bodycon from Food Waste — but Are You Ready to Wear Fish Scales?” Vogue, October 27, 2020. Retrieved at https://www.vogue.in/fashion/content/taiwanese-label-jenn-lee-makes-biodegradable-bodycon-from-food-waste-but-are-you-ready-to-wear-fish-scales

Tags: Fashion, Fish Waste, Taiwan

Waste360. “Episode 66: Nothing Wasted! Sustainable Fashion Using Food Waste.” (Transcript) Waste360, July 17, 2020. [interview with Isaac Nichelson, CEO, and Co-founder of Circular Systems] Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-66-sustainable-fashion-using-food-waste-transcript

Wright, Bekah. “From Coffee Grounds to Couture, Food Waste Transforms into Fashion.” Take Part, May 23, 2016. Retrieved at http://www.takepart.com/feature/2016/05/23/food-upcycling-fashions/

Yetikyel, Gia. “Does Fish Skin Have a Future in Fashion?” Smithsonian Magazine, June 11, 2021. Retrieved at https://www.smithsonianmag.com/innovation/does-fish-skin-have-future-fashion-180977931/

Tags: Fashion

Fast Food, Food to Go, Quick Service, Take Out, Litter, Water Waste

Binns, Fiona. “Nine out of Ten Employees Negatively Impacted by Food Waste.” Resource Magazine, September 9, 2020. Retrieved at https://resource.co/article/nine-out-ten-employees-negatively-impacted-food-waste

Tags: Fast Food

Butler, Kiera. “Fast Food’s Litter Legacy.” *Mother Jones*, June 27, 2011. Retrieved at www.motherjones.com

Citi.io. “7 Fast Food Chains that Prevent Food Waste Through Donation.” Citi.io, July 7, 2020. Retrieved at https://citi.io/2020/07/07/7-fast-food-chains-that-prevent-food-waste-through-donation/

Farra, Emily. “These New Avocado-Dyed T-Shirts Are Made by—Wait for It!—Chipotle.” Vogue, August 5, 2020. Retrieved at

Tags: Avocados Products, Clothing, Fast Food

Goldstein, Nora. “Codigestion of Food Waste in California.” BioCycle, September 1, 2020. Retrieved at https://www.biocycle.net/codigestion-of-food-wastein-california/

Tags: codigestion, governmental, water

JD Supra. “Quick Service Restaurants Required to Make Composting/Recycling Bins Available to Customers for Food Waste.” JD Supra, July 17, 2020. Retrieved at https://www.jdsupra.com/legalnews/quick-service-restaurants-required-to-44012/

Lehner, Peter. “Fast Food Trash Nation? Time to Cut Down on Packaging Waste.” Natural Resources Defense Council, February 6, 2014. Retrieved at https://www.nrdc.org/experts/peter-lehner/fast-food-trash-nation-time-cut-down-packaging-waste

Moore, Darrell. “Takeaway Restaurants See Increase in Food Waste During Lockdown.” Circular Online, May 13, 2020. Retrieved at https://www.circularonline.co.uk/news/takeaway-restaurants-see-increase-in-food-waste-during-lockdown/

Peters, Adele. “These New McDonald’s Trays Are Made from Food Waste.” Fast Company, January 25, 2021. [article re UBQ trays qv] Retrieved at https://www.fastcompany.com/90596651/these-mcdonalds-trays-are-made-from-food-waste

Tags: Fast Food, Israel, Packaging

Sabri, Roya. “No, Fast Food Can’t Ignore Mounting Waste and the Plastics Crisis.” Tripple Pundit, March 9, 2021. Retrieved at https://www.triplepundit.com/story/2021/fast-food-waste/719436

Tags: Fast Food, Plastics

Schwartz, Ariel. “How Fast Food Chains Could Prevent Water Pollution.” Fast Company, June 22, 2011. Retrieved at www.fastcompany.com/1762364/how-fast-food-chains-could-prevent-water-pollution.

Selwood, Daniel. “Burger King Is Setting a Good Example on Plastic Reduction and Food Waste.” The Grocer, March 2, 2021. Retrieved at https://www.thegrocer.co.uk/the-grocer-blog-daily-bread/burger-king-is-setting-a-good-example-on-plastic-reduction-and-food-waste/653736.article

Tags: Fast Food, Plastic

Turchet, Thibault. “Zero Waste France Exposes Fast Foods Failing to Sort Waste.” Zero Waste Europe, October 18, 2018. Retrieved at https://zerowasteeurope.eu/2018/10/zero-waste-france-exposes-fast-foods-failing-to-sort-waste/

Vann, Karine. “McDonald's Selects TerraCycle's Loop for UK Reusable Cup Pilot.” Waste Dive, September 10, 2020. Retrieved at https://www.wastedive.com/news/mcdonalds-terracycle-loop-reusable-refillable-cup-pilot/584996/

Tags: Fast Food, Cups

Fish, Seafood, Oceans, Marine, Aquaculture

Amandè, Monin Justin. “How Studying a Delicacy Called Faux Poisson Could Net Real Solutions for a Hungry World.” *National Geographics*, December 20, 2016. Retrieved at http://voices.nationalgeographic.com/2016/12/20/how-studying-a-delicacy-called-faux-poisson-could-net-real-solutions-for-a-hungry-world

Arvanitoyannis, Ioannis, and Persefoni Tserkezou. “Chapter 11. Fish Waste Management.” In Ioannis S. Boziaris, ed. *Seafood Processing: Technology, Quality and Safety*. Wiley Blackwell, 2014. pp 263-310. Retrieved at https://www.researchgate.net/publication/261580750\_Chapter\_11\_Fish\_Waste\_Management\_In\_Seafood\_Processing\_Technology\_Quality\_and\_Safety

Tags: Chapters, Seafood

**Avant Meats** (Hong Kong) “produces cell-based fish maw and sea cucumber alternatives.” It “has entered the skincare industry with a new anti-aging ingredient product. The company is using its cell-based biotechnology to create marine protein peptides, which are typically found in supplements, face creams, and other beauty products. The product is called Zellulin, and will be used as an ingredient for anti-aging skin care products. Like Avant’s other cell-based products, the cell-based protein-peptide does not require any animals to be slaughtered or harmed. The company shared that they will be able to commercialize the cell-based marine protein-peptide product faster than its cell-based seafood products because it does not require pre-market approval.”

Website: https://www.avantmeats.com/

Tags: Cosmetics, Fish, Hong Kong

Beech, Peter. “‘Water-forecasting’ and Fish Farms Fed on Waste: How Innovation Is Driving the Blue Economy.” World Economic Forum, June 2, 2020. Retrieved at https://europeansting.com/2020/06/02/water-forecasting-and-fish-farms-fed-on-waste-how-innovation-is-driving-the-blue-economy/

**Cape Cod Commercial Fishermen’s Alliance** (Massachusetts) operates a program with Barnstable County Extension Service to promote “through education and recipes — the use of dogfish and skate, species found in Cape waters but once considered trash fish. Without a demand, those fish would have been discarded or sold in bulk for animal feed.”

Website: https://capecodfishermen.org/fish-for-families

Carrington, Damian. “One in Three Fish Caught Never Makes it to the Plate – UN Report.” The Guardian, July 9, 2018. Retrieved at https://www.theguardian.com/environment/2018/jul/09/one-in-three-fish-caught-never-makes-it-to-the-plate-un-report

Cuff, Madeleine. “Food Waste Crisis: Farmers Preparing to Kill Thousands of Fish as £30bn Food Waste Mountain Grows.” I Nnews, April 27, 2020. Retrieved at https://inews.co.uk/news/environment/food-waste-crisis-uk-latest-farmers-kill-fish-mountain-coronavirus-2551961

Davies, R. W. D., S. J. Cripps, A. Nickson, and G. Porter. “Defining and Estimating Global Marine Fisheries Bycatch.” *Marine Policy* 33 (2009): 661-672. Retrieved at http://www.sciencedirect.com/science/article/pii/S0308597X09000050

Deng, Yi, Fufeng Chen, Kang Liao, Yu Xiao, Sihua Chen, Qian Lu, Jun Li, and Wenguang Zhou. “Microalgae for Nutrients Recycling from Food Waste to Aquaculture as Feed Substitute: a Promising Pathway to Eco Friendly Development.” Journal of Chemical Technology and Biotechnology (May 3, 2021): https://doi.org/10.1002/jctb.6786 Retrieved at https://onlinelibrary.wiley.com/doi/10.1002/jctb.6786?af=R

Tags: Aquaculture

EdUHK. “Researchers Make Fish Feed from Food Waste.” The Education University of Hong Kong (EdUHK), July 28, 2020. Retrieved at https://phys.org/news/2020-07-fish-food.html

ENS. “EU Plans to Halve Marine Litter, Food Waste by 2030.” Environment News Service, January 25, 2017. Retrieved at http://ens-newswire.com/2017/01/25/eu-plans-to-halve-marine-litter-food-waste-by-2030/

Ferrario, Cinzia, Francesco Rusconi, Albana Pulaj, Raffaella Macchi, Paolo Landini, Moira Paroni, Graziano Colombo, Tiziana Martinello, Luca Melotti, Chiara Gomiero, M. Daniela Candia Carnevali, Francesco Bonasoro, Marco Patruno, and Michela Sugni.“From Food Waste to Innovative Biomaterial: Sea Urchin-Derived Collagen for Applications in Skin Regenerative Medicine.” Marine Drugs 18:8 (August 6, 2020): 414. https://doi.org/10.3390/md18080414 Download at https://www.mdpi.com/1660-3397/18/8/414

Getu, Addis, Kidanie Misganaw, and Meseret Bazezew. “Post-harvesting and Major Related Problems of Fish Production.” *Fisheries and Aquaculture Journal* December 20, 2015. Retrieved at http://www.omicsonline.com/open-access/postharvesting-and-major-related-problems-of-fish-production-2150-3508-1000154.php?aid=65494

**Goodfish** (based in Los Angeles, New York and Colorado) makes salmon chips “from used salmon skin” that have been “sourced from the most sustainable fisheries in Bristol Bay, Alaska.” It was founded by Justin Guilbert

Website: https://goodfish.com/

Tags: Fish Waste, Upcycled Products

Goossens, Yanne, Thomas G. Schmidt, and Manuela Kuntscher. “Evaluation of Food Waste Prevention Measures —The Use of Fish Products in the Food Service Sector.” Sustainability 12:16 (April 15, 2020); 6613. https://doi.org/10.3390/su12166613 View full text at https://www.mdpi.com/2071-1050/12/16/6613

Hahn, Jennifer. “Tômtex Is a Leather Alternative Made from Waste Seafood Shells and Coffee Grounds.” Dezeen, August 22, 2020. Retrieved at https://www.dezeen.com/2020/08/22/tomtex-leather-alternative-biomaterial-seafood-shells-coffee/

Tags: Coffee, Leather, Seafood

Innovations Admin. “New Project to Extend Fish and Seafood Shelf-life and Reduce Food Waste.” Innovations Admin, October 11, 2020. Retrieved at https://innovationsfood.com/new-project-to-extend-fish-and-seafood-shelf-life-and-reduce-food-waste-2/

Tags: Fish Waste

International Fund for Agricultural Development. “Towards Zero Food Waste in Indonesia's Fishing Communities.” International Fund for Agricultural Development (IFAD) September 29, 2020. Retrieved at International Fund for Agricultural Development

Tags: Fish Waste, Indonesia

Kearns, Madelyn. “Salmon Group Introducing Insect Flour from Grasshoppers into Salmon Feed via Metapod Partnership.” SeafoodSource, June 10, 2020. Retrieved at https://www.seafoodsource.com/news/aquaculture/salmon-group-introducing-insect-flour-from-grasshoppers-into-salmon-feed-via-metapod-partnership

Liu, Vanessa, and Judith Tan. “Scaling Towards Zero Food Waste in Fish Farming.” The Straits Times, November 29, 2020. Retrieved at https://www.straitstimes.com/singapore/scaling-towards-zero-food-waste-in-fish-farming

Tags: Fish, Singapore

Malewar, Amit. “Study Found That Fisheries Discarding Edible Fish, Pose a Threat to Food Security.” Tech Explorist, February 26, 2018. Retrieved at https://www.techexplorist.com/stu-found-fisheries-discarding-edible-fish-pose-threat-food-security/12117/

Mo, Wing Yin, Zhang Cheng, Wai Ming Choi, Yu Bon Man, Yihui Liu, and Ming Hung Wong. “Application of Food Waste Based Diets in Polyculture of Low Trophic Level Fish: Effects on Fish Growth, Water Quality and Plankton Density.” Marine Pollution Bulletin 85:2 August 30, 2014): 803-809, PMID: 24492151 DOI: 10.1016/j.marpolbul.2014.01.020 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0025326X14000216

Shizume, Chisato. “From Food Waste to Meal Kits: New Fukuoka Meal Kit Startup.” Zenbird, July 16, 2020. Retrieved at https://zenbird.media/from-food-waste-to-meal-kits-new-fukuoka-meal-kit-startup/

Springer, Jon. “Turning ‘Trash’ to Treasure in the Seafood Case.” Supermarket News, February 6, 2017. Retrieved at http://www.supermarketnews.com/seafood/turning-trash-treasure-seafood-case

Tan, Judith, and Vanessa Liu. “Scaling Towards Zero Food Waste in Fish Farming.” Straits Times, November 29, 2020. Retrieved at https://www.straitstimes.com/singapore/scaling-towards-zero-food-waste-in-fish-farming

Tags: Fish Waste, Singapore

**Tômtex** “is a leather alternative made from waste seafood shells and coffee grounds.” It was developed by Vietnamese designer Uyen Tran, who “developed a flexible bio-material called Tômtex, which is a leather alternative made from food waste that can be embossed with a variety of patterns to replicate animal leathers...” “The uniqueness of Tomtex is that it doesn’t completely harden while drying, and later can be modified as it remain slightly soft. With the help of the 3D printer extra touches can be made to make it look similar to snake or crocodile skin or simply give it an abstract decoration.”

Website: https://tomtex.co/

Tags: Coffee, Leather, Seafood

Vogue. “Taiwanese Label Jenn Lee Makes Biodegradable Bodycon from Food Waste — but Are You Ready to Wear Fish Scales?” Vogue, October 27, 2020. Retrieved at https://www.vogue.in/fashion/content/taiwanese-label-jenn-lee-makes-biodegradable-bodycon-from-food-waste-but-are-you-ready-to-wear-fish-scales

Tags: Fashion, Fish Waste, Taiwan

Food Design and Food Waste

Gélard, Gaëlle Le. “Design Is One Secret Ingredient for Thwarting Food Waste.” Green BizApril 29, 2021.

Retrieved at https://www.greenbiz.com/article/design-one-secret-ingredient-thwarting-food-waste

Tags: Food Design, France

Food Insecurity, Food Security, and Food Waste

Business Wire. “Sealed Air Invests in Gastromotiva to Improve Food Security Worldwide.” Business Wire, October 8, 2020. Retrieved at https://www.businesswire.com/news/home/20201006005803/en/Sealed-Air-Invests-in-Gastromotiva-to-Improve-Food-Security-Worldwide

Tags: Food Security, Packaging

Casey, Tina. “Food Waste and the Global Hunger Crisis: Momentum Builds for a More Holistic Solution.” Triple Pundit, October 6, 2020. Retrieved at https://www.triplepundit.com/story/2020/food-waste-global-hunger-crisis/706266

Tags: Food Insecurity, Solutions

Dombroski, Stephen. “Food Insecurity Vs. Food Waste: Producers and Manufacturers Can Affect the Balance.” Food Safety Tech, January 15, 2021. Retrieved at https://foodsafetytech.com/column/food-insecurity-vs-food-waste-producers-and-manufacturers-can-affect-the-balance/

Tags: Food Insecurity

Ma, Grace. “Bridging the Food Waste and Food Insecurity Gap: How Singaporeans Are Doing their Part.” Singapore Tatler, October 5, 2020. Retrieved at https://sg.asiatatler.com/life/bridging-the-gap-between-food-waste-and-food-insecurity-how-individuals-and-organisations-in-singapo

Tags: Food Insecurity, Singapore

Wright Lauri, Alice Sanchez, Patricia Jakubec, and Jen Ross. “Food Fighters: A Food Recovery-Meal Delivery Program Benefits Meal Recipients, Volunteers and Agencies.” Journal of Hunger & Environmental Nutrition, February 5, 2021. https://doi.org/10.1080/19320248.2021.1883496 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/19320248.2021.1883496?journalCode=when20

Tags: Food Delivery Services, Food Insecurity

Food Loss, Wastage

The Africa Logistics. “What Is Causing Food Deficit in South Africa? Expert Speaks.” The Africa Logistics, November 14, 2020. Retrieved at https://www.theafricalogistics.com/2020/11/14/what-is-causing-food-deficit-in-south-africa-expert-speaks-2/

Tags: Food Loss, South Africa

Agencies. “Experts Seek Ways to Reduce Food Wastage in Africa.” New Times, February 19, 2017. Retrieved at http://www.newtimes.co.rw/section/article/2017-02-19/208158/

Alexander, Peter, Calum Brown, Almut Arneth, John Finnigan, Dominic Moran, and Mark D.A. Rounsevell. “Losses, Inefficiencies and Waste in the Global Food System, Agricultural Systems.” 153 (May 2017): 190–200. Retrieved at http://www.sciencedirect.com/science/article/pii/S0308521X16302384

Akinrefon, Dapo. “Stakeholders Proffer Solutions to Post-harvest Loss in Nigeria.” Vanguard, May 26, 2017. Retrieved at http://www.vanguardngr.com/2017/05/stakeholders-proffer-solutions-post-harvest-loss-nigeria/

Aulakh, Jaspreet, and Anita Regmi. “Postharvest Food Losses Estimation-- Development of Consistent Methodology.” Rome: Food and Agriculture Organization, 2013. Retrieved at http://www.fao.org/fileadmin/templates/ess/documents/meetings\_and\_workshops/GS\_SAC\_2013/Improving\_methods\_for\_estimating\_post\_harvest\_losses/Final\_PHLs\_Estimation\_6-13-13.pdf

Bahadur, Krishna, Iftekharul Haque, Alexander F. Legwegoh, and Evan D. G. Fraser. “Strategies to Reduce Food Loss in the Global South.” *Sustainability* 8:7 (2016): 595. Retrieved at http://www.mdpi.com/2071-1050/8/7/595

CITE. “Summary Report: Scaling Adoption of Hermetic Postharvest Storage Technologies in Uganda.” Comprehensive Initiative on Technology Evaluation, February 2017. Retrieved at http://cite.mit.edu/system/files/reports/Summary%20Report-%20Scaling%20Adoption%20of%20Hermetic%20Post-Harvest%20Storage%20Technologies%20in%20Uganda%20\_0.pdf

Creamer, Nancy. “Introducing Farm-Level Loss Into the Food Waste Discussion.” Huffington Post, January 3, 2017. Retrieved at http://www.huffingtonpost.com/nancy-creamer/introducing-farm-level-lo\_b\_13941104.html

Donley, Arvin. “From the Editor: Increasing Food Security by Decreasing Postharvest Loss.” World Grain, September 26, 2017. Retrieved at http://www.world-grain.com/articles/news\_home/Commentary/2017/09/From\_the\_Editor\_Increasing\_foo.aspx?ID={B8C92E22-B6FF-44D1-BEBE-0921DA97F203}&cck=1

Food and Agriculture Organization (FAO). “FAO Members Call for Action against Food Loss and Waste in the World’s Hungriest Region – Asia and The Pacific.” Scoop World, June 3, 2021. Retrieved at https://www.scoop.co.nz/stories/WO2106/S00024/fao-members-call-for-action-against-food-loss-and-waste-in-the-worlds-hungriest-region-asia-and-the-pacific.htm

Tags: Asia and the Pacific, Food Loss, Governmental Reports

Goodwin, Liz. “Food Loss & Waste Amounts to Economic Losses Worth $940 Billion Worldwide.” FnB News, August 29, 2017. Retrieved at http://www.fnbnews.com/Top-News/food-loss--waste-amounts-to-economic-losses-worth-940-billion-worldwide-41048

Holland, Jason. “Marel Spending Eur 60 Million on Innovations to Help Boost Seafood Yields.” Seafood Source, September 21, 2017. Retrieved at https://www.seafoodsource.com/news/business-finance/marel-spending-eur-60-million-on-innovations-to-help-boost-seafood-yields

International Institute of Tropical Agriculture. “Talking about Food Loss and Food Waste with Dr Christopher Mutungi, IITA Food Technology Specialist.” International Institute of Tropical Agriculture (IITA), September 29, 2020. Retrieved at https://www.iita.org/news-item/talking-about-food-loss-and-food-waste-with-dr-christopher-mutungi-iita-food-technology-specialist/

Tags: Food Loss, Tanzania

Jäger, Hansjürg. “Tanzania: Farmers Say Goodbye to Post-Harvest Grain Losses.” AllAfrica, January 16, 2017. Retrieved at http://allafrica.com/stories/201701160777.html

Kantor, Linda. S., Kathryn Lipton, Alden Manchester, and Victor Oliveira. “Estimating and Addressing America’s Food Losses.” Food Review, 20:1 (January-April 1997): 2–12. Retrieved at http://gleaningusa.com/PDFs/USDA-Jan97a.pdf

Karayamparambil, Jescilia. “Doubling Farmers’ Income by Reducing Food Loss.” Free Press, March 15, 2018. Retrieved at http://www.freepressjournal.in/business/doubling-farmers-income-by-reducing-food-loss-2/1237830

McKevit, Jennifer. “Food Supply Chain Suffers 40% Food Loss Post-harvest, Will Disruptive Tech Help?” SupplyChainDive, January 6, 2017. Retrieved at http://www.supplychaindive.com/news/food-supply-chain-waste-asia-logistics-innovasions-map/433246/

McKown, Lauren. “MIT Researchers Inform World Food Program Work to Reduce Post-harvest Losses.” MIT News, February 23, 2017. Retrieved at http://news.mit.edu/2017/mit-researchers-inform-work-to-reduce-post-harvest-losses-0223

Minten, Bart, Ermiass Engida, and Seneshaw Tamru. “How Big Are Post-harvest Losses in Ethiopia? Evidence from Teff. Washington, DC and Addis Abada: International Food Policy Research Institute (IFPRI) and Ethiopian Development Research Institute (EDRI), 2016. Retrieved at http://www.ifpri.org/publication/how-big-are-post-harvest-losses-ethiopia-evidence-teff

Nakouzi, Serge. “Is Food Loss an Issue for Iran?” Tehran Times, February 8, 2017. Retrieved at http://www.tehrantimes.com/news/410908/Is-food-loss-an-issue-for-Iran

Prusky, Dov. “Reduction of the Incidence of Postharvest Quality Losses, and Future Prospects.” Food Security 3:4 (December 2011). DOI: 10.1007/s12571-011-0147-y Retrieved at https://www.researchgate.net/publication/257788747\_Reduction\_of\_the\_incidence\_of\_postharvest\_quality\_losses\_and\_future\_Prospects

Wamuswa, Nanjinia. “How Ready Food Goes to Waste in Kenyan Towns.” Standard Digital, March 29, 2017. Retrieved at https://www.standardmedia.co.ke/article/2001234463/how-ready-food-goes-to-waste-in-kenyan-towns

Waste4Change. “The Difference between Food Loss vs Food Waste and How to Avoid It.” PT Wasteforchange Alam Indonesia, 2019. Retrieved at https://waste4change.com/the-difference-between-food-loss-vs-food-waste-and-how-to-avoid-it/

Tags: Food Loss, Indonesia

World Food Program. “WFP’s Zero Food Loss Initiative: Reaching 200 Million Farmers by 2030.” World Food Program, March 19, 2019. Retrieved at https://www.wfpusa.org/multimedia/wfps-zero-food-loss-initiative-reaching-200-million-farmers-by-2030/

Tags: Africa, Food Loss, Organizational Projects

Food Prices, Pricing

Badore, Margaret. “Could Higher Food Prices Reduce Food Waste?.” TreeHugger.com, April 23, 2014. Retrieved at http://www.treehugger.com/green-food/could-higher-food-prices-reduce-food-waste.html

Emiliano, Lopez Barrera, and Thomas Hertel. “Global Food Waste Across the Income Spectrum: Implications for Food Prices, Production and Resource Use.” Food Policy 98 (January 2021): 101874. https://doi.org/10.1016/j.foodpol.2020.101874 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220300762

Tags: Food Prices

Findijs, Alex. “Food Prices, Waste Rise as Food Insecurity Affects Tens of Millions in the US.” World Socialist Website, December 7, 2020. Retrieved at https://www.wsws.org/en/articles/2020/12/07/food-d07.html

Tags: Covid-19, Food Prices

Klein, Jesse. “The New Dynamic Duo: Pricing and Food Waste.” Greenbiz, May 11, 2021. Retrieved at https://www.greenbiz.com/article/new-dynamic-duo-pricing-and-food-waste

Tags: Equipment, Israel, Pricing

Shepherd, G. (2008) “World Bank: Biofuels Caused Food Prices to Soar 75%.” *Miami New Times* 19 August https://www.miaminewtimes.com/restaurants/world-bank-biofuels-caused-food-prices-to-soar-75-6583214 accessed 14 July 2019

Streitfeld, David. “A Global Need for Grain That Farms Can’t Fill.” New York Times, March 9, 2008. Retrieved at https://www.nytimes.com/2008/03/09/business/worldbusiness/09crop.html

*Sydney Morning Herald* (2007) “Italians Stage Pasta Strike.” *Sydney Morning Herald,* September 13, 2007. Retrieved at www.smh.com.au/world/italians-stage-pasta-strike-20070913-ywn.html

Food Processors, Packers, Manufacturers, Production, Industry, Manufacturing Losses

Ahern, Charlie. “Less Waste, More Gain: Boosting Profits in Food Manufacturing.” Foodbev Media, October 17, 2018. Retrieved at https://www.foodbev.com/news/less-waste-more-gain-boosting-profits-in-food-manufacturing/

Askew, Katy. “‘It’s a Management Issue’: Cultural Shift Needed to Tackle Food Waste Hotspots.” FoodNavigator.com, January 2, 2019. Retrieved at https://www.foodnavigator.com/Article/2019/01/02/It-s-a-management-issue-Cultural-shift-needed-to-tackle-food-waste-hotspots

Baldwin, Alex. “Food Manufacturers Unveil 2025 Targets to Deliver ‘Sustainable Food System of the Future,’” Edie.net, October 14, 2016. Retrieved at http://www.edie.net/news/7/FDF-UK-food-and-drink-manufactures-to-make-ambitious-turn-to-shaping-sustainable-value-chains-/

Blake, Megan. “Enormous Amounts of Food Are Wasted During Manufacturing – Here’s Where it Occurs.” The Conversation, September 5, 2018. Retrieved at https://theconversation.com/enormous-amounts-of-food-are-wasted-during-manufacturing-heres-where-it-occurs-102310

Cheong, Tiffany. “No Preservatives or Heat for New Food Processing Method.” The Straits Times, June 1, 2017. Retrieved at http://www.straitstimes.com/business/no-preservatives-or-heat-for-new-food-processing-method

Dillon Consulting. “Our Food Future; Food and Food Waste Flow Study.” Work Package 1. Dillon Consulting, June 2021. Retrieved at https://guelph.ca/wp-content/uploads/Food-and-Food-Waste-Flow-Study-Report-WP1.pdf?utm\_source=guelphtoday.com&utm\_campaign=guelphtoday.com&utm\_medium=referral

Tags: Canada, Cities, Manufacturing Losses, Reports

Dora, Manoj, J. Wesana, X. Gellynck, N. Seth, B. Dey, and H. De Steur. “Importance of Sustainable Operations in Food Loss - Evidence from the Belgian Food Processing Industry.” Annals of Operations Research, January 17, 2018. Retrieved at https://www.brunel.ac.uk/people/manoj-dora/publications

**Farm Powered Strategic Alliance** --FPSA– is an alliance of Vanguard Renewables that includes, Unilever, Starbucks and Dairy Farmers of America that commited “to reducing food waste from manufacturing and the supply chain and repurposing any unavoidable waste into renewable energy via Vanguard Renewables’ farm-based anaerobic digesters.”

Website: https://www.bloomberg.com/press-releases/2020-12-10/vanguard-renewables-launches-farm-powered-strategic-alliance-with-a-call-to-action-for-food-manufacturers-and-retailers

Tags: Farming, Manufacturing, Supply Chains

FDF. “FDF’s Environmental Ambition; Progress Report 2016.” Food & Drink Federation, February 2017. Retrieved at https://www.fdf.org.uk/corporate\_pubs/2016-ea-report.pdf%20

Fok, Hilda. “Managing Food Waste in the Food and Beverage Industry.” Macau Business, June 27, 2021? Retrieved at https://www.macaubusiness.com/managing-food-waste-in-the-food-and-beverage-industry/

Tags: Industry, Macau

Food Stuff. “Human Error Major Cause of Food Waste In Manufacturing – Study.” Food Stuff South Africa, January 26, 2019. Retrieved at https://www.foodstuffsa.co.za/human-error-major-cause-of-food-waste-in-manufacturing-study/

Food&Beverage. “Continental Working to Eliminate Food Waste.” Food&Beverage, February 10, 2017. Retrieved at https://foodmag.com.au/continental-working-to-eliminate-food-waste/

**Fyffes** (Dublin, Ireland) is a tropical produce importer and distributor. It has proclaimed that it “has committed to reducing food loss in its own operations by 80% by 2030.”

Website: https://www.fyffes.com/news/fyffes-announces-sustainability-target-to-reduce-food-loss/

Tags: Ireland, Packers

General Mills. “Our Mission to Reduce Food Waste.” Matter of Trust, June 22, 2017. Retrieved at http://matteroftrust.org/14545/our-mission-to-reduce-food-waste

Gonzalez, Carolina. “A $940 Billion Problem Has Impossible, Campbell Pledging to Help.” Bloomberg, September 23, 2020. Retrieved at https://www.bloomberg.com/news/articles/2020-09-23/a-940-billion-problem-has-impossible-campbell-pledging-to-help

Tags: Manufacturers

Heil, Emily.·“Nearly 200 of the World's Biggest Food Suppliers Pledge to Halve Their Food Waste.” *Washington Post*, September 23, 2020. Retrieved at

Tags: Businesses, Manufacturers

Hui, Ann. “Vast Majority of Canadian Food Waste Takes Place Within the Food Industry - and Not at the Household Level, Study Finds.” The Globe Mail, January 17, 2019. Retrieved at https://www.theglobeandmail.com/canada/article-vast-majority-of-food-waste-takes-place-within-the-food-industry-and/

Jachec, Harriet. “Tackling the Problem of Food Waste in Manufacturing.” FoodBev Media, January 18, 2019. Retrieved at https://www.foodbev.com/news/tackling-the-problem-of-food-waste-in-manufacturing/

Judkis, Maura. “How One Company Eliminated Food Waste: the ‘Landfill Can No Longer Be an Option,’” *Washington Post*, January 5, 2017. Retrieved at https://www.washingtonpost.com/news/food/wp/2017/01/05/how-one-company-eliminated-food-waste-the-landfill-can-no-longer-be-an-option/?tid=a\_inl&utm\_term=.ce94b3bc8051

Tags: Landfill, Manufacturers

Karst, Tom. “Fyffes Announces Sustainability Target to Reduce Food Loss.” The Packer, March 1, 2021. Retrieved at https://www.thepacker.com/news/sustainability/fyffes-announces-sustainability-target-reduce-food-loss

Tags: Packers

Levine, Brian. “A Better Way to Deal with Food Processing Waste: Finding Value in FOG.” Greasezilla, August 3, 2020. Retrieved at http://greasezilla.com/a-better-way-to-deal-with-food-processing-waste-finding-value-in-fog/

Mace, Matt. “Food Production ‘In Jeopardy’ Unless New Agri-practices Are Introduced, Says FAO.” Edie.net, February 28, 2017. Retrieved at http://www.edie.net/news/5/Food-security-in--jeopardy--unless-new-agri-practices-are-introduced--says-FAO/

**Manufacturing Operations Management** (MOM) software “represents a collection of systems for managing end-to-end manufacturing processes and automation. The core MOM subsystems include: MRP (Material Requirements Planning): packaging, raw material planning, procurement scheduling, etc.; MES (Manufacturing Execution Systems): used to track and document the transformation of raw materials to finished goods; and Other categories of Enterprise Asset Management which fall into this broader manufacturing tech category.”

Source: https://thespoon.tech/connecting-demand-to-supply-2021-food-supply-chain-tech-outlook/

Matzembacher, Daniele Eckert, Luciana Marques V ieira, and Marcia Dutrade Barcellos. “An Analysis of Multi-stakeholder Initiatives to Reduce Food Loss and Waste in an Emerging Country – Brazil.” Industrial Marketing Management. 93 (February 2021): 591-604. https://doi.org/10.1016/j.indmarman.2020.08.016 Retrieved at

Tags: Brazil, Industry, National Studies

McCormick, Erin. “Recalls of ‘Potentially Lethal’ US Meat and Poultry Nearly Double since 2013.” The Guardian, January 18, 2019. Retrieved at https://www.theguardian.com/environment/2019/jan/18/us-meat-poultry-recalls-nearly-double-since-2013#img-1

Neo, Pearly. “Food Loss in Japan: Manufacturing Sector Highlighted as Highest Contributor as Government Urges Consumers to Buy ‘From the Front.’” Food Navigator Asia, June 2, 2021. Retrieved at https://www.foodnavigator-asia.com/Article/2021/06/02/Food-loss-in-Japan-Manufacturing-sector-highlighted-as-highest-contributor-as-government-urges-consumers-to-buy-from-the-front

Tags: Japan, Manufacturers

Mitchel, David. “Produce Companies Get Creative in Quest for Zero Waste.” The Packer, January 13, 2017. Retrieved at http://www.thepacker.com/marketing-profiles/sustainabilitygoing-green/produce-companies-get-creative-quest-zero-waste

Nichols, Luke. “Unilever Achieves Carbon-neutrality at 5 UK Sites Following Green Gas Deal.” Edie, January 12, 2017. Retrieved at http://www.edie.net/news/10/Unilever-goes-carbon-neutral-at-5-UK-sites-following-green-gas-deal/?adfesuccess=1

O’Brien, Anne. “Mapping Food Processing Waste in Yorkshire & the Humber.” University of York, February 2018. Retrieved at https://www.biovale.org/wp-content/uploads/2018/11/Mapping-food-processing-waste.pdf

Ogleby, George. “Food and Drink Sector Tastes Strong Environmental Progress.” Edie.net, February 9, 2017. Retrieved at http://www.edie.net/news/6/Food-and-drink-sector-delivers-strong-environmental-progress/

**ParityFactory** (Bothell, Washongton) “automates materials control for food processors using a combined solution of modern software, ERP integrations, and factory equipment. With increased speed and accuracy, food plants using ParityFactory, run smoother, and leaner as a result of real-time inventory, instant lot tracing, and an efficient shop floor.”

Website: https://parityfactory.com/

Tags: Food Processing

Peters, Adele. “How a Major Food Processor Eliminated Organic Waste.” Fast Company Magazine, July/August 2017. Retrieved at https://www.fastcompany.com/40426515/how-a-major-food-processor-eliminated-organic-waste

Ridler, James. “Dole Europe MD on Company’s Drive for Zero Fruit Waste.” Food Navigator, February 22, 2021. Retrieved at https://www.foodmanufacture.co.uk/Article/2021/02/18/Dole-Europe-MD-on-company-s-drive-for-zero-fruit-waste#

Tags: Europe, Food Producers

Smith, Travis A., and Craig E. Landry. “Household Food Waste and Inefficiencies in Food Production.” American Journal of Agricultural Econommics (October 5, 2020) https://doi.org/10.1111/ajae.12145 Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/ajae.12145

Tags: Households, Production

Smithers, Rebecca. “Less than 1% of Surplus Food from Farms and Manufacturers Used to Feed Hungry.” The Guardian, May 18, 2017. Retrieved at https://www.theguardian.com/environment/2017/may/18/less-than-1-of-surplus-food-from-farms-and-manufacturers-used-to-feed-hungry

Tatum, Megan. “10 Ways Food Is Wasted by Manufacturers.” The Grocer, January 26, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/10-ways-manufacturers-waste-food/547633.article

Tavill, Gail. “Industry Challenges and Approaches to Food Waste.” Physiology & Behavior 2231 (September 2020): 112993. https://doi.org/10.1016/j.physbeh.2020.112993 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0031938420303073

Tekler, Zeynep Duygu, Raymond Low, Si Ying Chung, Jonathan Sze Choong Low, and Lucienne Blessing. “A Waste Management Behavioural Framework of Singapore’s Food Manufacturing Industry Using Factor Analysis.” Procedia CIRP 802019): 578-583. https://doi.org/10.1016/j.procir.2019.01.066 Download PDF at https://www.sciencedirect.com/science/article/pii/S221282711930068X

University of York. “Yorkshire Food Manufacturing Could Be Improved by Harnessing Waste Products.” University of York, May 22, 2018. Retrieved at https://www.york.ac.uk/news-and-events/news/2018/research/yorkshire-food-manufacturing-waste-products/

Walker, Nell. “Manufacturers Must Work Harder to Reduce Food Wastage.” Energy Digital, March 14, 2017. Retrieved at http://www.energydigital.com/wastemanagement/4462/Manufacturers-must-work-harder-to-reduce-food-wastage

**Wherefour** (Petaluma, California) makes “ERP/traceability software for companies that use process manufacturing techniques to produce or distribute their products.” Its “customers are typically in industries such as food, beverage, cannabis, personal care and nutraceuticals or natural products.” It provides companies with production costing, inventory control, start-to-finish™ complete batch and lot tracking, raw material traceability, overhead monitoring and customer/vendor relationship management.” Its “software also helps manage the myriad compliance and risk mitigation requirements that manufacturers face. Companies can monitor the performance of each production run and how it compares to standard formulas.”

Website: www.wherefour.com

Tags: Food Processors

Food Recovery

Cooks, Leda M.. "Food Savers or Food Saviors? Food Waste, Food Recovery Networks, and Food Justice.” *Gastronomica* (August 2019): 19:3.

Division of Pollution Prevention and Environmental Assistance*. A Fact Sheet for Food Recovery & Donation.* Raleigh, N.C.: N.C., Division of Pollution Prevention and Environmental Assistance 2001.

Faganel, Armand, and Aleksander Janeš. “Food Recovery Awareness.” In Doris Gomezelj Omerzel and Suzana, Laporsek, eds. *Managing Global Changes* (Programme of the Joint International Conference Organised by University of Primorska, Faculty of Management, Slovenia, Juraj Dobrila University of Pula, Faculty of Economics and Tourism Dr. Mijo Mirkovic, Croatia, Moscow School of Economics, Moscow State University, Russian Federation, Eastern European Economics, Usa, Society for the Study of Emerging Markets, USA). Koper [Slovenia]: University of Primorska Press, 2016, Str. 217. Retrieved at http://www.hippocampus.si/ISBN/978-961-6984-26-3/135.pdf

Tags: Academic Chapters, Food Recovery

Florida Department of Agriculture and Consumer Services. *The Food Recovery Resource Guide.* Tallahassee, Fla.:, Florida Department of Agriculture and Consumer Services, 2002 [Serial publication]

Hyslop, Katie. “Dignity Versus Waste at the Food Bank.” The Tyee, January 22, 2018. Retrieved at https://thetyee.ca/News/2018/01/22/Dignity-Waste-Food-Bank/

International Food Banking Services. *1998 International Food Bank Directory: Including Food Recovery Programs*. Phoenix, AZ: International Food Banking Services, Inc., 1998.

Kalina, Laura. *Creating a Food Recovery Program: a Step by Step Guide.* [Kamloops, B.C.]: [Kamloops Foodshare], 2007.

McIntosh, Christine, Thomas Miller, and Meg Shields. *A Directory of Food Recovery/distribution Programs and Related Organizations in Metropolitan Toronto*. Toronto: FoodShare Metro Toronto, 1987.

NYC Food Policy Center. “Food Recovery, France: Urban Food Policy Snapshot.” New York City Food Policy Center, Hunter College, December 6, 2016. Retrieved at http://www.nycfoodpolicy.org/food-recovery-france-urban-food-policy-snapshot-2/

Sherman, Rhonda. “Food Recovery & Waste Reduction: a Guide for Businesses and Institutions.” [Raleigh, N.C.]: N.C. Cooperative Extension Service, 1998.

Food Safety and Food Waste

Askew, Katy. “Plastics, Pollution, Food Safety and Waste: 'These Issues Are Interconnected.'”

FoodNavigator.com, December 24, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/12/24/Plastics-pollution-food-safety-and-waste-These-issues-are-interconnected

Tags: Food Safety, Plastic

Browning, Daniel. “How Antimicrobial Nanotubes in Packaging Can Revolutionize Food Safety.” Packaging Digest, February 5, 2021. Retrieved at https://www.packagingdigest.com/food-safety/how-antimicrobial-nanotubes-packaging-can-revolutionize-food-safety

Tags: Food Safety, Packaging

European Federation of Food Banks. “Food Safety: Simplified Approach to Make Food Donations Easier.” November 8, 2018. Retrieved at https://www.efsa.europa.eu/en/press/news/181107

**Food ID** –Food In-Depth– (San Mateo, California) is a “food testing startup working with forward-looking companies to enable food transparency and the authentication of brand label claims. Co-founded by natural meat pioneer Bill Niman, FoodID helps the people who supply, serve and sell meats and poultry to effectively and affordably test for antibiotics and other adulterants. The bulk of food safety claims, such as "antibiotic-free", "never-ever-antibiotic" and "hormone-free," are based on producer assertions, and are not validated by actual testing. Until now, testing technologies have been unable to work at the speed and scale of the modern livestock system.”

Website: https://www.foodid.com/

Tags: Food Safety

Future of Agriculture. “FoA 229: NanoGuard is Reducing Food Waste and Improving Food and Feed Safety.” Podcast, nd [October 2020?] [The device uses a high voltage cold plasma technology that activates the air causing reactive gases that are then capable of killing microbes, detoxifying mycotoxins and deactivating viruses.] Retrieved at https://aggrad.libsyn.com/foa-229-nanoguard-is-reducing-food-waste-and-improving-food-and-feed-safety

Tags: Agriculture, Food Safety, Podcasts

Hood, Erin. “Ottawa Food Stores Balance Low-waste Mission with Customer Safety during COVID-19/” Capital Current, December 25, 2020. Retrieved at https://capitalcurrent.ca/ottawa-food-stores-balance-low-waste-mission-with-customer-safety-during-covid-19/

Tags: Canada, Covid-19, Food Safety

Russell, Matt. “Food Safety More of a Focus for Consumers than Packaging Sustainability in Covid-19 Affected Year.” FreshPlaza, December 10, 2020. Retrieved at

Tags: Australia, Covid-19, Food Safety Packaging

Food Security

Khadka, Shyam. “Reducing Food Waste Vital for India’s Food Security.” Down to Earth, March 14, 2017. Retrieved at http://www.downtoearth.org.in/blog/reducing-food-waste-vital-for-india-s-food-security-57345

Food Trends and Food Waste

Ashton, Akison. “What We’ll Eat Next: 12 Food Trends for 2017.” Parade, December 29, 2016. Retrieved at http://parade.com/535616/alison-ashton/what-well-eat-next-12-food-trends-for-2017/

Arias, Jacqueline. “5 Filipino Food Trends You’ll Be Tasting This 2017.” Preen Inquirer, January 8, 2017. Retrieved at http://preen.inquirer.net/38317/5-food-trends-youll-be-tasting-this-2017

BizCommunity. “Biztrends2017: Shifts in the Food Industry.” BizCommunity, January 9, 2017. Retrieved at http://www.bizcommunity.com/Article/196/373/155815.html

Bizzozero, Judie. “6 Predictions for Sustainable Foods in 2017.” Natural Products Insider, January 24, 2017. Retrieved at https://www.naturalproductsinsider.com/blogs/food-beverage-perspectives/2017/01/6-predictions-for-sustainable-foods-in-2017.aspx

Bruno, Audrey. “11 Healthy Food Trends You Need To Know In 2017.” Self, December 25, 2016. Retrieved at http://www.self.com/story/healthy-food-trends-2017

Burke, Katie. “From Robots to ‘Meat’: the 10 Biggest Restaurant and Hotel Trends Predicted to Hit in 2019.” WFAA, November 29, 2018. Retrieved at https://www.wfaa.com/article/news/from-robots-to-meat-the-10-biggest-restaurant-and-hotel-trends-predicted-to-hit-in-2019/287-618262005

CadaDesign. “The Food Trends Leading 2017.” CadaDesign, nd. Retrieved at http://www.cada.co.uk/the-food-trends-leading-2017/

DeJesus, Erin. “Every Single Food Trend That’s Been Predicted for 2017.” Eater, December 30, 2016. Retrieved at http://www.eater.com/2016/12/30/14116296/food-trends-2017-predictions

Dewey, Caitlin. “The Hot New Trend in Food Is Literal Garbage.” *Washington Post*, April 19, 2017. Retrieved at https://www.washingtonpost.com/news/wonk/wp/2017/04/19/the-hot-new-trend-in-food-is-literal-garbage/?utm\_term=.b8284e541fa9

Ebel, Holly. “10 Trends Step up to the Plate.” Post Bulletin, January 10, 2017. Retrieved at http://www.postbulletin.com/life/food/holly-ebel-trends-step-up-to-the-plate/article\_c696bc87-d1a9-5e4d-991b-04b18235f4b3.html

FMI. “U.S. Grocery Shopper Trends 1014.” #3120 Food Marketing Institute, 2014. Retrieved at http://www.fmi.org/research-resources/u-s-grocery-shopper-trends/grocerytrends2014

Fulton, April. “5 Global Food Trends to Watch in 2017.” National Geographic, December 26, 2016. Retrieved at http://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/12/5-food-trends-to-watch-in-2017/

Gavlick, Kate. “The Top 11 Food Trend Predictions of 2017.” Organic Authority, January 19, 2017. Retrieved at http://www.organicauthority.com/11-food-trend-predictions-of-2017

Goodwi, Juliana. “Top 10 Food Trends for 2017.” Springfield News-Leader, January 8, 2017. Retrieved at http://www.news-leader.com/story/life/2017/01/08/top-10-food-trends-2017/95846352/

Hardwick, Natalie. “10 Food Trends for 2017.” BBC Good Food, nd. Retrieved at http://www.bbcgoodfood.com/article/food-trends-2017

Harkey, Justin. “The Trend of the Line: F&B Trends to Watch in 2017 (and Beyond).” Modern Restaurant Management, January 26, 2017. Retrieved at http://www.modernrestaurantmanagement.com/the-trend-of-the-line-fb-trends-to-watch-in-2017-and-beyond/

JBF Editors. “13 Food Trend Forecasts for the New Year.” James Beard Foundation, December 8, 2016. Retrieved at https://www.jamesbeard.org/blog/13-food-trend-forecasts-for-2017

Kramer, Jillian. “Is Food Made From Waste the New, Hot Trend?” Food & Wine, April 19, 2017. Retrieved at http://www.foodandwine.com/news/food-made-waste-new-hot-trend

Krader, Kate. “Eleven Fancy Food Trends You’ll Face in 2017.” Bloomberg, December 22, 2016. Retrieved at https://www.bloomberg.com/news/articles/2016-12-22/11-food-trends-for-2017-chilled-red-wine-to-charcoal-cocktails

Largeman-Roth, Frances. “8 Healthy Food Trends for 2017.” Today, January 4, 2017. Retrieved at http://www.today.com/food/healthy-food-trends-2017-t106505

Lock, Tori. “Officials examine hot food trends for 2019.” Pawhuska Journal-CapitalNovember 27, 2018. Retrieved at https://www.pawhuskajournalcapital.com/news/20181127/officials-examine-hot-food-trends-for-2019

Marlay, Anita. “MARLAY: What’s New in Food for 2017?.” Lake News Online, January 31, 2017. Retrieved at http://www.lakenewsonline.com/opinion/20170131/marlay-whats-new-in-food-for-2017

Mintel. “Mintel Announces Six Key Global Food and Drink Trends for 2017.” Mintel, November 11, 2016. Retrieved at http://www.mintel.com/press-centre/food-and-drink/mintel-announces-six-key-global-food-and-drink-trends-for-2017

Naim, Karl. “Foodtech Trends to Watch Out for in 2017.” Arabian Business, February 14, 2017. Retrieved at http://www.arabianbusiness.com/foodtech-trends-watch-out-for-in-2017-663402.html

Rummler, Ian. “These 3 Trends Are Dominating the Nordic Tech Scene.” Nordic Business Insider, August 29, 2017. Retrieved at http://nordic.businessinsider.com/these-3-trends-are-dominating-the-nordic-startup-world-2017-8

Storm Communications. 2017 Food Trends.” Storm Communications, January 6, 2017. Retrieved at http://stormcom.co.uk/2017-food-trends/

Spyrou, Constantine. “Look out for These Major Food Trends of 2017.” FoodBeast, January 4, 2017. Retrieved at http://www.foodbeast.com/news/2017-food-trends/

Sustainable Brands. “Trending: Scottish Ale, 3D Printing Filament Among Latest Food Waste Innovations.” Sustainable Brands, October 9, 2018. Retrieved at https://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/trending\_scottish\_ale\_3d\_printing\_filament\_among\_latest\_

Thorn, Bret. “Future of Food: less Food Will Go to Waste.” Nation’s Restaurant News, May 19, 2017. Retrieved at http://www.nrn.com/food-trends/future-food-less-food-will-go-waste

Van Rosendaal, Julie. “Food Trends for 2017.” CBC News, December 28, 2016. Retrieved at http://www.cbc.ca/news/canada/calgary/julie-van-rosendaal-2017-food-trends-1.3906976

Voelker, Jessica. “December Food Trends 2017: What to Look for On Your Plate This Year.” Condé Nast Traveler, December 29, 2016. Retrieved at http://www.cntraveler.com/story/new-food-trends-to-look-for-in-2017

Yost, Meghan. “The Biggest Food Trends of 2017.” CT Style, March 16, 2017. Retrieved at http://wtnh.com/2017/03/16/the-biggest-food-trends-of-2017/

Food Systems and Food Waste

[Many more references on food systems in other categories]

Bloch, Sam. “Covid-19 Made Our Food System More Vulnerable. Turns out it Also Generated Massive Amounts of Waste.” The Counter, November 20, 2020. Retrieved at https://thecounter.org/meatpacking-consolidation-waste-covid-19/

Tags: Covid-19, Food Systems

Bryniarski, Austin. “The War on Food Waste Is a Waste of Time; Efforts to Reduce the Amount of Food in Landfills.” The Outline, February 26, 2020. Retrieved at https://theoutline.com/post/8739/food-waste-fight-waste-of-time?zd=1&zi=riq4jc4v

Elder, Max. “Designing for Systems, Not Symptoms: a Food Waste Manifesto.”

Mold, September 4, 2018. Retrieved at https://thisismold.com/event/education/designing-for-systems-not-symptoms-a-food-waste-manifesto#.XENdqFVKjX4

Feedstuffs. “Food System Changes Can Reduce Food Waste.” Feedstuffs, August 24, 2020. Retrieved at https://www.feedstuffs.com/news/food-system-changes-can-reduce-food-waste

Lang, Tim. “Food Waste Is the Symptom, Not the Problem.” The Conversation, June 25, 2013. Retrieved at https://theconversation.com/food-waste-is-the-symptom-not-the-problem-15432

Yasmeen, Gisèle, Susan Alexander, and Anna Paskal. “Cracks in the Global Food System More Apparent with COVID-19.” Policy Options, May 27, 2020. Retrieved at https://policyoptions.irpp.org/magazines/may-2020/cracks-in-the-global-food-system-more-apparent-with-covid-19/

Food Waste Days, Weeks, Months, Events, Fairs, Competitions, Celebrations, Challenges, Holidays

**7 Day Food Waste Reduction Challenge** (April 12-17, 2021) is a “social media campaign will consist of seven days of interventions, each day themed in order of the food waste hierarchy (source reduction, recycling, etc), and will aim to provide strategies for reducing wasted food at the consumer-household level.”

Website: https://infews-er.net/7-day-food-waste-reduction-challenge/

Tags: Food Waste Weeks

Askew, Katy. “Food Waste Spotlighted for World Food Day: ‘It Has Never Been a Greater Time to Invest in a Robust Wastage Strategy.’ FoodNavigator.com, October 16, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/10/16/Food-waste-spotlighted-for-World-Food-Day-It-has-never-been-a-greater-time-to-invest-in-a-robust-wastage-strategy#

Tags: Food Waste Days

Blaire Tayla. “Halloween Waste – Stop Throwing Away Good Food.” Simply Souper Delicious, October 20, 2020. Retrieved at https://simplysouperlicious.com/halloween-waste-throwing/

Tags: Holidays

Bloch, Sam. “An Estimated 10,000 Hot Dogs, 6,000 Short Ribs, and 2,700 Lobster Tails Will Be Served at the Game. How Much of That Will Go Uneaten?” The Counter, January 30, 2020. Retrieved at https://thecounter.org/on-super-bowl-sunday-as-much-as-40000-pounds-of-food-will-be-wasted/

Bradley, Athena Lee “Special Event Food Waste Diversion Guide.” Northeast Recycling Council, August 2010. Retrieved at https://nerc.org/documents/guidance\_for\_special\_event\_food\_waste\_diversion.pdf

Buzby, Jean. “Tips to Reduce Food Waste at Thanksgiving.” USDA Food Loss and Waste Liaison in Food and Nutrition Health and Safety, November 17, 2020. Retrieved at https://www.usda.gov/media/blog/2020/11/17/tips-reduce-food-waste-thanksgiving

Tags: Holidays

Conpass Group. “Stop Food Waste Day™ Goes Global.” Compass-USA, April 4, 2018. Retrieved at http://www.compass-usa.com/stop-food-waste-day-goes-global/

Compass Group and Food Tank. “Presentation and Video Recording from Stop Food Waste Day Global Event.” April 28, 2021.

Retrieved at https://www.youtube.com/watch?v=fPwkY8afn6Y

Tags: Food Waste Days, Video

**Denver Food Waste Week** (April 11-17, 2021) is a program of Imperfect Foods (qv) and the New Belgium Brewing “to host the first-ever, participating restaurants will create special waste-fighting dishes by incorporating recovered produce or grocery items from Imperfect Foods that otherwise would have gone to waste or ended up in landfills. The goal is to save 1,000 pounds of food from waste in Denver over one week, while supporting local restaurants.” The donation recipient is the Food Bank of the Rockies.

Website: https://www.imperfectfoods.com/foodwasteweek

Tags: Beer, Food Waste Weeks

**Disco Soup Day** (April 24, 2021) “is the largest collective effort to combat food waste and climate change. It is the day when SFYN [Slow Food Youth Network ] groups organize parties and turn food waste into a Disco Soup. It is an event for cooking, eating and dancing together, a fun way not only to save food but also to reflect seriously on the amount that goes to waste and on the solutions we all have at hand.”

Retrieved at https://www.slowfood.com/world-disco-soup-day-2021-wdsd-continues-digitally/

Tags: Days

**Eatable** (US) is a partner in the international Stop Food Waste Day (qv). It was founded in 2016 by Cam Pascual and Mia Zavali, who also were founding members of the Food Recovery Network (qv).

Website: http://www.eatablefood.com/whoweare-eatable

Tags: Days

**Essensretterbrunch** --Food Savers’ Brunch– (Berlin) was “a brunch action to reduce food waste.” It was sponsored by “the German chapter of the World Wide Fund for Nature (WWF) and the German charity Welthungerhilfe (German hunger aid), around 2,500 people took part in the event held outside of Berlin’s main train station” on April 27, 2019. It was previously held in July 4, 2015.

Website: ???

European Week for Waste Reduction November 21 to 29, 2020. Retrieved at https://cemas.global/en/a-provecho-evaps-initiative-against-food-waste/

FAO. “International Day of Awareness of Food Loss and Waste - 29 September 2020.” Rome: Food and Agriculture Organization of the United Nations, nd. Retrieved at http://www.fao.org/platform-food-loss-waste/news/detail/en/c/1300394/

**Florida Food Waste Prevention Week** (April 5-9, 2021) is a joint program of the Food Conservation Alliance, EPA Region IV, Florida Department of Agriculture and Consumer Services, and Florida Department of Environmental Protection to team up with Recycle Florida Today and the Sustainable Events Network for Florida & the Caribbean.

Website: https://www.savethefoodfl.com/ AND https://www.fdacs.gov/News-Events/Press-Releases/2021-Press-Releases/FDACS-Challenges-Floridians-to-Reduce-Food-Waste-During-1st-Florida-Food-Waste-Prevention-Week-April-5-9

Tags: Food Waste Weeks

**Food Savers’ Brunch** see Essensretterbrunch

**Food Waste Challenge** aims “to identify the best 5 international deep tech projects with solutions that contribute to solving the problem of food waste, and make sure that their innovations are evolved into a product or service that creates a positive social impact.” It is a “joint initiative created by Ingenio Foundation, a foundation originally from Campo de Cartagena (Región de Murcia) that encompasses 45 large agri-food companies and more than 10,000 farmers, created with the aim of enhancing food growth through sustainable and innovative family farming; and Kiatt Group, a British Venture Builder specialized in addressing the greatest challenges by evolving science and technology into sustainable solutions.” It was launched in 2020.

Retrieved at https://ingenio.kiatt.com/foodwastechallenge/

Tags: Challenges

**Food Waste Fair** (June 14-19, 2021) in New York City is sponsored by The Sanitation Foundation, the official nonprofit of the NYC Department of Sanitation. It is “a week-long series of events... featuring virtual and outdoor panels, workshops, and more that bring together residents, businesses, community organizations, and policymakers from around the world to fight food waste together. Thanks to our generous sponsors, WeCare Denali, Compost Manufacturing Alliance, and Closed Loop Partners.

Website:https://www.cityguideny.com/event/Online-Event-2021-06-14-2021-06-14

Tags: Fairs

**Food Waste Prevention Day Resolution** (New Jersey) is a resolution passed by the New Jersey State Legislature identifying Thursday of the third week in September. It was first celebrated on September 19, 2019; second on September 17, 2020.

Website: https://www.njleg.state.nj.us/2018/Bills/JR19/6\_.HTM

**Food Waste Action Week** (UK) is a campaign by the charity Love Food Hate Waste (qv) and WRAP (qv). It was held March 1-7, 2021 It was “designed to get the UK public and organisations to reduce their food waste to as close to zero as possible over the seven days. Wrap and its 26 strategic partners will share food management tips with the general public via social media and digital platforms, and there will also be widescale action from an array of well-known influencers to help people stop throwing away food and reinforce Wrap’s message that food waste causes climate change. The nationwide campaign will be headed by a well-known public figure, who Wrap will announce prior to the event.” It has been scheduled for March 7-13, 2022

Website: https://wrap.org.uk/content/wrap-announces-new-food-waste-action-week-2021

Tags: Food Waste Weeks

**Food Waste Reduction Challenge** (Canada) “was launched in November 2020 to accelerate and advance diverse and high-impact solutions to food waste in Canada. Up to $10.8 million will be awarded under Streams A and B to innovators with business model solutions that can prevent or divert food waste at any point from farm-to-plate.”

Website: https://impact.canada.ca/en/challenges/food-waste-reduction-challenge

Tags: Canada, Challenges

**Food Waste Week** (Seattle) is an initiative of Imperfect Foods (qv) that supports “Food Lifeline’s efforts to feed people experiencing hunger across Western Washington.”

Website: https://www.imperfectfoods.com/foodwasteweek

FoodIngredients1st. “FAO Spearheads First International Day of Awareness of Food Loss and Waste.” FoodIngredients1st, July 30, 2020. Retrieved at https://www.foodingredientsfirst.com/news/fao-spearheads-first-international-day-of-awareness-of-food-loss-and-waste.html

Gibson, London. “Scrub Hub: How Can I Cut Back on Food Waste During Thanksgiving?” Indianapolis Star, November 17, 2020. Retrieved at https://www.indystar.com/story/news/environment/2020/11/17/how-cut-back-food-waste-thanksgiving/6221277002/

Tags: Holidays

**Good Food Challenge** (York, Canada) is scheduled for February 2021. Its “goal is to not let food go to waste.” The “York Region Food Network (YRFN) is incentivizing [it] with weekly prizes.”

Website: https://yrfn.ca/the-good-food-challenge/

Tags: Canada, Challenges, Covid-19

Healthcare Facilities Today. “Morrison Healthcare Marks ‘Stop Food Waste Day,’” Healthcare Facilities Today, May 16, 2018. Retrieved at https://www.healthcarefacilitiestoday.com/posts/Morrison-Healthcare-marks-Stop-Food-Waste-Day--15367

Hellmann's Canada. “Hellmann's® Animal Crossing Island Returns to Educate Consumers on the Horrors of Food Waste this Halloween.” Yahoo Finance, October 20, 2020.

Retrieved at https://finance.yahoo.com/news/hellmanns-animal-crossing-island-returns-121200525.html

Tags: Canada, Community Education, Holidays

**International Compost Awareness Week** – ICAW– (May 5-11, 2019) was organized by the Composting Council Research and Education Foundation --CCREF– (qv). Iut is “the largest and most comprehensive education initiative of the compost industry. It is celebrated nationwide and in other countries each year during the first full week of May. Started in Canada in 1995, ICAW has continued to grow as more people, businesses, municipalities, schools and organizations are recognizing the importance of composting and the long-term benefits from organics recycling.”

Website: https://www.compostfoundation.org/ICAW/ICAW-Home

Kaye, Leon. “The Holidays Offer Yet Another Reminder about Food Waste, and Companies Are Responding in Kind.” TriplePundit, November 30, 2020. Retrieved at https://www.triplepundit.com/story/2020/holidays-food-waste/708751

Tags: Holidays

Kiltie De Cleyn,. “The Nightmarish Food Waste Statistics on Halloween.” Euro News, October 31, 2020. Retrieved at https://www.euronews.com/living/2020/10/31/halloween-the-nightmarish-statistics-of-this-holiday-s-food-waste

Tags: Holidays, Pumpkins

Little Black Book. “IKEA Denmark Banishes the Ghosts of Food Waste Past This Christmas.” Little Black Book, December 1, 2020. Retrieved at https://www.lbbonline.com/news/ikea-denmark-banishes-the-ghosts-of-food-waste-past-this-christmas

Tags: Denmark, Holidays

**Love Food Hate Waste Awareness Day** (London)– September 25, 2019– was hosted by Sustainability at London Metropolitan University.

Website: https://www.facebook.com/events/478748132967106/

Manna Food Center. “No Waste, Big Taste: A Rescued Food Cooking Competition 2019.” Manna Food Center, October 26, 2019. Retrieved at https://www.mannafood.org/

Mascaro, Toni. “How to Plan and Execute a Zero-Food-Waste Event.” FMI The Food Industry Association, January 30, 2020. Retrieved at https://www.fmi.org/blog/view/fmi-blog/2020/01/30/how-to-plan-and-execute-a-zero-food-waste-event

McDermott, Mark. “LA Times Food Bowl Event Approved on Beach in Manhattan Beach.” EasyRead, March 30, 2018. Retrieved at https://www.easyreadernews.com/la-times-food-bowl-event-approved-on-beach/

McGee, Sarah. “Stop Food Waste Day: Jack Whitehall’s Turning Food Waste into Cocktails.” Dorset Echo, April 28, 2021. Retrieved at https://www.dorsetecho.co.uk/news/19266030.stop-food-waste-day-jack-whitehalls-turning-food-waste-cocktails/

Tags: Cocktails, Food Waste Days

McKenzie, David. “World Disco Soup Day 2018: How 20 Tonnes of Food Waste Made People and the Planet Happy for a Day!” Slow Food, June 5, 2018. Retrieved at https://www.slowfood.com/world-disco-soup-day-2018-how-20-tonnes-of-food-waste-made-people-and-the-planet-happy-for-a-day/

**National Day against Food Waste** (Italy) on every February 5. It has been observed since 2013.

Website: http://www.isprambiente.gov.it/en/archive/news-and-other-events/ispra-news/year-2018/february/food-waste-national-day

**National Stop Food Waste Week** (Ireland) is a program of the Stop Food Waste (qv), a program funded under the Ireland’s “EPA National Waste Prevention Programme (NWPP).Website: http://www.stopfoodwaste.ie/

Nelson, Lauren. “A Global Effort to Fight Food Waste: World Disco Soup Day on April 29.” Food Tank, April 28, 2017. Retrieved at https://foodtank.com/news/2017/04/world-disco-soup-day/

Nicodemo, Allie. “A Sweet Solution to Plastic Pollution.” News@Northeastern, December 7, 2020. Retrieved at https://news.northeastern.edu/2020/12/07/biodegradable-food-containers-and-utensils-made-from-sugar-pulp-could-be-a-game-changer-to-battle-plastic-pollution/

Tags: Holidays, Plastic

**NYC Food Waste Fair** (2017-21) was “conceived to support and businesses in trying to make the transition to tackling food waste.” It “works is essentially a resource fair where restaurant managers or grocery store owners, or food managers can go and find all of the options for eliminating food waste. Panels and workshops will be entirely virtual and, for the first time, will include NYC residents in the conversation.” It “was sponsored by the Sanitation Foundation, the “non-profit partner of the New York City Department of Sanitation (DSNY).” Its “mission is two-fold: to celebrate and support the essential Sanitation workforce and advance the Department’s ambitious zero-waste agenda.” It was held in 2019 and in 2021.

Website: https://www.sanitationfoundation.org/foodwastefair

Tags: Fairs, New York City

Rachal, Maria. “Roundup: Food Waste Back in the Spotlight.” Waste Dive, April 30, 2021. Retrieved at https://www.wastedive.com/news/roundup-food-waste-back-in-the-spotlight/599390/

Tags: Cities, Days, US

Resource Management, Sustainability. “One ‘Use-Up Day’ a Week Cuts Food Waste by Third, Study Finds.” Circular Online, April 7, 2021. Retrieved at https://www.circularonline.co.uk/news/one-use-up-day-a-week-cuts-food-waste-by-third-study-finds/

Tags: Food Waste Days

Rethink Waste Project. “Rethink Food Waste Challenge: Multifamily Housing Edition!” Bend, Oregon, December 19, 2020. Retrieved at https://envirocenter.org/foodwastechallenge/

Tags: Challenges, Education

**Scholars of Sustenance** --SOS– (North Carolina based) is a food rescue charity operating in Asia. In Bangkok, Thailand, it is a non-profit food rescue foundation launched in 2012 by Bo H. Holmgreen. It collects food from large tourist hotels and supermarkets and distributes it to those in need. Its “food rescue charter was approved in 2014 when our non-profit status was established and local foundation paperwork was filed in Thailand. By 2015, our Thai foundation was pioneering these principles in Bangkok and in 2016 we established SOS Indonesia” and in Phuket.

Website: https://www.scholarsofsustenance.org/

Tags: Asia, Food Waste Days, Food Waste Organizations

Scrogum, Joy. “Focus on Food Waste: April 28 Designated ‘Stop Food Waste Day,’” ISTC, April 26, 2017. Retrieved at http://wp.istc.illinois.edu/blog/2017/04/26/focus-on-food-waste-april-28-designated-stop-food-waste-day/

Sher, Savannah. “11 Mistakes That Lead to Wasted Food (and Money) during the Holidays.” Bob Villa, nd. [November 11, 2020]. Retrieved at https://www.bobvila.com/slideshow/11-mistakes-that-lead-to-wasted-food-and-money-during-the-holidays-577861

Tags: Holidays

**Six-week Food Waste Challenge** (Brisbane, Australia) “aims to help you understand more about food waste in your household and how you can make simple, positive changes to reduce the amount of food you throw away.”

Website: https://www.brisbane.qld.gov.au/clean-and-green/rubbish-tips-and-bins/reducing-waste-at-home/love-food-hate-waste/six-week-food-waste-challenge

Tags: Australia, Challenges

STA. “Slovenia Observes First Intl Day of Awareness of Food Loss and Waste.” STA, September 29, 2020. Retrieved at https://english.sta.si/2812332/slovenia-observes-first-intl-day-of-awareness-of-food-loss-and-waste

Tags: Food Waste Days, Slovenia

**Stand Up For Food** **Month** (UK) is a campaign launched by Guardians of Grub in September 2019. During the campaign “businesses from across the hospitality and food service sector will be measuring their food waste and making changes to lower the amount of perfectly good food wasted., It recruits top chefs to attempt to reduce food waste.”

Website: https://www.awarenessdays.com/awareness-days-calendar/stand-up-for-food-month-2019/

**Stop Food Waste Day** (April 27, 2018) is a trademarked program of the Compass Group, which “has designated April 27th as Stop Food Waste Day™ an international day of action to fight food waste. Chefs across the world will lead live cooking demonstrations to build awareness of the critical food waste problem and inspire change.”

Website: http://www.compass-usa.com/stop-food-waste-day-goes-global/

**Stop Food Waste Day** is a blog whose partners include the Compass Group, Food Tank, Savethefood.com, ReFEd, Tom Colicchio, and Eatable.

Website: https://www.stopfoodwasteday.com/new-blog/

**Stop Food Waste Day NYC** (New York City) “is an interactive teaching market featuring vendors, speakers and partners who focus on teaching guests what they can do to reduce food waste.” It was held September 27, 2019.

Website: https://www.stopfoodwasteday.com/en/index.html

**Stop Food Waste Day** (North Carolina) has been proclaimed by the governor for April 28, 2021.

Website: https://files.nc.gov/governor/documents/files/Stop-Food-Waste-Day.pdf

Tags: Days

**Stop Food Waste Day** (Australia) is an international day-- April 28, 2021– celebrated by various groups including Compass, FoodTank, ReFED, eatable, and Toast Brewed with Bread.

Website: https://www.stopfoodwasteday.com/en/index.html

Tags: Days

Tyagi, Harshita. “World Food Day 2020: How Food Waste Affects the Economy.” Times Now News, October 16, 2020. Retrieved at https://www.timesnownews.com/business-economy/industry/article/world-food-day-2020-how-food-waste-affects-the-economy/667896

Tags: Economy, Holidays, India

Valentic, Stefanie. “NYC Food Waste Fair Returns in 2021 with Toolkit In Hand.” Waste360, April 16, 2021. Retrieved at https://www.waste360.com/food-waste/nyc-food-waste-fair-returns-2021-toolkit-hand

Tags: Fairs, New York City

**Waste Care Day** --Hari Peduli Sampah Nasional– (Indonesia) on February 21.

Website: https://www.greeners.co/agenda-hari-lingkungan-hidup-februari/hari-peduli-sampah-nasional/

**Waste is Gold** (Los Angeles) is “an anti-food waste ‘popup,’ featuring Los Angeles restaurants that have created dishes made out of food waste ingredients. Participating chefs are challenged to design a dish or repurpose an existing menu item and customers can order these items on the weekend of Nov 19th-21st for takeout and outdoor dining.” It is sponsored by Choco and three restaurants.

Website: https://my.choco.com/wasteisgold/

Tags: Holidays, Popups, Restaurants

**Waste Not Wednesdays** is sponsored by a variety of organizations, including Food Forward (qv), and The James Beard Foundation (qv). An early reference to it is January 18, 2012.

Website: http://www.joscountryjunction.com/waste-not-wednesdays/

**Waste Reduction Week** (Canada) is “a national environmental campaign to educate, engage and empower Canadians to reduce, reuse and recycle.” In 2019 the week was celebrated October 21-27. Food waste was the theme of October 25.

Website: https://wrwcanada.com/en

**Winning on Reducing Food Waste Month** declared April 2019 by U.S. Agriculture Department, the Environmental Protection Agency and the Food and Drug Administration. It was supported by the National Association of State Departments of Agriculture. It was intended to reduce food waste in the US. The interagency strategy announced today, Winning on Reducing Food Waste (qv) FY 2019-2020 Federal Interagency Strategy included six key priority areas: 1)

Enhance Interagency Coordination; 2) Increase Consumer Education and Outreach Efforts; 3) Improve Coordination and Guidance on Food Loss and Waste Measurement; 4) Clarify and Communicate Information on Food Safety, Food Date Labels, and Food Donations; 5) Collaborate with Private Industry to Reduce Food Loss and Waste Across the Supply Chain; and 6) Encourage Food Waste Reduction by Federal Agencies in their Respective Facilities

Website: https://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm635654.htm

Wipatayotin, Apinya.” Video Competition Teaches Kids Not to Waste Food.” Bangkok Post, December 17, 2020. Retrieved at

Tags: Competitions, Thailand, Video

**World Disco Soup Day** is a program of the Slow Food Youth Network (SFYN) first held in 2017. It throws “parties where organizers and visitors turn foodwaste into a discosoup! An event to cook, eat and dance together. Showing the fun way to save food, while thinking seriously about the amount that goes to waste.” A second Disco Soup Day was held on Saturday April 28, 2018. A fourth “Digital” World Disco Soup Day was held on Saturday April 25, 2020, which was held digitally. “SFYN groups in Japan, Germany, and the Netherlands are instead hosting their digital disco soups as a big party through Zoom, while some groups are staying active in their communities like SFYN USA, who are safely cooking and delivering meals for highly vulnerable community members who are unable to collect from the food shelf and SFYN Kenya who will deliver soups to neighbors in need as an act of community solidarity.”

Website: https://www.slowfood.com/what-we-do/international-events/world-disco-soup-day/

**World Refrigeration Day** (June 26, 2020) “is an international event that raises visibility, awareness and understanding of the significant role that the refrigeration, air-conditioning and heat pump (RACP) sector plays in modern life and society. The theme for the second year of this event is “Cold Chain 4 Life.” This year’s campaign aims to make the public, policy makers and end-users aware of technology, food waste/loss, human health and comfort, environment and energy considerations associated with the cold chain. The goal is to motivate adoption of best practices to minimize food waste/loss in the supply chain, stimulate wise technology selections and enhance operations to minimize leakage of refrigerants and maximize energy efficiency.

Website: https://worldrefrigerationday.org/about/

Yamhill County. “Use Less, Waste Less Holiday Guide.” Yamhill County Solid Waste, Fall/Winter 2020. Retrieved at https://www.co.yamhill.or.us/sites/default/files/E-newsletter%20Fall%20Winter%202020.pdf

Tags: Holidays

**Year Towards Zero Waste** (Singapore) The Ministry of the Environment and Water Resources (MEWR) set 2019 as the Year Toward Zero Waste.

Website: https://www.mewr.gov.sg/news/2019-is-singapores-year-towards-zero-waste

Food Waste Logs and Tracking Sheets

Daily Food Waste Manual Log Website: https://catal0g.info/downloads/Daily%20Food%20Waste%20Manual%20Log%20.pdf

Food Waste Tracking Sheet–WRAP

Website: http://www.wrap.org.uk/sites/files/wrap/Food\_Waste\_Tracking\_Sheet\_v1.1\_0\_050115.pdf

Food Waste Log

Website: https://cdn2.hubspot.net/hubfs/3043716/White%20Papers%20to%20Download/FoodWasteReduction\_LOG.pdf

Food Waste Logbook

Website: https://www.epa.gov/sites/production/files/2015-08/documents/food-waste-log.pdf

Food Waste Log Template

Website: https://www.businessformtemplate.com/preview/Food\_Waste\_Log

Foodbuy. “Food Waste Logs: What Gets Measured Gets Saved.” Foodbuy, April 26, 2019. Retrieved at https://www.foodbuy.com/resource-center/resources/food-waste-logs-what-gets-measured-gets-saved/

I Value Food: Too Good to Waste Challenge!

Website: https://challenge.ivaluefood.com/food-waste-log/

Meyers, Linda. “Keep Track of Your Own Food Waste at Your House.” Heifer International, January 18, 2013. Retrieved at https://www.heifer.org/blog/keep-track-of-your-own-food-waste-at-your-house.html

Restaurant Food Waste Log

Website: https://docs.google.com/document/d/1ufgm5k7Al9VQYXik0Blp4yrNDn7ZALoaXFBSqX-kAZo/edit

Food Waste Management, Studies and Reports

[Many other academic books and articles on food waste management; See section “Commercial Research and Market Reports, Composting Machines, Disposers”]

Agapios, Agapiou, Vasileiou Andreas, Stylianou Marinos, Mikedi Katerina, Zorpas A. Antonis. “Waste Aroma Profile in the Framework of Food Waste Management Through Household Composting.” Journal of Cleaner Production 2571 (June 2020): 120340. Retrieved at https://www.researchgate.net/publication/339045781\_Waste\_aroma\_profile\_in\_the\_framework\_of\_food\_waste\_management\_through\_household\_composting

Agrawal, Sharad, and Niraj Kumar Jha. “Food Waste Processing and Its Management.” Journal of Critical Reviews 7:10 (2020): 1027-1031. doi: 10.31838/jcr.07.10.201 Retrieved at http://jcreview.com/?mno=119935

Tags: Environment, Management

Aldaco, R., D. Hoehn, J. Laso, M. Margallo, J. Ruiz-Salmón, J. Cristoban, R. Kahhat, P. Villanueva-Rey, A. Bala, L. Batlle-Bayer, P. Fullana-i-Palmer, A. Irabien, and I. Vazquez-Rowe. “Food Waste Management During the COVID-19 Outbreak: a Holistic Climate, Economic and Nutritional Approach.” Science of The Total Environment 742 (November 10, 2020): 140524 https://doi.org/10.1016/j.scitotenv.2020.140524 Retrieved at https://www.sciencedirect.com/science/article/pii/S0048969720340468

Tags: Climate Change, Covid-19, Food Waste Management, Spain

Armington, William R., Callie W. Babbitt, and Roger B. Chen. “Variability in Commercial and Institutional Food Waste Generation and Implications for Sustainable Management Systems.” Resources, Conservation and Recycling 155 (April 2020): 104622 https://doi.org/10.1016/j.resconrec.2019.104622 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344919305282

Bradley, David. “Logistics Logic to Reducing Hotel Food Waste.” Phys.Org, October 2, 2020. Retrieved at https://phys.org/news/2020-10-logistics-logic-hotel-food.html

Tags: Food Waste Management, Hotels

Chauhan, Youthika. “Food Waste Management with Technological Platforms: Evidence from Indian Food Supply Chains.” Sustainability 12:19 (2020): 8162. https://doi.org/10.3390/su12198162 Retrieved at https://www.mdpi.com/2071-1050/12/19/8162

Tags: India, Management Studies

Davis, G. “Formulating an Effective Higher Education Curriculum for the Australian Waste Management Sector.” Waste Management 28:10 (2008): 1868-1875. https://doi.org/10.1016/j.wasman.2007.12.00 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X08000044

Dillon Consulting. “Our Food Future; Food and Food Waste Flow Study.” Work Package 1. Dillon Consulting, June 2021. Retrieved at https://guelph.ca/wp-content/uploads/Food-and-Food-Waste-Flow-Study-Report-WP1.pdf?utm\_source=guelphtoday.com&utm\_campaign=guelphtoday.com&utm\_medium=referral

Tags: Canada, Cities, Manufacturing Losses, Reports

Filimonau, Viachaslau, Ekaterina Todorova, Andrew Mzembe, Lieke Sauer, and Aaron Yankholmes. “A Comparative Study of Food Waste Management in Full Service Restaurants of the United Kingdom and the Netherlands.” Journal of Cleaner Production 25810 (June 2020): 120775 https://doi.org/10.1016/j.jclepro.2020.120775 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620308222

Filimonau, Viachaslau, Hafize Fidan, Iordanka Alexieva, Stefan Dragoev, and Denitsa Dimitrova Marinova. “Restaurant Food Waste and the Determinants of its Effective Management in Bulgaria: an Exploratory Case Study of Restaurants in Plovdiv.” Tourism Management Perspectives 32 (October 2019) 100577 https://doi.org/10.1016/j.tmp.2019.100577 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2211973619301096

Filimonau, Viachaslau, Huining Zhang, and Ling-en Wang. “Food Waste Management in Shanghai Full-service Restaurants: a Senior Managers’ Perspective.” Journal of Cleaner Production 25810 (June 2020): 120975 https://doi.org/10.1016/j.jclepro.2020.120975 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620310222

Filimonau, Viachaslau, and Delysia A. De Coteau. “Food Waste Management in Hospitality Operations: a Critical Review.” Tourism Management 71 (April 2019): 234-245. DOI: 10.1016/j.tourman.2018.10.009 Retrieved at https://www.researchgate.net/publication/328404213\_Food\_waste\_management\_in\_hospitality\_operations\_A\_critical\_review

Fujii, Hidemichi, and Yasushi Kondo. “Decomposition Analysis of Food Waste Management with Explicit Consideration of Priority of Alternative Management Options and its Application to the Japanese Food Industry from 2008 to 2015.” Journal of Cleaner Production 188 (March 2018): 568-574. DOI: 10.1016/j.jclepro.2018.03.241 Retrieved at https://www.researchgate.net/publication/323994355\_Decomposition\_analysis\_of\_food\_waste\_management\_with\_explicit\_consideration\_of\_priority\_of\_alternative\_management\_options\_and\_its\_application\_to\_the\_Japanese\_food\_industry\_from\_2008\_to\_2015

Ghinoi, Stefano, Francesco Silvestri, and Bodo Steiner. “Toward the Creation of Novel Food Waste Management Systems: a Network Approach.” Journal of Cleaner Production 24610 (February 2020): 118987 https://doi.org/10.1016/j.jclepro.2019.118987 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652619338570

Guven, Huseyin, Zhao Wang, and Ola Eriksson. “Evaluation of Future Food Waste Management Alternatives in Istanbul from the Life Cycle Assessment Perspective.” Journal of Cleaner Production 2391 (December 2019): 117999. https://doi.org/10.1016/j.jclepro.2019.117999 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652619328690

Joubert, Robyn-Lee, and Osden Jokonya. “A Systematic Literature Review of Factors Affecting the Adoption of Technologies in Food Waste Management.” Procedia Computer Science 181 (2021): 1034-1040. https://doi.org/10.1016/j.procs.2021.01.298 Retrieved at https://www.sciencedirect.com/science/article/pii/S1877050921003471

Tags: Food Waste Management, Technology

Laso, Jara Laso, Cristina Campos, Ana Fernández-Ríos, Daniel Hoehn, Andrea del Río, Israel Ruiz-Salmón, Jorge Cristobal, Ainoa Quiñones, Francisco José Amo-Setién, María del Carmen Ortego, Sergio Tezanos, Rebeca Abajas , Alba Bala , Pere Fullana-i-Palmer, Rita Puig, María Margallo, Rubén Aldaco. and Ricardo Abejón. “Looking for Answers to Food Loss and Waste Management in Spain from a Holistic Nutritional and Economic Approach.” Sustainability 13:1 (December 24, 2020): 125. https://doi.org/10.3390/su13010125 Retrieved at https://www.mdpi.com/2071-1050/13/1/125

Tags: Food Waste, Management, Spain

Lemaire, Anais, and Sabine Limbourg. “How Can Food Loss and Waste Management Achieve Sustainable Development Goals?” Journal of Cleaner Production 23410 (October 2019): 1221-1234. https://doi.org/10.1016/j.jclepro.2019.06.226 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652619321912

Love Food Hate Waste New South Wales. “Food Waste Management During Covid -19.” Love Food Hate Waste New South Wales, 2020. Retrieved at https://www.lovefoodhatewaste.nsw.gov.au/about-us/research

Maalouf, Amani, and Mutasem El-Fadel. “Carbon Footprint of Integrated Waste Management Systems with Implications of Food Waste Diversion into the Wastewater Stream.” Resources, Conservation and Recycling 133 (June 2018): 263-277. https://doi.org/10.1016/j.resconrec.2018.02.021 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344918300806

Mak, Tiffany M. W., Xinni Xiong, Daniel C. W. Tsang, Iris K. M. Yu, and Chi Sun Poon. “Sustainable Food Waste Management Towards Circular Bioeconomy: Policy Review, Limitations and Opportunities.” Bioresource Technology 297 (February 2020): 122497. https://doi.org/10.1016/j.biortech.2019.122497 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0960852419317274

Marsh, Ty. “From Waste to Resources: SWACO Using Data to Continue Progress in Landfill Diversion.” This Week News, June 2, 2021. Retrieved at https://www.thisweeknews.com/story/news/local/clintonville/2021/06/02/waste-resources-swaco-using-data-continue-progress-landfill-diversion/7490994002/

Tags: Landfill, Studies

Martin-Rios, Carlos, Christine Demen-Meier, Stefan Gössling, and Clémence Cornuz. “Food Waste Management Innovations in the Foodservice Industry.” Waste Management 79 (September 2018): 196-206. https://doi.org/10.1016/j.wasman.2018.07.033 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X18304562

Tags: Food Services, Food Waste Management

Martin-Rios, Carlos. “Food Waste Management Innovations in the Foodservice Industry.” Hospitalitynet, October 6, 2020. Retrieved at https://www.hospitalitynet.org/opinion/4100958.html

Tags: Food Services, Food Waste Management

Martin-Rios, Carlos, Stefan Gössling, Juan Carlos Arboleya, Jason Bolton, and Niclas Erhardt. “Sustainable Food Waste Management: Research Topic. Frontiers in Sustainable Food Systems.” Frontiers, 2002. Retrieved at https://www.frontiersin.org/research-topics/13137/sustainable-food-waste-management

Tags: Food Waste Management

Martin-Rios, Carlos, Laura Zizka, Peter Varga, and Susana Pasamar. “KITRO: Technology Solutions to Reduce Food Waste in Asia-pacific Hospitality and Restaurants.” Asia Pacific Journal of Tourism Research (June 16, 2020): 1-8. https://doi.org/10.1080/10941665.2020.1773513 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/10941665.2020.1773513?journalCode=rapt20

Tags: Food Waste Management, Hospitality

Martin-Rios, Carlos, Anastasia Hofmann, and Naomi Mackenzie. “Sustainability-Oriented Innovations in Food Waste Management Technology.” Sustainability 13:1 (December 28, 2020): 210. https://doi.org/10.3390/su13010210 Retrieved at https://www.mdpi.com/2071-1050/13/1/210

Tags: Food Waste Management, Hospitality, Sustainability

Masud, Muhammad Mehedi. “A Sustainable Approach Towards Food Waste Management.” New Straits Times, August 27, 2020. Retrieved at https://www.nst.com.my/opinion/columnists/2020/08/620150/sustainable-approach-towards-food

McCarthy, Breda, Ariadne Beatrice Kapetanaki, and Pengji Wang. “Completing the Food Waste Management Loop: Is There Market Potential for Value-added Surplus Products (VASP)?” Journal of Cleaner Production 25620 (May 2020): 120435. https://doi.org/10.1016/j.jclepro.2020.120435 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620304820

Messenger, Ben. “Food Waste Reduction a Goal of Centre of Excellence for Sustainable Cooling in Rwanda.” Waste Management World, December 9, 2020. Retrieved at https://waste-management-world.com/a/food-waste-reduction-a-goal-of-centre-of-excellence-for-sustainable-cooling-in-rwanda

Tags: Rwanda, Waste Management

Nair, Girish K., Nidhi Choudhary, and Swati Prasad. “‘Can Food Waste Be Reduced’? an Investigation into Food Waste Management in Hospitality Industry.” International Journal of Hospitality and Event Management 2:2 (2020). DOI: 10.1504 / IJHEM.2019.109953 Retrieved at http://www.inderscience.com/offer.php?id=109953

Tags: Food Waste Management, Hotels

Negrete-Rousseau, Rita. “Building a Better Waste Management System.” Foodservice Equipment Reports, June 1, 2020. Retrieved at https://www.fermag.com/articles/9966-building-a-better-waste-management-system

Oliveira, Mariana Martins de, Adriano Lago, and Glenio Piran Dal’ Magroc. “Food Loss and Waste in the Context of the Circular Economy: a Systematic Review.” Journal of Cleaner Production 294 (April 20, 2021): 126284. https://doi.org/10.1016/j.jclepro.2021.126284 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621005047?dgcid=coauthor

Tags: Circular Economy, Studies

Philippine Information Agency. ““Waste Not, Want Not: A Food Waste Episode with Slow Food Manila.” [Effective Food Waste Management in the 25th Episode of ‘Stories for a Better Normal Series. Philippine Information Agency, November 4, 2020. Retrieved at https://pia.gov.ph/press-releases/releases/1057990

Tags: Management, Philippines, Podcasts

Sadeleer, Irmeline de, Helge Brattebø, and Pieter Callewaert. “Waste Prevention, Energy Recovery or Recycling: Directions for Household Food Waste Management in Light of Circular Economy Policy.” Resources, Conservation and Recycling 160 (September 2020): 104908. https://doi.org/10.1016/j.resconrec.2020.104908 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344920302263

Scherhaufer, Silvia, Graham Moates, Hanna Hartikainen, Keith Waldro, and Gudrun Obersteiner. “Environmental Impacts of Food Waste in Europe.” *Journal of Waste Management.* 77 (July 2018): 98-113. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X18302617

Slorach, Peter C., Harish K. Jeswani, Rosa Cuéllar-Franca, and Adisa Azapagic. “Assessing the Economic and Environmental Sustainability of Household Food Waste Management in the UK: Current Situation and Future Scenarios.” Science of The Total Environment 71025 (March 2020): 135580. https://doi.org/10.1016/j.scitotenv.2019.135580 Download PDF at https://www.sciencedirect.com/science/article/pii/S0048969719355755

StartUs Insights. “5 Top Food Waste Management Solutions Impacting Smart Cities.” [We analyzed 330 food waste management solutions impacting smart cities. Copia, TotalCtrl, 412 Food Rescue, Phood & LIVIN farms develop 5 top solutions to watch out for. Learn more in our Global Startup Heat Map!]. StartUs Insights, September 6, 2020. Retrieved at https://www.startus-insights.com/innovators-guide/5-top-food-waste-management-solutions-impacting-smart-cities/

Tags: Cities, Management

Tekler, Zeynep Duygu, Raymond Low, Si Ying Chung, Jonathan Sze Choong Low, and Lucienne Blessing. “A Waste Management Behavioural Framework of Singapore’s Food Manufacturing Industry Using Factor Analysis.” Procedia CIRP 802019): 578-583. https://doi.org/10.1016/j.procir.2019.01.066 Download PDF at https://www.sciencedirect.com/science/article/pii/S221282711930068X

Thamagasorn, Metawe, and Chanathip Pharino. “An Analysis of Food Waste from a Flight Catering Business for Sustainable Food Waste Management: a Case Study of Halal Food Production Process.” Journal of Cleaner Production 228 (August 2019): 845-855. https://doi.org/10.1016/j.jclepro.2019.04.312 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S095965261931409X

Thi, Ngoc Bao Dung, Gopalakrishnan Kumar, and Chiu-Yue Lin. “An Overview of Food Waste Management in Developing Countries: Current Status and Future Perspective.” Journal of Environmental Management 157:1 (July 2015): 220-229. 10.1016/j.jenvman.2015.04.022 Retrieved at https://www.sciencedirect.com/science/article/pii/S0301479715300256

Tonini, Davide, Alexander Wandl, Kozmo Meister, Pablo Muñoz Unceta, and Dries Huygens. “Quantitative Sustainability Assessment of Household Food Waste Management in the Amsterdam Metropolitan Area. Resources, Conservation and Recycling 160 (September 2020): 104854. https://doi.org/10.1016/j.resconrec.2020.104854 Download PDF at https://www.sciencedirect.com/science/article/pii/S0921344920301749

Unger, Nicole, and Francesco Razza. “Food Waste Management (Sector) in a Circular Economy.” *Designing Sustainable Technologies, Products and Policies* (July 4, 2018): 127-132. Retrieved at https://link.springer.com/chapter/10.1007/978-3-319-66981-6\_15

Food Waste Powders

Open University. “OU Space Expertise to Analyse Food Waste Powders.” Open University, 2021. Retrieved at http://www.open.ac.uk/research/news/ou-space-expertise-analyse-food-waste-powders

Tags: Food Waste Powders

**Nutrapharma** (Lincolnshire, UK-based) “has developed a powder with an especially high protein content that can be used in supplements with what it is referring to as ‘farm to capsule traceability.’” It “has seemingly found a useful way to repurpose this waste while also making a commonly used product much healthier is very promising.” It “develops protein powder from excess vegetables and fruits calling it as a ‘farm to capsule traceability’ process with the company claiming that its protein powders are higher in protein compared to traditional whey protein powders.” Its chief executive is Eric Hilton, ad of February 10, 2021.

Website: https://nutra-pharma.co.uk/

Tags: Powders

Freeganism, Freegans, Dumpster Diving

Anzilotti, Eillie. “A Simple Sticker Turns Dumpsters into Places to Meet and Share Food.” Co.exist, February 2, 2017. Retrieved at https://www.fastcoexist.com/3067742/a-simple-sticker-turns-dumpsters-into-places-to-meet-and-share-food

Baggett, Lauren. “How ‘Dumpster Diving’ Can End Hunger and Food Waste.” Flagpole Magazine, February 1, 2017. Retrieved at http://flagpole.com/food/the-locavore/2017/02/01/how-dumpster-diving-can-end-hunger-and-food-waste

BBC News. “Essex Tesco Bin Food Raid Woman Gets Conditional Discharge.” BBC News, June 21, 2011. Retrieved at http://www.bbc.co.uk/news/uk-england-essex-13863164

BBC News. “German Students Say Fines for Stealing Supermarket Waste ‘Absurd,’” BBC News, November 8, 2019. Retrieved at https://www.bbc.com/news/world-europe-50345264

Breitenbach, Dagmar. “Dumpster Diving to Fight Food Waste.” DW, April 5, 2017. Retrieved at http://www.dw.com/en/dumpster-diving-to-fight-food-waste/a-38306860

Brown, Claire. “Freeganism: Food Waste’s First Wave.” New Food Economy, May 13, 2016. Retrieved at http://newfoodeconomy.com/freeganism-alex-barnard/

Caballo Publishing. “Freeganism: Dumpster Diving and Reclaiming Waste.” Caballo Publishing, July 1, 2016.

Carnegie, Megan. “Waste Not, Want Not: Meet the Food Skippers.” The Brief, October 31, 2016. Retrieved at http://www.thedebrief.co.uk/news/real-life/waste-not-want-not-meet-the-food-skippers-20161065432

Chasan, Aliza “NYC Freegans Fight Food Waste One Dumpster-Dive at a Time,”

City Limits, January 12, 2016. Retrieved at http://citylimits.org/2016/01/12/nycs-freegans-attack-food-waste-one-dumpster-dive-at-a-time/

Christopher, Ben. “Freegans: Driven to Dumpster Dive Not by Poverty, But by Environmental Politics.” Cal Alumni Association, November 4, 2013. Retrieved at https://alumni.berkeley.edu/california-magazine/just-in/2016-02-18/freegans-driven-dumpster-dive-not-poverty-environmnental

Tags: Environment, Freegan

Cooks, Leda M. “The End(s) of Freeganism and the Cultural Production of Food Waste.” ScholarWorks@UMass Amherst, 2017. Retrieved at https://scholarworks.umass.edu/cgi/viewcontent.cgi?article=1051&context=communication\_faculty\_pubs

Coyne, Michelle. “From Production to Destruction to Recovery: Freeganism’s Redefinition of Food Value and Circulation.” *Iowa Journal of Cultural Studies* 10 (2009): 9-24. Retrieved at http://ir.uiowa.edu/ijcs/vol10/iss1/3/

Danovich, Tove. “Food Waste Activist Emboldens Dumpster Divers.” Civil Eats, December 8, 2016. Retrieved at http://civileats.com/2016/12/08/food-waste-activist-emboldens-dumpster-divers/

Edwards, Ferne, and David Mercer. “Gleaning from Gluttony: An Australian Youth Subculture Confronts the Ethics of Waste.” *Australian Geographer* 38:3 (2007): 279-296. Retrieved at https://researchbank.rmit.edu.au/view/rmit:848

Tags: Academic Articles, Australia, Ethics, Gleaning

Eighner, Lars. “On Dumpster Diving.” *New England Journal of Public Policy* 8:1 (Fall 1991): 87-95. Retrieved at http://scholarworks.umb.edu/cgi/viewcontent.cgi?article=1539&context=nejpp

ETX Studio. “Freegans Are Helping Combat Food Waste.” ETX Studio, October 16, 2020. Retrieved at https://www.freemalaysiatoday.com/category/leisure/2020/10/16/freegans-are-helping-combat-food-waste/

Tags: Freegans

Frayer, Lauren. “Spain’s Unemployed Find Treasure in Others’ Trash.” DW, February 21, 2013. Retrieved at http://www.dw.com/en/spains-unemployed-find-treasure-in-others-trash/a-16598222

Gentleman, Amelia. “Three Charged with Stealing Food from Skip Behind Iceland Supermarket.” *The Guardian*, January 28, 2014. Retrieved at https://www.theguardian.com/uk-news/2014/jan/28/three-charged-vagrancy-act-food-skip-iceland

Gentleman, Amelia. “Prosecutors Drop Case Against Men Caught Taking Food from Iceland Bins.” *The Guardian*, January 29, 2014. Retrieved at https://www.theguardian.com/uk-news/2014/jan/29/prosecutors-drop-case-men-food-iceland-bins

Gross, Joan. “‘Freegans’ and Foragers Form New Foodways.” OSU Newsletter (Spring 2008). Retrieved at http://oregonstate.edu/dept/humanities/039freegans039-amp-forager-form-new-foodways

Haga, Eric. “Recycling of Things Past: Freegan Use of Primitivist Strategies and Urban Foraging.” Lunds universitet/Socialantropologi 2013. Retrieved at https://lup.lub.lu.se/student-papers/search/publication/4588844

Hampson, Laura. “Dumpster Diving Teacher Lived for Two Months on Food Salvaged from bins.” Yahoo News, February 18, 2021. Retrieved at https://uk.style.yahoo.com/dumpster-diving-teacher-lived-for-two-months-on-food-salvaged-from-bins-110603853.html

Tags: Dumpster Diving, Ireland

Haselwanter, Oriana. “Innovation through Dumster Diving?*.” Design Management Journal* 9:1 (October 2014): 98-112. Retrieved at http://onlinelibrary.wiley.com/doi/10.1111/dmj.12012/abstract

Henry, Sarah. “Salvage Supperclub: a High-end Dinner in a Dumpster to Fight Food Waste.” NPR, July 29, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/07/29/487089896/salvage-supperclub-a-high-end-dinner-in-a-dumpster-to-fight-food-waste

Kuffel, Hunter. “Insights from Freegan Trash Tour in N.Y.; New Docuseries on the Prevalence of Food Waste.” Waste360, March 23, 2018. Retrieved at http://www.waste360.com/food-waste/insights-freegan-trash-tour-ny-new-docuseries-prevalence-food-waste

Kühn, Alexander. “A Crash Course in Dumpster Diving.” Spiegel Online, September 2, 2019. Retrieved at https://www.spiegel.de/international/germany/germany-examines-legality-of-dumpster-diving-a-1284079.html

Lee, Lam Min. “'We Don't Want to Waste Food': Freegans Collect Fruits from 7th Lunar Month Offerings.” ASIAONE, September 3, 2020. Retrieved at https://www.asiaone.com/singapore/we-dont-want-waste-food-freegans-collect-fruits-7th-lunar-month-offerings

Tags: Freegans, Singapore

Levy, Andrew. “In Court Charged with Theft by Finding, He Woman Who Took Food from a Tesco Bin.” *Daily Mail*, February 17, 2011. Retrieved at http://www.dailymail.co.uk/news/article-1357741/In-court-charged-theft-finding-woman-took-food-Tesco-bin.html

Luna, Frank. “These Brothers-in-law Were Arrested for Dumpster Diving, but Their Crimes Should Really Be Praised.” Rare.Menu, December 9, 2016. Retrieved at http://rare.us/story/these-brothers-in-law-were-arrested-for-dumpster-diving-but-their-crimes-should-really-be-praised/

Maděra, Matěj. “Dumpster-diving. Will Finally End Wasting with Food?” MuniMEDIA, May 17, 2017. Retrieved at http://www.munimedia.cz/prispevek/dumpster-diving-will-finally-end-wasting-with-food-12526/

Mandalia, Bhavi. “‘Containers,’”Can Be Punished as Theft.” Pledge Times, August 18, 2020. Retrieved at https://pledgetimes.com/containers-can-be-punished-as-theft/

Mourad, Marie, and Alex Barnard. “Chapter 16: ‘Don’t Waste the Waste’: Dumpster Dinners among Garbage Gourmands.” In Benedetta Cappellini, David Marshall, and Elizabeth Parsons, eds. *The Practice of the Meal: Food, Families and the Market Place*. New York: Routledge, Taylor & Francis Group, 2016. pp ??

Tags: Chapters, Dumpster Diving

Mitchell, Hilary, ed. “Dumpster Diving to Save the Planet - How Scottish Freegans Are Taking Food Reuse to the next Level.” Edinburghlive, January 22, 2020. Retrieved at https://www.edinburghlive.co.uk/news/edinburgh-news/dumpster-diving-save-planet-how-17611152

Nguyen, Hieu P., Steven Chen, and Sayantani Mukherjee. “Reverse Stigma in the Freegan Community.” *Journal of Business Research* 67:9 (September 2014): 1877–1884. Retrieved at http://www.sciencedirect.com/science/article/pii/S0148296313004256

Oakes Warren (?). “Why Freegan? An Attack on Consumption – In Defense of Donuts.” Freegan.info, February 2000.

Retrieved at https://freegan.info/freegan-philosophy/why-freegan-an-attack-on-consumption-in-defense-of-donuts/

Tags: Freegan

Parkinson, Gary. “Denmark's 'Dumpster Diver' Highlighting Food Waste.” CGTN, June 8, 2021. Retrieved at https://newseu.cgtn.com/news/2021-06-08/Denmark-s-dumpster-diver-highlighting-food-waste-10Uuaa12yXK/index.html

Tags: Denmark, Dumpster Diving

Pentina, Iryna, and Clinton Amos. “The Freegan Phenomenon: Anti-consumption or Consumer

Resistance?.” *European Journal of Marketing* 45:11/12 (December 2014): 1768–1778. Retrieved at http://docs.business.auckland.ac.nz/Doc/9-The-Freegan-phenomenon-Pentina-and-Amos-EJM-2011.pdf

Perera, Chamila. “Why Some People See ‘Dumpster Diving’ as an Ethical Way to Eat.” The Conversation, November 27, 2017. Retrieved at http://www.abc.net.au/news/2017-11-28/dumpster-diving-why-some-people-see-it-as-ethical-way-to-eat/9200566

Pollak, Sally. “Dumpster Divers Go Gourmet — with ‘Garbage,’” Seven Days, May 2, 2017. Retrieved at https://www.sevendaysvt.com/vermont/dumpster-divers-go-gourmet-with-garbage/Content?oid=5473806

RT News. “3 Dumpster Divers Convicted of Stale Food Theft in France.” RT News, February 5, 2015. Retrieved at https://www.rt.com/news/229131-france-dumpster-diver-trial/

Shantz, Jeff. “One Person’s Garbage is Another Person’s Treasure: Dumpster Diving, Freeganism and Anarchy.” Verb 3:1 (2005). Retrieved at http://verb.lib.lehigh.edu/index.php/verb/article/viewArticle/19/18 (Accessed June 2010).

Stimmler-Hall, Heather. “Freegan Pony: Will this Secret Restaurant Revolutionize the Paris Food Scene?”, Secrets of Paris, January 21, 2016. Retrieved at http://www.secretsofparis.com/heathers-secret-blog/freegan-pony-will-this-secret-restaurant-revolutionize-the-p.html

Skidelsky, William. “The Freegans’ Creed: Waste Not, Want Not.” *The Guardian*, July 18, 2009. Retrieved at https://www.theguardian.com/environment/2009/jul/19/freegan-environment-food

Viola, Alessandra. “A Treasure of Waste, Freegans, Feeding the 5k, FUSIONS.” In *Combating Waste: Defeating the Paradox of Food Waste*. Milano, Italy: The Barilla Center for Food & Nutrition, 2013. Retrieved at https://www.barillacfn.com/m/publications/bcfn-magazine-combatingwaste.pdf

Weikle, Brandie. “German Dumpster Divers Fail to Get Case Thrown out in Supreme Court.” CBC Radio, August 27, 2020.

https://www.cbc.ca/radio/asithappens/german-dumpster-divers-fail-to-get-case-thrown-out-in-supreme-court-1.5699186

Yoder, Kate. “Food Waste Is Heating up the Planet. Is Dumpster-diving by App a Solution?” Salon, May 29, 2021. Retrieved at https://www.salon.com/2021/05/29/food-waste-is-heating-up-the-planet-is-dumpster-diving-by-app-a-solution\_partner/

Tags: Apps, Dumpster Diving

Freezing, Cooling Systems, Freezers

**Africa Centre of Excellence for Sustainable Cooling and Cold Chain** --ACES– (Kigali, Rwanda) “is an initiative to help get farmers’ produce to higher value market quickly and efficiently and vaccines to recipients.” It “aims to link the country’s farmers, logistics providers and agri-food businesses with a range of experts and investors keen to minimize wasted food and wasted medicines, and support solutions that return the value of this decreased wastage back to the smallholders and stakeholders throughout the chain.” It “was established in 2020 by the Governments of Rwanda (GoR) and the United Kingdom (UK), the United Nations Environment Programme’s United for Efficiency (UNEP U4E) initiative, the Centre for Sustainable Cooling, and a range of academic institutions. ACES is pursued through the Rwanda Cooling Initiative (R-COOL), a joint program of Rwanda Environment Management Authority (REMA) and U4E to advance the country’s sustainable development priorities and ambitions for enhanced collaboration on sustainable cooling throughout the continent. It is in line with Government commitments on climate change, the Kigali Amendment to the Montreal protocol, and overall sustainable development.” “In March 2021, it received at “$3.5 million in funding from the Department for Environment, Food & Rural Affairs (Defra).”

Website: https://www.rema.gov.rw/index.php?id=121#

Tags: Cooling Systems, Rwanda

**Evaptainers** (Bostion?) “is a mobile, electricity-free cooling device that was born in a Massachusetts Institute of Technology classroom, according to the Borgen Project. The device allows farmers or entrepreneurs to cool produce or meat with an evaporative cooling rather than vapor compression. Evaporative cooling works by having two chambers — one for the food and another that holds sand. When water is added to the sand, it gradually evaporates, and can cool the surrounding area by up to 20 degrees Celsius.

Website: http://www.evaptainers.com/

Tags: Cooling Systems

Karidis, Arlene. “Therma Cuts Food Service Industry Spoilage and Waste,” Waste360, March 30, 2021. Retrieved at https://www.waste360.com/food-waste/therma-cuts-food-service-industry-spoilage-and-waste

Tags: Businesses, Freezers

Klein, Jesse. “These Smart Freezer Sensors Help Domino's, 7-eleven Combat Food Waste.” GreenBiz, March 24, 2021. Retrieved at https://www.greenbiz.com/article/these-smart-freezer-sensors-help-dominos-7-eleven-combat-food-waste

Tags: Businesses, Freezers

Majumdar, Bambi. “Fresh or Frozen? The Produce Debate Continues.” Multibriefs, April 13, 2017. Retrieved at http://exclusive.multibriefs.com/content/fresh-or-frozen-the-produce-debate-continues/food-beverage

**Therma** (San Francisco, California based, and Cebu City, Philippines) is a startup that has created a smart temperature and humidity sensor that’s mounted inside freezers to record real-time data and send alerts if temperatures rise above a certain threshold. Therma’s breakthrough is using long-range radio to send the signals through densely insulated material such as those used to construct freezers, refrigerators and warehouses.” “The technology enables remote monitoring in real time for equipment temperature, humidity, and energy consumption, which is especially helpful since often the problem and resulting food loss occurs when workers are not on site or when products are moving from location to location... Some of his largest clients are Taco Bell, McDonalds, Burger King, NOW Foods, Wyndham Hotels, and Dutch Bros Coffee.” Its founder and CEO is Manik Suri.

Website: https://www.hellotherma.com/

Tags: Businesses, Freezers, Philippines

Tomkinson, Craig. “Why It’s Time To Rethink Frozen Food.” Huffington Post UK, April 14, 2017. Retrieved at http://www.huffingtonpost.co.uk/craig-tomkinson/why-its-time-to-rethink-f\_1\_b\_15984436.html

Foundations, Foundation Projects, Support

**Betsy and Jesse Fink Foundation, The** --BJFF-- “seeks to reduce, recover, and recycle food waste by directing it towards its highest and best use – ultimately feeding more people and reducing the environmental impact of food waste. The Food Waste Program is particularly concerned about the issue of food being wasted while people in our communities remain hungry. The Foundation funded a project joining ReFED with Harvard Food Law and Policy Clinic to create The Food Waste Policy Finder, an interactive tool and mapping site that will provide stakeholders with critical food waste policy information. The Policy Finder will help food businesses and food recovery organizations better navigate laws on liability protection, date labeling, tax incentives, animal feed and waste bans. At the same time, the tool highlights inconsistencies in existing legal frameworks and the opportunities for state and federal action. ReFED’s Innovator Database - a living compilation of 400+ commercial and nonprofit entities focused on reducing and preventing food waste - enables users to explore the dynamic and expanding food waste innovation sector.”

Website: http://www.thefinkfamilyfoundation.org/funding-highlights.htm

Chapman, James, Aaron Elbourne, Khanh Vi Truong, and Daniel Cozzolino. “Characterisation and Assessment of the Storage of Pulped Food Waste.” Melbourne, Australia: RMIT University, nd. Retrieved at https://www.rmit.edu.au/about/schools-colleges/science/research/research-areas/applied-sciences/chemistry/storage-pupled-food-waste

**Food Loss Challenge Asia** is a program of Rabobank that “aims to address the global problem of food loss. Every year, 1.3 billion tons of food is lost worldwide whilst world population is expected to increase by 2 billion people to over 9 billion people. To meet the increased demand for food, global food production will have to increase by at least 60%, while at the same time arable land and natural resources are nearing their limits.”

Website: https://www.rabobank.com/en/press/search/2018/20180823-rabobank-launches-food-loss-challenge-asia-for-start-ups.html

**Food Waste Free United** foundation --See SamenTegenVoedselverspilling

Frandsen, Jon. “Trying to Reverse Americans’ Rotten Record on Food Waste.” Stateline [Pew Charitable Trusts] May 16, 2017. Retrieved at http://www.pewtrusts.org/en/research-and-analysis/blogs/stateline/2017/05/16/trying-to-reverse-americans-rotten-record-on-food-waste

Kraus, Sarah. “Leftovers Foundation Saves Good Food to Feed Edmonton’s Hungry Before it Goes to Waste.” Global News, July 26, 2017. Retrieved at http://globalnews.ca/news/3625129/leftover-foundation-edmonton/

Kroger Co. “Kroger Launches Zero Hunger, Zero Waste Innovation Fund.” PRNewswire, February 5, 2019. Retrieved at https://www.prnewswire.com/news-releases/kroger-launches-zero-hunger--zero-waste-innovation-fund-300789829.html

**Kroger Co. Zero Hunger, Zero Waste Foundation** is a public charity launched by Kroger Co. that is “designed to catalyze collective action and direct resources where they are needed most to help transform Kroger communities.” It’s signature program is the Zero Hunger, Zero Waste Innovation Fund (qv).

Website: https://www.thekrogerco.com/sustainability/zero-hunger-zero-waste/

Hayes, McKenna. “Joan Briggs: ‘Food is an Incredibly Powerful Tool,’” Food Tank, August 20, 2017. Retrieved at https://foodtank.com/news/2017/08/joan-briggs/

**GITM Foundation, The** “leads community-wide organizing for programs that support community health. The foundation’s Good Food Recovery (qv)—an “Uber for Food”—uses ChowMatch to recover unsold, surplus food for hunger relief organizations in Illinois. The Good Food Recovery invites both donor organizations and home farmers and growers, including fresh food drives as part of the program.” [Source: Food Tank]

Website: https://www.gitmfoundation.org/

London Waste and Recycling Board. “Ellen MacArthur Foundation's London Food Waste Prevention Initaitve.” London Waste and Recycling Board. Nd. [December 2, 2020]

Retrieved at https://www.lwarb.gov.uk/what-we-do/circular-london/food-flagship-initiative/

Tags: Cities, Foundations

Merced, Michael, J. de la. “Rockefeller Foundation to Take Food-Waste Fight to Davos.” *New York Times,* January 22, 2016. Retrieved at http://www.nytimes.com/2016/01/22/business/dealbook/davos-rockefeller-foundation-food-waste.html

Peralta, Katherine. “Electrolux Launches Food Foundation to Address World Hunger, Food Waste.” *Charlotte Observer*, September 12, 2016. Retrieved at http://www.charlotteobserver.com/news/business/article101325647.html

**Samen tegen voedselverspilling** --Together against Food Waste– (Veghel, Netherlands) is a foundation that focuses on “reducing food waste is crucial on the road to a circular economy. All stakeholders of samen tegen etensppilling share the intention to minimize food wastage faster, both in the chain and among consumers, and make a visible contribution to this. Together against food waste has taken over the agenda that the circular economy in food taskforce drew up in 2018.” Its “specific goal is to use 1 million tons of extra food per year for the food system in the Netherlands that is currently being lost. In other words, STV aims for 1 million tonnes less food waste per year in the Netherlands by 2030 at the latest.” Its director as of November 21, 2020 is Toine Timmermans.

Website: http://samentegenvoedselverspilling.nl/

Tags: Foundations, Netherlands

Selby, Gaynor. “Food Loss Challenge: Rabobank’s Start-up Shortlist to Help Reduce Food Loss in Asia.” FoodIngredients1st, October 15, 2018. Retrieved at https://www.foodingredientsfirst.com/news/food-loss-challenge-rabobanks-startup-shortlist-to-help-reduce-food-loss-in-asia.html

**Together against Food Waste** See Samen tegen voedselverspilling

**Zero Hunger, Zero Waste** was founded in 2018 by Kroger Co. (qv) “to support community initiatives that stop hunger and food waste.

Website: kroger.com/f/zero-hunger-zero-waste

Garbage, Garbage Disposals, Disposers, Digesters, Grinders, Machines

[See also Commercial Reports]

Bernhard, Adrienne. “The Case for the Humble Garbage Disposal.” CityLab, August 31, 2017. Retrieved at https://www.citylab.com/environment/2017/08/garbage-disposals-new-york/538581/

BioHiTech Global. “BioHiTech Receives Patent for Network Connected Weight Tracking System for a Waste Disposal Machine.” CISION, May 31, 2018. Retrieved at https://www.prnewswire.com/news-releases/biohitech-receives-patent-for-network-connected-weight-tracking-system-for-a-waste-disposal-machine-300657174.html

Chatterjee, Badri. “Food Makes up 73% of Mumbai’s Garbage: Civic Body.” Hindustan Times, Mumbai, October 9, 2016. Retrieved at http://www.wwwwresearchgroup.com/

Cook’s Direct. “Commonly Asked Questions about Commercial Food Waste Disposers.” Cook’s Direct, February 10, 2021. Retrieved at https://www.cooksdirect.com/commonly-asked-questions-about-commercial-food-disposers

Tags: Grinders

**Le Crumbler** (Bordeaux, France based) is a machine made by the start-up Expliceat that helps French chefs recycle old bread into a substitute for flour. It was invented in 2015.

Website: www.crumbler.fr

Tags: Bread, France, Machines

Maalouf, Amani, and Mutasem El-Fadel. “Effect of a Food Waste Disposer Policy on Solid Waste and Wastewater Management with Economic Implications of Environmental Externalities.” Waste Management 69 (November 2017): 455-462. https://doi.org/10.1016/j.wasman.2017.08.008

Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X17305780

**Power Knot LLC** (Fremont, California) is an on-site organic/food waste management solutions provider. Its “LFC® biodigester is a machine that digests food waste. These machines are usually installed in a commercial kitchen and reduces the expense, inconvenience, mess, and carbon footprint of disposing of waste food that would otherwise be hauled to a landfill.” Its “Middle East division has been named as the Best Food Waste Management Solutions Designer and Manufacturer 2021.”

Website: https://www.powerknot.com/

Tags: Digesters, UAE

Santanachote, Perry. “Best Garbage Disposals From Consumer Reports’ Tests.” Consumer Reports, April 17, 2020. Retrieved at https://www.consumerreports.org/garbage-disposals/best-garbage-disposals-from-consumer-reports-tests/

SWR Staff. “Cruise Line Commits to New Digesters.” [Revolution Series Digesters will help Carnival Corporation] Solid Waste & Recycling, September 8, 2020. Retrieved at https://www.solidwastemag.com/digesters/cruise-line-commits-to-new-digesters/1003283978/

Tags: Digesters, Ships

Gleaning, Gleaners

Baker, Bruce D. “Gleaning as a Transformational Business Model for Solidarity with the Poor and Marginalized” Digital Commons (Fall 2016). SPU Works. Paper 98. Retrieved at http://digitalcommons.spu.edu/cgi/viewcontent.cgi?article=1098&context=works

Badio, Sandrine. “Understanding Gleaning: Historical and Cultural Contexts of the Shift from Rural to Urban Models for the Improvement of Food Security.” Thunder Bay, Canada: Lakehead University, 2009. Retrieved at http://docshare01.docshare.tips/files/3440/34405401.pdf

Beyranevand, Laurie J., Amber Leasure-Earnhardt, and Carrie Scrufari. *Models for*

*Success: A Set of Case Studies Examining Gleaning Efforts Across the United States*. South Royalton, VT: Center for Agriculture and Food Systems, Vermont Law School, January

2017. Retrieved at http://forms.vermontlaw.edu/farmgleaning/GleaningReport\_2017.pdf

**Cornwall Gleaning Network** (Cornwall, UK) has been set up to reconnect people with the land, minimise waste and help feed those in poverty at a time when numbers of people struggling to put food on the table have rocketed, especially since the start of the Covid pandemic. Launched by Regenerative Food and Farming CIC, the Cornwall Gleaning Network plans to harvest surplus food or pick-up wonky produce and deliver it to food banks and community kitchens. In doing so they are bringing an age-old practice to avoid waste into the 21st century.”

Website: https://www.facebook.com/Cornwall-Gleaning-Network-102033151774902/

Tags: Cornwall, Gleaning

Edwards, Ferne, and David Mercer. “Gleaning from Gluttony: An Australian Youth Subculture Confronts the Ethics of Waste.” *Australian Geographer* 38:3 (2007): 279-296. Retrieved at https://researchbank.rmit.edu.au/view/rmit:848

Tags: Academic Articles, Australia, Ethics, Gleaning

Lampe, Ellen. “Arkansas Gleaning Project Has Record-Breaking Year.” Arkansas Matters, January 18, 2017. Retrieved at http://www.arkansasmatters.com/news/local-news/arkansas-gleaning-project-has-record-breaking-year/642184761

Marshman, Jennifer. *Gleaning in the 21st Century: Urban Food Recovery and Community Food Security in Ontario, Canada*. Waterloo, Ontario, Canada: University of Waterloo, 2015.

Negley, Erin. “Gleaning Lancaster County’s Farms: this Group Helps Unwanted Crops Feed Hungry Families.” Lancaster Online, June 30, 2017. Retrieved at http://lancasteronline.com/features/together/gleaning-lancaster-county-s-farms-this-group-helps-unwanted-crops/article\_04f5dc3c-5cf7-11e7-a6dd-73aa576fcc3b.html

Sönmez, Erkut, Deishin Lee Miguel I. Gómez, and Xiaoli Fan. “Improving Food Bank Gleaning Operations: An Application in New York State.” *American Journal of Agricultural Economics* 98:2 (December 18, 2015): 549-563. Retrieved at https://academic.oup.com/ajae/article-abstract/98/2/549/2195583/Improving-Food-Bank-Gleaning-Operations-An

Vergnault, Olivier. “Old Age Practice of Gleaning to Make a Come Back in Cornwall to Stop Waste and Feed the Poor.” In Your Area, February 22, 2021. Retrieved at https://www.inyourarea.co.uk/news/old-age-practice-of-gleaning-to-make-a-come-back-in-cornwall-to-stop-waste-and-feed-the-poor/

Tags: Cornwall, Gleaning

VTDigger. “National Gleaning Project Report Looks at Best Practices for Reducing Food Waste, Addressing Food Insecurity.” VTDigger, April 6, 2017. Retrieved at https://vtdigger.org/2017/04/06/national-gleaning-project-report-looks-best-practices-reducing-food-waste-addressing-food-insecurity/

Wharton, Rachel. “Meet the Gleaners, Combing Farm Fields to Feed the Newly Hungry.” New York Times, July 6, 2020. Retrieved at https://www.nytimes.com/2020/07/06/dining/gleaners-farm-food-waste.html

Grassroots Initiatives, Projects

Karidis, Arlene. “How Farmlink Grew Food Rescue Reach from One Site to 48 States in a Year.” Waste360, May 14, 2021. Retrieved at https://www.waste360.com/food-waste/how-farmlink-grew-food-rescue-reach-one-site-48-states-year

Tags: Grassroots Initiatives

**FarmLink** is “a grassroots movement that found a solution to farmers dumping food while food banks faced shortages.” It “connects such farms with under-stocked and understaffed food banks. 100% of donations towards FarmLink are used to pay the wages of farm workers and truckers, thereby keeping employees staffed, preventing fresh produce from ending up in dumps, and putting food onto the tables of those who need it most.” It was launched by two Brown university students in April 2020. It slogan is “Fighting Hunger and Restoring Jobs during the COVID-19 Pandemic.” By 2021 it was operating in 48 states.

Website: https://thefarmlinkproject.org/

Tags: Farms, Grassroots Initiatives

Nikravech, Mariam, Valerie Kwan, Karin Dobernig, Angelika Wilhelm-Rechmann, and Nina Langen. “Limiting Food Waste via Grassroots Initiatives as a Potential for Climate Change Mitigation: a Systematic Review.” Environmental Research Letters, July 6, 2020. Download at https://iopscience.iop.org/article/10.1088/1748-9326/aba2fe

Tags: Climate Change

Tartiu, Valentina Elena, and Piergiuseppe Morone*.* “Grassroots Innovations and the Transition Towards Sustainability: Tackling the Food Waste Challenge.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 303-327.

Tags: Academic Chapters, Grassroots Initiatives

Westervelt, Eric. “Freedge Movement: Grassroots Efforts Fight Food Insecurity with Free Refrigerators.” NPR, September 29, 2020. Retrieved at https://www.npr.org/2020/09/29/917023702/freedge-movement-grassroots-efforts-fight-food-insecurity-with-free-refrigerator

Tags: Freedge Movement, Grassroots Initiatives

Great Recession

Smithers, Rebecca. “British Families Waste less Food since Recession, Government Survey Suggests.” *The Guardian*, October 22, 2014. Retrieved at https://www.theguardian.com/environment/2014/oct/22/british-families-waste-less-food-since-recession-government-survey-suggests

Grocery Stores, Supermarkets, Retailers, Farmer’s Markets, Department Stores, Resale Shops, Wholesalers , Grocers, Convenience Stores

Abreu, Shaun. “Opinion: Restaurants and Grocers Can Ease NYC’s Hunger Crisis.” CityLimits, September 28, 2020. Retrieved at https://citylimits.org/2020/09/28/opinion-restaurants-and-grocers-can-ease-nycs-hunger-crisis

Tags: New York City, Supermarkets, Restaurants

Acosta, Gina. “Kroger Aims to Start Food Waste Education Early.” Retail Leader, October 9, 2018. Retrieved at https://retailleader.com/kroger-aims-start-food-waste-education-early

Agence France-Presse. “Cutting Food Waste Saves Money for French Supermarkets.” New Vision, November 20, 2016. Retrieved at http://www.newvision.co.ug/new\_vision/news/1440434/cutting-food-waste-saves-money-french-supermarkets

Agence France-Presse. “Danes Offer Fresh Take on Expired Food.” *Bangkok Post*, December 7, 2016. Retrieved at http://www.bangkokpost.com/business/world/1153541/danes-offer-fresh-take-on-expired-food

Agence France-Presse. “Supermarket Demands Fuelling Food Waste Crisis: UN.” Channel New Asia, November 10, 2016. Retrieved at http://www.channelnewsasia.com/news/world/supermarket-demands-fuelling-food-waste-crisis-un/3278852.html

Apple Podcasts. “Francesca Goodman-smith: Tackling Supermarket Food Waste.” [ 26 year old Francesca Goodman-Smith is on a mission to tackle New Zealand's food waste problem. Working for Foodstuffs, one of the country's biggest supermarket chains, she's designed an award-winning waste minimisation programme across 130 stores.] Podcast, November 29, 2020.

Retrieved at https://podcasts.apple.com/nz/podcast/francesca-goodman-smith-tackling-supermarket-food-waste/id175135787?i=1000500513263

Tags: New Zealand, Sample Podcasts, Supermarkets

Armstrong, Julia. “Government Minister Praises ‘Brilliant Work’ of Barnsley Food Waste Resale Firm.” The Star, October 29, 2020. Retrieved at

Tags: Resale Shops

Askew, Katy. “Fighting On-farm Food Waste Through Flexible Procurement: Tesco's Response to a Bumper Strawberry Harvest.” Food Navigator, June 18, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/06/18/Fighting-on-farm-food-waste-through-flexible-procurement-Tesco-s-response-to-a-bumper-strawberry-harvest#

Tags: Farms, Supermarkets

Atmonavage, Joseph. “‘Entire Aisles Are Empty.’ This Is Why Whole Foods Is Facing Food Shortages, Report Says.” NJ.com, January 19, 2018. Retrieved at http://www.nj.com/entertainment/index.ssf/2018/01/whole\_foods\_food\_shortages\_empty\_shelves.html

BBC News. “Tesco Says Almost 30,000 Tonnes of Food ‘Wasted,’” BBC News, October 21, 2013. Retrieved at http://www.bbc.com/news/uk-24603008

BBC News. “Tesco: No Edible Food Will Go to Waste by February 2018.” BBC News, December 23, 2017. Retrieved at http://www.bbc.com/news/uk-42464912

Bernabe, Danielle. “‘Ugly’ Produce Is Finally Finding a Second Life on the Shelves of Major Grocery Chains.” Fortune, June 7, 2021. Retrieved at

Tags: Supermarkets, Ugly Produce

Black, Jane. “Can Zero-Waste Grocery Stores Make a Difference?” *Wall Street Journal*, March 8, 2019. Retrieved at https://www.wsj.com/articles/can-zero-waste-grocery-stores-make-a-difference-11552058031

Blakemore, Erin. “This Supermarket Sells Only Wasted Food.” Smithsonian.com, September 27, 2016. Retrieved at http://www.smithsonianmag.com/smart-news/supermarket-sells-only-wasted-food-180960590/?no-ist

Blavity Team. “This Howard Alumna Has Launched a Low-Cost, Organic Grocery in Los Angeles.” Blavity Team, May 29, 2017. Retrieved at https://blavity.com/olympia-auset-supermarkt-affordable-organic-produce-inglewood

Bradbury, Rosie. “UNFI Sets Sights on Halving Food Waste by 2025.” Grocery Dive, January 12, 2021. Retrieved at https://www.grocerydive.com/news/unfi-sets-sights-on-halving-food-waste-by-2025/593212/

Tags: Wholesalers

**The Bread and Butter Thing** --TBBT– (Manchester, UK) is a food redistribution charity that announced in January 2021 that it has established a relationship with Morrisons to redistribute surplus food to 30,000 families in need.

Website: https://breadandbutterthing.org/

Tags: Bread, Food Recovery Organizations, Retailers

**Breadwinner Golden Ale** “is a partnership between award winning Saltaire Brewery and Bradford based supermarket giant Morrisons... It is made using surplus bread from the supermarket’s Rathbones bakery...” Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Beer, Bakery Waste, Bread, Supermarkets

Breyer, Melissa. “Don’t Judge a Supermarket for Empty Shelves, it Might Be Fighting Food Waste.” Tree Hugger, January 19, 2018. Retrieved at https://www.treehugger.com/green-food/dont-judge-supermarket-empty-shelves-it-might-be-fighting-food-waste.html

Browne, Michael. “Kroger’s Chefbot Helps Shoppers Create Meals While Reducing Food Waste

New A.i.-powered App Recognizes Food Photos and Offers Recipes Based on Those Ingredients.” Supermarket News, October 12, 2020. Retrieved at https://www.supermarketnews.com/technology/kroger-s-chefbot-helps-shoppers-create-meals-while-reducing-food-waste

Tags: Apps, Recipes, Supermarkets

BusinessGreen staff. “'No Time for Waste': Tesco and Hubbub Team up for New Food Waste-busting Trial.” BusinessGreen, September 2, 2020. Retrieved at https://www.businessgreen.com/news/4019645/waste-tesco-hubbub-team-food-waste-busting-trial

Tags: supermarkets, surveys

Celli, Frank E. “How Big Data Can Help Supermarkets Tackle Food Waste.” *Supermarket News*, August 24, 2016. Retrieved at http://supermarketnews.com/blog/how-big-data-can-help-supermarkets-tackle-food-waste

Chaifetz, Ashley. “Salvage Grocery Stores: The Next Big Thing in Food Isn’t Even New.” Modern Farmer, December 2, 2014. Retrieved at http://modernfarmer.com/2014/12/salvage-grocery-stores-next-big-thing-food-isnt-even-new/

Champions12.3. “RELEASE: World’s Leading Food Retailers and Providers Engage Nearly 200 Suppliers in Cutting Food Loss and Waste in Half.” Champions12.3, September 24, 2020. Retrieved at https://champions123.org/release-worlds-leading-food-retailers-and-providers-engage-nearly-200-suppliers-cutting-food-loss

Tags: Retailers

Chapman, Bill. “How Supermarkets Use Particle Physics to Save Thousands of Tonnes of Food Waste.” The Independent, September 11, 2017. Retrieved at http://www.independent.co.uk/news/business/news/supermarkets-particle-physics-food-waste-save-thousands-tonnes-blue-yonder-cern-hadron-collider-a7940341.html

Chrisafis, Angelique. “French Law Forbids Food Waste by Supermarkets.” *The Guardian*, February 4, 2016. Retrieved at https://www.theguardian.com/world/2016/feb/04/french-law-forbids-food-waste-by-supermarkets

Chrisafis, Angelique. “France to Force Big Supermarkets to Give Unsold Food to Charities.” *The Guardian*, May 22, 2015. Retrieved at https://www.theguardian.com/world/2015/may/22/france-to-force-big-supermarkets-to-give-away-unsold-food-to-charity

Chapman, James. “As Supermarket Prices Spiral Brown Tells Families: ‘Stop Wasting Food,’” Daily Mail, July 7, 2008. Retrieved at http://www.dailymail.co.uk/news/article-1032605/As-supermarket-prices-spiral-Brown-tells-families-Stop-wasting-food.html

Chiorando, Maria. “Lidl to Fight Food Waste With £1.50 ‘Too Good to Waste’ Veg Box.” Plant Based News, August 3, 2018. Retrieved at https://www.plantbasednews.org/post/lidl-fight-food-waste-too-good-to-waste-veg-box

Clarke, Tessa, Hjalmar Ståhlberg Nordegren, and Kristoffer Hagstedt. “Why There Can Be No More Excuses for Supermarket Food Waste.” The Grocer, August 24, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/why-there-can-be-more-excuses-for-supermarket-food-waste/647691.article

Clarke, Tessa. “Supermarkets Can Set the Tone in the Crucial Fight Against Food Waste.” The Grocer, December 10, 2020. Retrieved at https://www.thegrocer.co.uk/environment/supermarkets-can-set-the-tone-in-the-crucial-fight-against-food-waste/651207.article

Tags: Supermarkets

Clausen, Todd. “With NYS Regulations Coming, Wegmans Looks to Cut Food Waste.” Democrat & Chronicle, March 3, 2017. Retrieved at http://www.democratandchronicle.com/story/money/business/2017/03/03/wegmans-looks-cut-food-waste-with-new-state-regulations-coming/98049694/

Climate Collaborative. “Checking out Wasted Food; A Breakdown of Retailer Best Practices for Wasting Less Food.” Climate Collaboratiove, 2020. [created by Dana Gunders] Retrieved at https://d3n8a8pro7vhmx.cloudfront.net/climatecollaborative/pages/1672/attachments/original/1562602482/CC\_Food\_Waste\_Best\_Practices\_070819.pdf?1562602482

Cochran, Chris, Eva Goulbourne, Chris Hunt, and Angel Veza, *et al.* *Retail Food Waste Action Guide*. San Francisco: ReFED: Rethinking Food Waste through Economics and Data: A Roadmap to Reduce Food Waste developed in partnership with the Food Waste Reduction Alliance (FWRA), 2018. Retrieved at http://www.refed.com/downloads/Retail\_Guide\_Web.pdf

Cohen, David. “Food for London: Sadiq Khan and Sainsbury’s Support Our Campaign on Food Waste.” Evening Standard, September 22, 2016. Retrieved at http://www.standard.co.uk/news/foodforlondon/food-for-london-sadiq-khan-and-sainsburys-support-our-campaign-on-food-waste-a3351466.html

Cohen, David. “Sainsbury’s Boss Says Supermarkets must Be Made to Publish Food Waste Data.” Evening Standard, October 4, 2016. Retrieved at http://www.standard.co.uk/news/foodforlondon/supermarkets-must-be-made-to-publish-food-waste-data-says-sainsbury-s-boss-a3360856.html

Cohen, David. “Food for London: Supermarkets Donate 2% of Surplus to South-east London Charity.” Evening Standard, October 6, 2016. Retrieved at http://www.standard.co.uk/news/foodforlondon/food-for-london-supermarkets-donate-2-per-cent-of-surplus-to-southeast-london-charity-a3362991.html

Cohen, David. “Leadsom’s Silence on Food Waste Is a Shameful Dereliction of Duty.” Evening Standard, January 19, 2017. Retrieved at http://www.standard.co.uk/comment/comment/leadsom-s-silence-on-food-waste-is-a-shameful-dereliction-of-duty-david-cohen-a3444356.html

Cohen, David. “Food waste: How Does One French Supermarket Outperform the Entire Sector in the UK?” Independent, February 27, 2021. Retrieved at https://www.independent.co.uk/news/uk/home-news/french-supermarket-uk-food-waste-b1807926.html

Tags: France, Supermarkets

Common, David. “Walmart Vows Change amid Concerns over Food Waste.” CBC News, October 28, 2016. Retrieved at http://www.cbc.ca/news/business/walmart-responds-food-waste-cbc-marketplace-go-public-1.3824474

**Company Shop Group** (Barnsley, South Yorkshire, UK based) “is the UK’s leading redistributor of surplus food and household products.” It “ provides members with vital access to deeply discounted food, as well as life-changing learning and development programmes; building stronger individuals and more confident communities.”

Website: https://www.companyshopgroup.co.uk/

Tags: Resale Shops

**Coop Denmark** has pledged to cut food waste by half by 2020 and has been working systematically to reduce wastage since 2013. In July 2020 it announced that “it has teamed up with Stop Spild Lokalt (qv) to step up the donation of surplus food in a bid to reduce wastage.”

Website: https://www.esmmagazine.com/retail/coop-denmark-steps-food-waste-reduction-measures-103824

Courtene-Jones, Winnie. “Lidl Slammed for Selling ‘Naked Onions’ in Plastic Wrapping.” Bath Chronicle, January 16, 2018. Retrieved at http://www.bathchronicle.co.uk/whats-on/food-drink/lidl-slammed-selling-naked-onions-1066134

Craven, Shona. “Big Stores must Take Action on Waste Too.” The National, December 15, 2016. Retrieved at http://www.thenational.scot/comment/14970063.Shona\_Craven\_\_Big\_stores\_must\_take\_action\_on\_waste\_too/

**Crumbs Brewing** (Surrey-based, UK) makes beers from leftover artisan bread. It is a project with the Isle of Wight brewery Goddards for production and the local artisan bakery Chalk Hills in Reigate for its surplus stock. In September 2020 it landed “its first major supermarket deal with Waitrose.”

Website: https://www.crumbsbrewing.co.uk/

Tags: Bakery Waste, Beer, Supermarkets

Daily Mail Reporter. “Supermarkets ‘Deliberately Bake Too Much Bread to Lure in Shoppers Before Binning It,’” Daily Mail, September 30, 2016. Retrieved at http://www.dailymail.co.uk/news/article-3816495/Supermarkets-deliberately-bake-bread-lure-shoppers-binning-it.html

Daily Sabah. “One Year On, Turkey’s Zero Waste Campaign Proves Successful.” Daily Sabah Turkey, June 5, 2018. Retrieved at https://www.dailysabah.com/turkey/2018/06/05/one-year-on-turkeys-zero-waste-campaign-proves-successful

Daily Sabah. “Turkey’s Religious Body Joins First Lady’s Zero Waste Efforts.” Daily Sabah, March 21, 2019. Retrieved at https://www.dailysabah.com/turkey/2019/03/21/turkeys-religious-body-joins-first-ladys-zero-waste-e

**Date Check Pro** (Madison, Wisconsin based) “is an expiration date management software that lets companies know when and where products are expiring in store. The product is used by over a thousand supermarket, retail, and convenience store locations around the world to eliminate losses from dated and expired products and provide better products and experiences for their shoppers.” DPC was “developed by parent company Pinpoint Software.” Andrew Hoeft was the founder and is the CEO as of July 10, 2021.

Website: http://www.datecheckpro.com/

Tags: Software, Supermarkets

Damoah, Abigail. “Supermarkets Are Taking a Stand Against Food Waste as £13bn Is Thrown Away Each Year.” Compare Best Deals, January 12, 2017. Retrieved at https://www.comparebestdeals.com/news/story/supermarkets-are-taking-a-stand-against-food-waste-as-13bn-is-thrown-away

de Moraesa, Camila Colombo, Flávio Henriquede Oliveira Costa, Carla Roberta Pereir, Andrea Lagoda Silva, and Ivete Delai. “Retail Food Waste: Mapping Causes and Reduction Practices.” Journal of Cleaner Production (February 6, 2020): 120124 https://doi.org/10.1016/j.jclepro.2020.120124 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652620301712

Delman, Edward. “Should It Be Illegal for Supermarkets to Waste Food?.” *The Atlantic*, May 29, 2015. Retrieved at http://www.theatlantic.com/international/archive/2015/05/law-france-supermarkets-food-waste/394481/

DeLoatch, Pamela. “Online Grocery Shopping Could Cause Food Waste to Pile Up.” FoodDive, December 6, 2017. Retrieved at https://www.fooddive.com/news/grocery--online-grocery-shopping-could-cause-food-waste-to-pile-up/512401/

Derambarsh, Arash. “I Helped Lead the Successful Campaign to Ban French Supermarkets from Wasting Food – it must Now Work Across Europe.” The Independent, February 19, 2016. Retrieved at http://www.independent.co.uk/voices/i-got-france-to-ban-supermarkets-from-wasting-food-and-now-im-fighting-for-it-to-happen-in-europe-a6884096.html

Devlin, Collette. “Countdown Supermarket Sets up New Fund for Food Rescue Operations.” businessday, September 5, 2016. Retrieved at http://www.stuff.co.nz/business/83843058/countdown-supermarket-sets-up-new-fund-for-food-rescue-operations

Dothan Eagle. “Stores Find Ways to Minimize Food Waste.” Dothan Eagle, March 19, 2017. Retrieved at http://www.dothaneagle.com/news/local/stores-find-ways-to-minimize-food-waste/article\_75d7deaa-09f0-11e7-9523-3fee47689c67.html

DS Smith. “Tesco Food Waste Case Study.” DS Smith Recycling, January 24, 2017. Retrieved at http://www.dssmith.com/recycling/insights/case-studies/tesco-food-waste-case-study

Duell, Mark. “10p Supermarket That Sells ‘Damaged’ Food and Groceries Nearing Their Best-before-dates Goes National with an Online Store Where Savvy Shoppers Can Fill Their Cupboards for a Fiver.” Daily MailOnLine, January 11, 2017. Retrieved at http://www.dailymail.co.uk/news/article-4105338/10p-supermarket-selling-damaged-food-groceries-nearing-best-date-goes-national-online-store-savvy-shoppers-cupboards-fiver.html

Dvorsky, George. “Why France’s New Food Waste Law Might Not Work Outside France.” Gizmodo AU, February 10, 2016. Retrieved at http://www.gizmodo.com.au/2016/02/why-the-us-may-never-pass-a-food-waste-law-like-france/

Edie.net. “Asda Becomes First Supermarket to Show Customer Food Waste Savings.” Edie.net, July 19, 2016. Retrieved at http://www.edie.net/news/5/Asda-becomes-first-supermarket-to-show-customer-food-waste-savings---/

Edie.net. “Asda Launches ‘Wonky Veg’ Range to Tackle Food Waste.” Edie.net, January 6, 2016. Retrieved at http://www.edie.net/news/5/Asda-beautiful-on-the-inside-wonky-fruit-veg-Jamie-Oliver-2015/

Edie.net. “Aldi Pledges to Halve Food Waste by 2030.” Edie Net, February 1, 2018. Retrieved at https://www.edie.net/news/5/Aldi-pledges-to-halve-food-waste-by-2030/

ESM. “Retailers Call on Governments to Ease Food Waste Processes.” European Supermarket Magazine, January 30, 2017. Retrieved at http://www.esmmagazine.com/retailers-call-governments-ease-food-waste-processes/37933

ESM. “Online Supermarket Ocado Reduces Food Waste To 0.02%.” European Supermarket Magazine, March 29, 2018. Retrieved at https://www.esmmagazine.com/online-supermarket-ocado-food-waste/57758

ESM. “Italy Announces Project to Fight Food Waste.” European Supermarket Magazine, December 8, 2016. Retrieved at http://www.esmmagazine.com/italy-announces-project-to-fight-food-waste/35851

ESM. “Portugal Pledges to Cut Food Waste in Half by 2030.” European Supermarket Magazine, May 2, 2018. Retrieved at https://www.esmmagazine.com/portugal-pledges-to-cut-food-waste-in-half-by-2030/59198

ESM. “Dagrofa’s MENY Implements Smart Technology to Fight Food Waste.” European Supermarket Magazine, September 29, 2020. Retrieved at https://www.esmmagazine.com/a-brands/dagrofas-meny-implements-smart-technology-to-fight-food-waste-110158

Tags: Denmark, Retailer

ESM. “Coop Sweden Sets New Food Waste Reduction Target.” European Supermarket Magazine, September 29, 2020. Retrieved at https://www.esmmagazine.com/retail/coop-sweden-sets-new-food-waste-reduction-target-110059

Tags: Supermarkets, Sweden

ESM. “Merkur Tests New Technology to Counter Food Waste.” European Supermarket Magazine, January 28, 2021. ['Smart-Shelf' technology] Retrieved at https://www.esmmagazine.com/technology/merkur-new-tech-food-waste-120386

Tags: Austria, Retailers, Technology

ESM. “Kaufland Joins Wholesale and Retail Dialogue Forum to Reduce Food Waste.” European Supermarket Magazine, March 29, 2021. Retrieved at https://www.esmmagazine.com/retail/kaufland-joins-national-wholesale-retail-dialogue-forum-reduce-food-waste-126696

Tags: Germany, Retailers

Ettinger, Jill. “Walmart to Battle Food Waste By Selling ‘Ugly’ Apples.” Organic Authority, July 21, 2016. Retrieved at http://www.organicauthority.com/walmart-to-battle-food-waste-ugly-apples

Farrell, Steve. “Iceland Slashes Food Waste by Almost a Quarter.” The Grocer, May 21, 2020. Retrieved at ttps://www.thegrocer.co.uk/iceland/iceland-claims-23-food-waste-reduction-in-first-ever-report/605113.article

Fern’s Ag Insider. “French Law Ineffective Against Food Waste by Supermarkets.” Fern’s Ag Insider, April 4, 2017. Retrieved at https://thefern.org/ag\_insider/french-law-ineffective-food-waste-supermarkets/

FG Insight. “Beef up the GCA to Tackle Food Waste, Say Campaigners.” FG Insight, December 3, 3016. Retrieved at https://www.fginsight.com/news/beef-up-the-gca-to-tackle-food-waste-say-campaigners-17163

Figuereido, Jordan. “What the Fork Are You Doing with Your Produce, Walmart?.” Change.org. 2016. [Petition] Retrieved at https://www.change.org/p/walmart-what-the-fork-are-you-doing-with-your-produce-walmart

Figueiredo, Jordan. “Giant Eagle Now the Largest U.S. Supermarket Selling Ugly Fruits and Vegetables.” Civil Eats, March 4, 2016. Retrieved at http://civileats.com/2016/03/04/giant-eagle-now-the-largest-supermarket-selling-ugly-fruits-and-vegetables/

Flaws, Bonnie. “Why Zero Plastic in Supermarket Produce Aisles Might Not Be Realistic

Stuff.co.nz, February 28, 2021. Retrieved at https://www.stuff.co.nz/business/124270896/why-zero-plastic-in-supermarket-produce-aisles-might-not-be-realistic

Tags: New Zealand, Plastic, Supermarkets

Food Ingredients 1st. “UK: Tesco to Open “Colleague Shops” to Target Food Waste.” FoodIngredients1st, January 29, 2018. Retrieved at http://www.foodingredientsfirst.com/news/uk-tesco-to-open-colleague-shops-to-target-food-waste.html

Franzen, Harald. “Dumpster Diving for Those Who Don’t like Diving into Dumpsters.” DW, September 15, 2017. Retrieved at http://www.dw.com/en/dumpster-diving-for-those-who-dont-like-diving-into-dumpsters/a-40504150

FreshPlaza. “Farmers Accuse Supermarkets of Causing Food Waste Due to 'Unattainable' Quality Requirements.” FreshPlaza, December 10, 2020. Retrieved at https://www.freshplaza.com/article/9276029/farmers-accuse-supermarkets-of-causing-food-waste-due-to-unattainable-quality-requirements/

Tags: Farmers, Ireland, Supermarkets

Friedland, Julian. “Less Than Mighty Fresh: Confronting Supermarket Food Waste.” Sage Business Cases, nd (2018?) Retrieved at https://philarchive.org/rec/FRILTM

Tags: Supermarkets

Frost, Maisha. “Craft Brewer Crumbs’ Success with Artisan Leftover Loaves Lands Key Waitrose Contract.” Express, September 13, 2020. Retrieved at https://www.express.co.uk/finance/city/1335004/waitrose-bakery-contract-craft-brewer-crumbs

Tags: Bakery Waste, Beer, Supermarkets

Frozen Foods Biz. “Marks & Spencer Freezes Garlic Bread in Store to Reduce Food Waste in UK.” Frozen Foods Biz, October 9, 2020. Retrieved at https://www.frozenfoodsbiz.com/marks-spencer-freezes-garlic-bread-in-store-to-reduce-food-waste

Tags: Bread, Frozen Food, Retailers

Fu, Jessica. “Grocery Stores Could Be Donating Way More Food.” New Food Economy, April 12, 2018. Retrieved at https://newfoodeconomy.org/harvard-food-safety-code-report-grocery-store-waste-donations/

Gadd, Stephen. “Supermarket Chain Ups its Efforts to Reduce Food Waste.” CPHPost, April 25, 2017. Retrieved at http://cphpost.dk/news/business/supermarket-chain-ups-its-efforts-to-reduce-food-waste.html

Gadd, Stephen. “Danish Initiative to Combat Food Waste Launched in New York.” CPHPost, September 20, 2017. Retrieved at http://cphpost.dk/news/danish-initiative-to-combat-food-waste-launched-in-new-york.html

Gallagher, Sophie. “Planet Organic Claims To Have Achieved 0% Food Waste – Here’s How They Did It.” Huffington Post, January 22, 2019. Retrieved at https://www.huffingtonpost.co.uk/entry/planet-organic-claims-to-achieved-0-food-waste-heres-how-they-did-it\_uk\_5c46f3aee4b0a8dbe174b5b8

Garfield, Leanna. “A New Grocery Startup Is Taking on Amazon and Pursuing a $100 Billion Opportunity.” Business Insider, November 8, 2017. Retrieved at http://www.businessinsider.com/farmstead-is-taking-on-amazon-and-pursuing-a-100-billion-opportunity-2017-10

George, Sarah. “Fighting Food Waste: Co-op and Hubbub Partner to Launch 100 New Community Fridges.” edie.net, May 20, 2021. Retrieved at https://www.edie.net/news/7/Fighting-food-waste--Co-op-and-Hubbub-partner-to-launch-100-new-community-fridges/

Tags: Community Refrigerators, Supermarkets

Godoy, Maria. “Wal-Mart, America’s Largest Grocer, Is Now Selling Ugly Fruit and Vegetables.” The Salt, National Public Radio, July 20, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/07/20/486664266/walmart-world-s-largest-grocer-is-now-selling-ugly-fruit-and-veg

Greenwalt, Megan. “National Grocer Reduces Food Waste by 9%” Waste360, September 7, 2019. Retrieved at https://www.waste360.com/food-waste/national-grocer-reduces-food-waste-9

Greenwalt, Megan. “Wholesale Grocery Startup Combats Both Food Waste and Insecurity.” Waste360, October 22, 2020. Retrieved at https://www.waste360.com/food-waste/wholesale-grocery-startup-combats-both-food-waste-and-insecurity

Tags: Apps, Covid-19, Grocery Stores

The Grocer. “Sales of New Perfectly Imperfect Fruit & Veg Are ‘Flying’ at Tesco.” 2016. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/sales-of-wonky-fruit-and-veg-are-flyingat-tesco/536837.article

The Grocer. “From Farm to Food Waste: the Prefarmgatefight. 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-notwant-not/from-farm-to-food-waste-the-prefarmgatefight/559044.article

The Grocer. “Forecast and Promo Failures Drive Waste Warns Tacon.” 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/forecast-and-promo-failures-drivingwastewarns-tacon/560504.article/

The Grocer. “Tesco to Sell More Cauliflowers at 79p Following Bumper Crop.” 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/tesco-to-sell-more-cauliflowers-at-79pfollowing-bumper-crop/550360.article?utm\_source=Daily+News+%28The+Grocer%29&utm\_medium=email&utm\_campaign=2017-03- 22&c=O4rl3xMcTwI26l1giACDKg%3D%3D

The Grocer. “Aldi Chops Cauliflower Prices to 29p Following Bumper Crop.” 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/aldi-chops-cauliflower-prices-to-29pfollowing-bumper-crop/550926.article

The Grocer. “Tesco Asks Companies to Go Beyond Courtauld 2025.” 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/tesco-asks-companies-to-go-beyondcourtauld-2025/559372.article

Groceries Code Adjudicator. GCA - Annual Survey Results 2017. Retrieved at https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/623564/GCA\_Annual\_Sector\_ Survey\_Results.pdf

Groleau, Carmen. “Elora Farmers' Market Introduces 'Pay What You Can' at Some Vendors.” CBC, September 4, 2020. Retrieved at https://www.cbc.ca/news/canada/kitchener-waterloo/elora-farmers-market-pay-what-you-can-1.5712011

Tags: Canada, Farmer’s Markets, Pay What You Can

Hall, James. “Gordon Brown Puts the Spotlight on Supermarket Food Waste.” The Telegraph, July 8, 2008. Retrieved at http://www.telegraph.co.uk/finance/newsbysector/retailandconsumer/2792884/Gordon-Brown-puts-the-spotlight-on-supermarket-food-waste.html

Harris, Aleesha. “Food Groups, Organizations Tackle Food Waste During COVID-19 Pandemic.” The Province, May 8, 2020. Retrieved at https://theprovince.com/life/food/food-groups-organizations-tackle-food-waste-during-covid-19-pandemic

Helmer, Jodi. “Can Retailers Solve the Issue of Supermarket Food Waste?” FoodPrint, April 6, 2021. Retrieved at https://foodprint.org/blog/supermarkets-food-waste/

Tags: Retailers

Herman, Valli. “Grocery of the Future: The Right Food at the Right Moment on Aisle 4.” takepart, December 7, 2016. Retrieved at http://www.takepart.com/article/2016/12/07/grocery-store-of-future

Horoś, Izabela Karolina, and Tonia Ruppenthal. “Avoidance of Food Waste from a Grocery Retail Store Owner’s Perspective.” Sustainability 13:2 (January 8, 2021): 550. https://doi.org/10.3390/su13020550 Retrieved at https://www.mdpi.com/2071-1050/13/2/550

Tags: Germany, Grocery Stores

HuffPost UK. “After Asda’s ‘Wonky Veg Box’, This Is What Britain’s Other Supermarkets Are Doing.” [Photo] nd. Retrieved at http://www.huffingtonpost.co.uk/2016/02/05/wonky-veg-policy-atsupermarkets-tesco-sainsbury-morrisons-co-op-aldi\_n\_9169362. html

Husted, Kristofor. “Supermarkets Waste Tons of Food as They Woo Shoppers.” The Salt, NPR, September 25, 2014. Retrieved at http://www.npr.org/sections/thesalt/2014/09/25/351495274/supermarkets-waste-tons-of-food-as-they-woo-shoppers

iAfrica. “Food Waste Reduction Initiative Aims to Achieve a More Sustainable Planet.” iAfrica, October 8, 2020. https://iafrica.com/food-waste-reduction-initiative-aims-to-achieve-a-more-sustainable-planet/

Retrieved at

Tags: Supermarket, South Africa

iAfrica. “Major Sa Food Brands Join Pick N Pay in Global Commitment to Reduce Food Waste.” iAfrica, nd [post October 15, 2020] Retrieved at

Tags: South Africa, Supermarkets

**Invafresh** (Mississauga, Ontario Canada) allows grocery stores “to meet the growing demand for fresh food while solving the top challenge that comes with fresh retail — food waste or shrink. By integrating vast amounts of in-store production data into algorithms that work to forecast intelligently and accurately, replenish orders, plan production, manage inventory and recipes, and ensure regulatory compliance, Invafresh helps” grocery stores “to eliminate inventory shortfalls and assist with on-shelf availability (OSA), facilitating the right amount of the freshest products at the right time.” It has “100,000+ users across 15 countries realizing up to 25% productivity gains and labor savings.”

Retrieved at https://invafresh.com/

Tags: AI, Canada, Grocery Stores

ISN. “Carrefour Belgium Demonstrates Food Waste Controlling Methods.” International Supermarket News, October 21, 2016. Retrieved at http://www.internationalsupermarketnews.com/news/25004

ISN. “Supermarket WeFood Opens its Second Store That Sells Food Past its Sell-by Date.” International Supermarket News, January 2, 2017. Retrieved at http://www.internationalsupermarketnews.com/news/26820

ISN. “Morrisons Supermarket Partners with Food Sharing App to Cut Food Waste.” International Supermarket News, January 27, 2017. Retrieved at http://www.internationalsupermarketnews.com/news/27370

Jacobs, Harrison. “Why Grocery Stores Throw out So Much Food.” Business Insider, October 15, 2014. Retrieved at http://www.businessinsider.com/why-grocery-stores-throw-out-so-much-food-2014-10

Jacobs, Harrison. “Boston’s Store for Expired Food Is Looking like a Better and Better Idea.” Business Insider, October 3, 2013. Retrieved at http://www.businessinsider.com/the-daily-table-sells-expired-food-2013-10

Johnson, Erica. “Walmart Insider Says ‘Heartbreaking’ Amount of Food Dumped in Trash.” CBC News, October 24, 2016. Retrieved at http://www.cbc.ca/beta/news/canada/british-columbia/walmart-food-waste-go-public-1.3813162

Juntti, Melaina. “9 Practices Retailers Can Adopt to Reduce Food Waste.” New Hope Network, April 6, 2017. Retrieved at http://www.newhope.com/staffing-and-operations/9-practices-retailers-can-adopt-reduce-food-waste

Just Zilch. “NZ’s Longest-running Free Store Turns Six.” Scoop, June 14, 2017. Retrieved at http://www.scoop.co.nz/stories/AK1706/S00291/nzs-longest-running-free-store-turns-six.htm

Kaufman, Alexander C. “Walmart Touts Itself as an Environmental Leader. Its Workers Say Otherwise.” Huffington Post, May 1, 2017. Retrieved at http://www.huffingtonpost.com/entry/walmart-environmentalism\_us\_5907524ae4b02655f83eba40

Keate, Georgie. “Pledge to Cut Food Waste Will Provide 60m Meals for Poor.” The Times, January 23, 2017. Retrieved at http://www.thetimes.co.uk/article/pledge-to-cut-food-waste-will-provide-60m-meals-for-poor-c9852lssn

Kellett, William. “Research Shows that UK Grocery Shopping Habits Have Changed to Combat Food Waste.” AgriLand, March 29, 2021. Retrieved at https://www.agriland.co.uk/farming-news/research-shows-that-uk-grocery-shopping-habits-have-changed-to-combat-food-waste/

Tags: Covid-19, Grocery Stores

Khan, Khadija. “This Zero-waste Grocery Store Has No Packaging, Plastic or Big-name Brands.” The Plais Zebra, February 22, 2016. Retrieved at http://www.theplaidzebra.com/zero-waste-grocery-store-no-packaging-plastic-big-name-brands/

Kor, Yasemin Y., Jaideep Prabhu, and Mark Esposito. “How Large Food Retailers Can Help Solve the Food Waste Crisis.” *Harvard Business Review*, December 19, 2017. Retrieved at https://hbr.org/2017/12/how-large-food-retailers-can-help-solve-the-food-waste-crisis

Kowitt, Beth. “Exclusive: Startup Apeel Is Launching ‘Plastic-free’ Cucumbers at Walmart to Cut Back on Waste.” Fortune, September 21, 2020. Retrieved at https://fortune.com/2020/09/21/apeel-cucumbers-walmart-plastic-food-waste/

Tags: Plastic, Supermarkets

**Kroger Chefbot** is an “A.I.-powered Twitter recipe tool that helps users pair the groceries in their refrigerator and reduce food waste by providing mealtime inspiration and personalized recommendations.” It was developed by the Cincinnati-based supermarket chain Kroger “in partnership with integrated creative and media agency 360i, and technology partners Coffee Labs and Clarifai.”

Retrieved at https://www.dropbox.com/s/6wwom3wv530wx1m/Kroger%20Chefbot\_FAQ%20Document.docx?dl=0

Tags: Recipes, Supermarkets, Twitter

Kucharsky, Danny. “Montreal’s Newest Zero-waste Grocery Store.” *Canadian Grocer*, September 19, 2016. Retrieved at http://www.canadiangrocer.com/top-stories/montreals-newest-zero-waste-grocery-store-68556

Lacsamana, Pauline. “Walmart Trashes ‘Perfectly Good’ Food in Canada.” The Daily Meal, November 2, 2016. Retrieved at http://www.thedailymeal.com/news/eat/walmart-trashes-perfectly-good-food-canada/110216

**Lakeshore Depot** (Marquette, Michigan) is a grocery store that is committed to reduce food waste. It works with local farmers to reduce waste through storage and preservation. Staff works “directly with farmers on recipes specific to the crops they produce.” Food that they are unable “to recapture becomes prioritized as animal feed or sent to Partridge Creek Farm’s compost project.”

Website: https://lakeshoredepot.square.site/

Tags: Grocery Stores

Lavender, Jane. “One Supermarket Chain Is Selling Food for Just 10p - but It’s Just past its Best Before Date.” Mirror, December 3, 2017. Retrieved at http://www.mirror.co.uk/news/uk-news/one-supermarket-chain-selling-food-11632058

LCN. “Wegmans Commits to Cutting Food Waste.” Livingston Country News, January 2, 2017. Retrieved at http://www.thelcn.com/lcn04/wegmans-commits-to-cutting-food-waste-20170102

Leader, Alice. “Convenience Stores Grappling with Food Waste amid Driver Shortage.” The Grocer, June 18, 2021. Retrieved at https://www.thegrocer.co.uk/convenience/convenience-stores-grappling-with-food-waste-amid-driver-shortage/657152.article

Tags: Convenience Stores, Supply Chains

Little, Mark. “Tackling Food Waste: From Farm to Fork.” United Nations Economic Commission for Europe, nd. [Powerpoint Presentation] Retrieved at https://unece.org/DAM/trade/agr/meetings/wp.07/2016/FoodLossConf/04\_Mark\_Little\_Tesco.pdf

Tags: Supermarkets

Liu, Vanessa, and Judith Tan. “Unsold but Not Unwanted Food: What Do Supermarkets in Singapore Do with These.” The Straits Times, December 13, 2020. Retrieved at

Tags: Singapore, Supermarkets

**Look, Smell, Taste, Don’t Waste** (UK) is a campaign launched on January 26, 2021 by the app “Too Good To Go” (qv) “in partnership with some of the UK’s major food brands, to tackle date label confusion and help eliminate food waste.”

Website: https://toogoodtogo.co.uk/en-gb/campaign/commitment

Tags: Apps, Campaigns, Date Labels, Retailers

Loria, Keith. “How Retailers Can Reduce Food Waste.” FoodDive, April 11, 2017. Retrieved at http://www.fooddive.com/news/grocery--how-retailers-can-reduce-food-waste/440192/

MacCarthy, Libby. “Sainsbury’s Commits £1m to Radically Reduce Food Waste in the UK.” Sustainable Brands, November 10, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/sainsburys\_commits\_%C2%A31m\_radically\_reduce\_food\_waste\_uk

MacCarthy, Libby. “WWF, Sodexo Team Up to Launch New Sustainable Meals Initiative.” Sustainable Brands, December 2, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/collaboration/libby\_maccarthy/wwf\_sodexo\_team\_launch\_new\_sustainable\_meals\_initiative

MacCarthy, Libby. “Baldor Specialty Foods Reaches Sustainability Goal Early by Reimagining Waste.” Sustainable Brands, December 30, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/baldor\_specialty\_foods\_reaches\_sustainability\_goal\_early\_re

MacCarthy, Libby. “15 Food Giants, Retailers Step Up to Chop Food Loss and Waste by 2030.” Sustainable Brands, November 21, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/15\_food\_giants\_retailers\_step\_chop\_food\_loss\_waste\_2030

Mace, Matt. “Exclusive: Tesco Boss Calls for Greater Transparency to Tackle Food Waste.” Edie.net, December 6, 2016. Retrieved at http://www.edie.net/news/5/Tesco-chief-calls-for-greater-reporting-transparency-to-tackle-food-waste/

Mace, Matt. “Stop the Rot: Skip of Food Waste Arrives at Supermarket HQS.” November 27, 2015. Retrieved at http://www.edie.net/news/5/Visual-food-waste-message-delivered-to-supermarket-HQs/

Mace, Matt. “Food and Retail Giants to Collaborate on Government-backed Scheme to Reduce Food Waste.” Edie.net, October 12, 2020. Retrieved at https://www.edie.net/news/5/Food-and-retail-giants-to-collaborate-on-government-scheme-to-reduce-food-waste/

Tags: Retailers

Mahoney, Sarah. “What’s for Dinner? Retailers Have a Better Answer than D2C Brands.” Media Post Communications, March 18, 2019. Retrieved at https://www.mediapost.com/publications/article/333286/whats-for-dinner-retailers-have-a-better-answer.html

Maidment, Neil. “Tesco to Offer Unsold Food to British Charities.” Reuters, June 4, 2015. Retrieved at http://www.reuters.com/article/tesco-food-waste-idUSL5N0YQ1B820150604

Mainichi Japan. “Japanese Retailers Using AI to Cut Food Waste with Weather Info, Purchasing Data.” Mainichi Japan, January 3, 2021. Retrieved at

Tags: Artificial Intelligence, Japan, Retailers

Malet, Caroline De. “Anti-waste Grocery Stores in France Sell “Unsellable” Products.” Le Figaro via The Hindu, April 15, 2019. Retrieved at https://www.thehindu.com/sci-tech/energy-and-environment/anti-waste-grocery-stores-in-france-sell-unsellable-products/article26743971.ece

Mancini, Melissa, and Nelisha Vellani. “Here’s How Much Food Walmart Throws Away over 12 Days; Marketplace Finds Discarded Food Well Before the Best-before Date; Retailer Calls it Unfit to Consume.” CBC News October 25, 2016. Retrieved at http://www.cbc.ca/news/business/marketplace-walmart-food-waste-1.3814719

Mancini, Melissa, David Common, and Nelisha Vellani.”Walmart Says it Has Reduced Food Waste by 20% since CBC Investigation.” CBC News, October 27, 2017. Retrieved at http://www.cbc.ca/news/business/marketplace-walmart-food-waste-reduction-1.4371547

Martinko, Katherine. “The Women’s Institute Wants Supermarkets to Work Toward Reducing Food Waste.” Treehugger, April 17, 2017. Retrieved at http://www.treehugger.com/green-food/womens-institute-study-food-waste.html

Marks, Simon. “Brussels Declares War on Supermarkets.” Politico, September 10, 2017. Retrieved at https://www.politico.eu/article/carrefour-tesco-asda-sainsbury-leclerc-intermarche-brussels-declares-war-on-supermarkets/

Masweneng, Kgaugelo. “Cape Town Grocer Turns to ‘Nude’ Food in Fight Against Plastic Pollution.” Times Live, October 6, 2017. Retrieved at https://www.timeslive.co.za/news/sci-tech/2017-10-06-cape-town-grocer-turns-to-nude-food-in-fight-against-plastic-pollution/

McKie, Robin. “Shops Urged to Help Cut £10bn Food Waste Cost.” The Guardian, April 29, 2017. Retrieved at https://www.theguardian.com/environment/2017/apr/29/mps-demand-action-on-10bn-food-waste

McLuckie, Matt, Nitin Sukh, and Gabriel Thoumi. “Scope for Improvement: Accounting for Food Loss and Waste in Scope 3 Reporting.” Planet Tracker, April 2020. Retrieved at https://planet-tracker.org/tracker-programmes/food-and-land-use/food-and-agriculture/#scope-for-improvement

Microsoft. “Manufacturer Tracks Food Storage Temperatures with Azure Event Hubs, Helps Reduce Global Food Waste.” Microsoft, January 20, 2021. Retrieved at https://customers.microsoft.com/en-sg/story/861883-danfoss-manufacturing-azure

Tags: AI, Denmark, Grocery Stores

Mitchell, Stuart. “Iceland Announces 23% Food Waste Reduction And Launches Nationwide Colleague Food Redistribution Trial.” Ethical Marketing News, July 6, 2020 Retrieved at https://ethicalmarketingnews.com/iceland-announces-23-food-waste-reduction-and-launches-nationwide-colleague-food-redistribution-trial

Molidor, Jennifer, Stephanie Feldstein, and Jordan Figueiredo. “Checked Out: How U.S. Supermarkets Fail to Make the Grade in Reducing Food Waste.” The Center for Biological Diversity and The ‘Ugly’ Fruit and Veg Campaign, April 2018. Retrieved at http://www.biologicaldiversity.org/programs/population\_and\_sustainability/grocery\_waste/pdfs/CheckedOut.pdf

Moore, Darrel. “Are UK Supermarkets Set To Publish Food Waste Figures?” CIWN Journal, November 17, 2017. Retrieved at https://ciwm-journal.co.uk/uk-supermarkets-set-publish-food-waste-figures/

Morley, Katie. “Shoppers Face Food Waste Warnings in Supermarkets, as Levels Rise for the First Time in a Decade.” The Telegraph, January 10, 2017. Retrieved at http://www.telegraph.co.uk/news/2017/01/10/shoppers-face-food-waste-warnings-supermarkets-levels-rise-first/

Mott, Ron. “Daily Table Supermarket Specializes in Food Past Its Prime.” NBC Nightly News, June 29, 2015. Retrieved at http://www.nbcnews.com/nightly-news/food-past-its-prime-supermarket-specializes-expired-food-n383826

Moult, J. A., S. R. Allan, C. N. Hewitt, and M. Berners-Lee. “Greenhouse Gas Emissions of Food Waste Disposal Options for UK Retailers.” Food Policy 77 (2018): 50-58, 10.1016/j.foodpol.2018.04.003 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919217309168

Tags: Environment, Retailers

**MyBio Bellezze Naturali** (Italy) is a line of Italian organic fruit and vegetables designed by Penny Market Italia to limit food waste. It “consists of six aesthetically-imperfect seasonal references - courgettes, lemons, tomatoes, potatoes, apples and carrots – presented in biodegradable and compostable packaging.”

Website: https://www.pennymarket.it/products/brand-penny/mybio/mybio-bellezze-naturali

Nazir, Sahar. “Morrisons to Reduce Food Waste from Own Food-making Operations.” Retail Gazette, January 26, 2021. Retrieved at https://www.retailgazette.co.uk/blog/2021/01/morrisons-to-reduce-food-waste-from-own-food-making-operations/

Tags: Retailers

**NEC Corp** ( Minato City, Tokyo, Japan) “ provides ‘Solutions for Society’ that promote the safety, security, fairness and efficiency of society. Its AI technology “ can not only analyse data such as weather, calendar and customers' trends in estimating demand but also give reasoning behind its analysis. NEC has deployed the technology to some major retailers and food makers, helping them reduce costs by 15%-75%. NEC hopes to share and process data through a common platform among makers, retailers and logistics, to reduce mismatches in supply chains.”

Website:

Tags: Japan, Retailers, Supply Chains, Technology

Nicholls, Luke. “Hugh’s War on Food Waste: Are Supermarkets Doing Enough?.” Edie.net, November 5, 2015. Retrieved at http://www.edie.net/news/5/Hughs-war-on-waste-supermarket-household-food-waste-statistics/

Nicholls, Luke. “Food Waste: Focus must Shift from Supermarkets to Supply Chains.” Edie.net, February 17, 2016. Retrieved at http://www.edie.net/news/5/Food-waste-Shift-focus-from-supermarkets-to-supply-chains-urges-FareShare/

**No Time For Waste** (UK) is a Tesco project in partnership with Hubbub (qv) “to aid people in their reduction of food waste. Tesco hopes that in using the insights gained from its 2020 trial No Time For Waste Challenge, households will be more knowledgeable in how to save food and reduce waste by up to 76 per cent.”

Website: https://www.tescofoodwastechallenge.co.uk/

Tags: Challenges, Supermarkets

O’Sullivan, Feargus. “Welcome to the World’s First ‘Waste Supermarket,’” CityLab, September 23, 2016. Retrieved at http://www.citylab.com/cityfixer/2016/09/welcome-to-the-worlds-first-waste-supermarket/501212/

Ogleby, George. “Sainsbury’s Sees Surge in Demand for Regional Food Waste Campaign.” Edie.net, January 20, 2017. Retrieved at http://www.edie.net/news/5/Sainsbury-s-food-waste-campaign-surges-in-demand/

Ogleby, George. “Lidl Aims to Donate Two Million Meals Through Neighbourly Partnership.” Edie.net, January 30, 2017. Retrieved at http://www.edie.net/news/7/Lidl-aims-to-donate-two-million-meals-through-Neighbourly/

Ogleby, George. “Walmart to Cut One Billion Tonnes of Supply Chain Emissions by 2030.” Edie.net, April 24, 2017. Retrieved at https://www.edie.net/news/6/Walmart-launches-plan-to-cut-one-billion-tonnes-of-supply-chain-emissions-by-2030/

Orgel, David. “Supermarket Wellness Watch: Kroger Takes a Stand Against Hunger, Food Waste.” Drug Store News, December 14, 2017. Retrieved at http://www.drugstorenews.com/article/supermarket-wellness-watch-kroger-takes-stand-against-hunger-food-waste

Paget, Ally. *British Aisles: Community Supermarkets Could Offer a Sustainable Solution to Food Poverty*. London: Demos, 2015. Retrieved at https://www.demos.co.uk/files/476\_1501\_BA\_body\_web\_2.pdf?1427295281

Park, Emily. “Report: Changing Instore Shopping Habits Could Spell Trouble for Fresh.” Supermarket Perimeter, February 22, 2021. Retrieved at https://www.supermarketperimeter.com/articles/6272-report-changing-instore-shopping-habits-could-spell-trouble-for-fresh

Tags: Supermarkets

Patil, Mukta. “Make Your Grocery Game Zero-Waste; Five Ways to Render Grocery Shopping Easier on the Planet—and Your Wallet.” Sierra Club, February 4, 2019. Retrieved at https://www.sierraclub.org/sierra/make-your-grocery-game-zero-waste

Payton, Matt. “French Supermarkets Banned from Throwing Away and Spoiling Unsold Food

‘Supermarkets Will Be Obliged to Sign a Donation Deal with Charities,’” The Independent, February 5, 2016. Retrieved at http://www.independent.co.uk/news/world/europe/french-law-bans-supermarkets-throwing-away-and-spoiling-unsold-food-giving-them-to-food-banks-and-a6855371.html

Payton, Matt. “Supermarket Food Waste ‘Must Be Banned by EU and US’, Demands French Politician Arash Derambarsh.” The Independent, February 19, 2016. Retrieved at http://www.independent.co.uk/news/world/europe/supermarket-food-waste-must-be-banned-by-eu-and-us-demands-french-politician-arash-derambarsh-a6884191.html

Payton, Matt. “Denmark Opens First Food Waste Supermarket Selling Surplus Produce.” The Independent, February 23, 2016. Retrieved at http://www.independent.co.uk/news/world/europe/denmark-food-waste-supermarket-we-food-copenhagen-surplus-produce-a6890621.html

Pearson, Bryan. “Food Waste Is The New Sales Driver: 4 Ways Kroger, Walmart Are Changing Shopper Thinking.” Forbes, November 5, 2018. Retrieved at https://www.forbes.com/sites/bryanpearson/2018/11/05/food-waste-is-the-new-sales-driver-4-ways-kroger-walmart-are-changing-shopper-thinking/#6352b31a7c09

Pearson-Jones, Bridie. “Best Before... but When? Supermarkets Are Accused of Giving Shortened ‘Use By’ Dates in a Bid to Get Shoppers to Buy More (Despite Britons Wasting Seven Million Tonnes of Food a Year).” Daily Mail, June 3, 2018. Retrieved at http://www.dailymail.co.uk/news/article-5800235/Supermarkets-accused-deliberately-giving-shortened-use-dates-food.html

Pekic, Branislav. “Continente Introduces 'Zero Waste' Fruit and Vegetable Boxes.” European Supermarket Magazine, August 7, 2020. Retrieved at https://www.esmmagazine.com/fresh-produce/continente-introduces-zero-waste-fruit-vegetable-boxes-105529

Perroni, Eva. “How UK Grocery Stores Are Increasing Transparency Around Food Waste.” The Daily Meal, January 29, 2018. Retrieved at https://www.thedailymeal.com/entertain/how-uk-grocery-stores-are-increasing-transparency-around-food-waste

Perry, Francesca. “Nendo Designs Roadside Mini-markets Tackling Food Waste.” ICON Magazine, July 13, 2021. Retrieved at https://www.iconeye.com/design/nendo-roadside-mini-markets-food-waste-japan

Tags: Grocery Stores, Japan

Peters, Adele. “This City-run Secondhand Department Store Is Helping Berlin Reduce Waste.”

Fast Company, September 25, 2020. Retrieved at

Tags: Department Stores, Germany

Pettit, Marisa. “Why This Danish Supermarket Is Selling Food That Nobody Wants.” Reset, March 3, 2016. Retrieved at https://en.reset.org/blog/why-danish-supermarket-selling-food-nobody-wants-03162016

Piasecka, Dominika. “Co-op Group Hits a Million Meals and Pledges More Before Christmas.” [United Kingdom], Co-Operative News, December 19, 2016. Retrieved at http://www.thenews.coop/112142/news/co-operatives/co-op-group-hits-million-meals-pledges-christmas

Pieters, Janene. “Lidl Starts Super Cheap Pricing to Fight Food Waste.” NL Times, August 27, 2020. Retrieved at

https://nltimes.nl/2020/08/27/lidl-starts-super-cheap-pricing-fight-food-waste

Post Staff. “Confusing Results from Supermarket’s Food Waste Drive and Media Influence.” Post Media Online, March 13, 2017. Retrieved at http://www.poandpo.com/news\_business/confusing-results-from-supermarkets-food-waste-drive-and-media-influence-1332017395/

Potato News Today. “Tesco, Branston Working to Cut down on UK’s Food Waste by Marketing Unwashed Potatoes.” Potato News Today, March 15, 2021. Retrieved at https://www.potatonewstoday.com/2021/03/15/tesco-branston-working-to-cut-down-on-uks-food-waste-by-marketing-unwashed-potatoes/

Tags: Potatoes, Supermarkets

Prince, Rosa. “Tesco Store Throwing Away Pounds 3,500 of Food Every Week.” The Independent, February 18, 1998. Retrieved at http://www.independent.co.uk/news/tesco-store-throwing-away-pounds-3500-of-food-every-week-1145590.html

Produce Business UK. “Tesco Creates ‘Manifesto’ to Boost Its Efforts on Climate Change, Food Waste.” Produce Business UK, March 28, 2021.Retrieved at https://www.producebusinessuk.com/tesco-creates-manifesto-to-boost-its-efforts-on-climate-change-food-waste/

Tags: Climate Change, Retailers

Progressive Grocer. “Sprouts Honored by EPA for Reducing Food Waste.” Progressive Grocer, December 11, 2018. Retrieved at https://progressivegrocer.com/sprouts-honored-epa-reducing-food-waste

PRWeb. “Coop Danmark Deploys New Tools To Cut Waste In Its 1,200 Stores.” PRWeb, January 16, 2017. Retrieved at http://www.prweb.com/releases/RELEX\_Solutions/Coop\_Denmark\_Deploys/prweb13982182.htm

PRWeb. “RELEX Helps Farm Boy to Boost Supply Chain Efficiency, PRWeb, January 16, 2017. Retrieved at http://www.prweb.com/releases/RELEX\_Solutions/Farm\_Boy\_Goes\_Live/prweb13978414.htm

Progressive Grocer. “5 Grocers Among 1st Food Waste Champs Distinction Conferred by USDA, EPA.” Progressive Grocer, November 18, 2016. Retrieved at http://www.progressivegrocer.com/industry-news-trends/national-supermarket-chains/grocers-among-1st-food-loss-and-waste-2030-champions

Progressive Grocer. “The 6 Sources of Grocery Food Waste & How To Fix Them.” Progressive Grocer, February 9, 2021. [Webinar Tuesday, March 23, 2021] Retrieved at https://progressivegrocer.com/6-sources-grocery-food-waste-how-fix-them

Tags: Grocery Stores, Sample Webinars

Quinn, Ian. “Supermarkets Agree to Come Clean on Food Waste Figures.” The Grocer, November 10, 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/supermarkets-agree-to-come-clean-on-food-waste-figures/559948.article

Quinn, Ian. “Feedback Slams Food Industry over Failures in Waste Reporting.” The Grocer, November 2019. Retrieved at https://www.thegrocer.co.uk/food-waste/feedback-slams-food-industry-over-failures-in-waste-reporting/599943.article

Quinn, Ian. “Tesco Claims ‘Major Breakthrough’ in Use of Recycled Soft Plastics for Packaging.” The Grocer, September 8, 2020. Retrieved at https://www.thegrocer.co.uk/plastic/tesco-claims-major-breakthrough-in-use-of-recycled-soft-plastics-for-packaging/648116.article

Tags: Plastics, Supermarkets

Quinn, Ian. “Supermarkets and Suppliers Still Failing on Food Waste Transparency, Warns Report.” The Grocer, September 23, 2020. Retrieved at https://www.thegrocer.co.uk/buying-and-supplying/two-thirds-of-roadmap-signatories-failing-on-food-waste-transparency-admits-report/648662.article

Tags: Supermarkets

Quinn, Ian. “Tesco Calls for Mandatory Clampdown on Food Waste as Suppliers Step up Efforts.” The Grocer, September 23, 2020. Retrieved at https://www.thegrocer.co.uk/stores/tesco-calls-for-mandatory-clampdown-on-food-waste-as-suppliers-step-up-efforts/648663.article

Tags: Supermarkets

Quinn, Ian. “Government Urged to Target Companies Shirking Transparency; a New Report by Feedback Warns That less than 10% of Major Food Businesses Have Committed to Full Transparency.” The Grocer, October 28, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/food-waste-government-urged-to-target-companies-shirking-transparency/649817.article

Tags: Supermarkets, Organizational Reports

Ralphs Grocery Company. “Ralphs Celebrates Zero Hunger | Zero Waste Achievements During Hunger Action Month.” PRNewswire, September 29, 2020. Retrieved at https://www.prnewswire.com/news-releases/ralphs-celebrates-zero-hunger--zero-waste-acheivements-during-hunger-action-month-301140144.html

Tags: Supermarkets

Redman, Russell. “Kroger Sees Family Meals as Catalyst for Reducing Food Waste; Nearly Half of Shoppers Polled Cite Food Expiration as Chief Cause Waste During Pandemic.” Supermarket News, September 25, 2020. Retrieved at https://www.supermarketnews.com/sustainability/kroger-sees-family-meals-catalyst-reducing-food-waste

Tags: Date Labels, Supermarkets, Pandemic

Reitemeier, Maren, Mohamed Aheeyar, and Pay Drechsel. “Perceptions of Food Waste Reduction in Sri Lanka's Commercial Capital, Colombo.” Sustainability 13:2 (January 16, 2021): 838. https://doi.org/10.3390/su13020838 Retrieved at https://www.mdpi.com/2071-1050/13/2/838/review\_report

Tags: Retailers, Sri Lanka

Retail Analysis. “CEE: Tackling Food Waste.” Retail Analysis, September 27, 2016. Retrieved at http://retailanalysis.igd.com/Hub.aspx?id=23&tid=3&nid=15796

Retail News Editor. “TESCO Launches Resealable Salad Bags as Part of its ‘No Time for Food Waste’ Campaign.” EPR Retail News, May 29, 2017. Retrieved at http://eprretailnews.com/2017/05/29/tesco-launches-resealable-salad-bags-as-part-of-its-no-time-for-food-waste-campaign-68888665/

Recycling Magazine. “Russian Food Retailer Fights Food Waste with Israeli Startup.” Recycling Magazine, December 2, 2020. Retrieved at https://www.recycling-magazine.com/2020/12/02/russian-food-retailer-fights-food-waste-with-israeli-startup/#:~:text=To%20prevent%20food%20waste%2C%20Russian,Israeli%20foodtech%20s

Tags: Israel, Retailers, Russia

Richards, Carol, and Bree Devin. “Powerful Supermarkets Push the Cost of Food Waste onto Suppliers, Charities.” The Conversation Media Group, February 28, 2016. Retrieved at http://theconversation.com/powerful-supermarkets-push-the-cost-of-food-waste-onto-suppliers-charities-54654

Roberts, Mary. “Wasted Opportunities: How Supermarkets Can Help Tackle Food Waste.” London: The National Federation of Women’s Institutes, April 2017. Retrieved at https://www.thewi.org.uk/\_\_data/assets/pdf\_file/0009/193761/Food-Matters-FINAL-indiv-web-low.pdf

**Rohlik Group** (Czech Republic-based) is a retailer that debuted Apeel oranges

in March 2021. “Oranges treated with Apeel’s plant-based coating, which keeps fruit and vegetables fresh for up to twice as long.”

Website: http://www.fruitnet.com/americafruit/article/184772/rohlik-group-debuts-apeel-oranges

Tags: Czech Republic, Oranges, Retailers

RT Question More. “Denmark Opens 1st Food Waste Supermarket.” RT Question More, February 23, 2016. Retrieved at https://www.rt.com/news/333388-denmark-food-waste-store/

Ruiz, Irene Banos. “First German Supermarket Sells Waste Food Only.” DW, February 6, 2017. Retrieved at http://www.dw.com/en/first-german-supermarket-sells-waste-food-only/a-37426777

Ruiz-Grossman, Sarah. “Eatery Makes Delicious Meals from Food That Stores Refuse to Sell “Ugly” Food Never Looked So Good.” Huffington Post, November 1, 2016. Retrieved at http://www.huffingtonpost.com/entry/restlos-glucklich-food-waste-completely-happy-restaurant\_us\_580fcd65e4b001e247df09c2?utm\_hp\_ref=reclaim

Ruppenthal, Tonia Verfasser, and Izabela Karolina Horoś. “Avoidance of Food Waste from a Grocery Retail Store Owner's Perspective.” Sustainability, 2021): S. 1-22. [Fulda Hochschule Fulda] https://doi.org/10.3390/su13020550 Retrieved at https://d-nb.info/1227040318/34

Tags: Retailers, Students

Schilling, Becky. “Consumers’ Desire Will Help Retailers Cut Food Waste.” Supermarket News, June 7, 2017. Retrieved at http://www.supermarketnews.com/sustainability/consumers-desire-will-help-retailers-cut-food-waste

Scotsman Food and Drink Staff. “Scotland’s First ‘Rescued Food’ Shop Opens in Edinburgh.” Scottsman Food Drink, January 25, 2019. Retrieved at https://foodanddrink.scotsman.com/food/scotlands-first-rescued-food-shop-opens-in-edinburgh

Searle, Fred. “Greece Joins Food Waste Fight.” Eurofruit, April 27, 2018. Retrieved at http://www.fruitnet.com/eurofruit/article/175435/greece-joins-food-waste-fight

Sedghi, Ami. “UK Tops Chart of EU Food Waste.” *The Guardian*, May 22, 2015. Retrieved at http://www.theguardian.com/world/2015/may/22/uk-tops-chart-of-eu-food-waste

Segal, David. “The World Wastes Tons of Food. A Grocery ‘Happy Hour’ Is One Answer.” *The New York Times*, September 8, 2019. Retrieved at https://www.nytimes.com/2019/09/08/business/food-waste-climate-change.html

Shakman, Andrew. “5 Factors Driving Food Waste in Foodservice.” Huffington Post, June 27, 2016. Retrieved at https://www.huffingtonpost.com/entry/5-factors-driving-food-waste-in-foodservice\_us\_57715567e4b0fa

Sheffield, Hazel. “Denmark Plans Two More Food Waste Supermarkets Selling Surplus Produce.” The Independent, September 19, 2016. Retrieved at http://www.independent.co.uk/news/world/europe/denmark-plans-two-more-food-waste-supermarkets-selling-surplus-produce-a7317041.html

Sheffield, Hazel. “The UK’s First Food Waste Supermarket Opens.” The Independent, September 20, 2016. Retrieved at http://www.independent.co.uk/news/uk/home-news/first-food-waste-supermarket-uk-leeds-real-junk-food-project-a7317906.html

Sheldon, Marissa. “Excess Food Law Requires New York Supermarkets to Donate to Charity.” NYC Food Policy Center, February 2021. Retrieved at https://www.nycfoodpolicy.org/food-policy-snapshot-excess-food-law/

Tags: States, Supermarkets

**Shelf Engine** (Seattle, Washington based) is a startup that uses artificial intelligence for the perishable food industry, including suppliers and retailers, that predicts what to order.” Its automated prediction engine “helps grocery stores and delicatessens work out how much food they need to order.” It “aims to accurately predict orders for hundreds of stock-keeping units (SKUs) on a daily basis.” Its “forecasting uses your POS data—along with real world considerations like school schedules, local events, holidays, and weather.” It “buys back unsold inventory from the retailers it works with, taking the risk away from their suppliers.” It claims to have “increased a national grocer’s profit margin by 63.7% while increasing revenue. Set up as a scan-based vendor, Shelf Engine only charged for the items that sold and eliminated the cost of all shrink from spoilage, breakage, and theft.” It was co-founded by Bede Jordan and Stefan Kalb in 2016.

Website: www.shelfengine.com

Tags: Platforms, Supermarkets

Shelf Engine. “The Business Case for Sustainability: How to Decrease Food Waste and Increase Profitability.” Grocery Dive, February 16, 2021. Retrieved at https://www.grocerydive.com/spons/the-business-case-for-sustainability-how-to-decrease-food-waste-and-increa/594903/

Tags: Supermarkets

Silverstein, Sam. “Kroger Turns Photos into Recipes with AI-powered Twitter Tool.” GroceryDive October 13, 2020. Retrieved at https://www.grocerydive.com/news/krogers-newest-tool-turns-photos-into-recipes-via-twitter/586896/

Tags: Recipes, Supermarkets, Twitter

Simpson, Philip. “Transparency the Key to the War on Food Waste for Retailers.” Waste Management, November 25, 2017. Retrieved at https://waste-management-world.com/a/transparency-the-key-to-the-war-on-food-waste-for-retailers

Sky News. “Food Waste: UK’s Major Supermarkets Sign up to Halve £20bn Annual Bill by 2030" Sky News, June 13, 2019. Retrieved at https://news.sky.com/story/food-waste-uks-major-supermarkets-sign-up-to-halve-20bn-annual-bill-by-2030-11740618

Sloan, Willona. “Community Food Waste Programs Make Good Fit for Farmers’ Markets.” Waste360, September 24, 2018. Retrieved at https://www.waste360.com/food-waste/community-food-waste-programs-make-good-fit-farmers-markets

Smith, George. “‘Every $1 Invested in Food Waste Policies Brings $14 in Return’ – FAO Director General.” New Food, September 20, 2017. Retrieved at https://www.newfoodmagazine.com/news/44333/food-loss-and-waste/

Smith, George. “Tesco to Publish Food Waste Data in a Bid to Tackle the Global Crisis.” New Food Magazine, September 21, 2017. Retrieved at https://www.newfoodmagazine.com/news/44349/tesco-food-waste-data/

Smithers, Rebecca. “UK Supermarkets Face Mounting Pressure to Cut Food Waste.” *The Guardian*, October 21, 2013. Retrieved at https://www.theguardian.com/business/2013/oct/21/uk-supermarkets-pressure-cut-food-waste

Smithers, Rebecca. “UK Grocers Pledge to Halve Food Waste from ‘Farm to Fork’ by 2030.” The Guardian, September 26, 2018. Retrieved at https://www.theguardian.com/environment/2018/sep/25/uk-grocers-pledge-halve-food-waste-supermarkets

Stormont, Brian. “Aldi Cuts Prices of Food on Final Day of Sale by 75% as it Bids to Cut Amount of Produce Being Wasted.” The Courier, January 25, 2021. Retrieved at https://www.thecourier.co.uk/fp/lifestyle/food-drink/1899193/aldi-cuts-prices-of-food-on-final-day-of-sale-by-75-as-it-bids-to-cut-amount-of-produce-being-wasted

Tags: Produce, Supermarkets

Supermarket Guru. “Another Food Waste Problem During Covid-19.” Supermarket Guru, July 6, 2020. Retrieved at https://www.supermarketguru.com/the-lempert-report/another-food-waste-problem-during-covid-19/

Sustainable Brands. “Sodexo Campaigns Aim to Change Behavior to Save Food, Reduce Water Use and More.” Sustainable Brands, October 31, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/behavior\_change/sustainable\_brands/sodexo\_campaigns\_aim\_change\_behavior\_save\_food\_red

Sustainable Brands. “Trending: Australia Opens First Rescued-food Supermarket, US Startup Turns Food Waste into Fertilizer.” Sustainable Brands, May 3, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/product\_innovation/sustainable\_brands/trending\_australia\_opens\_first\_rescued-food\_sup

T&A Reporters. “Saltaire Brewery Uses Leftover Bread from Morrisons Bakery to Brew Ale.” Telegraph & Argus, September 27, 2020. Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Bakery Waste, Beer, Bread, Supermarkets

Takei, Hiroyuki. “Rescued-food Supermarket Opens in Tokyo to Feed the Needy.” The Asahi Shimbun, September 27, 2017. Retrieved at http://www.asahi.com/ajw/articles/AJ201709270006.html

Tatum, Megan. “Waste Not Want Not Campaign Launched by The Grocer.” The Grocer, May 19, 2016. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/waste-not-want-not-campaign-launched-by-the-grocer/536278.article

Tatum, Megan. “The Global Food Waste Scandal.” The Grocer, February 16, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/the-global-food-waste-scandal/548612.article

Tatum, Megan. “Thirteen Ways Supermarkets Can ‘Nudge’ Shoppers into Wasting less Food.” The Grocer, February 16, 2018. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/thirteen-ways-retailers-can-nudge-shoppers-into-wasting-less/563321.article

Tefft, James. “Modern Wholesale Food Markets: a Key to Reduced Food Waste.” Washington, DC: World Bank, December 26, 2018. Retrieved at https://www.newsghana.com.gh/modern-wholesale-food-markets-a-key-to-reduced-food-waste/

Tully, Kathy Shiels. “A Former Exec at Trader Joe’s Grows Another Kind of Grocery Store.” Christian Science Monitor, June 22, 2017. Retrieved at https://www.csmonitor.com/World/Making-a-difference/2017/0623/A-former-exec-at-Trader-Joe-s-grows-another-kind-of-grocery-store

TVNZ. “Countdown Launches Another Initiative to Curb Food Waste, Provide Cheaper Fruit and Vege.” TVNZ, November 2, 2020. Retrieved at https://www.tvnz.co.nz/one-news/new-zealand/countdown-launches-another-initiative-curb-food-waste-provide-cheaper-fruit-and-vege

Tags: New Zealand, Supermarkets

University of Helsinki. “HELSUS and Paulig to Collaborate with the Aim of Reducing Food Waste at the Beginning of the Supply Chain.” [HELSUS– University of Helsinki’s Helsinki Institute of Sustainability Science] University of Helsinki, March 15, 2021. Retrieved at https://www2.helsinki.fi/en/news/sustainability-news/helsus-and-paulig-to-collaborate-with-the-aim-of-reducing-food-waste-at-the-beginning-of-the-supply-chain?utm\_medium=social\_owned&utm\_source=facebook

Tags: Finland, Supermarkets

Van Rompaey, Stefan. “Retailers Press for Rules That Help Tackling Food Waste.” Retail Detail, January 26, 2017. Retrieved at https://www.retaildetail.eu/en/news/food/retailers-press-rules-help-tackling-food-waste

Webber, Liz. “Disruptors 2016: Food Waste.” Supermarket News, December 6, 2016. Retrieved at http://supermarketnews.com/sustainability/disruptors-2016-food-waste

VeganTrade. “The Big Issue: Food Waste.” Vegan Trade Journal, December 21, 2018. Retrieved at https://www.vegantradejournal.com/the-big-issue-food-waste/

Welch, Dan, Joanne Swaffield, and David Evans. “Food Waste Transitions: the Role of Retailers and Other Collective Actors.” BSA Sociology of Food Study Group Conference, June 30, 2014. Retrieved at https://www.academia.edu/8483393/Welch\_D.\_Swaffield\_J.\_and\_Evans\_D\_.\_Food\_waste\_transitions\_the\_role\_of\_retailers\_and\_other\_collective\_actors\_BSA\_Sociology\_of\_Food\_Study\_Group\_Conference.\_30\_June\_2014?email\_work\_card=thumbnail

Valentic, Stefanie. “Andrew Zimmern's Latest Culinary Endeavor: Tackling Food Waste in America.” Waste360, May 19, 2021. Retrieved at https://www.waste360.com/food-waste/andrew-zimmerns-latest-culinary-endeavor-tackling-food-waste-america

Tags: General Articles, Supermarkets

Wells, Liz. “James Hall & Co Partners with Food Waste App.” Talking Retail, September 9, 2020. Retrieved at https://www.talkingretail.com/news/industry-news/james-hall-co-partners-with-food-waste-app-10-09-2020/

Tags: Apps, Supermarkets

Whitbread, Douglas. “Surplus to Requirements: Internationals Address Root Causes of Food Waste.” Copenhagen Post, April 1, 2018. Retrieved at http://cphpost.dk/news/surplus-to-requirements-internationals-address-root-causes-of-food-waste.html

Willsher, Kim. “Man Who Forced French Supermarkets to Donate Food Wants to Take Law Global.” *The Guardian*, May 25, 2015. Retrieved at https://www.theguardian.com/world/2015/may/25/french-supermarkets-donate-food-waste-global-law-campaign

Win, Thin Lei. “Apps and Blockchain help European Supermarkets Lure Climate-conscious Consumers.” Reuters, February 26, 2020. Retrieved at https://www.reuters.com/journalists/thin-lei-win

Woolworths. “Woolworths Pleased to See Food Waste Reduction Is Now a National Priority.” Public, November 20, 2017. Retrieved at http://www.publicnow.com/view/5A9A1075E553131CD89572C67AE9FF5FA531351C

Worstall, Tim. “OP-ED: Solving the Problem of Food Waste.” Dhaka Tribune, October 11, 2020. Retrieved at https://www.dhakatribune.com/opinion/op-ed/2020/10/11/op-ed-solving-the-problem-of-food-waste

Tags: Bangladesh, Supermarkets

Wyatt, Turner. “Retailers Could Be the Most Important Player in Reducing Food Waste.” Sustainable Brands, September 28, 2020. Retrieved at https://sustainablebrands.com/read/marketing-and-comms/retailers-could-be-the-most-important-player-in-reducing-food-waste

Tags: Retailers, Upcycling

Wystrach, Michael. “Grocery to Landfill: Confronting What We Waste.” CNBC, May 11, 2016. Retrieved at http://www.cnbc.com/2016/05/11/grocery-to-landfill-confronting-what-we-waste-commentary.html

**Xcess: Independent Food Redistribution Network** (UK) establishes and develops “national strategies and work with the food industry and other agencies to tackle food surplus, its wastage and the impact on poverty in the UK’s most deprived communities. Organisations signed up to the new coalition include Blackpool Food Bank, a network of 70 local partners, The Bread and Butter Thing (qv), which runs a weekly affordable food service for over 12,000 members across the north of England and works as a food surplus partner with Morrisons, and City Harvest, which delivers to 340 community projects and charity groups across London from soup kitchens to women’s refuges.”

Website: https://www.xcess.org.uk/

Tags: Food Recovery Organizations, Retailers

Yoon, Eddie. “The Grocery Industry Confronts a New Problem: Only 10% of Americans Love Cooking.” Harvard Business Review, September 22, 2017. Retrieved at https://hbr.org/2017/09/the-grocery-industry-confronts-a-new-problem-only-10-of-americans-love-cooking

Zwartz, Henry. “Food Rescue Group OzHarvest Opens Supermarket to Help Vulnerable People.” The Age, April 27, 2017. Retrieved at http://www.theage.com.au/nsw/food-rescue-group-ozharvest-opens-supermarket-to-help-vulnerable-people-20170427-gvttj1.html

Alternative Food Networks

Ribeiro, Ana Poças, Jakub Rok, Robert Harmsen, Jesús Rosales Carreón, and Ernst Worrell. “Food Waste in an Alternative Food Network – a Case-study.” Resources, Conservation and Recycling 149 (October 2019): 210-219. https://doi.org/10.1016/j.resconrec.2019.05.029 Download PDF at https://www.sciencedirect.com/science/article/pii/S0921344919302423

Grocery Stores, Pop-ups, Anti-Supermarkets, Distributes Excess Food Grocery Platforms

**Bargain Grocery** (Utica, New York) is a “grocery store dedicated to serving the community. We were founded in 2002 to generate funds for Compassion Coalition, a nonprofit organization that donates items back into the community. “ It “offers fresh, healthy food at an exceptionally affordable price, creating food access and diverting food waste.” “The operation arises from an idea of Mike Servello’s when he was pastor of the Redeemer Church, in Utica, NY.”

Website: https://www.bargaingrocery.com/

Tags: Grocery Stores

**Best Before Project** (Bury St Edmunds, Suffolk, England) “offers food and drinks free of charge which are nearly at or past their ‘best before’ date but still within their ‘use by’ date – and therefore perfectly fine to eat and drink.” It was launched in August 2017.

Website: https://www.facebook.com/BestBeforeProjectBSE/

**Bo Welfare** (Horsens, Denmark) is “a social housing project in the Danish city of Horsens that runs the food waste pop-up shop.”

Website: http://botrivsel.dk/

**Daily Table** (Dorchester, Massachusetts) is a not-for-profit grocery store that sells “salvaged edible food traditionally thrown out by other grocery stores due to expiration dates of cosmetic deformities. This will be a non-profit retail store with items priced to compete with fast food, targeting audiences who otherwise could not afford fresh produce. The first store opened in Dorchester, Massachusetts in May 2015.” It also “operates a large commercial kitchen with executive chef Ismail Samad, whose team prepares healthy “grab-and-go” meals, including chicken, fish, beef, and vegetarian entrees, as well as a variety of soups, chili, smoothies, and salads.” It was launched by Doug Rauch, former president of Trader Joe’s.

Website: http://dailytable.org/

**EroeGo** (Dubai, UAE? or Santa Clara, California?) is an online grocery platform that fights food waste. It was founded September 10, 2020 by Daniel Solomon and John G. Werner.

Website: https://beta.eroego.com/

Tags: Grocery Platforms, UAE

**Food Circle Supermarket** (based in Sheffield, South Yorkshire, UK) sells “surplus products, meaning that they may have otherwise have gone to waste, but are still in-date, wholesome and healthy.”

Website: https://foodcirclesupermarket.co.uk/

**Food Sharing Hub** (Edinburgh, Scotland) distributes “fruit, vegetables and bakery products which supermarkets would previously have binned as they were past their best before date. But with partnership from Tesco, the Co-op and Lidl, volunteers are collecting foodstuffs from five grocery stores and making them available at less cost.” It was launched January 25, 2019.

Website: https://www.shrubcoop.org/what-we-do/food-sharing-edinburgh/

**GreenPrice** or Green Price (Hong Kong) is a chain of grocery stores that “sources food near its best-before date from retailers, then sells at a discount to low-income families. Profits go towards providing healthy meals to children in need.”

Website: https://www.greenprice.hk/

**Goodwill Foods** (Pingtung, Taiwan) helps “farmers to minimise food waste by increasing the use of “off-grade products.” Lin Ya Wen is a co-founder.

Website: https://www.goodwillfoods.com/legal/about-us

Tags: Grocery Stores that Distribute Excess Food, Taiwan

**Happy Hours Market** (Bruxelles, Belgium) wants to stop supermarkets throwing out perfectly edible food - such as fruit, vegetables, bread, meat and dairy produce.” It “works with several Carrefour Market franchisees around Brussels, picking up unsold produce just before closing time each night.The food is sold to the general public at half price, between 19.30 and 21.00, via an app and website, to be picked up that same evening at a designated collection point, currently in Ixelles. Anything left is donated to charities, including homeless shelters and food banks.

Website: https://happyhours.be/

**Nous Épiceries Anti-Gaspi** --We, Anti-Waste Grocery Stores (Brittany, France) is a chain of grocery stores offering unsold items. “From fruit to vegetables, pantry staples, drinks, frozen foods, fresh meat or fish, and even beauty and hygiene products (end of series, promotions or damaged boxes)” at up top 75% off. The chain was launched by French entrepreneurs Charles Lottmann and Vincent Justin.

Website: http://www.nousantigaspi.com/

**OOPS!** (UK) is a “retail operation of frozen food supplier KPFF. It “launched its first two stores in Preston and Bolton,” and plans to roll out “30 stores around the UK in 2021. The new retail operation focuses on selling surplus food that would otherwise go to landfill when it is still edible.”

Website: https://oopsclearance.co.uk/

Tags: Distributes Excess Food

**OzHarvest Market** (Australia) “is Australia’s first ever rescued food supermarket, stocked with produce that has either been donated or would otherwise go to waste, but is perfectly edible. Based on a ‘take what you need, give if you can’ philosophy, our purpose is to make rescued food available to everyone, especially those who need it most.” It is a program of OzHarvest (qv)

Website: https://www.ozharvest.org/what-we-do/market/

**Penny Market Italia** (Italy) is a market for “fruits and vegetables, dairy products and fresh products delivered during the day to guarantee freshness and quality; where you can buy your favorite products at a competitive and affordable price...” It has developed MyBio Bellezze Naturali (qv), a line of organic fruit and vegetables intended to reduce food waste.

Website: https://www.pennymarket.it/

**Phénix** (France) is a French company certified B Corp that is “pioneering waste reduction and a circular economy. It is “fighting food waste with a brand, Les gueules cassées (“Broken Faces”), selling fruit and vegetables with surface imperfections at cut-rate prices in supermarkets.” “It uses “a number of different approaches. These approaches include selling food through a mobile app, donating it to charities, reusing items where possible and converting excess food into animal feed.” It” partners with a variety of businesses including large food retailers, local businesses, producers, manufacturers, wholesalers and event organisers to offer different solutions to each party, depending on whether they need more food or less.” It was co-founded in Paris in 2014 by Baptiste Corval and Jean Moreau. It also operates in Spain and Denmark. See also Phenix --Danmark and Phenix by OnTheList

Website: https://wearephenix.com/

Tags: Distributes Excess Food, France, Upcycled

**Phenix by OnTheList** (Hong Kong) is a “mobile platform helps F&B companies in Hong Kong turn surplus food into new opportunities, where customers can purchase food that would otherwise go to waste for discounted prices.” It was launched in Hong Kong on February 10, 2021 “to help rescue some of the 3,600 tonnes of food that goes into the city’s landfills every single day. Phenix by OnTheList App, a new platform brought by Hong Kong-headquartered flash sales fashion concept OnTheList with French startup Phenix (qv), will allow Hong Kong residents to grab perfectly good food with huge discounts from F&B businesses that would otherwise discard these items.”

Website: http://onelink.to/v4k54p

Tags: Apps, Distributes Excess Food, France, Hong Kong

**Planet Organic** (UK) stores have proclaimed that they are “Zero Edible Food Waste... “At the end of every day we donate all our edible food to volunteers who redistribute it to the local community via OLIO, the food sharing revolution platform. It is a truly pioneering partnership and each month more than 5000 portions of perishable food now feed bellies in communities near all of our stores.”

Website: https://www.planetorganic.com/zerofoodwaste/

**Pop-Up Grocery** (Atlanta) was launched on Martin Luther King Day on January 21, 2019 by Goodr (qv) and the Atlanta Hawks in tandem with the Hawks’ court dedication at the Martin Luther King, Jr. Recreation and Aquatic Center in downtown Atlanta. One of their goals for 2019 is to pop-up in a new place every two weeks.

Website: https://thespoon.tech/goodr-launches-free-pop-up-grocery-store-featuring-surplus-food-for-mlk-day/

**S GROUP** – S Kanava– (Finland) is a “retail co-operative” that “has pledged to reduce the food loss arising from its operations by 15 per cent by 2020.” Its “happy-hour prices for the evening hours will be adopted on a nationwide scale. During these hours, customers will get a 60 per cent discount on products whose expiration dates are approaching.”

Website: https://www.s-kanava.fi/asiakasomistaja

**Save-On-Foods** (Kelowna, Canada) is a grocery chain that is part of the Overwaitea Food Group. It recycles “up to 90% of the cardboard plastics and organics that come into our stores.”

Website: https://www.saveonfoods.com/

**Sprouts Farmers Market** is a Phoenix-based company. In 2018 its “store #256 in Tustin, Calif., received a data-driven award, which went to recipients that achieved the highest percent increases in their sector comparing year-to-year data.” It uses platforms and equipment from BioHiTech Global (qv) to reduce food waste.

Website: https://www.sprouts.com/

**Taste Not Waste (**Dawley, Telford, UK) is a “Community Discount Fruit and Vegetable Shop” supported by Heavenly. It’s “policy is to prevent filling landfill with the fresh food that can be put to use! We are aiming to improve health inequalities for the public of Telford and Wrekin area.”

Website: https://www.facebook.com/pg/tastenotwastecic/about/?ref=page\_internal

**TBJ Gourmet** (West Chester, Pennsylvania) is an online store that is engaged in a collaboration with Philabundance (qv) to produce Abundantly Good (qv), that takes “surplus farm products and upcycle them into quality products for those in need.”

Website: https://tbjgourmet.com/

**We, Anti-Waste Grocery Stores** See Nous Épiceries Anti-Gaspi

**WeFood** (Copenhagen, Denmark) is a surplus supermarket chain that was launched by DanChurchAid (DCA) in 2016. is “operated entirely by volunteers and sells products that ordinary Danish supermarket chains discards for reasons like incorrect labels, ‘best before’ dates, or damaged packaging. In addition, Wefood has made partnerships with several of the largest supermarket chains in Denmark to receive their close-to-expire food. “Prices are 30%-50% below supermarket prices. By 2020 it had 3 stores.

Website: https://www.danchurchaid.org/join-us/wefood

**WeFood** (Helsinki, Finland) is a supermarket for “rescued food”. It was launched by Finn Church Aid, a faith-based organisation that provides humanitarian assistance. The supermarket works “with bakeries, food producers and grocery stores. We get all this food for free. If the food is edible, they will give it to us. We can take food that has already passed its ‘best before’ date, but it must be edible and safe. So, we have to check our food every day.”

Website: https://www.kirkonulkomaanapu.fi/en/

Online Grocery Companies, Food Delivery Services, Food Delivery Grocery Services

Allen, Lorcan. “Online Grocery Sales Will Slash Supermarket Food Waste - Ocado Boss.” Irish Farmers Journal, February 13, 2021. Retrieved at https://www.farmersjournal.ie/online-grocery-sales-will-slash-supermarket-food-waste-says-ocado-boss-601985

Tags: Ireland, Online Grocery

**Approved Food Ltd** (Sheffield, South Yorkshire, UK) is an online website that sells “short dated produce at bargain prices. All the food on the site is safe to eat, it will just be close to or past it’s best by dates. Best by dates are advisory, it is the use by dates that have safety implications.” They have launched a program **#PerfectlyGood** (qv) to reduce food waste in the United Kingdom. It’s managing director as of June 21, 2019 is Andy Needham.

Website: http://store.approvedfood.co.uk/?afid=e1d789

**Cheetah** (San Francisco, California) is an e-commerce platform startup that was launched “as a food supply app for restaurants in 2015. In August 2020 it “launched a “wholesale grocery delivery startup, launched community fridges throughout the Bay Area as part of its free #FoodGiving Campaign. The purpose of this social impact effort is to reduce food insecurity during these challenging times, while bringing the people of the Bay Area together.” In October 2020 it began “placing fully stocked refrigerators across the Bay Area, and is encouraging people to take what they need at no cost.”

Website: https://www.gocheetah.com/

**Edgar** (Hong Kong) is a zero-waste market. It was founded by Raphaël De Ry in December 2016.

Website: https://www.edgar.hk/pages/about-us

**Farmstead** See FarmsteadApp.

Farmstead. “Farmstead Reaches Key Online Grocery Profitability Milestone.” Globe Newswire, December 14, 2020. Retrieved at https://www.globenewswire.com/news-release/2020/12/14/2144674/0/en/Farmstead-Reaches-Key-Online-Grocery-Profitability-Milestone.html

Tags: Online Grocery Services

**GoodAfter** (Portugal) is “Portugal’s first online supermarket for products near or outside the preferred consumption date, have grown 250 percent in the Iberian Peninsula since the pandemic began.”

Website: https://goodafter.com/pt/

Tags: Covid-19, Online Delivery Services, Portugal

HelloFresh. “How Nordic Nations Are Tackling Food Waste – and How You Can Too.” The Local, January 4, 2021. Retrieved at https://www.thelocal.dk/20210104/how-nordic-nations-are-tackling-food-waste-and-how-you-can-too-hellofresh-tlccu

Tags: Denmark, Online Grocery Services

**Hive Bulk Foods, The** (Malaysia) is a zero-waste bulk food store that sells “300 bulk whole foods. Nuts, seeds, butter, legumes, pulses, dried fruits, reusable straws, grains, cereals, spreads, rice, coffee, tea, vinegar, salt, seasoning, sweetener, oils, condiments, baking...”

Website: https://thehivebulkfoods.com/

Ilyuk, Veronica. “Like Throwing a Piece of Me Away: How Online and In-store Grocery Purchase Channels Affect Consumers’ Food Waste*.” Journal of Retailing and Consumer Services* 41 (March 2018): 20-30. Retrieved at http://www.sciencedirect.com/science/article/pii/S0969698917302990?via%3Dihub

**Kuradashi.jp** (Tokyo-based) is Kuradashi's retail website, where “consumers can buy pasta and canned goods that are near their expiration date. The website's sales in March doubled compared with February and there were nearly three times more new users. The company donates a portion of its profits to social welfare groups.” It has “a network of 800 companies, including Meiji Holdings Co, Kagome Co and Lotte Foods Co, who sell it a total 50,000 items including packs of instant curry, smoothies and high-quality nori.” It “ is now thriving due partly to a jump in demand for low-priced unsold foods as consumers became more cost conscious amid the COVID-19 pandemic.” It was launched by Tatsuya Sekito in 2014.

Website: https://www.kuradashi.jp/

Tags: Covid-19, Japan, Online Grocery Companies

**Live Zero** (Hong Kong) is a zero-waste bulk food store.

Website: https://livezero.hk/

**Loop** is an online zero-waste shopping platform created by TerraCycle, a waste management company, and consumer product companies. It was piloted in the U.K. and was launched in Paris and New York in Spring 2019. Goods come in a tote. Consumers place their waste in the totes which are picked up directly from their home and all recovered waste is reused or recycled...” In addition to drinks and soap, LOOP also makes vegan dog treats with the residual pulp left from juice processing and pizza crusts.”

Website: https://loopstore.com/

**Matsmart-Motatos** (Stockholm, Sweden based) is an e-commerce battling global food waste by selling surplus groceries online.

Website: https://people.matsmart.se/

Tags: Online Grocery Companies, Sweden

Njagi, Kagondu. “When Bits Meet Bites: Kenya’s Farm-to-fork Online Delivery Cuts Waste, Boosts Earnings.” Reuters, August 9, 2018. Retrieved at https://www.reuters.com/article/us-kenya-food-internet/when-bits-meet-bites-kenyas-farm-to-fork-online-delivery-cuts-waste-boosts-earnings-idUSKBN1KU1RV

**Scarecrow's Pantry** (Brighton, UK) partners “with organic growing co-operatives, local farmers, bakeries, craft breweries, independent coffee blenders, organic wholefood suppliers we are driven to reduce single use plastic association with domestic grocery supplies.”

Website: https://www.scarecrowspantry.com

Tags: Delivery, Plastic

Simmons, Melody. “Imperfect Foods' Covid-related Demand for Grocery Delivery Prompts Big Expansion.” Baltimore Business Journal, October 23, 2020. Retrieved at https://www.bizjournals.com/baltimore/news/2020/10/23/imperfect-foods-grocery-expansion-leases-hanover.html

Tags: Covid-19, Delivery Grocery Services

**Spade & Barrow** (Melbourne, Australia) “is committed to supporting an equitable & sustainable food system that values Australian farmers, reduces unnecessary waste and provides affordable access to fresh produce.”

Website: www.spadeandbarrow.com.au

**Spade & Barrow** (Vale of Evesham, UK) delivers fresh produce to work places “for collection on your way home. Produce whenever available is sourced straight from our farm resulting in a smaller carbon foot print and also minimizing the use of additional packaging where possible.

Website: https://www.spadeandbarrow.co.uk/

**Swiggy** (Bangalore, India based) is India’s largest “online food ordering and delivery platform.” It “introduced meal trays made of cornstarch and bagasse, the residue left after extraction of juice from sugarcane.” It “started piloting the collection of used oils and convert them to biofuels across some of our kitchens in association with” Food Safety and Standards Authority (FSSAI) approved vendors.

Website: https://www.swiggy.com/

**UCOOK** (South Africa) is an online dinner kit delivery service that is “working to reduce the impact of waste and packaging on the environment.” It states that all “packaging can be collected by their courier and returned to them for recycling and that “they donate all leftover food to the local leg of global upcycle campaign, The Real Junk Food Project.”

Website: https://ucook.co.za/

Wang, Tom. “Pandemic Food Delivery Boom Creating Vast Amounts of Plastic Waste in China.” [video clip] South China Morning Post, August 10, 2020. Retrieved at .https://www.scmp.com/video/scmp-originals/3096785/pandemic-food-delivery-boom-creating-vast-amounts-plastic-waste-china

Wood, Cirrus. “Farmstead, a New Online Grocery Delivery Service, Wants to Combat Inefficiency and Food Waste.” BerkeleySide.com, April 23, 2018. Retrieved at https://www.berkeleyside.com/2018/04/23/farmstead-app-comes-to-berkeley

Wright Lauri, Alice Sanchez, Patricia Jakubec, and Jen Ross. “Food Fighters: A Food Recovery-Meal Delivery Program Benefits Meal Recipients, Volunteers and Agencies.” Journal of Hunger & Environmental Nutrition, February 5, 2021. https://doi.org/10.1080/19320248.2021.1883496 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/19320248.2021.1883496?journalCode=when20

Tags: Food Delivery Services, Food Insecurity

Pay What You Can/ Pay What You Feel Grocery Stores, Social Supermarkets, Farmer’s Markets

Burns, Charlotte. “Waste Warriors the UK’s First ‘Pay What You Like’ Supermarket Has Opened…but There’s a Catch.” The Sun, Retrieved at https://www.thesun.co.uk/news/1826932/the-uks-first-pay-what-you-like-supermarket-has-opened-in-leeds/

**Foodprint** (Nottingham, UK) is the city’s “first social supermarket and a surplus food redistribution network.” It collects food from its partners and redistributes them “to those experiencing food poverty in the city, be this through our network of community-eating cafes, food banks, and school breakfast clubs, or directly through our shop.” It opened December 2017.

Website: https://www.foodprint.io/

Groleau, Carmen. “Elora Farmers' Market Introduces 'Pay What You Can' at Some Vendors.” CBC, September 4, 2020. Retrieved at https://www.cbc.ca/news/canada/kitchener-waterloo/elora-farmers-market-pay-what-you-can-1.5712011

Tags: Canada, Farmer’s Markets, Pay What You Can

**Planet Food York** (York, UK) “is a nonprofit that recovers food that would end up in a landfill. The food is then sold at their “pay-as-you-feel” food store. In the face of COVID-19, Planet Food York is partnering with local churches and food banks to deliver bags of food to the community. The food ranges from fresh produce to chocolate Easter eggs.”

Website: https://www.facebook.com/planetfoodyork/

**Real Junk Food Project’s Kindness Sharehouse** (Wakefield, UK) operates a pay-as-you-feel policy for selling food that would otherwise be binned.

Website: https://realjunkfoodsheffield.com/sharehouse-market/

Zero Waste Grocery Stores, Food Stores, Delivery Services

Anderson, Niamh. “Green Around the Tills Owner of New Dublin Zero-waste Grocery Shop Wants to Encourage Irish Shoppers to Move Away from Excess Packaging and Get ‘Back to Basics’ with Cooking.” The Irish Sun, December 27, 2018. Retrieved at https://www.thesun.ie/news/3540139/new-dublin-zero-waste-grocery-shop-fight-plastic/

BBC News. “Going Plastic-free: the Rise of Zero-waste Shops.” BBC News, January 5, 2019. Retrieved at https://www.bbc.com/news/uk-wales-46574402

**Berkeley Bowl** (Berkeley, California) “is an independent grocery store in Berkeley, California. Owned by Glenn and Diane Yasuda, it sells organic and natural products and has an extensive produce section.” It “maintains a “bulk food sections, where shoppers can peruse organic and conventional selections.”

Website: http://www.berkeleybowl.com/

Coconuts Singapore. “Heads Up: Singapore’s First Zero-waste Food and Lifestyle Store Is Opening Soon.” Coconuts Singapore, April 25, 2018. Retrieved at https://coconuts.co/singapore/lifestyle/heads-singapores-first-zero-waste-food-lifestyle-store-opening-soon/

**Davis Food Co-op** (Davis, California) is “a full-line cooperative grocer and your source for fresh, local, organic and natural foods.” It “maintains a “bulk food sections, where shoppers can peruse organic and conventional selections.”

Website: https://davisfood.coop/

**Eco Larder** (Edinburgh, Scotland) “is a Social Enterprise on a mission to create Plastic Free Edinburgh. We provide groceries, lifestyle goods, baby items and many more gems...that help us live without single use plastics.”

Website: https://www.theecolarder.com/

**Ekoplaza** (Amsterdam) has “found an environmentally friendly alternative to plastic packaging, in the form of innovative compostable biomaterials. And we’ve taken the first step towards a healthy, plastic-free world. That’s what makes shopping at Ekoplaza different. You don’t have to worry about the hidden side effects of what you buy: what you see is what you get.” It claims to be “to be the world’s first plastic-free pop-up store.”

Website: https://www.ekoplaza.nl/pagina/ekoplaza-lab-1

**Jarr** (Vancouver, Canada) provides “solutions you need to live a low-waste life.” Its “mission is to simplify zero waste living—together.” It offers “package-free and low-waste groceries and household supplies, delivered right to your door using returnable containers.” It champions “the circular economy and against single-use, throwaway culture.”

Website: https://jarr.co/

Tags: Canada, Zero Waste Delivery Service

Johnson, Bea. “Zero Waste Grocery Shopping.” Zero Home Waste, January 2010. Retrieved at http://www.zerowastehome.com/2010/01/zero-waste-grocery-shopping/

Jones, Becky. “Leicester’s First ZERO Waste Store Set to Open this Summer.” Leicester Mercury, May 21, 2018. Retrieved at https://www.leicestermercury.co.uk/whats-on/whats-on-news/leicesters-first-zero-waste-store-1589578

**Glass Pantry** (Milwaukee, Wisconsin) is a zero waste bulk store that focuses on “bulk shopping, zero waste and bulk foods and cleaning products with an emphasis on going package free when possible.” It operated online during COVID-19 pandemic. It officially opened in May 2020.

Website: https://www.glasspantrymilwaukee.com/

**HISBE** (Brighton, UK) has plastic-free aisles and refill stations and says it pays staff and suppliers fairly.

Website: https://hisbe.co.uk/

**Inconvenience Store, The** (Thornbury, Victoria, Australia) is a “Pay-As-You-Feel Grocery Store” launched by Lentil as Anything (qv). It that “aims to provide the opposite experience as your regular grocery store, with ‘rescued’ food items and sustainability the key focuses. All stock sold within the store will be slightly imperfect or misshaped produce donated by local businesses, markets and shops which not only reduces food waste but allowing customers to pay less. The grocer will be entirely vegan, stocking a range of items including fresh vegetables, gourmet bread, pickles, preserves, jams, cans and condiments. Don’t forget to BYO bag.”

Website: https://lentilasanything.com/food/the-inconvenience-store/

**Litterless** (US) is a website that lists stores in its “Zero Waste Grocery Guide” and online marketplaces in the U.S. that sell food in bulk.

Website: https://www.litterless.com/wheretoshop/

**Little Pantry, The** (Tenby in Pembrokeshire, Wales) is a zero waste shop.

Website: https://www.facebook.com/TheLittlePantryTenby/

**Locavore** (Glasgow, Scotland) “is a social enterprise which exists to help build a more sustainable local food system.” Zero Waste Scotland (qv) provides funds to “reduce retail packaging and food waste.”

Website: https://glasgowlocavore.org/

Matchar, Emily. “The Rise of ‘Zero-Waste’ Grocery Stores.” Smithsonian.com, February 15, 2019. Retrieved at https://www.smithsonianmag.com/innovation/rise-zero-waste-grocery-stores-180971495/

**The Mighty Bin** (San Diego, Callifornia) is a zero-waste grocery store. Its four main issues that the store’s built upon are: “limiting our plastic use, increasing organic agriculture, preventing food waste, and the need for simple non-toxic ingredients.” For an article about, see: https://sandiegodowntownnews.com/san-diegos-first-zero-waste-grocery-coming-to-north-park/

Website: https://www.themightybin.com/

Tags: Zero Waste Grocery Stores

**Mustard Seed Market** (Victoria, British Columbia, Canada) is a program of the Mustard Seed Street Church, a registered charity, which operates the Mustard Seed Food Bank (qv) food bank and the market which opened in November 2018. Its goals include “further reduce food waste in our community--taking items that are not easily redistributed and turning them into prepared items. This will allow The Mustard Seed to eventually run food security programs at zero waste.perate to further reduce food waste in our community--taking items that are not easily redistributed and turning them into prepared items. This will allow The Mustard Seed to eventually run food security programs at zero waste.”

Website: http://mustardseed.ca/ministries/food-bank/

**Naked Inc.** (Jakarta, Indonesia) is a zero-waste store. “Liquid and dry goods are displayed in huge glass jars, and customers may fill their reusable containers with as much of these products as much as they need. Each product is priced differently according to volume.” It has “bamboo straws, menstrual cups, net bags, cassava trash bags, and beeswax food wraps” as well as ‘glass jars, paper bags, and canvas bags available for purchase as well,

Website: https://manual.co.id/article/naked-inc-kemang/

**Natural Weigh** (Crickhowell in Powys, Wales) is a zero waste shop owned and run by Robin and Chloe. It provides “customers the chance to choose a plastic free alternative when doing their regular shop.” It also sells “organic, additive free food to help people reduce the amount of plastic generated and discarded into our natural environment.”

Website: https://naturalweigh.co.uk/about-us/

**Negozio Leggero** (Sicily, Italy) is a zero-waste bulk food store.

Website: http://www.negozioleggero.it/

**NOMS –** Natural, Organic, Mindful and Sustainable**–** (Phibsborough, Dublin, Ireland) is a zero-waste grocery shop that was launched by Naomi Sheridan in December 2018.

Website: https://www.noms.ie/

**Nous** **épiceries anti-gaspi** –We Anti Waste Grocery– (Brittany, France based) is a network of “anti-waste” discount grocery stores in western France and Paris. It was launched by French entrepreneurs Charles Lottmann and Vincent Justin in 2018; as of July 24, 2021 it has 17 stores. “From fruit to vegetables, pantry staples, drinks, frozen foods, fresh meat or fish, and even beauty and hygiene products (end of series, promotions or damaged boxes)” at up top 75% off.”... “They partner with a range of companies, from small farmers to large grocery store brands like Carrefour and Franprix, selling groceries ranging from produce to dairy products to meats as well as hygiene and personal care items. The goal is to have 50 stores by 2024, with managers having a financial stake in the business.”

Website: http://www.nousantigaspi.com/magasins/

Tags: Food Stores, France

**Precycle** (Bushwick, Brooklyn) is a “zero-waste way to shop for groceries.” Its mission is “to help reduce food and packaging waste. It was launched by Katerina Bogatireva in 2018.

Website: https://www.precyclenyc.com/

**Rainbow Grocery** (San Francisco) is a “worker-owned cooperative serving San Francisco and the Bay Area since 1975.” It “maintains a “bulk food sections, where shoppers can peruse organic and conventional selections.”

Website: https://www.rainbow.coop/

**Ripple** (Cardiff, Wales) is a a not-for-profit zero-waste store.

Website: https://www.kickstarter.com/projects/215432144/ripple-cardiffs-first-not-for-profit-zero-waste-st

**Roots Zero Waste Market** (Garden City, Idaho) is a zero-waste' grocery store. It is “is tackling the Global plastic packaging and food waste problem and simplify your life. Roots is a neighborhood grocery store and café offering healthy bulk foods, household cleaning products, personal care products, full service deli items and fresh prepared meals, to shoppers looking for plastic-free, sustainably sourced and ethically manufactured products.” It was founded by Lea Rainey in 2019.

Website: https://rootszerowastemarket.com/

Tags: Zero Waste Grocery Stores

Scheer, Roddy, and Doug Moss. “Zero Waste Grocery Shopping Comes To America

Bring-Your-Own-Bags and Stock Up.” Emagazine, February 7, 2019. Retrieved at https://emagazine.com/zero-waste-grocery/

**The Source Bulk Foods** (Australia) is Australia’s largest bulk foods and zero waste retailer. It was founded in Byron Bay, Sydney, in 2012. has “over 50 zero waste bulk food stores around Australia.” It has shops in London, UK, Singapore (opened August 2019) and Dublin, Ireland.

Website: https://thesourcebulkfoods.com.au/

Tags: Australia, Bulk Food Store

St. Denis, Jen. “Nothin’ but Food at Vancouver’s First No-package Grocery Store.” Metro News, January 26, 2018. Retrieved at http://www.metronews.ca/news/vancouver/2018/01/26/nothin-but-food-at-vancouver-s-first-no-package-grocery-store.html

Szczepanski, Mallory. “10 Zero Waste Supermarkets from Around the Globe.” Waste360, April 24, 2016. Retrieved at http://www.waste360.com/waste-reduction/10-zero-waste-supermarkets-around-globe

**Unboxed Market** (Toronto) is a waste free market that opened in March 2019.

Website: https://unboxedmarket.com

**UnPackt** (Singapore) is the “first zero-waste bulk store in Singapore that offers you the luxury of quality-assured food and daily lifestyle products in your own containers so you are free from plastic waste.” It opened in May 2018.

Website: https://www.facebook.com/UnPackt.SG/

**Wee Bit Greener** (Glasgow, Scotland) is a zero-waste and plastic free café and grocery store that sells “fruit, vegetables, spices, herbs, bread, toothbrushes, cleaning items and homemade cakes.” It opened in December 2018.

Website: https://www.facebook.com/weebitgreener/

Zelt, Amy. “Zero Waste Shops Opening All Over Europe.” RobGreenfield.TV, July 1, 2017. Retrieved at http://robgreenfield.tv/foifi/

**Zero Market** (Denver) sold “zero-waste products at pop-ups in 2015 and in 2017 opened a 600-square-foot stall in a public market.”

Website: https://www.thezeromarket.com/

Holiday Food Wasted

Halon, Eytan. “Study: One-fifth of Annual Israeli Food Waste Occurs during High Holy Days.” The Jerusalem Post, September 22, 2019. Retrieved at https://www.jpost.com/Israel-News/Study-One-fifth-of-annual-Israeli-food-waste-occurs-during-High-Holy-Days-602484

**Holiday Footprint** (Spain) is a Food Bank Drive initiative organised by Spain-Holiday.com that “aims to tackle the issue of food waste in the holiday rental industry which, to date, is relatively unaddressed. Together with the collaboration of its guests, owners, and rental managers, it hopes to make a real impact by giving back to local communities where it is needed the most.” It was launched in July 2018.

Website: https://www.spain-holiday.com/campaign/holiday-footprint-food-bank-drive

Parker-Pope, Tara. “An Abundance of Food, Wasted.” *New York Times*, November 27, 2008. Retrieved at http://well.blogs.nytimes.com/2008/11/27/an-abundance-of-holiday-food-wasted/?\_r=0

The Yeshiva World. “How Much Food Will be Wasted in Israel During the Tishrei Yomim Tovim?” The Yeshiva World, September 11, 2019. Retrieved at https://www.theyeshivaworld.com/news/israel-news/1785782/how-much-food-will-be-wasted-in-israel-during-the-tishrei-yomim-tovim.html

Home, Households, Consumers

Abouabdillah, Aziz, Roberto Capone, Lahcen El Youssfi, Philipp Debs, Ahmed Harraq, Hamid El Bilali, Mohamed El Amrani, Francesco Bottalico, and Noureddin Driouech. “Household Food Waste in Morocco: An Exploratory Survey.” *Proceedings of the Sixth International Scientific Agricultural Symposium* “Agrosym 2015.” Jahorina (Bosnia Herzegovina), October 15-18, 2015, pp 1353-1360. Retrieved at www.agrosym.rs.ba/agrosym/agrosym\_2015/BOOK\_OF\_PROCEEDINGS\_2015.pdf

Agapios, Agapiou, Vasileiou Andreas, Stylianou Marinos, Mikedi Katerina, Zorpas A. Antonis. “Waste Aroma Profile in the Framework of Food Waste Management Through Household Composting.” Journal of Cleaner Production 2571 (June 2020): 120340. Retrieved at https://www.researchgate.net/publication/339045781\_Waste\_aroma\_profile\_in\_the\_framework\_of\_food\_waste\_management\_through\_household\_composting

Apolonio, Rocel A. “Behavioral and Demographic Antecedents to Household Food Waste.” International Journal of Humanities, Arts and Social Sciences 6:1 (February 28, 2020): 32-43. doi: https://dx.doi.org/10.20469/ijhss.6.20004-1

BioCycle. “Testing Household Food Waste Bin Behavior Change in Ireland.” BioCycle, September 1, 2020. Retrieved at

Tags: Households, Ireland, Reports

Breen, Declan. “Report on the Food Waste Recycling Pilot Project 2018-2020.” Working Group, Food Waste Recycling Project, September 3, 2020. Retrieved at https://issuu.com/declan.breen/docs/food\_waste\_report\_3

Tags: Households, Ireland, Reports

Chadwick, Philip. “Focus on UK Household Food Waste, Urges FPA Packaging News, May 16, 2017. Retrieved at https://www.packagingnews.co.uk/news/focus-on-uk-household-food-waste-urges-fpa-15-05-2017

Chalak, Ali, Chaza Abou-Daher, Jad Chaaban, and Mohamad G Abiad. “The Global Economic and Regulatory Determinants of Household Food Waste Generation: A Cross-Country Analysis.” Waste Magazine 48 (February 2016): 418-422. doi: 10.1016/j.wasman.2015.11.040

Retrieved at https://pubmed.ncbi.nlm.nih.gov/26680687/

Charles, Dan. “In Fight Against Food Waste, Brits Find A Worthy Battlefield: The Home.” The Salt, NPR, October 15, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/10/15/497854941/in-fight-against-food-waste-brits-find-a-worthy-battlefield-the-home

Cochrane, Mallory. “Want to Waste Less Food? There’s a Book for That.” Civil Eats, October 2, 2015. Retrieved at http://civileats.com/2015/10/02/food-waste-handbook

Conrad, Zach, Meredith T. Niles, Deborah A. Neher, Eric D. Roy, Nicole E. Tichenor, and Lisa Jahns. “Relationship Between Food Waste, Diet Quality, and Environmental Sustainability.” Plos.org, April 18, 2018. Retrieved at https://journals.plos.org/plosone/article?id

Elimelech, Efrat, Eyal Ert and Ofira Ayalon. “Bridging the Gap Between Self-assessments and Measured Household Food Waste: a Hybrid Valuation Approach.” Waste Management

95 (July 15, 2019): 259-270. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X19303939?dgcid=author

Elmenofi, Gehan A.G., Roberto Capone, Shereen Waked, Philipp Debs, Francesco Bottalico, and Hamid El Bilali. “An Exploratory Survey on Household Food Waste in Egypt.” 1298-1304. Retrieved at http://www.agrosym.rs.ba/agrosym/agrosym\_2015/BOOK\_OF\_PROCEEDINGS\_2015.pdf

Falasconi, Luca, Clara Cicatiello, Silvio Franco, Andrea Segrè, Marco Setti, and Matteo Vittuari. “Such a Shame! A Study on Self-Perception of Household Food Waste.” Sustainability 11:1 (2019): 270. Retrieved at https://www.mdpi.com/2071-1050/11/1/270

Feng, Hualiang, Xiaojun Wang, Jiasheng Cai, and Shaohua Chen. “Discrepancies in N2O Emissions Between Household Waste and its Food Waste and Non-food Waste Components During the Predisposal Stage.” Journal of Environmental Management 2651 (July 2020): 110548. https://doi.org/10.1016/j.jenvman.2020.110548 Retrieved at sciencedirect.com/science/article/pii/S0301479720304813

Fox, Slone. “Top Ten Countries That Produce the Most Household Waste.” Recycling Product News, June 12, 2020. Retrieved at https://www.recyclingproductnews.com/article/34116/top-ten-countries-that-produce-the-most-household-waste

Hamilton, Stephen F., and Timothy J. Richards. “Food Policy and Household Food Waste.” *American Journal of Agricultural Economics* 101:2 (March 2019): 600–614. https://doi.org/10.1093/ajae/aay109

Iles, Julie. “Food Chain: Consumers the Weak Link When it Comes to Waste.” Stuff, January 29, 2017. Retrieved at http://www.stuff.co.nz/business/88602698/Food-chain-consumers-the-weak-link-when-it-comes-to-waste

Kasza, Gyula, Annamária Dorkó, Atilla Kunszabó, and Dávid Szakos. “Quantification of Household Food Waste in Hungary: A Replication Study Using the FUSIONS Methodology.” Sustainability 2:8 (April 12, 2020) 10.3390/su12083069 Retrieved at https://www.mdpi.com/2071-1050/12/8/3069/html#cite

Landry. Craig E., and Travis E. Smith. “Demand for Household Food Waste.” Applied Economic Perspectives and Policy 41:1 (March 2019): 20-36. Retrieved at https://www.henryherald.com/news/uga-study-americans-buy-food-knowing-some-will-be-wasted/article\_69e48918-678b-11e9-aea0-2b7628124813.html

Love Food Hate Waste. “New Zealand Food Waste Research Love Food Hate Waste Campaign Evaluation 2018.” Retrieved at https://lovefoodhatewaste.co.nz/wp-content/uploads/2019/02/Love-Food-Hate-Waste-Research-Results-Summary-February-2019.pdf/

Min, Shi, Xiaobing Wang, and Xiaohua Yu. “Does Dietary Knowledge Affect Household Food Waste in the Developing Economy of China? Food Policy Available online (April 25, 2020): 101896. https://doi.org/10.1016/j.foodpol.2020.101896 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919220300981

Oelofse, Suzan, Aubrey Muswema, and Fhumulani Ramukhwatho. “Household Food Waste Disposal in South Africa: a Case Study of Johannesburg and Ekurhuleni.” *South African Journal of Science* 114:5/6 (2018). DOI: 10.17159/sajs.2018/20170284 Retrieved at https://www.sajs.co.za/article/view/5162

Phys.Org. “Less Food Wasted in South Africa than in Europe.” Phys.Org, May 30, 2018. Retrieved https://phys.org/news/2018-05-food-south-africa-europe.html

Regina, Luna. “9 Food Waste Solutions That Are Basically Habits to Save The Earth.” Green Ideal, November 22, 2018. Retrieved at https://greenerideal.com/guides/food-waste-solutions-habits-to-save-the-earth/

Richter, Beate, and Wolfgang Bokelmann. “The Significance of Avoiding Household Food Waste – a Means-end-chain Approach.” Waste Management 74 (April 2018): 34-42. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X17309571

Sadeleer, Irmeline de, Helge Brattebø, and Pieter Callewaert. “Waste Prevention, Energy Recovery or Recycling: Directions for Household Food Waste Management in Light of Circular Economy Policy.” Resources, Conservation and Recycling 160 (September 2020): 104908. https://doi.org/10.1016/j.resconrec.2020.104908 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344920302263

Schultz, Angela. “Preserving Produce at Home Reduces Ventura County’s Food Waste.” *Ventura County Star*, August 28, 2016. Retrieved at http://www.vcstar.com/news/columnists/preserving-produce-at-home-reduces-ventura-countys-food-waste-3aff7fc1-45ea-35b0-e053-0100007f8355-391523031.html

Schanesa, Karin, Karin Dobernigab, and Burcu Gözet. “Food Waste Matters - a Systematic Review of Household Food Waste Practices and Their Policy Implications*.” Journal of Cleaner Production* 182 (May 1, 2018): 978-991. https://doi.org/10.1016/j.jclepro.2018.02.030 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652618303366

Sligo County Council. “Final Report: National Brown Bin Awareness Pilot Scheme in Sligo City,”, Riverside, Sligo, Ireland; Cré – Composting & Anaerobic Digestion Association of Ireland, Po Box 135, Enfield, Co. Meath Ireland; Department of Communications, Climate Action and the Environment, Newtown Road, Wexford, Ireland; Novamont, Via Fauser 8, Novara, Italy, February 1, 2019. Retrieved at http://www.cre.ie/web/wp-content/uploads/2010/12/National-Brown-Bin-Awareness-Pilot-Report-Sligo-30.01.2019.pdf

Slorach, Peter C., Harish K. Jeswani, Rosa Cuéllar-Franca, and Adisa Azapagic. “Assessing the Economic and Environmental Sustainability of Household Food Waste Management in the UK: Current Situation and Future Scenarios.” Science of The Total Environment 71025 (March 2020): 135580. https://doi.org/10.1016/j.scitotenv.2019.135580 Download PDF at https://www.sciencedirect.com/science/article/pii/S0048969719355755

Tonini, Davide, Alexander Wandl, Kozmo Meister, Pablo Muñoz Unceta, and Dries Huygens. “Quantitative Sustainability Assessment of Household Food Waste Management in the Amsterdam Metropolitan Area. Resources, Conservation and Recycling 160 (September 2020): 104854. https://doi.org/10.1016/j.resconrec.2020.104854 Download PDF at https://www.sciencedirect.com/science/article/pii/S0921344920301749

Van der Werf, Paul, Jamie Seabrook, and Jason Gilliland. “Food for Naught: Using the Theory of Planned Behaviour to Better Understand Household Food Wasting Behaviour.” The Canadian Geographer, March 18, 2019. Retrieved at https://onlinelibrary.wiley.com/doi/full/10.1111/cag.12519

Wang, Pengji, Breda McCarthy, and Ariadne Kapetanaki. “To Be Ethical or to Be Good? The Impact of 'Good Provider' and Moral Norms on Food Waste Decisions in Two Countries.” Global Environmental Change 69 (July 2021): 102300. https://doi.org/10.1016/j.gloenvcha.2021.102300

Retrieved at

Tags: Australia, Consumers, Singapore

Yu, Yang, and Edward C. Jaenicke. “Estimating Food Waste as Household Production Inefficiency.” American Journal of Agricultural Economics (23 January 23, 2020) https://doi.org/10.1002/ajae.12036 Retrieved at https://onlinelibrary.wiley.com/doi/10.1002/ajae.12036

Hospitals, Healthcare, Assisted Living, and Food Waste

Aged Care Online. “Hungry for Change: Tackling Food Waste in Aged Care.” Aged Care Online, July 29, 2020. Retrieved at https://agedcareonline.com.au/2020/07/Hungry-for-Change-Tackling-Food-Waste-in-Aged-Care

Alharbi, Nouf Sahal, Malak Yahia Qattan, and Jawaher Haji Alhaji. “Towards Sustainable Food Services in Hospitals: Expanding the Concept of ‘Plate Waste’ to‘Tray Waste.’” Sustainability 12:17 (August 24, 2020): 6872. https://doi.org/10.3390/su12176872 Download at https://www.mdpi.com/2071-1050/12/17/6872/htm

Tags: Hospitals, Plate Waste

Bell, Alison F., Linda C. Tapsell, Karen L. Walton, and Marijka Batterham. “Unwrapping Nutrition: Exploring the Impact of Hospital Food and Beverage Packaging on Plate Waste/intake in Older People.” Appetite 144 (September 2019): 104463. DOI: 10.1016/j.appet.2019.104463 Retrieved at https://www.researchgate.net/publication/335937656\_Unwrapping\_nutrition\_Exploring\_the\_impact\_of\_hospital\_food\_and\_beverage\_packaging\_on\_plate\_wasteintake\_in\_older\_people

Cook, Nathan, Jorja Collins, Denise Goodwin, and Judi Porter. “A Systematic Review of Food Waste Audit Methods in Hospital Foodservices.” Journal of Human Nutrition and Dietetics (June 1, 2021). https://doi.org/10.1111/jhn.12928

Retrieved at https://pubmed.ncbi.nlm.nih.gov/34060673/

Tags: Hospitals

Croatia Week. “Croatian Project Urges Hotels to Reduce Food Waste.” Croatia Week. July 9, 2021. Retrieved at https://www.croatiaweek.com/croatian-project-urges-hotels-to-reduce-food-waste/

Tags: Croatia, Hotels

Eriksson, Mattias, Christopher Malefors, Pauline Bergström, Emelie Eriksson, and Christine Persson Osowski. “Quantities and Quantification Methodologies of Food Waste in Swedish Hospitals.” Sustainability 12:8 (April 13, 2020): 3116. https://doi.org/10.3390/su12083116

Tags: Hospitals, Sweden

Fiona Stanley Hospital. “FSH Menu Redesign Reduces Food Waste by Epic Proportion.” Western Australia: Fiona Stanley Hospital, July 13, 2020. Retrieved at https://www.fsh.health.wa.gov.au/About-us/News/FSH-menu-redesign-reduces-food-waste-by-epic-proportion

Food Finders. “Food Finders Joins Forces with Kaiser Permanente to Rescue Unserved Food from Hospitals.” Ocean County Breeze, February 24, 2017. Retrieved at http://www.oc-breeze.com/2017/02/24/97076\_food-finders-joins-forces-kaiser-permanente-rescue-unserved-food-hospitals/

Green Industry Platform. “Reducing Food Waste in Irish Healthcare Facilities.” Green Industry Platform, August 1, 2014. Retrieved at https://www.greenindustryplatform.org/guidance/reducing-food-waste-irish-healthcare-facilities

Tags: Healthcare, Ireland

Lephilibert, Benjamin. “PATA Spotlight - Food Waste Solutions in Hospitality by LightBlue Environmental Consulting.” [includes video] Hospitality Net TV, November 12, 2020. Retrieved at https://www.hospitalitynet.org/video/69001158.html

Tags: Hospitality

Melikoglu, Mehmet. “Appraising Food Waste Generation and Forecasting Food Waste to Energy Potentials of Hospitals in Turkey: a Global to Local Analysis.” Sustainable Production and Consumption (July 29, 2020). https://doi.org/10.1016/j.spc.2020.07.016 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2352550920304528

Pieters, Janene. “Dutch Hospitals Can Lower Food Waste by Half: Study.” NL Times, January 6, 2017. Retrieved at http://nltimes.nl/2017/01/06/dutch-hospitals-can-lower-food-waste-half-study

Rathnayake, Dimuthu, and Shanti Dalpatadu. “A Systematic Approach to Reduce Hospital Food Waste Based on Patient Experience.” British Journal of Healthcare Management 26:10 (October 15, 2020). https://doi.org/10.12968/bjhc.2019.0100 Retrieved at https://www.magonlinelibrary.com/doi/abs/10.12968/bjhc.2019.0100

Tags: Hospitals

UNCE. “Food Waste Prevention in the Hospitality Sector: Structural Issues and Tangible Solutions.” United Nations Economic Commission for Europe, nd. [Powerpoint Presentation] Retrieved at https://unece.org/DAM/trade/agr/meetings/wp.07/2017/10\_BLephilbert\_LightBlue.pdf

Tags: Hospitality

Hotels, Food Services, Hospitality, Weddings, Tourism

BBC News. “Hotel Breakfast Buffets Are ‘A Food Waste Nightmare,’” BBC News, November 15, 2016. Retrieved at http://www.bbc.com/news/uk-politics-37989725

Bodamer, David. “WWF, AHLA, Rockefeller Foundation Band Together to Tackle Hotel Food Waste.” Waste360, March 22, 2017. Retrieved at http://www.waste360.com/generators/wwf-ahla-rockefeller-foundation-band-together-tackle-hotel-food-waste

Bradley, David. “Logistics Logic to Reducing Hotel Food Waste.” Phys.Org, October 2, 2020. Retrieved at https://phys.org/news/2020-10-logistics-logic-hotel-food.html

Tags: Food Waste Management, Hotels

Buczacki, Aleksander, Bartłomiej Gładysz, and Erika Palmer. “HoReCa Food Waste and Sustainable Development Goals—A Systemic View.” Sustainability 13:10 (May 14, 2021): 5510. https://doi.org/10.3390/su13105510 Retrieved at https://www.mdpi.com/2071-1050/13/10/5510

Tags: Hospitality

Carnival Corporation. “Costa Cruises and Fondazione Banco Alimentare Onlus Take the Battle Against Food Waste to Sea.” Just Means, July 25, 2017. Retrieved at http://justmeans.com/press-release/costa-cruises-and-fondazione-banco-alimentare-onlus-take-the-battle-against-food-waste

Carnival Corporation. “The Costa Cruises and Fondazione Banco Alimentare Onlus: The Battle Against Food Waste Arrives in Genoa.” CSR Wire, April 12, 2019. Retrieved at http://www.csrwire.com/press\_releases/41874-Costa-Cruises-and-Fondazione-Banco-Alimentare-Onlus-The-Battle-Against-Food-Waste-Arrives-in-Genoa

Clowes, Austin, Peter Mitchell, and Craig Hanson. *The Business Case for Reducing Food Loss and Waste: Hotels. A Report on Behalf of Champions 12.3.* Champions 12.3, April 2018. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Hotels\_The%20Business%20Case%20for%20Reducing%20Food%20Waste.pdf

Clowes, Austin, Peter Mitchell, and Craig Hanson. “The Business Case for Reducing Food Loss and Waste: Catering; A Report on Behalf of Champions 12.3.” Banbury, Oxon: Waste and Resources Action Programme, June 2018. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Champions123\_BusinessCase\_Catering\_0.pdf

Davis, Tom. “Waste Not, Want Not.” Hotel Owner, January 4, 2017. Retrieved at http://www.hotelowner.co.uk/7911-waste-not-want-not/

de Visser-Amundson, Anna. “A Multi-stakeholder Partnership to Fight Food Waste in the Hospitality Industry: a Contribution to the United Nations Sustainable Development Goals 12 and 17.” Journal of Sustainable Tourism, December 4, 2020. https://doi.org/10.1080/09669582.2020.1849232

Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09669582.2020.1849232?journalCode=rsus20

Tags: Hospitality

Deulgaonkar, Parg. “New App to Help UAE Hotels Save $30,000 a Year.” February 22, 2017. Retrieved at http://www.arabianbusiness.com/new-app-help-uae-hotels-save-30-000-year-664355.html

Dhir, Amandeep, Shalini Talwar, Puneet Kaur, and Areej Malibari. “Food Waste in Hospitality and Food Services: A Systematic Literature Review and Framework Development Approach.” Journal of Cleaner Production (July 9, 2020): 122861. https://doi.org/10.1016/j.jclepro.2020.122861 Download PDF at https://www.sciencedirect.com/science/article/pii/S0959652620329061

Filimonau, Viachaslau, and Delysia A. De Coteau. “Food Waste Management in Hospitality Operations: a Critical Review.” Tourism Management 71 (April 2019): 234-245. Retrieved at https://www.researchgate.net/publication/328404213\_Food\_waste\_management\_in\_hospitality\_operations\_A\_critical\_review

Filimonau, Viachaslau, and Judit Sulyok. “‘Bin it and Forget It!’: the Challenges of Food Waste Management in Restaurants of a Mid-sized Hungarian City.” Tourism Management Perspectives 37 (January 2021): 100759. Retrieved at https://www.sciencedirect.com/science/article/pii/S2211973620301264

Tags: Hungary, Restaurants, Tourism

Gandhi, Paras, Monika Yadav, Kunwar Paritosh, Nidhi Pareek, Javier Lizasoain, Alexander Bauer, and Vivekanand Vivekanand. “Food Wastes from Hospitality Sector as Versatile Bioresources for Bio-products: an Overview.” *Journal of Material Cycles and Waste Management* (April 25, 2020). DOI https://doi.org/10.1007/s10163-020-01034-1 Retrieved at https://link.springer.com/article/10.1007/s10163-020-01034-1

Genç, Hüseyin Uğur, Hakan Yılmazer, Mert Yıldız, and Aykut Coşkun. “Stop Wasting, Start Tasting! Design Speculations for Reducing Food Waste in the Hospitality Sector.” Conference Paper, DIS ‘19 Companion, June 23–28, 2019, San Diego, California. Retrieved at https://www.researchgate.net/publication/333935234\_Stop\_Wasting\_Start\_Tasting\_Design\_Speculations\_for\_Reducing\_Food\_Waste\_in\_The\_Hospitality\_Sector

Giorgi, Sara. “Understanding out of Home Consumer Food Waste.” Banbury, Oxon: Waste and Resources Action Programme, June 2013. Retrieved at http://www.wrap.org.uk/sites/files/wrap/OOH%20Report.pdf

GlobalData. “AI’s Untapped Potential in the Battle Against Food Waste.” GlobalData Thematic Research, October 22, 2020. Retrieved at https://www.verdict.co.uk/food-waste-ai/

Tags: Artificial Intelligence Devices, Food Service,

Globetrender. “Tokyu Hotels Has Unveiled the World’s First Hydrogen Hotel in Japan.” Globetrender, June 19, 2021. Retrieved at https://globetrender.com/2021/06/19/tokyu-hotels-first-hydrogen-hotel-japan/

Tags: Hotels, Japan

Gomes, Ana, Cristina Saraiva, Alexandra Esteves and Carla Gonçalves. “Evaluation of Hospital Food Waste—A Case Study in Portugal.” Sustainability 2020, 12:15 (July 30, 2020): 6157; https://doi.org/10.3390/su12156157 Retrieved at https://www.mdpi.com/2071-1050/12/15/6157

Gregory-Smith, Diana, Victoria K. Wells, Danae Manika, and David J. McElroy. “An Environmental Social Marketing Intervention in Cultural Heritage Tourism: a Realist Evaluation.” Journal of Sustainable Tourism 25 (March 10, 2017): 1042-1059. https://doi.org/10.1080/09669582.2017.1288732 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/09669582.2017.1288732?journalCode=rsus20

Tags: Environment, Tourism

Gretzel, Ulrike, Jamie Murphy, Juho Pesonen, and Casey Blanton. “Food Waste in Tourist Households: a Perspective Article.” *Tourism Review* (October 2019). DOI: 10.1108/TR-05-2019-0170 Retrieved at https://www.researchgate.net/publication/336389355\_Food\_waste\_in\_tourist\_households\_a\_perspective\_article

Grewal, Herpreet Kaur. “Food and FM Industry Faces Serious Waste Challenge.” FM World, June 6, 2017. Retrieved at http://www.fm-world.co.uk/news/news-analysis/food-and-fm-industry-faces-serious-waste-challenge/

Gridley, Danny. “Vegas Hotel Turns Food Waste into Pig Slop, Daily Meal, July 26, 2016. Retrieved at http://www.thedailymeal.com/news/eat/vegas-hotel-turns-food-waste-pig-slop/072616

Griffiths, Sophia. “ITT 2018: After Plastic, Is Food Waste Next?.” TTG June 5, 2018. Retrieved at https://www.ttgmedia.com/news/itt-2018-after-plastic-is-food-waste-next-14395

Hotel Kitchen. “Creating a Culture Committed to Food Waste Reduction and Management.” Hotel Kitchen, at http://hotelkitchen.org/

**InterContinental Hotels Group** “is using AI-enabled technology to track, measure and reduce food waste in seven IHG hotels in its Europe, Middle East, Asia and Africa region. Installation of the technology is expected in a further 30 properties in coming months. One hotel already benefitting from this approach is InterContinental Fujairah Resort, UAE, which has reduced food waste by more than 50% in just six months.”

Website: https://www.ihgplc.com/en/news-and-media/news-releases/2019/award-winning-ai-technology-helps-ihg-hotels-track-measure-and-reduce-food-waste

IGCAT. “Food Waste Monitoring Proven to Reduce Food Waste.” International Institute of Gastronomy, Culture, Arts and Tourism, July 16, 2020. Retrieved at https://igcat.org/food-waste-monitoring-proven-to-reduce-food-waste/

**ITC Maurya** (Delhi, India) is a program of ITC Hotels that is “an on-site waste recycling plant n June 2016. The Bio-Urja “uses leftover food and minimal water to operate. “Leftover food from the banquet is used in the plant, which is installed on the hotel premises. The gas from it is used in the employee cafeteria as cooking fuel.”

Website: \*\*\*

Kallbekken, Steffen, and HåkonSælen. “‘Nudging’ Hotel Guests to Reduce Food Waste as a Win–win Environmental Measure.” Economics Letters 119: (June 2013): 325-327. DOI: 10.1016/j.econlet.2013.03.019 Retrieved at https://www.sciencedirect.com/science/article/pii/S0165176513001286 Retrieved at

Tags: Academic Articles, Environment, Hotels

Karapetyan, Salifa. “Programme Targets Food Waste at Resorts in Seychelles, Saving Money and Environment.” Seychelles News Agency, July 16, 2018. Retrieved at http://www.seychellesnewsagency.com/articles/9419/Programme+targets+food+waste+at+resorts+in+Seychelles%2C+saving+money+and+environment

Karantzavelou, Vicky. “Circular Economy: the European Hospitality Industry Presents New Guidelines to Further Reduce its Food Waste.” Travel Daily News, February 1, 2017. Retrieved at https://www.traveldailynews.com/post/circular-economy-the-european-hospitality-industry-presents-new-guidelines-to-further-reduce-its-food-waste

Ko, Wen-Hwa, and Min-Yen Lu. “Evaluation of the Professional Competence of Kitchen Staff to Avoid Food Waste Using the Modified Delphi Method.” Sustainability 12 (September 28, 2020): 8078; https://doi.org/10.3390/su12198078 Retrieved at https://www.mdpi.com/2071-1050/12/19/8078

Tags: Hotels, Restaurants

Kyoko, Kato. “A Luxury Hotel Recycling Food Waste.” gov-online.go.jp, August 2020. Retrieved at https://www.gov-online.go.jp/eng/publicity/book/hlj/html/202008/202008\_04\_en.html

Tags: Hotels, Japan

Lal, Neeta. “Big Fat Indian Weddings: a Bollywood Villain in War on Wasted Food.” South China Morning Post, September 5, 2020. Retrieved at https://www.scmp.com/week-asia/lifestyle-culture/article/3100368/big-fat-indian-weddings-bollywood-villain-war-wasted

Tags: India, Videos, Weddings

Lim, Angela. “14 Hotels Recognised for Implementing Waste Reduction Measures.” Channel New Asia, October 24, 2016. Retrieved at http://www.channelnewsasia.com/news/singapore/14-hotels-recognised-for-implementing-waste-reduction-measures/3230722.html

Lyons, Erin, “Outrageous Food Waste in Sydney Hotel Quarantine Revealed.” News.Au, December 13, 2020. Retrieved at https://www.news.com.au/lifestyle/health/health-problems/outrageous-food-waste-in-sydney-hotel-quarantine-revealed/news-story/80117bcd01b9f906bddcf1c9d029d989

Tags: Australia, Covid-19, Hotels

Malefors, Christopher, Pieter Callewaer, Per-Anders Hansson, Hanna Hartikainen, Oona Pietiläinen, Ingrid Strid, Christina Strotmann and Mattias Eriksson. “Towards a Baseline for Food-Waste Quantification in the Hospitality Sector—Quantities and Data Processing Criteria.” Sustainability 11:13 (2019): 3541. Retrieved at https://www.mdpi.com/2071-1050/11/13/3541

Manzer, Kate. “Sustainability Tip: Hotels Can Combat the Food Waste Problem and Save Money with These Tips.” Vail Daily, April 22, 2020. Retrieved at https://www.vaildaily.com/entertainment/sustainability-tip-hotels-can-combat-the-food-waste-problem-and-save-money-with-these-tips/

Martin-Rios, Carlos, Christine Demen-Meier, Stefan Gössling, and Clémence Cornuz. “Food Waste Management Innovations in the Foodservice Industry.” Waste Management 79 (September 2018): 196-206. https://doi.org/10.1016/j.wasman.2018.07.033 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X18304562

Tags: Food Services, Food Waste Management

Martin-Rios, Carlos. “Food Waste Management Innovations in the Foodservice Industry.” Hospitalitynet, October 6, 2020. Retrieved at https://www.hospitalitynet.org/opinion/4100958.html

Tags: Food Services, Food Waste Management

Martin-Rios, Carlos, Laura Zizka, Peter Varga, and Susana Pasamar. “KITRO: Technology Solutions to Reduce Food Waste in Asia-pacific Hospitality and Restaurants.” Asia Pacific Journal of Tourism Research (June 16, 2020): 1-8. https://doi.org/10.1080/10941665.2020.1773513 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/10941665.2020.1773513?journalCode=rapt20

Tags: Food Waste Management, Hospitality

McBride, Monica, and Pete Pearson. Hotel Kitchen: Fighting Food Waste in Hotels. Washington, DC: World Wildlife Fund, November 13, 2017. Retrieved at https://www.worldwildlife.org/publications/hotel-kitchen-fighting-food-waste-in-hotels

Martin-Rios, Carlos, Anastasia Hofmann, and Naomi Mackenzie. “Sustainability-Oriented Innovations in Food Waste Management Technology.” Sustainability 13:1 (December 28, 2020): 210. https://doi.org/10.3390/su13010210 Retrieved at https://www.mdpi.com/2071-1050/13/1/210

Tags: Food Waste Management, Hospitality, Sustainability

Mvhotels. “Soneva Celebrates for Two Decades of Sustainability.” Mvhotels, January 14, 2017. Retrieved at http://mvhotelsonline.com/media/view/484/Soneva-celebrates-for-two-decades-of-sustainability

Nair, Girish K., Nidhi Choudhary, and Swati Prasad. “‘Can Food Waste Be Reduced’? an Investigation into Food Waste Management in Hospitality Industry.” International Journal of Hospitality and Event Management 2:2 (2020). DOI: 10.1504 / IJHEM.2019.109953 Retrieved at http://www.inderscience.com/offer.php?id=109953

Tags: Food Waste Management, Hotels

National Herald Staff. “WWF Wants Greek Hotels, Customers to Stop Food Waste.” The National Herald, September 16, 2019. Retrieved at https://www.thenationalherald.com/260900/wwf-wants-greek-hotels-customers-to-stop-food-waste/

Okumus, Bendegul, Babak Taheri, Ibrahim Giritlioglu, and Martin J. Gannon. “Tackling Food Waste in All-inclusive Resort Hotels.” International Journal of Hospitality Management 88 (July 2020): 102543. https://doi.org/10.1016/j.ijhm.2020.102543 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0278431920300955

**Orbisk** (Utrecht, Netherlands) s a start-up on a mission to make the world food system more sustainable. Its “automatic food waste monitor enables catering establishments to reduce their food waste by up to 50% . This results in an improvement of the profit margin on purchasing costs of 5%.” It helps operators discover trends in kitchens based on data.

Website: https://orbisk.com/nl/

Tags: Artificial Intelligence Devices, Food Service, Netherlands

Ratliff, Laura. “How Luxury Hotels And Restaurants in Developing Countries Fight Food Waste.” The Salt NPR, July 20, 2018. Retrieved at https://www.npr.org/sections/thesalt/2018/07/20/628206194/how-luxury-hotels-and-restaurants-in-developing-countries-fight-food-waste

Sarkar, Arita. “BMC Approaches Hotels and Hospitals in Bandra, Khar to Process Their Waste.” Indian Express, September 25, 2016. Retrieved at http://indianexpress.com/article/mumbai/bmc-approaches-hotels-and-hospitals-in-bandra-khar-to-process-their-waste/

Shallcross, Juliana. “World’s Biggest Hotel Chains Are Turning Their Attention to Food Waste.” Condé Nast Traveler, November 6, 2019. Retrieved at https://www.cntraveler.com/story/the-worlds-biggest-hotel-chains-are-turning-their-attention-to-food-waste

Serafino, Melody. “ReFED Analysis Uncovers Opportunity to Reduce 16 Million Tons of Food Waste in Foodservice and Restaurant Sectors.” Food News Today, April 18, 2018. Retrieved at http://foodnews.today/refed-analysis-uncovers-opportunity-reduce-16-million-tons-food-waste-foodservice-restaurant-sectors/

Singleton, Richard L. “Sorting it Out; Food Waste Separation in Large New Zealand Hotels: Barriers and Incentives.” Master’s Thesis, School of Geography, Environment and Earth Sciences · Te Kura Tatāi Aro Whenua Victoria University of Wellington, New Zealand, July 2012. http://hdl.handle.net/10063/2614 Retrieved at https://www.academia.edu/3167777/Sorting\_it\_Out\_Food\_waste\_separation\_in\_large\_New\_Zealand\_hotels\_-\_Barriers\_and\_Incentives\_FULL\_?auto=download

Tags: Hotels, New Zealand, Theses

Smith, Ernie. “Hotel Industry Embarks on Pilot to Prevent Food Waste.” Associations Now, March 22, 2017. Retrieved at http://associationsnow.com/2017/03/hotel-industry-embarks-pilot-prevent-food-waste/

Star Business Report. “Food Wastage Alarming; Mostly at Weddings, Finds Survey.” Dhaka, Bangladesh: Daily Star, November 15, 2019, Retrieved at https://www.thedailystar.net/business/news/food-wastage-alarming-1826968

Straits Times. “Turning Plastic Bottles into Uniforms, Food Waste into Fresh Herbs: How Hotels Are Embracing Sustainability.” The Straits Times, February 24, 2021. Retrieved at https://www.straitstimes.com/singapore/jobs-hospitality-sustainability-hotels

Tags: Hotels, Plastic, Singapore

**#SunwayforGood Zero Food Wastage Programme** (Malaysia based) was launched by the Sunway Group in 2016. Food from Sunway’s hotels are “redistributed to B40 communities. In 2019, the group started composting food, to free up landfills and reduce soil, air and water pollution... Rather than dumping food scraps, a “vendor transports it to another site where the food waste is ingested by black soldier fly (BSF) larvae and earthworms, which break down the organic matter to form fertiliser. The BSF larvae and earthworms are given as feed to poultry farms and fisheries, while the organic fertiliser is used for vegetable crops.”

Website: http://www.sunwayforgood.com/stories\_tag/zero-food-wastage/

Thompson, Sylvia. “Turning Food Waste into Profit.” Irish Times, June 3, 2017. Retrieved at http://www.irishtimes.com/news/environment/turning-food-waste-into-profit-1.3097437

Tomaszewska, Marzena, Beata Bilska, Agnieszka Tul-Krzyszczuk, and Danuta Kołożyn-Krajewska. “Estimation of the Scale of Food Waste in Hotel Food Services—A Case Study.” Sustainability 13:1 (January 5, 2021): 421. https://doi.org/10.3390/su13010421 Retrieved at https://www.mdpi.com/2071-1050/13/1/421

Tags: Hotels

Troitino, Christina. “The Tragedy of the Buffet Commons: Reducing Food Waste at Hotels.” Forbes Magazine, 14 Sept. 2017, www.forbes.com/sites/christinatroitino/2017/09/14/the-tragedy-of-the-buffet-commons-reducing-food-waste-at-hotels/#32c44e0017dc.

TNN. “Swachh Effect: Corporation to Collect Food Waste from Hotels.” Times of India, October 17, 2016. Retrieved at http://timesofindia.indiatimes.com/city/trichy/Swachh-effect-Corporation-to-collect-food-waste-from-hotels/articleshow/54887548.cms

University of Otago. “Saving Money Key Motivator to Reducing Food Waste, Study Finds.” Phys.Org, November 30, 2020 Retrieved at https://phys.org/news/2020-11-money-key-food.html

Tags: Hospitality, New Zealand

Vizzoto, Felipe, Sara Tessitore, Fabio Iraldo, and Francesco Testa. “Retrieved Passively Concerned: Horeca Managers’ Recognition of the Importance of Food Waste Hardly Leads to the Adoption of More Strategies to Reduce it.” Waste Management 10715 (April 2020): 266-275. https://doi.org/10.1016/j.wasman.2020.04.010 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X20301732

Vizzoto, Felipe, Francesco Testa, and Fabio Iraldo. “Strategies to Reduce Food Waste in the Foodservices Sector: a Systematic Review.” [identifies 180 strategies and organized them into 30 groups] International Journal of Hospitality Management 95 (May 2021): 102933. https://doi.org/10.1016/j.ijhm.2021.102933 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0278431921000761

Tags: Hospitality

Waste360. “Compass Group, Unilever Announce Food Waste Reduction Effort.” Waste360, April 20, 2017. Retrieved at http://www.waste360.com/food-waste/compass-group-unilever-announce-food-waste-reduction-effort

Waste360. “Episode 26: How Bon Appetit Uses Tech to Tackle Food Waste.” Claire Cummings Bogle, waste programs manager at Bon Appétit Management Company, joins Editorial Director Stefanie Valentic] Waste360, July 22, 2021.

Retrieved https://www.waste360.com/food-waste/episode-26-how-bon-appetit-uses-tech-tackle-food-waste

Tags: Food Services, Podcasts

Youngs, A. J., G. Nobis, and P. Town. “Food Waste from Hotels and Restaurants in the U.K..” *Waste Management & Research* 1:4 (1983): 295-308. Retrieved at http://www.sciencedirect.com/science/article/pii/0734242X83900344

Zürcher, Marius. “Opinion: Marius Zürcher on Preventing Food Waste.” Food Service Consultants International, October 20, 2020. Retrieved at https://www.fcsi.org/foodservice-consultant/worldwide/opinion-marius-zurcher-preventing-food-waste/

Tags: Food Services

Hunger, Homeless, Refugees, Food Banks, Food Recovery, Food Insecurity, Food Rescue

Africa Science Focus. “AgriAfrica: Food Loss Driving Hunger.” Michael Kaloki, Episode 49, July 7, 2021. Retrieved at https://www.scidev.net/global/podcast/agriafrica-food-loss-driving-hunger/

Tags: Africa, Hunger, Podcast

Anderson, Brett. “To Fight Waste and Hunger, Food Banks Start Cooking.” New York Times, May 14, 2020. Retrieved at https://www.nytimes.com/2020/05/14/dining/food-banks-free-meals-coronavirus.html

Anzilotti, Eillie. “Food Banks’ Massive Plan to Move from Canned Goods to Fresh Produce.” Fast Company, November 23, 2017. Retrieved at https://www.fastcompany.com/40498700/food-banks-massive-plan-to-move-from-canned-goods-to-fresh-produce

Banda, Michelle. “Recycling Food 'Waste': a Day on the Road with SA Harvest.” Daily Maverick, June 2, 2021. Retrieved at https://www.dailymaverick.co.za/article/2021-06-02-recycling-food-waste-a-day-on-the-road-with-sa-harvest/

Tags: Food Rescue, South Africa

Beitsch, Rebecca. “Fighting Food Waste to Feed the Hungry.” Working Woman Report, January 8, 2019. Retrieved at http://workingwomanreport.com/fighting-food-waste-feed-hungry/

Balca, Dario. “How a Vancouver Man Is Turning Food Waste into Free Meals.” CTV News Vancouver, December 22, 2017. Retrieved at https://bc.ctvnews.ca/how-a-vancouver-man-is-turning-food-waste-into-free-meals-1.3733432

Beitsch, Rebecca. “Fighting Food Waste to Feed the Hungry.” *Chicago Tribune,* January 3, 2019. Retrieved at https://www.chicagotribune.com/news/nationworld/sns-tns-bc-foodwaste-hungry-20190103-story.html

Belz, Adam. “An Odd Effect of the Trade War: Food Banks Will Get a Lot More Food, and They Need a Way to Cool It.” Star Tribune, December 1, 2018. Retrieved at http://www.startribune.com/an-odd-effect-of-the-trade-war-food-banks-will-get-a-lot-more-food-and-they-need-a-way-to-cool-it/501664611/

Bethune, Meredith. “A Montreal Meals-on-Wheels Program is Closing the Food Waste Loop.” Civil Eats, March 3, 2017. Retrieved at http://civileats.com/2017/03/03/a-montreal-meals-on-wheels-program-closing-the-food-waste-loop/

Bodine, Seth. “With Extra Food in Their Fields, Farmers Partner with Nonprofits to Help the Hungry.” Harvard Public Media, September 15, 2020. Retrieved at https://www.harvestpublicmedia.org/post/extra-food-their-fields-farmers-partner-nonprofits-help-hungry

Tags: Farmers, Hunger

Bogdonas, Kristin, and Caitlin Mellendorf. “30 Days of Food Rescue.” Tool Kit, etc. University of Illinois Extension, Nutrition & Wellness Team, April 2020. Retrieved at https://uofi.app.box.com/s/fyaidbu9fr3g64qvfwk90e6r8uac8smd

Bordoloi, Bedanga. “Curbing Food Wastage in a Hungry World.” The Hindo Business Line, October 30, 2016. Retrieved at http://www.thehindubusinessline.com/opinion/problem-of-food-wastage-in-india/article9285737.ece

Bothwell, Liz. “Episode 68: Exploring Hunger, Waste & Covid’s Impact on the Food Chain.” [interview with Emily Broad Leib, Clinical Professor & Director, Food Law & Policy Clinic (FLPC), Harvard Law School] Waste360, July 20, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-68-exploring-hunger-waste-covids-impact-food-chain

Broyles, Addie. “Keep Austin Fed Rescues 50,000 Meals but Needs Volunteers to Do More.” My Statesman, December 5, 2017. Retrieved at http://www.mystatesman.com/lifestyles/keep-austin-fed-rescues-000-meals-but-needs-volunteers-more/OXH7OjoGSKA2BwXSe3DDVJ/

Canbolat, Tülay. “First Lady’s Waste-saving Food Bank Initiative Expanded.” Daily Sabah, August 29, 2019. Retrieved at https://www.dailysabah.com/turkey/2019/08/29/first-ladys-waste-saving-food-bank-initiative-expanded

Canadian Press. “Found Nova Scotia Feeds the Hungry with Forgotten Fruit and Vegetables.” Canadian Press, October 2, 2016. Retrieved at http://www.metronews.ca/life/food/2016/10/02/found-nova-scotia-feeds-the-hungry-with-forgotten-fruit-and-vegetables.html

Caraher, Martin, and Sinéad Furey. “Is it Appropriate to Use Surplus Food to Feed People in Hunger? Short-term Band-aid to More Deep-rooted Problems of Poverty.” Food Research Collaboration, January 26, 2017. Retrieved at http://foodresearch.org.uk/wp-content/uploads/2017/01/Final-Using-food-surplus-hunger-FRC-briefing-paper-24-01-17.pdf

Caraher, Martin. “Food Banks Are Not the Solution to Food Poverty.” Newsweek, February 1, 2017. Retrieved at http://www.newsweek.com/food-waste-food-surplus-food-banks-poverty-charities-government-551222

**Caritas Polska** (Warszawa, Polska) “is the largest charity organisation in Poland. It consists of 44 diocesan Caritas organisations, which act at the regional level, and Caritas Poland, which is responsible for national campaigns and providing international aid, supporting, in particular, victims of natural disasters and armed conflicts around the world.”

Website: https://caritas.pl/

Tags: Food Banks, Poland

Chaturvedi, Ankita. “Private Sector, Charities to Donate to UAE Food Bank.” Khaleej Times, January 8, 2017. Retrieved at http://www.khaleejtimes.com/year-of-giving-2017/private-sector-charities-to-donate-to-uae-food-bank

Cisneros, Monica. “New Programme Tackles Food Waste and Feeds Hungry in Ghent,”

FlandersToday, May 1, 2017. Retrieved at http://www.flanderstoday.eu/living/new-programme-tackles-food-waste-and-feeds-hungry-ghent

Cormack, Lucy. “Food Waste Averages $3800 per Household, Yet Food Insecurity at ‘Crisis’ Point.” Sydney Morning Herald, June 4, 2017. Retrieved at http://www.smh.com.au/business/consumer-affairs/food-waste-averages-3800-per-household-yet-food-insecurity-at-crisis-point-20170602-gwj1eg.html

Cosgrove, Kelly, Maricarmen Vizcaino, and Christopher Wharton. “COVID-19-Related Changes in Perceived Household Food Waste in the United States: A Cross-Sectional Descriptive Study.” International Journal of Environmental Research and Public Health, 18:3 (January 28, 2021) 1104; https://doi.org/10.3390/ijerph18031104

Retrieved at International Journal of Environmental Res. Public Health

Tags: Covid-19, Households

Cusimano, Lauren. “Table Scraps: A Week in the Life of Food Not Bombs Phoenix.” Phoenix New Times, October 29, 2020. Retrieved at https://www.phoenixnewtimes.com/restaurants/table-scraps-food-not-bombs-phoenix-will-take-your-scraps-but-not-your-glory-11509382

Tags: Food Recovery

Cuthbert, Dominic. “BSA Spearhead Food Waste Breakthrough.” Food & Drink International, January 23, 2017. Retrieved at http://fdiforum.net/mag/bsa-food-waste-breakthrough/

DeMarco, Joey. “Copia: An End-to-End Waste Reduction and Recovery Solution.” Food Tank, January 14, 2017. Retrieved at https://foodtank.com/news/2017/01/technology-is-reducing-food-waste-an-interview-with-copias-mike-goldblatt/

Dumais, Rebecca D. “Arizona Non-traditional Food Bank Rescues Fresh Produce.” Fresh Plaza, January 3, 2018. Retrieved at http://www.freshplaza.com/article/187103/Arizona-non-traditional-food-bank-rescues-fresh-produce

Dymoke, Alex. “Jeremy Corbyn: Food Waste Is Painful to See When People Are Going Hungry.” Evening Standard, October 18, 2016. Retrieved at http://www.standard.co.uk/news/foodforlondon/jeremy-corbyn-food-waste-is-painful-to-see-when-people-are-going-hungry-a3371856.html

ERR News. “Food Bank: Most of the Surplus Food in Estonia Goes to Waste.” EER News, September 24, 2020. Retrieved at https://news.err.ee/1138664/food-bank-most-of-the-surplus-food-in-estonia-goes-to-waste

Tags: Food Banks, Estonia

Fawcett-Atkinson, Marc. “Food Banks Aren't the Answer to Hunger, Researchers Say.” Natioonal Opbserver, December 8, 2020. Retrieved at https://www.nationalobserver.com/2020/12/08/news/hunger-food-banks-poverty-stories-in-canadian-media

Tags: Canada, Food Banks

Feeding America. **Find Your Local Food Bank** Website: https://www.feedingamerica.org/find-your-local-foodbank

Feis, Aaron. “Kim Jong Un Threatens North Koreans Caught Wasting Food amid Famine.” New York Post, November 11, 2020. Retrieved at https://nypost.com/2020/11/11/kim-jong-un-threatens-north-koreans-caught-wasting-food/

Tags: Hunger, North Korea,

Figueiredo, Jordan. “Declare Your Love for Food Rescue This Valentine’s Day.” Huffington Post, February 8, 2017. Retrieved at http://www.huffingtonpost.com/jordan-figueiredo/declare-your-love-for-foo\_b\_14636898.html

The First News. “Nine Million Tonnes of Food Wasted in Poland Annually.” The First News, February 6, 2021. Retrieved at https://www.thefirstnews.com/article/nine-million-tonnes-of-food-wasted-in-poland-annually-19645

Tags: Food Banks, Poland

Garabrandt, Kristi. “Local Group Aims to Reduce Food Waste and Hunger.” News-Herald, January 12, 2017. Retrieved at http://www.news-herald.com/general-news/20170112/local-group-aims-to-reduce-food-waste-and-hunger

Greenwalt, Megan. “Feeding Children Everywhere Uses Online Platform to Reduce Food Waste.” Waste360, December 15, 2020. Retrieved at https://www.waste360.com/food-waste/feeding-children-everywhere-uses-online-platform-reduce-food-waste-0

Tags: Food Banks, Platforms

Grover, Ed. “Retrieved at Giving Surplus Supermarket Food to Charities Will Not Solve Hunger or Waste Problems, New Paper Claims.” PHYS, January 26, 2017. Retrieved at https://phys.org/news/2017-01-surplus-supermarket-food-charities-hunger.html

Hall, Alena. “Man Who Grew Up In Struggling Immigrant Household Leaves Wall Street Job To Help Homeless.” February 2, 2015. Retrieved at http://www.huffingtonpost.com/2015/01/30/rescue-leftover-cuisine\_n\_6563516.html

Haskins, Elaine. “Agriculture Secretary Says Pandemic Has Been 'Devastating' to Food Security.” The Courier Express, January 19, 2021. Retrieved at http://www.thecourierexpress.com/coronavirus/agriculture-secretary-says-pandemic-has-been-devastating-to-food-security/article\_ab68f769-65f8-5065-aed5-49329e0aae68.html

Tags: Covid-19, Food Security

Hawes, Clarissa. “Trucking Industry Non-Profit Fights Food Waste Through Collections for Needy.” Trucks.com, April 17, 2017. Retrieved at https://www.trucks.com/2017/04/17/trucking-industry-non-profit-collects-food/

Held, Lisa Elaine. “Food Waste and Hunger: Are We Paying Enough Attention to Systemic Solutions?.” Food Tank, November 16, 2017. Retrieved at https://foodtank.com/news/2017/11/andrew-fisher-interview/

Higgins-Dunn, Noah. “Food Not Bombs Gives Food Away for Free to Reduce Waste in Columbia.” Missourian, August 6, 2018. Retrieved at https://www.columbiamissourian.com/news/local/food-not-bombs-gives-food-away-for-free-to-reduce/article\_3fe6334c-8ee1-11e8-a1b5-0341846a33ba.html

Holsoppl, Kara. “This Pittsburgh Group is Pioneering the ‘Uber of Food Recovery,’” WESA, December 22, 2016. Retrieved at http://wesa.fm/post/pittsburgh-group-pioneering-uber-food-recovery

Imhoff, Daniel, and Christina Badaracco. “Food Waste Has Increased Dramatically, Despite Hunger; Here Are Ways to Address Both.” The Hill, March 11, 2021. Retrieved at https://thehill.com/changing-america/opinion/542560-food-waste-has-increased-dramatically-despite-hunger

Tags: Covid-19, Hunger

Intrakamhang, Joe, and Mike Ryckman. “Unsiloing Data to Work Toward Solving Food Waste and Food Insecurity.” Google Cloud, December 8, 2020. Retrieved at https://cloud.google.com/blog/products/data-analytics/reducing-food-waste-and-insecurity-with-cloud-data-analytics

Tags: Hunger, Platforms

Ishmail, Sukaina. “Unsold Food from Retail Sector Now a Big Help for the Poor.” IOL, October 18, 2020. Retrieved at https://www.iol.co.za/capeargus/news/unsold-food-from-retail-sector-now-a-big-help-for-the-poor-cf7a058f-3efd-416f-93b6-bdd8fd7ca01c

Tags: Hunger, South Africa

Jacotine, Sarah. “More than 200 Companies Sign up to UAE Food Bank.” HotelierMiddleEast.com, January 23, 2017. Retrieved at http://www.hoteliermiddleeast.com/29329-more-than-200-companies-sign-up-to-uae-food-bank/

Jirgens, Alex. “Iowa Initiative Aims to Fight Food Waste and Insecurity.” KIMT 3, October 15, 2020. Retrieved at https://www.kimt.com/content/news/Iowa-initiative-aims-to-fight-food-waste-and-insecurity-572750621.html

Tags: Initiatives, Food Recovery

Kahn, Zeeshan Rasool. “Feeding Hungry Alone Cannot Obliterate Hunger.” unmid, January 1, 2019. Retrieved at http://www.ummid.com/news/2019/january/01.01.2019/feeding-hungry-cannot-obliterate-hunger.html

Karidis, Arlene. “PepsiCo, GFN Tackle Hunger While Building Food Rescue Infrastructure.” Waste 360, January 17, 2019. Retrieved at https://www.waste360.com/food-waste/pepsico-gfn-tackle-hunger-while-building-food-rescue-infrastructure

Karidis, Arlene. “New Models to Feed the Hungry While Tackling Food Waste.” Waste360, May 1, 2017. Retrieved at http://www.waste360.com/food-waste/new-models-feed-hungry-while-tackling-food-waste

Keefe, Jereme. “Food Waste to the Dinner Table.” Power97, January 18, 2019. Retrieved at https://power97.com/news/4864508/feed-nova-scotia-wasted-food/

Khaishgi, Amna Ehtesham. “Food Waste Is Main Cause of Global Hunger, Says UN Agency Official.” Arab News, September 17, 2017. Retrieved at http://www.arabnews.com/node/1162476/world

Klein, Jesse. “This X-incubated Startup Takes Aim at Solving Food Waste and Food Insecurity.” GreenBiz, February 5, 2021. Retrieved at https://www.greenbiz.com/article/x-incubated-startup-takes-aim-solving-food-waste-and-food-insecurity

Tags: Hunger, Produce

Lee, Myungchul. “North Koreans Told to Join ‘Food-Saving Struggle’ to Combat Shortages.” Radio Free Asia, November 10, 2020. Retrieved at https://www.rfa.org/english/news/korea/shortage-11102020213507.html

Tags: Hunger, North Korea

Letigio, Delta Dyrecka. “Cebu City Passes Food Waste Reduction Ordinance.” Cebu Daily News, December 4, 2020. Retrieved at Retrieved at

Tags: Cities, Food Banks, Philippines

Lempert, Phil. “Whole Foods’ Former Co-CEO Becomes a FoodMaven.” Forbes, January 3, 2018. Retrieved at https://www.forbes.com/sites/phillempert/2018/01/03/whole-foods-former-co-ceo-becomes-a-foodmaven/#4f68852c6360

Lyons, Erin. “Oxford Food Bank Leading Way in Saving Supermarket Surplus from Bin.” Oxford Mail, November 12, 2018. Retrieved at https://www.oxfordmail.co.uk/news/17217029.oxford-food-bank-leading-way-in-saving-supermarket-surplus-from-bin/

McGinsie, Cavan. “Indy Food Drop and the Battle Against Food Waste.” Nuvo, April 6, 2017. Retrieved at http://www.nuvo.net/food\_and\_drink/indy-food-drop-and-the-battle-against-food-waste/article\_f156522a-1a06-11e7-9480-ebeaf597fafa.html

Meier, Magnus. “World Food Day 2020: Reducing 25% of Global Food Waste Will Eliminate Hunger & Starvation.” Forbes, October 15, 2020. Retrieved at https://www.forbes.com/sites/sap/2020/10/14/worldfoodday-2020-reducing-25-of-global-food-waste-will-eliminate-hunger--starvation/#1f18de60466f

Tags: Hunger

Miles, Lindsay. “War on Waste: How Food Rescue WA is Fighting Food Waste.” Treading My Own Path, June 8, 2017. Retrieved at http://treadingmyownpath.com/2017/06/08/war-on-waste-food-rescue-wa/

**More Meals Less Waste** (New Jersey) is a campaign launched in September 2020 that “includes billboards, social media ads and radio spots, will inform residents and businesses about what can be done to help prevent food waste.” It was launched by the New Jersey Department of Agriculture, the Community FoodBank of New Jersey, the Food Bank of South Jersey, Mercer Street Friends, and Norwescap.

Website: https://moremealslesswaste.com/

Tags: Campaigns, Food Banks, Governmental

Mourad, Marie. “Food (In)Security and Waste: Lessons from the Pandemic.” Think Tank, February 2021. Retrieved at https://foodtank.com/news/2021/02/food-insecurity-and-waste-lessons-from-the-pandemic/

Tags: Covid-19, Food Insecurity

Mulyanto, Randy. “Indonesians Take Local Approach to Massive Problem of Food Waste.” Nikkei Asia, November 27, 2020. Retrieved at https://asia.nikkei.com/Spotlight/Society/Indonesians-take-local-approach-to-massive-problem-of-food-waste,

Tags: Food Recovery Organizations, Indonesia

NFI. “NFI’s David Broering to Speak at Food Rescue Summit.” Benzinga, January 22, 2018. Retrieved at https://www.benzinga.com/pressreleases/18/01/p11058743/nfis-david-broering-to-speak-at-food-rescue-summit

O’Brien, Doug, *et al.* “Waste not, Want Not - Toward Zero Hunger: Food Banks - A Green Solution to Hunger.” Chicago: The Global FoodBanking Network, 2019. Retrieved at http://www.foodbanking.org/wp-content/uploads/2019/03/GFN\_WasteNot.pdf

O’Hare, James. “This Non Profit Is Rescuing Excess Restaurant Food to Feed the Homeless.” Global Citizen, March 15, 2017. Retrieved at https://www.globalcitizen.org/en/content/non-profit-rescues-food-waste-donate-hunger/

Orisbayev, Zholdas, “Michigan Food Banks Pressured by COVID-19 Fallout.” Spartan News Room, December 11, 2020. Retrieved at https://news.jrn.msu.edu/2020/12/michigan-food-banks-pressured-by-covid-19-fallout/

Tags: Covid-19, Food Banks

Peters, Adele. “Google Is Building Two New Tools to Help Tackle Food Waste and Hunger.” Fast Company, December 9, 2020. Retrieved at https://www.fastcompany.com/90583360/google-has-created-2-new-tools-to-help-tackle-food-waste-and-hunger

Tags: Food Banks, Tools

**Project Delta** (launched in Nogales, Arizona) uses “the machine learning programs take into account thousands of different calculations and variables, the things it would take a dedicated team of organizers to manage, to ensure the food is going where it is needed most, where it’s most likely to get eaten, and other priorities.” It “is an early-stage moonshot that started at X, Alphabet's moonshot factory, and recently moved to Google, where it will scale up its work. The city, Nogales, sees 75 percent of America’s winter produce pass through its port. It is here that Project Delta could solve America’s hunger crisis and food waste problem at the same time. Project Delta is working with Feeding America and Kroger to bring hard data science and artificial intelligence to the food banking world.” It is now a project of Google.

Website: https://blog.x.company/a-new-home-for-project-delta-a39f8286b6d7

Tags: Hunger, Machine Learning, Produce

Queen, Lisa. “‘Garbage Food for Garbage People’ Not Solution to Hunger.” York Region, June 20, 2017. Retrieved at https://www.yorkregion.com/community-story/7382463--garbage-food-for-garbage-people-not-solution-to-hunger/

Riches, Graham. “Dear Premier: Don’t Promote Food Banks — End the Need For Them.” The Tyee, January 4, 2018. Retrieved at https://thetyee.ca/Opinion/2018/01/04/Dont-Promote-Food-Banks-End-Them/

Rodin, Judith. “Eliminating Waste Can Feed the Hungry—All of Them.” Time, December 1, 2016. Retrieved at http://time.com/4587716/rockefeller-foundation-judith-rodin-food-waste/

Rose, Nick, and Susan Booth. “‘Successful Failures’ – the Problem with Food Banks.” The Conversation, November 12, 2017. Retrieved at http://theconversation.com/successful-failures-the-problem-with-food-banks-86546

Rosenberg, David. “Third of All Food in Israel Is Wasted, but Giving It to the Poor Solves Nothing.” Haaretz, January 11, 2017. Retrieved at http://www.haaretz.com/opinion/1.764397

Saul, Nick. “Stop Trying to Solve Hunger with Corporate Food Waste.” Huffington Post Canada, July 6, 2016. Retrieved at http://www.huffingtonpost.ca/nick-saul/food-waste-poverty\_b\_10327320.html

Schutter, Olivier de, *et al*. “Food Banks Are No Solution to Poverty.” *The Guardian*, March 24, 2019. Retrieved at https://www.theguardian.com/society/2019/mar/24/food-banks-are-no-solution-to-poverty

Shan, Marco. “Food Banks Reemerge in Chinese Cities.” CGTN, November 6, 2020. Retrieved at https://news.cgtn.com/news/2020-11-06/Food-banks-reemerge-in-Chinese-cities-Vc7q3lhyW4/index.html

Tags: Food Banks, China

Sheffield, Hazel. “Hungry Children Fed by the Real Junk Food Project in UK Food Waste Initiative.” The Independent, October 19, 2016. Retrieved at http://www.independent.co.uk/life-style/health-and-families/features/hungry-children-fed-by-food-waste-project-in-newuk-project-the-real-junk-food-leeds-a7366231.html

Sowder, Amy. “Letter to USDA: Help Food Banks, Reduce Food Waste.” The Packer, April 14, 2020. Retrieved at https://www.thepacker.com/article/letter-usda-help-food-banks-reduce-food-waste

Sowder, Amy. “Hungry Harvest Maintains New Sustainable Practices During Pandemic.” The Packer, June 19, 2020. Retrieved at https://www.thepacker.com/article/hungry-harvest-maintains-new-sustainable-practices-during-pandemic

Spring, Charlotte A., and Robin Biddulph. “Capturing Waste or Capturing Innovation? Comparing Self-Organising Potentials of Surplus Food Redistribution Initiatives to Prevent Food Waste.” Sustainability -- IF 2.592-- (May 22, 2020). DOI: 10.3390/su12104252 Retrieved at https://www.x-mol.com/paper/1263907911096180736

Stephens, Jilly. “Rescuing Food to Fight Hunger.” Huffington Post, November 17, 2016. Retrieved at http://www.huffingtonpost.com/jilly-stephens/rescuing-food-to-fight-hunger\_b\_12759496.html?utm\_hp\_ref=reclaim

Stewart, Vivian. “The Only Way to Tackle Food Waste Is with Education and Collaboration, Says UK Harvest CEO.” Evening Standard, May 21, 2018. Retrieved at https://www.standard.co.uk/lifestyle/foodanddrink/uk-harvest-yvonne-thomson-interview-a3844616.html

Swan, Michael. “Canada’s Largest Food Rescue Agency Sees an Ever-growing Demand.” Catholic Register, January 28, 2017. Retrieved at http://www.catholicregister.org/features/featureseries/item/24193-canada-s-largest-food-rescue-agency-sees-an-ever-growing-demand

Szczepanski, Mallory. “Fighting Hunger, Food Waste Amid COVID-19.” Waste360, March 17, 2020. Retrieved at https://www.waste360.com/food-waste/fighting-hunger-food-waste-amid-covid-19

Tatum, Megan. “Surplus Food Won’t Fix Food Waste.” *The Grocer*, February 1, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/surplus-food-wont-fix-food-waste-our-expert-webinar-will-grill-experts-on-what-will-work/547936.article

Telangana Today. “Hyderabad: Volunteers of ‘No Food Waste’ Goes Extra Mile in Helping the Needy.” Telangana Today, October 23, 2020. Retrieved at https://telanganatoday.com/hyderabad-volunteers-of-no-food-waste-goes-extra-mile-in-helping-the-needy

Tags: Food Recovery, India

Tribur, Zoe. “Food Bank Emerges as Key Service During Pandemic.” The Potreo View, January 2021. Retrieved at https://www.potreroview.net/food-bank-emerges-as-key-service-during-pandemic/

Tags: Covid-19, Food Banks

Tielens, Joris, and Jeroen Candel. “Reducing Food Wastage, Improving Food Security?.” Food & Business Knowledge Platform, The Hague, The Netherlands, July 2014. Retrieved at http://knowledge4food.net/wp-content/uploads/2014/07/140702\_fbkp\_report-foodwastage\_DEF.pdf

Valentic, Stefanie. “Designing Solutions to Fight Food Waste and Hunger.” Waste360 September 16, 2020. Retrieved at https://www.waste360.com/food-waste/designing-solutions-fight-food-waste-and-hunger

Tags: Covid-19, Hunger

Voxy. “Countdown’s Food Rescue Recognised at Green Ribbon Awards.” Voxy, June 9, 2017, Retrieved at http://www.voxy.co.nz/business/5/284927

Vuchnich, Allison. “Food Waste at Record Levels as Other Canadians Go Hungry.” Global News, June 25, 2015. Retrieved at http://globalnews.ca/news/2075857/food-waste-at-record-levels-as-other-canadians-go-hungry/

Welsch, Chris. “Fighting Hunger and Waste in Turkey.” European Investment Bank, June 9, 2020. Retrieved at https://www.eib.org/en/stories/turkey-food-waste

Wenzel, Ryan. Hunger, Waste, and Food Security: First World Problems.” nd, np. Retrieved at https://www.academia.edu/32420443/Hunger\_waste\_and\_food\_security\_First\_world\_problems

Whyte, Andrew, ed. “Toidupank Founder: by Reducing Food Waste We Can Reduce Climate Change.” [Piet Boerefijn] ERR News, May 14, 2021. Retrieved at https://news.err.ee/1608211381/toidupank-founder-by-reducing-food-waste-we-can-reduce-climate-change

Tags: Estonia, Food Banks

Wolfe, Jeff. “New Jersey Department of Agriculture Partners with Food Banks to Help Prevent Food Waste.” Press of Atlantic City, September 10, 2020. Retrieved at https://pressofatlanticcity.com/currents\_gazettes/brigantine/new-jersey-department-of-agriculture-partners-with-food-banks-to-help-prevent-food-waste/article\_69992cdb-cf14-506a-aff6-484bbb743bc8.html

Tags: Covid-19, Food Banks, Governmental

Hydrothermal, Liquification

Motavaf, Bita, Sofia H. Capece, and Phillip E. Savage. “Screening Potential Catalysts for the Hydrothermal Liquefaction of Food Waste.” Energy Fuels (May 14, 2021).

https://doi.org/10.1021/acs.energyfuels.1c00672 Retrieved at

Tags: Hydrothermal

Zhang, Chao, Mingshuai Shao, Huanan Wu, Ning Wang, Qindong Chen, and QiyongXu. “Management and Valorization of Digestate from Food Waste via Hydrothermal.” Resources, Conservation and Recycling 171 (August 2021): 105639. https://doi.org/10.1016/j.resconrec.2021.105639 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921002482

Tags: Digestate, Hydrothermal, Valorization

Incinerators and Food Waste

Bailey, Joanna. “Inside the World of Incinerating Airline Passenger Food.” Simple Flying, June 17, 2020. Retrieved at https://simpleflying.com/incinerating-airline-passenger-food/

Crowley. D., A. Staines, C. Collins, J. Bracken, and M. Bruen. “Health and Environmental Effects of Landfilling and Incineration of Waste - A Literature Review.” Dublin Institute of Technology, January 1, 2003. Retrieved at http://arrow.dit.ie/cgi/viewcontent.cgi?article=1002&context=schfsehrep

Shapiro-Bengtsen, Sara, and Sara Shapiro-Bengtsen. “Is China Building More Waste Incinerators than it Needs?” Eco-Business, August 21, 2020. Retrieved at https://www.eco-business.com/opinion/is-china-building-more-waste-incinerators-than-it-needs/

Infographics Related to Food Waste

European Parliament. “Food Waste: the Problem in the EU in Numbers.” European Parliament, May 12, 2017. Retrieved at http://www.europarl.europa.eu/news/en/news-room/20170505STO73528/food-waste-the-problem-in-the-eu-in-numbers-infographic

Tags: European Union, Governmental Initiatives, Infographics

Fight Food Waste CRC. “Research Insights of Consumer Perceptions of the Role of Packaging in Minimising Food Waste.” Fight Food Waste CRC, nd [October 2020?]. Retrieved at https://fightfoodwastecrc.com.au/wp-content/uploads/2019/05/FINAL\_FFW\_CRC\_Infographic.pdf

Tags: Consumers, Infographics, Packaging

USDA. “Easy Steps to Prevent Food Waste. USDA, June 29, 2021. Retrieved at https://www.usda.gov/sites/default/files/documents/easy-steps-prevent-food-waste-infographic.pdf

Tags: Campaigns, Infographics

Insects, Cockroaches, Maggots

(See also Insect to Animal Feed Businesses)

Agence France-Presse. “How Maggots Can Put China’s Mountains of Food Waste to Good Use.” South China Morning Post, May 27, 2017. Retrieved at https://www.scmp.com/news/china/society/article/2096074/how-maggots-can-put-chinas-mountains-food-waste-good-use

**AgriGrub Ltd.** (Soham, UK based) “uses waste fruit and vegetables from AMFresh which can’t be eaten by people or fed to livestock and feeds them to Black Soldier Fly larvae (BSFL). These grubs are naturally amazing at breaking this waste down, and they also make a fantastic live food for birds, reptiles and hedgehogs. The grubs are also dried for use in bird food, and AgriGrub’s aim is to use them to replace soy in chicken feed. The insect droppings make an excellent and sustainable organic fertiliser.” It processes “around 250kg of waste a day and have been awarded a grant from the Combined Authority’s Eastern Agri-Tech Growth Initiative to enable them to increase their capacity to process 10 tonnes of waste a day by the end of 2021.

Website: https://www.agrigrub.co.uk/

Tags: Insects, Upcycling

**AgriProtein** (Guildford, United Kingdom) is a for-profit company that “uses pre-consumer food waste, gathered from vegetable producers, supermarkets and other sources, to feed its flies” and from this makes food for aquaculture. “ uses insects to convert food waste into sustainable products including: an alternative protein for use in livestock and aquaculture feed, a natural oil for use in animal feed, and an organic soil enhancer. The company was founded in 2008 in South Africa.” It “is a subsidiary of the Insect Technology Group.” It makes MagMeal (qv), MagOil (qv) and MagSoil.

Website: https://agriprotein.com/

Tags: Animal Feed Businesses, Insects

**Better Origin** (Cambridge, UK) “is a startup that converts waste food into essential nutrients using insects fed to chickens inside a standard shipping container, an “autonomous insect mini-farm.” “Its X1insect mini-farm is dropped on site. A farmer adds food waste - gathered from nearby factories or from the farm - into a hopper to feed the larvae of black soldier flies. Two weeks later, the insects are fed directly to the chickens as an alternative to the soy feed they normally get.” It “arose from collaboration between the academic research of Cambridge University and the expertise of the Cambridge Technology cluster.” Its competitors include Protix (qv), Agriprotein (qv), InnovaFeed (qv), Enterra (qv), and Entocycle (qv).

Website: https://betterorigin.co.uk/

Tags: Insects

Byrne, Jane. “Demand for Insect Protein Could Hit 500,000 Tons by 2030.” FeedNavigator.com, February 24, 2021. Retrieved at https://www.feednavigator.com/Article/2021/02/24/Demand-for-insect-protein-could-hit-500-000-tons-by-2030

Tags: Insects

Carpenter, Scott. “World’s Largest Insect Protein Farm Signals Future of Food Supply.” Forbes, December 31, 2020. Retrieved at https://www.Forbes.com/sites/scottcarpenter/2021/12/31/worlds-largest-insect-protein-farm-signals-future-of-food-supply

Tags: Insects

**Costa Rica Insect Company** – CRIC-- (El Tejar de El Guarco, Cartago, Costa Rica) converts insects to make flour that is then made into food. For instance, it uses “barley spent-grain (which is the residue of beer) to create excellent tasting raw materials and healthy end products high in fiber and protein, such as the Beerchips sold by Bbite.”

Website: https://cric.tech/food-waste-a-big-problem/

Tags: Costa Rica, Insects

Dong-hwan, Ko. “Gov’t Embraces Insects to Feed on Mounds of Food Waste.” Korea Times, April 18, 2018. Retrieved at https://www.koreatimes.co.kr/www/nation/2018/04/371\_247442.html

Dunya News. “Kenya Harnesses Fly Larvae's Appetite to Process Food Waste.” Dunya News, September 25, 2020. Retrieved at https://dunyanews.tv/en/WeirdNews/565555-Kenya-harnesses-fly-larvae-appetite-process-food-waste

Tags: Insects, Kenya

Editorial Team. “These 10 Promising Insect-focused Food Tech Startups in Europe Aim to Redefine the Food Chain.” Silicon Canals, October 13, 2020. Retrieved at https://siliconcanals.com/news/startups/insect-focused-food-tech-startups-europe/

Tags: Europe, Insects

Ehret, Ludovic. “In China, Maggots Finish Plates, and Food Waste.” PHYS.ORG, May 29, 2017. Retrieved at https://phys.org/news/2017-05-china-maggots-finish-plates-food.html

**Grubin** (Tokyo, Japan ) is a company that has developed “a plastic bin filled with larvae of the black solder fly, Hermetia illucens. The idea is that the larvae will eat any organic waste thrown into the bin. Once the larvae are fully grown, they are collected from a special compartment inside the bin and then dried and ground into pellets, to be used as a sustainable source of animal feed for fish or chicken.” The company “aims to reimagine how we deal with leftovers.”

Website: https://www.grubin.jp/en/

Tags: Insects, Japan

Harikumar, Sreejith, Andreas Helwig and Thomas Banhazi. “Converting Food Waste to Animal Nutrition Using Black Soldier Fly [BSF].” Research Gate, October 2018. Retrieved at https://www.researchgate.net/publication/328551486\_Converting\_food\_waste\_to\_animal\_nutrition\_using\_black\_soldier\_fly\_BSF

Hopkins, Indee, Lisa P. Newman, Harsharn Gill, and Jessica Danaher. “The Influence of Food Waste Rearing Substrates on Black Soldier Fly Larvae Protein Composition: A Systematic Review.” Insects 12:7 (July 4, 2021): 608. https://doi.org/10.3390/insects12070608 Retrieved at https://www.mdpi.com/2075-4450/12/7/608

Tags: Insects

Hornyak, Tim. “More Pets Are Eating Insect-based Food to Fight Climate Change for Their Owners.” CNBC, June 12, 2021. Retrieved at https://www.cnbc.com/2021/06/12/more-pets-eating-insect-food-to-fight-climate-change-for-owners.html

Tags: Canada, Insects, Pet Food

Houser, Kristin. “How a Billion Cockroaches Are Helping China Process Food Waste.” Futurism, December 11, 2018. Retrieved at https://futurism.com/the-byte/cockroaches-food-waste-china

Hyslop, Gill. “Making a Case for the Protein ‘Halo Effect’ of Cricket Powder in Cereal-based Products.” Bakery and Snacks, February 17, 2021. Retrieved at https://www.bakeryandsnacks.com/Article/2021/02/17/Making-a-case-for-the-protein-halo-effect-of-cricket-powder-in-cereal-based-products

Tags: Insects

Kearns, Madelyn. “Salmon Group Introducing Insect Flour from Grasshoppers into Salmon Feed via Metapod Partnership.” SeafoodSource, June 10, 2020. Retrieved at https://www.seafoodsource.com/news/aquaculture/salmon-group-introducing-insect-flour-from-grasshoppers-into-salmon-feed-via-metapod-partnership

Lancaster Bee. “NOCO Affiliate Patents Method of Converting Food Waste to Insect Feed.” Lancaster Bee, September 10, 2020. Retrieved at https://www.lancasterbee.com/articles/noco-affiliate-patents-method-of-converting-food-waste-to-insect-feed/

Tags: Insects

Lehnis, Marianne. “This Australian Founder Is Tackling Food Waste with Robot-Managed Maggots.” Forbes, June 23, 2020. Retrieved at https://www.forbes.com/sites/mariannelehnis/2020/06/23/this-australian-founder-is-tackling-food-waste-with-robot-managed-maggots/#45a9574613a6

Madson, Diana. “Maggots Munch on Food Waste at a South African Factory; the Insects Eat Leftovers That Would Otherwise Sit in Landfills, Emitting Carbon Pollution.” Yale Climate Connections, August 24, 2020. Retrieved at https://yaleclimateconnections.org/2020/08/maggots-munch-on-food-waste-at-a-south-african-factory/

Moore, Darrell. “Canada Looks to Reduce Food Waste Through 'Sustainable Insect Production.'” Circular Online, January 19, 2021. Retrieved at https://www.circularonline.co.uk/news/canada-looks-to-reduce-food-waste-through-sustainable-insect-production/

Tags: Canada, Insects

**NORBITE** (Stockholm, Sweden) develops alternative proteins by using the “insect, Galleria mellonella, possess the extraordinary capacity to naturally digest plastic. Norbite has developed a proprietary vertical farming technology to enable the insects to perform at industrial scale. To produce sustainable goods, the obtained larvae are bio-refined to get proteins, for food and feed; antimicrobial peptides (AMPs) - to fight multidrug resistant bacteria (MDR); elicitors – to reinforce natural plants’ defenses and avoid the utilization of pesticides; and even the dejections of the insects are used as biofertilizers, making this process a perfect example of circular economy.

Website: https://norbite.eu/

Tags: Insects, Plastic, Sweden

https://whywaste.com/

Ojha, Shikha, Sara Bußler, and Oliver K. Schlüter. “Food Waste Valorisation and Circular Economy Concepts in Insect Production and Processing.” Waste Management 118 (December 2020): 600-609. https://doi.org/10.1016/j.wasman.2020.09.010 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X20305213

Tags: Circular Economy, Insects, Valorization

Open Access Government. “Food Waste Will Be Transformed into Animal Food under UKRI-back Project.” [UK Research and Innovation] Open Access Government, October 23, 2020. Retrieved at https://www.openaccessgovernment.org/food-waste-into-animal-food-ukri-back-project/96380/

Tags: Animal Feed, Insects

Romensky, Larissa. “Melbourne Biotech Company Breeds Flies to Tackle World’s Waste Problem.” ABC Central Victoria, October 19, 2017. Retrieved at https://www.abc.net.au/news/2017-07-09/melbourne-millennials-breeding-flies-to-tackle-waste/8688692

**Sanergy** (Nairobi, Kenya-based) “has created a lucrative business out of black soldier flies, while also solving a serious social and public health issue in the country — poor sanitation.” It converts “the waste at a centralized facility into valuable end-products, such as organic fertilizer and insect-based animal feed.”

Website: http://www.sanergy.com/

Tags: Insects, Kenya

Singh, Anshika, B. H. Srikanth, and Kanchan Kumari. “Determining the Black Soldier Fly Larvae Performance for Plant-based Food Waste Reduction and the the Effect on Biomass Yield.” Waste Management 130 (July 2021): 147-154. https://doi.org/10.1016/j.wasman.2021.05.028 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X21003135

Tags: Academic Articles, Insects

**Yora Pet Foods** (Brighton, West Sussex, U.K.) “introduced the first insect protein pet food sold in the U.K. Targeting environmentally conscious pet owners, it expects to have shipped over 200 tons of product to more than 200 countries and generate sales over $2.8 million. Its business is part of a movement in which manufacturers in North America, Europe and beyond are trying to make pet food more sustainable and environmentally friendly by using proteins from insects instead of animals.” It was founded in 2019.

Website: https://www.yorapetfoods.com/

Tags: Insects, Pet Food

Landfill and Food Waste

Baek, Wonseok. “Change of MSW Composition Attributed by Ban on Direct Landfill of Food Waste in Korea.” presentation to the 7th Workshop on GHG Inventories in Asia (WGIA7), July 7, 2009. Retrieved at http://www-gio.nies.go.jp/wgia/wg7/pdf/4.4.4.2.%20Wonseok%20Baek.pdf

Tags: Bans on Food Waste, Landfill

Crowley. D., A. Staines, C. Collins, J. Bracken, and M. Bruen. “Health and Environmental Effects of Landfilling and Incineration of Waste - A Literature Review.” Dublin Institute of Technology, January 1, 2003. Retrieved at http://arrow.dit.ie/cgi/viewcontent.cgi?article=1002&context=schfsehrep

Tags: Landfill, Technical Journal Articles

Judkis, Maura. “How One Company Eliminated Food Waste: the ‘Landfill Can No Longer Be an Option,’” *Washington Post*, January 5, 2017. Retrieved at https://www.washingtonpost.com/news/food/wp/2017/01/05/how-one-company-eliminated-food-waste-the-landfill-can-no-longer-be-an-option/?tid=a\_inl&utm\_term=.ce94b3bc8051

Tags: Landfill, Manufacturers

Manfredi, Simone, *et al.* “Landfilling of Waste: Accounting of Greenhouse Gases and Global Warming Contributions.” Waste Management & Research, 27:8 (June 2009): 825–836. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/19808732

Tags: Landfill, Technical Journal Articles

Marsh, Ty. “From Waste to Resources: SWACO Using Data to Continue Progress in Landfill Diversion.” This Week News, June 2, 2021. Retrieved at https://www.thisweeknews.com/story/news/local/clintonville/2021/06/02/waste-resources-swaco-using-data-continue-progress-landfill-diversion/7490994002/

Tags: Landfill, Studies

Melosi, M. V. “The Fresno Sanitary Landfill in an American Cultural Context.” *The Public Historian* 24:3 (Summer 2002): 17-35. Retrieved at https://www.jstor.org/stable/10.1525/tph.2002.24.3.17

Tags: Landfill, Technical Journal Articles

NYT. “Keeping Food on the Plate, and Out of Landfills” [includes commentary by Dana Ginders, Emily Broad Leib, Diana Aviv, and Emily Malina and Ricky Ashenfelter], *New York Times*, September 21, 2016. Retrieved at http://www.nytimes.com/roomfordebate/2016/09/21/keeping-food-on-the-plate-and-out-of-landfills

Tags: General Articles, Landfill

Yoon, Souk, and H. Lim. “Change of Municipal Solid Waste Composition and Landfilled Amount by the Landfill Ban of Food Waste.” *Journal of KORRA* 13 (2005): 63–70.

Tags: Landfill, Technical Journal Articles

Leftovers, Doggy Doggie Bags

Aleshaiwi, Alia, and Tim Harries. “A Step in the Journey to Food Waste: How and Why Mealtime Surpluses Become Unwanted" Appetite 158 (March 1, 2021): 105040. https://doi.org/10.1016/j.appet.2020.105040 Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666320316627?dgcid=coauthor

Tags: Households, Leftovers, Saudi Arabia

Allen, Jay. “Why The “Doggie Bag” Concept Pooped Out in Japan.” Unseen Japan, October 8, 2020. Retrieved at https://unseenjapan.com/doggie-bag-japan-food-waste/

Tags: Doggie Bags, Japan, Restaurants

Bayley, Bonnie. “How Many Times Can you Reheat Leftovers?” SBS, April 4, 2017. Retrieved at http://www.sbs.com.au/food/article/2017/04/03/how-many-times-can-you-reheat-leftovers

Braw, Elisabeth. “Free Lunch, Anyone? Foodsharing Sites and Apps Stop Leftovers Going to Waste.” *The Guardian*, May 5, 2014*.* Retrieved at http://www.theguardian.com/sustainable-business/free-food-sharing-leftovers-surplus-local-popular/

Breeden, Aurelien. “Brushing off a French Stigma That Doggie Bags Are for Beggars.” *New York Times*, November 14, 2014. Retrieved at https://www.nytimes.com/2014/11/14/world/europe/brushing-off-a-french-stigma-that-doggie-bags-are-for-beggars-.html?\_r=0

Crewe, Paul. “How to Reduce Food Waste: Organise, Categorise and Love Your Leftovers.” The Independent, October 27, 2016. Retrieved at http://www.independent.co.uk/news/uk/home-news/food-waste-sainsburys-waste-less-save-more-shelf-life-storage-a7382856.html

De Graaf, Mia. “Leftovers Make You Eat More and Exercise Less: Study Reveals People Who Save Food for Later Reward Themselves with Unhealthy Snacks and Skipping the Gym.” Daily Mail, September 7, 2018. Retrieved at https://www.dailymail.co.uk/health/article-6144387/Leftovers-make-eat-exercise-less.html

Dewey, Caitlin. “Why Americans Have Stopped Eating Leftovers.” Washington Post, October 31, 2017. Retrieved at https://www.washingtonpost.com/news/wonk/wp/2017/10/31/why-americans-have-stopped-eating-leftovers/?utm\_term=.e41cb3bf1cdf

Le figaro. “Les Doggy Bags vont devenir obligatoires dans les restaurants.” Le figaro, May 28, 2018. Retrieved at http://www.lefigaro.fr/conso/2018/05/28/20010-20180528ARTFIG00185-les-doggy-bags-vont-devenir-obligatoires-dans-les-restaurants.php#fig-comments

Lai, Catherine. “Food Ordering Platform Launches Digital Doggy-bag to Reduce Food Waste.” Hong Kong Free Press, March 3, 2017. Retrieved at https://www.hongkongfp.com/2017/03/03/food-ordering-platform-launches-digital-doggy-bag-reduce-food-waste

Nelson, Soraya Sarhaddi. “Got Leftovers to Share? In Germany, There’s a Website for That.” The Salt, NPR, June 27, 2014. Retrieved at http://www.npr.org/sections/thesalt/2014/06/27/321691095/got-leftovers-to-share-in-germany-theres-a-website-for-that

Petrzela, Natalia Mehlman. “The Curious History of Leftovers.” History, November 21, 2017. Retrieved at http://www.history.com/news/the-curious-history-of-leftovers

REFRESH. “Doggy Bag Design Contest.” Barcelona, May 2019. Retrieved at https://eu-refresh.org/doggy-bag-design-contest

Rhodes, Jesse. “Unwrapping the History of the Doggie Bag.” Smithsonian Magazine, January 25, 2011. Retrieved at https://www.smithsonianmag.com/arts-culture/unwrapping-the-history-of-the-doggie-bag-28056680/

Roe, Brian E., Danyi Qi, John W. Apolzan, and Corby K. “Martin. Selection, Intake, and Plate Waste Patterns of Leftover Food Items among U.S. Consumers: a Pilot Study.” PLOS ONE, September 9, 2020. https://doi.org/10.1371/journal.pone.0238050

Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Plate Waste

Sheffield, Hazel. “How the Humble Doggy Bag Reduced Food Waste in Scotland by 40 per Cent.” The Independent, September 19, 2016. Retrieved at http://www.independent.co.uk/news/uk/home-news/hundreds-of-scottish-restaurants-sign-up-to-offer-customers-doggy-bags-to-reduce-food-waste-a7316731.html

Sirieix, Lucie, Jan Lálab, and Klára Kocmanová. “Understanding the Antecedents of Consumers’ Attitudes Towards Doggy Bags in Restaurants: Concern about Food Waste, Culture, Norms and Emotion.” *Journal of Retailing and Consumer Services* 34 (January 2017): 153–158. Retrieved at http://www.sciencedirect.com/science/article/pii/S0969698916302296

Sorrel, Charlie. “Italy’s Plan to Destigmatize Doggy Bags and End Food Waste.” Co.exist, August 5, 2016. Retrieved at https://www.fastcoexist.com/3062597/world-changing-ideas/italys-plan-to-destigmatize-doggy-bags-and-end-food-waste

Spector, Felicity. “The War on Food Waste: 8 Ways to Love Your Leftovers.” *The Telegraph*, February 26, 2016. Retrieved at http://www.telegraph.co.uk/food-and-drink/features/the-war-on-food-waste-8-ways-to-love-your-leftovers/

Spinks, Rosie. “French Restaurant Culture Is about to Get a Little More American.” Quartz, May 2, 2018. Retrieved at https://quartzy.qz.com/1267968/le-doggy-bag-french-restaurant-culture-is-about-to-get-a-little-more-american/

Veit, Helen. “An Economic History of Leftovers.” *Atlantic*, October 7, 2015. Retrieved at https://www.theatlantic.com/business/archive/2015/10/an-economic-history-of-leftovers/409255/

Wallace, Kerrianna. “Your Meal Prep May Be in Leftovers Territory.” Study Breaks, April 16, 2018. Retrieved at https://studybreaks.com/culture/meal-prep

Legal Issues, Laws, Legislation, Policies, Taxing, Tax Credits, Tax Deduction, Regulations, Politics, Political, Policies Responses

Adamowski, Jaroslaw. “Polish MPs Pass Bill to Combat Food Waste.” IEG Policy Agribusiness, August 1, 2019. Retrieved at https://iegpolicy.agribusinessintelligence.informa.com/

Adamowski, Jaroslaw. “Slovak Parliament Passes Law to Combat Food Waste; but Law Won;t Enter into Force until January 2024.” IEG Policy Agribusiness, December 2, 2019. Retrieved at https://iegpolicy.agribusinessintelligence.informa.com/PL222350/Slovak-parliament-passes-law-to-combat-food-waste

Agency of Natural Resources. “Vermont’s Universal Recycling Law: Status Report.” Vermont Department of Environmental Conservation, December 2016. Retrieved at http://dec.vermont.gov/sites/dec/files/wmp/SolidWaste/Documents/Universal.Recycling.Status.Report.Dec\_.2016.pdf

Agius, Matthew. “Malta Throws Away 22% of its Food Says NSO, as Legal Framework on Food Wastage Announced.” Malta Today, February 11, 2017. Retrieved at http://www.maltatoday.com.mt/news/national/74320/malta\_throws\_away\_22\_of\_its\_food\_says\_nso\_as\_new\_legal\_framework\_on\_food\_wastage\_announced#.WJ8oOL33b4U

Agroberichten Buitenland. “Food Waste in Poland.” Nieuwsbericht PAP / Money.pl/ Calisia.pl February 10, 2021. Retrieved at ttps://www.agroberichtenbuitenland.nl/actueel/nieuws/2021/02/10/food-waste-in-poland

Tags: Legislation, Poland

ANSA. “Law Against Food Waste Comes into Force.” ANSA, September 14, 2016. Retrieved at http://www.ansa.it/english/news/lifestyle/food\_wine/2016/09/14/law-against-food-waste-comes-into-force\_b762f469-f395-415d-85ad-9a94f7e99505.html

Axne, Cindy. “Rep. Axne Introduces Legislation to Promote Sustainable Food Practices, Reduce Food Waste.” Press Release, June 1, 2021. Retrieved at https://axne.house.gov/media/press-releases/rep-axne-introduces-legislation-promote-sustainable-food-practices-reduce-food

Tags: Laws, Sustainable

Balzek, Kelliann, *et al*. “Federal Enhanced Tax Deduction for Food Donation: A Legal Guide.” Food Recover Project, University of Arkansas and the Harvard Food Law & Policy Clinic, April 2016. Retrieved at http://www.chlpi.org/wp-content/uploads/2013/12/Food-Donation-Fed-Tax-Guide-for-Pub-2.pdf

BBC News. “Stop Wasting Food, Brown Urging.” BBC News, July 7, 2008. Retrieved at http://news.bbc.co.uk/2/hi/uk\_politics/7492573.stm

Belcher, David, and Brian Aldrich. “Regulations Governing Land Application of Food Waste in New York State.” Cornel University, Manure Management Program, November 29, 2006. Retrieved at https://ecommons.cornell.edu/handle/1813/60644

Benyama, Addisalem, John Rolfe, and Susan Kinnear. “Willingness to Pay for a Domestic Food Waste Diversion Policy Option in Regional Queensland, Australia.” Journal of Cleaner Production 270:10 (October 2020): 122485

https://doi.org/10.1016/j.jclepro.2020.122485 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620325324?dgcid=author

Bloom, Jonathan. “5 Things I Learned While Lobbying Congress on Food Waste.” Civil Eats, June 8, 2016. Retrieved at http://civileats.com/2016/06/08/5-things-i-learned-while-lobbying-congress-on-food-waste/

Bothwell, Liz. “Episode 59: Taking A Bite Out of What Food Waste Law Means.” Waste360, May 18, 2020. [interview with Matt Karmel, environmental attorney at Riker Danzig] Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-59-taking-bite-out-what-food-waste-law-means

Bradshaw, Carrie. “Waste Law and the Value of Food.” *Journal of Environmental Law* 30:2 (July 2018): 311–331. Retrieved at https://academic.oup.com/jel/article-abstract/30/2/311/4990344

Bradshaw, Carrie. “England’s Fresh Approach to Food Waste: Problem Frames in the Resources and Waste Strategy.” Legal Studie (Forthcoming). Accepted for publication December 2019. Retrieved at https://papers.ssrn.com/sol3/papers.cfm?abstract\_id=3499698

Brown, Margaret. “Cuomo Strengthens Food Recovery Act with Tax Credit!” Natural Resources Defense Council, March 24, 2017. Retrieved at https://www.nrdc.org/experts/margaret-brown/cuomo-strengthens-food-recovery-act-tax-credit

Buzby, Jean. “Federal Incentives for Businesses to Donate Food.” U.S. Department of Agriculture (USDA), July 10, 2020. Retrieved at https://www.usda.gov/media/blog/2020/07/08/federal-incentives-businesses-donate-food

Carfraz. “On Food Waste, Tax Credits and ‘Innovation’.” Guelph Food Waste Research Project, February 8, 2016. Retrieved at https://guelphfoodwaste.com/author/carfraz/

Civita, Nicole, and James Haley. “Food Recovery: a Legal Guide.” Program in Agricultural & Food Law at the University of Arkansas School of Law. Retrieved at https://law.uark.edu/service-outreach/food-recovery-project/Legal-Guide-To-Food-Recovery.pdf

Constantinescu, Oana, and Toma Barbărasă. “Romania Fights Food Waste by Wasting Legislation.” European Food and Feed Law Review 12:4 (2017): 352-353. Retrieved at

Tags: Laws, Romania

Cummings, Claire. “Why Cutting Food Waste Soon Could Get Easier.” GreenBiz, March 31, 2017. Retrieved at https://www.greenbiz.com/article/why-cutting-food-waste-soon-could-get-easier

Eriksson, Aleksandra. “MEPs Vote to Restore Recycling Targets.” EU Observer, January 25, 2017. Retrieved at https://euobserver.com/environment/136666

EU News. “Proposals for Cutting Food Waste.” EU News, April 13, 2017. Retrieved at https://www.wired-gov.net/wg/news.nsf/articles/Proposals+for+cutting+food+waste+13042017142000?open

Faden, Mike. “California Cracks Down on Food Waste Dumping.” *Frontiers in Ecology and the Environment* 3:10 (December 2005): 523.

Flannigan, Kelsey. “Copenhagen Introduces Mandatory Separation of Household Food Waste.” Guelph Food Waste Research Project, November 3, 2016. Retrieved at https://guelphfoodwaste.com/2016/11/03/copenhagen-introduces-mandatory-separation-of-household-food-waste/

Flannigan, Kelsey. “How Denmark Has Become a Trailblazer in the Food Waste Revolution.” Guelph Food Waste Research Project, August 4, 2016. Retrieved at https://guelphfoodwaste.com/2016/08/04/how-denmark-has-become-a-trailblazer-in-the-food-waste-revolution/

Flannigan, Kelsey. “Spain’s “Espigoladors” Harvest Unwanted Crops to Feed.” October 12, 2016. Retrieved at https://guelphfoodwaste.com/2016/10/12/spains-espigoladors-harvest-unwanted-crops-to-feed-the-hungry/

Food Law and Policy Clinic. “Date Labels: The Case for Federal Legislation.” Harvard University’s Food Law and Policy Clinic, June 2019. Retrieved at https://www.chlpi.org/wp-content/uploads/2013/12/date-labels-issue-brief\_June-2019.pdf

Tags: Date Labels, Laws

Food Recovery Committee. “Comprehensive Guide to Food Recovery.” updated March 2007. Retrieved at http://law.uark.edu/documents/2013/06/food-recovery-final2007.pdf

Gaiani, Silvia. “Food Donations: Supporting the Most Deprived While Reducing Food Waste.” EU-FUSIONS, April 2015. Retrieved at http://www.eu-fusions.org/index.php/fusions-blog/78-food-donations

Garske, Beatrice, Katharine Heyl, Felix Ekardt, Lea Moana Weber, and Wiktoria Gradzka. “Challenges of Food Waste Governance An Assessment of European Legislation on Food Waste and Recommendations for Improvement by Economic Instruments.” Land 9:7 (July 16, 2020): 231. https://doi.org/10.3390/land9070231 Retrieved at https://www.mdpi.com/2073-445X/9/7/231

GFN. “New Law in Bulgaria Will Help Companies Donate More Food to Food Banks.” Global FoodBanking Network, November 18, 2016. Retrieved at https://www.foodbanking.org/new-law-bulgaria-will-help-companies-donate-food-food-banks

Gillman, Steve. “France’s Food Waste Law Extended to Agrifood and Catering Businesses; The Law Had Already Been Imposed on Distributors like Supermarkets.” IEG Policy, Agribusiness, January 7, 2020. Retrieved at https://iegpolicy.agribusinessintelligence.informa.com/PL222646/Frances-food-waste-law-extended-to-agrifood-and-catering-businesses

**Global Food Donation Policy Atlas, The** (Boston, Massachusetts) “provides a first-of-its-kind look at the current state of food donation laws and policies in participating countries along with country-specific policy recommendations for strengthening food recovery efforts. The project includes the Quick-view atlas, which visually compares the food donation policy landscape across countries, and the Library of country-by-country executive summaries, legal guides, and policy recommendations.” It “is a collaboration between the Harvard Law School Food Law and Policy Clinic (FLPC) (qv) and The Global FoodBanking Network (GFN) (qv).”

Website: https://atlas.foodbanking.org/

Goodman, J. David. “5¢ Fee on Plastic Bags Is Approved by New York City Council.” *New York Times*, May 5, 2016. Retrieved at http://www.nytimes.com/2016/05/06/nyregion/new-york-city-council-backs-5-cent-fee-on-plastic-bags.html?\_r=0

Goodwin, Liz. “Tackling Food Waste: Something Politicians Can Agree On.” The Hill, March 10, 2017. Retrieved at http://thehill.com/blogs/congress-blog/politics/323357-tackling-food-waste-something-politicians-can-agree-on

Gorn, David. “Food Recycling Law a Hit in San Francisco.” NPR, October 21, 2009. Retrieved at http://www.npr.org/templates/story/story.php?storyId=113969321

Grice, Andrew. “Britain Declares War on Food Waste.” The Independent, July 6, 2008. Retrieved at http://www.independent.co.uk/environment/green-living/britain-declares-war-on-food-waste-861250.html

Gunders, Dana. “Food Waste Goes to Capitol Hill: NRDC Testifies Before House Committee Today.” Expert Blog, Natural Resources Defense Council, May 25, 2016. Retrieved at https://www.nrdc.org/experts/dana-gunders/food-waste-goes-capitol-hill-nrdc-testifies-house-committee-today

Hannon, Brian P. D. “School Recycling Bill Focused on Reducing Food Waste.” ecoRI News May 31, 2021. Retrieved at

Tags: Laws, Schools

Hathaway, Roy. “Why the European Parliament’s Approach to Recycling Targets Is Wrong.” Let’s Recycle, February 14, 2017. Retrieved at http://www.letsrecycle.com/news/latest-news/why-the-european-parliaments-approach-to-recycling-targets-is-wrong/

House of Commons, Canada. “An Act to Establish National Food Waste Awareness Day and to Provide for the Development of a National Strategy to Reduce Food Waste in Canada.” Parliament, House of Commons, 2016. Retrieved at http://publications.gc.ca/site/eng/9.811798/publication.html

Indian Express. “Wasting Food Akin to Being a ‘Carbon Criminal’: Environment Minister Anil Madhav Dave.” The Indian Express, November 15, 2016. Retrieved at http://indianexpress.com/article/india/india-news-india/wasting-food-akin-to-being-a-carbon-criminal-environment-minister-anil-madhav-dave-4376496/

ISI. “European Parliament Votes to Halve Food Waste by 2030 Thanks to Viral Petition.” ISI Waste Management, March 15, 2017. Retrieved at http://islwastemanagement.co.uk/isl-blog/european-parliament-votes-halve-food-waste-2030-thanks-viral-petition/

Jean, Celia. “Companies Donating Unused Food to Receive Tax-break in New Bill Proposal.” Jerusalem Post, December 11, 2020. Retrieved at https://www.jpost.com/israel-news/companies-donating-unused-food-to-receive-tax-break-in-new-bill-proposal-651838

Tags: Israel, Tax Deduction

Kardis, Arlene. “Could 2018 be a Big Year for Food Recovery Legislation?” Waste360, December 21, 2017. Retrieved at http://www.waste360.com/food-waste/could-2018-be-big-year-food-recovery-legislation

Karidis, Arlene. “How Policy Could Impact Food Waste (Part One).” Waste360, October 9, 2018. Retrieved at https://www.waste360.com/legislation-regulation/how-policy-could-impact-food-waste-part-one

Karidis, Arlene. “How Policy Could Impact Food Waste (Part Two).” Waste360, October 10, 2018. Retrieved at https://www.waste360.com/business/eref-announces-2018-scholars

Karidis, Arlene. “How Policy Could Impact Food Waste (Part Three).” Waste360, October 11, 2018. Retrieved at https://www.waste360.com/legislation-regulation/how-policy-could-impact-food-waste-part-three

Karidis, Arlene. “What’s on the Horizon for Federal Food Waste Reduction and Prevention Policy? Part 1.” [interviews with Nicole Civita, Emily Broad Leib, Laurie J. Beyranevand, Alex Nichols-Vinueza, and Brenda Platt] Waste360, June 3, 2021. Retrieved at https://www.waste360.com/food-waste/whats-horizon-federal-food-waste-reduction-and-prevention-policy-part-1

Tags: Policies

Karidis, Arlene. “What’s on the Horizon for Federal Food Waste Reduction and Prevention Policy? Part 2.” [interviews with Nicole Civita, Emily Broad Leib, Alex Nichols-Vinueza] Waste360, June 4, 2021. Retrieved at https://www.waste360.com/food-waste/whats-horizon-federal-food-waste-reduction-and-prevention-policy-part-2

Tags: Policies

Karmel, Matthew. “New Jersey Enacts Food Waste Recycling Mandate – Implementation Issues on Horizon.” Waste360, April 23, 2020. Retrieved at https://www.waste360.com/food-waste/new-jersey-enacts-food-waste-recycling-mandate-implementation-issues-horizon

Kinch, Kat. “Does John Oliver’s Critique of U.S. Food Donation Law Apply in Canada?.” Linkedin.com, July 27, 2015. Retrieved at https://www.linkedin.com/pulse/does-john-olivers-critique-us-food-donation-law-apply-kat-kinch

Kirchgaessner, Stephanie. “Italy Tackles Food Waste with Law Encouraging Firms to Donate Food, *The Guardian*, August 3, 2016. Retrieved at https://www.theguardian.com/world/2016/aug/03/italy-food-waste-law-donate-food

KPMG Australia. “A National Food Waste Tax Incentive.” KPMG Australia, September 2020. Retrieved at https://assets.kpmg/content/dam/kpmg/au/pdf/2020/national-food-waste-tax-incentive.pdf

Tags: Australia, Taxing

Lau, Edwin. “Hong Kong’s Waste Charge Will Reduce Our Rubbish Levels, Never Mind the Naysayers.” South China Morning Post. March 29, 2017. Retrieved at http://www.scmp.com/comment/insight-opinion/article/2083078/hong-kongs-waste-charge-will-reduce-our-rubbish-levels-never

Lawson, Dominic. “I’m Sorry, but Brown Is Talking Rubbish.” The Independent, July 7, 2008. Retrieved at http://www.independent.co.uk/voices/commentators/dominic-lawson/dominic-lawson-im-sorry-but-brown-is-talking-rubbish-862009.html

Leib, Emily Broad, *et al. Leftovers for Livestock: a Legal Guide for Using Food Scraps as Animal Feed.* Food Recover Project, University of Arkansas and the Harvard Food Law & Policy Clinic, August 2016. Retrieved at https://foodrecoveryproject.files.wordpress.com/2016/08/leftovers-for-livestock\_a-legal-guide\_august-2016.pdf

Leverenz, Dominik, Felicitas Schneider, Thomas Schmidt, Gerold Hafner, Zuemmy Nevárez, and Martin Kranert. “Food Waste Generation in Germany in the Scope of European Legal Requirements for Monitoring and Reporting.” Sustainability 13:12 (June 10, 2021): 6616. https://doi.org/10.3390/su13126616

Retrieved at https://www.mdpi.com/2071-1050/13/12/6616

Tags: Germany, Laws

Mainichi Japan. “Japan Enacts Law to Push Food Waste Reduction.” Mainichi Japan, May 24, 2019. Retrieved at https://mainichi.jp/english/articles/20190524/p2g/00m/0dm/049000c

Marston, Jennifer. “A New California Law Requires Restaurants to Provide Food-waste Bins to Customers.” The Spoon, October 28, 2019. Retrieved at https://thespoon.tech/a-new-california-law-requires-restaurants-to-provide-food-waste-bins-to-customers/

Matamoros, Cristina Abellan. “How Is Food Waste Regulated in Europe?.” EuroNews, February 6, 2019. Retrieved at https://www.euronews.com/2019/02/06/how-is-food-waste-regulated-in-europe

MHWMagazine. “ReFood Responds to the Resources and Waste Strategy.” December 31, 2018. Materials Handling World Magazine, Retrieved at https://mhwmagazine.co.uk/refood-responds-to-the-resources-and-waste-strategy.html

Michail, Niamh. “Industry Reacts to Italy’s Origin Law.” Food Navigator, October 20, 2017. Retrieved at https://www.foodnavigator.com/Article/2017/10/20/Industry-reacts-to-Italy-s-origin-law

Miśniakiewicz, Małgorzata. “Possibility to Reduce Food Waste in Poland in the Light of Current Regulations.” IBIMA, posted October 22, 2020. Retrieved at https://ibima.org/accepted-paper/possibility-to-reduce-food-waste-in-poland-in-the-light-of-current-regulations/

Tags: Laws, Poland

Mestas, Alexa. “Italy’s New Law Battles Food Waste.” Food Tank, November 10, 2016. Retrieved at http://foodtank.com/news/2016/11/italys-new-law-battles-food-waste

Morenoff, David L. “Lost Food and Liability: The Good Samaritan Food Donation Law Story.” *Food and Drug Law Journal* 57 (March 2002): 107. Retrieved at https://litigation-essentials.lexisnexis.com/webcd/app?action=DocumentDisplay&crawlid=1&doctype=cite&docid=57+Food+Drug+L.J.+107&srctype=smi&srcid=3B15&key=fdf897c5f4465907585e68469a9096df

Mugica, Yerina. “Food to the Rescue: Vermont’s Universal Recycling Law.” Natural Resources Defense Council, October 24, 2017. Retrieved at https://www.nrdc.org/resources/vermonts-universal-recycling-law

MyChesCo. “Casey Looks to Fight Hunger, Address Food Waste.” ChesCo., May 11, 2018. Retrieved at http://mychesco.com/a/news/national/casey-looks-to-fight-hunger-address-food-waste/

Nieuwsbericht. “New Legislation on Food Waste in Poland.” Nieuwsbericht, August 26, 2019. Retrieved at https://www.agroberichtenbuitenland.nl/actueel/nieuws/2019/08/26/new-legislation-on-food-waste-in-poland

O’Grady, Eileen. “New Law Signed by Governor Aims to Address Food Waste in Schools.” Concord Monitor, May 2O, 2021. Retrieved at https://www.concordmonitor.com/School-food-bill-passes-40525246

Tags: Laws, Schools

Ogleby, George. “Liz Goodwin: Britain at Risk of Losing Global Food Waste Leadership.” Edie.net, January 30, 2017. Retrieved at http://www.edie.net/news/5/Liz-Goodwin-UK-at-risk-of-losing-global-food-waste-leadership

Parker, Fiona. “Anti-waste Charity Could Face Criminal Charges ‘For Serving Out-of-date Food,’” Metro, June 5, 2017. Retrieved at http://metro.co.uk/2017/06/05/anti-waste-charity-could-face-criminal-charges-for-serving-out-of-date-food-6685698/

Perchard, Edward. “MEPS Vote Through 70 per Cent Recycling Target for Europe.” Resource Magazine, January 24, 2017. Retrieved at http://resource.co/article/meps-vote-through-70-cent-recycling-target-europe-11624

Press Trust of India. “Wasting Food Is Akin to Being ‘Carbon Criminal’: Environment Minister.” November 15, 2016. Retrieved at http://www.india.com/news/india/wasting-food-is-akin-to-being-carbon-criminal-environment-minister-1646550/

Rachal, Maria. “Washington, DC, Zero Waste Bill Is Now Law, Though Funding Remains Uncertain.” Waste Dive, April 5, 2021. Retrieved at https://www.wastedive.com/news/washington-dc-zero-waste-glass-recycling-organics-bill-becomes-law-funding-uncertain/597614/

Tags: Cities, Laws

Reuters. “Food Waste in the European Union.” Reuters, January 23, 2017. Retrieved at http://www.dailymail.co.uk/wires/reuters/article-4149082/Food-waste-European-Union.html

Rodyk, Dentons. “Food Waste Law under the New Resource Sustainability Act, 2019 (Singapore).” JDSUPRA, May 24, 2021. Retrieved at https://www.jdsupra.com/legalnews/food-waste-law-under-the-new-resource-6616346/

Tags: Laws, Singapore

Rosengren, Cole. “Maryland Becomes Latest State to Pass Organics Diversion Mandate.” Waste Drive, April 15, 2021. Retrieved at https://www.wastedive.com/news/maryland-organics-recycling-compost-digestion-hogan/598316

Tags: States, Laws

Russ, Hodgson. “The New York State Food Donation and Food Scraps Recycling Law: What Do You Need to Know?” JDSUPRA, March 1, 2021. Retrieved at https://www.jdsupra.com/legalnews/the-new-york-state-food-donation-and-8654435/

Tags: Laws

Sandson, Katie, Emily Broad Leib, *et al. Bans and Beyond: Designing and Implementing Organic Waste Bans and Mandatory Organics Recycling Laws*. Harvard Law School Food Law and Policy Clinic (FLPC) in partnership with the Center for EcoTechnology (CET), July 2019. Retrieved at https://wastedfood.cetonline.org/wp-content/uploads/2019/07/Harvard-Law-School-FLPC-Center-for-EcoTechnology-CET-Organic-Waste-Bans-Toolkit.pdf

Seggos, Basil. “NYSDEC Chief: Putting Wasted Food to Good Use Helps Environment, Economy.” Syracuse, March 28, 2017. Retrieved at http://www.syracuse.com/opinion/index.ssf/2017/03/nysdec\_chief\_putting\_wasted\_food\_to\_good\_use\_helps\_environment\_economy\_commentar.html

Selby, Gaynor, and Joshua Poole. “Food Waste (Part 1): EU Steps up the Fight with “Landmark” Laws, While Suppliers Work Towards a Circular Economy.” FoodIngredients1st, May 9, 2018. Retrieved at http://www.foodingredientsfirst.com/news/food-waste-part-1-eu-steps-up-the-fight-with-landmark-laws-while-suppliers-work-towards-a-circular-economy.html

Shields, Rachel. “Kitchen Bin War: Tackling the Food Waste Mountain.” The Independent, June 6, 2009. Retrieved at http://www.independent.co.uk/environment/green-living/kitchen-bin-war-tackling-the-food-waste-mountain-1698753.html

Smithers, Rebecca. “Campaigners Call on EU to Halve Food Waste by 2030.” *The Guardian*, January 18, 2017. Retrieved at https://www.theguardian.com/environment/2017/jan/18/eu-proposals-halve-food-waste-europe-2030-uk-supermarkets-tesco-sainsburys

Socialist Worker. “A System of Waste and Rot.” Socialist Worker, April 24, 2020. Retrieved at https://socialistworker.co.uk/art/49951/A+system+of+waste+and+rot

Swinburne, Mathew, and Katie Sandson. “Food Waste: Addressing Our 160 Billion Pound Public Health Challenge with Policy and Business Interventions.” Journal of Law, Medicine and Ethics 47 2 Suppl. (June 2019): 100-103. doi: 10.1177/1073110519857329 Retrieved at https://journals.sagepub.com/doi/full/10.1177/1073110519857329

Swinburne, Zander. “Peers Reject ‘Good Samaritan’ Food Donation Plan for Britain.” The Independent, April 4, 2014. Retrieved at http://www.independent.co.uk/life-style/food-and-drink/news/peers-reject-good-samaritan-food-donation-plan-for-britain-9241173.html

Toutant, Charles. “ New Law Could Generate Business for New Jersey Attorneys—But Questions Remain.” Law.com, March 26, 2021. Retrieved at https://www.law.com/njlawjournal/2021/03/26/new-law-could-generate-business-for-new-jersey-attorneys-but-questions-remain/?slreturn=20210227115908

Tags: Laws

Toussaint, Kristin. “Vermont Just Banned Food Waste in Trash. Here’s How it Works.” Fast Company, July 6, 2020. Retrieved at https://www.fastcompany.com/90523234/vermont-just-banned-food-waste-in-trash-heres-how-it-works

Weaver, Michael. “Labor to Wage War on Food Waste if Re-elected.” RiotAct, September 10, 2020. Retrieved at https://the-riotact.com/labor-proposes-war-on-food-waste-if-elected/402594

Tags: Politics

Xin, Zhou. “China Speeds up Draft Law Against Food Waste as Nation Strives to Feed 1.4 Billion People.” South China Morning Post, October 16, 2020. Retrieved at

Tags: China, Clean Plate Campaign, Laws

Xinhua. “China Considers Anti-food-waste Law to Ensure Food Security.” Xinhuanet, December 22, 2020. Retrieved at http://www.xinhuanet.com/english/2020-12/22/c\_139611092.htm

Tags: China, Laws

Livestock and Food Waste

Atkinson, Kacy. “Beef’s Real Impact.” Sterling Journal-Advocate, October 1, 2016. Retrieved at http://www.journal-advocate.com/sterling-agriculture/ci\_30421942/beefs-real-impact

Blackmore, Willy. “Should Livestock Eat Garbage Instead of Grain?.” TakePart, August 8, 2016. Retrieved at http://www.takepart.com/article/2016/08/09/garbage-feeding

Erbentraut, Joseph. “Farm Animals Actually Eat People’s Leftovers and It’s Good for the Planet.” Huffington Post, September 28, 2016. Retrieved at http://www.huffingtonpost.com/entry/food-waste-livestock-feed\_us\_57e947bbe4b0e80b1ba32213

Gustin, Georgina. “Tackling Food Waste as a Way to Save the Climate, Too.” September 6, 2016. Retrieved at https://insideclimatenews.org/news/29082016/food-waste-global-problem-solutions-climate-change-recycling-landfills-greenhouse-gas-methane-global-warming

Radke, Amanda. “Food Waste an Important Factor in Sustainable Food Systems.” AgNewsFeed, October 25, 2016. Retrieved at http://beefmagazine.com/blog/food-waste-important-factor-sustainable-food-systems

Sparling, Nina. “Reduce Greenhouse Gas Emissions by Eating Less Meat, CGIAR Report Says.” Food Tank, October 28, 2016. Retrieved at http://foodtank.com/news/2016/10/reduce-greenhouse-gas-emissions-by-eating-less-meat-cgiar-report-says

Swerdloff, Alex. “Europe’s Pigs Could Be the Answer to Its Food Waste Problem,”

December 14, 2015. Retrieved at https://munchies.vice.com/en/articles/europes-pigs-could-be-the-answer-to-its-food-waste-problem

Walter, Ron. “Beef Industry Goals for 2030 Involve Conservation, Efficiency, less Waste.” MooseJaw Today, October 10, 2020. Retrieved at https://www.moosejawtoday.com/agriculture-news/beef-industry-goals-for-2030-involve-conservation-efficiency-less-waste-2782890

Tags: Canada, Livestock

Young, Richard. “Methane-emitting Cows and Junk Motorway Food.” *The Guardian*, November 14, 2016. Retrieved at https://www.theguardian.com/environment/2016/nov/14/methane-emitting-cows-and-junk-motorway-food

Meal Kits, Meal Delivery Services, Food Delivery

**Blue Apron** (New York) is an ingredient-and-recipe meal kit service that “contain ingredients and also include suggested recipes that must be cooked by hand by the customer using the pre-ordered ingredients.” A study that examined its meals concluded that its meal kits resulted in less food loss and waste. It’s president and CEO was Linda Findley Kozlowski as of August 27, 2020.

Website: https://blog.blueapron.com/food-waste-tips-to-avoid/

**Ends+Stems** (San Francisco Bay area based) is “a meal-planning service designed to help people reduce their food waste...” “It provides weekly meal plans, a smart grocery list, and the recipes people need to handle a week of dinners with zero effort in planning.” It was founded in 12017 by CEO chef Alison Mountford.

Website: https://endsandstems.com/

Tags: Chefs, Meal Delivery Services

**Gousto** (UK) “makes cooking easy with recipes, selected online, and ingredients sent to users homes. A recipe box has everything you need to cook up to four meals each week and includes the precise ingredients, meaning that there’s no food waste.”

Website: https://www.gousto.co.uk/

**Handpick** is an app that “designs meal kits with groceries perfectly paired to cook 3 recipes.”

It is intended to “help eliminate food waste and avoid ingredient repackaging.”

Website: https://handpick.com/

Heard, Brent R., Mayur Bandekar, Benjamin Vassar, and Shelie A. Miller. “Comparison of Life Cycle Environmental Impacts from Meal Kits and Grocery Store Meals.” Resources, Conservation and Recycling, April 23, 2019. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919301703?via%3Dihub

Ho, Sally. “Just Salad Debuts New Plastic-Free Anti-Food Waste Meal Kit Brand.” Green Queen, January 15, 2021. Retrieved at https://www.greenqueen.com.hk/just-salad-debuts-new-plastic-free-anti-food-waste-meal-kit-brand/

Tags: Meal Kits, Restaurants, Plastic

Hobson, Jeremy, and Allison Hagan. “Blue Apron CEO's Recipe for Continued Growth after the Pandemic.”WBUR, August 26, 2020. Retrieved at ttps://www.wbur.org/hereandnow/2020/08/26/blue-apron-meal-kit-delivery

Hogan, Ruth. “Australia’s Food Waste Problem Fueled by Meal Delivery Services.” Inside Retail, November 27, 2019. Retrieved at http://irau2021prod.wpengine.com/news/australias-food-waste-problem-fueled-by-meal-delivery-services-201911

Tags: Australia, Food Delivery

Lambert, Jonathan. “Meal Kits Have A Smaller Carbon Footprint Than Grocery Shopping, Study Says.” NPR, April 22, 2019. Retrieved at https://www.npr.org/sections/thesalt/2019/04/22/716010599/meal-kits-have-smaller-carbon-footprint-than-grocery-shopping-study-says

Lewis, Marc. “The Case for Meal Kits: Environment’s Friend or Foe?” EcoWatch, March 8, 2021. Retrieved at https://www.ecowatch.com/case-for-meal-delivery-kits-2650927816.html

Tags: Environment, Meal Kits, Packaging

Noonan, Sandra. “Please Hold the Packaging: Creating a No-Landfill Meal Kit.” Sustainable Brands, December 19, 2020. Retrieved at https://sustainablebrands.com/read/product-service-design-innovation/please-hold-the-packaging-creating-a-no-landfill-meal-kit

Tags: Meal Kits, Packaging

Peters, Adele. “Cooking with a Meal Kit May Waste 62% less Food than Grocery Store Ingredients.” Co.exist, September 19, 2016. Retrieved at https://www.fastcoexist.com/3063772/cooking-with-a-meal-kit-may-waste-62-less-food-than-grocery-store-ingredients

Phipps, Lauren. “Pondering the Packaging and Food Waste Tradeoffs of Meal Delivery Kits.” Green Biz, October 5, 2020. Retrieved at https://www.greenbiz.com/article/pondering-packaging-and-food-waste-tradeoffs-meal-delivery-kits

Tags: Meal Kits, Packaging

**Sun Basket** (San Francisco-based) is a meal delivery service that “helps reduce this food waste by providing only what you need to prepare healthy, organic meals.” In the fall of 2017, Sun Basket switched to TempGuard as it “views paper curbside recyclable as the most desired recyclable standard...” It’s “corrugated shippers are made from a blend of recycled and virgin fibers and are curbside-recyclable. Gel packs from Nordic Ice, formerly Temperatsure, are made from low-density polyethylene and contain a gel made from 98% water and 2% non-GMO cotton.”

Website: https://sunbasket.com/stories/waste-not

**Uminouchi** (Fukuoka Prefecture, Japan) is a platform built by two Japanese businesses, Benners and Panorama. Benners. It connects buyers and sellers for selling marine products.” “Non-standard fish cannot be shipped, therefore often wasted or sold for almost nothing. But they can be just as valuable if they are processed and packed for meal kits.”

Website: https://camp-fire.jp/profile/uminouchi

University of Oregon. “With Meal Kits, Preventing Waste Overcomes Packaging Worry.” AroundtheO, July 21, 2017. Retrieved at http://around.uoregon.edu/content/meal-kits-preventing-waste-overcomes-packaging-worry

Measuring, Measurement Food Waste

Alvarado, Sara. “Nutrient Loss Associated with Food Waste.” Medical News Bulletin, October 4, 2017. Retrieved at https://www.medicalnewsbulletin.com/nutrient-loss-associated-food-waste/

Bellemare, Marc F., Metin Çakir, Hikaru Hanawa Peterson, Lindsey Novak, and Jeta Rudi. “On the Measurement of Food Waste.” *American Journal of Agricultural Economics* (June 19, 2017). Retrieved at https://academic.oup.com/ajae/article/3868245/On-the-Measurement-of-Food-Waste

Elimelechab, Efrat, Ofira Ayalonab and Eyal Ert. “What Gets Measured Gets Managed: a New Method of Measuring Household Food Waste.” *Waste Management* 76 (June 2018): 68-81. Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X18301739

Fassler, Joe. “We’ve All Heard the Staggering Statistics about Food Waste. A New Study Says They’re Wrong.” New Food Economy, June 22, 2017. Retrieved at http://newfoodeconomy.com/weve-heard-staggering-statistics-food-waste-new-study-says-theyre-wrong/

Garcia-Garcia, Guillermo, Elliot Woolley, Shahin Rahimifard, James Colwill, Rod White, and Louise Needham. “A Methodology for Sustainable Management of Food Waste.” Waste and Biomass Valorization 8 (2017): 2209–2227. https://doi.org/10.1007/s12649-016-9720-0 Retrieved at https://link.springer.com/article/10.1007/s12649-016-9720-0

Tags: Measurement, Valorization

Kranowitz, Jeremy. “Down the Rabbit Hole: Why Measuring Food Waste Is So Confusing.” NYC Food Policy, February 15, 2017. Retrieved at http://www.nycfoodpolicy.org/rabbit-hole-measuring-food-waste-confusing/

Restobiz. “World-first Project: Measuring Food Waste Across the Canadian Supply Chain.” Restobiz, May 31, 2018. Retrieved at https://www.restobiz.ca/world-first-project-measuring-food-waste-across-canadian-supply-chain/

Spoiler Alert. “Food Loss and Waste: A Quick Guide to Understanding the FLW Standard.” Spoilar Alert, May 29, 2017. Retrieved at http://blog.spoileralert.com/flw-protocol-guide-food-loss-and-waste-standard

Medicine and Food Waste

Powers, Anna. “Making Drugs for Parkinson’s from Food Waste: Scientists Discover an Environmentally Friendly Way to Turn Waste into Products.” Forbes, October 31, 2020. Retrieved at https://www.forbes.com/sites/annapowers/2020/10/31/making-drugs-for-parkinsons-from-food-waste-scientists-discover-an-environmentally-friendly-way-to-turn-waste-into-products/?sh=7d8180583756

Tags: Environment, Medicine, Singapore

Messaging, Communications re Food Waste

Olavarria-Key, Nicole, Anni Ding, Tiffany S. Legendre, and Jihye Min. “Communication of Food Waste Messages: the Effects of Communication Modality, Presentation Order, and Mindfulness on Food Waste Reduction Intention.” International Journal of Hospitality Management 96 (July 2021): 102962. https://doi.org/10.1016/j.ijhm.2021.102962 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0278431921001055

Tags: Hospitality, Messaging

Turvey, Catherine, Meghan Moran, Jennifer Sacheck, Ashley Arashiro, Qiushi Huang, Katie Heley, Erica Johnston, and Roni Neff. “Impact of Messaging Strategy on Consumer Understanding of Food Date Labels,” Journal of Nutrition Education and Behavior 53:5 (May 2021): 389-400. https://doi.org/10.1016/j.jneb.2021.03.007 Retrieved at https://www.sciencedirect.com/science/article/pii/S1499404621000919

Tags: Consumers, Date Labels, Messaging

Zhang, Wenhao. “Evaluating Antecedents of Food Waste Behavior and Reducing College Students’ Plate Waste Through an Intervention of Weighing and Displaying the Amount of Waste with Emotional Messaging.” Dissertation, Doctor of Philosophy; Department: Department of Hospitality Management, Kansas State University, May 2020. Retrieved at https://krex.k-state.edu/dspace/handle/2097/40581

Tags: Dissertations, Messaging, Plate Waste, Universities

Metabolic Food Waste, Weight, Calories

Ferrer, Benjamin. “Calorie Cap Helps Mitigate Food and Packaging Waste, Flags Circle Economy.” FoodIngredientsFirst, January 26, 2021. Retrieved at https://www.foodingredientsfirst.com/news/calorie-cap-helps-mitigate-food-and-packaging-waste-flags-circle-economy.html

Tags: Calories

Hofman, Linda. “Obese People Waste Food. Introducing: Metabolic Food Waste.” Medium.com, October 7, 2019. Retrieved at https://medium.com/futurists-club-by-science-of-the-time/obese-people-waste-food-introducing-metabolic-food-waste-bbd65009402e

Tags: Metabolic Food Waste

Serafini, Mauro, and Elisabetta Toti. “Unsustainability of Obesity: Metabolic Food Waste.” Frontiers in Nutrition 7 (October 2016). https://doi.org/10.3389/fnut.2016.00040 Retrieved at https://www.frontiersin.org/articles/10.3389/fnut.2016.00040/full

Tags: Metabolic Food Waste

Toti, Elisabetta, Carla Di Mattia and Mauro Serafini. “Metabolic Food Waste and Ecological Impact of Obesity in FAO World’s Region.” *Frontiers in Nutrition*, August 23, 2019. Retrieved at https://www.frontiersin.org/articles/10.3389/fnut.2019.00126/full

Municipal, City Recycling, Composting, Collecting, Cities, Crisis, Laws

Balkan, Elizabeth, and Yvette Cabrera. “Food Waste Lessons from Milan.” Natural Resources Defense Council Blog, May 8, 2019. Retrieved at https://www.nrdc.org/experts/elizabeth-balkan/food-waste-lessons-milan

Barua, Ananya. “Social Enterprise Processes 60000 Tonnes of Food Waste, Empowers 500 Waste Pickers.” The Better India, December 18, 2020. Retrieved at https://www.thebetterindia.com/244384/social-enterprise-food-waste-empowers-waste-pickers-sampurnearth/

Tags: India, Recycling

Bradshaw, Kaitlin. “Using Measurement Tools to Reduce Food Waste and Drive Prevention.” Waste360, September 17, 2020. Retrieved at https://www.waste360.com/food-waste/using-measurement-tools-reduce-food-waste-and-drive-prevention

Tags: Cities, Tools

BBC News. “Lincolnshire Factory to Make ‘Coal’ from Food Waste.” BBC News, December 14, 2017. Retrieved at http://www.bbc.com/news/uk-england-humber-42354354

BBC News. “Guernsey 'One of the Highest' Recycling Rates in the World.” BBC News, June 26, 2020. Retrieved at https://www.bbc.com/news/world-europe-guernsey-53199320

Bergeson, Lynn L. “EC Launches Initiative Aimed at Connecting Stakeholders with Biobased Compounds.” National Law Review, April 17, 2020. Retrieved at https://www.natlawreview.com/article/ec-launches-initiative-aimed-connecting-stakeholders-biobased-compounds

Bhat, James. “How to Cut Costs and Increase Sustainability with Food Waste Recycling

There Are Multiple Benefits to Be Had.” QSR Magazine, May 2020. Retrieved at https://www.qsrmagazine.com/outside-insights/how-cut-costs-and-increase-sustainability-food-waste-recycling

BioCycle World. “Mandatory Food Waste Ordinance Adoption.” BioCycle World, January 21, 2020. Retrieved at https://www.biocycle.net/2020/01/21/biocycle-world-188/

Boteler, Cody. “3 Experts, 3 Methods: the Debate over Food Waste Processing” Waste Dive, September 11, 2017. Retrieved at http://www.wastedive.com/news/3-experts-3-methods-the-debate-over-food-waste-processing/504199/

C40 Cities. “Case Study: Cities100: Milan - Collecting Food Waste City-wide.” C40 Cities, October 30, 2015. Retrieved at http://www.c40.org/case\_studies/cities100-milan-collecting-food-waste-city-wide

Catozzi, Deb. “NYS Food Recovery and Recycling Act.” Hunger Action Network of New York State, December 2017. Retrieved at https://www.hungeractionnys.org/nys-food-recovery-and-recycling-act/

Cohen, Steve. “Wasted Again: What Can We Do With All of That Garbage?” Consilience, June 8, 2009. Retrieved at https://consiliencejournal.org/2009/06/08/wasted-again-what-can-we-do-with-all-of-that-garbage

Cohen, Steve. “Using the Food We Waste in New York City.” State of the Planet, October 9, 2018. Retrieved at https://blogs.ei.columbia.edu/2018/10/08/using-food-waste-new-york-city/

Dawson, D. J. “How Cities Are Turning Food into Fuel.” Politico, November 21, 2019. Retrieved at https://www.politico.com/news/magazine/2019/11/21/food-waste-fuel-energy-sustainability-070265

Dizikes Peter. “Study: For Food-waste Recycling, Policy Is Key.” MIT News, August 17, 2017. Retrieved at http://news.mit.edu/2017/study-food-waste-recycling-policy-key-0817

Eberlein, Sven. “Where No City Has Gone Before: San Francisco Will Be World’s First Zero-Waste Town by 2020.” AlterNet, April 18, 2012. Retrieved at http://www.alternet.org/story/155039/where\_no\_city\_has\_gone\_before%3A\_san\_francisco\_will\_be\_world%27s\_first\_zero-waste\_town\_by\_2020

GCIS Vuk'uzenzele. “Organic Waste Project to Free up Landfills.” Waste Management World, June 2, 2021. Retrieved at https://waste-management-world.com/a/organic-waste-project-to-free-up-landfills

Tags: City Recycling, South Africa

Gerlat, Allan. “Massachusetts to Ban Some Commercial Food Waste.” Waste360, January 31, 2014. Retrieved at http://www.waste360.com/disposal-bans/massachusetts-ban-some-commercial-food-waste

Giavini, Michele, Christian Garaffa, Enzo Favoino, Enzo, and Paola Petrone. “Capture Rates of Source Separated Organics: a Comparison Across EU, with a Focus on Metropolitan Areas.” Research Gate, nd. Retrieved at https://www.researchgate.net/profile/Michele\_Giavini/publication/275823920\_Capture\_Rates\_of\_Source\_Separated\_Organics\_a\_Comparison\_Across\_EU\_with\_a\_Focus\_on\_Metropolitan\_Areas/links/554742c70cf23ff7168710ef/Capture-Rates-of-Source-Separated-Organics-a-Comparison-Across-EU-with-a-Focus-on-Metropolitan-Areas.pdf

Glasgow City Council. “Food’s for Thought as Glasgow Launches Major Recycling Drive.” Glasgow City Council, January 19, 2016. Retrieved at https://www.glasgow.gov.uk/index.aspx?articleid=18936

Goldenberg, Sally, and Danielle Muoio. “Wasted Potential: New York City’s Food Recycling Failures Exacerbate Climate Crisis.” Politico, January 7, 2020. Retrieved at https://www.politico.com/states/new-york/city-hall/story/2020/01/07/wasted-potential-new-york-citys-food-recycling-failures-exacerbate-climate-crisis-1237743

Goodwin, Liz. “Dear Global Mayors: Solving Food Waste Is Money in the Bank.” GreenBiz, December 7, 2017. Retrieved at https://www.greenbiz.com/article/dear-global-mayors-solving-food-waste-money-bank

Henam, Sonia, and Swati Singh Sambyal. “Ten Zero-waste Cities: How Seoul Came to Be among the Best in Recycling.” DownToEarth, December 27, 2019. Retrieved at https://www.downtoearth.org.in/news/waste/ten-zero-waste-cities-how-seoul-came-to-be-among-the-best-in-recycling-68585

Henam, Sonia, and Swati Singh Sambyal. “Ten Zero-waste Cities: Kamikatsu, Japan’s Zero-waste Miracle Town.” DownToEarth, December 27, 2019. Retrieved at https://www.downtoearth.org.in/news/waste/ten-zero-waste-cities-how-seoul-came-to-be-among-the-best-in-recycling-68585

Holmerz, Stefan. “Oslo’s Colourful Solution to Waste Management.” Waste Management World, June 25, 2015. Retrieved at https://waste-management-world.com/a/oslos-colourful-solution-to-waste-management

**Hong Kong Productivity Council** (HKPC) is a”High Performance Food Waste Conversion System (FWCS)” that operates “continuously, effectively transforming waste into organic fertilizers with commercial value.”

Website: https://www.hkpc.org/en/support-resource/technology-transfer/environmental-technology/fwcs

Hoover, Darby. “Report: What, Where and How Much Food is Wasted in Cities.” Natural Resources Defense Council, October 25, 2017. Retrieved at https://www.nrdc.org/experts/darby-hoover/report-what-where-and-how-much-food-wasted-cities

Howie, Cherie. “Kerbside Food-waste Collection Coming to Auckland: Who Will Get it First?.” New Zealand Herald, May 15, 2017. Retrieved at http://www.nzherald.co.nz/nz/news/article.cfm?c\_id=1&objectid=11856287

Isle of Wight Radio. “Isle of Wight Council Launches Recycling Campaign.” Isle of Wight Radio, July 5, 2017. Retrieved at http://iwradio.co.uk/2017/07/05/isle-wight-council-launches-recycling-campaign/

Jeon, Dawoon, Kyungmi Chung, Jingyeong Shin, Chang Min Park, Seung Gu Shin, and Young Mo Kim. “Reducing Food Waste in Residential Complexes Using a Pilot-scale On-site System.” Bioresource Technology (May 7, 2020): 123497 Retrieved at https://doi.org/10.1016/j.biortech.2020.123497

**Journey to Zero Waste** (Singapore) is a Facebook group that gives tips how to compost food waste.

Website: https://www.facebook.com/groups/ZeroWasteJourneySg/about/

Karidis, Arlene. “Nonprofit Jump-Starts Food Diversion in Mass., Expands Through Northeast.” Waste360, February 1, 2018. Retrieved at http://www.waste360.com/food-waste/nonprofit-jump-starts-food-diversion-mass-expands-through-northeast

Karidis, Arlene. “How to Make Recycling Work: Tales of Four Cities.” Waste360, July 14, 2021. Retrieved at https://www.waste360.com/recycling/how-make-recycling-work-tales-four-cities

Tags: Cities, Recycling

Koerth-Baker, Maggie. “The Era of Easy Recycling May Be Coming to an End.” FiveThirtyEight, January 10, 2019. Retrieved at https://fivethirtyeight.com/features/the-era-of-easy-recycling-may-be-coming-to-an-end/?ex\_cid=story-twitter

Keating, Madeline, and Andrea Spacht Collins. “Cities Respond to COVID Needs by Rescuing Surplus Food.” Natural Resources Defense Council, July 9, 2020. Retrieved at https://www.nrdc.org/experts/madeline-keating/cities-respond-covid-needs-rescuing-surplus-food

Levitan, Dave. “Recycling’s ‘Final Frontier’: The Composting of Food Waste.” Yale Environment 360, August 8. 2013. Retrieved at http://e360.yale.edu/features/recyclings\_final\_frontier\_the\_composting\_of\_food\_waste

McClellan, Jennifer. “San Francisco’s Mandatory Composting Law Turns Food Waste into Profit.” AZ Central, August 4, 2017. Retrieved at https://www.newzcliq.com/san-franciscos-mandatory-composting-law-turns-food-waste-into-profit/

McClure, Cassie, and Suzanne Michaels. “Recycle Clean: How Food Waste Contaminates Recycling.” KRWG, July 1, 2019. Retrieved at https://www.krwg.org/post/recycle-clean-how-food-waste-contaminates-recycling

McMullen, Cheryl. “How One Hauler is Dealing with NYC’s Expanded Food Waste Rules.” Waste360, December 4, 2017. Retrieved at http://www.waste360.com/commercial/how-one-hauler-dealing-nyc-s-expanded-food-waste-rules

Mercado Jocelyn. “What We Can Learn from San Francisco: Mandatory Composting and Zero Waste.” June 11, 2015. Retrieved at https://www.pachamama.org/blog/what-we-can-learn-from-san-francisco-mandatory-composting-and-zero-waste

NYC Food Policy. “The City of Ghent Scales Up Food Waste Recovery.” NYC Food Policy, September 11, 2018. Retrieved at http://www.nycfoodpolicy.org/the-city-of-ghent-scales-up-food-waste-recovery/

Rachal, Maria, and Cole Rosengren, eds. “Atlanta and San Francisco's Food Waste Wisdom; How the Pandemic Affected Recycling Education.” Waste Dive, June 18, 2021. Retrieved at

Tags: Covid-19, Education, Recycling

Rainey, Clint. “Here’s How New York Is Working to Revolutionize the Way the City Disposes of Food Waste.” Grub Street, June 2, 2017. Retrieved at http://www.grubstreet.com/2017/06/new-york-citys-revolutionary-food-waste-recycling-program.html

Rainey, Clint. “London Will Start Powering Public Buses with Coffee Grounds.” Grub Street, November 20, 2017. Retrieved at http://www.grubstreet.com/2017/11/london-will-start-powering-public-buses-with-coffee-grounds.html

Rosengren, Cole. “Talkin’ Trash with Waste Dive: Organics Diversion Is Here to Stay in NYC. What’s Next?.” Waste Dive, July 31, 2017. Retrieved at http://www.wastedive.com/news/talkin-trash-with-waste-dive-organics-diversion-is-here-to-stay-in-nyc-w/448219/

Rosengren, Cole. “Study: Food Scrap Recycling Can Work in Cities of Any Size, Though Payt Helps.” Waste Dive, September 11, 2017. Retrieved at http://www.wastedive.com/news/study-food-scrap-recycling-can-work-in-cities-of-any-size-though-payt-hel/504479/

Rueb, Emily S. “How New York Is Turning Food Waste into Compost and Gas*.” New York Times*, June 2, 2017. Retrieved at https://mobile.nytimes.com/2017/06/02/nyregion/compost-organic-recycling-new-york-city.html?\_r=0&referer=https%3A//www.google.com/

RWW. “The Italian Mode: How Italy Leads the Way in Europe in Separate Waste Collection Systems.” Recycling & Waste World, June 19, 2014. Retrieved at http://www.recyclingwasteworld.co.uk/in-depth-article/the-italian-mode-how-italy-leads-the-way-in-europe-in-separate-waste-collection-systems/71126/

Semuels, Alana. “Is this the End of Recycling?” The Atlantic, March 5, 2019. Retrieved from: https://www.theatlantic.com/technology/archive/2019/03/china-has-stopped-accepting-our-trash/584131/

Sheppard, Kate. “Why Doesn’t Your City Have Curbside Composting?.” Mother Jones, September 10, 2012. Retrieved at http://www.motherjones.com/environment/2012/09/why-doesnt-your-city-have-curbside-composting

TNN. “Online Plea Opposes BBMP Move to Pulverize Food Waste.” Times of India, January 3, 2018. Retrieved at https://timesofindia.indiatimes.com/city/bengaluru/online-plea-opposes-bbmp-move-to-pulverize-food-waste/articleshow/62343365.cms

Waldramfood, Hannah. “Kerbside Caddies to Reduce Food Waste.” The Guardian, May 12, 2010. Retrieved at https://www.theguardian.com/cardiff/2010/may/12/cardiff-council-new-kerbside-caddies

Warshawsky, Daniel N. “Cities: Case Study of Consumer Perspectives in Los Angeles.” Sustainability 11 (February 6, 2019): 847. Retrieved at https://www.mdpi.com/2071-1050/11/3/847

The Week. “The Recycling Crisis.” The Week, March 30, 2019. Retrieved at https://theweek.com/articles/831864/recycling-crisis

WRAP. “Nine London Boroughs & Seven EU Cities Focus on Valuing Food through TriFOCAL.” Waste and Resources Action Programme, March 16, 2017. Retrieved at http://www.wrap.org.uk/content/nine-london-boroughs-seven-eu-cities-focus-valuing-food-through-trifocal

WRAP. “Maximising Food Waste Collections: Case Studies.” Banbury, Oxon: Waste and Resources Action Programme, 2020. Retrieved at https://www.wrap.org.uk/content/maximising-food-waste-collections-case-studies

Nose to Tail; Root to Stem

Khosla, Sakshita. “Root to Stem: Eating Fruits & Vegetables with Peels, Stems, Leaves Is Now a Food Trend!” NDTV, January 12, 2018. Retrieved at https://food.ndtv.com/food-drinks/root-to-stem-eating-fruits-vegetables-with-peels-stems-leaves-is-now-a-food-trend-1799381

Mather, Robin. “Eating Nose-to-tail Means less Waste, Delicious Rewards.” Arizona Daily Star, December 9, 2020. Retrieved at https://tucson.com/entertainment/caliente/eating-nose-to-tail-means-less-waste-delicious-rewards/article\_2c9c2908-5684-5703-9b48-0204ada31e54.html

Tags: Nose to Tail

Stanek, Amiel. “How Nose to Tail Taught a Former Vegetarian to Respect Meat.” Bon Appetit, October 2, 2017. Retrieved at https://www.bonappetit.com/story/nose-to-tail

Nutrition and Food Waste

Sexton, Chrissy. “Cutting Food Waste Could Feed the World, but Not Nutritiously.” Earth.com, June 7, 2021. Retrieved at https://www.earth.com/news/cutting-food-waste-could-feed-the-world-but-not-nutritiously/

Tags: Nutrition

Obesity and Food Waste

Gupta, Shilpi, Chelsea M. Rose, James Buszkiewicz, Jennifer Otten, Marie L. Spiker, and Adam Drewnowski. “Inedible Food Waste Linked to Diet Quality and Food Spending in the Seattle Obesity Study SOS III.” Nutrients 13:2 (January 30, 2021: 479. https://doi.org/10.3390/nu13020479 Retrieved at https://www.mdpi.com/2072-6643/13/2/479/review\_report

Tags: Obesity

May, Tiffany. “Influencers May Face Fines as China Tackles Obesity and Food Waste.” *The New York Times*, December 24, 2020. Retrieved at https://www.nytimes.com/2020/12/24/world/asia/china-obesity-overweight.html

Tags: China, Governmental Programs, Obesity

Toti1, Elisabetta, Carla Di Mattia, and Mauro Serafini. “Metabolic Food Waste and Ecological Impact of Obesity in FAO World’s Region.” *Frontiers in Nutrition* 23 (August 2019). Retrieved at https://www.frontiersin.org/articles/10.3389/fnut.2019.00126/full

Organizations, Organizational Projects, Consortiums, Services, Start Ups, Instruments, Tools, Directories

Akhaya, Prisca. “One Startup in Indonesia Seeks to Transform the Way People Deal with Food Excess.” Yahoo News, December 25, 2018. Retrieved at https://sg.news.yahoo.com/one-startup-indonesia-seeks-transform-way-people-deal-010057885.html

Arora, Isha. “Say Not to Food Dumping! A Look at the Organisations Working to Ensure Zero Food Wastage in India.” Financial Express, December 23, 2018. Retrieved at https://www.financialexpress.com/india-news/say-not-to-food-dumping-a-look-at-the-organisations-working-to-ensure-zero-food-wastage-in-india/1422330/

Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018. Retrieved at https://foodtank.com/news/2018/09/27-organizations-in-new-york-city-combating-food-waste/

Baglioni, Simone, Benedetta De Pieri, and Tatiana Tallarico. “Surplus Food Recovery and Food Aid: the Pivotal Role of Non-profit Organisations. Insights from Italy and Germany.” VOLUNTAS: International Journal of Voluntary and Nonprofit Organizations 28:5 (2017): 2032-2052. DOI 10.1007/s11266-016-9746-8 Retrieved at https://link.springer.com/article/10.1007/s11266-016-9746-8

Balkan, Elizabeth. “Waste to Wealth: Baltimore Takes the Lead on Food Waste.” Natural Resources Defense Council, September 5, 2018. Retrieved at https://www.nrdc.org/experts/elizabeth-balkan/waste-wealth-baltimore-takes-lead-food-waste

Tags: Cities, Organizations

Bothwell, Liz. “Episode 73: Solving the Food Waste Problem with ReFED’s Coari.” Waste360, August 24, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-73-solving-food-waste-problem-refeds-coari

Bradshaw, Kaitlin. “Using Measurement Tools to Reduce Food Waste and Drive Prevention.” Waste360, September 17, 2020. Retrieved at https://www.waste360.com/food-waste/using-measurement-tools-reduce-food-waste-and-drive-prevention

Tags: Cities, Tools

Brooks, Leslie. “Second Servings of Houston Mitigates Food Waste with Help from ReFED Fund.” Food Tank, August 2020. Retrieved at https://foodtank.com/news/2020/08/second-servings-of-houston-mitigates-food-waste-with-help-from-refed-fund/

Burrell, Heather. “Five of the Top ‘Zero Waste’ Initiatives of 2020.” FoodBev Media, September 10, 2020. Retrieved at https://www.foodbev.com/news/five-of-the-top-zero-waste-initiatives-of-2020/

Tags: Projects

Callicrate, Mike. “Foodmaven Could Do More Harm than Good in the Fight Against Food Waste.” Colorado Springs Independent, April 5, 2017 Retrieved at http://www.csindy.com/coloradosprings/foodmaven-could-do-more-harm-than-good-in-the-fight-against-food-waste/Content?oid=5057130

Cabrera Yvette, and Ava Richardson. “Drawing on the Past to Prevent Food Waste Today.” National Resource Defense Council (NRDC), September 3, 2020. Retrieved at https://www.nrdc.org/experts/yvette-cabrera/drawing-past-prevent-food-waste-today

Tags: History, Organizations

Chhabra, Esha. “A New Database Lists Solutions to Our Food Waste Problem.” Forbes, March 31, 2021. Retrieved at https://www.forbes.com/sites/eshachhabra/2021/03/31/a-new-database-lists-solutions-to-our-food-waste-problem/?sh=579fdb1b7e66

Tags: Organizations, Platforms

CNNMoney Switzerland. “Today's Special: How These Start-ups Are Fighting Food Waste.” CNNMoney Switzerland, July 7, 2020. Retrieved at CNNMoney Switzerland.

Coats, Kelley. “Wait, Are You Going to Toss That Food? A Phoenix Area Group Can Help.” azcentral, December 16, 2016. Retrieved at http://www.azcentral.com/story/news/local/arizona-contributor/2016/12/16/wait-you-going-toss-food-phoenix-area-group-can-help/95464758/

Cuthbert, Dominic. “Scientists Troubleshoot Food Waste Reduction.” FDI Forum, January 9, 2017. Retrieved at http://fdiforum.net/mag/scientists-troubleshoot-food-waste

Deuchar, Sam. “A Step in the Race to End Food Waste What is Foodprint?.” MENAFIN, May 9, 2017. Retrieved at http://menafn.com/1095466758/Foodprint-A-Step-in-the-Race-to-End-Food-Waste

Diaz, Alexa. “This Bike-Powered Collective Is Picking Up Denver’s Food Waste.” 5280, July 12, 2017. Retrieved at http://www.5280.com/2017/07/bike-powered-collective-picking-denvers-food-waste/#

Elvin, Alex. “New Study on Food Waste Looks to Do More Than Just Pick up the Scraps.” Vineyard Gazette, January 16, 2017. Retrieved at https://vineyardgazette.com/news/2017/01/16/food-waste

Food Ingredients 1st. “London Tests Innovative Food Waste Scheme.” FoodIngredients1st, September 9, 2016. Retrieved at http://www.foodingredientsfirst.com/news/London-Tests-Innovative-Food-Waste-Scheme.html?frompage=index&tracking=Headlines

**Food Matters in Baltimore** (Baltimore) is an initiative led by the City of Baltimore and NRDC, one of our goals has been to increase resident awareness about food waste and solutions. But, as is often the case, food waste prevention has been the toughest topic to address in Baltimore—preventing food waste is both hard to measure and difficult to connect with broader food system issues.

Website: https://www.nrdc.org/resources/food-matters-baltimore-reimagining-waste-wealth

Tags: Cities, Organizations

**FORKLIFT** --Food side flow Recovery Life cycle Tool– is “an EU-funded project that applies a partial lifecycle greenhouse gas impact and costing calculation to six key examples of unpreventable food processing wastes.” It “is a spreadsheet learning tool that indicates life cycle greenhouse gas emissions and costs for using selected food side flows . It allows users to interpret the results regarding the effects of intervention with the additional effect of making it possible to compare the results with alternative products available on the market.”

Website: https://eu-refresh.org/forklift

Tags: Europe, Tools

Full Plate Venture LLC and Maryland Food Bank, Inc. “Food Rescue in Baltimore City: Assessing Current Landscape and Potential Growth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/sites/default/files/baltimore-food-rescue-assessment-20190814.pdf

Tags: Cities, Organizations

Furbank, Lani. “59 Organizations Fighting Food Loss and Waste.” Food Tank, nd. Retrieved at https://foodtank.com/news/author/lani-furbank/

Georgia Today. “CENN with the Support of the British Embassy Launches a New Project on Food Waste.” Georgia Today, February 11, 2021. [Caucasus Environmental NGO Network] Retrieved at http://georgiatoday.ge/news/23894/CENN-with-the-Support-of-the-British-Embassy-Launches-a-New-Project-on-Food-Waste-

Tags: Georgia, Organizational Projects

Good Nonprofit. “West Michigan Group Aims to Reduce Food Waste.” Good Nonprofit, August 14, 2017. Retrieved at https://good-nonprofit.com/non-profit-organizations/feeding-america/west-michigan-group-aims-to-reduce-food-waste/10358/

Gravely, Evan. “Eight Toronto-based Initiatives Fighting Food Waste.” Think Tank, December 2018. Retrieved at https://foodtank.com/news/2018/12/eight-toronto-based-initiatives-fighting-food-waste/

Gunders, Dana. “Save the Food.” Expert Blog, Natural Resources Defense Council, April 21, 2016. Retrieved at https://www.nrdc.org/experts/dana-gunders/save-food

Gunders, Dana. “Finally a Coordination Hub! Announcing Further with Food.” Expert Blog, Natural Resources Defense Council, January 26, 2017. Retrieved at https://www.nrdc.org/experts/dana-gunders/finally-coordination-hub-announcing-further-food

Hamilton, David. “Glean KY Fights Hunger and Food Waste in Central Kentucky.” The State-Journal, October 7, 2018. Retrieved at https://www.state-journal.com/2018/10/07/glean-ky-fights-hunger-and-food-waste-in-central-kentucky/

Hernandez, Jordan and Joelle. “Local Organizations That Accept + Allocate Left-Over Food.” Hoboken Girl, December 25, 2020. Retrieved at https://www.hobokengirl.com/food-waste-organizations-new-jersey/

Tags: Organizations

Hinde, Natasha. “People’s Kitchen: Everyone’s Welcome at this Communal Supper Club Tackling Food Waste and Loneliness.” HuffPost UK, January 29, 2018. Retrieved at http://www.huffingtonpost.co.uk/entry/peoples-kitchen-everyones-welcome-at-this-communal-supper-club-tackling-food-waste-and-loneliness\_uk\_5a69ac64e4b0e56300766802

Hommel, Rachel. “25 Organizations Growing Change in the San Diego Food Ecosystem.” FoodTank, November 2018. Retrieved at https://foodtank.com/news/2018/11/food-for-thought-25-organizations-growing-change/

Hoover, Darby, and Yvette Cabrera. “Building Out the Food Matters Toolbox: New Food Waste Tools.” Natural Resources Defense Council (NRDC) blog post, November 25, 2019. Retrieved at https://www.nrdc.org/experts/darby-hoover/building-out-food-matters-toolbox-new-food-waste-tools

Hotel Kitchen. “Creating a Culture Committed to Food Waste Reduction and Management.” Hotel Kitchen, at http://hotelkitchen.org/

Hotel Kitchen. “Bin Tracker.” Hotel Kitchen Retrieved at https://hotelkitchen.org/wp-content/uploads/2019/07/Bin\_Tracker.pdf

Hotel Kitchen. “Kitchen Checklist.” Hotel Kitchen Retrieved at https://hotelkitchen.org/wp-content/uploads/2017/11/HotelKitchen\_checklist\_final.pdf

Irvine, Denise. “Good Enough to Eat, but Not Good Enough to Sell.” Stuff, March 7, 2015. Retrieved at http://www.stuff.co.nz/life-style/food-wine/food-news/67040288/good-enough-to-eat-but-not-good-enough-to-sell

Jameson, Melissa. “Community Connections to Collaborate on Food Waste Diversion Program.” Revelstok Mountaineer, May 15, 2017. Retrieved at http://www.revelstokemountaineer.com/community-connections-to-collaborate-on-food-waste-diversion-program-18923

Jones, Carey. “Interview: Tristram Stuart, ‘Feeding the 5000,’” Culintro Blog, May 10, 2016. Retrieved at http://culintro.com/blog/interview-tristram-stuart-feeding-5000/

Kennedy, Maev. “Feeding the 5,000 – London Braves Sleet and Cold for Free Lunch*.” The Guardian*, December 16. 2009. Retrieved at https://www.theguardian.com/environment/2009/dec/16/food-waste-campaign-trafalgar-square

Lacsamana, Pauline. “Stop Hunger’s ‘Satisfeito’ Initiative Combats Food Waste and Malnutrition in Brazil.” The Daily Meal, January 4, 2017. Retrieved at http://www.thedailymeal.com/news/travel/stop-hunger-s-satisfeito-initiative-combats-food-waste-and-malnutrition-brazil/010417

Lammers, Leslie. “Food Shift Launching Systemic Approach to Food Recovery with Alameda Kitchen.” Sustainable Brands, November 2, 2015. Retrieved at http://www.sustainablebrands.com/news\_and\_views/startups/lesley\_lammers/food\_shift\_launching\_systemic\_approach\_food\_recovery\_alameda\_

Lekach, Sasha. “DoorDash Helps Users Combat Food Waste.” Mashable, January 23, 2018. Retrieved at http://mashable.com/2018/01/23/food-waste-door-dash-restaurants-donations/#...DKKIgRmqE

Martin, Amy. “17 Organizations Diverting Food Waste to Provide Meals for People in Need.” Think Tank, December 2020. Retrieved at https://foodtank.com/news/2020/12/organizations-diverting-food-waste-to-provide-meals-for-people-in-need/

Tags: Food Recovery

Mehmet, Sam. “Global Food Giants Join Coalition of Action on Food Waste.” New Food, August 18, 2020. Retrieved at https://www.newfoodmagazine.com/news/116057/global-food-giants-join-coalition-of-action-on-food-waste/

Mitchell, Stephanie. “New Service Reduces Food Waste and Feeds People for Free.” Stuff, June 22, 2018. Retrieved at https://www.stuff.co.nz/taranaki-daily-news/news/104906756/taranaki-company-handing-out-surplus-food-thrives-with-its-volunteers

Mok, Aaron. “How 23 Organizations Are Reducing Food Waste During COVID-19.” GreenBiz, May 15, 2020. Retrieved at https://www.greenbiz.com/article/how-23-organizations-are-reducing-food-waste-during-covid-19

**More Meals less Waste** (New Jersey) is a project that encourages decreasing food loss and food waste. It is a project of New Jersey Secretary of Agriculture, The Community FoodBank of New Jersey (CFBNJ), The Food Bank of South Jersey, Mercer Street Friends, and Norwescap.

Website: www.MoreMealsLessWaste.com

Tags: Governmental

Mugica, Yermia, and Alice Henly. “Food to the Rescue: Drexel Food Lab.” Natural Resources Defense Council, October 25, 2017 Retrieved at https://www.nrdc.org/resources/drexel-food-lab

National Restaurant Association with World Wildlife Fund. “86 Food Waste; Managing

Food Waste in Restaurants How Small Steps Can Have a Big Impact on Reducing Waste and Protecting the Planet.” National Restaurant Association with World Wildlife Fund, nd. Retrieved at https://www.restaurantkitchen.org/wp-content/uploads/2020/03/2020-02-10\_86FoodWaste\_Report\_final.pdf

Newsroom. “Cluj Project Food Waste Combat, Globally Awarded for the Best Local Social Responsibility Initiative in the JCI Network.” BR Business, November 17, 2017. Retrieved at http://www.business-review.eu/news/cluj-project-food-waste-combat-globally-awarded-for-the-best-local-social-responsibility-initiative-in-the-jci-network-152679

Nichols, Jennifer. “Spare Harvest Battles Food Waste by Swapping, Selling and Sharing Excess Produce.” ABC, November 6, 2017. Retrieved at http://www.abc.net.au/news/rural/2017-11-06/spare-harvest-website-stops-food-waste/9115932

Nierenberg, Danielle. “117 Organizations to Watch in 2017.” Food Tank, December 28, 2016. Retrieved at https://foodtank.com/news/2016/12/117-organizations-to-watch-in-2017/

Nonko, Emily. “How City Harvest Tackles Food Waste and Feeds Hungry New Yorkers.” Curbed, March 28, 2017. Retrieved at http://ny.curbed.com/2017/3/29/14498836/city-harvest-nyc-food-waste

NRDC. “Two-Thirds of Food Wasted at Home in Three Major U.S. Cities Is Edible.” Natural Resources Defense Council, October 25, 2017. Retrieved at www.nrdc.org/media/2017/171024-0.

NRDC. “Food Matters in Baltimore: Reimagining Waste into Wealth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/resources/food-matters-baltimore-reimagining-waste-wealth

Tags: Cities, Organizations

NRDC. “Food Matters in Denver: Sustained Momentum and Opportunity for Growth.” National Resource Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/resources/food-matters-denver-sustained-momentum-and-opportunity-growth

Tags: Cities, Organizations

NRDC. “NRDC Launches Regional Food Matters Project to Reduce Food Waste in 5 Southeastern Cities.” Natural Resources Defense Council, September 9, 2020. Retrieved at https://www.nrdc.org/media/2020/200909-0

Tags: Cities, Organizations

NRDC. “Tackling Food Waste, Nashville-Style.” Natural Resources Defense Council, February 16, 2017. Retrieved at https://www.nrdc.org/resources/tackling-food-waste-nashvillian-style

Tags: Cities, Organizations

NRDC. “NRDC Expands Regional Food Matters Project to Reduce Food Waste in 5 Great Lakes Cities and Counties.” Natural Resources Defense Council, January 19, 2021. Retrieved at https://www.nrdc.org/media/2021/210119-0

Tags: Cities, Organizations

NRDC. “NRDC Launches Regional Food Matters Project to Reduce Food Waste in 5 MidAtlantic Cities.” Natural Resources Defense Council, September 9, 2020. Retrieved at Tags: Cities, Organizations

Our Auckland. “Help These Harvesters Make the Most of Windfall.” Our Auckland, April 10, 2017. Retrieved at http://ourauckland.aucklandcouncil.govt.nz/articles/news/2017/03/making-the-most-of-windfall/

Peters, Adele. “Google Is Building Two New Tools to Help Tackle Food Waste and Hunger.” Fast Company, December 9, 2020. Retrieved at https://www.fastcompany.com/90583360/google-has-created-2-new-tools-to-help-tackle-food-waste-and-hunger

Tags: Food Banks, Tools

Petroni, Agostino. “Harnessing Food Waste to Empower Communities in Brazil.” Yes! Magazine, October 9, 2020. Retrieved at https://www.yesmagazine.org/social-justice/2020/10/09/food-waste-brazil-communities/

Tags: Brazil, Chefs, Organizational Projects

PRNewswire. “Feedback, Together with a Coalition of Partners, Brings Popular Food Waste Awareness Festival to America to Take Food Waste.” April 18, 2016. Retrieved at http://www.prnewswire.com/news-releases/feedback-together-with-a-coalition-of-partners-brings-popular-food-waste-awareness-festival-to-america-to-take-food-waste-offthemenu-300252983.html

PRNewswire. “Feeding the 5000 Events Spread Across America as Heat Rises in Fight Against Food Waste NGOs, Civic Institutions, Chefs, and Concerned Citizens Offer Free Meals in Food Waste Awareness Festivals throughout USA.” PRNewswire, September 20, 2016. Retrieved at http://www.prnewswire.com/news-releases/feeding-the-5000-events-spread-across-america-as-heat-rises-in-fight-against-food-waste-593987391.html

Prouse, Susanna. “New Campaign to Reduce Food Waste in Wales.” Resource Magazine, March 26, 2013. Retrieved at http://resource.co/article/FP/New\_campaign\_reduce\_food\_waste\_Wales-2891

Rabin, Kyle. “Aims to Reduce Food Waste and Hunger.” Grace Communications Foundation, December 30, 2016. Retrieved at http://gracelinks.org/blog/7646?utm\_source=GRACE+Newsletter&utm\_campaign=64f8d90a6b-EMAIL\_CAMPAIGN\_2016\_12\_14&utm\_medium=email&utm\_term=0\_d8918a9897-64f8d90a6b-119791461

Rabobank. “Turning up the Volume on Food Waste.” Rabobank, March 8, 2018. Retrieved at https://www.rabobank.com/en/raboworld/articles/turning-up-the-volume-on-food-waste.html

ReFED. “COVID-19 Food Waste Fundable Initiatives Directory” is a list/description of 37 organizations that ReFED has showcased to help them attract additional funding and partnerships to fully scale their work.” Retrieved at https://covid.refed.com/fundable-initiatives

Tags: Covid-19, Directories, Funding, Organizations

ReFED. “New Data from ReFED Reveals Amount of Food Waste Has Leveled Off After Increasing 11.9% Since 2010.” PRNewswire, February 2, 2021. Retrieved at https://www.prnewswire.com/news-releases/new-data-from-refed-reveals-amount-of-food-waste-has-leveled-off-after-increasing-11-9-since-2010--301220112.html

Tags: Organizations, Organizational Reports,

ReFED. “Roadmap to 2030: Reducing US Food Waste by 50%.” Powered by ReFED's Insights Engine, released March 2021. Retrieved at https://refed.com/food-waste/the-solutions/#roadmap-2030

Tags: Organizations, Platforms

Rogers, Verity. “This Is Rubbish Uses Drama to Prevent Food Waste.” Resource Magazine, October 10, 2014. Retrieved at http://resource.co/article/rubbish-uses-drama-prevent-food-waste-6664

Rosengren, Cole. “Feedback Announces New Initiatives in Food Waste Reduction Campaign.” Waste Drive, September 21, 2016. Retrieved at http://www.wastedive.com/news/feedback-announces-new-initiatives-in-food-waste-reduction-campaign/426683/

Salyer, Kirsten. “Chef Massimo Bottura Calls for a Revolution to End Food Waste.” World Economic Forum, November 23, 2020. Retrieved at https://www.weforum.org/agenda/2020/11/massimo-bottura-on-solutions-for-food-waste/

Tags: Chefs, Italy, Organizations

**Say No to Food Waste** (Tbilisi, Georgia) is a media campaign by CENN [Caucasus Environmental NGO Network] with the support of the British Embassy, ‘to urge people change their behavior and consume more responsibly to reduce food waste.” It wii strive “to achieve an ‘awakened’ culture, the members of which will act more responsibly in support of their own surroundings.”

Website:

Tags: Georgia, Organizational Projects

Searle, Fred. “Wrap Takes Food Waste Fight to next Level.” Fresh Produce, September 13, 2017. Retrieved at http://www.fruitnet.com/fpj/article/173377/wrap-takes-food-waste-fight-to-next-level

SFN. “Food Waste Alliance Working Across Industries.” Southern Farm Network, August 10, 2015. Retrieved at http://sfntoday.com/food-waste-alliance-working-to-reduce-waste/

Shrum, Rick. “Food Rescue Group Expands to Washington, Four Other Counties.” Observer-Reporter, September 13, 2017. Retrieved at http://www.observer-reporter.com/20170913/food\_rescue\_group\_expands\_to\_washington\_four\_other\_counties

Sinclair, Mark. “This Is Real Junk Food.” Creative Review, March 13, 2017. Retrieved at https://www.creativereview.co.uk/real-junk-food-project/

**Stop Food Waste Australia** (Australia) is “an independent long-term partnership that reduces food waste and food insecurity, drives innovation, and improves the Australian food system’s productivity and resilience. As a vital part of the National Food Waste Strategy, Stop Food Waste Australia’s establishment brings together the people and programs needed to halve food waste in Australia by 2030.”

Website: https://www.stopfoodwaste.com.au/

Tags: Australia, Organizations

Surya, Reno. “Indonesia Remains One of the World's Worst in Managing Food Waste: Garda Pangan Wants to Change That.” The Jakarta Post, March 30, 2021. Retrieved at

Tags: Food Recovery Organizations, Indonesia

Swartzell, Griffin. “Can FoodMaven Fix the Food Industry’s Huge Waste Problem?.” Colorado Springs Independent, March 23, 2017. Retrieved at http://www.csindy.com/coloradosprings/can-foodmaven-fix-the-food-industrys-huge-waste-problem/Content?oid=4891015

Syddansk Universitet. “Food Waste: Which Initiatives Work?” Public, June 4, 2018. Retrieved at http://www.publicnow.com/view/4C12E83D19D681DF8181E7478757FF47708B67A0?2018-06-04-11:30:08+01:00-xxx256

Team YS. “Because There Is No Planet B: How India’s Startups Are Fighting the Waste Management Crisis.” YourStory, June 5, 2021. Retrieved at https://yourstory.com/2021/06/no-planetb-indias-startups-fighting-waste-management-crisis-/amp

Tags: India, Startups

Upton, Michael. “Family’s Helping Hand from Mexborough Businesses.” Rotherham Advertiser, January 3, 2017. Retrieved at http://www.rotherhamadvertiser.co.uk/news/105588/family-s-helping-hand-from-mexborough-businesses.aspx

Wahi, Uvika. “Hunger Is A Huge Enemy That Small Organizations Are Fighting & They Need Your Help.” MSXP, August 9, 2017. Retrieved at http://www.mensxp.com/special-features/today/38783-hunger-is-a-huge-enemy-that-small-organizations-are-fighting-they-need-your-help.html

Walla, Katherine. “19 Organizations Turning Food Waste into Food Justice.” Food Tank, January 2019. Retrieved at https://foodtank.com/news/2019/01/theres-an-app-for-that-reducing-our-food-waste/

Waste360 Staff. “Imperfect Expands National Operations to Fight Food Waste.” Waste360, November 8, 2018. Retrieved at https://www.waste360.com/food-waste/imperfect-expands-national-operations-fight-food-waste

World Food Program. “WFP’s Zero Food Loss Initiative: Reaching 200 Million Farmers by 2030.” World Food Program, March 19, 2019. Retrieved at https://www.wfpusa.org/multimedia/wfps-zero-food-loss-initiative-reaching-200-million-farmers-by-2030/

Tags: Africa, Food Loss, Organizational Projects

World Wildlife Fund. “ReFED: Advancing Solutions to Food Loss and Waste During the Time of COVID.” World Wildlife Fund, August 11, 2020. Retrieved at https://www.worldwildlife.org/blogs/sustainability-works/posts/refed-advancing-solutions-to-food-loss-and-waste-during-the-time-of-covid

Overproduction

Dufalla, Jacqueline. “Agricultural Overproduction and the Deteriorating Environment,”

July 7, 2016. Retrieved at http://www.e-ir.info/2016/07/07/agricultural-overproduction-and-the-deteriorating-environment/

Greens. “Overproduction of Food (Waste).” The Greens, May 16, 2017. Retrieved at https://www.greens-efa.eu/en/article/news/overproduction-of-food-waste/

Hayes, McKenna. “Eillie Anzilotti: ‘Overproduction of Livestock Is the Most Pressing Modern Food Issue,’” Food Tank, August 23, 2017. Retrieved at https://foodtank.com/news/2017/08/eillie-anzilotti/

Messner, Rudolf, Carol Richards, and Hope Johnson. “The ‘Prevention Paradox’: Food Waste Prevention and the Quandary of Systemic Surplus Production.” *Agriculture and Human Values* (January 22, 2020). doi.org/10.1007/s10460-019-10014-7 Retrieved at https://link.springer.com/article/10.1007/s10460-019-10014-7

Packaging, Plastics, Jars, Cups, Plates, Straws, Compostables, Cutlery, Sensors, Stickers

Ackers, Kylie. “The World’s First Edible Cutlery.” The Food Rush, April 6, 2016. Retrieved at [Can’t locate as of October 11, 2020]

AJOT. “IFCO Celebrates 318,000 Metric Tonnes of Food Waste Avoided.” American Journal of Transportation, May 9, 2017. Retrieved at https://www.ajot.com/news/ifco-celebrates-318000-metric-tonnes-of-food-waste-avoided

American Chemical Society. “Cutting Food Waste, but Tossing More Packaging: Our Plastics Conundrum.” EurekAlert, October 19, 2016. Retrieved at https://www.eurekalert.org/pub\_releases/2016-10/acs-cfw101916.php

Andersen, Julie. “Plastic Pollution Doesn’t Just Make for an Ugly Beach Day. It’s Contaminating Our Food Chain.” *Los Angeles Times*, May 29, 2017. Retrieved at http://www.latimes.com/opinion/livable-city/la-ol-plastic-pollution-styrofoam-20170529-story.html

Ashton, Izzy. “Why the Time Is Now for Food Waste’s ‘Plastic’ Moment.” Creative Brief, August 27, 2020. Retrieved at https://www.creativebrief.com/bite/interview/founder/why-time-now-food-wastes-plastic-moment

Askew, Katy. “Food Waste and Plastic Pollution: 'The Two Key Sustainability Drivers Are Carbon and Circularity.'” FoodNavigator.com, July 31, 2020. Retrieved at ttps://www.foodnavigator.com/Article/2020/07/31/Food-waste-and-plastic-pollution-The-two-key-sustainability-drivers-are-carbon-and-circularity

Askew, Katy. “Plastics, Pollution, Food Safety and Waste: 'These Issues Are Interconnected.'”

FoodNavigator.com, December 24, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/12/24/Plastics-pollution-food-safety-and-waste-These-issues-are-interconnected

Tags: Food Safety, Plastic

Australian Institute of Packaging. “AIP Webinar Discusses Role Packaging Has in Minimising Food Waste.” Food Magazine, August 20, 2020. Retrieved at https://foodmag.com.au/aip-webinar-discusses-role-packaging-has-in-minimising-food-waste/

**AgroZ** (Tanzania-based) produces a “multi-layered hermetic bag recommended for the storage of grains and pulses for six to nine months and sometimes longer period of time to protect against insects and pests without using pesticide dusts.” It is “recommended for the storage of maize, sorghum, rice, millet, dried beans and other pulses.”

Website: http://azpfl.com/index.php/en/brands/agroz/agroz-bag-and-bag-plus

Tags: Storage, Tanzania

Bahmid, Nur Alim. “Reducing Food Waste with Antimicrobial Packaging.” New Food, July 2, 2020. Retrieved at https://www.newfoodmagazine.com/article/113285/food-waste-2/

Ball, Aimee Lee. “The Anti-Packaging Movement.” *New York Times*, March 14, 2016. Retrieved at http://www.nytimes.com/2016/03/14/t-magazine/food/precycling-food-packaging.html

Barczak, Piotr. “Why Single-use Packaging Will Preserve Europe’s Food Waste Problem.” Resource Magazine, September 8, 2016. Retrieved at http://resource.co/article/why-single-use-packaging-will-preserve-europe-s-food-waste-problem-11369

Barnes, David K. A., Francois Galgani, Richard C. Thompson, and Morton Barlaz. “Accumulation and Fragmentation of Plastic Debris in Global Environments.” *Philosophical Transactions: Biological Sciences* 364: 1526 (July 27, 2009): 1985-1998. Retrieved at http://rstb.royalsocietypublishing.org/content/364/1526/1985

Barnes, Gail. “What to Do Now That Recycling Just Became a Lot More Difficult.” FoodBec Media, August 14, 2017. Retrieved at http://www.foodbev.com/news/recycling-just-became-lot-difficult/

BBC News. “Plastic Recycling: Why Are 99.75% of Coffee Cups Not Recycled?” BBC News

April 17, 2018. Retrieved at http://www.bbc.com/news/science-environment-43739043

BBC. “Pringles and Cadbury 'Failing on Recycled Packaging'.” BBC, September 24, 2020. Retrieved at https://www.bbc.com/news/business-54271661

Tags: Packaging

Bega, Sheree. “Greenpeace wary of ‘greenwashing’ tactics.” IOL, June 9, 2018. Retrieved at https://www.iol.co.za/saturday-star/opinion/greenpeace-wary-of-greenwashing-tactics-15392242

Berger, Michael. “Nanotechnology Food Packaging Releases Preservatives on Demand.” Nanowerk News, May 22, 2018. Retrieved at https://www.nanowerk.com/nanotechnology\_articles/newsid=50248.php

Best, Grace. “Top 10 Things You Should Know about Green Packaging Solutions.” Total Food Service, December 15, 2016. Retrieved at http://totalfood.com/top-10-things-you-should-know-about-green-packaging-solutions/

Bhattara, Abha. “Paper, Bamboo, Twizzlers: Restaurants Consider Alternatives to the Plastic Straw.” Washington Post, February 2, 2018. Retrieved at https://www.washingtonpost.com/business/economy/paper-bamboo-twizzlers-restaurants-consider-alternatives-to-the-plastic-straw/2018/02/02/9be47608-02ab-11e8-8acf-ad2991367d9d\_story.html?noredirect=on&utm\_term=.590e043fd66c

Bhargava, Nitya, Vijay Singh Sharanagat, Rahul S. Mor, and Kshitiz Kumar. “Active and Intelligent Biodegradable Packaging Films Using Food and Food Waste-derived Bioactive Compounds: a Review.” Trends in Food Science & Technology (IF 11.077 ) (September 22, 2020). DOI: 10.1016/j.tifs.2020.09.015 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0924224420306051

Tags: Academic Articles, Packaging

Bienen, Leslie. “In the Fast-Food Industry, Change Comes Slowly.” *Frontiers in Ecology and the Environment* 6:2 (March 2008): 61.

Bio-Based World News. “The Mango-based Packaging That’s Four-times More Effective than a Fossil Alternative.” Bio-based World News, June 27, 2018. Retrieved at https://www.biobasedworldnews.com/mango-based-packaging-four-times-more-effective-fossil-alternative

Biodegradable Products Institute. “Guidelines for the Labeling and Identification of Compostable Products and Packaging.” International Biodegradable Products Institute, September 2020. Retrieved at https://www.bpiworld.org/resources/Documents/BPI\_Labeling-Guidelines-2020.pdf

Tags: Composting, Packaging

Blunt, Katherine. “As Plastic Waste Chokes the Planet, Can Petrochemical Industry Respond?” Houston Chronicle, October 5, 2018. Retrieved at https://www.houstonchronicle.com/business/energy/article/As-plastic-waste-chokes-the-planet-can-13284715.php

BPF. “Food Waste Will Rise with ‘Plastic-free-aisles’, Warns BPF.” Plastics in Packaging, July 26, 2017. Retrieved at https://plasticsinpackaging.com/online/food-waste-will-rise-with-plastic-free-aisles-warns-bpf/

British Utilities. “A UK Company Is Offering 100% Compostable Catering Products and Food Packaging.” British Utilities, November 24, 2016. Retrieved at https://british-utilities.co.uk/2016/new-packaging-can-join-food-waste-in-the-compost/

Browning, Daniel. “How Antimicrobial Nanotubes in Packaging Can Revolutionize Food Safety.” Packaging Digest, February 5, 2021. Retrieved at https://www.packagingdigest.com/food-safety/how-antimicrobial-nanotubes-packaging-can-revolutionize-food-safety

Tags: Food Safety, Packaging,

Bunte-Mein, Julia. “An Overlooked Solution to Reducing Food Waste: Sustainable Packaging.” Harvard Politics, May 26, 2018. Retrieved at http://harvardpolitics.com/united-states/an-overlooked-solution-to-reducing-food-waste-sustainable-packaging/

Burrows, David. “Microplastics Found in Food and Water: Food Scare or Perfectly Safe?” Food Navigator, September 13, 2017. Retrieved at http://www.foodnavigator.com/Science/Microplastics-found-in-food-and-water-Food-scare-or-perfectly-safe

Buzby, Jean. “Research Innovates to Reduce Food Loss, Waste with NIFA Help.” [The National Institute of Food and Agriculture --NIFA] Vegetable Growers Association, January 25, 2021. Retrieved at https://vegetablegrowersnews.com/news/research-innovates-to-reduce-food-loss-waste-with-nifa-help/

Tags: Governmental Reports, Packaging

Calnan, Marianne. “Selfridges Launches World’s First Edible Drink Packaging.” The Grocer, March 28, 2018. Retrieved at https://www.thegrocer.co.uk/home/topics/environment/selfridges-launches-worlds-first-edible-drink-packaging/564951.article

Cecchini, Chiara. “Edible Innovations: Honing in the Science of Preserving Fresh Food.” Make:, July 6, 2017. Retrieved at http://makezine.com/2017/07/06/edible-innovations-honing-in-the-science-of-preserving-fresh-food/

Chatterson, Nicole. “5 Ways We Can Move Away From Single-Use Plastics; the Pandemic Is Putting Even More Plastic into Our Oceans. But We Can Change That.” Civil Beat, January 18, 2021. Retrieved at https://www.civilbeat.org/2021/01/5-ways-we-can-move-away-from-single-use-plastics/

Tags: Plastic

Chaudhuri, Saabira. “Compostables, Meant to Cut Plastic Waste, Are Stumbling.” Wall Street Journal, January 22, 2019. Retrieved at https://www.wsj.com/articles/compostables-meant-to-cut-plastic-waste-are-struggling-11548172800

Chaudhuri, Saabira. “Plastic Straws That Quickly Biodegrade in the Ocean? Not Quite, Scientists Say.” Wall Street Journal, March 20, 2021 Retrieved at https://www.wsj.com/articles/plastic-straws-that-quickly-biodegrade-in-the-ocean-not-quite-scientists-say-11616238001

Tags: Straws

Chen, Angus. “A Plastic-Eating Bacterium Might Help Deal With Waste One Day.” March 10, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/03/10/469972237/this-plastic-eating-bacterium-might-help-deal-with-waste-one-day

Christensen, Ken. “Guess What’s Showing up in Our Shellfish? One Word: Plastics.” NPR The Salt, September 19, 2017. Retrieved at http://www.npr.org/sections/thesalt/2017/09/19/551261222/guess-whats-showing-up-in-our-shellfish-one-word-plastics

Circular Online. “The Role of Packaging in Reducing Avoidable Food Waste.” Circular Online, January 14, 2021. Retrieved at https://www.circularonline.co.uk/opinions/the-role-of-packaging-in-reducing-avoidable-food-waste/

Tags: Packaging

Closed Loop Partners. “Closed Loop Partners Releases Groundbreaking Report on the Pathway to Scale for Reusable Packaging Models.” Closed Loop Partners, January 14, 2021. Retrieved at https://www.closedlooppartners.com/closed-loop-partners-releases-groundbreaking-report-on-the-pathway-to-scale-for-reusable-packaging-models/

Tags: Packaging

Consumer Goods Forum. “Plastic Waste, Food Safety and Food Waste: How Interconnected Are They?” Consumer Goods Forum, June 21, 2021. [host Louise Chester speaks to fellow CGF colleagues Erica Sheward, Director of the Global Food Safety Initiative, and Ignacio Gavilan, Director of Sustainability, who leads the CGF’s Coalitions of Action on Plastic Waste and Food Waste]

Retrieved at https://www.theconsumergoodsforum.com/podcast/plastic-waste-food-safety-and-food-waste-how-interconnected-are-they/?utm\_source=newswires&utm\_medium=referral&utm\_campaign=ignacio-erica-podcast

Tags: Plastic, Podcasts

Cohen, Rich. “How Plastic Undermines Eco-friendly Efforts like Composting.” The Hill, July 6, 2021. Retrieved at https://thehill.com/opinion/energy-environment/561723-how-plastic-undermines-eco-friendly-efforts-like-composting

Tags: Plastic, Produce, Stickers

Cornall, Jim. “VTT Creates Recyclable Plastic Bottles from Citrus Peel.” Food Navigator, December 8, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/12/08/VTT-creates-recyclable-citrus-peel-plastic-bottles#

Tags: Citrus Skins, Finland, Plastic

Deily, Karl. “Opinion, Cutting Waste & Keeping Food Fresh with Packaging Made from Plants.” Food Tank, November 2018. Retrieved at https://foodtank.com/news/2018/11/opinion-cutting-waste-keeping-food-fresh-with-packaging-made-from-plants/

Comere, Elisabeth. “The Role of Food and Beverage Packaging in Limiting Climate Change.” Triple Pundit, December 22, 2016. Retrieved at http://www.triplepundit.com/podium/role-food-beverage-packaging-limiting-climate-change/

Conseil National De L’Emballage. “Packaging’s Contribution to Food Waste Reduction in France.” Conseil National De L’Emballage, January 2018. Retrieved at http://www.conseil-emballage.org/wp-content/uploads/2018/01/Packaging’s-contribution-to-food-waste-reduction-in-France.pdf

Corbin, Tony. “Fazer and Sulapac Team to Develop New ‘Responsible’ Food Packaging.” Packaging News, June 4, 2018. Retrieved https://www.packagingnews.co.uk/news/markets/food/fazer-sulapac-team-develop-new-responsible-food-packaging-04-06-2018

Corbin, Oliver. “Oliver Kay Expands Sustainable Packaging.” Packaging News, January 4, 2019. Retrieved at https://www.packagingnews.co.uk/news/markets/food/oliver-kay-expands-sustainable-packaging-03-01-2019

Crowe, Vicki. “Iceland Returns to Plastic Despite Commitment to Remove it from Stores.” Which? July 23, 2019. Retrieved at https://www.which.co.uk/news/2019/07/iceland-brings-back-plastic/

Crown. “Food Waste: Turning a Challenge into an Opportunity; Whitepaper 2020.” Crown, nd [September 2020?] Retrieved at https://www.crowncork.com/news/all-about-cans/food-waste-turning-challenge-opportunity

Tags: Corporate Reports, Packaging

**Cryovac Darfresh Tray** is packaging produced by Sealed Air (qv) that “provides a hermetic seal completely surrounding the pork to preserve color, flavor and product integrity.”

Website: https://sealedair.co.uk/en-gb/cryovac-darfresh-uk

Tags: Packaging

Cuff, Madeleine. “Costa Partners with Bio-bean to Give Waste Coffee New Lease of Life.” BusinessGreen, December 19, 2016. Retrieved at http://www.businessgreen.com/bg/news/3001387/costa-partners-with-bio-bean-to-give-waste-coffee-new-lease-of-life

Cuff, Madeleine. “World’s First Plastic-free Supermarket Aisle Unveiled in Amsterdam.” BusinessGreen, February 28, 2018. Retrieved at https://www.businessgreen.com/bg/news/3027532/worlds-first-plastic-free-supermarket-aisle-unveiled-in-amsterdam

Cuff, Madeleine. “Aquapak Reveals Radical Packaging That Biodegrades During Anaerobic Digestion.” BusinessGreen, August 23, 2016. Retrieved at http://www.businessgreen.com/bg/news/2468581/aquapak-reveals-radical-packaging-that-biodegrades-during-anaerobic-digestion

Curley, Rebecca. “Pays to Be Green Here’s How You Can Get Paid to Recycle Plastic Bottles in Iceland’s ‘Reverse Vending Machine,’” The Sun, May 26, 2018. Retrieved at https://www.thesun.co.uk/news/6385118/heres-how-you-can-get-paid-to-recycle-plastic-bottles-in-icelands-reverse-vending-machine/

Danigelis, Alyssa. “Dole Aims for Zero Fossil-based Plastic Packaging by 2025.” Envidonmental + Energy Leader, July 3, 2020.” Retrieved at https://www.environmentalleader.com/2020/07/dole-zero-fossil-based-plastic-packaging/

DAR. “Don’t Throw Plastic Bags in Recyling Bins or Garbage Bins Save Them to Make Plarn.” Columbia Star, January 12, 2017. Retrieved at http://www.thecolumbiastar.com/news/2017-01-13/Society/Dont\_throw\_plastic\_bags\_in\_recyling\_bins\_or\_garbag.html

Davidson, Jordan. “Ireland to Reduce Waste by Cutting out All Single-Use Plastic.” EcoWatch, September 17, 2019. Retrieved at https://www.ecowatch.com/ireland-plastics-ban-2640399563.html?rebelltitem=1#rebelltitem1

DeArmitt, Chris. “Episode 18: The Data Behind Plastics.” [Pro-plastic; YouTube; Chris DeArmitt] Waste360, May 13, 2021. Retrieved at https://www.waste360.com/plastics/episode-18-data-behind-plastics

Tags: Plastic, YouTube

DeMarco, Joey. “Apeel Sciences Protects Produce Naturally From Pests and Spoilage,”

Food Tank, March 26, 2017. Retrieved at https://foodtank.com/news/2017/03/leftover-plant-material-reduces-food-waste-limits-pesticide-usage/

Dolasia, Meera. “Evoware Hopes to Reduce Plastic Waste with Edible Seaweed Wrappers and Ello Jello Cups.” DOGO News, October 8, 2017. Retrieved at https://www.dogonews.com/2017/10/8/evoware-hopes-to-reduce-plastic-waste-with-edible-seaweed-wrappers-and-ello-jello-cups

Dow, Caitlin. “BPA: Still a Big Deal.” Nutrition Action, November 15, 2017. Retrieved at https://www.nutritionaction.com/daily/food-safety/bpa-still-a-big-deal/

Doyle, Alister. “Plastic Found in Mussels from Arctic to China - Enters Human Food.” Retuers, December 20, 2017. Retrieved at https://uk.reuters.com/article/us-environment-mussels/plastic-found-in-mussels-from-arctic-to-china-enters-human-food-idUKKBN1EE194

Ducard, John. “How the Packaging Industry is Helping to Tackle Food Waste.” Kempner, November 7, 2017. Retrieved at https://www.kempner.co.uk/2017/11/packaging-innovations-reduce-food-waste-blog/

Eagle, Jenny. “Labelling Bioplastics ‘Eco’, ‘Green’ or ‘Bio’ Misleads Consumers, Says European Parliament Committee.” Beverage Daily, January 27, 2017. Retrieved at http://www.beveragedaily.com/Processing-Packaging/Labelling-bioplastics-as-eco-green-or-bio-is-misleading

Earth911.com. “6 Durable Household Items Made From Recycled Plastic. Earth911, May 12, 2021. [Earthwise Reusable Grocery Bag; D.F. Omer 110-Gallon Garden Composter; Honey-Can-Do Lightweight Recycled Plastic Hangers’ Bamboo Naturals Evriholder Heavy-Duty Scrub Brush; HDPE-MAT Heavy Duty Waterproof Front Door Mat; ECOstorage 12-Gallon Flip Lid Recycled Plastic Storage Container] Retrieved at https://earth911.com/how-and-buy/6-durable-household-items-made-from-recycled-plastic/

Tags: Plastic

Economist. “Food Packaging Is Not the Enemy of the Environment That it Is Assumed to be.” *The Economist*, December 14, 2016. Retrieved at http://www.economist.com/news/business-and-finance/21711846-vacuum-packs-mean-meat-can-stay-shelves-between-five-and-eight-days-food-packaging

Economist. “When You Do the Numbers, Food Packaging Saves on Waste.” *The Economist*, December 20, 2016. Retrieved at http://www.startribune.com/when-you-do-the-numbers-food-packaging-saves-on-waste/407506466/

EINPresswire.com. “Plastics Deliver More Choices, Advances in Frozen Foods — With Less Packaging and Food Waste.” Milltech, February 24, 2017. Retrieved at http://www.military-technologies.net/2017/02/24/plastics-deliver-more-choices-advances-in-frozen-foods-with-less-packaging-and-food-waste-2/

Ellson, Andrew. “May’s Curb on Waste Is Just Jaw-jaw, Says Lord Rose.” The Times, January 13, 2018. Retrieved at https://www.thetimes.co.uk/article/may-s-curb-on-waste-is-just-jaw-jaw-says-lord-rose-of-monewden-marks-and-spencer-7bv2ghqp3

Ernvall, Olli. “Sensor Detects Spoilage of Food.” Phys Org, May 6, 2015. Retrieved at https://phys.org/news/2015-05-sensor-spoilage-food.html

Fagundes, Colton. “Preventing Food Loss with Packaging.” Food Tank, August 2019. Retrieved at https://foodtank.com/news/2019/08/preventing-food-loss-with-packaging/

**Farther Farms** (New York) has “CO2 pasteurization technology is a simple fix that can prolong packaged foods’ shelf life in room temperature past 90 days.”

Website: https://www.fartherfarms.com/

Tags: Packaging, Technology

Fehling, April. “Food Wrappers That Aren’t Destined for the Landfill.” The Plate, National Geographic, April 11, 2016. Retrieved at http://theplate.nationalgeographic.com/2016/04/11/food-wrappers-that-arent-destined-for-the-landfill/

Fickling, David. “Reports of Plastic’s Death Were Exaggerated, Amcor Bets.” Bloomberg, August 6, 2018. Retrieved at https://www.bloomberg.com/view/articles/2018-08-06/reports-of-plastic-s-death-were-exaggerated-amcor-bets

Fight Food Waste CRC. “Research Insights of Consumer Perceptions of the Role of Packaging in Minimising Food Waste.” Fight Food Waste CRC, nd [October 2020?]. Retrieved at https://fightfoodwastecrc.com.au/wp-content/uploads/2019/05/FINAL\_FFW\_CRC\_Infographic.pdf

Tags: Consumers, Infographics, Packaging

Fisher, Kyla. “Why the Industry Should Consider Food Waste and Packaging Intertwined.” Waste Dive, March 29, 2018. Retrieved at https://www.wastedive.com/news/why-the-industry-should-consider-food-waste-and-packaging-intertwined/520075/

Fisher, Kyla, *et al*. “Quantifying the Value of Packaging as a Strategy to Prevent Food Waste in America.” AMERIPEN, January 2018. Retrieved at https://c.ymcdn.com/sites/www.ameripen.org/resource/resmgr/files/AMERIPEN-WhitePaper-FoodWast.pdf#page=11

Fisher, Kyla, *et al*. “Quantifying the Value of Packaging as a Strategy to Prevent Food Waste in America.” Ameripen, January 2018. Retrieved at https://c.ymcdn.com/sites/www.ameripen.org/resource/resmgr/files/AMERIPEN-WhitePaper-FoodWast.pdf#page=11

Flaws, Bonnie. “Why Zero Plastic in Supermarket Produce Aisles Might Not Be Realistic

Stuff.co.nz, February 28, 2021. Retrieved at https://www.stuff.co.nz/business/124270896/why-zero-plastic-in-supermarket-produce-aisles-might-not-be-realistic

Tags: New Zealand, Plastic, Supermarkets

Flynn, Valerie. “Pubs Left to Suck up the Cost after Straw Poll.” The Times, February 4, 2018. Retrieved at https://www.thetimes.co.uk/article/pubs-left-to-suck-up-the-cost-after-straw-poll-0ffxd9kqr

Food & Beverage Industry. “Repackaging the Impact of Food Waste.” Food & Beverage Magazine, October/November 2017. p. 43. Retrieved at https://sealedair.com/sites/default/files/Repackaging%20the%20impact%20of%20food%20waste%20with%20Ron%20Cotterman%20%281%29.pdf

FoodPrint. “The FoodPrint of Food Packaging.” Foodprint, January 8, 2020. Retrieved at https://foodprint.org/reports/the-foodprint-of-food-packaging/

Fortune, Aidan. “Tulip Unveils Food Waste Reduction Pledge.” GlobalMeatNews.com, June 1, 2020. Retrieved at https://www.globalmeatnews.com/Article/2020/06/01/Tulip-unveils-food-waste-reduction-pledge

FPI. “New Report Identifies Trends that Drive Sales in the Foodservice Packaging Supply Chain.” Foodservice Packaging Institute, November 19, 2015. Retrieved at http://www.fpi.org/index.php?bid=100&storyid=155

FPI. “Foodservice Packaging Recovery Case Study Earth Farms Organics (Charlotte, NC).” Foodservice Packaging Institute, December 2013. Retrieved at http://www.recyclefsp.org/earth-farm-organics

Francis, C., *et al.* “Industry Insights Report: Stakeholder Online Survey of Product-Packaging Design Processes.” Adelaide, Australia: Save Food Packaging Design and the Fight Food Waste CRC, February 2021. Retrieved at https://fightfoodwastecrc.com.au/wp-content/uploads/2021/02/FFWCRC121\_SFPDC\_InterviewIndustryReport\_V2\_reduced.pdf

Tags: Australia, Packaging

Frankel, Joe. “Non-compostable Packaging Debate.” Packaging News, February 9, 2017. Retrieved at http://www.packagingnews.co.uk/features/comment/soapbox/joe-frankel-vegware-non-compostable-packaging-debate-09-02-2017

Fresh Plaza. “Less Food Waste with PerfoLid.” Fresh Plaza, May 11, 2017. Retrieved at http://www.freshplaza.com/article/175293/Because-of-this-packaging%2C-fresh-produce-can-continue-to-breathe

Fresh Plaza. “Switzerland: Start-up AgroSustain Secures €1 million for Fighting Food Waste.” Fresh Plaza, December 19, 2018. Retrieved at https://www.freshplaza.com/article/9055356/switzerland-start-up-agrosustain-secures-eu1-million-for-fighting-food-waste/

Fresh Plaza. “Brazilian Packaging Company Offers Extended Shelf-life and Reduced Transportation Costs.” Fresh Plaza, October 9, 2020. Retrieved at https://www.freshplaza.com/article/9257447/brazilian-packaging-company-offers-extended-shelf-life-and-reduced-transportation-costs/

Tags: Brazil, Packaging, Transportation

Gabbatiss, Josh. “Latte Levy: How Other European Countries Are Dealing with Disposable Coffee Cups.” The Independent, January 8, 2018. Retrieved at http://www.independent.co.uk/environment/latte-levy-european-countries-dealing-disposable-coffee-cups-explained-ireland-france-a8145436.html

Gabbatiss, Josh. “Microplastics Found in Fertilisers Being Applied to Gardens and Farmland.” Independent, April 5, 2018. Retrieved at https://www.independent.co.uk/environment/microplastic-pollution-fertilisers-gardens-farmland-germany-plastic-waste-a8288776.html

Gamillo, Elizabeth. “Plastic Waste Can Be Transformed into Vanilla Flavoring; Researchers Used Microbes to Convert Plastic Waste into the Chemical Additive.” Smithsonian, June 23, 2021. Retrieved at https://www.smithsonianmag.com/smart-news/plastic-waste-can-be-transformed-vanilla-flavoring-study-shows-180978046

Tags: Plastic, Vanilla

Garland, Muriel. “Slow Progress, but Still Progress, on Plastic Bags.” IOM Today, January 26, 2017. Retrieved at http://www.iomtoday.co.im/news/columns/slow-progress-but-still-progress-on-plastic-bags-1-8350664

Gattey, Megan. “How Plastic Bags Became the Pariah of Waste.” Stuff, December 3, 2017. Retrieved at https://www.stuff.co.nz/environment/98933638/how-plastic-bags-became-the-pariah-of-waste

Geijer, Thijs. “Plastic Packaging in the Food Sector: Six Ways to Tackle the Plastic Puzzle.” ING, December 3, 2019. Retrieved at https://think.ing.com/reports/plastic-packaging-in-the-food-sector-six-ways-to-tackle-the-plastic-puzzle/

Gilling, Tom. “Single-use Plastics Bigger than Climate Change?” Market Intelligence, August 15, 2017. Retrieved at http://www.fruitnet.com/produceplus/article/173098/single-use-plastics-bigger-than-climate-change

Goldsberry, Clare. “The Megatrends That Are Reshaping Food and Beverage Packaging.” Packaging, Sustainability, Recycling, Business, Materials, May 3, 2017. Retrieved at https://www.plasticstoday.com/packaging/megatrends-are-reshaping-food-and-beverage-packaging/162254039156749

Goldsberry, Clare. “Preventing Food Waste Drives Innovations in Packaging Materials.” Plastics Today, May 9, 2017. Retrieved at https://www.plasticstoday.com/packaging/preventing-food-waste-drives-innovations-packaging-materials/136884323856783

Goldsberry, Clare. “Canada’s Plastics Ban Could Undermine USMCA; Claims of Toxicity Contradict Science.” Plastics Today, October 8, 2020. Retrieved at https://www.plasticstoday.com/legislation-regulations/canadas-plastics-ban-could-undermine-usmca-claims-toxicity-contradict

Tags: Canada, Plastic

Goldsberry, Clare. “Mars Wrigley Partners with Danimer Scientific to Roll Out Compostable Packaging.” Plastics Today, March 22, 2021. Retrieved at https://www.plasticstoday.com/packaging/mars-wrigley-partners-danimer-scientific-roll-out-compostable-packaging

Tags: Packaging, Plastic

Gooch, Martin, Claire Sand, Benjamin Dent, Peter Whitehead, Lyle Vanclief, and Abdel Felfel. “Unwrapping the Arguments Solving Packaging and Food Waste Through Government/industry Collaboration.” Value Chain Management International (VCM) and Packaging Technology & Research, May 18, 2021. Retrieved at https://vcm-international.com/wp-content/uploads/2021/05/Packaging-and-Food-Waste-Unwrapping-the-Arguments-FULL-PAPER-051821.pdf

Tags: Packaging, Reports

Good News Network. “No More ‘Sniff Tests’: Cheap Biodegradable Sensors Can Tell Smartphones When Food Has Gone Bad.” Good News Network, August 19, 2019. Retrieved at https://www.goodnewsnetwork.org/sensors-can-tell-smartphones-when-food-has-gone-bad/

Goodrich, Nina. “The Sustainable Packaging Landscape: a Decade in Review.” Packaging Digest, December 18, 2019. Retrieved at https://www.packagingdigest.com/sustainable-packaging/the-sustainable-packaging-landscape-a-decade-in-review-2019-12-18

Gore-Langton, Louis. “SavrPak Pilots Food Waste Prevention Bags Amid P&G Award Funding and COVID-19 Demands.” Packaging Insights, January 19, 2021. Retrieved at https://www.packaginginsights.com/news/savrpak-pilots-food-waste-prevention-bags-amid-pg-award-funding-and-covid-19-demands.html

Tags: Covid-19, Packaging

Graham, Rachel. “Milk Bottles to Get Temperature Strips to Prevent Food Waste.” The Grocer, November 7, 2018. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/milk-bottles-to-get-temperature-strips-to-prevent-food-waste/573550.article

Gray, Richard. “What’s the Real Price of Getting Rid of Plastic Packaging?” BBC News, July 6, 2018. Retrieved at http://www.bbc.com/capital/story/20180705-whats-the-real-price-of-getting-rid-of-plastic-packaging

Gusinow, Sander. “New York Becomes Second State to Ban Plastic Bags.” One Green Planet, March 30, 2019.

Retrieved at https://www.onegreenplanet.org/environment/new-york-becomes-second-state-to-ban-plastic-bags/

Haigh, Laxmi. “Shifting Engrained Mindsets and Inviting Innovation Will Address Sustainability in Packaging, Says WRAP Director.” FoodIngredients1st, May 20, 2019. Retrieved at https://www.foodingredientsfirst.com/news/shifting-engrained-mindsets-and-inviting-innovation-will-address-sustainability-in-plastic-packaging-says-wrap-director.html

Haines, Lucy. “Solving our Plastics Problem: Is this the Perfect Storm?” Carbon Clear News, June 4, 2018. Retrieved at https://news.carbon-clear.com/news/solving-our-plastics-problem-is-this-the-perfect-storm

Harries, Robert. “Inside Plastic-free Community with Biodegradable Coffee Cups, Glass Bottles and Bamboo Toothbrushes.” Mirror, February 3, 2018. Retrieved at https://www.mirror.co.uk/news/uk-news/inside-plastic-free-community-biodegradable-11957349

Harris, Catherine. “Beyond the Bags: Getting Rid of the Rest of the Plastics.” Stuff, January 20, 2019. Retrieved at https://www.stuff.co.nz/business/industries/109917972/beyond-the-bags-getting-rid-of-the-rest-of-the-plastics

Harvey, Fiona. “Fish Mistaking Plastic Debris in Ocean for Food, Study Finds.” The Guardian, August 16, 2017. Retrieved at https://www.theguardian.com/environment/2017/aug/16/fish-confusing-plastic-debris-in-ocean-for-food-study-finds

HAVI. “Food Waste, Ecommerce to Dominate Packaging in 2017.” Bdaily, January 13, 2017. Retrieved at https://bdaily.co.uk/industrials/13-01-2017/food-waste-ecommerce-to-dominate-packaging-in-2017/

Heller, Charlie. “Could the U.K. Bring an End to Paper Coffee Cups?.” Food and Wine, January 5, 2018. Retrieved from http://www.foodandwine.com/news/uk-coffee-cup-tax

Henry, Patrick. “Packaging Innovations Are in the Vanguard of the Fight to End Food Waste.” WhatTheyThink, September 2, 2016. Retrieved at http://whattheythink.com/articles/82060-packaging-innovations-end-food-waste/

Hansen, Susan, and Shiva Mudgil. “India’s Pursuit to Curb Plastic Packaging Waste.” Rabobank, June 28, 2016. Retrieved at https://research.rabobank.com/far/en/sectors/fa-supply-chains/indias\_pursuit\_to\_curb\_plastic\_packaging\_waste.html

Ho, Sally. “Just Salad Debuts New Plastic-Free Anti-Food Waste Meal Kit Brand.” Green Queen, January 15, 2021. Retrieved at https://www.greenqueen.com.hk/just-salad-debuts-new-plastic-free-anti-food-waste-meal-kit-brand/

Tags: Meal Kits, Restaurants, Plastic

Hopewell, Jefferson, Robert Dvorak, and Edward Kosior. “Plastics Recycling: Challenges and Opportunities.” Philosophical Transaction R 364:1526 (July 27, 2009): 2115–2126. Retrieved at

https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2873020/

House of Commons Environmental Audit Committee. *Disposable Packaging: Coffee Cups*. Second Report of Session 2017–19. HC 657 January 5, 2018. Retrieved at https://publications.parliament.uk/pa/cm201719/cmselect/cmenvaud/657/657.pdf

Howell, Dominic. “The 5p Plastic Bag Charge: All You Need to Know,”

BBC News, July 30, 2016. Retrieved at http://www.bbc.com/news/uk-34346309

Hutchinson, Brian. “Oceanic Society.” 7 Ways To Reduce Ocean Plastic Pollution Today.” Oceanic Society, nd. Retrieved at www.oceanicsociety.org/blog/1720/7-ways-to-reduce-ocean-plastic-pollution-today.

India Science Wire. “Scientists Develop Biodegradable Plastic From Marine Seaweed.” EET India, January 25, 2021. Retrieved at https://www.eetindia.co.in/scientists-develop-biodegradable-plastic-from-marine-seaweed/

Tags: India, Plastic

Ishida Europe and Aston Business School. “Food Packaging Versus Food Waste– Moving Towards a Circular Economy” is white paper on the challenges and opportunities for the food industry to become more sustainable. It was sponsored by sponsored by Ishida Europe and Aston Business School.

Website: https://www.ishidaeurope.com/en/landing-pages/packaging-white-paper?utm\_campaign=Packaging\_Vs\_Waste\_Whitepaper&utm\_medium=Referral&utm\_source=Press-Release

Tags: Europe, Packaging

Jackson, Kerry. “COVID-19 Crisis Highlights Plastic’s Positive Role in Health and Safety.” Inside Sources, March 19, 2020. Retrieved at https://www.insidesources.com/covid-crisis-highlights-plastics-positive-role-in-health-and-safety

Journal.ie. “Waste, Turtles, and Money: Why Irish Pubs and Cafés Are Ditching Plastic Straws.” Journal.ie, February 3, 2018. Retrieved at http://www.thejournal.ie/ireland-pubs-no-straws-3822692-Feb2018/

Kahl, Thomas. “The Role of Packaging to Help Reduce Global Food Waste.” Packaging News, October 12, 2020. Retrieved at https://www.packagingnews.co.uk/features/comment/thomas-kahl-packaging-can-help-reduce-global-food-waste-12-10-2020

Tags: Packaging

Kanthor, Rebecca. “Backlash from Bubble-tea Fans after China Bans Plastic Straws in Restaurants.” The World, April 7, 2021. Retrieved at https://www.pri.org/stories/2021-04-07/backlash-bubble-tea-fans-after-china-bans-plastic-straws-restaurants

Tags: China, Plastic, Restaurants, Straws

Karidis, Arlene. “ReThink Helping Palo Alto, Calif., Businesses Reduce Single-Use Food Packaging.” Waste360, July 28, 2017. Retrieved at http://www.waste360.com/generators/rethink-helping-palo-alto-calif-businesses-reduce-single-use-food-packaging

Karidis, Arlene. “Companies Pivot to Food Packaging Innovations to Cut Waste and Save Millions.” Waste360, May 14, 2020. Retrieved at https://www.waste360.com/food-waste/companies-pivot-food-packaging-innovations-cut-waste-and-save-millions

Karishma Chandok, Karishma, and Rachel Morier, contributors. “PAC Food Waste: Who’s Who of Food Waste Reduction Initiatives.” PAC Packaging Consortium, April 2017. Version 2.0 Retrieved at http://www.pac.ca/assets/pac0859-whoswho.pdf

Kelton, Nerida. “Industry Report: Lack of Responsibility on Food Waste.” Packaging News, February 24, 2021. Retrieved at https://www.packagingnews.com.au/latest/industry-report-lack-of-responsibility-on-food-waste

Tags: Australia, Packaging

Kinver, Mark. “Video Captures Moment Plastic Enters Food Chain.” BBC News, March 11, 2017. Retrieved at http://www.bbc.com/news/science-environment-39217985

Knight, Laurence. “A Brief History of Plastics, Natural and Synthetic.” BBC News, May 17, 2014. Retrieved at http://www.bbc.com/news/magazine-27442625

Knoblauch, Jessica. “The Environmental Toll of Plastics.” *Environmental Health News*, July 2, 2009. Retrieved at http://www.environmentalhealthnews.org/ehs/news/dangers-of-plastic

Koelsch, Claire. “Reducing Food Waste in Packaged Food.” Food Technology 71:4 (April 2017). Retrieved at http://www.ift.org/Food-Technology/Past-Issues/2017/April/Columns/packaging-to-prolong-shelf-life-of-food-decreasing-food-waste.aspx

Kosior, Edward. “Will Compostable Film Prove a Fruitful Solution for Produce Waste?” Packaging Digest, May 4, 2020. Retrieved at https://www.packagingdigest.com/sustainable-packaging/will-compostable-film-prove-fruitful-waste-2020-05-04

Kowitt, Beth. “Exclusive: Startup Apeel Is Launching ‘Plastic-free’ Cucumbers at Walmart to Cut Back on Waste.” Fortune, September 21, 2020. Retrieved at https://fortune.com/2020/09/21/apeel-cucumbers-walmart-plastic-food-waste/

Tags: Plastic, Supermarkets

Lamb, Catherine. “Food Tech News Roundup: Plastic-Free Grocery Stores, Food Waste Accelerators, & Crowd Cow Tackles Pork.” The Spoon, April 29, 2018. Retrieved at https://thespoon.tech/food-tech-news-roundup-plastic-free-grocery-stores-food-waste-accelerators-crowd-cow-tackles-pork/

Lariviere, Christine. “Biodegradable and Edible Seaweed-based Packaging Reduces Plastic Waste While Supporting Local Farmers.” Daily Planet, January 2, 2018. Retrieved at https://dailyplanet.climate-kic.org/biodegradable-edible-seaweed-based-packaging-also-encourages-local-farming/

Laville, Sandra, and Rebecca Smithers. “UK Supermarkets Launch Voluntary Pledge to Cut Plastic Packaging.” The Guardian, April 25, 2018. Retrieved at https://www.theguardian.com/environment/2018/apr/26/uk-supermarkets-launch-voluntary-pledge-to-cut-plastic-packaging

Lee, Shawn, with H. B. Fuller. “Why Adhesives Are Vital to Reducing Food Waste.” Food Engineering Magazine, September 13, 2016. Retrieved at http://www.foodengineeringmag.com/articles/96160-why-adhesives-are-vital-to-reducing-food-waste

Lefko, Mark. “CEOs Spill Their Sustainability Secrets.” GreenBiz, March 11, 2017. Retrieved at https://www.greenbiz.com/article/ceos-spill-their-sustainability-secrets

LeGood, Paul, and Andrew Clarke. “Smart and Active Packaging to Reduce Food Waste.” Smart Material Transfer Knowledge Network, NAMTEC, November 7, 2006.

Lehner, Peter. “Fast Food Trash Nation? Time to Cut Down on Packaging Waste.” Natural Resources Defense Council, February 6, 2014. Retrieved at https://www.nrdc.org/experts/peter-lehner/fast-food-trash-nation-time-cut-down-packaging-waste

Leichman, Abigail Klein. “6 Amazing Packaging Materials That Cut Food Waste and Pollution.” Israel 21c, February 26, 2019. Retrieved at Https://www.israel21c.org/6-amazing-packaging-materials-that-cut-food-waste-and-pollution/

Lempert, Phil. “Gassing Produce May be a Tool of the Past.” Progressive Grocer, January 26, 2017. Retrieved at http://www.progressivegrocer.com/expert-views-phil-lempert-videos/gassing-produce-may-be-tool-past

Lewis, Marc. “The Case for Meal Kits: Environment’s Friend or Foe?” EcoWatch, March 8, 2021. Retrieved at https://www.ecowatch.com/case-for-meal-delivery-kits-2650927816.html

Tags: Environment, Meal Kits, Packaging

Lingle, Rick. “11 Insights into Food Waste in Packaging Production.” Packing Digest, June 19, 2017. Retrieved at http://www.packagingdigest.com/food-packaging/11-insights-foodwaste-pkg-production1706

Tags: Packaging

Lingle, Rick. “7 Clever Food Packages from Around the World.” Packaging Digest, August 31, 2020. Retrieved at https://www.packagingdigest.com/packaging-design/7-clever-food-packages-around-world

Tags: Packaging

Liszewski, Andrew. “Pre-Peeled, Pre-Halved Avocados Are the Worst Example of Wasteful Packaging Yet.” Gizmodo, January 21, 2017. Retrieved at http://gizmodo.com/pre-peeled-pre-halved-avocados-are-the-worst-example-o-1791256886

Liszewski, Andrew. “Pre-Peeled, Re-Wrapped Bananas Are the Most Wasteful Sign of the Apocalypse Yet.” Gizmodo, September 21, 2012. Retrieved at http://gizmodo.com/5945306/pre-peeled-re-wrapped-bananas-are-the-most-wasteful-sign-of-the-apocalypse-yet

Tags: Bananas, Packaging

Littlefield, Robert. “A Convenient Truth: When it Comes to Food Waste, the Value of Packaging Hits Home.” Packaging Digest, January 30, 2017. Retrieved at http://www.packagingdigest.com/food-packaging/convenient-truth-about-foodwaste-pkg-value-1701

Littlefield, Robert. “False Assumptions on Food Waste, Plastics and Packaging.” Plastics Today, June 11, 2018. Retrieved at https://www.plasticstoday.com/packaging/false-assumptions-on-food-waste-plastics-and-packaging/150947770758909

Luttenberger, David. “Responsible Food Packaging Could Connect Consumers to the Environment.” Packing Digest, September 1, 2016. Retrieved at http://www.packagingdigest.com/food-packaging/responsible-food-packaging-could-connect-consumers-to-the-environment-2016-09-01

Macklin, Malorie. “Is it Really Worth the Convenience? 6 Ways Plastic is Harming Animals, the Planet and Us.” April 30, 2017. Retrieved at http://www.onegreenplanet.org/environment/how-plastic-is-harming-animals-the-planet-and-us/

MacLeod, Matthew, Hans Peter H. Arp, Mine B. Tekman, and Annika Jahnke. “The Global Threat from Plastic Pollution.” Science 373:6550 (July 2, 2021): 61-65. DOI: 10.1126/science.abg5433 Retrieved at https://science.sciencemag.org/content/373/6550/61

Tags: Plastic

McKinlay, Richard. “Are Biodegradable Plastics Better for the Environment?” Packaging News, February 5, 2018. Retrieved at https://www.packagingnews.co.uk/features/comment/richard-mckinlay-biodegradable-plastics-better-environment-05-02-2018

Mace, Matt. “McDonald’s to Reduce Emissions by a Third under Approved Science-based Targets.” Edie, March 20, 2018. Retrieved at https://www.edie.net/news/9/McDonald-s-to-reduce-emissions-by-a-third-under-approved-science-based-targets/

Madaan, Neha. “Paper Bags Cause 20% Loss of Food for Restaurants.” Times of India, June 5, 2018. Retrieved at https://timesofindia.indiatimes.com/city/pune/paper-bags-cause-20-loss-of-food-for-restaurants/articleshow/64470062.cms

Mahmud, Aqil Haziq. “‘Cannot Sell... So They Burn’: What’s next in the Uncertain Future for Plastic Waste in Singapore?” Channel NewAsia, June 3, 2018. Retrieved https://www.channelnewsasia.com/news/singapore/china-bans-plastic-waste-whats-next-for-recycling-in-singapore-10281026

Mail & Guardian. “Sustainable Food Packaging.” Mail & Guardian, June 18, 2021. Retrieved at https://mg.co.za/article/2021-06-18-sustainable-food-packaging/

Tags: Packaging, South Africa

Manuell, Roy. “Vacuum Packaging’s Key Role in the Great Food Waste Challenge.” New Food, April 4, 2017. Retrieved at http://www.newfoodmagazine.com/36664/blogs/vacuum-packaging-food-waste/

Marsh, Kenneth, and Betty Bugusu. “Food Packaging -- Roles, Materials, and Environmental Issues.” *Journal of Food Science* 72:3 (April 2007): R39–R55. Retrieved at http://www.ift.org/~/media/Knowledge%20Center/Science%20Reports/Scientific%20Status%20Summaries/FoodPackagingEnviron\_0407.pdf

Martinko, Katharine. “Plastic Packaging Is a Suffocating Barrier Between Food Growers and Eaters.” Treehugger, March 13, 2017. Retrieved at http://www.treehugger.com/green-food/get-rid-plastic-packaging-connect-your-food.html

McCarron, Suzanne. “Innovative Plastics to Combat Food Waste.” EnergyFactor by ExxonMobil, September 1, 2016. Retrieved at https://energyfactor.exxonmobil.com/perspectives/innovative-plastics-combat-food-waste/

McCracken, Jennifer. “Breaking down the Value of Compostable Packaging.” Packaging Digest, October 19, 2016. Retrieved at http://www.packagingdigest.com/sustainable-packaging/breaking-down-the-value-of-compostable-packaging-2016-10-19

McDonald, Matt. “Packaging as Part of the Food Waste Solution.” Food&Beverage, August 18, 2017. Retrieved at https://foodmag.com.au/packaging-as-part-of-the-food-waste-solution/

McLaughlin, Aimée. “New Food Packaging Launched Which Decomposes like Orange Peel.” Design Week, October 3, 2016. Retrieved at https://www.designweek.co.uk/issues/3-9-october-2016/new-food-packaging-launched-decomposes-way-orange-peel/

Meldrum, Oliver. “Waste Not, Want Not.” Shorthand, The University of Queensland, June 23, 2017. Retrieved at https://shorthand.uq.edu.au/small-change/waste-not-want-not/

Mercante, Agathe. “The Fight Against Waste and Food Spoilage: Surge in Popularity for Unpackaged Goods in France.” The Hindu Business Line, October 27, 2017. Retrieved at http://www.thehindubusinessline.com/circular-economy/the-fight-against-waste-and-food-spoilage-surge-in-popularity-for-unpackaged-goods-in-france/article9923780.ece

Ministry of Environment and Food of Denmark. “New Active Packaging to Reduce Food Waste.” State of Green, August 28, 2016. Retrieved at https://stateofgreen.com/en/profiles/mim/news/new-active-packaging-to-reduce-food-waste

Minter, Adam. “How a Ban on Plastic Bags Can Go Wrong.” BloombergView, August 18, 2015. Retrieved at http://www.bloombergview.com/articles/2015-08-18/how-a-ban-on-plastic-bags-can-go-wrong

Mohan, Anne Marie. “KFC’s Sustainable Sides Container Is ‘Sogood,’” Greener Package, August 30, 2010. Retrieved at http://www.greenerpackage.com/reusability/kfc%E2%80%99s\_sustainable\_sides\_container\_sogood

Mohan, Anne Marie. “Unilever Commits to 100% Recyclable Plastic Packaging by 2025.” Greener Package, January 20, 2017. Retrieved at https://www.greenerpackage.com/recycling/unilever\_commits\_100\_recyclable\_plastic\_packaging\_2025

Mohan, Anne Marie. “Meal Kit Company Tackles Sustainable Packaging.” Packaging World, February 12, 2019. Retrieved at https://www.packworld.com/article/sustainability/recycled-content/meal-kit-company-tackles-sustainable-packaging

Molidor, Jennifer, and Stephanie Feldstein. “Slow Road to Zero: A Report Card on the U.S. Supermarkets’ Path to Zero Food Waste.” Center for Biological Diversity, September 2019. Retrieved at https://www.biologicaldiversity.org/programs/population\_and\_sustainability/grocery\_waste/pdfs/Slow-Road-to-Zero-2019.pdf

Molina, Bret. “Burger King to Ditch Plastic Toys from Kids’ Meals in the UK.” USA Today, September 20, 2019. Retrieved at https://www.usatoday.com/story/money/2019/09/20/burger-king-dropping-plastic-toys-uk-to-help-environment/2383614001/

Münch, Rainer, *et al*. “Surprises in Store; Fruit Logistica Trend Report 2019.” Oliver Wyman, Fruit Logistica and Fruitnet Media International, 2019. Retrieved at https://www.fruitlogistica.com/media/fl/fl\_images/fl\_images\_press/6/pressemitteilungen\_3/Fruit\_Logistica\_Trend\_Report\_2019.pdf

Muncke J., J. Peterson Myers, M. Scheringer, and M. Porta. “Food Packaging and Migration of Food Contact Materials: Will Epidemiologists Rise to the Neotoxic Challenge?” *Epidemiology and Community Health* 68:7 (July 2014): 592-4. Retrieved at https://www.sciencedaily.com/releases/2014/02/140219205215.htm

Murray, James. “Unilever Unwraps Plan for Closed Loop Plastic Food-grade Packaging.” GreenBiz, April 5, 2018. Retrieved at https://www.greenbiz.com/article/unilever-unwraps-plan-closed-loop-plastic-food-grade-packaging

Musulin, Kristin. “Seattle Becomes First US City to Ban Green, Brown Plastic Produce Bags.” Waste Dive, October 6, 2016. Retrieved at http://www.wastedive.com/news/seattle-becomes-first-us-city-to-ban-green-brown-plastic-produce-bags/427754/

Musulin, Kristin. “5 Frightening Food Waste Facts That Will Chill You to the (Chicken) Bone.” WasteDrive, October 31, 2016. Retrieved at http://www.wastedive.com/news/5-frightening-food-waste-facts-that-will-chill-you-to-the-chicken-bone/429348/

Nemat, Babak, Mohammad Razzaghi, Kim Bolton, and Kamran Rousta. “The Potential of Food Packaging Attributes to Influence Consumers' Decisions to Sort Waste.”Sustainability 12:6 (March 13, 2020): 2234. https://doi.org/10.3390/su12062234 Fulll text available at https://www.mdpi.com/2071-1050/12/6/2234

**Neptune Snacks** (Seattle, Washington) is plastic neutral. It has also made progress towards reducing food waste. Nick Mendoza is the founder & CEO of Neptune Fish Jerky.

Website: https://www.oneforneptune.com/

Tags: Plastic

Nestle. “Nestlé Creates Research Institute for Packaging to Accelerate Sustainability Agenda.” Nestle, December 6, 2018. Retrieved at https://www.nestle.com/media/pressreleases/allpressreleases/nestle-institute-of-packaging-sciences

Newsadmin. “Packaging Innovations Poised to Reduce Australia’s $50 Billion Food Waste Bill.” QSWOW News, November 27, 2017. Retrieved at http://qswownews.com/packaging-innovations-poised-reduce-australias-50-billion-food-waste-bill/

Nicholls, Fiona. “6 Amazing Plastic Bans from Around the World.” Greenpeace, July 29, 2016. Retrieved at https://www.greenpeace.org.uk/bans-plastic-across-world-take-plastics-pledge-20160725/

Nicodemo, Allie. “A Sweet Solution to Plastic Pollution.” News@Northeastern, December 7, 2020. Retrieved at https://news.northeastern.edu/2020/12/07/biodegradable-food-containers-and-utensils-made-from-sugar-pulp-could-be-a-game-changer-to-battle-plastic-pollution/

Tags: Holidays, Plastic

Noonan, Sandra. “Please Hold the Packaging: Creating a No-Landfill Meal Kit.” Sustainable Brands, December 19, 2020. Retrieved at https://sustainablebrands.com/read/product-service-design-innovation/please-hold-the-packaging-creating-a-no-landfill-meal-kit

Tags: Meal Kits, Packaging

**NORBITE** (Stockholm, Sweden) develops alternative proteins by using the “insect, Galleria mellonella, possess the extraordinary capacity to naturally digest plastic. Norbite has developed a proprietary vertical farming technology to enable the insects to perform at industrial scale. To produce sustainable goods, the obtained larvae are bio-refined to get proteins, for food and feed; antimicrobial peptides (AMPs) - to fight multidrug resistant bacteria (MDR); elicitors – to reinforce natural plants’ defenses and avoid the utilization of pesticides; and even the dejections of the insects are used as biofertilizers, making this process a perfect example of circular economy.

Website: https://norbite.eu/

Tags: Insects, Plastic, Sweden

https://whywaste.com/

NRDC. “NRDC Lauds Passage of New York City Council Legislation Requiring Groceries, Retailers to Provide Plastic Bag Recycling for Consumers.” Natural Resources Defense Council, January 9, 2008. Retrieved at http://www.nrdc.org/media/2008/080109.asp

Oberhaus, Daniel. “Toxic Chemicals From E-Waste Are Working Their Way Into Our Food Packaging.” Mother Board, May 31, 2018. Retrieved at https://motherboard.vice.com/en\_us/article/zm8z5j/black-plastic-recycling-ewaste-problem-toxic-chemicals

**Odd Bunch, The** (Australia) is a program of Woolworths (Australia) that is a range of “fresh fruit and vegetables, which don’t always look perfect but taste great. The range that helps minimise food wastage at the farm, and sells around 50,000 tonnes each year.” The Odd Bunch Chopped Spinach was created in partnership with salad and vegetable supplier One Harvest. It uses out-of-spec or unused spinach that is “carefully washed, trimmed, and packaged intorange” The chopping of “spinach allows a reduction in bag volume equivalent to 20% less plastic compared to conventional whole spinach leaf salad bags.”

Website: https://www.woolworths.com.au/Shop/Discover/our-brands/the-odd-bunch

Tags: Australia, Plastic, Supermarkets, Ugly Produce

Odula, Tom. “Kenya Bans Plastic Bags, May Fine Violators up to $38,000.” News & Observer, August 28, 2017. Retrieved at http://www.newsobserver.com/news/business/article169729282.html

OECD. “PFASs and Alternatives in Food Packaging (Paper and Paperboard) Report on the Commercial Availability and Current Uses.” Series on Risk Management No. 58. Organisation for Economic Co-operation and Development, Environment, Health and Safety, Environment Directorate, September 2020. Retrieved at https://aboutbenv.com/TmM

Tags: Organization Reports, Plastic

Ozdemir, Murat, and John D. Floros. “Active Food Packaging Technologies*.” Critical Reviews in Food Science and Nutrition* 44:3 (2004): 185-93. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/15239372

Packaging Europe. “Value Chain Approach – A Focus on Food Waste.” Packaging Europe, October 13, 2016. Retrieved at http://www.packagingeurope.com/Packaging-Europe-News/69653/Value-Chain-Approach--A-Focus-on-Food-Waste.html

Packaging Europe. “Onboard Sector Strives to Find Solution to Packaging Waste Issues.” Packaging Europe, January 6, 2017. Retrieved at http://www.packagingeurope.com/Packaging-Europe-News/70373/Onboard-Sector-Strives-to-Find-Solution-to-Packaging-Waste-Issues.html

Packaging Europe. “Sirane’s Anti-microbial Absorbent Packaging Gives Two Days Extra Shelf-Life.” Packaging Europe, January 12, 2017. Retrieved at http://www.packagingeurope.com/Packaging-Europe-News/70437/Siranes-AntiMicrobial-Absorbent-Packaging-Gives-two-Days-Extra-ShelfLife-.html

Packaging Europe. “A Look Back at the Packaging Revolution.” Packing Europe, January 31, 2017. Retrieved at http://www.packagingeurope.com/Packaging-Europe-News/70627/A-Look-back-at-the-Packaging-Revolution.html

Packaging Europe. “What Are the Key Lessons from the AIP’s Reports into the Effects of Packaging Design on Food Waste?” Packaging Europe, June 22, 2021. Retrieved at https://packagingeurope.com/what-are-the-key-lessons-from-aips-reports/

Tags: Australia, Packaging, Reports

**Packadore Collective** (Europe) is a project of SGK Anthem, Vrijdag Premium Printing, Generous Minds, Neurensics, Kurz, and Merck “to design and implement a flexible connected packaging solution that seeks to change consumer behaviour around food waste.The ‘DeXel’ conceptual design innovation uses connected technology to transform existing jars and bottles into intelligent packaging with the aim of limiting food waste. The timer device magnetically attaches to the lids of food packaging, and seeks to use motion sense technology and an LED light system to help consumers reduce their food waste.”

Website: https://packadore.com/

Tags: Europe, Packaging

Packaging Europe. “New Intelligent Packaging Device from Packadore Collective Seeks to Tackle Food Waste.” Packaging Europe, November 25, 2020. Retrieved at https://packagingeurope.com/new-intelligent-packaging-device-from-packadore-collective/

Tags: Europe, Packaging

Pajda, Aleksandra. “This Awesome New Technology Is Turning Food Waste Into Truly Biodegradable Plastic.” One Green Planet, November 20, 2017. Retrieved at http://www.onegreenplanet.org/news/technology-turning-food-waste-into-plastic/

Parker, Thomas. “Food Waste Campaigner Tristram Stuart on Bioplastics and How Covid-19 Could Change Consumer Habits.” NS Packaging, May 13, 2020. Retrieved at https://www.nspackaging.com/comment/tristram-stuart-bioplastics/

Paul, Delia. “UNEA-4 Commits to Global Environmental Data Strategy, Reducing Single-use Plastics.” SDG Knowledge Hub, March 19, 2019. Retrieved at https://sdg.iisd.org/news/unea-4-commits-to-global-environmental-data-strategy-reducing-single-use-plastics

Pendrous, Rick. “Plastic Packaging Becomes a Pariah.” Food Manufacture, February 22, 2018. Retrieved at https://www.foodmanufacture.co.uk/Article/2018/02/22/Plastic-packaging-becomes-a-pariah

Peñuelas, Michael. “How Better Packaging Saves Food.” Food Tank, November 20, 2018. Retrieved at https://foodtank.com/news/2018/11/how-better-packaging-saves-food/

PepsiCo. “Packaging, Recycling & Waste.” Retrieved at http://www.pepsico.com/Purpose/Environmental-Sustainability/Packaging-and-Waste

Perchard, Edward. “Circular Economy Package Sets 65% Recycling Target.” Resource Magazine, December 2, 2015. Retrieved at http://resource.co/article/circular-economy-package-sets-65-recycling-target-10689

Perchard, Edward. “Mediterranean Expedition Embarks on Study of ‘Marine Plastisphere’” Resource Magazine, June 23, 2017. Retrieved at http://resource.co/article/mediterranean-expedition-embarks-study-marine-plastisphere-11947

Peters, Adele. “A Coalition of Giant Brands Is about to Change How We Shop Forever, with a New Zero-waste Platform.” Fast Company, January 26, 2019. Retrieved at https://www.fastcompany.com/90294856/real-life-advice-on-how-to-stick-to-your-goals

Peters, Adele. “Will Compostable Packaging Ever Be Able to Solve Our Waste Problem?” Fast Company September 3, 2019. Retrieved at https://www.fastcompany.com/90393297/will-compostable-packaging-ever-be-able-to-solve-our-waste-problem

Peters, Adele. “These New McDonald’s Trays Are Made from Food Waste.” Fast Company, January 25, 2021. [article re UBQ (qv) trays] Retrieved at https://www.fastcompany.com/90596651/these-mcdonalds-trays-are-made-from-food-waste

Tags: Fast Food, Israel, Packaging

Phipps, Lauren. “Pondering the Packaging and Food Waste Tradeoffs of Meal Delivery Kits.” GreenBiz, October 5, 2020. Retrieved at https://www.greenbiz.com/article/pondering-packaging-and-food-waste-tradeoffs-meal-delivery-kits

Tags: Meal Kits, Packaging

Pienaar, Pierre. “The True Role of Packaging in Minimising Food Waste.” Food Processing, June 6, 2018. Retrieved at https://www.foodprocessing.com.au/content/sustainability/article/the-true-role-of-packaging-in-minimising-food-waste-1381401021

Pierce, Lisa McTigue. “Most Food Cans No Longer Use BPA in their Linings.” Packaging Digest, February 20, 2018. Retrieved at http://www.packagingdigest.com/food-packaging/most-food-cans-no-longer-use-bpa-in-their-linings-2018-02-20

Pisano, Alessio. “Reducing food waste: What role for packaging?” EURACTIV.com, November 27, 2017. Retrieved at http://www.euractiv.com/section/all/video/reducing-food-waste-what-role-for-packaging/

Plastics Today. “Smart Pouch Packaging Extends Shelf Life, Cuts Fresh Food Waste.” Plastics Today, January 23, 2021.

Retrieved at https://www.plasticstoday.com/packaging/smart-pouch-packaging-extends-shelf-life-cuts-fresh-food-waste

Tags: Packaging

Plastemart. “Biodegradable Packaging Increases Shelf Life of Food Products.” Plastemart, February 1, 2017. Retrieved at http://www.plastemart.com/Plastic-Technical-Article.asp?LiteratureID=2338&Paper=Biodegradable-packaging-increases-shelf-life-of-food-products

PN Staff. “From Farm to Packaging, Pro2Pac Preview, Packaging News, March 13, 2017. Retrieved at http://www.packagingnews.co.uk/news/from-farm-to-packaging-pro2pac-preview-13-03-2017

PRNewswire. “Reducing Food Waste and Increasing Sales through on-pack ‘Freshness Sensors,’” February 12, 2020. Retrieved at https://www.prnewswire.com/news-releases/reducing-food-waste-and-increasing-sales-through-on-pack-freshness-sensors-301003219.html

QSR. “Millennials Impacting Foodservice Packaging Industry.” QSR, November 15, 2016. Retrieved at https://www.qsrmagazine.com/news/millennials-impacting-foodservice-packaging-industry

Quadir, Shamim. “Simulating and Reducing Household Waste from Plastic Food Packaging.” City University of London, December 4, 2020. Retrieved at https://www.city.ac.uk/news/2020/december/simulating-reducing-household-waste-plastic-food-packaging

Tags: Households, Plastic, Universities

Qureshi, Waqas. “Novamont Partners with Paris Councils in Food Waste Collection.” Packaging News, May 19, 2017. Retrieved at https://www.packagingnews.co.uk/news/environment/novamont-partners-with-paris-councils-in-food-waste-collection-19-05-2017

Qureshi, Waqas. “Food Packaging vs Food Waste ‘Remains a Challenging Topic,’” Packaging News, March 17, 2020. Retrieved at https://www.packagingnews.co.uk/top-story/food-packaging-waste-remains-challenging-topic-17-03-2020

Rainey, Raney. “Very Alarming Study Finds Microplastics in 93 Percent of Bottled Water.” Grub Street, March 15, 2018. Retrieved at http://www.grubstreet.com/2018/03/study-finds-microplastics-in-93-percent-of-bottled-water.html?utm\_source=fb&utm\_medium=s3&utm\_campaign=sharebutton-t

Rizzuto, Pat. “PFAS in Food Packaging Driven by Costs of Substitutes, OECD Says.” Bloomberg Environment, September 25, 2020. Retrieved at https://news.bloombergenvironment.com/environment-and-energy/pfas-in-food-packaging-driven-by-costs-of-substitutes-oecd-says

Tags: Organization Reports, Plastic

Rettke, Dennis M. “Environmentally Responsible Packaging Certified by European Standards.” Fresh Plaza, January 19, 2018. Retrieved at http://www.freshplaza.com/article/188075/Environmentally-responsible-packaging-certified-by-European-standards

Reuters. “Edible Packaging to Cut down on Food Waste.” *Science News*, August 23, 2016. Retrieved at http://www.iol.co.za/scitech/science/news/edible-packaging-to-cut-down-on-food-waste-2060012

Reuters. “Kenya Brings in World’s Toughest Plastic Bag Ban: Four Years Jail or $40,000 Fine.” The Guardian, August 28, 2017. Retrieved at https://www.theguardian.com/environment/2017/aug/28/kenya-brings-in-worlds-toughest-plastic-bag-ban-four-years-jail-or-40000-fine

Rodionova, Zlata. “Sainsbury’s Launches New Heat and Temperature Sensitive Label That Change Colour to Tell You When Food Is Off.” The Sun, July 3, 2017. Retrieved at https://www.thesun.co.uk/money/3921503/sainsburys-new-label-changes-colour-when-food-is-off/

Rodriguez, Olga R. “Berkeley Approves 25-cent Tax on Disposable Cups.” KMPH, January 23, 2019. Retrieved at https://kmph.com/news/local/berkeley-approves-25-cent-tax-on-disposable-cups

Roediger, Emily. “New Approach to Super Slippery Packaging Aims to Cut down on Food Waste.” Phys Org, August 3, 2018. Retrieved at https://phys.org/news/2018-08-approach-super-slippery-packaging-aims.html

Rosengren, Cole. “Study: Compostable Food Packaging Can Help Increase Organics Diversion.” Waste Dive, January 31, 2017. Retrieved at http://www.wastedive.com/news/study-compostable-food-packaging-can-help-increase-organics-diversion/435077/

Roth, Katherine. “Compostable ‘Bioplastics’ Make Inroads with Consumers.” The Tribune, February 19, 2019. Retrieved at http://www.tribtown.com/2019/02/19/us-homes-compostables/

Rupp, Rebecca. “France Just Banned Plastic Forks. What’s Next?.” National Geographics, November 3, 2016. Retrieved at http://www.nationalgeographic.com/people-and-culture/food/the-plate/2016/11/france-just-banned-plastic-forks--who-s-next-/

Russell, Matt. “Food Safety More of a Focus for Consumers than Packaging Sustainability in Covid-19 Affected Year.” FreshPlaza, December 10, 2020. Retrieved at

Tags: Australia, Covid-19, Food Safety, Packaging

Rychter, Tacey. “Is That Food to Go? It May Not Be in Plastic Much Longer.” *New York Times*, August 9, 2017. Retrieved at https://www.nytimes.com/2017/08/09/world/australia/plastic-tasmania-hobart.html?\_r=0

Sabo, Jörg. “4 Sustainable Truths Impacting Food Packaging Today.” Packaging Digest, March 29, 2018. Retrieved at http://www.packagingdigest.com/sustainable-packaging/4-sustainable-truths-impacting-food-packaging-today-2018-03-29

Sabri, Roya. “No, Fast Food Can’t Ignore Mounting Waste and the Plastics Crisis.” Tripple Pundit, March 9, 2021. Retrieved at https://www.triplepundit.com/story/2021/fast-food-waste/719436

Tags: Fast Food, Plastics

Safer Made. “Safer Materials in Food Packaging.” Safer Made, March 2019. Retrieved at https://www.safermade.net/packaging-report

Sandbrook, Libby, and Debbie Hitchen. “Wake up and Smell the Coffee: Our Shared Responsibility to Manage Food and Drink Packaging Waste.” Edie.net, March 29, 2017. Retrieved at https://www.edie.net/library/Wake-up-and-smell-the-coffee--our-shared-responsibility-to-manage-food-and-drink-packaging-waste/6758

Sanders, Laura. “A Holiday in the Balearics Will Soon Be Free from Single-use Plastic.” Euro News, January 10, 2021. Retrieved at https://www.euronews.com/2021/01/10/a-holiday-in-the-balearics-will-soon-be-free-from-single-use-plastic

Tags: Plastic, Spain

Sauder, Michelle. “That’s a Wrap: Reducing Food Waste Through Innovative Packaging.” Sustainable Brands,” Sustainable Brands, June 25, 2021. Retrieved at https://sustainablebrands.com/read/from-purpose-to-action-building-a-sustainable-future-together/that-s-a-wrap-reducing-food-waste-through-innovative-packaging

Tags: Packaging

Schleicher, Anni. “EU-funded YPACK’s Bio-paper Discoveries Reveal “Bright Future” for Food Waste Prevention.” Packaging Insights, May 19, 2020. Retrieved at https://www.packaginginsights.com/news/eu-funded-ypacks-bio-paper-discoveries-reveal-bright-future-for-food-waste-prevention.html

Schleicher, Anni. “Fraunhofer Institute Fights Food Waste Through Active Packaging Innovation Project.” Packaging Insights, May 24, 2021. Retrieved at https://www.packaginginsights.com/news/fraunhofer-institute-fights-food-waste-through-active-packaging-innovation-project.html

Tags: Packaging

Schweitzer, Jean-Pierre, Susanna Gionfra, Mia Pantzar, David Mottershead, Emma Watkins, Foivos Petsinaris, Patrick ten Brink, Emilia Ptak, Charlotte Lacey and Charlotte Janssens. *Unwrapped How Throwaway Plastic Is Failing to Solve Europe’s Food Waste Problem (And What We Need to Do Instead)*. Institute for European Environmental Policy (IEEP), Brussels. A study by Zero Waste Europe and Friends of the Earth Europe for the Rethink Plastic Alliance.

2018. Retrieved at https://pieweb.plasteurope.com/members/pdf/p239585b.PDF

Selwood, Daniel. “Burger King Is Setting a Good Example on Plastic Reduction and Food Waste.” The Grocer, March 2, 2021. Retrieved at https://www.thegrocer.co.uk/the-grocer-blog-daily-bread/burger-king-is-setting-a-good-example-on-plastic-reduction-and-food-waste/653736.article

Tags: Fast Food, Plastic

Shaddick, Lorna. “Plastic Doesn’t Reduce Food Waste, Study Finds.” Sky News, April 11, 2018. Retrieved at https://news.sky.com/story/plastic-doesnt-reduce-food-waste-study-finds-11324558

Shah, Vaidehi. “New Initiative Brings Australia a Step Closer to Zero Food Waste.” Eco-Busines, October 20, 2017. Retrieved at http://www.eco-business.com/news/new-initiative-brings-australia-a-step-closer-to-zero-food-waste/

Shah, Vaidehi. “The Top 5 Manufacturing Stories in 2016.” Eco-Business, December 21, 2016. Retrieved at http://www.eco-business.com/news/the-top-5-manufacturing-stories-in-2016/

Shaw, Aimee. “Small Business: Another Way to Tackle $1.8 Billion Food Waste Issue- Atmopure.” New Zealand Herald, September 17, 2018. Retrieved at https://www.nzherald.co.nz/business/news/article.cfm?c\_id=3&objectid=12114968

Shennan, Rosie. “Food Waste Award for X-Hance.” Fresh Produce, July 31, 2017. Retrieved at http://www.fruitnet.com/fpj/article/172937/food-waste-award-for-x-hance

Sherman, Lilli Manolis. “Shrimp Shells for Making Biodegradable Shopping Bags.” Plastics Technology, January 16, 2017. Retrieved at http://www.ptonline.com/blog/post/shrimp-shells-for-making-biodegradable-shopping-bags

Sherwin, Chris. “3 Easy Concepts for Sustainable Packaging to Reduce Food Waste.” Sustainable Brands, July 24, 2018. Retrieved at http://www.sustainablebrands.com/news\_and\_views/chemistry\_materials\_packaging/chris\_sherwin/3\_easy\_concepts\_sustainable\_packaging\_red

Silvenius, Frans, Juha-Matti Katajajuuri, Kaisa Grönman,Risto SoukkaHeta-Kaisa Koivupuro and Yrjö Virtanen. “Role of Packaging in LCA of Food Products.” Towards Life Cycle Sustainability Management (January 2011): 359-370. Retrieved at https://www.academia.edu/16619221/Role\_of\_Packaging\_in\_LCA\_of\_Food\_Products?email\_work\_card=view-paper

Simachaya, Wijarn. “Plastic Use Soaring in Pandemic.” Bangkok Post, May 11, 2020. Retrieved at https://www.bangkokpost.com/opinion/opinion/1915956/plastic-use-soaring-in-pandemic

Simmonds, Ellie. “What Are Supermarkets Doing about Plastic?” Which? nd. Retrieved at https://www.which.co.uk/reviews/recycling/article/what-are-supermarkets-doing-about-plastic

Simms, Christopher, Paul Trott, Ellis van den Hende, and Erik Jan Hultink. “Barriers to the Adoption of Waste-reducing Eco-innovations in the Packaged Food Sector: a Study in the UK and the Netherlands.” Journal of Cleaner Production 244:20 (January 2020): 118792. https://doi.org/10.1016/j.jclepro.2019.118792 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652619336625

**Simply Good Jars** (Philadelphia) has salads in hermetically sealed jars with QR codes with the “pledge to repurpose, reuse, or recycle your jar.” It was founded by Jared Cannon in November 2017.

Website: https://simplygoodjars.com/

Tags: Jars

Skoda, Elisabeth. “Tackling the Food Waste Challenge with Science.” Packaging Europe, May 21, 2020. Retrieved at https://packagingeurope.com/tackling-the-food-waste-challenge-with-science/

Smith, Ernie. “A Brief History of the Modern-Day Straw, the World’s Most Wasteful Commodity.” AtlasObscura, July 7, 2017. Retrieved at https://www.atlasobscura.com/articles/straws-history

Smithers, Rebecca. “‘Lunch on the Go’ Habit Generates 11bn Items of Packaging Waste a Year.” The Guardian, May 14, 2019. Retrieved at https://www.theguardian.com/environment/2019/may/14/lunch-on-go-habit-generates-11bn-items-packaging-waste-year-uk

Sparling, Georgia. “It’s a Wrap: Couple Promises Longer Lasting Food with Innovative Product.” Sippican Week, February 5, 2017. Retrieved at http://sippican.villagesoup.com/p/its-a-wrap-couple-promises-longer-lasting-food-with-innovative-product/1618850

Sparrow, Norbert. “Plastics Industry Must Speak with United Voice to Counter Anti-Plastics Messaging.” Plastics Today, June 18, 2021. Retrieved at https://www.plasticstoday.com/materials/plastics-industry-must-speak-united-voice-counter-anti-plastics-messaging

Tags: Plastics

Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018. Retrieved at https://foodtank.com/news/2018/09/have-your-food-and-eat-the-wrapper-too/

Spencer, Natasha. “Upcycling Food Waste into a Biobased Plastic Alternative.” [ New Technology Upcycles Milk Proteins into Plastic and Cotton-like Fibres to Create More Sustainable Fabric and Packaging to Reduce Food Wastage.] Food Navigator, March 23, 2021. Retrieved at

https://www.foodnavigator.com/article/2021/03/23/upcycling-food-waste-into-a-biobased-plastic-alterna

Tags: Fashion, Milk, Plastic, Upcycling

**Spoontainable** (Heidelberg, Baden-Württemberg, Germany based) “has created edible spoons that provide a circular and environment-neutral alternative to single-use cutlery. The manufacturer upcycles unused cocoa shells and oat husks in the process.”

Website: https://spoontainable.com/en/

Tags: Cutlery, Germany, Upcycling

**StixFresh** (Kirkland, Washington; Leuven, Belgium) develops “innovative technologies that will significantly reduce waste via all-natural and safe methods.” Its “sticker that keeps fruit fresh up to 2 weeks longer.” Its stickers are standard US Food and Drug Administration (FDA)-approved.

Website: https://www.stixfresh.com/

Tags: Belgium, Fruit, Packaging

Stock, Matthew J. “UK-based Start-up Hopes to Cut Plastic Waste with Innovative Water Balls.” Reuters, April 13, 2017. Retrieved at http://www.reuters.com/article/us-britain-water-innovation/uk-based-start-up-hopes-to-cut-plastic-waste-with-innovative-water-balls-idUSKBN17F284

Straits Times. “Turning Plastic Bottles into Uniforms, Food Waste into Fresh Herbs: How Hotels Are Embracing Sustainability.” The Straits Times, February 24, 2021. Retrieved at https://www.straitstimes.com/singapore/jobs-hospitality-sustainability-hotels

Tags: Hotels, Plastic, Singapore

Strom, Stephanie. “An (Edible) Solution to Extend Produce’s Shelf Life.” *New York Times*, December 13, 2016. Retrieved at http://www.nytimes.com/2016/12/13/business/an-edible-solution-to-extend-produces-shelf-life.html?\_r=0

Strom, Stephanie. “Packaging Food With Food to Reduce Waste.” *New York Times*, May 30, 2017. Retrieved at https://www.nytimes.com/2017/05/30/dining/packaging-materials-food-waste.html?\_r=0

Strudwick, Matt. “FDF Members ‘Eliminate’ Food & Packaging Waste to Landfill.” The Grocer, February 8, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/fdf-members-eliminate-food-and-packaging-waste-to-landfill/548216.article

Su, Y., B. Yang, J. Liu, B. Sun, C. Cao, X. Zou, R. Lutes, and Z. He. “Prospects for Replacement of Some Plastics in Packaging with Lignocellulose Materials: a Brief Review.” BioResources. 13:2 (2018), 4550-4576. Retrieved at https://bioresources.cnr.ncsu.edu/resources/prospects-for-replacement-of-some-plastics-in-packaging-with-lignocellulose-materials-a-brief-review/

Suggitt, Jackie. “The Link Between Food Waste and Packaging.” GreenBiz, November 23, 2018. Retrieved at https://www.greenbiz.com/article/link-between-food-waste-and-packaging

Sustainable Brands. “Trending: ¡Yappah!, Apeel Avocados, Taylor Farms Continue Food Waste Fight.” Sustainable Brands, June 19, 2018. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/trending\_yappah\_apeel\_avocados\_taylor\_farms\_fighting

Sustainable Brands. “Groundbreaking Report Shows Pathway to Scale for Reusable, Circular Packaging Models.” Sustainable Brands, January 15, 2021. Retrieved at https://sustainablebrands.com/read/defining-the-next-economy/groundbreaking-report-shows-pathway-to-scale-for-reusable-circular-packaging-models

Tags: Packaging

Sutherland, Sian. “UK Supermarkets must Take Lead in Tackling Plastic Pollution.” Earth Times, June 1, 2017. Retrieved at http://www.earthtimes.org/pollution/UK-supermarkets-tackling-plastic-pollution/3014/

Totaro, Romina. “In the Future of the Alimentary Industry, Food Waste Will Be Transformed into Objects.” Domus, February 1, 2021. Retrieved at https://www.domusweb.it/en/design/2021/02/01/the-potential-of-food-waste-reuse-in-the-alimentary-industry.html

Tags: Brazil, Iceland, Plastic, Upcycled Products

Turner, Andrew. “Black Plastics: Linear and Circular Economies, Hazardous Additives and Marine Pollution.” *Environment International* 117 (August 2018): 308-318. Retrieved at https://www.sciencedirect.com/science/article/pii/S0160412018302125?via%3Dihub

Tyree, Christopher, and Dan Morrison. “Plus Plastic Microplastics Found in Global Bottled Water.” Orb, nd. Retrieved at https://orbmedia.org/stories/plus-plastic

Varney, Mark. “Your Country Needs YOU to Fight the War on Waste.” Edie.net,

April 8, 2016. Retrieved at http://www.edie.net/blog/Your-country-needs-YOU-to-fight-the-War-on-Waste/6098085

Välimäki, Christina. “Solving The Plastic Crisis Won’t Be As Simple As Trading Plastic For Existing Alternatives, HuffPost UK, March 4, 2018. Retrieved at https://uk.finance.yahoo.com/news/solving-plastic-crisis-won-apos-193350667.html

Verghese, Karli, Helen Lewis, Simon Lockrey, and Helén Williams. “Final Report: the Role of Packaging in Minimising Food Waste in the Supply Chain of the Future.” CHEP Australia, June 2013. Retrieved at https://www.worldpackaging.org/Uploads/SaveTheFood/RMITRoleofpackagingminimisingwaste.pdf

W-Cycle. “W-Cycle Replaces Plastic Packaging with Food Waste.” W-Cycle, September 22, 2020. Retrieved at https://www.prnewswire.com/il/news-releases/w-cycle-replaces-plastic-packaging-with-food-waste-810178094.html

Tags: Israel, Plastic

Walker, Paul. “UK Considers Tax on Single-use Plastics to Tackle Ocean Pollution.” The Guardian. November 17, 2017. Retrieved at https://www.theguardian.com/environment/2017/nov/18/uk-considers-tax-on-single-use-plastics-to-tackle-ocean-pollution

Walker, Peter. “Theresa May Proposes Plastic-free Supermarket Aisles in Green Strategy.” The Guardian, January 11, 2018. Retrieved at https://www.theguardian.com/environment/2018/jan/10/theresa-may-proposes-plastic-free-supermarket-aisles-in-green-strategy

Watson, Sara Kiley. “Last Straw For Plastic Straws? Cities, Restaurants Move To Toss These Sippers.” The Salt NPR, May 31, 2018. Retrieved at https://www.npr.org/sections/thesalt/2018/05/31/615580695/last-straw-for-plastic-straws-cities-restaurants-move-to-toss-these-sippers

Webster, Ben, and Francis Elliott. “May Wants Plastic-free Aisles Put into Supermarkets.” The Times, January 11, 2018. Retrieved at https://www.thetimes.co.uk/article/may-wants-plastic-free-aisles-put-into-supermarkets-36cjv07ln

Wells, Jeff. “Futuristic Packaging Changes Colors When Food Spoils.” FoodDive, May 10, 2017. Retrieved at http://www.fooddive.com/news/futuristic-packaging-changes-colors-when-food-spoils/442384/

White, Chris. “France Bans Plastic Forks and Knives … Because of Global Warming.” Daily Caller, September 19, 2016. Retrieved at http://dailycaller.com/2016/09/19/france-bans-plastic-forks-and-knives-because-of-global-warming/

White, Kevin. “Edible Packaging Made from Milk Hailed as Food Waste Breakthrough,”

*The Grocer*, August 22, 2016. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/edible-packaging-made-from-milk-hailed-as-food-waste-breakthrough/540991.article

Whiteman, Alexander. “Food Packaging and Waste Are the Major Issues for Supply Chains, Says New Report.” The Load Star, February 7, 2019. Retrieved at https://theloadstar.co.uk/coolstar/food-packaging-and-waste-are-the-major-issues-for-supply-chains-says-new-report/

Wikström, Fredrik, Helén Williams, Karli Verghese, and Stephen Clune. “The Influence of Packaging Attributes on Consumer Behaviour in Food-packaging LCA Studies – a Neglected Topic.” Journal of Cleaner Production 73 (2013): 100-8. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652613007245

Wikström, Fredrik, Karli Verghese, Rafael Auras, Annika Olsson, Helen Williams, Renee Wever, Kaisa Gronman, Marit Kvalvag Pettersen, Hanne Møller, and Risto Soukka. “Packaging Strategies that Save Food; A Research Agenda for 2030.” *Journal of Industrial Ecology,* April 21, 2018. Retrieved at https://onlinelibrary.wiley.com/doi/full/10.1111/jiec.12769

Williamson, Sara, Lauren G. Block, and Punam A. Keller. “Of Waste and Waists: The ‘Flip-Side’ Effect of Plate Material on Food Consumption and Waste.” In Stacey Menzel Baker and Marlys Mason, eds., *Marketing & Public Policy Academic Conference Proceedings 2015* Volume 25. Washington, DC: American Marketing Association, 2015. 4-5.

Wilson, Mike. “Agri-giants Launch Pilot Facility to Make Bio-based Plastic from Corn.” Farm Futures, April 30, 2018. Retrieved at http://www.farmfutures.com/business/agri-giants-launch-pilot-facility-make-bio-based-plastic-corn

Wohner, Bernhard, Erik Pauer, Victoria Heinrich and Manfred Tacker. “Packaging-Related Food Losses and Waste: An Overview of Drivers and Issues.” Sustainability 11:1 (2019), 264. Retrieved at https://www.mdpi.com/2071-1050/11/1/264

Zeidler, Maryse. “Not All Plastic Food Packaging Is Bad, Says National Zero Waste Council.” CBC, June 6, 2020. Retrieved at https://www.cbc.ca/news/canada/british-columbia/packaging-to-prevent-food-waste-1.5599110

Companies, Commercial Products or Companies that Replace Plastic or Extend Product Life, Packaging Alternatives, Bioplastics, Reusable Bags, and Anti-Plastic Initiatives

**Active Pak** (Israel) “uses a patented automated process to permeate thermoplastic packaging materials with antimicrobial essential oils that are then infused into the package in a controlled manner to extend the shelf life of food, fragrances and pesticides.”

Website: https://www.mtec.or.th/activepak/

**Afresh Technologies** (Silicon Valley; San Francisco-based) “designs and develops supply chain software that minimizes waste, maximizes freshness, and multiplies the profitability of fresh food.” It “taps machine learning to help retailers buy just enough to keep inventories in balance.” Its technology “uses cutting-edge A.I. to massively reduce food waste and increase profits.”

Website: http://www.afreshtechnologies.com/

**Akulon polyamide 6 plastic** (Netherlands-based) is a Royal DSM product that “provides an excellent barrier material that helps to extend the shelf-life of packaged food, protecting both fresh and processed foods from spoilage, aging and discoloration.”

Website: https://www.dsm.com/corporate/sustainability/nutrition/food-loss-and-waste.html

**AgroSustain** (Switzerland) is a start-up that “has identified more than 60 anti-fungal plant compounds that build the foundation of AgroSustain’s first product. AgroShelf+ has an anti-fungal effect over more than 1,600 species of agronomically important crops and can be used in food storage facilities to prevent development of moulds and reduce food waste.” It was founded in 2018, and it develops a pipeline of plant-inspired anti-fungal solutions based on the work of Dr. Olga Dubey, the CEO of AgroSustain. It was incorporated in May 2018.

Website: https://agrosustain.ch/

**Bakeys Foods** (Hyderabad, Andhra Pradesh, India) is “an edible cutlery company, was founded in India to try to provide a waste-free and chemical-free alternative to disposable plastic, wood, and bamboo cutlery. The founder, Narayana Peesapaty, created Bakeys out of concern for groundwater depletion and the danger of plastic toxins on human systems. The cutlery is made of a blend of sorghum, rice, and wheat flours, completely biodegradable, and vegan-friendly.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://www.bakeys.com/

**Banish the Bags initiative** (or Turn the Tide on Plastic) is a campaign of Daily Mail to slash plastic bag use in the UK. It was launched in February 2008 and targeted placing a 5 p tax on plastic bag use– encouraging shoppers to use non-plastic bags. The imposition of the tax reportedly cut plastic bag use by 86 percent in 2018. The Daily Mail has also launched a Take Back Your Bottles campaign calling for a deposit return scheme for plastic bottles.

Website: https://www.dailymail.co.uk/news/article-6096073/Plastic-bag-tax-extended-shop.html

Biswas, Jeevan. “Are Bioplastics Safer than Regular Plastics? Absolutely Not, Says Study

The Study Found That Around 80 % of the Products Made from Bioplastics Were Found to Contain More than 1,000 Chemicals, with Some Being Very Toxic.” International Business Times, October 25, 2020 . Retrieved at https://www.ibtimes.sg/are-bioplastics-safer-regular-plastics-absolutely-not-says-study-52804

Tags: Bioplastics

Business Wire. “Sealed Air Invests in Gastromotiva to Improve Food Security Worldwide.” Business Wire, October 8, 2020. Retrieved at https://www.businesswire.com/news/home/20201006005803/en/Sealed-Air-Invests-in-Gastromotiva-to-Improve-Food-Security-Worldwide

Tags: Food Security, Packaging

Carlson, Cajsa. “Alice Potts Makes Bioplastic Face Shields from Food Waste.” de zeen, October 27, 2020. Retrieved at https://www.dezeen.com/2020/10/27/alice-potts-biodegradable-face-shields-food-waste-ngv-triennial/

Tags: Bioplastic

**Coolhaus** (Los Angeles-based) is an “ice cream sandwich company that offers their creations in an edible potato wafer paper wrapping. While not all of their products are packaged in edible packaging, Coolhaus offers this potato wrapping as an eco-friendly alternative to their other plastic-based wrappers. To reduce catering and event packaging waste, Coolhaus imprints the tasteless potato wrappers with specific logos or brands using edible ink for each event.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://cool.haus/

Tags: Ice Cream, Packaging

**CupPub** (London? UK) is a “returnable packaging service for drinks that utilizes technology to provide complete supply chain traceability, helping retailers reduce single-use plastic packaging through trackable products and an in-built loyalty scheme.” It was founded by Safia Qureshi in 2015.

Website: https://cupclub.com/

Tags: Packaging

Danley, Sam. “PepsiCo Ramps up Plastic Waste Reduction Efforts.” Food Business News, September 13, 2019. Retrieved at https://www.foodbusinessnews.net/articles/14502-pepsico-ramps-up-plastic-waste-reduction-efforts

**decent packaging** (Auckland, New Zealand, and London, UK) “ turns plant waste into takeaway packaging, using paper from managed plantations and lining their containers with plant sugars. This packaging is compostable, making it a powerful weapon in the zero waste movement.”

Website: https://decentpackaging.co.uk/

Tags: New Zealand, Packaging

**Do Eat** (Belgium-based) “combines water and potato starch to create a gluten-free, vegetarian, edible package for sandwiches, bagels, cookies, and other individual foods. As an alternative to plastic food packaging, Do Eat packaging is completely edible, biodegradable, and home compostable. The neutral flavor allows the packaging to be paired with savory or sweet foods and can be grilled with its contents. Do Eat founders, Thibaut Gilquin and Hélèn Hoyois, are attempting to change consumer waste behavior without consumers noticing a difference.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://www.doeat.com/

**DSM’s antioxidants** (Netherlands-based) are Royal DSM products that “provide both nutritional properties as well as slow down oxidation and increase the shelf-life of products, helping to reduce food waste.”

Website: https://www.dsm.com/corporate/sustainability/nutrition/food-loss-and-waste.html

**Eco Six Pack Ring** or E6PR (Mexico) “is trying to replace the plastic six-pack ring that holds beer cans by combining compostable matter and by-product waste to create an eco-friendly six-pack ring. Plastic six-pack rings often make their way to the ocean greatly harming sea life, which inspired E6PR to create an environmentally and animal friendly product. These biodegradable and compostable ‘ecorings’ completely break down if left in the wild or in water and do not harm animal’s digestive tracts. The ecorings are also 100 percent edible, but the company does not encourage human consumption due to possible contamination on the journey to the retail store.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://www.e6pr.com/

**Ecovative** (New York-based) “is a design and packaging company working to develop, produce, and market environmentally friendly products to work in conjunction with the Earth’s ecosystem.” It “begins at the cellular level by using mycelium, the vegetative part of a fungus, to grow packaging for wine bottles, cold storage, or any product needing support. Ecovative uses various nutrients and environments to grow the mycelium packaging which creates differing strengths and flexibilities. While Eben Bayer, a co-founder, says the packaging is, in fact, edible, he encourages consumers to compost it to use as fertilizer.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://ecovativedesign.com/home

Eschner, Kat. “Reusable Grocery Bags Aren’t as Environmentally Friendly as You Might Think.”Popular Science, October 28, 2020. Retrieved at https://www.popsci.com/story/environment/single-use-plastic-misconceptions/

Tags: Reusable Bags

FnBNews. “WayCool Foods Join IIT-Hyd for Packaging Solution to Reduce Food Waste.” FnBNews, January 25, 2021. Retrieved at http://www.fnbnews.com/Top-News/waycool-foods-join-iithyd-for-packaging-solution-to-reduce-food-waste-62026

Tags: India, Packaging

**FreshSurety** (Altamonte Springs, Florida ) “has developed a low cost sensor that monitors freshness conditions from anywhere in the supply chain and produce real-time information that offers complete transparency about the quality of produce from the farm to the shelves.” Sensors can predict spoilage so that manufacturers and retailers can prioritize which food to use or sell first.

Website: http://www.freshsurety.com/

**Full Cycle Bioplastics** (Richmond, California) converts food waste into a compostable and marine degradable bioplastic PolyHydroxyAlkanoates (PHAs) for re-use.

Website: http://fullcyclebioplastics.com/

Gomez, Julian. “Extrusion - Turning Bioplastic and Recycled Food Waste into Materials for Engineering.” EuroNews, October 5, 2020.

Retrieved at: https://www.euronews.com/2020/10/05/extrusion-turning-bioplastic-and-recycled-food-waste-into-materials-for-engineering

Tags: Bioplastics

Gooch, Martin, et al. *Less Food Waste, Less Packaging Waste*. Québec, Canada, Value Chain Management International, March 2020. [It was commissioned by the National Zero Waste Council in partnership with RECYC-QUÉBEC, Éco Entreprises Québec and PAC Packaging Consortium – with funding provided by Vancity, RECYC-QUÉBEC and Éco Entreprises Québec.] Retrieved at http://www.nzwc.ca/Documents/FLWpackagingReport.pdf

**Good Start Packaging**. See World Centric.

Harashima, Kento, and Miho Gatayama. “Japan’s Food Tech Companies Find Fresh Ways to Extend Shelf Life.” Nikkei Asian Review, July 29, 2019. Retrieved at https://asia.nikkei.com/Business/Food-Beverage/Japan-s-food-tech-companies-find-fresh-ways-to-extend-shelf-life

Henderson, Emma. “12 Best Plastic Free Tea Bags to Make Your Brew Better for the Planet.” Independent, July 1, 2019. Retrieved at https://www.independent.co.uk/extras/indybest/food-drink/best-plastic-free-tea-bags-clipper-t2-pukka-twinings-a8982626.html

**Hy-D** (Netherlands-based) is a Royal DSM “feed solution improves bird health and bone strength, positively affecting animal welfare and resulting in more chicken meat avaialable for consumption. It also helps to strengthen egg shells resulting in a greater proportion of saleable eggs.”

Website: https://www.dsm.com/corporate/sustainability/nutrition/food-loss-and-waste.html

**Innoscentia AB** (Malmö, Sweden) is a “food tech company with our base in chemtech and printed electronics on a mission to disrupt the current best-before-systems.” Its “sensor based food labels to monitor freshness in real time both with analouge and digital solutions.” Its “traceability options gives producers and retailers possibility to display information regarding for example origin or environmental impact and for consumers to access these easily.” “The labels also create possibilities for traceability solutions and connection to digital platforms to trace products from farm to fork, a rapidly growing trend within the food industry.”

Website: http://www.innoscentia.com/

Tags: Tags: Food Sensors, Sweden

**It’s Fresh!** (London and Eden Prairie, Minnesota-based) “offers a wide variety of fresh filters that absorb the ethanol gasses around the produce, keeping it fresher for longer.”

Website: http://www.itsfresh.com

Jackson, Kate. “The Companies Leading The Charge Against Food Packaging Waste.” Forbes, March 27, 2021. Retrieved at https://www.forbes.com/sites/katejacksonk/2021/03/27/the-companies-leading-the-charge-against-food-packaging-waste/?sh=e3312f25be11

Tags: Packaging

Kakadellis, Sarah, and Zoe M. Harris. “Don’t Scrap the Waste: the Need for Broader System Boundaries in Bioplastic Food Packaging Life-cycle Assessment – a Critical Review.” Journal of Cleaner Production 27420 (November 2020): 122831 https://doi.org/10.1016/j.jclepro.2020.122831 Download pdf at https://www.sciencedirect.com/science/article/pii/S0959652620328766

**Keep Fresh** (Australia) (or **Marnies Keep Fresh**) is a “green cartridge (we call it a fridgit) that you simply place in your refrigerator vegetable drawer. It will keep your fruit and vegetables fresh for up to 6 weeks longer and reduce your fresh produce wastage by up to 80%.”

Website: https://keepfresh.com.au/

**Loliware** (New York-based) is an edible disposable cups or straws that are “made from seaweed, organic sweeteners and flavors and colors derived from fruits.” The company states that the straws “look and the feel of a regular plastic straw with their alternative. The difference is the use of seaweed in production rather than using plastic. These single-use seaweed straws are said to be hyper compostable and are compared to a banana peel which would degrade in just a few weeks in water.” It is “a biodegradable, edible cup company founded and designed by Parsons School of Design graduates, Chelsea Briganti and Leigh Ann Tucker. Loliware uses seaweed, organic sweeteners, and fruit and vegetable coloring to produce natural, non-toxic cups that are FDA approved to eat. According to Briganti and Tucker, Americans throw away 25 million plastic cups every year which inspired them to create Loliware. Loliware is trying to change the packaging industry by providing edible products as a solution to one-use plastic cups. The company is currently in the midst of launching an edible straw with the hope to expand their products and decrease the abundance of single-use plastics.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://www.loliware.com

Tags: Bananas, Packaging

**Marnies Keep Fresh** See Keep Fresh

Miller, Shelie A. “Five Misperceptions Surrounding the Environmental Impacts of Single-Use Plastic.” Environmental Science & Technology 54:22 (2020): 14143-14151 DOI: 10.1021/acs.est.0c05295 See also the response by Walker, Tony R., and and Deirdre C. McKay (qv) Retrieved at https://pubs.acs.org/action/showCitFormats?doi=10.1021%2Facs.est.0c05295&ref=pdf&

Tags: Plastic

**Monosol** (Indiana-based) is a packaging company that “utilizes water-soluble film technology to create sustainable packaging that completely dissolves in water. A division of Japan-based parent company, Kuraray, Monosol partners with various businesses to provide an eco-friendly alternative to packaging of all sorts including detergents, personal care products, and food goods. Because the packaging is transparent, tasteless, and odorless, Monosol is trying to replace the wrapping for foods such as oatmeal and spices.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://www.monosol.com/

**Melodea** (Israel) is a “spinoff from the Hebrew University lab of Oded Shoseyov, Melodea has developed unique technologies for producing CNC for customized transparent gel package coatings that are biodegradable, extremely strong and oxygen-resistant.... It is “made from inexpensive renewable sources.” and “unlike aluminum and other materials currently used as oxygen barriers for packaging, the Melodea gel has caught the eye of major paperboard manufacturers.”

Website: http://www.melodea.eu/

**NanoPack** (Israel) is “a consortium of 18 industrial and research institutes across Europe working with a €7.7 million European Commission Horizon 2020 grant to develop antimicrobial food packaging solutions using natural nanomaterials.” Its “Active Food Packaging” reportedly “extends yellow cheese shelf life by up to 50%.”

Website: https://www.nanopack.eu/

**New Plastics Economy, The** “is an initiative to build momentum towards a plastics system that works. Applying the principles of the circular economy, it brings together key stakeholders to rethink and redesign the future of plastics, starting with packaging.” It was launched in January 2017.

Website: https://newplasticseconomy.org/

**nibs etc** (London, UK) makes “snacks from ingredients that normally get thrown away, to fight food waste. We research our ingredients, our packaging, our supply chain.” It was founded by Chloe Stewart.

Website: https://nibsetc.com/

Tags: Packaging

Niman Ranch. “Niman Ranch Debuts Darfresh® Packaging to Extend Shelf Life, Fight Food Waste, Showcase Quality & Increase Convenience.” Yahoo Finance, June 21, 2021. Retrieved at https://finance.yahoo.com/news/niman-ranch-debuts-darfresh-packaging-125100476.html

Tags: Packaging

**Nodax** is a plant-based plastic used “to make straws, bottles and bags that they claim can biodegrade in oceans within a few months.” Its “owner, Danimer Scientific Inc., counts Nestlé SA and Bacardi Ltd. among its customers and PepsiCo Inc. as an investor... But many claims about Nodax are exaggerated and misleading, according to several experts on biodegradable plastics. They say more testing and stricter regulations are needed, and warn that marketing products as marine biodegradable could encourage littering. Biodegradable straws, bottles and bags can persist in the ocean for several years...”

Retrieved at https://www.wsj.com/articles/plastic-straws-that-quickly-biodegrade-in-the-ocean-not-quite-scientists-say-11616238001

Tags: Plastics

**Notpla** (London, UK based) is a “packaging startup that’s engineered a “revolutionary material made from seaweed and plants” that naturally biodegrades in just weeks. Ooho, their signature product, is even edible - ‘ideal for on the go consumption’.”

Website: https://www.notpla.com/

Tags: Packaging

**NVYR** (UK-based) “transforms Cassava plants, also called tapioca, into single-use biodegradable and edible packaging to offer an alternative to polystyrene and plastic food packaging. The Cassava plant is a sturdy raw material, which is then broken down and processed through thermal compression moulding making NVYRO’s products water-resistant for 75 minutes and oil resistant for several hours...NVYRO offers a wide variety of products ranging from plates and cups to take-out containers in the hopes to replace current single-use plastic and paper goods.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://www.nvyro.com/

Neo, Pearly. “Balancing Act: Australia’s Huge Challenge to Increase Recyclable Packaging Without Risking Food Waste.” Food Navigator-Asia, December 2, 2020. Retrieved at https://www.foodnavigator-asia.com/Article/2020/12/02/Balancing-act-Australia-s-huge-challenge-to-increase-recyclable-packaging-without-risking-food-waste#

Tags: Australia, Packaging

**Oliver Kay Produce** (UK) supplies “fresh fruit and vegetables to more than 3,500 chefs around the UK, has become the first catering greengrocer to replace polystyrene trays used to deliver produce with compostable trays made from sugar cane, and plastic nets for fruit with compostable netting made from beechwood. It has also introduced 100% recyclable plastic wrap for its deliveries.” Its new sustainability initiative makes “80% of its packaging recyclable.” It is working on ways to reduce plastic bag use for fresh produce. Oliver Kay is part of the Bidfresh group.

Website: https://www.oliverkayproduce.co.uk/

**Pack-Age** (Netherlands-based) is a Royal DSM “membrane used during cheese production. Preventing mould and yeast growth it helps to achieve a higher yield, resulting in a reduced carbon footprint of 10%. If this solution was used across the cheese industry it would prevent the loss of around 200,000 tons of cheese (and 3.55 billion liters of milk) per year.”

Website: https://www.dsm.com/corporate/sustainability/nutrition/food-loss-and-waste.html

**Le Pacte National sur les Emballages Plastiques** --The National Pact on Plastic Packaging-- (France) is a governmental attack on plastic. It was launched in February 21, 2019.

Website: https://www.ecologique-solidaire.gouv.fr/pacte-national-sur-emballages-plastiques-gouvernement-des-entreprises-francaises-et-des-ong

Pieters, Janene. “Dutch Hospitals Can Lower Food Waste by Half: Study,” NL Times, January 6, 2017. Retrieved at http://nltimes.nl/2017/01/06/dutch-hospitals-can-lower-food-waste-half-study

**Plastic Free Communities** --PFC-- (UK) is “an initiative pioneered by charity Surfers Against Sewage (SAS), aims to tackle the growing problem of single-use plastic and its devastating impact on the environment. The PFC objectives challenge communities, businesses and local government to reduce reliance on single use plastic items, replacing them with sustainable alternatives, educate others on the threat of plastic pollution and lead community events such as litterpicks and fundraisers.”

Website: https://www.sas.org.uk/plastic-free-communities/

**PlasticBank** (Vancouver, Canada) “creates circular economy focused on recycling plastic.” It was founded in March 2013 by David Katz and Shaun Frankson. It launched Social Plastic in Haiti in March 2015.

Website: https://plasticbank.com/

**Plasticor** (Brazil) a biodegradable plastic packaging developed by researchers from the Federal University of Rio de Janeiro that “reveals the quality of the food and changes colour when the content is not suitable for consumption.”

Website: http://plasticor.com/

**Poppits** (Florida-based) is “a toothpaste company using water-soluble pods to attempt to reduce the need for plastic toothpaste tubes and caps. In efforts to eliminate plastic pollution, Poppits use food-grade edible film to house single-use toothpaste pods that completely dissolve when brushing, which are packaged in sustainably sourced, biodegradable cardboard and recyclable aluminum. Poppits inventor, Wayne Solan, hopes to decrease bathroom mess while providing an edible and environmentally friendly toothpaste package.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://poppitstoothpaste.com/

**PrepSealer** (New York?) Are reusable bags “made with three layers of non-toxic nylon and patented film. They keep your food fresher for longer and can help reduce your food waste. Plus, they can each be used up to 15 times.”

Website: https://www.prepsealer.com/

Tags: Reusable Bags

Proffitt, Anna. “Friend or Foe: Unwrapping the Plastic Packaging Debate.” New Food, April 24, 2020. Retrieved at https://www.newfoodmagazine.com/article/109083/friend-or-foe-unwrapping-the-plastic-packaging-debate/

**Pulpex Limited** (London, UK) is a sustainable packaging company that is partnership between Diageo and Pilot Lite to launch new spirits bottle made of paper.” “The bottle is made from sustainably sourced pulp to meet food-safe standards and will be fully recyclable in standard waste streams. New bottle will debut with Johnnie Walker in early 2021.”

Website: https://www.pulpex.com/

Quality Assurance and Food Safety. “USDA-ARS Turns Food Waste into Edible Wraps.” Albany, California: Agricultural Research Service, June 15, 2020. Retrieved at https://www.qualityassurancemag.com/article/usda-ars-turns-food-waste-into-edible-wraps/

Quinn, Ian. “Tesco Claims ‘Major Breakthrough’ in Use of Recycled Soft Plastics for Packaging.” The Grocer, September 8, 2020. Retrieved at https://www.thegrocer.co.uk/plastic/tesco-claims-major-breakthrough-in-use-of-recycled-soft-plastics-for-packaging/648116.article

Tags: Plastics, Supermarkets

**RECOVER** (Almería, Spain based) “is an innovative biotic symbiosis for plastic biodegradation and synthesis, designed to solve their end of life challenges in the agriculture and food industries.” It “aims to deliver new biorecycling routes for food packaging and agricultural plastic waste. Maria J. Lopez, Professor of Microbiology, is the Project Coordinator. It was launched in in June 2020 for 48 months.

Website: https://recover-bbi.eu/partners/

Tags: European Union, Plastic, Spain

**REFUCOAT** (Valencia, Spain) “is an EU-funded project that aims to develop fully-recyclable food packaging with enhanced gas barrier properties and new functionalities using high performance coatings. Active coatings will be used in films and trays as an alternative to current metallised and modified atmospheric packaging (MAP) to avoid the use of non-renewable materials in packaging that currently leads to complex and expensive recycling steps.” It is based at AIMPLAS, Instituto Tecnológico del Plástico and is funded by “the Bio-Based Industries Joint Undertaking under the European Union’s Horizon 2020 Research and Innovation programme.” The project “ended in October 2020 after successfully validating all the new packaging structures and comparing their performance with metallised packaging.”

Website: https://www.refucoat.eu/

Tags: European Union, Packaging Alternatives, Spain

**Ripley** (Rensselaer, New York?) is a start up that “is developing a vegan mixture of water with a small amount of silk proteins, which creates a sort of biological barrier when sprayed on food.” It was founded by Alex Connor.

Retrieved at https://www.bizjournals.com/albany/news/2021/06/16/rpi-startup-ripely-silk-prevent-food-waste.html

Tags: Packaging

RSS Print. “REFUCOAT Develops Hygienic Recyclable Food Packaging.” January 4, 2021. Retrieved at https://www.eppm.com/materials/refucoat-develops-hygienic-recyclable-food-packaging/

Tags: European Union, Packaging Alternatives, Spain

RTS. “Plastic Recycling Facts — the Truth about Recycling Plastic Bags.” New York: Recycle Track Systems, Inc. July 2, 2020. Retrieved at https://rts.com/blog/plastic-recycling-facts-the-truth-about-recycling-plastic-bags/?utm\_source=newsletter&utm\_medium=email&utm\_source=Newsletter&utm\_medium=email&utm\_content=The+truth+about+plastic+bags&utm\_campaign=Newsletter+09%2F16%2F20

Tags: Plastic

Sand, Claire. “Packaging Solutions That Prevent Food Waste.” Packaging Digest, October 14, 2020. Retrieved at https://www.packagingdigest.com/food-waste/packaging-solutions-prevent-food-waste

Tags: Packaging

**SaveTheFood** has published “Store it: Our Interactive Storage Guide - with Tips, Tricks, and Info to Keep Your Food Fresh and Tasty for as Long as Possible.” SaveTheFood, Council and the Natural Resources Defense Council (NRDC), November 2018. Retrieved at https://www.savethefood.com/storage

**SAVRpak** --formerly known as Soggy Food Sucks LLC– (San Clemente, California) “eliminates moisture from a container before food deteriorates.” The patch “keeps packaged foods crispy and crunchy, and can extend shelf life by up to two weeks.” Greg Maselli is co-founder and co-CEO as of January 29, 2021.

Website: https://www.savrpak.com/

Tags: Extend Product Life

**Scarecrow's Pantry** (Brighton, UK) partners “with organic growing co-operatives, local farmers, bakeries, craft breweries, independent coffee blenders, organic wholefood suppliers we are driven to reduce single use plastic association with domestic grocery supplies.”

Website: https://www.scarecrowspantry.com

Tags: Delivery, Plastic

**Scoby: Living Packages** (Poland) is a packaging material that “is weaved by microorganisms and is a high performing packaging solution, fast-renewable.” It can “be made into all sorts of packaging, including wrappers for soap, sachets for spices, and bags for cereal and rice.” It “is supposed to work as the perfect barrier from oxygen, microbes, and water, meaning it’d work to wrap up a load of different products, and it has a two year shelf life.” It is 100% home compostable. It was founded by Róża Janus.

Website: https://www.makegrowlab.com/

Shibata, Hirokazu, and Karlheinz Hausmann. “(Watch) Packaging Innovation the Key to Food Waste Reduction.” The Sustainability Report, January 11, 2021. Retrieved at https://www.sustainabilityreport.com/2021/01/11/watch-packaging-innovation-the-key-to-food-waste-reduction/

Tags: Packaging, Plastic

Silverberg, David. “Food Giants Respond to Worries over Packaging.” BBC, May 3, 2021 Retrieved at https://www.bbc.com/news/business-56770732

Tags: Packaging, Plastic

**Skipping Rocks Lab** (London-based) “uses seaweed and plant materials to create waste-free alternatives to plastic packaging. Their first product, Ooho, dubbed “water you can eat.” strives to provide the convenience of plastic water bottles without the environmental impact. Ooho is a spherical, flexible package made of seaweed that holds water and can be eaten like a grape. While Ooho is currently only sold at events, Skipping Rocks Lab is working on getting Ooho into stores to help reduce the amount of plastic water bottles ending up in the oceans and prevent millions of kilograms of CO2 from ever being emitted.[Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://www.skippingrockslab.com/

Skoda, Elisabeth. “Podcast: Packaging, Food Waste and the Consumer.” [interview with Helén Williams at Karlstad University in Sweden] Packaging Europe, June 8, 2021. Retrieved at https://packagingeurope.com/packaging-food-waste-and-the-consumer/

Tags: Consumers, Packaging, Podcasts, Sweden

Smits, Paul. “Food Waste as Raw Material for 3D Printed Bioplastics.” Innovation Origins, January 10, 2020. Retrieved at https://innovationorigins.com/food-waste-as-raw-material-for-3d-printed-bioplastics/

Tags: 3D, European Union, Plastics

**Soupstation** (St. Petersburg, Russia) “is a climate-conscious cafe in, making its own crockery and cutlery out of wheat, sunflower oil, salt and water. The aim is to minimise as much food waste as possible... Plates and bowls are freshly baked while customers wait for their orders and are proving popular so far.”

Video at: https://www.euronews.com/video/2020/10/04/this-zero-food-waste-cafe-serves-you-soup-in-an-edible-bowl

Tags: Plates, Russia, Zero Waste Cafés

StackCommerce. “Cut Back on Kitchen Waste with These Food-saving Reusable Bags

Ditch the Single-use Plastic Bags for Good.” Mashable Shopping, June 23, 2021. Retrieved at https://mashable.com/deals/june-23-prepsealer-10-piece-food-saving-reusable-bags

Tags: Reusable Bags

**StePac** (Israel based) is a packaging innovation “jointly developed Xgo FreshLid, a next-gen “modified atmosphere” re-sealable lidding film, to extend the shelf life of fresh cherries to more than 35 days on their journey from farm to fork.” Its “packaging technology called Xtend® is tailor-made for each specific vegetable, fruit or herb ensuring extended shelf life whilst maintaining produce freshness, taste and nutritional value. The added value that customers gain from such packaging includes reduced logistical costs associated with land and sea freight and reduced waste.” It was founded in 2012.

Website: http://www.stepac.com/

Tags: Israel, Packaging

**Stixfresh** (Kuala Lumpur, Malaysia) is a “tiny sticker that keeps fruits from spoiling for up to two weeks. It allegedly contains a special, all-natural formula that slows down the ripening process, keeping the fruit fresh and juicy for much longer.” It was founded by Zhafri Zainudin, Steve Hulteng, and Moody Soliman.

Website: https://www.stixfresh.com/

SWR Staff. “Cascades Produces Recyclable Thermoformed Tray.” Solid Waste and Recycling, October 6, 2020. Retrieved at https://www.solidwastemag.com/paper-packaging/cascades-produces-recyclable-thermoformed-tray/1003284050/

Tags: Packaging

SWR Staff. “Canadians Want Feds to Fulfill Plastics Ban.” Solid Waste and Recycling, July 13, 2020. Retrieved at https://www.solidwastemag.com/bans/canadians-want-feds-to-fulfill-plastics-ban/1003283784/

Tags: Canada, Plastic

SWR Staff. “Plastics Association Questions Canada’s Ban.” Solid Waste and Recycling, October 12, 2020. Retrieved at https://www.solidwastemag.com/bans/plastics-association-questions-canadas-ban/1003284063/

Tags: Canada, Plastic

**Tadbik** (Israel) is a packaging innovation “jointly developed Xgo FreshLid, a next-gen “modified atmosphere” re-sealable lidding film, to extend the shelf life of fresh cherries to more than 35 days on their journey from farm to fork.”

Website: http://www.tadbik.com/

Talbot, Hops. “Reusable Bags Aren’t the Sustainable Solution You Might Think They Are.” Euro News, June 27, 2021. Retrieved at https://www.euronews.com/green/2021/06/27/reusable-bags-aren-t-the-sustainable-solution-you-might-think-they-are

Tags: Reusable Bags

**Taste No Waste Project** (Montreal-based) was launched by “anthropological researcher and industrial designer, Diane Leclair Bisson, uses culture-specific research to inform sustainable food packaging innovations that seek to change consumer interaction with food containers through the Taste No Waste Project. The Taste No Waste Project replaces disposable food containers with edible ones made from tomatoes to offer a possible waste reduction solution and a new gastronomic experience. By creating an edible container, Diane hopes to generate a more meaningful interaction with food and its packaging, which she thinks can be an agent for cultural change.[Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://www.dianeleclairbisson.com/crunchy-food-nest-series/

**TIPA** (Tel Aviv, Israeli-based) is a sustainable packaging company that “creates packing material that looks and feels like plastic with one large difference: it’s completely home compostable. Daphna Nissenbaum and Tal Neuman founded TIPA as a potential solution to the world’s growing plastic waste problem. TIPA combines bio-materials and technology to create flexible, plastic-like packaging that is 100 percent biodegradable and leaves no toxic residue.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.] Depending on the kind of packaging and the shape of the items, the compostable plastic is composed of 20 to 60 percent plant-based ingredients like non-genetically modified corn. It was founded in 2010.

Website: https://tipa-corp.com/

**Tomorrow Machine** (Sweden) questions the lifespan of plastic food packaging through their own packaging series, This Too Shall Pass. The packages in the series have the same life-span of the contents they hold whether it’s juice, rice, or oil. The edible packaging for oil is made of wax-coated sugar, which cracks open like an egg then melts under water. The designers behind the food packaging series work to build a more sustainable world through research, technology, and new materials.[Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://tomorrowmachine.se/

Toronto City News. “Pandemic Increases Plastic and Food Waste.” Toronto City News, September 10, 2020. Retrieved at https://toronto.citynews.ca/video/2020/09/09/pandemic-increases-plastic-and-food-waste/

Tags: Canada, Plastic, Video

**Valentis Nanotech** (Tel Aviv, Israel) is a startup that was founded in 2013 “to develop their platform that combines nanoparticles with cellulose nanocrystals (essentially, a form of plant pulp waste) to produce unique coatings and compounds.” It makes Nanocrystal cellulose (CNC) “from abundantly available cellulose, the main building block of the plant kingdom, is considered a “wonder material.” It “combines nanoparticles with cellulose nanocrystals (CNC) to produce unique coatings and compounds for use in a variety of materials and applications.” “Manufacturers typically opt to use aluminum foil to slow down the deterioration of food caused by factors like oxidation and UV penetration. Using Valentis Nanotech’s technology, manufacturers can easily adjust the temperature, pH level, and moisture for a product, simply by manipulating the packaging.”

Website: http://valentis-nano.com/

Vann, Karine. “McDonald's Selects TerraCycle's Loop for UK Reusable Cup Pilot.” Waste Dive, September 10, 2020. Retrieved at https://www.wastedive.com/news/mcdonalds-terracycle-loop-reusable-refillable-cup-pilot/584996/

Tags: Fast Food, Cups

Walker, Tony R., and and Deirdre C. McKay. “Comment on “Five Misperceptions Surrounding the Environmental Impacts of Single-Use Plastic.” Environmental Science & Technology 55:2 (2021): 1339–1340. http://orcid.org/0000-0001-9008-0697 Retrieved at https://pubs.acs.org/doi/10.1021/acs.est.0c07842

Tags: Plastic

Wang, Tom. “Pandemic Food Delivery Boom Creating Vast Amounts of Plastic Waste in China.” [video clip] South China Morning Post, August 10, 2020. Retrieved at .https://www.scmp.com/video/scmp-originals/3096785/pandemic-food-delivery-boom-creating-vast-amounts-plastic-waste-china

**WikiCells** “are edible skins that encase food or liquids to create a protective barrier from the outside world. Harvard Professor, David Edwards, came up with the idea to use various natural food particles held together by nutritive ions to construct a completely edible skin as an alternative to plastic packaging. With the help of designer François Azambourg, Edwards brought WikiCells to fruition with the hopes of WikiCells products being sold in bulk, similar to fruits or vegetables, which the consumer could later wash at home. Incredible Foods commercialized WikiCells and now sell the products in the United States as Perfectly Free bites.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: http://davidideas.com/details/wikicell

Wipatayotin, Apinya. “Covid-19 Pushes Plastic Waste Rise.” Bangkok Post, April 24, 2020. Retrieved at https://www.bangkokpost.com/thailand/general/1906295/covid-19-pushes-plastic-waste-rise

**World Centric** (Petaluma, California-based) makes compostable products thar are “geared mostly toward food services in stadiums, school cafeterias, hotels, restaurants and convention centers. Those facilities work with industrial composting facilities, which can cut their waste exponentially.” It is a product of Good Start Packaging.

Website: https://www.goodstartpackaging.com/?keyword=world%20centric&gclid=EAIaIQobChMIvP\_eyLXK4AIVx0OGCh1iXwCEEAAYASAAEgKmPfD\_BwE

Yoshimoto, Devin. “More Cold Storage Facilities Needed in Philippines to Curb Food Waste.” Ammonia21, May 5, 2020. Retrieved at http://www.ammonia21.com/articles/9529/more\_cold\_storage\_facilities\_needed\_in\_philippinesandnbsp\_to\_curb\_food\_waste

**Zelfo Technology** (Joachimsthal, Germany) is an eco-business founded in 2011 that uses food-producers waste (such as wheat straw) to make “ligno-cellulosic materials for use as bio based binders, reinforcement or as a part or complete biocomposite material solution.” Zelfo Technology is collaborating with Mirontell to “meet food industry packaging demands, the resulting products have a robust and flexible form and smooth ‘closed’ product contact surface.”

Website: https://www.linkedin.com/company/zelfo-technology/about/

**ZeroPlast Labs** (Pune, Maharashtra, India) “is working towards creating a waste-free planet. The startup is committed to solve two global environmental challenges: the burning of biomass waste and the growing burden of plastic waste. To achieve the two goals, ZeroPlast upcycles biomass waste into bioplastics and bio-composites, which can be used as a sustainable alternative to oil-based plastics.” Its cofounder was Aditya Kabra.

Website: http://zeroplastlabs.com

Tags: India, Plastic

Zhang, Hongchao, and Shyam Sablani. “Biodegradable Packaging Reinforced with Plant-based Food Waste and By-products.” Current Opinion in Food Science (May 12, 2021). https://doi.org/10.1016/j.cofs.2021.05.003 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2214799321000862

Tags: Packaging

Zimmermann, Lisa, Andrea Dombrowski, Carolin Völker, and Martin Wagner. “Are Bioplastics and Plant-based Materials Safer than Conventional Plastics? In *Vitro* Toxicity and Chemical Composition.” Environment International 145 (December 2020): 106066.

Retrieved at https://www.researchgate.net/publication/344326488\_Are\_bioplastics\_and\_plant-based\_materials\_safer\_than\_conventional\_plastics\_In\_vitro\_toxicity\_and\_chemical\_composition

Tags: Bioplastics

Compostable Bags, Biodegradable Plastics, Compostable Containers

**BioBag World Australia** (South Australia) produces compostable bags for food waste as a replacement for single-use plastics. It is a subsidiary of BioBag International (Norway).

Website: https://biobagworld.com.au/

Tags: Australia, Compostable Bags

Creech, Lidia. “Compostable Bags ‘Most Cost-effective Option’ for Food Waste Collection.” Resource Magazine, December 17, 2020. Retrieved at https://resource.co/article/compostable-bags-most-cost-effective-option-food-waste-collection

Tags: Compostable Bags

**Forest & Whale** (Singapore based) “is a multi-disciplinary design studio based in Singapore. They design products and spatial experiences, with a focus on social and sustainable design and are passionate to bring circular thinking to products and systems through good design, ethnographic research and material exploration.” It “designed a salad container that is edible and can also be composted together with food waste, thus minimizing its end of life impact. Made of wheat husk for the base and PHA (a bacteria based composite) for the lid, both can be composted as food waste, without the need of any special infrastructure or industrial composting facility. And if the material accidentally went into the ocean it will fully decompose within 1-3 months, without any microplastic left behind.” It was founded in 2016 by Gustavo Maggio and Wendy Chua.

Website: https://forestandwhale.com/

Tags: Compostable Containers, Singapore

Pilkington, Ben. “Genecis: Converting Food Waste into Biodegradable Plastics.” AzoCleantech, June 18, 2021. Retrieved at https://www.azocleantech.com/article.aspx?ArticleID=1253

Tags: Biodegradable Plastics

De-Packaging

**Vanheede Biomass Solutions** (Quévy, Belgium) processes packaged food items, which are “products that, for various reasons, are no longer fit for human or animal consumption. Most of this waste stream comes from the food industry, supermarkets, shops, abattoirs, depots, traders, canteens or markets. They are sometimes offered in complete loads, in dumpsters, in organic packaging or on pallets.” Its separation techniques “separate the packaging from the organic part. Depending on its composition, this packaging is either recycled or upgraded into energy; the organic stream is used as a source of energy for fermentation plants. De-packaging plants are equipped to treat food waste whatever packaging it is in (plastic, tin, glass, PET and Tetra Pak packaging etc.)...”

Website: https://www.vanheede.com/en/our-treatment/depackaging-food-waste/

Tags: Belgium, De-packaging

Foam Food Service Products

Blickley, Lauren. “These Hawaiian Islands Just Outlawed Polystyrene Foam Food Containers.” May 24, 2017, Retrieved at http://www.theinertia.com/environment/hawaiis-plate-lunches-create-more-than-44000-pounds-of-polystyrene-waste-per-day/

Dokoupil, Tony. “New York City’s ‘Styrofoam’ Ban Goes into Effect.” MSNBC, July 1, 2015. Retrieved at http://www.msnbc.com/msnbc/new-york-citys-styrofoam-ban-goes-effect

Earth Resource Foundation. “Polystyrene Foam Report.” Retrieved at http://www.earthresource.org/campaigns/capp/capp-styrofoam.html

Graney, Juris. “University of Alberta Pushes for Styrofoam-free Campus as Part of Sweeping Sustainability Plan.” October 2, 2016. Retrieved at http://edmontonjournal.com/news/local-news/university-of-alberta-pushes-for-styrofoam-free-campus-as-part-of-sweeping-sustainability-plan?\_\_lsa=3416-a862

Johnson, Lauren M. “Maryland Will Become the First State to Ban Foam Food Service Products.” Erie News, September 27, 2020. Retrieved at https://www.erienewsnow.com/story/42687496/maryland-will-become-the-first-state-to-ban-foam-food-service-products

Tags: Foam Food Service Products

New York City Website. “Mayor de Blasio Announces Ban On Single-use Styrofoam Products In New York City Will Be In Effect Beginning 2019, New York City Website, June 13, 2018. Retrieved at https://www1.nyc.gov/office-of-the-mayor/news/295-18/mayor-de-blasio-ban-single-use-styrofoam-products-new-york-city-will-be-effect

Tags: Foam Food Service Products

**Project Green Fork** (Memphis, Tennessee) is a nonprofit organization operated by Clean Memphis “that assists restaurants in being more “green.” Eliminating Styrofoam and using recyclable to-go containers is one small change for a restaurant that makes a big difference for landfills. Project Green Fork restaurants also recycle everything from cardboard boxes to their fryer oil.” Project Green Fork was launched in 2008 by Margot McNeeley who is the current executive director (as of January 13, 2019).

Website: https://www.projectgreenfork.org/

Tags: Foam Food Service Products, Restaurants

Talorico, Patricia. “Winterthur Cafe Becomes State’s First ‘Green’ Restaurant by Eliminating Foam Cups, Straws.” Delaware News Journal, January 4, 2019. Retrieved at https://www.delawareonline.com/story/life/food/2019/01/04/winterthur-cafe-becomes-states-first-green-restaurant/2481480002/

Tags: Foam Food Service Products

Pay as You Throw Programs

BBC News. “Guernsey Introduces Pay-as-you-throw Rubbish Charges.” BBC News, February 3, 2019. Retrieved at https://www.bbc.com/news/world-europe-guernsey-47093766

Sheldon, Marissa. “South Korea Recycles Food Waste in Effort to Become Zero-Waste Society.” [Pay as You Throw] Hunter College NYC Food Policy Center, posted March 18, 2020. Retrieved at https://www.nycfoodpolicy.org/food-policy-snapshot-south-korea-food-waste/

van der Werf, Paul, Kristian Larsen, Jamie A. Seabrook, and Jason Gilliland. “How Neighbourhood Food Environments and a Pay-as-You-Throw (PAYT) Waste Program Impact Household Food Waste Disposal in the City of Toronto.” Sustainability 12:17 (August 28, 2020): 7016. https://doi.org/10.3390/su12177016 Retrieved at https://www.mdpi.com/2071-1050/12/17/7016/htm

Tags: Canada, Households, Pay as You Throw

Personal Experiences

Tucker, Rebecca. “I Tried to Eat Thrown Out Food for a Week.” Vice, November 29, 2017. Retrieved at https://www.vice.com/en\_us/article/59yn7b/i-tried-to-eat-thrown-out-food-for-a-week

Pets, Pet Food from Food Waste

**Deja Pet Food** (New Zealand) is a startup that “makes premium pet food using supermarket deli waste.”

Website: https://www.dejapets.co.nz/

Tags: New Zealand, Pet Food

**FurryGreen** (Hong Kong) is an upcycling startup launched in 2020 that turns “leftover but unspoiled ingredients into pet food.” They “send some of their products to a dog shelter in Yuen Long as ‘rescue food for rescued pets.’” It was founded by Pirry Leung.

Website: https://www.facebook.com/FurryGreenhk/

Tags: Hong Kong, Pet Food

Hornyak, Tim. “More Pets Are Eating Insect-based Food to Fight Climate Change for Their Owners.” CNBC, June 12, 2021. Retrieved at https://www.cnbc.com/2021/06/12/more-pets-eating-insect-food-to-fight-climate-change-for-owners.html

Tags: Canada, Insects, Pet Food

Mosna, David, Eleonora Bottani, GiuseppeVignali, and Roberto Montanari. “Environmental Benefits of Pet Food Obtained as a Result of the Valorisation of Meat Fraction Derived from Packaged Food Waste.” Waste Management 125 (April 15, 2021): 132-144. https://doi.org/10.1016/j.wasman.2021.02.035 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X21001045

Tags: Environment, Pet Food

**Yora Pet Foods** (Brighton, West Sussex, U.K.) “introduced the first insect protein pet food sold in the U.K. Targeting environmentally conscious pet owners, it expects to have shipped over 200 tons of product to more than 200 countries and generate sales over $2.8 million. Its business is part of a movement in which manufacturers in North America, Europe and beyond are trying to make pet food more sustainable and environmentally friendly by using proteins from insects instead of animals.” It was founded in 2019.

Website: https://www.yorapetfoods.com/

Tags: Insects, Pet Food

Plastic Reduction Apps

**My Plastic Diary**(UK based) is an “app helps you record your single use plastic consumption and shows you the breakdown of what kind of plastics you end up buying. It then suggests ways to reduce your reliance on the dreaded plastic and receive awards for your progress. Knowledge is power so get to grips with your footprint.”

Website: https://www.myplasticdiary.co.uk/

Tags: Plastic Reduction Apps

Plate Waste, Portion Size

**Ag Choice** (New Jersey) is a commercial food waste and livestock manure composter. It has been in operation since July 2006. It is “permitted by the New Jersey Department of Environmental Protection (NJDEP) to collect and compost both pre- and post-consumer food waste including plate waste and cafeteria waste; agricultural waste such as animal manures, feed and silage; and manufacturing organics such as spent leaf, nut and bean products.”

Website: http://www.ag-choice.com/

Tags: Composting, Plate Waste

Alharbi, Nouf Sahal, Malak Yahia Qattan, and Jawaher Haji Alhaji. “Towards Sustainable Food Services in Hospitals: Expanding the Concept of ‘Plate Waste’ to‘Tray Waste.’” Sustainability 12:17 (August 24, 2020): 6872. https://doi.org/10.3390/su12176872 Download at https://www.mdpi.com/2071-1050/12/17/6872/htm

Tags: Hospitals, Plate Waste

**BaxterStorey** (UK-based) “operates a food waste management programme across more than 900 sites, with plate waste, spoilage waste and production waste logged through a proprietary online system called Evolution. It estimates that it has cut food waste by 40% since rolling out the project four years ago, saving clients more than £2m in disposal costs.”

Website: http://baxterstorey.com

Tags: Management, Plate Waste

Bell, Alison F., Linda C. Tapsell, Karen L. Walton, and Marijka Batterham. “Unwrapping Nutrition: Exploring the Impact of Hospital Food and Beverage Packaging on Plate Waste/intake in Older People.” Appetite 144 (January 2020): 104463.

https://doi.org/10.1016/j.appet.2019.104463 Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666319300261

Tags: Academic Articles, Plate Waste

Buzby, Jean C., and J. F. Guthrie. “Plate Waste in School Nutrition Programs: Final Report to

Congress.” Economic Research Service (March 2002). Retrieved at http://www.d11.org/FNS/Recess%20Before%20Lunch/efan02009%20Plate%20Waste%20Study.pdf

Tags: Plate Waste, Reports, Schools

Chmielinski, Hilary Edward. “Plate Waste Index: an Instrument for Measuring School Food Waste (Nutrition, Behavioral, Evaluation).” EdD Teachers College, Columbia University, 1984. Retrieved at https://pk.tc.columbia.edu/item/Plate-Waste-Index:-An-Instrument-For-Measuring-School-Food-Waste-16338

Tags: Dissertation, Plate Waste

**Food is Precious** is a food waste reduction initiative launched by IKEA, the Swedish furniture retailer which also runs one of the world’s largest restaurant chains, in December 2016. The initiative initially targeted reducing IKEA’s own kitchen and bistro operations, the IKEA Swedish Food Market. Its second target is to reduce plate waste from the customers eating in the stores. By November 2017, IKEA announced that the program had already saved $1 million. By 2020, all IKEA stores will have implemented the food waste initiative and over this period it will expand to include both pre- and post-consumer food waste.” [Various sources]

Website: https://about.ikea.com/en/sustainability/healthy-and-sustainable-living/reducing-food-waste

Tags: Plate Waste, Projects

Freedman, Marjorie R., and Carolina Brochado. “Reducing Portion Size Reduces Food Intake and Plate Waste.” Obesity 18 (2010): 1864-1866. 10.1038/oby.2009.480 Retrieved at https://pubmed.ncbi.nlm.nih.gov/20035274/

Tags: Academic Articles, Plate Waste

Getts, Katherine M. “Measuring Plate Waste: Validity and Inter-rater Reliability of the Quarter-waste Method.” Thesis, Master of Public Health. University of Washington, 2015. Retrieved at https://digital.lib.washington.edu/researchworks/handle/1773/35277

Tags: Plate Waste, Theses

**Good to Go** (Scotland) is a program of Zero Waste Scotland (qv) “with the backing of the Scottish Government, has been launched to tackle ‘plate waste’ from restaurants and to change the culture around leftovers - making it normal to take food home after a meal...” It provides “take-home boxes, or ‘doggy bags’ to reduce this waste, whilst also offering customers an enhanced service by enabling them to take uneaten food home to enjoy later...” “Since April 2017, the number of Scottish hospitality businesses taking part in the scheme has surged by over 100%; resulting in 42,000 Good to Go boxes going into circulation in the last 12 months.” In 2019 it began tackling plate waste by offer doggie bags to restaurants, etc.

Website: http://www.zerowastescotland.org.uk/GoodToGo

Tags: Plate Waste, Theses

La Barbera, Francesco, Roberta Riverso, and Fabio Verneau. “Understanding Beliefs Underpinning Food Waste in the Framework of the Theory of Planned Behaviour.” Bucharest Peec2016 Quality – Access to Success, 17(s1): 130. Download at https://www.researchgate.net/profile/Francesco\_La\_Barbera2/publication/300042730\_Understanding\_Beliefs\_Underpinning\_Food\_Waste\_in\_the\_Framework\_of\_the\_Theory\_of\_Planned\_Behavior/links/5b2baa30aca2720a941f2a85/Understanding-Beliefs-Underpinning-Food-Waste-in-the-Framework-of-the-Theory-of-Planned-Behavior.pdf

Tags: Plate Waste

Martins, Margarida Liz, Sara SP Rodrigues, Luís M Cunha, and Ada Rocha. “Strategies to Reduce Plate Waste in Primary Schools - Experimental Evaluation.” Public Health Nutrition 19:8 (June 2016): 1517-1525, 10.1017/S1368980015002797 Retrieved at https://www.cambridge.org/core/journals/public-health-nutrition/article/strategies-to-reduce-plate-waste-in-primary-schools-experimental-evaluation/96F5BD1FFAA24045639C580C6F6FAA97

Tags: Plate Waste, Schools

Miller, Jessica M. “Applying the Theory of Planned Behavior to Understand Plate Waste of Elementary School Students.” PhD dissertation. Loma Linda University, 2014. Retrieved at https://books.google.co.vi/books/about/Applying\_the\_Theory\_of\_Planned\_Behavior.html?id=FkPYjwEACAAJ&redir\_esc=y

Tags: Dissertation, Plate Waste

Richardson, Rachel, Melissa Pflugh Prescott, and Brenna Ellison. “Impact of Plate Shape and Size on Individual Food Waste in a University Dining Hall.” Resources, Conservation and Recycling 19 (November 2020) 105293. https://doi.org/10.1016/j.resconrec.2020.105293 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S092134492030608X?via%3Dihub

Tags: Plate Waste, Universities

Roe, Brian E., Danyi Qi, John W. Apolzan, and Corby K. “Martin. Selection, Intake, and Plate Waste Patterns of Leftover Food Items among U.S. Consumers: a Pilot Study.” *PLoS One*, September 9, 2020. https://doi.org/10.1371/journal.pone.0238050

Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Plate Waste

Roe, Brian E., Danyi Qi, John W. Apolzan, and Corby K. “Martin. Selection, Intake, and Plate Waste Patterns of Leftover Food Items among U.S. Consumers: a Pilot Study.” *PLoS One*, September 9, 2020. https://doi.org/10.1371/journal.pone.0238050

Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Plate Waste

Romanowski, Emily Rice. “The Impact of Taste Test Interventions on the Reduction of Vegetable Plate Waste in a Rural Middle School Setting.” M.S. thesis. Southern Illinois University at Carbondale, 2014. Retrieved at https://opensiuc.lib.siu.edu/theses/1476/

Tags: Elementary Schools, Plate Waste, Theses

Tufts University, Health Sciences Campus. "Large Restaurant Portions a Global Problem, Study Finds." ScienceDaily, December 13, 2018. www.sciencedaily.com/releases/2018/12/181213101333.htm Retrieved at https://www.sciencedaily.com/releases/2018/12/181213101333.htm

Tags: Portion Size, Restaurants

Vizzoto, Felipe, Sara Tessitore, Francesco Testa, and Fabio Iraldo. “Plate Waste in Foodservice Outlets: Revealing Customer Profiles and Their Support for Potentially Contentious Measures to Reduce it in Italy.” Resources, Conservation and Recycling 174 (November 2021): 105771. https://doi.org/10.1016/j.resconrec.2021.105771 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921003803

Tags: Food Services, Italy, Plate Waste

von Massow, Mike, and Bruce McAdams. “Table Scraps: An Evaluation of Plate Waste in

Restaurants Table Scraps: An Evaluation of Plate Waste.” *Journal of Foodservice Business Research* 18:5 (2015): 437-453. Retrieved at http://www.tandfonline.com/doi/abs/10.1080/15378020.2015.1093451?journalCode=wfbr20

Tags: Academic Articles, Plate Waste

Wansink, Brian, and Koert van Ittersum. “Portion Size Me: Plate-size Induced Consumption Norms and Win-win Solutions for Reducing Food Intake and Waste.” *Journal of Experimental Psychology: Applied* 19:4 (December 2013): 320-332. Retrieved at http://psycnet.apa.org/journals/xap/19/4/320/

Tags: Academic Articles, Plate Waste

Wansink, Brian, and Koert van Ittersum. “Portion Size Me: Plate-size Induced Consumption Norms.” *Journal of the American Dietetic Association* 107:7 (July 2007): 1103-1106.

Tags: Academic Articles, Plate Waste

**Wise Up on Waste** (Europe-based) is an app developed for Unilever and its targeted “professional kitchens to conveniently monitor and track food waste. The app helps you to identify when and where you are generating the most food waste and what the potential cost saving to your business can be if you reduce your waste by 20%.” The third version of the app was release in February 2017. It “allows users to track food waste to highlight the average volume of each type of waste (spoilage, preparation, or customer plate waste) generated per ‘day part’ (breakfast, lunch, and dinner).”

Website: http://www.unileverfoodsolutions.ie/our-services/your-kitchen/wise-waste-app

Tags: Apps, Plate Waste

Zhang, Wenhao. “Evaluating Antecedents of Food Waste Behavior and Reducing College Students’ Plate Waste Through an Intervention of Weighing and Displaying the Amount of Waste with Emotional Messaging.” Dissertation, Doctor of Philosophy; Department: Department of Hospitality Management, Kansas State University, May 2020. Retrieved at https://krex.k-state.edu/dspace/handle/2097/40581

Tags: Dissertations, Messaging, Plate Waste, Universities

Poem, Poetry

Grow Newsdesk. “Save the Food Poetry Winners Announced by Too Good to Go.” Save the Food Poetry Winners Announced by Too Good to Go.” Grow Newsdesk, June 8, 2020. Retrieved at https://grow-media.co.uk/culture/food-waste-poetry-devon/

Love Food Hate Waste (UK). “Food Waste is a Bore.” #NationalPoetryDay, October 3, 2019. Retrieved at https://twitter.com/LFHW\_UK/status/1179716529446903808

Sunny Mittal.” PoemHunter.com, nd. Retrieved at https://www.poemhunter.com/poem/don-t-waste-food/

Wiseman, Jamie. “‘A Load of Old Rubbish’ – Creative Complainer Pens Poem about Stroud’s Food Waste Collection Service.” Stroud News, February 25, 2017. Retrieved at http://www.stroudnewsandjournal.co.uk/news/15116202.\_A\_load\_of\_old\_rubbish\_\_\_\_\_\_creative\_complainer\_pens\_poem\_about\_Stroud\_\_\_s\_food\_waste\_collection\_service/

Population and Food Waste

Peebles, Graham. “Overpopulation Food Waste and Climate Change.” Counterpunch, February 5, 2021. Retrieved at

Tags: Climate Change, Population

Posters

Morton Salt “has a campaign to end food waste, and they created a bunch of posters for it, and a video showing their process. The paper is made from food waste, the ink is made from food waste, even the font is made from food waste.”

Website: https://www.youtube.com/watch?v=ulHT26PccOs

**Food Waste Posters** by Redbubble

Website: https://www.redbubble.com/shop/food%2Bwaste+posters

Processing Waste

Borup, M. Brett, and Denny R. Muchmore. “Food-Processing Waste.” *Water Environment Research* 64:4 (June 1992): 413-417.

Chen, Ye, and Jay J. Cheng. “Anaerobic Processes.” *Water Environment Research* 76:6 (2004): 1155-1190. [CD-ROM content]

Chen, Ye, and Jay J. Cheng. “Anaerobic Processes in Waste Treatment.” *Water Environment Research* 77:6 (2005): 1347-1388. [CD-ROM content]

Chen, Ye, and Jay J. Cheng. “Application of Anaerobic Processes.” *Water Environment Research* 78:10 (2006): 1363-1385. [CD-ROM content]

Chen, Ye, and Jay J. Cheng. “Anaerobic Processes.” *Water Environment Research* 79:10 (2007): 1430-1450. [CD-ROM content]

Evans, Eric A., Kristin M. Evans. “Anaerobic Processes.” *Water Environment Research* 80:10 (2008): 1179-1205. [CD-ROM content]

Evans, Eric A., Kristin M. Evans, Ania Ulrich, Scott Ellsworth, and Hassan Abbasnezhad. “Anaerobic Processes.” *Water Environment Research* 81:10 (2009): 1293-1345. [CD-ROM content]

Food Dude. “Salt & Straw Debuts Rescued Foods Series This June Raising Awareness Around Food Waste.” PDX Food Press, May 23, 2017. Retrieved at http://pdxfoodpress.com/salt-straw-debuts-rescued-foods-series-june-raising-awareness-around-food-waste/

Foster, Merle. “Spinning up Smoothies to Save Food Waste.” *The Weekend Sun*, January 6, 2017. Retrieved at http://www.theweekendsun.co.nz/features/484-spinning-up-smoothies-to-save-food-waste.html

Frenkel, Val S., Gregg Cummings, Dennis E. Scannell, Walter Z. Tang, and Krishnanand Y. Maillacheruvu. “Food-Processing Wastes.” *Water Environment Research* 80:10 (2008): 1458-1480. [CD-ROM content]

Frenkel, Val S., Gregg Cummings, Dennis E. Scannell, Walter Z. Tang, Krishnanand Y. Maillacheruvu, and Patrick Treanor. “Food-Processing Wastes.” *Water Environment Research* 81:10 (2009): 1593-1605. [CD-ROM content]

Smith, Brandon M., and Charles C. Ross. “Food-processing Wastes.” *Water Environment Research* 75:6 (2003): 1-42. [CD-ROM content]

Smith, Brandon M., Charles C. Ross, and James L. Walsh. “Food-processing Wastes.” *Water Environment Research* 76:6 (2004): 1589-1650. [CD-ROM content]

Smith, Brandon M., Charles C. Ross, James L. Walsh, Val Frenkel, and Sherman May. “Food-Processing Wastes.” *Water Environment Research* 78:10 (2006): 1620-164. [CD-ROM content]

Smith, Brandon M., Charles C. Ross, James L. Walsh. “Food Processing Wastes.” *Water Environment Research* 79:10 (2007): 1665-1681. [CD-ROM content]

Preservation, Canned

Haspel, Tamar. “We Think Fresh Is Best. But to Fight Food Waste, We Need to Think Again*.” Washington Post*, February 16, 2017. Retrieved at https://www.washingtonpost.com/lifestyle/food/we-think-fresh-is-best-but-to-fight-food-waste-we-need-to-think-again/2017/02/15/008b7950-f30b-11e6-b9c9-e83fce42fb61\_story.html?utm\_term=.d12480b93e69

Martindale, W. “The Potential of Food Preservation to Reduce Food Waste.” *Proceedings of the Nutrition Society* 76:1 (June 2017): 28-33. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/27296903

Venkataraman, Harini, Sara Olson, Thomas Hayes, Joshua Haslun, and Laura Krishfield. “Preserving the Food Chain.” LuxResearch, September 29, 2020. Retrieved at https://www.luxresearchinc.com/hubfs/2020%20Executive%20Summaries/1%20-%202020%20Executive%20Summaries%20-%20Press%20Versions/Lux%20Research%20-%20Preserving%20the%20Food%20Chain%20-%20press.pdf

Tags: Food Chain, Preservation

Prisons

Helms, Karla Jo. “Prison System Generates 200,000 Tons of Waste; Power Knot Offers Solutions.” PRWeb, January 10, 2017. Retrieved at http://www.prweb.com/releases/2017/01/prweb13969861.htm

McKeever, Amy. “Philadelphia’s Prison System is Fighting Food Waste and Recidivism with an Organic Farm.” Civil Eats, October 17, 2016. Retrieved at http://civileats.com/2016/10/17/philadelphias-prison-system-is-fighting-food-waste-and-recidivism-with-an-organic-farm/

Prevention of Food Waste

Vulcano, Giulio. “Food Wastage: a Systemic Approach for Structural Prevention and Reduction.” June 4, 2018. DOI:10.13140/RG.2.2.28470.40001/4

Retrieved at https://www.academia.edu/35658890/Food\_wastage\_a\_systemic\_approach\_for\_structural\_prevention\_and\_reduction\_Synthesis\_report?email\_work\_card=title

Tags: Prevention

Products, Product Promotion, Advertising

Adikwu, Marris. “The Short, Troubling Life of the Intentional Food Waste Meme.” Eater, August 28, 2020. Retrieved at https://www.eater.com/2020/8/28/21399684/intentional-food-waste-meme-on-twitter-tiktok

AgriProtein. “BBC Award for Protein That Will Feed the World.” AgriProtein, September 20, 2017. Retrieved at https://agriprotein.com/press-articles/bbc-award-for-protein-that-will-feed-the-world/

Bakutyte, Justina. “Pittsburgh-Based Company Turns Unwanted Bread Into Beer, Battles Food Waste.” Konini, December 6, 2016. Retrieved at http://www.konbini.com/us/lifestyle/pittsburgh-food-rescue-wasted-bread-beer-loaf/

Bertini, Marco, Julia von Schuckmann, Arjen van Lin, Aylin Aydinli, and Erica van Herpen. “Do Promotions Make Us Waste Food?” Esade [a business school at Ramon Llull University, in Barcelona, Catalonia, Spain], August 5, 2020. Retrieved at https://dobetter.esade.edu/en/price-promotions-food

British Utilities. “A UK Company Is Offering 100% Compostable Catering Products and Food Packaging.” British Utilities, November 24, 2016. Retrieved at https://british-utilities.co.uk/2016/new-packaging-can-join-food-waste-in-the-compost/

Brown, Corie. “Ventura Distillers Make Vodka -- from Local Strawberries.” *Los Angeles Times*, April 6, 2015. Retrieved at http://www.latimes.com/food/dailydish/la-dd-ventura-distillers-make-vodka-from-local-strawberries-20150401-story.html

Crowley, Chris. “Well, There’s Finally a Beer Made With ‘Recycled Human Urine,’” Grub Street, May 5, 2017. Retrieved at http://www.grubstreet.com/2017/05/pilsner-made-with-human-urine.html

Erbentraut, Joseph. “Here’s How Scraps Can Help Grow the Food of the Future.” Huffington Post, October 6, 2016. Retrieved at http://www.huffingtonpost.com/entry/food-scraps-aquaponics\_us\_57f4166ce4b015995f2ba397

Esseitt, Daniel. “Turning Cassava Waste to Wealth.” Nation Online, January 31, 2017. Retrieved at http://thenationonlineng.net/turning-cassava-waste-wealth/

Hahn, Ftitz. “Cocktail Garnishes Are a Waste. These Bartenders Want to Do Something about It.” *Washington Post*, February 23, 2018. Retrieved at https://www.washingtonpost.com/news/going-out-guide/wp/2018/02/22/cocktail-garnishes-are-a-waste-these-bartenders-want-to-do-something-about-it/?utm\_term=.c7946584b340

Healing Lifestyles. “‘Waste Not’ Trend – 3 Brands Rocking the Anti-food-waste Movement.” Healing Lifestyles, April 2017. Retrieved at https://healinglifestyles.com/3-brands-rocking-anti-food-waste-movement/

Helmer, Jodi. Can Ad Campaigns Help Reduce Food Waste or Are Big Brands Cashing in on Cause Marketing? Brands Know the Pressure Is on and Have Made Efforts to Prioritize Corporate Social Responsibility.” [IKEA, Hellmann’s, Nestle, General Mills, Coca-Cola, Morton Salt, Uniliver, Salon, June 29, 2021. Retrieved at https://www.salon.com/2021/06/29/can-ad-campaigns-help-reduce-food-waste-or-are-big-brands-cashing-in-on-cause-marketing\_partner/

Tags: Advertising, Campaigns

Hester, Jessica Leigh. “Artisanal Food Waste: Can You Turn Scraps into Premium Products?.” The Salt: What’s on Your Plate, NPR, August 19, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/08/19/490499715/artisanal-food-waste-can-you-turn-scraps-into-premium-products

Hiebert, Paul. “Hellmann’s Takes on Food Waste in First-Ever Super Bowl Ad.” Ad Week, January 26, 2021. Retrieved at https://www.adweek.com/brand-marketing/hellmanns-takes-on-food-waste-first-ever-super-bowl-ad/

Tags: Advertising

Hurst, Samantha. “London Food Waste Startup ChicP Launches Tesco Backit Campaign to Turn Leftovers into Hummus.” CrowdFund Insider, January 3, 2017. Retrieved at https://www.crowdfundinsider.com/2017/01/94256-london-food-waste-startup-chicp-launches-tesco-backit-campaign-turn-leftovers-hummus/

Hutchings, Emma. “The Real Dill Turns Food Waste into Compost and a Bloody Mary Mix.” psfk, July 27, 2017. Retrieved at https://www.psfk.com/2017/07/zero-food-waste-company-turns-scraps-into-cocktails.html

Latif, Ray. “Misfit Juicery: ‘We Fight Food Waste One Cold Pressed Juice at a Time,’” Bevnet, April 15, 2016. Retrieved at http://www.bevnet.com/news/2016/misfit-juicery-fight-food-waste-one-cold-pressed-juice-time

Manning, Lauren. “Earth Day Reflections: Number of Food Waste Startups Rises, Soil Health Needs More Attention.” Agfunder News, April 21, 2017. Retrieved at https://agfundernews.com/breaking-exclusive-wasteless-raises-400k-seed-internet-groceries-technology.html

Missy, Anthea. “Food Waste Transformed into Tableware by Kosuke Araki.” Anthea Missy, May 25, 2018. Retrieved at https://www.antheamissy.com/food-waste-transformed-into-tableware-by-kosuke-araki/

Pullman, Nina. “Tesco Links Apple Grower with Yoghurt Brand.” Fresh Produce Journal, January 30, 2017. Retrieved at http://www.fruitnet.com/fpj/article/171218/tesco-links-apple-grower-with-yoghurt-brand

Recycling Magazine. “Nutritional Profile of Products from Food Waste.” Recycling Magazine, May 29, 2019. [Taken from Future Market Insights. “Products From Food Waste Market Products from Food Waste Market: On-site Production Solutions Gaining Ground in US & UK: Global Industry Analysis Opportunity Assessment (2019 - 2029).” ]Retrieved at https://www.recycling-magazine.com/2019/05/29/nutritional-profile-of-products-from-food-waste/

Ritter, Victoria. “5 Food Products Made from Food Waste.” Gears of Biz, October 4, 2017. Retrieved at http://gearsofbiz.com/5-food-products-made-from-food-waste/101303

Rivera, Lizzie. “Food Waste Revolution: Turn Trash into Treasure and Save the Environment at the Same Time.” The Independent, May 5, 2017. Retrieved at http://www.independent.co.uk/life-style/food-and-drink/food-waste-revolution-turn-trash-into-treasure-save-environment-innovation-developments-cooking-a7717171.html

Russo, Ivan, Ilenia Confente, Daniele Scarpi, and Benjamin T. Hazen. “From Trash to Treasure: the Impact of Consumer Perception of Bio-waste Products in Closed-loop Supply Chains.” Journal of Cleaner Production 218 (May 2019): 966-974. https://doi.org/10.1016/j.jclepro.2019.02.044 Retrieved at https://www.researchgate.net/publication/330934356\_From\_trash\_to\_treasure\_The\_impact\_of\_consumer\_perception\_of\_bio-waste\_products\_in\_closed-loop\_supply\_chains

Schultz, Rachael. “5 Ways You Can Support the Fight Against Food Waste.” Whole Story, September 16, 2016. Retrieved at http://www.wholefoodsmarket.com/blog/5-ways-you-can-support-fight-against-food-waste

Sindhu, Raveendran, Edgard Gnansounou, Sharrel Rebello, Parameswaran Binod, Sunita Varjani, Indu Shekhar Thakur, Ramkumar B. Nairf, and Ashok Pandeyg. “Conversion of Food and Kitchen Waste to Value-added Products.” *Journal of Environmental Management* 241 (July 1, 2019): 619-630. https://doi.org/10.1016/j.jenvman.2019.02.053 Retrieved at https://www.sciencedirect.com/science/article/pii/S030147971930204X

Tags: Academic Articles, Products

Sustainable Brands. “This Startup is Giving Ugly Watermelons a Refreshing Purpose.” Sustainable Brands, January 13, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/startups/sustainable\_brands/startup\_giving\_ugly\_watermelons\_refreshing\_purpose

Tags: Products, Watermelon, Ugly

Tatum, Megan. “How Food Waste Is Fuelling a New Wave of NPD.” The Grocer, May 4, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/how-food-waste-is-fuelling-a-new-wave-of-npd/552261.article

Tyson Foods. “Tyson Innovation Lab Launches ¡Yappah! Brand to Help Fight Food Waste Through a Unique Chef-driven Lens.” Globe News Wire, May 31, 2018. Retrieved at https://globenewswire.com/news-release/2018/05/31/1514568/0/en/Tyson-Innovation-Lab-launches-Yappah-brand-to-help-fight-food-waste-through-a-unique-chef-driven-lens.html

Velarde, Ciera. “Mimi Cheng’s Is Selling Dumplings Made out of Food Waste.” Thrillist, February 1, 2017. Retrieved at https://www.thrillist.com/eat/new-york/mimi-chengs-dumplings-vegetable-food-waste

Vuong, Lyna. “Innovative Ways Companies Are Repurposing Food Waste.” Food52 September 22, 2017. Retrieved at https://food52.com/blog/20212-this-is-how-companies-are-turning-garbage-into-delicious-foods

Williams, Robert. “Hellmann's Super Bowl Debut Enlists Amy Schumer to Address Food Waste.” Marketing Dive, January 27, 2021. Retrieved at https://www.marketingdive.com/news/hellmanns-super-bowl-debut-enlists-amy-schumer-to-address-food-waste/594019/

Tags: Advertising

Problems, Difficulties, Smells, Disease

Agapios, Agapiou, Vasileiou Andreas, Stylianou Marinos, Mikedi Katerina, Zorpas A. Antonis. “Waste Aroma Profile in the Framework of Food Waste Management Through Household Composting.” Journal of Cleaner Production 2571 (June 2020): 120340. Retrieved at https://www.researchgate.net/publication/339045781\_Waste\_aroma\_profile\_in\_the\_framework\_of\_food\_waste\_management\_through\_household\_composting

Johnson, Aaron. “What Not to Do with Food Waste: a Cautionary Tale.” Conservation Law Foundation, March 8, 2021. Retrieved at https://www.clf.org/blog/what-not-to-do-with-food-waste/

Tags: Composting, Problems

Johnson, Kristina. “6 Food Waste Myths Dispelled.” Civil Eats, November 4, 2014. Retrieved at http://civileats.com/2014/11/04/6-food-waste-myths-dispelled/

Leake, Jonathan, and Jessica Brown. “Farm Waste Is Electric Shocker for Vegans.” The Times, February 3, 2019. Retrieved at https://www.thetimes.co.uk/article/farm-waste-is-electric-shocker-for-vegans-lz5t0r68k

Parekh, Rujuta. “Pune: Near Market Yard, Food Waste Has Triggered a Hygiene Crisis.” Times of India, November 7, 2019. Retrieved at https://timesofindia.indiatimes.com/city/pune/pune-near-market-yard-food-waste-has-triggered-a-hygiene-crisis/articleshow/71952387.cms

Tatum, Megan. “Untraceable Redistribution Could Wreck Food Waste Efforts Warns Tesco’s Dave Lewis.” The Grocer, March 4, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/irresponsible-redistribution-could-wreck-food-waste-efforts/549353.article

Terry, Leon. “Why the War on Food Waste Is Not So Simple.” Canfield University, November 9, 2015. Retrieved at https://www.cranfield.ac.uk/press/news-2015/why-the-war-on-food-waste-is-not-so-simple

Public Relations, Special Events, Campaigns, Promotions, Drives

3BL Media. “Sodexo Promotes the National “Save the Food” Campaign.” 3BL Media, nd. Retrieved at http://3blmedia.com/News/Sodexo-Promotes-National-Save-Food-Campaign

Abrams, Sandy. “LA Food Bowl Serves Up Generous Helping of Social Good.” Huffington Post, May 8, 2017. Retrieved at http://www.huffingtonpost.com/entry/la-food-bowl-serves-up-generous-helping-of-socialgood\_us\_5910d685e4b046ea176aee21

Black, Alex. “Campaigns: Public Sector- WRAP Tells Public to End Food Waste.” PRWeek, December 5, 2008. Retrieved at http://www.prweek.com/article/867410/campaigns-public-sector---wrap-tells-public-end-food-waste

Brehaut, Laura. “A Toronto Food Festival Is Serving Cocktails and Dishes Made Entirely out of Leftovers and Scraps.” National Post, January 25, 2017. Retrieved at http://news.nationalpost.com/life/food-drink/a-toronto-food-festival-is-serving-cocktails-and-dishes-made-entirely-out-of-leftovers-and-scraps

Canbolat, Tülay. “Zero Waste Campaign Extended to Food, Textiles.” Daily Sabah Turkey, July 30, 2019. Retrieved at https://www.dailysabah.com/turkey/2019/07/30/zero-waste-campaign-extended-to-food-textiles

Climate Venture Collective. “Lockdown Leftovers.” [Campaign] Climate Venture Collective. 2020.

Website1: https://linktr.ee/lockdownleftovers

Website2: https://www.instagram.com/lockdownleftovers/

Tags: Campaign, Climate, Covid-19

Cohen, David. “Food for London: Sadiq Khan and Sainsbury’s Support Our Campaign on Food Waste.” Evening Standard, September 22, 2016. Retrieved at http://www.standard.co.uk/news/foodforlondon/food-for-london-sadiq-khan-and-sainsburys-support-our-campaign-on-food-waste-a3351466.html

Commission for Environmental Cooperation. “Let's Shrink Food Waste Mountain." [an awareness campaign targeting youth]. Montreal: Commission for Environmental Cooperation, September 3, 2020. Retrieved at http://www.cec.org/news/media-releases/the-commission-for-environmental-cooperation-launches-e-learning-videos-to-support-youth-in-their-commitment-to-reduce-food-waste/

Tags: Campaigns, Canada, Education, Videos

Cox, Andrew. “Campaign Launches to Cut Waste Disposal in the Baltic Sea.” Splash247,

April 7, 2021. Retrieved at https://splash247.com/campaign-launches-to-cut-waste-disposal-in-the-baltic-sea/

Tags: Baltic, Campaigns, Ships

DBS. “Bank DBS Indonesia Through Towards Zero Food Waste Campaign Helps Social Enterprises Reduce Food Waste in Indonesia.” DBS, November 5, 2020. Retrieved at https://www.dbs.com/newsroom/Bank\_DBS\_Indonesia\_through\_Towards\_Zero\_Food\_Waste\_campaign\_helps\_social\_enterprises\_reduce\_food\_waste\_in\_Indonesia

Tags: Campaigns, Indonesia

DeLamielleure-Scott, Cari. “Food Waste Weekend Reminds People to Think Before They Toss it.” CG Newspapers, October 5, 2016. Retrieved at http://www.candgnews.com/news/food-waste-weekend-reminds-people-think-they-toss-it-96423

**Donated not Wasted** (Lee County, Florida) is an annual food rescue campaign. Its third annual campaign in April 2021 “successfully diverted 9,321 pounds of food from potential disposal, exceeding 2019 collection total of 2,263 pounds by 312%.”

Website: https://www.leegov.com/solidwaste/donated-not-wasted

Tags: Campaigns

Fantozzi, Joanna. “Shake Shack’s New Very Limited-Edition Burger Is Made From Food Waste.” Daily Meal, May 27, 2015. Retrieved at http://www.thedailymeal.com/news/eat/shake-shack-s-new-very-limited-edition-burger-made-food-waste/052715

Food Ingredients 1st. “Courtauld Commitment Shows Milestones and Failures in Food Waste Fight.” Food Ingredients 1st, January 11, 2017. Retrieved at http://www.foodingredientsfirst.com/news/Courtauld-Commitment-Shows-Milestones-and-Failures-in-Food-Waste-Fight?type=article

Food Ingredients 1st. “China Takes on New Strategy on Reducing Food Waste.” FoodIngredients1st, January 16, 2017. Retrieved at http://www.foodingredientsfirst.com/news/China-Takes-on-New-Strategy-on-Reducing-Food-Waste.html?frompage=index&tracking=Headlines&NewTracking=News

**Food is Not Rubbish** (Guernsey, UK) is a campaign of Guernsey Waste that highlights “how much is currently being thrown away, which items to look out for, and how to waste less.”

Website: https://www.gov.gg/lovefoodhatewaste

**Food Rescue MAINE** “is the first statewide food waste education campaign funded by the DEP.” It was launched by Sustainability Solutions at the University of Maine (UMaine).

Website: https://umaine.edu/foodrescueme/food-recycling/

Fox, Stone. “Commission for Environmental Cooperation E-learning Videos to Help Youth Reduce Food Waste.” Recycling Product News, September 9, 2020. Retrieved at https://www.recyclingproductnews.com/article/34770/commission-for-environmental-cooperation-e-learning-videos-to-help-youth-reduce-food-waste

Tags: Campaigns, Canada, Education, Videos

Furlong, Hannah. “Knorr Campaign Asks Consumers to ‘Eat’ Less Water.” Sustainable Brands, September 2, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/behavior\_change/hannah\_furlong/knorr\_campaign\_asks\_consumers\_eat\_less\_water

Furlong, Hannah. “€3.2M Behavior Change Campaign Aims to Reduce Food Waste, Boost Healthy Eating in London.” September 6, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/behavior\_change/hannah\_furlong/3m\_behavior\_change\_campaign\_aims\_reduce\_food\_waste

Gander, Kashmira. “The Man Fighting Food Waste by Urging the World’s Biggest Firms to Sell Wonky Fruit and Veg.” The Independent, December 8, 2016. Retrieved at http://www.independent.co.uk/life-style/food-and-drink/the-man-fighting-food-waste-by-urging-the-worlds-biggest-firms-to-sell-wonky-veg-jordan-figueiredo-a7463411.html

Garcia, Feliks. “Rio 2016: International Chefs Cooking Surplus Olympic Food for City’s Poorest Residents Italian Chef Massimo Bottura Launched the Intitiative to Tackle Rio’s Hunger Problem.” Independent, August 14, 2016. Retrieved at http://www.independent.co.uk/sport/olympics/rio-olympics-2016-massimo-bottura-chefs-surplus-food-hunger-gastromotiva-a7185941.html

Helmer, Jodi. “Can Ad Campaigns Help Reduce Food Waste or Are Big Brands Cashing in on Cause Marketing? Brands Know the Pressure Is on and Have Made Efforts to Prioritize Corporate Social Responsibility.” [IKEA, Hellmann’s, Nestle, General Mills, Coca-Cola, Morton Salt, Uniliver, Salon, June 29, 2021. Retrieved at https://www.salon.com/2021/06/29/can-ad-campaigns-help-reduce-food-waste-or-are-big-brands-cashing-in-on-cause-marketing\_partner/

Tags: Advertising, Campaigns

Hiebert, Paulk. “This Earth Week, Danone’s Two Good Yogurt Aims to End Food Waste.” Adweek, April 23, 2020. Retrieved at https://www.adweek.com/brand-marketing/this-earth-week-danones-two-good-yogurt-brand-aims-to-end-food-waste

Hohenadel, Kristin. “Groceries Often Reject Ugly Carrots and Grotesque Apples. This Campaign Celebrates Them.” The Slate, May 18, 2015. Retrieved at http://www.slate.com/blogs/the\_eye/2015/05/18/inglorious\_fruits\_and\_vegetables\_is\_a\_clever\_campaign\_to\_reduce\_food\_waste.html

Handley, Rhys. “Sainsbury’s Store in Potters Bar Joins National Waste Less, Save More Campaign to Cut down on Household Food Waste.” Times, September 5, 2016. Retrieved at http://www.times-series.co.uk/news/14723342.Supermarket\_mission\_to\_stop\_food\_waste/

Izabelanair. “Courtauld Commitment 3 Delivers over £100 Million Business Savings by Reducing Food Waste over Three Year Period.” Food Science and Technology

January 18, 2017. Retrieved at http://fstjournal.org/news/courtauld-commitment-3-delivers-over-%C2%A3100-million-business-savings-reducing-food-waste-over

Jowett, Patrick. “New Food Waste Campaign Targets Date Label Confusion.” Resource, January 26, 2021. Retrieved at https://resource.co/article/new-food-waste-campaign-targets-date-label-confusion

Tags: Apps, Campaigns, Date Labels, Retailers

Lidan, Chen. “4 Years after ‘Empty Plate’ Campaign, Food Waste Still a Challenge for China.” People’s Daily Online, June 05, 2017. Retrieved at http://en.people.cn/n3/2017/0605/c90000-9224189.html

**Look, Smell, Taste, Don’t Waste** (UK) is a campaign launched on January 26, 2021 by the app “Too Good To Go” (qv) “in partnership with some of the UK’s major food brands, to tackle date label confusion and help eliminate food waste.”

Website: https://toogoodtogo.co.uk/en-gb/campaign/commitment

Tags: Apps, Campaigns, Date Labels, Retailers

Love Food Hate Waste [Campaign]. “Hoffi bwyd: gwyrdd eich byd.” Great Britain: Hoffi Bwyd Casáu Gwastraf, 2012. [Welsh/English]

Macauley, Austin. “Study of Food Waste Campaigns Reveals Limited Impact of Social Media.” Environmental Journal, March 22, 2017. Retrieved at http://environmentjournal.online/articles/study-food-waste-campaigns-reveals-social-media-limited-impact/

McGill, Bobby. “Discarded Agency Food Used for Campaign about Food Wastage in Advertising Industry.” Branding in Asia, April 12, 2020. Retrieved at https://www.brandinginasia.com/food-waste-in-ad-industry/food-waste-advertising-industry-branding-in-asia/

Manomaivibool, Panate, Chidsanuphong Chart-asa, and Pattayaporn Unroj. “Measuring the Impacts of a Save Food Campaign to Reduce Food Waste on Campus in Thailand.” Applied Environmental Research 38 (July 1, 2016): 13-22. DOI: 10.35762/AER.2016.38.2.2 Retrieved at https://ph01.tci-thaijo.org/index.php/aer/article/view/66794

Tags: Campaigns, Thailand, Universities

Min, Stephanie. “The Netherlands Launches Public Awareness Campaign to Reduce Food Waste.” Food Tank, January 2021. Retrieved at https://foodtank.com/news/2021/01/the-netherlands-launches-public-awareness-campaign-to-reduce-food-waste/

Tags: Campaigns, Netherlands

**More Meals Less Waste** (New Jersey) is a campaign launched in September 2020 that “includes billboards, social media ads and radio spots, will inform residents and businesses about what can be done to help prevent food waste.” It was launched by the New Jersey Department of Agriculture, the Community FoodBank of New Jersey, the Food Bank of South Jersey, Mercer Street Friends, and Norwescap.

Website: https://moremealslesswaste.com/

Tags: Campaigns, Food Banks, Governmental

Murphy, Joe. “Millions of Tonnes of Leftover Food Is Being ‘Wasted’ on Green Energy Instead of Feeding the Poor, MPs Warn.” Evening Standard, January 13, 2017. Retrieved at http://www.standard.co.uk/news/uk/millions-of-tonnes-of-leftover-food-is-being-wasted-on-green-energy-instead-of-feeding-the-poor-mps-a3439906.html

Murphy, Joe. “MPs to Eat Meal of Leftover Food to Prove UK Throws Too Much Food Away.” Evening Standard, January 16, 2017. Retrieved at http://www.standard.co.uk/news/uk/mps-to-eat-meal-of-leftover-food-to-prove-uk-throws-too-much-food-away-a3441441.html

Murphy, Mark. “FoodSpace Ireland Launches Stop Food Waste Campaign.” fft, September 21, 2020. Retrieved at https://www.fft.ie/foodspace-ireland-stop-food-waste-campaign/

Tags: Cafes, Campaigns, Ireland

Murray, James. “MPs Unite to Tackle Food Waste, in Their Own Kitchens.” BusinessGreen, December 7, 2016. Retrieved at http://www.businessgreen.com/bg/news/3000796/mps-unite-to-tackle-food-waste-in-their-own-kitchens

Nasser, Shanifa. “Toronto Chef Prepares over 600 Christmas Meals with Food That Was Destined for Landfills.” CBC, December 25, 2016. Retrieved at http://www.cbc.ca/news/canada/toronto/toronto-chef-prepares-over-600-christmas-meals-with-food-that-was-destined-for-landfills-1.3912348

Nesbit, Jeff. “World Leaders Are Fed Food Waste, and It’s Great.” *US News & World Report*, September 28, 2015. Retrieved at http://www.usnews.com/news/blogs/at-the-edge/2015/09/28/food-waste-is-an-environmental-problem

NYC Food Policy Center. “Netherlands Cuts Down on Food Waste with Public Awareness Campaign.” NYC Food Policy Center, January 19, 2021. Retrieved at https://www.nycfoodpolicy.org/food-policy-snapshot-netherlands-food-waste-public-awareness-campaign/

Tags: Campaigns, Netherlands

Oppenheimer, Gary. “America’s Clergy: the Overlooked Champions in the Fight Against the Waste of Food.” September 16, 2016. Retrieved at http://www.huffingtonpost.com/gary-oppenheimer/americas-clergy-the-overl\_b\_12060996.html

OpenIDEO Food Waste Challenge. “How Might We Dramatically Reduce Waste by Transforming Our Relationship with Food?.”

Website: https://challenges.openideo.com/challenge/food-waste/brief?\_ga=1.194443118.271244918.1481187225

Poulter, Sean. “BOGOF Next Time... Tesco Plans ‘Buy One Get One Free Later’ Deal in a Bid to

Cut Food Waste.” Daily Mail, October 17, 2009. Retrieved at http://www.dailymail.co.uk/news/article-1220842/Tesco-plans-Buy-one-free--LATER-deal-bid-cut-food-waste.html

Quinn, Ian. “Courtauld Adds 24 Signatories to 2025 Food Waste Initiative.” The Grocer, December 6, 2017. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/courtauld-adds-24-signatories-to-2025-food-waste-initiative/560956.article

Quinn, Ian. “The Grocer’s Food Waste Campaign Sparks Huge Increase in Donations.” The Grocer, August 20, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/the-grocers-food-waste-campaign-sparks-huge-increase-in-donations/647601.article

Quinn, Ian. “Wrap to Become ‘Harder Hitting’ with Food Waste Campaigning.” The Grocer, October 16, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/wrap-to-become-harder-hitting-with-food-waste-campaigning/649418.article

Tags: Campaigns

REA. “The Campaign for Separate Food Waste Collections.” Renewable Energy Association, nd. Retrieved at http://www.foodwastecounts.co.uk/

Rischar, Haley. “Maine DEP Partners with Mitchell Center to Launch Food Waste Education Campaign.” Waste Today, April 29, 2021. Retrieved at https://www.wastetodaymagazine.com/article/maine-dep-mitchell-center-food-waste-education-campaign/

Tags: Campaigns, Education, States

Rogers, Kelli. “A Former PR Pro Is Leading Malaysia’s Food Rescue Revival.” Devex, February 8, 2017. Retrieved at https://www.devex.com/news/a-former-pr-pro-is-leading-malaysia-s-food-rescue-revival-89585

**Save Your Food** (Turkey) is a campaign by the Turkish Agriculture and Forestry Minister Bekir Pakdemirli. It “ aims to curb food waste in each stage of food processing, from farms and fields to the table.”

Website: https://sofranasahipcik.com or https://gidanikoru.com/dunyarekoru

Tags: Campaigns, Turkey

Schmunk, Rhianna. “Food Waste Upcycled into 6-Course Vancouver Gourmet Meal.” Huffington Post, B.C., December 20, 2015. Retrieved at http://www.huffingtonpost.ca/2015/12/20/food-waste-dinner\_n\_8743204.html

Schwartz, Misty. “Star Jackson To Co-Host Roaring 20's Gala To Benefit Waste Not, Want Not Inc..” Look to the Stars, January 30, 2017. Retrieved at https://www.looktothestars.org/news/16262-star-jackson-to-co-host-roaring-20s-gala-to-benefit-waste-not-want-not-inc

Sinclair, Leah. “Fighting Against Food Waste with Fridge Campaign.” The Voice, December 4, 2016. Retrieved at http://www.voice-online.co.uk/article/fighting-against-food-waste-fridge-campaign

Soellner, Mica. “China's New Anti-food Waste Campaign to Track Citizens' Meal Times and Publicly Shame Overeaters.” Washington Examiner, September 28, 2020. Retrieved at

Tags: Campaigns, China

Stuart, Tristram. “How I’m Going to Feed the 5,000 - on Your Christmas Food Waste.” The Daily Mail, December 14, 2009. Retrieved at http://www.dailymail.co.uk/femail/food/article-1235642/TRISTRAM-STUART-How-Im-going-feed-5-000--YOUR-Christmas-food-waste.html

Sustainable Brands. “#PerfectlyGood Campaign Aiming to End Label Confusion, Save the UK £50M in Food Waste Costs.” Sustainable Brands, March 2, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/perfectlygood\_campaign\_aiming\_clear\_label\_confusion\_save

Tass. “China's Sanya Promotes Campaign to Combat Food Waste.” Tass, September 23, 2020. Retrieved at

Tags: Campaigns, China

Tatum, Megan. “Reversing the Rot on Food Waste: We Celebrate Two Years of Our Campaign.” The Grocer, May 25, 2018. Retrieved at https://www.thegrocer.co.uk/home/topics/waste-not-want-not/reversing-the-rot-on-food-waste-we-celebrate-two-years-of-our-campaign/567469.article

Tehran Times. “Ebtekar Urges Public to Campaign Against Food Waste.” Tehran Times, October 31, 2016. Retrieved at http://www.tehrantimes.com/news/407857/Ebtekar-urges-public-to-campaign-against-food-waste

Thomson Reuters. “China Cracks down on 'Big Stomach Kings' in Fight Against Food Wastage,”

WTVB, August 13, 2020. Retrieved at https://wtvbam.com/news/articles/2020/aug/13/china-worried-about-food-security-cracks-down-on-big-stomach-kings/1048800/?refer-section=world

Trade Arabia News Service. “A’ Saffa Launches Drive to Curb Food Wastage.” Trade Arabia, September 5, 2016. Retrieved at http://tradearabia.com/news/IND\_313061.html

Turner, Bethaney. “Campaigns Urging Us to ‘Care More’ about Food Waste Miss the Point.” Inside MFCG, July 10, 2017. Retrieved at https://insidefmcg.com.au/2017/07/10/campaigns-urging-us-to-care-more-about-food-waste-miss-the-point/

Unilever. “Unilever Prepares to Be Quizzed in the Grocer’s First Food Waste Webinar.” Unilever, February 6, 2017. Retrieved at https://www.unilever.co.uk/news/press-releases/2017/unilever-prepares-to-be-quizzed-in-the-grocers-first-food-waste-webinar.html

USDA. “Easy Steps to Prevent Food Waste. USDA, June 29, 2021. Retrieved at https://www.usda.gov/sites/default/files/documents/easy-steps-prevent-food-waste-infographic.pdf

Tags: Campaigns, Infographics

“Weigh the Waste: Feed a Child” (Coorg, Karnataka, India) is a campaign by the Ibnii Spa Resort that charges “Rs. 100 for every 10 grams of food wasted by the customers and the proceeds from this initiative are going to a local NGO that feeds children at orphanages.”

Website: https://www.ibnii.com/blog/ibnii-a-complete-wellness-and-health-based-resort/

WFP. “Stop The Waste” is an awareness campaign by the United Nations World Food Programme that was launched in October 2019 aimed at building “a global movement and highlight simple solutions that we can all take to fight food waste.” Retrieved at https://cdn.wfp.org/2019/stop-the-waste/

WRAP. “Investigation into the Possible Impact of Promotions on Food Waste.” Banbury, UK, 2011. Retrieved at http://www.fcrn.org.uk/research-library/wrap-research-investigation-possible-impact-promotions-food-waste-december-2011

WRAP. “The Impact of Love Food Hate Waste. Household Food Waste Prevention Case Study.” West London Waste Authority in partnership with Recycle for London, 2013. Retrieved at http://www.wrap.org.uk/sites/files/wrap/West%20London%20LFHW%20Impact%20case%20study\_0.pdf

Reasons for Food Waste

Bellemare, Marc F. Metin Cakır, Hikaru Hanawa Peterson, Lindsey Novak, and Jeta Rudi. “On the Measurement of Food Waste.” March 16, 2017. Retrieved at http://marcfbellemare.com/wordpress/wp-content/uploads/2017/03/BCHNRFoodWaste.pdf

Bellemare, Marc F. “On the Measurement of Food Waste.” Marc F. Bellemare, March 22, 2017. Retrieved at http://marcfbellemare.com/wordpress/12384

Laudan, Rachel. “Isn’t It Crucial to Have Some Food Waste?” Rachel Laudan, A Historian’s Take on Food and Food Politics, March 14, 2016. Retrieved at http://www.rachellaudan.com/2016/03/isnt-it-crucial-to-have-some-food-waste.html

Laudan, Rachel. “I’m a Happy Food Waster.” Rachel Laudan, A Historian’s Take on Food and Food Politics, March 30, 2017. Retrieved at http://www.rachellaudan.com/2017/03/im-a-happy-food-waster.html

Lusk, Jason. “Why Do People Waste Food?.” Jason Lusk, Food and Agricultural Economist, December 9, 2016. Retrieved at http://jaysonlusk.com/blog/2016/12/8/why-do-people-waste-food

Onion. “How to Cut down on Food Waste.” The Onion, March 8, 2017. Retrieved at http://www.theonion.com/graphic/how-cut-down-food-waste-52495

Recycling Projects, Upcycling Projects, Repurposing, Upcycled, By-Products, Businesses, Agencies

1% Center for the Planet. “A Mark Fighting Food Waste: Modern Species & Upcycled Food Association Q&A.”, June 3, 2021. Retrieved at https://www.onepercentfortheplanet.org/stories/a-logo-against-food-waste-modern-species-upcycled-food-association-qa

Tags: Upcycled

ACE Recycling Group. “ACE to Innovate Food Waste Recycling with Pioneering International Initiative.” September 21, 2016. Retrieved at http://recyclingportal.eu/Archive/26247

**AgriGrub Ltd.** (Soham, UK based) “uses waste fruit and vegetables from AMFresh which can’t be eaten by people or fed to livestock and feeds them to Black Soldier Fly larvae (BSFL). These grubs are naturally amazing at breaking this waste down, and they also make a fantastic live food for birds, reptiles and hedgehogs. The grubs are also dried for use in bird food, and AgriGrub’s aim is to use them to replace soy in chicken feed. The insect droppings make an excellent and sustainable organic fertiliser.” It processes “around 250kg of waste a day and have been awarded a grant from the Combined Authority’s Eastern Agri-Tech Growth Initiative to enable them to increase their capacity to process 10 tonnes of waste a day by the end of 2021.

Website: https://www.agrigrub.co.uk/

Tags: Insects, Upcycling

Albrecht, Chris. “ReGrained Grapples with the Least Worst Option While Fighting Waste.” The Spoon, February 15, 2019. Retrieved at https://thespoon.tech/regrained-grapples-with-the-least-worst-option-while-fighting-waste/

Anzilotti, Eillie. “For Every $1 Spent on Reducing Food Waste, Companies Save $14.” Co.exist, March 6, 2017. Retrieved at https://www.fastcoexist.com/3068734/for-every-1-spent-on-reducing-food-waste-companies-save-14

Askew, Katy. “Upcycling Solutions for a More Efficient Food System: 'If It's Still Food Grade, There's Still Value to Extract.'” FoodNavigator.com, May 19, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/05/19/Upcycling-solutions-for-a-more-efficient-food-system-If-it-s-still-food-grade-there-s-still-value-to-extract

Tags: Upcycling

Axworthy, Nicole. “1.3 Billion Tons of Food Waste Is Produced Every Year. This Company Is Turning Some of It Into Vegan Meat.” Vegan News, June 21, 2021. Retrieved at https://vegnews.com/2021/6/schouten-tempeh-vegan-meat

Tags: Netherlands, Upcycling

**BARBARA Project** --Biopolymers with Advanced functionalities foR Building and Automotive paRts processed through Additive manufacturing– (Alicante, Spain) “project aims to develop new bio-based materials with innovative functionalities through fused filament fabrication (3D-printing). Food waste and agricultural by-products will be used to purify pigments, fragrances, reinforcing agents or biocide compounds, which will be incorporated into engineered bioplastics derived from corn processing industries. These new materials will be transformed into prototypes with customized properties (mechanical and thermal resistance, surface or colour appearance, fragrance release or self-sanitizing surfaces) to be validated for their use in two highly demanding sectors such as the construction and automotive industry.”

Website: https://www.barbaraproject.eu/

Tags: By-Products, Spain

**Barry Callebaut Group** (Zurich-based), a manufacturer “of cocoa products, supplies the cacao ingredients for Mondelez’s CaPao products.” which are made from cacao’s sweet pulp. It is also producing Cacaofruit Experience line of food and beverages made with the whole cacao fruit.” It was created in 1996 through the merging of the Belgian chocolate producer Callebaut and the French company." It "has started a new eco initiative to upcycle its cocoa shells into biochar, which looks similar to charcoal, supplies green energy, and reduces carbon emissions at the chocolate and cocoa giants' operations." One of its brands is Cabosse Naturals (qv).

Website: https://www.barry-callebaut.com/es-MX

Tags: Chocolate, Switzerland, Upcycling

Bauers, Sandy. “Reducing Food Waste Called ‘The Next Frontier’ of Recycling.” *Philadelphia Enquirer*, October 2, 2012. Retrieved at http://articles.philly.com/2012-10-03/news/34219094\_1\_earth-tub-lee-meinicke-peninsula-compost

Bearne, Suzanne. “The Firms Being Creative with Food Destined for the Bin.” BBC News, November 24, 2017. Retrieved at http://www.bbc.com/news/business-42064265

Bedoya, Denis. “Science: the Numerous Methods of Turning Espresso Waste into Worthwhile Supplies and Merchandise.” Infosurhoy, March 22, 2019. Retrieved at https://infosurhoy.com/cocoon/saii/xhtml/en\_GB/science/science-the-numerous-methods-of-turning-espresso-waste-into-worthwhile-supplies-and-merchandise-report/

Belin, Hughes. “Profit, Consumption and Value Chains: Following the Trail of Brussels’ Food Waste.” Brussels Times, July 5, 2019. Retrieved at https://www.brusselstimes.com/all-news/magazine/60118/profit-consumption-and-value-chains-following-the-trail-of-brussels-food-waste/

Berry, Kim. “Food Waste: Much Happening, More to do.” Food & Drink Business, October 28, 2020. Retrieved at

Tags: Australia, Businesses

Beurteaux, Danielle. “Don’t Call it Food Waste: Entrepreneurs Turn Surplus Food into Gold.” Civil Eats, April 12, 2018. Retrieved at https://civileats.com/2018/04/12/dont-call-it-food-waste-entrepreneurs-turn-surplus-food-into-gold/

Biz Community. “FAO Director-general Calls for Renewed Commitment to Zero Tolerance on Food Loss, Waste.” Biz Community, September 22, 2017. Retrieved at http://www.bizcommunity.com/Article/196/356/167739.html

Böhme, Melanie. “Kaffeeform: A Coffee Cup Made From Coffee Grounds.” Sprudge, December 8, 2015. Retrieved at http://sprudge.com/kaffeeform-89952.html

Bothwell, Liz. |”Is Upcycled Food the Answer?” Waste360, March 30, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/upcycled-food-answer

Briggs, Fiona. “M&S Turns Unsold Loaves and Baguettes into Frozen Garlic Bread to Reduce Food Waste.” Retail Times, September 17, 2020. Retrieved at https://www.retailtimes.co.uk/ms-turns-unsold-loaves-and-baguettes-into-frozen-garlic-bread-to-reduce-food-waste/

Tags: Bread, Upcycled

Brookes, Emily. “Could Upcycled Food Be the Answer to Reducing Food Waste?” Stuff, December 2, 2020. Retrieved at https://www.stuff.co.nz/life-style/food-wine/123572635/could-upcycled-food-be-the-answer-to-reducing-food-waste

Tags: New Zealand, Upcycled

Brown, Ann. “Youthful Entrepreneur Uses Green Waste Recovery to Fight Malaria in Madagascar.” AFK Insider, March 25, 2017. Retrieved at http://afkinsider.com/138555/youthful-entrepreneur-uses-green-waste-recovery-to-fight-malaria-in-madagascar/

Byington, Lillianna. “Task Force Creates Official Definition for 'Upcycled Food'.” FoodDive, May 22, 2020. Retrieved at https://www.fooddive.com/news/task-force-creates-official-definition-for-upcycled-food/578349/

**Cabosse Naturals** is a brand by Barry Callebaut (qv). It “was founded by a team of passionate entrepreneurs that “craft the entire cacaofruit into 100% natural, added value ingredients.”

Website: https://www.barry-callebaut.com/en/manufacturers/cabosse-naturals/about-cabosse-naturals

Tags: Chocolate, Switzerland, Upcycling

California News Times. “What San Diegans Need to Know about the Coming Mandatory Food Recycling Program.” California News Times, June 26, 2021. Retrieved at https://californianewstimes.com/what-san-diegans-need-to-know-about-the-coming-mandatory-food-recycling-program/414730/

Tags: Cities, Recycling

**CalRecycle** (Sacramento, California) “brings together the state's recycling and waste management programs and continues a tradition of environmental stewardship.” It has a program titled “Preventing Food from Reaching the Landfill.” CalRecycle.

Website: https://www.calrecycle.ca.gov/Organics/Food/

Tags: Governmental Agency Food Waste Websites, Recycling

Canal. “Wastewater Cleaned Thanks to a New Adsorbent Material Made from Fruit Peels.” Canal University of Granada, March 23, 2017.

Retrieved at https://canal.ugr.es/noticia/wastewater-cleaned-thanks-to-new-adsorbent-material-made-from-fruit-peels/

Castro, Larissa Alves de, Jaqueline Miranda Lizi, Eduardo Galvão Leite das Chagas, Rosemary Aparecida de Carvalho, and Fernanda Maria Vani. “From Orange Juice By-Product in the Food Industry to a Functional Ingredient: Application in the Circular Economy.” Foods 2020, 9:5 (May 6, 2020): 593. https://doi.org/10.3390/foods9050593 Retrieved at https://www.newfoodmagazine.com/article/139712/food-upcycling/

Tags: Upcycling

Cell Press. “From Hard to Soft: Making Sponges from Mussel Shells.” Phys. 0rg., November 5, 2020. Retrieved at https://phys.org/news/2020-11-hard-soft-sponges-mussel-shells.html

Tags: Shells, Upcycled

Cerilli, Angie. “Creating Boozy Beverages from Food Waste: 10 Brewers Doing it Right.” Food Tank, March 28, 2019. Retrieved at https://foodtank.com/news/2019/03/creating-boozy-beverages-from-food-waste-10-brewers-doing-it-right/

Coderonia. Silvia, and Maria Angela Perito. “Approaches for Reducing Wastes in the Agricultural Sector. An Analysis of Millennials’ Willingness to Buy Food with Upcycled Ingredients.” Waste Management 126 (May 1, 2021): 283-290. https://doi.org/10.1016/j.wasman.2021.03.018

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X21001604

Tags: Agriculture, Upcycled

Cook, P. Richard M. *An Analysis of New and Emerging Food Waste Recycling Technologies and Opportunities for Application.* Great Forest Sustainability Solutions, 2015.

Retrieved at http://greatforest.com/wp-content/uploads/2015/08/New-and-emerging-food-waste-recycling-technologies-RC.pdf

Cornelia, Rikka. “Upcycling Helps Reduce U.S. Food Waste, Boost Sustainability.” Natural Product Insider, August 21, 2020. Retrieved at https://www.naturalproductsinsider.com/ingredients/upcycling-helps-reduce-us-food-waste-boost-sustainability

Costa, Jenny. “My Light Bulb Moment: Entrepreneur Jenny Costa on How a Food Waste Article Changed Her Life.” Daily Mail, August 7, 2017. Retrieved at http://www.dailymail.co.uk/femail/article-4766034/Jenny-Costa-food-waste-article-changed-life.html

Cui, Xi, Jaslyn Lee, Kuan Rei Ng, and Wei Ning Che. “Food Waste Durian Rind-Derived Cellulose Organohydrogels: Toward Anti-Freezing and Antimicrobial Wound Dressing.” ACS Sustainable Chemical Engineering 9,:3 (January 20, 2021): 1304–1312. https://doi.org/10.1021/acssuschemeng.0c07705

Retrieved at https://pubs.acs.org/doi/10.1021/acssuschemeng.0c07705

Tags: Durian, Upcycled Products

Cunanan, Polly Michelle. “Food Waste? There’s an App for That.” Eco Warrior, June 16, 2017. Retrieved at http://ecowarriorprincess.net/2017/06/food-waste-theres-an-app-for-that/

Cuthbert, Dominic. “London Project to Target Food Waste and Recycling.” Food & Drink International Forum, September 7, 2016. Retrieved at http://fdiforum.net/mag/london-project-food-waste-recycling/

Daly, Sarah, Joseph G Usack, Lauren A. Harroff, James G. Booth, Michael P. Keleman, and Largus T. Angenent. “Food Waste as a Resource: Grinding, Dilution, and Storage as a Pretreatment Strategy to Produce Fermentation Intermediates.” BioRxiv, April 29, 2020. Retrieved at doi: https://doi.org/10.1101/2020.04.27.064808

Daso, Frederick. “Genecis Transforms Wasted Food into High-Value Materials.” Forbes, June 9, 2020. Retrieved at https://www.forbes.com/sites/frederickdaso/2020/06/09/genecis-transforms-wasted-food-into-high-value-materials/#39126b6c5495

Devenyns, Jessi. “From Trash to Treasure: Upcycled Food Waste Is Worth $46.7b.” Food Dive, May 23, 2019. Retrieved at https://www.fooddive.com/news/from-trash-to-treasure-upcycled-food-waste-is-worth-467b/555326/

Dewey, Caitlin. “The Hot New Trend in Food Is Literal Garbage.” *Washington Post*, April 19, 2017. Retrieved at https://www.washingtonpost.com/news/wonk/wp/2017/04/19/the-hot-new-trend-in-food-is-literal-garbage/?utm\_term=.68165dbdac2b

Dewey, Caitlin. “This Start-up Can Make Avocados Last Twice as Long Before Going Bad.” Washington Post, June 19, 2018. Retrieved at https://www.washingtonpost.com/news/wonk/wp/2018/06/19/this-start-up-can-make-avocados-last-twice-as-long-before-going-bad/?utm\_term=.3c3d308840c9

Doris, Ruth. “Smart Start-ups Have Solutions to Eliminate Waste.” Irish Examiner, February 4, 2019. Retrieved at https://www.irishexaminer.com/breakingnews/business/smart-start-ups-have-solutions-to-eliminate-waste-902040.html

DSM Food Specialties. “Selling Food Waste: Upcycling Matchmaking Service Launched.” Food Processing, December 8, 2020. Retrieved at https://www.foodprocessing.com.au/content/sustainability/article/selling-food-waste-upcycling-matchmaking-service-launched-252594525

Tags: Europe, Upcycling

Ebert, Grace. “A Compostable Lamp Made from 3D-Printed Orange Peels Proposes a Sustainable Use for Food Waste.” This Colossal, July 21, 2021. Retrieved at https://www.thisiscolossal.com/2021/07/krill-design-orange-lamp/

Tags: Oranges, Recycling Projects

Editor. “NRDC Report Trashes Recycling Critics.” *Environmental Health Perspectives* 105:6 (June 1997): 574.

Environmental Magazine. “Food-X Accelerator Backs Fruit & Veggie Upcycler Nature Preserve to Fight Food Waste.” The Environmental Magazine, April 15, 2020. Retrieved at https://emagazine.com/upcycled-fruits/

Eshelman, Robert S. “Food Waste from Starbucks Turned into Useful Products.” Smithsonian, August 20, 2012. Retrieved at https://www.scientificamerican.com/article/food-waster-from-starbucks-turned-into-useful-products/

ESM. “Tesco Partners with Yeo Valley to Help Tackle Food Waste.” European Supermarket Magazine, January 22, 2017. Retrieved at http://www.esmmagazine.com/tesco-partners-yeo-valley-help-tackle-food-waste/37622

Fancypants Baking Co. “Fancypants Baking Co. Announces First Flavor in New Line of Cookies Made with Upcycled Ingredients.” Nosh, September 18, 2020. Retrieved at https://www.nosh.com/food-wire/2020/fancypants-baking-co-announces-first-flavor-in-new-line-of-cookies-made-with-upcycled-ingredients/

Tags: Upcycled

Ferragut, Vanessa. “Waste to Taste: Startups Repurposing Food Waste with Delicious Solutions.” Tech.co, July 23, 2015. Retrieved at http://tech.co/waste-taste-startups-repurposing-food-waste-delicious-solutions-2015-07

Ferrer, Benjamin. “US Start-up Upcycles Plant-based Milk Waste to Develop Oat Flour.” FoodIngredients1st, September 2, 2020. Retrieved at ttps://www.foodingredientsfirst.com/news/us-start-up-upcycles-plant-based-milk-waste-to-develop-oat-flour.html

Tags: Milk, Upcycled

Ferrer, Benjamin. “Valorizing Waste: Circle Economy Calls for Incentives to Commercialize Upcycled Ingredients.” FoodIngredients1st, December 18, 2020. Retrieved at

Tags: Upcycled

Ferrer, Benjamin. “Sophie’s Bionutrients CEO: Feeding Microalgae Food Waste Can Lower Protein Costs for Alt-Milk and Flour.” Food Ingredients1st, April 30, 2021. Retrieved at ttps://www.foodingredientsfirst.com/news/sophies-bionutrients-ceo-feeding-microalgae-food-waste-to-grow-protein-for-alt-milk-and-flour.html

Tags: Milk, Upcycled

Ferrer, Benjamin. “Upcycled Food Revolution: Transforming Surpluses of Whey, Barley, Fruit & Vegetables into Value-added Products.” FoodIngredientsFirst, July 12, 2021. Retrieved at https://www.foodingredientsfirst.com/news/upcycled-food-revolution-transforming-surpluses-of-whey-barley-fruit-vegetables-into-value-added-products.html

Tags: Upcycled Products

Ferrier, Morwenna. “Turning Stale Bread into Ice-cream Won’t Save the World – but Won’t Do Any Harm, Either.” The Guardian, January 16, 2019. Retrieved at https://www.theguardian.com/food/2019/jan/16/turning-stale-bread-into-ice-cream-wont-save-the-world-but-wont-do-any-harm-either

Fight Food Waste CRC. “Transformation of Surplus/waste Tomato and Capsicum Produce into Value-added Products (Stage One). Urrbrae, South Australia: Fight Food Waste CRC, nd. Retrieved at https://fightfoodwastecrc.com.au/project/tomato\_capsicum/

Flores, Ralph. “Food Waste Being Recycled to Become Consumer Products.” Health News, May 21, 2018. Retrieved at https://health.news/2018-05-21-food-waste-being-recycled-to-become-consumer-products.html

Fookes, Tim. “Food Waste Battle Sees Products Emerge from Mango Oil Moisturiser to Grape Compost.” ABC Net, December 22, 2020. Retrieved at https://www.abc.net.au/news/rural/2020-12-22/mango-oil-to-grape-compost-used-in-battle-against-food-waste/13002840

Tags: Australia, Upcycling

Food Processing. “Turning Food Waste into Money.” Food Processing, July 8, 2018. Retrieved at https://www.foodprocessing.com.au/content/sustainability/news/turning-food-waste-into-money-783131671

Food Ingredients First. “One Man’s Trash: Practical Innovation Targets Upcycled Food Waste to Drive Sustainable NPD.” FoodIngredients1st, March 18, 2019. Retrieved at https://www.foodingredientsfirst.com/news/one-mans-trash-practical-innovation-targets-upcycled-food-waste-to-drive-sustainable-npd.html

Food Ingredients First. “FoodBytes! Pitch 2020: Upcycled Ingredients, Fighting Food Waste, Alternative Proteins and Alternative Proteins and Agri-food Tech.” FoodIngredients1st, October 9, 2020. Retrieved at https://www.foodingredientsfirst.com/news/foodbytes-pitch-2020-upcycled-ingredients-fighting-food-waste-alternative-proteins-and-agri-food-tech.html

Tags: Upcycled

Froelich, Amanda. “Modern Miracle: Researchers Use Science to Turn Food Waste into Wine.” Truth Theory, December 28, 2017. Retrieved at https://truththeory.com/2017/12/28/modern-miracle-researchers-use-science-turn-food-waste-wine/

Further with Food. “New and Emerging Food Waste Recycling Technologies – A Guide.” Great Forest Sustainability Solutions, 2017. Retrieved at https://furtherwithfood.org/resources/new-emerging-food-waste-recycling-technologies-guide

Gazit, Amitay. “Pod-to-Meal Startup Wants to Fight Food Waste, Unsatisfying Meals.” Ctech, March 5, 2019. Retrieved at https://www.calcalistech.com/ctech/articles/0,7340,L-3757671,00.html

**Ghim Li Group** (Singapore) learned of a discovery at Nanyang Technological University (NTU), who found that “plant parts typically discarded during food processing — such as stems, seeds and seed husks — the researchers found the compound could kill 99 per cent of harmful bacteria due to a powerful antioxidant found in seeds.” It created “an antimicrobial fabric finishing for reusable face masks. At least 3.67 million of these masks were then distributed to Singaporeans” in June 2020.

Website: https://www.ghimli.com/products/ultra-mask/

Tags: Singapore, Upcycling Projects

Ginsburg, Eric. “Embrace Waste: Repurpose Food Scraps into Excellent Cocktails.” Wine Enthusiast Magazine, August 12, 2020. Retrieved at https://www.winemag.com/recipe/food-scrap-cocktail-recipes/

Giovannielli, Lisa. “A Peek Inside the Future of Food Waste.” QSR Magazine, August 2018. Retrieved at https://www.qsrmagazine.com/outside-insights/peek-inside-future-food-waste

Goldstein, Nora. “Servicing the Food Recovery Hierarchy.” BioCycle, April 13, 2021. Retrieved at https://www.biocycle.net/servicing-the-food-recovery-hierarchy/

Tags: Codigestion, Dairy, Recycling

Gomez, Julian. “The BARBARA Project - Transforming Food By-products into Useful Raw Materials.” EuroNews, October 6, 2020. Retrieved at https://www.euronews.com/2020/10/05/the-barbara-project-transforming-food-by-products-into-useful-raw-materials

Tags: By-Products, Europe

**GoodSport** (Norwalk, Connecticut) “launched a new kind of sports drink, fueled by upcycled milk permeate, a by-product of the milk production process.”

Website: https://goodsport.com/

Tags: Milk, Upcycled

Goodwin, Liz. “Another Step Towards a Global Food Loss and Waste Movement.” World Resources Institute, June 19, 2017. Retrieved at http://www.wri.org/blog/2017/06/another-step-towards-global-food-loss-and-waste-movement

Goodwin, Liz. “The Business Case for Reducing Food Waste.” BusinessGreen, December 11, 2020. Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12163

Tags: Businesses

Gorder, Pam Frost. “Turning Food Waste into Tires, Eggshells, Tomato Peels Add Strength to Sustainable Rubber.” Ohio State University News, March 6, 2017. Retrieved at https://news.osu.edu/news/2017/03/06/tomatotires/

Gotlieb, Nate. “Food Waste Represents Biggest Recycling Opportunity, Study Finds.” Southwest Journal, December 12, 2016. Retrieved at http://www.southwestjournal.com/news/green-digest/2016/12/hennepin-county-recycling-trash-study-organics-food-waste/

Goulding, Tom. “ADBA’s Morton Questions Enforcement of Waste Hierarchy.” Let’s Recycle, February 2, 2017. Retrieved at http://www.letsrecycle.com/news/latest-news/adbas-morton-questions-enforcement-of-waste-hierarchy/

Greenwalt, Megan. “Misfit Produce Profitable During Pandemic.” Wste360, August 28, 2020. Retrieved at https://www.waste360.com/business/misfit-produce-profitable-during-pandemic

Griffiths, Kathie. “Food Recycling Scheme Is a ‘Win Win’ for Bradford Businesses and Vulnerable.” *Telegraph and Argus*, December 28, 2015. Retrieved at http://www.thetelegraphandargus.co.uk/news/14169946.Food\_recycling\_scheme\_is\_a\_\_win\_win\_\_for\_Bradford\_businesses\_and\_vulnerable/

Guernsey Press. “Deputies Raise Concerns over Waste Cost and Food Disposal.” Guernsey Press, January 22, 2017. Retrieved at http://guernseypress.com/news/2017/01/22/deputies-raise-concerns-over-waste-cost-and-food-disposal/

Hanselman, John. “Food Waste Recycling Sees Setbacks During Pandemic.” SB News, January 12, 2021. Retrieved at https://sustainablebrands.com/read/waste-not/food-waste-recycling-sees-setbacks-during-pandemic

Tags: Covid-19, Recycling

Heil, Emily.·“Nearly 200 of the World's Biggest Food Suppliers Pledge to Halve Their Food Waste.” *Washington Post*, September 23, 2020. Retrieved at

Tags: Businesses, Manufacturers

Helmer, Jodi. “Can Upcycled Foods Make a Meaningful Impact on Food Waste?” FoodPrint, December 10, 2020. Retrieved at https://foodprint.org/blog/upcycled-foods/

Tags: Upcycling

Hertzberg, Richie. “How to Solve Our $2.6 Trillion Food Waste Problem.” The Hill, November 15, 2019. Retrieved at https://thehill.com/changing-america/sustainability/infrastructure/470287-how-to-solve-our-26-trillion-food-waste

Hortidaily. “Financial Benefits of Sourcing Minerals from Food Waste.” Hortidaily, May 20, 2021. Retrieved at https://www.hortidaily.com/article/9322493/financial-benefits-of-sourcing-minerals-from-food-waste/

Tags: Upcycling

Hunt, Tom. “How to Turn Food Waste into Dinner, from Juice-pulp Burgers to Aquafaba.” Telegraph, March 15, 2020. Retrieved at https://www.telegraph.co.uk/food-and-drink/features/turn-food-waste-dinner-juice-pulp-burgers-aquafaba-meringues/

Hyslop, Gill. “Finnish Researcher Calls for Bigger Effort to Reduce Bread Waste by Retailers.” BakeryandSnacks.com, February 28, 2020. Retrieved at https://www.bakeryandsnacks.com/Article/2020/02/28/Finnish-researcher-calls-for-bigger-effort-to-reduce-bread-waste-by-retailers

Inner Life. “Inner Life!™ Launches Prebiotic Drink Mix from Upcycled Wheat Stalks.” [Press Release] PRNewswire, August 4, 2020. Retrieved at https://www.prnewswire.com/news-releases/inner-life-launches-prebiotic-drink-mix-from-upcycled-wheat-stalks-301104842.html

International Food Information Council Foundation. “A Survey of Consumer Behaviors and Perceptions of Food Waste,”September 17, 2019. Retrieved at https://foodinsight.org/wp-content/uploads/2019/09/IFIC-EPAL-Food-Waste-Deck-Final-9.16.19.pdf

Jacobs, Jeremy. “The Next Decade of Organics Recycling.” Letsrecycle, January 5, 2017. Retrieved at http://www.letsrecycle.com/news/latest-news/the-next-decade-of-organics-recycling/

Jamie’s Food Revolution. “Talking about a Rev-ale-ution: Introducing the Touch of Genius That Turned Surplus Bread Into… BEER!.” Jamie’s Food Revolution, March 28, 2017. Retrieved at http://www.jamiesfoodrevolution.org/news/talking-about-a-rev-ale-ution-introducing-the-touch-of-genius-that-turned-surplus-bread-into-beer/

Jasta, Happy. “Ottan Studio Upcycles Leaves, Grass, and Food Waste into Beautiful Homeware.” Home Crux, December 2, 2020. Retrieved at https://www.homecrux.com/ottan-studio-food-waste-homeware/147987/

Tags: Furniture, Turkey, Upcycling

Johnson, Kristina. “Top Food Companies Say There Are Billions to Be Made by Cutting Food Waste.” The Fern, March 6, 2017. Retrieved at https://thefern.org/ag\_insider/top-food-companies-say-billions-made-cutting-food-waste

Kadaba, Lini. “Drexel Culinary Partnership Touts Upcycled Food, Waste Reduction Down to the Core.” Drexel Now, December 3, 2020. Retrieved at https://drexel.edu/now/archive/2020/December/Drexel-Culinary-Partnership-Touts-Upcycled-Food-Waste-Reduction-Down-to-the-Core/

Tags: Upcycling, Universities

Kalkal, Amit. “Zero Food Waste Is the New Buzz Word. By-products Are the New Profitable Products.” Nasscom Community, July 29, 2017. Retrieved at https://community.nasscom.in/community/discuss/iot/agritech/blog/2017/07/29/zero-food-waste-is-the-new-buzz-word-by-products-are-the-new-profitable-products

Karidis, Arlene. “EPA’s Latest Recycling Report Comes with a Surprise; and How to Decipher Recycling Data.” Waste360, December 10, 2020. Retrieved at https://www.waste360.com/recycling/epas-latest-recycling-report-comes-surprise-and-how-decipher-recycling-data

Tags: Recycling

Karidis, Arlene. “Therma Cuts Food Service Industry Spoilage and Waste,” Waste360, March 30, 2021. Retrieved at https://www.waste360.com/food-waste/therma-cuts-food-service-industry-spoilage-and-waste

Tags: Businesses, Freezers

Kart, Jeff. “Startup Turns Cheese Waste Into Vodka-Like Wheyward Spirit.” Forbes, December 27, 2018. Retrieved at https://www.forbes.com/sites/jeffkart/2018/12/27/startup-turns-cheese-waste-into-vodka-like-wheyward-spirit/#36fceb635ee6

Kaufman, Jared. “Upcycled Food Is Officially Defined, with a Goal of Paving the Way for Industry Food-Waste Reduction.” Food Tank, May 2020. Retrieved at https://foodtank.com/news/2020/05/upcycled-food-is-officially-defined-with-a-goal-of-paving-the-way-for-industry-food-waste-reduction/

Tags: Upcycled

Kazunga, Oliver. “Food Waste Processing Offers Untapped Export Opportunity – ZimTrade.” Chronicle, August 26, 2020. Retrieved at https://www.chronicle.co.zw/food-waste-processing-offers-untapped-export-opportunity-zimtrade/

Khalamayzer, Anya. “IKEA’s 7 Imperatives for Scrapping Food Waste.” GreenBiz, July 24, 2017. Retrieved at https://www.greenbiz.com/article/ikeas-7-imperatives-scrapping-food-waste?utm\_source=feedburner&utm\_medium=feed&utm\_campaign=Feed%3A+greenbuzz+%28GreenBiz%29

Khullar, Bhavya. “Potato Peel, Fruit Waste Turned into Packaging Material.” Down to Earth, June 20, 2017. Retrieved at http://www.downtoearth.org.in/news/potato-peel-turned-into-packaging-material-58137

Klein, Jesse. “These Smart Freezer Sensors Help Domino's, 7-eleven Combat Food Waste.” GreenBiz, March 24, 2021. Retrieved at https://www.greenbiz.com/article/these-smart-freezer-sensors-help-dominos-7-eleven-combat-food-waste

Tags: Businesses, Freezers

Knight, Heather. “SF’s Zero-waste Failure Littered with Fines, Frustration.” September 24, 2016. *San Francisco Chronicle*, Retrieved at http://www.sfchronicle.com/bayarea/article/SF-s-zero-waste-failure-littered-with-fines-9243555.php

Knight, Ben. “How Fixing Victoria's $4 Billion Food Problem Could Create a Profitable Waste Industry.” ABC.NEW.AU, May 13, 2020. Retrieved at https://www.abc.net.au/news/2020-05-14/infrastructure-victoria-waste-report-food-waste-crisis/12244068

KPCC. “SoCal Distillers Turn Food Waste Into Vodka.” NBC, October 8, 2017. Retrieved at http://www.nbclosangeles.com/news/local/SoCal-Distillers-Turn-Food-Waste-Into-Vodka-449983103.html

Kuijpers, Maikel. “Circular Economy: Ancient Populations Pioneered the Idea of Recycling Waste.” Eco-Bisoness, January 11, 2019. Retrieved at https://www.eco-business.com/opinion/circular-economy-ancient-populations-pioneered-the-idea-of-recycling-waste/

Lazareva, Inna. “Coffee-fuelled Buses to Disco Soups: Five Quirky Uses of Waste in 2017.” Reuters, December 21, 2017. Retrieved at https://www.reuters.com/article/us-global-waste-2017/coffee-fuelled-buses-to-disco-soups-five-quirky-uses-of-waste-in-2017-idUSKBN1EG00O

Lim, Guan Yu. “Broccoli Coffee and Pills: Csiro and Hort Innovation Create Ingredient from Edible Vegetable Waste.” FoodNavigator-Asia.com, May 5, 2020. Retrieved at https://www.foodnavigator-asia.com/Article/2020/03/27/Broccoli-coffee-and-pills-CSIRO-and-Hort-Innovation-create-ingredient-from-edible-vegetable-waste#

Lim, Guan Yu. “Supermarket Sweep: UAE Start-up Upcycles Food Retailer Waste into Value-added Products.” FoodNavigator-Asia.com, August 17, 2020. Retrieved at https://www.foodnavigator-asia.com/Article/2020/08/12/Supermarket-sweep-UAE-start-up-upcycles-food-retailer-waste-into-value-added-products

Lin, Carol Sze Ki, Lucie A. Pfaltzgraff, Lorenzo Herrero-Davila, Egid B. Mubofu, Solhy Abderrahim, James H. Clark, Apostolis A. Koutinas, Nikolaos Kopsahelis, Katerina Stamatelatou, Fiona Dickson, Samarthia Thankappan, Zahouily Mohamed, Robert Brocklesby, and Rafael Luque. “Food Waste as a Valuable Resource for the Production of Chemicals, Materials and Fuels. Current Situation and Global Perspective.” Journal: Energy & Environmental Science 6:2 (2013): 426-464. https://doi.org/10.1039/C2EE23440H. Retrieved at https://www.scienceopen.com/document?vid=d1128f63-6431-4f7f-9d6e-d2fac48b725a

Loyd, Tony. “Upcycling Food Waste into Tea with a Purpose, with Daniela Uribe, Lazy Bear Tea.” Tony Loyd, June 4, 2018. Retrieved at https://tonyloyd.com/upcycling-food-waste-into-tea-with-a-purpose-with-daniela-uribe-lazy-bear-tea/

Lynch, Grace Hwang. “From Scraps to Snacks: Pulp Left over from Juice Bars Is Reborn in New Foods.” NPR The Salt, February 2, 2018. Retrieved at https://www.npr.org/sections/thesalt/2018/02/02/582145046/from-scraps-to-snacks-pulp-left-over-from-juice-bars-is-reborn-in-new-foods

Majuru, Allan. “Lucrative Opportunities in Food By-products, Food Waste.” Sunday Mail, August 23, 2020. Retrieved at https://www.sundaymail.co.zw/lucrative-opportunities-in-food-by-products-food-waste

**Marmite** “is a food spread made from yeast extract invented by German scientist Justus von Liebig and originally made in the United Kingdom. It is a by-product of beer brewing and is produced by Anglo-Dutch company Unilever...” “Other similar products include the Australian Vegemite (the name of which is derived from that of Marmite), the Swiss Cenovis, the Brazilian Cenovit and the German Vitam-R. Marmite has been manufactured in New Zealand since 1919 under license, but with a different recipe.” [Wikipedia] Retrieved at https://en.wikipedia.org/wiki/Marmite

Tags: Beer, By-Products

Martin, Amy. “College Students Recycle Waste into Sustainable Fertilizer for Rural Farmers.” Food Tank, posted October 20, 2020.

Retrieved at

Tags: Colleges, Farmers, Recycling

Martin, Laura. “How Beer Made from Leftover Bread Could Help End Global Food Waste.” Munchies, January 26, 2016. Retrieved at https://munchies.vice.com/en/articles/how-beer-made-from-leftover-bread-could-help-end-global-food-waste

MATREC. “Made in Food Waste; Food Waste as Sustainable Resources: 50 Products Made with Materials from Food Waste.” International Observatory for Sustainable Innovation of MATREC in collaboration with University of Architecture and Design of Chile, November 2016. Retrieved at https://www.matrec.com/wp-content/uploads/2016/11/matrec\_made-in-food-waste-matrec-2015.pdf

Mehmedova, Filiz. “How Food Waste Inspired a Juice Brand.” Alt.Cardiff, November 11, 2017. Retrieved at http://www.jomec.co.uk/altcardiff/business/how-food-waste-inspired-a-juice-brand

Melini, Valentina, Francesca Melini, Francesca Luziatelli, and Maurizio Ruzzi. “Functional Ingredients from Agri-Food Waste: Effect of Inclusion Thereof on Phenolic Compound Content and Bioaccessibility in Bakery Products.” Antioxidants 9:12 (December 2, 2020): 1216 https://doi.org/10.3390/antiox9121216 Retrieved at https://www.mdpi.com/2076-3921/9/12/1216/htm

Tags: Bakery

Michail, Niamh. “From Zero to Hero: Increasing Potato Waste Value 10000-fold,”

FoodNavigator.com, October 7, 2017. Retrieved at https://www.foodnavigator.com/Article/2017/10/06/From-zero-to-hero-Increasing-potato-waste-value-10-000-fold

Miller, Chaz. “Dealing with the Realities of Organics Recycling.” Gallegos Sanitation, October 16, 2016. Retrieved at http://gsiwaste.com/dealing-realities-organics-recycling/

Miller, Chaz. “Taking Stock of the Current State of Waste & Recycling.” Waste360, January 5, 2017. Retrieved at http://www.waste360.com/legislation-regulation/taking-stock-current-state-waste-recycling

Mohiuddin, Oru. “Food Waste and the Wasted Opportunities for Businesses and Governments.” EuroMonitor, March 14, 2017. Retrieved at http://blog.euromonitor.com/2017/03/food-waste-wasted-opportunities-businesses-governments.html

Morrison, Oliver. “Food Waste Upcycling ‘Ripe for Innovation’: Report.” FoodNavigator.com, September 30, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/09/30/Food-waste-upcycling-ripe-for-innovation-report

Tags: Report, Upcycled

Mueller, Nora. “These 9 Companies Are Turning Food Waste into Delicious Snacks.” Garden Collage Magazine, August 7, 2017. Retrieved at http://gardencollage.com/nourish/farm-to-table/9-companies-turning-food-waste-delicious-snacks/

Mulhollem, Jeff. “Potato Waste Processing May Be the Road to Enhanced Food Waste Conversion.” PSU News, August 17, 2017. Retrieved at http://news.psu.edu/story/478083/2017/08/17/research/potato-waste-processing-may-be-road-enhanced-food-waste-conversion

Nanyang Technological University. “Scientists Use Fruit Peel to Turn Old Lithium-Ion Batteries Into New.” Sci Tech Daily, August 29, 2020. Retrieved at https://scitechdaily.com/scientists-use-fruit-peel-to-turn-old-lithium-ion-batteries-into-new/

Tags: China, Fruit, Upcycled

National University of Singapore. “Soy Alcoholic Beverage: the Next In-thing.” National University of Singapore, November 27, 2017. Retrieved at http://www.science.nus.edu.sg/research-highlights/2259-soy-alcoholic-beverage-the-next-in-thing

National University of Singapore. “Upcycling Unsold Bread into a Probiotic Drink to Cut Food Waste.” Lab Manager, April 16, 2020. Retrieved at https://www.labmanager.com/news/upcycling-unsold-bread-into-a-probiotic-drink-to-cut-food-waste-22323

Nemat, Babak, Mohammad Razzaghi, Kim Bolton, and Kamran Rousta. “The Role of Food Packaging Design in Consumer Recycling Behavior—A Literature Review.” Sustainability 2019, 11(16), 4350. Retrieved at https://www.mdpi.com/2071-1050/11/16/4350/htm

NERC.org. “Growing the Upcycled Food Economy.” NERC.org, July 15, 2021. Retrieved at https://nerc.org/documents/NERC-NEWMOA%20webinars/Upcycled%20Food%20Economy%20Webinar%20presentation.pdf

Tags: Upcycled

Newman, Kara. “Drink Sustainably While Making the Most of Food Waste.” Wine Enthusiast, May 14, 2018. Retrieved at https://www.winemag.com/2018/05/14/sustainably-food-waste/

Ngo, Nancy. “Local Distillery First in Country to Upycle Spent Grains into Flour.” Twin Cities Pioneer Press, April 16, 2020. Retrieved at https://www.twincities.com/2020/04/16/local-distillery-first-in-country-to-upycle-spent-grains-into-flour/

Nippon.com. “Food Waste to Japanese Washi Paper.” Nippon.com, June 5, 2020. [TV clip] Retrieved at https://www.nippon.com/en/news/ntv20200605002/

Nogueira, Anne, Fátima Alves, and Paula Vaz-Fernandes. “The Contribution of Up-Cycled Food Waste to a Balanced Diet of Low-Income Households.” Sustainability 13:9 (April 24, 2021): 4779. https://doi.org/10.3390/su13094779 Retrieved at https://www.mdpi.com/2071-1050/13/9/4779

Tags: Households, Portugal, Upcycled

Nosowitz, Dan. “Food Waste, No More—Scientists Have Figured Out A New Use for Orange Peels.” Modern Farmer, March 25, 2017. Retrieved at http://modernfarmer.com/2017/03/another-use-orange-peels-wastewater-pollutant-cleaner/

Nunes, Keith. “Upcycled Food Certification Seal under Development.” Food Business News, July 2, 2020. Retrieved at https://www.foodbusinessnews.net/articles/16352-upcycled-food-certification-seal-under-development

**Nutrava Citrus Fiber** “is sourced from intact citrus peels from the juicing industry and is marketed as a replacement for eggs, starch and xanthan gum.” It is a product of CP Kelco, which is home-based in Atlanta, Georgia.

Website: https://www.cpkelco.com/products/citrus-fiber/nutrava-citrus-fiber/

Tags: Citrus, Upcycling

Oakland Innovation. “Food Waste Upcycling.” Oakland Innovation, September 24, 2020. Retrieved at https://www.oaklandinnovation.com/files/2020/09/Oakland-thought-leadership-upclycling-food-waste-October-2020.pdf

Tags: Corporate Reports, Upcycled

Ogawa, Shiori. “New Uses Found for Mountains of Food Waste, Even Crab Shells.” The Asahi Shimbun, August 25, 2020. Retrieved at http://www.asahi.com/ajw/articles/13616088

Olioso, Barbara. “The Science Behind Upcycling Food Waste into Botanical Extracts.” In -Cosmetics Connect, July 30, 2020. Retrieved at https://connect.in-cosmetics.com/trends-en/the-science-behind-upcycling-food-waste-into-botanical-extracts/

Ong, Jacqueline. “Closing the Loop on Food Waste.” *Inside Waste*, March 22, 2017.

Retrieved at http://www.insidewaste.com.au/general/features/1051281/closing-loop-food-waste

Open Source by Suez. “Fighting Food Waste: 10 Innovators to Look out For.” Open Source by Suez, January 27, 2020. Retrieved at https://openresource.suez.com/-/fighting-food-waste-10-innovators-to-look-out-for

**Ottan Studio** (Beyoğlu, İstanbul, Turkey) “is an impact enterprise, also a green innovation & design studio, where people create sustainable, playful and aesthetic products.” It upcycles leaves, grass, and food waste into beautiful homeware.” It “was founded in 2017 by Ayşe Yılmaz with a team of 5 people to practice creative studies on sustainability and design.”

Website: https://www.ottanstudio.com/projects

Tags: Furniture, Turkey, Upcycling

Our Community News. “Meet the Future of Sustainable Energy: Solar Panels Made From Food Waste.” Our Community News, December 17, 2020. Retrieved at ttps://ourcommunitynow.com/news-tech/meet-the-future-of-sustainable-energy-solar-panels-made-from-food-waste

Tags: Colleges, Sustainability, Upcycling

Pagliaccia, Deborah, Sohrab Bodaghi, Xingyu Chen, Danielle Stevenson, Elizabeth Deyett, Agustina De Francesco, James Borneman, Paul Ruegger, Beth Peacock, Norman Ellstrand, Philippe Eric Rolshausen, Radu Popa, Samantha Ying, and Georgios Vidalakis. “Two Food Waste By-Products Selectively Stimulate Beneficial Resident Citrus Host-Associated Microbes in a Zero-Runoff Indoor Plant Production System.” Frontiers in Sustainable Food Systems (December 14, 2020). https://doi.org/10.3389/fsufs.2020.593568 Retrieved at https://www.frontiersin.org/articles/10.3389/fsufs.2020.593568/full

Tags: By-Products

Patel, Riyaz. “A Third of the Food Produced in SA Goes to Waste.” The South African, October 24, 2020. Retrieved at https://www.thesouthafrican.com/news/a-third-of-the-food-produced-in-sa-goes-to-waste/

Tags: South Africa, Surveys

Pekic, Branislav. “Continente Introduces 'Zero Waste' Fruit and Vegetable Boxes.” European Supermarket Magazine, August 7, 2020. Retrieved at https://www.esmmagazine.com/fresh-produce/continente-introduces-zero-waste-fruit-vegetable-boxes-105529

Perkins, Chris. “Brewtroleum: A New Zealand Brewery Has Made Fuel from Beer.” Mashable, July 25, 2015. Retrieved at http://mashable.com/2015/07/10/beer-fuel/#4ezEFDmuukqS

Pomranz, Mike. “A Sake-Like Drink Made from Tofu Waste Could Be Headed to Store Shelves.” Food & Wine, November 27, 2017. Retrieved at http://www.foodandwine.com/cocktails-spirits/tofu-alcohol-drink

PotatoPro. “Dieffenbach’s Potato Chips launches Uglies - Potato Chips from Waste Potatoes.” PotatoPro, January 21, 2017. Retrieved at http://www.potatopro.com/news/2017/dieffenbachs-potato-chips-launches-uglies-potato-chips-waste-potatoes

Poulos, James. “This Beer Might Be the Answer to Our Global Food Waste Epidemic.” Good, December 19, 2017. Retrieved at https://www.good.is/articles/toast-ale-bread-beer-reduces-food-waste

Rabobank. “Growing Ideas: the Fruit Spread That Creates Jobs from Food Waste

Yespers Has an Idea Worth Spreading.” Rabobank, October 15, 2018. Retrieved at https://www.rabobank.com/en/raboworld/articles/growing-ideas-the-fruit-spread-that-creates-jobs-from-food-waste.html

Reichman, Justine. “S3 Ep6: Dehydration: A Powerful Weapon Against Food Waste with TJ Galiardi & Lisa Johnson.” [interview re Outcast Foods] Justine Reichman, [June 8, 2021]. Retrieved at https://www.justinereichman.com/podcast-episodes/lisa-johnson-and-tj-galiardi

Tags: Podcasts, Recycled Projects

**Re(Purpose) Network** (Guelph, the County of Wellington, Ontario, Canada) is a “network of expertise for unavoidable byproduct commercialization.” It brings “together all of the key functions and resources I listed above into a virtual platform,” which gives “Canadian food and beverage companies access to cutting-edge technology to help them to identify unavoidable waste opportunities within their facilities. It will also give them access to an expert team of nutritionists, economists and other food and beverage industry experts who can help them to develop new upcycled revenue streams.” It connects “into the Our Food Future Circular Food Waste Marketplace to connect the byproduct to a manufacturer who can commercialize it.”

Website: https://www.foodincanada.com/food-in-canada/how-upcycling-is-transforming-food-waste-new-food-in-canada-feature-from-cher-mereweather-147762/

Tags: Canada, Network, Repurpose

Schatz, Robin D. “Eat Your Beer: Why A San Francisco Startup Is Making Granola Bars From Spent Brewing Grains.” Forbes, February 23, 2016. Retrieved at http://www.forbes.com/sites/robindschatz/2016/02/23/how-an-sf-startup-lets-you-eat-beer-by-making-granola-bars-with-spent-brewery-grains/#48d659f75b64

Schatz, Robin D. “How ‘Upcycled’ Ingredients Can Help Reduce the $940 Billion Global Food Waste Problem.” Forbes, May 19, 2020. Retrieved at https://www.forbes.com/sites/robindschatz/2020/05/19/how-upcycled-ingredients-can-help-reduce-the-940-billion-global-food-waste-problem

**Schouten** (Giessen, Netherlands) was “the first Dutch company to develop plant-based meats.” It “offers extensive and varied product ranges, including burgers, sausages, and schnitzels...” It generates byproducts from the cooked and fermented soybeans” and uses them “to make its Tempeh Mince, which “follows the development of a pea-based vegan ground meat, made specifically for consumers who prefer plant-based meats made with ingredients other than soy.”

Website: https://www.schoutenfood.com/

Tags: Netherlands, Upcycled Products

Schouten, Rebekah. “Real Food Bar Offers Upcycled Protein Bars.” Food Business News, February 16, 2021. Retrieved at https://www.foodbusinessnews.net/articles/17951-real-food-bar-offers-upcycled-protein-bars

Tags: Upcycled Products

Shaw, Aimee. “Small Business: Another Way to Tackle $1.8 Billion Food Waste Issue - Atmopure.” N Z Herald, September 17, 2018. Retrieved at https://www.nzherald.co.nz/business/news/article.cfm?c\_id=3&objectid=12114968

Shekhtman, Lonnie. “Next Frontier in Recycling: Food.” *Christian Science Monitor*, January 1, 2017. Retrieved at http://www.csmonitor.com/Business/new-economy/2017/0101/Next-frontier-in-recycling-food

Shirvell, Bridget. “The Upcycled Food Industry Is Worth $46.7 Billion; Here Are 11 Products You Can Try at Home.” Forbes, December 19, 2019. Retrieved at https://www.forbes.com/sites/bridgetshirvell/2019/12/19/the-upcycled-food-industry-is-worth-467b-here-are-11-products-you-can-try-at-home/#4a36fe79340d

Tags: Upcycled

Silver, Marc. “A Chocolate Candy Aims to Make the World Think about Hunger.” KOSU, January 23, 2017. Retrieved at http://kosu.org/post/chocolate-candy-aims-make-world-think-about-hunger

Slow Food. “The World’s Largest Disco Soup Against Food Waste.” Slow Food, January 18, 2018.

Smith, Kat. “How this Company Is Turning Food Waste into Drinking Water.” Livekindly, January 23, 2019. Retrieved at https://www.livekindly.co/aqua-botanical-turning-food-waste-into-drinking-water/

Southey, Flora. ‘Circular’ Economy: Upcycling Orange Juice By-product to Cut Food Waste and Boost Fibre Intake.” Food Navigator, May 20, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/05/28/Circular-economy-Upcycling-orange-juice-by-product-to-cut-food-waste-and-boost-fibre-intake

Spaen, Brian. “This Device Can Double the ‘Green’ Life of Bananas to Reduce Waste.” Greenmatters, March 30, 2018. Retrieved at http://www.greenmatters.com/food/2018/03/30/Z2wBmsE/produce-double-life-new-filter

Tags: Bananas, Upcycled

Spatz, D. D. “Reclamation of Food Waste Products through Membrane Processes.” *Industrial Wastes* 20:1 (1974): 27.

Spencer, Natasha. “Food Waste Enters Cosmetics Formulations.” CosmeticsDesign-Asia.com, May 30, 2017. Retrieved at http://www.cosmeticsdesign-asia.com/Formulation-Science/Food-waste-enters-cosmetics-formulations

Spencer, Natasha. “Upcycling Food Waste into a Biobased Plastic Alternative.” [ New Technology Upcycles Milk Proteins into Plastic and Cotton-like Fibres to Create More Sustainable Fabric and Packaging to Reduce Food Wastage.] Food Navigator, March 23, 2021. Retrieved at

https://www.foodnavigator.com/article/2021/03/23/upcycling-food-waste-into-a-biobased-plastic-alterna

Tags: Fashion, Milk, Plastic, Upcycling

**Spoontainable** (Heidelberg, Baden-Württemberg, Germany based) “has created edible spoons that provide a circular and environment-neutral alternative to single-use cutlery. The manufacturer upcycles unused cocoa shells and oat husks in the process.”

Website: https://spoontainable.com/en/

Tags: Cutlery, Germany, Upcycling

Stuckey, Barb. “Upcycled Food Association Adds Dole To Membership As Consumer Awareness of How Food Impacts Climate Grows.” Forbes, September 30, 2020. Retrieved at https://www.forbes.com/sites/barbstuckey/2020/09/30/upcycled-food-association-adds-dole-to-membership-as-consumer-awareness-of-how-food-impacts-climate-grows/#1c69fda17de6

Tags: Upcycled

Sustainable Brands. “Trending: Circular Solutions for Agricultural, Seafood Waste Unlock New Economic Opportunities.” Sustainable Brands, July 26, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/trending\_circular\_solutions\_agricultural\_seafood\_waste\_u

SWR Staff. “Canadians Wasting less Food During Pandemic.” Solid Waste and Recycling, September 17, 2020. Retrieved at https://www.solidwastemag.com/covid-19/canadians-wasting-less-food-during-pandemic/1003284011

Tags: Canada, Covid-19, Surveys

Tahir, Maimoona. “Food Waste and by Product Cause Environmental Problems If Not Used Effectively.” Technology Times, August 23, 2020. Retrieved at https://www.technologytimes.pk/2020/08/23/food-waste-and-by-product-cause-environmental-problems-if-not-used-effectively/

Tech Explorist. “Food Scientists ‘Upcycle’ Unsold Bread into Tasty Probiotic Drink and Cuts Food Waste.” Tech Explorist, April 11, 2020. Retrieved at https://www.techexplorist.com/food-scientists-upcycle-unsold-bread-into-tasty-probiotic-drink-and-cuts-food-waste/31541/

**TerraCycle** is a global waste recycling firm. It “offers free recycling programs funded by brands, manufacturers, and retailers around the world to help you collect and recycle your hard-to-recycle waste.” Its Zero Waste Box “platform allows you to recycle almost any type of waste, from your coffee capsules to complex laboratory waste.”

Website: https://www.terracycle.com/en-US/

**Therma** (San Francisco, California based, and Cebu City, Philippines) is a startup that has created a smart temperature and humidity sensor that’s mounted inside freezers to record real-time data and send alerts if temperatures rise above a certain threshold. Therma’s breakthrough is using long-range radio to send the signals through densely insulated material such as those used to construct freezers, refrigerators and warehouses.” “The technology enables remote monitoring in real time for equipment temperature, humidity, and energy consumption, which is especially helpful since often the problem and resulting food loss occurs when workers are not on site or when products are moving from location to location... Some of his largest clients are Taco Bell, McDonalds, Burger King, NOW Foods, Wyndham Hotels, and Dutch Bros Coffee.” Its founder and CEO is Manik Suri.

Website: https://www.hellotherma.com/

Tags: Businesses, Freezers, Philippines

Tierney, John. “Recycling is Garbage.” *New York Times Magazine*, June 30, 1996. Retrieved at http://www.nytimes.com/1996/06/30/magazine/recycling-is-garbage.html

Tierney, John. “The Big City; The Negatives of Recycling in New York.” *New York Times*, August 8, 2000. Retrieved at http://www.nytimes.com/2000/08/08/nyregion/the-big-city-the-negatives-of-recycling-in-new-york.html

Tolley, Georgia. “How to Recycle Rubbish and Food Waste in Dubai, Abu Dhabi and the UAE.” The National News, March 19, 2021. Retrieved at https://www.thenationalnews.com/uae/environment/how-to-recycle-rubbish-and-food-waste-in-dubai-abu-dhabi-and-the-uae-1.1186992

Tags: Recycling, UAE

**UBQ Materials** (Tel Aviv, Israel based) was founded in 2012. It developed “an innovative system that can convert particular items of household waste into bio-based thermoplastic substitutes. These waste materials include the likes of fast food leftovers, yogurt containers, and even dirty diapers which UBQ Materials’ patented technology transforms into reusable plastics. The first step is to sort the waste materials... The processed waste materials are then crushed, cut up, or shredded, then cleaned and subsequently heated to create a homogeneous substance that the company describes as a “garbage caramel.” Eventually, the substance is used as feedstock to form pseudo-plastic pellets which can be shaped into various objects like packing crates, trays, or even recycle bins... The product is already being supplied to local manufacturers with a capacity of 5,000 tons per year. Arcos Dorados, the largest independent McDonald’s franchise in the world, has committed to “begin using this new environmentally-friendly material in some restaurants’ items starting in the first quarter of 2020.” It is used to make McDonald’s trays.

Website: https://www.ubqmaterials.com/

University of Leeds. “Turning Food Waste into High Value Products.” Faculty of Environment, University of Leeds, nd [October 16, 2020?]. Retrieved at https://environment.leeds.ac.uk/sustainable-food-research-spotlight/doc/turning-food-waste-high-value-products?utm\_source=twitter&utm\_medium=social&utm\_campaign=sustainable\_food&utm\_content=caroline\_case\_study

Tags: Upcycled

Valeo, Alicia, and Kevin Breslawski. “Can Bagel-Brewed Beer Solve the Problem of Food Waste on Long Island?” Edible Long Island, November 15, 2017. Retrieved at https://www.ediblelongisland.com/2017/11/15/fight-food-waste-on-long-island-with-bagel-beer/

ValueChampion. “Redefining Ugly: How One Singapore-based Startup Aims to Achieve Zero Food Waste.” The Online Citizen, November 1, 2018. Retrieved at https://www.theonlinecitizen.com/2018/11/01/redefining-ugly-how-one-singapore-based-startup-aims-to-achieve-zero-food-waste/

van Hooijdonk, Richard. “The Future of Food: Upcycling Food Waste and the Blue Economy.” June 12, 2020. Retrieved at https://www.richardvanhooijdonk.com/blog/en/videos/the-future-of-food-upcycling-food-waste-and-the-blue-economy/

**Vanguard Renewables** (Wellesley, Massachusetts) has worked with US farmers to scale a solution for recycling organic waste and producing carbon-negative fuel. It converts “food and beverage “waste” from manufacturing, and supply chain waste that cannot be consumed by people or animals and was once sent to landfills or incineration, is the fuel we use to power our farm-based renewable energy facilities.” Its CEO is John Hanselman as of January 25, 2021. (For an interview with him go to https://www.waste360.com/nothingwasted-podcast/episode-92-going-carbon-negative-thanks-food-waste

Website: https://vanguardrenewables.com/

Tags: Farms, Recycling

Vegeconomist. “Swedish Mycoprotein Pioneer Mycorena Raises $9M for Sustainable Proteins from Upcycled Food Waste.” Vegeconomist, June 30, 2021. Retrieved at https://vegconomist.com/investments/swedish-mycoprotein-pioneer-mycorena-raises-9m-for-sustainable-proteins-from-upcycled-food-waste/

Tags: Sweden, Upcycling

Vegan Food and Living. “The Body Shop Launches Vegan Bath Range Made from Food Waste.” Vegan Food and Living, June 12, 2020. Retrieved at https://www.veganfoodandliving.com/news/the-body-shop-launches-vegan-bath-range-made-from-food-waste/

Voinea, Anca. “Innovation in Costa Rica: Co-ops Using Agricultural Waste for Cosmetics and Snacks.” The News Coop, July 17, 2017. Retrieved at https://www.thenews.coop/120513/sector/innovation-costa-rica-co-ops-using-agricultural-waste-cosmetics-snacks/

Wageningen Food & Biobased Research. “COVID-19 and the Effects on Dutch Consumers’ Food Waste Behaviour.” Wageningen Food & Biobased Research and Netherlands Nutrition Centre. Retrieved at https://www.wur.nl/en/Research-Results/Research-Institutes/food-biobased-research/show-fbr/COVID-19-and-the-effects-on-Dutch-consumers-food-waste-behaviour.htm

Walla, Katherine. “It Isn’t Waste, It Is Simply Spare: Adam Kaye of Spare Food Co.” Food Tank, March 2019. Retrieved at https://foodtank.com/news/2019/03/it-isnt-waste-it-is-simply-spare-adam-kaye-of-spare-food-co/

**Vanguard Renewables** (Wellesley, Massachusetts) has worked with US farmers to scale a solution for recycling organic waste and producing carbon-negative fuel.

Website: https://vanguardrenewables.com/

Tags: Farmers, Recycling

Waste360. “Lux Evaluates Technologies to Valorize Billions of Tons of Waste a Year.” Waste360, April 15, 2019. Retrieved at https://www.waste360.com/recycling/lux-evaluates-technologies-valorize-billions-tons-waste-year

Waste360. “DEC [New York State Department of Environmental Conservation] Proposes Regulations to Improve Food Scrap Recycling and Prevent Food Waste.” January 28, 2021. Retrieved at https://www.waste360.com/legislation-regulation/dec-proposes-regulations-improve-food-scrap-recycling-and-prevent-food-waste

Tags: Composting, Recycling

Watrous, Monica. “Food Entrepreneur: From Concept to Commercialization.” Food Business News, September 16, 2020. Retrieved at https://www.foodbusinessnews.net/articles/16843-food-entrepreneur-from-concept-to-commercialization

Tags: Avocado Products, Upcyced

Whittemore, Aaron. “Sustainable Food Science: Converting Food Waste Into Useful Products.” Technology Networks, January 21, 2021. Retrieved at https://www.technologynetworks.com/applied-sciences/articles/sustainable-food-science-converting-food-waste-into-useful-products-344783

Tags: Upcycling Projects

Wiley Mandy. “Leftover Luxe: Because Food Upcycling Happens Not Only in the Kitchen.” Corteva Agriculture, November 23, 2020. Retrieved at https://www.corteva.com/resources/blog/blog-articles/plate-wise/reduce-food-waste-by-upcycling-leftovers.html

Tags: Upcycling

Williams, Sean. “Treasure8 Scales its Revolution Against Food Waste.” Red Herring, September 24, 2020. Retrieved at https://www.redherring.com/consumer/treasure8-scales-its-revolution-against-food-waste/

Tags: Upcycled, Europe

Winiewski, Wendy. “How a Saskatoon Organization Is Hoping to Repurpose 24K Tonnes of Food Waste.” Global News, May 15, 2018. Retrieved at https://globalnews.ca/news/4210894/saskatoon-foodrenew-food-waste/

Wolinski, Cat. “Toast with Mario Batali’s Beer Made Out of Food Waste.” Civil Eats, December 23, 2015. Retrieved at http://civileats.com/2015/12/23/toast-with-mario-batalis-beer-made-out-of-food-waste/

Wyatt, Turner. “Retailers Could Be the Most Important Player in Reducing Food Waste.” SB, September 28, 2020. Retrieved at

Tags: Retailers, Upcycled

Wu, Zhuoran, Tanto Soh, Jun Jie Chan, Shize Meng, Daniel Meyer, Madhavi Srinivasan, and Chor Yong Tay. “Repurposing of Fruit Peel Waste as a Green Reductant for Recycling of Spent Lithium-Ion Batteries.” Environmental Science & Technology, 54:15 (July 9, 2020): 9681. DOI: 10.1021/acs.est.0c02873 Retrieved at https://pubs.acs.org/doi/10.1021/acs.est.0c02873

Xinhua. “Over 80 Pct Chinese Do Not Waste Food: Survey.” Xinhua, September 1, 2020. Retrieved at http://www.xinhuanet.com/english/2020-09/01/c\_139334297.htm

Tags: China, Consumers, Surveys

Zhou, Wanqing. “Food Waste and Recycling in China: A Growing Trend?.” World Resources Institute, February 11, 2013. Retrieved at http://www.worldwatch.org/food-waste-and-recyclingchina-growing-trend-1.

Zoppi, Lois. “Using Food Waste to Develop Sustainable Plant-Based Ingredients.” AZoCleantech, April 15, 2020. [re Planetarians (qv)] Retrieved at https://www.azocleantech.com/article.aspx?ArticleID=1068

Religion, Morality, Moral Scandal

Aleteia. “Gospel Advice for Fighting Food Waste and Hunger.” Aleteia, October 16, 2020. Retrieved at https://aleteia.org/cp1/2020/10/16/gospel-advice-for-fighting-food-waste-and-hunger/?utm\_campaign=NL\_en&utm\_source=daily\_newsletter&utm\_medium=mail&utm\_content=NL\_en

Tags: Religion

Azahhaf, Nihale. “Food Waste Rises Dramatically during the Month of Ramadan in Morocco.” March 31, 2021. Retrieved at https://www.moroccoworldnews.com/2021/03/338615/food-waste-rises-dramatically-during-the-month-of-ramadan-in-morocco/

Tags: Morocco, Religion

Bradley, Jayson D. “The Spiritual Toll of America’s Food Waste Epidemic.” Relevant Magazine, June 7, 2017. Retrieved at https://relevantmagazine.com/article/the-spiritual-toll-of-americans-food-waste-epidemic/

Cui, Mark. “Hubei Urges Churches to Stop Food Waste.” China Christian Daily, September 3, 2020. Retrieved at http://chinachristiandaily.com/news/church\_ministry/2020-09-03/hubei-urges-churches-to-stop-food-waste-\_9542

Tags: China, Governmental, Religion

Coda, Teresa. “Waste Not, Want Not: Catholic Social Teaching and Reducing Food Waste.” Busted Halo, April 18, 2018. Retrieved at https://bustedhalo.com/ministry-resources/waste-not-want-not-catholic-social-teaching-and-reducing-food-waste

**Faith Fights Food Waste** (formerly called “Food Waste Weekend”) encourages “clergy of all faiths to speak to their congregations about the waste of food in America, each from their own faith perspective.” Launched by AmpleHarvest.org (qv) and GreenFaith (qv), the idea behind what was initially called Food Waste Weekend is for clergy members to speak on or about a specific weekend to their congregation about the problem of the waste of food. The first Food Waste Weekend was held of September 23-25, 2016. Another weekend was scheduled for June 8-10, 2017. It was renamed Faith Fights Food Waste in October 2020.

Website: https://faithfightsfoodwaste.org/

Tags: Food Waste Organizations, Religion

Hanley, Paige. “Pope Criticizes Cruelty of World Marked by Hunger, Obesity, Food Waste.” Catholic News Service October16, 2019. Retrieved at https://www.catholicnews.com/services/englishnews/2019/pope-criticizes-cruelty-of-world-marked-by-hunger-obesity-food-waste.cfm

Liphshiz, Cnaan. “How Going to Synagogue Regularly Turned Me into a Dumpster Diver.” Jewish Telegraphis Agency, January 8, 2019. Retrieved at https://www.jta.org/2019/01/08/opinion/how-going-to-synagogue-regularly-turned-me-into-a-dumpster-diver

McKenna, Josephine. “Pope Francis Says Wasting Food Is like Stealing from the Poor.” The Telegraph, June 5, 2018. Retrieved at https://www.telegraph.co.uk/news/worldnews/the-pope/10101375/Pope-Francis-says-wasting-food-is-like-stealing-from-the-poor.html

Misiaka, Michał, Marina Butovskayab, and Piotr Sorokowskia. “Ecology Shapes Moral Judgments Towards Food-wasting Behavior: Evidence from the Yali of West Papua, the Ngorongoro Maasai, and Poles.” *Appetite* (February 3, 2018): Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666317300648?dgcid=raven\_sd\_aip\_email

Nazaruk, Zuza. “How Moroccans Can Minimize Food Waste This Ramadan.” Morocco World News, April 30, 2020. Retrieved at https://www.moroccoworldnews.com/2020/04/300933/how-moroccans-can-minimize-food-waste-this-ramadan/

Sircar, Nandini. “Ramadan in UAE: Use Money Saved from Curbing Food Wastage to Feed Hungry.” Khaleej Times, April 26, 2020. Retrieved at https://www.khaleejtimes.com/ramadan-2020/ramadan-in-uae-use-money-saved-from-curbing-food-wastage-to-feed-hungry

Tatum, Megan. “A Culture War on Food Waste.” Wicked Leaks, February 5, 2021. Retrieved at https://wickedleeks.riverford.co.uk/features/food-waste-environment-ethics/culture-war-food-waste

Tags: China, Restaurants

Yorke, Harry. “Food Waste Is a ‘Moral Scandal’ Michael Gove Says as He Calls on Families and Businesses to Reduce Amount Needlessly Thrown Away.” The Telegraph, December 31, 2018. Retrieved at https://www.telegraph.co.uk/politics/2018/12/31/food-waste-moral-scandal-michael-gove-says-calls-families-businesses/

Restaurants, Cafes, Popups, Chefs, Buffets, Bars, Bistros, Caterers, Food Services, Take Out, Commercial Kitchens

Abarbanel, Aliza. “Can Zero-Waste Restaurants Succeed in New York?” Condé Nast, January 28, 2020. Retrieved at https://www.bonappetit.com/story/zero-waste-restaurants

Abreu, Shaun. “Opinion: Restaurants and Grocers Can Ease NYC’s Hunger Crisis.” CityLimits, September 28, 2020. Retrieved at https://citylimits.org/2020/09/28/opinion-restaurants-and-grocers-can-ease-nycs-hunger-crisis

Tags: New York City, Supermarkets, Restaurants

Adams, Taylor. “Waste Not: How Some Dallas Chefs Are Trying to Cut Down on Food Waste.” Dallas Observer, May 1, 2018. Retrieved at http://www.dallasobserver.com/restaurants/stop-food-waste-day-event-teaches-dallas-cooks-how-to-minimize-food-waste-10639857

Agence France-Presse. “Top Italian Chef to Open Community Kitchen in Paris.” Jakarta Post, December 29, 2017. Retrieved at http://www.thejakartapost.com/life/2017/12/29/top-italian-chef-to-open-community-kitchen-in-paris.html

Alexander, Sean. “The Root Café is Tackling Food Waste.” Food Tank, December 2017. Retrieved at https://foodtank.com/news/2017/12/root-cafe-tackling-food-waste/

Allen, Jay. “Why The “Doggie Bag” Concept Pooped Out in Japan.” Unseen Japan, October 8, 2020. Retrieved at https://unseenjapan.com/doggie-bag-japan-food-waste/

Doggie Bags, Japan, Restaurants

Alphan, Melis. “Collaborating Against Tons of Waste in Food Industry.” Hürriyet Daily News, March 16, 2012. Retrieved at http://www.hurriyetdailynews.com/collaborating-against-tons-of-waste-in-food-industry-16086

Ariel, and Jerry Steven, ed. “Guangdong Restaurants Use Big Data to Stop Food Waste.” Newsgd.com August 14, 2020. Retrieved at http://www.newsgd.com/news/exclusive/content/2020-08/14/content\_191316790.htm

Aron, Isabelle. “London’s Restaurants Worry about Christmas Food Waste after Tier 3 U-turn.” Time Out, December 15, 2020. Retrieved at https://www.timeout.com/london/news/londons-restaurants-worry-about-christmas-food-waste-after-tier-3-u-turn-121520

Tags: Covid-19, Restaurants

Avery Dennison. “This Strategy Solves Restaurants’ Biggest Supply Chain Challenges.” QSR Magazine, April 3, 2018. Retrieved at https://www.qsrmagazine.com/content/strategy-solves-restaurants-biggest-supply-chain-challenges

Bailey, Kate, and Dale Ekart. “Maximizing Food Waste Composting through Front of House Collections: Developing Best Practices for Customer-Facing Bins.” Eco-Cycle, [November 2019]. Retrieved at http://www.ecocycle.org/SPECIALREPORTS/RESTAURANT-COMPOSTING

Daily Sabah. “Half of All Vegetables Go to Waste at Istanbul Restaurants.” Daily Sabah, June 21, 2021. Retrieved at https://www.dailysabah.com/turkey/istanbul/half-of-all-vegetables-go-to-waste-at-istanbul-restaurants

Tags: Restaurants, Turkey

Bali, Etti. “World Environment Day: Delhi Chefs Are Doing Their Bit to Reduce Waste. So Can You!.” Hindustan Times, June 6, 2017. Retrieved at http://www.hindustantimes.com/more-lifestyle/world-environment-day-delhi-chefs-are-doing-their-bit-to-reduce-waste-so-can-you/story-zY7L5p4Asx6TsOPYrvAC2O.html

Barclay, Eliza. “For Restaurants, Food Waste Is Seen as Low Priority.” The Salt NPR, November 27, 2012. Retrieved at https://www.npr.org/sections/thesalt/2012/11/27/165907972/for-restaurants-food-waste-is-seen-as-low-priority

Barth, Brian. “Top Chef Star Uses Political Clout to Change Food Industry.” USA TODAY Green Living, April 15, 2017. Retrieved at https://www.usatoday.com/story/life/2017/04/15/top-chef-star-uses-political-clout-change-food-industry/100475712/

Barua, Ananya. “Leftovers To Donations: 3 Unique Ways Indian Restaurants Are Cutting Food Waste.” The Better India, March 11, 2020. Retrieved at https://www.thebetterindia.com/219210/india-restaurants-food-waste-fight-hunger-leftovers-donation-collection-ana79/

Begum, Shabana. “Little India Restaurants and Stores Commit to Fighting Food Waste.” Straits Times, February 27, 2021. Retrieved at

Tags: Restaurants, Singapore

Behmen-Milicevic, Aida. “16 Tips for Restaurant Food Waste Reduction.” POS Sector, 2020. Retrieved at https://possector.com/management/restaurant-food-waste-reduction

Bergstrom, Shannon. “How Advanced Technologies Can Help Restaurants Combat Food Waste.” Restaurant Technology News, September 9, 2020. Retrieved at https://restauranttechnologynews.com/2020/09/how-advanced-technologies-can-help-restaurants-combat-food-waste/

Blockchain, Restaurants, Technology

Berkenkamp, JoAnne. “Chef Dan Barber & Alexa Join NRDC’s ‘Save The Food’ Campaign.” Natural Resources Defense Council, August 17, 2017. Retrieved at https://www.nrdc.org/experts/joanne-berkenkamp/chef-dan-barber-alexa-join-nrdcs-save-food-campaign

Bloomberg. “Gordon Ramsay to Cook with Food Waste at Pop-up Restaurant in London.” Bloomberg, January 16, 2017. Retrieved at http://www.todayonline.com/lifestyle/food/gordon-ramsay-cook-food-waste-pop-restaurant-london

Blum, David. “Ways to Reduce Restaurant Industry Food Waste Costs.” International Journal of Applied Management and Technology 19:1 (April 8, 2020): 1–12. DOI: 10.5590/IJAMT.2020.19.1.01

Retrieved at https://scholarworks.waldenu.edu/cgi/viewcontent.cgi?article=1371&context=ijamt

Tags: Restaurants

Bonem, Max. “4 Tips for Reducing Food Waste from Chef Jehangir Mehta.” Food & Wine, March 30, 2017. Retrieved at http://www.foodandwine.com/chefs/x-tips-reducing-food-waste-chef-and-activist-jehangir-mehta

Bonneau, Anne-Marie. *The Zero-Waste Chef: Plant-Forward Recipes and Tips for a Sustainable Kitchen and Planet*. New York: Avery Publishing; Penguin Canada; April 13, 2021. Retrieved at https://zerowastechef.com/zero-waste-chef-cookbook/

Tags: Chefs, Cookbooks

Borden, Maggie. “Chefs Fight Food Waste One City at a Time.” James Beard Foundation Blog, February 14, 2017. Retrieved at https://www.jamesbeard.org/blog/chefs-fight-food-waste-one-city-at-a-time

Bristol Bites. “Cafe Surplus: New Food Waste Cafe Opening June 7th.” Bristol Bites, May 21, 2018. Retrieved at http://www.bristolbites.co.uk/2018/05/21/cafe-surplus-food-waste-cafe-june-7th/

Bruton, Jodie. “North East Eateries and Producers Cut Waste down to Size as Sustainability Thrives.” Border Mail, April 22, 2017. Retrieved at http://www.bordermail.com.au/story/4613704/waste-not-want-never/

Burns, Nick. “Turning Food Waste into Extra Cash.” Morning Advertiser, January 23, 2019. Retrieved at https://www.morningadvertiser.co.uk/Article/2019/01/22/How-can-pubs-turn-food-waste-into-extra-cash

Burrows. “Famous Chefs Put Food Waste into Good Use.” South China Morning Post, January 5, 2018. Retrieved at http://www.scmp.com/magazines/style/travel-food/article/2126873/famous-chefs-put-food-waste-good-use

Campbell, Scott. “This Dubai Restaurant Charges Dhs50 If You Don’t Finish Your Food this Is a Brilliant Way to Combat Waste.” Time Out Dubai, January 13, 2019. Retrieved at https://www.timeoutdubai.com/restaurants/394360-this-dubai-restaurant-charges-dhs50-if-you-dont-finish-your-food

Carter, Noelle. “What Happens When One of the World’s Best Chefs Cleans out Your Fridge.” *Los Angeles Times*, May 4, 2017. Retrieved at http://www.latimes.com/food/dailydish/la-fo-qa-massimo-bottura-food-waste-tips-20170508-htmlstory.html

Casandra, Wong. “Non-profit Groups Step up Efforts to Bring Restaurant Excess to Needy.” Today Online, September 25, 2016. Retrieved at http://www.todayonline.com/singapore/non-profit-groups-step-efforts-bring-restaurant-excess-needy

China Plus. “Online Takeout Services Race to Avoid Food Waste, but Problems Remain.” CGTN, August 25, 2020. Retrieved at http://chinaplus.cri.cn/recommended/1661/532117

Chrysostomou, Annette. “Buffet Meals a Shocking Source of Food Waste, Study Finds.” Cyprus Mail, March 23, 2021. Retrieved at https://cyprus-mail.com/2021/03/23/buffet-meals-a-shocking-source-of-food-waste-study-finds/

Tags: Buffets, Cyprus

Churchill, Sophie. “Chef Suzy DeYoung Fights Food Waste and Hunger in Cincinnati.” FoodTank, April 2021. Retrieved at https://foodtank.com/news/2021/04/chef-suzy-deyoung-fights-food-waste-and-hunger-in-cincinnati/

Tags: Chefs

Clarke, Lewis. “ReRooted Cafe Which Says No to Food Waste Celebrates a Year in Business.” DevonLive, July 13, 2018. Retrieved at https://www.devonlive.com/news/devon-news/rerooted-cafe-says-no-food-1780890

Cochran, Chris, Eva Goulbourne, Chris Hunt, and Angel Veza, *et al.* *Restaurant Food Waste Action Guide.* San Francisco: ReFED: Rethinking Food Waste through Economics and Data: A Roadmap to Reduce Food Waste, 2018. Retrieved at http://www.refed.com/downloads/Restaurant\_Guide\_Web.pdf#page=6

Cochran, Chris, Eva Goulbourne, Chris Hunt, and Angel Veza, *et al.* *Retail Food Waste Action Guide*. San Francisco: ReFED: Rethinking Food Waste through Economics and Data: A Roadmap to Reduce Food Waste developed in partnership with the Food Waste Reduction Alliance (FWRA), 2018. Retrieved at http://www.refed.com/downloads/Retail\_Guide\_Web.pdf

Corner, Natalie. “Food Waste Costs the Restaurant Industry £682million a Year.” DailyMail, December 5, 2016. Retrieved at http://www.dailymail.co.uk/femail/article-4000806/Food-waste-costs-restaurant-industry-682million-year.html

Cooper, Ryan. “10 Ways Restaurant Owners Can Take Food Waste Off the Menu.”

Sustainable Brands, September 12, 2018. Retrieved at https://www.sustainablebrands.com/news\_and\_views/behavior\_change/ryan\_cooper/10\_ways\_restaurant\_owners\_can\_take\_food\_waste\_menu

Coşkun, Ayşen, Raife Meltem, and Yetkin Özbük. “What Influences Consumer Food Waste Behavior in Restaurants? An Application of the Extended Theory of Planned Behavior.” Waste Management 117 (November 2020): 170-178. https://doi.org/10.1016/j.wasman.2020.08.011 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X20304438

Tags: Consumers, Restaurants

Crane, Misti. “Worries about Food Waste Appear to Vanish When Diners Know Scraps Go to Compost.” Ohio State University News, January 3, 2017. Retrieved at https://news.osu.edu/news/2017/01/03/food-waste-compost/

Crowe, Jasmine. “Solving Food Waste and Hunger.” GreenBiz, September 8, 2020. Retrieved at https://www.greenbiz.com/video/solving-food-waste-and-hunger

Tags: Popup Restaurants, Video

Daily Sabah. “Turkish Restaurant’s Novel Idea Helps Street Animals, Avoids Food Waste.” Daily Sabah, December 13, 2016. Retrieved at http://www.dailysabah.com/life/2016/12/14/turkish-restaurants-novel-idea-helps-street-animals-avoids-food-waste

**Deja Food** (Madison, New Jersey) is an app “where restaurants post unsold food at a discount.” It’s “mission is to stop quality food from ending up in a landfill by providing the public access to affordable meals while helping participating restaurants increase their bottom lines.”

Website: https://dejafood.com/

Tags: Apps, Restaurants

Danone North America. “Two Good Yogurt Teams Up with Chef Marcus Samuelsson and Full Harvest this Earth Week to Combat a Leading Contributor to Climate Change – Food Waste.”

Perishable News.com, April 8, 2021. Retrieved at: https://www.perishablenews.com/dairy/two-good-yogurt-teams-up-with-chef-marcus-samuelsson-and-full-harvest-this-earth-week-to-combat-a-leading-contributor-to-climate-change-food-waste/

Tags: Chefs, Dairy

Drexel Now. “Less Waste, More Nutrition: Drexel’s Food Lab and Terrain Cafe Partner for Weekly Sustainable Menus.” Drexel Now, September 3, 2020. Retrieved at https://drexel.edu/now/archive/2020/September/Food-Lab-Terrain-Collaboration-for-Sustainable-Menu/

Tags: Café, Universities

Eat Out. “How the SA Food Industry Is Banding Together for Zero Wastage.” Eat Out, July 5, 2018. Retrieved at http://www.eatout.co.za/article/sa-food-industry-banding-together-zero-wastage/

Eat North. “Christa Bruneau-Guenther's Zero-waste Pulp Burgers.” Eat North, March 20, 2021. [mentions the *Ikea Scraps Book* (qv)] Retrieved at https://eatnorth.com/eat-north/christa-bruneau-guenthers-zero-waste-pulp-burgers

Tags: Recipes, Restaurants

**EatCloud** (Colombia origin) “is a startup that reduces food waste and fights against hunger, generating social, economic, and environmental impact.” Its “digital platform connects the entire food ecosystem (supermarkets, restaurants, hotels, etc.) and the social ecosystem (food banks and charity foundations), acting as a bridge between surplus food that cannot be sold or consumed with people in need.” It “makes it possible to increase the amount of food available among the poorer population and significantly reduces food waste. Moreover, it prevents the food industry from financial loss and generates new streams of economic, social and environmental benefits.” It was founded in 2019. Its CEO is Jorge Correa as of November 4, 2020.

Website: https://www.eatcloud.com/

Tags: Colombia, Restaurants, Restaurant Apps

Editorial Team. “This Restaurant Is Making Nutritious Veggie Burgers From Leftover Juice Pulp!” Food Monster, December 8, 2017. Retrieved at http://www.onegreenplanet.org/vegan-food/this-restaurant-is-making-nutritious-veggie-burgers-from-leftover-juice-pulp/

Ehrlich, Theresa. “6 Ways Restaurants Can Fight Food Waste.” EDF+Business - Environmental Defense Fund, March 14, 2017. Retrieved at http://business.edf.org/blog/2017/03/14/6-ways-restaurants-can-fight-food-waste-and-how-you-can-help/

**Ends+Stems** (San Francisco Bay area based) is “a meal-planning service designed to help people reduce their food waste...” “It provides weekly meal plans, a smart grocery list, and the recipes people need to handle a week of dinners with zero effort in planning.” It was founded in 12017 by CEO chef Alison Mountford.

Website: https://endsandstems.com/

Tags: Chefs, Meal Delivery Services

Engle, Shaena. “Month-Long LA Food Bowl Celebrates City’s Best Chefs And Restaurants for a Cause.” Beverly Hills Patch, May 26, 2017. Retrieved at https://patch.com/california/beverlyhills/month-long-la-food-bowl-celebrates-cities-best-chefs-restaurants-cause

Environmental News Service. “First Awards Recognize Greenest U.S. Restaurant.” Environmental News Service, September 27, 2018. Retrieved at http://ens-newswire.com/2018/09/27/first-awards-recognize-greenest-u-s-restaurants/

Fast Casual. “Chipotle Commits to Reducing Waste.” Fast Casual, April 9, 2018. Retrieved at https://www.fastcasual.com/news/chipotle-commits-to-reducing-waste/

Ferst, Devra. “Here’s the Food Waste-Focused Menu for Dan Barber’s WastED Pop-Up.” Eater, March 13, 2015. Retrieved at http://ny.eater.com/2015/3/13/8209649/dan-barber-wasted-blue-hill-food-waste-pop-up

Fearnley-Whittingstall, H. “Viewpoint: the Rejected Vegetables That Aren’t Even Wonky.” BBC News. 28 October 2015. Retrieved at http://www.bbc.co.uk/news/magazine-34647454

Figueras, Ligaya. “Mind the Waste: Rethinking Leftovers and Restaurant Food Waste

Chefs Address the Problem of Food Waste.” AJC, March 23, 2017. Retrieved at http://www.myajc.com/entertainment/dining/mind-the-waste-rethinking-leftovers-and-restaurant-food-waste/M97ANEEFKCpShHYmETBuCL

Filimonau, Viachaslau, Ekaterina Todorova, Andrew Mzembe, Lieke Sauer, and Aaron Yankholmes. “A Comparative Study of Food Waste Management in Full Service Restaurants of the United Kingdom and the Netherlands.” Journal of Cleaner Production 25810 (June 2020): 120775 https://doi.org/10.1016/j.jclepro.2020.120775 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620308222

Filimonau, Viachaslau, Hafize Fidan, Iordanka Alexieva, Stefan Dragoev, and Denitsa Dimitrova Marinova. “Restaurant Food Waste and the Determinants of its Effective Management in Bulgaria: an Exploratory Case Study of Restaurants in Plovdiv.” Tourism Management Perspectives 32 (October 2019) 100577 https://doi.org/10.1016/j.tmp.2019.100577 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2211973619301096

Filimonau, Viachaslau, Huining Zhang, and Ling-en Wang. “Food Waste Management in Shanghai Full-service Restaurants: a Senior Managers’ Perspective.” Journal of Cleaner Production 25810 (June 2020): 120975 https://doi.org/10.1016/j.jclepro.2020.120975 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620310222

Filimonau, Viachaslau, and Delysia A. De Coteau. “Food Waste Management in Hospitality Operations: a Critical Review.” Tourism Management 71 (April 2019): 234-245. Retrieved at https://www.researchgate.net/publication/328404213\_Food\_waste\_management\_in\_hospitality\_operations\_A\_critical\_review

Filimonau, Viachaslau, Vu NgocNghiem, and Ling-enWang. “Food Waste Management in Ethnic Food Restaurants.” International Journal of Hospitality Management 92 (January 2021): 102731. https://doi.org/10.1016/j.ijhm.2020.102731 Retrieved at https://www.sciencedirect.com/science/article/pii/S0278431920302838

Tags: Restaurants

Filimonau, Viachaslau, and Judit Sulyok. “‘Bin it and Forget It!’: the Challenges of Food Waste Management in Restaurants of a Mid-sized Hungarian City.” Tourism Management Perspectives 37 (January 2021): 100759. Retrieved at https://www.sciencedirect.com/science/article/pii/S2211973620301264

Tags: Hungary, Restaurants, Tourism

**FloWaste** (South Bend, Indiana based) is startup with a food analytics platform with “sensor and image recognition technology for identifying how food is prepared. The tech is sold to restaurants, takeaways and cafeterias to help reduce food waste.” It “was founded by Trinity College Dublin students and is now based in the US.”

Website: https://www.flowaste.com/

Tags: Platforms, Restaurants

Filimonau, Viachaslau, and Vladimir A. Ermolaev. “The Sleeping Giant? Food Waste in the Foodservice Sector of Russia.” Journal of Cleaner Production (March 13, 2021): 126705. https://doi.org/10.1016/j.jclepro.2021.126705

Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621009252

Tags: Food Services, Russia

Food Waste Reduction Alliance. *Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Restaurants.* BSR, 2014. Retrieved at http://www.foodwastealliance.org/wp-content/uploads/2014/11/FWRA\_BSR\_Tier3\_FINAL.pdf

Food Waste Reduction Alliance. *Messy but Worth It: Lessons Learned from Fighting Food Waste; Tips from Foodservice Manufacturers, Grocers and Restaurants Leading the Way in Food Waste Reduction.* Washington DC: Food Waste Reduction Alliance, February 2020. Retrieved at https://foodwastealliance.org/wp-content/uploads/2020/03/FoodWaste\_Final\_small.pdf

Food Waste Stops with Me. “How 8 Portland Restaurants Minimize Food Waste.” Portland, Oregon: Food Waste Stops with Me (qv). Retrieved at https://www.portlandoregon.gov/sustainabilityatwork/article/679341

FoodService. “OzHarvest’s Innovation Arm ForPurposeCo. Partners with Anti-food Waste Leader.” FoodServiceNews, September 10, 2018. Retrieved at http://www.foodservicenews.com.au/latest/ozharvest-s-innovation-arm-forpurposeco-partners-with-anti-food-waste-leader

Furbank, Leni. “Chefs Fighting Food Waste.” NYC Food Policy Center, September 20, 2017. Retrieved at http://www.nycfoodpolicy.org/chefs-fighting-food-waste/

Garcia-Navaro, Lulu. “Master Chef Turns Leftovers into Fine Dining for Brazil’s Hungry.” NPR, August 14, 2016. Retrieved at http://www.npr.org/sections/thetorch/2016/08/14/489987964/master-chef-turns-leftovers-into-fine-dining-for-brazils-hungry

**Gemmayze St** (Auckland, New Zealand) is a restaurant that gives a charity group free use of its kitchen once a week to serve rescued food.

Website: https://www.facebook.com/gemmayzest/

Giles, Robin, and Maya Yagoda. “Food for London Now: Zero-waste Chef Max La Manna Helps Prepare Meals for Vulnerable Londoners.” Evening Standard, December 8, 2020. Retrieved at https://www.standard.co.uk/news/foodforlondon/food-for-london-max-la-manna-zero-waste-b219890.html

Tags: Chefs

**Gohan Biiru** (Denmark) is a beer made from leftover rice by Science Brew in cooperation with the Copenhagen restaurant Sticks ‘n’ Sushi.

Website: http://www.sciencebrew.dk/index-uk.html

Tags: Beer, Denmark, Restaurants, Upcycled Products

Goldfield, Hannah. “Waste Not, Want Not, Eat Up?.” *New Yorker*, March 28, 2015. Retrieved at http://www.newyorker.com/culture/culture-desk/waste-not-want-not-eat-up

Goldstein, Judith. “Food Tech’s Environmental Effect.” Modern Restaurant Management, September 7, 2016. Retrieved at http://www.modernrestaurantmanagement.com/food-techs-environmental-effect/

Goldstein, Nora. “Only You Can Prevent Food Waste.” *BioCycle* 56:10 (November 2015): 25. Retrieved at https://www.biocycle.net/2015/11/16/only-you-can-prevent-food-waste/

Google Food. “Recipe for Sustainability: Why Google Cafes Love Ugly Produce.” Google Food, posted December 6, 2016. Retrieved at https://www.google.com/green/projects/rews/

Graham, August. “Closed Restaurants Tighten Food Waste Supply at Biffa.” Independent, May 31, 2021. Retrieved at https://www.independent.co.uk/business/closed-restaurants-tighten-food-waste-supply-at-biffa-b1857338.html

Tags: Covid-19, Restaurants

Grover, Sami. “Ikea saves $1M by Tackling Food Waste.” Tree Hugger, July 3, 2017. Retrieved at https://www.treehugger.com/corporate-responsibility/ikea-saves-1m-tackling-food-waste.html

Hamlin, Jessica. “LACMA’s Ray’s and Stark Bar Touts New Transparent and Ethical Menu.” LA Week, May 30, 2018. Retrieved at http://www.laweekly.com/restaurants/lacmas-rays-and-stark-bar-touts-new-transparent-and-ethical-menu-9507550

Harris, Jen. “Providence Has a New Zero-waste Cocktail Program. Here’s How to Make the Best Drink on the Menu.” Los Angeles Times, January 10, 2018. Retrieved at http://www.latimes.com/food/dailydish/la-fo-co-providence-cocktail-recipe-20180213-story.html

Harrison, Sara. “Helping Restaurant Kitchens Reach Zero Food Waste.” Civil Eats, June 28, 2017. Retrieved from https://civileats.com/2017/06/28/helping-restaurant-kitchens-reach-zero-food-waste/

Henry, Sarah. “Salvage Supperclub: A High-End Dinner in a Dumpster to Fight Food Waste.” The Salt, NPR, July 29, 2016. Retrieved at https://www.npr.org/sections/thesalt/2016/07/29/487089896/salvage-supperclub-a-high-end-dinner-in-a-dumpster-to-fight-food-waste

Hester, Jessica Leigh. “How Philly’s First Pay-what-you-can Café Is Taking Aim at Hunger and Food Waste, Too.” CityLab, September 2, 2016. Retrieved at http://www.citylab.com/navigator/2016/09/eat-cafe-philadelphia-food-waste-hunger/498572/?mc\_cid=7a14a04922&mc\_eid=49fa673d01

Hildebrand, Ryan. “5 Ways to Conquer Food Waste Without Spoiling the Customer Experience or the Bottom Line.” Fast Casual, December 29, 2017. Retrieved at https://www.fastcasual.com/blogs/5-ways-to-conquer-food-waste-without-spoiling-the-customer-experience-or-the-bottom-line/

Hill, Adam. “Video: Dundee Indian Buffet Urges Customers to Clear Their Plates or End up Paying a Fine!.” Evening Telegraph, January 11, 2017. Retrieved at https://www.eveningtelegraph.co.uk/fp/video-dundee-indian-buffet-urges-customers-clear-plates-end-paying-fine/

Interiors&sources. “Sustainability Is on the Menu at Zero Waste Bistro.” interiors&sources, May 19, 2018. Retrieved at https://www.interiorsandsources.com/article-details/articleid/22116/title/zero-waste-bistro

Hirsh, Sophie. “A Zero-Waste Chef Shares His Most Unique Food Waste Tips for Quarantine.”

Green Matters, April 23, 2020. Retrieved at https://www.greenmatters.com/p/zero-waste-chef-food-waste-tips

Tags: Chefs, Covid-19

Hirsh, Sophie. “How Zero-Waste Chef Max La Manna Is Fighting the Climate Crisis with Food.” Green Matters, March 9, 2021. Retrieved at https://www.greenmatters.com/p/zero-waste-vegan-chef-max-la-manna

Tags: Chefs

Ho, Sally. “Just Salad Debuts New Plastic-Free Anti-Food Waste Meal Kit Brand.” Green Queen, January 15, 2021. Retrieved at https://www.greenqueen.com.hk/just-salad-debuts-new-plastic-free-anti-food-waste-meal-kit-brand/

Tags: Meal Kits, Restaurants, Plastic

Jennings, Lisa. “Restaurants, Food Banks Team up as Need Grows.” *Nation’s Restaurant News*, August 10, 2009. Retrieved at http://nrn.com/product-watch/restaurants-food-banks-team-need-grows

Jennings, Lisa. “What Restaurants Can Do to Reduce Food Waste.” *Nation’s Restaurant News*, February 7, 2018. Retrieved at http://www.nrn.com/operations/what-restaurants-can-do-reduce-food-waste

Jimbo, Mackie Jimbo. “Should Restaurants Donate Excess Food? The Answer Is Not So Simple.” New Food Economy, January 9, 2020. Retrieved at https://newfoodeconomy.org/restaurants-donate-excess-food-los-angeles-bread-lounge/

Jungbauer, Jessica. “A Delicious Dinner in Berlin – from Food That Would Have Been Thrown Away.” *The Guardian*, October 23, 2016. Retrieved at https://www.theguardian.com/travel/2016/oct/23/restlos-glucklich-berlin-restaurant-food-delicious-thrown-away

Kanthor, Rebecca. “Backlash from Bubble-tea Fans after China Bans Plastic Straws in Restaurants.” The World, April 7, 2021. Retrieved at https://www.pri.org/stories/2021-04-07/backlash-bubble-tea-fans-after-china-bans-plastic-straws-restaurants

Tags: China, Plastic, Restaurants, Straws

Kapadia, Jess. “Jehangir Mehta, Food Waste Crusader, Is a Savior of Scallops.” Food Republic, February 2, 2017. Retrieved at http://www.foodrepublic.com/2017/02/02/food-waste-crusader-jehangir-mehta-savior-scallops/

Karidis, Arlene. “Large Venues Clamp Down on Food Waste.” Waste360, March 27, 2017. Retrieved at http://www.waste360.com/food-waste/large-venues-clamp-down-food-waste

Kennedy, Caroline. “Sullivan Scrap Kitchen Minimizes Food Waste at New Uptown Location.” 303 Magazine, June 26, 2020. Retrieved at https://303magazine.com/2020/06/sullivan-scrap-kitchen-minimizes-food-waste-at-new-uptown-location/

Kerin, Lindy. “Massimo Bottura Explores Turning Food Waste into Gourmet Meals for Refugees, Homeless.” The World Today, November 11, 2016. Retrieved at http://www.abc.net.au/news/2016-11-08/massimo-bottura’s-fight-against-food-waste-in-new-doco/8005054

Kim, Torrey. “Is Zero Waste Achievable in the Restaurant Industry?.” SmartBrief, December 4, 2017. Retrieved from https://www.smartbrief.com/original/2017/12/zero-waste-achievable-restaurant-industry

King, Rachel. “Sustainable Cocktails Could Be the Next Big Trend in Bartending.” Fortune, July 2, 2018. Retrieved at http://fortune.com/2018/07/02/sustainable-cocktails-bitters-drinks/

Kizildag, Murat, Bendegul Okumus, and Joe Hutchinson. “Food Waste and Financial Performance: Should Olive Garden Drop Unlimited Breadsticks and Salad from its Menu?” Journal of Hospitality and Tourism Cases 5:2 (January 2016): Retrieved at https://www.researchgate.net/publication/338746926\_Food\_Waste\_and\_Financial\_Performance\_Should\_Olive\_Garden\_drop\_unlimited\_breadsticks\_and\_salad\_from\_its\_menu

Kludt, Amanda. “Dan Barber’s Pop-up (Called wasteED) Is “Not Just about Ugly Vegetables and Offal Cuts.” Eater, February 17, 2015. Retrieved at http://ny.eater.com/2015/2/17/8048985/blue-hill-to-transform-into-food-waste-pop-up

Ko, Wen-Hwa, and Min-Yen Lu. “Evaluation of the Professional Competence of Kitchen Staff to Avoid Food Waste Using the Modified Delphi Method.” Sustainability 12 (September 28, 2020): 8078; https://doi.org/10.3390/su12198078 Retrieved at https://www.mdpi.com/2071-1050/12/19/8078

Tags: Hotels, Restaurants

Koman, Tess. “10 Chain Restaurants That Are Working To Combat Food Waste.” Delish, August 3, 2018. Retrieved at https://www.delish.com/food-news/g22625962/restaurants-that-donate-food/

Lawrence, Cate. “How the Internet of Crops Is Solving the Issue of Food Waste.” ReadWrite, December 6, 2016. Retrieved at http://readwrite.com/2016/12/06/how-the-internet-of-crops-is-solving-the-issue-of-food-waste-il1/

Leith, Amber. “World Food Day 2020: Technology and Data Help Eliminate Food Waste and Drive Better Business Operations.” Oracle Food and Beverage Blog, October 15, 2020. Retrieved at https://blogs.oracle.com/foodandbeverage/world-food-day-technology-and-data-eliminate-food-waste

Tags: Restaurants, Technology

Lephilibert, Benjamin. “Food Waste the Elephant in the Room for the Hospitality Industry.” Waste Not, January 15, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/benjamin\_lephilibert/food\_waste\_elephant\_room\_hospitality\_industry

Loewe, Emma. “Could Zero-Waste Restaurants Be the Future of Fine Dining?.” MindBodyGreen Planet, May 24, 2018. Retrieved at https://www.mindbodygreen.com/articles/nolla-zero-waste-restaurant

Lunkes, Rogério João, Fabricia Silva da Rosa, and Pamela Lattanzi. “The Effect of the Perceived Utility of a Management Control System with a Broad Scope on the Use of Food Waste Information and on Financial and Non-Financial Performances in Restaurants.” Sustainability 12:15 (August 3, 2020): 6242. https://doi.org/10.3390/su12156242 Retrieved at https://www.mdpi.com/2071-1050/12/15/6242

McCarthy, Kat. “Strategic Inventory Management to Prevent Food Loss from Commercial Kitchens.” RecyclingWorks Massachusetts, January 28, 2021. Retrieved at https://recyclingworksma.com/strategic-inventory-management-to-prevent-food-loss-from-commercial-kitchens/

Tags: Commercial Kitchens

McGuinness, Katy. “Food News: Turning Bread into Charity Gold.” Independent, December 31, 2017. Retrieved at https://www.independent.ie/life/food-drink/food-news-turning-bread-into-charity-gold-36431608.html

Maitland, Hayley. “These Restaurants Are Tackling Food Waste And Innovating The Way People Dine.” Vogue, October 16, 2018. Retrieved at https://www.vogue.co.uk/article/best-sustainable-restaurants

Mannion, Eleanor. “Dublin-based Chef Turns Food Waste into Ice Cream.” RTE News, September 25, 2020. Retrieved at https://www.rte.ie/news/2020/0924/1167291-food-waste-ice-cream/

Tags: Chefs, Ice Cream, Ireland

Matzembacher, Daniele Eckert, Pedro Brancoli, Laís Moltene Maia, and Mattias Eriksson. “Consumer’s Food Waste in Different Restaurants Configuration: a Comparison Between Different Levels of Incentive and Interaction.” Waste Management 114 (August 1, 2020): 263-273. https://doi.org/10.1016/j.wasman.2020.07.014 Download PDF at https://www.sciencedirect.com/science/article/pii/S0956053X20303809

Tags: Academic Articles, Consumers, Restaurants

McGuinness, Katy. “Dublin-based Chef's Zero-waste Gelato Is a Real Scoop.” The Times, October 4, 2020. Retrieved at

Tags: Chefs, Gelato, Ireland,

Monaco, Emily. “Chef Sean Telo: Making Food Waste Delicious in Brooklyn.” Organic Authority, February 9, 2017. Retrieved at http://www.organicauthority.com/how-chef-sean-telo-is-embracing-food-waste-at-his-brooklyn-restaurant/

Moyer, Chris. “The Restaurant Evolution: Focus on Waste Diversion & Resource Recovery.” National Restaurant Association, September 14, 2012. Retrieved at http://www.gmaonline.org/uploadFiles/184D0D00000035.filename.MOYER\_Food\_Waste.pdf

Markham, Lauren. “The Untapped Potential of Wasted Food.” *New Yorker*, May 15, 2015. Retrieved at http://www.newyorker.com/business/currency/the-untapped-potential-of-wasted-food

Marks, Olivia. “How Tinder Food Apps and Dumpster-Diving Restaurants Could Help End British Food Waste.” Munchies, May 9, 2016. Retrieved at https://munchies.vice.com/en/articles/how-tinder-food-apps-and-dumpster-diving-restaurants-could-help-end-british-food-waste

Matchar, Emily. “The Rise of ‘Zero-Waste’ Restaurants.” Smithsonian, March 16, 2020. Retrieved at https://www.smithsonianmag.com/innovation/rise-zero-waste-restaurants-180974394/

McAdams Bruce, Michael von Massow, Monica Gallant, and Mychal-Ann Hayhoe. “A Cross Industry Evaluation of Food Waste in Restaurants.” Journal of Foodservice Business Research 22:1 (June 27, 2019): 1-18. DOI:10.1080/15378020.2019.1637220 Retrieved at https://www.researchgate.net/publication/334092711\_A\_cross\_industry\_evaluation\_of\_food\_waste\_in\_restaurants

Tags: Restaurants

McCarthy, Sean. “Reducing Food Waste; Restaurateurs Weigh Their Options.” Omaha Magazine, October 4, 2016. Retrieved at http://omahamagazine.com/articles/reducing-food-waste/

Meager, Daisy. “Why It’s ‘Phenomenally Easy’ to Solve the World’s Food Waste Problem.” Munchies, October 4, 2016. Retrieved at https://munchies.vice.com/en/articles/why-its-phenomenally-easy-to-solve-the-worlds-food-waste-problem

**Meal Canteen** (France) is an app that enables users “to book meals in advance of attendance. This allows catering staff at restaurants and schools to plan the amount of food they need in advance, ensuring a reduction in their food waste. The app also provides information on where products originate, how they were made and what allergies they may contain. The long-term thinking with this approach is that by giving consumers more information about the food they eat, their eating habits can be redesigned to choose only the food they will finish, thus reducing food waste.”

Website:

Tags: Apps, Restaurants, France

Middle East News. “Saudi May Fine Restaurant Goers Who Leave Food on Their Plates.” Middle East News, August 23, 2017. Retrieved at https://www.middleeastmonitor.com/20170823-saudi-may-fine-restaurant-goers-who-leave-food-on-their-plates/

Mindfood. “Six Australian Chefs Reveal Their Top Tips for Using up Your Food Waste.” Mindfood, November 6, 2018. Retrieved at https://www.mindfood.com/article/six-australian-chefs-reveal-their-top-tips-for-using-up-your-food-waste/

Mirza, Maryam. “Food Waste a Tricky Issue for Retailers, Companies.” The Star, December 27, 2018. Retrieved at https://www.thestar.com/news/gta/2018/12/27/food-waste-a-tricky-issue-for-retailers-companies.html

Mohan, Anne Marie. “NYC Restaurants Join Food Waste Reduction Challenge.” Greener Package, February 6, 2017. Retrieved at https://www.greenerpackage.com/additives/nyc\_restaurants\_join\_food\_waste\_reduction\_challenge

Monaco, Emily. “This New App is Taking Restaurant Food Waste to the Web.” Organic Authority, September 12, 2016. Retrieved at https://www.organicauthority.com/this-new-app-is-taking-restaurant-food-waste-to-the-web/

Monks, Kieron. “Trash Can to Table: the Rise of Waste Cafes.” CNN, October 6, 2016. Retrieved at http://www.cnn.com/2016/10/05/world/food-waste-cafes-rjfp/

Montgomery, Angelica. “Free Leftovers? Quebec City Restaurant’s Plan to Feed the Hungry Draws Visit from Inspectors.” CBC News, January 18, 2017. Retrieved at http://www.cbc.ca/news/canada/montreal/quebec-city-limoilou-soupe-et-company-refridgerator-ministry-1.3941044

Moody, Tom. “Vegan Chef Matthew Pritchard Makes Food Waste Recycling Appeal.” South Wales Argus, September 21, 2020. Retrieved at https://www.southwalesargus.co.uk/news/18735132.vegan-chef-matthew-pritchard-makes-food-waste-recycling-appeal/

Tags: Chefs, Wales

Morrison, Karen. “Restaurant Gets Food from the Source.” Western Producer, December 29, 2016. Retrieved at http://www.producer.com/2016/12/restaurant-gets-food-from-the-source

Murphy, Mark. “FoodSpace Ireland Launches Stop Food Waste Campaign.” fft, September 21, 2020. Retrieved at https://www.fft.ie/foodspace-ireland-stop-food-waste-campaign/

Tags: Cafes, Campaigns, Ireland

Naylor, Tony. “How to Have a Zero Waste Kitchen: Tips from Jamie Oliver, Tom Kerridge, Skye Gyngell and More.” The Guardian, May 31, 2018. Retrieved at https://www.theguardian.com/lifeandstyle/2018/may/31/how-have-a-zero-waste-kitchen-tips-from-jamie-oliver-tom-kerridge-skye-gyngell-and-more

Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants.” Vogue, October 18, 2018. Retrieved at https://www.vogue.co.uk/gallery/best-zero-waste-restaurants

National Restaurant Association. “Measuring Food Waste Can Bolster Your Bottom Line.” National Restaurant Association, nd. Retrieved at http://www.restaurant.org/Manage-My-Restaurant/Operations/Back-of-House/Measuring-food-waste-can-bolster-your-bottom-line

National Restaurant Association. “The State of Restaurant Sustainability 2018.” National Restaurant Association 2018. Retrieved at https://furtherwithfood.org/wp-content/uploads/2018/02/Sustainability\_FINAL\_pdf.pdf

National Restaurant Association. “National Restaurant Association Conserve Hosts Free Webinars on How ‘Going Green’ Can Improve the Bottom Line.” National Restaurant Association, September 17, 2008. Retrieved at http://www.restaurant.org/Pressroom/Press-Releases/National-Restaurant-Association-Conserve-Hosts-Fre

Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide to the Best Zero-Waste Restaurants.” Vogue, October 18, 2018. Retrieved at https://www.vogue.co.uk/gallery/best-zero-waste-restaurants

NYC.gov. “Mayor Bloomberg Announces More than 100 Restaurants to Participate in the ‘Food Waste Challenge,’ New City Program to Reduce Amount of Waste Sent to Landfills.” April 25, 2013. Retrieved at http://www1.nyc.gov/office-of-the-mayor/news/148-13/mayor-bloomberg-more-100-restaurants-participate-the-food-waste-challenge-

Oches, Sam. “Expert’s Take: Fighting Food Waste in Quick Service.” QSR, March 30, 2018. Retrieved at https://www.qsrmagazine.com/restaurant-operations/experts-take-fighting-food-waste-quick-service

Orlow, Emma. “New Crown Heights Restaurant ‘Hunky Dory’ Adopts Zero Waste Approach.” Gothamist, February 7, 2019. Retrieved at http://gothamist.com/2019/02/07/hunky\_dory\_restaurant\_crown\_heights.php#photo-1

**Outside2Inside** --O2I– (Santa Clara,- California based) is a non-profit organization “focused on reducing food waste through prevention, recovery and recycle through various creative programs.”Its mission “is to reduce food waste by bringing awareness about food waste among community and kids, recover wonky produce, and recycle food waste through organic composting and animal feed.” It was launched by Mario Mandarić, a 29-year-old chef from Split, Croatia, and “a group of spirited individuals with the aim to reduce waste, hunger and create clean, peaceful, healthy environment.”

Website: https://outside2inside.com/

Tags: Chefs, Organizations

Peralta, Sophia. “Restaurant Food Waste in Australia: Facts that Might Surprise You.” Revenue Loop, January 25, 2019. Retrieved at https://www.revenueloop.com/restaurant-food-waste-in-australia-facts-that-might-surprise-you/

Peter, Claudia. “A Pop-up Restaurant in Zürich Is Serving Food That Was Destined for the Dump.” Lonley Planet, March 21, 2018. Retrieved at https://www.lonelyplanet.com/news/2018/03/21/restaurant-zurich-food-waste/

Peters, Adele. “At this New York Restaurant, You Can Order a Food Waste Dumpling.” Co.Exist, January 3, 2017. Retrieved at https://www.fastcoexist.com/3067753/at-this-new-york-restaurant-you-can-order-a-food-waste-dumpling

Petroni, Agostino. “Harnessing Food Waste to Empower Communities in Brazil.” Yes! Magazine, October 9, 2020. Retrieved at https://www.yesmagazine.org/social-justice/2020/10/09/food-waste-brazil-communities/

Tags: Brazil, Chefs, Organizational Projects

Phillips, Sarah. “The UK’s First Zero-Waste Restaurant Puts Trash First.” Munchies, July 16, 2014. Retrieved at https://munchies.vice.com/en/articles/meet-the-chef-opening-the-uks-first-zero-waste-restaurant

Pipe, Taylor. “Circular Meal Project Will See Local Restaurants Serve Gourmet Meals Created Through Waste Food.” Guelph Today, October 15, 2020. Retrieved at https://www.guelphtoday.com/grounded/circular-meal-project-will-see-local-restaurants-serve-gourmet-meals-created-through-waste-food-2795749

Tags: Canada, Restaurants

PR.com. “Global Restaurant Chain Saved £1.25M in Food Stock in Three Days with IoT Sensors.” PR.com, November 20, 2020. Retrieved at https://www.pr.com/press-release/825644

Tags: Covid-19, Restaurants, Sensors

Price, Laura. “Why Massimo Bottura Wants the World to View Food Waste as Viable Ingredients.” The World’s 50 Best Restaurants.” June 7, 2017. Retrieved at http://www.theworlds50best.com/blog/News/massimo-bottura-food-waste-viable-ingredients.html

PRNewswire. “Leanpath Launches Mobile Food Waste Measuring Device for COVID-Era Menus.” [Press Release] Leanpath, August 3, 2020. Retrieved at https://www.prnewswire.com/news-releases/leanpath-launches-mobile-food-waste-measuring-device-for-covid-era-menus-301104275.html

**Project Green Fork** (Memphis, Tennessee) is a nonprofit organization operated by Clean Memphis “that assists restaurants in being more “green.” Eliminating Styrofoam and using recyclable to-go containers is one small change for a restaurant that makes a big difference for landfills. Project Green Fork restaurants also recycle everything from cardboard boxes to their fryer oil.” Project Green Fork was launched in 2008 by Margot McNeeley who is the current executive director (as of January 13, 2019).

Website: https://www.projectgreenfork.org/

Tags: Foam Food Service Products, Restaurants

**Project Leftover** (South Florida) is a program of the Diplomático Rum program that “aims to create and connect a network of local nonprofit food rescue organizations with restaurants and bars whose food surplus would previously go unused, while helping reduce their carbon footprints and directly reduce local food insecurity. Restaurants can also realize additional savings through an enhanced tax deduction designed to incentivize businesses to donate food.” It is “organized by The LBB Agency...”

Website: https://rondiplomatico.com/sustainability

Tags: Projects, Restaurants

Pruner, Aaron. “The United Nations Served World Leaders Garbage for Lunch to Highlight Global Food Waste Issue.” Uproxx, September 29, 2015. Retrieved at http://uproxx.com/life/landfill-lunch-food-waste-issue/

Prynn, Jonathan. “Skye Gyngell and Merlin Labron-Johnson to Whip up Banquet from Waste.” ES, March 27, 2017. Retrieved at https://www.standard.co.uk/go/london/restaurants/skye-gyngell-and-merlin-labronjohnson-to-whip-up-banquet-from-waste-for-london-food-month-a3499851.html

**Quanjude** (Beijing, China based) is a roast duck restaurant chain. Many customers eat “less than half of what they ordered. As of August 2020, it tells “customers to order according to their guest numbers and even urge them to order one less dish than their total head count, he said. They also ask them to pack up any leftovers to bring home.” The original restaurant in Beijing was founded in 1864.

Website: https://www.nytimes.com/reuters/2020/08/18/world/asia/18reuters-china-food-wastage.html

Redling, Adam, ed. “New York Businesses Now Required to Put Food Waste to Beneficial Use.” Recycling Today, February 17, 2018. Retrieved at http://www.recyclingtoday.com/article/new-york-food-waste-rules-dsny/

ReFED. “New Guidelines Help Foodservice Businesses Include Food Waste Reduction in Their Covid-19 Operating Plans.” ReFED, August 26, 2020 Retrieved at https://www.refed.com/content-hub/new-guidelines-help-foodservice-businesses-include-food-waste-reduction-in-their-reopening-and-post-covid-operational-plans/

Renton, Alex. “Food Waste Solutions: Cuttlefish Testicles and Pigs’ Heads.” The Guardian, February 6, 2014. Retrieved at https://www.theguardian.com/lifeandstyle/wordofmouth/2014/feb/06/food-waste-solutions-cuttlefish-testicles-pigs-heads

Reuters. “IKEA Plans to Cut its Food Waste by Half.” *New York Post*, June 20, 2017. Retrieved at https://nypost.com/2017/06/20/ikea-plans-to-cut-its-food-waste-by-half/

Revel Systems. “Reducing Food Waste in Restaurants: How to Track & Save.” Revel Systems, September 17, 2020. Retrieved at https://revelsystems.com/blog/2020/09/17/reducing-food-waste-in-restaurants/

Tags: Restaurants

Rhind-Tutt, Louise. “The Pay-as-you-feel Manchester Cafe Fighting the Stigma of Food Banks.” News, August 8, 2017. Retrieved at https://inews.co.uk/essentials/lifestyle/food-and-drink/pay-feel-manchester-cafe-fighting-stigma-food-banks/

Riell, Howard. “Don’t Trash Your Bottom Line.” Vegas, Imc., September 5, 2015. Retrieved at https://vegasinc.com/business/2016/sep/05/don’t-trash-your-bottom-line/

Rosengren, Cole. “All You Can Waste: How Buffet-style Food Is Causing Donation Hesitation.” Waste Dive, December 22, 2016. Retrieved at http://www.wastedive.com/news/all-you-can-waste-how-buffet-style-food-is-causing-donation-hesitation/432894/

Ross, Alex. “Waste Cafe Plans to Give Away Food.” The [York] Press, January 18, 2017. Retrieved at http://www.yorkpress.co.uk/news/15029270.Waste\_cafe\_plans\_to\_give\_away\_food/

Rothman, Lauren. “These UK Cafes Serve Delicious Casseroles Straight from the Garbage.” Munchies, November 11, 2014. Retrieved at https://munchies.vice.com/en/articles/these-uk-cafes-serve-delicious-casseroles-straight-from-the-garbage

RDT Blog. “A Close Look at Why Restaurants Should Reduce Food Waste.” RDT Blog, July 6, 2018. Retrieved at https://solutions.rdtonline.com/blog/why-restaurants-should-reduce-food-waste

RDT Blog. “Five Food Waste Initiatives That Can Increase Profit Potential.” RDT Blog, December 17, 2018. Retrieved at https://solutions.rdtonline.com/blog/five-food-waste-initiatives-that-can-increase-profit-potential

ResponseSource. “Laziness Contributes to High Plate Waste at Buffets.” ResponseSource, June 2, 2021. Retrieved at https://pressreleases.responsesource.com/news/101337/laziness-contributes-to-high-plate-waste-at-buffets/

Tags: Buffets

**Restaurant Salaam** (Athens, Ohio) donates refrigerated bags that Athens Food Rescue (qv) volunteers use to transport food to various Athens area nonprofit organizations.” Salaam started donating food back in 2016.

Website: http://www.restaurantsalaam.com/

Ruiz-Grossman, Sarah. “Restaurants Skim a Bit of Food off Your Plate — for a Good Cause.” Huffington Post, December 29, 2016. Retrieved at http://www.huffingtonpost.com/entry/satisfeito-restaurants-brazil-hunger\_us\_5865430ee4b0de3a08f77e55

Ryancryle. “Zero-waste Cafe in Aberdeen Serves More than 600 Meals.” Aberdeen Evening Express, December 15, 2016. Retrieved at https://www.eveningexpress.co.uk/fp/news/local/cafe-serves-up-great-idea-to-help-others-and-stop-110kg-of-food-ending-up-in-landfill/

Sacks, Katherine. “How Restaurants Are Tackling Waste the Cost of Food Waste Is Inconceivable and Irreversible.” Salon, June 7, 2021. Retrieved at https://www.salon.com/2021/06/07/how-restaurants-are-tackling-waste\_partner/

Tags: Restaurants

Sakaguchi, Leo, Nina Pak, and Matthew D. Potts. “Tackling the Issue of Food Waste in Restaurants: Options for Measurement Method, Reduction and Behavioral Change*.” Journal of Cleaner Production* 180 (April 10, 2018): 430–436. Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652617330950

Salyer, Kirsten. “Chef Massimo Bottura Calls for a Revolution to End Food Waste.” World Economic Forum, November 23, 2020. Retrieved at https://www.weforum.org/agenda/2020/11/massimo-bottura-on-solutions-for-food-waste/

Tags: Chefs, Italy, Organizations

Schwan, Henry. “'Mixed Results': Some Restaurants Recycle Properly, Others Don't.” MetroWest Daily News, November 20, 2020. Retrieved at https://www.metrowestdailynews.com/story/business/2020/11/20/restaurant-recycling-story-success-and-challenges/6311358002/

Tags: Restaurants

Selby, Gaynor. “Upcycling Produce at ‘Food Waste’ Restaurant.” Produce Business UK, January 9, 2017. Retrieved at http://www.producebusinessuk.com/purchasing/stories/2017/01/09/upcycling-produce-at-food-waste-restaurant

Settembre, Jeanette. “Massimo Bottura Gives Leftovers New Life.” Penta, March 28, 2018. Retrieved at https://www.barrons.com/articles/massimo-bottura-gives-leftovers-new-life-1522209655

Seymour, Andrew. “‘Food Waste Will Become a Tradeable Commodity for Caterers’ – Meiko Says New Kit Could Offer Lucrative Payback.” Food Service Equipment, September 10, 2020. Retrieved at https://www.foodserviceequipmentjournal.com/food-waste-will-become-a-tradeable-commodity-for-caterers-meiko-says-new-kit-can-offer-lucrative-payback/

Tags: Caterers, Equipment

Sheffield, Hazel. “The Real Junk Food Project Founder Adam Smith on How to Make Restaurant Quality Meals out of Food Waste.” The Independent, September 19, 2016. Retrieved at http://www.independent.co.uk/news/uk/home-news/the-real-junk-food-project-founder-adam-smith-on-how-to-make-restaurant-quality-meals-out-of-food-a7316231.html

Shepard, Laura A. “Have You Eaten at a Carbon-Negative Restaurant Yet?.” EcoWatch, January 3, 2017. Retrieved at http://www.ecowatch.com/carbon-negative-restaurant-2177267039.html

Shore, Randy. “5 Food Trends for 2017 (And What Happened to 2016's Darlings).” Vancouver Sun, December 29, 2016. Retrieved at http://vancouversun.com/life/food/5-food-trends-for-2017-and-what-happened-to-2016s-darlings

Silvennoinen, Kirsi, Sampsa Nisonen, and Oona Pietiläinen. “Food Waste Case Study and Monitoring Developing in Finnish Food Services.” Waste Management 97 (September 2019): 97-104. https://doi.org/10.1016/j.wasman.2019.07.028 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X19304854

Singh, Deepali. “Making Zero Waste a Way of Life.” *Mumbai Mirror*, August 9, 2019. Retrieved at https://mumbaimirror.indiatimes.com/others/health-lifestyle/making-zero-waste-a-way-of-life/articleshow/70593728.cms

Singh, Maanvi. “Warriors Against Waste: These Restaurants and Bars are Aiming for Zero.” The Salt NPR September 14, 2017. Retrieved at http://www.npr.org/sections/thesalt/2017/09/14/548966458/warriors-against-waste-these-restaurants-and-bars-are-aiming-for-zero

Tags: Bars, Restaurants

Sloan, William. “Making Minimal Waste Part of the Restaurant’s Mission.” Waste360, January 14, 2019. Retrieved at https://www.waste360.com/waste-reduction/making-minimal-waste-part-restaurant-s-mission

Sprouse, Claire, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience*. Outlook Good, May 2020. Volume 1. [This is a self-published book that “addresses food waste by bringing together creative cocktail solutions for your home kitchen & bar.” It “sources 19 recipes from bartenders across the country.” Volume 2 and 3 were supposed to be published in July and August 2020] Retrieved at https://outlook-good.com/support-shop/optimisticcocktailsvoli

Steinmetz, Juergen T. “PATA Launches Campaign on Wasting Food in Tourism.” eTurbonews, January 11, 2018. Retrieved at https://www.eturbonews.com/174961/pata-launches-campaign-wasting-food-tourism

Swannell, Richard. “Ending All-you-can-waste Buffets.” The New Paper, May 3, 2018. Retrieved at http://www.tnp.sg/news/views/ending-all-you-can-waste-buffets

Tan, Lincoln. “Asian Restaurants Turning Discards into Delicacies.” New Zealand Herald, January 4, 2018. Retrieved at http://www.nzherald.co.nz/nz/news/article.cfm?c\_id=1&objectid=11955378

Taylor, Meggen. “Barnana: How Three Friends Created a Multi-Million Dollar Business UpCycling Bananas.” Forbes, January 18, 2017. Retrieved at http://www.forbes.com/sites/meggentaylor/2017/01/17/barnana-how-three-friends-created-a-multi-million-dollar-business-upcycling-bananas/#32b5ffdb6634

Tags: Bananas, Upcycling

Tchea, Michelle. “You Won’t Believe What This Michelin-Star Chef Is Doing To Make His Kitchen Zero-Waste Friendly.” Forbes, August 26, 2020. Retrieved at https://www.forbes.com/sites/michelletchea/2020/08/26/you-wont-believe-what-this-michelin-star-chef-is-doing-to-make-his-kitchen-zero-waste-friendly/#1c129dd64571

Terenzio, Olivia . ”12 Ways to Make Your Restaurant More Sustainable.” Open Table, May 14, 2015. Retrieved at

https://restaurant.opentable.com/news/tips/12-ways-to-make-your-restaurant-more-sustainable/

Thomson Reuters. “Peking Duck Chain Urges Diners to Eat less as China Fights Food waste.” Thomson Reuters, August 18, 2020. Retrieved at https://whtc.com/news/articles/2020/aug/18/peking-duck-chain-urges-diners-to-eat-less-as-china-fights-food-waste/1050106/

Thompsett, Katy. “Is It OK to Charge for Food That Would Be Thrown Away?” Refinery29, March 22, 2017. Retrieved at http://www.refinery29.uk/food-waste-project-wasted-london-foodcycle

Thorn, Bret. “Future of Food: less Food Will Go to Waste.” Nation’s Restaurant News, May 19, 2017. Retrieved at http://www.nrn.com/food-trends/future-food-less-food-will-go-waste

**Too Good to Go** ---TGTO– (headquartered in Copenhagen, Denmark) is "a hyper-local environmental social enterprise dedicated to reducing food waste." Its "mission is to prevent food from being thrown in the dustbin and by doing this, make our contribution to minimising the enormous effects food waste has on the environment." Through the Too Good To Go app and website customers "can order delicious food from local restaurants, cafes and bakeries, collect it up to an hour before closing time and enjoy on-the-go in an environmentally-friendly." It permits users to “buy extra and unsold food and drink from restaurants, grocery stores, pubs and producers to stop it from going to waste.” It was launched in 2015. By October 18, 2017, the app included "4,500 restaurants and shops and the company has grown from 15 to 70 employees." It has managed to prevent an estimated "two million portions of food that otherwise would have been thrown out from going to waste." Since 2017, users "have been able to purchase so-called ‘lucky bags' containing surplus supermarket food at heavily-discounted prices." It was launched in Denmark in 2015, and now has affiliates outside of Denmark, including Australia, England, Wales and possibly New York in the future. It was launched in 2016. by Mette Lykke who is the CEO. In June 19, 2019, it was reported to be "Europe's most popular app to find discounted unsold food. It uses her phone's GPS to tell her which registered businesses nearby have extra food for sale, and what they're offering." By this date, they claim to "have rescued 14 million meals in Europe." By 2020 it was used in 13 European countries. It was launched in the US in October 2020 and expects to be available nationwide by the end of 2021. In January 2021, the anti-food waste app in the UK “partnered with some of the nations favourite brands to tackle date label confusion in a campaign named 'Look, Smell, Taste, Don't Waste'. The campaign encourages brands to switch labels from "Use by" to "Best Before" where appropriate.”

Website: http://toogoodtogo.co

Tags: Apps, Europe, Restaurants

University of Córdoba. “Possible Lives for Food Waste from Restaurants.” Retrieved at https://phys.org/news/2020-04-food-restaurants.html

Urwin, Rosamund. “Taste the Future: Borough Market to Host UK’s First Food Tech Village Pop-up.” ES, October 27, 2017. Retrieved at https://www.standard.co.uk/go/london/restaurants/borough-market-to-host-uks-first-food-tech-village-popup-a3668626.html

Végh, Vojtech. *Surplus: the Food Waste Guide for Chefs.* Nl: np, January 26, 2021. Retrieved at

Tags: Chefs, Cookbooks

Vines, Richard. “Gordon Ramsay and Clare Smyth to Cook with Food Waste for London’s Lucky Few.” Hospitality Ireland, January 16, 2017. Retrieved at http://www.hospitalityireland.com/gordon-ramsay-clare-smyth-cook-food-waste-londons-lucky/37343

Vizzoto, Felipe, Sara Tessitore, Francesco Testa, and Fabio Iraldo. “Plate Waste in Foodservice Outlets: Revealing Customer Profiles and Their Support for Potentially Contentious Measures to Reduce it in Italy.” Resources, Conservation and Recycling 174 (November 2021): 105771. https://doi.org/10.1016/j.resconrec.2021.105771 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921003803

Tags: Food Services, Italy, Plate Waste

Wan, Lester. “Fighting Food Waste in Singapore: ‘No Brainer’ Tracking Tech and First Standard Unveiled,” Food Navigator, May 16, 2018. Retrieved at https://www.foodnavigator-asia.com/article/2018/05/16/fighting-food-waste-in-singapore-no-brainer-tracking-tech-and-first-standard-unveiled

Wanshel, Elyse. “Eatery Puts Fridge on Street, So Patrons Can Leave Leftovers for Those in Need.” Huffington Post, March 30, 2016. Retrieved at http://www.huffingtonpost.com/entry/restaurant-makes-street-fridge-for-leftovers-to-feed-needy\_us\_56facba3e4b0a372181b2981

**Waste is Gold** (Los Angeles) is “an anti-food waste ‘popup,’ featuring Los Angeles restaurants that have created dishes made out of food waste ingredients. Participating chefs are challenged to design a dish or repurpose an existing menu item and customers can order these items on the weekend of Nov 19th-21st for takeout and outdoor dining.”

Website: https://my.choco.com/wasteisgold/

Tags: Holidays, Popups, Restaurants

Webster, Nick. “Waste Reduction a Top Priority at Dubai’s Sustainable City.” The National UAE, September 4, 2016. Retrieved at http://www.thenational.ae/uae/environment/waste-reduction-a-top-priority-at-dubais-sustainable-city

Wells, Jeff. “The All-American History Behind the All-You-Can-Eat Buffet.” Mental Floss, April 4, 2016. Retrieved at http://mentalfloss.com/article/69405/all-american-history-behind-all-you-can-eat-buffet

Wilson, Laurie. “Happy Earth Day: 8 Sustainable Restaurants That Embrace Zero Waste.” Open Table Blog, April 21, 2017. Retrieved at https://blog.opentable.com/2017/happy-earth-day-8-sustainable-restaurants-that-embrace-zero-waste/

WWF. “How to Talk to Guests About Food Waste; A Toolkit for the Hospitality Industry.” World Wildlife Fund and Ziba Design, 2021. Retrieved at https://www.worldwildlife.org/pages/how-to-talk-to-guests-about-food-waste

Tags: Restaurants

Xinhua. “Hot-pot Restaurants in Chengdu Introduce Measures to Reduce Food Waste.” Xinhua, September 8, 2020. Retrieved at http://www.xinhuanet.com/english/2020-09/08/c\_139352595.htm

Tags: China, Restaurants

Yates, Sarah. “Chef Plans New Food Waste Restaurant.” This is Lancaster, January 4, 2017. Retrieved at http://www.thisislancashire.co.uk/news/15002432.Chef\_plans\_new\_food\_waste\_restaurant/#gallery3

Yle. “Coronavirus Crisis Led to Reduced Food Waste at Restaurants.” Yle, October 10, 2020. Retrieved at https://yle.fi/uutiset/osasto/news/coronavirus\_crisis\_led\_to\_reduced\_food\_waste\_at\_restaurants/11588832

Tags: Covid-19, Restaurants

Yu, Douglas. “Meet the Former Celebrity Chef Who Is Turning Wasted Salmon Skin into High-protein Chips.” Forbes, January 8, 2019. Retrieved at https://www.forbes.com/sites/douglasyu/2019/01/08/meet-the-former-celebrity-chef-who-is-turning-wasted-salmon-skin-into-high-protein-chips/#3798daf96d8b

Zhang, Phoebe. “China Answers Food Waste Curb Call with Smaller Portions for Diners.” South China Morning Post, August 12, 2020. Retrieved at https://www.scmp.com/news/china/society/article/3097063/china-answers-food-waste-curb-call-smaller-portions-diners

Zimberoff, Larissa. “Dining from Trash to Table in Brooklyn; Salvage Supperclubs Meals Are Served Inside a Scrubbed-down Dumpster.” *Wall Street Journal*, August 22, 2014. Retrieved at http://www.wsj.com/articles/dining-from-trash-to-table-in-brooklyn-1408756306

**Zum Guten Heinrich** (Switzerland) is a “sustainable catering provider.” It cuts ugly vegetables into a pan, pot and mason jar. Cargo bikes deliver items to “food bar, sales counter or information stand.”

https://www.zumgutenheinrich.ch/

Certification– Restaurants

**The Pledge** (Singapore based) “helps restaurants to drastically reduce Food Waste, cut on cost, boost their image, and foster collaboration with complimentary food waste solution providers.” Its “third-party audited certification is articulated around 7 key pillars that include Process Documentation, Employees Commitment, Food Waste Monitoring System, Food Handling Before Preparation, Food Preparation and Offering, Customer Engagement, and Post Consumer. The angle is for food operations to aim for zero food waste to landfill. The full process is online, and the recommended food waste monitoring methodology has been designed to align with the United Nations’ Draft Food Loss and Waste Standard. The certification process until the audit usually takes 4 to 6 months.” Its co-founder ws Benjamin Lephilibert

Website: https://www.thepledgeonfoodwaste.org/

Tags: Certification– Restaurants, Singapore

Culinary Schools, Catering Companies, Low Waste Programs, etc.

Barrett, Thomas. “Tesco and Jamie Oliver Launch Cookery School to Cut Food Waste.” Environment Journal, January 24, 2019. Retrieved at https://environmentjournal.online/articles/tesco-and-jamie-oliver-launch-cookery-school-to-cut-food-waste/

**Eco Caters** (Los Angles, San Diego, Washington, DC) is an event caterer that utilizes a surplus product in the catering company’s supply chain – mushrooms that would have spoiled and gone to waste otherwise. The mushrooms were dehydrated into different powder varieties and made shelf-stable so they could be stored for future use in the kitchen. The work involved some experimentation on flavour and texture profile to ensure the powders would complement the recipes they were intended for. The result is a new preserved product line that can add a whole new dimension to menu creation.” Its founder and CEO is Nick Brune.

Website: https://www.ecocaters.com/

Tags: Catering, COVID-19, Mushrooms

**Elysia** (London) a catering social enterprise that is “committed to reduce food waste, give access to more people high quality artisan local food and create economic value for all our stakeholders (producers, employees, partners, clients) within a dynamic ethical food ecosystem.” Specifically, it makes “breakfasts & canapés with local artisan rescued food and deliver to events in London.”

Website: https://www.elysiacatering.com/

**Hospitality 201** (Chicago-based) is a a craft cocktail catering company owned by Gaskin Carley Gaskin, who is “coming up with new ways to make mixology sustainable. He focuses “on practices behind the bar to be more mindful of how much we’re wasting.” says Gaskin. “We want to reuse ingredients and throw less away because if you think about how much each bar tosses after juicing and prepping for every service, it really adds up.”

Website: https://www.facebook.com/hospitality201/

**Leiths School of Food & Wine** (London) is a cookery school that provides the catering industry with professional and well-trained chefs. Students learn to how to use “seasonal, thoughtfully sourced ingredients to donating leftover food to City Harvest – a charity delivering food to the most vulnerable people in London.” [Source: Vincent, Mia. “Four London Independents Doing Their Bit to Reduce Food Waste,”]

Website: https://www.leiths.com/

Shirvell, Bridget. “How This Caterer Produces Zero-Waste Dining Experiences.” Forbes, April 16, 2020. Retrieved at https://www.forbes.com/sites/bridgetshirvell/2020/04/16/how-this-caterer-produces-zero-waste-dining-experiences/#2ce020853d69

Fined if You Don’t Finish Meal

**Hachikyo** (Sapporo, Japan) is a seafood restaurant that “imposes a fine if you do not finish your meal.”

Website: https://hachikyo.com/en

**Lingala Kedari Food Court** (Telangana, India) is a restaurant that charges “a fine of Rs 50 for wasting food, but give a reward of Rs 10 for a finished meal.”

Website: ???

Pay As You Feel (PAYF) Cafes, Pay What You Can, Restaurants, Popups and Soup Bars

**Africola** (Adelaide, Australia) collaborated with other restaurants to create a food rescue program “through OzHarvest (qv), and put on a meal for which people can pay what they can afford.” It is called Share or Shared Plates (qv).

Website: https://www.adelaidenow.com.au/lifestyle/food/dinebydonation-dinners-in-adelaide-aim-to-reduce-food-waste-and-feed-the-less-fortunate/news-story/91f5149ff8461dc18e31d5c00ec64bb6

Bitker, Jannelle. “'Pay What You Can': in Sign of Times, Sf Mexican Restaurant Launches Sliding Scale Taco Days.” San Francisco Chronicle, December 17, 2020. Retrieved at https://www.sfchronicle.com/food/article/Pay-what-you-can-In-sign-of-times-S-F-15814387.php

Tags: Pay What You Can

Christians, Lindsey. “Dave Heide’s Big Idea: ‘Pay What You Can’ Paninis at a Not-for-profit Café.” Host Madison, May 28, 2018. Retrieved at http://host.madison.com/ct/entertainment/dining/dave-heide-s-big-idea-pay-what-you-can-paninis/article\_518dc4a5-bc66-538e-8e29-000edd737e34.html

**Everybody Eats** (Auckland, New Zealand) is a “pop-up restaurant on Karangahape Rd where, as the name suggests, anyone can eat. This means you pay what you can afford, even if it’s nothing.” It rescues “food that would otherwise go to landfill and feed it to people on a pay as you feel basis.” Its founder is Nicholas Loosley, who “says the rescued food would normally go to landfill, therefore, it makes sense to feed people.” In June 2018 it announced that it had achieved a crowd-funding project and would become a permanent restaurant.

Website: https://www.facebook.com/everybodyeatsnz/

**Food@FACES** (Bedford, UK) is a “pay as you feel” café. It uses “in date, surplus food that would otherwise be wasted from local shops and food redistribution charity FareShare and will mainly be staffed by FACES’ volunteers.” It is operated by the “charity FACES in partnership with new Community Interest Company (CIC) Food etc, the café will serve a selection of sandwiches, soups and daily specials.” It opened in November 2019.

Website:

**Good Will Only** (Wollongong NSW, Australia) was the city’s “first pay-as-you-feel charity restaurant.” It was a popup that in June 2019.

Website: https://www.facebook.com/goodwillonly/

Ho, Soleil. “At New Minneapolis Restaurant, Guests Will Pay What They Can.” Food & Wine, November 8, 2018. Retrieved at https://www.foodandwine.com/travel/restaurants/provision-community-restaurant-minneapolis

**Hotpoint Fresh Thinking Café** (London) is a pop-up “Pay-As-You-Feel” café basis that opened by Jamie Oliver in October 2018. Dishes use “surplus food from local suppliers wherever possible, and the tasting menu will feature a variety of dishes based on the nation’s top 10 most wasted foods. Proceeds are donated to the campaign’s charity partner FoodCycle (Qv).

Website: https://www.list.co.uk/event/1101706-hotpoint-fresh-thinking-cafe/111496-fresh-thinking-cafe-london-e2/

**Little John’s** (Madison, Wisconsin) is a 501(c)(3) nonprofit pay what you can restaurant. Its space has been donated, and most ingredients are donations from area grocery stores, food that has reached its sell-by date but not its expiration date.” It “addresses sustainability and the huge problem of food waste.” It was launched by chef Dave Heide in 2019.

Website: https://littlejohnsrestaurant.com/about

**Magic Hat Café** (Newcastle, UK) “collects unused or ‘surplus’ food (food that is otherwise bound for landfill) and uses this to create affordable, healthy meals to lower the amount of food thrown away. This can include fruit and vegetables that are unattractive, bakery products that can only be sold on the day of production, surplus from food growers and end-of-line or unsold produce. The collected food is sorted and then prepared and served at their ‘pop-up cafe’ sites; a process also known as ‘upcycling.’” It has a “‘pay as you feel’ (PAYF) payment scheme, where customers can make a donation for whatever they feel the food is worth, with no set price for the food.” It was launched in 2015 “by Duncan Fairbrother and Jess Miller,” but it acquired a permanent site in June 2021.

Website: http://www.themagichatcafe.co.uk

Tags: Pay As You Feel Cafes

**Metro Café** (Santa Monica, California) uses “specialty coffee as an avenue to cultivate true community, exchange ideas, meet your neighbor, or just hang out. Here at metro we are a multi-roaster cafe and offer coffees from around the world.” It became a pay-as-you-feel café in October 2017.

Website: http://metropolissm.com/about-1

Mishkhas, Abeer. “Pay As You Feel” Cafes Use Food Past Expiration Date.” Asharq Al-Awsat, January 18, 2017. Retrieved at http://english.aawsat.com/2017/01/article55365814/pay-feel-cafes-use-expired-food

**One World Everybody Eats** (Fort Worth, Texas) is “a 501(c)3 tax-exempt, non-profit organization dedicated to increasing food security and building community through its pay-what-you-can nonprofit restaurant model. The organization provides a unique local solution to the global issue of hunger. Today, the organization supports nearly 50 independent cafes and start-up cafes in its network with education, collaboration, best practice sharing, and networking opportunities.” It was founded by Denise Cerreta.

Website: https://www.oneworldeverybodyeats.org/

**OsNosh** (Oswestry, West Midlands, United Kingdom) was founded as a community kitchen in 2018. Its aim is “to solve two problems – food waste and hunger – by transforming surplus supermarket stock and donations from producers and businesses in and around Oswestry into tasty dishes.” It “provided free, or ‘pay as you feel’, community meals to those who were struggling to make ends meet or to anyone who was in need of some company. Since the start of the pandemic, they have been cooking and delivering hot meals and grocery boxes to people several times a week from their base at The Centre in Oswestry.”

Website: https://osnosh.co.uk/

Tags: Covid-19, Food Banks. Pay as Your Feel,

**Pit Stop Community Café** (Kuala Lumpur, Malaysia) minimises “food waste through food rescue, redistribution and repurposing food.”

Website: https://www.pitstopcafekl.com

**Provision Community Restaurant** (south Minneapolis) is nonprofit pay-as-you-can community café. It is “a conduit for food waste reduction. That last aspect of it has attracted the attention of local restaurateurs and purveyors who have been looking for good ways to deal with food waste in their own establishments.” It opened in April 2019.

Website: https://www.provisioncommunity.org/

**ReRooted** (Tiverton, UK) is a café that serves food collected “from supermarkets including Tesco, Morrisons and M&S as well as donations from the town’s allotments.” It is a “pay what you feel” meal” open once a month. It was created in May 2017. It is connected with Grubs Up! (qv)

Website: https://www.facebook.com/pg/RerootedTiverton/about/?ref=page\_internal

**Rethink Café** (Brooklyn) serves low-cost meals without a price tag, but with “a suggested donation of $3.” It is a project of ReThink Food (qv).

Website: https://www.rethinkfood.nyc/rethink-cafe

**Share** –**Shared Plates**– (Adelaide, Australia) is a food rescue program with restaurants “through OzHarvest (qv), and put on a meal for which people can pay what they can afford.” Theyhave money tins by the door, which guests can leave cash in when they leave. If they can’t afford to pay, then they just leave. No questions asked.

Website: https://www.bestrestaurants.com.au/sa/adelaide/all-suburbs/cuisines-shared-plates/all-features/search

**Soul Soup** (Unity Lewes, Suxxex, UK) is a “purpose before profit café” that opened in September 2019. It “is a social business serving affordable plant-based food that’s good for you & the planet.” It “was born out of a desire to fight food waste, promote low-impact lifestyles and make plant-based diets accessible to everyone.” It works with FareShare Sussex and UK Harvest, and through partnerships with allotments and small businesses, Maya uses produce destined for landfill.”

Website: https://www.soulsoup.cafe/

**Soup Bar, The** (Toronto) is a pay-what-you-can bar that offers sandwiches, soups and salad, plus dogs and burgers. It was launched on May 4, 2017 by Chef Jagger Gordon. It is a program of Feed It Forward.” (qv)

**Tato** (San Francisco) is a Mexican restaurant that offers “pay what you can” taco plates once a week. Between 12 p.m. and 5 p.m. on Fridays, customers can pay anything between nothing and $10 for a taco plate, which includes two tacos and sides.... When customers pay the full $10, Tato will give a free meal to someone in need in San Francisco. The program, called “Taco Love.”

Website: https://www.facebook.com/tatosf/posts/3865537953458385

Tags: Pay What You Can

**Tricklebee Café** (Milwaukee, Wisconsin) is a “pay-what-you-can community café that offers healthy meals, food-service training, & spiritual nourishment.”

Website: http://tricklebeecafe.org/

**Zur Tonne** (Dresden) is “a local project which encourages people to cook and appreciate food and resources in order to prevent food waste.”... At its restaurant, “guests only pay as much as they can.”

Website: https://zur-tonne.de/?lang=en

Tags: Germany, Pay As You Feel Restaurants

Low-waste Restaurants, Pubs, That Use Food Waste or Surplus Food

**Amass Restaurant** (Copenhagen, Denmark) “is committed to sustainability every day. From food waste to organic sourcing to urban farming, Amass’ environmental initiatives has reduced our waste output by 75% since our opening in 2013 and our water usage by 5200 liters a year.” Matt Orlando is the owner and the chef.

Website: https://amassrestaurant.com/

**Arbor** (Bournemouth, UK) “has won awards from the Sustainable Restaurant Association for its efforts, which include opting for small deliveries in order to cut down on spoilage, encouraging guests to take home leftovers, sending used oil to be turned into biofuel and using honey from the onsite beehive.”

Website: arbor-restaurant.co.uk

**Atomic Lounge** (Birmingham, Alabama) has a bartender, Eric Bennett, who develops cocktails from ingredients typically thrown away. Bennett’s recipes have appeared in Sprouse, Claire, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: http://www.theatomiclounge.com/

**Boat Drinks** (St. Augustine, Florida) has a bartender, Breanne Rupp, who develops cocktails from ingredients typically thrown away. Rupp’s recipes have appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.boatdrinksbar.com/

**La Cale** (Montreal) is a zero-waste pub opened in the St-Hubert Plaza in 2019.

Website: https://www.facebook.com/lacalepubzerodechet/

**Dead Rabbit** (New York, NY) has a bartender, Samantha Casuga, who “nods to baking banana bread during lockdown as an inspiration. Her Baker’s Syrup simmers banana peel with baking spices to flavor a Gin Fizz variation.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.deadrabbitnyc.com/

Tags: Bananas, Bartenders

**Fairmont Hotel Vier Jahreszeiten** (Hamburg, Germany) “uses glass storage jars instead of plastic bags wherever possible, and repacks produce into reusable plastic boxes on site, so wooden crates can be returned to suppliers. Trimmings are used for stock and sauces, coffee grounds are collected and given to local hobby farmers for fertilizer and smaller plates are used on buffets to discourage guests from over-filling.”

Website: https://fairmont.grandluxuryhotels.com/en/h/400/fairmont-hotel-vier-jahreszeiten?gclid=EAIaIQobChMIkKjf9dGv4wIVD7XACh1fogVpEAAYASAAEgInWfD\_BwE

**Fairmont Quasar Istanbul** uses left overs “to make signature spices included in the Spice Library at Aila restaurant, which are used in the kitchen and available for guests to purchase. In this way, carrot, beetroot, lemon peel and eggplant can be turned into powders and other spice mixes.”

Website: https://www.fairmont.com/istanbul/

**Farmacy Kitchen** (London) “builds on the recent vegan and raw-food trends, at the forefront of modern ideas about what we ‘should’ and ‘should not’ be eating. But whether you’re a devout vegan or a meat-feast fanatic, there’s no denying Farmacy’s mission-driven commitment to reducing waste. As well as serving up delicious food, this vegan hub in the heart of Notting Hill pays close attention to minimising its fruit and veg wastage by developing intuitive dishes to make use of every aspect of its produce. By using the whole plant to make their signature burger or whizzing leftover carrot tops into their hummus, Farmacy gives a new meaning to to waste reduction. Perhaps ‘root to shoot’ is the new ‘nose to tail’ cooking after all.” [Source: Vincent, Mia. “Four London Independents Doing Their Bit to Reduce Food Waste,”]

Website: https://www.farmacylondon.com/

**Five to One** (Washington, DC) was a low waste cocktail bar that closed in 2017. Its bartenders were Iain Griffiths of White Lyan and Kelsey Ramage

**Gourmet Goat** (London) was launched by Nadia and Nick Stokes in 2015. Their waste-reduction strategy is to use foods commonly discarded due to lack of demand, such as “kid goat to dairy calves, surplus vegetables to excess milk, Gourmet Goat makes use of these leftovers on their East-Mediterranean-style menu.”

Website: http://www.gourmetgoat.co.uk/

**Hunky Dory** (Brooklyn, New York) has “adopted a sustainability ethos and ‘waste not’ approach to their offerings.” It uses “nearby community garden Imani to turn what can’t be recycled at the restaurant into composting, and incorporate an evolving roster of the garden’s under-utilized ingredients like nasturtium, which weren’t being used by its members.” It was launched in January 2019 by Chad Arnholt and Claire Sprouse, a Filipinx-American, who is “a Houston native, worked in San Francisco’s craft cocktail scene before she relocated to New York City.” Sprouse edited *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.hunkydorybk.com/

**Hunt + Alpine Club** (Portland, Maine) serves a leftover coffee-citrus mix for the Dark Corners drink that was created by Andrew Volk, whose recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.huntandalpineclub.com/

**Jacob’s Juice** (Amsterdam) converts apples, lemons, cucumbers and other fruit and vegetables that do not conform to standard shapes or lack visual appeal into “the first no-waste juice bar in Amsterdam, squeezes market rejects into desirable drinks.”

Website: https://jacobs-juice.com/

**Poco** (Bristol, UK) “composts and recycles close to 100% of its waste. Look behind the scenes and you’ll find a board in the kitchen offering tips for cutting down on waste. What’s more, each dish has a built-in ‘rescue recipe’ for making use of any leftovers; excess mackerel, for instance, can be transformed into escabeche (a pickled fish dish).”

Website: pocotapasbar.com

**Pouring Ribbons** (New York, NY) has a bartender, Brooke Toscano, who created a “banana tea” using oven-dried peels, adding it to rye whiskey and cacao liqueur for her Topsy Turvy cocktail.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: http://www.pouringribbons.com/

Tags: Bananas, Bartenders

**Providence** (Los Angeles) has a bartender, Kim Stodel, who “takes a banana peel and cinnamon syrup for his rum-based Banana’s Pajamas cocktail.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://providencela.com/

Tags: Bananas, Bartenders

**Ravintola Loop** (Helsinki) “picks up surplus and rejected “ugly food” from supermarkets daily and has it turned into various dishes by its in-house chefs.” It was launched by From Waste to Taste (qv)

Website: http://www.ravintolaloop.fi/

**Rub & Stub** – Spisehuset rub og stub– (København, Denmark) is a restaurant that “turns food waste into new dishes.”

Website: https://www.eatie.dk/spisehuset-rub-og-stub-koebenhavn-k

**Sat Bains** (Nottingham, UK) uses a “high-tech composting system cuts food waste by up to 90% and provides nutrients for produce grown in the Victorian glasshouses.”

Website: restaurantsatbains.com

**Scraps Frozen Food** (Brooklyn-based) is a frozen pizza company that “upcycles ingredients like broccoli leaves, excess or bruised basil leaves and imperfectly shaped peppers to make sauces for their pizzas.”

Website: https://www.eatscraps.com/

Tags: Pizza, Upcycled Products

**Shuggie’s Trash Pie & Natural Wine** (San Francisco) plans to produce “wood-fired neo-Neapolitan pizzas” topped with “food waste, or items that might typically end up as garbage. A swirl of chimichurri might be made with carrot tops, while dollops of ricotta made from a local farm’s excess milk. Okara flour, a tofu byproduct, is covertly folded into the crust.” It launched a fund me campaign in November 2020. It is scheduled to open in 2021. Its co-owners are Kayla Abe and David Murphy,

Website: https://www.kickstarter.com/projects/shuggies/shuggies-trash-pie-natural-wine

Tags: Pizza, Restaurants

**La Soupe** (Cincinnati, Ohio) “is a food rescue facility that takes leftover or unsold food and prepares meals for food-insecure families.” It is a nonprofit formed in 2014 by “Suzy DeYoung, a nationally renowned chef and restauranteur.”

Website: https://lasoupe.org/

Tags: Food Rescue Organizations, Low Waste Restaurants

**Sullivan Scrap Kitchen** (Denver) is a restaurant that focuses “on unlocking and showcasing the flavorful potential of the leftover ingredients from TBD Foods, a catering business run by chef Terence Rogers. Its ingredient-centered approach to cooking makes “for a flexible menu that will change daily depending on the condition of the particular ingredients the kitchen has on hand.” A few staples include “sandwiches, burgers, tacos, salads, soups and breads. It opened June 23, 2020.

Website: https://www.sullivanscrapkitchen.com/

**Trash Tiki** (Toronto, Canada based) is an anti-waste punk. “roving pop-up and blog founded by two bartenders committed to serving drinks that fight food waste. They make cordials out of watermelon rind and orgeat out of avocado pits and ask their followers to #DRINKLIKEYOUGIVEAFUCK.” It was created by bartenders Kelsey Ramage and Iain Griffiths at the end of 2016. Its parent company is The Trash Collective.

Website: http://www.trashtikisucks.com/

Tags: Canada, Watermelon

**True Laurel** (San Francisco) serves a “Teeny Pickles” drink created by Ashley Kirkpatrick, which offers “a pickling brine to increase the shelf life of perishables and yield a Gibson-worthy garnish.” Her recipe appears in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.truelaurelsf.com/

Restaurant Associations, Alliances and Programs

**BUFFET** (Building an Understanding For Food Excess in Tourism) Initiative is a campaign of the Pacific Asia Tourist Association (PATA) targeted at hospitality operations to reduce food waste to landfill. It issued a State of the Industry Report in May 2019.

Website: https://www.pata.org/food-waste/

**ConServe** (US) is a program of the National Restaurant Association that helps restaurants promote environmental sustainability, including reducing food waste.

Website: http://conserve.restaurant.org

**Food Waste Reduction Alliance** (FWRA) (Washington, DC) “was formed in the spring of 2011 by a group of retailers and food manufacturers to develop a better understanding of this emerging issue. It is facilitated by the Grocery Manufacturers Association (GMA) and the Food Marketing Institute (FMI) and the National Restaurant Association (NRA).” Its “mission is to reduce the volume of food waste sent to landfill by addressing the root causes of waste, and securing pathways to donate or recycle unavoidable food waste.” The FWRA “initiative includes more than 30 manufacturing, retailing and foodservice companies, along with expert partners from the anti-hunger community and waste management sector (scroll down for a complete list of members). The Alliance is co-chaired by Conagra Brands, one of the world’s largest food processors, Wegman’s Food Markets, a leading U.S. grocery store chain, and Yum! Brands, a leading, global quick-service food company including the Taco Bell and KFC brands.” See also Winning on Reducing Food Waste Initiative.

Website: http://www.foodwastealliance.org

**Green Restaurant Association** (Boston) is an international nonprofit organization that has pioneered the Green Restaurant® movement as the leading voice within the industry, encouraging restaurants to green their operations using transparent, science-based certiﬁcation standards. With its turnkey certiﬁcation system, the GRA has made it accessible for thousands of restaurants to become more environmentally sustainable in Energy, Water, Waste, Food, Chemicals, Disposables, & Building. It was founded in 1990.

Website: http://www.dinegreen.com

**National Restaurant Association**. See ConServe.

**Terus** (Toronto-based) is a social enterprise that “aims to change the restaurant industry from wasteful to sustainable. It is committed to reducing waste in restaurants using a team of sustainability and hospitality professionals who offer recommendations customized to each restaurant they work with to reduce waste and improve profitability.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.terus.ca/

**Toks Restaurants** (Guadalajara, Jalisco, Mexico) is a “Mexican restaurant chain with more than 200 restaurants throughout the country.” It “has undertaken various initiatives to reduce food loss and waste (FLW), including offering some of its dishes in different portion sizes... it found opportunities for savings of around P$330,000 (pesos) per year and to abate 40 tons of greenhouse gas (GHG) emissions.”

Website: Commission for Environmental Cooperation. “Quantifying Food Loss and Waste – First Step to Prevention.” March 7. 2019. Retrieved at http://www3.cec.org/flwm/case-study/quantifying-food-loss-and-waste-first-step-to-prevention/

**Unilever Food Solutions** is a program of Unilever. It “aims to be the leading global provider of culinary and commercial inspiration to chefs.” It includes advice on the “real cost of food waste and tips” to reduce restaurant losses.

Website: https://www.unileverfoodsolutions.us

Street Food

**Jartogo** (Accra, Ghana based) “is a network of zero-waste food vending locations and services, connecting verified food vendors with a fast-growing Ghanaian and West African market demanding affordable, restaurant-quality, convenient, freshly prepared meals. Every food retailer and delivery service today depends on single use-items to fulfill part or all of their service, presumably to keep costs low and to operationalize convenience. The mission of Jartogo is to eliminate 99% of food waste, food loss and single-use packaging. The company partners with independent local food vendors, typically referred to as ‘street vendors’ of ‘street food’ to provide them with safe, clean, sanitized kitchens to prepare and package food to distribute in glass jars to maintain freshness, food quality and safety standards. Without advertising or paid marketing, the Jartogo service launched and exploded to the point where the company has temporarily suspended new sign-ups due to jar shortage, after registering 940 (location-verified) customers in under 90 days. This is a good, but urgent problem to have. The company needs an immediate capital infusion to meet demand. The company is currently raising a $500,000 convertible note round to solidify the market presence by establishing 21 new self-service and automated food vending stations at new locations over the next 4-6 months. The first money in will immediately be used to increase reusable jar inventory from 300 to 10,000 and launch a new marketing campaign to grow users from 1,000 to 10,000 by March 2021. Jartogo currently uses temperature-controlled cases to store and distribute the meals in jars but plans to launch its first vending machines powered by PopCom in Q1-2020 to automate the distribution in order to scale faster.”

Website: https://www.facebook.com/jartogo/

Tags: Ghana, Street Food

Zero or Low Waste Bakeries

(See Also Bakery Waste)

**Gail’s Bakery** (London, etc) “discovered an innovative way to focus on both food waste reduction and profit growth. Launching ‘waste bread’ a new sourdough loaf which comprises of 30% leftover bread – by turning it into a porridge before adding it to the dough mix.” It began in 2005, when the first bakery opened in Hampstead. It “currently trades from 53 locations across London, Oxford, Brighton, Farnham and Wokingham, launched the UK’s first loaf made from leftover bread in 2018, in a bid to cut down on food waste.”

Website: https://gailsbread.co.uk/

Tags: Bakery Waste

**Terra Breads** (Vancouver-based) is a bakery that “has been separating food waste for 10 years using color coded bins that specify exactly what each baker can put in that bin. The waste in these bins are then either recycled or composted leading to no garbage. Even the bakery’s napkins and cutlery are compostable.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.terrabreads.com/

Tags: Bakery Waste, Canada

Zero or Low Waste Breweries

**Beau’s Brewing Co.** (Vankleek Hill, Ontario). “Canada’s largest organic craft brewery, partnered with the Commission for Environmental Cooperation and Enviro-Stewards to undertake a Food Loss Prevention Case Study focused on food loss to the drain. identified three food loss prevention opportunities that would allow Beau’s to increase production, save money and reduce embedded emissions. By implementing these measures, Beau’s could increase product yield by 7.4 percent, with a payback of less than one year and savings of C$722,000 per year.”

Website: http://www3.cec.org/flwm/wp-content/themes/flwm-theme/documents/case-study-beaus-en.pdf

**Craft Beer Market** (Calgary, Edmonton, Ottawa, Toronto and Vancouver) “is the largest L.E.A.F.-certified (Leaders in Environmentally Accountable Foodservice) restaurant in Canada. Their beer operating system is powered by a renewable energy provider, they support ocean health by making sustainable seafood choices through Vancouver Aquarium’s Ocean Wise program, their still and sparkling water comes in reusable glass bottles, and their uniform even includes Levi’s waterless technology jeans. They also have a composting and recycling program, use only biodegradable to-go containers, napkins and other paper products.”[Source: Mahboob, Tahiat, April 29, 2018]

Website: http://craftbeermarket.ca/toronto

**Rise & Win Brewery** & **BBQ & General Store [or** RISE + WIN Brewing Co.**]** (Kamikatsu, Japan) “claims to be entirely zero-waste. It’s made of recycled mill wood. and its interior features light fixtures made of old bottles hanging over used tables and chairs, stablished with the mindset that the only way of get rid of waste is dispensing with the excess packaging and wrapping added to products during manufacturing, distributing and selling. The Kamikatsu bulk store that used to sell by volume and deal with recycled products has now been remodeled into a general store where you can learn about the environment for the future.” “Using scraps from Yuko citrus peels and returnable bottles, RISE + WIN Brewing Co. is upcycling products in every step of the brewing process. The spent grain produced in the process of brewing, for example, is used to make granola and sweets sold at their general store.”

Website: http://www.kamikatz.jp/en/toppage.html

Tags: Beer, Japan, Upcycled

Zero Waste Bus

Harrisberg, Kim. “A Zero-waste Food Bus Hopes to Drive Away Hunger.” Gulf Today, May 24, 2021. Retrieved at https://www.gulftoday.ae/opinion/2021/05/24/a-zero-waste-food-bus-hopes-to-drive-away-hunger

Tags: Zero Waste Bus, South Africa

Zero Waste Restaurants, Green. or Sustainable Restaurants, Cafes, Coffee Shops, Caterers, Organizations

**The Alpina Gstaad** (Saanen, Switzerland) includes three restaurants that are trying to be zero waste. The Executive Chef is Martin Göschel.

Website: https://www.forbes.com/sites/michelletchea/2020/08/26/you-wont-believe-what-this-michelin-star-chef-is-doing-to-make-his-kitchen-zero-waste-friendly/#8aeb29e4571c

**Arbor** (Bournemouth, UK) serves small portions and “invites guests to take home any leftovers and orders products daily to avoid food surplus. Even better, chef Andy Hilton follows the ‘nose to tail’ ethos by ensuring that the majority of the produce is turned into tasty recipes. From solar thermal panels to low-energy kitchen utensils and lighting, the whole premises is also set up to adhere to a sustainable philosophy..” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
Website: https://www.Arbor-restaurant.co.uk

**Bean & Wheat** (London, UK) is “a coffee shop and deli using off-cuts and by-products from Frog kitchens. Guests can also sip on cold-pressed juices made using exclusively misshapen fruits and vegetables that are rejected by other restaurants.” It was launched by Chef Adam Handling. [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
It was “the brainchild of critically acclaimed chef Adam Handling, Bean and Wheat is a sustainable café and bar, with a major focus on promoting zero waste. The food comes from the by-products and off-cuts from the adjoining restaurant, The Frog Hoxton.”

Website: https://www.Beanandwheat.co.uk

**Big Wheel Burger** (Victoria, Canada) uses “recyclable food containers and cutlery, composting, and shrinking the portion size of their popular fries, Victoria’s Big Wheel Burger has only one one garbage pickup every six weeks. It has partnered with Food Eco District (FED), a non-profit organization that works with local restaurants committed to reducing their environmental impact and developed a garden. The wrappers, plates and food scraps from the restaurant are turned into high-quality compost that is used in this garden. Big Wheel also uses high-efficiency appliances including deep fryers that reduce deep fryer oil use by half. The used oil from the restaurant is converted into biodiesel that powers its cargo vans.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: https://bigwheelburger.com/

**BioM** (Copenhagen) “guests are served food of great taste and quality. This means, a varied menu with modern Danish food, also showing a strong connection between ecology and gastronomy. The kitchen works exclusively with organic food products, which makes the menu more seasonally adjusted than what you will find in other more traditional restaurants. However, the selection of organic products such as meat, vegetables, cheese, beer, wine, soda etc. has increased incredibly.”

Website: http://www.biom.dk/eng/

**Bistro 67** (Whitby, Canada) is “a full-service, teaching and learning restaurant at Durham College’s Centre for Food.” It “is certified by the Green Restaurant Association. Not only does this field-to-fork restaurant recycle and compost all its kitchen waste, but it also has its own gardens, greenhouses and fruit trees on campus grounds that are maintained by the students. This allows them to serve local foods they’ve grown themselves.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: https://www.bistro67.ca/

**Café Isla** (Berlin) is a neighborhood coffee shop striving for a zero-waste concept, with delicious coffee, baked treats, and a weekend brunch menu.

Website: https://www.facebook.com/Islacoffeeberlin

**Cafe Van Gogh** (London) is “a community interest company” that works “in conjunction with three charities to run a programme of on-the-job training for people with additional challenges in life, providing them with support and confidence to seek paid employment. Cafe Van Gogh’s takeaway containers and coffee cups are fully compostable, and all of their food waste is composted rather then sent to landfill, like most eateries.”

Website: www.cafevangogh.co.uk

**Coup, The** (Calgary, Canada) “recycles everything it can, opts for paper products that are post-consumer recycled, and uses products that arrive in minimal packaging. The eatery which offers organic food along with rennet-free cheeses and non-GMO soy products and grains, plants 36 trees per month through Tree-Canada to offset what they do waste. The food they don’t use is composted for their garden that produces vegetables for their menu. They also run on 100% wind power and even have beehives nearby.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.thecoup.ca/about/

**Cub** (Hoxton, UK) is a “venture by award-winning bartender Ryan Chetiyawardana (who pioneered waste-free cocktails) and Doug McMaster, the brains behind Silo, the UK’s first no-waste restaurant. Boasting clementine-hued banquettes and an Instagrammable bar, every dish centres around a single ingredient and conceived to minimise waste. If the full-course menu is not to your taste, go straight to the unique cocktails at the basement cocktail bar, Super Lyan..” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
Website: https://www.Lyancub.com

**Expo** (Louisville, Kentucky) is a cocktail bar that focuses “on ethical labor practices and sensible food waste solutions.” It was opened in January 2020 by by Nickle Morris and Lindsey Johnson.

Website: https://www.expolou.org/

**Dispatch** (St. Catharines in the Niagara region of Canada) “recycles around 90% of its waste. Rather than simply compost scraps, the kitchen flexes its creative muscle to upcycle byproducts. Stale bread becomes a base for miso. Dehydrated onion scraps become powder for dusting dishes. Food trimmings are used to flavor shrubs, or drinking vinegar, with flavor for sodas and cocktails.” Its Chef/Co-owner is Adam Hynam-Smith.

Website: https://dispatchrestaurant.com/

**Farmacy** (west London) is a vegan and raw food restaurant that “offers an array of delicious plant-based dishes – a twist on the classic eggs Florentine, say, or its signature burger – meant to cleanse the body while respecting nature, as they use the whole plant from root to fruit and ensure that all of the packaging is 100 per cent recyclable or compostable..” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]... “Farmacy. Centring their food around veganism and raw-eating, all of their ingredients are grown on their farm in Kent, or sourced from local, sustainable and environmentally conscious suppliers. Farmacy is dedicated to using ingredients which are free from dairy, refined sugars, additives and chemicals, using every part of the product, so that none (or very little) goes to waste.”

Website: https://www.Farmacylondon.com

**Frea** (Berlin) is a zero-waste vegan restaurant co-owned by David Johannes Suchy and Jasmin Martin.

Website: https://www.frea.de/

**Gourmet Goat** (London) in London’s Borough Market is “designed to avoid food waste. The meat that gave the stall its name comes from billy kids that would normally be victims of the dairy industry. Likewise, the rose veal on offer comes from male calves that don’t match our demand for milk. Finally, all the salads are designed to taste as good on days two and three as the day they were made.”

Website: http://www.gourmetgoat.co.uk/

**Graffiti Earth** (New York City) is a “veggie-centric Indian- & Persian-inspired cooking by Jehangir Mehta in the Duane Street Hotel.” It “works with “ugly” produce that would otherwise go to waste because of minor (and non-flavor affecting) aesthetic flaws and underutilized seafood, like broken scallops that can be caught without damaging ecosystems.”

Website: https://www.duanestreethotel.com

**Grey Plume** (Omaha, Nebraska) is “a no-waste attitude in every aspect of the restaurant’s operation. Guests will enjoy an experience that is at once reminiscent of other experiences in other times and places and a new and deep exploration of their own contemporary milieu.” It is also an online store.

Website: http://thegreyplume.com/

**Hannah’s Bretzel** (Chicago) is a small zero waste sandwich chain with four locations in downtown Chicago. It was founded by German-born Florian Pfahle, in 2012. Each shop is powered by wind and solar power. Stores donate surplus food and compost their leftovers.

Website: https://www.hannahsbretzel.com/food/

**Hunky Dory** (Brooklyn) adopted a sustainability ethos and “waste not” approach to their offerings. It was launched by Claire Sprouse and Chad Arnholt in January 2019.

Website: https://www.hunkydorybk.com/

**InStock** (Netherlands) is a nonprofit organization that makes food and drinks from surplus or unsold products collected daily from vendors. It has restaurants in Amsterdam, The Hague and Utrecht. In 2016, Brigitta Gadellaa and Lucas Jeffries published the *Instock cooking: zet voedselverspilling op de kaart*. [Instock cooking; puts food waste on the map] based on the restaurants recipes.

Website: https://www.instock.nl/restaurants/

**Intero** (Austin, Texas) is a restaurant that “focuses on creating elegant seasonal fare in a zero food waste kitchen, plus a gourmet chocolate menu. It was opened in 2018 by Executive Chef Ian Thurwachter and his wife, Krystal Craig, is Intero's co-owner/chocolatier/pastry chef.

Website: https://www.interorestaurant.com/

Kaplan, Renée. “Zero-waste Restaurants Tap Growing Appetite for Sustainability.” Financial Times, November 19, 2020. Retrieved at https://www.ft.com/content/eaeca1f9-6ead-42a5-9ad3-5fe371d0d552

Tags: Zero Waste Restaurants

**Lemonjello’s Coffee** (Holland, Michigan) recycles 95 percent of its waste.

Website: https://lemonjellos.com

**Local Provisions** (Asheville, North Carolina) offered “locally sourced Southern cuisine plus cocktails, wine and beer. Chef/owner Justin Burdett worked “with local farmers to best use the entire plant.” It closed in 2017.

Website: ???

**Lupii Café** (Vancouver, Canada) is a community focused, zero-waste space, dedicated to environmental and social sustainability. It’s slogan is “local produce, zero waste, good company.”

Website: http://http://lupiicafe.com

**Maaemo** (Oslo, Norway) was opened in 2012. Its “food waste gets picked up every week by Andreas who runs Losæter, a farm that is situated a few hundred meters from the restaurant. The food waste is used to fertilize the soil so of course we are working on building the menu around the produce that grows in the soil so closely connected to the restaurant.”

Website: https://maaemo.no

**Maizal Quesadilla Café** (Toronto) is a Mexican style restaurant. Once a week all leftover waste is driven out to Cavaleiro Farms in Schomberg, where the waste is given to pigs or is composted. The drive picks up fresh produce instead at the farm and returns to Toronto.

Website: http://www.maizal.ca

**MANA!** (Hong Kong) claims to be Hong Kong’s first zero-waste coffee shop. It was founded in 2011 by Bobsy Gaia.

Website: http://www.mana.hk/

**Market Place, The** (Asheville, North Carolina) highlights seasonal, local comfort food. Chef William Dissen was named as “one of America’s most sustainable chefs by Mother Nature Network.”

Website: https://marketplace-restaurant.com/

**Mettā** (Brooklyn) was New York City’s first ZFP-certified carbon neutral restaurant. It closed in the summer 2019. It reopened in the fall, 2019, under the name Rhodora (qv).

Website: https://www.mettabk.com/

**Nada** (Vancouver, Canada) is an in-store café that sells food and beverages from the zero-waste Nada Grocery (qv).

Website: https://www.nadagrocery.com/

**New Krishna Bhavan** (Malleshwaram, India) was founded by Gopinath Prabhu in 2013. He could not locate any reliable garbage collection servioce, so his restaurant became zero waste. Employees at the restaurant have been trained so that they segregate the waste during their daily work. It sends wet waste to a piggery and dry waste is given to rag pickers who ensured that it is recycled. Coffee and tea waste are converted into fertilizer dumped at a nearby park. Coconut shells are sold to a rope maker, etc.

Website: https://www.zomato.com/bangalore/new-krishna-bhavan-malleshwaram

**Nine Lives Bar** (Bermondsey, UK) makes “closed-loop cocktails.” It has a herb garden in its backyard “where plants and fruit pith are used to create essential oils for the bar’s liqueurs to be used all year round.” Its “repurposed furniture to the candle wax and bamboo straws...” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”] It “has a constantly changing cocktail menu with seasonal ingredients that are ingeniously reinvented... Their ethos revolves around zero waste, with everything lovely sourced and selected for a purpose – to fuel their fun-loving customers, of course. The drinks have been designed especially with this in mind, by Tom Soden and the team at Sweet&Chilli, with all the ingredients picked with dedication and pride.”  
Website: https://www.Ninelivesbar.com

**Nolla** (Helsinki, Finland) – meaning zero in Finnish– is a restaurant with a zero-waste ideology. It works “with the sources of the ingredients to rethink, reject and control packaging while at the same time sourcing local and organic ingredients. We trade hand in hand with designers, engineers, architects in order to rethink waste management, and water and energy efficiency. We involve our community with all of this, to educate, inspire, cooperate, and also have some fun. We want to involve other restaurants in our practices and together strive to minimize and eliminate waste.”

Website: https://www.restaurantnolla.com/eng

**Nuburger** (Winnipeg, Canada) is L.E.A.F.-certified (Leaders in Environmentally Accountable Foodservice). It reduces “its carbon footprint by using fresh, local products. Voted one of Canada’s Greenest Restaurants by L.E.A.F. in 2015, the eatery recycles and composts almost everything to reduce the amount of landfill garbage and uses takeout packaging and napkins that are either recyclable or compostable.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.ilovenuburger.com/

**Osco!** (Montreal) is “a part of the InterContinental Montreal Hotel. In 2014 it created “a Chef’s Garden on the roof of the hotel, using 50 planting boxes filled with select veggies and herbs that appear on the menu. A certified Green Restaurant, Osco! introduced a composting project that same year to eliminate food waste and fertilize its rooftop garden.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://montreal.intercontinental.com/en/osco

**The Plot** (Oceanside, California) is “a plant-based casual dining restaurant” that calls itself “a 99% zero-waste restaurant. For them, that one percent imperfection means that certain aspects of running a completely landfill-free business, like eliminating graywater waste and growing 100% of their food on premises, remain lofty goals (and would be nearly impossible for most restaurants to achieve at this point).” It was founded by Jessica and Davin Waite in February 2020.

Website: https://theplotrestaurant.com/

**Poco Tapas Bar** (Bristol, UK) was the “2016 Sustainable Restaurant of the Year boasts a menu with only one imported fresh ingredient – lemons. Everything else is British, the vast majority of it organic – including the wines. Chef Tom Hunt is a pioneer of the root to fruit no waste approach, championing every bit of a fruit or vegetable.” It “composts or recycles almost a hundred per cent of their waste while their produce is always seasonal and local. The mouth-watering list of small plates changes monthly and the team monitors what comes back to the kitchen, turning surplus into edible creations in the blink of an eye.” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants,”]  
Website: http://pocotapasbar.com/

**Ravens Restaurant-Stanford Inn by the Sea** (Mendocino, California) is a vegan eatery that serves “locally-harvested products like seaweed and chanterelles as well as sustainable and organic ingredients and produce from regional growers,... Food and organic wastes are also composted and used for the inn’s garden beds, eliminating the use of outside fertilizer.”

Website: https://ravensrestaurant.com/

**Restaurant Nolla** --”Restaurant Zero”– (Helsinki, Finland) is a zero waste restaurant that works “directly with suppliers to rethink, reject and control packaging while at the same time sourcing local and organic produce, which are the core of our menus. Our approach to sustainability goes far beyond food and we work closely with designers, engineers and architects to rethink waste. Our goal is also to inspire and encourage our community and other restaurants to get involved, and have fun while doing it.” It uses no foods encased in plastic. It was founded by Carlos Henriques, Luka Balac and Albert Franch Sunyer. They brought their “zero-waste ideology to New York City’s annual design festival NYCxDESIGN in May to the pop-up Zero Waste Bistro. We discussed the importance of refusing, reducing and reusing waste.”

Website: https://www.restaurantnolla.com/

**Restauranglabbet** – “the restaurant lab– (Sweden) is using a combination of tech, science, academic research, and design to create a waste-free restaurant of the future.” It was founded by Maria von Euler and opened September 3, 2019. It is “measuring waste, looking at the relationship between CO2 and food, as well as finding more sustainable ways to handle food transport, logistics, and how to use less of a carbon footprint while cooking.”

Website: https://restauranglabbet.se/

**Rhodora** (Fort Green, Brooklyn) claims to be New York City’s first zero-waste restaurant, meaning they do not send any trash or food waste that enters their business to a landfill.” It opened in the fall of 2019. It previously operated under the name Mettā (qv).

Website: Website: https://www.rhodorabk.com/

**River Café, The** (Calgary, Canada) is a L.E.A.F.-certified (Leaders in Environmentally Accountable Foodservice) operation that “uses 100% green energy, composts and recycles all paper products in the restaurant, and uses 100% biodegradable materials in their to-go containers. The eatery has eliminated the use of bottled water and works with Ocean Wise to make sustainable seafood choices. Their garden apprentice program allows kitchen staff to spend time throughout the growing season sowing, tending and harvesting organic produce resulting in an extensive edible container garden on site. The berries, flowers, greens and herbs they grow are featured on their menu and anything they don’t grow on their own is sourced from urban farmers.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://www.river-cafe.com/our\_story/sustainability/

**Rovi** is (UK) is “serves a menu with vegetables as the main focus, using fermentation and fire to flavour and cook. The restaurant recycles heat energy from the kitchen to heat the space. As well as reusing any left overs to create drinking and cooking vinegars, rich vegetable stocks and botanical cocktails. The ingredients are sustainably sourced with fruit and vegetables from an biodynamic farm in Sussex and a local London Co-operative, not to mention the dynamic and low intervention wine list sourced from small batch producers..” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
Website: https://www.ottolenghi.co.uk/rovi

**Sandwich Me In** was a zero waste fast-food eatery in Chicago. It was opened by Justin Vrany in 2012. It closed subsequently.

Website: https://www.huffingtonpost.com/2014/04/28/zero-waste-restaurant\_n\_5215019.html

**Sat Bains** (Nottingham-area, UK) is a Michelin starred restaurant operated by Chef Sat Bains who maintains “his own garden and greenhouse outside of the restaurant – a good way to avoid transport, packaging and oversupply – so diners can see exactly what is going to land on their plate. To completely close the loop, Bains uses a special composter which cooks food waste, leaving dry material that can be used as compost.”.” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]

Website: https://www.Restaurantsatbains.com

**Seven Coffee Roasters Market and Café** --or Seven Market Café– (Ravenna, Seattle, Washington) claims to be Seattle’s first zero waste café. It diverts 95% from the landfill.

Website: https://sevencoffeeroasters.com/pages/seven-market-cafe

**Silo** (Brighton) is a zero waste restaurant in Brighton, U.K.. It was founded in 2014 by Douglas McMaster with the assistance of a Crowdfunding campaign. At the restaurant, products are delivered in re-useable crates, cans, pails, urns or containers. All that isn’t consumed by customers is fed to “Bertha.” their aerobic digester which generates compost. (The exception are the wine bottles.) McMaster has also started the Old Tree brewery that makes fermented beverages using foraged and surplus plants, herbs, vegetables and fruit. It claims to be “the only truly zero-waste restaurant” in the UK. “Preservation is paramount here, pickling, fermenting and creating everything on site from its wholest form, the ingredients speak for themselves. The restaurant is also affiliated with the botanical brewery Old Tree, which produces drinks made from fermented plants, herbs, vegetables and fruits.” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
Website: http://www.silobrighton.com

**South City Kitchen** (Buckhead, Georgia) is a “Southern-concept restaurant (fried green tomatoes, y’all) is already composting 10,000 to 12,000 pounds of organic matter each month. The fryer grease is also recycled and LED lighting meets strict energy codes. It’s part of the Fifth Group, a collection of restaurants that recycle and compost 95 percent of the product that comes through the doors, resulting in almost one million pounds of compost and 500,000 pounds of recycled materials per year, South City Kitchen has three locations in Greater Atlanta. “

Website: http://buckhead.southcitykitchen.com/

**Spring** (London) “recently pledged a plastic campaign – to reduce the single-use plastics in their restaurant. Of course, most bars and restaurants have ditched the plastic straws and opted for the flimsy paper ones, but at Spring, they’re eradicating the use of plastic containers, and searching for bio-degradable clingfilm alternatives.”

Website: www.springrestaurant.co.uk

**Sprout, The** (St. John, Canada) is a “vegan and gluten-free eatery, has a keen focus on waste-reduction. They have created a menu using local produce and beers, that reduces transportation emissions. They compost organic waste and recycle everything, from glass to plastic to paper. Even their plastic to-go containers are reusable and can be returned for a one dollar refund.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: http://thesproutrestaurant.com/

**Soupstation** (St. Petersburg, Russia) “is a climate-conscious cafe in, making its own crockery and cutlery out of wheat, sunflower oil, salt and water. The aim is to minimise as much food waste as possible... Plates and bowls are freshly baked while customers wait for their orders and are proving popular so far.”

Video at: https://www.euronews.com/video/2020/10/04/this-zero-food-waste-cafe-serves-you-soup-in-an-edible-bowl

Tags: Plates, Russia, Zero Waste Cafés

**Sustainable Restaurant Association, The** (UK-based) is an “organization that helps food businesses become more environmentally responsible. “With…food waste globally accounting for 8 percent of greenhouse gas emissions, the environmental case is compelling.”

Website: https://thesra.org/

**La Table de Colettea** (Paris, France) is owned by Chef Josselin Marie, who “advocates a closed-loop, root-to-fruit and nose-to-tail approach to cuisine. He describes his sustainability commitment as holistic — applying to every point of the culinary chain, from direct farmer relationships to reusing all his organic waste, and reycling any non-biodegradable waste that is generated.”

Website: https://www.latabledecolette.fr/en/

Tags: France, Sustainable Restaurants

**Tare Shop, The** (Halifax, Nova Scotia, Canada) is a zero-waste coffee shop that is tackling waste by changing customer behavior. It “does not serve plastic straws. Instead, it uses reusable bamboo straws and handmade reusable napkins from a local artisan. The coffee shop also orders muffins and pastries from a local bakery that brings them over in a bin that gets returned for refilling, and it does not sell any plastic-wrapped foods.” It opened in October. 2018.

Website: https://thetareshop.com/

Tags: Bakery Waste, Canada

**Tiny Leaf** opened at Mercato Metropolitano, an Italian street-food market, in April 2016. It is an organic, vegetarian and zero waste restaurant that sells low-priced meals made from surplus food supplied by organic wholesalers. supermarkets, farms, distributors and other retailers.

Website: http://www.tinyleaflondon.com

**Ugly Butterfly** (Chelsea, London) is a no-waste restaurant and champagne bar launched in 2019. It “uses food by-products and leftovers from Adam Handling Chelsea restaurant and other underutilised ingredients. It is a project of chef Adam Handling, and Cadogan (the business that owns and manages part of Chelsea). Quintessentially Foundation provided funding. A percentage of the restaurant’s profits are given to The Felix Project (qv).

Website: https://www.uglybutterfly.co.uk/

**Urbane** (Seattle, Washington) is located in the first LEED-certified hotel in Seattle. It “partners with local farms and purveyors to source seasonal ingredients when they are at their peak quality. The restaurant also partners with Cedar Grove composting to turn food and plant waste into compost that is then used throughout the region. And, the Natura water system triple-filters city water for use in the restaurant, which is sealed in reusable glass bottles for all diners, eliminating the need for plastic bottles.”

Website: https://www.hyatt.com/en-US/hotel/washington/hyatt-at-olive-8/seahs/dining

**Vacherin** (London) is a caterer founded in 2002. It uses “I’mPerfect fruit and vegetables intentionally sourced to avoid waste, customers at Vacherin’s 40+ sites are left in no doubt that what they’re served is good for them and the planet.”

Website: http://www.vacherin.com

**Visitor Center Garden Café** at Winterthur Museum (Wilmington, Delaware) uses recycled paper, serves some meat-free dishes, and no longer uses foam cups. In 2018, it was named Delaware’s “first certified green restaurant” by the Green Restaurant Association.

Website: https://www.delawareonline.com/story/life/food/2019/01/04/winterthur-cafe-becomes-states-first-green-restaurant/2481480002/

**Wee Bit Greener** (Glasgow, Scotland) is a zero-waste and plastic free café and grocery store that sells “fruit, vegetables, spices, herbs, bread, toothbrushes, cleaning items and homemade cakes.” It opened in December 2018.

Website: https://www.facebook.com/weebitgreener/

**west~bourne** or **West Bourne** (Manhattan, New York City) is a TRUE Zero Waste Silver-certified vegetarian restaurant. It weighs “each day’s compost, recycling and trash.” It was launched by launched by Camilla Marcus. It partners “with the Robin Hood Foundation to donate 1% of every purchase to The Door, a nonprofit that supports local hospitality training for youth. West Bourne hires most of its team through the organization.”

Website: http://www.westbourne.com

**Wild Olive** (Charleston, South Carolina) is an Italian restaurant that “prefers compostable packaging that the staff can handle themselves, in line with the restaurant’s ethos of ‘farm to table…table to farm.’” It was “South Carolina’s first Certified Green Restaurant in South Carolina in 2013. The Chef, Jacques Larson, with Owner Doug Godley and General Manager Jason Parrish, find local sources for the bulk of their products. The restaurant recycles or composts 85% of its waste, more than 1,000 pounds a week.”

Website: https://www.wildoliverestaurant.com/

**Winterthur Café** at the Winterthur Museum was designated as Delaware’s “first ‘green’ restaurant” when it eliminated foam cups, straws.”

Website: http://www.winterthur.org/visit/dining/

**Wolf** (Los Angeles) was launched by Chef Marcel Vigneron who zeroed “in on a zero-waste cooking, utilizing “every possible edible part of the product from seed to stalk.” It closed in 2017.

Website: ???

**Wrench & Rodent Seabasstropub** (Oceanside, California) has minimal waste as their mission. Chef Davin Waite and other chefs use “the whole fish, including the less-frequently served items such as the head, collar, shoulder and ribs, in various dishes. Fish skin is turned into chips served with guacamole, and the fish’s sperm can be used for chowder. The bones are even used to make broth.”

Website: http://www.seabasstropub.com/

Schools, Students, Pre-Collegiate, Cafeteria, Games, Community Education

**AgMag** focuses on “food waste in the United States and how it can be reduced or prevented in this non-fiction text. Also explore the science of decomposing food and the steps it takes for food to go from the farm to our table.” It was developed by the American Farm Bureau Foundation for Agriculture for classrooms.

Website: https://www.dmsfulfillment.com/FarmBureau/DMSStore/Product/ProductDetail/26292

Agnieszka, Sorokowska, Marczak Michalina, Misiak Michała, Stefańczyk Michał Mikołaj, and Sorokowski Piotr. “Children Older than Five Years Do Not Approve of Wasting Food: an Experimental Study on Attitudes Towards Food Wasting Behavior in Children and Adults.” Journal of Environmental Psychology (Available online 1 August 2020): 101467 https://doi.org/10.1016/j.jenvp.2020.101467 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0272494419308734

Agriculture for Life. “End Food Waste - Activity Book.” (Digital Version) Foothills, Alberta, Canada. Retrieved at https://www.agricultureforlife.ca/product-page/end-food-waste-activity-book

Tags: Canada, Education

Anastasakis, Niki. “Peterborough Students Encourage Grocery Stores to Donate Food to Brock Mission Homeless Shelter.” Global News, June 14, 2018. Retrieved at https://globalnews.ca/news/4272477/peterborough-students-encourage-grocery-stores-to-donate-food-to-brock-mission-homeless-shelter/

AM980. “Western Students Launch ‘Food Rescue’ Program.” AM980, January 3, 2017. Retrieved at http://www.am980.ca/2017/01/03/western-university-students-launch-food-rescue-program/

Apuzzo, Gabrielle. “Environmental Students Featured in Statewide Publication for Sustainability Efforts on Campus.” Seton Hall University, August 29, 2018. Retrieved at http://www.shu.edu/arts-sciences/news/students-featured-for-environmental-efforts-on-campus.cfm

Athol Daily News. “Area Schools Learn to Compost.” Athol Daily News, July 12, 2018. Retrieved at https://www.atholdailynews.com/Schools-learn-to-compost-18740556

Bilger, Carolyn. “The Right Equipment Can Help Schools Prepare and Serve More Fresh Food Hobart.” Hobart Food Equipment, July 24, 2018. Retrieved at https://www.hobartcorp.com/media-center/blog/right-equipment-can-help-schools-prepare-and-serve-more-fresh-food

BioCycle. “School District Rolls Out Food Waste Reduction.” *BioCycle* 56:3 (March/April 2015): 79. Retrieved at https://www.biocycle.net/2015/03/31/school-district-rolls-out-food-waste-reduction/

Boulet, Mark, Icon, B. Wright, C. Williams, and M. Rickinson. “Return to Sender: a Behavioural Approach to Reducing Food Waste in Schools.” Australasian Journal of Environmental Management 26:4 (October 25, 2019): 328-346. https://doi.org/10.1080/14486563.2019.1672587 Retrieved at https://www.tandfonline.com/doi/full/10.1080/14486563.2019.1672587

Boschini, Matteo, Luca Falasconi, Claudia Giordano, and Fabrizio Alboni. “Food Waste in School Canteens: a Reference Methodology for Large-scale Studies.” Journal of Cleaner Production 182 (2018): pp. 1024-1032.

Boschini, Matteo, Luca Falasconi, Claudia Giordano, Franco Silvio, Cicatiello Clara, Marangon Francesco, and Troiano Stefania. “Preliminary Results of a Methodology for Determining Food Waste in Primary School Canteens.” *Rivista Di Economia Agraria* 3, (2017): pp 303 - 310.

Boschini, Matteo, Luca Falasconi, Claudia Giordano, and Alexandre Meybeck. “Preliminary Assessment of a Methodology for Determining Food Waste in Primary School Canteens.” In Alexandre Meybeck and Suzanne Redfern, eds., Sustainable Value Chains for Sustainable Food Systems: A workshop of the FAO/UNEP Programme on Sustainable Food System. Roma, FAO/UNEP (June 8-9, 2016): pp 287-294. Retrieved at http://www.fao.org/3/a-i6511e.pdf

Branch, Rhiannon. “Free 5th-6th Grade Curriculum Focuses on Managing Food Waste.” [Where does my food go?] Brownfield Ag News, August 6, 2020. Retrieved at https://live-brownfieldagnewscom.pantheonsite.io/wp-content/uploads/2016/05/logo.png

Brand, David. “So Far, Push to Compost NYC School Food Waste is a Mixed Bag.” City Limits, July 27, 2018. Retrieved at https://citylimits.org/2018/07/27/so-far-push-to-compost-nyc-school-food-waste-is-a-mixed-bag/

Bray, Marianne. “How Two Green Schools in Hong Kong Are Teaching Sustainability to Children and Leading the Way in Local Education Community.” South China Morning Post, June 4, 2018. Retrieved at http://www.scmp.com/lifestyle/article/2148898/how-two-green-schools-hong-kong-are-teaching-sustainability-children-and

Busse, Rebecca L. “What a Waste of Food! Lesson Plans and PowerPoint.” Purdue Extension, May 9, 2018. Retrieved at https://mdc.itap.purdue.edu/item.asp?Item\_Number=FNR-557-W#

Byker, Carmen J., Alisha R. Farris, Michael Marcenelle, George C. Davis, and Elena L. Serrano. “Food Waste in a School Nutrition Program After Implementation of New Lunch Program Guidelines.” Journal of Nutrition Education and Behavior 46:5 (September-October 2014): 406-11. DOI: 10.1016/j.jneb.2014.03.009 Retrieved at https://pubmed.ncbi.nlm.nih.gov/24857599/

ClimeTime. “Solutions Oriented Learning Storylines- Food Waste for Bilingual Teachers (February 2021).” ClimeTime, March 1, 2021. Retrieved at https://www.climetime.org/solutions-oriented-learning-storylines-food-waste-for-bilingual-teachers-february-2021/

Tags: Education, Schools

Cohen, J F, *et al.* “Long-Term Impact of a Chef on School Lunch Consumption: Findings from a 2-Year Pilot Study in Boston Middle Schools.” *Journal of the Academy of Nutrition and Dietetics* 112:6 (June 2012): 927-933. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/22504283

Cohen, J. F., S. Richardson, E. Parker, P. J. Catalano, and E. B. Rimm. “Impact of the New U.S. Department of Agriculture School Meal Standards on Food Selection, Consumption, and Waste.” American Journal of Preventive Medicine 46:4 (April 2014): 388-394. Retrieved at https://www.ncbi.nlm.nih.gov/pubmed/24650841

Cohen, Juliana. “Focusing on Food Waste in Schools.” The Huffington Post, TheHuffingtonPost.com, August 25, 2016. Retrieved at https://www.huffingtonpost.com/entry/focusing-on-food-waste-in-schools\_us\_579fcc6ce4b004301c51b8c0

Colarossi, Natalie. “Why Do College Students Waste So Much Food?.” The University Network, August 30, 2018. Retrieved at https://www.tun.com/blog/college-students-waste-food/

Commission for Environmental Cooperation. “Let's Shrink Food Waste Mountain." [an awareness campaign targeting youth]. Montreal: Commission for Environmental Cooperation, September 3, 2020. Retrieved at http://www.cec.org/news/media-releases/the-commission-for-environmental-cooperation-launches-e-learning-videos-to-support-youth-in-their-commitment-to-reduce-food-waste/

Tags: Campaigns, Canada, Education, Videos

Croatia Week. “Osijek: Programme Against Food Waste to Be Implemented in Schools.” Croatia Week, October 17, 2020. Retrieved at

Tags: Croatia, Pre-Collegiate Schools

Cropmobster Exchange. “Free Webinar: Cafeterias are Classrooms: An Integrated Approach to K-12 Food Waste Reduction & Conservation Strategies.” Cropmobster Exchange, March 12, 2019. Retrieved at https://cropmobster.com/alert/free-webinar-cafeterias-are-classrooms-an-integrated-approach-to-k-12-food-waste-reduction-conservation-strategies/

Cruz, Gabriella. “Entire District Goes for ‘Zero Food Waste’.” Andover Townsman, September 22, 12016. Retrieved at http://www.andovertownsman.com/news/entire-district-goes-for-zero-food-waste/article\_44ef09a1-8b7f-5514-82c2-09a6893916e7.html

Dadourian, Elise. “Student Documentary Targets Global Food Waste and Danish Solution.” Institute at Brown University for Environment and Society, May 2, 2020. Retrieved at https://www.brown.edu/academics/institute-environment-society/news/story/student-documentary-targets-global-food-waste-and-danish-solution

Deming, Nancy, and Janet Whited. “K-12 School Waste Food Reduction and Recovery Roadmap.” BioCycle, March./April 2018. Retrieved at https://www.biocycle.net/2018/03/12/k-12-school-food-recovery-roadmap/

Deming Nancy, and Janet Whited. “Sharing the Table: A Roadmap to Reducing and Recovering Surplus Food in Schools.” Center for Green Schools, U.S. Green Building Council, 2019. Retrieved at https://storage.pardot.com/413862/167276/Sharing\_the\_Table\_A\_Roadmap\_to\_Reducing\_and\_Recovering\_Surplus\_Food\_in\_K12\_Schools.pdf

Derqui, Belén, Vicenç Fernandez, and Teresa Fayosc. “Towards More Sustainable Food Systems. Addressing Food Waste at School Canteens.” *Appetite* 129 (October 1, 2018): 1–11. Retrieved at https://www.sciencedirect.com/science/article/pii/S0195666318304045

Derqui, Belén, and Didier Grimaldi. “Data on the Sustainability Profile and Food Waste Management in Primary and Secondary Schools: the Case of the Catalonia Region in Spain.” *Journal of Cleaner Production* 243 (January 10, 2020): 118533. https://doi.org/10.1016/j.dib.2019.104825 Retrieved at https://www.sciencedirect.com/science/article/pii/S2352340919311801

Derqui, Belén, Didier Grimaldi, and Vicenç Fernández. “Building and Managing Sustainable Schools: the Case of Food Waste.” *Journal of Cleaner Production* 243:10 (January 2020): 118533-1-118533-10.; 0959-6526 https://doi.org/10.1016/j.jclepro.2019.118533 Retrieved at https://www.sciencedirect.com/science/article/pii/S0959652619334031

Dimitrova Aseniya. “AI to Prevent Food Waste in School Canteens in Nantes The Software Could Cut as Many as 430 Meals Produced in Excess per Day.” The Mayor, December 19, 2020. Retrieved at https://www.themayor.eu/ga/ai-to-prevent-food-waste-in-school-canteens-in-nantes

Tags: AI, Cities, France, Students

Driscoll, Brogan. “How Food Waste Is Tackling Child Hunger in Schools.” Huffington Post UK, July 15, 2016. Retrieved at http://projects.huffingtonpost.co.uk/articles/fuel-for-school-junk-food-project-food-waste-children/

Elnakib, Sara, and Mariel Mendez. “Food Waste in Schools: An Intervention of Randomized Schools on the Reduction of Food Waste.” *Journal of Nitrition Education and Behavior*, 50:7 (July–August, 2018): S5. Retrieved at https://www.jneb.org/article/S1499-4046(18)30230-6/abstract

City of Fayetteville, Arkansas. “Mobile Food Waste Collection & Compost Education Program.” City of Fayetteville, Arkansas, October 1, 2020. Retrieved at https://www.fayetteville-ar.gov/3963/Mobile-Food-Waste-Collection-Compost-Edu

Tags: Cities, Community Education, Composting,

EdExec. “Britain’s Schools Responsible for 80k Tonnes of Food Waste Annually.” Education Executive, October 7, 2020. Retrieved at https://edexec.co.uk/britains-schools-responsible-for-80k-tonnes-of-food-waste-annually/

Tags: Schools

Feng, Jiayun. “Video of Teacher Eating Students’ Leftovers Raises Concerns about Anti-food-waste Campaign Going Too Far.” SupChina, September 3, 2020. Retrieved at https://supchina.com/2020/09/03/video-of-teacher-eating-students-leftovers-raises-concerns-about-anti-food-waste-campaign-going-too-far/

Tags: China, Governmental, Schools, Videos

Fogelson-Teel, Marni. “Canadian School Boards Introduce Litterless Lunch Policies to Achieve Zero-waste Meals.” Inhabitots, September 27, 2016. Retrieved at http://www.inhabitots.com/canadian-school-boards-introduce-litterless-lunch-policies-to-achieve-zero-waste-meals/

**Food Donation by Connecticut Schools** is a document created by the Center for EcoTechnology (CET) “to streamline guidance to help Connecticut K-12 schools prevent food waste and hunger both from within their walls as well as out in the community. It targets “two types of projects: 1) share tables where students’ uneaten food and beverages are made available to any students who want them and 2) donations to food rescue organizations that distribute to local food pantries.”

Website: https://wastedfood.cetonline.org/wp-content/uploads/2019/11/CT-School-Food-Donation-Resource.pdf

**Food Matters Action Kit** is a “resource designed to help youth take action on reducing food waste. Food waste is a major contributor to climate change and reducing food waste is a practical every-day way for youth to make a difference. The kit is full of dozens of actions ranging from 30 minutes activities to multi-week projects that can be done with youth groups, classes, whole schools, or groups of friends.” It was launched in March 2019 by “the Commission for Environmental Cooperation, a joint project of the governments of Canada, Mexico and the United States as part of their North American Initiative on Food Waste Reduction and Recovery (qv). It was developed by the Food Systems Lab in collaboration with an advisory committee of youth organizations from across the three countries.”

Retrieved at http://www.mora.org/uploads/1/4/0/6/14061154/food\_matters\_pilot\_phase\_invitation.pdf

**Food Rescue MAINE** “is the first statewide food waste education campaign funded by the DEP.” It was launched by Sustainability Solutions at the University of Maine (UMaine).

Website: https://umaine.edu/foodrescueme/food-recycling/

Tags: Campaigns, Education, States

**FoodCorps** (Portland, Oregon) is a non-profit organization whose mission is to work with communities to "connect kids to healthy food in school." It is part of the AmeriCorps service network. It has several programs to reduce food waste.

Website: https://foodcorps.org/tag/food-waste/

Fox, Stone. “Commission for Environmental Cooperation E-learning Videos to Help Youth Reduce Food Waste.” Recycling Product News, September 9, 2020. Retrieved at https://www.recyclingproductnews.com/article/34770/commission-for-environmental-cooperation-e-learning-videos-to-help-youth-reduce-food-waste

Tags: Campaigns, Canada, Education, Videos

Getlinger, Mary J., Carol V. T. Laughlin, Elizabeth Bell, Christine Akre, and Bahram H. Arjmandi. “Food Waste Is Reduced When Elementary-school Children Have Recess Before Lunch.” *Journal American Dietetic Association* 96:9 (1996): 906–908. Retrieved at http://www.andjrnl.org/article/S0002-8223(96)00245-3/abstract

Global Times. “Saving Food to Be an Indicator in School Performance Assessment.” Global Times, August 20, 2020. Retrieved at https://www.globaltimes.cn/content/1198429.shtml

Gutierrez, Sonia. “Elementary Students Learn to Recycle at Lunch.” KLTX, January 3, 2017. Retrieved at http://www.wltx.com/news/education/kids-learn-to-recycle-first-hand/381709747

Gwozdz, Wencke, Lucia A. Reisch, Gabriele Eiben, M. Hunsbergerd, K. Konstabele. E. Kovacs, E. Luszczki, A. Mazur, E. Mendl, M. Saamel, M. Wolters. “The Effect of Smileys as Motivational Incentives on Children's Fruit and Vegetable Choice, Consumption and Waste a Field Experiment in Schools in Five European Countries.” Food Policy 7 (March 2020): 101852 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220300361

Hannon, Brian P. D. “School Recycling Bill Focused on Reducing Food Waste.” ecoRI News May 31, 2021. Retrieved at

Tags: Laws, Schools

Hellmann's Canada. “Hellmann's® Animal Crossing Island Returns to Educate Consumers on the Horrors of Food Waste this Halloween.” Yahoo Finance, October 20, 2020.

Retrieved at https://finance.yahoo.com/news/hellmanns-animal-crossing-island-returns-121200525.html

Tags: Canada, Community Education, Holidays

Hong, Elliot Taylor. “Forum: Step up Education on Food Wastage among Children.” The Straits Times, December 29, 2020. Retrieved at https://www.straitstimes.com/opinion/forum/forum-step-up-education-on-food-wastage-among-children

Tags: Education, Singapore

Impink, Paige. “Students Create Non-profit Stem4free to Help Rescue Wasted, Consumable Food.” July 12, 2020. Tewksbury Town Crier, July 11, 2020. Retrieved at http://homenewshere.com/tewksbury\_town\_crier/news/article\_90d90110-c168-11ea-8291-13610f19b52f.html

Kelley, Matt. “Study: Iowa’s Rural Students Waste 30-million Pounds of Food Every Year.” Radio Iowa, September 10, 2020. Retrieved at https://www.radioiowa.com/2020/09/10/study-iowas-rural-students-waste-30-million-pounds-of-food-every-year/

Tags: Schools

**King Middle School** (Portland, Maine) committed “to eliminate food waste is among the greatest of their achievements.” They “created a five-part waste separation system, including shared tables, compost guardians and plastic-bag reduction.”

Website: https://www.portlandschools.org/news\_\_\_calendars/news/king\_middle\_school\_tracks\_food\_waste

Tags: Schools

Knutson, April. “Author Says Tackling Food Waste Helps Your Household--and the Planet.” Inforum, February 17, 2017. Retrieved at http://www.inforum.com/variety/4219273-author-says-tackling-food-waste-helps-your-household-and-planet

Johnston, Marsha W. “Food Waste Reduction Strategies in K-12 Schools.” BioCycle 58:10 (November 2017): 24. Retrieved at https://www.biocycle.net/2017/11/13/food-waste-reduction-strategies-k-12-schools/

Jonasson II, Erik. “Waste Busters was Never Meant to Stop Food Waste.” The Spectrum, April 20, 2017. Retrieved at http://ndsuspectrum.com/waste-busters-was-never-meant-to-stop-food-waste/

Larson, Tess. An Anti-food Waste Game Distributed to All Schoolchildren in Limoges.” Tech News Inc., May 31, 2021. Retrieved at https://technewsinc.com/an-anti-food-waste-game-distributed-to-all-schoolchildren-in-limoges/

Tags: Games

Law, Zoe. “A Matter of Waste: the Hong Kong Pupils Making Compost from Their Leftovers.” South China Morning Post, June 23, 2018. Retrieved at http://www.scmp.com/news/hong-kong/community/article/2152035/matter-waste-hong-kong-pupils-making-compost-their

Lim, Jasmine. “Teach the Young to Avoid Food Wastage.” The Straits Times, April 16, 2017. Retrieved at http://www.straitstimes.com/forum/letters-in-print/teach-the-young-to-avoid-food-wastage

Lynn News. “Downham Market School Waste Project Hailed.” Lynn News, June 5, 2018. Retrieved at https://www.lynnnews.co.uk/news/downham-market-school-waste-project-hailed-9001418/

**Magic Breakfast** (London) is a registered “charity that aims to offer healthy school breakfasts to hungry and malnourished children in disadvantaged areas in the UK.” It is funded in part by DayOldEats (qv)

Website: https://www.magicbreakfast.com/

Martinko, Katherine. “Why Is Denmark So Successful at Reducing Food Waste?.” TreeHugger, January 17, 2017. Retrieved at http://www.treehugger.com/green-food/why-denmark-so-successful-reducing-food-waste.html

Malefors, Christopher, Luca Secondi, Stefano Marchetti, and Mattias Eriksson. “Food Waste Reduction and Economic Savings in Times of Crisis: the Potential of Machine Learning Methods to Plan Guest Attendance in Swedish Public Catering During the Covid-19 Pandemic.” Socio-Economic Planning Sciences (March 2, 2021): 101041. https://doi.org/10.1016/j.seps.2021.101041 Retrieved at https://www.sciencedirect.com/science/article/pii/S0038012121000331

Tags: Machine Learning, Schools

McHugh, Pete. “Students and Faculty Helping New York City Cut Food Waste.” Manhattan College, August 15, 2019. Retrieved at https://manhattan.edu/news/archive/2019/08/engineers-helping-new-york-city-cut-food-waste.php

Martins, Margarida Liz, Sara SP Rodrigues, Luís M Cunha, and Ada Rocha. “Strategies to Reduce Plate Waste in Primary Schools - Experimental Evaluation.” Public Health Nutrition 19:8 (June 2016): 1517-1525, 10.1017/S1368980015002797 Retrieved at https://www.cambridge.org/core/journals/public-health-nutrition/article/strategies-to-reduce-plate-waste-in-primary-schools-experimental-evaluation/96F5BD1FFAA24045639C580C6F6FAA97

Tags: Plate Waste, Schools

Moore, Darrel. “WRAP Food Waste Action Seeks to Double Redistribution.” CIWM, January 16, 2017. Retrieved at http://www.ciwm-journal.co.uk/wrap-food-waste-action-seeks-double-redistribution/

Mulhollem, Jeff. “U.S. School Cafeterias Waste More Food than Those in Other Developed Countries.” Morning Ag Clops, January 20, 2021. Retrieved at https://www.morningagclips.com/u-s-school-cafeterias-waste-more-food-than-those-in-other-developed-countries/

Tags: Schools

Natural Resources Council of Maine. “School Food Recovery Handbook: A How-to Guide to Reduce Wasted Food in Maine’s K-12 Schools.” Augusta, Maine: Natural Resources Council of Maine, Fall 2018. Retrieved at https://www.nrcm.org/our-maine/publications/school-food-recovery-handbook/

Newsroom. “WWF Expands Food Waste Education Program to Nine Major US Cities.” Modern Diplomacy, January 300, 2019. Retrieved at https://moderndiplomacy.eu/2019/01/30/wwf-expands-food-waste-education-program-to-nine-major-us-cities/

**No Taste for Food Waste** (US) is educational food waste initiative for teens, teachers and parents It was launched by the National Frozen & Refrigerated Foods Association and Young Minds Inspired (YMI) in 2019.

Website: http://ymiclassroom.com/lesson-plans/nfra2019/

Office of Solid Waste Reduction & Recycling. “Reducing Food Waste: a Guide for South Carolina Schools.” [Columbia, South Carolina]: South Carolina Department of Health and Environmental Control, Office of Solid Waste Reduction & Recycling, March 2020. Retrieved at https://dc.statelibrary.sc.gov/handle/10827/33216

Paris, Melina. “Long Beach Fresh, Transforming School Food.” Random Lengths News, July 17, 2018. Retrieved at http://www.randomlengthsnews.com/2018/07/17/long-beach-fresh-transforming-school-food/

O’Grady, Eileen. “New Law Signed by Governor Aims to Address Food Waste in Schools.” Concord Monitor, May 2O, 2021. Retrieved at https://www.concordmonitor.com/School-food-bill-passes-40525246

Tags: Laws, Schools

Pearson, Pete, Amanda Stone, and Chloe King. “Educating Tomorrow’s Foodwaste Warriors.” World Wildlife Fund, December 19, 2018. Retrieved at https://www.worldwildlife.org/publications/educating-tomorrow-s-food-waste-warriors

Peat, Jack. “Eleven-year-old Girl’s Groundbreaking Invention Could Help Reduce Food Waste.” Independent, June 30, 2018. Retrieved at https://www.independent.co.uk/news/uk/food-waste-use-by-date-reduction-ocado-schoolgirl-invention-alarm-cup-a8423041.html

Pine Journal. “Washington Elementary Diverts 5 Tons of Food Waste.” Pine Journal, July 2, 2018. Retrieved at https://www.pinejournal.com/news/education/4467296-washington-elementary-diverts-5-tons-food-waste

Pretz, Kathy. “Student Designs System to Reduce Food Waste on University Campuses.” The Institute, January 10, 2018. Retrieved at heinstitute.ieee.org/members/students/student-designs-system-to-reduce-food-waste-on-university-campuses

PRNewswire. “Sodexo Challenges Students Nationwide to Reduce Food Waste to Landfills with Spark 101 STEM Skills Video.” PRNewswire, January 4, 2017. Retrieved at https://www.yahoo.com/news/sodexo-challenges-students-nationwide-reduce-food-waste-landfills-203000088.html

Qian, Li. “Moments of Jing'an District in August 2020.” Shine, August 25, 2020. Retrieved at https://www.shine.cn/news/metro/2008254830/

Rachal, Maria, and Cole Rosengren, eds. “Atlanta and San Francisco's Food Waste Wisdom; How the Pandemic Affected Recycling Education.” Waste Dive, June 18, 2021. Retrieved at

Tags: Covid-19, Education, Recycling

Read, Quentin D., and Mary K.Muth. “Cost-effectiveness of Four Food Waste Interventions: Is Food Waste Reduction a “Win–win?” Resources, Conservation and Recycling 168 (May 2021): 105448. https://doi.org/10.1016/j.resconrec.2021.105448 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921000550

Tags: Education

Refuse Durham. “Food Waste Primary School Resource.” [Your Mission: Fight Against Food Waste] Refuse Durham, January 28, 2021. Retrieved at https://refusedurham.org.uk/2021/01/28/food-waste-primary-school-resource/

Tags: Education

Region 10 EPA. “Washington School Food Share Toolkit.” March 2017. Retrieved at https://furtherwithfood.org/wp-content/uploads/2017/07/WashingtonSchoolFoodShare.pdf

Rethink Waste Project. “Rethink Food Waste Challenge: Multifamily Housing Edition!” Bend, Oregon, December 19, 2020. Retrieved at https://envirocenter.org/foodwastechallenge/

Tags: Challenges, Education

Rischar, Haley. “Maine DEP Partners with Mitchell Center to Launch Food Waste Education Campaign.” Waste Today, April 29, 2021. Retrieved at https://www.wastetodaymagazine.com/article/maine-dep-mitchell-center-food-waste-education-campaign/

Tags: Campaigns, Education, States

Ruppenthal, Tonia Verfasser, and Izabela Karolina Horoś. “Avoidance of Food Waste from a Grocery Retail Store Owner's Perspective.” Sustainability (2021): S. 1-22. [Fulda Hochschule Fulda] https://doi.org/10.3390/su13020550 Retrieved at https://d-nb.info/1227040318/34

Tags: Retailers, Students

Saarniit, Helen. “How to Halve the per Capita Food Waste in Estonia by 2030.” Stockholm Environmental Institute, November 30, 2016. Retrieved at https://www.sei-international.org/-news-archive/3598

Schonberger, Lester, Renee R. Boyer, and Melissa W. Chase. “Food-handling Behaviors of Student Volunteers in a University Food Recovery Program.” *Food Protection Trends* 38:4 (July 2018): 284-294. Retrieved at https://www.foodprotection.org/publications/food-protection-trends/archive/2018-07-food-handling-behaviors-of-student-volunteers-in-a-university-food-recovery-program/

Shanks, Carmen Byker, Jinan Banna, Elena L. Serrano. “Food Waste in the National School Lunch Program 1978-2015: A Systematic Review.” Journal of the American Academy of Nutrition 117:11 (November 2017): 1792-1807. doi: 10.1016/j.jand.2017.06.008

**Share Tables** “is a place where students can place unopened food and drinks that they choose not to eat or drink. This provides an opportunity for other students to take additional helpings of food or beverages from the Sharing Table at no cost to them.” [Source: http://district.schoolnutritionandfitness.com/seymourcs/files/SharingTableNews.pdf]

Slovenia Times. “Campaign Helps Cut Food Waste in Schools, Kindergartens Almost by Half.” Slovenia Times, June 17, 2021. Retrieved at https://sloveniatimes.com/campaign-helps-cut-food-waste-in-schools-kindergartens-almost-by-half/

Tags: Schools, Slovenia

Stewart, Catriona. “Schools to Scrap Food Waste in New Green Initiative.” Evening Times, October 14, 2016. Retrieved at http://www.eveningtimes.co.uk/news/14801844.Schools\_to\_scrap\_food\_waste\_in\_new\_green\_initiative/

**Table Sharing**. See Share Tables.

Tatum, Megan. “How Scotland Has Food Waste All Wrapped up.” The Grocer, April 7, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/how-scotland-has-food-waste-wrapped-up/551024.article

Terry, Melissa, Stephen Sturdivant, and Jimmy Nguyen. “Guide to Conducting Student Food Waste Audits: A Resource for Schools.” EPA, USDA, University of Arkansas. April 2017. Retrieved at https://www.epa.gov/sites/production/files/2017-04/documents/guide\_to\_conducting\_student\_food\_waste\_audit.pdf

TNN. “This School Earns Big from Food Waste.” Times of India, January 7, 2017. Retrieved at http://timesofindia.indiatimes.com/city/thiruvananthapuram/this-school-earns-big-from-food-waste/articleshow/56396345.cms

Too Good To Go. “Teacher's Guide The Global Food Waste Issue.” Too Good To Go

Retrieved at https://toogoodtogo.org/en/movement/education/teachers-guide-the-global-food-waste-issue/download

United Nations Environment Programme (UNED). “Saving the Scraps: Reducing Food Waste in the Kitchen - the Edible Schoolyard Project.” United Nations Environment Programme (2020)

Retrieved at: https://wedocs.unep.org/handle/20.500.11822/33951?show=full

Tags: Schools

Waddell, Edward. “Elior Partners with OLIO to Minimise Food Waste in Schools.” Public Sector Catering. September 23, 2020. Retrieved at https://www.publicsectorcatering.co.uk/news/elior-partners-olio-minimise-food-waste-schools

Tags: Schools

Walla, Kahterine. “Students are Building Food Recovery Across the U.S..” Food Tank, January 2019. Retrieved at https://foodtank.com/news/2019/01/students-are-building-food-recovery-across-the-u-s/

**Waste-Free Lunch Challenge** (Ontario, Canada) “aims to inspire students and the school community to implement the 3Rs – Reduce, Reuse, and Recycle. An initiative of the Recycling Council of Ontario and Waste Reduction Week in Canada, it is designed to be a resource for classroom educators to raise awareness around the issue of waste reduction.”

Website: https://www.rcbc.ca/files/u6/RCBC%20Waste%20Free%20Lunch%20Challenge.pdf

Welch, Ashley. “School Lunch Fruits and Veggies Often Tossed in Trash, Study Finds.” CBS News, CBS Interactive, August 25, 2015. Retrieved at https://www.cbsnews.com/news/school-lunch-fruits-and-veggies-often-tossed-in-trash-study-finds/

Williamson, Sarah. “Why Reducing Food Waste in School Meal Programs Matters.” Extension, August 10, 2017. Retrieved at https://articles.extension.org/pages/73963/why-reducing-food-waste-in-school-meal-programs-matters

World Wildlife Fund. “Food Waste Warrior Toolkit.” Washington, DC, World Wildlife Fund, 2017. See also “Food Waste Warrior Toolkit.” in “Food Waste Courses” below.

Website: https://www.worldwildlife.org/teaching-resources/toolkits/food-waste-warrior-toolkit

World Wildlife Fund. “Food Waste Warriors: a Deep Dive into Food Waste in US Schools.” Washington, DC: World Wildlife Fund, 2019. Retrieved at https://www.worldwildlife.org/stories/food-waste-warriors

World Wildlife Fund. “Be a Food Waste Warrior; K-12 Lessons, Activities, and Resources to Teach the Planetary Impact of What We Eat and What We Throw Away.” World Wildlife Fund, 2021. Retrieved at https://www.worldwildlife.org/teaching-resources/toolkits/be-a-food-waste-warrior?utm\_medium=email&utm\_source=enews-wc&utm\_content=210106-edu

Tags: Curriculum Units

Wyatt, Dennis. “Turning Ton of Daily School Food Waste into Biogas Fuel.” Manteca Bulletin, December 29, 2016. Retrieved at http://www.mantecabulletin.com/section/1/article/140436/

Xu, Jennifer. “Salvaging Food Waste: the Extraction of Biomolecules.” Canadian Science Fair Journal, February 2, 2021. [written by 16 year old student] Retrieved at https://csfjournal.com/volume-3-issue-4/2021/2/2/salvaging-food-waste-the-extraction-of-biomolecules

Tags: Canada, Students

Young, Chris. “Bradford Schools Invited to Join Scheme to Help Reduce Food Waste.” Telegraph and Argus, January 10, 2017. Retrieved at http://www.thetelegraphandargus.co.uk/news/15012501.Schools\_invited\_to\_join\_scheme\_to\_help\_reduce\_food\_waste/

Yuan, Carol. “Trending in China: School Throws Away Students’ Food Deliveries to Force Use of Canteen.” CX Global, September 24, 2020. Retrieved at https://www.caixinglobal.com/2020-09-23/trending-in-china-school-throws-away-students-food-deliveries-to-force-use-of-canteen-101608745.html

Tags: China, Pre-Collegiate Schools

Zepeda, Lydia, and Lorraine Balaine. “Consumers’ Perceptions of Food Waste: a Pilot Study of U.S. Students.” *International Journal of Consumer Studies* 41:6 (November 2017): 627-637. Retrieved at https://onlinelibrary.wiley.com/doi/full/10.1111/ijcs.12376

Colleges, Universities, Projects, University Students

Alattar, Manar A., and Jennifer L. Morse. “Poised for Change: University Students Are Positively Disposed toward Food Waste Diversion and Decrease Individual Food Waste after Programming.” Foods 10:3 (March 1, 2021): 510. https://doi.org/10.3390/foods10030510 Retrieved at https://www.mdpi.com/2304-8158/10/3/510

Tags: Universities

Brombach, Christine, Manuela Rossi, Martin Popp, Sarah Hübscher, Jessica Widmer, and Karin Bergmann. “Wertschätzung von Lebensmitteln bei Schweizer Studierenden: Mehr Als Die Vermeidung von Food Waste.” [Appreciation of food among Swiss students] Ernährungs Umschau, December 11, 2020. Retrieved at

https://www.ernaehrungs-umschau.de/print-artikel/12-11-2020-wertschaetzung-von-lebensmitteln-bei-schweizer-studierenden/

Tags: Switzerland, Universities

Cambridge Network. “Research Project Aims to Cut Food Waste in UK.” Cambridge Network, June 8, 2021. Retrieved at https://www.cambridgenetwork.co.uk/news/research-project-aims-cut-food-waste-uk

Tags: Projects

Chan, Melissa. “3 SMU Grads Gave Up Careers in Finance to Sell ‘Ugly’ Groceries for Up to 50% Off Retail Price.” Volcan Post, May 31, 2018. Retrieved https://vulcanpost.com/639692/treedots-food-waste-cheap-groceries-singapore/

Chilakamarri, Raga. “Campus Sees Spike in Waste Due to Covid-19 Guidelines, Takeout Dining.” Tufts Daily, December 10, 2020. Retrieved at https://tuftsdaily.com/features/2020/12/10/campus-sees-spike-in-waste-due-to-covid-19-guidelines-takeout-dining/

Tags: Covid-19, Universities

**Community Cabbage** (Victoria, Canada) is a “student organization at the University of Victoria, the Community Cabbage serves a free weekly hot meal to the campus community prepared from reclaimed food – edible but unsellable food donated by grocery stores. A team of volunteers use these ingredients to cook a healthy vegetarian meal at a community kitchen. Anyone is welcome to join in the cooking and/or eating. The organization is also working to develop an on-campus collective kitchen that provides regular free meals, food education programming, and a venue for other organizations to use in their work.” [Source: Mahboob, Tahiat, April 29, 2018]

Website: https://uviccommunitycabbage.wordpress.com/

Davis, G. “Formulating an Effective Higher Education Curriculum for the Australian Waste Management Sector.” Waste Management 28:10 (2008): 1868-1875. https://doi.org/10.1016/j.wasman.2007.12.00 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X08000044

Drexel Now. “Less Waste, More Nutrition: Drexel’s Food Lab and Terrain Cafe Partner for Weekly Sustainable Menus.” Drexel Now, September 3, 2020. Retrieved at https://drexel.edu/now/archive/2020/September/Food-Lab-Terrain-Collaboration-for-Sustainable-Menu/

Tags: Café, Universities

Frank, Laura B. “‘Free Food on Campus!’: Using Instructional Technology to Reduce University Food Waste and Student Food Insecurity.” Journal of American College Health (December 1, 2020). https://doi.org/10.1080/07448481.2020.1846042 Retrieved at https://www.tandfonline.com/doi/abs/10.1080/07448481.2020.1846042?journalCode=vach20

Tags: Universities

Han, Xinrong, Bingjian Liu, Xu Sun, and Jiang Wu.” Smart Product Design for Food Waste Problem in the Canteen of Chinese University.” Lecture Notes in Computer Science 12771 (July 3, 2021). DOI: 10.1007/978-3-030-77074-7\_22 Retrieved at https://link.springer.com/chapter/10.1007/978-3-030-77074-7\_22

Tags: China, Universities

Himelstein, Linda. “Dining Halls at Harvard and Stanford Are Using Their Kitchens as ‘Living Laboratories’ to Change the Eating Habits of Students.” Business Insider, May 25, 2017. Retrieved at http://www.businessinsider.com/college-dining-halls-are-trying-to-change-student-eating-habits-2017-5

**INFERNEWS-ER** --Innovations at the Nexus of Food, Energy, and Water Systems— is a “project will provide a virtual environment for completing the Food, Energy, and Water (FEW) graduate student experience, thereby facilitating the generation of human capital who can address grand challenges at the nexus of food, energy, and water.”

Website: https://infews-er.net/

Tags: Universities

Jamaluddin, Shamila. “AD Student Campaigns Against Food Wastage.” Gulf Today, June 6, 2018. Retrieved at http://gulftoday.ae/portal/f40e638d-1605-4beb-af72-fec9c57d08ca.aspx

Kadaba, Lini. “Drexel Culinary Partnership Touts Upcycled Food, Waste Reduction Down to the Core.” Drexel Now, December 3, 2020. Retrieved at https://drexel.edu/now/archive/2020/December/Drexel-Culinary-Partnership-Touts-Upcycled-Food-Waste-Reduction-Down-to-the-Core/

Tags: Upcycling, Universities

Karidis, Arlene. “Colleges Mobilizing Food Rescue Have Ripple Effect.” Waste360, March 2, 2021. Retrieved at https://www.waste360.com/food-waste/colleges-mobilizing-food-rescue-have-ripple-effect

Tags: Colleges

Kummer, Frank. “Pa. College Plans to Power Two Farms from Cafeteria Waste, Cow Manure, and Brewery Scraps.” The Philadelphia Inquirer, October 16, 2020. Retrieved at https://www.uniondemocrat.com/lifestyle/article\_eecb8248-0f97-11eb-a8b5-cb064b2ac8d7.html

Tags: Colleges

Lee, Shannon. “How to Start a Food Pantry on Campus: How to Plan & Maintain a Food Bank to Combat Hunger in College.” Affordable Colleges On-Line, nd. Retrieved at https://www.affordablecollegesonline.org/college-resource-center/setting-up-college-food-pantry/

Liu, Karen. “Combating Food Waste Difficult for Greek Houses.” Daily Illini, February 16, 2017. Retrieved at http://dailyillini.com/news/2017/02/16/combating-food-waste-difficult-greek-houses

Long, Courtney. “Reducing Food Waste Is the Aim of New Extension Publication.” Iowa State University Extension, September 25, 2020. Retrieved at https://www.extension.iastate.edu/news/reducing-food-waste-aim-new-extension-publication

Tags: Community Education

MacCarthy, Libby. “UK Universities Poised to Lead Europe in Cutting Food Waste in Half by 2030.” Sustainable Brands, December 16, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/uk\_universities\_poised\_lead\_europe\_cutting\_food\_waste\_half\_

Manomaivibool, Panate, Chidsanuphong Chart-asa, and Pattayaporn Unroj. “Measuring the Impacts of a Save Food Campaign to Reduce Food Waste on Campus in Thailand.” Applied Environmental Research 38 (July 1, 2016): 13-22. DOI: 10.35762/AER.2016.38.2.2 Retrieved at https://ph01.tci-thaijo.org/index.php/aer/article/view/66794

Tags: Campaigns, Thailand, Universities

Martin, Amy. “College Students Recycle Waste into Sustainable Fertilizer for Rural Farmers.” Food Tank, posted October 20, 2020.

Retrieved at

Tags: Colleges, Farmers, Recycling

NYC Food Policy Center. “Sustainable Catering at the University of Basel, Switzerland: Urban Food Policy Snapshot.” NYC Food Policy Center, February 21, 2017. Retrieved at http://www.nycfoodpolicy.org/sustainable-catering-university-basel-switzerland-urban-food-policy-snapshot/

O’Brien, Jennifer. “Food Insecurity: Western University Students Are Planning a Way to Get Unused Food onto the Tables of Those in Need.” Woodstock Sentinel Review, January 3, 2017. Retrieved at http://www.woodstocksentinelreview.com/2017/01/03/food-insecurity-western-university-students-are-planning-a-way-to-get-unused-food-onto-the-tables-of-those-in-need

Our Community News. “Meet the Future of Sustainable Energy: Solar Panels Made From Food Waste.” Our Community News, December 17, 2020. Retrieved at ttps://ourcommunitynow.com/news-tech/meet-the-future-of-sustainable-energy-solar-panels-made-from-food-waste

Tags: Colleges, Sustainability, Upcycling

Poon, Linda. “When Food Is too Good to Waste, College Kids Pick Up The Scraps.” The Salt, National Public Radio, February 27, 2015. Retrieved at http://www.npr.org/sections/thesalt/2015/02/27/389284061/when-food-is-too-good-to-waste-college-kids-pick-up-the-scr

**Post-Landfill Action Network** (US) “cultivates, educates, and inspires the student-led zero waste movement. We inform students about the waste crisis and equip them with the necessary skills and resources to implement solutions to waste in their campus communities. PLAN empowers our generation to be changemakers.”

Website: http://www.postlandfill.org/about-plan/

Quadir, Shamim. “Simulating and Reducing Household Waste from Plastic Food Packaging.” City University of London, December 4, 2020. Retrieved at https://www.city.ac.uk/news/2020/december/simulating-reducing-household-waste-plastic-food-packaging

Tags: Households, Plastic, Universities

**RefreshLA** (Los Angeles, California) “is a startup organization created by USC [University of Southern California] students that aims to reduce food waste. Their goal is to partner with local restaurants to offer their surplus food at discounted prices to customers.”

Website: https://www.refreshla.org/

Tags: Food Recovery Organizations, University Students

Richardson, Rachel, Melissa Pflugh Prescott, and Brenna Ellison. “Impact of Plate Shape and Size on Individual Food Waste in a University Dining Hall.” Resources, Conservation and Recycling 19 (November 2020) 105293. https://doi.org/10.1016/j.resconrec.2020.105293 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S092134492030608X?via%3Dihub

Tags: Plate Waste, Universities

Shakman, Andrew. “Viewpoint: Managing the Food Waste Challenge Posed by COVID-19.” Food Management, March 23, 2021. Retrieved at https://www.food-management.com/management/viewpoint-managing-food-waste-challenge-posed-covid-19

Tags: Covid-19, Universities

Srebotnjak Tanja. “Food Waste at U.S. Colleges and What to Do about it; How Can Colleges Reduce Food Waste?” HuffPost, August 24, 2016. Retrieved at https://www.huffingtonpost.com/entry/food-waste-at-us-colleges-and-what-to-do-about-it\_us\_57bcbc22e4b007f1819a1070

**Su-Eatable Life Project** (Europe) is “a three-year initiative funded by the European Commission, designed to save about 5,300 tons of CO2 equivalent and around 2 million cubic meters of water related to food consumption in Europe, has been launched. With the support of an easy-to-use information system, sustainable menus will be introduced to company and university canteens (in Italy and the UK). Barilla Foundation is spearheading the project, working alongside GreenApes, Wageninen University and the Sustainable Restaurant Association.”

Website: https://www.sueatablelife.eu/en/

**Till** (San Diego, California) is an app that “created to save food and support local economies. More so we want to introduce a way that everybody could profit off leftovers and we reach a higher efficiency in using produce and foods.” It was created by students from regional universities.

Website: https://www.tilltheapp.com/

Tags: Apps, Universities

Torrijos, Verónica, Domingo Calvo Dopico, and Manuel Sotoc. “Integration of Food Waste Composting and Vegetable Gardens in a University Campus.” Journal of Cleaner Production (IF 9.297) (July 1, 2021): 128175. https://doi.org/10.1016/j.jclepro.2021.128175 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621023933

Tags: Composting, Spain, Universities

UMaine Research. “Supporting Undergraduate Research: Interdisciplinary Team Tackles Food Waste This Summer.” UMaine Research, June 4, 2018. Retrieved at https://umaine.edu/research/tag/food-waste/

**UtiliWaste Connect, LLC** (Lido Beach, Nassau County, New York), and its associated app “connects, educates, and incentivizes consumers to divert their food waste for renewable energy generation. While engaging communities and people in their homes and businesses, UtiliWaste Connect also helps support New York State’s clean energy and zero-waste goals.” It was developed by Alex Atrachji, a student at the Entrepreneurship and Technology Innovation Center (ETIC) at the New York Institute of Technology.

Website: ???

UTS. “Turning Food Waste into Taste.” University of Technology, Sydney, November 30, 2020. Retrieved at https://www.uts.edu.au/news/social-justice-sustainability/turning-food-waste-taste

Tags: Australia, Universities Projects

Whitehair, Kelly J., Carol W. Shanklin, and Laura A. Brannon. “Written Messages Improve Edible Food Waste Behaviors in a University Dining Facility.” Journal of the Academy of Nutrition and Dietetics 113:1 (January 2013): 63-69. doi: 10.1016/j.jand.2012.09.015 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S2212267212016425

Wiriyaphanich, Tiffany, Jean-Xavier Guinard, Edward Spang, Ghislaine Amsler Challamel, Robert T. Valgenti, Danielle Sinclair, Samantha Lubow, and Eleanor Putnam-Farr. “Food Choice and Waste in University Dining Commons—A Menus of Change University Research Collaborative Study.” Foods 10:3 (March 2021): 577. DOI: 10.3390/foods10030577 Retrieved at https://www.mdpi.com/2304-8158/10/3/577

Tags: Universities

Yuan, Carol.”Trending in China – Can Universities Stop Students Wasting Food and Keep Them Happy?” CX Tech, September 18, 2020. Retrieved at https://www.caixinglobal.com/2020-09-18/trending-in-china-can-universities-stop-students-wasting-food-and-keep-them-happy-101606916.html

Tags: China, Universities

Zhang, Wenhao. “Evaluating Antecedents of Food Waste Behavior and Reducing College Students’ Plate Waste Through an Intervention of Weighing and Displaying the Amount of Waste with Emotional Messaging.” Dissertation, Doctor of Philosophy; Department: Department of Hospitality Management, Kansas State University, May 2020. Retrieved at https://krex.k-state.edu/dspace/handle/2097/40581

Tags: Dissertations, Messaging, Plate Waste, Universities

Food Waste Courses, Quizzes

Bounty & Soul. “Minimizing Food Waste.”

Website: https://bountyandsoul.org/classes/minimizing-food-waste/

Cusimano, Lauren. “Table Scraps: Educating Yourself on Food Waste and Sustainability.” Phoenix New Times, July 23, 2020. Retrieved at https://www.phoenixnewtimes.com/restaurants/table-scraps-educating-yourself-on-food-waste-and-sustainability-11481155

EIT. “EIT Food online course - From Waste to Value: How to Tackle Food Waste.” European Institute of Innovation & Technology, November 11, 2020-December 7, 2020. Retrieved at https://eit.europa.eu/our-activities/opportunities/eit-food-online-course-waste-value-how-tackle-food-waste

FAO elearning Academy. **Food Loss and Waste in Fish Value Chains** is an e-learning course with 3 lessons: “1 – Introduction to food loss and waste in fish value chains”; “2 – Causes and solutions of food loss and waste in fish value chains”; and 3 – “Overview of methodologies to assess food loss and waste in fish value chains.” It “is for programme officers and technical specialists, as well as extension agents, who are involved in loss and waste prevention and reduction. The course also targets academicians and researchers who want to learn more about the topic, in order to design research as well as teach practical courses focused on food loss and waste in fish value chains.”

Website: https://elearning.fao.org/course/view.php?id=567

James Beard Foundation. **Creating a Full-Use Kitchen** is an online course targeting culinary school classrooms by the James Beard Foundation.

Website: https://www.jamesbeard.org/creating-a-full-use-kitchen

Love Food Hate Waste NZ. “Want to Reduce Your Food Waste? Sign up for Our Free Online Coaching.” is a “five week course for anyone who would like to track and improve their personal habits.”

Website: https://lovefoodhatewaste.co.nz/online-coaching/

New School. **Zero Food Waste** (New York) is a 3 unit online course targeting undergraduates at the Manhattan: New School, 2017-2020.

Website: https://courses.newschool.edu/courses/NFDS2957

Newshub. “Lifestyle and Wellbeing Quiz - Ways to Tackle Kiwi Food Waste.” June 30, 2020. Retrieved at https://www.newshub.co.nz/home/lifestyle/2020/06/lifestyle-and-wellbeing-quiz-ways-to-tackle-kiwi-food-waste.html

**REAP Food Waste Challenge** (Elgin, Scotland) is a 3-part cookery course that helps participants “figure out how much food is really going to waste in your home and what you can do to waste less. By making small shifts in how you shop for, prepare, and store food, you can save time and money, and keep the valuable resources used to produce and distribute food from going to waste.” REAP stands for Rural Environmental Action Project.

Website: https://allevents.in/elgin/reaps-food-waste-challenge-cookery-course/1000073023668759

REFRESH. “Quiz: Food Waste Valorisation.” Retrieved at https://eu-refresh.org/quiz/

World Wildlife Fund. **Food Waste Warrior Toolkit**, includes “End Waste, Save Wildlife.” “USDA Guide to Conducting Student Food Waste Audits.” “Audit Weight Log.” “Survey Says?.” “Write to Reduce!.” “Four Ways to Fight School Food Waste.” “Teacher Resource.” “Taking the Lesson Home.” “What Schools Can Do Poster.” Washington, DC: World Wildlife Fund, resources have various dates. Retrieved at https://www.worldwildlife.org/teaching-resources/toolkits/food-waste-warrior-toolkit

World Wildlife Fund. “Take the Food Waste Quiz.” Washington, DC: World Wildlife Fund, nd. Retrieved at https://www.worldwildlife.org/pages/take-the-food-waste-quiz

WRAP. “Food Waste in Schools Full Report WRAP.” Waste and Resources Action Programme, May 10, 2019. Retrieved at http://superadfbackend.brb.com.br/food\_waste\_in\_schools\_full\_report\_wrap.pdf

Tags: Governmental, Schools

Food Waste Curriculum Units for Elementary Schools and Secondary Schools and Kids Materials

Antón-Peset, Adriana, Maria-Angeles Fernandez-Zamudio, and Tatiana Pina. “Promoting Food Waste Reduction at Primary Schools. A Case Study.” Sustainability 13:2 (January 10, 2021): 600. https://doi.org/10.3390/su1302060 Retrieved at https://www.mdpi.com/2071-1050/13/2/600

Tags: Elementary Schools, Spain

ClimeTime. “Solutions Oriented Learning Storylines- Food Waste for Bilingual Teachers (February 2021).” ClimeTime, March 1, 2021. Retrieved at https://www.climetime.org/solutions-oriented-learning-storylines-food-waste-for-bilingual-teachers-february-2021/

Tags: Curriculum Units, Schools

**Food Scrap Recycling Truck** is an iPhone app that “helps teach kids how to sort food waste and to value the environmental benefits of food scrap recycling and composting.” It was developed by Goodglue Studios and was launched by Novamont, a bioplastics manufacturer based in Novara, Italy.

Website: https://apps.apple.com/us/app/food-scrap-recycling-truck/id1513233633

Metro Regional Center. *Composting with Worms* “Recommended for grades K-5. This kit offers a hands-on look at a worm compost bin habitat. Students will learn about how the composting cycle works to reduce garbage in our homes and schools and how the resulting “super soil” can help a garden. The activity sharpens observation skills and engages students in the steps of the scientific method as they learn how to tell the head from the tail of a red wiggler worm.” Metro Regional Center, Portland, Oregon. Retrieved at https://www.oregonmetro.gov/tools-partners/education-resources/resource-conservation-and-recycling-education/waste-reduction

Metro Regional Center. *Enough Already!* “Recommended for grades 5-7. This activity is designed to be conducted as three sessions over three weeks and facilitates an in-depth examination of how we consume natural resources. Participants will measure and graph their ecological footprint and select a specific behavior change they can make to conserve resources. The kit also includes interactive games and activities for investigating how to prevent food waste at home as well as understanding the upstream impact of buying new stuff.” Metro Regional Center, Portland, Oregon. Retrieved at https://www.oregonmetro.gov/tools-partners/education-resources/resource-conservation-and-recycling-education/waste-reduction

Metro Regional Center. *Plan, Shop, Chop* “Recommended for grades 7-12. In this interactive simulation, students plan and shop for a meal of their choosing and then calculate and discuss the impact when an average of 40% of food is wasted in the United States. Topics include greenhouse gas emissions, use of landfill space, and loss of natural resources, human labor, and money, as well as generating solutions to prevent food waste at home. The lesson includes optional extensions to investigate the food waste hierarchy and examine the supply chain of a common food item, the banana.” Metro Regional Center, Portland, Oregon. Retrieved at https://www.oregonmetro.gov/tools-partners/education-resources/resource-conservation-and-recycling-education/waste-reduction

Tags: Bananas, Education

Price, Amanda. “Illinois EPA Pilots New Food Waste Curriculum in Springfield Schools.” Green Lunchroom Challenge, May 8, 2020. Retrieved at https://green-lunchroom.istc.illinois.edu/

ReFED. “K-12 Education Campaigns; Education Programs Aimed at Students to Increase Awareness and Educate Future Generations about the Environmental and Economic Implications of Food Waste.” ReFED, April 3, 2021. Retrieved at https://insights-engine.refed.com/solution-database/k-12-education-campaigns

Tags: Elementary and Secondary Education

Southey, Flora. “Fighting Food Waste via Kids: FAO Turns 'Consumers of Tomorrow' into Advocates for Sustainability.” FoodNavigator.com, July 16, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/07/16/Fighting-food-waste-via-kids-FAO-turns-consumers-of-tomorrow-into-advocates-for-sustainability

Tags: Consumers, Governmental Reports, Kids Materials

Washington State University Extension. “Food Matters Action Kit.” Washington State University Extension, nd. Retrieved at https://extension.wsu.edu/clallam/waste-reduction-program/shrink-food-waste/

Tags: Food Waste Curriculum Units

Washington State University Extension. “Food Matters Action Kit: Activity Guide.” Washington State University Extension. “Food Matters Action Kit.” Washington State University Extension, nd. Retrieved at http://www.cec.org/flwy/wp-content/themes/flwy-theme/documents/activity-guide-en.pdf

Tags: Food Waste Curriculum Units

Wasted Food Reduction Alliance. “Food Waste Reduction Toolkit for Illinois Schools,”

Website: https://wastedfoodaction.org/school-toolkit/

Food Waste Games

Hellmann’s. “Hellmann's® New Animal Crossing Island Converts Players' Virtual Food Waste into Real Food for People in Need.” Cision, August 12, 2020. Retrieved at https://www.newswire.ca/news-releases/hellmann-s-r-new-animal-crossing-island-converts-players-virtual-food-waste-into-real-food-for-people-in-need-877929637.html

Recipes and Food Waste

Browne, Michael. “Kroger’s Chefbot Helps Shoppers Create Meals While Reducing Food Waste

New A.i.-powered App Recognizes Food Photos and Offers Recipes Based on Those Ingredients.” Supermarket News, October 12, 2020. Retrieved at https://www.supermarketnews.com/technology/kroger-s-chefbot-helps-shoppers-create-meals-while-reducing-food-waste

Tags: Apps, Recipes, Supermarkets

Delaney, Alexis. “Pickling Watermelon Rinds for a Zero-Waste Gazpacho.” Video. Chowhound. Chow-To, September 11, 2019.

Website: https://www.youtube.com/watch?v=gqcSGhET4a4

Tags: Recipes, Video, Watermelon

Eat North. “Christa Bruneau-Guenther's Zero-waste Pulp Burgers.” Eat North, March 20, 2021. [mentions the *Ikea Scraps Book* (qv)] Retrieved at https://eatnorth.com/eat-north/christa-bruneau-guenthers-zero-waste-pulp-burgers

Tags: Recipes, Restaurants

Gold, Betty. “The Internet Is Going Crazy over Faux Bacon Made out of Banana Peels

Don't Knock it until You've Tried it.” Real Simple, March 22, 2021. Retrieved at https://www.realsimple.com/food-recipes/cooking-tips-techniques/banana-peel-bacon

Tags: Bananas, Recipes

The Healthyish Team. “The Healthyish Guide to Low-Waste Cooking.” [Everything you need to know to cook, eat, and live sustainably.] Bon Appetit, May 18, 2021. Retrieved at https://www.bonappetit.com/gallery/low-waste-cooking

Tags: Guides, Recipes

Hettler, Shelby. “6 Ways to Use Avocado Seeds to Minimize Food Waste.” One Green Planet, November 15, 2020. Retrieved at

Tags: Avocados, Recipes

**Kroger Chefbot** is an “A.I.-powered Twitter recipe tool that helps users pair the groceries in their refrigerator and reduce food waste by providing mealtime inspiration and personalized recommendations.” It was developed by the Cincinnati-based supermarket chain Kroger “in partnership with integrated creative and media agency 360i, and technology partners Coffee Labs and Clarifai.”

Retrieved at https://www.dropbox.com/s/6wwom3wv530wx1m/Kroger%20Chefbot\_FAQ%20Document.docx?dl=0

Tags: Recipes, Supermarkets, Twitter

Silverstein, Sam. “Kroger Turns Photos into Recipes with AI-powered Twitter Tool.” GroceryDive October 13, 2020. Retrieved at https://www.grocerydive.com/news/krogers-newest-tool-turns-photos-into-recipes-via-twitter/586896/

Tags: Recipes, Supermarkets, Twitter

**Occo** (New York based) is a startup that helps “home cooks create inspired dishes while reducing food waste. Lisa Carson and Connie Wang developed the brand of pre-measured micro portions of spices sealed in airtight pods to preserve freshness.” It offers “offer a range of recipe-ready seasoning cards spanning a variety of cuisines. Options include Caribbean-Creole Bistro, Late Nite Koreatown, Kebabs Four Ways and Grand Latin America. The brand also features collections such as The Pepper Sampler, with 8 varieties of ground pepper; The Cinnamon Sampler, with 4 different types of cinnamon; The Chile Sampler, with 8 chile peppers from around the world; and The Herb Garden, with 16 dried herbs.”

Website: eatocco.com

Tags: Homemakers, New York, Recipes

Wheeler, Jen. “This Zero-Waste Gazpacho Is the Perfect Last Taste of Summer.” MSN Money, September 7, 2020. Retrieved at https://www.msn.com/en-us/foodanddrink/recipes/this-zero-waste-gazpacho-is-the-perfect-last-taste-of-summer/ar-AAH9cre?li=BBnb7Kw

Tags: Recipes, Watermelon

Ships and Food Waste

Chen, Wei. “Vanishing Food Waste Flouts Maritime and National Law.” The Maritime Executive, April 4, 2020. Retrieved at https://www.maritime-executive.com/editorials/vanishing-food-waste-flouts-maritime-and-national-law

Chen, Wei, Oliver Jost, Niclas Karlsson, Markus Joswig and Mark Beavis. "Going Beyond the Rules" on Food Waste May Mean Breaking the Rules.” Maritime Executive, September 12, 2020. Retrieved at ttps://www.maritime-executive.com/editorials/going-beyond-the-rules-on-food-waste-may-mean-breaking-the-rules

Tags: Ships

Cox, Andrew. “Campaign Launches to Cut Waste Disposal in the Baltic Sea.” Splash247,

April 7, 2021. Retrieved at https://splash247.com/campaign-launches-to-cut-waste-disposal-in-the-baltic-sea/

Tags: Baltic, Campaigns, Ships

Lakritz, Talia. “7 Places Being Ruined by Cruise Ships.” Insider, September 2019. Retrieved at https://www.insider.com/cruise-ships-environmental-impact-tourism-2019-9

Matousek, Mark. “Carnival Reportedly Dumped over 500,000 Gallons of Sewage and 11,000 Gallons of Food Waste Improperly in the Year after it Admitted to Illegally Releasing Oil into the Ocean.” Business Insider, April 17, 2019. Retrieved at https://www.businessinsider.com/carnival-cruise-ships-dumped-sewage-waste-into-ocean-report-2019-4

Medi Telegraph. “Fighting Waste: the Costa Crociere Food Bank.” The Medi Telegraph, December 5, 2017. Retrieved at http://www.themeditelegraph.com/en/shipping/cruise-and-ferries/2017/12/05/fighting-waste-the-costa-crociere-food-bank-MjRfW6EFlCaxCjIytmmaIJ/index.html

Polglaze, John. “Can We Always Ignore Ship-generated Food Waste?” Marine Pollution Bulletin 46:1 (January 2003: 33-8. doi: 10.1016/s0025-326x(02)00324-7 Retrieved at https://pubmed.ncbi.nlm.nih.gov/12535966/

SWR Staff. “Cruise Line Commits to New Digesters.” [Revolution Series Digesters will help Carnival Corporation] Solid Waste & Recycling, September 8, 2020. Retrieved at https://www.solidwastemag.com/digesters/cruise-line-commits-to-new-digesters/1003283978/

Tags: Digesters, Ships

Total Marine Solutions, Inc. “Food Waste Treatment Without Noise or Odor.” Total Marine Solutions, nd [January 23, 2021]. Retrieved at http://www.tms-fla.com/food-waste-treatment-without-noise-or-odor/

Tags: Ships

Vaneeckhaute, Céline, and Ali Fazl. “Management of Ship-generated Food Waste and Sewage on the Baltic Sea: a Review.” Waste Management 102 (February 2020): 12-20. doi: 10.1016/j.wasman.2019.10.030 Retrieved at https://www.sciencedirect.com/science/article/pii/S0956053X19306609

Skills, Deskilling

Jaffe, JoAnn, and Michael Gertler. “Victual Vicissitudes: Consumer Deskilling and the (Gendered) Transformation of Food Systems.” *Agriculture and Human Values* 23:2 (June 2006): 143-162. Retrieved at www.link.springer.com/article/10.1007/s10460-005-6098-1

Tyrrell, R. L., T. G. Townshend, A. J. Adamson, and A. A. Lake. “I’m Not Trusted in the Kitchen’: Food Environments and Food Behaviours of Young People Attending School and College.” Journal of Public Health, 38(2) (March 2015). Retrieved at https://www.researchgate.net/publication/273467120\_’I’m\_not\_trusted\_in\_the\_kitchen’\_Food\_environments\_and\_food\_behaviours\_of\_young\_people\_attending\_school\_and\_college

Social Media and Food Waste

EC. “Can Supermarkets Encourage Customers to Cut Food Waste Through Social Media? Analysis of UK Campaign Shows Mixed Results.” *Science for Environment Policy*, Issue 484. March 9, 2017. Retrieved at http://ec.europa.eu/environment/integration/research/newsalert/pdf/can\_supermarkets\_encourage\_customers\_cut\_food\_waste\_social\_media\_484na2\_en.pdf

Solutions, Ideas, Tips, Suggestions

AFP. “Britain Gets Creative in Fighting Rampant Food Waste.” Manilla Bulletin, January 8, 2017. Retrieved at http://news.mb.com.ph/2017/01/08/britain-gets-creative-in-fighting-rampant-food-waste

Ahern, Alexa. “Is a Sustainable Soup Kitchen the Answer to Our Food Waste Problems?.” Food Tank, January 22, 2017. Retrieved at https://foodtank.com/news/2017/01/14868/

Andoju, Sahithi. “Food Wastage Costs India ? Lakh Crore Every Year. Here’s How You Can Stop It.” Youth at Kiawaaz, March 25, 2017. Retrieved at https://www.youthkiawaaz.com/2017/03/what-you-can-do-about-food-wastage-in-india/

Barth, Brian. “Waste Not, Want Not: 10 Ways to Reduce Your Food Waste Footprint.” Modern Farmer, April 14, 2016. Retrieved at http://modernfarmer.com/2016/04/reduce-food-waste/

Barczak, Piotr. “Waste Reform: from Environmental Disaster to Economic Opportunity.” EurActiv.com, January 17, 2017. Retrieved at http://www.euractiv.com/section/sustainable-dev/opinion/waste-reform-from-environmental-disaster-to-economic-opportunity/

BIAC. “BIAC Perspectives on Private Sector Solutions to Food Waste and Loss.” presentation by the Business and Industry Advisory Committee, at the OECD Food Chain Analysis Network 4th Annual Conference, June 2013. Retrieved at http://www.oecd.org/site/agrfcn/BIAC%20Perspectives%20on%20Private%20Sector%20Solutions%20to%20Food%20Waste%20and%20Loss.pdf

Bosch, Paul. “Solutions to Food Waste Are Ripe for the Picking.” Rabobank, September 28, 2016. Retrieved at https://research.rabobank.com/far/en/sectors/fa-supply-chains/solutions-to-food-waste-are-ripe-for-the-picking.html

Brones, Anna. “101 Ways to Use Food Waste.” Paste Magazine, July 13, 2017. Retrieved at https://www.pastemagazine.com/articles/2017/07/101-ways-to-use-food-waste.html

Casey, Tina. “Food Waste and the Global Hunger Crisis: Momentum Builds for a More Holistic Solution.” Triple Pundit, October 6, 2020. Retrieved at https://www.triplepundit.com/story/2020/food-waste-global-hunger-crisis/706266

Tags: Food Insecurity, Solutions

Crowe, Emily. “12 Ideas for Reducing Food Waste.” Specialty Food Association, October 4, 2017. Retrieved at https://www.specialtyfood.com/news/article/12-ideas-reducing-food-waste/

Diaz, Noelle. “America’s Food Waste Could Power 5.5 Billion Heaters a Year.” Lady Free Thinker, January 23, 2017. Retrieved at https://ladyfreethinker.org/americas-annual-food-waste-power-5-5-billion-heaters/

Dimitropoulos, Stav. “To Reduce Food Waste, Tweak the Food Supply Chain, Researcher Says.” Olive Oil Times, January 31, 2017. Retrieved at https://www.oliveoiltimes.com/olive-oil-business/reduce-food-waste-tweak-food-supply-chain-researcher-says/55188

DutchNews. “Stop Wasting Food: Six Initiatives to Change the Way We Eat.” DutchNews.nl, May 12, 2017. Retrieved at http://www.dutchnews.nl/features/2017/05/stop-wasting-food-six-initiatives-to-change-the-way-we-eat/

Dziemianowicz, Joe. “Tips to Avoid Food Waste from Mario Batali, Other Top Chefs in Anthony Bourdain’s ‘Wasted!,’” New York Daily News, October 1, 2017. Retrieved at http://www.nydailynews.com/life-style/eats/chefs-anthony-bourdain-wasted-avoid-food-waste-article-1.3525608

Estrada, Olivia. “5 Easy Tips to Avoid Food Waste.” Preen Inquirer, February 1, 2017. Retrieved at http://preen.inquirer.net/39535/5-easy-tips-avoid-food-waste

Farm Together Now. “Food Waste: Causes, Effects, and Solutions.” Farm Together Now, November 8, 2016. Retrieved at https://farmtogethernow.org/2014/11/08/food-waste-causes-effects-and-solutions/

Faulkner, Tim. “New Technologies, Techniques Reducing Food Waste.” ecoRi, December 19, 2016. Retrieved at http://www.ecori.org/composting/2016/12/19/food-waste-getting-smarter

Forde, Amy. “5 Things That Need to Be Looked at in Order to Tackle Food Waste.” AgriLand, January 4, 2017. Retrieved at http://www.agriland.ie/farming-news/5-key-areas-of-action-to-tackle-food-waste-in-the-future/

Freifer, Rana. “WEF’s 7 Steps to Reduce Food Waste.” Hospitality News, Middle East, October 2, 2020. Retrieved at https://www.hospitalitynewsmag.com/en/event/wefs-7-steps-to-reduce-food-waste/

Tags: Tips, Suggestions

Hill, Jenni. “50 Easy Ways to Minimise Food Waste and Save Money.” Can’t Swing a Cat, November 10, 2015. Retrieved at http://www.cantswingacat.co.uk/2015/11/10/50-ways-food-waste/

Gander, Kashmira. “5 Weird Tips to Reduce Your Food Waste and Help Save the Environment.” The Independent, January 11, 2017. Retrieved at http://www.independent.co.uk/life-style/food-and-drink/food-waste-how-to-reduce-tips-environment-production-rotting-produce-expert-dana-gunders-wrap-a7520066.html

Goldberg, Eleanor. “How the Food Industry Plans to Help Cut U.S. Food Waste in Half by 2030.” Huffington Post, November 6, 2015. Retrieved at http://www.huffingtonpost.com/entry/how-grocers-plan-to-help-cut-us-food-waste-in-half-by-2030\_us\_563bb1bee4b0b24aee495f42

Goodwin, Liz. “Can We Really Cut Food Waste in Half?” World Resources Institute, January 23, 2017. Retrieved at https://www.wri.org/blog/2017/01/can-we-really-cut-food-waste-half

Goulding, Tom. “London Disposal Authority Calls for Food Waste Ban.” Letsrecycle, October 5, 2016. Retrieved at http://www.letsrecycle.com/news/latest-news/london-disposal-authority-calls-for-food-waste-ban/

Hardcastle, Jessica Lyons. “How Big Data Can Reduce Corporate Food Waste.” Environmental Leader, January 19, 2017. Retrieved at http://www.environmentalleader.com/2017/01/how-big-data-can-reduce-corporate-food-waste/

Hardcastle, Jessica Lyons. “How to Reduce Corporate Food Waste? There’s an Online Hub for That.” Environmental Leader, January 30, 2017. Retrieved at https://www.environmentalleader.com/2017/01/reduce-corporate-food-waste-theres-online-hub/

Harris, Chris. “Collaborative Approach to Reduce Food Waste from Farm to Consumer.” The Poultry Site, October 24, 2016. Retrieved at http://www.thepoultrysite.com/poultrynews/37724/collaborative-approach-to-reduce-food-waste-from-farm-to-consumer/

Heneghan, Carolyn. “How a National Food Waste Resource Center Can Make a Difference.” FoodDive, December 19, 2016. Retrieved at http://www.fooddive.com/news/how-a-national-food-waste-resource-center-can-make-a-difference/432597/

Hogan, Brennan. “Technology Trumps Food Waste in South Korea.” LeanPath, May 29, 2015. Retrieved at http://blog.leanpath.com/technology-trumps-food-waste-south-korea

Jaramillo, Catalina. “Initiative Seeks Solutions to Turn Food Waste into Jobs and Revenue.” PlanPhilly, December 12, 2016. Retrieved at http://planphilly.com/articles/2016/12/12/initiative-seeks-solutions-to-turn-food-waste-into-jobs-and-revenue

Kenny, Mary. “Eat Your Crusts and Make Soup... It’s Time We Stopped Wasting Food.” Belfast Telegraph, November 23, 2015. Retrieved at http://www.belfasttelegraph.co.uk/opinion/columnists/mary-kenny/eat-your-crusts-and-make-soup-its-time-we-stopped-wasting-food-34223830.html

Loria, Keith. “Can Longer-lasting Produce Reduce Food Waste?.” FoodDive, December 14, 2016. Retrieved at http://www.fooddive.com/news/can-longer-lasting-produce-reduce-food-waste/432302/

Love, Dave C., Jillian P. Frya, Michael C.Milli, and Roni A.Neff. “Wasted Seafood in the United States: Quantifying Loss from Production to Consumption and Moving Toward Solutions.” *Global Environmental Change* 35 (November 2015): 116–124. Retrieved at http://www.sciencedirect.com/science/article/pii/S0959378015300340

Mayer, Andre. “7 Ways to Reduce Household Food Waste: Better Meal Planning and Kitchen Creativity Key to Curbing Waste.” CBC News, October 2, 2012. Retrieved at http://www.cbc.ca/news/canada/7-ways-to-reduce-household-food-waste-1.1132996

McKevitt, Jennifer. “How to Reduce Food Waste: Logistics, Retail and Manufacturing All Play a Part.” Supply Chain, February 2, 2017. Retrieved at http://www.supplychaindive.com/editors/jmckevitt

Matzembacher, Daniele Eckert, Natália Rohenkohl do Canto, Isadora do Carmo Stangherlin, Ana Paula Ferreira Alves, and Marcia Dutra de Barcellos. “Food Waste Solutions in a Developing Country: A Multiple Case Study with Brazilian Companies.” International Journal of Social Ecology and Sustainable Development (IJSESD) 11:4 (2020): 13 pages

DOI: 10.4018/IJSESD.2020100103 Retrieved at https://www.igi-global.com/article/food-waste-solutions-in-a-developing-country/259358

Meager, Daisy. “Why It’s ‘Phenomenally Easy’ to Solve the World’s Food Waste Problem.” Munchies, October 4, 2016. Retrieved at https://munchies.vice.com/en/articles/why-its-phenomenally-easy-to-solve-the-worlds-food-waste-problem

Morrow, Sara. “42 Ways to Save by Cutting Out Food Waste.” Money, July 29, 2015. Retrieved at http://time.com/money/3976985/groceries-save-food-waste/?xid=gonewsedit

Nair, Tamara, and Christopher H. Lim. “Fighting Food Wastage: New Ideas From The Past – Analysis.” Eurasian Review, January 23, 2017. Retrieved at http://www.eurasiareview.com/23012017-fighting-food-wastage-new-ideas-from-the-past-analysis/

Nature. “Researchers Serve up Suggestions to Reduce Food Waste.” *Nature* 540:8 (December 1, 2016). Retrieved at http://www.nature.com/news/researchers-serve-up-suggestions-to-reduce-food-waste-1.21059

News Desk. “Jakarta Restaurants Reduce Food Waste in Citywide Movement.” The Jakarta Post, June 15, 2019. Retrieved at https://www.thejakartapost.com/news/2019/06/14/jakarta-restaurants-reduce-food-waste-in-citywide-movement.html

Ngotho, Agatha. “Food Enough for 1.2 Billion Goes to Waste in Post-harvest Loss.” The Star, March 31, 2017. Retrieved at http://www.the-star.co.ke/news/2017/03/31/food-enough-for-12-billion-goes-to-waste-in-post-harvest-loss\_c1534903

O’Donnell, T., J. Deutsch, R. Pepino, B. J. Milliron, C. Yungmann, and S. Katz. “New Solutions for Food Loss and Waste Prevention.” *BioCycle* 56:11 (December 2015): 34-38.

O’Reilly, Katie. “10 Innovative Solutions to Food Waste.” Sierra, August 26, 2016. Retrieved at http://www.sierraclub.org/sierra/2016-4-july-august/green-life/10-innovative-solutions-food-waste

Pascaud, Leslie. “A Food Waste Reduction Movement Gathers Steam.” *Techonomy* (July 23, 2014). Retrieved at http://techonomy.com/2014/07/food-waste-reduction-movement-gathers-steam/

Peak, Chris. “6 High-Tech Innovations That Could Solve Our Food-Waste Woes.” Care2, January 30, 2017. Retrieved at http://www.care2.com/causes/6-high-tech-innovations-that-could-solve-our-food-waste-woes.html

Petronzio, Matt. “11 Practical Ways You Can Reduce Food Waste and Save Money.” Mashable, February 15, 2015. Retrieved at http://mashable.com/2015/02/15/food-waste-tips/#t1mRuEXbagqw

Philanthropy Network. “Food Waste Solutions; Philanthropy Network Food Funders Tackle the Issue of Food Waste.” Philanthropy Network, December 8, 2016. Retrieved at https://storify.com/philanthropyPHL/12-8-food-waste-solutions

Plan Philly. “Initiative Seeks Solutions to Turn Food Waste into Jobs and Revenue.” Philabundance, December 14, 2016. Retrieved at https://www.philabundance.org/initiative-seeks-solutions-to-turn-food-waste-into-jobs-and-revenue/

Pretty, Georgia. “11 Easy Life Hacks to Reduce Waste and Save Money.” Sportdeluxe, April 11, 2017. Retrieved at http://sporteluxe.com/minimising-waste/

ReFED. “27 Solutions to Food Waste.” ReFED. Retrieved at http://www.refed.com/solution?sort=economic-value-per-ton

Roberts, Wayne. “The Big Picture Versus Big Meme of Wasted Food.” Food Systems Lab, September 10, 2016. Retrieved at https://foodsystemslab.ca/2016/09/10/the-big-picture-versus-big-meme-of-wasted-food/

Rowland, Michael Pellman. “Here’s How We Solve Our Food Waste Problem.” *Forbes*, August 28, 2017. Retrieved at https://www.forbes.com/sites/michaelpellmanrowland/2017/08/28/food-waste-solution/#37615c6b4d17

Scammell, Rosie. “Britain Gets Creative in Fight Against Rampant Food Waste.” The Daily Star, December 31, 2016. Retrieved at http://www.dailystar.com.lb/Life/Living/2016/Dec-31/387340-britain-gets-creative-in-fight-against-rampant-food-waste.ashx

Schmidt, Colleen. “Report Focuses on Finding Solutions for Food Waste in Canada.” CTV News Calgary, October 5, 2016. Retrieved at http://calgary.ctvnews.ca/report-focuses-on-finding-solutions-for-food-waste-in-canada-1.3102890

Schultz, Ashley. “7 Food Waste Items That Are Actually Healthy for You.” Top Health Journal, November 9, 2018. Retrieved at https://tophealthjournal.com/2656/7-food-waste-items-that-are-actually-healthy-for-you/

Schuetze, Christopher F. “How Do You Prevent Food Waste?.” *New York Times,* February 1, 2013. Retrieved at http://rendezvous.blogs.nytimes.com/2013/02/01/how-do-you-prevent-food-waste/

Shanker, Deena. “34 Ways to Waste Less Food.” BuzzFeed, April 22, 2014. Retrieved at https://www.buzzfeed.com/deenashanker/ways-to-waste-less-food?utm\_term=.vsYz9JJ1W#.iyO45QQ1y

Sharma, Kiran. “Food Waste Woes Call for ‘Cool’ Solutions.” Asian Review, December 8, 2016. Retrieved at http://asia.nikkei.com/magazine/Fresh-ideas/On-the-Cover/Food-waste-woes-call-for-cool-solutions

Shirvell, Bridget. “Alexa Now Gives You Tips on What to Do With Food Scraps.” Edible Manhattan, September 29, 2017. Retrieved at https://www.ediblemanhattan.com/recipes/alexa-amazon-food-waste-scraps-dan-barber/

Smith, Hannah-Catherine. “The War Against Food Waste.” The Paladin, November 17, 2016. Retrieved at https://furmannewspaper.com/2016/11/17/the-war-against-food-waste/

Srinivasan, P. “TN Man Travelling on Foot to Stop Food Wastage.” Hindustan Times, December 26, 2017. Retrieved at http://www.hindustantimes.com/jaipur/tn-man-travelling-on-foot-to-stop-food-wastage/story-qA3nceAw3Rylw9VfJ6tYaL.html

Stearns, Alia. “Visiting The ‘Zero Waste Bar’ Where Kitchen Scraps Turn Into Cocktails.” Uproxx Reports, October 5, 2017. Retrieved at http://uproxx.com/life/providence-bar-zero-waste/

Stewart, Alana. “The Good, the Bad and the Sludge: Everything Considered in Food Waste Sustainability.” The Review, November 14, 2016. Retrieved at http://udreview.com/the-good-the-bad-and-the-sludge-everything-considered-in-food-waste-sustainability/

Stewart, Emily. “8 Simple Tips for Reducing Food Waste.” Gusto, November 23, 2015. Retrieved at http://www.gustotv.com/food/8-tips-for-reducing-food-waste/

Striepe, Becky. “27 Clever Ways to Reuse Food Scraps.” Care 2, nd. Retrieved at http://www.care2.com/greenliving/ways-to-reuse-food-scraps.html

Sustainable Brands. “Trending: Local Solutions Could Hold the Key to Reducing Global Food Waste.” Sustainable Brands, January 5, 2018. Retrieved from http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/trending\_local\_solutions\_could\_hold\_key\_reducing\_global\_

Tatti, Emily. “Creative Ways to Reduce Food Waste in Your Restaurant.” Typsy, September 29, 2015. Retrieved at http://blog.typsy.com/creative-ways-to-reduce-food-waste-in-restaurant

Walczak, Danielle. “6 Examples of Combating Food Waste.” Farm to Institution, March 31, 2016. Retrieved at http://www.farmtoinstitution.org/blog/6-examples-combating-food-waste

Wallop, Harry. “Higher Prices Are the Only Way of Dealing with Britain’s Food Waste Problem.” The Spectator, January 10, 2017. Retrieved at http://blogs.spectator.co.uk/2017/01/higher-prices-way-dealing-britains-food-waste-problem/

West-Barker, Patricia. “The Waste Land: a Global Food Problem.” Santa Fe Mexican, April 7, 2017. Retrieved at http://www.santafenewmexican.com/pasatiempo/restaurants/the-waste-land-a-global-food-problem/article\_105c39ee-e222-532e-bb86-39275acab27b.html

Williams, Nat. “Entrepreneurs Explore Food Waste Solutions to Feed 9 Billion.” Iowa Farmer Today, Octiber 6, 2016. Retrieved at http://www.iowafarmertoday.com/news/regional/entrepreneurs-explore-food-waste-solutions-to-feed-billion/article\_7a733344-8bc7-11e6-bdf5-6f1538440b9a.html

Wilson-Powell, Georgina. “Seven Delicious Ways to Reduce Food Waste.” Huffpost Lifestyle UK, March 25, 2017. Retrieved at http://www.huffingtonpost.co.uk/georgina-wilsonpowell/7-delicious-ways-to-reduc\_b\_15545290.html

Woolley, Elliot. “Food Security: We Throw Away a Third of the Food We Grow – Here’s What to Do about Waste.” The Conversation, January 25, 2017. Retrieved at http://theconversation.com/food-security-we-throw-away-a-third-of-the-food-we-grow-heres-what-to-do-about-waste-64854

WWF. “Tips for Tucking into SA’s Enormous Food Waste Problem.” WWF, January 20, 2017. Retrieved at http://www.wwf.org.za/media\_room/news/?uNewsID=20061

Yepsen, Rhodes. “Commentary: Zero Waste Requires Visionary Thinking.” BioCycle 60:3 (March/April 2019): 35. Retrieved at https://www.biocycle.net/2019/03/11/commentary-zero-waste-requires-visionary-thinking/

Storage, Storage Systems Post-Harvest Losses

Bellis, Lauren. “Ovie Smarterware Connected Food Storage Launches on Kickstarter.” Gourmet Insider, May 22, 2018. Retrieved at https://www.gourmetinsider.com/ovie-smarterware-connected-food-storage-launches-on-kickstarter/

Das, Varun Kumar. “Covid-19 Highlights Importance of Agri Storage.” The Hindu Business Line, May 27, 2020. Retrieved at https://www.thehindubusinessline.com/opinion/covid-19-highlights-importance-of-agri-storage/article31685889.ece

Kiaya, Victor. “Post-harvest Losses and Strategies to Reduce Them.” Action Contre la Faim International (ACF), January 2014. Retrieved at https://www.academia.edu/24947565/POST\_HARVEST\_LOSSES\_AND\_STRATEGIES\_TO\_REDUCE\_THEM?email\_work\_card=thumbnail

Tags: Post-Harvest Losses

Nainar, Nahla, and Divya Kala Bhavani. “Produce Wastage During the Lockdowns Sees Startups Mobilising to Aid Farmers and Vendors.” [Q-scan and Q-log — olfactory loggers for storage] The Hindu, May 27-8, 2021. Retrieved at

Tags: India, Produce, Storage

Neilson, Michael. “Food Storage Research Study Comes up with Ways to Save.” Gisborne Herald, May 30, 2017. Retrieved at http://gisborneherald.co.nz/environment/2820347-135/food-storage-research-study-comes-up

**Ovie Smarterware** (Chicago-based) is a food storage system that “is designed to help people stop wasting food and money by keeping track of their food. The Smarterware product line consists of Smart Tags, 6-cup containers, clips, and universal connectors that can attach to any container or bottle in a fridge. The Smart Tags fit securely into the Smarterware container, clip and universal connector. Each tag features a light ring to give instant at-a-glance visual cues showing the freshness of every tagged item in the fridge.” [Source: Bellis, Lauren] As of May 2018, it is in the development stage and is anticipating a 2019 launch. It has partnered with Amazon’s Alexa “to make it easier to reduce food waste.” [Gonzalez, Rachel] Smart “tupperware includes smartTags which attach to foodstuffs and identify those which are nearly past their use by date. a third-party app then suggests recipes to make from near-expired items.”

Website: https://ovie.life/?gclid=EAIaIQobChMIvPrCp4uc2wIVlluGCh1OdQB6EAAYASAAEgIHz\_D\_BwE

**qSense Labs** (Bengaluru, Karnataka, India) is a startup that uses “IoT solution for fresh food quality assessment and management.” Its equipment includes “Q-Scan–a Near Infrared based handheld scanner for grading” and “Q-Log: Olfactory loggers for storage.”

Website: https://www.qzense.com/

Tags: India, Produce, Storage

Teverson, Dawn, “UK: New Brassica Trials to Help Reduce Food Waste.” FreshPlaza.com, January 27, 2021. Retrieved at https://www.freshplaza.com/article/9287677/uk-new-brassica-trials-to-help-reduce-food-waste/

Tags: Cabbage, Storage Systems

Thukral, Ruchi. “This 3D Printed Sustainable Clay Range Is an Indigenous Storage Solution That Reduces Food Waste!” Yanko Design, September 1, 2020. Retrieved at https://www.yankodesign.com/2020/09/01/this-3d-printed-sustainable-clay-range-is-an-indigenous-storage-solution-that-reduces-food-waste/

Tags: 3D, Storage

**Van Amerongen** (Netherlands) developes storage control systems that respond “to the respiration and moisture loss of the fruit, maintaining its pristine quality with minimal energy consumption.” It monitors and analyzes “projects and together with scientific institutes, like the WUR,” and uses the data to improve its storage protocols. “developed the My Fruit control system as well as dynamic storage, or DCA.” Its motto is 'We fight food waste.’”

Website: https://www.van-amerongen.com/en

Tags: Netherlands, Storage

Surveys, Studies, National Studies, Research Issues

Actmedia. “Survey: One in Four Romanians Concerned about Cutting Food Waste.” Actmedia, October 22, 2020. Retrieved at https://www.actmedia.eu/energy-and-environment/survey-one-in-four-romanians-concerned-about-cutting-food-waste/89220

Tags: Romania, Surveys

Aka, Salih, and Naci Buyukdag. “How to Prevent Food Waste Behaviour? A Deep Empirical Research.” Journal of Retailing and Consumer Services 61 (July 2021): 102560. https://doi.org/10.1016/j.jretconser.2021.102560 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0969698921001260

Tags: Behavior, Studies

Al Khaleej Today. “News 24 | Study: the Annual Value of Food Waste.” Al Khaleej Today, October 24, 2020. Retrieved at https://alkhaleejtoday.co/saudi-arabia/5187066/News-24--Study-The-annual-value-of-food-waste.html

Tags: Saudi Arabia, Surveys

Aldi Nord. “How Important Is the Issue of Food Waste to Germans?” Fresh Plaza, September 25, 2020. Retrieved at https://www.freshplaza.com/article/9253111/how-important-is-the-issue-of-food-waste-to-germans/

Tags: Germany, Surveys

Ali, Abdelrahman, Chunping Xia, Moustafa Ismaiel, N’Banan Ouattara, Irfan Mahmood, and Dessalegn Anshiso. “Analysis of Determinants to Mitigate Food Losses and Waste in the Developing Countries: Empirical Evidence from Egypt.” Mitigation and Adaptation Strategies for Global Change 26 (June 30, 2021): 23. https://doi.org/10.1007/s11027-021-09959-0 Retrieved at https://link.springer.com/article/10.1007%2Fs11027-021-09959-0

Tags: Egypt, National Studies

Arab News. “Food Waste Costs Saudi Arabia $10.6bn Annually.”Arab News, February 16, 2021. Retrieved at https://www.arabnews.com/node/1810341/business-economy

Tags: National Studies, Saudi Arabia

Atieno, Anyango. “Kenya Loses Sh72b Seasonally from Food Loss and Waste, Says Report.” The Standard, October 1, 2020 Retrieved at https://www.standardmedia.co.ke/business-news/article/2001388328/kenya-loses-sh72b-seasonally-from-food-loss-and-waste

Tags: Kenya, National Studies

Babbitt, Callie W., Gregory A. Babbitt, and Jessica Oehman. “Behavioral Impacts on Residential Food Provisioning, Use, and Waste during the COVID-19 Pandemic.” Sustainable Production and Consumption (April 10, 2021). https://doi.org/10.1016/j.spc.2021.04.012 Retrieved at Sustainable Production and Consumption

Tags: Behavior, Covid-19, Studies

BDO. “Food Waste and Rescue Report.” Israel, Ministry of Environmental Protection and Leket Israel, November 2019. 102 pages. Retrieved at https://www.leket.org/wp-content/uploads/2020/11/Leket-Report\_Eng\_2019\_Digital\_Nov-20.pdf

Tags: Israel, National Studies

Bedford, Emma. “Main Reasons for Food Waste by Households in Canada 2020.” Statista, September 27, 2020, Retrieved at https://www.statista.com/statistics/1174979/reasons-for-household-food-waste-in-canada/

Tags: Canada, Households, Surveys

Bhandari, Laveesh. “Is Food Wastage Really That Big a Problem in India?” Dailyo, December 28, 2020. Retrieved at https://www.dailyo.in/variety/food-waste-food-corporation-of-india-agriculture-produce-food-loss-and-waste/story/1/34033.html

Tags: India, National Studies

Bhwana Petir Garda, ed., Ricky Mohammad Nugraha, trans. “Indonesia's Food Waste Reach 48 Million Tons Annually, Says Bappenas.” Tempo.co, June 9, 2021. Retrieved at https://en.tempo.co/read/1470569/indonesias-food-waste-reach-48-million-tons-annually-says-bappenas

Tags: Indonesia, National Studies

Brenna, Ellison, Olesya Savchenkob, Cassandra J. Nikolaus, and Brittany R. L. Duff. “Every Plate Counts: Evaluation of a Food Waste Reduction Campaign in a University Dining Hall.” *Resources, Conservation and Recycling* 144 (May 2019): pp 276-284. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344919300540#!

Brodersen, Reed, Christa McDermott, and Jennifer Stefanick. Oregon Wasted Food Study: Institutional and Commercial Sector Case Studies. Case 4, Tracking and Staff Awareness Campaign to Prevent Waste in a College Dining Hall. Portland, OR: Community Environmental Services, Portland State University, 2018.

BusinessGreen staff. “'No Time for Waste': Tesco and Hubbub Team up for New Food Waste-busting Trial.” BusinessGreen, September 2, 2020. Retrieved at https://www.businessgreen.com/news/4019645/waste-tesco-hubbub-team-food-waste-busting-trial

Tags: Supermarkets, Surveys

CSCP. “156 Food Waste Reduction Measures and Data on the Entire German Food Retail Sector.” Collaborating Centre for Sustainable Consumption and Production, February 26, 2021. Retrieved at https://www.scp-centre.org/waste-reduction-measures/

Tags: Germany, National Studies

CSR Journal. “Food Wastage in India a Serious Concern.” CSR Journal September 10, 2015. Retrieved at http://thecsrjournal.in/food-wastage-in-india-a-serious-concern/

Debusmann, Jr., Bernd. “Middle East Becoming More Aware of Food Waste Impact, Survey Shows.” Arabian Business, June 6, 2018. Retrieved at http://www.arabianbusiness.com/culture-society/398300-middle-east-becoming-more-aware-of-food-waste-impact-survey-shows

DW. “Saving Food from Thailand's Landfills.” [includes video by Felix Nuhr] DW, December 8, 2020. Retrieved at https://www.dw.com/en/saving-food-from-thailands-landfills/a-55858928

Tags: National Studies, Thailand

ERR News. “Nearly €164 Million Worth of Food Discarded Every Year in Estonia.” ERR News, May 30, 2021. Retrieved at https://news.err.ee/1608229500/nearly-164-million-worth-of-food-discarded-every-year-in-estonia

Tags: Estonia, National Studies

Enbysk, Liz. “Food Waste Reports: Many Americans in Denial; How it Could Curb Hunger and Create Jobs.” Smart Cities Council, October 17, 2016. Retrieved at http://smartcitiescouncil.com/article/food-waste-reports-many-americans-denial-how-it-could-curb-hunger-and-create-jobs

Federal Ministry of Food and Agriculture. “National Food Waste Reduction Strategy.” Berlin: Federal Ministry of Food and Agriculture, February 2019. Retrieved at: https://www.bmel.de/SharedDocs/Downloads/EN/\_Food-and-Nutrition/Strategy\_FoodWasteReduction.pdf?\_\_blob=publicationFile&v=3

Tags: Germany, National Studies

Foster, Mark. “Study Reveals the Huge Scale of Food Waste.” Northern Echo, February 20, 2017. Retrieved at http://www.thenorthernecho.co.uk/news/15104578.Study\_reveals\_the\_huge\_scale\_of\_food\_waste/

Ghaziani, Shahin, Delaram Ghodsi, Gholamreza Dehbozorgi, Shiva Faghih, Yeganeh Rajabpour Ranjbar, and Reiner Doluschitz. “Comparing Lab-Measured and Surveyed Bread Waste Data: A Possible Hybrid Approach to Correct the Underestimation of Household Food Waste Self-Assessment Surveys.” Sustainability 13:6 (March 21, 2021). 10.3390/su13063472 Retrieved at https://www.mdpi.com/2071-1050/13/6/3472

Tags: Bread, Households, Iran, Surveys

Ho, Sally. “Singapore Plans Commercial Food Waste Reporting Policy In Latest Zero-Waste Push.” Green Queen Media, March 19, 2021. Retrieved at https://www.greenqueen.com.hk/singapore-plans-commercial-food-waste-reporting-policy-latest-zero-waste-push/

Tags: National Studies, Singapore

Hungry Forever. “India’s Food Wastage Is Equivalent To What United Kingdom Consumes Says Study.” Hungry Forever, August 28, 2017. Retrieved at https://www.hungryforever.com/indias-food-wastage-equivalent-united-kingdom-consumes-says-study/

Jakarta Globe. “Foods Thrown Away in Indonesia Are Enough to Solve Its Malnourishment Problem.” Jakarta Globe, June 09, 2021. Retrieved at https://jakartaglobe.id/business/foods-thrown-away-in-indonesia-are-enough-to-solve-its-malnourishment-problem

Tags: Indonesia, National Studies

India Education Diary Bureau Admin. “Saving Money Key Motivator to Reducing Food Waste – Otago Study.” India Education Diary Bureau Admin, December 22, 2020. Retrieved at https://indiaeducationdiary.in/saving-money-key-motivator-to-reducing-food-waste-otago-study/

Tags: Covid-19, New Zealand, Surveys

INews Guyana. “Guyana Working to Reduce Food Waste – Mustapha.” INews Guyana, May 14, 2021. Retrieved at https://www.inewsguyana.com/guyana-working-to-reduce-food-waste-mustapha/

Tags: National Studies, Guyana

KYODO. “Sill-edible Food Waste in Japan Decreased in Fiscal 2018.” The Japan Times, April 27, 2021. Retrieved at https://www.japantimes.co.jp/news/2021/04/27/national/japan-food-waste/

Tags: Japan, National Studies

Kubitz, Laura, and Matt Raymond. “Source: Survey: Americans Don’t Know How Much Food They Waste.” Food Insight, October 17, 2016. Retrieved at http://www.foodinsight.org/press-releases/survey-americans-don’t-know-how-much-food-they-waste

Liu, Gang. “Food Losses and Food Waste in China: a First Estimate,” presentation at the OECD Food Chain Analysis Network 4th Annual Conference, June 15, 2013. Retrieved at http://www.oecd.org/site/agrfcn/Food%20losses%20and%20waste%20in%20China\_Gang%20Liu.pdf Also available at: https://www.academia.edu/7954086/Food\_losses\_and\_food\_waste\_in\_China\_a\_first\_estimate?email\_work\_card=view-paper

Tags: Academic Articles, China, National Studies

Love Food, Hate Waste NZ. “What Is Known about Food Waste in New Zealand.” Love Food, Hate Waste NZ, September 2020. Retrieved at https://lovefoodhatewaste.co.nz/wp-content/uploads/2020/09/What-is-known-about-food-waste-in-New-Zealand.pdf

Tags: New Zealand, National Studies

Ludmila, S., P. P. Franzese, R. Capone, and E. Buonocore. “Unfolding Hidden Environmental Impacts of Food Waste: an Assessment for Fifteen Countries of the World.” Journal of Cleaner Production (May 17, 2021): 127523. https://doi.org/10.1016/j.jclepro.2021.127523 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S095965262101742X

Tags: National Studies, Sustainability

Matzembacher, Daniele Eckert, Luciana Marques V ieira, and Marcia Dutrade Barcellos. “An Analysis of Multi-stakeholder Initiatives to Reduce Food Loss and Waste in an Emerging Country – Brazil.” Industrial Marketing Management. 93 (February 2021): 591-604. https://doi.org/10.1016/j.indmarman.2020.08.016 Retrieved at

Tags: Brazil, Industry, National Studies

Moore, Darrel. “Food Waste Report: Surplus Food Redistribution Increased 50% in 2 Years.” CIWM, July 16, 2018. Retrieved at https://ciwm-journal.co.uk/food-waste-report-surplus-food-redistribution-increased-50-in-2-years

Moore, Darrel. “Less than a Third Aware That Wasting Food Contributes to Climate Change.” Circular Online, October 16, 2020. Retrieved at https://www.circularonline.co.uk/news/less-than-a-third-aware-that-wasting-food-contributes-to-climate-change/

Tags: Climate Change, Surveys

Morrison, Tina. “Households Are Chucking Away $1259 of Food a Year — Survey.” Stuff NZ, June 21, 2021. Retrieved at https://www.stuff.co.nz/business/125505001/households-are-chucking-away-1259-of-food-a-year--survey

Tags: Households, New Zealand, Surveys

National Academy of Agricultural Sciences (NAAS). “Saving the Harvest: Reducing the Food Loss and Waste.” Policy Brief No. 5. New Delhi: National Academy of Agricultural Sciences, May 29, 2019. Retrieved at http://naasindia.org/documents/Saving%20the%20Harvest.pdf

Tags: India, National Studies

Le News. “Swiss Would Pay More for Food to Cut Waste, According to Study.” Le News, October 2, 2020. Retrieved at https://lenews.ch/2020/10/02/swiss-would-pay-more-for-food-to-cut-waste-according-to-study/

Tags: Surveys, Switzerland

Ouyan,Yiran, Yanpeng Cai, and Hongjiang Guo. “Visualization and Analysis of Mapping Knowledge Domains for Food Waste Studies.” International Journal of Environmental Research and Public Health 18:10 (May 12, 2021): 5143. https://doi.org/10.3390/ijerph18105143 Retrieved at https://www.mdpi.com/1660-4601/18/10/5143

Tags: Studies

Pateman, Rachel M., Annemarieke de Bruin, Evelin Piirsalu, Christian Reynolds, Emilie Stokeld, and Sarah E. West. “Citizen Science for Quantifying and Reducing Food Loss and Food Waste.” Frontiers in Sustainable Food Systems 4 (December 8, 2020): 589089. Retrieved at https://doi.org/10.3389/fsufs.2020.589089

Tags: Consumers, Surveys

PRNewswire. “Grundig: Consumers Want to Reduce Food Waste But Lack Time and Means.” PRNewswire, September 1, 2017. Retrieved at http://www.prnewswire.com/news-releases/grundig-consumers-want-to-reduce-food-waste-but-lack-time-and-means-642456933.html

PRWeb. “With Food Waste Emerging as Growing Concern, Americans Endorse Sustainability and Minimally Processed Fare, New Coast Packing/Ipsos Survey Reveals.” PRWeb, June 28, 2017. Retrieved at http://www.prweb.com/releases/2017/06/prweb14462284.htm

Redaktion . ”Um die Lebensmittelabfälle zu verringern, darf das Essen mehr kosten.” ETH Zürich, October 2, 2020. Retrieved at

Tags: Surveys, Switzerland

Reynolds, Christian, Miranda Mirosa, and Brent Clothier. “New Zealand's Food Waste: Estimating the Tonnes, Value, Calories and Resources Wasted.” Agriculture 6:1 (February 2016): 9. doi:10.3390/agriculture6010009 Retrieved at https://www.researchgate.net/publication/295833628\_New\_Zealand's\_Food\_Waste\_Estimating\_the\_Tonnes\_Value\_Calories\_and\_Resources\_Wasted

Tags: National Studies, New Zealand

Roe, Brian E. “Progress and Challenges in Empirical Food Waste Research: A Commentary on “Estimating Food Waste as Household Production Inefficiency,” and “Household Food Waste and Inefficiencies in Food Production.” American Journal of Agricultural Economics 103:1 (January 2021): 22-25. Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12163

Tags: Research

Ross, Shân. “Scale of World’s Food Waste Revealed - a Fifth Thrown Away.” Scotsman, February 20, 2017. Retrieved at http://www.scotsman.com/news/politics/in-full/scale-of-world-s-food-waste-revealed-a-fifth-thrown-away-1-4371543

RTL. “Luxembourg Residents Produce 118kg of Food Waste per Year.” RTL, September 23, 2020. Retrieved at https://today.rtl.lu/news/luxembourg/a/1584519.html

Tags: Households, Luxembourg, National Studies

Smith, Travis A., and Craig E. Landry. “Progress and Challenges in Empirical Food Waste Research” – Authors' Response to Comment.” American Journal of Agricultural Economics 103:1 (January 2021): 30-34. https://doi.org/10.1111/ajae.12165 Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12165

Tags: Research

Smith, Travis A., and Craig E. Landry. “Household Food Waste and Inefficiencies in Food Production.” American Journal of Agricultural Economics 103:1 (January 2021): 4-21. Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12145

Tags: Household, Research

Whitworth, Joe. “FSA Survey Shows Date Label Confusion.” Food Safety News, April 11, 2021.

Retrieved at https://www.foodsafetynews.com/2021/04/fsa-survey-shows-date-label-confusion/

Tags: Date Labels, Northern Ireland, Surveys, Wales

Yu, Yang, and Edward C. Jaenicke. “Progress and Challenges in Empirical Food Waste Research” – Authors' Response to Comment.” American Journal of Agricultural Economics 103:1 (January 2021): 26-29. Retrieved at https://onlinelibrary.wiley.com/doi/10.1111/ajae.12164

Tags: Research

Xinhua. “Over 80 Pct Chinese Do Not Waste Food: Survey.” Xinhua, September 1, 2020. Retrieved at http://www.xinhuanet.com/english/2020-09/01/c\_139334297.htm

Tags: China, Consumers, Surveys

Zawya. “Researchers to Share Findings of Study on Food Waste in Qatar.” Zawya, March 17, 2018. Retrieved at https://www.zawya.com/mena/en/story/Researchers\_to\_Share\_Findings\_of\_Study\_on\_Food\_Waste\_in\_Qatar\_-ZAWYA20180317092826/

Tax Breaks, Donations, Charities

Balzek, Kelliann, *et al*. “Federal Enhanced Tax Deduction for Food Donation: A Legal Guide.” Food Recover Project, University of Arkansas and the Harvard Food Law & Policy Clinic, April 2016. Retrieved at http://www.chlpi.org/wp-content/uploads/2013/12/Food-Donation-Fed-Tax-Guide-for-Pub-2.pdf

Berkenkamp, JoAnne, and Dana Gunders. “Don’t Waste, Donate: Enhancing Food Donations Through Federal Policy.” Expert Blog, Natural Resources Defense Council, March 9, 2017. Retrieved at https://www.nrdc.org/resources/dont-waste-donate-enhancing-food-donations-through-federal-policy

Berkenkamp, JoAnne. “Policy Prescriptions for Expanding Food Donation.” Expert Blog, Natural Resources Defense Council, March 9, 2017. Retrieved at https://www.nrdc.org/experts/joanne-berkenkamp/policy-prescriptions-expanding-food-donation

Leib, Emily Broad, Christina Rice, and Dana Ginders. *Don’t Waste, Donate: Enhancing Food Donations Through Federal Policy*. Harvard Law School Food Law and Policy Clinic and the Natural Resources Defense Council, March 2017. Retrieved at https://www.nrdc.org/sites/default/files/dont-waste-donate-report.pdf

Morrison, Natalie. “Italy Gives Companies Green Light to Donate Unsold Food to Charity.” FoodNavigator, August 11, 2016. Retrieved at http://www.foodnavigator.com/Policy/Italy-gives-companies-green-light-to-donate-unsold-food-to-charity

New Paltz Oracle. “Vetoed Veggies.” The New Paltz Oracle, December 8, 2016. Retrieved at http://oracle.newpaltz.edu/vetoed-veggies/

O'Mallon, Finbar. “Charity Fears Impact on Needy as Businesses Seek to Cut Food Waste.” Financial Review, December 4, 2020. Retrieved at https://www.afr.com/policy/energy-and-climate/charity-fears-impact-on-needy-as-businesses-seek-to-cut-food-waste-20201204-p56knu

Tags: Australia, Charities

Zomok, Rob. “The Dynamics of Food Donation.” Food Dive, January 2, 2018. Retrieved at https://www.fooddive.com/news/grocery--the-dynamics-of-food-donation/512031/

Trade and Food Waste

Malandrino, Jill. “#TradeTalks: Working With Brands To Reduce Food Waste.” NASDAQ, June 9, 2020. Retrieved at https://www.nasdaq.com/videos/tradetalks%3A-working-with-brands-to-reduce-food-waste

Technology, AI Technologies to Reduce Food Waste

**AgroFresh Solutions** (Philadelphia) is an AgTech company “with a mission to prevent food loss/waste and conserve the planet’s resources by providing a range of science-based solutions, data-driven digital technologies and high-touch customer services.” It “supports growers, packers and retailers by supplying post-harvest solutions across the industry that enhance crop values while conserving our planet’s resources and reducing global food waste.” It was founded in 2016. Its CEO is Jordi Ferre as of August 12, 2019. See also FreshCloud Predictive Screening. “Shelf-life extension technologies” and SmartFresh.

Website: https://www.agrofresh.com

AgroFresh Solutions, Inc. “AgroFresh Expands SmartFresh (qv)Technology for More Crops and Ready-to-Eat Produce Suppliers.” Yahoo Finance, April 29, 2020. Retrieved at https://finance.yahoo.com/news/agrofresh-expands-smartfresh-technology-more-130200581.html

**Agrograde** (Mumbai, India based) is an app developed by Occipital Tech (qv) “that enables AI grading and QC solutions. This application identifies the grade of a sample of a commodity. Then, the grade data is converted into a QC report which can be generated at the end and sent to the buyer. The app aims to create transparency between the seller and the buyer while providing a deeper level of trust between them.”

Website: https://play.google.com/store/apps/details?id=com.occipitaltech.agrograde&hl=en\_IN

Araneta, Sandy. “Top Tech in Manila Solar City Project.” The Standard, February 6, 2017. Retrieved at http://thestandard.com.ph/news/metro/228553/top-tech-in-manila-solar-city-project.html

Asia One. “China's AI Programme Encourages Diners to Finish the Food on Their Plates.” China Daily/Asia News Network, August 26, 2020. Retrieved at https://www.asiaone.com/china/chinas-ai-programme-encourages-diners-finish-food-their-plates

Bhardwaj, Mayank, and Rajendra Jadhav. “Analysis: India Startups Seek High-tech Solutions to Colossal Food Waste.” Reuters, November 11, 2020. Retrieved at https://www.reuters.com/article/us-india-farm-analysis/analysis-india-startups-seek-high-tech-solutions-to-colossal-food-waste-idUSKBN27S09Z

Tags: Farms, India, Technology

**Bijak** (Haryana, India based) is a startup that provides “farmers with a data set of good, reliable buyers from far-off places willing to pay a premium for the produce of their choice and quality.”

Website: https://www.bijak.in/

Tags: Farms, India, Technology

Bergman, Adam. “Part II: Technology Offers Fresh Ways to Reduce Food Waste.” Global AgInvesting July 14, 2020. Retrieved at https://www.globalaginvesting.com/contributed-content-part-ii-technology-offers-fresh-ways-reduce-food-waste/

Bergstrom, Shannon. “How Advanced Technologies Can Help Restaurants Combat Food Waste.” Restaurant Technology News, September 9, 2020. Retrieved at https://restauranttechnologynews.com/2020/09/how-advanced-technologies-can-help-restaurants-combat-food-waste/

Tags: Blockchain, Restaurants, Technology

**Blockchain** “is an emerging technology with applications in a number of industries, including the food system. At its core, blockchain technology is. “a distributed, peer-to-peer, immutable ledger of transactions where participating members don’t need to rely on third-party intermediaries.” Because a blockchain ledger cannot be altered without all parties involved knowing about it, it is regarded as a secure tool to enable transparency in circumstances that involve a lot of individual players interacting with each other, such as the food supply chain.” [Source: Spoiler Alert, June 29, 2018] “The World Economic Forum believes that blockchain could contribute to a $365 billion savings by 2030 by reducing food loss and waste in the food supply chain.” [World Economic Forum. “New Nature Economy Report II: Future of Nature and Business.” Cologny/Geneva, Switzerland: World Economic Forum, July 14, 2020. P. 43. Retrieved at http://www3.weforum.org/docs/WEF\_The\_Future\_Of\_Nature\_And\_Business\_2020.pdf

**CCm Technologies** (Oxford-based , UK) is a British tech firm that helps “Walkers turn its potato peelings that are leftover from its factories into new low-carbon fertiliser, which can then be used to grow the very potatoes that end up in each bag of crisps. After an initial trial this year, Walkers says it will now be installing CCm’s equipment to its Leicester-based factory in 2021, and will be able to reduce carbon emissions by as much as 70% in their crisps line.”

Website: https://ccmtechnologies.co.uk/

Tags: Potatoes, Technology

Chow, Denise. “The Simple Way We Might Turn Food Waste into Green Energy.” NBC News, December 12, 2017. Retrieved at https://www.nbcnews.com/mach/science/simple-way-we-might-turn-food-waste-green-energy-ncna827166

Coastweek.com. “Africa Needs New Tech to Reduce Food Waste Say Nairobi Experts.” Coastweek.com, January 21, 2017. Retrieved at http://www.coastweek.com/4002-Africa-needs-new-tech-to-reduce-food-waste-experts.htm

Corbley, Andy. “New Tech Makes Perishable Food Last for Months Without a Fridge, Helping Farmers and the Planet.” [see Farther Farms] Good News Network, May 12, 2021. Retrieved at https://www.goodnewsnetwork.org/this-co2-food-preservation-tech-can-keep-food-at-room-temperature-past-90-days/

Tags: Packaging, Technology

**Crisp** (New York city) “is a demand-forecasting software for food supply chains that helps companies reduce their production to avoid waste...” “The Crisp Platform supports information flows within and across companies in the food value chain, enabling players in the industry to focus on their own specific tools and systems.” It “tracks the supply all the way through the food industry chain.” It was “invented with the intention of reducing food waste, the pandemic generated a new use for it: anticipating food shortages of finished goods or scarcity of ingredients before a product was made.” Crisp was founded by Are Traasdahl.

Website: https://www.gocrisp.com/

**DataRobot** (Boston, Massachusetts) is delivers “AI technology and ROI enablement services to global enterprises competing in today’s Intelligence Revolution. Its enterprise AI platform maximizes business value by delivering AI at scale and continuously optimizing performance over time.” It has a food waste reduction project with Lawson Inc (qv) in Japan.

Website: https://www.datarobot.com/

Tags: Japan, Technology

Deily, Karl. “Food Waste Technology to Feed the World.” Sealed Air, September 22, 2017. Retrieved at https://sealedair.com/insights/food-waste-technology-unsealed

Emerson. “How Technology Can Help Resolve the Food Waste Problem.” [promo for Emerson technology] May 2021. Retrieved at https://agfstorage.blob.core.windows.net/misc/FP\_com/2021/05/14/How\_Technology\_Can\_Help\_Resolve\_Food\_the\_Waste\_Problem.pdf

Tags: Technology

ESM. “Merkur Tests New Technology to Counter Food Waste.” European Supermarket Magazine, January 28, 2021. ['Smart-Shelf' technology] Retrieved at https://www.esmmagazine.com/technology/merkur-new-tech-food-waste-120386

Tags: Austria, Retailers, Technology

**Farmpal Technologies Pvt Ltd** (western Maharashtra, India) is a small trading firm with an app that connects producers directly with retailers, “predicting market conditions and managing inventories accordingly.” It was founded in 2018.

Website: https://www.farmpal.co.in/

Tags: Farms, India, Technology

Farmbrough, Heather. “Feed The World: How Two Startups Are Tackling Food Waste.” Forbes, December 20, 2018. Retrieved at https://www.forbes.com/sites/heatherfarmbrough/2018/12/20/feeding-the-world-how-two-startups-are-tackling-food-waste/#25176f966daf

**Farther Farms** (New York) has “CO2 pasteurization technology is a simple fix that can prolong packaged foods’ shelf life in room temperature past 90 days.”

Website: https://www.fartherfarms.com/

Tags: Packaging, Technology

Food Ingredients 1st. “Tweaking Logistics is Key in Food Waste Reduction, Says Swedish Researcher.” FoodIngredients1st January 2, 2017. Retrieved from http://www.foodingredientsfirst.com/news/Tweaking-Logistics-is-Key-in-Food-Waste-Reduction-Says-Swedish-Researcher?type=article

**Food Waste Tech** (Europe) “is a company designed by different servers around Europe creating a center for communication and primary hub for food waste solutions that are being practiced. We offer products and solutions with the overall goal to reduce food waste and the carbon footprint.”

Website: https://foodwaste.tech/about/

Gallardo, Lucia. “Technology Can Fight Food Waste and World Hunger.” Global Comment, April 22, 2020. Retrieved at http://globalcomment.com/technology-can-fight-food-waste-and-world-hunger/

**Galley** (San Diego, California) is a foodtech company that “helps restaurants, caterers, and other types of food businesses collect and understand the food data behind their operations to empower them to make more profitable decisions.” Its CEO is Ian Christopher as of September 9, 2020.

Website: https://www.galleysolutions.com/

Tags: Restaurants

Gaskell, Adl. “How Technology Is Reducing Food Waste.” Huffington Post, December 12, 2017. Retrieved at https://www.huffingtonpost.com/entry/how-technology-is-reducing-food-waste\_us\_5a2f6bcfe4b012875c465e11

Gillette, Francesca. “London Restaurant Canteen Trials New Food Waste Technology to Keep Food Fresher for Longer.” *Evening Standard*, January 25, 2017. Retrieved at http://www.standard.co.uk/news/london/restaurant-canteen-trials-new-food-waste-technology-to-keep-food-fresher-for-longer-a3449566.html

Goldstein, Judith. “Food Tech’s Environmental Effect.” Modern Restaurant Management, September 7, 2016. Retrieved at http://www.modernrestaurantmanagement.com/food-techs-environmental-effect/

GreenBytes. “GreenBytes: Cloud-based Food Waste Combat System; Alibaba Cloud Project Hub.” GreenBytes, January 19, 2021. Retrieved at https://www.alibabacloud.com/blog/greenbytes-cloud-based-food-waste-combat-system\_597171

Tags: AI

Greenwalt, Megan. “New York Company Uses Technology to Track Recycling Efforts.” Waste360, January 3, 2017. Retrieved at http://www.waste360.com/fleets-technology/new-york-company-uses-technology-track-recycling-efforts

Greenwalt, Megan. “Zest Labs Seeks to Prevent Food Waste at Harvest Level by Using IoT Technology.” Waste360, July 9, 2018. Retrieved at http://www.waste360.com/fleets-technology/zest-labs-seeks-prevent-food-waste-harvest-level-using-iot-technology

Greenwalt, Megan. “How Technology Can Help Divert Waste from Landfills.” Waste360, October 17, 2018. Retrieved at https://www.waste360.com/fleets-technology/how-technology-can-help-divert-waste-landfills

Greenwalt, Megan. “SmartFresh Helps Reduce Food Waste for Produce Grower.” Waste360, June 23, 2020. Retrieved at https://www.waste360.com/organics/smartfresh-helps-reduce-food-waste-produce-grower

Greenwalt, Megan. “AgroFresh’s New Technology Will Empower Growers at Harvest.” Waste360, August 20, 2020. Retrieved at https://www.waste360.com/food-waste/agrofreshs-new-technology-will-empower-growers-harvest

Hanson, Craig. “How Can We Use Technology and Data to Reduce Food Waste and Improve Supply Chains, in Order to Decrease World Hunger and Overuse of Natural Resources?” The CivTech Alliance Global Scale-Up Program, June 23, 2021. Retrieved at https://cop26.civtechalliance.org/reducing-food-waste

Tags: Supply Chains, Technology, YouTube Video

Harrison, Sara. “How a Food-tech Company Is Helping Restaurants Become Zero Waste Kitchens.” Civil Eats, June 28, 2017. Retrieved at http://civileats.com/2017/06/28/helping-restaurant-kitchens-reach-zero-food-waste

Hayes, McKenna. “Now Entering the Age of Food Efficiency: Interview with Jon Shaw of Carrier Transicold & Refrigeration Systems.” Food Tank, January 4, 2017. Retrieved at https://foodtank.com/news/2017/01/now-entering-age-food-efficiency-interview-jon-shaw-carrier-transicold-refrigeration-systems-2/

**Hazel Technologies, Inc.** --HazelTech-- (Chicago-based) “tackles food waste by increasing the shelf life of produce. The USDA-funded company makes packaging inserts in the form of sachets with 1-MCP technology that get placed in boxes of bulk produce at harvest time. The sachets (see image above) are biodegradable, 3.5cm packets that can be tossed amid the produce and emit a vapor that reduces the respiration rate of produce and increases resistance to the plant hormone ethylene. Doing so slows the decay of produce, increasing its shelf life of fruits and vegetables.” It “creates packaging inserts, or satchels, that release ethylene inhibitors and other natural chemicals to slow down the ripening process of many fruits and vegetables. In the past three years, the company has expanded its product line from inserts for tropical fruits such as guava, starfruit and avocado to specialized ones for berries, grapes, plums, broccoli and others.” and it is working on meat and other proteins. In December 2020, it launched a kiwifruit partnership with Kliewer Farms. It was founded in 2015 by a group of Northwestern University graduate students. In 2021 it partnered with WP Produce (qv) in MamiIts CEO is Aidan Mouat as of November 25, 2020. In May 2021 it launched a program with the Specialty Crop Company to “extend the shelf-life of the grower’s fresh figs, boost sales, and help combat food waste.” See also “Shelf-life extension technologies.”

Website: https://www.hazeltechnologies.com

Hickey, Shane. “The Innovators: Fruitful Idea Turns Waste Food into a Tasty Snack.” *The Guardian*, April 17, 2016. Retrieved at http://www.theguardian.com/business/2016/apr/17/innovators-turn-waste-food-tasty-snack-snact-fruit-veg

Hutcherson, Aaron. “Waste Not, Want Not: 6 Technologies to Reduce Food Waste.” FoodTech Connect, October 2, 2013. Retrieved at https://foodtechconnect.com/2013/10/02/waste-not-want-not-6-technologies-to-reduce-food-waste/

**IIoT stack** (Industrial Internet of Things) “leverages a combination of app development, platform cloud, connectivity, and hardware. This intelligent manufacturing stack will be central to unlocking the promise of a more agile, visible and collaborative food supply chain.”

Retrieved at https://thespoon.tech/connecting-demand-to-supply-2021-food-supply-chain-tech-outlook/

Intrakamhang, Joe, and Emily Ma. “The Role of Technology and New Tools to Tackle Food Waste and Hunger.” Episode 13. S2G, January 14, 2021. Retrieved at https://www.s2gventures.com/podcasts/The-Role-of-Technology-and-New-Tools-to-Tackle-Food-Waste-and-Hunger

Tags: Podcasts, Technology

Jackson, Tom. “Could Tech Reduce Food Waste and Help Feed the World?.” BBC News, June 17, 2016. Retrieved at http://www.bbc.com/news/business-36542244

Jones, Harrison. “Tech Innovations That Could Reduce Food Waste.” *Guardian*, July 14, 2016. Retrieved at https://www.theguardian.com/business/2016/jul/14/tech-innovations-that-could-reduce-food-waste

Joubert, Robyn-Lee, and Osden Jokonya. “A Systematic Literature Review of Factors Affecting the Adoption of Technologies in Food Waste Management.” Procedia Computer Science 181 (2021): 1034-1040. https://doi.org/10.1016/j.procs.2021.01.298 Retrieved at https://www.sciencedirect.com/science/article/pii/S1877050921003471

Tags: Food Waste Management, Technology

Karidis, Arlene. “How Technologies are Cutting Food Waste Across the Supply Chain.” Waste360, March 29, 2018. Retrieved at http://www.waste360.com/food-waste/how-technologies-are-cutting-food-waste-across-supply-chain

Keene, Maria. “How Technology Is Changing Traceability and Safety.” Food Industry Executive, January 26, 2021. Retrieved at https://foodindustryexecutive.com/2021/01/how-technology-is-changing-traceability-and-safety/

Tags: Technology

Koh, Hannah. “Fixing Food Loss with Disruptive Tech.” Eco-Business, January 3, 2017. Retrieved at http://www.eco-business.com/news/fixing-food-loss-with-disruptive-tech/

Kumar, Avanti. “How Tech is Resq’ing Wasted Food: Rapidfire Interview.” MIS Asia, December 14, 2016. Retrieved at http://www.mis-asia.com/tech/mobile/how-tech-is-resqing-wasted-food-rapidfire-interview/?fromNewsdog=1

Lawrence, Cate. “How the Internet of Crops Is Solving the Issue of Food Waste.” ReadWrite, December 6, 2016. Retrieved at http://readwrite.com/2016/12/06/how-the-internet-of-crops-is-solving-the-issue-of-food-waste-il1/

**Lawson Inc** (Shinagawa City, Tokyo, Japan) is a convenience store chain that “has started using AI from U.S. firm DataRobot (qv), which estimates how much product on shelves, from onigiri rice balls to egg and tuna sandwiches, may go unsold or fall short of demand.” It “originated in Cuyahoga Falls, Ohio, but exists today as a Japanese company.”

Website:

Tags: Japan, Technology

Lehner, Peter. “TechMunch: Smart Technologies That Help Reduce Food Waste.” Natural Resources Defense Council, March 18, 2013. Retrieved at https://www.nrdc.org/experts/peter-lehner/techmunch-smart-technologies-help-reduce-food-waste

Leith, Amber. “World Food Day 2020: Technology and Data Help Eliminate Food Waste and Drive Better Business Operations.” Oracle Food and Beverage Blog, October 15, 2020. Retrieved at https://blogs.oracle.com/foodandbeverage/world-food-day-technology-and-data-eliminate-food-waste

Tags: Restaurants, Technology

Matchar, Emily. “Seven Technologies That Could Help Fight Food Waste.” Smithsonian.com, February 21, 2019. Retrieved at https://www.smithsonianmag.com/innovation/seven-technologies-that-could-help-fight-food-waste-180971524/

McCoy, Terrence. “The Revolutionary Technology That’s Helping End America’s Chronic Food Waste.” *St. Louis Post Dispatch*, December 3, 2016. Retrieved at http://www.stltoday.com/news/national/the-revolutionary-technology-that-s-helping-end-america-s-chronic/article\_24a26df7-555a-5fb0-8fd6-0c774c1e6266.html

Meijers, Nina. “10 Startups Reducing Food Waste One Byte at a Time.” Food Tech Connect, October 9, 2015. Retrieved at https://foodtechconnect.com/2015/10/09/10-startups-reducing-food-waste-one-byte-at-a-time

The Mooveefy. “Global Food Waste Management Infused with Smart Waste Technologies Projected to Near $75 Billion by 2025.” MarketNewsUpdates.com News Commentary, April 24, 2018. Retrieved at https://moveefy.com/2019/01/19/cubic-asset-management-has-trimmed-its-helen-of-troy-ltd-hele-stake-as-valuation-rose-as-waste-mgmt-del-wm-stock-declined-shareholder-lyons-wealth-management-boosted-holding/

Myers, Terry. “Climate Change Is Impacting Food Spoilage, and Technology Is Coming to the Rescue.” Alternet, January 29, 2017. Retrieved at http://www.alternet.org/food/climate-change-impacting-food-spoilage-and-technology-coming-rescue

**NEC Corp** ( Minato City, Tokyo, Japan) “ provides ‘Solutions for Society’ that promote the safety, security, fairness and efficiency of society. Its AI technology “ can not only analyse data such as weather, calendar and customers' trends in estimating demand but also give reasoning behind its analysis. NEC has deployed the technology to some major retailers and food makers, helping them reduce costs by 15%-75%. NEC hopes to share and process data through a common platform among makers, retailers and logistics, to reduce mismatches in supply chains.”

Website:

Tags: Japan, Retailers, Supply Chains, Technology

Nuss, Tyler. “Episode 127: Solving the Food Waste Problem Through Technology with Jenny Du, VP of Operations at Apeel Sciences.” The Modern Acre, July 14, 2020. Retrieved at https://themodernacre.com/2020/07/127-solving-the-food-waste-problem-through-technology-with-jenny-du-vp-of-operations-at-apeel-sciences/

**Occipital Tech** (Mumbai, India based) “offers an AI-based solution that grades and categorizes different fruits and vegetables based on their size, shape, color, and surface quality. Founded by Kshitij Thakur and Vinayak Ghosale, with Nikhil Pandey as a team member, the team works towards providing continuous and real-time quality checks for every fruit and vegetable.” Its Agrograde (qv) is an app that enables AI grading and QC solutions.

Website: https://www.occipitaltech.com/

**Oppenheimer Group, The – Oppy–** (Vancouver, Canada-based) is a fresh produce supplier that “has completed a trial of a new shelf life extension technology from Hazel Technologies (qv) with South American red seedless grapes.” “The object: greener and more turgid stems of grapes, with no signs of shriveling, and to maintain superior storage life under transit and warehouse conditions.” Hazel’s technology uses grape sachets that release active, shelf life-enhancing vapors to slow food waste during transit and storage. Oppy's trial with the new product was conducted with seedless red grapes and carried out using pallets that were shipped from South America to Los Angeles.”

Website: https://www.thepacker.com/article/oppy-tests-hazel-shelf-life-technology-south-american-grapes

Palmer, Maija. “How Spectral Analysis Could Make Food Waste a Thing of the Past

Camera Could Spell the End of Sniffing Dodgy Food.” *Financial Times*, November 2, 2016. Retrieved at https://www.ft.com/content/91fbb802-8fef-11e6-8df8-d3778b55a923

Packaging Europe. “Exhibitors Will Demonstrate Cutting-edge Food Waste Technology at Waste-Works 2017.” Packaging Europe, February 22, 2017. Retrieved at http://www.packagingeurope.com/Packaging-Europe-News/70878/Exhibitors-Will-Demonstrate-Cuttingedge-Food-Waste-Technology-at-WasteWorks-2017.html

Plasterer, Jenna. “Hazel Tech Announces New Round of USDA Funding for Potato Quality Technology.” andnowuknow, December 17, 2020. Retrieved at https://m.andnowuknow.com/buyside-news/hazel-techr-announces-new-round-usda-funding-potato-quality-technology-Adam-Preslar-Kelly-Sprute/jenna-plasterer/71404

Tags: Potatoes, Technology

Poinski, Megan, and Emma Liem. “6 Food Tech Innovations from CES 2017.” FoodDive, January 10, 2017. Retrieved at http://www.fooddive.com/news/6-food-tech-innovations-from-ces-2017/433698/

**Prufresh** (UK) offers “door to door transport system that combines on demand ozone generation capabilities real-time monitoring and controlled atmosphere.” It was acquired by Wheatsheaf Group (qv) in 2019.

Website: https://www.purfresh.com/

Reichental, Avi. “How IoT Technologies Can Help Solve a Global Food Crisis.” Forbes, August 9, 2017. Retrieved at https://www.forbes.com/sites/forbestechcouncil/2017/08/09/how-iot-technologies-can-help-solve-a-global-food-crisis/#41e629671d3b

Reuters. “Japanese Companies Go High-Tech in the Battle Against Food Waste.” Reuters, February 28, 2021. Retrieved at https://www.usnews.com/news/top-news/articles/2021-02-28/japanese-companies-go-high-tech-in-the-battle-against-food-waste

Tags: Japan, Technology

Richardson, Nikita. “Copia CEO Komal Ahmad Is Using Technology to Reduce Food Waste.” Co.exist, Retrieved at https://www.fastcoexist.com/3064062/how-copia-ceo-komal-ahmad-is-using-technology-to-reduce-food-waste

Rosenberg, Tina. “Going Digital to Rescue Food.” *New York Times*, May 3, 2017. Retrieved at https://www.nytimes.com/2017/05/02/opinion/going-digital-to-rescue-food.html

Rudee, Talia. “Trending: New Technologies Aiming to Turn the Tide on Home, Business Food Waste.” Sustainable Brands, November 21, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/startups/talia\_rudee/trending\_new\_technologies\_turning\_tide\_home\_business\_food\_waste

Sangwan, Navz. “Fill Stomachs, Not Dumpsters: Smart Technology Aims to Reduce Food Waste Around the World.” Bizarre Culture, April 14, 2016. Retrieved at http://bizarreculture.com/fill-stomachs-not-dumpsters-smart-technology-aims-to-reduce-food-waste-around-the-world/

Sarmah, Harshajit. “How AI Can Help Fight Food Wastage In India.” Analytics India Magazine, March 25, 2019. Retrieved at https://www.analyticsindiamag.com/how-ai-can-help-fight-food-wastage-in-india/

Saxena, Prateek. “Food Tech: How is the Trend Accelerating Food Transformation.” appinventiv, July 29, 2020. Retrieved at https://appinventiv.com/blog/state-of-food-tech-industry/

**Semtech** (Camarillo, California based) is a for profit company that has incorporated “LoRa devices and the LoRaWAN protocol into its new smart refrigeration solutions for restaurant applications. Restaurants can see a reduction of up to 40% of its operational cost due to greater food management efficiency. temperature data of food in real time as it moves throughout the kitchen.”

Website: https://www.semtech.com/lora

**Sesi Technologies** (Kumasi, Ghana) “mission is to help reduce poverty and hunger in Africa by leveraging technology to tackle some of the biggest problems across the Agriculture value chain.” Its “GrainMate is grain moisture meter that helps farmers and business reduce post-harvest losses and aflatoxin contamination in grains by making it easy to measure the moisture content in grains before storage.” It “currently sells for $100, a fraction of the cost of other comparable moisture meters, making it more accessible to farmers, traders and extension workers looking for post-harvest solutions. Sesi Technologies believes that as they begin to produce at scale and optimize the production process, they can further reduce the unit price of each GrainMate.” It was launched by Isaac Sesi in cooperation with “the Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss at Kansas State University in 2017.

Website: https://sesitechnologies.com/

Tags: Agriculture, Ghana, Technology

**Shelf-life extension technologies** maintain freshness during transport to ensure products arrive at the highest possible quality. There “are a number of proprietary solutions for mitigating the effects of ethylene, a naturally occurring plant hormone that regulates the speed at which plants will ripen. Another technology involves applying natural coatings or membranes to plants, usually in post-harvest washes, that mediate certain processes, like oxidation, which cause a plant to ripen. Regardless of the actual science, the goal is still the same: in which they’re expected.” of produce immediately post-harvest” include AgroFresh (qv) and Hazel Technologies (qv), which focus on ethylene control, and Apeel Sciences (qv), which produces edible coatings that can ‘double the lifespan’ of certain types of produce.” [Spoiler Alert, June 29, 2018]

Simonsmith, Leo. “How Tech Can Help Us Tackle Food Waste.” Huffington Post, October 6, 2016. Retrieved at http://www.huffingtonpost.co.uk/leo-simonsmith/how-tech-can-help-us-tack\_b\_12334520.html

Skirka, Hayley. “Etihad Will Use AI to Reduce Food Waste on Flights.” The National, September 13, 2020. Retrieved at https://www.thenational.ae/lifestyle/travel/etihad-will-use-ai-to-reduce-food-waste-on-flights-1.1077006

Tags: Airplanes, Technology, UAE

Slater, Annabel. “Recycling Food Waste: 6 Unusual Food Waste Inventions.” Food Unfolded, May 8, 2020. Retrieved at https://www.foodunfolded.com/things-you-did-not-know/recycling-food-waste-6-unusual-food-waste-inventions

Splitter, Jenny. “How Hungry Harvest Uses Technology To Combat Food Waste.” Forbes, October 31, 2018. Retrieved at https://www.forbes.com/sites/jennysplitter/2018/10/31/how-hungry-harvest-uses-technology-to-combat-food-waste/#6c37df481fe6

**SPRK.global** (Berlin, Germany) is a “technology-enabled distribution platform, considering NGOs and local processing options and connecting food over supply with demand partners.” Its “mission is to make the global food supply chain food waste free by turning millions of tons of food oversupply into a sustainable impact venture using AI to understand and anticipate patterns, enabling a rapid redistribution of oversupply - reducing waste disposal and CO2 while making more food available in cities.” Its CEO is Alexander Piutti as of July 19, 2020.

Website: https://www.sprk.global/

Stafford, Marie. “Making Food Waste History.” FoodBev Media, September 27, 2016. Retrieved at http://www.foodbev.com/news/making-food-waste-history/

**Strella Biotechnology** (Philadelphia, Pennsylvania) is developing a biosensor that can predict the maturity of virtually any fresh fruit.” They monitor “an increase in ethylene production in fruit, signaling when produce needs to get to consumers before spoiling.” The “sensors are installed in controlled atmosphere storage rooms, monitoring apples as they ripen. That way, packers and distributors know where the ripest apples are for their customers, thus minimizing spoilage and quality downgrade costs.” It “combines novel biosensors with actionable insights to maximize freshness and reduce spoilage of fruit.” It was founded by Katherine Sizov. In June 2021 it received first place in the GS1 US Startup Lab Pitch Competition and received $10,000.

Website: http://www.strellabiotech.com/

**Suntory Beverage & Food Ltd** ( Minato City, Tokyo, Japan) is a “multinational brewing and distilling company group.is a drinks-make that “is experimenting with another AI product from Fujitsu Ltd to try to determine if goods such as bottles of oolong tea and mineral water have been damaged in shipping. Until now, that's been a time-consuming human endeavour. With the new AI, Suntory hopes to gauge when a damaged box is just that, or when the contents themselves have been damaged and need to be returned.”

Website: https://www.suntory.com/csr/activity/group/sbfe.html

Tags: Alcohol, Beer, Japan, Technology

Swager, Anne. “How a Digitized ‘Nose’ Can Help Fight Food Waste.” World Economic Forum, June 19, 2017. Retrieved at https://www.weforum.org/agenda/2017/06/food-waste-digitized-nose-c2sense/

Tan, Melanie. “Indonesian Makers Work Towards Zero Food Waste.” Makezine.com, September 27, 2016. Retrieved at http://makezine.com/2016/09/27/indonesian-makers-work-towards-zero-food-waste/

Tatum, Megan. “How Is New Technology Tackling Food Waste?.” *The Grocer,* November 24, 2016. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/how-is-new-technology-tackling-food-waste/545289.article?redirCanon=1

Tay, Tiffany Fumiko.” Food Waste: E-book’s Food for Thought.” The Straits Times, October 25, 2016. Retrieved at http://www.straitstimes.com/singapore/environment/food-waste-e-books-food-for-thought

**Telesense** (Sunnyvale, California) “develops sensors that monitor stored grain for temperature and humidity. The suite of sensors and mobile apps provides alerts about the condition of stored produce.” It “uses scalable sensor technology on an artificial intelligence platform to monitor the temperature, humidity, and carbon dioxide levels of stored grain. It leverages fixed and portable sensors to monitor the current and future condition of stored grain, while automating the detection and mitigation of potential issues such as hotspots, excess moisture, or pests. Machine learning algorithms provide users with alerts needed to effectively manage and predict grain quality, ensure safety, improve operational efficiency, and increase profitability. The addition of the TeleSense technology to UPL’s portfolio complements its range of gas monitoring, safety and detection devices, as well as fumigants. It has been funded in part by Maersk Growth (qv).

Website: https://www.telesense.com/

**Theseus** (Toronto, Canada) is a supply-chain solution developed by Emerge “to solve these problems and dramatically reduce food waste. Theseus uses QR codes, NFC chips, and next-gen IoT sensors to digitally track food shipments, ensuring that foods are more closely monitored, and kept under ideal conditions to prevent spoilage. Those codes, chips, and sensors enable stakeholders throughout the supply chain to benefit from greater efficiency, while safely delivering food and preventing waste.”

Website: http://www.emergedev.co/emerge1/the.html

Tom, Sinesipho. “Digitalisation Can Prevent Billions in Food Waste.” Food For Mzansi, June 25, 2020. Retrieved at https://www.foodformzansi.co.za/digitalisation-can-prevent-billions-in-food-waste/

Trafton, Anne. “How Your Smartphone Could Cut Food Waste.” World Economic Forum, December 9, 2014. Retrieved at https://www.weforum.org/agenda/2014/12/how-your-smartphone-could-cut-food-waste

Treacy, Megan. “New Technology Quickly Turns Food Waste into Fuel.” Treehugger, June 22, 2017. Retrieved at https://www.treehugger.com/clean-technology/new-technology-quickly-turns-food-waste-fuel.html

Thompson-Fields, Darcie. “AI Helps Retailers Reduce Food Waste & Increase Profits.” Access AI, February 7, 2017. Retrieved at http://www.access-ai.com/articles/ai-helps-retailers-reduce-food-waste-increase-profits

University of York. “Scientists at York Explore Ways of Reducing Food Waste.” University of York, January 5, 2017. Retrieved at https://www.york.ac.uk/news-and-events/news/2017/research/reducing-food-waste/

UTS. “On-site Processing of Food Waste at UTS.” University of Technology, Sydney, October 18, 2016. Retrieved at https://www.uts.edu.au/research-and-teaching/our-research/institute-sustainable-futures/news/site-processing-food-waste-uts

Wong, Wan Ting. “Eliminating Food Waste Through Technology: for Restaurants and Cafes.” Final Year Project (FYP), Nanyang Technological University, Singapore, 221. https://hdl.handle.net/10356/148204 Retrieved at https://dr.ntu.edu.sg//handle/10356/148204

Tags: Singapore, Restaurants, Technology

**Wheatsheaf Group** (London, UK) “acquired Purefresh’s (qv) ozone technology, which helps reduce food waste due to shipping container storage.”

Website: https://www.wheatsheafgroup.com/

**Whywaste.com** (Sweden-based) researched the best practices in thousands of stores around the world and combined them into two easy-to-use applications:” Semafor, which is an “expiration date management and analytics system” and Semafor Deli, which is a “Quality assurance and analytics system.” It “collects data that “helps supermarkets identify products likely to pass their expiration date, has raised additional capital for expanding outside Sweden.” BY 2021 it was used by “more than 30 retailers across 15 countries.”

Website: https://whywaste.com/

Wittet, Alanna. “12 Ways the Tech Industry is Hacking Food Waste.” Food Tank, August 15, 2017. Retrieved at https://foodtank.com/news/2017/08/food-waste-technologies/

Xinhua. “AI Program Encourages Young Chinese to Clear Plates.” Xinhua, August 25, 2020. Retrieved at https://www.shine.cn/news/nation/2008244743/

Zornes, Marc. “Reducing Food Waste Is a Win-Win for Everyone in the Supply Chain.” Food+Tech Connect, April 18, 2006. Retrieved at http://foodtechconnect.com/2016/04/18/winnow-benefits-of-reducing-food-waste-cost-savings/

Television and Food Waste

Burke, Justin. “TV Planner: War on Waste, Eurovision, Master of None - Best of the Week on TV.” Weekend Australian, May 12, 2017. Retrieved at http://www.theaustralian.com.au/arts/review/tv-planner-war-on-waste-eurovision-master-of-none-best-of-the-week-on-tv/news-story/d09087e385ec8c2092b17dda121382b3

Calvario, Liz. “FYI Sets Sur La Table Culinary Series ‘Scraps’ Produced By Katie Couric.” Deadline, April 18, 2017. Retrieved at http://deadline.com/2017/04/fyi-sur-la-table-producing-scraps-culinary-series-1202071283/

Creamer, Jon. “BBC Studios Cooks up Ad Funded Food Waste Series for C4.” Televisual, March 26, 2021. Retrieved at https://www.televisual.com/news/bbc-studios-cooks-up-ad-funded-food-waste-series-for-c4/

Tags: Television

Hollywood Reporter. “Why Anthony Bourdain Is Becoming an Activist Against Food Waste (Q&A).” Hollywood Reporter, April 20, 2017. Retrieved at http://www.hollywoodreporter.com/news/wasted-documentary-anthony-bourdain-is-becoming-an-activist-food-waste-q-a-995840

Kim, Dakota. “Scraps Is a Nationwide Cooking Tour of Gourmet Food Waste.” Paste, May 26, 2017. Retrieved at https://www.pastemagazine.com/articles/2017/05/scraps-is-a-nationwide-cooking-tour-of-gourmet-foo.html

KVUE. “The City of Austin Will Pay You to Keep a Chicken Coop in Your Backyard.” KVUE, April 15, 2017. Retrieved at http://www.kvue.com/news/local/city-giving-free-classes-cash-to-austinites-who-plan-on-keeping-chickens/431009868

Lewis, Rebecca. “Supermarket Sweep Criticised for ‘Disgraceful’ Food Waste Despite Show Insisting Produce Goes to Food Banks.” Metro, September 9, 2019. Retrieved at https://metro.co.uk/2019/09/09/supermarket-sweep-criticised-disgraceful-food-waste-despite-show-insisting-produce-goes-food-banks-10713609/

Tatum, Magen. “The Big Food Rescue: BBC Series to Follow Food Waste Charity.” The Grocer, Nov 25, 2016. Retrieved at

https://www.thegrocer.co.uk/home/topics/...series-to...food-waste.../545375.article

Training Programs/Needs

Mantilla, Emily, Joanne Freeman, and Jayne Gallaghe. “Australian Industry Food Waste Training Needs Analysis 2020.” Adelaide, South Australia: Fight Food Waste Cooperative Research Centre, December 1, 2020. Retrieved at https://fightfoodwastecrc.com.au/wp-content/uploads/2019/05/TNA-full-report-251120.pdf

Tags: Australia, Training Programs/Needs

Transportation, Value Chain, Cold Chain, Blockchain, Supply Chain, Management, Refrigeration, RFID, Globalization

**The African Centre of Excellence for Sustainable Cooling and Cold-Chain** (Rwanda) “is an initiative to help get farmers’ produce to higher value market quickly and efficiently and vaccines to recipients.” It “aims to link the country’s farmers, logistics providers and agri-food businesses with a range of experts and investors keen to minimize wasted food and wasted medicines, and support solutions that return the value of this decreased wastage back to the smallholders and stakeholders throughout the chain.” It “was established in 2020 by the Governments of Rwanda (GoR) and the United Kingdom (UK), the United Nations Environment Programme’s United for Efficiency (UNEP U4E) initiative, the Centre for Sustainable Cooling, and a range of academic institutions. ACES is pursued through the Rwanda Cooling Initiative (R-COOL), a joint program of Rwanda Environment Management Authority (REMA) and U4E to advance the country’s sustainable development priorities and ambitions for enhanced collaboration on sustainable cooling throughout the continent. It is in line with Government commitments on climate change, the Kigali Amendment to the Montreal protocol, and overall sustainable development.” “In March 2021, it received at “$3.5 million in funding from the Department for Environment, Food & Rural Affairs (Defra).”

Website: https://www.unenvironment.org/news-and-stories/story/why-optimized-cold-chains-could-save-billion-covid-vaccines

Tags: Cooling Systems, Rwanda

AgFunder. “The Most Promising Technologies for Reducing Food Waste Throughout the Supply Chain.” AgFunder, July 17, 2020. Retrieved at https://www.agriculture.com/news/technology/the-most-promising-technologies-for-reducing-food-waste-throughout-the-supply-chain

AgriDigital. “Tackling Food Supply Chains: How Technology Is Transforming the Way We Track Our Food.” AgriDigital, August 12, 2018. Retrieved at https://blog.agridigital.io/tackling-food-waste-how-technology-is-transforming-the-way-we-track-our-food-9bf3c7bc21ff

AJOT. “India Pilot Study Shows How the Cold Chain Can Help Reduce Food Loss and Carbon Emissions.” *American Journal of Transportation*, December 2, 2016. Retrieved at https://www.ajot.com/news/india-pilot-study-shows-how-the-cold-chain-can-help-reduce-food-loss-and-ca

BASF. “*Co-Creating Solutions for Mitigating Food Loss and Waste in Brazil; a Look at the Value Chain of Essential Crops and Consumer Behavior*. A White Paper Based on Expert Discussions at the BASF Creator SpaceTM São Paulo. BASF, December 10, 2017. Retrieved at https://www.basf.com/images/corp/innovation/creator-space/whitepaper/BASF\_CreatorSpace\_WhitePaper\_MitigationOfFoodLoss\_SaoPaulo\_2016.pdf

Bacchi, Umberto. “UK Grocer First in Europe to Use New Trucks Fueled by Food Waste.” Reuters, February 9, 2017. Retrieved at http://www.reuters.com/article/us-britain-energy-food-waste-idUSKBN15O2HR

**Beefchain** (Wyoming) is a start-up created by ranchers “to track blockchain-verified beef. Beefchain helps ranchers mitigate financial risk during the transport to the feedlot or packing plant by allowing them to monitor the process. It also is working to help ranchers capture more of the premium earned from raising “grass-fed” beef.”

Website: https://beefchain.com/

Bergstrom, Shannon. “How Advanced Technologies Can Help Restaurants Combat Food Waste.” Restaurant Technology News, September 9, 2020. Retrieved at https://restauranttechnologynews.com/2020/09/how-advanced-technologies-can-help-restaurants-combat-food-waste/

Tags: Blockchain, Restaurants, Technology

**Centre for Sustainable Cooling** (CSC) was launched at the University of Birmingham, UK, in December 2019. It “will work closely with governments, international development agencies, NGOs and industry to deliver sustainable cooling for all.... The CSC will transform clean cold research into affordable technology, working through global partners incuding Kyushu University, Japan; Nanyang Technological University, Singapore; Norwegian University of Science and Technology; CEPT India, Technical University – Sofia; Institute of Engineering Thermophysics (IET), Chinese Academy of Sciences, and University of Science and Technology Beijing, plus UK universities such as Aston, Birmingham, Brighton, Brunel, Heriot-Watt, London South Bank and Loughborough. Cold-chain connectivity and reduction in food loss would ensure more revenue and increase farmers’ economic wellbeing, but sustainable technology must drive cooling systems if they are not to increase the risk of climate change.”

Website: https://www.sustainablecooling.org/

Cosgrove, Emma. “4 Technologies Tackling Food Waste in the Supply Chain.” Supply Chain, September 12, 2018. Retrieved at https://www.supplychaindive.com/news/4-technologies-food-waste-in-supply-chain/532155/

**Danfoss** has entered into a collaboration with Microsoft to bring domain expertise in Refrigeration and HVAC to the cloud. Through this collaboration, customers will benefit from industry knowledge on a new platform powered by Microsoft Azure. The new cloud services will is designed to enable major savings, operational efficiency and can further increase sales effectiveness for Refrigeration and HVAC system owners and professionals...The cloud-based services will enable food retailers to reduce food loss, reduce energy consumption, and optimize overall store performance.”

Website: https://www.danfoss.com/en/markets/food-and-beverage/

Deutscher, Maria. “AWS and Carrier Team up to Combat Food Waste with Analytics.” Solicon Angle, October 16, 2020. Retrieved at https://siliconangle.com/2020/10/16/aws-carrier-team-combat-food-waste-analytics/

Tags: Transportation

Erazo, Felipe. “Blockchain Could Help to Boost Global Jobs Creation.” Cointelegraph, July 14, 2020. Retrieved at https://cointelegraph.com/news/blockchain-could-help-to-boost-global-jobs-creation

FarmingUK Team. “UK Named 'Exemplar' in Tackling Farm-to-fork Food Waste.” FarmingUK Team, September 25, 2020. Retrieved at

Tags: Farms, Supply Chain

Felder, Steve. “How to Turn India’s Food Waste Problem into Opportunity.” Forbes blog, January 28, 2019. Retrieved at http://www.forbesindia.com/blog/technology/how-to-turn-indias-food-waste-problem-into-opportunity/

FnB News. “Investment in Cold Chain Can Reduce Food Loss by 76% and CO2E by 16%.” FnB News, December 15, 2016. Retrieved at http://www.fnbnews.com/Top-News/investment-in-cold-chain-can-reduce-food-loss-by-76-and-co2e-by-16-39910

**FoodTrack by Maersk** (US) was “an intensive month-long programme to battle the annual US$ 1 trillion food waste problem. It has collaborated with Rockstart — one of Europe’s first multi-vertical startup accelerators.” It was conducted from April 17, 2018 to May 13, 2018.

Website: http://maerskventureprogramme.io

Fresh Plaza. “Brazilian Packaging Company Offers Extended Shelf-life and Reduced Transportation Costs.” Fresh Plaza, October 9, 2020. Retrieved at https://www.freshplaza.com/article/9257447/brazilian-packaging-company-offers-extended-shelf-life-and-reduced-transportation-costs/

Tags: Brazil, Packaging, Transportation

Gawanmeh, Amjad, Sazia Parvin, Sitalakshmi Venkatraman, Tony de Souza-Daw, James Kang, Samuel Kaspi, and Joanna Jackson. “A Framework for Integrating Big Data Security Into Agricultural Supply Chain.” 2019 IEEE Fifth International Conference on Big Data Computing Service and Applications (BigDataService), April 2019. DOI: 10.1109/BigDataService.2019.00032 Retrieved at https://ieeexplore.ieee.org/document/8848221

**Global Cold Chain Alliance** (Arlington, Virginia based) “is comprised of three associations and one foundation, called Core Partners. GCCA serves as the focused voice of the cold chain industry, representing 1,300 member companies in over 85 countries.” The core partners are: IARW: International Association of Refrigerated Warehouses; IRTA: International Refrigerated Transportation Association; WFLO: World Food Logistics Organization; and CEBA: Controlled Environment Building Association.

Website: https://www.gcca.org

GlobalTrade. “Cargo Monitoring to Decrease Food Waste.” GlobalTrade, December 5, 2016. Retrieved at http://www.globaltrademag.com/global-logistics/cargo-monitoring-decrease-food-waste?gtd=3850&scn=cargo-monitoring-decrease-food-waste

Gorter, Harry de. Dušan Drabik, David R. Just, Christian Reynolds, and Geeta Sethi. “Analyzing the Economics of Food Loss and Waste Reductions in a Food Supply Chain.” Food Policy

98 (January 2021): 101953. https://doi.org/10.1016/j.foodpol.2020.101953 Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919220301573?dgcid=coauthor

Tags: Economics, Supply Chain

Grondlin, Vanessa. “Why a Zero-waste Supply Chain Is the New Normal.” Food Dive, November 7, 2018. Retrieved at https://www.fooddive.com/news/why-a-zero-waste-supply-chain-is-the-new-normal/541298/

Heard, Brent R., and Shelie A. Miller. “Potential Changes in Greenhouse Gas Emissions from Refrigerated Supply Chain Introduction in a Developing Food System.” *Environmental Science & Technology* (2018). Retrieved at https://pubs.acs.org/doi/abs/10.1021%2Facs.est.8b05322%20

Hoener, Chance. “Blockchain Tech Shaping up to Be Large Part of Future of Agriculture.” Hutchinson News, January 27, 2019. Retrieved at http://www.hutchnews.com/news/20190127/blockchain-tech-shaping-up-to-be-large-part-of-future-of-agriculture

**HWY Haul** (Santa Clara, California based) is a startup “working at different points along the supply chain to bring more automation and precision while fighting food waste.” It “promises to automate this process with what it calls a “managed marketplace.” The company’s cloud-based platform allows farms (or stores or other suppliers) to schedule a vetted driver, determine the cost for each trip, monitor their route in real-time, and keep constant temperature checks (to ensure the food stays cold). It was co-founded by Zahed Khan in October 2018 and other Walmart alumni,” such as Syed Aman.

Website: https://www.hwyhaul.com/

Tags: Platforms, Transportation

**ImpacTrack** (Bourne, UK) is “a monitoring and logging system which records movement and temperature. It “is available with a range of shells which match the dimensions of fresh produce, so far including avocados, kiwifruit, strawberries, apples, onions, potatoes and eggs.” It was developed by the “UK-based family firm Martin Lishman” Ltd and was founded in 2016 by Huub Sloot and Sharon Becker. For an article about ImpacTrack at: http://www.fruitnet.com/eurofruit/article/185554/electronic-avocado-helps-cut-food-waste

Website: http://impactrack.eu/

Ledger Insights. “US Food Drug Administration Says Blockchain Food Traceability “Game Changer.” Ledger Insights, June 5, 2020, Retrieved at https://www.ledgerinsights.com/us-food-drug-administration-fda-blockchain-food-traceability-game-changer/

Nelson, Scott. “One Man’s Trash: How Blockchain Can Target Food Waste to Help End World Hunger.” Materials Handling & Logistics, May 2, 2018. Retrieved at https://www.mhlnews.com/global-supply-chain/one-man-s-trash-how-blockchain-can-target-food-waste-help-end-world-hunger

**Powerfleet** (Woodcliff Lake, New Jersey based) “provides tracking and monitoring technology to industries including the food distribution supply chain.” ...Its “sensors can be placed directly on cargo and provide remote readings of a specific cargo’s temperature, humidity, or movement to ensure fewer spoils in transit.” It CEO is Chris Wolfe as of May 29, 2020.

Website: https://www.powerfleet.com/

PYMNTS. “Apeel CFO: How Globalization Sets Up the Enterprise for Faster Digitization.” PYMNTS, July 20, 2020. Retrieved at https://www.pymnts.com/news/b2b-payments/2020/apeel-globalization-faster-digitization/

Reimer, Jasmine. “Could Automated Delivery Be the next Solution to Solving Food Waste?” 360 Here, October 16, 2019. Retrieved at https://360.here.com/food-waste-management

**ripe.to** (California) is a company that uses blockchain technology to “create a digital bridge that engenders transparency, trust, and honesty for food producers, distributors, and consumers.” It enables farmers to “automate processes and efficiently meet market demand for high quality, sustainable products.” It enables retailers “to transparently track food products to provide real time data on food safety and delivery.” and it enables consumers to “receive trusted, certified information on the journey of their food, creating a new standard of food quality.” It claims to be the “Blockchain of Food.” It has been funded in part by Maersk Growth (qv).

Website: https://www.ripe.io/

Rodriguez, Jessica. “Food Frenzy Brings Relief to Hungry NJ Residents.” BestNJ, May 11, 2017. Retrieved at https://bestofnj.com/food-frenzy-brings-relief-hungry-nj-residents

Rosenheim, Brita, and Seana Day. “Connecting Demand to Supply: 2021 Food Supply Chain Tech Outlook.” The Spoon, December 14, 2020. Retrieved at https://thespoon.tech/connecting-demand-to-supply-2021-food-supply-chain-tech-outlook/

Tags: AgTech, Covid-19, Supply Chain

Selko, Adrienne. “Can Technology Help Reduce Food Waste in Supply Chain?” Material Handling and Logistics, May 28, 2020. Retrieved at https://www.mhlnews.com/technology-automation/article/21132374/can-technology-help-reduce-huge-food-waste-in-supply-chain

**Silo Technologies** (Sausalito, California) minimizes “food waste in the supply chain by automating operations within it, including buying and selling food, forecasting supply and demand, and managing relationships between the different players in the chain. The software, which is available to food growers, buyers, distributors, and sellers, also digitizes tasks like accounting, inventory management, and reporting, making them quicker and more accurate tasks.” In September 2020, it “raised $9 million for its cloud-based platform aimed at cutting down on food waste in the U.S. food supply chain.”

Website: www.silotech.net

Tags: AgTech, Transportation

Southey, Flora. “Siemens Applies IoT to Food: ‘We Want to Digitise Food Supply Chains to Make Them More Transparent,’” FoodNavigator.com, October 23, 2019. Retrieved at https://www.foodnavigator.com/Article/2019/10/23/Siemens-digitises-food-value-chain-to-improve-transparency

**Surge Alert** (Valley Stream, New York) “aims to reduce food waste through its climate monitoring devices and 24/7 alerts.” It “produces what it calls beacons, which are small devices that can be placed in greenhouses, refrigerated transportation, restaurant walk-in fridges and freezers, or throughout a farm. The beacons most importantly measure temperature and humidity, which can quickly cause crops and produce to perish. Another variable measured is light, which effects the rate of which the plant grows...”

Website: https://surgealert.co/

Tags: Refrigeration, Transportation

Swedberg, Claire. “Avery Dennison Provides RFID System for Food Management.” RFID Journal, November 21, 2018. Retrieved at https://www.rfidjournal.com/articles/view?18033

Thomas. “Dealing with Food Waste in the Supply Chain.” Thomas, October 10, 2018 Retrieved at https://news.thomasnet.com/featured/dealing-with-food-waste-in-the-supply-chain

**Varcode** (Ra'anana, HaMerkaz, Israel) “creates blockchain-based thermal stickers to ensure food is kept at the right temperature throughout the cold chain.” It “provides their customers an effective, low-cost, digitized solution to monitor the distribution of temperature sensitive products.”

Website: https://www.varcode.com/products

Tags: Blockchain, Israel

Wolfe, Chris. “Crying Over Spilled Milk: Lessons from the COVID-19 Pandemic on Food Waste.” Inbound Logistics, August 4, 2020. Retrieved at https://www.inboundlogistics.com/cms/article/Crying-Over-Spilled-Milk-Lessons-from-COVID19-Food%20Waste/

Yehiav, Guy. “How Advanced Analytics Can Boost Grocery Sustainability.” Grovery Dive, June 26, 2020. Retrieved at https://www.grocerydive.com/news/how-advanced-analytics-can-boost-grocery-sustainability/580592/

Ugly Produce, Wonky, Imperfect Produce, Produce, Fruits, Vegetables, Orchards

Altman, Louis. “You Say Bruised Tomato, I Say Delicious BLT.” Nonprofit Quarterly, February 14, 2017. Retrieved at https://nonprofitquarterly.org/2017/02/17/say-bruised-tomato-say-delicious-blt/

Á**gua Bonita** –Beautiful Water– (Hanford, California) makes “aguas frescas made from ‘ugly’ produce.”

Website: https://www.drinkaguabonita.com/

Tags: Conversion to Juice, Ugly Produce

Atkin, Emily. “Does Your Box of “Ugly” Produce Really Help the Planet? Or Hurt it?.” The New Republic, January 11, 2019. Retrieved at https://newrepublic.com/article/152596/hungry-harvest-box-ugly-produce-help-planet-or-hurt-it

**AuReus** is a system that “traps luminescent particles from certain fruits and vegetables (which would otherwise be wasted) in a resin substrate. The particles then absorb and reflect the light, and PV cells along the side of the walls and windows absorb this light. Lastly, the captured light is converted to DC electricity.” It was developed by “Carvey Maigue (a student at Mapúa University in the Philippines,”

Website: https://inhabitat.com/engineering-student-turns-food-waste-into-renewable-energy/

Tags: Fruits--Vegetables, Philippines

Baker, Nathan. “The Ugly Truth about Ugly Produce.” Johnson City Press, August 9, 2020. Retrieved at https://www.johnsoncitypress.com/living/the-ugly-truth-about-ugly-produce/article\_e3bf3fe0-d764-11ea-88db-57f0cde32001.html

Baldwin, Alex, and Matt Mace. “Can ‘Wonky Veg’ Unite Consumers and Supermarkets in the Food Waste Battle?.” Edie.net, August 31, 2016. Retrieved at http://www.edie.net/news/5/Blue-Yonder-reports-supermarket-managers-believe-consumers-will-buy-wonky-veg/

Bernabe, Danielle. “‘Ugly’ Produce Is Finally Finding a Second Life on the Shelves of Major Grocery Chains.” Fortune, June 7, 2021. Retrieved at

Tags: Supermarkets, Ugly Produce

Bertschi, Christine. “Don’t Waste It, Eat It.” DW, February 7, 2017. Retrieved at http://www.dw.com/en/dont-waste-it-eat-it/a-37445177

Bhatia, Juhie. “Ugly Fruits and Vegetables: Why You Have to Learn to Love Them.” *The Guardian*, November 17, 2016. Retrieved at https://www.theguardian.com/environment/2016/nov/17/ugly-fruit-vegetable-delivery-service-food-waste

Black, Jane. “Why the Anti-food-waste Movement Matters; Eating ‘Ugly’ Food Is a Beautiful Idea.” *Saveur*, September 1, 2015. Retrieved at http://www.saveur.com/why-anti-food-waste-movement-matters

Black, Jane. “Preventing Food Waste: What We Lose When Food Goes to Waste.” World Wildlife (Fall 2018). Retrieved at https://www.worldwildlife.org/magazine/issues/fall-2018/articles/preventing-food-waste?utm\_campaign=magazine&utm\_medium=email&utm\_source=magazine&utm\_content=1808-e

Bolos, Laura Andreea, Carl-Johan Lagerkvist, Anne Normann, and KarinWendin. “In the Eye of the Beholder: Expected and Actual Liking for Apples with Visual Imperfections.” Food Quality and Preference 87 (January 2021, 104065. https://doi.org/https://doi.org/10.1016/j.foodqual.2020.104065 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0950329320303347?via%3Dihub

Tags: Ugly Produce

Bramucci, Steve. “How an Alcohol Brand Is Utilizing Food Waste in Inventive Ways.” UPROXX, March 20, 2017. Retrieved at http://uproxx.com/life/ventura-spirits-strawberry-vodka/

Burfield, Tom. “‘Ugly’ Is in at Foodservice.” The Packer, January 6, 2017. Retrieved at http://www.thepacker.com/news/%E2%80%98ugly%E2%80%99-foodservice

Cardoso, Ryzia de Cassia Vieira, Márcio Vasconcelos Luckesi, and Adriana Lúcia da Costa Souza. “Chapter 1: Fruit and Vegetable Waste at Domiciliary Level: What Is the Panorama?” In Galanakis, Charis Michael, ed. *Food Losses, Sustainable Postharvest and Food Technologies*. Waltham, MA: Elsevier/Academic Press, May 19, 2021. pp 1-32. https://doi.org/10.1016/B978-0-12-821912-6.00002-X Retrieved at https://www.sciencedirect.com/science/article/pii/B978012821912600002X

Tags: Chapters, Fruits, Vegetables

Chauffaille, Béatrice, and Jessica Roussel. “The Perlim Meylim Alliance Fights Against Food Waste.” Fresh Plaza, February 19, 2021. Retrieved at https://www.freshplaza.com/article/9295429/the-perlim-meylim-alliance-fights-against-food-waste/

Tags: France, Orchards

Cisar, Katjusa. “Let’s Eat: Ugly Apple Food Cart Turns Homely Produce into Homey Breakfast.” The CAP Times, December 11, 2016. Retrieved at http://host.madison.com/ct/entertainment/dining/restaurants/let-s-eat-ugly-apple-food-cart-turns-homely-produce/article\_b58f5727-b86e-5328-97fb-926e0f360bca.html

Cohen, Rich. “How Plastic Undermines Eco-friendly Efforts like Composting.” The Hill, July 6, 2021. Retrieved at https://thehill.com/opinion/energy-environment/561723-how-plastic-undermines-eco-friendly-efforts-like-composting

Tags: Plastic, Produce, Stickers

**Confetti Snacks** (Singapore-based) “makes delicious upcycled snacks from ugly veggies to reduce food waste, and uses colorful plants to feed the hungriest people in the world using a Robin Hood approach.” It donates “a portion of nutrient dense snacks to end hunger and malnutrition by working with global humanitarian missions to distribute snacks in the poorest parts of the world.”

Website: https://www.confettisnacks.com/

Tags: Singapore, Ugly Produce, Upcycled Products

Curry, Kelly. “More Revelations about the Ugly Truth.” Phat Beets Produce, December 26, 2018. Retrieved at https://www.phatbeetsproduce.org/revelations-on-the-ugly-truth/

d’Antonio, Simone. “Milan Leads Fight Against Food Waste – with Ugly Fruit and Michelin-starred Soup Kitchens.” *The Guardian*, October 16, 2016. Retrieved at https://www.theguardian.com/cities/2016/oct/16/milan-fight-against-food-waste-ugly-fruit-grassroots-world-food-day?CMP=oth\_b-aplnews\_d-1

Daniels, Jeff. “‘Ugly’ Fresh Produce Gets Hipper for Grocers, but There’s One Problem — Supply.” CNBC, July 22, 2016. Retrieved at http://www.cnbc.com/2016/07/22/ugly-fresh-produce-gets-hipper-for-grocers-but-theres-one-problem--supply.html

Danone North America. “Two Good Yogurt Addresses Food Waste by Launching New Product Line Utilizing Verified Rescued Produce™ in Partnership with Full Harvest.” Danone North America, December 9, 2020. Retrieved at https://www.prnewswire.com/news-releases/two-good-yogurt-addresses-food-waste-by-launching-new-product-line-utilizing-verified-rescued-produce-in-partnership-with-full-harvest-301188966.html

Tags: Produce, Upcycled Products

Easter, Gabrielle. “Countdown Launches Ugly Fruit Line in NZ.” Fruit Net, February 20, 2017. Retrieved at http://www.fruitnet.com/produceplus/article/171425/countdown-launches-ugly-fruit-line-in-nz

Figueiredo, Jordan. “Giant Eagle Now the Largest U.S. Supermarket Selling Ugly Fruits and Vegetables.” Civil Eats, March 4, 2016. Retrieved at http://civileats.com/2016/03/04/giant-eagle-now-the-largest-supermarket-selling-ugly-fruits-and-vegetables/

Figueiredo, Jordan. “2016 Was A Year To Smile About For ‘Ugly’ Produce.” Huffington Post, December 15, 2016. Retrieved at http://www.huffingtonpost.com/jordan-figueiredo/2016-was-a-year-to-smile-\_b\_13620700.html

Flannigan, Kelsey. “California Company Delivers Boxes of Discounted “Ugly” Produce to Your Door.” Guelph Food Waste Research Project, September 27, 2016. Retrieved at https://guelphfoodwaste.com/2016/09/27/california-company-delivers-boxes-of-discounted-ugly-produce-to-your-door/

Flannigan, Kelsey. “This Wonky Mr. Potato Head Is Helping to Raise Awareness about Food Waste.” Guelph Food Waste Research Project, September 12, 2016. Retrieved at https://guelphfoodwaste.com/2016/09/12/this-wonky-mr-potato-head-is-helping-to-raise-awareness-about-food-waste/

Food First and Phat Beets Produce. “Here’s the Ugly Truth about the Ugly Produce Movement.” The New Food Economy, August 23, 2018. Retrieved at https://newfoodeconomy.org/imperfect-produce-ugly-food-waste-commodification-community-supported-agriculture/

Fresh Plaza. “How New Technologies Can Prevent Fruit Waste.” Fresh Plaza, June 21, 2021. Retrieved at https://www.freshplaza.com/article/9332136/how-new-technologies-can-prevent-fruit-waste/

Tags: Austria, Apps, Fruit

Fullard, Martin. “Seasoned Support for ‘Wonky’ Vegetables to Cut Food Waste.” Conference News, February 6, 2017. Retrieved at http://www.conference-news.co.uk/2017/02/seasoned-support-for-wonky-vegetables-to-cut-food-waste/

Gibson, Brian. “Food Waste: Finding the Causes.” Produce Bluebook, December 16, 2020.

Retrieved at https://www.producebluebook.com/2020/12/16/food-waste-finding-the-causes/

Tags: Supply Chain, Produce

Gibson, Brian. “Food Waste: Assessing the Problem.” ” Produce Bluebook, December 15, 2020. Retrieved at https://www.producebluebook.com/2020/12/16/food-waste-finding-the-causes/

Tags: Supply Chain, Produce

Gibson, Brian. “Food Waste: Promote Cross-chain Collaboration.” Produce Bluebook, December 18, 2020. Retrieved at https://www.producebluebook.com/2020/12/18/food-waste-promote-cross-chain-collaboration/

Tags: Supply Chain, Produce

Gibson, Brian. “Food Waste: Assessing the Problem.” ” Produce Bluebook, December 15, 2020. Retrieved at https://www.producebluebook.com/2020/12/16/food-waste-finding-the-causes/

Tags: Supply Chain, Produce

Godoy, Maria. “Wal-Mart, America’s Largest Grocer, Is Now Selling Ugly Fruit and Vegetables.” The Salt, National Public Radio, July 20, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/07/20/486664266/walmart-world-s-largest-grocer-is-now-selling-ugly-fruit-and-veg

Google Food. “Recipe for Sustainability: Why Google Cafes Love Ugly Produce.” Google Food, posted December 6, 2016. Retrieved at https://www.google.com/green/projects/rews/

Hazel Technologies. “WP Produce and Hazel Tech Grow Program by 35%.” Hazel Technologies, April 2, 2021. Retrieved at https://www.perishablenews.com/produce/wp-produce-and-hazel-tech-grow-program-by-35/

Tags: Produce

Hofbauer, Randy. “West Coast ‘Ugly’ Produce Delivery Service Enters Chicago,”

Progressive Grocer, December 4, 2017. Retrieved at https://progressivegrocer.com/west-coast-ugly-produce-delivery-service-enters-chicago

Holness, Jo. “That ‘Ugly’ Grocery Store Vegetable or Fruit Deserves Love Too.” CBC News Manitoba, October 9, 2016. Retrieved at http://www.cbc.ca/news/canada/manitoba/ugly-fruit-vegetables-1.3797987

Huffington Post Canada. “Inglorious Fruits and Vegetables Campaign Is a Work of

Delicious Genius.” Huffington Post Canada, July 18, 2014. Retrieved at http://www.huffingtonpost.ca/2014/07/18/ingloriousfruits-and-veg\_n\_5598994.html

Hughes, Rebecca Ann. “Ugly But Tasty: Italy’s Project Against Food Waste.” Forbes, June 9, 2020. Retrieved at https://www.forbes.com/sites/rebeccahughes/2020/06/09/ugly-but-tasty-italys-project-against-food-waste/#6ddc02c2c4a1

JamieOliver.com. “Cutting Food Waste: Reclaiming Wonky Veg.” JamieOliver.com, February 3, 2016. Retrieved at http://www.jamieoliver.com/news-and-features/features/reclaiming-wonky-veg/

Karst, Tom. “Panel Explores Hot Button Issues of Food Waste, Produce Safety.” The Packer, November 4, 2018. Retrieved at https://www.thepacker.com/article/panel-explores-hot-button-issues-food-waste-produce-safety

Kjørstad, Elise. “These Are the Fruits and Vegetables We Waste the Most.” Science Nordic, January 4, 2018. Retrieved at http://sciencenordic.com/these-are-fruits-and-vegetables-we-waste-most

Klein, Jesse. “This X-incubated Startup Takes Aim at Solving Food Waste and Food Insecurity.” GreenBiz, February 5, 2021. Retrieved at https://www.greenbiz.com/article/x-incubated-startup-takes-aim-solving-food-waste-and-food-insecurity

Tags: Hunger, Produce

Kleinman, Avery J. C. “What Does Ugly Produce’s Newfound Popularity Mean for Food Banks?” Washington City Paper, May 17, 2018. Retrieved at https://www.washingtoncitypaper.com/food/young-hungry/article/21005418/what-does-ugly-produces-newfound-popularity-mean-for-food-banks

Koo, Minkyung, Hyewon Oh, and Vanessa M. Patrick. “From Oldie to Goldie: Humanizing Old Produce Enhances Its Appeal.” *Association for Consumer Research Journal of the Association for Consumer Research* (August 19, 2019). Retrieved at https://www.journals.uchicago.edu/doi/full/10.1086/705032

Leschin-Hoar, Clare. “Selling Consumers on “Ugly” Food.” Future Food, June 18, 2014. Retrieved at http://futurefood2050.com/selling-consumers-on-ugly-food

Liao, Christina. “The Murky Ethics of the Ugly-Produce Business.” Atlantic, January 27, 2019. Retrieved at https://www.forbes.com/sites/christinaliao/2018/06/19/the-worlds-50-best-restaurants-of-2018-the-full-winners-list/#3a527139634d

Tags: Ethics, Imperfect Produce

Liu, Vanessa, and Judith Tan. “Meet the People Getting 'Ugly' Food onto Plates and Away from the Bin.” The Straits Times, December 6, 2020. Retrieved at https://www.straitstimes.com/singapore/meet-the-people-getting-ugly-food-onto-plates-and-away-from-the-bin

Tags: Ugly, Singapore

Long, Jessica. “Nelson Environment Centre Turns ‘Ugly’ Food into Valuable Meals for Needy.” Stuff, March 20, 2017. Retrieved at http://www.stuff.co.nz/nelson-mail/news/90549245/nelson-environment-centre-turns-ugly-food-into-valuable-nourishment-for-needy

Lyons, Billy. “Imperfect Produce: The Ugly Produce Advocates.” Westwood, August 14, 2017. Retrieved at https://www.westwoodwestwood.com/culture/food/imperfect-produce/

Mattsson, Lisa, HelénWilliams, and Jonas Berghel. “Waste of Fresh Fruit and Vegetables at Retailers in Sweden – Measuring and Calculation of Mass, Economic Cost and Climate Impact.” *Resources, Conservation and Recycling* 130 (March 2017): 118-126. Retrieved at https://www.sciencedirect.com/science/article/pii/S0921344917303737

McClellan, Jennifer. “Food Waste: Ugly Fruits and Veggies Stay out of the Trash Thanks to These Unusual Pioneers.” The Republic, December 13, 2017. Retrieved at https://www.azcentral.com/story/entertainment/dining/2017/12/13/ugly-fruit-and-veg-food-waste/923894001/

McCormack, Claire. “Food for Thought - How Good Quality Vegetables Are Being Rejected over Wonky Look.” Independent.ie, January 7, 2017. Retrieved at http://www.independent.ie/business/farming/agri-business/food-for-thought-how-good-quality-vegetables-are-being-rejected-over-wonky-look-35336193.html

McCormack, Claire. “‘Ugly’ Fruit and Veg Can Be Tastier and More Nutritious than ‘Perfect’ Product.” Independent.ie, January 8, 2017. Retrieved at http://www.independent.ie/business/farming/agri-business/ugly-fruit-and-veg-can-be-tastier-and-more-nutritious-than-perfect-product-35336206.html

Miller, Perry. “The Ugly Truth about the Imperfect Food Movement.” Inhabitat, September 12, 2018. Retrieved at https://inhabitat.com/the-ugly-truth-about-the-imperfect-food-movement/

Milzow, Katrin. “The EU’s Marketing Standards for Fruit and Vegetables: The End of a Myth?.” Papiers d’actualité/ Current Affairs in Perspective Fondation Pierre du Bois, No. 9. Novembre 2009. Retrieved at http://www.fondation-pierredubois.ch/en/Papiers-d-actualite/eu-marketing-standards.html

Nainar, Nahla, and Divya Kala Bhavani. “Produce Wastage During the Lockdowns Sees Startups Mobilising to Aid Farmers and Vendors.” [Q-scan and Q-log — olfactory loggers for storage] The Hindu, May 27-8, 2021. Retrieved at

Tags: India, Produce, Storage

Nanyang Technological University. “Scientists Use Fruit Peel to Turn Old Lithium-Ion Batteries Into New.” Sci Tech Daily, August 29, 2020. Retrieved at https://scitechdaily.com/scientists-use-fruit-peel-to-turn-old-lithium-ion-batteries-into-new/

Tags: China, Fruit, Upcyced

Neimark, Jill. “Beneath An Ugly Outside, Marred Fruit May Pack More Nutrition.” The Salt, National Public Library, April 26, 2016. Retrieved at http://www.npr.org/sections/thesalt/2016/04/26/475739569/beneath-an-ugly-outside-marred-fruit-may-pack-more-nutrition

**Odd Bunch, The** (Australia) is a program of Woolworths (Australia) that is a range of “fresh fruit and vegetables, which don’t always look perfect but taste great. The range that helps minimise food wastage at the farm, and sells around 50,000 tonnes each year.” The Odd Bunch Chopped Spinach was created in partnership with salad and vegetable supplier One Harvest. It uses out-of-spec or unused spinach that is “carefully washed, trimmed, and packaged intorange” The chopping of “spinach allows a reduction in bag volume equivalent to 20% less plastic compared to conventional whole spinach leaf salad bags.”

Website: https://www.woolworths.com.au/Shop/Discover/our-brands/the-odd-bunch

Tags: Australia, Plastic, Supermarkets, Ugly Produce

Offner, Jim. “SunFed Launches Brand for Cosmetically Imperfect Produce.” The Packer, January 5, 2017. Retrieved at http://www.thepacker.com/news/sunfed-launches-brand-cosmetically-imperfect-produce

Okumura, Jordan. “SunFed Launches Almost Famous Fresh Produce Program and Packaging.” AndNowYouKnow, January 5, 2017. Retrieved at http://www.andnowuknow.com/bloom/sunfed-launches-almost-famous-fresh-produce-program-and-packaging/jordan-okumura/51993#.WG4mactRCOk

O'Sullivan, Kathleen. “Fruit and Veg Waste Falls by 14.6t per Week in Portugal Due to ‘Ugly’ Produce Project.” AgriLand, January 8, 2021, Retrieved at https://www.agriland.ie/farming-news/fruit-and-veg-waste-falls-by-14-6t-per-week-in-portugal-due-to-ugly-produce-project/

Tags: Portugal, Ugly Produce

Othman, Liyana. “Reducing Food Waste: Getting Singaporeans to Embrace ‘Ugly Food,’” Channel New Asia, October 24, 2016. Retrieved at http://www.channelnewsasia.com/news/singapore/reducing-food-waste-getting-singaporeans-to-embrace-ugly-food/3229504.html

**Perlim Meylim L’Alliance** (Limousin, France) “has put in place some measures in order to limit its yield losses identified as food waste, within the orchard itself.” It “identified a volume of about 7% of our production that is left in the field. Then, once the apples arrive at the station, 80% of them are sold in category I, 10% in category II, 9% go for processing and 1% are turned into compost or animal feed. Some are also donated to associations...”

Website: http://www.alliance-perlim-meylim.fr/

Tags: France, Orchards

Phillips, Stephen. “The Truth about Ugly Foods: They’re Delicious, Abundant and Good for the Planet.” The Salt, NPR, April 20, 2017. Retrieved at http://www.npr.org/sections/thesalt/2017/04/20/524725995/the-truth-about-ugly-food-theyre-delicious-abundant-and-good-for-the-planet

Phys. 0rg. “Bananas Are Some of the Worst Food Waste Culprits.” Phys. 0rg., January 30, 2018. Retrieved at https://phys.org/news/2018-01-bananas-worst-food-culprits.html

Tags: Bananas, Ugly Produce

**Pixofarm** (Austria) is a that “startup offers a solution for keeping track of this data with just a smartphone. Utilizing artificial intelligence, the Pixofarm app allows apple growers to take pictures of their apple trees and fruits and counts the apples in the farmer’s orchard. The algorithm then forecasts the final number of fruits at the end of the season. The app also offers the function to monitor the size of the apples, which helps forecasting the ideal time to harvest the fruits. The predictive algorithm estimates yield and size class distribution, which greatly facilitates the process of selling to grocery stores.”

Website: https://pixofarm.com/

Tags: Austria, Apps, Fruit

Pothering, Jessica. “Two More Startups Raise Seed Capital to Tackle Food Waste.” Impactalpha, April 23, 2017. Retrieved at http://impactalpha.com/two-more-startups-raise-seed-capital-to-tackle-food-waste

**Preserve Farm Kitchens** (Petaluma, California) preserves “every scrap of produce it can find. Instead of mailing you the ugliest fruits and veggies, Preserve Farm Kitchens takes all of them and mixes them into a delicious array of preserves and cooking sauces.” It produces sauces, preserves and syrups.

Website: https://www.preservefarmkitchens.com/

Tags: Ugly Produce, Ugly Produce Ventures

Produce Blue Book. “Hazel Tech Announces Kiwifruit Partnership with Kliewer Farms.” Produce Blue Book, December 9, 2020. Retrieved at https://www.producebluebook.com/2020/12/09/hazel-tech-announces-kiwifruit-partnership-with-kliewer-farms/#

Tags: Kiwis, Produce

Progressive Grocer. “Hy-Vee Embraces ‘Ugly’ Produce; Adds Robinson Fresh’s Misfits Line in Nearly All Stores.” Progressive Grocer, January 18, 2017. Retrieved at http://www.progressivegrocer.com/industry-news-trends/regional-supermarket-chains/hy-vee-embraces-ugly-produce

**Project Delta** (launched in Nogales, Arizona) uses “the machine learning programs take into account thousands of different calculations and variables, the things it would take a dedicated team of organizers to manage, to ensure the food is going where it is needed most, where it’s most likely to get eaten, and other priorities.” It “is an early-stage moonshot that started at X, Alphabet's moonshot factory, and recently moved to Google, where it will scale up its work. The city, Nogales, sees 75 percent of America’s winter produce pass through its port. It is here that Project Delta could solve America’s hunger crisis and food waste problem at the same time. Project Delta is working with Feeding America and Kroger to bring hard data science and artificial intelligence to the food banking world.” It is now a project of Google.

Website: https://blog.x.company/a-new-home-for-project-delta-a39f8286b6d7

Tags: Hunger, Machine Learning, Produce

**qSense Labs** (Bengaluru, Karnataka, India) is a startup that uses “IoT solution for fresh food quality assessment and management.” Its equipment includes “Q-Scan–a Near Infrared based handheld scanner for grading” and “Q-Log: Olfactory loggers for storage.”

Website: https://www.qzense.com/

Tags: India, Produce, Storage

Quinn, Ian. “Is the Wonky Veg Revolution Happening at Last? Wonky Veg Art One Use.” The Grocer, July 28, 2016. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/is-the-wonky-veg-revolution-happening-at-last/539812.article

Pike, Lauren. “Grocers Hoping Shoppers Will Embrace Unbeautiful, Merely Attractive Produce.” Missourian, January 24, 2017. Retrieved at http://www.columbiamissourian.com/news/local/grocers-hoping-shoppers-will-embrace-unbeautiful-merely-attractive-produce/article\_93a9e1b6-dd9b-11e6-aa22-6b85b74ea54b.html

Richmond, Riva. “An Indian Startup Takes ‘Ugly’ Farm Food To Market.” Story Exchange, February 2, 2017. Retrieved at http://thestoryexchange.org/indian-startup-takes-ugly-farm-food-market/

Rosa, Ferran, and FoodWIN. “The Story of Bruges, Case Study # 11.” Zero Waste Europe, November 2018. Retrieved at https://zerowasteeurope.eu/wp-content/uploads/2018/11/ZWE\_CS\_11\_Bruges\_EN.pdf

Royte, Elizabeth. “How ‘Ugly’ Fruits and Vegetables Can Help Solve World Hunger.” *National Geographic*, March 2016. Retrieved at http://www.nationalgeographic.com/magazine/2016/03/global-food-waste-statistics/

Satterfield, Stephen. “Food Waste Wars: The Imperfect Enemy of the Good.” Civil Eats, October 3, 2018. Retrieved at https://civileats.com/2018/10/03/food-waste-wars-the-imperfect-enemy-of-the-good/

Simon, Ben. “Let’s Talk about Food Waste.” Imperfect Produce Blog, October 12, 2018. Retrieved at https://blog.imperfectproduce.com/blog-1/2018/10/12/lets-talk-about-food-waste-and-hunger

Smithers, Rebecca. “Jamie Oliver Leads Drive to Buy Misshapen Fruit and Vegetables.” *The Guardian*, January 1, 2015. Retrieved at https://www.theguardian.com/lifeandstyle/2015/jan/01/jamie-oliver-leads-drive-to-buy-misshapen-fruit-and-vegetables

Souza, Adriana Lúcia da Costa Márcio Vasconcelos Luckesi, Pedro Paulo Lordelo Guimarães Tavares, Janice Izabel Druzian, Ryzia de Cassia, and Vieira Cardoso. “Chapter 2: Fruit and Vegetable Waste in Retail: Methodological Pathways, Scenarios, and Reduction Strategies.” In Galanakis, Charis Michael, ed. *Food Losses, Sustainable Postharvest and Food Technologies*. Waltham, MA: Elsevier/Academic Press, May 19, 2021. pp 33-70. https://doi.org/10.1016/B978-0-12-821912-6.00002-X Retrieved at https://www.sciencedirect.com/science/article/pii/B978012821912600002X

Tags: Chapters, Fruits, Vegetables

Stearns, Ami. “The Good, the Bad, and the Ugly: The Social Construction of Cosmetically Challenged Food.” Sociology in Focus, March 23, 2016. Retrieved at http://sociologyinfocus.com/2016/03/the-good-the-bad-and-the-ugly-the-social-construction-of-cosmetically-challenged-food/

Stephens, Jilly. “Americans Are Throwing Away Tons of ‘Ugly Food’ Each Year, Causing Widespread Food Insecurity.” Quartz, September 22, 2015. Retrieved at http://qz.com/507414/americans-are-throwing-away-tons-of-ugly-food-each-year-causing-widespread-food-insecurity/

**StixFresh** (Kirkland, Washington; Leuven, Belgium) develops “innovative technologies that will significantly reduce waste via all-natural and safe methods.” Its “sticker that keeps fruit fresh up to 2 weeks longer.” Its stickers are standard US Food and Drug Administration (FDA)-approved.

Website: https://www.stixfresh.com/

Tags: Belgium, Fruit, Packaging

Stormont, Brian. “Aldi Cuts Prices of Food on Final Day of Sale by 75% as it Bids to Cut Amount of Produce Being Wasted.” The Courier, January 25, 2021. Retrieved at https://www.thecourier.co.uk/fp/lifestyle/food-drink/1899193/aldi-cuts-prices-of-food-on-final-day-of-sale-by-75-as-it-bids-to-cut-amount-of-produce-being-wasted

Tags: Produce, Supermarkets

Sustainable Brands. “This Startup is Giving Ugly Watermelons a Refreshing Purpose.” Sustainable Brands, January 13, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/startups/sustainable\_brands/startup\_giving\_ugly\_watermelons\_refreshing\_purpose

Tags: Products, Ugly, Watermelon

UNCE. “Ugly Vegetables: Waste or an Opportunity for Trade?” [Les légumes moches Alternative de vente ou opportunité de communication?] United Nations Economic Commission for Europe, nd. [Powerpoint Presentation] Retrieved at https://unece.org/DAM/trade/agr/meetings/wp.07/2016/FoodLossConf/07\_Aurelien-Picaud.pdf

Tags: Switzerland, Ugly

**Verum Ingredients** (Brazil) is specialized in “botanical ingredients - fruits and veggies. The company strengthens the supply chains for known ingredients, builds new supply chains for emerging ingredients and runs its own R&D projects to validate functional claims for new, upcycled ingredients derived from large-scale crops.”

Website: https://verumingredients.com/

Tags: Brazil, Upcycled, Vegetables

Vinluan, Frank. “Full Harvest Raises $2M to Make Ugly Fruit and Veggies Valuable.” xeconomy, April 12, 2017. Retrieved at http://www.xconomy.com/san-francisco/2017/04/12/full-harvest-raises-2m-to-make-ugly-fruit-and-veggies-valuable/

von Massow, Mike. “The Beauty of Ugly Fruit.” Guelph Food Waste Research Project, March 17, 2015. Retrieved at https://guelphfoodwaste.com/2015/03/17/the-beauty-of-ugly-fruit/

Waterfield, Bruno. “EU to Allow Sale of ‘Odd’ Shaped Fruit and Vegetables.” The Telegraph, November 12, 2008. Retrieved at http://www.telegraph.co.uk/news/politics/3443343/EU-to-allow-sale-of-odd-shaped-fruit-and-vegetables.html

**WP Produce** (Miami, US based) is a “packer and shipper of fresh, tropical fruits and roots. WP Produce has been a pioneer in the tropical avocado market since 1992 and is now the largest importer and distributor of Dominican tropical avocados worldwide.” It utilizes Hazel Technologies (qv) “to protect the internal and external quality of both organic and conventional programs. Less food wasted means higher retail sales and a smaller environmental footprint.”

Website: https://www.wpproduce.com.

Tags: Avocados, Produce

Valorization, Value Added Products, Comodification, of Food Waste

Agro & Chemistry. “Valorising Food Waste Streams Based on Mathematical Models.” Agro & Chemistry, nd [December 2020] Retrieved at https://www.agro-chemistry.com/news/valorising-food-waste-streams-based-on-mathematical-models/

Tags: Valorization

Allegue, Luis D., Daniel Puyol, and Juan Antonio Melero. “Food Waste Valorization by Purple Phototrophic Bacteria and Anaerobic Digestion after Thermal Hydrolysis.” Biomass and Bioenergy 142 (November 2020): 105803. https://doi.org/10.1016/j.biombioe.2020.105803 Retrieved at https://www.sciencedirect.com/science/article/pii/S096195342030338X

Tags: Anaerobic Digestion, Valorization

Bhatt, Siddharth, Jeonggyu Lee, Jonathan Deutsch, Hasan Ayaz, Benjamin Fulton, and Rajneesh Suri. “From Food Waste to Value Added Surplus Products (VASP): Consumer Acceptance of a Novel Food Product Category.” Journal of Consumer Behaviour 7:1 (August 28, 2017): 57-63. https://doi.org/10.1002/cb.1689 Retrieved at https://www.philabundance.org/wp-content/uploads/2018/03/VASP-DREXEL-RESEARCH.pdf

Bolos, Laura Andreea. “Comfortably Numb: Choose, Eat, Waste : Four Experimental Essays on Consumers' Acceptance of Sub-optimal Food.” Uppsala: Department of Economics, Swedish University of Agricultural Sciences, 2021. Dissertation: Diss. (sammanfattning) : Sveriges lantbruksuniversitet, 2021.

Tags: Dissertations

Bos-Brouwers, Hilke, Stephanie Burgsos, Flavien Colin, and Venice Graf. “Policy Recommendations to Improve Food Waste Prevention and Valorisation in the EU.” EFRESH Deliverable 3.5 February 20, 2020. Retrieved at https://eu-refresh.org/policy-recommendations-improve-food-waste-prevention-and-valorisation-eu

Bryce, Emma. “Antioxidants from Red Wine Could Help Cut Food Waste.” Anthropocene Magazine, May 15, 2020. Retrieved at https://anthropocenemagazine.org/2020/05/a-nanofiber-antioxidant-mat-in-food-trays-could-help-cut-waste/

Byun, Jaewon, Oseok Kwon, Hoyoung Park, and Jeehoon Han. “Food Waste Valorization to Green Energy Vehicles: Sustainability Assessment.” The Royal Society of Chemistry (May 13, 2021). Retrieved at https://pubs.rsc.org/en/content/articlelanding/2021/ee/d1ee00850a#!divAbstract

Tags: Electric Vehicles, Energy, Valorization

Caldeira, Carla, Anestis Vlysidis, Gianluca Fiore, Valeria De Laurentiis, and Serenella Sala. “Sustainability of Food Waste Biorefinery: a Review on Valorisation Pathways, Techno-economic Constraints, and Environmental Assessment.” Bioresource Technology 312 (September 2020): 123575. https://doi.org/10.1016/j.biortech.2020.123575 Download PDF at https://www.sciencedirect.com/science/article/pii/S0960852420308476?dgcid=rss\_sd\_all

Cecilia, Juan A., Cristina García-Sancho, Pedro J. Maireles-Torres, and Rafael Luque. “Industrial Food Waste Valorization: A General Overview.” In Juan-Rodrigo Bastidas-Oyanedel and Jens Ejbye Schmidt (eds) *Biorefinery: Integrated Sustainable Processes for Biomass Conversion to Biomaterials, Biofuels, and Fertilizers*. Cham, Switzerland: Springer, 2019. pp 253-277. DOI: 10.1007/978-3-030-10961-5\_11 Retrieved at https://www.researchgate.net/publication/332416505\_Industrial\_Food\_Waste\_Valorization\_A\_General\_Overview

De Groof, Vicky, Marta Coma, Tom Arnot, David J. Leakcde, and Ana B. Lanham. “Selecting Fermentation Products for Food Waste Valorisation with HRT and OLR as the Key Operational Parameters.” Waste Management 127 (May 15, 2021): 80-89. https://doi.org/10.1016/j.wasman.2021.04.023 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X2100221X

Tags: Academic Articles, Valorization

Ebikade, lvis Osamudiamhen, Sunitha Sadula, Yagya Gupta, and Dionisios G. Vlachos. “A Review of Thermal and Thermocatalytic Valorization of Food Waste.” Green Chemistry (IF 9.480) [The Royal Society of Chemistry], April 8, 2021. DOI: 10.1039/d1gc00536g Retrieved at

Tags: Academic Articles, Valorization

European Regional Development Fund. “Decision Support Tool for an Integrated Food Waste Valorisation System (DeSTInation).” Project dates May 2020 to April 2023. Its four activities are: 1. Modelling of food production and waste management macro-systems; 2. Modelling of biotechnology and waste conversion micro-systems; 3. Evaluation of an integrated food waste valorisation system; 4. Knowledge transfer, mobility and training.” Retrieved at https://www.lu.lv/fileadmin/user\_upload/lu\_portal/projekti/mbi/Computational\_Systems\_Biology\_Group/DeSTInation/DeSTInation\_ENG.pdf

Gangulya, Preetha, Shubhalakshmi Senguptab, Papita Dasa, and Avijit Bhowal. “Valorization of Food Waste: Extraction of Cellulose, Lignin and Their Application in Energy Use and Water Treatment.” Fuel 280:15 (November 2020): DOI: 10.1016/j.fuel.2020.118581 Retrieved at https://www.sciencedirect.com/science/article/pii/S0016236120315775

Garcia-Garcia, Guillermo, Elliot Woolley, Shahin Rahimifard, James Colwill, Rod White, and Louise Needham. “A Methodology for Sustainable Management of Food Waste.” Waste and Biomass Valorization 8 (2017): 2209–2227. https://doi.org/10.1007/s12649-016-9720-0 Retrieved at https://link.springer.com/article/10.1007/s12649-016-9720-0

Tags: Measurement, Valorization

Huang, Jingchun, Yu Qiao, Zhenqi Wang, Huping Liu, Bo Wang, and Yun Yu. “Valorization of Food Waste via Torrefaction: Effect of Food Waste Type on the Characteristics of Torrefaction Products.” Energy Fuels (April 2020). Retrieved at https://pubs.acs.org/doi/abs/10.1021/acs.energyfuels.0c00790

LaTurner, Zachary W., George N. Bennett, Ka-Yiu San, and Lauren B. Stadler. “Single Cell Protein Production from Food Waste Using Purple Non-sulfur Bacteria Shows Economically Viable Protein Products Have Higher Environmental Impacts.” Journal of Cleaner Production 276 (December 2020): 123114. https://doi.org/10.1016/j.jclepro.2020.123114 Retrieved at

Lin, Carol, Sze Ki, Katerina Stamatelatou, Apostolis A Koutinas, Egid B. Mubofu, Avtar Matharu, Nikolaos Kopsahelis, Lucie Pfaltzgraff, James Hanley Clark, Seraphim Papanikolaou, Tsz Him Kwan, and Rafael Luque. “Current and Future Trends in Food Waste Valorization for the Production of Chemicals, Materials and Fuels: a Global Perspective.” *Biofuels Bioproducts and Biorefining* 8:5 (September 2014):686-715. doi.org/10.1002/bbb.1506 Retrieved at https://www.researchgate.net/publication/263670663\_Current\_and\_future\_trends\_in\_food\_waste\_valorization\_for\_the\_production\_of\_chemicals\_materials\_and\_fuels\_A\_global\_perspective

McCarthy, Breda, Ariadne Beatrice Kapetanaki, and Pengji Wang. “Completing the Food Waste Management Loop: Is There Market Potential for Value-added Surplus Products (VASP)?” Journal of Cleaner Production 25620 (May 2020): 120435. https://doi.org/10.1016/j.jclepro.2020.120435 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652620304820

Nayak, A., and Brij Bhushan. “An Overview of the Recent Trends on the Waste Valorization Techniques for Food Wastes.” Journal of Environmental Management 233 (March 2019): 352–370. https://doi.org/10.1016/j.jenvman.2018.12.041 Retrieved at https://www.sciencedirect.com/science/article/pii/S0301479718314634

Tags: Biofuels, Valorization

Ojha, Shikha, Sara Bußler, and Oliver K. Schlüter. “Food Waste Valorisation and Circular Economy Concepts in Insect Production and Processing.” Waste Management 118 (December 2020): 600-609. https://doi.org/10.1016/j.wasman.2020.09.010 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0956053X20305213

Tags: Circular Economy, Insects, Valorization

Ong, Khai Lun, Guneet Kaur, Nattha Pensupa, Kristiadi Uisan, and Carol Sze Ki Lin. “Trends in Food Waste Valorization for the Production of Chemicals, Materials and Fuels: Case study South and Southeast Asia.” Bioresource Technology 248A (January 2018): 100-112. https://doi.org/10.1016/j.biortech.2017.06.076 Retrieved at https://www.sciencedirect.com/science/article/pii/S096085241730980X

Panchal, Sunil K., and Lindsay Brown. "The Recycling of Food Waste and Its Valorisation." Special Issue. *Foods*. Retrieved at https://www.mdpi.com/journal/foods/special\_issues/food\_valorisation

Tags: Valorization

Prosperi, Maurizio, Roberta Sisto, Antonio Lopolito, and Valentina C. Materia. “Local Entrepreneurs’ Involvement in Strategy Building to Facilitate Agro-Food Waste Valorisation

Within an Agro-Food Technological District: A SWOT-SOR Approach .” Sustainability 12:11 (June 2, 2020) 4523. Retrieved at https://doi.org/10.3390/su12114523

Refresh. “Forklift: Assessing Climate Impacts and Costs of Using Food Side Streams.” Refresh, 2018. [This is valorisation spreadsheet tool] Retrieved at https://eu-refresh.org/forklift

Schroeder, Jon T., Ava L. Labuzetta, and Thomas A. Trabold. “Assessment of Dehydration as a Commercial-Scale Food Waste Valorization Strategy.” Sustainability 12:15 (July 24, 2020): 5959 [Value-Added Products from Food Supply Chain Waste Streams] https://doi.org/10.3390/su12155959 Retrieved at https://www.mdpi.com/2071-1050/12/15/5959

Sindhu, Raveendran, Parameswaran Binod, Ramkumar B. Nair, Sunita Varjani, Ashok Pandey, and Edgard Gnansounou. “Chapter 9: Waste to Wealth: Valorization of Food Waste for the Production of Fuels and Chemicals.” In Sunita Varjani, Ashok Pandey, Samir Kumar Khanal, and Sindhu Raveendran, eds. *Current Developments in Biotechnology and Bioengineering Resource Recovery from Wastes.* Amsterdam: Elsvier, February 5, 2020. pp 181-197. https://doi.org/10.1016/B978-0-444-64321-6.00009-4 Retrieved at https://www.sciencedirect.com/science/article/pii/B9780444643216000094

Tags: Academic Chapters, Valorization

Tsai, Wen-Tien, and Yu-Quan Lin. “Analysis of Promotion Policies for the Valorization of Food Waste from Industrial Sources in Taiwan.” Fermentation 7:2 (April 5, 2021): 51. https://doi.org/10.3390/fermentation7020051 Retrieved at https://www.mdpi.com/2311-5637/7/2/51

Tags: Taiwan, Valorization

Uekert, Taylor, Florian Dorchies, Christian Pichler, and Erwin Reisner. “Photoreforming of Food Waste into Value-added Products over Visible-light-absorbing Catalysts.” Green Chemistry, April 28, 2020. Retrieved at https://doi.org/10.1039/D0GC01240H

Yao, Guodong, Yalin Guo, Yi Le, Binbin Jin, Runtian He, Heng Zhong, AND Fangming Jin. “Energy Valorization of Food Waste: Rapid Conversion of Typical Polysaccharide Components to Formate.” Industrial & Engineering Chemistry Research, 59:17 (April 27, 2020). Retrieved at https://doi.org/10.1021/acs.iecr.0c01073

Zhang, Chao, Mingshuai Shao, Huanan Wu, Ning Wang, Qindong Chen, and QiyongXu. “Management and Valorization of Digestate from Food Waste via Hydrothermal.” Resources, Conservation and Recycling 171 (August 2021): 105639. https://doi.org/10.1016/j.resconrec.2021.105639 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344921002482

Tags: Digestate, Valorization

Voluntary Efforts

Groves, Stephen R. “Ick Factor: NYC So Far Turns up Nose at Food-scrap Recycling.” New Jersey Herald, October 7, 2018. Retrieved at http://www.njherald.com/article/20181007/AP/310079907#

War on Food Waste

[Citations in other categories, search “war on food waste”]

Azri, Aiman. SESO: Fighting Food Waste & Food Poverty in Malayasia.” EatDrinkKL, October 7, 2018. Retrieved at http://eatdrinkkl.blogspot.com/2018/10/seso-fighting-food-waste-food-poverty.html

JFS. “Food Waste in Japan.” Japan for Sustainability Newsletter, January 31, 2004. Retrieved at https://www.japanfs.org/en/news/archives/news\_id027774.html

Reuters. “‘War’ on Food Waste Can Save Money and Boost Profits, Tech Firm Says.” Livekindly, October 10, 2018. Retrieved at https://www.livekindly.co/jamie-oliver-vegan-friendly-pop-up-food-waste/

Waste Management. “A New Era in the War Against Food Waste.” Waste Management, February 6, 2018. Retrieved at https://waste-management-world.com/a/in-depth-a-new-era-in-the-war-against-food-waste

Waste Disposal Systems

Brat, Ilan. “Going Global By Going Green; Garbage-Disposal Maker Finds Environmental Pitch Sinks In in Europe, Asia.” Wall Street Journal, February 26, 2008. Retrieved at https://www.wsj.com/articles/SB120397448345891605

Brown, Sally. “Down the Drain.” Huffington Post, October 1, 2016. Retrieved at http://www.huffingtonpost.com/sally-brown2/down-the-drain\_b\_12285624.html

Cardinal, Warren. “Is This a Solution to the Food Waste Problem in the U.S.?.” Huffington Post, February 13, 2017. Retrieved at http://www.huffingtonpost.com/entry/is-this-a-solution-to-the-food-waste-problem-in-the\_us\_58a1f678e4b0cd37efcfeb59?section=us\_green

Green and Growing. “Pros and Cons to Using a Food Waste Disposer in Your Home.” Green and Growing, nd [Accessed May 20, 2017]. Retrieved at http://www.greenandgrowing.org/pros-cons-food-waste-disposer/

ITV. “Guernsey Water warns of environmental impact from food disposal units.” ITV, September 27, 2018. Retrieved at http://www.itv.com/news/channel/2018-09-27/guernsey-water-warns-of-environmental-impact-from-food-disposal-units/

Morris, Jeffrey, *et al*. “Evaluation of Climate, Energy, and Soils Impacts of Selected Food Discards Management Systems.” Sound Resource Management Group, Inc.,

prepared for the State of Oregon Department of Environmental Quality, October, 2014. Retrieved at http://www.oregon.gov/deq/LQ/Documents/SWdocs/FoodReport.pdf

Noe, Rain. “Whirlpool Selling Machine That Turns Food Waste into Fertilizer in Just 24 Hours.” Core77, January 25, 2017. Retrieved at http://www.core77.com/posts/60166/Whirlpool-Selling-Machine-That-Turns-Food-Waste-into-Fertilizer-in-Just-24-Hours

Water, Water Waste, Wastewater, Water to Energy

Abhat, Divya. “This Is How Much Water You Waste When You Throw Away Food.” *Smithsonian.com*, November 16, 2015. Retrieved at http://www.smithsonianmag.com/ist/?next=/science-nature/how-trashing-food-wastes-water-too-180957239/

Cape Business News. “How Optimal Water Use Can Support Food Security, Reduce Waste in Africa.” Cape Business News, August 30, 2020. Retrieved at https://www.cbn.co.za/featured/how-optimal-water-use-can-support-food-security-reduce-waste-in-africa/

Curtis, Erin. “Study Finds Wastewater Treatment Plants Could Profit by Processing Food Waste While Reducing Greenhouse Gases.” Sacramento: California, State Water Resources Control Board, May 24, 2020. Retrieved at https://calepa.ca.gov/2020/08/24/press-release-study-finds-wastewater-treatment-plants-could-profit-by-processing-food-waste-while-reducing-greenhouse-gasses/

Ely, Charlotte, and Sarah Rock. *Food Waste to Energy: How Six Water Resource Recovery Facilities are Boosting Biogas Production and the Bottom Line*.” U.S. Environmental Protection Agency, Washington, DC, EPA/600/R-14/240, 2015. September 2014. Retrieved at https://www.epa.gov/sites/production/files/2016-07/documents/food\_waste\_to\_energy\_-\_final.pdf

Hale, Matt. “Finding Value in Liquid Waste Streams,”Water Waste & Treatment, January 9, 2019. Retrieved at https://wwtonline.co.uk/features/finding-value-in-liquid-waste-streams

Higgins, Matthew, Ganesh Rajagopalan, Andre Miller, Jeffrey Brown, and Steven Beightol. “Effect of Food Waste Co Digestion on Digestion, Dewatering, and Cake Quality.” Water Environment Research, January 2017. Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.2175/106143016X14504669769092

Jones, Carol Adaire, Craig Coker, Ken Kirk, and Lovinia Reynolds. “Food Waste Co-Digestion at Water Resource Recovery Facilities: Business Case Analysis.” Washington, DC: Environmental Law Institute, December 2019. Retrieved at https://www.eli.org/research-report/food-waste-co-digestion-water-resource-recovery-facilities-business-case-analysis

Kibler, K. M., T. Sarker, and D. Reinhart. “Food Waste in the Food-Energy-Water Nexus: Energy and Water Footprints of Wasted Food.” American Geophysical Union, Fall Meeting 2016 (December 2016). Retrieved at https://ui.adsabs.harvard.edu/abs/2016AGUFM.H43B1410K/abstract

Lundqvist, J., C. de Fraiture, and D. Molden. “Saving Water: From Field to Fork – Curbing Losses and Wastage in the Food Chain.” Policy Brief, Stockholm International Water Institute, November 2008. Retrieved at http://www.siwi.org/documents/Resources/Policy\_Briefs/PB\_From\_Filed\_to\_Fork\_2008.pdf

Maalouf, Amani, and Mutasem El-Fadel. “Carbon Footprint of Integrated Waste Management Systems with Implications of Food Waste Diversion into the Wastewater Stream.” Resources, Conservation and Recycling 133 (June 2018): 263-277. https://doi.org/10.1016/j.resconrec.2018.02.021 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0921344918300806

Olson-Sawyer, Kai. “Cut Food Waste, Cut Water Waste.” EcoCentric, January 11, 2016. Retrieved at http://www.gracelinks.org/blog/6460/cut-food-waste-cut-water-waste?platform=hootsuite

Ridoutt, B.G., P. Juliano, P. Sanguansri, and J. Sellahewa. “Consumptive Water Use Associated with Food Waste: Case Study of Fresh Mango in Australia*.” Hydrology and Earth System Sciences Discussions* 6 (June 2009):5085-5114. 2009. Retrieved at http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.457.2498&rep=rep1&type=pdf

Rosengren, Cole. “LA BPW Approves New In-sink Pilot as Part of Food Waste Diversion Agenda.” “Waste Dive, May 27, 2017. Retrieved at http://www.wastedive.com/news/la-bpw-approves-new-in-sink-pilot-as-part-of-food-waste-diversion-agenda/443601/

Spang, Edward S., and Bret D. Stevens. “Estimating the Blue Water Footprint of In-Field Crop Losses: A Case Study of U.S. Potato Cultivation.” Sustainability 2018, 10(8), 2854. Retrieved at https://doi.org/10.3390/su10082854

Tuoti, Gerry. “New Sewer Concept Would Make Energy, Fertilizer from Wastewater.” Farmington Wicked Local, May 26, 2017. Retrieved at http://framingham.wickedlocal.com/news/20170526/new-sewer-concept-would-make-energy-fertilizer-from-wastewater

Yahoo Finance. “Alchemy Utilities Ltd: Food Waste to Power Water Purification.” PR Newswire, March 29, 2017. Retrieved at http://finance.yahoo.com/news/alchemy-utilities-ltd-food-waste-085300990.html

Workshops on Food Waste

Hendry, Alan. “Thurso Food Waste Workshop Sessions to Start in September.” John O’Groat Journal, August 26, 2020. Retrieved at https://www.johnogroat-journal.co.uk/news/thurso-food-waste-workshop-sessions-to-start-in-september-210309/

4. Sample Dissertations, Theses, Master’s Thesis, Student Reports

Aarnio, Teija Helena. “Challenges in Packaging Waste Management: a Case Study in the Fast Food Industry.” Lappeenranta University of Technology (Finland), 2006.

Adam, Jethro Henry. “Co-digestion of Cattle Slurry and Food Waste.” Thesis (Ph.D.)--University of Southampton, 2019. Retrieved at https://eprints.soton.ac.uk/433350/

Addai, Mabel. “Assessing the Causes and Effects of Food Loss and Food Waste. A Comparative Analysis of Ghana and Sweden.” Lunds Universitet/lucsus 2021 Master Thesis Series in Environmental Studies and Sustainability Science MESM02 20202

LUCSUS (Lund University Centre for Sustainability Studies) Retrieved at http://lup.lub.lu.se/student-papers/record/9035835

Tags: Ghana, Sweden, Theses

Alhonnoro, Lotta. “Turning Points of Food/Waste: Tracing Actors, Relations and Practice-networks in a Retail Setting.” Dissertation. University of Vaasa (Finland) 2020. Retrieved at https://osuva.uwasa.fi/handle/10024/10443

Amadori, Michael. “An Engineered Ecosystem for Waste Management and Food Production.” State University of New York College of Environmental Science and Forestry, 2012.

An, Kai. “Amendments for Ph Control in Food-waste Composting.” The University of Regina (Canada), 2006.

Ankathi, Sharath Kumar. “Systems Analysis for Sustainability Assessment of Biogas and Bio-ch4 Production from Food Waste and Dairy Manure Mixtures in the US.” Dissertation. Doctor of Philosophy in Chemical Engineering (PhD) Michigan Technological University, 2020.

Retrieved at https://digitalcommons.mtu.edu/etdr/1124

Tags: Dissertation

Armington, William R. “Food Waste Management Networks: Novel Methods for Overcoming Emerging Logistics Challenges.” Ph.D.; Department of Sustainability, Golisano Institute of Sustainability, Rochester Institute of Technology; 2019. Retrieved at https://scholarworks.rit.edu/theses/10250/

Barry, Tami. “Evaluation of the Economic, Social, and Biological Feasibility of Bioconverting Food Wastes with the Black Soldier Fly (*Hermetia Illucens*).” University of North Texas, 2004.

Batch, Dylan Dakota. “Consumer Acceptance of Textile Products Dyed Using Recycled Food Waste.” M.S.; North Carolina State University,; 2019. Retrieved at https://repository.lib.ncsu.edu/handle/1840.20/36852

Bellettato, Cecilia. “Dallo spreco alimentare alla creazione di capitale sociale. Definizione di strumenti metodologici per la valutazione dell’impatto sociale dei progetti di recupero alimentare.” Alma Mater Studiorum Università di Bologna. Dottorato di ricerca in Scienze e tecnologie agrarie, ambientali e alimentari, 2015. Retrieved at http://amsdottorato.unibo.it/7155/1/Bellettato\_Cecilia\_tesi.pdf

Bencivenni, Simona. “Food Loss and Waste in Palestine 2017; a Pilot Study of the FAO Methodology.” Politecnico Di Milano, Scuola di Ingegneria Industriale e dell’Informazione, Master of Science in Management Engineering, 2017. Retrieved at https://www.politesi.polimi.it/bitstream/10589/136379/1/2017\_10\_Bencivenni.pdf

Beretta, Claudio, and Stefanie Hellweg. “Lebensmittelverluste in der Schweiz: Umweltbelastung Und Vermeidungspotenzial.” Zurich: Wissenschaftlicher Schlussbericht, Oktober 2019. Retrieved at https://www.newsd.admin.ch/newsd/message/attachments/58769.pdf

Berkowitz, Sarah Elizabeth. “Providing Flexible Food Portions in a Restaurant Setting: Impact on Business Operations, Food Consumption and Food Waste.” University of Minnesota, 2015.

Bishop, Mihaela. “Food Waste in UK Households : Attitudes, Behaviours and Marketing Implications.” Thesis (Ph.D.)--University of Plymouth, 2019. Retrieved at https://ethos.bl.uk/OrderDetails.do?uin=uk.bl.ethos.780889

Blankas, Michelle. “Food Recovery Network at SUNY College of Environmental Science and Forestry and Syracuse.” Honors thesis. State University of New York. College of Environmental Science and Forestry, Syracuse, NY 2015. Retrieved at http://digitalcommons.esf.edu/honors/76/

Brach, Madeleine J. S. “Trash Talking Europe’s Food Waste: Learning from Koreas Food Waste Management Experience.” Master thesis, Tilburg University. FRW. European and International Public Law, May 2020. Retrieved at http://arno.uvt.nl/show.cgi?fid=151856

Bruhin, Irene. “Which Strategies Do Different Projects in Zurich Use to Change Consumer Behaviour Towards less Food Waste?: a Study of Five Projects.” Masterarbeit; Universität St. Gallen; 2019. Retrieved at https://books.google.co.vi/books/about/Which\_Strategies\_Do\_Different\_Projects\_i.html?id=COVHzQEACAAJ&redir\_esc=y

Budu, Asare Ben. “Economic Feasibility of Processing Food Waste and Incorporating Processed Food Waste Products in Least-cost Duck Feeds.” McGill University (Canada), 2001.

Buisman, Marjolein Elize. “Reduce and Re-use: Studying Retailers’ Food Waste from an Operations Research Perspective.” Ph. D.; Wageningen University; 2019. Retrieved at https://www.wur.nl/en/activity/Reduce-and-Re-use-Studying-retailers-food-waste-from-an-Operations-Research-perspective-1.htm

Buri, Benjamin. “Food Waste in Ferienwohnungen und - häusern in der Schweiz : explorative Erhebung zu Ursachen, Arten und Mengen der Lebensmittelverschwendung in Schweizer Ferienwohnungen und -häusern.” Masterarbeit; Berner Fachhochschule, Departement Wirtschaft; 2019. Retrieved at https://books.google.co.vi/books/about/Food\_Waste\_in\_Ferienwohnungen\_und\_h%C3%A4use.html?id=UGVXzQEACAAJ&redir\_esc=y

Burmistrova, Julia. “Assessment of Anaerobic Co-digestion of Food Waste and Wastewater Solids for Sustainable Waste Management in Yosemite National Park, USA.” Thesis (M.S.)--University of California, Merced, 2019. Retrieved at https://escholarship.org/uc/item/5fz253hh

Biswas, Shoumeet. “Repurposing of food waste by NGOs in Mumbai and Thane, India.” A Master’s thesis submitted to Wageningen University and Research 2020. Retrieved at https://edepot.wur.nl/519946

Camacho Flinois. “The Shift of Yogurt Acid Whey from Waste Product to Valuable Ingredient Across Value Added Food Products Categories.” Ann Arbor, Michigan: M.S.; Cornell University; May 2019. Retrieved at https://ecommons.cornell.edu/handle/1813/67398

Capodistrias, Paula. “Reducing Food Waste Through Surplus Food Redistribution.” Masters Thesis, Norwegian University of Life Sciences, Department of Plant Sciences, Ås Norway, nd. Retrieved at https://www.academia.edu/13169655/Reducing\_food\_waste\_through\_surplus\_food\_redistribution

Carmichael, Celeste Janine. “Economic and Social Aspects of Food Waste Composting Alternatives for New York State Communities.” State University of New York College of Environmental Science and Forestry, 1999.

Carver, Alexandra. “An Evaluation of a Love Food Hate Waste Educational Session Amongst Primary School Children Aged 9-11 Years.” Masters dissertation. University of Chester, September 2014.

Cerpelloni, Tommaso. “Food Waste - Wie sensibilisiert sind die Schweizer im Umgang mit Lebensmitteln?” Maturaarbeit. St. Gallen Kantonsschule am Burggraben 2019.

Chan, Richard Chung. “Evaluation of an Integrated Food Waste Treatment Strategy for Hong Kong with the Potentials for Reduced Greenhouse Gas Production and Increased Energy Recovery.” Thesis (Ph.D.)-- Hong Kong University of Science and Technology, 2019. Retrieved at https://books.google.co.vi/books/about/Evaluation\_of\_an\_Integrated\_Food\_Waste\_T.html?id=bxs9zQEACAAJ&redir\_esc=y

Chen, Si. “Acid/base Catalytic Conversion of Polysaccharide-rich Food Waste.” Hong Kong: Department of Civil and Environmental Engineering, The Hong Kong Polytechnic University, 2019. Retrieved at https://books.google.co.vi/books?id=A5fZxQEACAAJ&dq=%E2%80%9CAcid/base+Catalytic+Conversion+of+Polysaccharide-rich+Food+Waste.%E2%80%9D&hl=en&sa=X&ved=0ahUKEwi54N7BkJbpAhUBTt8KHaIlBG8Q6AEIJjAA

Chisnall, Sarah Jane. “A Taste for Consumption: Food Waste Generation in New Zealand Cafés and Restaurants: a Thesis Submitted for the Degree of Master of Dietetics at the University of Otago, Dunedin, New Zealand.” 2018.

Chmielinski, Hilary Edward. “Plate Waste Index: an Instrument for Measuring School Food Waste (Nutrition, Behavioral, Evaluation).” EdD Teachers College, Columbia University, 1984. Retrieved at https://pk.tc.columbia.edu/item/Plate-Waste-Index:-An-Instrument-For-Measuring-School-Food-Waste-16338

Tags: Dissertation, Plate Waste

Colina, Patricia. “Untersuchung des Food-Waste-Verhaltens von Schweizer Konsumenten unter Berücksichtigung der Ernährungsstile.” Bachelorarbeit; Berner Fachhochschule. Departement Wirtschaft; 2019. Retrieved at https://books.google.co.vi/books?id=VNz8ygEACAAJ&dq=%E2%80%9CUntersuchung+des+Food-Waste-Verhaltens+%22&hl=en&sa=X&ved=0ahUKEwi2sbnakJbpAhXDSt8KHUszCdEQ6AEIJjAA

Confesor, Remegio B., Jr. “Potential Pollutants from an Organic-waste and Manure Composting Site and Operation.” The Pennsylvania State University, 2004.

Confidenti, Blaz. “Viski in zavrzki hrane pri prehranski oskrbi bolnikov v Univerzitetnem klinicnem centru Ljubljana: magistrsko delo = Exess food and food waste in the dietary care of patients in the University medical center Ljubljana, master thesis. Univ. v Ljubljani, Zdravstvena fak., Oddelek za sanitarno inzenirstvo, 2019. Retrieved at https://repozitorij.uni-lj.si/IzpisGradiva.php?id=108579&lang=slv

Czerniak, Aaron S. “Energy Recovery from Recycled Food Waste.” M.S.; California State University, Long Beach; 2019. Retrieved at https://books.google.co.vi/books/about/Energy\_Recovery\_from\_Recycled\_Food\_Waste.html?id=MDhFzAEACAAJ&redir\_esc=y

Da Gama, Lilly. “Managing the Incorporation of Consumer Food Waste into the Packaging Development Process: a Cross Case Analysis of the Uk Packaged Food Sector.” Thesis (Ph.D.)--University of Portsmouth, 2019. Retrieved at esearchportal.port.ac.uk/portal/en/theses/managing-the-incorporation-of-consumer-food-waste-into-the-packaging-development-process(61a18f81-c7d3-4c55-8d63-86ac4a6888a1).html

Darrell, Emily. “Leftovers: a Search for the Freegan Ideal.” Thesis, Master of Arts in Journalism. University of Montana, December 2009. Retrieved at http://scholarworks.umt.edu/cgi/viewcontent.cgi?article=1637&context=etd

de Waal, Jan-Wouter. *Wasting Food on the Level of a Household: System Dynamics Based Study Towards the Potential Effects of Interventions*. Masters Thesis. Delft University of Technology, September 29, 2017. Retrieved at https://repository.tudelft.nl/islandora/object/uuid:1f82f7d6-ede0-454b-ba8d-9ac2e4dd99a1?collection=education

Defrance de Tersant, Guillaume. “Challenges Facing Agriculture: Evaluation of the Impact of AgTech, Recommendations, and Opportunity Identification in Food Waste Reduction.” Dissertation: S.M. in Engineering and Management; Massachusetts Institute of Technology, System Design and Management Program; S.M.; Massachusetts Institute of Technology, Department of Mechanical Engineering; 2019.

Diaz Ruiz, Raquel. “Understanding Food Waste Behaviours along the Food Supply Chain-a Mutilevel Approach.” Tesi; Doctorat; Universitat Politècnica de Catalunya. Institut Universitari de Recerca en Ciència i Tecnologies de la Sostenibilitat; 2018. Retrieved at https://www.tdx.cat/bitstream/handle/10803/666122/TRDR1de1.pdf?sequence=1&isAllowed=y

Diggelman, Carol. “Life-cycle Comparison of Five Engineered Systems for Managing Food Waste.” The University of Wisconsin, Madison, 1998.

DiPietro, Anthony M. “On Freeganism in America: a Case Study.” Dissertation: M.A.L.S.; University of Findlay (Ohio), 2011.

Dadourian, Elise M. “The Global Food Waste Crisis and the Danish Solution.” developed as an Honors Thesis for the Environmental Studies Department of Brown University, May 2020. Retrieved at https://www.youtube.com/watch?v=e7HwD5Go3io

Drijfhout, Marit. “Consumer Food Waste: Understanding Why Consumers Do Not Eat the Food They Acquire.” Netherlands, University of Groningen, November 5, 2020. Retrieved at https://www.rug.nl/research/gradschool-economics-and-business/phd-programme/promoties-overzicht?hfId=120853

Ebikade, Elvis Osamudiamhen. “Kinetic Studies of Acid Hydrolysis of Food Waste-derived Saccharides.” M.Ch.E.; University of Delaware; 2019. Retrieved at http://gateway.proquest.com/openurl?url\_ver=Z39.88-2004&rft\_val\_fmt=info:ofi/fmt:kev:mtx:dissertation&res\_dat=xri:pqm&rft\_dat=xri:pqdiss:27665287

Ernst, Kelly. “‘A Revolution We Create Daily’: Freegan Alternatives to Capitalist Consumption in New York City. Dissertation: Ph. D., American University; 2010. Retrieved at http://search.proquest.com/docview/305182414

Espat, Steffanie. “Redirecting Food Waste: Rethinking Policies and Practices in American Universities.” Masters thesis. Maryland Institute College of Art; 2018. Retrieved at https://cdm16847.contentdm.oclc.org/digital/collection/p16847coll1/id/349

Espinoza, Alejandro Zachary. “An Application of Deep Learning Models to Automate Food Waste Classification.” M.S.; Portland State University; 2019. Retrieved at https://pdxscholar.library.pdx.edu/open\_access\_etds/5365/

Falzon, Josienne. “Food Waste Within Maltese Restaurants.” BA Thesis, L-Università ta’ Malta: 2018. Retrieved at https://www.um.edu.mt/library/oar/handle/123456789/34955?show=full

Fasting, Anna Monserrat, “Malbaratament alimentari i els Països Baixos: passos per assolir lobjectiu 12.3 dels ODS .” Universitat Pompeu Fabra Treballs de la Societat Catalana de Geografia Treballs de la Societat Catalana de Geografia Treballs de la Societat Catalana de Geografia 2020. Retrieved at http://revistes.iec.cat/index.php/TSCG/article/view/146717

Fehlberg, Jack Alan. “The Use of Waste from Orange Juicing for Food Packaging Applications.” Thesis; M.S.; Michigan State University. Packaging; 2019. Retrieved at https://fedcom4a.lib.msu.edu/etd/48193

Fjalland, Emmy Laura Perez. “Rebellious Waste & Food: Searching for Reparative Futures Within Urban-rural Landscapes.” Ph.D. afhandling, Roskilde: Roskilde University, Department of People and Technology, Denmark, March 10, 2019. Retrieved at https://forskning.ruc.dk/en/publications/rebellious-waste-amp-food-searching-for-reparative-futures-within

Fleckenstein, Robert M. “Food and Solid Waste Management in Public School Districts.” Dissertation. Wilmington University (Delaware), 2016.

Fraser, Carly. “Pictures and Perceptions of Household Food Waste in Guelph, Ontario.” Masters thesis. University of Guelph, Ontario, Canada, October 2016. Retrieved at https://atrium.lib.uoguelph.ca/xmlui/bitstream/handle/10214/10065/Fraser\_Carly\_201610\_MA.pdf?sequence=1

Gautreaux, Wilson Thomas. “Methane Production from Alkaline Food Waste.” Ph. D. dissertation; Louisiana State University and Agricultural and Mechanical College, Baton Rouge; 1981.

Gee, Isabella Marie. “Deliver Me from Waste: Impacts of E-commerce on Food Supply Chain Energy Use.” Ph. D.; University of Texas at Austin; 2019. Retrieved at https://repositories.lib.utexas.edu/handle/2152/76317

Getts, Katherine M. “Measuring Plate Waste: Validity and Inter-rater Reliability of the Quarter-waste Method.” Thesis, Master of Public Health. University of Washington, 2015. Retrieved at https://digital.lib.washington.edu/researchworks/handle/1773/35277

Tags: Plate Waste, Theses

Ghiselli, Richard F. “Reusing, Reducing, and Recycling Solid Waste in Indiana School Food Service: a Cost-effective Approach.” Dissertation. Purdue University, 1993.

Giles, David Henry Galen Boarder. “‘A Mass Conspiracy to Feed People’ Globalizing Cities, World-class Waste, and the Biopolitics of Food Not Bombs.” University of Washington, 2013.

Gkalfas, Christos. “Studying the Impact of a Mobile Application in Food Waste Reduction, Circular Economy, and Social Interaction Inside the Community.” Masters Thesis. Linnéuniversitetet, Fakulteten för teknik (FTK), Institutionen för datavetenskap och medieteknik, 2019. Retrieved at http://lnu.diva-portal.org/smash/record.jsf?pid=diva2%3A1339273&dswid=-1789

Gollakota, Akhila. “Hydrothermal Liquefaction of Model Food Waste Biomolecules.” Ph.D.; Pennsylvania State University; 2019. Retrieved at https://books.google.co.vi/books/about/Hydrothermal\_Liquefaction\_of\_Model\_Food.html?id=5aRozQEACAAJ&redir\_esc=y

Gonzalez, Jose. “Vermicomposting at a Middle School Campus: a Cradle-to-cradle Approach to Food Waste.” Masters thesis. California State University, Fullerton, 2015.

Gooch, Martin, Claire Sand, Benjamin Dent, Peter Whitehead, Lyle Vanclief, and Abdel Felfel. “Unwrapping the Arguments Solving Packaging and Food Waste Through Government/industry Collaboration.” Value Chain Management International (VCM) and Packaging Technology & Research, May 18, 2021. Retrieved at https://vcm-international.com/wp-content/uploads/2021/05/Packaging-and-Food-Waste-Unwrapping-the-Arguments-FULL-PAPER-051821.pdf

Tags: Packaging, Reports

Goodman-Smith, Francesca, Miranda Mirosa, and Sheila Skeaff. “A Mixed-Methods Study of Retail Food Waste in New Zealand.” Food Policy On line February 28, 2020, 101845. https://doi.org/10.1016/j.foodpol.2020.101845 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0306919220300294

Goodman-Smith, Francesca Eve. “A Quantitative and Qualitative Study of Retail Food Waste in New Zealand: a Thesis Submitted in Partial Fulfilment of the Requirements for the Degree of Master of Science at the University of Otago, Dunedin, New Zealand.” 2018.

Gootee-Ash, Amy. “Examining University Food Systems: Understanding Student Food Insecurity Levels and Food Waste at Minority-serving Institutions.” DeKalb, Ill. Thesis (Ph.D.)--Northern Illinois University, 2019. Retrieved at https://search.proquest.com/openview/330660eeb7fd1a51ca18014f1c5ab2e9/1?pq-origsite=gscholar&cbl=18750&diss=y

Graham-Rowe, Ella. “No Time to Waste: Applying Social Psychological Methods and Theories to Household Food Waste Reduction.” University of Sussex (United Kingdom), 2015.

Group Members: Eamon Devlin, Geoffrey Cook, Adrienne Hewitt, Yingfei Jiang, Madeline Berger. “Using Food Waste to Reduce Food Waste: Evaluating the Impacts of Sourcing Food Waste as a Raw Material for Production.” Master of Environmental Science and Management: Master's Group Project. Bren School of Environmental Science and Management, University of California, Santa Barbara, 2020. Retrieved at https://wastewatchers19.wixsite.com/home

Tags: Student Reports

Gutierrez, Moises Maldonado. “Ethanol Production from Cereal Food Waste: an Enriched Carbohydrate Source.” M.S.; Kansas State University; 2019. Retrieved at https://krex.k-state.edu/dspace/bitstream/handle/2097/39733/MoisesGutierrez2019.pdf?sequence=5&isAllowed=y

Habadi, Amal Bakr. “The Food Waste Management System in a Southeastern Hospital.” Clemson University, 2011.

Heimberg, Judith Stanley. “The Effects of Serving Style on Food Waste in a School Lunch Program.” Ph. D. Dissertation. Florida State University, 1978.

Herman, Tess P. “Optimizing Feedstock Mixtures for Anaerobic Digestion of Food Waste, Brewery Waste, and Crop Residues.” Thesis (M.S.)--Ohio University, August 2019. Retrieved at https://etd.ohiolink.edu/!etd.send\_file?accession=ohiou1564764496107388&disposition=inline

Hersh, Benjamin D. “Biochar Production, Applications, and Waste Management for Enhancing Sustainability Benefits Across Food-energy-water Systems.” M.S., Mechanical Engineering; University of Idaho; May 2019. Retrieved at https://www.researchgate.net/publication/334067108\_Biochar\_Production\_Applications\_and\_Waste\_Management\_for\_Enhancing\_Sustainability\_Benefits\_across\_Food-Energy-Water\_Systems

Tags: Biochar, Theses

Hetherington, Laura. “Trashing New Zealand: a Critical Evaluation of Food Waste Management Discourses in New Zealand and Their Implications for Sustainable Development.” Hamilton, New Zealand: M. Env. Soc.; University of Waikato; 2019. Retrieved at https://researchcommons.waikato.ac.nz/handle/10289/13186

Hill, Sarah. “Waste Not, Want Not: Reducing Livestock’s Greenhouse Gas Emissions in the UK.” Thesis. November 24, 2014. Retrieved at https://www.academia.edu/11728887/Waste\_not\_want\_not\_Reducing\_livestocks\_greenhouse\_gas\_emissions\_in\_the\_UK\_thesis\_

Hischier, Naomi. “Replication Recommendations for Sustainable Business Models in the Food Service Industry for the Lisbon Area: an Exploratory Study into Food Waste Reducing Business Practices.” Bern: Bachelorarbeit; Berner Fachhochschule. Departement Wirtschaft; 2019. Retrieved at https://books.google.co.vi/books/about/Replication\_Recommendations\_for\_Sustaina.html?id=xp0nzAEACAAJ&redir\_esc=y

Hocke, Lili. “Encourage Food Waste Reduction Policy Options for the Dutch Context to Encourage Retail’s Efforts for Food Waste Reduction in the Supply Chain.” Masters Thesis, Utretcht University, the Netherlands, July 2014.

Hoff Rudhult, Linda.”The Waste of Time How a Lower Opportunity Cost Could Increase Households Recycling Effort: an Empirical Analysis of the Effect of Curbsiderecycling on Waste Sorting Efforts in Swedish Municipalities.” Uppsala: SLU/Dept. of Economics 2017. Thesis ETD. Retrieved at https://stud.epsilon.slu.se/10426/

Høj, Stine Bordier. “Metrics and Measurement Methods for the Monitoring and Evaluation of Household Food Waste Prevention Interventions.” Thesis. Ehrenberg-Bass Inst. Mark. Sci. University of South Australia, Adelaide, November 2011. Retrieved at https://www.researchgate.net/publication/341214559\_Metrics\_and\_measurement\_methods\_for\_the\_monitoring\_and\_evaluation\_of\_household\_food\_waste\_prevention\_interventions

Tags: Australia, Households, Theses

Hunink, Feline. “Helping Bakery Strik Contribute to a Circular Economy: Making the Food Waste Loop 100% Circular.” Master thesis Delft University of Technology, Leiden University, February 4, 2020. Download at https://repository.tudelft.nl/islandora/object/uuid:3eed41fb-ec34-4583-932d-4e5161534cb7?collection=education

Iacovidou, Eleni. “Diverting Food Waste from Landfill: a Challenge for the Water Industry.” Imperial College London (United Kingdom), 2012.

Jacob, Mark Timothy. “Planning a Supermarket Food Waste Management Program Case Study: Regional Municipality of Waterloo, Ontario.” University of Waterloo (Canada), 1992.

Jansen, Nicole. “Meal Ingredient Portioning Behaviour at the Dinner Preparation Stage and the Effect on Leftovers and Food Waste in Dutch Single-person Households.” 2018. Wageningen University, Food Quality Management. Masters Thesis. Retrieved at http://edepot.wur.nl/442393

Jonsson, Måns, and Johannes Blekinge Sandberg,. “Reducing Food Waste in the Swedish Household Using IoT.” Masters thesis. Tekniska Högskola, Institutionen för maskinteknik Blekinge Tekniska Högskola, Institutionen för maskinteknik, 2020. Retrieved at http://bth.diva-portal.org/smash/record.jsf?pid=diva2%3A1439534&dswid=-8564

Jones, Emily. “An Investigation into Food Waste Produced in New Zealand Restaurants and Cafes: a Thesis Submitted in Partial Fulfilment of the Requirements for the Degree of Master of Dietetics at the University of Otago, Dunedin, New Zealand.” 2018.

Joy, Dipta Mitra. “Effects of Corn Mill Waste on Municipal Solid Waste Degradation in Bioreactor Landfills.” The University of Texas at Arlington, 2014.

Jun, Eunji. “From Peels to Casein: Beyond Plastic: Reuse of Food Waste as a Raw Material for Bioplastic: a Research Project of Finding Alternative Material for Conventional Plastics by Using Food Wastes as Raw Material.” Lucerne University, School of Art and Design, Emmenbrücke. Bachelorarbeit; Hochschule Luzern - Design & Kunst; 2019.

Ketzenberger, Brent A. “Water Use by Kitchen Food Waste Disposers in Households.” MS thesis, University of Wisconsin-Madison, 1995.

Keulemans, L.H.M. “Consumer Choices of Perishable Food Products When Applying Dynamic Pricing: a Solution to Food Waste?” Wageningen, NL, Wageningen University & Research. Wageningen, NL, Wageningen University & Research, 2018. DissertationETD

Killeen, Erin. “Food Waste at Retail.” University of Arkansas, 2016.

Kimber, Robyn. “Edible Energy: The Carbon Consequences of Diverting Commercial Food Waste from Landfill to Sewage Treatment Works for Co-digestion.” M. Sc.; Centre of Environmental Policy, Imperial College London, 2008.

Koppers, Mitchel. “A Peaceful Fight Against Food Waste in Amsterdam: an Explorative Case Study on the Impact of Food Waste Prevention Initiatives.” Masters thesis. Delft University of Technology, Leiden University, June 18 2020. Available at https://repository.tudelft.nl/islandora/object/uuid%3A1ee4e73f-1ec9-4580-85e6-dfccc33ea4f6

Koganti, Kavya. “Characterization and Comparison of Fresh and Landfilled Solid Waste.” The University of Texas at Arlington, 2015. 10023972.

Kort, William. “An Integrated Environmental Analysis Framework for Multi-functional Urban Food Production Utilizing Nutrient Recycling from Organic Waste Streams.” The University of Wisconsin, Milwaukee, 2016.

Koukol, Barbara A. “An Analysis of State Restaurant Association Member’s Knowledge about “Gleaning” in Food Recovery.” Thesis--PlanB, M.S.[Menomonie, WI]: University of Wisconsin--Stout, 2000. Retrieved at http://www.uwstout.edu/lib/thesis/2000/2000koukolb.pdf

Lambrou, Irena R. “Food for Thought: A Case Study of Eating from Dumpsters.” M.A. Thesis. Western Washington University, 2014. Retrieved at http://cedar.wwu.edu/cgi/viewcontent.cgi?article=1370&context=wwuet

Lavric, Lea. “Obdelava anaerobnega digestata z mikroalgami in termofilna proizvodnja bioplina iz zivilskih odpadkov in mikroalgne biomase : doktorska disertacija = Microalgal treatment of anaerobic digestate and thermophilic anaerobic digestion of food waste and algal biomass.”

Dissertation: Univ. v Ljubljani, Biotehniska fak., Interdisciplinarni doktorski studijski program Varstvo okolja, znanstveno podrocje Biotehnologija. Retrieved at https://books.google.co.vi/books/about/Obdelava\_anaerobnega\_digestata\_z\_mikroal.html?id=7ld3zQEACAAJ&redir\_esc=y

Lee, Seunghee. “Less Is More: Applying Communication Design Methodologies and Principles to Help Reduce Domestic Consumer Food Waste.” M.F.A.; Texas State University; 2019. Retrieved at https://digital.library.txstate.edu/handle/10877/8149?show=full

Leiblein, G. “Cost Factor Food Waste in Swiss Hospitals: a Case Study on Food Service Processes to Develop a Food Service Optimisation Tool for Facility Management.” Thesis (Ph.D.)--Liverpool John Moores University, 2019. Retrieved at https://books.google.co.vi/books/about/Cost\_Factor\_Food\_Waste\_in\_Swiss\_Hospital.html?id=imAWywEACAAJ&redir\_esc=y

Leo, Anton Nivedh. “Market Research: Determining the Specific Waste Index of Product Specific Organic Waste Generated from the Selected Food Industries.” Project (M.S.)--California State University San Marcos, 2019. Retrieved at https://csusm-dspace.calstate.edu/bitstream/handle/10211.3/213973/LeoNivedhAnton\_Fall2019.pdf?sequence=1

Leung, Hingman. “No Doggy Bag Please: Chinese Attitudes on Food Waste.” Royal Roads University (Canada), 2015.

Leung, Hoi-ting. “Food Waste Upcycling for a Sustainable Food Waste Management in Hong Kong.” M. Sc. Thesis, University of Hong Kong, 2014.

Liljestrand, Kristina. “Reducing the Environmental Impact of Food Products Logistics Systems.” Phd. Thesis. Gothenburg Sweden: Chalmers University of Technology. December 2016. Retrieved at https://publications.lib.chalmers.se/records/fulltext/245227/245227.pdf

Lin, YuYing. “Hydrothermal Liquefaction of Food Waste: Comprehensive Analysis of Bio-oil Properties and Process Optimization.” Thesis (M.A.)--National Cheng Kung University Department of Aeronautics & Astronautics, 2019. Retrieved at http://etds.lib.ncku.edu.tw/etdservice/view\_metadata?etdun=U0026-1007201921180600

Lu, Yanjuan. “Optimization of Converting Food Waste to Hydrogen and Biogas in Double-stage-fermentation.” Cottbus BTU Cottbus - Senftenberg. January 5, 2017. Retrieved at https://opus4.kobv.de/opus4-btu/frontdoor/index/index/docId/4320

Ma, Jianguo. “A Web-based Spatial Decision Support System for Utilizing Organic Wastes as Renewable Energy Resources in New York State.” Cornell University, 2006.

Marques, Joana Daniela Silva. “The Handling and Economic Impacts of Food Waste in the Buffet of a Hotel Unit Situated in Lisbon During Breakfast.” Repositório Comum Communities and Collections ESHTE - Escola Superior de Hotelaria e Turismo do Estoril, Portugal, December 17, 2019. Retrieved at https://comum.rcaap.pt/handle/10400.26/32759?locale=en

Magrane, David, and Silje Biørnstad. “Food Waste in the UK.” Thesis. Samfundsvidenskabelig international basisuddannelse (SIB) / International Basic Studies in Social Sciences. September 2014.

Majzoub, Ghanem Ziad. “Design and Build of Food Waste to Organic Fertilizer Machine.” Abu Dhabi: Undergraduate thesis (B.S.M.E.)--Abu Dhabi University, 2019. Retrieved at https://books.google.co.vi/books/about/Design\_and\_Build\_of\_Food\_Waste\_to\_Organi.html?id=TFJFyQEACAAJ&redir\_esc=y

Mann, Nadine Luther. “A Decision Model for Solid Waste Management in School Food Service.” Dissertation. Texas Woman’s University, 1991.

Marra, Federica. “Fighting Food Loss and Food Waste in Japan.” M. A. in Japanese Studies–Asian Studies, Leiden University, June 26, 2014. Retrieved at https://www.academia.edu/8853973/Fighting\_Food\_Loss\_and\_Food\_Waste\_in\_Japan

Marshak, Maya. “Systems in Transition: From Waste to Resource: A Study of Supermarket Food Waste in Cape Town.” Masters thesis. University of Cape Town, 2012. Retrieved at https://open.uct.ac.za/handle/11427/11973?show=full

Marshman, Jennifer. “Gleaning in the 21st Century: Urban Food Recovery and Community Food Security in Ontario, Canada.” Thesis (M.E.S). University of Waterloo, 2015. Retrieved at http://www.wrfoodsystem.ca/files/www/Gleaning\_thesis\_by\_Marshman.pdf

Matinise, Silhle Nontlahla. “Understanding Waste Management Practices in the Commercial Food Service Sector.” MSc (Geography and Environmental Management); North-West University, Potchefstroom Campus; 2019. Retrieved at https://repository.nwu.ac.za/handle/10394/33882

Mazumder, Shanta. “Hydrothermal Upgrading of Coal Waste with Food Waste.” Thesis (M.S.)--Ohio University, August 2019. Retrieved at https://books.google.co.vi/books/about/Hydrothermal\_Upgrading\_of\_Coal\_Waste\_wit.html?id=J1kgzAEACAAJ&redir\_esc=y

McGuckin, Robyn Lynn. “Enhancement of Food Waste Compost Structure with Synthetic Bulking Agents.” M.S. Thesis. University of Georgia, 1997.

Miller, Jessica M. “Applying the Theory of Planned Behavior to Understand Plate Waste of Elementary School Students.” PhD dissertation. Loma Linda University, 2014. Retrieved at https://books.google.co.vi/books/about/Applying\_the\_Theory\_of\_Planned\_Behavior.html?id=FkPYjwEACAAJ&redir\_esc=y

Normand, Luc. “Recycling of Agro-industrial Food Wastes into Feed for Pekin Duck Meat Production Towards a Sustainable Agriculture in the Province of Quebec.” MS thesis. McGill University (Canada), 1997.

Nunley, Mariel. “From Farm to Fork to Landfill: Food Waste and Consumption in America.” (2013). Pitzer Senior Theses. Paper 37. Retrieved at http://scholarship.claremont.edu/pitzer\_theses/37

Nystedt, Jennie. “Matsvinn i skolverksamhet: En studie om hur kommunala grundskolor arbetar med att minska matsvinn inom två kommuner i norra Sverige” [Food waste in schools: A study on how public schools are working to reduce food waste in two municipalities in northern Sweden], Independent thesis Basic level, Umeå University, Faculty of Science and Technology, Department of Ecology and Environmental Sciences, 2018. Retrieved at http://umu.diva-portal.org/smash/record.jsf?aq2=%5B%5B%5D%5D&c=3&af=%5B%5D&searchType=LIST\_LATEST&sortOrder2=title\_sort\_asc&query=&language=en&pid=diva2%3A1217365&aq=%5B%5B%5D%5D&sf=all&aqe=%5B%5D&sortOrder=author\_sort\_asc&onlyFullText=false&noOfRows=50&dswid=-3802

O’Brien, Brendan J. “Physicochemical Properties of Residuals From Anaerobic Digestion of Dairy Manure and Food Waste: Nutrient Cycling Implications and Opportunities for Edible Mushroom Cultivation.” M.S.; University of Vermont; 2019. Retrieved at https://scholarworks.uvm.edu/graddis/1015/

Okoro-Shekwaga, Cynthia Kusin. “Improving the Biomethane Yield and Biogas Quality of Food Waste During Anaerobic Digestion by Sequential Process Optimisation and Biomethanation.” Thesis (Ph.D.)--University of Leeds, 2019. Retrieved at http://etheses.whiterose.ac.uk/24637/

Oliveras, Romeo. “Food Waste in Restaurants in der Schweiz.” Masterarbeit; University of St. Gallen, St. Gallen, Switzerland, 2020.

Porter, Stephen Drummond. “Production-phase Greenhouse Gases Embedded Within Food Loss and Waste: Magnitude, Drivers, and Mitigation Potential.” Thesis (Ph.D.)--University of Edinburgh, 2019. Retrieved at https://era.ed.ac.uk/handle/1842/35625

Portiolli, Giovanna Forti. “Investigating Links in the Sanitation Chain: Collection of Human Waste and Anaerobic Digestion of Food Waste.” M.S.; North Carolina State University, 2019. Retrieved at https://repository.lib.ncsu.edu/handle/1840.20/36929

Pour, Fatemeh Hassan. “Production of Acidic Bio-Char from Food Waste.” Master of Science thesis in Chemical Engineering, American University of Sharjah Institutional Repository, November 2019. Download at https://dspace.aus.edu/xmlui/handle/11073/16565

Prendergast, Natasha Lee. “Food Waste Odour Acceptability of Household Kerbside Organic Collection.” MSc; Environmental Science; University of Auckland, 2015.

Qadir, Zara. “My PhD into Understanding Methane Emissions from Waste Sources.” Imperial College London, March 30, 2021. Retrieved at http://www.imperial.ac.uk/news/218674/my-phd-into-understanding-methane-emissions/

Tags: PhD

Rakotoniaina, Volana Astérie. “Co-méthanisation des déchets fermiers et alimentaires: expérimentation et modélisation.” PhD Thesis. Université de la Réunion. École doctorale Sciences, Technologies et Santé (Saint-Denis, La Réunion), 2012.

Rankin, Matthew J. “Anaerobic Codigestion of Dairy Manure and Food Manufacturing Waste for Renewable Energy Generation in New York State.” Rochester Institute of Technology, 2013.

Ratananakin, Sirival. “Studies on the Food and Brewery Processing Waste Products as Feed of Nile Tilapia (Tilapia nilotica Linn.)” MS Thesis, 1987.

Reynolds, Christian John. “Quantification of Australian Food Wastage with Input-output Analysis.” Ph.D. Dissertation, University of South Australia, 2013. Retrieved at http://www.academia.edu/6148672/Quantification\_of\_Australian\_food\_wastage\_with\_Input\_Output\_analysis

Richardson, Rachel McClain. “Impact of Plate Shape and Size on Individual Food Waste in a University Dining Hall Setting.” M.S.; University of Illinois at Urbana-Champaign; 2019. Retrieved at https://www.ideals.illinois.edu/handle/2142/105600

Robbins, Cristian Arthur. “Food WasteDiversion for Enhanced Methane Gas Production at the Drake Water Reclamation Facility.” Colorado State University, 2012.

Romanowski, Emily Rice. “The Impact of Taste Test Interventions on the Reduction of Vegetable Plate Waste in a Rural Middle School Setting.” M.S. thesis. Southern Illinois University at Carbondale, 2014.

Tags: Plate Waste, Theses

Saha, Swakshar. “Development of a Compact, Energy-positive Food Waste Treatment Process.” Waterloo, Ontario, Canada : University of Waterloo, 2019; Dissertation: M.A. Sc.; University of Waterloo; 2019. Retrieved at https://uwspace.uwaterloo.ca/handle/10012/14531

Sandanayaka, Meulasi Uthpala. “Food Waste at a Household Level: a Feasibility Study.” MPH; University of Auckland, 2015.

Sarker, Tonmoy. “Water and Energy Costs of Landfilled Food Waste 2017.” Masters Thesis, University of Central Florida, 2018. Retrieved at https://www.semanticscholar.org/paper/Water-and-Energy-Costs-of-Landfilled-Food-Waste-Sarker/136dbad77ed5fb4c641641745aa59627e2a08059

Schachtner-Appel, Amy Elizabeth. “Design, Implementation, and Evaluation of a Mindfulness Focused Nutrition Promotion Program to Balance USDA School Nutrition Goals with Food Waste Reduction in Elementary Schools.” Thesis / Dissertation ETD University of Maryland (College Park, Md.) 2019. Retrieved at https://drum.lib.umd.edu/handle/1903/25478

Schäffer, Simon. *Reducing Food Waste in Future Retail. Trends and Implications for Operations Strategy*. [S.l.]: Grin Verlag, 2021. Masters Thesis; The University of Liverpool (Operations and Supply Chain Management) Retrieved at https://www.grin.com/document/979542

Sigurðardóttir, Sólrún. “Predicting Household Food Waste Reduction: an Exploratory Study Comparing and Contrasting the Theory of Planned Behavior and Value Belief Norm Theory.” Thesis. Agricultural University of Iceland, January 30, 2017. Retrieved at http://skemman.is/en/item/view/1946/26754

Simons, Gregory Allen. “Eliminating Cafeteria Food Waste Through Composting.” M.A. thesis, in Education, Natural Sciences & Environmental Education, Hamline University, 2007.

Singleton, Richard L. “Sorting it Out; Food Waste Separation in Large New Zealand Hotels: Barriers and Incentives.” Master’s Thesis, School of Geography, Environment and Earth Sciences · Te Kura Tatāi Aro Whenua Victoria University of Wellington, New Zealand, July 2012. http://hdl.handle.net/10063/2614 Retrieved at https://www.academia.edu/3167777/Sorting\_it\_Out\_Food\_waste\_separation\_in\_large\_New\_Zealand\_hotels\_-\_Barriers\_and\_Incentives\_FULL\_?auto=download

Tags: Hotels, New Zealand, Theses

Sohni, Maitrayee. “Design for Optimizing Food Waste.” Rochester, NY: Rochester Institute of Technology, 2020. M.F.A.; Rochester Institute of Technology; 2020.

Sipes, Savannah. “Aerobic Digestion of Food Waste as a Precursor for Energy and Resource Recovery Technology.” Masters Theses, University of Delaware; 2021. Retrieved at https://udspace.udel.edu/handle/19716/28988

Tags: Theses

Stewart, Ategeka. “The Causes of Post-harvest Losses in Maize and Their Effects on Profitability of Agribusiness Enterprises in Masindi Districta Case Study of Masindi Municipality.” Makerere University, College of Agricultural and Environmental Sciences, School of Agricultural Sciences, Department of Agricultural Economics and Agribusiness in Partial Fulfillment of the Requirements for the Award of a Bachelor of Agribusiness Management. Kampala, Uganda: June 2016. Retrieved at https://www.academia.edu/30305824/POST\_HARVEST\_LOSSES\_IN\_MAIZE?email\_work\_card=thumbnail

Tags: Theses, Post-Harvest, Uganda

Strotmann, Christina. “Food Waste Reduction Concepts for Stakeholders in the Food Supply Chain and Auxiliary Organizations.” Dissertation; Bonn, Rheinische Friedrich-Wilhelms-Universität Bonn; 2019. Retrieved at http://hss.ulb.uni-bonn.de/2019/5562/5562.pdf

Thyberg, Krista Lee. “Food Waste and Sustainability: Quantifying Food Waste Disposal and Evaluating the Environmental Impacts of Technologies and Policies.” State University of New York at Stony Brook, 2015.

Tran, Lillian. “MYNDS: A Mindfulness-based Nutrition Curriculum to Reduce Middle and High School Food Waste.” M.S.; California State University, Los Angeles; 2019. Retrieved at https://search.proquest.com/openview/f2a01241019125e5218ce4763c0cce37/1?pq-origsite=gscholar&cbl=18750&diss=y

Tromp, Malou. “How to Reduce Food Waste in Public Catering Units? : a Case Study at Twelve School Canteens in Sala Municipality, Sweden.” SLU/Dept. of Energy and Technology 2021.

Thesis / Dissertation ETD. Retrieved at https://stud.epsilon.slu.se/16542/

Tsai, Jai-Shon. “A Study to Formulate Ways to Reduce Food Waste in the Airline Food.” M.S., University of Georgia; 1997.

van Bruinesse, Eva. “Motivating the Choice for Anti-food Waste: How Emotions Can Play a Role. Wageningen University, Marketing and Consumer Behaviour, January 7, 2018. Student report. Retrieved at http://edepot.wur.nl/431865

van Alebeek, Brian. “Fruitful Cooperation: a Supply Chain Perspective on Food Waste Innovation.” Master thesis, Nijmegen: Radboud University, 2018. Retrieved at https://conventions.hypotheses.org/7077

VanDeReit, Shirley J. “Food Discards: Nature, Reasons for Discard, and Relationship to Household Variables.” A Thesis Submitted to Oregon State University in partial fulfilment of the requirements for the degree of Doctor of Philosophy. Oregon State University. Corvallis, 1985. Retrieved at https://ir.library.oregonstate.edu/xmlui/handle/1957/27176

Vaskovich, Dzmitry. “To Waste or Not to Waste: Food Waste Governance in Lund Municipality in 2018.” Masters Thesis, Lunds universitet/LUCSUS 2020. Retrieved at

http://lup.lub.lu.se/student-papers/record/9011536

Verschuuren, Pauline. “Bravis Ziekenhuis: War on Waste!: an Advisory Report on the Food Waste in the Bravis Hospital Roosendaal and Bergen op Zoom.” Thesis International Facility Management. Breda: Breda University of Applied Sciences, 2020. Retrieved at ???

Waggoner, Sara Katherine. “Food Safety Knowledge and Practices of Food Recovery Agency Workers Before and after Food Safety Training.” Master’s Thesis. [Baton Rouge, La.]: [Louisiana State University], 2004. Retrieved at http://etd.lsu.edu/docs/available/etd-04052004-140700/

Wainaina, Steven. “Developing a Food Waste-based Volatile Fatty Acids Platform Using an Immersed Membrane Bioreactor.” PhD dissertation, University of Borås, Faculty of Textiles, Engineering and Business, Sweden, 2020. Retrieved at http://hb.diva-portal.org/smash/record.jsf?pid=diva2%3A1434348&dswid=-7932

Tags: Dissertations, Sweden

Wang, Yimeng. “Final Project Documentation Managing Food Waste at Home.” M.A.; North Carolina State University; 2019. Retrieved at https://books.google.co.vi/books/about/Final\_Project\_Documentation\_Managing\_Foo.html?id=6xk-zQEACAAJ&redir\_esc=y

Whitehair, Kelly J. “Investigation of Strategies to Decrease Food Waste in College and University Foodservice.” Kansas State University, 2011.

Wie, Seung Hee. “Cost Analysis of Alternative Disposal Methods for Wastes Generated by Foodservice Operations.” Kansas State University, 2000.

Williams, Steven A. “Trash Talk: Understanding Food Waste at a Charter Elementary School in Florida.” M.A. thesis. University of South Florida, 2015.

Wilson, Gabby. “Exploring the Role of Grocery Stores in Preventing Food Waste in the U.S..” The Ohio State University. Department of Design Undergraduate Research Theses; 2020. Retrieved at https://kb.osu.edu/handle/1811/91433

Win, Shwe Sin. “Biorefinery Pathways for Institutional Food Waste.” PhD thesis. Rochester Institute of Technology, May 2019. Retrieved at https://scholarworks.rit.edu/theses/10087/

Woodward, Amy. “Too Many Bananas: Re-valuing and Re-using Food Waste for Human Consumption.” Masters thesis, University of Surrey, Guilford, UK, March 2016. Retrieved at http://epubs.surrey.ac.uk/811647/1/Too%20Many%20Bananas%20-%20Re-valuing%20and%20Re-using%20Food%20Waste%20for%20Human%20Consumption%20-%20Amy%20Woodward.docx

Tags: Bananas, Theses

Wright, Madison. “Food Waste Management Taking Off? Exploring Prevention and Treatment Strategies of Food Waste in the Airline Industry: a Case Study on SAS.” Lund University- Master of Science in Environmental Management & Policy, September 2019.

Xiong, Ziyi, and Hyung-Sool Lee. “Fermentation of Food Waste in a Leach Bed Reactor: Effects of pH and Inoculum to Substrate Ratio.” Waterloo, Ontario, Canada: University of Waterloo, 2018. Thesis (M.A.Sc.). Retrieved at https://uwspace.uwaterloo.ca/handle/10012/14259

Yamamoto, Masahiro.”Study on Recycling of Food Waste as Animal Feed Using Fermentation by Koji (Asp.awamori)” 2008. (In Japanese) Doctor of Philosophy in Agricultural Science. Dissertation. Retrieved at http://jairo.nii.ac.jp/0016/00012570

Zan, Feixiang. “Diversion of Food Waste into Sewer System: Characterization, Transformation and Implications.” Dissertation: Thesis (Ph.D.)-- Hong Kong University of Science and Technology, 2020.

Zhang, Wenhao. “Evaluating Antecedents of Food Waste Behavior and Reducing College Students’ Plate Waste Through an Intervention of Weighing and Displaying the Amount of Waste with Emotional Messaging.” Dissertation, Doctor of Philosophy; Department: Department of Hospitality Management, Kansas State University, May 2020. Retrieved at https://krex.k-state.edu/dspace/handle/2097/40581

Tags: Dissertations, Messaging, Plate Waste, Universities

5. Governmental Reports, Organizational Reports, and Corporate Reports, Organization Reports, Guides, Initiatives, Actions, Tools, Guidelines, Materials, Policies, Publications, Announcements, Agreements, Interviews, and Declarations

Adam, Alina. *Drivers of Food Waste and Policy Responses to the Issue: The Role of Retailers in Food Supply Chains*. Working Paper No. 59/2015 Berlin: Berlin Inst. for International Political Economy, November 2015. Retrieved at http://www.ipe-berlin.org/fileadmin/downloads/working\_paper/ipe\_working\_paper\_59.pdf

ADEME. “Le Gaspillage alimentaire au cœur de la campagne nationale grand public sur la réduction des déchets.” Paris: Agence de l’Environnement et de la Maîtrise de l’Énergie (ADEME), 2010.

ADEPT. “Survey Results - Week Commencing 4th May 2020.” Association of Directors of Environment, Economy, Planning & Transport, Department for Environment, Food & Rural Affairs, May 13, 2020. Retrieved at https://www.adeptnet.org.uk/system/files/documents/ADEPT%20Waste%20Survey%206%20WC%2004052020.pdf

Agenda.ge. “FAO Recommends Georgia to Adopt National Strategy on Food Loss Reduction.” Agenda.ge, May 24, 2017. Retrieved at http://agenda.ge/news/80023/eng

Al Sherbini, Ramadan. “Saudi Arabia: Food Waste Hits Sr400 Billion Annually.” Gulf News, October 17, 2020. Retrieved at https://gulfnews.com/world/gulf/saudi/saudi-arabia-food-waste-hits-sr400-billion-annually-1.74631235

Tags: Reports, Saudi Arabia

Algahaithi, Mouna,Angad Dhariwal, Johanna Doren, and Samantha Minor. “Food Waste and Recovery Guide for Madison and Dane County.” The Food Waste and Recovery Work Group (Dane County Food Council & Madison Food Policy Council), La Follette Key Club, Dane County UW-Extension, City of Madison and Public Health Madison & Dane County, October 2018. Retrieved at https://fyi.extension.wisc.edu/danefoodsystem/files/2018/12/Food-Waste-and-Recovery-Guide-for-Madison-and-Dane-County-FINAL-for-web.pdf

Allen, Anne. “Apeel and The EDEKA Group Release Food Waste Reduction Results Across Retail Stores.” And Now U Know, August 17, 2020. Retrieved at https://www.andnowuknow.com/shop-talk/apeel-and-edeka-group-release-food-waste-reduction-results-Markus-Mosa-James-Rogers/anne-allen/69636

Araujo, G. P. de, C. E. Lourenço, C. M. L. de Araújo, and A. Bastos. “Intercâmbio Brasil-União Europeia sobre desperdício de alimentos: relatório final.” [EU and Embrapa Expand Partnership Against Food Waste] Folhetos, 2018. Retrieved at https://www.embrapa.br/busca-de-publicacoes/-/publicacao/1105525/intercambio-brasil-uniao-europeia-sobre-desperdicio-de-alimentos-relatorio-final

Tags: Brazil, Europe, Governmental Reports

Arutz Sheva Staff. “Report: Israelis Threw out 2.5 Million Tons of Food Last Year.” Israel National News, March 3, 2019. Retrieved at http://www.israelnationalnews.com/News/News.aspx/259910

Asia Today. “South Korea’s Food Waste Solution: You Waste, You Pay.” Asia Today, April 25, 2013. Retrieved at http://www.asiatoday.com/pressrelease/south-koreas-food-waste-solution-you-waste-you-pay

[Australian] Department of the Environment and Energy. “National Food Waste Strategy.” Department of the Environment and Energy, 2017. Retrieved at http://www.environment.gov.au/protection/national-waste-policy/publications/national-food-waste-strategy

[Australian] National Environmental Science Program. “National Food Waste Baseline; Final Assessment Report – Executive Summary.” National Environmental Science Program March 20, 2019. Retrieved at https://www.environment.gov.au/system/files/pages/25e36a8c-3a9c-487c-a9cb-66ec15ba61d0/files/national-food-waste-baseline-executive-summary.pdf

Austrian Federal Ministry of Agriculture, Forestry, Environment and Water Management. “Food is Precious: 100 Facts & Tips” Vienna, Austrian Federal Ministry of Agriculture, Forestry, Environment and Water Management, April 2017.

Bagherzadeh, Morvarid, Mitsuhiro Inamura, and Hyunchul Jeong. “Food Waste along the Food Chain.” OECD Food, Agriculture and Fisheries Working Papers, no. 71, December 22, 2014. Retrieved at http://www.oecd-ilibrary.org/agriculture-and-food/food-waste-along-the-food-chain\_5jxrcmftzj36-en

Bajzeli, Bojana, and Katherine Church. “Technical Report: Quantifying Food Loss and Waste and Its Impacts.” Montreal, QC, CA: Commission for Environmental Cooperation, 2019

Baky, Andras, and Ola Eriksson. “Systems Analysis of Organic Waste Management in Denmark.” Danish Environmental Protection Agency, November 2003. Retrieved at http://www.xn--miljstyrelsen-enb.dk/udgiv/Publications/2003/87-7972-740-9/pdf/87-7972-741-7.pdf

Barilla Center for Food & Nutrition Foundation. “2016.” [includes food waste] developed by The Economist Intelligence Unit with the Barilla Center for Food and Nutrition, February 2, 2016. Retrieved at http://foodsustainability.eiu.com/

Barilla Center for Food & Nutrition Foundation. “Chapter 3: Food Loss and Waste.” In Fixing Food 2018; Best Practices Towards the Sustainable Development Goals.” written by The Economist Intelligence Unit. Parma, Italy: Barilla Center for Food & Nutrition Foundation, November 2018. Retrieved at https://www.barillacfn.com/m/publications/fixingfood2018-2.pdf

Benson, Imogen. “WRAP Expands Food Waste Reduction Roadmap to Farm Waste.” Avon, UK: Resource Media: March 17, 2020. Retrieved at https://resource.co/article/wrap-expands-food-waste-reduction-roadmap-farm-waste

Bergeson, Lynn L. “UK Publishes Policy Paper on Resources and Waste Strategy.” National Law Review, January 4, 2019. Retrieved at https://www.natlawreview.com/article/uk-publishes-policy-paper-resources-and-waste-strategy

Bernardo, Marcella. “New National Guidelines in Place to Donate Excess Food.” News 1130, April 20, 2018. Retrieved at http://www.news1130.com/2018/04/20/new-national-guidelines-place-donate-excess-food/

Berry, Kim. “Report, Scale of Food Waste Still Not Understood.” Food & Drink Business, December 3, 2020. Retrieved at https://www.foodanddrinkbusiness.com.au/news/report-scale-of-food-waste-still-not-understood

Tags: Australia, Governmental Reports

Bingsheng, Ke. “Saving Food Is Traditional Chinese Virtue.” China Daily, August 27, 2020. Retrieved at https://global.chinadaily.com.cn/a/202008/27/WS5f46fa4ea310675eafc55bae.html

Tags: China, Governmental

BioCycle. “Testing Household Food Waste Bin Behavior Change in Ireland.” BioCycle, September 1, 2020. Retrieved at

Tags: Households, Ireland, Reports

Bloomberg. “Xi Jinping Makes a Political Gamble by Telling Chinese to Clean Their Plates.” Economic Times, August 15, 2020. Retrieved at https://economictimes.indiatimes.com/news/international/world-news/xi-jinping-makes-a-political-gamble-by-telling-chinese-to-clean-their-plates/articleshow/77557719.cms

Tags: China, Governmental

Bond, M., T. Meacham, R. Bhunnoo, and T. G. Benton. *Food Waste Within Global Food Systems. A Global Food Security Report*. Swindon, UK: Global Food Security Programme, 2013. Retrieved at http://www.foodsecurity.ac.uk/assets/pdfs/food-waste-report.pdf

Bori, Peter. “The State of Food Waste in Hungary; a Report by the Agricultural Team of the Embassy of the Kingdom of the Netherlands in Budapest, Hungary, August 2018. Retrieved at https://www.agroberichtenbuitenland.nl/documenten/rapporten/2018/08/24/food-waste-in-hungary

Bos-Brouwers, Hilke, Stephanie Burgos, Flavien Colin, and Venice Graf. “Policy Recommendations to Improve Food Waste Prevention and Valorisation in the EU. REFRESH Deliverable 3.5, 2020. Retrieved at https://eu-refresh.org/policy-recommendations-improve-food-waste-prevention-and-valorisation-eu

Bosch, Paul. “Burning Off Wasted Calories.” Rabobank, January 2013. Retrieved at https://research.rabobank.com/far/en/sectors/fa-supply-chains/burning-off-wasted-calories.html

Bosch, Paul. “Innovation Can Turn Around Food Waste.” Rabobank, March 2015. Retrieved at https://research.rabobank.com/far/en/sectors/fa-supply-chains/innovation-can-turn-around-food-waste.html

Boulding, Andrew, Patrik Eisenhauer, Nora Brüggemann, Toine Timmermans, Balazs Cseh, and Raquel de Riaz. “Evaluation Framework for Action Innovation projects. A series of Case Studies from Germany, The Netherlands, Hungary and Spain. REFRESH Deliverable 2.4 2019. Retrieved at https://eu-refresh.org/evaluation-framework-action-innovation-projects

Bowman, Martin, and Karen Luyckx. “Avoiding Food Waste Through Feeding Surplus Food to Omnivorous Non-ruminant Livestock.” Policy Brief, EU Horizon 2020 REFRESH, 2019. Retrieved at https://eu-refresh.org/avoiding-food-waste-through-feeding-surplus-food-omnivorous-non-ruminant-livestock

Bowman, Martin, and Krysia Woroniecka. “Bad Energy: Defining the True Role of Biogas in a Net Zero Future.” Feedback, September 2020. Retrieved at https://feedbackglobal.org/wp-content/uploads/2020/09/Feedback-2020-Bad-Energy-report.pdf

Tags: Biogas, Reports

Breen, Declan. “Report on the Food Waste Recycling Pilot Project 2018-2020.” Working Group, Food Waste Recycling Project, September 3, 2020. Retrieved at https://issuu.com/declan.breen/docs/food\_waste\_report\_3

Tags: Households, Ireland, Reports

Bridgwater, E., and T. Quested. *Synthesis of Food Waste Compositional Data 2010* (Project code: EVA150-001). Banbury, Oxon: Waste and Resources Action Programme, November 2011. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Synthesis%20of%20Food%20Waste%20Compositional%20Data%202010%20FINAL.pdf

BSR. “Food Waste: Tier 1 Assessment Prepared for GMA/FMI.” Grocery Manufacturers Association (GMA) and Food Marketing Institute (FMI), March 2012. Retrieved at http://www.foodwastealliance.org/wp-content/uploads/2013/06/FWRA\_BSR\_Tier1\_FINAL.pdf

Buchner, B., C. Fischler, E. Gustafson, J. Reilly, G. Riccardi, C. Ricordi, C., *et al.* “Food Waste: Causes, Impacts and Proposals.” Parma: Barilla Center for Food & Nutrition, June 2012. Retrieved at https://www.barillacfn.com/m/publications/food-waste-causes-impact-proposals.pdf

Burgos, Stephanie, Flavien Colin, Venice Graf, and Patrick Mahon. “Voluntary Agreements as a collaborative solution for food waste reduction” EU Horizon 2020 REFRESH, 2019. Retrieved at https://eu-refresh.org/voluntary-agreements-food-waste

Business Wire. “China Eastern Airlines Brings ‘Clear Your Plate’ initiative onto Plane.” Business Wire, August 31, 2020. Retrieved at

Tags: Airlines, China, Governmental

Buzby, Jean C., Hodan Farah Wells, and Jeanine Bentley. “ERS’s Food Loss Data Help Inform the Food Waste Discussion.” *Amber Waves* U.S. Department of Agriculture, Economic Research Service, 2013. (updated September 7, 2017). Retrieved at https://www.ers.usda.gov/authors/ers-staff-directory/jeanine-bentley/

Buzby, Jean C., Hodan Farah-Wells, and Jeffrey Hyman. “The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States.” *Economic Information Bulletin*, Bulletin 21. U.S. Department of Agriculture (USDA): February 2014. Retrieved at http://www.ers.usda.gov/publications/eib-economic-information-bulletin/eib121.aspx

Buzby, Jean C., and J. F. Guthrie. “Plate Waste in School Nutrition Programs: Final Report to

Congress.” Economic Research Service (March 2002). Retrieved at http://www.d11.org/FNS/Recess%20Before%20Lunch/efan02009%20Plate%20Waste%20Study.pdf

Tags: Plate Waste, Reports, Schools

Buzby, Jean C., and Jeffrey Hyman. “Total and per Capita Value of Food Loss in the United States.” *Food Policy* 37:5 (October 2012): 561-570. Retrieved at https://www.sciencedirect.com/science/article/pii/S0306919212000693

Buzby, Jean C., H. F. Wells, B. Axtman, and J. Mickey. “Supermarket Loss Estimates for Fresh Fruit, Vegetables, Meat, Poultry, and Seafood and Their Use in the ERS Loss-Adjusted Food

Availability Data.” Economic Research Service (March 2009). Retrieved at http://www.ers.usda.gov/media/183501/eib44.pdf.

Buzby, Jean C., J. Hyman, H. Stewart, and H. F. Wells. “The Value of Retail- and Consumer-Level Fruit and Vegetable Losses in the United States.” *Journal of Consumer Affairs Fall* 45:3 (September 2011): 492-515. Retrieved at http://onlinelibrary.wiley.com/doi/10.1111/j.1745-6606.2011.01214.x/abstract

Buzby, Jean C., Hodan Farah Wells, and Jeffrey Hyman. “The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States.” *Economic Information Bulletin* No. (EIB-121) February 2014. Retrieved at https://ideas.repec.org/p/ags/uersib/164262.html

Buzby, Jean C., Hodan Farah Wells, Bruce Axtman, and Jana Mickey. “Supermarket Loss Estimates for Fresh Fruit, Vegetables, Meat, Poultry, and Seafood and Their Use in the ERS Loss- Adjusted Food Availability Data.” Economic Research Service, U.S. Department of

Agriculture, March 2009. Retrieved at https://www.ers.usda.gov/webdocs/publications/eib44/10894\_eib44\_reportsummary.pdf

Buzby, Jean. “Tips to Reduce Food Waste at Thanksgiving.” USDA Food Loss and Waste Liaison in Food and Nutrition Health and Safety, November 17, 2020. Retrieved at https://www.usda.gov/media/blog/2020/11/17/tips-reduce-food-waste-thanksgiving

Tags: Governmental Reports, Holidays

Buzby, Jean C. “NIFA-Supported Research Innovates to Reduce Food Loss and Waste: An Interview with Robert Nowierski.” Economic Research Service, U.S. Department of

Agriculture, January 12, 2021. Retrieved at https://www.usda.gov/media/blog/2021/01/12/nifa-supported-research-innovates-reduce-food-loss-and-waste-interview-robert

Tags: Governmental Reports

Buzby, Jean. “Research Innovates to Reduce Food Loss, Waste with NIFA Help.” [The National Institute of Food and Agriculture --NIFA] Vegetable Growers Association, January 25, 2021. Retrieved at https://vegetablegrowersnews.com/news/research-innovates-to-reduce-food-loss-waste-with-nifa-help/

Tags: Governmental Reports, Packaging

Buzby, Jean. “ReFED Launches Insights Engine with Implications for Food Waste: An Interview with Dana Gunders.” Economic Research Service, U.S. Department of

Agriculture, February 2, 2021. Retrieved at https://www.usda.gov/media/blog/2021/02/02/refed-launches-insights-engine-implications-food-waste-interview-dana-gunders

Tags: Governmental Reports, Organizations

Calayag, Keith A. “Food Waste Reduction Bill Hurdles House Panel.” Sun Star, May 7, 2018. Retrieved at http://www.sunstar.com.ph/article/1741971/Manila/Local-News/Food-waste-reduction-bill-hurdles-House-panel

California Environmental Protection Agency, Integrated Waste Management Board. *Food Diversion Through Animal Feed*. Sacramento, Calif.: California Environmental Protection Agency, Integrated Waste Management Board, 2003.

Canali, Massimo, Karin Östergren, Pegah Amani and Clementine O’Connor. *Drivers of Current Food Waste Generation, Threats of Future Increase and Opportunities for Reduction*. FUSIONS Reducing Food Waste Through Social Innovation, Bologna, August 2014. Retrieved at https://www.researchgate.net/publication/297001052\_Drivers\_of\_current\_food\_waste\_generation\_threats\_of\_future\_increase\_and\_opportunities\_for\_reduction

Caronna, Salvatore. “Report on how to Avoid Food Wastage: Strategies for a More Efficient Food Chain in the EU.” European Parliament, Committee on Agriculture and Rural Development, 2011. Retrieved at http://www.europarl.europa.eu/sides/getDoc.do?pubRef=-//EP//TEXT+REPORT+A7-2011-0430+0+DOC+XML+V0//EN

Cascadia Consulting Group, Inc., and Partners. “Washington State Food Waste Management Evaluation.” Cascadia Consulting Group, Inc., and Partners for Washington State Department of Commerce, May 26, 2020. Retrieved at https://www.commerce.wa.gov/wp-content/uploads/2020/07/Commerce-FWM-Evaluation-Report.pdf

Casert, Raf. “88 Million Tons a Year: Auditors Decry EU Food Waste.” Star Tribune, January 16, 2017. Retrieved at http://www.startribune.com/88-million-tons-a-year-auditors-decry-eu-food-waste/410869905/

CAST. “Food Waste Across the Supply Chain: A U.S. Perspective on a Global Problem.” Council for Agricultural Science and Technology, 2016. Retrieved at http://www.cast-science.org/news/?food\_\_waste\_across\_the\_supply\_chain\_a\_us\_perspective\_on\_a\_global\_problem&show=news&newsID=21597

Champions 12.3. “SDG Target 12.3 on Food Loss and Waste: 2016 Progress Report; Champions 12.3.” Retrieved at https://champs123blog.files.wordpress.com/2016/09/sdg-target-12-3-progress-report\_2016.pdf

Champions 12.3. “2019 Progress Report.” Champions 12.3, September 2019. Retrieved at

https://champions123.org/2019-progress-report/

Chan, Wai-Chan. “Understanding the Scale of the Global Food Loss Problem is Our First Step Towards Fixing It.” Consumer Goods Forum (CGF), September 26, 2020. Retrieved at Retrieved at https://www.theconsumergoodsforum.com/blog/understanding-the-scale-of-the-global-food-loss-problem-is-our-first-step-towards-fixing-it-

Tags: Corporate Reports, Food Loss

Chang, Chris. “China Cracks down Livestream Eating, Prompts Suspicions of Food Crisis

Xi Jinping Calls for an End to Food Waste as China Increases Food Imports.” Taiwan News, September 6, 2020. Retrieved at https://www.taiwannews.com.tw/en/news/4002954

Tags: China, Governmental

Chen, Kevin, Andrew W. Shepard, and Carlos da Silva. *Changes in Food Retailing in Asia: Implications of Supermarket Procurement Practices for Farmers and Traditional Marketing Systems*. Rome, Italy: FAO, 2005. Retrieved at ftp://ftp.fao.org/docrep/fao/012/a0006e/a0006e00.pdf

Chen, Yilin. “Lost Scholarships and Gender Discrimination—When Food Waste Schemes Leave a Bad Taste.” Caixin Global Limited, August 26, 2020. Retrieved at https://www.caixinglobal.com/2020-08-26/lost-scholarships-and-gender-discriminationwhen-food-waste-schemes-leave-a-bad-taste-101597440.html

Choi, Candice. “17% of Food Production Globally Wasted, UN Report Estimates.” WHYY Reports, March 4, 2021. Retrieved at https://whyy.org/articles/17-of-food-production-globally-wasted-un-report-estimates/

Tags: Governmental Reports

City News Service. “Recycled Food: ‘The Next Frontier’ in Los Angeles.” City News Service, April 24, 2017. Retrieved at http://mynewsla.com/government/2017/04/24/recycled-food-the-next-frontier-in-los-angeles/

Clowes, Austin, Craig Hanson, and Richard Swannell. “The Business Case for Reducing Food Loss and Waste: Restaurants.” Washington, DC: Champions 12.3, February 14, 2019. Retrieved at https://www.mrw.co.uk/download?ac=3142142

Coari, Alexandria, and Angel Veza; Jeffrey Costantino and Dana Gunders, contributors. “Scaling Food Recovery and Hunger Relief: Learnings from ReFED's Nonprofit Food Recovery Accelerator.” ReFED, July 2020. Retrieved at https://www.refed.com/downloads/ReFED-BestPractices-Report-Final.pdf

Colbert, Edd, and Andrew Schein. *Causes of Food Waste in International Supply Chains*. Feedback. London: Feedback, 2017. Retrieved at https://feedbackglobal.org/wp-content/uploads/2017/05/Causes-of-food-waste-in-international-supply-chains\_Feedback.pdf

Commission for Environmental Cooperation. “Characterization and Management of Food Loss and Waste in North America – Foundational Report.” Montreal, Canada: The Commission for Environmental Cooperation (CEC), March 27, 2018. Retrieved at http://www3.cec.org/fw/food-waste-reports/

Commission for Environmental Cooperation. “Noteworthy Case Studies on Initiatives to Reduce and Recover Food Loss and Waste.” Montreal, Canada: The Commission for Environmental Cooperation (CEC), March, 27, 2018. Retrieved at http://www3.cec.org/fw/food-waste-reports/

Commission for Environmental Cooperation. “Effluent Measurement Saves Beer!” Montreal, Canada: Commission for Environmental Cooperation, March 6. 2019. Retrieved at http://www3.cec.org/flwm/wp-content/themes/flwm-theme/documents/case-study-beaus-en.pdf

Commission for Environmental Cooperation. “Characterization and Management of Food Loss and Waste in North America– White Paper.” Montreal, Canada: The Commission for Environmental Cooperation (CEC) March 27, 2018. Retrieved at http://www3.cec.org/islandora/en/item/11772-characterization-and-management-food-loss-and-waste-in-north-america-en.pdf

Commission for Environmental Cooperation. “Operational Plan of the Commission for Environmental Cooperation 2017–2018.” Montreal, Canada: Commission for Environmental Cooperation, June 28, 2017. Retrieved at http://www.cec.org/sites/default/files/documents/operational\_plans/operational-plan\_17-18.pdf

Commonwealth of Australia. *National Food Waste Strategy: Halving Australia’s Food Waste by 2030*. Department of the Environment and Energy, November 2017. Retrieved at http://www.environment.gov.au/system/files/resources/4683826b-5d9f-4e65-9344-a900060915b1/files/national-food-waste-strategy.pdf

Conpass Group. “Stop Food Waste Day™ Goes Global.” Compass-USA, April 4, 2018. Retrieved at http://www.compass-usa.com/stop-food-waste-day-goes-global/

Consumer Goods Forum. “Setting a Baseline to Meet the CGF Food Waste Resolution Reference Document for CGF Members.” Consumer Goods Forum, 2017. Retrieved at https://www.theconsumergoodsforum.com/initiatives/environmental-sustainability/key-projects/food-solid-waste/

Consumer Goods Forum. “Food Waste Commitments & Achievements of CGF Members.” Consumer Goods Forum, 2018. Retrieved at https://www.theconsumergoodsforum.com/initiatives/environmental-sustainability/key-projects/food-solid-waste/

Consumer Goods Forum. “Leading the Fight Against Food Waste: Learnings from CGF Members in Argentina.” Consumer Goods Forum (CGF), November 17, 2020. Retrieved at

Tags: Argentina, Corporate Reports

Crown. “Food Waste: Turning a Challenge into an Opportunity; Whitepaper 2020.” Crown, nd [September 2020?] Retrieved at https://www.crowncork.com/news/all-about-cans/food-waste-turning-challenge-opportunity

Tags: Corporate Reports, Packaging

Cui, Mark. “Hubei Urges Churches to Stop Food Waste.” China Christian Daily, September 3, 2020. Retrieved at http://chinachristiandaily.com/news/church\_ministry/2020-09-03/hubei-urges-churches-to-stop-food-waste-\_9542

Tags: China, Governmental, Religion

Daisy-Jones, Laura. “The Great Balancing Act: Consumers Battle to Reduce Food Waste.” Mintel, September 17, 2015. Retrieved at http://www.mintel.com/blog/food-market-news/the-great-balancing-act-consumers-battle-to-reduce-food-waste

De Menna, Fabio, Jennifer Davis, Martin Bowman, Laura Brenes Peralta, Kate Bygrave, Laura Garcia Herrero, Karen Luyckx, William McManus, Matteo Vittuari, Hannah van Zanten, and Karin Östergren. “LCA & LCC of Food Waste Case Studies. Assessment of Food Side Flow Prevention and Valorisation Routes in Selected Supply Chains.” REFRESH Deliverable D5.5, 2019. Retrieved at https://eu-refresh.org/lca-lcc-food-waste-case-studies

DEFRA, Department for Environment, Food & Rural Affairs, and Michael Gove. “Action to Reduce Food Waste Announced; Pilot Scheme Will Seek to Substantially Reduce Food Waste from Retailers and Food Manufacturers.” GOV.UK, October 1, 2018. Retrieved at https://www.gov.uk/government/news/action-to-reduce-food-waste-announced

Dickson, Kate. “DEFRA Releases Full Digest of Latest UK Waste and Resource Data.” Resource Magazine, June 4, 2018. Retrieved at https://resource.co/article/defra-releases-full-digest-latest-uk-waste-and-resource-data-12667

DEFRA. *Saving Money by Reducing Waste: Waste Minimisation Manual: a Practical Guide for Farmers and Growers.* London: Department for Environment, Food and Rural Affairs, April 1, 2006. Retrieved at https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/69393/pb11674-waste-minimisation-060508.pdf

DEFRA. “Household Food and Drink Waste Linked to Food and Drink Purchases.” London: Department for Environment, Food and Rural Affairs, July 27, 2010. Retrieved at https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/137950/defra-stats-foodfarm-food-foodwastepurchases-100727.pdf

DEFRA. *Digest of Waste and Resource Statistics –2016 Edition* (revised). London: Department for Environment, Food and Rural Affairs March 2016. Retrieved at https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/567502/Digest\_waste\_resource\_2016\_rev4.pdf

DEFRA. *Digest of Waste and Resource Statistics, 2018 Edition*. London: Department for Environment, Food and Rural Affairs, May 24, 2018. Retrieved at https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\_data/file/710124/Digest\_of\_Waste\_and\_Resource\_Statistics\_2018.pdf

DEFRA. Department for Environment Food & Rural Affairs Environment Agency. “Resources and Waste Strategy: at a Glance.” GOV.UK, December 18. 2018. Retrieved at https://www.gov.uk/government/publications/resources-and-waste-strategy-for-england/resources-and-waste-strategy-at-a-glance

DEFRA. “Guidance on the Application of Date Labels to Food.” London: Department for Environment, Food and Rural Affairs, UK, September 2011. Retrieved at https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/69316/pb132629-food-date-labelling-110915.pdf

DEFRA. Department for Environment Food & Rural Affairs Environment Agency. “Chapter 5.6: How Are Food Losses and Waste an Environmental Concern?” in “Our Waste, Our Resources: A Strategy for England.” London: Crown, 2018. Retrieved at https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\_data/file/765914/resources-waste-strategy-dec-2018.pdf

DEFRA. Department for Environment Food & Rural Affairs Environment Agency. “Our Waste, Our Resources: A Strategy for England; Evidence Annex.” London: Crown, 2018. Retrieved at https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\_data/file/765915/rws-evidence-annex.pdf

DEFF and CSIR. “Food Waste Prevention & Management: Guideline for South Africa.” Pretoria: Department of Environment, Forestry and Fisheries, and The Council for Scientific and Industrial Research, 2021. Retrieved at https://wasteroadmap.co.za/wp-content/uploads/2020/09/17-CSIR-Final\_Technical-report\_Food-waste-guideline.pdf

Tags: Guides, South Africa

Department of Agriculture, Water and the Environment; Food Innovation Australia Limited (FIAL). “A Roadmap for Reducing Australia's Food Waste by Half by 2030.” Department of Agriculture, Water and the Environment; Food Innovation Australia Limited (FIAL), 2020.

Website: https://www.environment.gov.au/protection/waste/publications/roadmap-reducing-food-waste

Tags: Australia, Governmental Reports,

DOE. “The Production of Chemicals from Food Processing Wastes Using a Novel Fermenter Separator - Waste Carbohydrate to Ethanol.” Argonne, Ill.: United States. Dept. of Energy. Chicago Operations Office; Oak Ridge, Tenn.: Distributed by the Office of Scientific and Technical Information, U.S. Department of Energy, 1994. Retrieved at http://www.osti.gov/scitech/servlets/purl/10196716

Domfeh, Kofi Adu. “Campaign Against Food Waste and Overeating Launched in Ghana.” Modern Ghana, March 7, 2017. Retrieved at https://www.modernghana.com/news/759828/campaign-against-food-waste-and-overeating-launched-in-ghana.html

Dou, Zhengxia, Chris Cochran, Steven M. Finn, David Galligan, Nora Goldstein, and Tom O’Donnell. “*Food Loss and Waste; A paper in the series on The Need for Agricultural Innovation to Sustainably Feed the World by 2050*. Council for Agricultural Science and Technolog (CAST) Issue Paper Number 62, (September 2018). Retrieved at http://www.cast-science.org/file.cfm/media/products/digitalproducts/CAST\_IP62\_Food\_Loss\_and\_Waste\_5BA7C2603929F.pdf

Downing, Emma. “Food Waste.” December 1, 2014 BRIEFING PAPER. Number CBP07045, Retrieved at www.legco.gov.hk/general/english/library/stay\_informed.../food\_waste.pdf

Downing, Emma, Wendy Carr and Sara Priestley. “Food Waste - Materials Recycling World.” House of Commons Briefing paper SN07045. Retrieved at

https://www.mrw.co.uk/Journals/.../HoC-Research-Paper-Food-Waste-Sept-2015.pdf

DW. “Germany Awards ‘Too Good for the Bin’ Prizes to Tackle Food waste.” DW, April 6, 2017. Retrieved at http://www.dw.com/en/germany-awards-too-good-for-the-bin-prizes-to-tackle-food-waste/a-38316832

Edahiro, Junko, and Yuriko Yoneda. “Food Waste Recycling in Japan.” Japan for Sustainability, Newsletter No.51 (November 2006). Retrieved at https://www.japanfs.org/en/news/archives/news\_id027817.html

Ekka, Rashmi. “Food Loss and Waste Value Chain Selection Guide.” USAID, September 2020. Retrieved at https://www.climatelinks.org/resources/food-loss-and-waste-value-chain-selection-guide

Tags: Guides

Elander, Maria, Asa Sternmarck, and Karin Ostergren. “Sweden – Country Report on National Food Waste Policy.” 2nd draft. Stockholm, EU-FUSIONS, February 3, 2016. Retrieved at https://www.eu-fusions.org/phocadownload/country-report/SWEDEN%2023.02.16.pdf

Elconin, Micah. “BLUECHIP: Elconin: Reimagining Food Waste.” Lane County, Oregon: Register-Guard, September 4, 2020. Retrieved at https://www.registerguard.com/story/business/names-faces/2020/09/04/bluechip-elconin-reimagining-food-waste/113663676/

Tags: Governmental

Ellen MacArthur Foundation. “Cities and Circular Economy for Food Retrieved.” Cowes, United Kingdom: Ellen MacArthur Foundation, January 24, 2019. at https://www.ellenmacarthurfoundation.org/publications/cities-and-circular-economy-for-food

Energy Vision. “Food Waste Erased: Reduce, Redistribute, Recycle.” Energy Vision, July 14, 2017. Retrieved at http://energy-vision.org/pdf/Food-Waste-Erased-Reduce-Redistribute-Recycle.pdf

Enterprise Singapore. “Code of Practice for Food Waste Management for Food Retail, Wholesale and Distribution Establishments.” Singapore: Enterprise Singapore, 2018.

EPA, *et al.* “Formal Agreement among the United States Environmental Protection Agency and the United States Food and Drug Administration and the United States Department of Agriculture Relative to Cooperation and Coordination on Food Loss and Waste.” UNEPA, *et al.*, October 18, 2018. Retrieved at https://www.usda.gov/sites/default/files/documents/usda-fda-epa-formal-agreement.pdf

EPA and USDA. *Waste Not, Want Not: Feeding the Hungry and Reducing Solid Waste Through Food Recovery*. [Washington, DC]: U.S. Environmental Protection Agency; U.S. Department of Agriculture, 1999. Retrieved at http://docplayer.net/61435-Waste-not-want-not-feeding-the-hungry-and-reducing-solid-waste-through-food-recovery-kids-shelf-apples-slice-cart-epa-530-r-99-040.html

EPA. “Reducing Wasted Food at Home.” U.S. Environmental Protection Agency. Retrieved at https://www.epa.gov/recycle/reducing-wasted-food-home

EPA. “Toolkit for Reducing Wasted Food and Packaging.” U.S. Environmental Protection Agency. Retrieved at https://www.epa.gov/sites/production/files/2017-01/foodwaste\_audit\_tool.xlsm

EPA. “Reducing Wasted Food and Packaging: A Guide for Food Services and Restaurants.” U.S. Environmental Protection Agency. EPA SMM Webinar Academy; May 15, 2014; Amanda Hong, EPA Region 9 Retrieved at https://www.epa.gov/sites/production/files/2015-09/documents/toolkt\_training.pdf

EPA. “Food Loss Prevention Options for K-12 Schools, Manufacturers, Restaurants, Universities and Grocery Stores.” U.S. Environmental Protection Agency. Retrieved at https://www.epa.gov/reducefoodwaste/food-loss-prevention-options-grade-schools-manufacturers-restaurants-universities

EPA. “Food Waste Assessment Guidebook.” U.S. Environmental Protection Agency. Retrieved at https://www.epa.gov/reducefoodwaste/resources-assessing-wasted-food

EPA. “EPA, USDA, and FDA Unveil Formal Strategy to Reduce Food Waste, Bring State and Local Partners Together to Increase Collaboration.” United States Environmental Protection Agency, April 9, 2019. Retrieved at https://www.epa.gov/newsreleases/epa-usda-and-fda-unveil-formal-strategy-reduce-food-waste-bring-state-and-local

EPA. “Winning on Reducing Food Waste Federal Interagency Strategy.” United States Environmental Protection Agency, April 9, 2019. Retrieved at https://www.epa.gov/sustainable-management-food/winning-reducing-food-waste-federal-interagency-strategy

EPA. *Solid Waste Management: a Local Challenge with Global Impacts*, Environmental Protection Agency, 2002. Retrieved at http://www.epa.gov/solidwaste/nonhaz/municipal/pubs/ghg/f02026.pdf

EPA. “Excess Food Opportunities Map.” U.S. Environmental Protection Agency. Retrieved at https://www.epa.gov/reducefoodwaste/excess-food-opportunities-map

EPA. “Food Waste Management Cost Calculator.” U.S. Environmental Protection Agency, January 19, 2017. Retrieved at https://19january2017snapshot.epa.gov/sustainable-management-food/tools-assessing-wasted-food\_.html#calculator

EPA. “Food Recovery Hierarchy.” U.S. Environmental Protection Agency. 2006? Retrieved at

EPA. “Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants.” U.S. Environmental Protection Agency (EPA-909-K-14-002), September 2015. Retrieved at https://www.epa.gov/sites/production/files/2015-09/documents/toolkt\_training.pdf

EPA. “San Diego Area Food Recovery Links and Resources 2016.” U.S. Environmental Protection Agency, 2016. Retrieved at http://www.sandiegocounty.gov/content/dam/sdc/dpw/SOLID\_WASTE\_PLANNING\_and\_RECYCLING/Files/San%20Diego\_FoodRecoveryWaste%20Sept.%202016%20PRINT.pdf

EPA. “How to Prevent Wasted Food Through Source Reduction.” Environmental Protection Agency. Retrieved at https://www.epa.gov/sustainable-management-food/how-prevent-wasted-food-through-source-reduction

EPA. “Reducing Wasted Food and Packaging.” Environmental Protection Agency 2015. Retrieved at https://www.epa.gov/sites/production/files/2015-08/documents/reducing\_wasted\_food\_pkg\_tool.pdf

EPA. “Food Waste Reduction and Prevention.” Environmental Protection Agency, 2015. Retrieved at http://www.epa.gov/wastes/conserve/foodwaste/fd-reduce.htm

EPA. “Guide to Conducting and Analyzing a Food Waste Assessment.” Environmental Protection Agency March 2014. [other dates located] EPA-530-F-15-003 Retrieved at https://www.epa.gov/sites/production/files/2015-08/documents/r5\_fd\_wste\_guidebk\_020615.pdf

EPA. “Don’t Throw Away That Food: Strategies for Record-setting Waste Reduction.” [Washington, DC]: U.S. Environmental Protection Agency, Office of Solid Waste and Emergency Response, September 1998. EPA-530 F98-023 Retrieved at https://archive.epa.gov/wastes/conserve/pubs/web/pdf/foodmain.pdf

EPA. “Feed People Not Landfills.” U. S. Environmental Protection Agency, 2014. Retrieved at https://www.youtube.com/watch?v=EwNpnUUSk4M

EPA. *Municipal Solid Waste Generation, Recycling, and Disposal in the United States: Facts and Figures for 2008*, U. S. Environmental Protection Agency. Retrieved at http://www.epa.gov/wastes/nonhaz/municipal/pubs/msw2008rpt.pdf

EPA. “Wasted Food Programs and Resources Across the United States.” U. S. Environmental Protection Agency, January 7, 2020. Retrieved at https://www.epa.gov/sustainable-management-food/wasted-food-programs-and-resources-across-united-states

EPA. “Tools for Preventing and Diverting Wasted Food.” U. S. Environmental Protection Agency. Retrieved at https://www.epa.gov/sustainable-management-food/tools-preventing-and-diverting-wasted-food

Epoch Video. “Chinese Authorities Order an End to Food Waste as Food Shortage Hits China.” The Epoch Times, August 19, 2020. Retrieved at https://www.theepochtimes.com/chinese-authorities-order-an-end-to-food-waste-as-food-shortage-hits-china\_3465927.html

Eriksson, Mattias, and Ingrid Strid. “Waste Reducing Actions in the Food Store: Effects on Quantity, Economy and Climate.” Sweden: Livsmedelsverket, 2013. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2013/svinnreducerande\_atgarder\_i\_butik.pdf

EUFIC. “How to Minimise Food Waste.” European Food Information Council, May 10, 2012. Retrieved at http://www.eufic.org/en/food-safety/article/how-to-minimise-food-waste

EUFIC. “From Farm to Fork: Food and the Consumer, a Shared Responsibility.” European Food Information Council, December 16, 2016. Retrieved at http://www.eufic.org/en/food-safety/article/www.foodwaste.ie/

EuroCommerce. *Rising to the Food Waste Challenge*. EuroCommerce for Retail & Wholesale, January 2017. Retrieved at http://www.eurocommerce.eu/media/134575/Food%20Waste%20Brochure%20-%20final.pdf

European Parliament. “European Parliament Resolution of 19 January 2012 on How to Avoid Food Wastage: Strategies for a More Efficient Food Chain in the EU.” (2011/2175(INI)). Retrieved at http://www.europarl.europa.eu/sides/getDoc.do?pubRef=-//EP//NONSGML+TA+P7-TA-2012-0014+0+DOC+PDF+V0//EN

European Parliament. “Directive (EU) 2018/851 of the European Parliament and of the Council of 30 May 2018 amending Directive 2008/98/EC on waste (Text with EEA relevance),”

PE/11/2018/REV/2 Document 32018L0851 Retrieved at https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32018L0851

European Supermarket Magazine. “The Netherlands Launches Programme to Cut Food Waste in Half.” European Supermarket Magazine, March 26, 2018. Retrieved at https://www.esmmagazine.com/netherlands-food-waste-programme/57601

European Commission. “Unfair Business-to-business Trading Practices in the Food Supply Chain.” COM (2016) 32 final. Brussels: European Commission, 2016.

European Commission. “Impact Assessment on Measures Addressing Food Waste to Complete SWD (14) 207 Regarding the Review of EU Waste Management Targets.” Bruxelles: European Commission, 2014. Retrieved at http://carta.milano.it/wp-content/uploads/2015/04/06.pdf

European Commission. *Preparatory Study on Food Waste Across EU 27*. Final Report. Technical Report - 2010 - 054. European Commission, October 2010. Retrieved at http://ec.europa.eu/environment/eussd/pdf/bio\_foodwaste\_report.pdf

European Court of Auditors. “Combating Food Waste: an Opportunity for the EU to Improve the Resource-efficiency of the Food Supply Chain.” Special report, No 34/2016, Luxembourg: European Court of Auditors, released January 17, 2017. Retrieved at http://eca-publications.eu/special-reports/foodwaste-34-2016/

European Parliament. “Food Waste: the Problem in the EU in Numbers.” European Parliament, May 12, 2017. Retrieved at http://www.europarl.europa.eu/news/en/news-room/20170505STO73528/food-waste-the-problem-in-the-eu-in-numbers-infographic

Tags: European Union, Governmental Initiatives, Infographics

European Commission. “EU Platform on Food Losses and Food Waste.” European Commission, April 26, 2016. Retrieved at https://ec.europa.eu/food/sites/food/files/safety/docs/fw\_eu-actions\_flw-platform\_tor.pdf

Every Crumb Counts. “Joint Food Wastage Declaration ‘Every Crumb Counts,’” September 2013. Retrieved at http://everycrumbcounts.eu/uploads/static\_pages\_documents/Joint\_Declaration\_%28Sept\_2013\_UPDATED%29.pdf

Falasconi, Luca, *et al.* “Reduce Project; an Integrated Approach for the Prevention of Food Waste.” Alma Mater Studiorum, University of Bologna, Department of Agro-Food Sciences and Technologies, August 2019. Retrieved at http://www.sprecozero.it/wp-content/uploads/2019/07/REDUCE-FINAL\_SDG-12.3-ITALY\_FOOD-WASTE-1.pdf

FAO and CIHEAM. *Mediterra 2016. Zero Waste in the Mediterranean. Natural Resources, Food and Knowledge*. Developed by the International Centre for Advanced Mediterranean Agronomic Studies (CIHEAM) and Food and Agriculture Organization of the United Nations (FAO). Paris: Presses de Sciences Po, 2016. Retrieved at http://www.fao.org/3/a-bq976e.pdf

FAO. “Food Loss Prevention in Perishable Crops.” Rome: Food and Agriculture Organization of the United Nations and the United Nations Environment Programme, 1981. Retrieved at http://www.fao.org/docrep/S8620E/S8620E00.htm

FAO. *Toolkit Reducing the Food Wastage Footprint*. Rome: Food and Agriculture Organization of the United Nations, 2013. Retrieved at http://www.fao.org/docrep/018/i3342e/i3342e.pdf

FAO. *The State of World Fisheries and Aquaculture 2018*; *Meeting the Sustainable Development Goals*. Rome. Food and Agriculture Organization of the United Nations, 2018. Retrieved at http://www.fao.org/state-of-fisheries-aquaculture/en/

FAO. *Food Wastage Footprint: Full Cost Accounting: Final Report*. Rome: Food and Agriculture Organization of the United Nations, 2014. Retrieved at http://www.fao.org/3/a-i3991e.pdf

FAO. “Report of the Expert Consultation Meeting on Food Losses and Waste Reduction in the near East Region: Towards a Regional Comprehensive Strategy. Sharm El Sheikh, December 18-19, 2012. Rome: Food and Agriculture Organization of the United Nations, 2013. Retrieved at http://www.fao.org/documents/card/en/c/c4e9e0a0-52a8-4e28-bf9b-cf2986808ecc

FAO. *Mitigation of Food Wastage: Societal Costs and Benefits. Food Wastage Footprint (Project).* Rome: Food and Agriculture Organization of the United Nations, 2014.

FAO. *Food Wastage Footprint: Full Cost-accounting. Final Report*. Rome: Food and Agriculture Organization of the United Nations, 2014.

FAO. *Food Wastage Footprint & Climate Change*. Rome: Food and Agriculture Organization of the United Nations, 2015. Retrieved at http://www.fao.org/3/a-bb144e.pdf

FAO. “Save Food: Global Initiative on Food Loss and Waste Reduction.” Rome: Food and Agriculture Organization of the United Nations, 2014. Retrieved at http://aspheramedia.com/wp-content/uploads/2015/08/a-i4068e.pdf

FAO. *The Full Economic, Environmental and Social Costs of Food Loss and Waste*. Video. Rome: Food and Agriculture Organization of the United Nations. Retrieved at http://www.fao.org/nr/sustainability/food-loss-and-waste/en/ http://www.fao.org

FAO. “Save Food: Global Initiative on Food Loss and Waste Reduction.” Rome: Food and Agriculture Organization of the United Nations, 2018. Retrieved at http://www.fao.org/save-food/en/

FAO. “Food Loss Assessments: Causes and Solutions Case Studies in Small-scale Agriculture and Fisheries Subsectors. Kenya: Banana, Maize, Milk, Fish. Global Initiative on Food Loss and Waste Reduction – Save Food.” Rome: Food and Agriculture Organization of the United Nations, 2014. Retrieved at http://www.fao.org/fileadmin/user\_upload/save-food/PDF/Kenya\_Food\_Loss\_Studies.pdf

Tags: Bananas, Governmental Reports

FAO. “Climate Is Changing. Food and Agriculture Must Too.” Rome: Food and Agriculture Organization of the United Nations, 2016. Retrieved at http://www.fao.org/3/a-i5758e.pdf

FAO. *The State of World Fisheries and Aquaculture 2016: Contributing to Food Security and Nutrition for All*. Rome: Food and Agriculture Organization of the United Nations, 2016. Retrieved at http://www.fao.org/3/a-i5555e.pdf

FAO. *The Future of Food and Agriculture: Trends and Challenges.* Rome: Food and Agriculture Organization of the United Nations, 2017. Retrieved at http://www.fao.org/publications/fofa/en

FAO. *Food Wastage Footprint: Impacts on Natural Resources: Summary Report*. Rome: Food and Agriculture Organization of the United Nations, 2013. Retrieved at http://www.fao.org/docrep/018/i3347e/i3347e.pdf

FAO. “Chapter 13: Food Losses and Waste.” *The Future of Food and Agriculture: Trends and Challenges.* Rome: Food and Agriculture Organization of the United Nations, 2017. Retrieved at http://www.fao.org/publications/fofa/en

FAO. *The State of Food and Agriculture 2019: Moving Forward on Food Loss and Waste Reduction.* Rome: Food and Agriculture Organisation of the United Nations, 2019. Retrieved at https://reliefweb.int/sites/reliefweb.int/files/resources/ca6030en.pdf

Food and Agriculture Organization (FAO). “FAO Members Call for Action against Food Loss and Waste in the World’s Hungriest Region – Asia and The Pacific.” Scoop World, June 3, 2021. Retrieved at https://www.scoop.co.nz/stories/WO2106/S00024/fao-members-call-for-action-against-food-loss-and-waste-in-the-worlds-hungriest-region-asia-and-the-pacific.htm

Tags: Asia and the Pacific, Food Loss, Governmental Reports

Fattibene, Daniele, and Margherita Bianchi. “Fighting against Food Losses and Waste:

An EU Agenda.” IAI Working Papers 17/25, Istituto Affari Internazionali, June 2017. Retrieved at http://www.iai.it/sites/default/files/iaiwp1725.pdf

FDA. “Trump Administration Sets the Pace for Food Loss and Waste Reduction Efforts to Continue.” Food & Drug Administration, December 17, 2020. Retrieved at https://www.fda.gov/news-events/press-announcements/trump-administration-sets-pace-food-loss-and-waste-reduction-efforts-continue

Tags: Announcements

Featsent, Ann Walsh. *Food Donation: a Restauranteur’s Guide*. Washington, DC: National Restaurant Association, 1997.

Federal Ministry of Food and Agriculture. “Too Good for the Bin - an Initiative of the Federal Government to Avoid Food Waste.” Berlin: Federal Ministry of Food and Agriculture. Retrieved at https://www.bmel.de/EN/Food/Value-Of-Food/\_Texte/ZgfdT.html

Feedback. “Farmers Talk Food Waste: Supermarkets’ Role in Crop Waste on UK Farms.” Feedback Global, February 2018. Retrieved at https://feedbackglobal.org/wp/wp-content/uploads/2018/02/Farm\_waste\_report\_.pdf

Feng, Jiayun. “Video of Teacher Eating Students’ Leftovers Raises Concerns about Anti-food-waste Campaign Going Too Far.” SupChina, September 3, 2020. Retrieved at https://supchina.com/2020/09/03/video-of-teacher-eating-students-leftovers-raises-concerns-about-anti-food-waste-campaign-going-too-far/

Tags: China, Governmental, Schools, Videos

Flanagan, Katie, Kai Robertson, and Craig Hanson. “Reducing Food Loss and Waste: Setting a Global Action Agenda.” World Resources Institute, August 2019. Retrieved at https://wriorg.s3.amazonaws.com/s3fs-public/reducing-food-loss-waste-global-action-agenda.pdf

Flemish government. “Prevention of Food Losses the Case of Flanders.” Flemish Interdepartmental Working Group Food Losses. Retrieved at http://www.oecd.org/site/agrfcn/factsheet%20food%20losses.pdf

Fonseca, Jorge M., and Divine N. Njie. “Addressing Food Losses Due to Non-compliance with Quality and Safety Requirements in Export Markets: the Case of Fruits and Vegetables from the Latin America and the Caribbean Region. Rome, Food and Agriculture Organization, 2009. Retrieved at https://www.researchgate.net/publication/267843302\_Addressing\_Food\_Losses\_due\_to\_Non-Compliance\_with\_Quality\_and\_Safety\_Requirements\_in\_Export\_Markets\_the\_case\_of\_Fruits\_and\_Vegetables\_from\_the\_Latin\_America\_and\_the\_Caribbean\_Region

Food Industrial Policy Office Biomass Policy Division Food Industry Affairs Bureau. “Reducing Food Loss and Waste & Promoting Recycling; “MOTTAINAI” for Foods Once Again.” Tokyo: Food Industrial Policy Office Biomass Policy Division Food Industry Affairs Bureau, August 2017. Retrieved at https://www.maff.go.jp/e/policies/env/attach/pdf/frecycle-3.pdf

Food Industrial Policy Office, Biomass Policy Division, Food Industry Affairs Bureau, the Ministry of Agriculture, Forestry and Fisheries Office of Recycling Promotion, Policy Planning Division, Waste Management and Recycling Department, the Ministry of the Environment. “Guidelines for Measuring the Amount of Food Waste Generated and Food Waste Recycling Rate.” Japan: Food Industrial Policy Office, Biomass Policy Division, Food Industry Affairs Bureau, the Ministry of Agriculture, Forestry and Fisheries Office of Recycling Promotion, Policy Planning Division, Waste Management and Recycling Department, the Ministry of the Environment, March 2016. Retrieved at https://www.maff.go.jp/e/policies/env/attach/pdf/frecycle-2.pdf

Food Innovation Australia Limited. “Resources for Implementing the National Food Waste Strategy.” Food Innovation Australia Limited (FIAL), April 2020. Retrieved at http://www.environment.gov.au/system/files/resources/bae7c00f-dee8-4e7a-91ad-46b762fd2d77/files/resources-implementing-national-food-waste-strategy.pdf

Food Magazine. “Mapping Ahead for Australia’s Food Waste Future.” Food Magazine, May 12, 2020. Retrieved at https://www.foodmag.com.au/mapping-ahead-for-australias-food-waste-future/

Food Waste Recycling Team, Food Industrial Policy Office, Biomass Policy Division, Food Industry Affairs Bureau, the Ministry of Agriculture, Forestry and Fisheries. “Regular Reporting in accordance with the Food Waste Recycling Act.” Japan: Food Waste Recycling Team, Food Industrial Policy Office, Biomass Policy Division, Food Industry Affairs Bureau, the Ministry of Agriculture, Forestry and Fisheries, May 2018. Retrieved at https://www.maff.go.jp/e/policies/env/attach/pdf/frecycle-1.pdf

Food Waste Reduction Alliance. *Analysis of U.S. Food Waste among Food Manufacturers, Retailers, and Restaurants*. Food Marketing Institute, the Grocery Manufacturers Association & the National Restaurant Association, Fall 2016. Retrieved at http://www.foodwastealliance.org/wp-content/uploads/2013/05/FWRA-Food-Waste-Survey-2016-Report\_Final.pdf

FoodPrint. “The FoodPrint Guide to Reduce Food Waste.” FoodPrint, May 17, 2021. Retrieved at https://foodprint.org/blog/reduce-food-waste/

Tags: Blog Posts, Guides

Foundation for Food and Agriculture Research (FFAR). “Summary Report. From Food Waste to Food Security and Beyond: Identifying Research Gaps Across the Food System.” Arlington, Virginia: USDA, November 16-17, 2017. Retrieved at https://foundationfar.org/wp-content/uploads/2018/01/FFAR-Food-Waste-CE-Report.pdf

Franke, Ulrika, Hanna Hartikainen, and Lisbeth Mogensen. *Food Losses and Waste in Primary Production Data Collection in the Nordic Countries*. Copenhagen: Nordic Council of Ministers, 2016.

GAO. *Food Waste: An Opportunity to Improve Resource Use, Department of Agriculture: Report to the Congress*. U.S. General Accounting Office, 1977. Retrieved at https://www.gao.gov/assets/120/119733.pdf

GAO. “Food Loss and Waste: Building on Existing Federal Efforts Could Help to Achieve National Reduction Goal.” GAO-19-391, U.S. Government Accountability Office, June 21, 2019. Retrieved at https://www.gao.gov/assets/700/699911.pdf

GAO. “Date Labels on Packaged Foods: USDA and FDA Could Take Additional Steps to Reduce Consumer Confusion.” GAO-19-407, U.S. Government Accountability Office, September 9, 2019. Retrieved at https://www.gao.gov/products/GAO-19-407

Gillick, Sam, and Tom Quested. “Household Food Waste: Restated Data for 2007-2015.” Final Report. Banbury, Oxon: Waste and Resources Action Programme (WRAP), May 22, 2018. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Household%20food%20waste%20restated%20data%202007-2015%20FINAL.pdf

Glasbey, S. Caroline, ed. *Food Waste: Aligning Government and Industry Within Value Chain Solutions.* Value Chain Management International Inc., October 4, 2016. Retrieved at http://vcm-international.com/wp-content/uploads/2016/10/Food-Waste-Aligning-Government-and-Industry-VCMI-Oct-4-2016.pdf

Global Panel on Agriculture and Food Systems for Nutrition (GoPLAN). “Preventing Nutrient Loss and Waste Across the Food System: Policy Actions for High-quality Diets.” Policy Brief 12. London, UK: The Global Panel on Agriculture and Food Systems for Nutrition, November 2018. Retrieved at http://glopan.org/sites/default/files/Downloads/GlopanFoodLossWastePolicyBrief.pdf

Goldstein, Nora. “Codigestion of Food Waste in California.” BioCycle, September 1, 2020. Retrieved at https://www.biocycle.net/codigestion-of-food-wastein-california/

Tags: Codigestion, Governmental, Water

Golobič, Tadeja, and Tanja Vidic. “A Resident of Slovenia Discarded on Average 67 Kg of Food in 2019.” Statistical Office of the Republic of Slovenia, November 26, 2020. Retrieved at https://www.stat.si/StatWeb/en/News/Index/9230

Tags: Governmental Reports, Households, Slovenia

Gooch, Martin, D. Bucknell, D. LaPlain, B. Dent, P. Whitehead, A. Felfel, Lori Nikkel, and M. Maguire. “The Avoidable Crisis of Food Waste: Technical Report.” Value Chain Management International and Second Harvest; Ontario, Canada, 2019. Retrieved at https://secondharvest.ca/Research/

Gorski, Irena, Sameer Siddiqi, and Roni Neff. “Governmental Plans to Address Waste of Food.” Food Policy Networks, Johns Hopkins Center for a Livable Future, Health Policy & Management, Johns Hopkins Bloomberg School of Public Health, 2017. Retrieved at http://www.jhsph.edu/research/centers-and-institutes/johns-hopkins-center-for-a-livable-future/\_pdf/projects/wasted-food/governmental-plans-to-address-waste-of-food.pdf

Gove, Michael. “Oxford Farming Conference 2019 Address by the Environment Secretary.” GOV.UK, January 3, 2019. Retrieved at https://www.gov.uk/government/speeches/oxford-farming-conference-2019-address-by-the-environment-secretary

Government Europa. “Reducing Food Waste in the EU.” Government Europa, December 19, 2018. Retrieved at https://www.governmenteuropa.eu/reducing-food-waste-eu/91604/

Government of Canada. “Government of Canada Investment Brings Nutritious Surplus Food to Vulnerable Canadians.” Government of Canada, August 13, 2020. Retrieved at https://www.canada.ca/en/agriculture-agri-food/news/2020/08/government-of-canada-investment-brings-nutritious-surplus-food-to-vulnerable-canadians.html

Government of South Australia. “South Australia’s Food Waste Strategy – Valuing our Food Waste.” Government of South Australia, September 2020. Retrieved at http://www.sharensave.com.au/valuing-our-food-waste-consultation-draft-2020

Tags: Australia, Governmental

Government of South Australia and Green Industries SA. “Valuing Our Food Waste: South Australia’s Strategy to Reduce and Divert Household and Business Food Waste (2020-2025).” Government of South Australia and Green Industries SA, 2021. Retrieved at https://www.greenindustries.sa.gov.au/resources/valuing-our-food-waste

Tags: Australia, Governmental

Grand View Research. “Food Waste Management Market Report; Food Waste Management Market Analysis, Market Size, Application Analysis, Regional Outlook, Competitive Strategies and Forecasts, 2017 to 2025.” Grand View Research, April 2017. Retrieved at https://www.grandviewresearch.com/industry-analysis/food-waste-management-market

Grasso, Alessandra C., Margreet R. Olthof, Anja J. Boevé, Corné van Dooren, Liisa Lähteenmäki and Ingeborg A. Brouwer. “Socio-Demographic Predictors of Food Waste Behavior in Denmark and Spain.” Sustainabaility, June 12, 2019. Retrieved at https://res.mdpi.com/sustainability/sustainability-11-03244/article\_deploy/sustainability-11-03244.pdf?filename=&attachment=1

Gray, Sarah. *Down the Drain: Quantification and Exploration of Food and Drink Waste Disposed of to the Sewer by Households in the UK.* Banbury, Oxon: Waste and Resources Action Programme, November 2009. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Down%20the%20drain%20-%20report.pdf

Green, Max. “EU Publishes Guidelines for Turning Food Waste into Animal Feed.” IEG Policy, April 18, 2018. Retrieved at https://iegpolicy.agribusinessintelligence.informa.com/PL216081/EU-publishes-guidelines-for-turning-food-waste-into-animal-feed

Green, Arthur W. *An Analysis of an FAO Survey of Post-harvest Food Losses in Developing Countries*. Rome: Food and Agriculture Organization of the United Nations, March 1977. Retrieved at https://eurekamag.com/research/000/287/000287525.php

Grolleaud, Michel. *Post-harvest Losses: Discovering the Full Story. Overview of the Phenomenon of Losses During the Post-harvest System*. Rome, Italy: FAO, Agro Industries and Post-Harvest Management Service, 2002. Retrieved at http://www.fao.org/docrep/004/AC301E/AC301E00.HTM

Gunders, Dana. *Wasted: How America Is Losing up to 40 Percent of its Food from Farm to Fork to Landfill* (Research Report No. 12-06-B). Natural Resources Defense Council, August 2012. Retrieved at http://www.nrdc.org/food/files/wasted-food-ip.pdf

Gunders, Dana, Joanne Berkenkamp, Darby Hoover, and Andrea Spacht. *Wasted: Second Edition of NRDC’s Landmark Food Waste Report*. 2nd edition. Natural Resources Defense Council, 2017. Retrieved at https://www.nrdc.org/sites/default/files/wasted-2017-report.pdf

Gunders, Dana,. “Wasted: Second Edition of NRDC’s Landmark Food Waste Report.” Natural Resources Defense Council, August 18, 2017. Retrieved at https://www.nrdc.org/experts/andrea-spacht/report-wasted

Gunders, Dana, Joanne Berkenkamp, Darby Hoover, and Andrea Spacht. *Wasted: How America Is Losing up to 40 Percent of its Food from Farm to Fork to Landfill*. 2nd Edition. Natural Resources Defense Council, August 2017. 1-58. Retrieved at https://www.nrdc.org/sites/default/files/wasted-2017-report.pdf

Gustavsson, Jenny. “Global Food Losses and Food Waste: Extent, Causes and Prevention: Study Conducted for the International Congress “Save Food!” at Interpack 2011 Düsseldorf, Germany.” Rome: Food and Agriculture Organization of the United Nations, 2011.

Gustavsson, Jenny, Christel Cederberg, Ulf Sonesson, Andreas Emanuelsson, and Karin Östergren. “The Methodology of the FAO Study: Global Food Losses and Food Waste - Extent, Causes and Prevention.” SIK, 2013. Retrieved at https://www.semanticscholar.org/paper/The-Methodology-of-the-Fao-Study-Global-Food-Sik-Gustavsson/19c0065b1ad3f83f5ce7b0b16742d137d0f2125e

Gustavsson, Jenny, Christel Cederberg, Ulf Sonesson, Robert van Otterdijk, and Alexandre Meybeck. *Global Food Losses and Food Waste: Extent, Causes and Prevention: Study Conducted for the International Congress “Save Food!” at Interpack 2011 Düsseldorf, Germany*. Rome: Food and Agriculture Organization of the United Nations, 2011. Retrieved at http://www.fao.org/docrep/014/mb060e/mb060e00.pdf

Hak-kan, Chan, and Wong Kam-sing. “LCQ2: Food Waste Reduction.” 7th Space, March 22, 2017. Retrieved at http://7thspace.com/headlines/534454/lcq2\_food\_waste\_reduction.html

Hamzaou, Ratiba. “Paris Initiatives Lay Waste to Binning Food.” France 24, June 29, 2018. Retrieved at http://www.france24.com/en/20180629-france-paris-food-waste-rubbish-apps-business-environment

Hanson, Craig, and Peter Mitchell. *The Business Case for Reducing Food Loss and Waste: A Report on Behalf of Champions 12.3.* Champions 12.3, March 2017. Retrieved at https://champs123blog.files.wordpress.com/2017/03/report\_-business-case-for-reducing-food-loss-and-waste.pdf

Hanson, Craig. “Food Loss and Waste: Have You Heard?” Consumer Goods Forum, August 20, 2017. Retrieved at https://www.theconsumergoodsforum.com/food-loss-and-waste-have-you-heard/

Hanson, Craig, Brian Lipinski, Kai Robertson, Debora Dias, Ignacio Gavilan, Pascal Gréverath, Sabine Ritter, Jorge Fonseca, Robert VanOtterdijk, Toine Timmermans, James Lomax, Clementine O’Connor, Andy Dawe, Richard Swannell, Violaine Berger, Matthew Reddy, Dalma Somogyi, Bruno Tran, Barbara Leach, and Tom Quested. *Food Loss and Waste Accounting and Reporting Standard* (FLW Standard). World Resources Institute, June 10, 2016. Retrieved at http://www.wri.org/sites/default/files/REP\_FLW\_Standard.pdf

Hanson, Craig, Katie Flanagan, Kai Robertson, Heike Axmann, Hilke Bos-Brouwers, Jan Broeze, Claire Kneller, Cassie McGee, Clementine O’Connor, Steve Sonka, Toine Timmermans, Martijntje Vollebregt, and Eelke Westra. “Reducing Food Loss and Waste: Ten Interventions to Scale Impact; Ten Interventions to Scale Impact.” Washington, DC: World Resources Institute, November 2019. Retrieved at https://wriorg.s3.amazonaws.com/s3fs-public/reducing-food-loss-and-waste-ten-interventions-scale-impact\_0.pdf

Hanssen, Ole J., and Hanne Møller. “Food Wastage in Norway 2013. Status and Trends 2009-13.” Østfoldforskning, 2013. Retrieved at http://www.fao.org/fsnforum/cfs-hlpe/sites/cfs-hlpe/files/resources/Food%20Waste%20in%20Norway%202013%20-%20Status%20and%20trends%202009-13.pdf

Hasiru Dala Innovations. “Report on Waste Management Details of Waste Disposed from the TCS World 10K Marathon Event 2018.” Hasiru Dala Innovations May 29, 2018. Retrieved at https://tcsworld10k.procamrunning.in/resource/pdf/waste-management-report.pdf

Hayward, Robert. “Global Food Waste Management Guide.” Hayward Environmental Consulting, September 2, 2020. Retrieved at https://www.hechayward.com/global-food-waste-management-guide/

Tags: Environment, Guides

The Healthyish Team. “The Healthyish Guide to Low-Waste Cooking.” [Everything you need to know to cook, eat, and live sustainably.] Bon Appetit, May 18, 2021. Retrieved at https://www.bonappetit.com/gallery/low-waste-cooking

Tags: Guides, Recipes

Hegnsholt, Ebsen, Shalini Unnikrishnan, Matias Pollmann-Larsen, Bjorg Askelsdottir, and Marine Gerard. “Tackling the 1.6-Billion-Ton Food Loss and Waste Crisis.” Boston Consulting Group, August 20, 2018. Retrieved at https://www.bcg.com/en-us/publications/2018/tackling-1.6-billion-ton-food-loss-and-waste-crisis.aspx

Heller, Martin. “Waste Not, Want Not: Reducing Food Loss and Waste in North America Through Life Cycle-Based Approaches.” North America Office, Washington, DC: United Nations Environment Programme, 2019. Retrieved at https://wedocs.unep.org/bitstream/handle/20.500.11822/27688/WasteNot.pdf?sequence=1&isAllowed=y

HELPP. *Zero Waste Toolkit: Reduce Waste from Food and Food Packaging.* Adelaide, South Australia: Healthy Eating Local Policies and Programs (HELPP), nd. Retrieved at http://www.flinders.edu.au/sohs/fms/sites/helpp/documents/Tool%20Kits/Zero%20Waste%20Toolkit%20210114.pdf

Herszenhorn, Estelle, Tom Quested, Sophie Easteal, Giles Prowse, James Lomax, and

Camelia Bucatariu. “Prevention and Reduction of Food and Drink Waste in Businesses and Households – Guidance for Governments, Local Authorities, Businesses and Other Organisations.” United Nations Environment Programme (UNEP) Version 1.0. FAO, 2014. Retrieved at http://wedocs.unep.org/bitstream/handle/20.500.11822/25194/food\_waste\_prevention\_guidance.pdf?sequence=1&isAllowed=y

Herzog, Chen, and Matan Nahaissi. “Third National Report on Food Waste and Rescue in Israel: The Economic, Social and Environmental Impact.” Leket Israel, in partnership with BDO, March 2018. Retrieved at https://www.leket.org/wp-content/uploads/2018/03/Food-Waste-and-Rescue-in-Israel-Report-17.pdf

Hewage, Gihan, and Charles Willard. “Waste Conversion Innovations to Enable a Circular Economy.” Boston, etc.: Lux Research, Inc., February 14, 2019. Retrieved at https://members.luxresearchinc.com/research/report/31004

High Level Panel of Experts on Food Security and Nutrition (HLPE). “Food Losses and Waste in the Context of Sustainable Food Systems. A Report by the High Level Panel of Experts on Food Security and Nutrition of the Committee on World Food Security.” HLPE Report, #8. Rome, June 2014. Retrieved at http://www.fao.org/3/a-i3901e.pdf

Hogg, Dominec, *et al.* *The Real Economic Benefit of Separate Biowaste Collections; a Business Case*. Renewable Energy Association, May 2016.

Hogg, Dominec, with Josef Barth, Konrad Schleiss, and Enzo Favoino. *Dealing with Food Waste in the UK*, Report prepared for WRAP by Eunomia Research and Consulting, Bristol, March 2007. Retrieved at http://www.wrapni.org.uk/sites/files/wrap/Dealing\_with\_Food\_Waste\_-\_Final\_-\_2\_March\_07.pdf

Hoover, Darby. *Estimating Quantities and Types of Food Waste at the City Level.* Natural Resources Defense Council, October 2017. Retrieved at https://www.nrdc.org/sites/default/files/food-waste-city-level-report.pdf

House of Lords (UK), European Union Committee. “Counting the Cost of Food Waste: EU Food Waste Prevention.” HL 154, London: The Stationery Office Limited March 18, 2014. Retrieved at https://www.parliament.uk/documents/lords-committees/eu-sub-com-d/food-waste-prevention/154.pdf

House of Commons, Environment, Food and Rural Affairs Committee. “HC 703 - Food Security: Demand, Consumption and Waste.” Sixth Report of Sessions 2014-2015. London: Stationery Office, January 14, 2015. Retrieved at http://www.publications.parliament.uk/pa/cm201415/cmselect/cmenvfru/703/703.pdf

House of Commons, Environment, Food and Rural Affairs Committee. “HC429 - Food Waste in England.” Eighth Report of Session 2016–17. London: Stationery Office, April 25, 2017. Retrieved at https://www.publications.parliament.uk/pa/cm201617/cmselect/cmenvfru/429/429.pdf

Huaxia. “Roundup: Italy's Food Waste Declines amid Pandemic, Groups Call for Permanent Changes.” Xinhua, August 22, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/22/c\_139308729.htm

Hubbub. “Greenprint for a Better Britain.” Hubub, September 8, 2020. Retrieved at https://www.hubbub.org.uk/greenprint

Tags: Reports

Hudson, Ursula, and Marta Messa. “Position Paper on Food Losses and Waste.” Slow Food, [2015?] Retrieved at http://www.slowfood.com/sloweurope/wp-content/uploads/ING\_position\_paper\_foodwaste\_6.pdf

Hunan Government, Pang Yuehui, trans. “Hunan Tourism Authorities Call for Stopping Wasting Food, Promoting Thrift.” Hunan Government, August 14, 2020. Retrieved at http://www.enghunan.gov.cn/hneng/News/Localnews/202008/t20200814\_13515211.html

Huang, Bella, and Amy Qin. “Xi Declares War on Food Waste, and China Races to Tighten Its Belt.” *New York Times,* August 21, 2020. Retrieved at https://www.nytimes.com/2020/08/21/world/asia/china-food-waste-xi.html

Hubbub. “Greenprint for a Better Britain.” Hubub, September 8, 2020. Retrieved at https://www.hubbub.org.uk/greenprint

Tags: Reports

Hunt, R. G., *et al*. “Estimates of the Volume of MSW and Selected Components in Trash Cans and Land Fills.” Tucson, Arizona: Report prepared by the Garbage Project and Franklins Associates Ltd. for the Council for Solid Waste Solutions, 1990. Retrieved at http://infohouse.p2ric.org/ref/51/50496.pdf

Hutchin, Victoria. “A New Era of Resource Focused Waste Management Policy.” Open Access Government, January 4, 2019. Retrieved at https://www.openaccessgovernment.org/new-era-of-waste-management-policy/56341/

Hutton, Brian. “What You Need to Know about the State’s Far-reaching New Plan to Cut Waste

The Blueprint Aims to Make the Republic One of the Leading States in Europe on the Issue.” The Irish Times, September 4, 2020. Retrieved at https://www.irishtimes.com/news/environment/what-you-need-to-know-about-the-state-s-far-reaching-new-plan-to-cut-waste-1.4346925

Tags: Governmental, Ireland

IFST. “Food Science Fact Sheet on Food Waste.” The Institute of Food Science & Technology (IFST), September 2020. Retrieved at https://www.ifst.org/sites/default/files/Food\_Waste.pdf

Tags: Organizational

Institution of Mechanical Engineers. “Global Food: Waste Not, Want Not.” London: Institution of Mechanical Engineers, 2013. Retrieved at http://www.wanttoknow.nl/wp-content/uploads/IMechE+Global+Food+Report.pdf

InvestorIdeas. “New Report Addresses Both Imperatives of the Food Waste Epidemic: The Need to Reduce It, and the Need to Put Waste That Can’t Be Eliminated to Productive Use.” InvestorIdeas, July 14, 2017. Retrieved at http://www.investorideas.com/news/2017/renewable-energy/07141FoodWaste.asp

Jain, Sarika, David Newman, Ricardo Cepeda-Márquez, and Kathrin Zeller. *Global Food Waste Management: An Implementation Guide for Cities*. London: World Biogas Association and Food, Waste & Water Programme, C40 Cities Climate Leadership Group, May 2018. Retrieved at http://www.worldbiogasassociation.org/wp-content/uploads/2018/05/WBA-C40FWW-Full-Report.pdf

Jellil, Aicha, Elliot Woolley, and Shahin Rahimifard. “Towards Integrating Production and Consumption to Reduce Consumer Food Waste in Developed Countries.” *Journal*

*International Journal of Sustainable Engineering*, Taylor & Francis, published online, January 21, 2018. Retrieved at http://www.tandfonline.com/doi/full/10.1080/19397038.2018.1428834

Jensen, Carl, Åsa Stenmarck, Louise Sörme, and Olof Dunsö. *Matavfall från jord till bord* [Food waste from field to fork]. SMED Report no. 99, 2011. Retrieved at http://www.smed.se/wp-content/uploads/2011/12/Matavfall-2010-fr%C3%A5n-jord-till-bord.pdf

JenSen, Sara, Klara Båth och Ulla lindBerg. “What Effect Would a Lower Temperature in the Cool Chain Have on Food Waste?.” Sweden: Naturvårdsverket, 2013. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2013/vilken\_effekt\_skulle\_sankt\_temperatur\_matsvinn.pdf

JIJI. “Ministry Joins Nagano’s ‘30.10' Campaign Against Food Waste.” Japan Times, February 16, 2017. Retrieved at http://www.japantimes.co.jp/news/2017/02/16/national/ministry-joins-naganos-30-10-canpaign-food-waste/#.WKWyLb33b4U

Jirgens, Alex. “Iowa Initiative Aims to Fight Food Waste and Insecurity.” KIMT 3, October 15, 2020. Retrieved at https://www.kimt.com/content/news/Iowa-initiative-aims-to-fight-food-waste-and-insecurity-572750621.html

Tags: Initiatives, Food Recovery

Johnson, Amber, Christa McDermott, et al. “2017 Oregon Wasted Food Study: Residential Sector Waste Sort, Diary, and Survey Study: Summary of Findings.” Portland, OR: Community Environmental Services, Portland State University: Survey Research Lab, Portland State University, 2018.

Jones, Timothy W. “Using Contemporary Archaeology and Applied Anthropology to Understand Food Loss in the American Food System.” Bureau of Applied Research in Anthropology, Tucson, Arizona, May 2004. Retrieved at http://www.ce.cmu.edu/~gdrg/readings/2006/12/19/Jones\_UsingContemporaryArchaeologyAndAppliedAnthropologyToUnderstandFoodLossInAmericanFoodSystem.pdf

Jungcurt, Stefan. “Rome Agencies Call for Zero Tolerance on Food Waste.” SDG IISD, September 26, 2017. Retrieved at http://sdg.iisd.org/news/rome-agencies-call-for-zero-tolerance-on-food-waste/

Kanthor, Rebecca. “China's 'Operation Empty Plate' Targets Food Waste.” [includes videos] PRI The World, September 4, 2020. Retrieved at https://www.pri.org/stories/2020-09-04/chinas-operation-empty-plate-targets-food-waste

Tags: China, Governmental, Videos

Karidis, Arlene. “A Look at How Governments are Tackling Food Waste (Part Three).” Waste360, June 14, 2019. Retrieved at https://www.waste360.com/food-waste/look-how-governments-are-tackling-food-waste-part-three

Karidis, Arlene. “A Look at How Governments Are Tackling Food Waste (Part One).” American City & County, June 17, 2019. Retrieved at https://www.americancityandcounty.com/2019/06/17/a-look-at-how-governments-are-tackling-food-waste-part-one/

Karidis, Arlene. “ReFED Report Unveils Strategies to Curb Hunger and Food Waste.” Waste360, August 27, 2020. Retrieved at https://www.waste360.com/organics/refed-report-unveils-strategies-curb-hunger-and-food-waste

Karidis, Arlene. “Achieving EPA's 50% Food Waste Reduction Goal.” Waste360, July 7, 2021. Retrieved at https://www.waste360.com/food-waste/achieving-epas-50-food-waste-reduction-goal?

Tags: Governmental Initiatives

Karmel, Matthew, and Eva Goulbourne. “New York Food Waste Law Unlocks Economic Opportunity.” Waste360, June 19, 2019. Retrieved at https://www.waste360.com/legislation-regulation/new-york-food-waste-law-unlocks-economic-opportunity

Kelleher, Kieran. *Discards in the World’s Marine Fisheries. An Update*. FAO Fisheries Technical Paper No 470. Rome: FAO, 2005. Retrieved at http://www.fao.org/docrep/008/y5936e/y5936e00.HTM

Kiff, Laura, Andreas Wilkes, and Timm Tennigkeit. *The Technical Mitigation Potential of Demand-side Measures in the Agri-food Sector: a Preliminary Assessment of Available Measures.* Report No. 15. CGIAR Research Program on Climate Change, Agriculture and Food Security (CCAFS), 2016. Retrieved at https://cgspace.cgiar.org/rest/bitstreams/82955/retrieve

Kotsios, Natalie. “National Food Waste Strategy Unveiled.” Weekly Times, November 22, 2017. Retrieved at http://www.weeklytimesnow.com.au/news/national/national-food-waste-strategy-unveiled/news-story/d19a36395224d0f4f5bc9b60da0d952d

Kranert, M., G. Hafner, J. Barabosz, F. Schneider, S. Lebersorger, S. Scherhaufer, H. Schuller, and D. Leverenz. “Determination of Discarded Food and Proposals for a Minimization of Food Wastage in Germany.” University Stuttgart, Institute for Sanitary Engineering, Water Quality and Solid Waste Management (ISWA), Stuttgart, February 2012. Retrieved at http://www.bmel.de/SharedDocs/Downloads/EN/Food/Studie\_Lebensmittelabfaelle\_Kurzfassung.pdf?\_\_blob=publicationFile

LA Food Policy Council. “#FreetheFood Food Waste Challenge Impact Report.” LA Food Policy Council, Spring 2018. Retrieved at https://www.scribd.com/document/382640134/FreetheFood-Food-Waste-Challenge-Impact-Report-Spring-2018#from\_embed

Lang, Tim, Walter Willett, Johan Rockström, *et al.* “The EAT-Lancet Commission on Food, Planet, Health. Elsevier Ltd.: Stockholm Resilience Centre: EAT-Lancet Commission, January 15, 2019. Retrieved at https://eatforum.org/eat-lancet-commission/

Laville, Sandra. “MPs Call for 25p Charge on Takeaway Coffee Cups Ahead of Possible Ban.” The Guardian, January 5, 2018. Retrieved from https://www.theguardian.com/environment/2018/jan/05/mps-25p-charge-takeaway-coffee-cups-possible-ban-environmental-audit-committee-report

Le Page, Michael. “Use Food Waste Rather than Crops for Biofuels, Says UK Report.” New Scientist, July 14, 2017. Retrieved at https://www.newscientist.com/article/2140697-use-food-waste-rather-than-crops-for-biofuels-says-uk-report/

Leib, Emily Broad, *et al*. “Keeping Food Out of the Landfill: Policy Ideas for States and Localities.” Harvard Law School Food Law and Policy Clinic, October 2016. Retrieved at http://www.endhunger.org/PDFs/2016/Harvard\_FoodWaste\_Toolkit\_Oct2016.pdf

Leib, Emily Broad, Christina Rice, Alyssa Chan, Maya Cohen, Keshav Dimri, Molly Malavey, Katherine Sandson, and Dominique Trudelle. *Opportunities to Reduce Food Waste in the 2018 Farm Bill.* Harvard Food Law & Policy Clinic, ReFED and Food Policy Action, 2017. Retrieved at http://www.chlpi.org/wp-content/uploads/2013/12/Opportunities-to-Reduce-Food-Waste-in-the-2018-Farm-Bill\_May-2017.pdf

Leib, Emily Broad, Dana Gunders, Juliana Ferro, Annika Nielsen, Grace Nosek, and Jason Qu. *The Dating Game: How Confusing Food Date Labels Lead to Food Waste in America.* New York: The Natural Resources Defense Council; Cambridge, Massachusetts: The Harvard Food Law and Policy Clinic, September 2013. Retrieved at https://www.nrdc.org/sites/default/files/dating-game-report.pdf

LetsRecycle. “Shocking Food Waste Report Published.” LetsRecycle, May 8, 2008. Retrieved at http://www.letsrecycle.com/news/latest-news/shocking-food-waste-report-published/

Liang, Oel Ban, and Alex Buchanan. *The Management and Utilization of Food Waste Materials: Project Report*. Asean-Australian Economic Coop Subcommitee on Protein, 1979.

Lim, Sean. “There’s a New Initiative to Combat Food Waste in Singapore – Swapping Food Items in the Office.” Business Insider, October 9, 2018. Retrieved at https://www.businessinsider.sg/theres-a-new-initiative-to-combat-food-waste-in-singapore-swapping-food-items-in-the-office/

Lindbom, Ingela, Christel Esbjörnsson, Joakim Forsman, Jenny Gustavsson och Barbro Sundström. “Actions for Reduced Food Waste in the Food Industry. A Perspective from the Industry and Food Chain.” Sweden: Livsmedelsverket, 2013. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2013/atgarder\_for\_minskat\_svinn\_i\_livsmedelsindustrin.pdf

Lipinski, Brian, and Clementine O’Connor. “SDG Target 12.3 on Food Loss and Waste: 2016 Progress Report: An Annual Update on Behalf of Champions 12.3.” Champions 12.3, September 2016. Retrieved at https://champs123blog.files.wordpress.com/2016/09/sdg-target-12-3-progress-report\_2016.pdf

Lipinski, Brian, Craig Hanson, Richard Waite, Tim Searchinger, James Lomax, and Lisa Kitinoja. “Reducing Food Loss and Waste.” Working Paper, Installment 2 of Creating a Sustainable Food Future. Washington, DC: World Resources Institute, June 2013. Retrieved at https://www.wri.org/sites/default/files/reducing\_food\_loss\_and\_waste.pdf

Tags: Reports

Lipinski, Brian, Craig Hanson, Richard Waite, Tim Searchinger, James Lomax, and Lisa Kitinoja. “Reducing Food Loss and Waste: Creating a Sustainable Food Future, Installment Two.” World Resources Institute, June 2013. Retrieved at http://www.wri.org/publication/reducing-food-loss-and-waste

Lipinski, Brian, Austin Clowes, Liz Goodwin, Craig R. Hanson, Richard Swannell, and Peter Mitchell. “SDG TARGET 12.3 on Food Loss and Waste: 2017 Progress Report Executive Summary. Washington DC, Banbury. Retrieved at https://www.rockefellerfoundation.org/wp-content/uploads/SDG-Target-12.3-on-Food-Loss-and-Waste\_2017-Progress-Report.pdf

Tags: Reports

Lipinski, Brian, and Austin Clowes. “Why and How to Measure Food Loss and Waste: A Practical Guide” Montreal, Canada: Commission for Environmental Cooperation, May 9, 2019. Retrieved at http://www3.cec.org/flwm/tools-reports/

Livsmedelsverket and Naturvårdsverke. “Why Do We Throw Away Edible Fruit and Vegetables?” Sweden: Naturvårdsverke, 2014. Retrieved at https://webbutiken.jordbruksverket.se/sv/artiklar/why-do-we-throw-away-edible-fruit-and-vegetables.html

Livsmedelsverket. “Moving Towards a Sweden with Reduced Food Waste Interim Report.” Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/livsmedelsverkets\_redovisning\_om\_matsvinnsarbetet.pdf

Livsmedelsverket. “Losses of Iceberg Lettuce English Summary.” Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/svinn\_isbergssallat.pdf

Livsmedelsverket. “What Is Discarded When Durability Date Is Passed? A Microbial Survey of Selected Refrigerated Foods”, Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/2014-livsmedelsverket-6-vad-ar-det-som-slangs-vid-utganget-hallbarhetsdatum.pdf

Livsmedelsverket. “Managing Avoidable Food Waste Data, Measures, and Policy Instruments, as Seen in the Nordic Countries, Great Britain and the Netherlands.” Sweden: Naturvårdsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/vad-gors-at-matsvinnet.pdf

Livsmedelsverket. “Losses in Primary Production English Summary.” Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/forluster\_av\_svensket\_notkott.pdf

Livsmedelsverket. “Report Summaries from the Swedish Food Waste Reduction Project

2013-2015.” Sweden: Livsmedelsverket, April 2016. Retrieved at https://www.livsmedelsverket.se/globalassets/english/food-habits-health-environment/food-environment/report-summaries-from-the-swedish-food-waste-reduction-project-2013-2015-oktober-2016.pdf

Livsmedelsverket. “Final Report – Government Assignment to Reduce Food Waste 2013-2015.” Sweden, Livsmedelsverket. Retrieved at https://www.livsmedelsverket.se/globalassets/matvanor-halsa-miljo/miljo/matsvinn/slutrapport-matsvinn\_160321.pdf

Livsmedelsverket. “Reduced Food Waste – Environmental Benefits and Cost Saving.” Sweden: Naturvårdsverket. Retrieved at http://www.naturvardsverket.se/978-91-620-6697-0

Livsmedelsverket.”Food Waste and Trade Standards in Fish and Shell Fish.” Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/handelsnormer\_fisk.pdf

London Assembly Environment Committee. *Bag it or Bin It? Managing London’s Domestic Food Waste*, London Assembly Environment Committee, February 2015. Retrieved at https://www.london.gov.uk/sites/default/files/gla\_migrate\_files\_destination/Bag%20it%20or%20bin%20it%20-%20Managing%20London%27s%20food%20waste.pdf

Lory, Tasha. *Food Waste: eine Umfrage über das Verhalten und den Wissensstand in der Schweiz*. Kantonsschule Wettingen, Switzerland, 2017.

Love Food Hate Waste. “Let’s Talk Trash: Reducing Food Waste at Home, Leaders Guide.” Love Food Hate Waste, January 2017Retrieved at http://extension.oregonstate.edu/fch/sites/default/files/documents/fch17\_04\_leaderguide\_lets\_talk\_trash\_0.pdf

Love Food Hate Waste Canada. “Food Waste in Canadian Homes: A Snapshot of Current Consumer Behaviours and Attitudes.” in 2020.” National Zero Waste Council

and Love Food Hate Waste Canada, September 2020. Retrieved at https://lovefoodhatewaste.ca/get-inspired/food-waste-in-2020/

Tags: Canada, Consumers, Organizational

Lyndhurst, Brook. “Market Study on Date Marking and Other Information Provided on Food Labels and Food Waste Prevention Final Report.” European Commission.; Directorate-General for Health and Food Safety. 2018. Retrieved at http://www.cde.ual.es/ficha/market-study-on-date-marking-and-other-information-provided-on-food-labels-and-food-waste-prevention/

Manfredi, Simone, Cristina Torres De Matos, *et al*. “Improving Sustainability and Circularity of European Food Waste Management with a Life Cycle Approach.” Luxembourg: Publications Office, December 2015. Retrieved at https://www.researchgate.net/publication/292116656\_Improving\_Sustainability\_and\_Circularity\_of\_European\_Food\_Waste\_Management\_with\_a\_Life\_Cycle\_Approach

Marston, Jennifer. “Spoon Plus: The Consumer Food Waste Innovation Report.” The Spoon, September 14, 2020. Retrieved at https://thespoon.tech/spoon-plus-the-consumer-food-waste-innovation-report/

Tags: Consumers, Organization Reports

Masotti, M., S. Piras, S. Righi, M. Setti, L. Aramyan, K. Logatcheva, and M. Vittuar. “Behavioural Economics: Assessing Food Waste Innovations Diffusion Through Abm Models - Insights from Italy and the Netherlands. REFRESH Deliverable D4.5, 2019. Retrieved at https://eu-refresh.org/behavioural-economics-assessing-food-waste-innovations-diffusion-through-agent-based-models-abm

Matthews, Kayla. “12 Food and Beverage Brands That Have Publicly Committed to Sustainability Goals.” Boss Magazine, July 28, 2017. Retrieved at https://thebossmagazine.com/sustainability-goals-food-beverage-brands/

Maxwell, Maura. “EFSA Streamlines Food Donation Rules.” Eurofruit, November 7, 2018. Retrieved at http://www.fruitnet.com/eurofruit/article/177095/efsa-streamlines-food-donation-rules

Mazzoni, Mary. “South Korea Begins Charging Residents for Food Waste.” Earth911, July 22, 2013. Retrieved at http://earth911.com/food/south-korea-charging-for-food-waste/

McClellan, Jennifer.”’Don’t Waste, Donate:’ New Report Shows How Government Can Help Reduce Food Waste.” The Republic, May 18, 2017. Retrieved at http://www.azcentral.com/story/entertainment/dining/2017/03/09/dont-waste-donate-report-outlines-policies-reduce-food-waste/98959300/

McCoole, Fiona, *et al.* *National Waste Report 2011*. Wexford, Ireland: Environmental Protection Agency, Ireland, 2011, updated 2013. Retrieved at

http://www.epa.ie/pubs/reports/waste/stats/nationalwastereport2011.html

METI. “Declaration of Plan to Introduce 100 Billion Electronic Tags for Products in Convenience Stores Formulated.” Tokyo:Ministry of Economy, Trade and Industry, April 2017. Retrieved at https://japantoday.com/category/features/lifestyle/cutting-food-waste-and-staffing-costs-with-rfid

Minichiello, Cristiano. “EU and FAO Bring Combined Weight to Bear on Food Waste, Antimicrobial Resistance.” EIN News, September 30, 2017. Retrieved at https://www.einnews.com/pr\_news/406829900/eu-and-fao-bring-combined-weight-to-bear-on-food-waste-antimicrobial-resistance

Minister for Communications, Climate Action & Environment and Environmental Protection Agency. “Food Waste Charter of Ireland.” Minister for Communications, Climate Action & Environment and Environmental Protection Agenc,y March 2017. Retrieved at https://foodwastecharter.ie/the-charter/

Minister for Agriculture, Food and the Marine. “Food Wise 2025 - Steps to Success 2018.” UK Agriculture, Food and the Marine, July 2018. Retrieved at https://www.agriculture.gov.ie/media/migration/foodindustrydevelopmenttrademarkets/agri-foodandtheeconomy/foodwise2025/stepstosuccess2018/index.html

Ministerio de Agricultura, Pesca y Alimentación. “El desperdicio alimentario generado en los hogares españoles 2018.” Madrid: Ministerio de Agricultura, Pesca y Alimentación, June 2019. Retrieved at http://www.menosdesperdicio.es/sites/default/files/documentos/relacionados/informe\_desperdicio\_2018.pdf

Ministry of Agriculture, Forestry and Fisheries (MAFF). “Reducing Food Loss and Waste in Japan MOTTAINAI. It Is a Message from Japan to the World.” August 2019. Ministry o f Agriculture, Forestry and Fisheries, (MAFF), Japan. Retrieved at https://www.maff.go.jp/e/policies/env/attach/pdf/frecycle-5.pdf

Ministry of Agriculture, Forestry and Fisheries (MAFF). “Project of Trust Survey of Recycling in Food Industry, etc. “Survey on Methods to Reduce Food Loss and Waste for Sports Events; Report (Executive Summary). Japan: Projects Commissioned by the Ministry of Agriculture, Forestry and Fisheries (MAFF) Project of Trust Survey of Recycling in Food Industry, etc. March 2019. Retrieved at https://www.maff.go.jp/e/policies/env/attach/pdf/frecycle-4.pdf

Ministry of the Environment and Climate Change [Ontario, Canada]. “Ontario’s Food and Organic Food Waste Framework.” [brochure] “Queen’s Printer for Ontario, 2012-18. Accessed May 1, 2018. https://files.ontario.ca/ontarios\_food\_and\_organic\_waste\_framework.pdf

Ministry of Environment and Food of Denmark. “Esben Lunde Larsen Launches Subsidies Scheme to Combat Food Waste.” June 20, 2016. Retrieved at https://www.ontario.ca/page/food-and-organic-waste-framework

Ministry of the Environment and Climate Change [Ontario, Canada]. “Food and Organic Waste Framework.” Ministry of the Environment and Climate Change [Ontario, Canada]. Accessed May 1, 2018. Retrieved at http://en.mfvm.dk/news/news/nyhed/esben-lunde-larsen-launches-subsidies-scheme-to-combat-food-waste/

Minter, Adam. “China’s Food-waste Campaign Is Really about Garbage; Xi Jinping Is Acutely Aware That China Is the World’s Largest Source of Trash. Can His Latest Propaganda Campaign Change That?” Bloomberg, August 25, 2020. Retrieved at https://www.bloomberg.com/opinion/articles/2020-08-26/china-s-food-waste-campaign-is-really-about-garbage

Møller, Hanne, Ole Jørgen Hanssen, Jenny Gustavsson, Karin Östergren, Åsa Stenmarck, and Polina Dekhtyar, *Report on Review of (Food) Waste Reporting Methodology and Practice*. FUSIONS, January 2014. Retrieved at https://www.scribd.com/document/311586080/Report-on-Review-of-Food-Waste-Reporting-Methodology-and-Practice

Monier, Véronique, Shailendra Mudgal, Victoire Escalon, Clementine O’Connor, Thomas Gibon, Gina Anderson, and Hortense Montoux. “Preparatory Study of Food Waste Across EU 27.” Bio Intelligence Service. European Commission (DG ENV) Directorate C- Industry Contract #:07.0307/2009/540024/SER/G4, in association with AEA Energy & Environment, Final Report, October 2010. Retrieved at http://ec.europa.eu/environment/eussd/pdf/bio\_foodwaste\_report.pdf

**More Meals Less Waste** (New Jersey) is a campaign launched in September 2020 that “includes billboards, social media ads and radio spots, will inform residents and businesses about what can be done to help prevent food waste.” It was launched by the New Jersey Department of Agriculture, the Community FoodBank of New Jersey, the Food Bank of South Jersey, Mercer Street Friends, and Norwescap.

Website: https://moremealslesswaste.com/

Tags: Campaigns, Food Banks, Governmental

Morgan, Emily. *Fruit and Vegetable Consumption and Waste in Australia*. Victoria, Australia: State Government of Victoria, Victorian Health Promotion Foundation, 2009. Retrieved at http://www.ifr.ac.uk/waste/Reports/FruitVegConsumptionWaste.pdf

Morris, Jeffrey, *et al*. *Evaluation of Climate, Energy, and Soils Impacts of Selected Food Discards Management Systems*. Prepared for the State of Oregon Department of Environmental Quality October, 2014. Retrieved at http://www.oregon.gov/deq/LQ/Documents/SWdocs/FoodReport.pdf

Morrison, Oliver. “Food Waste Upcycling ‘Ripe for Innovation’: Report.” FoodNavigator.com, September 30, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/09/30/Food-waste-upcycling-ripe-for-innovation-report

Tags: Report, Upcycled

Muth, Mary K., S. A. Karns, S. J. Nielsen, J. C. Buzby, and H. F. Wells. “Consumer-Level Food Loss Estimates and Their Use in the ERS Loss-Adjusted Food Availability Data.” Economic Research Service, U.S. Department of Agriculture. Technical Bulletin No. (TB-1927), January 2011. Retrieved at http://www.ers.usda.gov/publications/tb-technical-bulletin/tb1927.aspx

**Nashville Food Waste Initiative** --NFWI--(Nashville, Tennessee) “is developing strategies and practical tools to serve as models for cities around the country. It is a project funded by the Natural Resources Defense Council (qv).

Website: https://www.nrdc.org/resources/nashville-food-waste-initiative

National Research University Higher School of Economics. “Throwing out Food; Attitudes to Food Waste in Russia.” EurekAlert, May 17, 2018. Retrieved at https://www.eurekalert.org/pub\_releases/2018-05/nruh-tof051718.php

National Zero Waste Council. “Reducing Food Waste & Cutting Canada’s Carbon Emissions: Policies for Reaping the Environmental, Economic and Social Benefits.” National Zero Waste Council, June 2016. Retrieved at http://www.nzwc.ca/focus/food/national-food-waste-strategy/Documents/NZWCSubmissionOnPan-CanadianFrameworkForCombattingClimateChange.pdf

National Zero Waste Council. “A Food Loss and Waste Strategy for Canada.” National Zero Waste Council, May 2018. Retrieved at http://www.nzwc.ca/focus/food/national-food-waste-strategy/Documents/NZWC-FoodLossWasteStrategy.pdf

National Restaurant Association. “Managing Waste.” In *State of Restaurant Sustainability 2018*, National Restaurant Association, July 2018, pp 8-16. Retrieved at https://www.restaurant.org/getattachment/News-Research/Research/State-of-Restaurant-Sustainability/Sustainability\_FINAL\_pdf.pdf

National Academy of Sciences. *Post-Harvest Food Losses in Developing Countries*. Washington, DC: National Academy of Sciences, 1978. Retrieved at https://archive.org/stream/Post\_Harvest\_Food\_Losses\_in\_Developing\_Countries/Post\_Harvest\_Food\_Losses\_in\_Developing\_Countries\_djvu.txt

National Academies of Sciences, Engineering, and Medicine. *A National Strategy to Reduce Food Waste at the Consumer Level*. Washington, DC: The National Academies Press, 2020. https://doi.org/10.17226/25876 Retrieved at https://www.nap.edu/catalog/25876/a-national-strategy-to-reduce-food-waste-at-the-consumer-level

National Academies of Sciences, Engineering, and Medicine. *Reducing Impacts of Food Loss and Waste: Proceedings of a Workshop.* Washington, DC: The National Academies Press, 2019. Retrieved at https://doi.org/10.17226/25396.

Nellemann, C., Monika MacDevette, T. Manders, B. Eickhout, B. Svihus, A. G. Prins, and B. P. Kaltenborn, eds. *The Environmental Food Crisis: the Environment’s Role in Averting Future Food Crises: a UNEP Rapid Response Assessment.* Arendal, Norway: United Nations Environment Programme/GRID, February 2009. Retrieved at http://www.grida.no/files/publications/FoodCrisis\_lores.pdf

New Food. “Food Waste Lowering Bakery Employees Morale Claims New Report.” New Food, April 2021. Retrieved at https://www.newfoodmagazine.com/news/143296/food-waste-bakery/

Tags: Bakery Waste, Reports

New York City Department of Sanitation. “Food Scrap Recycling Requirements for Additional Food-Related Businesses Start Today with One-Year Warning Period.” Waste360, August 3, 2020. [Press Release] Retrieved at https://www.waste360.com/food-waste/food-scrap-recycling-requirements-additional-food-related-businesses-start-today-one-year

NFS Correspondent. “‘Save Food, Share Food, Share Joy’ to Curtail the Food Wastage.” NuFFoodS, December 14, 2017. Retrieved at ww.nuffoodsspectrum.in/inner\_view\_single\_details.php?page=&content\_type=panel&vrtcl\_panel\_nm=TOP%20STORIES&ele\_id=NOR\_5a3262295e50c7.72136777

Nicholls, Clare. “FEA Lobbying Prompts Government Switch on Food Waste Management.” Catering Insight, August 19, 2020. Retrieved at https://www.cateringinsight.com/fea-lobbying-prompts-government-switch-on-food-waste-management/

Nikkel, Lori, M. Maguire, Martin Gooch, D. Bucknell, D. LaPlain, B. Dent, P. Whitehead, and A. Felfel.”The Avoidable Crisis of Food Waste: the Roadmap.” Second Harvest and Value Chain Management International; Toronto, Canada, 2019. Retrieved at https://secondharvest.ca/Research/

Nikkel, Lori, M. Maguire, Martin Gooch, D. Bucknell, D. LaPlain, B. Dent, P. Whitehead, and A. Felfel. “The Avoidable Crisis of Food Waste; Technical Report.” Second Harvest and Value Chain Management International; Toronto, Canada, 2019. Retrieved at https://secondharvest.ca/Research/

Nishida, Jane. “Reducing Food Waste and Promoting Food Recovery Globally.” EPA Connect. The Official Blog of the EPA Leadership, October 25, 2014. Retrieved at https://blog.epa.gov/blog/2014/10/reducing-food-waste-and-promoting-food-recovery-globally

Nishida, Jane. “Reducing Food Waste for the Benefit of our Cities and our Climate.” Dipnote, U.S. State Department Official Blog, October 19, 2016. Retrieved at https://blogs.state.gov/stories/2016/10/19/reducing-food-waste-benefit-our-cities-and-our-climate

Nordic Council of Ministers. “Preventing Food Waste: Better Use of Resources: Policy Brief.” Copenhagen: Nordic Council of Ministers, June 26, 2017. Retrieved at https://issuu.com/nordic\_council\_of\_ministers/docs/anp2017-745\_food\_waste\_web

Nordic Council of Ministers. “Preventing Food Waste – Better Use of Resources.” Denmark, Nordic Council of Ministers., 2017. Retrieved at http://norden.diva-portal.org/smash/get/diva2:1115667/FULLTEXT01.pdf

Nordic Council of Ministers. “Food Waste and Date Labelling: Factors Determining the Durability of Refrigerated Foods.” Nordic Council of Ministers. 2017, Retrieved at http://norden.diva-portal.org/smash/record.jsf?pid=diva2%3A1120163&dswid=-1218

NRDC. “Left-Out: An Investigation of Fruit and Vegetable Losses on the Farm.” Natural Resources Defense Council, December 2012. Retrieved at https://www.nrdc.org/sites/default/files/crop-shrink-IB.pdf

NSW EPA. “Donate Food: Feed People, Not Landfill.” Environmental Protection Agency, New South Wales. Retrieved at http://www.epa.nsw.gov.au/managewaste/food-donation.htm

Oakland Innovation. “Food Waste Upcycling.” Oakland Innovation, September 24, 2020. Retrieved at https://www.oaklandinnovation.com/files/2020/09/Oakland-thought-leadership-upclycling-food-waste-October-2020.pdf

Tags: Corporate Reports, Upcycled

O’Connor, Clementine, Manuela Gheoldus, and Olivier Jan. “Comparative Study on EU Member States’ Legislation and Practices on Food Donation. Final report, prepared by Bio by Deloitte for the European Economic and Social Committee, June 2014. Retrieved at http://www.eesc.europa.eu/resources/docs/comparative-study-on-eu-member-states-legislation-and-practices-on-food-donation\_finalreport\_010714.pdf

OECD. “PFASs and Alternatives in Food Packaging (Paper and Paperboard) Report on the Commercial Availability and Current Uses.” Series on Risk Management No. 58. Organisation for Economic Co-operation and Development, Environment, Health and Safety, Environment Directorate, September 2020. Retrieved at https://aboutbenv.com/TmM

Tags: Organization Reports, Plastic

Ontario. “Ontario Takes Steps to Ensure Surplus Food Does Not Go to Waste.” Ontario, October 23, 2020. Retrieved at https://news.ontario.ca/en/release/58930/ontario-takes-steps-to-ensure-surplus-food-does-not-go-to-waste

Tags: Canada, Governmental Initiatives

Oregon. Department of Environmental Quality. *Oregon Deq Strategic Plan for Preventing the Wasting of Food*. Portland, OR: State of Oregon Department of Environmental Quality, Materials Management, 2017. Retrieved at https://digital.osl.state.or.us/islandora/object/osl:100070

Packaging Europe. “What Are the Key Lessons from the AIP’s Reports into the Effects of Packaging Design on Food Waste?” Packaging Europe, June 22, 2021. Retrieved at https://packagingeurope.com/what-are-the-key-lessons-from-aips-reports/

Tags: Australia, Packaging, Reports

Parmar, Ravi. “Food Waste Management Market Research Report Now Available at Research Corridor.” The Republic of East Vancouver, March 7, 2017. Retrieved at https://www.republic-news.org/news/food-waste-management-market-research-report-now-available-at-research-corridor

Parry, Andrew, Paul Bleazard, and Koki Okawa. “Preventing Food Waste: Case Studies of Japan and the United Kingdom.” OECD Food, Agriculture and Fisheries Papers, No. 76, OECD Publishing, Paris, March 2015. Retrieved at http://www.oecd.org/officialdocuments/publicdisplaydocumentpdf/?cote=TAD/CA/APM/WP(2014)25/FINAL&docLanguage=En

Parry, Andrew, Stephen LeRoux, Tom Quested, and Julian Parfitt. “UK Food Waste – Historical Changes and How Amounts Might Be Influenced in the Future.” Banbury, Oxon: Waste and Resources Action Programme, 2014. Retrieved at http://www.wrap.org.uk/sites/files/wrap/UK%20food%20waste%20-%20Historical%20and%20future%20changes%20(FINAL)\_0.pdf

Pearce, Allan, and JoAnne Berkenkamp. “Assessing Corporate Performance on Food Waste Reduction: A Strategic Guide for Investors.” Trillium Asset Management and Natural Resources Defense Council, April 2017. Retrieved at https://www.nrdc.org/sites/default/files/corporate-performance-food-waste-reduction-ib.pdf

Pearson, Pete, Monica McBride, and Leigh Prezkop. “No Food Left Behind: Underutilized Produce Ripe for Alternative Markets.” World Wildlife Fund, August 21, 2018. Retrieved at https://www.worldwildlife.org/publications/no-food-left-behind-part-1-underutilized-produce-ripe-for-alternative-markets

Peel, Antonia Garrett. “Food Industry Trade Federations Join Forces to Prevent Food Waste.” FoodBev.com, March 31, 2020. Retrieved at foodbev.com/news/food-industry-trade-federations-join-forces-to-prevent-food-waste/

Pekcan, Gülden, Eda Köksal, Özge Küçükerdönmez, and Hülya Özel. *Household Food Wastage in Turkey*. Rome, Italy: Food and Agriculture Organization, 2006. Retrieved at http://www.fao.org/docrep/013/am063e/am063e00.pdf

Peter, Günter, Heike Kuhnert, Marlen Haß, *et al*. “Einschätzung der pflanzlichen Lebensmittelverluste im Bereich der landwirtschaftlichen Urproduktion durch die Bundesforschungsinstitute.” Bericht im Auftrag des Bundesministeriums für Ernährung, Landwirtschaft und Verbraucherschutz (BMELV). (Estimate of food crop losses within primary agriculture. Report commissioned by the German Federal Ministry for Food, Agriculture and Consumer Protection). Retrieved at www.bmel.de/SharedDocs/Downloads/Ernaehrung/WvL/Studie\_Lebensmittelverluste

\_Landwirtschaft.pdf), Braunschweig, 2013.

Pingree, Chellie. “Reps. Pingree, Young Launch Bipartisan Food Waste Caucus.” Press Release, May 1, 2018. Retrieved at https://pingree.house.gov/media-center/press-releases/reps-pingree-young-launch-bipartisan-food-waste-caucus

Pink, Patrina. “Report of the ‘2015 Series of International Conferences on Food Loss and Waste Reduction’ Recommendations on Improving Policies and Strategies for Food Loss and Waste Reduction.” Rome: Food and Agriculture Organization, April 2016. Retrieved at http://www.fao.org/3/a-bc345e.pdf

Prakash, Vishweshwaraiah, Jane Ambuko, Walte Belik, Jikun Huang, and Antonius Timmermans. “Food Losses and Waste in the Context of Sustainable Food Systems.” A Report by The High Level Panel of Experts on Food Security and Nutrition of the Committee on World Food Security, Rome, June 2014. Retrieved at http://www.fao.org/3/i3901e/i3901e.pdf

Price, Charlene C., and Michael J. Harris. *Increasing Food Recovery from Farmers Markets: a Preliminary Analysis*. Food Assistance and Nutrition Research Report No. 4 (FANRR-4). Washington, DC: U.S. Dept. of Agriculture, Economic Research Service, 2000. Retrieved at https://naldc.nal.usda.gov/catalog/38272

Prior, Gillian, Luke Taylor, Deborah Smeaton, and Alizon Draper. “Exploring food attitudes and behaviours in Scotland: Findings from the Food and You Survey.” Food Standards Agency

June Unit Report 22, 2013. Retrieved at https://www.food.gov.uk/sites/default/files/media/document/food-and-you-2012-scotland\_0.pdf

Prudential. *Soggy Lettuce Report: Are We a Nation of Wasters?* Prudential, UK, 2004. Retrieved at https://dl.dropboxusercontent.com/u/15941009/Prudential%20Soggy%20Lettuce%20Report%202004.pdf

Puigarnau, Jordi Aye. “Commission Staff Working Document Impact Assessment on Measures Addressing Food Waste to Complete Swd 207 Regarding the Review of Eu Waste Management Targets.” 2014. Retrieved at http://www.denederlandsegrondwet.nl/9353000/1/j9vvihlf299q0sr/vjno4j3jvbzs

Qi, Wang. “China Launches Clean Plate Campaign 2.0 as Xi Calls for End to Food Wastage.” Global Times, August 12, 2020. Retrieved at https://www.globaltimes.cn/content/1197577.shtml

Qian, Li. “Moments of Jing'an District in August 2020.” Shine, August 25, 2020. Retrieved at https://www.shine.cn/news/metro/2008254830/

Quinn, Ian. “Government Urged to Target Companies Shirking Transparency; a New Report by Feedback Warns That less than 10% of Major Food Businesses Have Committed to Full Transparency.” The Grocer, October 28, 2020. Retrieved at https://www.thegrocer.co.uk/food-waste/food-waste-government-urged-to-target-companies-shirking-transparency/649817.article

Tags: Supermarkets, Organizational Reports

Rebobank. “Aussies’ Annual Food Waste Bill Hits $10.1bn.” Rabobank, November 25, 2019. Retrieved at https://www.rabobank.com.au/media-releases/2019/191126-aussies-annual-food-waste-bill-hits-ten-point-1-billion/

Rebobank. “Financial Health Barometer Food Waste Infographic 2019.” Rabobank, November 25, 2019. Retrieved at https://www.rabobank.com.au/savings/2019/11/25/02/16/financial-health-barometer-food-waste-infographic-2019/

RaboDirect. *Food and Farming Report*. RaboDirect Financial Health Barometer, 2016 [Australia]. Retrieved at https://www.rabodirect.com.au/-/media/rabodirect-australia/files/fhb/rabodirect\_food\_and\_farming\_report\_september\_2016.pdf?la=en

Recycling Works Massachusetts. “How to Reduce Food Waste; A Guide for Businesses and Institutions in Massachusetts.” Recycling Works Massachusetts, November 2015. Retrieved at http://www.recyclingworksma.com/wp-content/uploads/2015/11/How-to-Reduce-Food-Waste.pdf

Recycling Product News. “Government of Canada launches Food Waste Reduction Challenge.” Recycling Product News, November 24, 2020. Retrieved at https://www.recyclingproductnews.com/article/35349/government-of-canada-launches-food-waste-reduction-challenge

Tags: Canada, Funding Opportunities, Governmental Initiatives

ReFED. *A Roadmap to Reduce U.S. Food Waste by 20 Percent*: *Foundation Action Guide*. Rethink Food Waste Through Economics and Data and Food Waste Reduction Alliance (FWRA), 2016. Retrieved at http://www.refed.com/downloads/Foundation\_Action\_Paper\_Web.pdf

ReFED. “ReFED 2018 Annual Report.” Rethink Food Waste Through Economics, 2019. Retrieved at https://www.refed.com/downloads/ReFED\_AnnualReport\_2018.pdf?mc\_cid=f67e28aa2e&mc\_eid=e2d93355d1&mc\_cid=f67e28aa2e&mc\_eid=e2d93355d1&mc\_cid=f67e28aa2e&mc\_eid=e2d93355d1

ReFED. *A Roadmap to Reduce U.S. Food Waste by 20 Percent*. Rethink Food Waste Through Economics and Data, 2016. Retrieved at https://www.refed.com/downloads/ReFED\_Report\_2016.pdf

ReFED. *A Roadmap to Reduce U.S. Food Waste by 20 Percent*: *Retail Food Waste Action Guide*. Rethink Food Waste Through Economics and Data and Food Waste Reduction Alliance (FWRA), 2018. Retrieved at http://www.refed.com/downloads/Retail\_Guide\_Web.pdf

ReFED. *2018 U.S. Food Waste Investment Report: Trends in Private, Public, and Philanthropic Capital*, ReThink Food Waste through Economics and Data, Fall 2018. Retrieved at https://www.refed.com/download#food-waste-investment-report

ReFED. “ReFED's COVID-19 Food System Review.” ReFED, nd [August 2020]. Retrieved at https://covid.refed.com/overview

ReFED. “New Data from ReFED Reveals Amount of Food Waste Has Leveled Off After Increasing 11.9% Since 2010.” PRNewswire, February 2, 2021. Retrieved at https://www.prnewswire.com/news-releases/new-data-from-refed-reveals-amount-of-food-waste-has-leveled-off-after-increasing-11-9-since-2010--301220112.html

Tags: Organizations, Organizational Reports

ReFED. “Roadmap to 2030: Reducing US Food Waste by 50%.” Powered by ReFED's Insights Engine, released March 2021. Retrieved at https://refed.com/food-waste/the-solutions/#roadmap-2030

Tags: Organizations, Platforms

REFRESH and WRAP Global. “Building Partnerships, Driving Change: a Voluntary Approach to Cutting Food Waste.” REFRESH and WRAP Global, 2019. Retrieved at https://eu-refresh.org/vablueprint

Rizzuto, Pat. “PFAS in Food Packaging Driven by Costs of Substitutes, OECD Says.” Bloomberg Environment, September 25, 2020. Retrieved at https://news.bloombergenvironment.com/environment-and-energy/pfas-in-food-packaging-driven-by-costs-of-substitutes-oecd-says

Tags: Organization Reports, Plastic

Reuters. “France to Ban ‘Buy One, Get One Free’ Offers on Foodstuff.” Reuters, January 31, 2018. Retrieved at https://www.reuters.com/article/us-france-politics-food/france-to-ban-buy-one-get-one-free-offers-on-foodstuff-idUSKBN1FK2H0

Reynolds, Christian, Andy Boulding, Henry Pollock, Nina Sweet, Jabier Ruiz, and Tanja Draeger de Teran. *Halving Food Loss and Waste in the EU by 2030:the Major Steps Needed to Accelerate Progress.* Berlin: WWF Deutschland, June 2020. Retrieved at https://wwfeu.awsassets.panda.org/downloads/wwf\_wrap\_halvingfoodlossandwasteintheeu\_june2020\_\_2\_.pdf

Roberts, Mark. “How Love Food Hate Waste Leads to Behaviour Change for Nearly 7 in 10 of its Audience.” Banbury, Oxon: Waste and Resources Action Programme (WRAP), October 9, 2020. Retrieved at https://www.wrap.org.uk/blog/2020/10/how-love-food-hate-waste-leads-behaviour-change-nearly-7-10-its-audience

Tags: Organizational Reports

Robertson, Kai, with Craig Hanson, Liz Goodwin, and Brian Lipinski. “Overcoming Resistance to the Measurement of Food Loss and Waste; FLW Standard Guidance.” World Resources Institute, December 17, 2019. Retrieved at https://flwprotocol.org/wp-content/uploads/2019/12/Overcoming-resistance-to-food-loss-and-waste-measurement\_2019-Dec-17.pdf

Romania Insider. “Study: Five Million Tons of Food Wasted Annually in Romania.” Romania Insider, July 6, 2020. Retrieved at https://www.romania-insider.com/food-waste-romania-study

Rosengren, Cole. “Los Angeles BPW Establishes Zero Food Waste Task Force.” Waste Dive, April 25, 2017. Retrieved at http://www.wastedive.com/news/los-angeles-bpw-establishes-zero-food-waste-task-force/441248

RTS. “Food Waste in America in 2020: Statistics + Facts.” New York: Recycle Track Systems, Inc., 2020. Retrieved at https://www.rts.com/resources/guides/food-waste-america/

Russell, Helen. “How did Denmark Become a Leader in the Food Waste Revolution?.” The Guardian, July 13, 2016. Retrieved at https://www.theguardian.com/environment/2016/jul/13/how-did-denmark-become-a-leader-in-the-food-waste-revolution

Russian Association of Electronic Communications (RAEC) and the TIAR-Center. “Эксперты Оценили Стоимость Выброшенных Россиянами Продуктов в 1,6 трлн.” October 2019. Retrieved at https://www.rbc.ru/business/04/10/2019/5d94824e9a7947147992cf07

San, Ong Soo. “About Half of Food Waste from Non-domestic Sources, Businesses Taking Steps to Minimise Wastage.” Today Online, April 3, 2018. Retrieved at http://www.todayonline.com/voices/about-half-food-waste-are-non-domestic-sources-businesses-taking-steps-minimise-wastage

Saudi Gazette. “National Initiative to Reduce Food Waste Launched.” Saudi Gazette, February 19, 2018. Retrieved at http://saudigazette.com.sa/article/528769/SAUDI-ARABIA/National-initiative-to-reduce-food-waste-launched

Schneeman, Barbara, and Maria Oria, eds. “A Systems Approach to Reducing Consumer Food Waste.” Consensus Study Report, Board on Environmental Change and Society; Division of Behavioral and Social Sciences and Education; Food and Nutrition Board; Health and Medicine Board; the National Academies of Sciences, Engineering, Medicine., 2020. Retrieved at https://www.nationalacademies.org/our-work/a-systems-approach-to-reducing-consumer-food-waste

Tags: Consumers, Organization Reports

Select Committee on the Climate Crisis. “Reduce Food Waste and Transportation.” In “Solving the Climate Crisis; The Congressional Action Plan for a Clean Energy Economy and a Healthy, Resilient, and Just America.” Washington, DC: Majority Staff Report 116th Congress, June 2020. 371-73. Retrieved at https://climatecrisis.house.gov/sites/climatecrisis.house.gov/files/Climate%20Crisis%20Action%20Plan.pdf

Sharma, Shardul. “Save Food Initiative Debuts in China During Shanghai World of Packaging.” Packaging South Asia, November 23, 2017. Retrieved at http://www.packagingsouthasia.com/index.php?option=com\_zoo&task=item&item\_id=878&Itemid=211

Shepherd, John. “Portugal Creates Commission to Tackle Food Waste.” Just-Food, February 6, 2017. Retrieved at http://www.just-food.com/news/portugal-creates-commission-to-tackle-food-waste\_id135678.aspx

Shenggen, Fran, and Andrew Steer. “Double Efforts to Reduce Food Loss, Waste.” China Daily, August 18, 2020. Retrieved at http://global.chinadaily.com.cn/a/202008/18/WS5f3b1251a310834817260dd5.html

Shepherd, Christian. “Why Is China Cracking down on Food Waste?” OZY, September 4, 2020. Retrieved at https://www.ozy.com/news-and-politics/why-is-china-cracking-down-on-food-waste/377458/

Tags: China, Governmental

Sibrián, Ricardo, Joanna Komorowska, and Jorge Mernies. “Estimating Household and Institutional Food Wastage and Losses in the Context of Measuring Food Deprivation and Food Excess in the Total Population.” Statistics Division, Working Paper Series. Rome, Italy: FAO, 2006. Retrieved at http://www.fao.org/fileadmin/templates/ess/documents/food\_security\_statistics/working\_paper\_series/WP001e.pdf

Singapore Standards Council. “Code of Practice for Food Waste Management for Food Processing/manufacturing Establishments.” Singapore: Enterprise Singapore, 2018

Sörme, Louise, Malin Johansson Och Malin Stare. “Food and Drink Disposed to the Drain.” Sweden: Livsmedelsverket, 2014. Retrieved at https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2014/978-91-620-6624-6\_mat-och-dryck-via-avloppet.pdf

Southey, Flora. “Fighting Food Waste via Kids: FAO Turns 'Consumers of Tomorrow' into Advocates for Sustainability.” FoodNavigator.com, July 16, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/07/16/Fighting-food-waste-via-kids-FAO-turns-consumers-of-tomorrow-into-advocates-for-sustainability

Tags: Consumers, Governmental Reports, Kids Materials

St. Germain, Cameron. “Australia Sets up a National Food Waste Strategy to Battle an Insidious Issue.” Hunter College Food Policy Center, December 22, 2017. Retrieved at http://www.nycfoodpolicy.org/14736-2/

Stare, Malin, Malin Johansson, Olof Dunsö, Åsa Stenmarck, Louise Sörme, and Carl Jensen. *Förbättrade matavfallsfaktorer för verksamheter* [Better food waste factors for businesses and organizations]. SMED Report no. 117, 2013. Retrieved at http://www.smed.se/vatten/rapporter/rapportserie-smed/2911

Stenmarck, Åsa, Carl Jensen, Tom Quested, and Graham Moates. *Estimates of European Food Waste Levels*. Stockholm: EU-FUSIONS, March 2016. Retrieved at https://www.eu-fusions.org/phocadownload/Publications/Estimates%20of%20European%20food%20waste%20levels.pdf

Stenmarck, Åsa, and Annika Gottberg. *Utredning: Animaliskt och vegetabiliskt avfall*

[Investigation: Animal and vegetable waste]. SMED Report no. 29, 2009. Retrieved at http://naturvardsverket.diva-portal.org/smash/record.jsf?pid=diva2%3A1188714&dswid=-4832

Stenmarck, Åsa. *Biologiskt avfall från livsmedelsbutiker – faktorer för returer från butikertill grossist* [Biological waste from supermarkets – factors for returned goods from stores to wholesaler]. SMED Report no 13, 2007. Retrieved at http://www.smed.se/wp-content/uploads/2011/05/SMED\_Rapport\_2009\_29.pdf

Stenmarck, Åsa, Carl Jensen, Jan-Olov Sundqvist, Louise Sörme, and Mikael Szudy. *Förslag på metodik för förbättrade matavfallsdata från tjänstesektorn och hushåll* [Proposal for methodology to improve food waste data from the services sector and households]. SMED Report no. 48, 2011. Retrieved at http://www.smed.se/wp-content/uploads/2011/05/SMED\_Rapport\_2011\_48.pdf

SWANA. “Food Waste Diversion Programs and Their Impacts on MSW Systems (SWANA Applied Research Foundation Book 1218. Solid Waste Association of North America, January 7, 2019. Kindle Edition. Retrieved at https://www.amazon.com/Diversion-Programs-Impacts-Research-Foundation-ebook/dp/B07MQ6VY2X/ref=pd\_ybh\_a\_5?\_encoding=UTF8&psc=1&refRID=97F1SW7VR0R5FTKDP0AQ

Tamma, Paola. “Wasted Opportunity: EU Stalemate on Food Waste Reduction.” Euractiv, November 23, 2017. Retrieved at http://www.euractiv.com/section/circular-economy/news/wasted-opportunity-eu-stalemate-on-food-waste-reduction/

Tamma, Paola. “EU Legislators Strike Early Morning Deal on Waste.” EURACTIV.com, December 18, 2017. Retrieved at https://www.euractiv.com/section/circular-economy/news/eu-legislators-strike-early-morning-deal-on-waste/

TASS. “Moscow Region’s Governor Moves to Promote Waste Recycling Legislation.” TASS, March 28, 2018. Retrieved at http://tass.com/society/996333

Taylor, Jessica Sinclair, Julian Parfitt, and Dominika Jarosz, 2019. “Regulating the Role of Unfair Trading Practices in Food Waste Generation,” EU Horizon 2020 REFRESH. Retrieved at https://eu-refresh.org/regulating-role-unfair-trading-practices-food-waste-generation

Taylor, Jessica Sinclair, Martin Bowman, Carina Millstone, and Christina O’Sullivan. “When There’s No Waste, There’s a Way (to Net Zero); a Call for Policy for Food Waste Prevention.” Feedback, October 2020. Retrieved at https://feedbackglobal.org/wp-content/uploads/2020/10/Feedback-2020-When-theres-no-waste-theres-a-way-to-net-zero-low-res.pdf

Tags: Organizational Reports

Thayer, Bethany. “A How-To Guide For Reducing Your Food Waste.” Henry Food Health System, April 14, 2020 by, Retrieved at https://www.henryford.com/blog/2020/04/reducing-food-waste

Theiler, Lara. *Foowaste durch Qualitätsnormen: Analyse zur Verminderung von Food Waste durch Anpassung der Qualitätsnormen*. Maturaarbeit, Kantonsschule Wettingen, Switzerland, 2017.

Thompson, Adrian. “Global Food Waste Management Market by Waste Type (Cereals, Dairy Products), Application (Animal Feed, Fertilizers), End User, Process, Region – Know Influencing Factors by Focusing on Top Players.” Facts of the Week, February 4, 2018. Retrieved at http://factsweek.com/60567/global-food-waste-management-market-by-waste-type-cereals-dairy-products-application-animal-feed-fertilizers-end-user-process-region-know-influencing-factors-by-focusing-on-top-pla/

Thönissen, Roland. “Fact Sheet: Food Waste in the Netherlands.” The Hague: Ministry of Agriculture, Nature and Food Quality, May 2010. Retrieved at http://www.fao.org/fileadmin/user\_upload/nr/sustainability\_pathways/docs/4\_Fact%20Sheet%20Food%20Waste%20in%20the%20Netherlands.pdf

Torero, Maximo, Luciana Delgado, Monica Schuster, *et al*. “Clarifying the Problem of Food

Loss and Waste to Improve Food and Nutrition Security.” T20 Argentina 2018. Retrieved at https://t20argentina.org/publicacion/clarifying-the-problem-of-food-loss-and-waste-to-improve-food-and-nutrition-security/

Tostivint, Clément, Karin Östergren, Tom Quested, Han Soethoudt, Åsa Stenmarck, Erik Svanes, and Clémentine Oconnor. “Food Waste Quantification Manual to Monitor Food Waste Amounts and Progression.” EU-FUSIONS, Wageningen UR - Food Biobased Research, The Netherlands March 31, 2016. Retrieved at http://eu-fusions.org/phocadownload/Publications/Food%20waste%20quantification%20manual%20to%20monitor%20food%20waste%20amounts%20and%20progression.pdf

Trump, Donald. “Presidential Message for Winning on Reducing Food Waste Month.” White House, April 1, 2019. Retrieved at https://www.whitehouse.gov/briefings-statements/presidential-message-winning-reducing-food-waste-month/?utm\_source=link&utm\_medium=header

Ulster County Resource Recovery Agency (UCRRA) “Home Guide to Reducing Food Waste.”

Ulster County Resource Recovery Agency, made possible with the support of

New York State Department of Environmental Conservation and New York State Environmental Protection Fund, nd. Retrieved at https://ucrra.org/contact-us/request-posters-stickers-guides-etc/

Tags: Consumers, Guides

United Nations Economic Commission for Europe (UNECE). “Code of Good Practice; Reducing Food Loss in Handling Fruit and Vegetables.” Geneva, Switzerland:Working Party on Agricultural Quality Standards (WP7) of the United Nations Economic Commission for Europe (UNECE), November 2019. Retrieved at http://www.unece.org/fileadmin/DAM/trade/agr/meetings/wp.07/2019/Code\_Nov\_clean.pdf

United Nations Economic Commission for Europe (UNECE). “Simply Measuring UNECE Food Loss and Waste Measuring Methodology for Fresh Produce Supply Chains; Quantifying Food Loss & Waste.” Geneva, Switzerland: United Nations Economic Commission for Europe, 2019. Retrieved at http://www.unece.org/fileadmin/DAM/trade/agr/FoodLossChalenge/FoodLossWaste\_QuantificationMethodology.pdf

United Nations Environment Programme. “Food Waste Index Report 2021.” United Nations Environment Programme, March 4, 2021. Retrieved at https://www.unep.org/resources/report/unep-food-waste-index-report-2021

Tags: Governmental Reports

United Nations Environment Programme. “Food Waste Index Report 2021 Appendix.” United Nations Environment Programme, 2021. Retrieved at https://wedocs.unep.org/bitstream/handle/20.500.11822/35356/FWA.pdf?sequence=1&isAllowed=y

Tags: Governmental Reports

United Nations Environment Programme. “Food Waste Index Update.” Sustainable Food Systems,United Nations Environment Programme, March 4, 2021. Retrieved at https://www.unep.org/resources/report/unep-food-waste-index-report-2021

Tags: Governmental Reports

United Nations Partnerships for SDGs. “Basque Plan of Action against Food Waste.” UN Sustainable Development, nd. [Start January 1, 2018; end December 31, 2020] Retrieved at https://sustainabledevelopment.un.org/partnership/?p=36792

United States Congress. “Food Waste from Field to Table.” Hearing before the Committee on Agriculture, House of Representatives, One Hundred Fourteenth Congress, Second Session, May 25, 2016. United States Congress, House Committee on Agriculture, Publication: 2016.

Urer, Meric. “Turkey Wastes One Fifth of its Food Production: Min.” AA, October 16, 2020. Retrieved at https://www.aa.com.tr/en/environment/turkey-wastes-one-fifth-of-its-food-production-min/2009205

Tags: Governmental Reports, Turkey

USDA. *A Citizen’s Guide to Food Recovery*. [Washington, DC]: U.S. Dept. of Agriculture, 1996. Retrieved at https://books.google.co.vi/books?id=ivUHohh\_7pEC&pg=PP1&dq=%22A+Citizen%27s+Guide+to+Food+Recovery%22&hl=en&sa=X&redir\_esc=y#v=onepage&q=%22A%20Citizen’s%20Guide%20to%20Food%20Recovery%22&f=false

USDA. *Best Practices for Food Recovery and Gleaning in the School Lunch Program: SY 1998-1999.* [Washington, DC]: [U.S. Dept. of Agriculture], 1999.

USDA. “Let’s Glean: United We Serve Toolkit.” United States Department of Agriculture, 2010. Retrieved at http://www.usda.gov/documents/usda\_gleaning\_toolkit.pdf

USDA. “Food Product Dating.” Food Safety and Inspection Service, United States Department of Agriculture, revised September 2011. Retrieved at http://www.fsis.usda.gov/PDF/Food\_Product\_Dating.pdf

USDA. “Anti Food Waste Movement Gets Government Support.” Global Agricultural Information Network (GAIN Report GM13011), U.S. Department of Agriculture, April 23, 2013. Report No.. Retrieved at https://gain.fas.usda.gov/Recent%20GAIN%20Publications/Anti%20Food%20Waste%20Movement%20Gets%20Government%20Support\_Berlin\_Germany\_3-7-2013.pdf

USDA. “Nutrient Content of the U.S. Food Supply, 1909-2010.” U.S. Department of Agriculture, nd. Retrieved at https://www.cnpp.usda.gov/USFoodSupply-1909-2010

USDOE. “DOE Releases Analysis of Biofuels, Bioproducts from Waste Streams.” U.S. Department of Energy, January 17, 2017. Retrieved at http://biomassmagazine.com/articles/14118/doe-releases-analysis-of-biofuels-bioproducts-from-waste-streams

USDOE. *Biofuels and Bioproducts from Wet and Gaseous Waste Streams: Challenges and Opportunities*. U.S. Department of Energy, Office of Energy Efficiency and Renewable Energy, Bioenergy Technologies Office, January 18, 2017. Retrieved at https://energy.gov/sites/prod/files/2017/01/f34/biofuels\_and\_bioproducts\_from\_wet\_and\_gaseous\_waste\_streams\_full\_report\_2.pdf

US Department of State. Bureau of International Information Programs. “Saving Food Saves Lives.” Washington, DC: US Department of State. Bureau of International Information Programs. July 2013. Pamphlet. 4 pages. Retrieved at https://static.america.gov/uploads/sites/8/2016/05/Saving-Food-Saves-Lives\_English\_508.pdf

Varma, K. J. M. “Chinese Military to Introduce Robot Cooks, Prevent Food Waste by Troops.” Outlook India, August 20, 2020. Retrieved at https://www.outlookindia.com/newsscroll/chinese-military-to-introduce-robot-cooks-prevent-food-waste-by-troops/1919793

Veolia. “Imagine 2050; The Future of Water, Waste and Energy; How UK Industry Will Need to Adapt for Tomorrow.” Veolia UK, 2020. Retrieved at https://www.veolia.co.uk/sites/g/files/dvc1681/files/document/2016/11/Veolia\_Imagine2050\_-\_Imagine\_industry\_in\_2050.pdf

Tags: Corporate Reports

Vision 2010. “Vision 2020 - UK Roadmap to Zero Food Waste to Landfill.” UK: ReFOOD and Bioregional, nd [2013]. Retrieved at https://www.vision2020.info/assets/pdf/Vision\_2020\_roadmap.pdf

Vittuari, Mateo, Paolo Azzurro, etc. “Recommendations and Guidelines for a Common European Food Waste Policy Framework.” The European Commission, Bologna, July 2016. Retrieved at https://www.eu-fusions.org/phocadownload/Publications/D3.5%20recommendations%20and%20guidelines%20food%20waste%20policy%20FINAL.pdf

VOA News. “Food Waste Problem Needs Better Data: UN Report.” Voice of America, News, March 4, 2021. Retrieved at https://www.voanews.com/usa/food-waste-problem-needs-better-data-un-report

Tags: Governmental Reports

von Bormann, Tatjana (ed) *et al.* “Food Loss and Waste: Facts and Futures: Taking Steps Towards a More Sustainable Food Future.” World Wildlife Fund for Nature South Africa (WWF-SA), 2017. Retrieved at https://www.wwf.org.za/?21641/Food-Loss-and-Waste-Facts-and-Futures-Report

Vulcano, Giulio, and Lorenzo Ciccarese. “Report Food Waste: a Systemic Approach for Structural Prevention and Reduction.” Raporti 267/2017 Rome: Istituto Superiore per la Protezione e la Ricerca Ambientale, Dicembre 2017. Retrieved at https://www.isprambiente.gov.it/en/publications/reports/food-waste-a-systemic-approach-for-structural-prevention-and-reduction?set\_language=en

Tags: Governmental Reports, Italy

The Waite Research Precinct. “New Research Centre to Fight Food Waste.” The Waite Research Precinct, April 12, 2018. Retrieved at https://www.thewaite.org/new-research-centre-to-fight-food-waste

Walport, Mark, and Ian Boyd. “From Waste to Resource Productivity.” Government Office of Science, UK, January 2017. [Includes sub-report on food waste] Retrieved at \*\*\*\*

Wan, Lester. “Fighting Food Waste in Singapore: ‘No Brainer’ Tracking Tech and First Standard Unveiled.” Food Navigator, May 16, 2018. Retrieved at https://www.foodnavigator-asia.com/article/2018/05/16/fighting-food-waste-in-singapore-no-brainer-tracking-tech-and-first-standard-unveiled

Wageningen University & Research. “Changing Rules for Fight Against Food Waste.” Wageningen University & Research, October 9, 2020. Retrieved at https://www.wur.nl/en/show/Changing-the-Rules-for-the-Fight-Against-Food-Waste.htm?utm\_source=miragenews&utm\_medium=miragenews&utm\_campaign=news

Tags: Netherlands, Reports

Waste360. “National Zero Waste Council Releases Strategy for Preventing Food Waste in Canada.” Waste360, May 30, 2018. Retrieved at http://www.waste360.com/food-waste/national-zero-waste-council-releases-strategy-preventing-food-waste-canada

Waste Reduction and Management Division. “Taking Stock: Reducing Food Loss and Waste in Canada.” Canada, Environment and Climate Change Canada, Gatineau, QC: Environment and Climate Change Canada = Environnement et Changement climatique Canada, 2019.

WBCSD. “Tackling Food Loss and Waste.” Geneva, Switzerland, World Business Council for Sustainable Development. Retrieved at https://wbcsd.org/Sector-Projects/Global-Agribusiness-Alliance/Tackling-food-loss-and-waste

Weber, Bob. “Report Finds Canadians Waste a Lot of Food.” CT News, April 4, 2018. Retrieved at https://www.ctvnews.ca/canada/report-finds-canadians-waste-a-lot-of-food-1.3869585

Wei, Clarissa. “How Angelenos Are Using Food Waste to Their Advantage.” KCET, May 26, 2017. Retrieved at https://www.kcet.org/food-living/how-angelenos-are-using-food-waste-to-their-advantage

Wertime, David. “Meet China's Political Convention Watchers.” Politico, August 27, 2020. Retrieved at https://www.politico.com/newsletters/politico-china-watcher/2020/08/27/china-watches-the-democratic-and-republican-conventions-weibo-trump-nation-builder-biden-490194

Westcott, Ben. “Restaurant Chain in China Apologizes for Weighing Diners to Determine How Much Food They Should Eat.” CNN August 1, 2020. Retrieved at https://edition.cnn.com/travel/article/china-restaurant-weighing-customers-intl-hnk-scli/index.html

Tags: China, Governmental

Westcott, Ben, and Nectar Gan. “In Authoritarian China, Eating Freely Is a Cherished Activity. Now a Food Waste Campaign Wants to Control Meals, Too.” CNN, August 29, 2020. Retrieved at https://edition.cnn.com/2020/08/28/asia/china-xi-jinping-clean-plate-campaign-dst-intl-hnk/index.html

Whitehead, Peter, Julian Parfitt, Katherine Bojczuk, and Keith James. “Estimates of Waste in the Food and Drink Supply Chain.” Banbury, Oxon: Waste and Resources Action Programme, October 2013. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Estimates%20of%20waste%20in%20the%20food%20and%20drink%20supply%20chain\_0.pdf

Whitlock, Robin. “New Global Report to Help Cities Manage Food Waste.” Renewable Energy, May 16, 2018. Retrieved at https://www.renewableenergymagazine.com/biogas/new-global-report-to-help-cities-manage-20180516

WhyHunger. “The ROOT Report: Fighting Food Waste in New Orleans and Across South Louisiana.” New York, WhyHunger, September 24, 2019. Retrieved at https://whyhunger.org/category/blog/the-root-report-creating-a-new-food-system-in-california-2/

Whyte, Anna. “Critical Recycling Report Pushes for Food Waste Collection and Nationwide Approach.” 1 News, August 26, 2020. Retrieved at https://www.tvnz.co.nz/one-news/new-zealand/critical-recycling-report-pushes-food-waste-collection-and-nationwide-approach

Wilke, C. R., and P. A. Carroad. “Enzymes and Microorganisms in Food Industry Waste Processing and Conversion to Useful Products: a Review of the Literature.” Berkeley, Calif.: Lawrence Berkeley National Laboratory; Oak Ridge, Tenn.: Distributed by the Office of Scientific and Technical Information, U.S. Dept. of Energy, 1976.

Winkworth-Smith, C. G., T. J. Foster, and W. Morgan. “The Impact of Reducing Food Loss in the Global Cold Chain.” The University of Nottingham, March 2015. Retrieved at http://naturalleader.com/wp-content/uploads/2016/04/UTC-Nottingham-Report\_3-30\_FINAL.pdf

Winters, Joseph. “Does the Government’s Food Waste Reduction Plan Pass the Sniff Test?” Grist, July 27, 2020. Retrieved at https://grist.org/food/does-the-governments-food-waste-reduction-plan-pass-the-sniff-test/

Wolfe, Jeff. “New Jersey Department of Agriculture Partners with Food Banks to Help Prevent Food Waste.” Press of Atlantic City, September 10, 2020. Retrieved at https://pressofatlanticcity.com/currents\_gazettes/brigantine/new-jersey-department-of-agriculture-partners-with-food-banks-to-help-prevent-food-waste/article\_69992cdb-cf14-506a-aff6-484bbb743bc8.html

Tags: Covid-19, Food Banks, Governmental

World Bank Group. “A Conceptual Framework for a National Strategy on Food Loss and Waste in Mexico.” World Bank Group, 2019. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Conceptual\_Framework\_for\_a\_National\_Strategy\_on\_Food\_Loss\_and\_Waste\_for\_Mexico.pdf

Tags: Mexico, Reports

World Bank Group. “Addressing Food Loss and Waste: A Global Problem with Local Solutions.” World Bank Group, September 2020. Retrieved at https://openknowledge.worldbank.org/handle/10986/34521

Tags: Reports

World Economic Forum (WEF). “World Economic Forum’s System Initiative on Shaping the Future of Food. “Innovation with a Purpose: Improving Traceability in Food Value Chains through Technology Innovations.” Cologny/Geneva, Switzerland: World Economic Forum and McKinsey & Company, January 2019. Retrieved at https://www.weforum.org/reports/innovation-with-a-purpose-improving-traceability-in-food-value-chains-through-technology-innovations

World Economic Forum (WEF). “Innovation with a Purpose: Improving Traceability in Food Value Chains through Technology Innovations.” Cologny/Geneva, Switzerland: World Economic Forum and McKinsey & Company, January 22, 2020. Retrieved at http://www3.weforum.org/docs/WEF\_Traceability\_in\_food\_value\_chains\_Digital.pdf

World Economic Forum. “New Nature Economy Report II: Future of Nature and Business.” Cologny/Geneva, Switzerland: World Economic Forum, July 14, 2020. P. 43. Retrieved at http://www3.weforum.org/docs/WEF\_The\_Future\_Of\_Nature\_And\_Business\_2020.pdf

World Resources Institute. “Approaches for Excluding the Weight of Packaging from the Weight of Food Loss and Waste (FLW).” World Resources Institute, December 17, 2019. Retrieved at https://flwprotocol.org/wp-content/uploads/2019/12/FLW-Protocol\_Excluding-Weight-of-Packaging\_Guidance\_2019Dec17.pdf

WWF-UK and Tesco. “Driven to Waste: The Global Impact of Food Loss and Waste on Farms.” World Wildlife Fund-UK and Tesco, July 20, 2021. Retrieved at https://wwf.panda.org/discover/our\_focus/food\_practice/food\_loss\_and\_waste/driven\_to\_waste\_global\_food\_loss\_on\_farms/

Tags: Farms, Organization Reports

WRAP. “Surplus Food Redistribution in the UK; 2015 to 2017.” Banbury, Oxon: Waste and Resources Action Programme, July 2018. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Food%20Surplus%20Redistribution%20Estimate%202017%20-%20Information%20sheet.pdf

WRAP. *The Food We Waste.* Food Waste Report v2. Banbury, Oxon: Waste and Resources Action Programme, May 2008; revised July 2008. Retrieved at https://wrap.s3.amazonaws.com/the-food-we-waste.pdf

WRAP. *Consumer Attitudes to Food Waste and Food Packaging*. Final Report – Executive Summary. Banbury, Oxon: Waste and Resources Action Programme, March 2013. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Exec%20Summary%20-%20Consumer%20attitudes%20to%20food%20waste%20and%20packaging.pdf

WRAP. “Restaurants: Taking Action on Waste.” Banbury, Oxon: Waste and Resources Action Programme, nd. Retrieved at http://www.wrap.org.uk/sites/files/wrap/Restaurants.pdf

WRAP. “The Courtauld 2025 Baseline and Restated Household Food Waste Figures.” Waste and Resources Action Programme, May 22, 2018. Retrieved at http://www.wrap.org.uk/content/courtauld-2025-baseline-and-restated-household-food-waste-figures

WRAP. *Understanding Food Waste.* Banbury, Oxon: Waste and Resources Action Programme, March 2007. Retrieved at http://www.wrap.org.uk/sites/files/wrap/FoodWasteResearchSummaryFINALADP29\_3\_\_07.pdf

WRAP. “Target. Measure. Act: Food Waste Reduction Roadmap & Toolkit.” Banbury, Oxon: Waste and Resources Action Programme, September 2018. Retrieved at http://www.wrap.org.uk/sites/files/wrap/food-waste-reduction-roadmap-toolkit.pdf

WRAP. “Household Food Waste Collections Guide.” Banbury, Oxon: Waste and Resources Action Programme, June 2019. Retrieved at http://www.wrap.org.uk/content/household-food-waste-collections-guide

WRAP. “Food Waste Falls by 7% per Person in Three Years.” Banbury, Oxon: Waste and Resources Action Programme, January 24, 2020. Retrieved at https://wrap.org.uk/content/food-waste-falls-7-person-three-years

WRAP. “Food Waste Trends Survey 2019.” Banbury, Oxon: Waste and Resources Action Programme, January 24, 2020. Retrieved at https://wrap.org.uk/content/food-waste-trends-survey-2019

WRAP. “Your Business is Food” is a program to help hospitality and food businesses to save money and boost profits by throwing away less food. It includes Your Business is Food Starter Guide (qv), a FoodSave 3 Day Tracking Calculator (qv). “Your Business is Food 7 Day Calculator Quick Start Guide” (qv), Your Business Is Food 7 Day Tracking Sheet” (qv), Your Business is Food Starter Guide (qv), and “Your Business Is Food Summary Checklist (qv).

Website: https://partners.wrap.org.uk/campaigns/your-business-is-food/

WRAP. “Your Business is Food Starter Guide” is “designed to help your business save money and boost profits. These simple steps and resources will help you reduce the amount of food thrown away by engaging staff and customers.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10414/

WRAP. “FoodSave 3 Day Tracking Calculator” helps “track how much food is being thrown away in your business. It automatically calculates what the food thrown away is costing you, and shows what savings your business could make. When used alongside the “Your Business is Food” 3 day tracking sheet, the calculator can help you to reduce the amount of food thrown away in your business.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10254/

WRAP. “Your Business is Food 7 Day Calculator Quick Start Guide.” was developed by Manchester Metropolitan University. It “helps you to track how much food is being thrown away in your business. It automatically calculates what the food thrown away is costing you and shows what savings your business could make. When used alongside the other materials in the “Your business is food, don’t throw it away” Starter Pack, such as the 7 day tracking sheet, the Food Tracking Calculator can help you to reduce the amount of food thrown away in your business.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10253/

WRAP. “Your Business Is Food 7 Day Tracking Sheet.” “... helps food businesses to easily monitor and measure food thrown away over a 7 day period.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10115/

WRAP. “Your Business is Food Starter Guide” “is designed to help your business save money and boost profits.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10549/

WRAP. “Your Business Is Food Summary Checklist.” which “helps staff in food businesses with a handy way of ticking off their progress on the necessary actions to prevent food from being thrown away.” It is part of the “Your Business is Food” program (qv).

Website: https://partners.wrap.org.uk/assets/10116/

WRAP. “Food Waste Reduction Roadmap Grower Guidance for Measuring In-field Food Surplus and Waste.” Banbury, Oxon: Waste and Resources Action Programme, March 17, 2020. Retrieved at https://wrap.org.uk/roadmap-grower-guidance

WRAP. “Surplus Food Redistribution Labelling Guidance.” Banbury, Oxon: Waste and Resources Action Programme, April 2020. Retrieved at https://www.wrap.org.uk/content/surplus-food-redistribution-labelling-guidance

WRAP. “Redistribution Labelling Guide, Banbury, Oxon: Waste and Resources Action Programme, 2017 Updated April 2020. Retrieved at https://www.wrap.org.uk/sites/files/wrap/Surplus\_food\_redistribution\_labelling\_guide.pdf

WRAP. “Food Waste in Schools Full Report WRAP.” Waste and Resources Action Programme, May 10, 2019. Retrieved at http://superadfbackend.brb.com.br/food\_waste\_in\_schools\_full\_report\_wrap.pdf

Tags: Governmental, Schools

Wright, Sigrid, Sarah Antonelli, *et al*. *Rebalancing the Food Waste Equation: A Case Study for Santa Barbara*. Santa Barbara: Community Environmental Council, October 2015. Retrieved at http://www.cecsb.org/wp-content/uploads/2015/10/CEC-rebalancing-the-food-waste-equation.pdf

Wunder, Stephanie, Erica van Herpen, Kate Bygrave, Hilke Bos-Brouwers, Flavien Colin, Karin Östergren, Matteo Vittuari, Hannah Pinchen, and Melanie Kemper. “REFRESH Final Results Brochure.” February 2020. Retrieved at https://eu-refresh.org/refresh-final-results-brochure

Wunder, Stephanie. “REFRESH Policy Brief: Reducing Consumer Food Waste.” EU Horizon 2020 REFRESH. Retrieved at https://eu-refresh.org/reducing-consumer-food-waste

Wyman, Oliver. *Sell More– Waste Less –International Best Practices.* ECR, October 20, 2015. Retrieved at http://www.ecr.cz/download/skupiny-prezidium-ecr/pracovni-materialy/ten\_best\_practices\_from\_oliver\_wyman\_-\_stefan\_winter.pdf

Wyss, Johanna. *Food Waste an der Kantonsschule Wettingen*. Kantonsschule Wettingen, Switzerland, 2019.

Xinhua. “Xi Focus: Xi Stresses Stopping Wasting Food, Promoting Thrift.” People's Daily, August 11, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/11/c\_139282457.htm

Xinhua. “Chinese Livestream Platforms Asked to Curb Shows Encouraging Wasting Food.” Xinhua.net, August 14, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/14/c\_139290593.htm

Xinhua. “Binge Eating Vloggers Urged to Stop Food-wasting Shows.” China Daily, August 16, 2020. Retrieved at https://www.chinadaily.com.cn/a/202008/16/WS5f386e78a3108348172608b5.html

Xinhua. “China's Tourism Sector to Curb Waste of Food.” Xinhua, August 18, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/18/c\_139299327.htm

Xinhua. “AI Program Encourages Young Chinese to Clear Plates.” Xinhua, August 25, 2020. Retrieved at https://www.shine.cn/news/nation/2008244743/

Xinhua. “China Focus: Volunteers Ensure Food Waste Leaves Bad Taste for Society.” Xinhua, August 28, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/28/c\_139324489.htm

Xinhua. “Strict Supervision Sought to End Food Waste among Officials.” Xinhua, August 28, 2020. Retrieved at http://www.xinhuanet.com/english/2020-08/28/c\_139324956.htm

Xue, Yujie. “China’s Internet Watchdog Shuts down 13,600 Mukbang Accounts for Promoting Food Waste.” the Star, September 4, 2020. Retrieved at https://www.thestar.com.my/aseanplus/aseanplus-news/2020/09/04/chinas-internet-watchdog-shuts-down-13600-mukbang-accounts-for-promoting-food-waste

Tags: China, Goovernmental, Websites

Yi, Xing, Xin Wen, Zhu Lixin and Zhang Yu. “War Against Food Waste Heats up.” China Daily, August 17, 2020. Retrieved at https://www.chinadaily.com.cn/a/202008/17/WS5f39c582a310834817260a09.html

Youngman, Angela. “Tackling Food Waste Together: the Vital Role of Community Initiatives.” Produce Business, February 7, 2017. Retrieved at http://www.producebusinessuk.com/insight/insight-stories/2017/02/07/tackling-food-waste-together-the-vital-role-of-community-initiatives

Zero Waste Scotland. “Food Waste Reduction Plan.” Zero Waste Scotland, 2019. Retrieved at https://www.zerowastescotland.org.uk/sites/default/files/Food%20Waste%20Reduction%20Action%20Plan.pdf

Zero Waste SA. *Food Waste Pilot Survey Market Research Report.* Adelaide, South Australia: Zero Waste SA, September 2009. Retrieved at http://www.greenindustries.sa.gov.au/publications

Zero Waste SA. *Valuing Our Food Waste; South Australia’s Household Food Waste Recycling Pilot Summary Report - 2010*. Adelaide, South Australia: Zero Waste SA, 2010. Retrieved at http://www.zerowaste.sa.gov.au/upload/resource-centre/publications/food-waste/VALUING%20OUR%20FOOD%20WASTE.pdf

Zero Waste Scotland. “A Survey of the Organics Reprocessing Industry in Scotland in 2014.” Zero Waste Scotland, April 2016. Retrieved at http://www.zerowastescotland.org.uk/sites/default/files/2014%20organic%20survey%20Final%20%2801-07-2016%29.pdf

Zero Waste Scotland. “Deposit Return Evidence Summary.” Zero Waste Scotland, June 2017. Retrieved at http://www.zerowastescotland.org.uk/sites/default/files/Deposit%20Return%20Evidence%20Summary.pdf

Zero Waste Scotland. “Scotland and the Circular Economy.” Ellen MacArthur Foundation in collaboration with Zero Waste Scotland, September 2018. Retrieved at https://www.zerowastescotland.org.uk/sites/default/files/Scotland%20and%20the%20Circular%20Economy%20%28a%20report%20for%20the%20Scottish%20Government%29.pdf

IPL.ORG Reports

“Definition of Waste Management in South Africa.” Retrieved at https://www.ipl.org/essay/Definition-Of-Waste-Management-In-South-Africa-F3DD6GHESJFR

“Difference Between Food Loss and Plate Waste.” ??? Retrieved at https://www.ipl.org/essay/Difference-Between-Food-Loss-And-Plate-Waste-P3JZH674SCFR

“Difference Between Food Loss and Plate Waste.” Retrieved at https://www.ipl.org/essay/Difference-Between-Food-Loss-And-Plate-Waste-P3JZH674SCFR

“Environmental Impacts of Food Waste.” ??? Retrieved at https://www.ipl.org/essay/Environmental-Impacts-Of-Food-Waste-P3RXAJ774ACP6

“Food Waste In Malaysia.” Retrieved at https://www.ipl.org/essay/Food-Waste-In-Malaysia-FKKFF7HESCFR

“Food Waste and Infection.” Retrieved at https://www.ipl.org/essay/Food-Waste-And-Infection-PKMRZJGHESCFR

“Importance of Food Waste Management.” Retrieved at https://www.ipl.org/essay/Importance-Of-Food-Waste-Management-P32WP7H4SCPR

“Literature Review on Food Losss and Wastes.” ??? Retrieved at https://www.ipl.org/essay/Literature-Review-On-Food-Losss-And-Wastes-FKZNKJ5HESJP6

“Persuasive Essay on Food Waste.” ???. Retrieved at http”s://www.ipl.org/essay/Persuasive-Essay-On-Food-Waste-P3ESAJMH4ACPR

“Social Consequences of Food Waste.” May 11, 2020. Retrieved at https://www.ipl.org/essay/Social-Consequences-Of-Food-Waste-P3VBTM7ESJP6

“The Big Waste: Why Do We Throw Away So Much Food?” ??? Retrieved at https://www.ipl.org/essay/The-Big-Waste-Why-Do-We-Throw-FK6RUHHESCF6

“The Causes and Impact of Food Wastage in Malaysia.” Retrieved at https://www.ipl.org/essay/The-Causes-And-Impact-Of-Food-Wastage-P3P29R74AJP6

“The Importance of Waste Management In Pakistan.” ??? Retrieved at https://www.ipl.org/essay/The-Importance-Of-Waste-Management-In-Pakistan-FK2RCJW7EAJF6

“The Waste Of Food Waste.” Retrieved at https://www.ipl.org/essay/The-Waste-Of-Food-Waste-F3XDMF74ACF6

“The Importance of Food Waste in the Modern World.” Retrieved at https://www.ipl.org/essay/The-Importance-Of-Food-Waste-In-The-P3A6R7EACP

“The Importance of Hospitality in the Hotel Industry.” Retrieved at https://www.ipl.org/essay/The-Importance-Of-Hospitality-In-The-Hotel-P3HMTRHESCPR

Sakai, Kotono. “Effects of Food Waste in Japan Food.” IPL.org, ??? Retrieved at https://www.ipl.org/essay/Effects-Of-Food-Waste-In-Japan-Food-F3V23C6H4SCF6

LeanPath Reports, LeanPath Blog Posts, Articles About

Khatib, Hadi. “Exclusive: Sodexo and Leanpath to Launch AI-driven Food Waste Reduction Technology for F&B Sector.” AMEinfo, June 18, 2021. Retrieved at https://www.ameinfo.com/industry/life/exclusive-sodexo-and-leanpath-to-launch-ai-driven-food-waste-reduction-technology-for-business

Tags: LeanPath, Middle East

LeanPath. “Food Waste Intelligence.” LeanPath blog.

Website: https://blog.leanpath.com/

Tags: Leanpath Blog

LeanPath. “Leanpath Launches Mobile Food Waste Measuring Device for COVID-era “Menus.” LeanPath, August 3, 2020. Retrieved at https://blog.leanpath.com/introducing-leanpath-go

Tags: Covid-19, LeanPath

LeanPath. “Leanpath Makes it Faster and Easier to Cut Food Waste and Costs with New Suite of Tools.” LeanPath Oct 15, 2020. Retrieved at https://www.bluemountaineagle.com/news/state/leanpath-makes-it-faster-and-easier-to-cut-food-waste-and-costs-with-new-suite/article\_5b76b61b-c16f-5f57-9422-2eb4dc4afb75.html

Tags: LeanPath

LeanPath. “Preventing Food Waste at the Buffet A Guide for Chefs and Managers.” LeanPath. Retrieved at https://info.leanpath.com/preventing-food-waste-at-the-buffet

LeanPath. “Empowering & Engaging Culinary Teams to Prevent Food Waste.” LeanPath. Retrieved at https://info.leanpath.com/whitepaper-empowering-engaging-culinary-teams-to-prevent-food-waste

LeanPath. “20 Waste-Cutting Tips Every Foodservice Chef Should Know.” LeanPath. Retrieved at https://info.leanpath.com/20-food-waste-cutting-tips-guide

LeanPath. “The Power of Automation: Driving Better Food Waste Results with Automation.” LeanPath. Retrieved at https://info.leanpath.com/power-of-automation

LeanPath. “10 Ways to Save Money by Managing Food Waste Differently.” LeanPath. Retrieved at https://info.leanpath.com/10-ways-to-save-guide

LeanPath. “Short Guide to Food Waste Management Best Practices.” LeanPath. Retrieved at https://info.leanpath.com/food-waste-management-guide

LeanPath. “How to Conduct a Food Waste Audit. LeanPath.” Retrieved at https://info.leanpath.com/waste-audit-guide

LeanPath Blog. “Leanpath Scout, a New Food Waste Tracker for Lower-volume Kitchens.” LeanPath Blog, September 1, 2020. Retrieved at https://blog.leanpath.com/leanpath-launches-leanpath-scout-a-new-food-waste-tracker-for-lower-volume-kitchens

Tags: Leanpath

Leanpath. “Leanpath Expands Access to Food Waste Prevention with Leanpath Scout.” PR Newswire, September 9, 2020. Retrieved at https://www.prnewswire.com/news-releases/leanpath-expands-access-to-food-waste-prevention-with-leanpath-scout-301126467.html

Tags: Leanpath

Natural Resources Defense Council (NRDC) Reports, Surveys, NRDC Blogs, etc.

Berkenkamp, JoAnne. “Assessing Corporate Performance on Food Waste Reduction: A Strategic Guide for Investors.” Natural Resources Defense Council Issue Brief April 17, 2017.

Retrieved at https://www.nrdc.org/resources/assessing-corporate-performance-food-waste-reduction-strategic-guide-investors

Berkenkamp, JoAnne. “Wasting less Food in K-12 Settings: Best Practices for Success.” New York: Natural Resources Defense Council, Issue Brief, November 2018. Retrieved at https://www.nrdc.org/sites/default/files/k-12-food-waste-best-practices-ib.pdf

Berkenkamp, JoAnne, Darby Hoover, and Yerina Mugica. “Food Matters: What Food We Waste and How We Can Expand the Amount of Food We Rescue.” New York: Natural Resources Defense Council, Issue Brief, October 2017. Retrieved at https://www.nrdc.org/sites/default/files/food-matters-ib.pdf

Brock, Adam, and Reuben Gregory. “Strengthening Denver’s Food Rescue Ecosystem.” New York: Natural Resources Defense Council, October 24, 2018. Retrieved at https://www.nrdc.org/sites/default/files/denver-food-rescue-assessment-20190814\_0.pdf

Hoover, Darby, Lindsey Ganson, Linda Breggin and Evan Wofford. “Food Waste Strategic Communications and Partnership Guide.” “Once a community has selected strategies and developed a plan to tackle food waste, it should build support for that plan with both external and internal audiences. This guide provides a framework to guide how to build a communications strategy and community support.” New York: Natural Resources Defense Council (NRDC), November 12, 2019. Retrieved at https://www.nrdc.org/resources/food-waste-strategic-communications-and-partnership-guide

Hoover, Darby, and Yvette Cabrera. “Building Out the Food Matters Toolbox: New Food Waste Tools.” New York: Natural Resources Defense Council (NRDC) blog post, November 25, 2019. Retrieved at https://www.nrdc.org/experts/darby-hoover/building-out-food-matters-toolbox-new-food-waste-tools

Natural Resources Defense Council. “Food Waste Progress Metrics Guide.” “Cities engaging in food waste initiatives are increasingly interested in assessing how effective those initiatives are, in order to determine where to allocate current and future resources for food waste policies and programs. This new guide builds on our toolkit and is intended to suggest to municipalities a wide range of potential metrics they can use to assess progress on food waste interventions, including both qualitative and quantitative metrics (with an emphasis on quantitative metrics that will more readily enable tracking progress over time).” Natural Resources Defense Council (NRDC), November 7, 2019. Retrieved at https://www.nrdc.org/resources/assessing-progress-food-waste-interventions-city-level

Natural Resources Defense Council. “Food Waste Restaurant Challenge Guide.” “Some cities have successfully engaged restaurants and other sectors, including hospitality and retail, through food waste challenges that engage local businesses in adopting specific practices to reduce the amount of food going to waste, donate surplus food, and recycle food scraps. This guide to implementing a restaurant (or other business) food waste challenge is based on the models in Nashville and Denver and is intended to guide cities interested in adopting their own business food waste challenges.” New York: Natural Resources Defense Council (NRDC), November 5, 2019. Retrieved at https://www.nrdc.org/resources/food-waste-restaurant-challenge-guide

Natural Resources Defense Council. “Food Waste Public Education Guide.” “Effectively engaging the public about ways to reduce food waste in integral to ensuring successful food waste reduction efforts. This tool provides information on how cities can communicate food waste awareness and household prevention strategies to their constituents.” New York: Natural Resources Defense Council (NRDC), January 9, 2020. Retrieved at https://www.nrdc.org/resources/increasing-public-awareness-about-food-waste-prevention-guide

Natural Resources Defense Council. “Health Inspector Training for Food Donation Guide.” “Health inspectors are ideally positioned to dispel myths that prevent food donation, convey their city government’s interest in addressing food insecurity, and most broadly, communicate directly with licensed food facilities to ensure they have the information they need to donate food safely. This tool provides training materials to mobilize inspectors as ambassadors for safe food donation and share needed information with licensed food facilities about how to donate safely.” New York: Natural Resources Defense Council (NRDC), November 6, 2019. Retrieved at https://www.nrdc.org/resources/health-inspector-training-food-donation-guide

Natural Resources Defense Council. “Food Rescue Client Survey Guide.” “A core aim of our work in the food rescue space is ensuring that the voices of those who seek food assistance are integral to community dialogue about the future of a city’s food rescue system. This guide encourages cities to solicit input from end-users and provides practical, adaptable tools for doing so.” New York: Natural Resources Defense Council (NRDC), November 11, 2019. Retrieved at https://www.nrdc.org/resources/food-rescue-client-survey-guide

Natural Resources Defense Council. “Food Donations from Farms Guide.” “In many communities, there is a particularly acute need for donation of fresh fruits and vegetables and other farm-fresh products, beyond what is currently being donated. This guide shares lessons learned from engaging farmers in New York state and Nashville, and includes our Nashville farm survey instrument, Nashville farm survey results, and other resources.” New York: Natural Resources Defense Council (NRDC), November 6, 2019. Retrieved at https://www.nrdc.org/resources/food-donations-farms-guide

Natural Resources Defense Council. “Food Waste Generation and Food Rescue Potential Baseline Calculator Guide.” “This tool provides an overview of the baseline calculator process, and tips to help cities communicate about the results of the calculator with city decision-makers and progress on to other toolkit strategies.” New York: Natural Resources Defense Council (NRDC), November 5, 2019. Retrieved at https://www.nrdc.org/resources/food-waste-generation-and-food-rescue-potential-baseline-calculator-guide

Natural Resources Defense Council. “Nashville Farm Survey on Food Donation - Results.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/nashville-farm-survey-food-donation-results.pdf

Natural Resources Defense Council. “A Farmer’s Guide to the New York State ‘Farm to Food Bank’ Tax Credit - Appendix.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/farmers-guide-new-york-farm-to-food-bank-tax-credit-appendix.pdf

Natural Resources Defense Council. “Addressing Food Waste and Increasing Food Donation Through The New York Farm to Food Bank Tax Credit - Report; Bringing Anti-hunger Advocates, Farmers, and Environmentalists Together for Change.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/new-york-farm-to-food-bank-tax-credit-report.pdf

Natural Resources Defense Council. “A Farmer’s Guide to the Enhanced Federal Tax Deduction for Food Donation - Summary.” New York: Natural Resources Defense Council, June 2016. Retrieved at https://www.nrdc.org/sites/default/files/farmers-federal-tax-deduction-food-donation.pdf

Natural Resources Defense Council. “Metrics Guide: Assessing City-Level Food Waste Progress.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/food-matters-metrics-assessing-food-waste-progress.pdf

Natural Resources Defense Council. “Save the Food: Public Education Action Tactics for Cities and Counties.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/save-the-food-public-education-action-tactics.pdf

Natural Resources Defense Council. “Guidance for Volunteers Administering Food Rescue Client Survey.” developed by the Maryland Food Bank, New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/volunteer\_guidance\_on\_letterhead\_final\_v2\_1.pdf

Natural Resources Defense Council. “Nashville Farm Survey on Food Donation - Survey Instrument.” New York: NRDC, nd. Retrieved at https://www.nrdc.org/sites/default/files/nashville-farm-survey-food-donation-instrument.pdf

Sevilla, Nina. “Memphis & Pittsburgh Make Proclamations to Reduce Food Waste.” New York: NRDC, March 23, 2021. Retrieved at https://www.nrdc.org/experts/nina-sevilla/pittsburgh-memphis-make-proclamations-reduce-food-waste

Tags: Cities, NRDC Blogs

Sevilla, Nina, and Madeline Keating. “City-to-City Learning Exchange Helps Reduce Food Waste.” Natural Resources Defense Council, May 13, 2021. Retrieved at https://www.nrdc.org/experts/nina-sevilla/city-city-learning-exchange-helps-reduce-food-waste

Tags: Cities, NRDC Blogs

6. Media on Food Waste

Art Exhibitions

Savage, Desiree. “Wollongong’s Moving Mountains Gallery Hosts ‘Art of Food Waste’ Exhibition.” Illawarra Mercury, November 8, 2017. Retrieved at http://www.illawarramercury.com.au/story/5042406/its-a-food-plight-at-wollongongs-moving-mountains-gallery/

Articles re Food Waste Media

Badore, Margaret. “Learn and Laugh: 5 Food Waste Videos.” TreeHugger.com, June 17, 2013. Retrieved at http://www.treehugger.com/green-food/unep-food-waste-videos.html

BBC News.“São Paulo’s Food Pellets Plan for Poor Children Divides Brazil.” BBC News, October 20, 2017. Retrieved at http://www.bbc.com/news/world-latin-america-41698885

Eat Drink Better. “The Big Waste: Food Network Looks at Food Waste in America.” January 9, 2012. Retrieved at http://eatdrinkbetter.com/2012/01/09/the-big-waste-food-network-looks-at-food-waste-in-america/

Forum: Everything Else. “Great British Waste Menu...BBC News.” Jamie Oliver’s Forum: Everything Else, August 25, 2010. Retrieved at http://www.jamieoliver.com/forum/viewtopic.php?id=65452

Gallagher, Margaret. “Chefs Tackle Compost Cuisine to Honour New Nfb Film.” CBC, January 9, 2017. Retrieved at http://www.cbc.ca/news/canada/british-columbia/chefs-tackle-compost-cuisine-to-honour-new-nfb-film-1.3925303

Grover, Sami. “Meet the Freegans: Excellent Dumpster Diving Documentary.” treehuger, August 3, 2009. Retrieved at http://www.treehugger.com/green-food/meet-the-freegans-excellent-dumpster-diving-documentary-video.html

Lacsamana, Pauline. “Anthony Bourdain to Produce History of Food Waste Film.” Daily Meal, November 2, 2016. Retrieved at http://www.thedailymeal.com/news/eat/anthony-bourdain-produce-history-food-waste-film/110216

Lancaster Evening Post. “Moving Film Highlights Impact of Charity Supporting Lancaster and Morecambe.” Lancaster Evening Post, January 8, 2017. Retrieved at http://www.lep.co.uk/news/moving-film-highlights-impact-of-charity-supporting-lancaster-and-morecambe-1-8320642

Lenneman, Fritz. “A Conversation with ‘Dive!’ Director Jeremy Seifert.” Food & Nutrition, August 26, 2013. Retrieved at http://www.foodandnutrition.org/September-October-2013/A-Conversation-With-Dive-Director-Jeremy-Seifert/

Perroni, Eva. “Films about Food Waste.” Food Tank, February 2018. Retrieved at https://foodtank.com/news/2018/02/18-films-inspire-outrage-mobilize/

Digital Exhibit

Utah State University Library. “HONR Think Tank Spring 2016: Food Waste.” Utah State University Libraries 2016.

Website: http://exhibits.usu.edu/exhibits/show/foodwaste/intro

Documentary Films, Television Specials and Series

**Aitken, Robin, and David Cairns. The Big Food Rescue.** BBC One. Five episode series. November 2016. Series two men on a “mission to change Britain’s food habits by rescuing the fresh food that supermarkets used to bin and getting it to the people who need it.”

Website: http://www.bbc.co.uk/programmes/b084mkt7

**Baldwin, Grant, and Jen Rustemeyer. “The Clean Bin Project: The Documentary**.” 2015. Documentary film that features partners Jen and Grant who “go head to head in a competition to see who can swear off consumerism and produce the least garbage Their light-hearted competition is set against a darker examination of the problem waste. Even as Grant and Jen start to garner interest in their project, they struggle to find meaning in their minuscule influence on the large-scale environmental impacts of our “throw-away society.”

Website: http://www.cleanbinmovie.com/

**Baldwin, Grant and Jen. “Just Eat It: A Food Waste Movie.”** 2015. Documentary film about food waste and food rescue by Peg Leg Films in partnership with British Columbia’s Knowledge Network. Stars include Jonathan Bloom, Tristram Stuart, and Dana Gunders.

Website: http://www.foodwastemovie.com/

**Beaver, Christopher. “Racing to Zero: in Pursuit of Zero Waste.”** 2014. Documentary film about San Francisco’s “pledged to achieve zero waste by 2020. Racing to Zero tracks San Francisco’s waste stream diversion tactics and presents innovative new solutions to waste. This film documents a surprising, engaging and inspiring race to zero.”

Website: http: http://www.trash24.org/

**Booker, Linda. “Straws.”** 2017. “Documentary film that charts the history of straws and continues to present day issues that surround our current culture’s obsession of single use conveniences. Used once and tossed, billions of non-recyclable plastic straws are used annually winding up in landfills, littering streets and finding their way to oceans. The Ocean Conservancy ranks straws as the number five most popular collected item at beach cleanups behind bottle caps, wrappers, and cigarette butts. A viral video of a sea turtle with a straw in its nose has now sparked anti- straw campaigns globally and inspiring sustainable alternatives. Actor/Director Tim Robbins narrates a humorous history of straws, and Director Linda Booker interviews marine researchers, artists, citizen activists, and business owners in California, Costa Rica and North Carolina about how it’s possible to make a sea of change, one straw at a time.” Stars: Wallace J. Nichols, Jackie Nunez, Tim Robbins.

Website: http://www.imdb.com/title/tt6445462/

**Chai, Anna, and Nari Kye. “Wasted! The Story of Food Waste.”** 2017. Documentary film directed by Anthony Bourdain that showcases celebrity chefs, such as Dan Barber, Mario Batali, Danny Bowien, and Massimo Bottura, who aim to reduce food waste and its impact on climate change. It highlights individuals and organizations that are engaged in food recovery and are empowering people “to solve one of the world’s most vexing dilemmas.” It premiered on Earth Day, April 22, 2017.

Website: http://www.imdb.com/title/tt6207096/

**Couric, Katie.** **“Scraps.”** 2017. It is a culinary series. “where national Sur La Table Chef Joel Gamoran travels across the U.S. creating incredible feasts in unexpected places, using the most out-of-the-box ingredients – food waste and scraps. Each episode of SCRAPS will follow Chef Joel to a new city where he partners with food waste champions to celebrate the local cuisine and create a delicious meal with food items many consider to be waste, like banana peels, shrimp shells, chicken bones and carrot stems. The pressure will be on as Joel will have less than a day to source ingredients, build a full menu and create a meal for an outdoor dinner party. From roadside foraging, to chocolate roasting, to oyster hunting – viewers will follow Joel on a one-of-a-kind food sourcing adventure in his refurbished 1963 Volkswagen bus, which doubles as his mobile.”

Website: http://www.fyi.tv/shows/scraps

Tags: Bananas, Documentary Films

**Food Exposed with Nelufar Hedayat** is an 8-part series by FUSION. The first episode focuses on food waste that premiered March 27, 2018.

Website: https://fusion.tv/show/food-exposed-with-nelufar-hedayat/?scrollto=full-episodes

**Food Network Special. “The Big Waste.”** January 9, 2012. This Food Network Special brought four of America’s top chefs– Bobby Flay, Michael Symon, Anne Burrell and Alex Guarnaschelli-- to examine food waste in America. The Special includes discussions of waste in food preparation and distribution, dumpster diving behind a supermarket, waste of the farm, and waste related to chickens and eggs. After 48 hours of preparation time, the chefs fed people only using food that they acquired.

Website: http://www.foodnetwork.com/shows/food-network-specials/all-specials/the-big-waste.html

**Garðarsdóttir, Rakel, and Ágústa M. Ólafsdóttir. “UseLess.”** June 13, 2018. Icelandic documentary “follows a young Icelandic mother through a journey to find out why we waste so much food. The documentary is presented in a positive solution-focused manner.” Interviews: Gunhild Anker Stordalen, Orsola De Castro, Tristram Stuart Gunhild Anker Stordale, Dawson Arthur Potts Dawson Selina Juul, Nicholas Krøyer Blok Viktoría Hermannsdóttir, Emma Marsh and Carry Somers.

Website: https://pro.imdb.com/title/tt8039076/

Tags: Films, Iceland

**Giving Thanks Day** is an episode of the PBS program Cyberchase that aired November 22, 2019. It provides “kids with ways to approach the problem of food waste in the show’s first Thanksgiving special. It includes a recipe “Leftover Turkey Cyber-Soup.” a dish families can make together” developed by Marcus Samuelsson.

Website: https://www.pbs.org/parents/thrive/combatting-food-waste-with-cyberchase

**Goldberg, Daniel.** **“Food Fighter.”** June 16, 2018. This Australian film follows Ronni Kahn, the founder of OzHarvest (qv), in her “crusade as she partners with the United Nations, rubs shoulders with royalty and Jamie Oliver’s juggernaut, rifles through dumpster bins and holds government to account. From the recent death of her daughter-in law to the very recent birth of her first grandchild, Ronni’s personal rollercoaster runs parallel to her meteoric rise as the face of food waste. Conceding she lacked the “courage” to stay and fight the Apartheid regime in her mother country, Food Fighter also follows Ronni’s road to redemption, an inspirational woman bidding to make peace with her past. In the end, it reveals what sort of individual it takes to effect such profound change globally.”

Website: http://www.transitionsfilmfestival.com/event/food-fighter/

**Hamilton, Gabrielle, and David Kinch. “Garbage.”** September 9, 2015. Mind of a Chef: Season 4, Episode 2. Gabrielle explores what is and isn’t garbage. She uses three iterations of a broth that starts off as water. From braised octopus and potatoes, to Maiale Tonnatto, to periwinkles in chorizo broth, Gabrielle shows us how the most delicious things keep getting better and better the longer you re-use the ingredients.

Website: https://mindofachef.vhx.tv/packages/mind-of-a-chef-season-4-gabrielle-hamilton-david-kinch/videos/moac-402-garbage-23-copy-01-vhx-h264

**Hatch, Karney. “Robin Hoods of the Waste: The Food Waste Solutions Documentary.”**Karney Hatch Videography of Portland, Oregon, August 2020. [Features a number of projects from around the US and the world, with interviewees including Tristram Stuart, Dana Gunders (ReFED), Doug Rausch (Daily Table), Ben Simon (Imperfect), Gary Oppenheimer (Ample Harvest), Regina Anderson, Emily Broad-Leib, Tyler Boggs (Good Neighbor Family Pantry), Mette Lykke (Too Good To Go) and Ben Moore (The Ugly Company).]

Website: https://karneyhatchvideography.vhx.tv/

Tags: Documentary Film

**Hedayat, Nelufar. “Food Exposed with Nelufar Hedayat” FUSION, 2018.** The 8-part docu-series covers “topics such as fish, dairy, water, GMOs, superfoods, palm oil, and pork. Hosted by award-winning journalist Nelufar Hedayat, the eye-opening series examines how our appetites shape our world, investigating the global food chain and the origins of our favorite ingredients.” The first docu-series that premiered on March 27, 2018 explored issues related to food waste.

Website: https://fusion.tv/show/food-exposed-with-nelufar-hedayat/

**KCET**. **L.A. Foodways** is a documentary series that explores “LA’s past, present and future as a food producing center”digs into the city’s agricultural roots and uncovers the modern-day food waste challenges and opportunities to bring fresh food to urban communities through organizations like Food Forward (qv) and its work to salvage fresh produce that would otherwise be wasted on farms, market bins, and even backyard fruit trees.” It premiered in February 2019.

Website: https://www.kcet.org/shows/la-foodways/episodes/la-foodways

**Leeson, Craig. “A Ocean.”** 2016. This film “documents the newest science, proving how s, once they enter the oceans, break up into small particulates that enter the food chain where they attract toxins like a magnet. These toxins are stored in seafood’s fatty tissues, and eventually consumed by us.” It was produced by the s Ocean Foundation.

Website: https://www.oceans.org/about-film/

**Leib, Emily Broad, and Nathaniel Hansen. “Expired? Food Waste in America**.” February 2016. Short film produced by The Harvard Food Law and Policy Clinic (qv) and Racing Horse Productions “aims to provide hands-on opportunities for students to learn about and improve the laws and policies shaping the food system and one that aims to test and teach media advocacy techniques in the context of real world practice.”

Website: http://notreallyexpired.com/watch-the-film/

**Lemaire, Olivier. “Global Waste: The Scandal of Food Waste.”** 2011. “Food waste pervades modern society in countries around the globe. This documentary visits key locales to show the problem and a few solutions.” It stars Tristram Stuart.

Website: http://www.imdb.com/title/tt7443988/

**Misch, Georg. “Wastecooking - Make Food, Not Waste.”** 2015. Austrian activist David Groß journeys through 10 European countries, towing a garbage container converted into a mini-kitchen, on which he prepares meals from discarded food. The series introduces chefs, scientists and activists and simple solutions to food waste. On June 19-23, 2017 the second season of Wastecooking explored food waste in Denmark, Great Britain, Italy, Greece and Romania.

Website: www.idfa.nl/en/film/fe399608-2651-4490-9303-66d0e4f5fffa/wastecooking-make-food-not-waste

**Ratcliffe, Paul, Jon Swain and Nicola Moody. “The Great British Waste Menu.”** August 25, 2010. Documentary film produced by BBC One that follows “four of the nation’s top chefs - Angela Hartnett, Richard Corrigan, Matt Tebbutt and Simon Rimmer - as they journey deep into the heart of Britain’s food waste problem, exploring how and why the nation throws away and reject huge quantities of perfectly edible food. Cameras follow the chefs as they source shocking amounts of unwanted food from every link in the food chain - from supermarkets to ordinary homes, markets to farms - and then transform it into mouth-watering dishes.”

Website: http://www.bbc.co.uk/programmes/b00tkr88

**Reucassel, Craig**. **“War on Waste.”** ABC, May 2017. Episode 1. This is part of a three-part Australian television documentary series.

Website: https://australiaonscreen.com/film/war-on-waste-at-aidc-2017/

Banana dumping episode clip at: https://www.facebook.com/abcnews.au/videos/vb.72924719987/1478837572138883/?type=2&theater

Tags: Bananas, Documentary Films

**Reucassel, Craig**. **“War on Waste.”** Episode 4. ABC, December 3, 2017. This is the first episode of the second series of “War on Waste.” Australian television documentary series.

Short clip: https://www.theguardian.com/tv-and-radio/2017/dec/03/war-on-waste-new-episode-peels-away-at-food-extravagance

**Roden, Greg. “Make Food, Not Waste.”** 2014, Kanopy Streaming, 2018. PBS film. This is an episode in the PBS series. “Food Forward” (qv). It explores “the secret life of food scraps, landfills and the people who love them.”

Website: http://www.pbs.org/food/features/food-forward-season-1-make-food-not-waste/

**Seifert, Jeremy. “Dive!”** October 2009. This award-winning documentary “follows filmmaker Jeremy Seifert and friends as they dumpster dive in the back alleys and gated garbage receptacles of Los Angeles’ supermarkets. In the process, they salvage thousands of dollars worth of good, edible food - resulting in an inspiring documentary that is equal parts entertainment, guerilla journalism and call to action. Inspired by a curiosity about our country’s careless habit of sending food straight to landfills, the multi award-winning documentary DIVE! follows filmmaker Jeremy Seifert and friends as they dumpster dive in the back alleys and gated garbage receptacles of Los Angeles’ supermarkets. In the process, they salvage thousands of dollars worth of good, edible food - resulting in an inspiring documentary that is equal parts entertainment, guerilla journalism and call to action.”

Website: http://www.divethefilm.com/default.aspx

**Svatek, Peter, and Massimo Bottura. “Theatre of Life.”** 2016. This documentary film “is about the Refettorio Ambrosiano, an extraordinary soup kitchen conceived by renowned chef Massimo Bottura during the Milan 2015 World’s Fair. Massimo invited 60 of the world’s best chefs to join him to cook for refugees and the homeless of Milan. All meals were made from the waste food of Expo.” Website: http://www.imdb.com/title/tt5331878/

Website: http://www.theateroflifemovie.com/en/the-film

**Thurn, Valentin, Roland Breitschuh, and Brigit Köster. “Taste the Waste: warum schmeissen wir unser Essen auf den Müll” [**Taste the Waste: Why Do We Throw Our Food in the Trash]. 2011. Documentary film “focusing on food waste in Europe but offering universal solutions.” See also the book Stefan Kreutzberger and Valentin Thurn. *Die Essensvernichter: warum die Hälfte aller Lebensmittel im Müll landet und wer dafür verantwortlich ist*. Köln: Kiepenheuer & Witsch GmbH, 2011. The film contributed to the German government’s launching of the

Website: http://tastethewaste.com/info/film

**van Hattum, Rob. “Waste=Food.”** ICARUS 2007. Documentary film that explores ‘cradle to cradle’ (as opposed to ‘cradle to grave’) concept through interviews with its leading proponents, American architect William McDonough and German ecological chemist Michael Braungart, coauthors of *Cradle to Cradle: Remaking the Way We Make Things*. Their ideas are increasingly being embraced by major corporations and governments worldwide, unleashing a new, ecologically-inspired industrial revolution.”

Website: https://www.youtube.com/watch?v=2xhgsKenR5w

**Varda, Agnès. “Les glaneurs et la glaneuse”** (The Gleaners and I). 2000. French documentary. It is an “inquiry into French life as lived by the country’s poor and its provident, as well as by the film’s own director, Agnès Varda. The aesthetic, political and moral point of departure for Varda are gleaners, those individuals who pick at already-reaped fields for the odd potato, the leftover turnip.”

Website: http://www.imdb.com/title/tt0247380/

eLearning Module

**Journey of Food, The** is a module that “gives an excellent overview of the food waste ‘issue’ and provides key actions we can implement to be more sustainable. focuses on personal engagement, with the journey beginning at home before moving on to a number of different scenes and environments including agriculture, manufacturing, retail, catering and the waste industry. The module very much focuses on the prevention of waste as a priority.”

Website: http://www.cloudsustainability.com/preventing-waste-the-journey-of-food-2

Sample Podcasts on Food Waste

Ag+Bio+Science. “115. Man Vs. Machine: Fighting Food Waste with Agtech.” Ag+Bio+Science [Gerry Dick with Inside INdiana Business is joined by Rian Mc Donnell, CEO of Flowaste, to talk agtech as a solution to reform our food's supply chain.] Retrieved at https://agbiosciencepodcast.libsyn.com/episode-115

Tags: AgTech, Sample Podcasts

Apple Podcast. “Tessa Cook of OLIO - Reducing Food Waste at Scale.” Podcast, Retrieved at https://podcasts.apple.com/us/podcast/2-tessa-cook-of-olio-reducing-food-waste-at-scale/id1290523873?i=1000394072004

Apple Podcasts. “Francesca Goodman-smith: Tackling Supermarket Food Waste.” [ 26 year old Francesca Goodman-Smith is on a mission to tackle New Zealand's food waste problem. Working for Foodstuffs, one of the country's biggest supermarket chains, she's designed an award-winning waste minimisation programme across 130 stores.] Podcast, November 29, 2020.

Retrieved at https://podcasts.apple.com/nz/podcast/francesca-goodman-smith-tackling-supermarket-food-waste/id175135787?i=1000500513263

Tags: New Zealand, Sample Podcasts, Supermarkets

Audacy. “1: Cutting Food Waste with Artificial Intelligence.” [Podcast] Audacy, September 2, 2019. Retrieved at https://www.audacy.com/podcasts/circularity-capital-podcast-30616/1-cutting-food-waste-with-artificial-intelligence-97459141

Tags: Artificial Intelligence, Podcasts

BetterWorld. “Too Much Food Waste? Podcast with Rob Greenfield on Solving Food Waste Problem, Published July 12, 2016.

Website: https://www.youtube.com/watch?v=NM3pVGP\_gac

Bothwell, Liz. “Episode 66: Nothing Wasted! Sustainable Fashion Using Food Waste.” Waste360, July 6, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-66-sustainable-fashion-using-food-waste

Bothwell, Liz. “Episode 79: Food Waste Is a Nexus Issue.” [interview with Andrew Shakman, CEO & co-founder of Leanpath (qv)] Waste360, October 8, 2020. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-79-food-waste-nexus-issue

Tags: Sample Podcasts

CBC. “Best Before Dates: How Supermarkets Tamper with Your Food.” CBC Marketplace; posted online, November 2015.

Website: https://www.youtube.com/watch?v=ZxCT\_D6HBd8

Clancy, Heather, Joel Makower, Jim Giles, Jesse Klein, and Katie Fehrenbacher. “Episode 268: Doing the Math on Net Zero; Taking Food Waste off the Menu.” GreenBiz 350 Podcast, May 14, 2021. Retrieved at https://www.greenbiz.com/article/episode-268-doing-math-net-zero-taking-food-waste-menu

Tags: Podcasts

Consumer Goods Forum. “Plastic Waste, Food Safety and Food Waste: How Interconnected Are They?” Consumer Goods Forum, June 21, 2021. [host Louise Chester speaks to fellow CGF colleagues Erica Sheward, Director of the Global Food Safety Initiative, and Ignacio Gavilan, Director of Sustainability, who leads the CGF’s Coalitions of Action on Plastic Waste and Food Waste]

Retrieved at https://www.theconsumergoodsforum.com/podcast/plastic-waste-food-safety-and-food-waste-how-interconnected-are-they/?utm\_source=newswires&utm\_medium=referral&utm\_campaign=ignacio-erica-podcast

Tags: Plastic, Podcasts

Copia. “Solving our Food Waste Problem” (Episode 36), August 11, 2016.

Website: https://thepitch.fm/episode/copia-solving-our-food-waste-problem

Earth to Us. “041 - The Scary Truth about Food Waste.” April 13, 2018. podcast by Evan Oliver and Hannah McNeely, who “discuss the realities of how much food is wasted worldwide and what we can do about it. Food waste is both a human issue as well as an environmental one. Creating less waste is about so much more than single use, see how food waste impacts the environment every day.”

Website: http://www.earthtous.com/podcast/2018/4/13/041-food-waste

Environmental and Energy Study Institute. “Episode 14: No Food to Waste - How Community Initiatives are Solving Global Issues.” | Podcast] [EESI], May 24, 2021. Retrieved at https://www.eesi.org/podcasts/view/episode-14-no-food-to-waste-how-community-initiatives-are-solving-global-issues

Tags: Environment, Podcasts

Food Fight. “Spotlight: RethinkResource on Creating Value from Food Waste.” podcast by EIT Food, December 4, 2019. Retrieved at https://thefoodfight.podigee.io/4-rethink-resource

Future of Agriculture. “FoA 229: NanoGuard is Reducing Food Waste and Improving Food and Feed Safety.” Podcast, nd [October 2020?] [The device uses a high voltage cold plasma technology that activates the air causing reactive gases that are then capable of killing microbes, detoxifying mycotoxins and deactivating viruses.] Retrieved at https://aggrad.libsyn.com/foa-229-nanoguard-is-reducing-food-waste-and-improving-food-and-feed-safety

Tags: Agriculture, Food Safety, Podcasts

Givens, Jacob. “Upcycling Food and Shenanigans.” Biofriendly Planet Podcast, May 28, 2020. Website: https://biofriendlyplanet.com/biofriendly-podcast/upcycling-food-and-shenanigans/

Graza, Eric. “Episode 38: Food Waste in the United States, with Dana Gunders.” November 2017.

Website: http://ericgarza.info/episode-38/

Intrakamhang, Joe, and Emily Ma. “The Role of Technology and New Tools to Tackle Food Waste and Hunger.” Episode 13. S2G, January 14, 2021. Retrieved at https://www.s2gventures.com/podcasts/The-Role-of-Technology-and-New-Tools-to-Tackle-Food-Waste-and-Hunger

Tags: Podcasts, Technology

Mann, Scott. “Reducing Food Waste: An Introduction to Bokashi – Matt Arthur.” [Podcast] The Permaculture Podcast, October 31, 2020. Retrieved at https://www.thepermaculturepodcast.com/2020/reducing-food-waste-an-introduction-to-bokashi-matt-arthur/

Tags: Composting, Podcasts

Martin, Steven. “Food Waste, Food Sharing: Gary Oppenheimer.” National Council of Churches, September 2, 2016.

Website: https://nationalcouncilofchurches.us/food-waste-food-sharing-gary-oppenheimer-podcast/

Mission Daily. “Solving the Food Waste Crisis with Christine Moseley.” Apple Podcasts, 2019. Retrieved at http://themissiondaily.libsyn.com/solving-the-food-waste-crisis-with-christine-moseley

Nguyen, Justin. “Green Solution to Food Waste with Justin Nguyen by Scottish Liberty Podcast.” July 21, 2017. Retrieved at https://soundcloud.com/scottishliberty/justinnguyen

Northhouse, Regina. “FRN: Keep it Simple to Rally Around Food Loss.” Retrieved at https://player.fm/series/food-talk-with-dani-nierenberg/regina-northouse-frn-keep-it-simple-to-rally-around-food-loss

Nuss, Tyler. “Episode 127: Solving the Food Waste Problem Through Technology with Jenny Du, VP of Operations at Apeel Sciences.” The Modern Acre, July 14, 2020. Retrieved at https://themodernacre.com/2020/07/127-solving-the-food-waste-problem-through-technology-with-jenny-du-vp-of-operations-at-apeel-sciences/

Peas on Moss. “Season 4.5 Episode 2 Upcycled Food Association CEO Turner Wyatt” [on providing the solution that food industry and consumer agree on – solving food waste], July 18, 2020.

Website: https://www.peasonmoss.com/2020/07/18/season-4-5-episode-2-upcycled-food-association-ceo-turner-wyatt-on-providing-the-solution-that-food-industry-and-consumer-agree-on-solving-food-waste/

Philippine Information Agency. ““Waste Not, Want Not: A Food Waste Episode with Slow Food Manila.” [Effective Food Waste Management in the 25th Episode of ‘Stories for a Better Normal Series. Philippine Information Agency, November 4, 2020. Retrieved at https://pia.gov.ph/press-releases/releases/1057990

Tags: Management, Philippines, Podcasts

ProfitableHospitality. Ken Burgin. “Podcast 202: Reducing Restaurant Food Waste – Facts and Methods.” July 12, 2016.

Website: http://news.profitablehospitality.com/2016/09/19/podcast-202-reducing-restaurant-food-waste-facts-methods/

Reichman, Justine. “S3 Ep6: Dehydration: A Powerful Weapon Against Food Waste with TJ Galiardi & Lisa Johnson.” [interview re Outcast Foods] Justine Reichman, [June 8, 2021]. Retrieved at https://www.justinereichman.com/podcast-episodes/lisa-johnson-and-tj-galiardi

Tags: Podcasts, Recycled Projects

Roberts, Russ. “Rachel Laudan on Food Waste.” EconoTalk, December 4, 2017. Retrieved at https://player.fm/series/econtalk-1606/rachel-laudan-on-food-waste

Skoda, Elisabeth. “Podcast: Packaging, Food Waste and the Consumer.” [interview with Helén Williams at Karlstad University in Sweden] Packaging Europe, June 8, 2021. Retrieved at https://packagingeurope.com/packaging-food-waste-and-the-consumer/

Tags: Consumers, Packaging, Podcasts, Sweden

Southey, Flora. “The FoodNavigator Podcast: Rethinking Food Waste.” FoodNavigator, May 29, 2020.

Website: https://www.foodnavigator.com/Article/2020/05/29/The-FoodNavigator-Podcast-Rethinking-food-waste

Sporkful. *The Food Guilt Remediation Project* is a podcast in which “Dan sets out on a mission in which he attempts to take three actions to alleviate his food guilt: compost, spice up his leftovers, and figure out what expiration dates actually mean.” Sporkful, October 15, 2018.

Website: http://www.sporkful.com/tag/food-waste/

UrbanFarm. “Tristram Stewart on Food Waste,”June 21, 2016.

Website: https://www.acast.com/theurbanfarmpodcastwithgregpeterson/tristram-stewart-on-food-waste

Waste360. “Episode 51: A Conversation with Turner Wyatt, CEO of Upcycled Food Association.” is an episode in the “NothingWasted! Podcast.” March 30, 2020. Retrieved at

Website: https://www.waste360.com/nothingwasted-podcast

Waste360. “Nothing Wasted! Episode 66: Sustainable Fashion Using Food Waste.” (Transcript) Waste360, July 17, 2020. [interview with Isaac Nichelson, CEO, and Co-founder of Circular Systems] Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-66-sustainable-fashion-using-food-waste-transcript

Waste360. “Episode 26: How Bon Appetit Uses Tech to Tackle Food Waste.” Claire Cummings Bogle, waste programs manager at Bon Appétit Management Company, joins Editorial Director Stefanie Valentic] Waste360, July 22, 2021.

Retrieved https://www.waste360.com/food-waste/episode-26-how-bon-appetit-uses-tech-tackle-food-waste

Tags: Food Services, Podcasts

WasteExpo. “Industry Visionaries Discuss Solutions to Food Waste & Wasted Food. By Waste360 NothingWasted!” Podcast, November 25, 2020. Retrieved at https://www.youtube.com/watch?v=boWQflprUAg

WRI. “Liz Goodwin on Reducing Food Loss and Waste—Lessons from the UK.” World Resources Institute, October 19, 2016.

Website: http://www.wri.org/blog/2016/10/podcast-liz-goodwin-reducing-food-loss-and-waste-lessons-uk

Zero Waste Food Conference. “Reimagining Sustainable Connections Within Food Chains,”

Michael Hurwitz, Thomas McQuillan, Eric Stone, Elizabeth Balkan, Fabio Parasecoli, published May 2017.

Website: https://www.youtube.com/watch?v=kh3c-Mvpwc0

Zero Waste Food Conference. “Reimagining Sustainable Restaurant Kitchens.” James Feustel, Elizabeth Meltz, Robert Laing, Sara Brito, Alan Somec, published May 2017.

Website: https://www.youtube.com/watch?v=voOmSHGk4eM

Zero Waste Food Conference. “Massimo Bottura.” Published May 2017.

Website: https://www.youtube.com/watch?v=bhsfl83xbLc

Zero Waste Food Conference. “Repurposing Spaces and Materials.” Jonsara Ruth, Missy Robbins, Bill Hilgendorf, Dr. Robert Graham, Steve Zagor, published May 2017.

Website: https://www.youtube.com/watch?v=Oes6GWQCcgo&index=5&list=PLWhTJDazgMDnya5BKDp1roZMV3Y0ezIUQ

Zero Waste Food Conference. “Repurposing Food Waste.” Kate Mackenzie, Jehangir Mehta, Doug Rauch, Katy Franklin, published May 2017.

Website: https://www.youtube.com/watch?v=GioB9PTCCFc

Sample Audio Podcasts

Africa Science Focus. “AgriAfrica: Food Loss Driving Hunger.” Michael Kaloki, Episode 49, July 7, 2021. Retrieved at https://www.scidev.net/global/podcast/agriafrica-food-loss-driving-hunger/

Tags: Africa, Hunger, Podcast

BlogTalkRadio. “Episode 100: Looking at Food Waste.” January 15, 2017.

Broadcast in Atheism Interview with filmaker Jenny Rustemeyer from Vancouver who created such films as The Clean Bin Project and Just Eat It: A Food Waste Story. Jenny takes us through the legalities of food donations, the myths, perils and a reluctance from industry to donate to the less fortunate

Website: http://www.blogtalkradio.com/kandk/2017/01/15/episode-100-looking-at-food-waste

Dawson, Evan and Megan Mack. “Connections: Discussing the Rise in Composting.” WXXI News, February 27, 2020. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Composting, Sample Audio Podcasts

Food for Thought. “The Impact of Food Waste and the Transformation Forgotten Harvest Is Making.” March 1, 2019. Retrieved at https://soundcloud.com/foodfirstmi/food-for-thought-march-3-2019

Food Tank. “204. Food Waste Is a Solvable Problem.” [panelists include Regina Anderson of the Food Recovery Network, Alex Coari and Dana Gunders of ReFED, and Doug O'Brien of the Global FoodBanking Network] in “Food Talk with Dani Nierenberg.” 25 minutes. Food Tank, September 28, 2020. Retrieved at https://foodtalk.libsyn.com/204-food-waste-is-a-solvable-problem

Heritage Radio. Episode 6 Reducing Waste and Meeting the Bottom Line, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/reducing-waste-and-meeting-the-bottom-line/

Heritage Radio. Episode 13 Animal Meat Waste, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/animal-meat-waste/

Heritage Radio. Episode 10 Food Dating Confusion, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/food-dating-confusion/

Heritage Radio. Episode 11 Cafeteria Composting, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/cafeteria-composting/

Heritage Radio. Episode 1 Water Waste, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/water-waste/

Heritage Radio. Episode 2 Water Management, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/water-management/

Heritage Radio. Episode 3 Anaerobic Digester, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/anaerobic-digester/

Heritage Radio. Episode 4 Field of Compost Dreams, aired, July 8, 2014.

Website: Http://heritageradionetwork.org/podcast/field-of-compost-dreams/

iVoox. “Food Waste (Part 1): How Animal Products Hinder Zero Waste Goals.” Podcasts by Food For Thought bloger Colleen Patrick-Goudreau. “We can’t talk about Zero Waste living without talking about the big picture: the amount of food that gets wasted at the front end of the food chain: during production, harvest, and processing. And we can’t talk about Zero Waste living unless we face the fact that the highest food losses are associated with livestock production. Listen to Part One to find out how there is nothing Zero Waste about garbage. In Part Two, we’ll talk about the food WASTE that occurs toward the back end of the food chain — at the retail and consumer levels — and what we can do about it.

Website: https://www.ivoox.com/en/food-waste-part-1-how-animal-products-hinder-audios-mp3\_rf\_24770202\_1.html

Johnson, Richard. “Food Waste.” BBC Radio, March 9, 2008.

Website: http://www.bbc.co.uk/programmes/b009380b

Kane, Amanda. “How Did the Pandemic Impact Our Attitude Towards Food Waste?” [Discussion with Organics Manager, Circular Economy Programs, NSW Environment Protection Authority] 2ser. 107.3, February 25, 2021. Retrieved at https://2ser.com/how-did-the-pandemic-impact-our-attitude-towards-food-waste/

Tags: Audio Podcasts, Australia, Covid-19

Mack, Megan. “Connections: Summer of Food - Vermiculture, Composting, and Reducing Food Waste.” WXXI News, July 20, 2017. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Composting, Sample Audio Podcasts

Philippe, Denise. “The Opportunity of Food Waste.” Audible, January 6, 2021. [Denise Philippe of the National Zero Waste Council believes so. Listen to this discussion where she outlines gaps in our food system and shows us where opportunities exist. As well, learn about the new Food Waste Reduction Challenge.]

Retrieved at https://www.audible.com/pd/The-opportunity-of-food-waste-Podcast/B08RN1933V

Tags: Canada, Sample Audio Podcasts

Putney, Robert, and Emily Pacifico. “How the Pandemic Has Affected Zero-waste Programs,” in Evan Dawson, and Megan Mack, “Connections: How the Pandemic Has Affected Zero-waste Programs.” WXXI News, March 5, 2021. Retrieved at https://www.wxxinews.org/post/connections-how-pandemic-has-affected-zero-waste-programs

Tags: Covid-19, Sample Audio Podcasts

RN. “Fighting Food Waste by Dumpster Diving with Jonathan Green.” ABC Radio, May 13, 2017. Retrieved at http://www.abc.net.au/radionational/programs/blueprintforliving/dumpster-diving/8520922

**Splendid Table, The** is a radio program that “celebrates the intersection of food and life for more than two decades. A culinary, culture and lifestyle program, it has hosted our nation’s conversations about cooking, sustainability and food culture and has introduced us to generations of food dignitaries. Francis Lam took over the program from long-time host Lynne Rossetto Kasper in January 2018. It has sponsored several radio programs on food waste related topics, including: 1) Second life for faded food: reducing food waste with chef Abra Berens; 2) Yogurt maker Homa Dashtaki shows dedication and respect for whey; 3) France has a complex relationship with le doggie bag; 4) Going green with reusable wraps, storage bags and other kitchen tools; 5) Waste not, want not: cooking with scraps, wilts and weeds; 6) Four ways to cook your decorative pumpkin; 7) Dumpster-diving freegans are a response to food waste; 8)

Take stalk of food waste: you can cook with steams and leaves, too; 9) How do you like them apple cores? Cooking with food ‘waste’; and 10) ‘The garbage can doesn’t lie’: The U.S. throws away 30% of its food.

Website: https://www.splendidtable.org/story/food-waste-and-trash-cooking-collection

**Water Main, The** “builds public will in support of clean, abundant, accessible water. We do this as a hub that brings people together, informs and expands perspectives, catalyzes new thinking and action, and collaborates with stakeholders.” It has sponsored several radio programs on food waste related topics, including: 1) Just Eat It: Why Food Waste Matters; 2) The True Cost of Food Waste; 3) The Dating Game; 4) Fighting Food Waste by the Bucket; 5) Less Waste, More Profit; 6) Why Waste Whey?; 7) This Fridge Is Smarter than You; 8) Saving Food, Learning Job Skills; 9) Diving for Free Food; and 10) Don’t Scrap It, Cook It.

Just Eat It: Why Food Waste Matters.

Reduce and Recover Conference Recordings

Food Law and Policy Clinic of Harvard Law School (FLPC). “Reduce and Recover: Save Food for People.” June 28-29, 2016; recordings of panels on “Operating at the Intersection of Hunger Relief and Environmental Protection.” “Opportunities on the Farm and Garden.” “Food Recovery by Large Institutions: The Role of Universities, Hospitals, and More.” “Engaging Consumers.” “State and Local Policy Strategies.” “Establishing a Business Case for Measurement.” “Food Waste Reduction and Food Donation in K-12 Schools.” “Innovation in Food Recovery.” “Reducing Food Waste in the Retail Sector.” “Unlikely Alliances: Working in Collaboration to Rescue Food.” “Not Really Expired? Clarifying Date Labels.” “Community Food Security Methodology.” “Increasing Food Recovery for Prepared Foods.” “Federal Policy Solutions.” “Culinary Arts: Scaling Up New Products From Surplus Food.” “Using Waste Bans as a Policy Tool to Reduce Food Waste.” and others.

Website: http://www.chlpi.org/food-law-and-policy/reduce-and-recover-save-food-for-people/recordings-reduce-recover-save-food-people/

Sample Conferences, Presentations, Meetings, Events

Campus Kitchens Project and Universities Fighting World Hunger (UFWH). “The Fourth Annual Food Waste & Hunger Summit.” Walsh University, Canton, Ohio, March 24-25, 2016.

Website: http://www.campuskitchens.org/summit/

DeMarco, Joey. “Africa’s First Postharvest Loss Reduction Innovation Conference and Competition.” Food Tank, January 31, 2017. Retrieved at https://foodtank.com/news/2017/01/postharvest-loss-reduction-conference-and-competition-africa/

EU-FUSIONS No Food to Waste Final Conference.” Brussels, Belgium, May 19, 2016.

Website: http://www.eu-fusions.org/index.php/events/icalrepeat.detail/2016/03/31/38/-/no-more-food-to-waste

Feeding the 5000 Event, Milan, Italy, October 17, 2016.

Website: http://feedbackglobal.org/events/feedingthe5000milan/

Food & Drink Business Europe. Mark Little. “Reducing Food Waste.” at “The 3rd Annual Sustainable Food and Beverage Conference.” Birmingham, England, November 15, 2016.

Website: http://www.sustainablefoodexpo.com/presentation/reducing-food-waste/

Food Law and Policy Clinic of Harvard Law School (FLPC). “Reduce and Recover: Save Food for People.” June 28-29, 2016.

Website: http://www.chlpi.org/food-law-and-policy/reduce-and-recover-save-food-for-people/recordings-reduce-recover-save-food-people/

Food Tank NYC Summit. “Food Tank Fireside Chat: Sam Kass, Dan Barber, and Ruth Reichl Tackle Food Waste.” published September 27, 2017.

Website: https://www.youtube.com/watch?v=iuVq8ecKEEY

Food Tank NYC Summit.”How Do We Fight Food Waste in Cities? (2017 Food Tank NYC.” Eillie Anzilotti, Assistant Ideas Editor, Fast Company.” Elizabeth Balkan, Director of Policy, Office of the Commissioner, NYC Department Of Sanitation, Monica Munn, Senior Program Associate, The Rockefeller Foundation, Antonio Reynoso, District 34 Council Member, New York City Council, Christine Datz-Romero, Co-Founder and Executive Director, Lower East Side Ecology Center, Jilly Stephens, CEO, City Harvest, published September 27, 2017.

Website: https://www.youtube.com/watch?v=HM\_ioykfjl8

Food Tank NYC Summit.”How Do We Create a Food Waste and Loss Free World?” Devon Klatell, Associate Director, The Rockefeller Foundation, Kim Severson, Reporter, *The New York Times*, Prasanta Kalita, Professor and Associate Dean for Academic Programs, College of Agricultural, Consumer and Environmental Sciences, University of Illinois at Urbana-Champaign, Bonnie McClafferty, Director, Agriculture for Nutrition Global Program, Global Alliance for Improved Nutrition, Carina Millstone, Executive Director, Feedback, Loren Cardeli, Co-Founder & President, A Growing Culture, Kavita Shukla, Founder & CEO, FreshPaper, published September 27, 2017.

Website: https://www.youtube.com/watch?v=ufRTD60lekY

Food Tank NYC Summit. “How We Can Finance Food Waste and Loss Prevention.” Stephanie Strom, Food Business Writer, The New York Times, Gigi Lee Chang, Managing Director, Food Future Co., Ron Gonen, Co-Founder and CEO, Closed Loop Partners, Justin Kamine, Partner, KDC Ag - Kamine Development Corporation, Tinia Pina, Founder and CEO, Re-Nuble, Alison Grantham, Director, Food Systems Research and Development, Blue Apron, James Rogers, Science Director and CEO, Apeel Sciences (qv) published September 27, 2017.

Website: https://www.youtube.com/watch?v=zcXgfKcTj14

Food Tank NYC Summit. “Food Tank Fireside Chat: Kimbal Musk and Diane Brady.” published September 27, 2017.

Website: https://www.youtube.com/watch?v=LOzUcEirBCE

Food Tank NYC Summit. “How Do We Cultivate Creative Partnerships to Stop Food Waste?” Jocelyn Zuckerman, Writer, 2017 Alicia Patterson Foundation Fellow, and Contributing Editor, Modern Farmer, Karl Deily, President of Food Care, Sealed Air Corp., Jude Medeiros, Regional Vice President - Schools, Sodexo USA, Lynette Johnson, Executive Director, Society of St. Andrew, John Boyd, Jr., Founder and President, National Black Farmers Association, Pete Pearson, Director, Food Waste, World Wildlife Fund (WWF), Amy Keister, Vice President, Consumer Engagement, Compass Group published September 27, 2017.

Website: https://www.youtube.com/watch?v=3b7XSp3e2TM

Food Tank NYC Summit. “Farmers Leading the Food Movement.” Jason Huffman, Agriculture and Trade Editor, POLITICO; and panelists Paul Willis, Co-Founder and Manager, Niman Ranch; Shepherd Ogden, Farmer, Founder and President, The Cook’s Garden; Ben Wenk, Seventh Generation Farmer and Partner, Three Springs Farm; and Regina Beidler, Organic Valley Farmer-Owner, Beidler Family Farm, published September 27, 2017.

Website: https://www.youtube.com/watch?v=8yhNXeAFGhI

Food Tank NYC Summit. “How Do We Create Better Opportunities to Prevent Food Waste?” Helen Hollyman, Editor-In-Chief, Munchies, VICE Media, LLC, Brian Wansink, Professor and Director, Cornell Food and Brand Labb, Brian Roe, Professor, Department of Agriculture, Environmental, and Development Economics, Ohio State University, Clare Miflin, Associate, Kiss + Cathcart, Architects; Founder, Woven, Tony Hillery, Founder & Executive Director, Harlem Grown, Konstantin Zvereff, Founder and CEO, BlueCart, Emily Bachman, Compost Program Manager, Zero Waste Programs, GrowNYC, published September 27, 2017.

Website: https://www.youtube.com/watch?v=USF4nJcSXSs

Food Tank NYC Summit. “Food Tank Fireside Chat: Tom Vilsack, Tom Colicchio, and Venessa Wong.” Tom Vilsack, President and CEO, U.S. Dairy Export Council and Tom Colicchio, Chef and Owner, Craft restaurants & ‘Wichcraft. Moderated by Venessa Wong, Deputy Business Editor, BuzzFeed Food, published September 27, 2017.

Website: https://www.youtube.com/watch?v=DZbpTRZ\_SnE

Food Tank NYC Summit. “How to Cultivate Food Security.” Jason Huffman, Agriculture & Trade Editor, Politico, Roger Thurow, Senior Fellow, Global Food and Agriculture, The Chicago Council of Global Affairs, Ambassador Darci Vetter, former Chief Agricultural Negotiator, Office of the U.S. Trade Representative, Eric Trachtenberg, Director, Food & Agriculture Practice, McLarty Associates, Julie Howard, Senior Advisor, Michigan State University and Center for Strategic and International Studies (CSIS), Shenggen Fan, Director General, International Food Policy Research Institute (IFPRI), published September 27, 2017.

Website: https://www.youtube.com/watch?v=hIPU-wpRggc

Food Tank NYC Summit. “Keynote Speech Ken Cook.” Ken Cook, President and Co-founder, Environmental Working Group (EWG) and Chairman of Food Policy Action, published September 27, 2017.

Website: https://www.youtube.com/watch?v=bxyO2c7GYZQ

Innovations in Agriculture. “Food Losses and Waste Initiative: from Prevention to Valorisation, Global Forums for Innovation in Agriculture.” held March 8-12, 2015, Abu Dhabi, United Arab Emirates

Website: http://www.innovationsinagriculture.com/

Keystone Policy Center and National Consumers League. “The 2016 Food Waste Summit.” Pew Conference Center, Washington, DC, May 11, 2016.

Website: https://www.keystone.org/our-work/agriculture/food-waste-summit/

Leib, Emily Broad. “The Impact of Date Labeling on Food Waste, Food Recovery and Donation.” Food Law and Public Policy Institute (FLPPI) and The Global FoodBanking Network, March 25, 2021. Retrieved at https://fbli.foodbanking.org/wp-content/uploads/2021/03/Impact-of-Date-Labeling-on-Food-Waste-Food-Recovery-and-Donation.pdf

Tags: Date Labels, Meetings

Ministry of Agriculture, Viticulture and Consumer Protection. “Together Against Food Waste.” Luxembourg, October 27, 2016.

Website: http://eu-refresh.org/together-against-food-waste

Ministry of Economic Affairs of The Netherlands, Ministry of Agriculture and Rural Development of Viet Nam, UN, FAO, African Union Commission, and UNEP. “No More Food Waste: Global Action to Stop Food Waste and Food Losses.” June 16-19, 2015, The Hague, The Netherlands.

Website: https://www.nomorefoodtowaste.nl/

OECD Food Chain Analysis Network Meeting. “Reducing Food Loss and Waste in the Retail and Processing Sectors.” Paris, France, June 23-4, 2016.

Website: http://eu-refresh.org/8th-oecd-food-chain-analysis-network-meeting-23-24-june-2016-reducing-food-loss-and-waste-retail-and

Renewable Energy from Waste. “2016 Renewable Energy from Waste Conference: Providing All the Answers.” Long Beach, California, November 14-16, 2016.

Website: http://www.rewconference.com/

Rutgers University, New Jersey Institute for Food, Nutrition and Health Food Waste-to-Low Carbon Energy Conference. “A Food/Water/Energy (Few) Nexus Conference

for Sustainable and Resilient Communities.” New Brunswick, New Jersey, April 27-28, 2016.

Website: http://rei.rutgers.edu/news-and-announcements-list/451-rutgers-food-waste-to-low-carbon-energy-conference

Swedish Collaboration Group for Reduced Food Waste (SaMMa), Stockholm, Sweden, October 25, 2016.

Website: http://eu-refresh.org/swedish-collaboration-group-reduced-food-waste-samma-meeting

Zero Waste Conference. “A Future Without Waste: Innovation in Policy Innovation in Practice.” Vancouver, Canada, November 3, 2016.

Website: http://www.zwc.ca/Pages/index.aspx

Sample Webinars

Australian Institute of Packaging. “AIP Webinar Discusses Role Packaging Has in Minimising Food Waste.” Food Magazine, August 20, 2020. Retrieved at https://foodmag.com.au/aip-webinar-discusses-role-packaging-has-in-minimising-food-waste/

Bread and Butter Thing, The (TBBT). “Webinar: Building a Sustainable Community Response to Food Insecurity.” July 24, 2020. [help stop food waste in Manchester] Retrieved at https://www.youtube.com/watch?v=K4mKB-w9IOQ&t=24sM

EcovaInc. “IES Webinar: Starving the Landfills: Food Waste 201.” panelists: Arnold Bowers, Business Solutions Director, Waste, Kristin Kinder, Project Lead, Waste Solutions, each with Ecova Neil Morgan, Property Manager, Jamestown Commercial Management Company, April 2016.

Website: https://www.youtube.com/watch?v=xw8x2CQhIHs&spfreload=10

EPA. “Food Waste Reduction Alliance, a Unique Industry Collaboration.” speakers: Gail Tavill, Vice President of Packaging and Sustainable Productivity, ConAgra; Jason Wadsworth, Sustainability Manager, Wegmans. U. S. Environmental Protection Agency, January 15, 2015.

Website: https://www.youtube.com/watch?v=EPCzkUw7J-0&feature=youtu.be

EPA. “Grocers and the Food Recovery Challenge.” speakers: Michael Hewitt, Sustainability and Environmental Compliance Manager, Publix Supermarkets, Inc.; Kasey Harris, Environmental Specialist, Hannaford Supermarket; Heather Schmidt, Sustainability Manager, New Seasons Markets; Christine Beling. Environmental Engineer, EPA Region 1; U. S. Environmental Protection Agency, December 15, 2011.

Website: https://www.epa.gov/sustainable-management-food/previous-webinars-covering-sustainable-management-food-topics

EPA. “Green Chill Grocers and the Food Recovery Challenge.” speakers: “Keilly Witman, Green Chill Program Coordinator, EPA; Laura Moreno, Environmental Scientist, EPA Region 9;

Shaun Kochivar, Manager of Environmental Sustainability, Albertsons/SUPERVALU.

U. S. Environmental Protection Agency, November 10, 2011.

Website: https://www.epa.gov/sustainable-management-food/webinar-green-chill-grocers-and-food-recovery-challenge

Fontagro. “Reducing Food Loss and Waste during COVID-19 and Beyond.” Fontagro, June 2, 2020. Retrieved at https://www.fontagro.org/es/events-2/evento/reducing-food-loss-and-waste-during-covid-19-and-beyond/

Food Tank. “Reducing Wasted Food: Changing Perception, Shifting Cultural Norms.” speaker: Thomas McQuillan. Foodtank Webinar, September 7, 2016.

Website: https://www.youtube.com/watch?v=nBsqAxckGWU&mc\_cid=7a14a04922&mc\_eid=49fa673d01

Food Tank. “A Special Discussion with Jonathan Bloom, Global Food Waste Expert and Author.” published March 30, 2015.

Website: https://www.youtube.com/watch?v=6BT-HnZ1dV0

Greek Marketing Academy. “The next Day: Food Waste Prevention after the Pandemic.” Athens, January 20, 2021. Retrieved at https://upatras-gr.zoom.us/webinar/register/WN\_6odZis49QjOCpB\_ikYdH4A

Tags: Covid-19, Greece. Sample Webinars

Interreg New Food Heroes and The Flemish Food Supply Chain Platform. “Digital Food Waste Fest.” FoodWin, December 8-9, 2020. Retrieved at https://foodwin.org/food-waste-fest/

Tags: Sample Webinars

Italian Cultural Institute. “The Italian Way: Mediterranean Diet vs. Food Waste, a Zoom Webinar by Professor Andrea Segrè, University of Bologna.” [Co-presented by the Italian Cultural Institute of Chicago, the Center for European Studies, the Department of French and Italian, and the Food Studies Network at UW-Madison, and Casa Artusi in Forlimpopoli, Italy.] November 17, 2020. Retrieved at https://iicchicago.esteri.it/iic\_chicago/en/gli\_eventi/calendario/2020/11/the-italian-way-mediterranean-diet.html

Tags: Italy, Webinars

Lazel1, Jordan. “Webinar Explores the Social Benefits of Surplus Food Redistribution in Response to Food Insecurity.” The International Food Loss and Food Waste Studies Group, August 4, 2020. [Dr. Megan Blake discusses her work with an organisation in Greater Manchester, UK that redirects surplus food to more than 8000 households.]

Website: https://foodwastestudies.com/2020/08/04/webinar-explores-the-social-benefits-of-surplus-food-redistribution-in-response-to-food-insecurity/

Progressive Grocer. “The 6 Sources of Grocery Food Waste & How To Fix Them.” Progressive Grocer, February 9, 2021. [Webinar Tuesday, March 23, 2021] Retrieved at https://progressivegrocer.com/6-sources-grocery-food-waste-how-fix-them

Tags: Grocery Stores, Sample Webinars

ReFED Roadmap to Reduce U.S. Food Waste Key Insights.” Sarah Vered and Adam Rein. ReThink Food Waste through Economics and Data, published March 24, 2016.

Website: https://www.youtube.com/watch?v=1POpG9PBeiE

REFRESH. “Webinar: Measuring and Managing Retail Food Waste.” REFRESH Community of Experts (CoE) and Anthesis Group (UK), May 2, 2019. Retrieved at https://eu-refresh.org/webinar-measuring-and-managing-retail-food-waste

REFRESH. “Webinar: Measuring and Managing Retail Food Waste.” REFRESH Community of Experts (CoE) and Anthesis Group (UK), May 2, 2019. Retrieved at https://eu-refresh.org/webinar-measuring-and-managing-retail-food-waste

REFRESH. “Webinar: Tackling Consumer Food Waste.” REFRESH Community of Experts (CoE) and Anthesis Group (UK), April 29, 2019. Retrieved at https://eu-refresh.org/webinar-tackling-consumer-food-waste

REFRESH. “Webinar: Voluntary Agreements to Address Food Waste.” REFRESH Community of Experts (CoE) and Anthesis Group (UK), April 10, 2019. Retrieved at https://eu-refresh.org/webinar-voluntary-agreements-address-food-waste

REFRESH. “Webinar: Adding Value to Food Waste and By-products.” REFRESH Community of Experts (CoE) and Anthesis Group (UK), April 9, 2019. Retrieved at https://eu-refresh.org/webinar-adding-value-food-waste-and-products

USDA. “Recovering and Donating Uneaten, Wholesome Food in Schools.” speaker: Kathleen Weil. U.S. Department of Agriculture, March 31, 2015.

Website: https://www.youtube.com/watch?v=I6t1wKrU1bk&index=4&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be

USDA. “Food Safety, Proper Storage, and Menu Planning to Reduce Food Waste.” speakers: Jeannie Sneed and Pamela Quisenberry. U.S. Department of Agriculture, March 31, 2015.

Website: https://www.youtube.com/watch?v=nwn1jrXnsmE&index=3&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be

USDA. “Behavioral Economic Tricks to Reduce Food Waste.” speaker: Adam Brumberg. U.S. Department of Agriculture, March 31, 2015.

Website: https://www.youtube.com/watch?v=Hy59NBYlGO8&index=2&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be

USDA. “Composting in K-12 Schools.” speakers: Andrew Cassilly and Justen Garrity. U.S. Department of Agriculture, March 31, 2015.

Website: https://www.youtube.com/watch?v=Yy9F-7XpTLU&index=5&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be

USDA. “U.S. Food Waste Challenge Overview to K-12 Schools.” speaker: Jimmy Nguyen. U.S. Department of Agriculture, March 31, 2015.

Website: https://www.youtube.com/watch?v=1heUgBFxzp8&index=1&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be

WRAP. “Meat, Fish & Poultry Webinar.” Banbury, Oxon: Waste and Resources Action Programme, published December 1, 2015.

Website: https://www.youtube.com/watch?v=9hp8TcAtM8A

WRAP. “Brakes Group: Preventing Waste in Food Service Operations Webinar.” Banbury, Oxon: Waste and Resources Action Programme, published December 2, 2015.

Website: https://www.youtube.com/watch?v=Go8AblKljqE

Zero Waste Scotland. “Taking Food Waste off the Menu.” ZeroWasteScotland

Website: https://www.youtube.com/watch?v=LIXU9ZMYKDU

Note: More EPA and WRAP webinars are available at:

EPA: https://www.epa.gov/sustainable-management-food/previous-webinars-covering-sustainable-management-food-topics>

WRAP:

https://www.youtube.com/user/ResourceEfficiency/videos

[Many more are on <Youtube.com> webinars “food waste”]

Sample YouTube and Other Clips, Ted Talks, Videos, Series, Films

Adikwu, Marris. “The Short, Troubling Life of the Intentional Food Waste Meme.” Eater, August 28, 2020. Retrieved at https://www.eater.com/2020/8/28/21399684/intentional-food-waste-meme-on-twitter-tiktok

Agarwal, Sakshi. “The Ugly Problem of Food Waste.” TEDxPESU, October 2020. Retrieved at https://www.ted.com/talks/sakshi\_agarwal\_the\_ugly\_problem\_of\_food\_waste

Tags: Ted Talks

AJ+. “Why Are We Wasting So Much Food?.” published on October 13, 2015.

Website: https://www.youtube.com/watch?v=Jbo1ZpJBcVE

Al Jazera. “On The Stream: Should Supermarkets and Restaurants Be Forced to Donate Unsold Food to Charity?.” June 3, 2015. Real Junk Food, Joanne Berkenkamp, Jenny Rustemeyer, Sara Farley, Corin Bell, Mukund Kedia.

Website: https://www.youtube.com/watch?v=Kj\_kMK0TEEY

Almaghrabi, Talal. “Food Waste Management - ORCA” [a waste management system], published January 7, 2017.

Website: https://www.youtube.com/watch?v=7GsAJI4ryP0&feature=youtu.be

Andriukaitis, Vytenis. “No more Food to Waste.” Final FUSIONS European Platform Meeting,

Website: http://ec.europa.eu/food/safety/food\_waste\_en

Ashden. “Turning Food Waste into Biogas.” Biotech, India, 2007.

Website: https://www.youtube.com/watch?v=LrtINiLgNKY

Avirmed, Khusel, and Josh Lachs. “50 Ways to Use Your Food Waste.” November 2017.

Website: https://ecommons.cornell.edu/handle/1813/54815

BackTrack. “Food is Wasted Series.” includes:

\*OddBox - Bringing Wonky Fruit and Veg to Homes and Offices;

\*Ranking Supermarkets on Reducing Food Waste;

\*Selina Juul - Denmark’s Food Waste Champion;

\*Bubble and Squeak - a Social Enterprise Run by School Children;

\*Chef Tom Hunt - Promoting ‘Root to Fruit’ Eating;

\*Reducing Food Waste Through Vertical Farming and Aquaponics;

\*Pete Pearson - Director of WWF US Food Waste Campaign;

\*Food for Soul - Promoting Social Awareness about Food Waste and Hunger;

\*Elysia - Meals and Catering Using Surplus Food from Local Artisans;

\*Margaret Ritchie MP, of the Environment, Food and Rural Affairs Committee;

Website: https://backtracks.fm/discover/s/food-is-wasted-documenting-the-issue-of-food-waste/6357c724e28a5abd

Barnabas, Gary. “The Next Generation in Food Waste Recycling.” WasteStation from IMC, October 18, 2013. (By utilising IMC’s WasteStation food waste processor, many of these problems are removed or reduced leading to large savings in many areas.)

Website: https://www.youtube.com/watch?v=lm7WlM-wDHQ

BerryBreeze. “Fridge Fresh.” April 12, 2017.

Website: https://www.facebook.com/theberrybreeze/videos/vb.198612060286678/826597144154830/?type=2&theater

Bloch, Martina. “LCI - TF1 ‘Les Gueules Cassées’ - Gaspillage Alimentaire.” posted February 10, 2015.

Website: https://www.youtube.com/watch?v=pyAf0Czr0sM

Blumer, Bob. “Episode 21: Bob Blumer's Food Waste Reduction Tips.” [discussion with Bob Blumer and Stefanie Valentic] Waste360, June 3, 2021. Retrieved at https://www.waste360.com/food-waste/episode-21-bob-blumers-food-waste-reduction-tips

Tags: Canada, YouTube

Borderlands Food Bank. “Fighting Food Waste on the Border.” Nogalas, Arizona, posted June 9, 2016.

Website: https://www.youtube.com/watch?v=mnRsfHxWyLI

Bothwell, Liz. “Episode 92: Going Carbon Negative Thanks to Food Waste.” NothingWasted!, Waste360, January 25, 2021. [interview with John Hanselman, CEO of Vanguard Renewables (qv).] Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-92-going-carbon-negative-thanks-food-waste

Tags: Videos

Boyce, Dan. “Turning Poop into Power, Not Pollution.” PBS NewsHour, March 28, 2016. Website: http://www.pbs.org/newshour/bb/turning-poop-into-power-not-pollution/

BRC. “BRC Food Waste Report Autumn 2016.” British Retail Consortium posted December 13, 2016.

Website: https://www.youtube.com/watch?v=CBWCuRyMq84

Bum Bum TV. “Don’t Waste Food.” Bum Bum TV, New Delhi, India, May 24, 2016.

Website: https://www.youtube.com/watch?v=QRYYEHYa5Ac

Tags: India, YouTube Video

Buzby, Jean. “USDA Tips to Reduce Food Waste at Home.” USDA, April 16, 2021. Retrieved at https://www.youtube.com/watch?v=pPtj-ukCcYE

Tags: YouTube Video

Buzby, Jean. “USDA Tips to Reduce Food Waste at Home – soundbites and b-roll.” USDA, April 16, 2021. Retrieved at https://www.youtube.com/watch?v=h0Yihn5f6\_4

Tags: YouTube Video

CBC News. “Walmart Food Waste.” CBC News; published October 25, 2016.

Website: https://www.youtube.com/watch?v=5G5p7S5pNy8

CBC News. “Food Waste: How Much Food Do Supermarkets Throw Away?.” CBC Marketplace; published online October 26, 2016.

Website: https://www.youtube.com/watch?v=QLqkV8cP4xs

CBC News. “Best Before Dates: How Supermarkets Tamper with Your Food.” CBC Marketplace; posted online November 2015.

Website: https://www.youtube.com/watch?v=ZxCT\_D6HBd8

CBC News. “‘Justice for Blemished Fruit’: How Some B.C. Companies Are Fighting Global Food Waste.” CBC News, October 16, 2016. Retrieved at http://www.cbc.ca/news/canada/british-columbia/justice-for-blemished-fruit-how-some-b-c-companies-are-fighting-global-food-waste-1.3807629

CBSMinnesota. “New Movement Seeks to Reduce Food Waste.” CBSMinnesota, April 23, 2017.

Website: http://minnesota.cbslocal.com/video/category/news/3655344-new-movement-seeks-to-reduce-food-waste/

Center for EcoTechnology (CET), and the Environmental Council of the States (ECOS). “A Success Story: The Massachusetts Commercial Organics Waste Ban.” produced for the Massachusetts Department of Environmental Protection (MassDEP) and the RecyclingWorks in Massachusetts food waste program, 2016. Retrieved at http://www.mass.gov/eea/agencies/massdep/recycle/reduce/food-waste-video.html

Chakarova, Galina. “Freeganism–Short Film Documentary 2011.” published on May 4, 2014.

Website: https://www.youtube.com/watch?v=MQmmfksP\_ZQ

Channel NewsAsia. “Tackling Food Waste: More Measures Needed, Say Experts.” [Singapore], published November 2, 2014.

Website: https://www.youtube.com/watch?v=Y39FDfC77os

Chrobog, Karim. “The Big Waste: Why Do We Throw Away So Much Food?.” The Pulitzer Center, 2015.

Website: https://www.youtube.com/watch?v=1aH7RwOD0RE

Chrobog, Karim. “In South Korea, an Innovative Push to Cut Back on Food Waste?.” The Pulitzer Center, 2015.

Website: https://www.youtube.com/watch?v=VgUYTgwPKn8

Clancy, Heather, and Joel Makower. “Episode 193: A Zest for Combating Food Waste.” GreenBiz 350 Podcast, October 18, 2019. Retrieved at https://www.greenbiz.com/article/episode-193-combating-food-waste-measuring-plastic-footprints-get-ready-advocate

Clancy, Heather, and Joel Makower. “Episode 193: This Startup Helps You Get a Grip on Your Plastic Footprint.” GreenBiz 350 Podcast, October 18, 2019. Retrieved at https://www.greenbiz.com/article/episode-193-combating-food-waste-measuring-plastic-footprints-get-ready-advocate

Climate Lab. “Food Waste Is the World’s Dumbest Problem.” University of California, May 10, 2017.

Website: https://www.youtube.com/watch?v=6RlxySFrkIM

Le club des jardiniers. “Documentaire 2016, Le Gaspillage Alimentaire.” March 17, 2016.

Website: https://www.youtube.com/watch?v=\_fh3NVmLViY

Coat of Arms. “Food Waste.” It “was meant to get an internal conversation started to increase food waste awareness and to implement strategies for reducing such waste. All video elements were sourced from various news outlets and food waste videos.”

Website: http://www.coatofarmspost.com/portfolio/food-waste/

Collaborating Centre for Sustainable Consumption and Production (CSCP). “Dialogue Forum: Watch 10 Video Pitches on How to Further Reduce Food Waste.” May 2020.

Website: https://www.scp-centre.org/video-pitches/

Commission for Environmental Cooperation. “Let's Shrink Food Waste Mountain." [an awareness campaign targeting youth]. Montreal: Commission for Environmental Cooperation, September 3, 2020. Retrieved at http://www.cec.org/news/media-releases/the-commission-for-environmental-cooperation-launches-e-learning-videos-to-support-youth-in-their-commitment-to-reduce-food-waste/

Tags: Campaigns, Canada, Education, Videos

Compass Group and Food Tank. “Presentation and Video Recording from Stop Food Waste Day Global Event.” April 28, 2021.

Retrieved at https://www.youtube.com/watch?v=fPwkY8afn6Y

Tags: Food Waste Days, Video

Crowe, Jasmine. “Solving Food Waste and Hunger.” GreenBiz, September 8, 2020. Retrieved at https://www.greenbiz.com/video/solving-food-waste-and-hunger

Tags: Popup Restaurants, Video

The Daily. “Dumpster Diving for Dinner.” published on April 27, 2012.

Website: https://www.youtube.com/watch?v=yajL9kgtxBI&index=4&list=RDeG6zm816KsA

DeArmitt, Chris. “Episode 18: The Data Behind Plastics.” [Pro-plastic; YouTube; Chris DeArmitt] Waste360, May 13, 2021. Retrieved at https://www.waste360.com/plastics/episode-18-data-behind-plastics

Tags: Plastic, YouTube

Delaney, Alexis. “Pickling Watermelon Rinds for a Zero-Waste Gazpacho.” Video. Chowhound. Chow-To, September 11, 2019.

Website: https://www.youtube.com/watch?v=gqcSGhET4a4

Tags: Recipes, Video, Watermelon

Deutsches Hygiene-Museum. “Future Foods. What Will We Eat Tomorrow? Dresden’s Future Food. Zero Waste Edition – To the Last Crumb.” Ars Electronica Linz GmbH & Co KG, September 1, 2020. Retrieved at https://ars.electronica.art/keplersgardens/zero-waste/

Tags: Germany, Videos

DNews. “Why Do We Waste $1 Trillion of Food A Year?.” published on August 4, 2016.

Website: https://www.youtube.com/watch?v=zjNqr4VltAc

DokuJunkie 2016. “Einfach unnötig!! - Lebensmittelverschwendung.” published on October 22, 2016.

Website: https://www.youtube.com/watch?v=eoevLw59ODA

Dolar Today. “¡Hambre En Venezuela! Buscan desesperadamente comida en la basura mientras la cúpula roja vive en la opulencia.” Dolar Today, posted December 12, 2016.

Website: https://dolartoday.com/video/hambre-en-venezuela-buscan-desesperadamente-comida-en-la-basura-mientras-la-cupula-roja-vive-en-la-opulencia

Dadourian, Elise M. “The Global Food Waste Crisis and the Danish Solution.” developed as an Honors Thesis for the Environmental Studies Department of Brown University, May 2020. Retrieved at https://www.youtube.com/watch?v=e7HwD5Go3io

Ecologic Institute. “Research against Food Waste” (2019) is a video that provides an overview of the REFRESH project (qv).

Website: https://eu-refresh.org/refresh-video-research-against-food-waste

Ecologic Institute. “National Platforms to Fight Food Waste” (2019) is a video developed by the REFRESH project (qv) that focuses of strategies to changing consumer behaviour.

Website: https://eu-refresh.org/refresh-video-national-platforms-fight-food-waste

Ecologic Institute. “Reducing Consumer Food Waste” (2019) is a video developed by the REFRESH project (qv) that focuses on national platforms and the benefits of a voluntary agreement approach for business engagement.

Website: https://eu-refresh.org/refresh-video-reducing-consumer-food-waste

Ecologic Institute. “Valorising Unavoidable Food Waste” (2019) is a video developed by the REFRESH project (qv) that focuses on the valorisation of unavoidable food waste.

Website: https://eu-refresh.org/refresh-video-valorising-unavoidable-food-waste

Electrolux. “Ten Stories about Food Waste.” December 5, 2017. Retrieved at https://www.youtube.com/watch?list=PLKLYCrVJrl35sUmNmmp84rGbWYMed7zml&index=16&v=TdlVJ1T2D7Y&t=0s&app=desktop

emergerecycling [sic]. “FareShare across the UK.” six videos about FareShare, published February 11, 2013.

Website: https://www.youtube.com/watch?v=g4ySNMf0iOI&list=PLjP8vEfc-xCn0JEjLdjnme-X2DPQZ-Y0w

FAO. *The Full Economic, Environmental and Social Costs of Food Loss and Waste*. Video. Rome: Food and Agriculture Organization.

Website: http://www.fao.org/nr/sustainability/food-loss-and-waste/en

FAO. “Food Wastage Footprint.” Rome: Food and Agriculture Organization, 2013.

Website: https://www.youtube.com/watch?v=IoCVrkcaH6Q

FAO. “Food Wastage Footprint 2.” Rome: Food and Agriculture Organization,

Website: https://www.youtube.com/watch?v=Md3ddmtja6s

FAO. “Reduction of Food Losses in The Gambia.” Rome: Food and Agriculture Organization, June 12, 2012. [Project is working to reduce food losses in the Republic of the Gambia, where two years of crop failures and soaring food prices have left more than half the country’s population without enough food.]

Website: https://www.youtube.com/watch?v=GWmgKwz-jQM

FAO. “Egypt: Tackling Food Waste and Loss.” Rome: Food and Agriculture Organization, May 22, 2019.

Website: https://www.youtube.com/watch?v=smZnaRGxu98

Fearnley-Whittingstall, Hugh. “Hugh’s Fish Fight Multiplatform Campaign.” April 1, 2011.

Website: https://www.youtube.com/watch?v=5vGjeIGEtPE

Fearnley-Whittingstall, Hugh. “Ch4 Hughs Fish Fight Save Our Seas 1 of 3.” posted November 9, 2014.

Website: https://www.youtube.com/watch?v=QlLiBGXAuzo

Fearnley-Whittingstall, Hugh. “Ch4 Hughs Fish Fight Save Our Seas 2 of 3.” posted November 10, 2014.

Website: https://www.youtube.com/watch?v=5PXSbYrFsps

Fearnley-Whittingstall, Hugh. “Ch4 Hughs Fish Fight Save Our Seas 3 of 3.” posted November 10, 2014.

Website: https://www.youtube.com/watch?v=Y-iDyU\_xDJE

Fearnley-Whittingstall, Hugh. “Hugh Fearnley-Whittingstall on Why We Should Embrace Wonky Food.” November 30, 2015.

Website: https://www.youtube.com/watch?v=umXGdmOvEW0

Fearnley-Whittingstall, Hugh. “Hugh Finds about the Truth about Coffee Cups.” BBC One, July 26, 2016. [This is a clip from “Hugh’s War on Waste Episode 3: The Battle Continues”]

Website: http://www.bbc.co.uk/programmes/p042vh8b

Fearnley-Whittingstall, Hugh. “Hugh’s War on Waste Episode 1.” posted January 16, 2016.

Website: https://www.youtube.com/watch?v=HVk31Yv9vlg

Fearnley-Whittingstall, Hugh. “Hugh’s War on Waste Episode 2.” posted January 17, 2016.

Website: https://www.youtube.com/watch?v=wIVqFyMmmwU

Fearnley-Whittingstall, Hugh. “Hugh’s War on Waste Episode 3: The Battle Continues.” posted July 28, 2016.

Website: https://www.youtube.com/watch?v=myep6822jJI

Feedback Global. “Stop Supermarkets Dumping Food Waste on Farmers.” Feedback, nd.

Website: http://feedbackglobal.org/stopdumping/

Feeding the 5000 and the Gleaning Network UK, 2012.

Website: https://vimeo.com/55534709

Feng, Jiayun. “Video of Teacher Eating Students’ Leftovers Raises Concerns about Anti-food-waste Campaign Going Too Far.” SupChina, September 3, 2020. Retrieved at https://supchina.com/2020/09/03/video-of-teacher-eating-students-leftovers-raises-concerns-about-anti-food-waste-campaign-going-too-far/

Tags: China, Governmental, Schools, Videos

FilmsforAction. “Tackling Food Waste Would Help Mitigate Climate Change.” posted May 10, 2017.

Website: http://www.filmsforaction.org/watch/tackling-food-waste-would-help-mitigate-climate-change/

Food Network Special. “The Big Waste.” January 8, 2012.

Website: http://www.foodnetwork.com/shows/food-network-specials/all-specials/the-big-waste.html

Food Not Bombs. Documentary on the 1995 international gathering of Food Not Bombs chapters in San Francisco, posted June 29, 2014.

Website: https://www.youtube.com/watch?v=ADbiypS9Ot4

Food Not Bombs. “The History of Food Not Bombs with Keith McHenry.” uploaded November 6, 2014.

Website: https://www.youtube.com/watch?v=Fe4u01fBDiA

Food Shift. “Food Shift: Reducing Waste, Strengthening Communities.” published on May 2013.

Website: https://www.youtube.com/watch?v=8rVri-Gjpb8

Fox, Didier. “Le scandale du gaspillage alimentaire.” published on July 5, 2012.

Website: https://www.youtube.com/watch?v=4c90k7qQzxI

Fox, Stone. “Commission for Environmental Cooperation E-learning Videos to Help Youth Reduce Food Waste.” Recycling Product News, September 9, 2020. Retrieved at https://www.recyclingproductnews.com/article/34770/commission-for-environmental-cooperation-e-learning-videos-to-help-youth-reduce-food-waste

Tags: Campaigns, Canada, Education, Videos

Fox News. “New Push to Reduce Food Waste.” Fox News, May 11, 2016.

Website: http://video.foxnews.com/v/4889122658001/new-push-to-raise-food-waste-awareness/?#sp=show-clips

FreeReelFilms. “Freegans and Freeganism.” published on November 17, 2007.

Website: https://www.youtube.com/watch?v=4DN19Z0bw4g

Fuchs, Markus. “ORF Newton Lebensmittelverschwendung.” published on April 11, 2016.

Website: https://www.youtube.com/watch?v=PEEpp8yeecQ

Furness, Fay. “Schweizer Fernsehen Rundschau: Food Waste.” published on December 22, 2011.

Website: https://www.youtube.com/watch?v=aEktbxs\_HV0

Gianatasio, David. “Follow a Strawberry from Birth to Grave in This Oddly Emotional Ad About Food Waste.” Ad Council, April 20, 2016.

Website: http://www.adweek.com/adfreak/follow-strawberry-birth-grave-oddly-emotional-ad-about-food-waste-170930

Great Big Story. “Tackling Food Waste With Five Leaders in Sustainability.” February 28, 2018. Retrieved at https://www.youtube.com/watch?v=Q-1etiTjMF8

Green.Biz. “Scaling Composting Infrastructure in North America.” [interview with Alexa Kielty, Kevin Quandt and Jim Giles] GreenBiz, September 10, 2020. Retrieved at

Tags: Composting, Video

Greenfield, Rob. “Stop Waste: Ask Grocery Stores to Donate NOT Dump.” 2015.

Website: https://www.youtube.com/watch?v=EaCpsxk0PQQ

Greenfield, Rob. “Rob Greenfield is Dumpster Diving for Dinner.” January 22, 2015.

Website: https://www.youtube.com/watch?v=-SePzH6Yefc

Greenfield, Rob. “Dumpster Diving Across America.” 2014?.

Website: https://www.youtube.com/watch?v=n7QO-4NjgjQ

Gueriel, Mathieu. “Global gâchis: le scandale mondial du gaspillage alimentaire.” published on September 6, 2013.

Website: https://www.youtube.com/watch?v=G\_gojT2vjGo

Hanson, Craig. “How Can We Use Technology and Data to Reduce Food Waste and Improve Supply Chains, in Order to Decrease World Hunger and Overuse of Natural Resources?” The CivTech Alliance Global Scale-Up Program, June 23, 2021. Retrieved at https://cop26.civtechalliance.org/reducing-food-waste

Tags: Supply Chains, Technology, YouTube Video

Hawkins, Kathleen. “How One Woman Is Winning the Fight Against Food Waste; Why Selina Juul Devotes All Her Time to Reducing Food Waste.” BBC World Hacks, February 27, 2017.

Website: http://www.todayevery.com/share/S1exGHWWqx?hint=magazine-39083056/news

HEC Alumni. “TOP/COM HEC de l’Audace Marketing 2015: Les Gueules Cassées.” published on October 19, 2015.

Website: https://www.youtube.com/watch?v=hPnp7VRCw6s

Herbst, Ulla. “Technology Stops Food Waste in India.” Film von www.herbstundherbst.tv, 2011.

Website: https://www.youtube.com/watch?v=-6ZY49DDvq4

Hillstart Nutrition. “Episode 68 – Food Waste; 20 Tips to Help You Reduce Food Waste in 2021 and Beyond.” Hillstart Nutrition, December 2020. Retrieved at https://hillstart.me.uk/68/

Tags: Vidoes

Hogan, Brennan. “9 Eye-Opening Food Waste Videos to Share with Your Team.” LeanPath, June 28, 2016.

Website: http://blog.leanpath.com/eye-opening-food-waste-videos-to-share-with-your-team

International Livestock Research Institute. “Transforming Cassava Peels into Animal Feed.” published on December 5, 2015.

Website: https://www.youtube.com/watch?v=jkvHYqPLvyc

Intagliata, Christopher. “Leftovers Are a Food Waste Problem.” Scientific American, September 9, 2020. Retrieved at https://www.scientificamerican.com/podcast/episode/leftovers-are-a-food-waste-problem/

Tags: Consumers, Leftovers, Video

Jacobs, Jason. “Episode 116: Philip Behn, CEO of Imperfect Foods.” My Climate Journey, posted August 12, 2020. Retrieved at https://www.myclimatejourney.co/episodes/philip-behn

Jardin et Maison. “Gueules cassées Les fruits et légumes moches sont aussi bons que les autres.” published on June 9, 2015.

Website: https://www.youtube.com/watch?v=Cfbbg77DMKs

JoeySalad. “Food Waste in America.” published on August 12, 2015.

Website: https://www.youtube.com/watch?v=MsqtYmbDMYY

Jongejans, Fiona. “Food Waste: Breaking the Habit.” published October 23, 2015.

Website: https://www.youtube.com/watch?v=pN-\_6VT2qME TEDxMaastricht

Joy News. “Food Waste in Ghana.” December 28, 2017.

Website: http://www.ontheneweconomy.com/food-waste-in-ghana/

Kanthor, Rebecca. “China's 'Operation Empty Plate' Targets Food Waste.” [includes videos] PRI The World, September 4, 2020. Retrieved at https://www.pri.org/stories/2020-09-04/chinas-operation-empty-plate-targets-food-waste

Tags: China, Governmental, Videos

KCET. Episode 4: “Food Waste: The Facts of Life” in New Multi-platform Food Series LA Foodways Premiering February 6, 2019. The Central Wholesale Produce Market: Founded in 1898 A century old Los Angeles institution, the Whole Produce Market, was created to help the farmers get their produce to market and still thrives today. Today, the market responds to the food crisis by contributing food that would otherwise be thrown into landfill.

Website: https://www.kcet.org/press-room/explore-the-history-of-los-angeles-agriculture-in-new-multi-platform-food-series-la

Klein, Daniel. “Converting Food Waste to Energy.” Perennial Plate, Civil Eats, published on July 29, 2016.

Website: http://civileats.com/category/food-waste-2/

Kroger Co. “Stop Food Waste Day on Vimeo.” 2019.

Website: https://vimeo.com/343282048

Lal, Neeta. “Big Fat Indian Weddings: a Bollywood Villain in War on Wasted Food.” South China Morning Post, September 5, 2020. Retrieved at https://www.scmp.com/week-asia/lifestyle-culture/article/3100368/big-fat-indian-weddings-bollywood-villain-war-wasted

Tags: India, Videos, Weddings

LeclercMaisDrive. “Gaspillage alimentaire: Les solutions.” posted October 12, 2014.

Website: https://www.youtube.com/watch?v=SNrNJr5cynA

LeclercMaisDrive. “Gaspillage alimentaire: les chefs contre attaquent.” posted October 12, 2014.

Website: https://www.youtube.com/watch?v=zpOyf2TYG1Y

Lehner, Peter. “A Recipe for Cutting Food Waste” TEDxManhattan, March 4, 2013. Retrieved at https://www.youtube.com/watch?v=UwOHpWTRsbE

Tags: YouTube Video

Leroy, Francis. “Gaspillage alimentaire les chefs contre attaquent Emission du 07 octobre M6 2014.” published on October 8, 2014.

Website: https://www.youtube.com/watch?v=qUbQsSVxjVo

Lhatoo, Yonden and Anne-Marie Sim. [Food Waste]. Hong Kong: Asia Television Limited; News & Public Affairs, 2012. [Description: Hong Kong has a serious problem of disparity between rich and poor. People have left over food at home and in restaurants. More waste occur at the supermarkets and restaurants. Some NGOs in recent years collect these foods and give to those who need it.]

Website: ???

Lutz, Evan. “Hungry Harvest - Shark Tank Application Season 7.” published April 6, 2016.

Website: https://www.youtube.com/watch?v=PHTx6wWg888

Marcel Worldwide. “Intermarché - ‘Inglorious Fruits and Vegetables,’” published on 2014.

Website: https://vimeo.com/98441820

Martin, David. “Waste Not, Want Not - A Freegan Documentary.” published on October 21, 2013.

Website: https://www.youtube.com/watch?v=9ln0sbbobUA

McHenry, Kieth. “Food Not Bombs Founder.” OPIRG McMaster, published on September 23, 2014.

Website: https://www.youtube.com/watch?v=wM0CGF76n-M

MealTimeVideos. “Waste Not Want Not: Scientific Solutions for Combatting Food Waste.” published March 28, 2017.

Website: https://www.reddit.com/r/mealtimevideos/comments/61zwfv/new\_science\_technology\_to\_combat\_food\_waste\_718/

mo1971fordcrew. “Freeganism: What Grocery Stores Throw Away.” published November 19, 2012.

Website: https://www.youtube.com/watch?v=eG6zm816KsA&list=RDeG6zm816KsA#t=52

Murdock, Andy. “Food Waste Is the World’s Dumbest Environmental Problem.” published on Vox, May 10, 2017.

Website: https://www.vox.com/videos/2017/5/9/15594598/food-waste-dumbest-environmental

The National. “Walmart Food Waste.” published on Oct 25, 2016.

Website: https://www.youtube.com/watch?v=5G5p7S5pNy8

National Geographics. “Food-Waste Rebel Wants You to Eat Ugly Food.” published on October 17, 2014.

Website: https://www.youtube.com/watch?v=H7RE-BENuQM

National Geographics. “Food Too ‘Ugly’ to Sell Becomes a Feast for 5,000 People.” published on May 20, 2016.

Website: https://www.youtube.com/watch?v=NG8K5ZpkKU8

Nelson Institute for Environmental Studies, University of Wisconsin, Madison. “Food Scrap Videos.” May 2016.

Website: https://theamazingwastecookbook.wordpress.com/video-tutorials/

NETNebraska. “Tossed Out: Food Waste in America.” published on September 26, 2014.

Website: https://www.youtube.com/watch?v=mLRjb6LdUFM

*New York Times*. “Panel Discussion: What to Do About Food Loss and Food Waste.” Stephanie

Running Totally Free. “Dumpster Diving Food: What to Do with What You Rescue.” published on October 28, 2016.

Website: https://www.youtube.com/watch?v=fvBpsG1s3ps

“New York Times TimesTalks with Anthony Bourdain and Danny Bowien.” October 26, 2017.

Website: https://www.youtube.com/watch?v=ijbXiFEwDn4&list=UUtZNqEGzfQ6jO4SXWz51bRw&index=79

Nutritious Feeds, Inc. “Food Waste to Animal Feed.” published on April 25, 2014.

Website: https://www.youtube.com/watch?v=ND057wdnVdU

Oliver, John. “Food Waste: Last Week Tonight with John Oliver.” published on July 19, 2015.

Website: https://www.youtube.com/watch?v=i8xwLWb0lLY

Osman TURKMEN. “Waste to Animal Feed & Fertilizer.” published on February 28, 2012.

Website: https://www.youtube.com/watch?v=28-EWCFahDQ

Parry, Andrew. “Consumer Food Waste – Evidence and Action.” Waste and Resources Action Programme, published February 17, 2015.

Website: https://www.youtube.com/watch?v=ZbwDzZmL8vg

PBS. “Turning Poop into Power, Not Pollution.” Public Broadcasting System, published on March 28, 2016.

Website: http://www.pbs.org/newshour/bb/turning-poop-into-power-not-pollution/

PBS. “Why Does Almost Half of America’s Food Go to Waste?.” published on June 16, 2015.

Website: https://www.youtube.com/watch?v=k8TDfjbpSBE

PBS. “Why Does Almost Half of America’s Food Go to Waste?.” PBS Newshour, published on June 16, 2015. Website: http://www.pbs.org/newshour/bb/almost-half-americas-food-go-waste/

PBS. “These Policies Helped South Korea’s Capital Decrease Food Waste.” PBS News Hour, March 19, 2017. Retrieved at https://www.youtube.com/watch?v=oHz-GC-OBIg

PBS. “How California Is Fighting the Problem of Food Waste.” Aired: 11/27/2019; 8:25 min Clip. Retrieved at https://www.pbssocal.org/programs/pbs-newshour/waste-not-want-not-1574898538/

PBS. “Denver is Focused on Food Waste to Lower Greenhouse Gases.” WLIW21, aired July 12, 2020. Retrieved at https://www.wliw.org/programs/pbs-newshour/how-denver-is-tackling-food-waste-to-fight-hunger-emissions-1594577102/

Picker, John. “Dumpster Diving the Biggest Waste of Food Iv Ever Seen!!Enough Food to Feed an Army of 10!!” published on August 27, 2012.

Website: https://www.youtube.com/watch?v=-3lh\_QIib5w&list=RDeG6zm816KsA&index=8

Pingree, Chellie. “Food For Tomorrow 2015 - Keynote: A New Proposal on Food Waste.” *New York Times* Conference Food For Tomorrow, published on 2015.

Website: https://www.youtube.com/watch?v=-w92qGC9eXY

PressTV. “British Supermarket Waste.” PressTV, published on September 2015.

Website: https://www.youtube.com/watch?v=WzmdVNGhA\_Y

Promethean Society. “Tackling the Global Food Waste Scandal.” published on May 27, 2014.

Website: https://www.youtube.com/watch?v=LjTW6UIoEss

Pulitzer Center. “The Big Waste: Why Do We Throw Away So Much Food?.” published on May 19, 2015.

Website: https://www.youtube.com/watch?v=1aH7RwOD0RE

Real Junk Food. “Good, Healthy Meals from Food Waste.” Real Junk Food Project, published on 2015. Facebook Video.

Website: https://www.facebook.com/ajplusenglish/videos/659770464164464/

Rubish Media. “This is Rubbish Swansea Feast.” published December 1, 2011.

Website: https://vimeo.com/32981270

Rubish Media. “This is Rubbish Needs a Website Facelift!” published on January 11, 2016.

Website: https://vimeo.com/151391452

Rubish Media. “Stop the Rot!” published October 27, 2015

Website: https://vimeo.com/143823581

Rubish Media. “TiR Edible Education School Feast Development Video.” published on 2014.

Website: https://vimeo.com/112575983

Rubish Media. “Stop The Rots visits Tesco and Sainsbury’s Headquarters.” published on December 8, 2015.

Website: https://vimeo.com/148219435

Rudy G-D. “Global Gâchis: Le scandale mondial du gaspillage alimentaire.” published on November 24, 2012.

Website: https://www.youtube.com/watch?v=LhavhVROgEQ

Ruscoe, Nicky. “GM: Food Wastage.” Ultimo, New South Wales: ABC Commercial, published on 2011.

Website: http://search.alexanderstreet.com/preview/work/2374261?ssotoken=anonymous

Ryan, Christina. “Food Waste.” published January 15, 2017.

Website: https://vimeo.com/199520490

Save the Food and the Ad Council. “The Extraordinary Life and Times of Strawberry.” published on April 20, 2016.

Website: https://www.youtube.com/watch?v=NjcwFF31cDo

SBS Viceland. “Ugly Food: a Solution to Food Wastage?.” The Feed, published on September 1, 2015.

Website: https://www.youtube.com/watch?v=\_gLIpxzDwns

Schnittstelle Thurn GbR. “Waste.” commissioned by WWF Germany and UNEP in collaboration with SIWI and FAO, published on June 2013.

Website: https://www.youtube.com/watch?v=VaouOWx3Bmo

Sgt. Cannaboid. “Dumpster Diving Haul/over $1300 Worth of Goodies.” published on October 28, 2015.

Website: https://www.youtube.com/watch?v=LKB2cx1j5g4

Shaffer C. V. “Food Waste to Feed Using SAFE System.” published on November 12, 2013.

Website: https://www.youtube.com/watch?v=rFKyT6scO\_Q

Shiba, Tetsuya. “Reduce the Food Loss.” (in Japanese), published on March 6, 2014.

Website: https://www.youtube.com/watch?v=6OrbO7dGHNQ

Shields, Travis. “Meet the Freegans.” published on December 21, 2009.

Website: https://www.youtube.com/watch?v=n-NUdbsL2n4

Sky News. “Food Waste Supermarket: the Brilliant Shop That Shouldn’t Exist.” January 15, 2017.

Website: https://www.youtube.com/watch?v=eVZhJ0Oo84c

Soares, Isabel. “Projecto fruta feia para evitar o desperdício de frutas e hortícolas.” (in Portuguese), published on February 1, 2014.

Website: https://www.youtube.com/watch?v=uY8QX-T6aGU

St. Nederlands Boeddhistisch Archief. “Taste the Waste.” published on September 16, 2016.

Website: https://www.youtube.com/watch?v=IlWp5Ai7Vlk

Strom, Stephanie, Dana Gunders, Doug Rauch, and Jonathan Bloom. *New York Times* Food for Tomorrow Conference, published on November 13, 2014.

Website: https://www.youtube.com/watch?v=L4ZxdU8zZqo

Stuart, Tristram. “Campaigning Against Global Food Waste: Tristram Stuart.” published on May 18, 2016.

Website: https://www.youtube.com/watch?v=IX9bp-UXfnc

Swiss Network for International Studies. “Eating out and Food Waste. Reduce, Reuse and Recycle in Bangalore.” interview with Dr. Sunayana Gangly. Retrieved at http://foodconsumption.snis.ch/eating-out-and-food-waste-in-bangalore/

Swiss Network for International Studies. “Waste Management and Recycling in Bangalore.” interview with Dr. Christine Lutringer. Retrieved at http://foodconsumption.snis.ch/waste-management-and-recycling-in-bangalore/

Swiss Network for International Studies. “Eating out and Food Waste in Metro Manila.” interview with Abby Favis. Retrieved at http://foodconsumption.snis.ch/eating-out-and-food-waste-in-metro-manila/

Taj Agro Products (Mumbai). “Save Food: Global Initiative on Food Loss and Waste.” Milan Urban Food Policy Pact, published on October 31, 2015.

Website: https://www.youtube.com/watch?v=vz9KaXfv3gQ

Tcgroup. “Fight Food Waste, Feed the Planet.” published on October 15, 2015.

Website: https://www.youtube.com/watch?v=ZPPNkhujNO0

TheCosmicRockstar. “Wasted: Life in the Age of Excess.” published on December 27, 2010.

Website: https://www.youtube.com/watch?v=lOhWwXp5gNU&index=5&list=RDeG6zm816KsA

TheLipTV2. “Danish Supermarket WeFood Sells Expired Food.” published March 1, 2016.

Website: https://www.youtube.com/watch?v=JSiYlMqfM18

Toronto City News. “Pandemic Increases Plastic and Food Waste.” Toronto City News, September 10, 2020. Retrieved at https://toronto.citynews.ca/video/2020/09/09/pandemic-increases-plastic-and-food-waste/

Tags: Canada, Plastic, Video

Toronto Food Policy Council (TFPC). “Food Waste: Short Videos and Documentaries Focused on Food Waste:” “Food Wastage Footprint 1 by the Food and Agriculture Organization of the UN;” “The Global Food Waste Scandal Ted Talk Featuring Tristram Stuart;” “Taste the Waste by Valentin Thurn;” “Feed People, Not Landfills by the United States Environmental Protection Agency;” “Start-ups, Organizations Take on America’s Food Waste Challenge Produced by PBS;” “Your Food = Your Money by the Monaghan County Council, Galway County Council and Cork County Council;” “Food Waste by the Numbers by I Value Food (A Project of Sustainable America).” The Toronto Food Policy Council (TFPC). Available at https://tfpc.to/food-waste-landing/food-waste-short-videos-and-documentaries-focused-on-food-waste/

Two Cents' Worth. “Episode 85 - The Effort to Change Our Wasteful Food Habits.” [New Zealand], August 14, 2020. Retrieved at https://player.fm/series/series-2501772/episode-85-the-effort-to-change-our-wasteful-food-habits

Tzu Chi DaAiVideo. “Waste of Food Waste.” [Singapore; Chinese subtitles], published on January 2, 2011.

Website: https://www.youtube.com/watch?v=nPHzg0cHdtw

UCTV. “Reimagining Food Waste: Future Thought Leaders Series.” University of California Television (UCTV), published on September 9, 2016.

Website: https://www.youtube.com/watch?v=sO9gJwkD\_L8

UN Environment Programme. “Food Waste in West Asia.” UN Environment Programme UNEP, May 17, 2021. [Video] Retrieved at https://www.unep.org/news-and-stories/video/food-waste-west-asia

Tags: Video, West Asia

Unnatural Vegan. Food Waste & Freeganism; Part 1: Why Wasting Food Is So Bad & Simple Ways to Avoid It.” published on August 31, 2016.

Website: https://www.youtube.com/watch?v=PEP0A93pYIk

Unnatural Vegan. “Food Waste & Freeganism; Part 2: What Is a Freegan and Why Does it Matter?.” published on September 1, 2016.

Website: https://www.youtube.com/watch?v=ZzH6UEOz2Bs

Urbina, Tomas. “Wasteful Thinking: the Hidden World of Food Waste in Quebec.” published on August 8, 2011.

Website: https://www.youtube.com/watch?v=zx65S56GBgU

utubebokashicyclellc. “Bokashicycle Food Waste Pulverizer Machine - Recycle Food Waste Efficiently.” published on August 25, 2015.

Website: https://www.youtube.com/watch?v=PVl-7Z48dGM

Valstar. “Valstar Shows Commitment to Reducing Food Waste with Video Series.” Horti Daily, January 12, 2021 Retrieved at https://www.hortidaily.com/article/9282790/valstar-shows-commitment-to-reducing-food-waste-with-video-series/

Tags: Netherlands, Videos

Vlasov, Sergey. “Recycling Food Waste into Animal Feed, Biofuel.” published October 18, 2013.

Website: https://www.youtube.com/watch?v=MNYbxwUSNrk

Voice of America. “Food Waste from Paris Climate Summit Turned into Power.” published on December 8, 2015.

Website: https://www.youtube.com/watch?v=G8SdP2s9hYI

Wang, Tom. “Pandemic Food Delivery Boom Creating Vast Amounts of Plastic Waste in China.” [video clip] South China Morning Post, August 10, 2020. Retrieved at .https://www.scmp.com/video/scmp-originals/3096785/pandemic-food-delivery-boom-creating-vast-amounts-plastic-waste-china

Water Environment Federation. “Food Waste to Energy: A Sustainable Design.” published on September 21, 2016.

Website: https://www.youtube.com/watch?v=0QqRRBNOhi0&t=12s

WeFood. “Solving Food Waste.” WeFood, published on September 7, 2015.

Website: https://www.youtube.com/watch?v=8Qgltb9zlgY

Welt im Wandel. “Frisch Auf Den Müll - Die globale Lebensmittelverschwendung.” published on December 18, 2015.

Website: https://www.youtube.com/watch?v=LJ4cly82JJ0

World News Network “produces video clips related to food gleaning (gathering crops that would otherwise be left in the field and distributing them to the hungry).”

Website: https://wn.com/gleaning

WFP. “Stop The Waste” is a video for an awareness campaign launched by the United Nations World Food Programme that was launched in October 2019 aimed at building “a global movement and highlight simple solutions that we can all take to fight food waste.” Retrieved at https://cdn.wfp.org/2019/stop-the-waste/

Wipatayotin, Apinya.” Video Competition Teaches Kids Not to Waste Food.” Bangkok Post, December 17, 2020. Retrieved at

Tags: Competitions, Thailand, Video

WRAP. “Food Futures: from Business as Usual to Business Unusual.” Banbury, Oxon: Waste and Resources Action Programme, published November 4, 2015.

Website: https://www.youtube.com/watch?v=mPUjBZppC38

xpurr. “Massive Dumpster Dive Haul.” posted July 14, 2014.

Website: https://www.youtube.com/watch?v=iYpf3BUVzpA

You, Li. “In Anti-Food Waste Push, China to Outlaw Binge-Eating ‘Mukbang’ Videos.” Sixth Tone, December 22, 2020. Retrieved at http://www.sixthtone.com/news/1006612/in-anti-food-waste-push%2C-china-to-outlaw-binge-eating-mukbang-videos

Tags: China, Governmental Campaigns, Videos

ZeroWasteSA. “What Can We Do about Food Waste? Fresh Facts for Restaurant, Catering and Hospitality Staff.” October 26, 2011.

Website: https://www.youtube.com/watch?v=ntxnb3HyHV8

Note: many additional WRAP clips are available at:

https://www.youtube.com/user/ResourceEfficiency/videos

Slides, Slide Show

Slidesgo. “No Food Waste Pitch Deck.” Slidesgo, nd. Retrieved at https://slidesgo.com/theme/no-food-waste-pitch-deck

Tags: Slides

Stuart, Tristram. “Why Do We Throw Away Vast Amounts of Food? The Campaigner Tristram Stuart Highlights the Scandalous Amount of Waste All along the Food Chain.” *The Guardian*, July 19, 2009.

Website: https://www.theguardian.com/environment/gallery/2009/jul/19/food-waste

Songs

Hutchinson, Joan Andrea. “Before Good Food Waste.” from the Album Kin Teet Kibba Heart Bun: Celebrating the Creativity of Jamaican ‘Poor’ People, April 6, 2010.

TEDx YouTube Clips

Almeida, João. “How Much Food Is Wasted in Europe?.” TEDxBern, published on November 19, 2014.

Website: https://www.youtube.com/watch?v=SaIen8rkE60

Arora, Nikhil. “Turning Garbage into Gourmet Food.” TEDxHultBusinessSchoolSF, published on May 22, 2012.

Website: https://www.youtube.com/watch?v=s6lWJyObDQ8

Bosa, Samali. “Food Waste.” TEDxLytteltonWomen, published on September 4, 2015.

Website: https://www.youtube.com/watch?v=5VkFqAhFbrM

Bowman, Mark. “Join the Gleaning Revolution.” TEDxYouth@Bath, published on December 6, 2016.

Website: https://www.youtube.com/watch?v=CsYvhP7Bt-w

Bugusu, Betty. “Waste Not Want Not: A Weapon for Food Security.” TEDxPurdueU, published on June 1, 2013.

Website: https://www.youtube.com/watch?v=ujN63eBLjXk

Carretto, Luana. “Taste Before You Waste.” TEDxAUCollege, published on March 19, 2014.

Website: https://www.youtube.com/watch?v=nuHIAeVbJvU

Cowin, Dana. “How Ugly, Unloved Food Can Change the World.” TEDx Manhattan, published on July 21, 2015.

Website: https://www.youtube.com/watch?v=-GciWZZMJBY

de Vocht, August. “Power to the People to Reduce Food Waste!.” TEDxAmsterdam, published on November 30, 2016.

Website: https://www.youtube.com/watch?v=FMD2cMjrMDM

Gonzalez, Miguel. “Let’s Fix Food Waste and Hunger.” TEDxSouthamptonUniversity, published on July 20, 2015.

Website: https://www.youtube.com/watch?v=zw8HU9FTVZ4

Greenfield, Rob. “How To End The Food Waste Fiasco.” TEDxTeen, published on February 2, 2016.

Website: https://www.youtube.com/watch?v=w96osGZaS74

Hatz, Diane. “Food Waste.” TEDActive2013, published on September 19, 2015.

Website: https://www.youtube.com/watch?v=YKIErrcuZDE

Jongejans, Fiona. “Food Waste: Breaking the Habit.” TEDxMaastricht, published on October 23, 2015.

Website: https://www.youtube.com/watch?v=pN-\_6VT2qME

Juul, Selina. “Stop Wasting Food.” TEDxCopenhagen, published October 4, 2012.

Website: https://www.youtube.com/watch?v=dIIhbjY4s8A

Juul, Selina. “How to Avoid Food Waste Traps.” TEDxKEA, published February 4, 2016.

Website: https://www.youtube.com/watch?v=B6mi-ZFCprs

Kaup, Maya. “A Taste of What We Waste.” TEDxSalem, published on November 3, 2015.

Website: https://www.youtube.com/watch?v=IbW9Vam3TaY

Kawatra, Ankit. “The Problems of Hunger and Excess Food Wastage.” TEDxGGDSDCollege, published on November 15, 2016.

Website: https://www.youtube.com/watch?v=N6d8ZANdr04

La Trecchia, Patrizia. “A War on Food Waste.” TEDxUSF, uploaded Mar 22, 2013.

Website: https://www.youtube.com/watch?v=enblsQloxvE

Lehner, Peter. “Food Waste.” TEDx Manhattan’s 3rd Annual “Changing the Way We Eat.” published on February 16, 2013.

Website: http://www.endfoodwastenow.org/

Mysiahina, Marta.·TEDxJAS, October 19, 2020. [Marta Mysiahina is a 14-year-old school student from Kharkiv, Ukraine.] Retrieved at https://www.ted.com/talks/marta\_mysiahina\_food\_waste

Tags: TedX, Ukraine

Ngo, Kent. “Taking Dumpster Diving to the next Level.” TEDxLund, published January 6, 2016.

Website: https://www.youtube.com/watch?v=j4Xae10mhGg

Oppenheimer, Gary. “AmpleHarvest.org -- a Homegrown Solution to Hunger.” TEDx Manhattan, uploaded February 8, 2012.

Website: https://www.youtube.com/watch?v=pnfzRMOZod4

Pollock, Leo. “The New Face of Waste.” TEDxProvidence, published on July 31, 2015.

Website: https://www.youtube.com/watch?v=s\_\_js\_9PliQ

Scholte, Daisy. “3 Simple Rules to Turn Food Waste into Good Taste.” TEDxFryslân, published on November 19, 2015.

Website: https://www.youtube.com/watch?v=bUfM0KbX5Cw

Singer, Lauren. “Why I Live a Zero Waste Life.” TEDxTeen, published on May 27, 2015.

Website: https://www.youtube.com/watch?v=pF72px2R3Hg

Stone, Matt. “Beyond the Zero Waste Restaurant.” TEDxAuckland, published on September 17, 2014.

Website: https://www.youtube.com/watch?v=56Y0TElkI90

Stuart, Tristram. “The Global Food Waste Scandal.” TEDxNairobi, published on March 3, 2015.

Website: https://www.youtube.com/watch?v=6\_Jn3QfVOY8

Wondmagegn, Hanna. “How a School’s Food Waste Can Feed the Community.” TEDxEastMecklenburgHighSchool, published on May 24, 2016.

Website: https://www.youtube.com/watch?v=qaM0s1wiC4Y

Zornes, Marc. “Why Are We (Still) Wasting Food?.” TEDxHackney, published on November 9, 2015.

Website: https://www.youtube.com/watch?v=Oe1cDSPfbh8

Television Commercials

Morton Salt. “Erase Food Waste” TV Commercial from Morton Salt, 2018. Retrieved at

https://www.ispot.tv/ad/dQYB/morton-salt-erase-food-waste

Television Programs

Food Network. “The Big Waste” is a Food Network television program in which four chefs, Bobby Flay, Michael Symon, Anne Burrell and Alex Guarnaschelli, who are “divided into two teams, with only 48 hours on the clock.” The teams are “challenged to create a multi course gourmet banquet worthy of their great reputations, but with a big twist; they can only use food that is on its way to the trash. The chefs’ hunt takes them from grocery aisles to produce farms, and orchard lines to garbage piles, as they attempt to source enough ingredients to feed a gathering crowd. Bobby and Michael square off against Anne and Alex, as they challenge their views of food waste and how and why it is created.” The program aired in 2012.

Website: http://www.foodnetwork.com/shows/food-network-specials/all-specials/the-big-waste.html

PBS. “Is France’s Groundbreaking Food-waste Law Working?” PBS, August 31, 2019. Retrieved at https://www.pbs.org/newshour/show/is-frances-groundbreaking-food-waste-law-working

Videocassette

USDA. “National Summit on Food Recovery and Gleaning: a Call to Action.” Videocassette. Washington, DC: United States.; Department of Agriculture.; Video, Teleconference & Radio Center, 1997.

7. Organizations, Projects, Campaigns, Programs, Services and Initiatives.

Clean Plate Campaign–China

**Clean Your Plate Campaign** [or operation Empty Plate or Clear Your Plate] (China) was launched in 2013 and “was aimed at putting an end to officials' extravagant feasts and receptions. Its 2.0 version was launched in August 2020. It “calls for the public to stop wasting food.”

Website: https://www.globaltimes.cn/content/1197577.shtml

Dou, Eva. “China’s Mealtime Appeal amid Food Supply Worries: Don’t Take More than You Can Eat.” Washington Post, October 5, 2020. Retrieved at https://www.washingtonpost.com/world/asia\_pacific/china-food-shortage-clean-plate/2020/10/02/578daa0e-0223-11eb-b92e-029676f9ebec\_story.html

Tags: China, Clean Plate Campaign

Marchisio, Matteo. “Fighting Food Waste in China: Local Efforts, Global Effects.” International Fund for Agricultural Development (IFAD), September 29, 2020. Retrieved at https://www.ifad.org/en/web/latest/blog/asset/42101415

Tags: China, Clean Plate Campaign

Meiling, Chen, and Li Yingqing. “WeChat Program Rewards Food Waste Fighters.” China Daily, January 28, 2021. Retrieved at https://global.chinadaily.com.cn/a/202101/28/WS6011f62aa31024ad0baa58c5.html

Tags: Apps, China, Clean Plate

Sheldon, Marissa. “China Promotes Clean Plate Campaign to Reduce Food Waste.” Hunter College NYC Food Policy Center, posted October 15, 2020. Retrieved at https://www.nycfoodpolicy.org/food-policy-center-china-clean-plate-campaign/

Tags: China, Clean Plate Campaign

Xin, Zhou. “China Speeds up Draft Law Against Food Waste as Nation Strives to Feed 1.4 Billion People.” South China Morning Post, October 16, 2020. Retrieved at

Tags: China, Clean Plate Campaign, Laws

Community Fridge Refrigerator Organizations, Projects

**Cheetah** (San Francisco, California) is an e-commerce platform startup that in August 2020 “launched community fridges throughout the Bay Area as part of its free #FoodGiving Campaign. The purpose of this social impact effort is to reduce food insecurity during these challenging times, while bringing the people of the Bay Area together.”

Website: https://www.gocheetah.com/

**Community Fridge Network** (UK) (London) “is designed to reduce food waste by allowing residents and local businesses to donate surplus food that others can then use. On average each fridge is estimated to save half a tonne of food a month. With the recent opening of the 50th Community Fridge, the Network is now redistributing an average of 25 tonnes of food each month, the equivalent of approximately 50,000 meals,.” as of March 2019. It was founded by Hubbub in July 2017. Funders include The National Lottery Community Fund, Sainsbury’s, The Rothschild Foundation, Bosch, North London Waste Authority, the Morrison’s Foundation, Samsung, and the Climate Challenge Fund.

Website: https://www.hubbub.org.uk/the-community-fridge

**Food Cycle** (Montreal, Canada) “is an organization that is focused on eliminating food waste by setting up a communal fridge within Concordia University. In collaboration with Zero-Waste and The Dish Project, leftover food from events or stores can be stored for students to come and enjoy, free of charge, on a first come first serve basis. Larger portions of food will also be given to non-profit organizations and shelters in and around Montreal through Tablée des Chefs (qv).” It was founded by Megan Clarke.

Website: https://www.facebook.com/ConcordiaFoodCycle/

**The Fridge** (Jerusalem, Israel) is an initiative by Jerusalem's young residents to feed the needy and prevent food waste. Local vendors donate extra food at the end of each day which is then placed in fridges throughout Israeli cities.

Website: https://www.algemeiner.com/2020/06/10/new-israeli-initiative-uses-public-refrigerators-to-feed-poor-and-prevent-waste/

**Fridge Campaign, The** (UK) is a program of Neighbourly (qv). It is is a social media platform that “connects charities with people and companies that want to help.” It “has launched a national fund raising campaign that aims to help food charities across the country buy a new fridge, unlocking access to a potential 270,000 tonnes of surplus food – the equivalent to at least 360 million meals.” [Description Leah Sinclair]

Website: https://www.neighbourly.com/campaign/582b1dbac7ac880ec46e7ec6

**Friendly Fridge** (Brooklyn, New York) is an initiative of “In Our Hearts, a group known to not only known for its anti-war protests, but also its fight to bring food for those who need it. So far, these outdoor fridges have been set up in Harlem, Bushwick, Bedford-Stuyvesant, Crown Heights, Brownsville, Prospect Lefferts Gardens, and now Kingsbridge.”

Website: https://thefriendlyfridge.com/

**The Friendly Fridge Bronx** (New York) 5977 Broadway @ 242nd St.

Website: https://www.instagram.com/thefriendlyfridgebx/

**Frigo Pour Tous** --Fridge For All– (Brussels, Belgium) is an initiative in Saint Gilles that was “created to absorb surplus food from shops after the federal VAT law changed in 2015, exempting them from paying VAT on food surplus given to accredited associations. The 2015 law extended the scope of a 2013 law, making surplus food given to national food banks not subject to VAT.”

Website: https://www.facebook.com/Frigopourtous1060/

**Save Food from the Fridge** (Torino, Italy) “Jihyun Ryou, a Korean designer and expert on food preservation, launched this project to educate people on how to prevent waste in homes. She outlines techniques for keeping foods fresher longer through preservation techniques.” [Description Food Tank]

Website: http://www.savefoodfromthefridge.com/

**Sharing Shelves** (Suncity, Gurugram, India) is an organisation committed to the cause - residents of Suncity, Gurugram, have installed a community refrigerator at the entrance. Residents are encouraged to leave leftovers behind in cold-storage in a bid to reduce the community’s overall food waste. This food can then be accessed by anyone in need of it, minus restrictions.” [Description: Wahi, Uvika. August 9, 2017]

Website: https://en-gb.facebook.com/SharingShelves/

**Works+**(Scotland) is a charity that has “teamed up with the Co-op to introduce community fridges to the region. The service offers all unsold fresh food for free to the community - and prevents it going to landfill. This latest initiative comes on the back of left-over fresh food being used by Works+ to provide meals for its trainees.”

Website: https://www.worksplus.works/

Composting Businesses, Organizations, Recycling Projects, Equipment

**BioCycle, The Organics Recycling Authority** is a magazine that is the “go-to source for recovering the maximum value out of every ton of organic waste and wastewater generated. BioCycle shows how to process organic residuals — yard trimmings, food waste, woody materials, biosolids, manure, high strength organic wastes, municipal solid waste (MSW), and other source separated feedstocks into value-added products — and create jobs and green enterprises. Products include compost and engineered soils, biogas-derived electricity, vehicle fuels and renewable natural gas. Products that renew agricultural and urban soils, reduce dependence on fossil fuels.” It also maintains FindAComposter.com, BioCycleREFOR.com, and BioCycleWestCoast.com

Website: https://www.biocycle.net

**BK ROT** (New York) “is a composting service that collects organic waste from businesses and organizations by bicycle. The waste collected is processed at their site, Know Waste Lands, in Bushwick, Brooklyn. Currently, they process between 10,000 and 12,000 pounds of organic waste per month. Part of the mission of BK ROT is to address environmental and social injustices that impact local youth. They cultivate leaders who are people of color, undocumented, women, and migrant and/or LGTBQ youth, focusing on those who are disproportionately excluded from conversations about solutions to climate change and equity in the food system.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.bkrot.org/

**Center for EcoTechnology** (CET) (Pittsfield, Massachusetts based) is a nonprofit that provides “practical solutions that save energy, materials and money and have a positive impact on our environment and community.” It serves “residents, business and communities in the areas of energy efficiency and waste reduction and through our retail store...” It operates “RecyclingWorks MA” Massachusetts’s business and institutional recycling and composting assistance program funded by the Massachusetts Department of Environmental Protection. By 2017. “2,123 commercial customers were contracting for food waste collection” in Massachusetts. CET has a “Wasted Food Solutions” website.

Website: https://wastedfood.cetonline.org/

**Common Wealth Urban Farms** (Oklahoma City, Oklahoma) “takes vacant lots in Oklahoma City, OK, that are in need of attention and creates urban gardens. Every week, they compost 12-15 pallets of food waste from local grocery stores and restaurants. They have diverted tons of food waste and wood chips and turned it into rich compost that is at the heart of their urban farm’s soil health. Volunteers can come learn about growing food, composting, rainwater harvesting, bio-remediation, and permaculture at their weekly Garden School and Farm Stand.” [Description Food Tank]

Website: commonwealthurbanfarms.com

**Compost Connect** (Australia and New Zealand) “aims to help the foodservice industry and food producers find drop off sites, as well as local businesses that are composting, to divert their waste from landfill and into compost. The new platform is developed by BioPak, in partnership with Australian BioPlastics Association, Boomerang Alliance and Australian Organics Recycling Association.” In was founded in 2016 by Harini Aiyer and John Mandalakas.

Website: https://www.compostconnect.org/

Tags: Australia, Composting, New Zealand

**CompostNow** (Raleigh, North Carolina based) “is one of the nation’s growing group of “community composters.” Its vision is “to close the loop on food waste by empowering community members and local businesses to divert their compostables from the landfill and, instead, use those nutrients to build nutrient-rich soil. Closing the loop on food waste is imperative in building healthy soil, creating resilient, local food systems, and fighting climate change.” It offers commercial and home pick-up service in other cities, in North and South Carolina.

Website: https://compostnow.org/

**Composting Council Research and Education Foundation --**CCREF**--** (US) “supports initiatives that enhance the stature and practices of the composting industry by supporting scientific research, increasing awareness, and educating practitioners and the public to advance environmentally and economically sustainable organics recycling... CCREF was incorporated on June 9, 1992 in the Commonwealth of Virginia as a nonprofit 501 (c)(3). CCREF is affiliated with the United States Composting Council (USCC) but is its own entity and financials and funding are separate. Its sister organization is the US Composting Council (qv). In May 2019 it sponsored an International Compost Awareness Week (qv).

Website: https://www.compostfoundation.org/

**Cornell Waste Management Institute, The** (New York) (CWMI) “is a program in the Soil and Crop Sciences Section of the School of Integrative Plant Science in the College of Agriculture and Life Sciences at Cornell University. CWMI focuses on organic materials by engaging in research, outreach, training, and technical assistance. They provide fact sheets and trainings about composting for a wide variety of audiences including households, schools, farms, and municipalities.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://cwmi.css.cornell.edu/

**Cyklr** (New York and Singapore) is “a food waste to compost system 180x faster than traditional composting, powered by bacteria.” “It provides on site food waste composting for restaurants and provide 100% organic fertilizers to urban farmers.” Its CEO is Prof. Yu Nong Khew.

Website: https://www.cyklr.net/home-1

Tags: Composting, Singapore

**Devoured** (Washington, DC) “strives to help businesses in the city be more responsible by turning what could be trash into compost.”

Website: http://www.devoured.co/

**Dirt Rich** (Whitefish, Montana) “helps gardeners and farmers maintain a holistic agricultural system.” It was launched in 2015 Alissa Lachance and a friend. They “learned most of” their “processes from Elaine Ingham and base our product around encouraging healthy biology in our soils.”

Website: https://www.dirtrichcompost.com/

**Earth Farms Organics** (Dallas, North Carolina) “diverts organic wastes from landfills in the Charlotte area and processes them into a variety of compost and soil products. In 2012, Earth Farms Organics launched a program with Charlotte-Mecklenburg Schools aimed at reducing food waste and increasing students’ awareness of related environmental issues; school and community gardens can make use of valuable, locally-sourced compost.” [Description Food Tank]

Website: www.earthfarms.com

**Easy Earth** (Whanganui, New Zealand) is a startup that intends “to get rid of its food waste in an environmentally friendly way.” It “operates a weekly collection service and uses a “HotRot” composter in Castlecliff which is capable of processing up to three tonnes per day. The machine’s main vessel uses mixers, air ports and fans to compost food waste in 10–20 days.” Its manager is Melany Davy.

Website: http://www.easyearth.co.nz/

**Eco Foodsoft** (Kuala Lumpur, Malaysia) is a social enterprise that helps food-based industries recycle their waste. It works with Biomass and iMarket and is “dedicated to by-product life extension, resource efficiency & renewability through agriculture, tending livestock and sustainable technology. They collect and convert food waste “into rich protein organic feed such as fertilisers, compost, and plant/animal feed, which can then be used in other areas such as farming.” It was founded in 2018.

Website: https://ecofoodsoft.com/

**ERbinUSA** (Wausau, Wisconsin-based) is a startup that “seeks to decrease contamination in residential recycling streams by helping residents to recycle RIGHT.” It “believes “recycling education can and should be better. Traditional municipal newsletters, generic lists, industry PR campaigns and information-dense websites just aren’t working. At ERbin, we do the legwork so residents can do what they’ve always wanted to do—recycle right and recycle more.” It has an app Erbin (qv)

Website: https://erbinusa.com/contact/

**Excess NYC** (New York) “investigates large amounts of food waste in urban areas. They work to divert food from landfills by transporting waste and repurposing it to feed people or sending it to composts. They mainly help small businesses to change their food waste disposal practices. It “investigates the large amount of food going to waste in urban centers and works to divert food from landfills back to people or to compost.” It works “with small businesses to change their food waste disposal practices.”

Website: http://www.excessnyc.org/

**Food Loops** (Rogers, Northwest Arkansas) is a company that recycles food waste by producing “sustainable fertilizers for local growers and residents.” Its “goal is to empower commercial businesses, grocers, restaurants and schools with the idea of nothing wasted.” It has “a three-pronged mission: reduce food and product waste, sell eco-friendly paper and plastic compostable products and demonstrate how to turn any event into a zero-waste event.” It sells “compostable products to local restaurants, events, and businesses” and brings “simple Waste Station System and solutions to any event to make it waste free.” It works with Food Recycling Solutions (qv) on a composting project.

Website: https://foodloops.net/

**Go Green OC** (Ocean County, Maryland) is a startup that composts food waste from local restaurants.

Website: https://www.gogreenwithoc.org/

**Harlem Grown** (New York) “aims to inspire young people in Harlem, New York City, to live healthy lives. They focus on influencing healthy habits at a young age through hands-on education programs, community partnerships, job training and mentorship, and increasing food access through the development of sustainable agriculture programs in the community. So far, they have transformed 10 vacant lots into urban farms and gardens, which they use to build environmental awareness and teach youth about the importance of sustainability. Each year, their agricultural sites divert more than 8,500 pounds of food scraps from the landfill into their compost systems.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://www.harlemgrown.org/

**Hong Kong Community Composting**--HKCC-- (Hong Kong) is a registered limited company that offers a composting “service for environmentally minded Hongkongers concerned about their food waste.” It was founded by “Renée Mullen, an applied microbiologist; Paige Tantillo, a permaculture designer; and Ming Chan, a data scientist.”

Website: https://www.hkcomposting.com/

**Jekora Ventures** (Accra, Ghana) provides “solid waste collection services for residents of the Osu Klottey Sub-Metro of the Accra Metropolitan Area & Zone 2 of the Adentan Municipal area in Accra, Ghana. We also provide organic waste recycling services and sell organic soil fertilizer.”

Website: https://jekoraventures.com/

Tags: Composting Businesses, Ghana

**Kompola** (Ukraine) is a project “designed to educate schools on how to sort waste and compost.” It was launched by teenagers Nikita Shulga and Sofiia-Khrystyna Borysiuk in 2016.

Website: ???

**Lower East Side Ecology Center, The** (New York) “implements community-based urban sustainability models. They provide e-waste and composting services, environmental stewardship opportunities, and educational programming to all New Yorkers interested in learning about environmental issues and wanting to help create solutions. Their Community Compost Program serves as a model for other organizations interested in starting food waste collection programs.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.lesecologycenter.org/about/

**Madison Waste Watchers** (Madison, Wisconsin) is an “initiative dedicated to waste reduction in the city. The program provides recycling and composting education to communities to help reduce the amount of waste produced. The organization has been busy all through 2015, hosting a number of local food events and offering internships for youths to learn more about sustainable farming.” [Description Food Tank]

Website: www.cityofmadison.com

**Magnomer** (Framingham, Massachusetts) is a “producer of magnetizable inks for enhanced recycling.”

Website: https://www.magnomer.com/

Tags: Recycling Projects

**MeCycle** (Ainsdale, Southport, United Kingdom) is “a data-rich consumer recycling platform that helps prevent beverage bottles and cans from being discarded in landfills or oceans.”

Website: https://www.me-cycle.com/

Tags: Recycling Projects

**Mentari Alam EKO (M) Sdn Bhd** --MAEKO– (Kuala Lumpur, Malaysia based) makes “composting technology in the ASEAN region. Our patented technology has been applied in our comprehensive range of composters for use in any industry that produces food waste.” Its founder and chief executive officer is Chelsea Chee. It “is one of the start-ups participating in the World Economic Forum’s The Circulars Accelerator Cohort 2021.” It was launched in 2011. Its composters have “been implemented within a range of high waste generating environments, including hotels, factories, and hospitals.”

Website: https://www.maeko.com.my/aboutus.php

Tags: Composting, Malaysia

**Model2Bio** (EU) is a project that “aims to develop an instrument to predict residual flows of organic material from the food industry and to identify the best routes for recycling this waste. The tool is being tested and validated for sectors such as meat, vegetables, dairy and alcoholic drinks in Spain, Belgium, the Netherlands and Greece.”

Website: http://www.model2bio.eu/

**Project Green Fork** (Memphis, Tennessee) “certifies sustainable and homegrown restaurants in Memphis, TN, and the mid-South. The organization has recently merged with the local not-for-profit Clean Memphis. This merger will present PGF with new opportunities, a bigger voice, a larger staff, more resources and new ideas. The project seeks to reduce the environmental impacts of restaurants, whose individual annual waste totals 50,000 pounds each year. Project Green Fork certification ensures the usage of green disposable products and nontoxic cleaners by helping restaurants set up their own systems for recycling and composting.” [Description Food Tank]

Website: www.ProjectGreenFork.org

**Quest** (Colony, Texas-based) is “a national provider of custom-built, corporate sustainability solutions that streamline operations, reduce waste, increase profitability and help companies gain and retain customers.” It converts food or animal scraps into compost or animal feed. It “disposes of everything from motor oil (it recycled millions of gallons of it in 2018) to compost”... “When Ray Hatch became the CEO of Quest, a waste management and sustainability firm, he knew that finding new ways for restaurants and grocery stores reduce their food waste on large scale.” It’s CEO as of March 30, 2019 is Ray Hatch.

Website: https://www.qrhc.com/

**Providence Gardenworks** (Rhode Island) “is an urban home composting and gardening business that provides installation, training and technical support to help families and communities reduce food waste and develop sustainable food habits.” It was founded by Stewart Martin.

Website: https://providencegardenworks.com/

**Rainbow Warriors International** (Cape Town, South Africa) “is a registered non-profit founded with the aim of educating impoverished rural communities and small-scale farmers about the impacts of climate change and teaching them how to thrive in a warming world.” It “is turning food waste into compost and methane gas for cooking, lighting and heating.” Its Executive Director as of November 12, 2019 is Ryan Fortune.

Website: https://www.givingway.com/organization/rainbow-warriors-international

**RecyclingWorks** (Massachusetts) “is a recycling assistance program that helps businesses and institutions maximize recycling, reuse, and food waste diversion opportunities. Waste reduction activities like recycling and composting can help decrease environmental impact, save money, improve employee morale, and respond to customer demands for sustainable practices.”

Website: https://recyclingworksma.com

**Reunity Resources** (Santa Fe, New Mexico) is a 501(c)3 not for profit “community farm and composting organization that turns food waste into soil and provides education on nutrition and agriculture.” It was previously known as the Santa Fe Community Farm.

Website: https://www.reunityresources.com/

Tags: Composting

**Rhode Island Resource Recovery Center** (US) challenges “consumers to become more creative with food usage by finding ways to utilize parts of food that are generally thrown away, such as eating beet or carrot greens, or making stock from vegetable scraps and chicken scraps. Composting unusable is another way to keep food out of the garbage can. RIRRC sells composting starter kits, including backyard barrels, for $45, approximately half the cost of other stores. One thing to keep in mind, Noiseux cautions to new composters, is that leaves and other yard clippings are needed to mix in with food scraps. For this reason, fall is the ideal time to start a new composting project.”

Website: http://www.rirrc.org/

**Rust Belt Riders** (Cleveland, Ohio based) offers “composting services for residents and organizations.” It was co-founded by Daniel Brown and Michael Robinson “on bikes, picking up food waste to compost for community gardens and small farms in 2014.” It “now composts at a nearly 2-acre site in Independence, Ohio, collecting about 125 tons of food scraps per month and making its own soil blends to sell under its subsidiary, Tilth.”

Website: https://www.rustbeltriders.com/

Tags: Composting Organizations

**Safi Organics** (Nyandarua County, Kenya) turns food waste into fertiliser. It uses “technology to downsize and decentralize fertilizer production, making it feasible to implement on a village-level basis using locally available resources and labor. This reduces the logistical cost and produces a high-quality product that, at the same price as conventional fertilizers, can improve farmers’ yields by up to 30%.”

Website: https://safiorganics.co.ke/

Tags: Composting Organizations, Kenya

**Sanford and Son** (Illinois) is a father-and-son company that works in the West Side of Chicago to repurpose food waste for urban farms.” They recycle food waste from for our commercial, governmental, and residential customers and biofuel or convert it into “organic compost, which is then distributed to urban farms to use as fertilizer.” [FoodTank]

Website: https://www.facebook.com/pg/Sanford-and-Son-LLC-Food-Waste-Recylcers-166211103412337/about/

**Scraps** (Denver) “is a bicycle-powered food scraps pick-up service for the Mile High City.” It uses “locally manufactured ‘bicycle vehicles’ to pick up food scraps from multi-tenant building customers and transport the food scraps to collection points - large compost dumpsters - that are already part of existing commercial compost pick-up routes, simply adding to the load that trucks already haul out to the regional compost processing facility.” It was launched in January 2017 by Christi Turner.

https://scrapsmilehigh.com/

**US Composting Council, The** --USCC–is a nonprofit organization that “provides support for generators of organic residues, compost.” It “is involved in research, training, public education, composting and compost standards, expansion of compost markets and the enlistment of public support. USCC members include compost producers, marketers, generators of organic residues, policy makers, regulators, equipment manufacturers, product suppliers, academic institutions, public agencies, nonprofit groups and consulting/engineering firms. *BioCycle*, a premier industry periodical, is the official magazine of the Council.” It’s sister organization is the Composting Council Research and Education Foundation (qv).

Website: www.compostingcouncil.org

**WasteRight Sacramento** (California) is an initiative “designed to recapture food waste and recycle it into compost or biofuel.” It is a program of the Sacramento Regional Solid Waste Authority (SWA), which “oversees and regulates commercial waste management and recycling activities in the City of Sacramento and unincorporated Sacramento County.” It “developed WasteRight Sacramento in an effort to assist businesses in the Sacramento area to meet state organic waste diversion goals.”

Website: http://www.swa.saccounty.net/Pages/FoodWasteToolbox.aspx

**Zero Waste Europe** is a network of “local groups of individuals, businesses and city officials” who “are taking significant steps towards eliminating waste.” which includes food waste. Zero Waste Europe supports “local groups with independent knowledge and streamlined tools to drive change more efficiently.” and represents their interests “at the EU level and engage policy makers with a unified voice.” They “are both a knowledge network and an advocacy group, representing active communities in countries across the EU.” They “want to re-design our society so that all superfluous waste is eliminated and everything that is produced can be re-used, repaired, composted or recycled back into the system. Anything that can’t be repaired, composted or recycled should be re-designed and replaced or banned from entering the market.”

Website: https://www.zerowasteeurope.eu

Environmental, Sustainable Organizations, Projects

**Centre for the Prevention of Food Waste** (Zagreb, Croatia) --CEPOH-- “is a non-governmental professional scientific association that promotes and promotes sustainable food waste management through education and application of scientific findings as well as practical knowledge through the exchange of experiences and joint activities with stakeholders in the field of food waste management, according to guidelines for European environmental and economic policy, educating citizens as consumers, promoting rational and efficient management of raw materials and materials, building an environmentally sustainable economy on the principles of a circular economy and achieving a legally sound environmental protection.”

Website: https://www.cepoh.hr/

**Cook It, Save It, Share It** (US) is a campaign launched by the Natural Resource Defense Council (qv) and the Ad Council in several US cities in the summer of 2018. It “is aimed at preventing the waste of food that costs the world billions of dollars and has severe consequences on global food security and the environment.”

Website: https://www.voanews.com/a/cook-it-save-it-share-it-campaign-fights-food-waste/4381557.html

**Don’t Waste Food Campaign SC** (South Carolina) is” a collaborative outreach campaign that brings together ambassadors from the public and private sectors dedicated to sharing knowledge, coordinating resources and working together to reduce food waste in South Carolina.” “The campaign is a partnership of the S.C. Department of Health and Environmental Control, S.C. Department of Commerce and S.C. Department of Education along with many ambassadors participating in the movement to reduce food waste in South Carolina.

Website: https://www.scdhec.gov/environment/recycling-waste-reduction/don’t-waste-food-sc

**Eco dalle Città** (Italy) is a non-governmental environmental organization. One of its programs in Turin recruits “asylum seekers from sub-Saharan and north African countries to collect, recycle, and distribute unsold foods at Porta Palazzo, Europe’s largest open-air market, situated in the northern Italian city of Turin.” It is “supported by Novamont, an Italian biochemical company.” It was launched by Paulo Hutter.

Website: http://www.ecodallecitta.it/

**ECOWASTE4FOOD** (Europe) is a project that “brings together seven local and regional authorities from seven countries throughout Europe. Its ambition is to address the crucial issue of food waste, not only to stop an unacceptable situation which causes the loss of up to 50% of the agricultural production that keeps not consumed or is consumed in a wrong way regarding health concerns, but also to demonstrate that food waste could be at source of a resource efficient and environmentally friendly economy for the territories.” For more information, see Samuel Féret. “ECOWASTE4FOOD Project: Cases for Food Waste Reduction at City and Regional Levels in the EU.” In Elina Närvänen, Nina Mesiranta, Malla Mattila, and Anna Heikkinen, eds. *Food Waste Management: Solving the Wicked Problem*. Cham: Palgrave Macmillan, 2020. pp 389-414.

Website: https://www.interregeurope.eu/ecowaste4food/

**EP Food** (El Paso, Texas) was formed in summer 2016 by Rudy Apolinar Parra. Its mission is to “help fight food waste.” while addressing malnutrition and environmental issues. Together with the Office of Resiliency and Sustainability, El Pasoans Fighting Hunger and the Institute for Healthy Living, EP Food helped pass “a food waste prevention and recovery resolution” through the El Paso City Council.

Website: https://www.facebook.com/pg/EPFood.org/

**Eten Is Om Op Te Eten** – Food to Eat– (Netherlands) “gives practical tips on how to avoid food wastage by buying smarter, cook and preserve. The Disposable test you can calculate whether you are more or less food waste than average.” Food to Eat is part of a campaign by the Dutch Nutrition Centre, Environment Centraal and the Ministry of Economic Affairs, Agriculture and Innovation.

Website: www.etenisomopteeten.nl

**Food Loss + Waste Protocol** (FLW Protocol) is a multi-stakeholder partnership, that was launched in 2013 “to develop an internationally accepted FLW accounting and reporting standard and associated tools, and to promote their adoption so entities are better informed and motivated to take appropriate steps to minimize FLW. The FLW Protocol followed a broad, inclusive, consensus-based, multi-stakeholder process to develop the FLW Standard. Participants included government agencies, intergovernmental agencies, non-governmental organizations, businesses, and academic institutions from around the world.” Partners include “EU-funded FUSIONS project, United Nations Environment Programme (UNEP), World Business Council for Sustainable Development (WBCSD), WRAP (The Waste and Resources Action Programme) and World Resources Institute” (qv).

Website: http://flwprotocol.org

**Food Recovery Challenge** (FRC) is a program of the U.S. Environmental Protection Agency (EPA) in which “organizations pledge to improve their sustainable food management practices and report their results. The FRC is part of EPA’s Sustainable Materials Management Program (SMM). SMM seeks to reduce the environmental impact of materials through their entire life cycle. This includes how they are extracted, manufactured, distributed, used, reused, recycled, and disposed.”

Website: https://www.epa.gov/sustainable-management-food/food-recovery-challenge-frc#what

**Food Recovery Initiative** (South Carolina) “is a community collaborative component of Don’t Waste Food S.C. (qv). It is a group of public and private stakeholders, such as the S.C. Department of Agriculture, Harvest Hope Food Bank and Loaves & Fishes, who are dedicated to working together to help South Carolina reduce its food waste. Stakeholders include food banks, food rescue organizations, faith-based communities, grocery stores and other retailers, food manufacturers, restaurants and hospitality facilities, composters, haulers, local and state governments.”

Website: http://www.scdhec.gov/HomeAndEnvironment/Recycling/FoodWaste/index.htm

**Food Waste Stops with Me** (Oregon) “is a collaboration between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, as well as city and county governments to help food service businesses reduce food waste.”

Website: https://FoodWasteStopsWithMe.org

**Food Waste Warrior** is a program of the World Wildlife Fund. It targets grades 5 to 12 and “helps students develop math and science skills as they conduct an audit of their school’s food waste and learn how food impacts the environment. Students can contribute audit results to a national database that is compiling stats on discarded cafeteria food and documenting how waste is managed at schools—vital information that’s in short supply.” WWF has produced a Food Waste Warrior Toolkit (qv). In January 2019 it began “implementing the program at schools in Atlanta, Cincinnati, Columbus, Denver, Indianapolis, Nashville, Phoenix, Portland (Oregon), and Seattle.”

Website: https://www.worldwildlife.org/magazine/issues/spring-2018/articles/students-step-up-to-tackle-food-waste-at-school

**Food Waste Stops with Me** (Portland, Oregon) is a “partnership between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, and city and county governments to provide information, resources and technical assistance to food service businesses to help reduce food waste.” It was released several resources, including case studies (such as How 8 Portland Restaurants Minimize Food Waste qv) and videos. It was launched in 2018.

Website: https://www.oregonmetro.gov/tools-working/reducing-food-waste

**Foodsharing Berlin** (Berlin) “was founded in 2012 and more than 6,000 tonnes of food have been rescued in Berlin since then. Volunteers may coordinate activities by using a web-based platform. More than 10,000 people are already participating in the German capital. Surplus food is collected by volunteers from bakeries, supermarkets, and other businesses.”

Website: foodsharing.de

Tags: Cities, Germany, Projects

**Foodsharing Staedte** --Foodsharing Cities-- (Germany-based, Austria and Switzerland) is an “initiative that works against food waste.” It saves “unwanted and overproduced food in private households as well as small and large companies.” It is also “an educational policy movement and feel committed to sustainable environmental and consumption goals.” It is “campaigning for a disposable stop and against the packaging madness of supermarkets. With these and other topics we are present at events or in the media and start our own campaigns. The organization of our food sharing community and our activities is primarily carried out via the online platform food sharing. This is where the food savers (food shareers / food savers) network and coordinate in the individual cities and regions. National topics, events and information are published on the platform. There is also a Foodsharing Cities organization.” See also FoodSharing.de app and Foodsharing Copenhagen

Website: www.foodsharing-staedte.de and https://www.foodsharing-staedte.org/de

Tags: Cities, Germany, Projects

**FoodWise** (Australia) is a national campaign launched by “DoSomething” <http://www.dosomething.net.au/> to reduce the environmental impact of Australia’s food consumption.” Its mission includes reducing food waste.

Website: http://foodwise.com.au/

**Further with Food: Center for Food Loss and Waste Solutions** (US) is “an online hub for the exchange of information and solutions that can help realize the national goal of cutting food waste in half by 2030.” It is “is supported by a public-private partnership composed of the Academy of Nutrition and Dietetics, the Innovation Center for U.S. Dairy, Feeding America, the Food Marketing Institute, the Grocery Manufacturers Association, the National Consumers League, Natural Resources Defense Council, the National Restaurant Association, the U.S. Department of Agriculture, the U.S. Environmental Protection Agency, the World Resources Institute, and the World Wildlife Fund. The Rockefeller Foundation has provided funding and has collaborated with the Partnership in developing and maintaining the site. Keystone Policy Center has provided technical assistance.” It was launched in January 2017.

Website: https://furtherwithfood.org/

**Green Hour** (Hong Kong) “is an organisation aiming to promote a sustainable lifestyle through education, events and campaigning.partners with various restaurants and bakeries to arrange collection of perfectly good surplus food, diverting it from landfill to the hands of those who need a little extra support in the city.” It was established in late 2017 as “'Waste Free Hong Kong.'”

Website: https://www.greenhourhk.com/

Tags: Environmental Organizations, Hong Kong

**Get Food Smart TN** (Tennessee) is a statewide initiative of the Tennessee Department of Environment and Conservation (TDEC) ‘to promote using food wisely and enhance the sustainability of Tennessee’s food resources.” It was launched in April 2018.

Website: http://getfoodsmarttn.com

Donelly, Brian. “Glasgow SoulRiders: First E-cargo Bike Delivery and Food Waste Service.” Herald Scotland, May 31, 2021. Retrieved at https://www.heraldscotland.com/business\_hq/19339726.glasgow-soulriders-first-e-cargo-bike-delivery-food-waste-service/

Tags: Organizations, Scotland

**GreenFaith** is an international “interfaith coalition for the environment that was founded in 1992. We work with houses of worship, religious schools and people of all faiths to help them become better environmental stewards.” Along with AmpleHarvest.org (qv), it is a co-sponsor of the Food Waste Weekend, renamed Faith Fights Food Waste (qv).

Website: http://www.greenfaith.org

**GreenUp** (Northern Nevada) is a nonprofit environmental organization that is “working to recruit restaurants located along Carson City’s main street between Stewart Street and Winnie Lane that are interested in reducing waste and operating in a more environmentally-friendly way.” GreenUp was launched in 2008.

Website: http://greenupnow.biz/about/

**Grow NYC** (New York) is a sustainability resource for New Yorkers. The organization offers free tools and services for individuals, businesses, and organizations to improve the environment, and they also run several programs to strengthen their local food system. Greenmarket Farmers’ Markets are a collection of more than 50 markets that include youth programming, a food hub and delivery service, and benefits for SNAP shoppers. Their zero waste initiative aims to increase curbside recycling and includes more than 60 food scrap drop-off sites. They also offer a garden program and environmental education program for youth.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.grownyc.org/

**Hubbub** (London, UK) is a nonprofit environmental organization that launches “creative campaigns and everyday inspiration for greener living --food - fashion - homes. It has published a “Greenprint for a Better Britain.” In May 2120, Hubbub launched a program with the supermarket chain Co-Op to set up 100 community refrigerators (qv). See also “No Time to Waste” a project with Tesco.

Website: https://www.hubbub.org.uk/

Tags: Organizations

**I Value Food** (US) is a food waste reduction program of Sustainable America (qv). It aims to raise awareness about food waste. Its website “offers tools and tips on how to help end food waste, and features useful articles such as “Creative Ways to Use Leftovers.” or “Cooking for One with Zero Waste.” It was founded in January 2015.

Website: http://www.ivaluefood.com/

**I’mPerfect** (Glasgow, UK) is a social enterprise who’s goal is to “innovatively and responsibly reduce waste in the food supply chain for enhanced societal, economic and environmental benefits.” It partners “with diverse stakeholders to raise awareness of food waste behaviours and to reduce food waste footprints. Through our range of food products, we put ugly fruits and vegetables to good use and invest back into local communities.”

Website: https://www.imperfectfoods.co.uk/

**Jakarta Less Waste Initiative** (Indonesia) is a program of the Jakarta Environment Agency (Indonesia) that was launched June 13, 2019. It “invites owners or management of buildings, offices, malls, and restaurants to become pioneers in Jakarta’s waste reduction efforts.”

Website: ???

**Love Food Communities** (New South Wales, Australia) is a grant program to reduce food waste. It was launched by Love Food Hate Waste New South Wales (qv) program under the NSW Environment Protection Authority (EPA).

Website: https://www.lovefoodhatewaste.nsw.gov.au/

**Love Food Hate Waste Victoria** (Victoria, Australia) is a campaign of The Victorian Government and delivered by Sustainability Victoria. It “aims to raise awareness about avoidable food waste from Victorian households.” It “focuses on raising awareness of the large amounts of avoidable food waste and provides tips and hints for householders to reduce waste and save money. The campaign is modelled on the Love Food Hate Waste campaign in the United Kingdom and the Love Food Hate Waste campaign delivered by the Environment Protection Authority in New South Wales.”

Website: http://www.lovefoodhatewaste.vic.gov.au

**Matmissionen** --the Food Mission-- (Stockholm) “is a social food store that does good for people and the environment.” It reduces food waste and members acquire food at very low prices. It opened in 2015 and was the first Nordic food bank.

Website: https://www.stadsmissionen.se/vad-vi-gor/matmissionen

**Natural Resources Defense Council** (NRDC) is a not-for-profit, tax-exempt membership organization founded in New York City in 1970 that “helps safeguard the air we breathe, the water we drink, and the places we treasure.” It has a major program area on food and agriculture, and food waste has been a major topic. Its publications include *Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill* and *The Dating Game*. The NRDC recently partnered with the Ad Council to launch Save the Food (qv) to change consumer practices in order to reduce food waste. In the summer of 2018 the NRDC and the Ad Council launched “Cook It, Save It, Share It” (qv), a campaign aimed at preventing the waste of food that costs the world billions of dollars and has severe consequences on global food security and the environment.” See Further with Food, Save the Food Campaign and Food Matters.

Website: https://www.nrdc.org/

**Neighbourly** (UK) “is a for-profit company certified by the non-profit B Lab to meet rigorous standards of social and environmental performance.” It “connects local projects with people and organisations who want to help. We do this by breaking down traditional barriers to finding and giving help - neighbourly is a friendly network of companies, individuals, charities, councils, institutions and community groups.” Projects include giving food to food banks and other food recovery organizations. The company, Neighbourly Food, was launched in December 2015; in 2017 the supermarket chain Lidl (UK) announced a project called “Feed It Back” (qv) that it planned “to donate two million meals through Neighbourly partnership.”

Website: www.Neighbourly.com/FeedItBack

**Nelson Environment Centre** (Nelson, New Zealand) is “an independent charity governed by a Board and not affiliated with any political party or local council. We are proud to be a social enterprise and generate most of our income through grants and donations, and by keeping waste out of landfill through the Nelson Reuse & Recycle Centre...” It sponsors Kai Rescue (qv)

Website: http://www.nec.org.nz/

**New York State Food Recovery Campaign** “is currently leading a statewide food recovery campaign based on the Environmental Protection Agency’s food recovery hierarchy, to redirect excess food to feed hungry New Yorkers and compost food that is inedible. The campaign is also engaging with stakeholders across the state to educate them about the root causes of food waste and collaboratively develop mitigation strategies.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.nysar3.org/page/food-recovery-121.html

**No Food Left Behind** (Corvalis, Oregon) is a project of Waste Prevention Action Team of the Corvallis Sustainability Coalition. It is funded by the Oregon Department of Environmental Quality, aims to help people waste less food. It is spearheaded by Jeanette Hardison, who “has been working on educating people on recycling and waste prevention in Oregon since the 90's.” It was launched in June 2018.

Website: https://nofoodleftbehindcorvallis.org

**North American Initiative on Food Waste Reduction and Recovery** (Montreal-based) is a project “to enhance the capacity in the three countries for reducing the disposal of food waste in landfills by exploring opportunities to achieve food waste reduction and recovery within relevant North American industry, commercial and institutional sectors.” The Commission for Environmental Cooperation (CEC) Secretariat is located in Montreal. It released Food Matters Action Kit (qv) in March 2019.

Website: http://www.cec.org/our-work/projects/north-american-initiative-food-waste-reduction-and-recovery

**Pig Idea, The** (UK) is a campaign of Feedback (qv) “to encourage the use of food waste to feed pigs, to help reduce food waste and ease the environmental impact of growing pig feed, and to lift the European Union’s ban on feeding catering waste to pigs.” Launched 2012, it tag line is: “Let Them Eat Waste.”

Website: http://thepigidea.org

**Rotterdam Circulair** (Netherlands) is a company that focuses “on reusing and recycling waste, with the goal of establishing a circular economy in the city of Rotterdam by 2030.” It is collaborating with Fooditive (qv) on a project that reduces food waste.

Website: https://rotterdamcirculair.nl/en/

**Rural Action** (The Plains, Ohio) “uses the principles of Asset Based Community Development to address the endemic poverty of Appalachian Ohio. Programs include Sustainable Agriculture and Forestry, Zero Waste, Watershed Restoration and Environmental Education. The Sustainable Agriculture program works with a network of partners and its core food hub of the Chesterhill Produce Auction to address food desert issues with its Country Fresh Stops program, works with 6 School Districts on Farm to School, and educates hundreds of farmers a year utilizing a peer to peer methodology.” [Description Food Tank]

Website: ruralaction.org

**SAFE-Q** (Safeguarding Food and Environment in Qatar) “is a joint research project which aims to explore the causes of food waste in Qatar within a context of food security and environmental sustainability. It involves a team of researchers from GU-Q, Cranfield University and University of Bradford in the U.K., and the Western Sydney University in Australia.”

Website: https://www.facebook.com/SafeQProject/

**Save Environment, Save Ourselves** See SESO

**SESO** -- Save Environment, Save Ourselves– (Malaysia) is a non-profit organisation incorporated in 2017, but began operation in 2018. Its main goal “to fight against food waste and food poverty. While spreading awareness and spearheading projects to tackle food waste and food poverty is an important part of what we do, we also help to build communities, in particular amongst people who are suffering from social isolation”. It serves “communal meals in a warm dignified and welcoming environment.” Shi Wen is its Chief Executive Officer as of October 2018.

Website: https://www.sesomy.com/

**Songhai Centre** (Sub-Saharan Africa) “is a sustainable development organization that, among other projects, teaches environmentally conscious farming practices in rural areas in Benin, Nigeria, Liberia, Sierra Leone, and the Democratic Republic of the Congo. Their agricultural education is based on a policy of production totale zéro déchet (zero waste total production) – in the organization’s own words, ‘the byproducts of one field are valuable raw materials for another.’”

Website: http://www.songhai.org/index.php/en/home-en

**STOP Waste - SAVE Food** (Austria) is a project of Department of Water, Atmosphere and Environment (WAU) and the Institute of Waste Management (ABF-BOKU). It was “launched at the end of 2016, deals with the question of whether improved protection and extended shelf life of food through processing optimization and innovative packaging solutions can actually lead to a reduction in food waste. Together with project partners OFI, denkstatt and the Institute for Food Technology of BOKU as well as industrial partners (such as REWE, SPAR, Constantin, Dupont, Sealed Air, Südpack, Gurkenprinz and Staud `s), improvement scenarios for food production, primary and secondary packaging, for packaging and distribution. An objective and comprehensive carbon footprint calculation as well as a cost-benefit analysis along the value chain are carried out. The aim is to develop guidelines with ecological and economic targets and recommendations for action.”

Website: https://boku.ac.at/en/wau/abf/schwerpunktthemen/lebensmittel-im-abfall/stop-waste-save-food

**STOPFoodWaste** (Ireland) is a “programme is funded under the EPA National Waste Prevention Programme (NWPP). Waste Prevention is the preferred waste management option in Ireland. By not generating waste, we can eliminate the need to handle, transport, treat and dispose of waste. We can also avoid having to pay for these services.”

Website: http://www.stopfoodwaste.ie/about-stop-food-waste/

**StopWaste Environmental Educator Training** --SWEET– (Alameda, California) is “nnovative program is designed to enhance the skills of community leaders, environmentalists, sustainability and food waste prevention advocates within Alameda County. SWEET graduates will be eligible to work with StopWaste to provide technical assistance to communities and organizations.”

Website: http://www.stopwaste.org/preventing-waste/residents/educator-training

**Sustain: the Alliance for Better Food and Farming** (UK) is a registered charity with a membership of about “100 national public interest organisations working at international, national, regional and local level.” It is “currently seeking funding to be able to run projects designed to provide practical assistance in reducing food surplus and waste. In the meantime, here is some information and links to others working in this area.Currently Sustain is supporting a number of important policy initiatives, including 1) The Pig Idea: run by the food waste campaign group Feedback, calling for the ban to be overturned that prevents catering waste being used for animal feed; 2) The Grocery Code Adjudicator Action Network: involving Traidcraft, the Fairtrade Foundation, National Farmers Union, Sustain and others. It calls for the UK Grocery Code Adjudicator to take more action to prevent unfair trading practices by UK supermarkets, including those that currently result in large amounts of good food being wasted, here and abroad; and 3) The Real Bread Campaign (qv). It has published several guides, including “No Loaf Lost” (January 2018), to promote surplus reduction and “help small bakeries save dough.”

Website: https://www.sustainweb.org/foodwaste/

**Sustainable America** (Stamford, Connecticut) “is an environmental 501(c)(3) non-profit organization with the mission to make the nation’s food and fuel systems more efficient and resilient. Through broad public education, hands-on technical assistance, and strategic investment in emerging entrepreneurs and technologies, we work to reduce oil usage and increase food availability in the United States.” One of its activities is the food waste reduction program “I Value Food” (qv).

Website: www.sustainableamerica.org

**Sustainable Connections** (Bellingham, Washington) is a “non profit organization made up of local, independently owned businesses.” It works “to help our members become more sustainable and promote them to the community in recognition of the extra efforts they make.” It was founded in 2002. It operates an initiative on food waste. “Squatch Food Waste” (qv).

Website: https://sustainableconnections.org

**Sustainable Diner, The** (Philippines) “hopes to lessen food wastage and contribute to the improvement of the implementation of sustainable consumption and production processes in the foodservice sector. The Sustainable Diner project aims to engage the government, food service businesses, and consumers in promoting sustainable dining practices and in making The Philippines’ food service industry more environmentally friendly.” It is a project of WWF-Philippines, and “is part of the International Climate Initiative (IKI). The Federal Ministry for the Environment, Nature Conservation, and Nuclear Safety (BMU) supports this initiative on the basis of a decision adopted by the German Bundestag.”

Website: https://wwf.org.ph/what-we-do/food/thesustainablediner/

**Sustainable Queenstown Charitable Trust** (Queenstown, New Zealand) is a not-for-profit organization with the goal “to identify systemic gaps/problems within our environment and community, and to seek out like-minded partners in order to co-create solutions.” It has one project to reduce “food and plastic waste and making businesses more sustainable.” It has an initiative to with the food rescue programme KiwiHarvest (qv) aimed at reducing the vast amount of food waste filling up landfill sites across the district. It was formed in 2018 by Esther Whitehead and others.

Website: http://sustainablequeenstown.org.nz/

**Sustainable Restaurant Association** --SRA-- (UK) “is a not for profit membership organisation helping restaurants become more sustainable and diners make more sustainable choices when dining out.” It helps “restaurants source food more sustainably, manage resources more efficiently and work more closely with their community while also helping diners identify those restaurants that are doing the right thing.” It rates member restaurants on sustainability criteria. One criteria related to waste management, which includes “motoring, managing and reducing waste, including food waste.” It launched Too Good to Waste (qv) on “October 5 2011, with the aim of raising both consumer and industry awareness about the appalling scale of restaurant food waste, alongside offering viable alternatives for diners and restaurants.”

Website: http://www.thesra.org/

**Sustainable Restaurant Corps, The** --SRC-- “provides sustainably focused consulting services to the restaurant industry. SRC helps restaurants across New York City reduce their waste and serve sustainable food.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://www.sustynyc.org/restaurants-2/

**Think.Eat.Save** (Geneva, Switzerland) is a campaign of the Save Food Initiative, a partnership between United Nations Environment Programme (UNEP) the Food and Agricultural Organization of the United Nations (FAO) and Messe Düsseldorf, in support of the UN Secretary-General’s Zero Hunger Challenge, which seeks to add its authority and voice to these efforts in order to galvanize widespread global, regional and national actions, catalyze more sectors of society to be aware and to act, including through exchange of inspiring ideas and projects between those players already involved and new ones that are likely to come on board.” It was launched in January 2013. Its tagline is “Reduce Your Foodprint.”

Website: http://www.thinkeatsave.org/

**Too Good to Go** (headquartered in Copenhagen, Denmark) TGTO is “a hyper-local environmental social enterprise dedicated to reducing food waste.” Its “mission is to prevent food from being thrown in the dustbin and by doing this, make our contribution to minimising the enormous effects food waste has on the environment.” Through the Too Good To Go app and website customers “can order delicious food from local restaurants, cafes and bakeries, collect it up to an hour before closing time and enjoy on-the-go in an environmentally-friendly.” It was launched in 2015. By October 18, 2017, the app included “4,500 restaurants and shops and the company has grown from 15 to 70 employees.” It has managed to prevent an estimated “two million portions of food that otherwise would have been thrown out from going to waste.” Since 2017, users “have been able to purchase so-called ‘lucky bags’ containing surplus supermarket food at heavily-discounted prices.” It was launched in Denmark in 2015, and now has affiliates outside of Denmark, including Australia, England, Wales and possibly New York in the future. It was launched in 2016. by Mette Lykke who is the CEO. In June 19, 2019, it was reported to be “Europe’s most popular app to find discounted unsold food. It uses her phone’s GPS to tell her which registered businesses nearby have extra food for sale, and what they’re offering.” By this date, they claim to “have rescued 14 million meals in Europe.” By 2020 it was used in 13 European countries. In October 2020 the app launched a “Scratch and Sniff ‘Smell-by’ Labels. See: https://www.thegrocer.co.uk/technology-and-supply-chain/food-waste-app-launches-scratch-and-sniff-smell-by-labels/649133.article

Website: http://toogoodtogo.co.uk/

**U.S. Food Waste Challenge** is a program launched in 2013 by the U.S. Department of Agriculture (USDA), in collaboration with the U.S. Environmental Protection Agency (EPA), producer groups, processors, manufacturers, retailers, charitable organizations and other government agencies “to reduce, recover, and recycle food waste.” By 2014 it had more than 1,000 active participants. In 2015 it called for a 50 percent reduction of food waste by 2030. In November 2016 the USDA and EPA announced the “U.S. Food Loss and Waste 2030 Champions” consisting of 15 inaugural businesses and organizations announced by the U.S. Department of Agriculture that have agreed to reduce food waste by 50 percent by 2030. Corporations include Campbell Soup Company, Conagra Brands, General Mills, Kellogg Company, PepsiCo, Walmart, Wegmans Food Markets, Yum Brands, and the stakeholder Feeding America (qv). In 2020 the USDA and EPA honored six businesses and organizations, who pledged “to cut their food waste and loss by 50% by 2030: Browns Superstores, Compass Group, Giant Eagle, Hello Fresh, Las Vegas Sands, and The Wendy’s Company.”

Website: http://www.usda.gov/wps/portal/usda/usdahome?contentid=2015/09/0257.xml

**#Wastenot** or **Waste Not Scrap Apps and Conversation** (South New Jersey) is a collaboration with Camden’s Center for Environmental Transformation, the Food Bank of South Jersey, The Farm & Fisherman, the *Courier-Pos*t and other partners. It is a semi-annual event that includes tastings “that incorporated ingredients from the restaurant kitchen and local farms that ordinarily would wind up in a compost heap or landfill.” It has been held since 2015.

Website: https://www.facebook.com/hashtag/wastenot

**WasteWise** is a program of the U.S. Environmental Protection Agency (EPA) to encourage “organizations and businesses to achieve sustainability in their practices and reduce select industrial wastes. WasteWise is part of EPA’s sustainable materials management efforts, which promote the use and reuse of materials more productively over their entire life cycles.”

Website: https://www.epa.gov/smm/wastewise#01

**Winning on Reducing Food Waste Initiative** is a collaborative 2-year effort by the U.S. Environmental Protection Agency (EPA), the U.S. Food and Drug Administration (FDA), and U.S. Department of Agriculture (USDA) partnering with the Food Waste Reduction Alliance (qv) to reduce food waste in the U.S. by 50 percent by 2030.

Website: https://www.epa.gov/sites/production/files/2019-10/documents/signed\_food\_waste\_mou.pdf

**World Resources Institute** (WRI) (Washington, DC) WRI is a global research organization working closely with leaders to analyze and promote strategies to increase food production in a sustainable manner and to reduce the impact that food production has on the environment. They developed the Food Loss & Waste Protocol (FLW Protocol), a multi-stakeholder effort to develop the global accounting and reporting standard for quantifying food loss and waste.” See also Food Waste Atlas. [Description Food Tank]

Website: http://www.wri.org/

**World Wide Fund for Nature** –WWF– (Gland, Switzerland) “is an international non-governmental organization founded in 1961, working in the field of the wilderness preservation, and the reduction of human impact on the environment. It was formerly named the World Wildlife Fund, which remains its official name in Canada and the United States.” It “works to secure a living planet that will sustain a more affluent population. From refining production and distribution to combating waste and environmental impacts, we want to improve how the world grows, transports and consumes this precious fuel.” See also World Wildlife Fund (qv) which has several programs on reducing food waste.

Website: https://www.worldwildlife.org/

**Y Waste** (Australia-based) is “an environmental social enterprise with a commitment to “help restaurants, takeaway shops and cafes across the country reduce food waste. founded and run by Donny Chien (CSO) and Ian Price (CEO) who are dedicated passionate food waste warriors.” It was launched in Australia in 2017 but was “in the process of expanding in to Hong Kong, South Africa, New Zealand, Indonesia and USA.” See Y Waste App.

Website: http://ywasteapp.com/

Local, National Food Recovery Organizations, Food Banks, Food Pantries, Food Rescue Organizations

**412 Food Rescue** (Allegheny County, Pennsylvania) is a food rescue group to end hunger and reduce food waste. It “harnesses the power of technology to match food donors and beneficiaries and mobilize volunteers to make it all happen. The team collects fresh, healthy food that is un-sellable but still perfectly good, and distributes it to community organizations that serve those in need in Pittsburgh, Pennsylvania. They also offer an Ugly CSA (qv) that provides ugly but edible produce at a reduced price.” It “partners with about 225 recipient organizations, and they’re not all traditional food pantries and soup kitchens working to end hunger. The Housing Authority of the City of Pittsburgh receives donations regularly at their 11 high rises and six family communities.” [Description from Food Tank and Kara Holsoppl] It announced in July 2020 that it had prevented 10 million pounds of food from going to waste. It was founded in March 2015 by Gisele Fetterman and Leah Lizarondo. See also Food Rescue Hero app. In September 2017, it launched 724 Food Rescue (qv).

Website: http://412foodrescue.org/

**716 Food Rescue** (Buffalo, New York) ??

Website: ??

**724 Food Rescue** (Beaver, Butler, Westmoreland, Fayette and Washington counties, Pennsylvania) is an offshoot of 412 Food Rescue (qv), whose mission “is to prevent perfectly good food from entering the waste stream.” 724 Food Rescue “will pilot with 8 donor locations and 10 nonprofit partners will serve the estimated 122,000+ food insecure individuals in the 5 county area.” It was launched in September 2017.

Website: https://www.facebook.com/724FoodRescue/

**8th Plate** (US) is an initiative of The Nationwide Caterers Association (NCASS) that salvages festival food waste from events and transforms it into meals for vulnerable members of society.”

Website: https://www.ncass.org.uk/mobile-catering-home/articles/8th-plate-the-food-waste-project

**Abundance Network** (London-basedUK) “is a group of volunteers passing on information and support between some of the fruit harvesting groups across the UK.” It aims to reduce waste and reduce air-miles by harvesting local fruit, such as apples and pears, by harvesting fruit in unpicked in parks, streets and back gardens across the UK. It has about 30 affiliates around the United Kingdom.

Website: http://www.abundancenetwork.org.uk/

**Ag Against Hunger** (California-based, operates West Coast) “has worked for 25 years with 57 different partners to capture surplus produce for delivery to food banks and schools across a six-state network.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.agagainsthunger.org/

**Aloha Harvest** (Hawaii) “is a non-profit organization that rescues quality, donated food and delivers it ‘free of charge’ to social service agencies feeding the hungry in Hawai’i.” Its “a reliable link between businesses that wanted to donate good, perishable food and social service agencies with clients to feed.” It was founded by the Hau`oli Mau Loa Foundation in 1999.

Website: http://www.alohaharvest.org/

**America Harvest** is “a 501(3)c non-profit that was organized in 1990 to distribute the proven Harvest perishable food recovery and salvage systems to any community that needed help to establish, manage or expand a perishable food program.” Its “programs collect and transport already prepared, un-served perishable food (hot, cold or frozen); not just cans and packaged goods. Harvest drivers are specially trained to handle perishable food. They deliver the food immediately to a shelter or soup kitchen for the next meal, eliminating the cost of storage and the associated handling. Harvest programs do this at no cost to the soup kitchens and shelters they support.”

Website: http://americaharvest.org/

**America’s Second Harvest.** See Feeding America.

**Amp Your Good** (Mendham, New Jersey) “started the crowd-feeding movement. This new kind of food drive allows groups across the U.S. to organize campaigns to raise healthy, fresh food, as opposed to only canned or non-perishable goods. Collecting donated produce prevents it from going to waste and puts it into the hands of those who need it.” [Description Food Tank]

Website: https://ampyourgood.com/

**AmpleHarvest.org** (New Jersey) is a not-for-profit organization that serves as a “nationwide resource that is eliminating the waste of food, the outcome being a reduction in hunger and malnutrition along with an improved environment. It is accomplished by utilizing the Internet to enable 42 million Americans who grow food in home/community gardens to easily donate their excess harvest to one of 7,816 registered local food pantries spread across all 50 states.” It was founded by Gary Oppenheimer in 2009; and, along with GreenFaith (qv), it is a co-sponsor of the Food Waste Weekend, now renamed Faith Fights Food Waste (qv).

Website: http://ampleharvest.org

**Amrutha Hastam** (Vijayawada, Andhra Pradesh, India)– Serving Hands-- is a “voluntary organisation founded by Dara Karuna Sree” that collects “the food which is in excess from various locations in and around the city and feed the poor.”

Website: https://mobile.facebook.com/Serving-Hands-Amrutha-Hastham-262519701182941/

**Angel Harvest** (Los Angeles) is defunct as of December 28, 2016.

**Asociación de Bancos de Alimentos de Colombia** -ABACO– (Columbia) “was established on October 26, 2009, in order to represent its associates, support the institutional strengthening of the Food Banks that are already operating and generate strategic alliances with the public sector and private.” It “receives products that are still in good condition but have a close expiration date from multiple sectors. After performing sanitary and quality assurance evaluations, we repackage and distribute food to vulnerable populations, particularly children, older adults, and pregnant or lactating women.”

Website: https://www.abaco.org.co/

**Athens Food Rescue** (Athens, Ohio) is a voluntary food recovery organization that collects “leftover food from local donors and transport it to various non-profit organizations in the area. The group’s motto is “Fighting Hunger by Reducing Food Waste.” It also generates income via an annual Duck Derby. See also Restaurant Salaam.

Website: http://www.athensfoodrescue.com/

**Baltimore Free Farm** (Baltimore, Maryland) “is an urban agriculture project that works with nature rather than against it and presents an alternative to the conventional commercial food system. The Farm’s garden spaces provide free plots to community members. Every Wednesday, the Farm organizes a food rescue mission, saving 300 to 500 pounds of would-be wasted food, and redistributes it to communities in need.” [Description Food Tank]

Website: www.baltimorefreefarm.org

**Banco Alimentare** --The Food Bank– (Italy) is an association that has been active in Italy since 2003. It turns food surpluses into resources, and distributes “them free of charge to associations and charitable organizations. The donated products come primarily from: the Agency for Disbursement in Agriculture (AGEA) of the European Union, which distributes food in excess according to the European food aid program; the food industry, a network of 700 large and small companies that have to reallocate unmarketable products – due to packaging defects or sampling, or for reasons of seasonality or being close to the expiration date – and that have preferred donation as a solution; mass distribution which, for the same reasons as industry, possesses a wide range of products that can no longer be sold; and catering, which would otherwise have to throw away still perfectly edible ready-made meals that cannot be proposed again, for example, in canteens.”

Website: http://www.bancoalimentare.it/it

**Banff Food Rescue** (Banff, Canada) is an organization that “keeps good food from becoming food waste” by receiving food from grocery stores and restaurant retailers..” It was launched by Alanna Pettigrew.

Website: https://www.banfffoodrescue.ca/

**Banki Żywności** --Federation of Polish Food Banks--(Warszawa, Poland) is a Federation that “brings together 32 Food Banks. The Federation’s task is to promote the idea of Food Banks, to represent them and to coordinate activities at the national level. The process of creating Food Banks in various regions of Poland is continuous and is characterized by enormous dynamics. This is evidenced by the new headquarters of Food Banks in many Polish cities, as well as their activities undertaken in numerous projects.” It is “involved in an international project aimed at improving the management and prevention of food waste in selected cities in Central Europe, including Warsaw and Wrocław.”

http://www.bankizywnosci.pl

Tags: Food Banks, Poland

**Banques Alimentaires** (Gentilly, France) is a French network made up of 79 Food Banks and 23 branches, grouped together within a Federation, covers the French territory, the West Indies and Réunion. Our network is today organized in 10 regions. Its mission is to coordinate the actions of the food banks and to represent the network to the public authorities and national partners. It is a member of the European Federation of Food Banks. It is located at 15 rue du Val de Marne, 94257 Gentilly Cedex.

Website: https://www.banquealimentaire.org/

**Beacon of Hope** (West Bloomington, Minnesota) “is a nonprofit organization seeking to eliminate food waste and give back to the community.”

Website: https://beaconofhope309.com

**Best Before** (Toronto, Canada) “is an initiative focused on the prevention of food waste. Restaurants around the city are asked to keep a bin in their freezer with good food they can feed to people.” It was launched by Joanna Sable. It has some connection to “Finest Ahead.” and/or “Greatest Before.”

Website: https://www.blogto.com/eat\_drink/2020/07/best-before-homeless-toronto-food-waste/

**Binghamton Food Rescue** --BFR– (Binghamton, New York) “collects perishable food waste and redistributes it as packaged meals and groceries to food-insecure communities in the city of Binghamton, New York. Over 21,319 kilograms (47,000 pounds) of food have been rescued since the organization’s inception. The organization is encouraging community members to report local food waste so they can pick up and re-purpose it. BFR also collects food donations and delivers them to around 100 households per week.”

Website: https://www.facebook.com/binghamtonfoodrescue/

**A Blessing to Share** (Djkarta, Indonesia) is an organization. Its Food Cycle team “picks up untouched surplus food from local parties and events, and pass them to established organizations, such as Foodbank of Indonesia (qv) to distribute the food to those who are in desperate need - mainly the elderly and disabled people who are unable to work to support themselves.” It was founded by Astrid Paramita in November 2017.

Website: https://ablessingtoshare.bridestory.com/

**Bobcat Eats Food Waste Awareness and Prevention Program** (Merced, California) is a partnership between UC Merced and the Merced County Food Bank. It supports the gleaning program at the Food Bank called Picking for Purpose. It also works “to create new food distribution sites throughout the county. If you are a business or organization that works with vulnerable populations. It also rescues “food from grocery stores, markets, farmers’ markets and more and then bringing it to the Food Bank and our pantry partners.” It is run by Erin Meyer.

Website: https://www.facebook.com/BobcatEatsFoodWasteProgram/

**Borderlands Food Bank** (Santa Cruz County, Arizona) is a nonprofit organization whose mission “is to improve the quality of life for the people of Santa Cruz County, Arizona through the most basic of needs -accessibility to nutritious fresh produce. Overtime the mission of Borderlands has grown to providing fresh produce to not only those living within Santa Cruz County, but also those living in neighboring cities and even states, stretching as far south as Sonora, Mexico, and as far as 23 surrounding States in the U.S.... Each year, Borderlands rescues between 30 to 40 million pounds of produce –more than 39 different varieties of vegetables and fruit– from over 120 donors. Less than 1% of the donations are non-produce items such as milk, canned soup, cereal and other non-perishable items. Often times, at least 10% to 15% of the produce Borderlands is able to rescue is unusable, and is in turn sent to either local farmers as animal feed or trucked to the San Xavier Reservation for the University of Arizona compost Cat Program.”

Website: www.borderlandsfoodbank.org

**Borderlands Produce Rescue** (Santa Cruz County, Arizona) is a non-profit operation that helps “supplement meals for families nutritiously by distributing a large variety of fresh rescued produce.” It has launched a program “called P.O.W.W.OW’s, meaning Produce On Wheels Without Waste, where every month they re-sell their produce. For $12 you can get 70-pounds of food.”

Website: http://www.borderlandsproducerescue.org

**Boroume** --”We Can” – (Greece) “is a non-profit organisation which fights food waste by organizing the distribution of surplus food for charity throughout Greece. It is a communication hub between food donors and recipient organizations (welfare institutions, soup-kitchens, municipal social services) and creates “bridges” between those who have to give and those who need to receive food.” [Description Silvia Gaiani] “They cooperate with farmers on the field and in street markets, local bakeries and major super market chains and companies who wish to offer aid, but do not know what kind of products or quantities each charity group needs.” It was launched in 2012.

Website: http://www.boroume.gr/

**Boulder Food Rescue** (Boulder, Colorado) “helps businesses identify food that would otherwise have been thrown away and diverts it, via bicycle, to day shelters and food pantries. To date, they have diverted more than 1.2 million pounds of food from landfills to hungry bellies in Boulder, Colorado.” It launched the Food Rescue Alliance (qv) in 2011. [Description Food Tank]

Website: http://www.boulderfoodrescue.org/

**Bread and Action** (Greece) “collects large edible food leftovers or cooked food and distributes... it to service centres and people who are in need.” It was established by the National Philanthropic Society (NGO) in 1998. [Description Silvia Gaiani]

Website: http://artosdrasi.rei.gr/pan-hellenic-philanthropic-association-bread-action

**The Bread and Butter Thing** --TBBT– (Manchester, UK) is a food redistribution charity that announced in January 2021 that it has established a relationship with Morrisons to redistribute surplus food to 30,000 families in need.

Website: https://breadandbutterthing.org/

Tags: Bread, Food Recovery Organizations, Retailers

**Brighter Bites** (Houston, Texas) “works to decrease food waste by increasing recovery of produce from growers, distributors and food banks, as well as at the consumer level by teaching families how to use fresh produce.” It operates programs in Dallas, Houston, Austin, New York City and South Florida. Its CEO is Rich Dachman as of March 16, 2020.

Website: https://www.brighterbites.org/

**Buurtbuik** (Netherlands) “is an Amsterdam-based initiative seeking a financially and environmentally sustainable solution to the dual problem of food waste and hunger, while bringing communities closer together. Run by volunteers, the organisation collects excess food from restaurants, supermarkets and growers and invites local residents to come and cook food together with the spoils. The participants can then either take the prepared dishes home or dine together with their neighbours – all completely free of charge.” It “is modelled on the Portuguese Re-food movement” (qv). [Description Dutchnews.nl, May 12, 2017]

Website: http://buurtbuik.nl/

**Buy One, Give One** (San Francisco area) is a program of FarmsteadApp (qv) in the Bay area. Customers who buy food with the label. “Buy One, Give One.” gives a donation of that item to “a student with healthy fruits and vegetables to help them focus better in school and get higher grades.” For every eligible item you purchase, Farmstead donates the same item to a Bay Area schools, and local food banks. This works in conjunction with Feeding America (qv) and Second Harvest Food Bank (qv).

Website: http://drive.farmsteadapp.com/give-one/

**California Association of Food Banks** --CAFB– is an association of 41 member food banks that ensures that “food banks have the tools and resources they need, so they can focus on what they do best: feed our communities.” One of its goals is to prevent “good food from going to waste.” It was launched in 1995.

Website: https://www.cafoodbanks.org/

Tags: Food Banks

**Campbell River Food Bank** (Campbell River, British Columbia, Canada) turns “80 per cent of the donated food that comes through its doors into clients hands. The other 20 per cent, they offer to local farmers as food for their animals.”

Website: http://campbellriver.fetchbc.ca/service.html?i=49

**Campus Kitchens Project** --CKP-- (Washington, DC-based) “is a national leader in community service for students and is the future of hunger relief. CKP is empowering the next generation of leaders to implement innovative models for combating hunger, developing food systems and helping communities help themselves. We partner with high schools, colleges and universities to share on-campus kitchen space, recover food from cafeterias and engage students as volunteers who prepare and deliver meals to the community. Student volunteers develop partnerships, recover food, plan menus, run cooking shifts, organize drivers, garden, glean and teach nutrition education to children and families.” As of June 2018, CKP was at more than 60 schools around the country.

Website: http://www.campuskitchens.org/mission/

**Care and Share Food Bank** (Colorado Springs, Colorado) “works to reduce food waste, feed families.” It has “found a way to help those families and lessen food waste through partnership programs with grocery stores like King Soopers.”

Website: https://careandshare.org/

**Caritas** (Vatican City) “raises awareness about the seriousness of food waste as prices of food rise and food insecurity increases. National Caritas organizations around the world redistribute quality, untouched food through their soup kitchens.” It is headquartered in Vatican City. [Description Food Tank]

Website: http://www.caritas.org/

**Caritas Polska** (Warszawa, Polska) “is the largest charity organisation in Poland. It consists of 44 diocesan Caritas organisations, which act at the regional level, and Caritas Poland, which is responsible for national campaigns and providing international aid, supporting, in particular, victims of natural disasters and armed conflicts around the world.”

Website: https://caritas.pl/

Tags: Food Banks, Poland

**Cartons for Good** (Bangladesh) is an “initiative designed to help save surplus food to feed school children.” It “applies SIG’s technology to help communities reduce food loss, support farmers’ livelihoods and promote children’s nutrition and and education.”

Website: https://signals.sig.biz/articles/cartonsforgood/

**Charity Food Box** (Kuala Lumpur, Malaysia) is an initiative of Tesco to help underprivileged families and charity homes celebrate Chinese New Year. The food box “contains items such as cooking oil, biscuits and canned food for the underprivileged families and charity homes. For long-term food surplus donations, Tesco partners with the Food Aid Foundation and the Kechara Soup Kitchen. It was launched by Domestic Trade and Consumer Affairs Minister Datuk Seri Saifuddin Nasution Ismail in January 2019.

Website: ???

**Choice Pantry** (Corpus Christi, Texas) is a program of Catholic Charities of Corpus Christi, which “partnered with Grow Local - South Texas to provide education on growing our own food.” Its goal is “to cut food waste and give people the chance to choose their own grocery items, for free.” It was launched in March 2020.

Website: https://catholiccharities-cc.org/events/choice-pantry-blessing-and-grand-opening

**Chefs with Compassion** –CWC– (South Africa) is a simple one – to rescue produce, provide it to compassionate chefs and kitchens, and connect them with beneficiary organisations. The logistics behind it are more complex and, with the need growing daily, requires the intervention of an expanding network of volunteers. The journey starts with a team of passionate food waste warriors from NOSH Food Rescue (qv), through their relationship with farmers, retailers and produce agents at the market, rescuing a portion of the produce which would otherwise have been discarded and destroyed at the market. From there it is transported to the warehouse, where another team of volunteers sorts the true waste from what can utilised to feed people who would otherwise go hungry.”... “In addition to Nosh, the CWC partners are the SA Chefs Association, Slow Food International, Slow Food Chefs Alliance SA and Strategic PR, and recently the project exceeded the incredible milestone of one-million cooked meals since inception” as of January 2, 2021.

Website: https://chefswithcompassion.org.za/

Tags: Food Recovery Organizations, South Africa

**City Harvest** (London) “collects this nutritious surplus food from all segments of the food industry including restaurants, grocers, manufacturers, wholesalers, hotels and caterers.” The food is delivered “to organisations that provide meals to vulnerable people including homeless shelters, soup kitchens, after school programs, centres for veterans, and organisations that assist people with alcohol or drug addictions.” It was founded in 2014.

Website: http://www.cityharvest.org.uk/

**City Harvest** (New York City) “collects nutritious food that would otherwise go to waste and delivers it free of charge to 500 soup kitchens, food pantries and other community food programs across the five boroughs. In addition to helping meet the immediate need for food, City Harvest developed long-term Healthy Neighborhoods programs which partner with low-income communities to increase access to fresh produce and help residents shop for and cook nutritious, budget-conscious meals.” Its mission is “to end hunger in communities throughout New York City. We do this through food rescue and distribution, education, and other practical, innovative solutions.” It rescues “some 150,000 pounds of food each day” and it regularly gives “food to 500 community programs.” It was founded in December 1982 by Helen verDuin Palit and some claim that it is “the world’s first food rescue organization.”

Website: http://www.cityharvest.org

**Client Choice Pantry** (Buffalo, New York) is a food pantry that permits people “select the food they want instead of just receiving a pre-packaged bag of groceries. This now gives them the flexibility to take items they already have, they don’t like, or can’t eat for health-related reasons. The pantry is a cooperative project of the Salvation Army and FeedMore WNY.

Website: ???

**Client Choice Food Pantries** (US) operate on “the basic premise of the client choice food pantry model is just that – allowing people seeking food assistance to choose for themselves what products they receive. Many client choice pantries resemble small grocery stores, with products arrayed on shelves and in coolers/freezers, from which clients can fill boxes or bags. Others produce a list of the food they have available, and then prepare individual packages based on clients’ selections.” They are a project of End Hunger in America.

Website: https://www.endhungerinamerica.org/getting-started/client-choice-food-pantries/

**Colorado Springs Food Rescue** –CSFR– (Colorado Springs, Colorado) uses a direct redistribution model, which “transports surplus healthy foods from local supermarkets, backyard gardens and cafeterias to 20+ non-profit and community-based grocery programs.” CSFR engages an expansive network of volunteers and neighborhood partners to co-create healthy food access programs, with over $4 million of healthy groceries redistributed” since it was founded in 2013.

Website: http://www.coloradospringsfoodrescue.org

**Community Connections** (British Columbia, Canada) is among three agencies in British Columbia “that will help develop a manual to assist food banks to start food waste diversion programs” It “has run a food recovery program since 2016 and was chosen from 100 Food Banks alongside the Kamloops and Nanaimo Food Banks to help develop a manual that will assist with the implementation of additional food recovery programs.”

Website: http://community-connections.ca/

**Community Food Rescue** (Montgomery County, Maryland) has coordinates “food recovery network in Montgomery County, Maryland, uses technology to enhance the work of businesses, individuals, and organizations that already recover and redistribute usable food to those in need.” [Description Food Tank] It is a program of Manna Food Center. It uses ChowMatch app to match businesses donating food with food assistance organizations, even coordinating a volunteer food runner to transport the food.

Website: https://communityfoodrescue.org/

**Community Food Share** (Louisville, Colorado) has “prioritized efforts to rescue and distribute surplus food, minimize our environmental impact, and increase our operational efficiencies in support of our community’s social, economic, and environmental health.”

Website: https://communityfoodshare.org/about-us/mission-history/

**Community Kitchen Collective** (New Orleans, Louisiana) addresses “basic needs and reduce harm by providing free fresh produce and free cooked meals to anyone. They acquire most of the food for their project as unwanted and surplus produce from grocery stores, produce distributors, and farms. Distribution is set up through neighborhood programs and in a central location where they can reach primarily houseless, low/no-income, and transient people.” [Description Food Tank]

Website: www.commiekitsch.org

**Community Plates**. See Food Rescue US.

**Community Food Response** –CFR– (Rochester, Minnesota) )is a non-profit, volunteer-led organization that provides prepared, fresh or frozen packaged food for hungry people to take with them. Food is donated by area restaurants, caterers, cafeterias, and grocery stores. Besides helping people in need, CFR helps reduce food waste generated locally.”

Website: http://www.communityfoodresponse.org/

**Copia** (Palo Alto area-based) is a for-profit public benefit corporation engaged in food waste reduction and recovery. It was launched by Komal Ahmad in January 2016. Its mission is “to end hunger by instantly matching businesses and events with surplus food to those in need. Through our web and mobile platform, customers can request pickups of your excess food.” Volunteer drivers “pickup and deliver the food to local shelters, after school programs, and other nonprofits.” It is continuing the programs of Feeding Forward on UC Berkeley campus that was launched in 2011. By 2018 it operated in 8 states and it launched a program with Denver Food Rescue (qv). In November 2018 it launched the Copia Connect app (qv).

Website: https://www.gocopia.com

**Countdown Food Rescue** (New Zealand) is a program of Countdown stores, which “have partnered with foodbanks and food rescue organisations to donate food that would otherwise go to landfill. This is part of our goal towards zero food waste in our supermarkets, and it also directly helps those New Zealanders who might otherwise go hungry.” It has been operating since 2011.

Website: https://www.countdown.co.nz/community-environment/countdown-food-rescue

**CropSwap** See ProduceGood.

**Cultivate Culinary School & Catering** (South Bend, Indiana) is a non-for-profit culinary school/program that operates Cultivate Food Rescue (qv).

Website: https://cultivateculinary.com/food-rescue/

**Cultivate Food Rescue** (South Bend, Indiana) is a 501c3 not-for-profit organization that “recovers excess, never-served food from local partners such as catering companies, restaurants, universities and schools to provide meals to students at local schools. Cultivate chefs, with the help of volunteers, create healthy frozen meals that are distributed in backpacks through schools in Elkhart, St. Joseph and Marshall counties.” It was launched by Cultivate Culinary School & Catering in 2017.

Website: https://cultivateculinary.com/

**D.C. Central Kitchen** (District of Columbia) is a “food distribution service based in Washington, DC” that “delivers free meals to homeless shelters, transitional homes, and nonprofit organizations. Their food recycling program allows them to turn leftovers and surplus food into nutritious meals for those in need. They also offer culinary training for unemployed adults and healthy school lunches to low-income students in D.C.” [Description Food Tank] It was in 1989 by young nightclub manager named Robert Egger.

Website: http://dccentralkitchen.org/

**DC Food Recovery Working Group** (Washington, DC) “was founded in 2015 to make sure excess food in the region is captured before it goes into a landfill.” It “supports recovery on all levels outlined in the EPA Food Recovery Hierarchy, including source reduction, food donations and composting. This working group focuses on two goals: Promoting food recovery programs, organizations and resources already happening; Developing new food recovery partnerships, programs, and resources for greater DC.”

Website: https://dcfoodrecovery.wordpress.com/

**Dabbawallas, The** (Mumbai) is a lunch delivery system that took up the cause of feeding the needy in December 2015. “Under their ‘Roti Bank’ the dabbawallas “collect surplus and leftover food from weddings, etc, and give it to the hungry and homeless in Mumbai, feeding roughly 150-200 people everyday.”

Website: https://borgenproject.org/feeding-the-poor-of-mumbai/

**Dare to Care** (Louisville, Kentucky) is a registered 501(c)3 nonprofit organization that “partners with nearly 300 local social service agencies, such as food pantries, shelters and emergency kitchens to distribute food to our community.” Brian Riendeau is its executive director as of May 14, 2020.

Website: https://daretocare.org/

**DC Food Recovery Working Group** (Washington, DC) “was created in early 2016 to support overall food recovery efforts in Washington, D.C. and the surrounding areas. This working group focuses on all aspects of food recovery, outlined by the EPA Food Recovery Hierarchy, to include but not limited to source reduction, source reuse, food security, composting, and plant-based diets. This group is comprised of food banks, non-profits working on food recovery, government agencies, local environmental and sustainability organization, and food recovery advocates.”

Website: https://dcfoodrecovery.wordpress.com/.

**Denver Food Rescue** (Denver), is a non-profit organization that focuses “on improving health equity outcomes by increasing access to healthy foods in low income areas.” It “saves food that would otherwise be thrown away from grocery stores and takes it directly to communities in need.” It “uses the sustainable method of bicycle power and an amazing volunteer crew to save good produce from grocery stores, farmers markets, and distributors that would otherwise be thrown away.” It redistributes produce “directly to organizations that work with food insecure and low-income communities.” In 2018, it launched a joint program with Copia (qv).

Website: https://denverfoodrescue.org

**Dom’s Food Mission** (Hastings, UK) feeds “those who are less fortunate and to make an impact on food waste. It was founded on May 13, 2015 by Dominic and Alexandria Warren.

Website: https://www.domsfoodmission.com/

**Dreaming Out Loud** -DOL– (Washington, DC) is a nonprofit social enterprise using the food system to build community and opportunity. It “is working to recover over 226,000 kilograms of food with support from ReFED’s COVID-19 Food Waste Solutions Fund. In the wake of COVID-19, the nonprofit is using recovered food to alleviate hunger and unemployment in Wards 7 and 8 of Washington D.C.” “DOL offered a weekly CSA called the Black Farm Bag, composed entirely of produce sourced from Black farmers. The organization has coordinated, produced, and distributed more than 300,000 meals and thousands of kilograms of groceries across DC to date” as of December 30, 2020.

Website: https://dreamingoutloud.org/

Tags: COVID-19, Food Recovery Organizations

**Dreaming Out Loud** --DOL– (Washington, DC) “aims to improve food access and create economic opportunities for at-risk District residents by distributing food from local farms. This summer, DOL offered a weekly CSA called the Black Farm Bag, composed entirely of produce sourced from Black farmers. The organization has coordinated, produced, and distributed more than 300,000 meals and thousands of kilograms of groceries across DC to date.”

Website: https://dreamingoutloud.org/

Tags: Food Recovery Organizations

**Edible York** (UK) is an NGO that aims to build a healthier York community through edible gardening and horticultural workshops. The organization runs a program titled “Abundance Project” (qv) that collects surplus fruit that would inevitably end up in a landfill. Volunteers then redistribute the fruit to the York community. Volunteers also rescue potatoes and deliver them to the most vulnerable people and families impacted by pandemic. Additionally, Edible York is providing information on farms that have remained open for business.

Website: http://www.edibleyork.org.uk

**Ediblelinks (**Nuneaton, Bedworth, and North Warwickshire, UK) is a foodbank that “uses food surplus to reduce poverty and diet related ill health. We run a food bank and provide community food.” It was previously known as North Warwickshire Food Bank.

Website: https://www.facebook.com/Ediblelinks17/

**EFBA** See European Federation of Food Banks

**Elisha Project, The** (Rumford, Rhode Island) salvages edible leftovers to donate to those in need. It was co-founded by George L. Ortiz, Jr., in 2011. It started “by saving day-old bread from local bakeries and giving it to homeless people. Since then, The Elisha Project has grown to include rescuing food from large companies such as Costco and Whole Foods.”

Website: https://elishaproject.org/

Tags: Food Recovery Organizations

**Eta’am** – Itaam or Saudi Food Bank – (Saudi Arabia) “is a non-profit organization that was initiated by a group of businessmen in the Eastern Province, KSA. The main goal is to preserve food from wastage (which is a big problem in KSA) by distributing it to the beneficiaries and by spreading the culture of preserving it.” It “aims to increase social awareness about saving food. It also works on collecting leftovers, packing them and distributing these to those in need.”

Website: http://saudifoodbank.com/

**European Federation of Food Banks** (Brussels, Belgium, based) – Fédération Européenne des Banques Alimentaires– EFFB-- is a non-profit organization with the mission “To reduce hunger and malnutrition through the fight against food waste and the support and development of food banks in countries where they are most needed.” It is the largest food bank organisation in Europe, covering 24 countries and associate members in 4 countries It has more than 421 food banks and helping almost 9.3 million Europeans in 2018. FEBA has a mission to fight food waste through a call for solidarity.

Website: https://www.eurofoodbank.org/

**ExtraFood** (San Rafael, California) “accepts donations of any type of food—prepared food, fresh produce, dairy, eggs, meat, packaged goods, and baked goods. Their volunteers pick up donated food and excess fresh food from numerous organizations in San Rafael, California, and deliver directly to the recipient in under 30 minutes. They have delivered more than 590,000 pounds of food and aim to serve the community’s most vulnerable members, including children, adults, and families.” [Description Food Tank]

Website: http://www.extrafood.org/

**Fabene** (Turin, Italy) “is an action system that was created with the objective to recover unsold food surpluses and spontaneous donations of buyers in the local markets and manage its redistribution to families in economic difficulty, in exchange for shares of ‘return’ in the community local.”

Website: http://www.fabene.org/progetto/

**Fair Food** (West Auckland, New Zealand) is a “charity working with supermarkets to address hunger and reduce food waste in one fell swoop.”

Website: http://www.fairfood.org.nz/

**FareShare** (Barnsley and Leeds based UK) saves “good food destined for waste and send it to charities and community groups who transform it into nutritious meals for vulnerable people. The food we redistribute is fresh, quality and in date surplus from the food industry and the charities we work with can be found across the UK.” It is a “member of both the European Federation of Food Banks and The Global FoodBanking Network, we are part of a global movement working to alleviate hunger by capturing surplus food and delivering it to the people who need it.” It claims to be “the UK’s largest charity fighting hunger and food waste.” As of May 2019, it operates in 1,500 towns. In June 2020, Fareshare began a project with the UK pork processor Tulip (qv) to increase its contributions throughout the UK.

Website: http://www.fareshare.org.uk/

**FareShare** (Cymru, South Wales) works with major supermarkets and suppliers and gives it to people in homeless shelters, women’s refuges and community groups. It distributed 509 tonnes of surplus food across south Wales between April 2017 and April 2018.

Website:https://fareshare.org.uk/fareshare-centres/cymru-south-wales/

**FareShare** (Brisbane, Australia) “rescues surplus food and cooks free, nutritious meals for Victorians doing it tough.” Its new kitchen is “capable of cooking 5 million meals a year, will open in Brisbane in 2018 as part of an exciting new collaboration with Foodbank” (qv).

Website: http://www.fareshare.net.au

**Farm to Food Pantry** (Washington state) is a collaborative project of Rotary First Harvest (qv) and the Washington state Department of Agriculture. Farmers sell, permit gleaning, or give surplus food to food pantries. The project has shown that if a farmer has a strong relationship with a local food bank they are significantly more inclined to make additional produce donations. It was launched in 2014.

Website: https://www.firstharvest.org/farm-to-food-pantry/

**Farms to Food Banks** (Kentucky) is a program that “works to reduce food waste by rescuing cosmetically blemished produce and distributing it to Kentuckians at risk of hunger. It covers a farmer’s cost of picking, packing and transporting produce from the field to a food bank.” It was “implemented statewide by the Kentucky Association of Food Banks (KAFB) in 2011.”

Website: https://feedingamericaky.org/farms-to-food-bank-program-helps-eliminate-food-waste/

**Farmers Against Hunger** (New Jersey) is a program of the New Jersey Agricultural Society that enables “farmers throughout New Jersey to contribute their extra produce to those in need. Prior to the development of Farmers Against Hunger a few farmers tried to donate produce to their local food bank or food pantries, but transportation was always a problem. When farmers are in the midst of growing and harvesting, there is little time to have employees truck produce to a non-paying destination. And, for the most part, the food banks or pantries did not have vans, trucks or drivers to go and get the produce at a moment’s notice. With the financial support of the Bonner Foundation to purchase our first truck, Farmers Against Hunger was founded” in 1996.

Website: http://www.njagsociety.org/farmers-against-hunger.html

**Farmers Feeding Florida Program**. See Feeding Florida.

**FEBA** See European Federation of Food Banks

**Fédération Européenne des Banques Alimentaires** See European Federation of Food Banks

**Feed Families** (Canada) is a not-for-profit “freezer program which provides a number of qualifying families, on a monthly rotation, with nutritionally dense meals made from food items or leftover meals donated by a growing number of food producers in Toronto and the GTA who share the same vision of eliminating food waste by utilizing the Good Samaritan Law – you know the food you’re donating is good, I know it’s good, and it’s helping to feed people living with food insecurity.” It was launched by Chef Jagger Gordon in 2014. It changed its name to “Feed It Forward” (qv) in 2015.

**Feed It Back** is an initiative of Lidl. “which aims to slash food waste across the retailer’s supply chain, targeting a 25 per cent reduction per store by the end of 2020.” It is “partnenering with “the charitable platform Neighbourly (qv) to give away a further 250,000 meals” between 6 November and 25 December 2020. It was launched in 2017. Lidl is “a German global discount supermarket chain, based in Neckarsulm, Germany, that operates over 10,000 stores across Europe and the United States.”

Website: www.Neighbourly.com/FeedItBack

**Feed the Need Bahrain** is a charity dedicated to offering food to local communities, encouraging avoiding wasting food, and donating the surplus through a network of refrigerators situated in various locations across Bahrain.”

Website: http://feedtheneedbahrain.com/

**Feed Nova Scotia** (Canada) is a not-for-profit organization, that “has been operating for 30 years, taking in donations from producers, processors, retailers and consumers that would otherwise go to waste, and providing them to food banks across the province.”

Website: https://www.feednovascotia.ca

**FeedHV** See Feeding the Hudson Valley.

**Feed It Forward** (Toronto) is a not-for-profit organization that operates a pay-what-you-can, free, no waste grocery store and a pay-what you can restaurant, called The Soup Bar (qv) and Feed It Forward app (qv). It was launched by Chef Jagger Gordon in 2014 as Feed Families (qv) but changed its name to Feed It Forward in 2015. It is “powered by an army of nearly 800 volunteers and tens of thousands of pounds of food donated daily by local partners including Whole Foods. It’s perfectly good food that would otherwise end up in a landfill—wasted and creating climate-damaging greenhouse gases like methane.”

Website: https://feeditforward.ca

**Feeding America** (Chicago-based) is the largest domestic hunger-relief organization in the United States. It “coordinates a nationwide network of 200 food banks and 60,000 food pantries and meal programs that provides food and services to more than 46 million people each year. Many receive donations from grocery chains... Feeding America secures donations from national food and grocery manufacturers, retailers, shippers, packers and growers and from government agencies and other organizations. Feeding America then moves donated food and grocery product to member food banks.” It was founded in 1979 as “America’s Second Harvest.” In 2001, the organization merged with Foodchain. The combined organization changed its name to Feeding America in 2008. The General Mills Foundation donated $1 million to Feeding America for the development of MealConnect (qv), an app that went into operation in April 2017 and was expanded nationwide in 2018. Feeding America also has a project underway with DoorDash (qv) to acquire excess food from restaurants. As of 2018, Feeding America worked “through a network of 200 food banks and 60,000 food pantries and meal programs, the organization provides meals to more than 46 million people each year.” As of December 5, 2019 its CEO is Claire Babineaux-Fontenot.

Website: http://www.feedingamerica.org/

**Feeding America Eastern Wisconsin** works “with store managers and receiving teams to sort food that is no longer shelf-worthy but is still wholesome and reserve that food for pickup by our refrigerated trucks, or directly by our member agencies.” In 2018 it “distributed nearly 28 million pounds of food to more than 600 food pantries, meal programs and emergency shelters in 36 counties across eastern Wisconsin.” It was launched in August 1982 under the name America’s Second Harvest of Wisconsin,

Website: https://feedingamericawi.org/

**Feeding America Riverside, San Bernardino** --FARSB– (Riverside, California) collects food and distributes it to more than 450 nonprofit local agency partners. It was launched in 1980 under the name Survive Food Bank in response to the increasing concern about the dual problems of hunger and food waste.

Website: https://www.feedingamericaie.org/

**Feeding Children Everywhere** --FCE– (Longwood, Florida) “recently launched its Full Cart Fresh delivery of fresh produce programs that is delivered to the homes of families in need. Full Cart Fresh is an expansion of the group’s existing Full Cart program, a Virtual Food Bank delivering boxes of food directly to people’s homes.”

Website: https://www.feedingchildreneverywhere.com/

Tags: Food Banks, Platforms

**Feeding Florida** is a program of the “Florida Association of Food Banks (FAFB) consists of 14 Feeding America affiliated food banks and member organizations. The Association’s regional distribution centers reach 2,500 distribution points, and they recover nearly 21 million pounds of produce a year through their Farmers Feeding Florida Program (FFF).”

[Description: Beyranevand, Laurie J. *et al*]

Website: http://www.fafb.org/programs/farmers-feeding-florida

**Feeding Forward**. See Copia.

**Feeding the Hudson Valley** --FeedHV– (Dutchess, Orange and Ulster counties, New York) “is a regional partnership dedicated to meeting the needs of neighbors while mitigating the impacts of food waste. This food rescue and gleaning network celebrates the bounty of the Hudson Valley by providing food to people while reducing the environmental impact of food waste. This collaborative effort evolved out of community dialogues with farmers, volunteers, nonprofit agencies and key stakeholders. Feeding the Hudson Valley enhances and streamlines the good work of businesses, agencies, and organizations that already do food recovery work.” Its web-based “mobile application powered by ChowMatch (qv), links food donors of prepared but unserved food and fresh produce (including farms, restaurants, catering services, grocery stores, hospitals, universities and more) to nonprofit organizations with food assistance programs (such as food pantries, soup kitchens and shelters) through the efforts of a network of volunteers who transport, glean and process donated food.”

Website: http://feedhv.org/

**Feeding Hong Kong** “is the first Hong Kong food bank dedicated to rescuing surplus nutritious food from retailers, distributors and manufacturers and redistributing it to people in need. Our task is to fight hunger in Hong Kong and at the same time reduce the amount of quality food that is being sent to our city’s landfills. Every day we collect fresh, high quality food that would otherwise be thrown away, and deliver it to our network of partner charities who are providing food to the hungry in our community.”

Website: http://feedinghk.org/

**Feeding India** (New Delhi-based, India) is a not-for-profit youth-run organization with the mission to “rescue good extra food to feed people in need in a bid to end Hunger and stop Food Wastage.” It was launched on Facebook by Ankit Kawatra in August 2014. It “has served over 16 million meals” as of March 9, 2019.

Website: http://www.feedingindia.org/what-we-do

**Feeding New York State** “oversees nine food banks and food rescue organizations, is in charge of obtaining donations, building support and leading advocacy to fight hunger statewide.” It task is to alleviate “hunger while preventing food waste.”

Website: https://feedingnys.org/

**Felix Project** (London-based) is a charity that “collects surplus food from supermarkets and wholesalers and delivers it to charities that prepare nutritious meals for some of the 400,000 Londoners who live in food poverty.” It was founded in March 2016 by the *Evening Standard* chairman, Justin Byam Shaw, in memory of his son. As of June 2, 2018, the Project Coordinator was Anne Elkin. In September 2018 Renault donated seven all-electric Renault Kangoo Z.E. panel vans to help deliver food to London’s disadvantaged. One person associated with the Felix Project, Ben Elliot, was appointed “Food Waste tsar” in the UK in December 2018.

Website: http://www.thefelixproject.org/

**Fight Food Waste Zimbabwe** (Harare, ZW) aims “im is to become one of the most trusted and effective charitable foundations, working hard to improve the lives of those in need through rescuing excess food and donating to the hungry.” It was launched in 2020.

Website: https://www.facebook.com/Fight-Food-Waste-Zimbabwe-100102542108998/

Tags: Food Recovery Organizations, Zimbabwe

**Flower City Pickers** (Rochester) collects “between one and two tons of unwanted produce and food products from vendors around the Rochester Public Market.” It “redistributes leftover and discarded produce from Rochester’s Public Market to local homeless shelters, halfway houses, soup kitchens, food pantries, and other organizations with need for food.” It was launched by Khoury Humphrey in January 2015.

Website: http://www.flowercitypickers.com

**Fondazione Banco Alimentare Onlus** (Italy) is a foundation that since 1989 “has been retrieving undamaged and non-expired food that would otherwise have been destroyed, as it was no longer saleable. Having saved it from the being thrown into the waste, it becomes valuable once more and becomes a resource for those in need. The Food Bank Network works throughout Italy every day via its 21 Food Bank Organisations across the country, coordinated by the Fondazione Banco Alimentare Onlus. Last year Banco Alimentare distributed over 66,000 tons of food. This includes 1,100,000 cooked food dishes and 326 tons of bread and fruit retrieved every day from catering establishments, corporate canteens, hospitals and schools. Every day, food is redistributed free of charge to 8,035 charities who help approximately 1,600,000 needy people in Italy, including 135,000 children aged 2 to 7. Banco Alimentare’s work is possible thanks to its 1,800 plus volunteers.” See also Share Food, Cut Waste, a project of Fondazione Banco Alimentare Onlus and the Politecnico di Milano.

Website: http://www.bancoalimentare.it/it

**Food Aid Foundation** (Malaysia) is a nonprofit that “distributes supply chain food surplus among the country’s most vulnerable populations. They have carried out emergency food relief efforts in Malaysian neighborhoods such as Alor, Setar, Ipoh, and Penang. The organization receives donations from renowned Asian chefs such as Alex Chong, and partners with major food conglomerates like Captain Oats and Indofood to fund their initiatives.”

Website: https://www.foodaidfoundation.org/

**Food Aware** (Mexborough, Doncaster, UK) “is a ‘not for profit’ social enterprise set up to find ways of redistributing surplus food from potential waste to human consumption or other environmentally friendly means of reuse.”

Website: http://www.foodawarecic.org.uk/

**Food Bank in Olsztyn**-- Bank Żywności w Olsztynie --FBO– (Olsztynie Poland) “is a non-profit organization, member of the Federation of Polish Food Banks. The mission of the FBO is to fight food waste and to reduce the extent of malnutrition in Province of Warmia and Mazury through its actions and projects. The FBO was created in 2000 by 3 organisations: The Association "Dzieciom Wiejskim" in Jonkowo, Association of Social Support from Olsztyn and Pasłęk’s Center for Economic Development (the association occurred in 2007).”

Website: https://olsztyn.bankizywnosci.pl/

Tags: Food Banks, Poland

**Food Bank of Greater Baton Rouge** was established in the 1980s. It “serves the hungry in an 11-parish service area, and currently distributes some 60,000 pounds of food per day – much of it donated by area retailers and national manufacturers.”

Website: https://brfoodbank.org

**Food Bank of Santa Barbara County**. See Backyard Bounty.

**Food Bank of New York City** is a large-scale nonprofit food provider that distributes donated food from New York sources, such as Baldor.

Website: http://volunteer.foodbanknyc.org

**Food Bank of South Jersey** (New Jersey) “provides food to people in need, delivers health and wellness programs, and designs sustainable solutions to help people improve their lives.” It “operates on one simple premise: food should not be wasted when hungry people are in our midst. From this truth, we have built an effective food distribution program that annually links nearly 12 million pounds of food with more than 150 charitable food providers, such as food pantries, community kitchens and shelters in the four counties we serve: Camden, Burlington, Gloucester, and Salem.” It began to work with “New Jersey farmers to develop ways to bring shelf stable products to supermarkets and has created “just Peachy Salsa” (qv)

Website: https://foodbanksj.org

**Food Bank Association of New York State** See Feeding New York State

**Food Bank of the Southern Tier** --FBST-- (New York state) serves a six county region of New York. Like other food banks it acquires surplus food from growers, retailers, restaurants, etc., and distributes them to those in need. It has a gleaning program that “was implemented as part of a larger effort to increase offerings of fresh fruits and vegetables to food assistance recipients. In the 4000 square mile, six-county area covered by the FBST, one out of four residents receives food assistance at some point during the year. The FBST partners with over 150 agencies to ensure that food donations reach the needy, including food pantries, soup kitchens, shelters, after-school programs, and senior housing sites, among others.” The major crops gleaned are apples, cabbages, onions, sweet corns, and potatoes.

Website: https://www.foodbankst.org

**Food Bank SA** See FoodForward SA

**The Food Bank of Singapore** (FBSG) “was established in 2012 with the aim to be the organisation that centrally coordinates all food donations in Singapore, is a registered charity. It currently has over 300 non-government organisations under its network of members, and reaches out to more than 150,000 beneficiaries.” Its co-founder was Nichol Ng. It launched the app Tango Tab (qv) in 2019.

Website: https://www.foodbank.sg/

**Food Connect** (Revelstoke, British Columbia) has been running since 2016. By March 2019 it had been “able to divert over 70,000 lbs of food waste in their first year, and have continued to increase their capacity over time.”

Website: http://community-connections.ca/communityoutreach/

**Food Connect** (Philadelphia) See Food Connect Group app

**Food Connection** (Asheville, Swannanoa, Black Mountain, and Charlotte, North Carolina) is a nonprofit organization that “relieves hunger while reducing waste by connecting surplus freshly prepared meals with those experiencing food insecurity.” It was founded by Flori Pate in December 2014.

Website: https://www.facebook.com/pg/foodconnection.co/about/?ref=page\_internal

**Food Finders** (Southern California) is a food rescue nonprofit headquartered in Lakewood, California. It “works with local food vendors, grocery stores, restaurants and caterers to distribute donated food to other nonprofit organizations that feed impoverished families and individuals. Today there are eleven staff and more than 250 volunteers who help rescue millions of pounds of food each year. Food Finders’ mission is to eliminate hunger and food waste while improving nutrition in food insecure communities.” It was launched in 1989.

Website: http://www.foodfinders.org/

**Food for All Africa** (Accra, Ghana) is a food recovery organization that creates sustainable means of nutrition for the vulnerable in Africa through food banking, farming and an efficient forum for stakeholders within the food supply chain.” such as wholesalers, manufacturers, retailers, supermarkets, restaurants, hotels, market women, and supplies it to vulnerable beneficiaries, such as children’s home, vulnerable communities and psychiatric hospitals.” It was created by chef Elijah Amoo Addo in 2012 and it was Ghana’s (and West Africa’s) first community food bank. It offers a Food for All Mobile App (qv).

Website: http://foodforallafrica.org/

**Food For Free** (Cambridge, Massachusetts) “rescues and redistributes food waste to local food pantries and anti-hunger organizations. By recapturing fresh food that might otherwise be discarded, they reduce food waste while guaranteeing access to fresh produce and healthy meals for emergency food programs and individuals in need. Their Produce Rescue program prioritizes fresh fruits and vegetables and their Prepared Food Rescue program captures nutritious, healthy prepared foods, supplementing the work of Produce Rescue by reaching those that lack the space or ability to cook their own meals.” [Description Food Tank] “The idea for the company emerged in 1981 when a group of friends realized that local meal programs were struggling to provide fresh food for people in need, while supermarkets were throwing away large amounts of food they could not sell.” Its “most innovative program is the Family Meals, which began in 2014 in a partnership with Harvard University after the company realized that it was legal to donate cooked food...” The company’s Executive Director is Sasha Purpura as of February 23, 2020. See also the book about the organization: Vesela R. Veleva, *Food for Free* (qv).

Website: www.foodforfree.org

**Food Forward SA.** See FoodForward SA.

**Food Gatherers** (Ann Arbor, Michigan) is a not-profit business established by Zingerman’s Delicatessen in 1988. It “rescues food that would otherwise go to waste from more than 300 local sources including food retailers, restaurants, and food wholesalers.” It serves “150 non-profit agencies and programs providing direct food assistance in the form of hot meals, nutritious snacks or emergency groceries to low-income adults, seniors and children in Washtenaw County.” It distributes almost 3 million pounds of rescued food annually.

Website: http://www.foodgatherers.org/

**Food Hall Project** (Sheffield, UK) operates a kitchen and café that “intercepts food waste streams from local traders, and uses this surplus to serve hot meals a minimum of three times a week.”

https://www.foodhallproject.org/

**Farm It Forward** (Ballard, Washington, US) “is a fundraising site where donors can watch their charitable contribution positively impact multiple local organizations and individuals.” It was launched by The Ballard Alliance, in collaboration with the Ballard Farmers Market and Ballard Food Bank. This partnership enables “an efficient, reliable method to ensure food access and lessen food waste,”

Website: https://www.visitballard.com/shop/farm-it-forward/

**Food Recovery Group** (Charlotte, North Carolina) is “a small group of committed volunteers.” who serve Charlotte, North Carolina, Fort Mill, Indian Land and Rock Hill, South Carolina. “by picking up donated food from grocery stores and retail shops and deliver to neighborhood groups who feed and serve those in need.”

Website: http://www.foodrecoverygroup.com/

**Food Recovery Network** –FRN– (College Park, Maryland) “is a national nonprofit organization that allows students at colleges and universities to fight food waste and hunger by recovering perishable food that would otherwise go to waste from their campus dining halls and donating it to those in need. The main mission of the organization is to combat the challenges of hunger by recovering a surplus of food to feed everyone who is hungry in the U.S.” It is a voluntary student-led movement “to fight food waste and hunger by recovering surplus food from their campuses and local restaurants that would otherwise go to waste and donating it to hungry Americans. FRN has nearly 230 chapters in 44 states and the District of Columbia that have recovered more than 1.8 million pounds of food since 2011.” It was launched in 2011 by Ben Simon, Mia Zavalij, Cam Pascual and Evan Ponchick, students at the University of Maryland, College Park. As of December 2017, it has 233 chapters in 44 states, which are estimated to have recovered 2 million pounds of food. It launched the Food Recovery Verified (qv) in 2019. A podcast with Regina Northouse, the executive director of FRN is available at https://player.fm/series/food-talk-with-dani-nierenberg/regina-northouse-frn-keep-it-simple-to-rally-around-food-loss

Website: http://www.foodrecoverynetwork.org/

**Food Recovery Network** (Massachusetts) at the University of Massachusetts “facilitates the donation of otherwise wasted food from Worcester dining commons to Craig’s Doors Homeless Shelter in Amherst, and from Berkshire Dining Commons to Not Bread Alone and a dinner in Northampton for people dislocated by Hurricane Maria. Through mobilizing the campus community as volunteers, FRN helps to spread hunger and waste awareness among the students, faculty, and town.”

Website: https://www.facebook.com/frnumass/

**Food Recovery Project** (Fayetteville, Arkansas) “An initiative of the Agricultural & Food Law Program at the University of Arkansas School of Law in Fayetteville, Arkansas, this project aims to raise awareness about the problems of food waste and hunger. They provide resources and legal information to encourage and support businesses to develop and implement food recovery programs.” [Description Food Tank]

Website: http://law.uark.edu/service-outreach/food-recovery-project/

**Food Rescue at Epworth** (Epworth, Delaware) is a program of the Epworth United Methodist Church and other local organizations. It picks up, sorts, stores and distributes to “Epworth’s Food and Love Soup Kitchen and Good Samaritan Program,the Community Resource Center and other outreach programs.” Its “goal is to end hunger through reducing waste in the local community.” It hosted a Food Waste Awareness Sunday, October 28, 2018.

Website: https://www.facebook.com/Food-Rescue-at-Epworth-240354913324235/

**Food Rescue Express Program** --FREX– See **FOOD For Lane County**

**Food Rescue Program** (Middletown, Connecticut) is a student-run program at Wesleyan University “that donates unsold food from Usdan’s Marketplace, Summerfields and Pi Cafe to the Eddy Shelter in Middletown.”

Website: http://hungerandhomelessness.group.wesleyan.edu/volunteer/food-rescue/

**Food Rescue Singapore** salvages “leftover cooked food from eateries, and events with catered food.”

Website: https://www.facebook.com/foodrescuesingapore/

**Food Recyclers** (Minnesota) No longer in business.

**Food Rescue** (Noblesville, Indiana) “has connected over 200 caring agencies with over 200 restaurants, and 350 schools resulting in over a million meals being rescued annually. They do not manage any of these connections, as their focus is advocacy, education, and initial logistics to get things started. Their K-12 Food Rescue Program in 350 schools addresses the estimated 1 billion unwanted, unpeeled, and unwrapped food items wasted annually in America, and simultaneously engages students to lead us out of the mess through their Student Leader Entrepreneurial Initiative.” [Description Food Tank]

Website: Website: http://www.foodrescue.net/

**Food Rescue** (Western Australia) “is a UnitingCare West program feeding disadvantaged people in Western Australia.It aims to alleviate hunger by rescuing perishable, fresh and nutritious food from cafes, caterers, supermarkets and wholesalers and delivering it to disadvantaged, vulnerable people.”

Website: http://www.unitingcarewest.org.au/services/food-rescue/

**Food Rescue Alliance** (Boulder, Colorado) “started in 2014 in order to provide open source resources and consultation for other food rescues. As a branch organization of Boulder Food Rescue (qv), the Food Rescue Alliance grew out of a need to support new groups adopting Boulder Food Rescue’s bike-powered food redistribution model. Helen Katich, a former Boulder Food Rescue coordinator and one of the founders of Seattle Food Rescue, serves as the Project Manager of the Food Rescue Alliance.”

Website: https://www.boulderfoodrescue.org/about-the-food-rescue-alliance/

**Food Rescue Nantucket** (Nantucket, Massachusetts) “is a Nantucket Unitarian Meeting House congregational initiative in partnership with the Food Pantry of Nantucket. Our mission is; WASTE NOT. We collect fresh and packaged food from markets, restaurants, farms and caterers and through the Food Pantry network, distribute that food to consumers.

Website: https://www.facebook.com/foorescuenantucket/

**Food Rescue Program** (Middletown, Connecticut) is a student-run organization at Wesleyan University “that works to combat issues of hunger in the local community while redirecting and reducing campus waste. Food Rescue tackles waste produced at the consumption stage, directly addressing the problem of food excess. Part of the University’s Hunger and Homelessness Program umbrella, Food Rescue takes leftover, uneaten food from Summerfields, Usdan and Pi Cafe and delivers it to the Middlesex County Eddy Shelter, a homeless shelter located on the grounds of the Connecticut Valley Hospital.”

Website: http://hungerandhomelessness.group.wesleyan.edu/volunteer/food-rescue/

**Food Rescue US** (Norwalk, Connecticut), formerly Community Plates. “recovers and distributes fresh foods from supermarkets as well as surplus food from restaurant kitchen.” It also operates as of January 2018 in Washington, DC, Columbus, OH, Notre Dame, IN, Cincinnati, OH, New Orleans, LA, Albuquerque, NM, and Salt Lake City, Utah. Its goal is to expand to all 50 states. It uses the FRUS app (qv). Carol Shattuck became the CEO in June 2018.

Website: http://foodrescue.us/

**Food Revival** (Leeds, UK) is a charity that is a spin-off from the national Real Junk Food Project (qv). It intercepts “food that’s heading unnecessarily for landfill, and distribute it through a network of cafes, ‘sharehouses’, schools, and popular community box schemes.” IUt6 launched the Revival Food Boxes (qv).

Website: https://www.foodrevival.co.uk

**Food Runners** (San Francisco-based) is a “grass roots organization picking up excess food from businesses and delivering it directly to agencies feeding the hungry in San Francisco.” It’s mission “is to help alleviate hunger in San Francisco, to help prevent waste and to help create community. Food Runners is currently delivering over 15 tons of food a week that would otherwise be thrown away. With help from our volunteer coordinator, our paid truck driver and people like you, we can provide enough food for 5,000 meals a day in San Francisco.” It has teamed up with FarmsteadApp (qv). “The food amounts to $800 to $1,000 each day in retail value, according to Farmstead, with beneficiaries of the fresh vegetables, fruits, dairy, poultry and meal kits including St. Francis of Assisi Community, Salvation Army Adult Rehab Center and SF Quaker Meeting Food Pantry.” It “provides enough food for over 20,000 meals every week in San Francisco. Currently, Food Runners has over 200 active volunteers, and more than 300 restaurants, caterers, grocery stores, farmers’ markets and other businesses regularly donate perishable and prepared foods.”

Website: http://www.foodrunners.org

**Food Salvage**. See Food Rescue Program.

**Food Stash Foundation** (Vancouver, Canada) is a “registered Canadian Charity that has a twofold mission to rescue food from producers and suppliers that would have been destined for the landfill, and to deliver edible food items to food-insecure households and individuals in Vancouver.” It was launched by David Schein.

Website: https://www.foodstash.ca

**Food Recovery Initiative** (Whatcom County, Washington) “takes excess food product from local restaurants and businesses and redistributes it to local shelters, farms or manufacturers.” It was launched by Ten Fold Farm and Sustainable Connections that aims to eliminate food waste in Whatcom County.

Website: https://sustainableconnections.org/30000-pounds-of-food-and-12000-meals/

**Food Recovery Network** (New York) “was founded in 2011 by students at the University of Maryland. Now, with more than 230 chapters in 44 states, including 20 colleges and universities in New York State, they have helped divert more than 2 million pounds of food waste into area nonprofits that feed those in need. The Food Recovery Network is the largest student-led movement in the United States addressing hunger through food waste diversion.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.foodrecoverynetwork.org/aboutus/

**Food Recovery Network, The** “was founded in 2011 by students at the University of Maryland. Now, with more than 230 chapters in 44 states, including 20 colleges and universities in New York State, they have helped divert more than 2 million pounds of food waste into area nonprofits that feed those in need. The Food Recovery Network is the largest student-led movement in the United States addressing hunger through food waste diversion.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.foodrecoverynetwork.org/aboutus/

**Food Sense Group** (Monmouth, UK) is a food justice project of Transition Monmouth. It “aims to pull together the problems of food poverty / social isolation / waste + excess food.” It works “with the churches, schools, WI, the Food Bank, MCC + others to provide lunches for children during the school holidays, community lunches, a community cupboard available to all, picking up excess food from the supermarkets” including M&S Food Hall via a nationwide scheme called Neighbourly (qv) and are in discussion with other local supermarkets for a similar arrangements.

Website: https://transitionmonmouth.org/

**Food Waste Prevention Program** (Los Angeles) is a program of the LA Conservation Corps “to increase Meeting Each Need with Dignity’s (MEND) “capacity by providing pick-up and delivery from additional donors thus increasing the number of people MEND is able to serve from 20,000 to 33,200 individuals per month. MEND food bank distributes the edible food to individuals in need in the Arleta, Lake View Terrace, Mission Hills, North Hills, Pacoima, Panorama City, San Fernando, and Sun Valley areas.”

Website: ???

**Food Waste Recovery Group** – SIG5 of the ISEKI-Food Association– “is the biggest network worldwide in the field of food waste recovery, accounting thousands of associated professionals and researchers from more than 60 countries. Our implementation team includes over 100 insightful and creative experts with many years of experience in food waste recovery and sustainability issues.” It is chaired by Charis Galanakis of the Galanakis Laboratories, Greece.

Website: https://www.iseki-food.net/about/sigs/sig-food-waste-recovery

**Food with Dignity** (Montgomery, Maryland). See Nourish Now (qv).

**FoodAssist** (Charlottesville, Virginia) is a non-profit organization that “seeks to bridge gap between food waste and food insecurity in Charlottesville.”

Website: https://www.facebook.com/foodassistuva/

Tags: Food Recovery Organizations

**Foodbank** (Australia) is “Australia’s largest food relief organisation.” It “targets the entire supply chain, from farmers to retailers, tackling food insecurity and food waste. In the last year, Foodbank rescued approximately 30 million kilograms of food and groceries, distributed through 2,600 charities and 1,750 schools. Foodbank’s latest collaboration will see a FareShare (qv) kitchen in Brisbane, with one million meals expected for charities across Queensland in its first year.” [Description: Commonwealth of Australia]

Website: foodbank.org.au

**FoodBank SA.** See FoodForward SA

**Foodbank Viet Nam** is a charity organization launched in January 2018 to distribute food to deprived people and reduce food wastage. It solicits donation of food from companies and organizations. Its goals are “to reduce poverty; raise social awareness about saving food; as well as boost connections and coordination between food suppliers and resource centres with charity shelters and organisations for poor and disadvantaged people.” It is supported by the government-sponsored Vietnam Red Cross (VCRC). It was founded by Nguyen Tuan Khoi.

Website: http://www.foodbankvietnam.com/

Website: https://www.facebook.com/foodbankvina/

**Foodbank of Indonesia** --FOI–(Jakarta, Indonesia based) is “a non-profit organization with passion to serve the needy by channeling through and distributing surplus food from various sources such as: wedding parties, bakeries, corporate lunch, supermarkets and FMCGs” [Fast-moving consumer goods]. It “has provided meals to more than 34,000 children and around 195,000 workers and elderly people, collecting more than 1,200 tons, or some 82,000 portions, of food that would have otherwise been wasted this year alone”since it was founded by Muhammad Hendro Utomo in 2015.

Website: http://foodbankindonesia.org/

Tags: Food Bank, Indonesia

**FoodBlessed** (Beirut, Lebanon) “is a community driven nonprofit organization working with volunteers and businesses to help reduce food waste and hunger within Lebanon. FoodBlessed also organizes projects, such as the Community Fridge, and offers solutions to help community members reduce food waste.” As of August 7, 2020, “the organization has fed over 250,000 people. FoodBlessed is collecting funds to feed people affected by the explosion and economic crisis in Lebanon.”

Website: https://foodblessed.org/

**FoodChain** (Lexington, Kentucky) “is a 501(c)3 nonprofit working in the heart of Lexington, KY to forge links between our community and fresh food through education and demonstration of sustainable food systems.” It began “in 2012 by building an innovative aquaponics farm from which we teach producers about this method of agriculture for economic diversity, teach kids and adults about where food comes from in an urban environment, develop the market for the freshest greens, microgreens and seafood in the city.” Starting in summer of 2015 it “increased our education from food production to food processing with youth cooking classes.. It hosted “monthly community meals which incorporate local produce that would otherwise be thrown away.” It has “a Teaching and Processing Kitchen to provide even more education around fresh food, economic farm impact through seconds purchasing from area farms, a Food Sector Job Training Program, and increased access to local nutritious foods that are both affordable and convenient...”

Website: https://foodchainlex.org/

Tags: Food Recovery Organizations

**FoodCycle** (London) is “a national charity that combines volunteers, surplus food and spare kitchen spaces to create tasty, nutritious meals for people at risk of food poverty and social isolation.” It launched Pie in the Sky café in June 2011 in Bromley-by-Bow and the Station House Community Café. Their aims were to reduce food waste and food poverty. The food served was made from surplus food which would otherwise have ended up being dumped. FoodCycle runs over 29 projects across the UK, united by the simple idea that food waste and food poverty should not coexist.” Food Cycle runs From Farm to Fork (qv) cooperatively with Feedback (qv). In 2018 it released *Food for Community* (qv) an ebook.

Website: http://foodcycle.org.uk/about-us/

**FoodCycle LA** (Los Angeles) “connects excess food to people in need. FoodCycle is building an infrastructure to reduce waste and intelligently route surplus food; whether it's to people, plates, or composting. Through their efforts, they're changing individual behaviors and, ultimately, the culture around food waste.” It is a “registered California non-profit organization classified as 501(c)3. All donations are tax deductible as allowed by law.”

Website: https://www.foodcyclela.org/

**FoodCycle Indonesia** (Banten, Indonesia) “has collected 60 tons of food surplus over three years from bakeries, wedding parties and office lunch buffets, distributing it to marginalized communities in facilities such as dormitories and refugee shelters.”

Website: https://www.foodcycle.id/

Tags: Food Bank, Indonesia

**FoodForward SA** (South Africa), formerly Food Bank SA. “collects edible surplus food from supermarkets, manufacturers and wholesalers, and distributes it to hundreds of organisations that collectively feed thousands of hungry people daily.” It is a registered Beneficiary Organisations (Bos) that started in 2009. In 2018 it launched a Second Harvest initiative that “allows farmers to donate their post-harvest surpluses while they are harvesting. Working with a network of farmers located in the Western Cape, Gauteng and Durban, FoodForwardSA, established in 2009, has made it possible for groceries provided to its beneficiaries to be of the highest nutritional value. The organisation reaches up to 250,000 daily at the cost of R0.79 per meal and as such are working around the clock to increase the number of people it is able to reach.”

Website: https://foodforwardsa.org

**FoodRecovery Program** (Seattle, Washington) is a program of the FoodCircle Foundation “that rescues food from becoming food waste and puts it into the hands of Seattle’s food insecure. While we are still finalizing the program, we are reaching out to recruit volunteers for the upcoming program launch. Volunteer Food Runners transport food from the donor to the recipient organization. As a FoodCircle FoodRecovery Volunteer you would be notified when food has been donated and if you are available and want to make the run, you would pick up the food donation and deliver it to the organization in need. Volunteers for this program do need to have a vehicle, a bicycle could work for small local deliveries.”

Website: https://www.volunteermatch.org/search/opp3301013.jsp

**Foodsavers Gent** (Ghent, Belgium) “aims to reduce food waste on the local level by collecting surplus from supermarkets and producers and redistributing it to social organisations in need of food. The platform also works to alleviate social poverty with job skills training and free food assistance to those in need.”

Website: http://www.ocmwgent.be/OCMW/In-de-pers/Foodsavers-Gent.html

**FoodShare** (UK) “is the UK’s longest running food redistribution charity.” it was launched in 1994. In 2008 FoodShare took part in the “Feeding the 5,000" an event highlighting the scandal of food waste.” In July 2020 the Felix Project (qv) “and FareShare join forces to combat hunger and food waste in London.” Its chief executive is Lindsay Boswell as of May 9, 2020.

Website: https://fareshare.org.uk/

**FoodShare** (Bloomfield, Connecticut) is a member of “Feeding America.” It’s “vision is for a community where all of these people can get all of the food they need. And as the region’s food bank we work toward that vision by getting food donations from the food industry and distributing them to 300 food pantries, community kitchens, homeless shelters, and other partner programs. But the problem is growing faster than our ability to keep up with it. Last year, Foodshare distributed enough food for 11.5 million meals, but even that huge amount of food wasn’t enough to meet the growing demand.”

Website: http://FoodShare.org

**Foodshare** (New Zealand) See KiwiHarvest.

**Foodsharing Copenhagen** (Denmark) “collaborates with wholesalers who supply stores throughout the country. FSC currently operates a twice-a-week collection of fruit and vegetables from these vendors, taking away tonnes of edible food that would otherwise be binned.” It has close to 1,000 registered volunteers – roughly 95 percent of whom are internationals.” FSC was inspired by Stop Wasting Food (qv) and it is linked to a broad association with FoodSharing (qv) in Germany. It was founded in 2015.

Website: http://foodsharingcph.org

**Foodsharing Ottawa** (Canada) “enables people of all ages, working areas and social backgrounds to come together and unite against food waste. Our motto is: Share it – don’t toss it. We are a voluntary organization in Ottawa that takes care of all the food you cannot sell or use anymore.”

Website: http://foodsharingottawa.com

Tags: Canada, Food Bank

**For a New Day** (Georgia) is a nonprofit with the goal “to distribute food that supermarkets would otherwise throw away to the people that need it most; reducing food waste and helping the homeless at the same time.” It was launched by Tamar Papuashvili-Epstein. As of November 6, 2017, it is unclear if this nonprofit has taken off. [Klecha, Robert. November 6, 2017]

Website: None located

**Foraged Feast** (Denver, Colorado) is a “food recovery project that gathers and distributes excess local produce from farmers’ markets and local distributors, and harvests unwanted fresh fruit from private and public spaces to bring to underserved community members. By sharing abundant resources, Foraged Feast can connect local food to local needs.” [Description Food Tank]

Website: www.foragedfeast.org

**Forgotten Harvest** (Detroit, Michigan) “collects surplus prepared and perishable food from 800 sources, including grocery stores, fruit and vegetable markets, restaurants, caterers, dairies, farmers, and wholesale food distributors. They then distribute it to 280 emergency food providers in the Detroit area.” [Description Food Tank] It was formed “in 1990 to fight two problems: hunger and waste.” It “currently transports, on average, more than 3.75 million pounds of rescued food each month to soup kitchens, pantries and shelters. According to food industry standards, 1 pound of food = 1 meal, so this is the equivalent of more than 45 million meals per year.” Its CEO (as of September 27, 2019) is CEO Kirk Mayes. The Kroger Company Foundation agreed to match gifts (up to $20,000) to Forgotten Harvest on #GivingTuesday, November 27, 2018. In March 2020 “the city of Detroit is partnering with Forgotten Harvest and local restaurants to acquire surplus food and distribute to those in need amid the coronavirus (COVID-19) outbreak in Michigan.”

Website: http://www.forgottenharvest.org/

**FReSH** See Food Reform for Sustainability and Health

**Fresh Food Connect** –FFC– (Colorado) is a project of Denver Food Rescue, Groundwork Denver and Denver Urban Gardens, and Denver Food Rescue. It “utilizes technology to solve two problems — excess garden produce, and food insecurity. If you have extra produce, you can schedule pickups via the FFC web-app. The FFC team will pick up the produce on bicycles and then distribute it in local neighborhoods facing food insecurity.” It operates Fresh Food Connect (qv).

Website: http://www.freshfoodconnect.org

**Fresh Food Connect** (Colorado Springs) is a program of Colorado Springs Food Rescue (qv), which partners with “Pikes Peak Urban Gardens to bring Fresh Food Connect to Colorado Springs. Fresh Food Connect (FFC) brings healthy fresh produce to food-insecure families, reduces food waste, and provides meaningful jobs for youth.”

Website: http://www.coloradospringsfoodrescue.org/fresh-food-connect/

**Friendship Donations Network** (Ithaca-based, New York) is a food rescue organization that “rescues fresh, nutritious food that would otherwise be thrown away from stores and farms and redistributes it to neighbors in need.” It provides “food donations to hunger relief programs that serve more than 2,000 people a week, and divert over 1,000 lbs. of good food from local landfill every day.” It was founded in 1988 by Sara Pines.

Website: https://friendshipdonations.org

**From Waste to Taste** (Helsinki Finland) is a ‘circular economy project’ with a number of noble goals underway – to redistribute surplus food, to create a food recycling center, and to open a restaurant that uses surplus food for its main ingredients. According to *The Guardian*, the group reallocates 90 percent of food (most of which is collected from Helsinki supermarkets) to food banks, with 10 percent being used by chef Mikko Tiainen. It was formed in 2016. It launched the food restaurant, Ravintola Loop (qv) in Helsinki.

Website: http://waste2taste.com/

**Food Surplus Entrepreneurs**. See FSE Network

**Garda Pangan** (Surabaya-based, Indonesia) is a social- and environmental-focused food waste management startup founded by Eva Bachtiar, Dedhy Trunoyudho and one other. It “collects edible surplus food from local restaurants, bakeries and hotels, and redistributes them to poor communities” or farms to be processed into compost. It was founded in 2017. As of November 2020 it had 145 operations that have “provided around 144,000 meals, or 22 tons of food, to around 104,000 people through a social enterprise that runs like a food bank.”

Website: https://gardapangan.org/

Tags: Food Recovery Organizations, Indonesia

**Global FoodBanking Network, The** --GFN-- (Chicago, Illinois) is “a non-profit organization that nourishes the world’s hungry through launching and strengthening food banks in more than 30 countries. Last year GFN member food banks rescued 940 million pounds of food and redirected it to feed more than 7.1 million people through 44,000 social service organizations.” It was “founded in 2006 by Bancos de Alimentos de México, Feeding America, Food Banks Canada, and Red Argentina de Bancos de Alimentos. The “GFN garners partnerships with regional networks that represent food banks in 44 additional countries to actualize and support a truly global network of food banks... Food banks acquire donated food, much of which would otherwise be wasted, from farms, manufacturers, distributors, retail stores, consumers, and other sources, making it available to those in need through an established network of community agencies.” It “has supported the launch of food banking organizations in 15 countries, making it possible for people in need to have access to food, and empowering those communities to support those who suffer from hunger and lack of nutrition.” It “accepts only a limited number of food banking organizations into its Emerging Projects program.”

Website: https://www.foodbanking.org

**Grace Klein Community** --GKC– (Birmigham, Alabama) is a faith based nonprofit that rescues food “that would otherwise be disposed of by restaurants and other facilities” and “ put it in the hands of great people.”

Website: https://gracekleincommunity.com/

Tags: Food Rescue Organizations

**Green Food Bank**. See Oasis Green Food Bank.

**Green Oceanside Kitchen** (Oceanside, California) is “a state-of-the-art food recovery and preservation facility” at the El Corazon Senior Center. It is run by the “Kitchen Collaborative, who will work with local food banks, local farmers big and small, and with farmers markets.” It opened in June 2019.

Website: https://www.ci.oceanside.ca.us/gov/water/services\_programs/recycling/green\_oceanside\_kitchen.asp

**Growing the Table** (California) connects small-scale, minority and women-owned farms in 12 regions around the state with local organizations that can assist in all phases of the food distribution process, from harvest to delivery to meal prep.” It is “a partnership cultivated by the Office of Kat Taylor, and a project of TomKat Ranch Educational Foundation, a tax-exempt nonprofit.

Website: https://www.growingthetable.org/

**Hands for Hunger** (Nassau, Bahamas) “ was founded by Bahamian students in 2008. The organization collects excess perishable and prepared foods from hospitality industry businesses, farms, and individuals, and redistributes it to soup kitchens, youth programs, rehabilitation centers, and shelters. The group also offers “Hunger Huddle” classes to teach students about advocacy, food-raising, and fundraising.”

Website: http://www.handsforhunger.org/

Tags: Bahamas, Food Recovery Organizations

**Harvest** is a program of Yum Brands! (which includes the fast food chains KFC, Pizza Hut and Taco Bell.) Its local outlets donate excess food to food banks and other charitable organizations. Since its beginning in 1992. “the Yum! Brands system has contributed over 180 million pounds of food to more than 3,000 nonprofit organizations—a fair market value of $860 million.” It was launched in the United States, but has recently spread to other countries, such as Asutralia.

Website: http://www.yumcsr.com/community/harvest.asp

**Harvest Food** (Clinton, New York) is a program at Hamilton College. It “addresses two problems — decreasing food waste on Hamilton’s campus and reducing hunger in Utica. Since the program’s creation, the Community Outreach and Opportunity Project (COOP) has taken over, engaging more of the student population. On any given week, members of athletic teams, Greek organizations, and other service groups can be found packaging leftovers from Commons and McEwen dining halls. Hamilton’s food service provider Bon Appetit has also become more involved with the program, from purchasing packaging for the “harvested” food to adding positions for student leaders involved with the effort.”

Website: https://www.hamilton.edu/news/story/food-harvest-cuts-waste-hunger-in-utica-community

**Harvest Food Program** (Bitterroot Valley, Montana) is a a food-share program reduces local hunger and food waste. It is sponsored by the Sapphire Lutheran Homes.

Website: ???

**Healthy Kimberley Food Recovery Depot** (Kimberley, British Columbia) accepts “perishable foods (fruits, vegetables, dairy etc.) which our Food Bank currently is unable to accept. Community organizations that require food can access this centralized depot. Food that cannot be diverted to community organizations will be composted. The feasibility of diverting donated food waste to local farmers and making it available to individuals at low or no cost will also be explored.” It was officially launched in March 2019.

Website: ???

**Heart of Illinois Harvest** (Peoria, Illinois) “is a not-for-profit food rescue program that transports surplus food to local agencies for free distribution to those in need on a daily basis. Covered by the Good Samaritan Act, grants, donations, and in-kind service providers allow us to run our operation. We have 50-60 HOIH volunteers that collect about 7 tons per week of surplus food from restaurants, grocery stores, hospitals, bakeries, schools, wholesalers, gardeners (fresh produce), and other food donors in the Peoria area.”

Website: http://www.hoiharvest.org/

**Helena Food Share** (Helena, Montana) is a 501c3 non-profit that fights food waste and hunger. It operates a program called “Grocery Rescue” that “helps to bridge the gap between stores’ excess and hungry Helena residents. Each day, trucks gather food that used to be thrown away.”

Website: https://helenafoodshare.org/

**Helping Hunger Foundation, The** (Luton, UK) aims “to collect surplus food from supermarkets, wholesalers, local shops and grocery stores. This food will then be distributed to charities and organisations within Luton and Bedford who will then provide it to the most vulnerable in society.”

Website: www.thehelpinghungerfoundation.org

**Hidden Harvest** (Wollongong NSW, Australia) is a not-for-profit organisation that “upskills our community by giving them the tools and forks to tackle food waste and shape a sustainable food future.” It operates in part through popups. It “has recruited the Wollongong chefs for the latest of its fortnightly community dinners produced only from food that would have been thrown out.” In 2019 it trialled a Wasted Wednesday with a “quiz with questions to encourage conversations on the tables about food waste.” It was founded by Berbel Franse.

Website: http://hiddenharvest.com.au/

**Hidden Harvest** (Bay, Midland and Saginaw regions of Michigan) is a surplus food rescue program was organized in 1994 and “became an independent non-profit organization in 1998.” It is “the areas only prepared and perishable surplus food rescue program.” Its president and CEO is Samantha McKenzie as of May 16, 2020.

Website: https://hiddenharvestshares.org/

**HOFO**. See Hope Food.

**Hope Food** (Madrid, Spain) is “an entrepreneurial social scheme that redistributes unsold fresh food to two charities in Madrid at the end of each day. Mensajeros de la Paz and Cottolengo work with the homeless and disabled community as well as families in need.” It was launched in 2018.

Website: https://www.hofo.es/

**Hole Food Rescue** (Jackson Hole, Wyoming) is a “non-profit organization that Dunford began four years ago with a handful of volunteers and a shoestring budget. Modeled on the Food Rescue Alliance in Boulder, which helped Dunford launch her effort, the concept was simple: She would partner with local grocery stories to pick up their excess produce, day-old bread and all the food that would otherwise be tossed in the landfill and deliver it to local organizations like Good Samaritan Mission and the Jackson Cupboard.” [Description Kocher, Jen, August 23, 2017]

Website: www.holefoodrescue.org

**Holiday Footprint** (Spain) is a Food Bank Drive initiative organised by Spain-Holiday.com that “aims to tackle the issue of food waste in the holiday rental industry which, to date, is relatively unaddressed. Together with the collaboration of its guests, owners, and rental managers, it hopes to make a real impact by giving back to local communities where it is needed the most.” It was launched in July 2018.

Website: https://www.spain-holiday.com/campaign/holiday-footprint-food-bank-drive

**Horsens’ Visionary Kitchen** (Horsens, Denmark) receives and distributes donated food has reached its sell-by date.

Website: https://dvkhorsens.wordpress.com/

**Hub di Quartiere** --Local Hub-- (Milan, Italy) opened in January 2019 “in the Isola di Milano district aimed at promoting food donation and reducing food waste.”

Website: https://www.polimi.it/en/news-details/article/10/inaugurato-a-milano-lhub-di-quartiere-per-ridurre-lo-spreco-alimentare-6302/

**Humanity Alliance** (Minneapolis-based) is a 501(c)(3) nonprofit organization that “rescues food about to be discarded and turns it into high-quality and healthful meals delivered to families who lack access to good-tasting nutrition.” It was founded by Greg Pavett.

Website: https://www.humanityalliance.org/

**Hunger Action Network of New York State, The** “represents emergency food providers, organizations, and individuals whose goal is to end hunger by addressing its root causes. They conduct policy work, which is driven by interests of its members, and lead grassroots organizing to bring together people from a diverse range of backgrounds to support programs that provide immediate food needed—while also building a collective platform to establish long-term solutions to end hunger. They are advocating for the NYC Food Recovery and Recycling Act, which would establish legislation requiring entities wasting large amounts of food to donate it to food rescue organizations, and then compost what is inedible.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.hungeractionnys.org/nys-food-recovery-and-recycling-act/

**Hunger-free Odisha** (India) channelizes “excess food from individuals, weddings, restaurants, corporate offices & reach to the people who really need it and have no means or access to food. We also serve fresh cooked food /raw grains to our partnered shelter homes and beneficiaries.” It is in process of “establishing a strong and efficient network of Food Banks throughout the state of Odisha.” It was launched in August 2019 by the “So AM I Foundation Trust.” a non-profit social organization.

Website: https://www.facebook.com/hungerfreeodisha/

**Hunger Network Food Rescue** (Greater Cleveland) was launched by The Hunger Network of Greater Cleveland (qv) “to address the disconnect between food that is wasted and those who are hungry in our community.” The Hunger Network Food Rescue app, powered by Food Rescue Hero (qv) directs volunteers to food donation from pick-up to drop-off points in less than an hour.

Website: https://www.hnfoodrescue.org/about-us

**Hunger Network of Greater Cleveland** (Cleveland, Ohio) “saves perfectly fresh, healthy food that is destined for our waste stream and gets it into the hands of those who are hungry in our community.” One project is Ugly CSA (qv) that provides ugly but edible produce at a reduced price.” Its Food Rescue Hero (qv), our network of volunteers will be directed from food donation pick-up to drop-off. With this innovative technology, we can get this food into the hands of those who are food insecure in less than an hour. It launched the Hunger Network Food Rescue (qv).

Website: https://www.hungernetwork.org/

**Hungry Harvest** (Baltimore-based) is a farm to home delivery service. It “delivers boxes of rescued ‘ugly’ produce that is still edible but can’t be sold in retail locations. The boxes are delivered straight to homes in Maryland, DC, and Northern Virginia. For every purchase, Hungry Harvest donates one to two pounds of produce through one of their donation partners.” [Description Food Tank] It was founded in 2014 by Evan Lutz. By 2018 it expanded its operations to Detroit, Ann Arbor, Philadelphia, Miami (South Florida), Raleigh, North Carolina, and south New Jersey. It uses the eCommerce platform Magento (qv) to improve its supply system. It merged with Durham-based Ungraded Produce in June 2019. For more about how Hungry Harvest operates see video clip: Evan Lutz. “Hungry Harvest - Shark Tank Application Season 7.” See https://www.hungryharvest.net/blog/2016/3/29/vzaezvpr9wnzbqrjs9uyl9xntsih5v

Website: http://www.hungryharvest.net

**ICT Food Rescue** (Wichita, Kansas) is a 501(c)(3) organization that distributes “unavoidable food surplus, sharing with the food insecure of Wichita.” Its “mission statement is to distribute unavoidable food surplus, sharing with the food insecure of Wichita.” They “pick up leftover food that has been prepared and preserved, like barbecue from Pig In Pig Out served at Mosley Street. Rescuers then take it to the assigned organization or group, like It Takes a Village, Inc., a nonprofit that provides transitional living homes for teens in foster care.” It works through the app Food Rescue US (qv). It was founded in 2016 by Stephanie Merritt.

Website: https://www.facebook.com/ICTFoodRescue/

**Idaho Foodbank, The** (US) combats “food waste, while helping those in need. In its “Food Rescue” program “partners with grocers statewide, and helps the Foodbank quickly distribute nutritious and perishable food to those who need it.”

Website: https://idahofoodbank.org/

**Indiana Food Scrap Initiative** (Indianapolis-based) is a “program with a lofty goal: eliminate all food waste in Indiana.”

Website: https://indianarecycling.org/project/indiana-food-scrap-initiative-join-us/

**Indy Food Drop** (Central Indiana) is an initiative of Indy Hunger Network, a coalition of central Indiana hunger relief organizations, such as the Midwest Food Bank, Gleaners Food Bank, Second Helpings and St. Vincent de Paul, where truckers can unload their “food groceries that merchants are unable to accept.” The initiative is in cooperation with the Indiana Motor Truck Association and a company called Freight Rover. “In addition to feeding the hungry, the program also benefits the drivers by saving them from having to pay expensive landfill fees, providing them with a tax deduction for donated goods, and helping them to offload the cargo.”

Website: http://indyfooddrop.org/

**Inter-Faith Food Shuttle** (North Carolina) “is an innovative hunger-relief organization serving seven counties in and around the Triangle.” It rescues “food that would have gone to waste from food donors such as grocery stores and the State Farmers Market, as well as glean fresh produce from local farmers’ fields and make sure it gets into the hands and bellies of our neighbors in need. We distribute over 7 million pounds of recovered food directly to families—especially children and seniors— living in food deserts through our food truck, Mobile Markets, School Pantries, Grocery Bags for Seniors, and BackPack Buddies. We focus on making sure all people have access to fresh, nutritious food. Over 40% of what we distribute is fresh produce. In the summer months, fresh produce constitutes almost half of the food we distribute to our neighbors in need!”

Website: http://foodshuttle.org/we-feed/

**Iowa Waste Reduction Center** is “is a nationally recognized organization at the University of Northern Iowa devoted to environmental consulting, assistance, training and education for entities with environmental impact or need. The Center assists Iowa small businesses in complying with environmental regulations through free and confidential environmental consultation. Their emphasis on food waste reduction was triggered by several reports that noted that the number one category for municipal solid waste in Iowa was food waste.” [Description Food Tank]

Website: http://www.iwrc.uni.edu/food-waste

**Iskashitaa Refugee Network** (Tucson, Arizona) is a grassroots organization that “prevents food waste through the harvesting program, where refugees and other volunteers learn how to identify, access, harvest, use, and store locally grown produce, mostly from edible trees. This program also empowers refugees by creating opportunities for them to apply their knowledge and skills from their home countries.” [Description Food Tank]

Website: http://www.iskashitaa.org/

**Island Food Rescue** (Vineyard Haven, Massachusetts) is a non profit organization that is “working towards creating a more sustainable food system through reduction, recovery, and recycling of food waste.” This is a program of Island Grown Initiative (qv).

Website: https://www.facebook.com/islandfoodrescuemv/

**Island Grown Initiative** (Vineyard Haven, Massachusetts) “seeks to increase local food production, its and redirect food waste, and expand access to healthy food for all Islanders.” See also Martha’s Vineyard Food Waste Initiative.

Website: https://www.igimv.org/

**Island Harvest** (Long Island, New York) was created in 1992 by Linda Breitstone, who “was infuriated that food from a local convenience store was being thrown away at the end of the day – with a safe house for women and children down the street.” Its mission is “to end hunger and reduce food waste on Long Island.”

Website: http://www.islandharvest.org/

**It Feels Good to Share** is a campaign by Olio (qv) to combat food waste. It was “created by HELL YEAH!” and “will run across Sky and Freeview channels throughout August. The animated ad tells the story of two neighbours with common problems – Meghan has unwanted food and wants to clear space in her cupboards.”

Website: https://brandingforum.org/branding/campaigns/olio-launches-it-feels-good-to-share-campaign-to-combat-food-waste/

**JLM Food Rescuers** (Jerusalem, Israel) is a “volunteer organization ‘salvages’ several tons of sustenance for residents in need.” It was launched in 2018.

Website: https://www.jpost.com/israel-news/jerusalem-food-rescuers-salvaging-food-for-those-in-need-631087

**Kai Rescue** (Nelson, New Zealand) “offers a friendly and efficient food rescue service that connects retailers with charities and helps the kai” --the Māori word for food-- “go around. As of end of August 2017 Kai Rescue had diverted 33 tonnes of food to over 30 recipient groups. This was achieved since the end of March 2017 when we did our first collection of food.” It was launched in 2017 by the Nelson Environment Centre (qv).

Website: http://www.nec.org.nz/kai-rescue/

**Kaivolution** (New Zealand) is a Hamilton-based food rescue organisation that rescues “food from suppliers and redistribute it to community organisations working with people in need.” It runs under the umbrella of the Waikato Environment Centre. Since it was launched in October 2014. “more than 100 tonnes of food have been rescued from reaching landfill and redistributed to where it’s needed most in the Waikato community.”

Website: http://www.kaivolution.org.nz/

**Kamloops Food Bank** (Kamloops, Canada) recovers food from supermarkets and other retailers and distributes them to those in need. It started in 1981. By 2018, it was the biggest year ever for the Food Share (qv) program, as nearly 2 million pounds of food was collected and distributed by the Food Bank

Website: https://www.kamloopsfoodbank.org/

**Keep Austin Fed** (Austin, Texas) “is a volunteer based 501(c)(3) nonprofit organization that gathers wholesome and nutritious surplus food from commercial kitchens and distributes it to area charities that serve hungry people in need.” It was launched in 2004.

Website: http://keepaustinfed.org/

**Keep US Fed Montgomery County** (Maryland) “has teamed up with local restaurants and grocery stores to get the surplus food that is usually thrown away into the hands of those who need it.” It was launched by David Blocker and several others in January 2015 “as part of a project for Leadership Montgomery County (LMC), a nonprofit organization dedicated to developing future leaders of Montgomery County.” In March 2018, it was “under the umbrella of the Montgomery County Homeless Coalition but that they are trying to become a stand alone 501(c)3 nonprofit organization.”

Website: http://keepusfedmoco.org

**Kimberley Food Recovery Project** (Kimberly, British Columbia, Canada) “will help to reduce food acquisition costs of partner agencies, including the local food bank, through a Food Waste Recovery Depot.”

Website: ???

**Kitchens for Good** (San Diego-based) “is a 501(c)(3) and social enterprise with the mission to break the cycles of food waste, hunger, and poverty through innovate solutions in workforce training, healthy food production, and social enterprise.” It “bridges the gap between wasted food and hunger by rescuing surplus and cosmetically imperfect food from wholesalers and farmers and engaging students in a culinary apprenticeship program to transform these ingredients into nutritious meals for hungry families.” See also Wasted: A Celebration of Sustainable Food.

Website: https://kitchensforgood.org/reducing-food-waste/

**KiwiHarvest** (Auckland, New Zealand) is a food recovery organization that “reduces the negative impacts of food waste on our environment by redistributing excess food; helping to create lasting positive social change by nourishing those in need.” It was launched in 2012 by Deborah Manning, then called FoodShare. In September 2018 KiwiHarvest partnered with mobile app Y Waste (qv) to further reduce food waste in New Zealand. In May 2020 it began partnering with Rabobank New Zealand to help reduce food waste in New Zealand.

Website: http://kiwiharvest.org.nz/

**Kolding Madhjælp** (Denmark) is a volunteer-run food bank that distributes “supermarket produce that have been wrongly marked and might otherwise be destroyed are stocked alongside surplus food from a nearby hotel.”

Website: https://www.facebook.com/koldingmadhjaelp/

**Kosmosie** (Belgium) is “an organisation that unites the food waste sector” in Ghent, Belgium. [Description Cisneros, Monica]

Website: http://www.komosie.be/ko/home\_10.aspx

**L.A. Kitchen** (Los Angeles) purchases and reclaims “cosmetically imperfect fruits and vegetables, that would otherwise be discarded, and using them to train and create culinary jobs for unemployed men and women, we create scratch-cooked, healthy meals for the community.” It also created “Strong Food” (qv), a “social enterprise purchases imperfect produce that would otherwise be discarded, to manufacture healthy products we then sell. Our latest venture is APPLE & BEET CHIPS. Not only are they crunchy and delicious, they create great paying jobs with full benefits.”

Website: http://www.lakitchen.org/

**LA Times Food Bowl.** See The Food Bowl.

**Last Minute Market** -LMM– (Bologna, Italy) is a spinoff from the University of Bologna. LMM links retailers, shops, and producers with people and charities who need food. It permits food sellers who have surplus product to donate their food to LMM to be given to those in need. This project is active in more than 40 Italian towns, and two new projects are under development in Argentina and Brazil.

Website: http://www.lastminutemarket.it/media\_news/english/

**Launch Foods** (Glasgow, Scotland) is a social enterprise that focuses “on maximising food surplus by feeding kids in our communities with hot nutritious food after their school day and during holidays. Our food offer is open to all kids and served from American Airstream Rocket food trucks which the kids perceive as being cool, we think so too.” It partners “with some of the largest food producers in the UK ensuring we make the most of any surplus.”

Website: http://www.launchfoods.org/

**Lebanese Food Bank** (Lebanon) “is a non-profit (Licence #1596), non-confessional and non-partisan organization established by a group of Lebanese business men in 2012 and a member of the Regional Food Banking Network in Dubai...” “It provides food on a daily basis to families and individuals in need, mainly through the collection of surplus food from partner restaurants, hotels, caterers, supermarkets and fruit and vegetables, food exporters/importers.”

Website: http://lebanesefoodbank.org

**LeftOvers Calgary** See LeftOvers Foundation.

Website: http://rescuefood.ca/what-we-do/

**Leftovers Edmonton** (Edmonton, Canada). works to fight food waste while increasing food access.

Website: https://yeg.rescuefood.ca/

**LeftOvers Foundation** (Calgary, Canada)– also called Leftovers Food Rescue– “is an organization that rescues food from being thrown in the garbage, and ensure it gets to service agencies in need. In Calgary, 23,165 households live in poverty\* (with income less than $20,000 and spending more than 50% of their income on shelter). Service agencies such as the Calgary Drop-In Centre, Calgary Interfaith Food Bank, Alpha House, Making Changes Association and Inn from the Cold, provide housing, food, and opportunities for those that are impoverished. LeftOvers delivers perishable food to these locations to alleviate stress and fill the kitchens with fresh items. We are working on fixing a small portion of a very large problem.”

Website: http://rescuefood.ca/

**Leket Israel The National Food Bank** (Israel) was “founded in 2003 by Mr. Joseph Gitler, Leket Israel is the only organization in Israel dedicated solely to rescuing food for the benefit of people who need it. As the leading food rescue organization in Israel, Leket Israel is the expert in the field, rescuing and redistributing tens of thousands of tons of food to the needy through partner NPOs. “Friends of Leket Israel.” Leket Israel achieves this goal by rescuing food from a variety of different sources: picking fresh produce from the field, collecting leftover agricultural produce from packing houses, and rescuing meals from various suppliers of prepared food.” As of March 2018, it has published three “Food Waste and Rescue in Israel” reports.

Website: https://www.leket.org/en/

**Lentil as Anything** (Victoria, Australia) is a not-for-profit organisation. Its “mission is to provide food without borders of race or socioeconomic status.” It runs “four restaurants and a catering service in Australia, each with its own story, its own culture, and its own cuisine.” The common thread among its vegetarian and vegan restaurants “is a dedication to high standards of food, service and culture.” It caters “to the community that each restaurant serves, encouraging them to support an organisation which helps to support them.” In June 2018 it launched “The Inconvenience Store” (qv), a Pay-As-You-Feel Grocery Store in Thornbury, Victoria, Australia) It was founded by Shanaka Fernando in St Kilda, Australia in 2000.

Website: https://lentilasanything.com

**Linkee** (Paris-based) collects the surplus food from its partners and delivers it “in less than 30 minutes and without any storage. In the end, nearby charity organizations get the fresh and quality food to help people in need.” It was founded in 2016 by Julien Meimon.

Website: https://www.digitalfoodlab.com/en/foodtech-database/linkee

Tags: Food Recovery Organization, France

**Linn Benton Food Share** – LBFS– (Linn and Benton Counties, Oregon) “is the Regional Food Bank serving Linn and Benton Counties, Oregon. LBFS provides food and other services to a network of 68 non-profit agencies in the Willamette Valley. Of this number, fourteen are gleaning organizations. Linn Benton’s gleaning program is a unique model where each gleaning member participates in the day-to-day operations and gleaning efforts of the respective group... LBFS Gleaning model helps lower demand at local food pantries and meal sites by providing this weekly supplement of good food to active members and adoptees.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://communityservices.us/nutrition/detail/category/linn-benton-food-share/

**Loaves & Fishes** (Greenville, South Carolina) rescues “food that would otherwise be wasted and deliver it to organizations equipped to feed the hungry. Loaves & Fishes is the only organization in Greenville County that provides free, regularly scheduled deliveries of perishable food for distribution to individuals served at emergency food pantries and neighborhood distribution programs.”

Website: http://loavesandfishesgreenville.com/

**Loaves & Fishes** (Minneapolis and St. Paul, Minnesota) is an non-profit that provides “free meals for those facing hunger. It “partners with a number of companies, schools and universities across the Twin Cities to capture food that otherwise would be tossed out.” This food is then “prepared by a Loaves and Fishes chef and served to our guests.” It was established in 1982. In 2017 they established a program to collect ready-to-eat food donations from restaurant operators at the Minneapolis-St. Paul International Airport.

Website: http://www.loavesandfishesmn.org/index.html

**Loaves and Fishes** (Charlotte, North Carolina) “provides a week’s worth of nutritionally balanced groceries to individuals and families experiencing a short-term crisis through a network of 35 emergency food pantries...” It “uses a Client Choice model which allows clients to select groceries their family is most likely to eat. Clients are able to choose a specified number of items in the areas of grains, proteins, vegetables, fruit, and dairy based on the size of the family. The number of choices is determined by a Registered Dietitian to ensure that enough food is available to create three meals a day for a week. It is important to the dignity of our clients to feel they have some control and requires them to invest some time in the process.”

Website: https://loavesandfishes.org/

**Loaves & Fishes Community Food Bank** (Nanaimo, Canada) serves “over 3500 people per month and over 80 local non-profits and schools. We strive to serve the community with dignity and kindness.”

Website: https://www.facebook.com/NanLoavesFishes/

**London Street Food Bank** (London, UK) “volunteers collect unwanted and unsold food daily from shops in Westminster, the City, Hackney and Islington and try to get it to places where it can be useful. That could be direct to people on the streets gathering at the food bank or to projects working with vulnerable people, like the Hanbury Project in Shoreditch.”

Website: https://www.facebook.com/pg/London-Street-FoodBank-183883991688250/about/?ref=page\_internal

**Long Table Harvest** (New York) “aims to strengthen social and economic equality in the local food system by working with farmers and collaborating with the community. They help connect farm surpluses to emergency food sites and community-based organizations and work towards more sustainable surplus redistribution. They have created a county-wide network for resource, knowledge, and wealth-sharing.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://longtableharvest.org/who.php

**Los Angeles Times Food Bowl.** See The Food Bowl.

**The Lost Food Project** (Malaysia) works to save “food surplus from supermarkets in Malaysia and placing it in the hands of those who need it most.” It also supports “NGOs to maximise their use of donated food through food safety advice, refrigeration, storage & cooking assistance, and reduce environmental damage by preventing unnecessary food waste & recycling organic waste wherever possible. It works “with supermarket chains, such as Ben’s Independent Grocer and Village Grocer, in saving food from going to waste and repurposing it for the needy and urban poor, it formed a collaboration with The Food Purveyors to come up with the The Bite Programme, which is another way to help those in need....” Its tag line is “Feed the hungry, not the landfill.” It was launched in 2016. Its general manager is Mohd Syazwan Rahimy as of March 15, 2020.

Website: https://www.thelostfoodproject.org/

**Love Food Hate Waste** (UK) is a campaign launched by the Waste and Resources Action Programme (WRAP) (qv) in the United Kingdom in 2007. Its goal is “to raise awareness of the need to reduce food waste.” It works with community organizations, chefs, businesses, trade groups, UK governmental authorities and key experts. Similar programs have been launched in Canada, Australia and New Zealand. See also the the Food Waste Diary app and the Love Food Hate Waste app.

Website: http://www.lovefoodhatewaste.com/

**Love Food Hate Waste Canada** (Vancouver, Canada) was launched in June 2018 by the “National Zero Waste Council, an initiative of Metro Vancouver, in collaboration with our campaign partners, with the goal of helping Canadians make the most of the food they love.” It “is a partnership of 21 municipalities, one Electoral Area and one Treaty First Nation that collaboratively plans for and delivers regional-scale services. Its core services are drinking water, wastewater treatment and solid waste management.” It is modeled on Waste and Resources Action Program (WRAP)’s Love Food Hate Waste campaign in the United Kingdom.

Website: https://lovefoodhatewaste.ca/

**Love Food Hate Waste Metro-Vancouver** See Love Food Hate Waste Canada

**Love Food Hate Waste New South Wales** (New South Wales, Australia) is a program run by the New South Wales “Environment Protection Authority (EPA) and delivered in partnership with NSW businesses, not-for-profit organisations, local councils and community groups who share a commitment to reducing food waste.” It “is based on the UK Government’s Love Food Hate Waste campaign, and operates with a licence to use the UK materials.”

Website: http://www.lovefoodhatewaste.nsw.gov.au/about-us/about-us.aspx

**Love Food Hate Waste** (Victoria, Australia) “is modelled on the Love Food Hate Waste campaign in the United Kingdom and the Love Food Hate Waste campaign delivered by the Environment Protection Authority in New South Wales.”

Website: http://www.lovefoodhatewaste.vic.gov.au

**Love Food Hate Waste New Zealand** is a three-year campaign launched in June 2016 by WasteMINZ (qv) in conjunction with 59 councils and community groups from around New Zealand. In April 2018 it released the meal planner *Easy Choice – Family Kai*. Autumn Recipes (qv). It also offers “a free five week course for anyone who would like to track and improve their personal habits.” See: https://lovefoodhatewaste.co.nz/online-coaching/

Website: lovefoodhatewaste.co.nz

**Love Food Hate Waste Scotland** is a program of Zero Waste Scotland (qv). In July 2020 the supermarket chain Lidl unveiled an initiative called “Great Taste No Waste” (qv) with Love Food Hate Waste Scotland (qv) “to prevent household food waste as stats show over a third (34 percent) of Aberdeen and north east residents are shopping without a list, contributing to a sobering 60 million meals being wasted every month.”

Website: https://www.lidl.co.uk/greattastenowaste

**Lovin’ Spoonfuls** (Boston, Massachusetts) is a “501c3, non-profit organization that is legitimizing local, immediate, and responsible food rescue. We facilitate the rescue and distribution of healthy, fresh food that would otherwise be discarded. Lovin’ Spoonfuls works efficiently to deliver this food directly to the community organizations and resources where it can have the greatest impact... Since 2010, the Lovin’ Spoonfuls team has rescued and distributed more than 5,500,000 pounds of fresh food in the Boston area, feeding over 500,000 people, and we currently have six refrigerated vehicles on the road.”

Website: http://lovinspoonfulsinc.org/

**Lower East Side Ecology Center, The** (New York) “implements community-based urban sustainability models. They provide e-waste and composting services, environmental stewardship opportunities, and educational programming to all New Yorkers interested in learning about environmental issues and wanting to help create solutions. Their Community Compost Program serves as a model for other organizations interested in starting food waste collection programs.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.lesecologycenter.org/about/

**Magic City Harvest** (Alabama) “helps end hunger by recovering 1.2 million pounds of excess food from restaurants and grocery stores each year. This food provides more than 700,000 meals through the 30 agencies we support. Alabama is a place where people who love to cook can show their generosity by feeding others – where volunteers can gain an immediate sense of helping by delivering food to neighbors in need – where recipient agencies know that they are part of a community that really cares. Consider supporting the important work we are doing through volunteering your time or making a donation.” It was launched in 1995.

Website: http://www.magiccityharvest.org/

**Malta Food Bank** (Birkirkara, Malta) “is affiliated with the European Food Bank Federation (EFBF), which alleviates hunger by redistributing food surplus.” It was launched by Irene Schembri.

Website: foodbankmalta@gmail.com

**Manna Room, The** (Los Angeles) is a “nonprofit that serves daily hot meals to the hungry and distributes unclaimed food from Trader Joe’s and Whole Foods to the Los Angeles community.” It has launched a campaign that “portrays pieces of ugly produce with carboard signs scrawled with messages such as “stuck in a rut, could use a hand.”

Website: https://www.dogoodla.org/manna-room

**Martha’s Vineyard Food Waste Initiative** (Martha’s Vineyard, Massachusetts) is “a collaboration with Island Grown Initiative IGI), the Fink Family Foundation, the Island Organics Committee and the Martha’s Vineyard Vision Fellowship.” It “is headquartered on IGI’s Thimble Farm in Vineyard Haven. Their stated goal: to develop a strategy to reduce food waste on the Island by 50 per cent by 2030.”

Website: https://www.igimv.org/

**Material Impact, Inc.** does business as Spoiler Alert (qv)

**Mera Parivar Food Bank** (Gurugram-based, Haryana, India) is a NGO that “aims to fight hunger and reduce food wastage in Delhi NCR. We acquire donated and excess food much of which would otherwise be wasted from manufacture, distributors, retail shops, consumers and other resource and make it available to those in need through network of communities agencies members beneficiary.” It “serves 750-plus meals every day to undernourished children. It collects food and feed it to children.” The “biggest problem Mera Parivar faces during the process of collecting and distributing food is that in most of the cases the leftovers get mixed with each other” which makes it inedible.

Website: https://www.meraparivarfoodbank.org/

**Mesa Brasil SESC** (Brazil) is a “food bank network whose objective is to reduce national food waste by redistributing food surplus to food insecure Brazilian communities. Mesa Brasil’s network contains over 1100 companies that include supermarkets, restaurants, and food service distributors. According to their Facebook page. “Mesa Brazil is acting with full force to combat the effects of the pandemic among the most vulnerable populations.” As of April 1st, they had donated over 23,500 kilograms (52,000 pounds) of food to 148 charity organizations across the country.”

Website: http://www.sesc.com.br/portal/site/mesabrasilsesc/home/

**Mid-Atlantic Food Resilience and Access Coalition** is a nonprofit, headed up by 4P Foods, that was launched April 2020 “to connect food producers, food-industry workers, and consumers... “to mitigate the impact of the COVID-19 disruption on vulnerable communities and food-related businesses in the region.”

Website: https://mafrac.com/

**Mid-South Food Bank** (Memphis, Tennessee) is a 501(c)(3) charitable organization that is a member of Feeding America (qv). It acquires food from supermarket chains, such as Kroger, and distributes food to local food pantries, soup kitchens and shelters.

Website: http://www.midsouthfoodbank.org/

**Missoula Food Bank & Community Center** (Missoula, Montana) is a non-profit organization with the mission “to end hunger in our community through activism, volunteerism and healthy food for all.” It “gathers food from all three Pizza Huts and distributes it around Missoula to places like the Poverello Center” and distrbutes them to the needy.

Website: http://www.missoulafoodbank.org

**Mustard Seed Food Bank** (Victoria, British Columbia, Canada) is a program of the Mustard Seed Street Church, a registered charity. It operates “to further reduce food waste in our community--taking items that are not easily redistributed and turning them into prepared items. This will allow The Mustard Seed to eventually run food security programs at zero waste.” It opened the Mustard Seed Market (qv) in November 2018.

Website: http://mustardseed.ca/ministries/food-bank/

**Namnamfood** (Tunisia) has “the goal of cooking delicious, vegetarian meals, while educating her customers on food waste management and sustainable cuisine. She’s relied namely on Instagram to share her “how to” recipes. It was founded by a Tunisian woman named Khadija in 2016.”

Website: http://namnamfood.blogspot.com/

**Nashville Food Project** (Nashville, Tennessee) “brings people together to grow, cook and share nourishing food, with the goals of cultivating community and alleviating hunger in our city. We believe that good food is a human right, not a privilege for only those who can afford it. Each week, we prepare and share thousands of nutritious, delicious meals and snacks in our city. Meals incorporate organic produce harvested from our urban gardens along with donated and recovered food, feeding our most vulnerable neighbors with the abundance of our community.In our gardens, we empower our city’s most vulnerable residents to grow their own food. Both our meals and our gardens cultivate community by bringing people out of isolation and into shared space.” [Description Food Tank]

Website: www.thenashvillefoodproject.org

**New York Common Pantry** (New York City) “collects food throughout the year to stock the Pantry shelves... Excess food donated by Food Rescue partners is redistributed to individuals and families in need. This food is used in either our Hot Meals program—a soup kitchen that serves free breakfast and dinner—or Choice Pantry—a food pantry that provides grocery packages to up to 2,000 families per week.”

Website: http://nycommonpantry.org/what-we-do/programs/

**New York Food Bank Association, The** “strives to help eliminate hunger in New York State by recovering food waste and feeding those in need. With eight locations across the state, they are working to reduce the amount of food wasted by individuals and businesses while also ending hunger across the state.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://www.foodbankassocnys.org/about-us/

**NFDWSTD**. See NoFoodWasted.

**No Food Waste** (Thiruvananthapuram, Kerala, Coimbatore, etc. India) is a registered nonprofit “edible food Recovery Project which serves the surplus excess foods from Weddings, Parties and other events to the hungry and deprived.” Its mission is to “Feed People, Not Landfills.” It has an app, No Food Waste (qv), that is “capable of locating interested donors and people in need. The team also visits schools to conduct No Food Waste audits and spread awareness and has already helped over 60 local schools to reduce their food waste.” It was organized by Foodstand from May 2015 to June 2016 and was founded by Padmanaban Gopalan. It’s tag line was “Be a Zero.” By August 2019, it had around 3,200 volunteers “spanning across 16 locations in Tamil Nadu and West Godavari district in Andhra Pradesh... The chapters are present in Chennai, Tiruppur, Erode, Salem, Tiruchi and Krishnagiri.” Kaligotla Venkata is the Telangana state co-ordinator of No Food Waste. It was started in Coimbatore in 2014 by social activists Padmanaban Gopal and Dinesh. It launched its services in Hyderabad from October 7, 2019.

Website: https://www.nofoodwaste.in/

**No Food Waste Trichy Chapter** (Mandapam, Tamil Nadu, India) “is a surplus food recovery and food waste management organization.”

Website: https://www.facebook.com/nofoodwastetrichy/

**No Hunger NOLA** (New Orleans) is “an organization dedicated to eradicating food waste and improving access to nutrition.” It was founded in 2018 by Alyssa Hernandez.

Website: www.nohungernola.org

**No Time to Waste** (Willow Glen, California) is a nonprofit that “picks up unused food from hospitals, grocery stores, delicatessens, catering companies and restaurants and delivers it to charitable organizations including Home First, Martha’s Kitchen, City Team Ministries and San Jose Family Shelter. It was founded in 2013 by Paul DiMarco, a teacher at Hillbrook School.

Website: https://www.notimetowaste.live/

**North Texas Food Bank** (Dallas) is a “nonprofit hunger relief organization that distributes donated, purchased and prepared foods through a network of more than 200 Partner Agencies in 13 counties.” It “works as a non-profit logistics company, working to minimize food waste and distribute resources where needed.” It was founded in 1982.

Website: https://www.ntfb.org/

**Nosh Food Rescue** (north and west of Johannesburg, South Africa) is a non-profit organization that works “to redistribute food that would otherwise be thrown away, to those who are hungry.” It was founded by Hanneke van Linge in 2015. It participates in a collaborative program with Chefs with Compassion– CWC (qv).

Website: https://noshfoodrescue.co.za/

Tags: Food Recovery Organizations, South Africa

**Nourish** (Trinidad & Tobago) was “founded by a group of Trinidadians united by a deep concern about the amount of food being wasted in our country. We believe that in a high income country with abundant food, no one should ever go hungry. Nourish seeks to ensure that instead of being thrown away, good food gets to people who need it the most. Nourish uses web and mobile technology to connect food companies (supermarkets, food distributors and manufacturers) that have surplus food to charities in the community that use that food to feed people in need.”

Website: http://nourishtt.com

**Nourish Now** (Montgomery, Maryland) is a not-for-profit organization that collects “surplus fresh food from our dedicated food donor partners throughout the Washington D.C. metro area. Food is then redistributed directly to families in need and to over 60 other Montgomery County, Maryland nonprofit organizations that provide food assistance to those in need.” In February 2017, Nourish Now launched a program “Food with Dignity” that permits recipients to acquire food more than once a month and connects them with other resources in Montgomery County.

Website: http://nourishnow.org

**Nourished for Nil** (Hastings, New Zealand) is a not-for-profit “food rescue project that redistributes surplus food to the local community.” It will “take excess food from cafes and bakeries in Hastings and Havelock North, and give it to the needy.” It was launched in February 2017.

Website: https://www.facebook.com/nourishedfornil/

**NY Common Pantry** (New York) “to reduce hunger in New York City while also promoting dignity and self-sufficiency through a range programs fostering long-term independence. They offer food provisions through the Choice Pantry program, healthy breakfast and dinner in the Hot Meals program, and supplemental food to seniors in a program called Nourish. NY Common Pantry offers case management services to address the causes of food insecurity with Help 365, which connects visitors to resources, in addition to Project Dignity, which focuses on connecting homeless visitors to resources.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Web site: http://nycommonpantry.org/?gclid=EAIaIQobChMIz7Om-rbg3AIVz8DACh0Jmw1AEAAYASAAEgK3TfD\_BwE

**Oasis Green Food Bank** (Shanghai, China) was launched in 2014. It acquires food from about 50 farms, food manufacturers, retailers and restaurants and hotels that distributes them to the needy. In Maech 2018 it’s program, Sharing Fridge Project, was recognized by The Global FoodBanking Network (qv) “for its creative use of technology, such as facial recognition and mobile apps, to allow beneficiaries access to donated food stored in refrigerators around Shanghai.” The Oasis Green Food Bank is “working with volunteers in other cities including southwestern Sichuan’s Chengdu and Urumchi in the Xinjiang Uyghur Autonomous Region to spread the model of food sharing nationwide.”

Website: http://www.china.org.cn/china/2016-10/11/content\_39462530.htm

**On the House** (New Plymouth, New Zealand) is “a service that collects surplus food from organisations around New Plymouth and distributes it out to the community for free.”

Website: https://b-m.facebook.com/onthehouse.np/

**One Generation Away** (Nashville, Tennessee) “is a non-profit 501(c)3 that works to bring fresh, healthy food right to people in need. We strive to eliminate food desserts in the low income neighborhoods in America.” It rescues “food seven days a week from local grocery stores and restaurants such as, Whole Foods, Costco, GFS, Publix, Outback Steakhouse, Aldi, and many others” and “distributes healthy foods to families throughout Middle Tennessee that currently do not have access to food sources due to economic and physical barriers.”

Website: https://www.onegenaway.com/

**Online Food Pantry** (Atlanta area) is “a 501(c)(3) nonprofit food rescue, sustainable food management organization geared towards eradicating food waste in our communities by teaming up with local grocers, restaurants, farmers markets and special events to rescue their surplus/discarded food as a donation. Once rescued, we enter the food as inventory on our shopping website and make available to anyone ages 18 or older in the six counties we serve at no charge with free delivery.” It “serves six counties at no charge with free delivery.”

Website: https://theonlinefoodpantry.org/

**Open Kitchen MCR** (Manchester, UK) is a waste food not for profit that offers “a range of outside catering services, all using food that would otherwise go to waste, including hot meals, buffets, canapés and much more. The new venture aims to offer professional catering services to corporate and private clients, while working with community and charity partners to continue to offer access to not just enough food, but great food, to everyone who wants or needs it, regardless of income.” It was launched in September 2018 by Real Junk Food Manchester (qv) and Corin Bell, who says their mission is to “Feed Bellies, Not Bins.”

Website: https://www.openkitchenmcr.co.uk/

**Operation Breakthrough** (Kansas City, Missouri) is a “not-for-profit corporation that began in 1971 by Sister Corita Bussanmas and Sister Berta Sailer as a response to requests from parents in the central city for quality child care for children of the working poor.” It distributes food from Pete’s Garden (qv).

Website: https://www.facebook.com/OperationBreakthrough

**Operation Sack Lunch**. See OSL.

**Organic Favela.** See Favela Orgânica

**OSL** (Seattle) is a non-profit organization “that takes extra food from restaurants and prepares it for 15 downtown emergency shelters, food banks and other organizations.” It was launched in 1989 “with the delivery of 30 Organic Sack Lunches to the streets of Seattle.” It was initially called OPERATION: Sack Lunch.

Website: https://www.oslserves.org

**OsNosh** (Oswestry, West Midlands, United Kingdom) was founded as a community kitchen in 2018. Its aim is “to solve two problems – food waste and hunger – by transforming surplus supermarket stock and donations from producers and businesses in and around Oswestry into tasty dishes.” It “provided free, or ‘pay as you feel’, community meals to those who were struggling to make ends meet or to anyone who was in need of some company. Since the start of the pandemic, they have been cooking and delivering hot meals and grocery boxes to people several times a week from their base at The Centre in Oswestry.”

Website: https://osnosh.co.uk/

Tags: Covid-19, Food Banks. Pay as Your Feel,

**Outside2Inside** --O2I– (Santa Clara,- California based) is a non-profit organization “focused on reducing food waste through prevention, recovery and recycle through various creative programs.”Its mission “is to reduce food waste by bringing awareness about food waste among community and kids, recover wonky produce, and recycle food waste through organic composting and animal feed.” It was launched by Mario Mandarić, a 29-year-old chef from Split, Croatia, and “a group of spirited individuals with the aim to reduce waste, hunger and create clean, peaceful, healthy environment.”

Website: https://outside2inside.com/

Tags: Chefs, Organizations

**Oxford Food Bank** (Oxford, UK) picks “up free food from supermarkets and food wholesalers rather than individuals giving us bought items. As this food has been written off and is being thrown out this helps reduce food waste in the local area – one of our main aims

We deliver free of charge to over 80 local charities who provide food for their clients...”

Website: http://oxfordfoodbank.org/

**OzHarvest** (Sydney, Australia) is a “perishable food rescue organisation in Australia that collects quality excess food from more than 2,000 commercial outlets and delivers it, direct and free of charge, to more than 800 charities.” It provides “assistance to vulnerable men, women and children across Sydney, Adelaide, Brisbane, Canberra, Gold Coast, Melbourne, Newcastle and Perth as well as regional areas through our regional food rescue program, REAP.” It was founded by Ronni Kahn in Sydney in 2004. See also the film Goldberg, Daniel. “Food Fighter.” On June 5, 2018 it launched Fight Food Waste (qv) campaign. It has a for profit arm **ForPurposeCo** (qv) which has teamed up with Winnow (qv) “to help Australian and New Zealand chefs reduce their food waste.” It is also operating the OzHarvest Market (qv) and receives funds from the ForPurposeCo (qv).

Website: http://www.ozharvest.org/

**P-Patch** (Seattle) are community gardens that “provide a way to give back to the community: gardeners contributed over 32,690 hours in 2012 (equivalent to 15.7 full time workers) and show their concern for the value of organic vegetables and community by supplying fresh produce to Seattle food banks and feeding programs. In 2014 alone, P-Patch gardeners donated 41,297.5 lbs of produce to area food banks and feeding programs.”

Website: https://www.seattle.gov/neighborhoods/programs-and-services/p-patch-community-gardening

**People’s Kitchen** (London, UK) collects food and offers Sunday community feasts that feature mostly vegan salads, roast vegetables, mains and desserts. People from all walks of life prepare food and dine together on a pay-what-you-feel basis. It was setup in 2010 by Steve Wilson, and is currently run by Kiran Chahal.

Website: http://www.thepeopleskitchen.co.uk/

**People’s Pantry** (Leven, UK) “is a not for profit organisation. We have a membership of 130 people and 15 volunteers. We run a Friday pantry where members receive high quality food that may have otherwise been destined for landfill. We are also looking after our environment by reducing single use plastics through operating a refill station where members bring in reusable containers which are refilled with pasta, rice, tea, coffee, sugar and potatoes. We are looking for support from local businesses by means of either cash donations or surplus food donations.” It is based at The Centre in Leven.

Website: https://www.neighbourly.com/project/5c62e412c7ac8e2e28cc2c15/information

**Peninsula Food Runners** (California) is to alleviate hunger and minimize food waste on the Peninsula and in the Silicon Valley area. Everyday, Peninsula Food Runners relays a wide variety of wonderfully prepared and non-prepared food to community food support organizations in both San Mateo and Santa Clara Counties.” It “uses ChowMatch (qv) to pair donations with recipient organizations at the right time to avoid throwing away food at any point during the process.”

Website: http://www.peninsulafoodrunners.org/

**Pete’s Garden** (Kansas City, Missouri) is a nonprofit group that works “to get meals to people who need them... “Workers pack healthy, prepared foods into family size portions. Then, the meals are distributed through local social service groups like Operation Breakthrough.”

Website: https://petesgarden.org/

**Philabundance** (Philadelphia, Pennsylvania) “was created in 1984 with the simple belief that no man, woman or child should go hungry. We seek to drive hunger from our communities today and end hunger forever.” Its “agencies include food cupboards, shelter or residential programs, social service agencies, emergency kitchens, and neighborhood and church distribution programs—all of whom reach low-income people in need.” It acquires “food through local community food drives held by individuals, corporations, schools and other organizations. National and local food manufacturers, wholesalers, retailers, brokers and food distributors also donate food to Philabundance. These products, including packaged, canned, perishable and non-perishable foods, meet all food safety and nutrition standards.” It produces cheese snacks from surplus milk under the brand name Abundantly Good (qv). See also TBJ Gourmet.

Website: https://www.philabundance.org/

**Philly Food Rescue** (Philadelphia) “believes that good food belongs to people, not landfills. We seek to eliminate hunger & promote health in our community by utilizing a community based volunteer network to rescue and redirect surplus food to organizations that serve households in need.” See also Fooding Forward (qv).

Website: https://phillyfoodrescue.org/

**Plan Zheroes** (London, UK) “is a social network, where relationships are built between food businesses and charities, communication is quick and simple and food reaches those in need, safely and conveniently.” It operates by: 1) “when a business has surplus food to donate, they upload their information online; 2) nearby charities receive a notification of the available food and can claim the food online; and 3) volunteers and transporters in the local area get involved by helping transport the food.” It was created in 2011 (or 2013). It has “a free online platform (www.planzheroes.org) which makes it easy for businesses to donate surplus food and for charities to claim it. Volunteers can also get involved by helping collect and deliver food, or by taking part in our food market collections including London's iconic Borough Market.”

Website: https://planzheroes.org

Tags: Food Recovery Organizations, Platforms

**Potluck** (Central Arkansas) rescues food from hundreds of food businesses, including wholesalers, dairies, groceries, farmers’ markets, restaurants, caterers, corporate, hospital and school cafeterias and hotels and distributes them to community food programs.

Website: https://potluckfoodrescue.org/

**Prince William Food Rescue Hero App** is an app of the Prince William Food Rescue (qv) in Dumfries, Virginia, that informs volunteers of available food rescue opportunities.

Website: https://play.google.com/store/apps/details?id=org.actspwc.app

**Produce from the Heart** (Nebraska) began in 2012 when the Society of St. Andrew began operating in Nebraska. Produce From the Heart began running independently in 2015 but remains an affiliate of the Society of St. Andrew” (qv). It collects donated edible produce from farmers and gardeners across Nebraska and distributes the produce “to pantries, homeless shelters, soup kitchens and FoodNet sites.” Its “goal is to slow the waste of fresh produce and help alleviate hunger in Nebraska.”

Website: http://producefromtheheart.org/

**Produce to the People** (Tasmania, Australia) “is a community-based food waste and food security project. From two acres on the grounds of Burnie High School, this four-season farm grows, gathers, and gives produce to the most vulnerable members of the community.” [Description Food Tank]

Website: https://producetothepeopletasmania.wordpress.com/

**Produce Pit Stop** (Los Angeles) is a produce wharehouse launched by Food Forward (qv) to “bring fresh food to more people in need in eight Southern California counties, while also reducing greenhouse gas emissions.” It is funded “largely by a $500,000 grant from CalRecycle’s Food Waste Prevention and Rescue Grant Program.”

Website: https://foodforward.org/producepitstop/

**ProduceGood** (Encinitas, California) is an organization with the mission to “Build an active and engaged community committed to finding sustainable solutions to alleviate hunger, reclaim and repurpose waste and promote the health and well-being of all.” It operates three programs: 1) CropSwap which contributes “65% of our annual servings to San Diego County’s charitable food supply.” 2) Farmer’s Market food recovery program, piloted in the spring of 2017 at the Hillcrest Farmers Market. It “collected 30,000 pounds in 2017 and provided 90,000 servings to our fresh-only food supply network of feeding agencies.” And 3) Community Orchard, which rescues “unwanted produce, move it from field or market to table and inform others about the necessity of this process.” In April 2020, it “received a national Food Recovery Challenge award for rescuing excess fresh produce and redirecting it to folks in need throughout San Diego County.” It “encourages farmers to donate their unused produce, and the organization also volunteers to go harvest produce if the owner is unable to harvest their own. This keeps food from being wasted and ensures that people in need will have fresh produce.”

Website: http://producegood.org/about-us/

Tags: Farmers, Organizations

**Project DASH**. See DoorDash.

**Razorback Food Recovery** (Fayetteville, Arkansas) is “a student-led Volunteer Action Center (VAC) Signature Program that works to recover surplus food items and redistribute it to those in need within the Fayetteville Community and Northwest Arkansas region.” It “collects surplus food from University of Arkansas dining locations “that would otherwise be wasted and instead donates the food to community partners in Northwest Arkansas that are in need of nutritious food for their clients.” In 2019 “it partnered with other organizations for the Stop Food Waste Campaign (qv).

Website: https://service.uark.edu/foodprograms/razorbackfoodrecovery.php

**Re-food Movement** or **Re-food 4 Good Associação** (Portugal) “is a grass root movement which collects tons of excess of good food, which would normally end up on the trash, from a network of local partners (e.g. restaurants, cafeterias, and other business), at no costs, and distributes to beneficiaries which struggle with food insufficiency. With a series of distribution centers in Portugal, hundreds of volunteers, several partners and local community support, Re-food works, on a daily basis, towards keeping, practical action, resource activation, social impact, sustainability and innovation for a common good. It all started with the same problem frame of this challenge. Hunter Halder, an American ex-patriot, living in Lisbon, wanted to deal with food waste. Re-food started as his idea in 2010 and took shape as charity, in 2011. Since then Re-food has evolved and has now tens of centers in Portugal and wishes to expand internationally.”

Website: http://www.re-food.org/en/about

**RefreshLA** (Los Angeles, California) “is a startup organization created by USC students that aims to reduce food waste. Their goal is to partner with local restaurants to offer their surplus food at discounted prices to customers.”

Website: https://www.refreshla.org/

Tags: Food Recovery Organizations, Students

**reHarvest** (London, Canada) was created by university students at Western University to help transport food from businesses to non-profit organizations. It sees “food waste as an opportunity to empower the London community and to protect the environment.” Its “goal is to redirect safe, nutritious food to community-oriented food education programs, where it is accessible and can be used to teach people how to prepare healthy food.”

Website: www.reharvest.ca

**Replate** (Oakland, California, based) is a 501-c3 “nonprofit comprised of professional drivers known as “food rescuers” who collect surplus meals from businesses and distribute them to vulnerable communities. By partnering with Beyond Meat and DoorDash during the pandemic, Replate is able to provide fresh, nutritious meals to frontline workers and food insecure communities.” It operates in 300 US cities. It’s CEO and founder is Maen Mahfoud.

Website: https://www.replate.org/

**Les Restos du Cœur** --Restaurants of the Heart– (France) also known as Les Restos du Cœur, is a French charity. Its main activity is to distribute food packages and hot meals to the needy; it collects food, money and clothes for the needy and the homeless. Each year, a fund-raising concert series is presented by singers and celebrities collectively known as Enfoirés.” It was founded in September 1985 by the comedian and actor Michel Gérard Joseph Coluche [or Colucci]. [source: Wikipedia]

Website: https://www.restosducoeur.org/

**Restaurants du Cœur**. See Restos du Cœur.

**Retail Food Rescue** is a program of Second Harvest Heartland (qv). It partners with retail grocers to divert food being removed from their store shelves to feed hungry people. The Retail Food Rescue fleet collects thousands of pounds of produce, dairy, deli, meat, bakery and grocery items from nearly 500 retail partners. This donated product is distributed to food shelves, soup kitchens and shelters.

Website: http://www.2harvest.org/who--how-we-help/services-and-programs/services/food-rescue.html

**ReThink Food NYC** (Brooklyn, New York) is a 501c3 “non-profit organization working to recover nutritious excess food to provide low or no-cost meals to New York City families in need.” It transforms “unused food from grocery stores, restaurants, and farmers’ markets into meals that are delivered to local agencies in New York City; serving those in need. With the initiative to run a community kitchen, our top chefs can both serve their community while developing entrepreneurial and leadership skills to help students establish an education that they will carry with them into future careers. Rethink Food NYC Inc goes beyond meals by using food as the tool to promote poverty solutions, implement garden initiatives, participate in nutrition education, and convene food policy events.” In July 2017, it was founded by Matt Jozwiak, formerly a station chef at Eleven Madison Park (EMP) and chef curator at the New York Academy of Medicine. In April 2019 it teamed up with Evil Twin Brewing NYC to release limited-edition beer from repurposed ingredients, called Rethink Beer (qv). Its donation-based ReThink Café (qv) in Brooklyn serves low-cost meals without a price tag, but with “a suggested donation of $3.” It launched a “Restaurant Response Program” that “provides 30 New York City restaurants with grants of up to US$40,000. The funding allows neighborhood eateries like Collective Fare to reopen their doors and create thousands of meals for underserved communities and workers on the frontlines of the pandemic.”

Website: https://www.rethinkfood.nyc/

**Revival Food Boxes** (South Leeds, UK) is a box of food for a family of four for collection once a week from our Market Hall. It consists of “‘freegan’ food (good quality food that would otherwise have been binned).” It is a project of Food Revival (qv) launched in November 2017.

Website: https://www.foodrevival.co.uk/freegan-box-project

**Robin Hood Army** or Robinhood Army (New Delhi based) operates throughout India and also in Pakistan and Indonesia) is “a volunteer based organization that works to get surplus food from restaurants across to the less fortunate people.” Its “local chapters are run by friends and colleagues who hope to create a difference in their own small way. The RHA is a very decentralised organization and does not accept monetary contributions...” In began in New Delhi in August 2014. By December 2018, it operated in more than 80 cities globally.

Website: http://robinhoodarmy.com/

**Rotary First Harvest** (Washington state) is a “non-profit corporation and a program of Rotary District 5030, RFH works with farmers, truckers, volunteers and others to bring valuable skills and resources into hunger relief efforts in communities across Washington state.” One of its goals is to “feed the hungry with surplus nutritious food.” See also Harvest Against Hunger.

https://www.firstharvest.org/food-waste-hunger/

**Roti Bank** (Mumbai, India) collects leftovers from restaurants, clubs and parties in Mumbai, stores it in vans and distributes it to the poor before the food gets stale.” It was launched by Maharashtra’s former Director General of Police D Sivanandan in December 2017 “in collaboration with the Mumbai’s famous tiffin carriers ‘Dabbawalas’, the ‘Roti Bank’ claims to be getting a good response.”

Website: http://www.rotibankindia.org

**Rutland Area Farm and Food Link** (Rutland, Vermont) works “to expand availability and access to locally produced foods, bolster the greater Rutland region’s agricultural economy, and increase community appreciation and understanding of the positive impact of farms and farmers on the Rutland region. Their work includes farm business development, cooking workshops and learning, gleaning, an on-line local foods market and the Locally Grown Guide, a resource to local farms and food. They coordinate the Rutland Herald’s weekly Harvest Watch and chat about local farm and food happenings on Thursday mornings on 94.5 The Drive. In collaboration with statewide partners, RAFFL is helping to conserve Vermont’s working landscapes for future generations.” It was launched in 2002. [Description Food Tank]

Website: www.rutlandfarmandfood.org

**Salem Harvest** (Salem, Oregon) “is a non-profit organization that connects farmers and backyard growers with volunteer pickers to harvest fruits and vegetables that would otherwise go to waste. At least half of each harvest is donated to the Marion-Polk Food Share or its affiliated food pantries, and volunteer pickers take home the remainder.”

Website: http://www.salemharvest.org/index.php

**Salvage Supperclub** (Brooklyn, New York) where you eat salvaged food in an actual dumpster in summer.

Website: http://www.salvagesupperclub.com/

**Saudi Food Bank** See Eta’am

**Save The Bananas** (Harrisburg, Pennsylvania) is a local nonprofit enterprise “that collects unprocessed, day-old produce, along with boxed and canned goods for widespread distribution to neighbors in need throughout the Harrisburg area.... Markets usually remove bananas that over-ripen from sale shelves and mark them off for compost or waste. Overripe bananas could be used to make a “healthy breakfast cookie recipe favored by clients.” It was launched by Lee Casher, the proprietor of Lee’s Good Eats.

Website: https://theburgnews.com/tag/save-the-bananas-project

Tags: Bananas, Food Recovery

**Saving Grace Perishable Food Rescue** (Omaha, Nebraska) is a not-for-profit organization that “provides a pipeline that connects excess perishable food that would otherwise go to waste with nonprofit agencies that feed the hungry. Donated food from grocery stores, restaurants, event venues, schools, wholesalers, caterers and other food purveyors is matched with the needs of partner nonprofit agencies that use it to feed their clients. Saving Grace’s efforts keep thousands of pounds of food a month out of our landfills. And, the donated food allows the recipient agencies to provide healthy meals to their clients, while directing more of their resources to other programs.”

Website: http://www.savinggracefoodrescue.org

**Schweizer Tafel** --Swiss Table (Switzerland) is “active in 12 regions in Switzerland, employing around a dozen staff and 80 volunteers. The organisation redistributes about 4,000 tonnes of food worth CHF26 million a year, the equivalent of about 16 tonnes a day.”

Website: https://www.schweizertafel.ch/de/

**Sdílení jídla Praha** --Food Sharing Prague is a Facebook page for a “community group, which has been operating for over three years, provides a platform for people to share food, for free, with other Prague residents. It’s a practical resource that’s especially useful for people who are moving flat or those who are giving their pantry a good spring clean.” It was launched in 2017, by Barbora Hladíková.

Website: https://www.facebook.com/groups/148345899084399

Tags: Czech Republic, Food Recovery Organizations

**SecondBite** (Melbourne, Australia) was established in 2005 by Ian and Simone Carson. It “exists to provide access to fresh, nutritious food for people in need across Australia. We do this by rescuing and redistributing surplus fresh food, building community capacity in food skills and nutrition and advocating for an end to food insecurity.” Farmers, wholesalers, markets, supermarkets, and caterers donate food and have provided millions of meals. As of December 2017, SecondBite redistributed fresh food donated by farms, wholesalers, supermarkets and caterers to people who need to ore than 1,200 community food programmes around Australia. In 2015, they won the World Economic Forum’s social entrepreneurs of the year award. In October 2020, it launched a campaign with Collins + Partners and media agency OMD “to raise awareness on food rescue to help Australians in need.”

Website: http://secondbite.org

**Second Chance Foods, Inc.** (Hudson Valley, New York) is a “nonprofit organization dedicated to rescuing unsold, un-served, and aesthetically imperfect food and distributing it in an effort to reduce food waste and food insecurity. It collects “food from farms, grocery stores, restaurants and other purveyors in the Hudson Valley Region and distribute it directly to community outreach organizations that provide meals to people who need food the most.” It also provides “programs to raise awareness about food waste, nutrition, and sustainability on a local and global level.”

Website: http://secondchancefoods.org

**Second Harvest** (Atlanta) is “non-profit organization whose vision is to eliminate hunger in the 5 county Metropolitan Atlanta area by rescuing surplus food and delivering it to those in need. With a team of over 400 volunteer drivers, SHA serves as the link between our network of over 50 donors and the front-line agencies who feed the hungry on a daily basis.” It was founded in 2004 by Guenther Hecht.

Website: https://www.secondhelpingsatlanta.org/

**Second Harvest** (Toronto, Canada) “is the largest food rescue charity in Canada. Second Harvest rescues excess, fresh food that would otherwise go to waste, and delivers that food to more than 225 social service agencies in Toronto, feeding people experiencing hunger.” It was established in 1985. It operates a digital platform foodrescue.ca (qv). It recently received funding from Walmart and the Ontario government to develop food recovery solutions, such as FoodRescue.ca (qv), an online system that provides businesses access to quickly donate surplus food of any kind.” See also “Been a Slice” beer.

Website: http://www.secondharvest.ca/

**Second Harvest** (South Africa) is a project of **FoodForward SA** (qv)

**Second Harvest Food Bank** (Santa Clara and San Mateo counties, California) distributes “healthy food, including more fresh produce than almost any other food bank in the country, through a network of 309 nonprofit partners at 985 sites.” It uses the Buy One, Give One (qv) grocery platform.

Website: https://www.shfb.org/

**Second Harvest Food Bank of Middle Tennessee** is “designed to collect food that would otherwise be wasted, inspect and sort this food, and distribute it to soup kitchens, pantries, and shelters serving the hungry. During the first year, this process resulted in a total distribution of 160,000 pounds of food to 75 member agencies.” It is “one of the largest and most comprehensive of over 200 food banks and food distribution centers nationwide. During the 2015/2016 fiscal year, Second Harvest distributed more than 30 million pounds of food to over 450 Partner Agencies, providing more than 25 million meals of food to hungry children, families and seniors throughout our 46-county service area.”

Website: http://secondharvestmidtn.org

**Second Harvest Japan** – 2HJ– (Tokyo-based) “aims to create a Food Safety Net in Japan.” It is Japan’s only national food bank. In 2016, it “turned some 2000 tons of prematurely trashed food into 4.7 million meals.” It was incorporated as an NPO in 2002.

Website: http://2hj.org/english/about/

**Second Harvest Heartland** (Minneapolis/St Paul) “was created on October 1, 2001, when Second Harvest Greater Minneapolis and Second Harvest St. Paul joined forces to bring together more than 44 years of combined history and experience to the fight against hunger.” It “procures food from manufacturers, farmers, hotels, restaurants, food drives and more.” and “distributes enough food for more than 81 million meals annually, ensuring food safety throughout entire process.” One of its programs is Retail Food Rescue (qv) that acquires surplus food from grocery stores.

Website: http://www.2harvest.org/about\_us/

**Second Helpings** (Indianapolis, Indiana) “is a nonprofit dedicated to transforming Central Indiana lives through the power of food. They rescue potential food waste from wholesalers, retailers and restaurants, and convert it into 4,000 delicious, nutritious meals for people in need every day. They also offer a free, culinary job training program for the unemployed and underemployed that empowers the chefs of tomorrow with the skills to thrive in kitchens all over the country.” [Description Food Tank] In 2018, Second Helpings representatives at a concert sold stickers for fans to put on their bottles that included an educational message about food waste.

Website: www.secondhelpings.org

**Second Servings of Houston** (Texas) is a 501(c)(3) tax exempt non-profit organization that “strives to alleviate hunger and reduce waste by rescuing excess prepared and perishable food from hotels, caterers, sports venues, distributors, retailers, and other regulated food businesses, and delivering it promptly and safely to approved charitable meal sites.” It was founded in 2015. In 2020, it expanded “their work to help those impacted by COVID-19" with help from ReFED’s COVID-19 Food Waste Solutions Fund.

Website: https://www.secondservingshouston.org

**Serving Hands** See Amrutha Hastam

**Sesc Mesa Brasil** (Brazil) “is a national network of food banks that collect surplus food from rural producers, retailers, food companies, and more, then distribute it to institutions serving Brazilians afflicted by hunger, addiction, and homelessness. Mesa Brasil also mobilizes to serve those affected by humanitarian crises. The organization brings together professionals, volunteers, and beneficiaries for conversations on nutrition and social care.”

Website: https://www.sesc.com.br/portal/site/mesa+brasil+en

Tags: Brazil, Organizations

**Share My Dabba** (Mumbai, India) “is an initiative to get uneaten food in dabbas (tiffins) to hungry street children, using the dabbawala network and a small Share sticker. It was conceived by McCann Mumbai, and is a non-profit collaboration between Happy Life Welfare Society and The Dabbawala Foundation.

Website: https://www.facebook.com/ShareMyDabba/

**Sharing Excess** (Philadelphia) is a student-run nonprofit organization that connects colleges and communities to reduce hunger and food waste. It fills “in the gaps in Philly’s large-scale efforts to capture food waste and fight hunger.” It was founded by Drexel University student Evan Ehlers in 2017.

Website: https://www.sharingexcess.com/

**Shawarmer for Social Responsibility Save It!** (Saudi Arabia) is a campaign from the “Saudi-owned and operated restaurant chain is a year-long initiative designed to draw attention to and provide actionable solutions to Saudi Arabia’s food waste issue. The program will engage youth, families, the restaurant industry and stakeholders across the entire “farm to table to landfill” ecosystem to take responsibility for helping tackle a serious issue that has far-reaching impact on Saudi society.”

Website: ?

**Sinba** (Peru) --a combination of the words “sin basura”-- “recovers nutrients from restaurant waste and transforms it into animal feed sold to urban pig farmers in Lima, Peru. The company also trains staff at food businesses on managing organic material. The company was formed in 2015 to address the growing issue of restaurants throwing out perfectly sanitary surplus food. Only 4 percent of organic material in Lima food businesses recycle their organic material, which leaves up to half a ton of waste per day.”

Website: https://sinba.pe/

Snobelen, Jordan. “Program Helps Fight Food Waste, Feed Niagara’s Hungry.” Niagara This Week, September 30, 2020. Retrieved at https://www.niagarathisweek.com/news-story/10212377-program-helps-fight-food-waste-feed-niagara-s-hungry/

Tags: Canada, Food Rescue Organizations

**Society of Saint Andrew** –SOSA– (Big Island, Virginia) is a Christian hunger ministry that salvages fresh produce and delivers it to soup kitchens and food banks across the U.S. It “prevents more than 30 million pounds of food going to waste each year. Society of St. Andrew food salvage programs have a positive impact on the environment by reducing landfill waste by as much as 30 million pounds a year. Instead of harming the environment, this food instead feeds hungry Americans.” It operates three hunger projects: 1) “The Gleaning Network.” which “coordinates volunteers, growers, and distribution agencies to salvage this food for the needy;” 2) “The Potato & Produce Project.” which redirects fresh, nutritious produce to food banks, soup kitchens, food pantries, low-income housing areas, local churches, and other hunger agencies for distribution to those in need; and the “Harvest of Hope.” which educates participants concerning the domestic and global hunger problem, and encourages them to make lifelong commitments to being part of the solution.

Website: http://endhunger.org

**Sonoma Food Runners** (Santa Rosa, California) has the mission “to alleviate hunger, prevent food waste and build community. We collect quality, donated perishable and prepared foods that would otherwise go to waste.”

Website: https://www.sonomafoodrunners.org/

**La Soupe** (Cincinnati, Ohio) “is a food rescue facility that takes leftover or unsold food and prepares meals for food-insecure families.” It is a nonprofit formed in 2014 by Suzy DeYoung, a nationally renowned chef and restauranteur.

Website: https://lasoupe.org/

Tags: Food Rescue Organizations, Restaurant

**South Perth Community Food Share** (Perth, Scotland) was set up “to stop edible food being thrown in the bin”... “and help protect the environment.” It distributes “food that are nearing their sell by date at the supermarkets but are still perfectly good to eat.” It opened July 2020.

Website: ???

**South Plains Food Bank**, The, Inc. (Lubbock, Texas) “is a humanitarian resource responsible for securing, growing, processing, and distributing food to charitable organizations and persons in need. South Plains Food Bank, Inc. also strives to provide opportunities for persons to break out of the poverty cycle. The South Plains Food Bank is committed to alleviating hunger and giving hope to the hungry. We touch 1 in 8 people across the South Plains and serve over 57,000 people each year.” It “also supports programs that improve food security among the people we serve through our Kids Cafe program, Mobile Pantry program, and GRUB, Growing Recruits for Urban Business, program.”

Website: www.spfb.org

**Spare Harvest** (Queensland, Australia) creates local food and garden connections. It permits “local communities can connect and share, swap or sell what they have spare in their gardens and farms. We all know the horrifying statistics around food waste, what they don’t take into account is the amount of garden and farm waste. Not only is food wasted in gardens and farms due to seasonal gluts and produce not meeting cosmetic standards, there are numerous other resources wasted. Tools that don’t get used all the time, plants, cuttings, pots, left over landscaping materials and organic matter.” It’s website has “a global map, that can be zoomed in to locations pinpointing buy, swap and sell postings from more than a thousand members including farmers, gardeners and householders.” [Nichols, Jennifer. November 6, 2017] It was founded by Helen Andrews.

Website: https://www.spareharvest.com

**Springboard Kitchens** (Pittsburgh, Pennsylvania) is an organization that partners with the Greater Pittsburgh Community Food Bank, rescues “fresh food that would have otherwise been thrown away, and prepares approximately 4,000 meals per day.” [Foodtank] It was founded in 2009; it filed for bankruptcy in 2016.

**Squatch Food Waste** (Bellingham, Washington) “involves several programs: individuals can take a pledge to try to reduce the amount of food they throw away, and get tips, including shopping smarter, storing food better, using food scraps and, finally, donating unwanted food.” It is an initiative of Sustainable Connections (qv)

Website: https://sustainableconnections.org/squatchfoodwaste/

**Table to Table** (Iowa City, Iowa) “keeps wholesome, edible food from going to waste by collecting it from donors and distributing to those in need through agencies that serve the hungry, homeless, and at-risk populations. In the last year, they moved over 1.76 million pounds of food and since their inception in 1996, they have distributed nearly 15 million pounds of food. Table to Table charges no fees for this service to the community.Table to Table keeps wholesome, edible food from going to waste by collecting it from donors and distributing to those in need through agencies that serve the hungry, homeless, and at-risk populations. Since its inception in 1996, the organization has distributed more than 12 million pounds of food and operates on a strictly volunteer workforce.” [Description Food Tank]

Website: www.table2table.org

**Table to Table** (Bergen, Essex, Hudson, and Passaic counties of New Jersey) “is a community based food rescue program that works in the Bergen, Essex, Hudson, and Passaic counties of New Jersey. The program collects prepared and perishable food that would otherwise be wasted from 200 groups. With five refrigerated vehicles and dedicated drivers, this food is delivered on the day it is donated to more than 80 community organizations., avoiding the need for warehouse facilities and keeping Table To Table’s costs limited to the operation of the vehicles. In 2014, they rescued enough food for more than 14 million meals, and in 2015 they promised their hungry neighbors in northeast New Jersey enough food to provide 15 million meals.” [Description Food Tank]

Website: https://tabletotable.org/

**Die Tafeln Deutschland** (Berlin-based, Germany) is a non-profit organization that serves as the umbrella organization for the food surplus redistribution network (German food pantries).

Website: https://www.tafel.de/ueber-uns/unsere-werte/tafel-grundsaetze/

**La Tablée des Chefs** (Quebec, Canada) is a “social enterprise collects surplus food from hotels and restaurants and distributes it to charities and food banks. It also runs free cookery classes for young people to spread the word about healthy eating.” See also Food Cycle.

Website: http://www.tableedeschefs.org/en

**TC Food Justice** (Minneapolis and St. Paul) “is a 501(c)(3) nonprofit organization that works “to reduce food waste and hunger in the Twin Cities by being a link between those willing to help and those in need.” They collect surplus food from “co-ops, farmers markets, and bakeries. They box up fruit, vegetables, and bread to deliver to neighborhood pantries and community kitchens. It finds “donors with excess produce that they wish to donate instead of discard; partner with nearby hunger relief organizations to plan weekly produce drop-offs; and coordinate our volunteers to collect, sort, and deliver the food by bike or by car.” It delivers “food the same or next day, maximizing its quality and likelihood of being consumed.” Its “deliveries operate free of cost to donor and recipient organizations.” It was founded in November of 2015 by Eva Weingartl, Sam Friedrichsen, Mike Kosiak, Hannah Volkman, and Kelzee Tibbetts, who were five public health students at the University of Minnesota.

Website: https://www.tcfoodjustice.org/

**Tkiyet Um Ali** (Jordan) “manages multiple hunger-fighting initiatives across Jordan. Through the organization’s “Aber Sabeel” program in Amman, volunteers serve hot, calorically-dense lunches to 400 people each day. Tkiyet Um Ali also delivers food parcels to more than 18,000 families each month. Since 2003, the organization has distributed more than 2 million food parcels, provided more than 2.6 million lunches, and performed more than 237,000 animal sacrifices for Jordanians in need.”

Website: https://www.tua.jo/ar

Tags: Jordan, Food Recovery Organizations

**Toidupank** (Tallinn, Estonia] [or Estonian Food Bank and Tallinn Food Bank; Estonian-Dutch Charity Foundation] was launched in 210 by Piet Boerefijn. As of 2021 it has 15 centers that “have rescued more than 10 million kilos of food. Through this work, emissions of 25 million kilos of CO2 was prevented. Primarily, the food was donated by supermarkets, but also by producers, importers, farmers, catering firms, restaurants and shipping companies donated the food they could not sell.”

Website: https://www.toidupank.ee/

Tags: Estonia, Food Banks

**Treasure Valley Harvest** (Boise, Idaho) to help connect people to help one another and to minimize food waste in the Treasure Valley. It is a way to appreciate the bounty that is all around and to give to those who can benefit.”

Website: http://treasurevalleyharvest.com/#vision

**Two Birds, One Stone** “is a student-led club out of NYU. The organization started in 2009, dedicated to feeding the hungry and homeless population in New York City while also working to reduce the amount of food wasted in the NYU dining halls.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: http://www.nyu.edu/sustainability/campus.projects/greengrants/new.php?id=14

**UAE Food Bank** (Dubai) “is a non-profit charitable organisation, launched January 4th 2017 under the umbrella of the Mohammed bin Rashid Al Maktoum Global Initiatives (MBRGI). It is committed to distributing food to those in need while eliminating food waste by collaborating with local authorities as well as local and international charities to create a comprehensive ecosystem to efficiently store, package and distribute excess fresh food from hotels, restaurants and supermarkets. It is the first Food Bank in the United Arab Emirates.” See also BonApp.

Website: http://www.foodbank.ae/en/

**Ugly CSA** (Allegheny County, Pennsylvania) is a project of 412 Food Rescue that provides ugly but edible produce at a reduced price.

Website: https://412foodrescue.org/programs/ugly-csa/

**Ugly CSA** (Cleveland, Ohio) is a project of Hunger Network of Greater Cleveland (qv) that provides ugly but edible produce at a reduced price.

Website: https://www.hnfoodrescue.org/

**UKHarvest** (West Sussex, UK) “collects quality surplus food from a variety of retailers/ producers and delivers it, direct and free of charge, to incredible charities that can make use of it to support those in need.” It provides “much needed assistance to vulnerable men, women and children across the UK.” It collects “surplus food from all types of food providers including fruit and vegetable markets, supermarkets, hotels, wholesalers, farmers, stadiums, corporate events, catering companies, shopping centres, delis, cafes, restaurants, film and TV shoots and boardrooms” and delivers them to charitable organisations. Its mission to eliminate hunger and food waste through education and the redistribution of quality surplus food.**”** It was launched in March 2017.

Website: https://www.ukharvest.org.uk/

**United Food Bank** (Mesa Arizona) is a non-profit that acquires food from a variety of sources, including “150 local grocery stores in our community. United Food Bank is proud to partner with stores such as Albertsons’, Bashas’, Costco, CVS, Food City, Fry’s Food Stores, Paradise Bakery, Safeway, Sprouts Farmers Market, Target, and Walmart.” Its mission “is to stabilize the lives of hungry, low-income people within Eastern Maricopa, Gila and Pinal, and Southern Navajo and Apache Counties of Arizona by actively acquiring, storing and distributing large quantities of wholesome and nutritious foods to our network of community and strategic partners, combined with advocacy and educational initiatives that enhance lives.” It was founded in 1983. In August 2019 it began collaborating with Waste Not (qv) in Phoenix.

Website: https://unitedfoodbank.org/

**Ungraded Produce** was a Durham, North Carolina-based produce delivery service. In June 2019 it merged with Hungry Harvest (qv).

**Vancouver Food Runners** (Vancouver, Canada based) is a “non-profit organization aiming to address hunger in the city, minimize food waste, and offer easy and meaningful ways for people to support community.”

Website: https://www.vancouverfoodrunners.com/

**Veggie Rescue** (Santa Barbara County, California) “collects excess produce from local farms, farmers markets and backyards and distributes it directly to schools and organizations serving those in need, at no cost to the recipient. Our mission is to improve the nutrition and quality for life of our community members who are struggling with food insecurity by providing them healthy, local produce, and to work with farmers to reduce food waste at the beginning of the food cycle.”

Website: https://www.veggierescue.org

**Veggies for the Pantry** (Fargo-Moorhead, North Dakota) is a program launched by the North Dakota State University’s “Extension Master Gardeners in the Fargo-Moorhead area started the initiative called in 2016 to fight hunger in the community and to increase access to fresh produce. The purpose of this initiative was to collect surplus home-grown fruits and vegetables from the community to support the Fargo Emergency Food Pantry. Master Gardeners staffed seven collection points strategically distributed across West Fargo and Fargo on Monday evenings and then delivered the produce to the pantry the following morning.” It was created in 2016 and other communities in North Dakota since launched similar programs.

Website: https://www.morningagclips.com/veggies-for-the-pantry/

**Waste Hunger Not Food** (Kern County California) takes edible, surplus food from restaurants, schools and markets that otherwise may be wasted and distributes it to those in need. It was launched on September 10th, 2018.

Website: http://wastehungerkerncounty.com/

**Waste Not** (Scottsdale, Arizona) “picks up food that would otherwise go to waste and delivers it the same day to places that feed those in need.” It “charges no fees for its services, nor does it purchase food or operate as a food bank.”

Website: http://www.wastenotaz.org/who-we-are.aspx

**Waste Not** (Phoenix, Arizona)is a “501 (c)(3) organization is a highly efficient transportation service, picking up large-scale food donations from restaurants, grocery stores, and catering companies and delivering it to organizations feeding those in need.” In August 2019 Waste Not collaborating with the United Food Bank (qv).

Website: https://wastenotaz.org/

**Waste Not – Orange County** (WNOC) is a non-profit Waste Not OC Coalition that was launched in November 2012. It is “a public-private partnership with the goal of eliminating hunger through reducing food waste. The coalition facilitated the donation of wholesome surplus food to local pantries by reaching out to, educating, and partnering with food producing facilities.” [Description Sigrid Wright]

Website: http://www.wastenotoc.org/

**Wesleyan Food Rescue** See Food Rescue Program

**What A Waste** --WaW– (Malaysia) is a social enterprise that “salvages both perishable and dry food by giving them to those in need – all for a small fee to cover their logistic costs.” It channels “surplus produce to the needy and marginalised communities. The platform has extended aid to the B40 group, individual families with dire food needs, indigenous groups as well as rural communities in Malaysia with a high rate of malnourished children.” Angela Tan and Alvin Chen are the founder and co-founder.

Website: https://whatawaste.my/

Tags: Food Recovery Organizations, Malaysia

**White Pony Express** (San Francisco, California based) “recovers an estimated 6,800 kilograms (15,000 pounds) of high-quality food per day, 364 days a year. The group lets donors pre-schedule donations, which are then picked up by volunteers and brought to more than 70 local charities. White Pony Express hopes their volunteer-based ‘circle of giving’ will serve as a model for other communities.”

Website: https://www.whiteponyexpress.org/

Tags: Food Recovery Organizations

**Willing Hands** (Lebanon, New Hampshire) “distributes free, wholesome food to people in need. They pick up donated food, primarily fruits and vegetables, that might otherwise go to waste and deliver it to local human service organizations and collaborate with them to provide nutritional education. Willing Hands has developed an efficient system for food recovery and distribution. They arrange for regular pick-ups with over 22 food donors and deliver to at least 50 organizations every week, all year long. Coop Foodstores, through their Sustainability Program, make sure that none of their culled produce is tossed in the dumpster. The best quality surplus is thoughtfully set aside for Willing Hands. In 2015, Willing Hands delivered approximately 199 tons of food to our neighbors in need. 93% was fruit and vegetables. Willing Hands also offers a popular series of Taste-Testings and Cooking Workshops.” [Description Food Tank]

Website: www.willinghands.org

**Xcess: Independent Food Redistribution Network** (UK) establishes and develops “national strategies and work with the food industry and other agencies to tackle food surplus, its wastage and the impact on poverty in the UK’s most deprived communities. Organisations signed up to the new coalition include Blackpool Food Bank, a network of 70 local partners, The Bread and Butter Thing (qv), which runs a weekly affordable food service for over 12,000 members across the north of England and works as a food surplus partner with Morrisons, and City Harvest, which delivers to 340 community projects and charity groups across London from soup kitchens to women’s refuges.”

Website: https://www.xcess.org.uk/

Tags: Food Recovery Organizations, Retailers

**Xihu Food Bank** (Hangzhou, Zhejiang Province, China) is a “non-profit, charitable organization that serves “as a depository for surplus food that is then redistributed to those in need.” It was launched early in 2020 due to the pandemic and China’s campaign against food waste..

Website: http://www.chinanews.com/sh/2020/11-05/9331322.shtml

Tags: China, Food Banks

**Zero Food Waste Cyprus** --ZFWC– (Nicosia, Cyprus) “is Cyprus’s first collective action group which aims to reduce and stop food waste, to inform and educate the public regarding the environmental, economic and social impact of food waste and to provide innovative solutions.” It was “started in 2018 in Nicosia, as TastΕarns.”

Website: https://zerofoodwastecyprus.org/

Tags: Cyprus, Food Banks

Food Waste Organizations, Projects, Coalitions, Consortiums, Corporate Initiatives, Governmental, Campaigns, Programs

**10x20x30** is an initiative of “10 of the world’s biggest food retailers and providers to engage with 20 of their priority suppliers to halve rates of food waste by 2030.” The founding partners are “AEON, Ahold Delhaize, IKEA Food, Kroger, METRO AG, Pick n Pay, The Savola Group, Sodexo, Tesco, and Walmart.” They plan “to cut food loss and waste in half by 2030 by working with 10 top retailers and their suppliers — Sodexo, Tesco and Walmart were among its founding partners. Kroger founded the Zero Hunger/Zero Waste Foundation, while retailers such as Walmart have worked to clarify expiration dates on labels and reduce spoilage from farm to shelf. Additionally, other retailers have taken advantage of ugly or imperfect produce (that previously would be thrown away) to sell it at a discount.”

Website: https://champions123.org/2019/09/23/release-major-food-retailers-providers-join-new-10x20x30-food-loss-and-waste-initiative/

Abraham, Jethu. “Salvaging the Future – Tackling Food Waste in Kuwait.” [The country’s statistics on being one of the highest per capita food waste generators in the world seemed disturbing enough for Maryam Aleisa to do something about it.] SME10x, November 3, 2020. Retrieved at https://www.sme10x.com/10x-industry/salvaging-the-future-tackling-food-waste-in-kuwait

Tags: Food Waste Organizations, Kuwait

**Agrárközgazdasági Intézet** –AKI– Agricultural Research Institute– (Budapest, Hungary) is engaged in “research into the causes of food loss in the different stages of the food chain.”

Website: https://www.aki.gov.hu/en/research-into-the-causes-of-food-loss-in-the-different-stages-of-the-food-chain/

Tags: Governmental Projects, Hungary

**Agrichain** (New Zealand) “explores a produce box-based supply channel, capable of providing a selection of produce to vulnerable households impacted by COVID-19. The solution is meant to reduce supply chain costs, and give vulnerable consumers options to purchase and have affordable, wholesome and safe produce delivered direct to their homes. Agrichain will work in partnership with Māori and Pasifika communities, United Fresh and Horticulture New Zealand.”

Website: https://agrichain.com/

Agriculture and Agri-Food Canada. “Government of Canada launches Food Waste Reduction Challenge.” Ottawa, Ontario: Agriculture and Agri-Food Canada, November 19, 2020.

Retrieved at https://www.canada.ca/en/agriculture-agri-food/news/2020/11/government-of-canada-launches-food-waste-reduction-challenge.html

Tags: Canada, Governmental Campaigns

Agriculture and Agri-Food Canada. “Twenty-four Innovators Advance to Food Waste Reduction Challenge Semi-finals .” Agriculture and Agri-Food Canada, May 7, 2021. Retrieved at https://www.newswire.ca/news-releases/twenty-four-innovators-advance-to-food-waste-reduction-challenge-semi-finals-891703133.html

Tags: Canada, Governmental Campaigns

**Anti-Gaspi** (Stop Food Waste) was “a grassroots movement initiated by Arash Derambarsh, a local councillor of Courbevoie (France). In December 2014, Derambarsh, joined by volunteers and friends, run a ‘field experiment’—an anti-poverty and anti-food waste campaign—in Courbevoie, by recovering unsold supermarket and distributing it to needy people, including the homeless. This field experiment led to a petition – on change.org– calling for action against food waste and change of the food retailers policies. The petition sparked the concern of many French citizens, with over 210,000 people signing it and several French celebrities endorsing the cause. Arash’s tireless efforts to integrate social action, public and political mood have made its grassroots initiative, swift and effective, contributing substantially to the ‘momentum creation’ for the adoption of the first anti-food waste law in France.” [Source: Tartiu, Valentina Elena, and Piergiuseppe Morone. “Grassroots Innovations and the Transition Towards Sustainability: Tackling the Food Waste Challenge.” In Piergiuseppe Morone, Franka Papendiek, and Valentina Elena Tartiu. *Food Waste Reduction and Valorisation: Sustainability Assessment and Policy Analysis*. Cham, Switzerland: Springer Verlag, 2017. pp 303-327]. Today, it is a French anti-food waste campaign of the Ministry of Agriculture and Food (le ministère de l’Agriculture et de l’Alimentation).

Website: http://agriculture.gouv.fr/antigaspi

**Australian Food Cold Chain Council** --AFCCC-- (Australia) “is a non-for-profit group of industry leaders committed to reducing food wastage and improving innovation, compliance and food safety for the Australian community.”

Website: http://foodcoldchain.org.au

**#benefrietjes** (Netherlands) is a campaign launched in 2020 by the Dutch Potato Organization (NAO) that “called citizens to eat more French fries and buy more potatoes to reduce the surplus.”

Website: https://benefrietjes.nl/

**Campaign, Protect Your Food, and Protect Your Table** – Gidani Koru Kampanyasi-- (Turkey) is a campaign to stop food waste in Turkey launched by Minister of Agriculture and Forestry Bekir Pakdemirli. It is developing a "Technical Platform for the Reduction and Measurement of Food Loss and Waste" within the FAO.”It has as a mascot named "Cano, a cape-savior, a dynamic friend.” who will help prevent food loss.

Website: http://www.gidanikoru.com/

**Center for a Livable Future** (Baltimore, Maryland) “works to reduce the quantity of wasted food in the U.S. Some of their projects include: researching nutritional content of wasted food, mapping wasted food and food recovery, quantifying seafood waste, developing better language for food labeling, analyzing crop donations and policy incentives, and more.” [Description Food Tank] It is located in the Johns Hopkins Bloomberg School of Public Health. It has issued several reports

Website: http://www.jhsph.edu/research/centers-and-institutes/johns-hopkins-center-for-a-livable-future/

**Champions 12.3** “is a coalition of executives from governments, businesses, international organizations, research institutions, farmer groups, and civil society dedicated to inspiring ambition, mobilizing action, and accelerating progress toward achieving SDG Target 12.3 by 2030. Members are senior executives of these institutions, including ministers, chief executive officers, and executive directors. Executives preside over institutions that have the ability to impact food loss and waste reduction at scale and that are dedicated to meeting Target 12.3.” It was launched in 2015. See also U.S. Food Waste Challenge (qv).

Website: https://champions123.org

**CGIAR** (formerly the Consultative Group for International Agricultural Research) “is a global research partnership for a food-secure future. CGIAR science is dedicated to reducing poverty, enhancing food and nutrition security, and improving natural resources and ecosystem services. Its research is carried out by 15 CGIAR Research Centers in close collaboration with hundreds of partners, including national and regional research institutes, civil society organizations, academia, development organizations and the private sector.” It has conducted or supported research into food waste (for examples, search Bibliography by “CGIAR”).

Website: http://www.cgiar.org/about-us/

Circular. “Learning from China’s Food Waste Initiatives.” Circular, November 25, 2020. Retrieved at https://www.circularonline.co.uk/opinions/learning-from-chinas-food-waste-initiatives/

Tags: China, Governmental Campaigns

**Clean Coonoor** (Coonoor, India) is “an NGO which helps the municipality run the waste treatment facility at Ottupattarai in Coonoor, said that around a third of all waste brought to the facility is food waste, which with proper planning and management, could easily have been consumed instead of being disposed of.”

Website: https://www.cleancoonoor.org/about/

**Coalition of Action on Food Waste** is a “CEO-led organisation that helps the world’s retailers and consumer goods manufacturers to collaborate, alongside other key stakeholders, to secure consumer trust and drive positive change, including greater efficiency. With our global reach, CEO leadership and focus on retailer-manufacturer collaboration, we are in a unique position to drive positive change and help address key challenges impacting the industry, including environmental and social sustainability, health, food safety and product data accuracy.” It was launched by the Consumer Goods Forum (CGF) in August 2020.

Website: https://www.theconsumergoodsforum.com/environmental-sustainability/food-waste/

**Collaborative for Fresh Produce** (Dallas) is a non-profit organization that “optimizes supply chain logistics to give growers, shippers and wholesalers a way to give them an easier way to donate it. At the same time, it gives food banks a way to cheaply source fresh produce, according to a news release.” Its President and CEO is Simon Powell.

Website: https://cfproduce.org/

**Consortium for Innovation in Post-Harvest Loss & Food Waste Reduction** or **Consortium for Innovations to reduce Post-Harvest Loss and Food Waste** (Ames, Iowa based) consisting of: “The Foundation for Food and Agriculture Research, The Rockefeller Foundation, Iowa State University, University of Maryland, Wageningen University and Research, Volcani Center, Zamorano University, Stellenbosch University, University of São Paulo, University of Nairobi, and Kwame Nkrumah University of Science and Technology...” “Through this consortium, food loss and waste thought leaders and experts from across the globe will work in tandem with industry and nonprofit organizations to address social, economic and environmental impacts from food loss and waste.” It was launched by The Foundation for Food & Agriculture Research (FFAR), The Rockefeller Foundation and Iowa State University at the 2019 Iowa International Outreach Symposium. It is directed by Dirk Maier as of November 29, 2019. For an article about, go to: https://www.wur.nl/nl/Onderzoek-Resultaten/Onderzoeksinstituten/food-biobased-research/Show-fbr/Consortium-for-Innovation-in-Post-Harvest-Loss-Food-Waste-Reduction.htm

Website: https://sites.google.com/iastate.edu/phlfwreduction/home

Tags: Consortiums

**Consultative Group for International Agricultural Research** See CGIAR

**Cooks Who Feed** (Mississauga, Ontario) “produces handcrafted aprons to feed the hungry and prevent food from going to waste. For every apron sold 100 people receive a meal.” It’s mission is to fight hunger by reducing food waste. It was launched in October 2018. It works with Feeding India (qv), Second Harvest, and Rescuing Leftover Cuisine (qv).

Website: https://www.facebook.com/pg/cookswhofeed/about/

**Cooks Who Feed** (New Delhi, India) bridges “the gap between hunger and food waste.” It produces “handcrafted aprons to feed those in need and prevent food from going to waste.” It has supported “Rescuing Leftover Cuisine, Second Harvest and Feeding India.” It was founded by Seema Sanghavi.

Website: https://www.cookswhofeed.com/

**CSIRO** (Australia) --the Commonwealth Scientific and Industrial Research Organization-- conducts several projects related to reducing food waste. These include CSIRO Active Integrated Matter, Future Science Platform project “The Eliminate Food Loss” (qv), the Transport Network Strategic Investment Tool (TraNSIT), and The Advisory System for Processing, Innovation and Resource Exchange (ASPIRE) (qv).

Website: https://www.csiro.au

**Daka ReFood** (Denmark) “collects and recycle food waste and used cooking oil. We provide a service solution for business, such as supermarkets, food producers, canteens, hotels, restaurants or the like. The collected food waste is used in the production of biogas, a green and CO2-friendly alternative to incineration. The used cooking oil is recycled as biodiesel, which is a green substitute for fossil fuels.” It was formed in 2012.

Website: http://www.refood.dk/en/rfdk/concept-service/label/

**Disco Soup or Disco Soupe** (Paris, France) “is an international grassroots movement to raise awareness on food waste and preservation which is marked by a mass cook-up with leftover and unsold vegetables, alongside live music.” It was launched in Paris in March 2012. “Disco Soups (or Disco Salads, Disco Smoothies etc.) are collective and open cooking sessions of scraped or unsold fruit and vegetables in a musical and festive atmosphere. The soups, salads, fruit juices or smoothies thus made are then redistributed to all for free or at a free price.” It is built on an event in Berlin, Germany, called “Schnippeldisko, a ‘protest soup’, against food waste that fed 8000 people.” See also World Disco Soup Day.

Website: www.http://discosoupe.org/lemouvement/

**Divert** (Concord, Massachusetts) “is a technology company that uses data to inform solutions to minimize food waste from the retail supply chain. Divert currently partners with supermarket chain Giant to recycle perishable foods. Perishable food is removed from the supply chain and repurposed to generate clean energy. Divert also recycles all food waste that cannot go to food banks.”

Website: http://www.divertinc.com/

**Don’t You Waste Food Campaign** --DYWF– (Guwahati, Assam, India) is an awareness programme aimed at reducing food wastage at individual and household level. See also National Campaign on Reducing Food Waste: Don’t You Waste Food (qv).

Website: https://www.facebook.com/dontwastefood.dywf.org/

**Donate Food for Businesses and Nonprofits** (New York City) is a portal of donateNYC (qv) intended “to reduce the amount of edible food sent to landfill by businesses and nonprofits by facilitating efficient, hyper-local food donations to organizations that can use or redistribute the food.” This platform enables donors to post listings of available food and an algorithm rapidly notifies the best-matched and nearest recipient organization that food is available.

Website: https://www1.nyc.gov/assets/donate/site/DonateFood/About?mc\_cid=1670067fa8&mc\_eid=65a1cb43f5

**donateNYC** “helps New Yorkers give goods, find goods, and do good, with tools that make it easy to donate or find used goods. By donating and reusing goods instead of discarding them, New Yorkers can greatly reduce waste, conserve energy and resources, save money, and help provide jobs and human services for New Yorkers in need. donateNYC is an essential part of NYC’s Zero Waste Goals.donateNYC also provides vital support for New York City’s reuse community, helping nonprofit organizations and local reuse businesses increase and promote their reuse efforts. See Donate Food for Businesses and Nonprofits.

Website: https://www1.nyc.gov/assets/donate/site/home/about-donatenyc

**DoorDash** --DoorDash Acts for Sustainability and Hunger– (San Francisco-based) is a technology company that connects customers with restaurants in 600 cities in the United States and Canada. It is “an on-demand restaurant delivery service founded in 2013 by Stanford students Andy Fang, Stanley Tang, Tony Xu and Evan Moore.” The initiative focuses on tackling the problems of hunger and food waste in the local communities.... DoorDash introduced a pilot program that pairs the company’s logistical expertise with Feeding America (qv) charity’s MealConnect system (qv). A major part of Project Dash is aimed at sending excess restaurant food to local shelters and food banks.

Website: https://www.doordash.com

**Eat Smart Waste Less** (Eugene, Oregon) “provides strategies for residents who are looking to reduce the amount of waste generated within their home kitchen. Becoming more aware and planning ahead are key initial steps for most households to take. After all, 20% of all food that enters households is never consumed. The program outlines how many families can save hundreds of dollars each month by doing their part to reduce food waste.” It is a program of Lane County Waste Management.

https://www.eatsmartwasteless.tips/

**Ecomaine** (US) is “a nonprofit solid-waste corporation collectively owned by more than a dozen southern Maine municipalities, aims to clear that hurdle and help the region join a small number of U.S. communities removing food material from the waste stream. Ecomaine’s Portland headquarters has begun collecting and storing food waste for delivery to Exeter Agri-Energy, which converts the waste into methane-rich gas used to produce energy.” “The waste-to-energy plant was built in 1988 and provided two major benefits: 1) use of municipal waste as fuel to generate and sell electricity for the financial health of the organization, and 2) reduction in the volume of trash by 90 percent to greatly extend the life of the landfill.”

Website: http://www.ecomaine.org/

**EFFECT** --Europe Fights Food waste through Effective Consumer Training-- is a two year (2015-2017) “European project, made possible through an Erasmus + grant awarded by the National Office in Poland. The aim of EFFECT is to develop an innovative multi-functional platform, hosting informative and educational content to raise awareness of food waste and encouraging citizens to actively reduce their food waste footprint.”

Website: http://www.eurocreamerchant.it/en/progetti/effect-europe-fights-food-waste-through-effective-consumer-training/

**EIT Food** (European Institute of Innovation & Technology) is a European “partnership of 50 business and research organizations from within Europe’s food sector.” It “aims to stimulate entrepreneurship, innovation, and research in the food sector to create a more sustainable and future-proof food sector. Their Zero Waste Agenda is one of four innovation programs and aims to develop solutions for food security, improve the efficiency of the food value chain, and reduce food waste. As part of their portfolio to combat food waste, EIT Food currently leads the social awareness campaign “Don’t be a food waster.” which targets all players in the food system—but places specific attention on consumers to educate them and equip them with food waste fighting knowledge and tools”

Website: https://eit.europa.eu/eit-community/eit-food

**ELI** – Experiential Learning International– is a registered charitable non-profit organization. It has had participants from 44 countries. In its program in Porto, Porto District, Portugal, volunteers engage in “collecting, organizing and distributing the food excess from restaurants and cafés to fight food waste in the city. Volunteers will support a center which recovers food, in good conditions, from local restaurants, supermarkets and cafés and re-distribute it among families, elderly and homeless people in need. These are people who need the food support to feed them and their families.”

Website: www.eliabroad.org

**Eliminate Food Loss** (Australia) is a research testbed within (CSIRO’s (qv) Active Integrated Matter, Future Science Platform. It “aims to develop new strategies to avoid food loss from farm to retail. It does this by recovering and value adding the edible portion of the lost food to produce food ingredients and products that will enhance the sustainability of the food supply chain. The focus is on the development of intelligent decision making tools, new sensors and new processing technologies for stabilisation of food loss materials and conversion. As part of an industry-led drive to reduce waste, Horticulture Innovation Australia and the CSIRO are working with growers and stakeholders along the horticulture value chain to turn imperfect-looking vegetables into nutrient-rich snacks and supplements.” [Source: Commonwealth]

Website: research.csiro.au/aim/home/aims-research-test-beds/eliminate-food-loss

**Enactus** (Springfield, Missouri) is an “international non-governmental organisation dedicated to inspiring students to improve the world through entrepreneurial action.” It “works with leaders in business and higher education to mobilise university students to make a difference in their communities while developing the skills to become socially responsible business leaders.” Some local projects support food banks and reduce food waste. See Foodprint and Square Roots.

Website: https://enactus.org/

**EndFoodWaste** was launched by Jordan Figueiredo, who is writer, speaker and anti-food waste activist from Castro Valley, California. He co-chaired “the successful Zero Food Waste Forum and managing the groundbreaking Feeding the 5000 Oakland in October 2014, Jordan created the successful Ugly Fruit And Veg Campaign.” See also End Food Waste

http://www.endfoodwaste.org/

**EndFoodWasteNow.org** (New York City) was founded in 2012. It is a “is a project of Diane Hatz and was developed to help consumers and the general public understand more about the issues surrounding food that Americans waste in the United States.”

Website: http://www.endfoodwastenow.org

**End Food Waste** is a Change.org campaign launched by the “Huffington Post with Feedback, Natural Resources Defense Council, @UglyFruitAndVeg, and other experts because it believes this is the time to strike. After years of inaction, governments, institutions and individuals are finally waking up to the challenge of food waste and are starting to take action.”

Website: https://www.change.org/m/end-food-waste

**Europe Fights Food waste through Effective Consumer Training.** See EFFECT

**European Food Waste Innovation Network**. See FoodWIN

**Everyone's Aigburth** (Liverpool, England) has a food club that “ provides a basket of groceries for its members in exchange for a small fixed price.” Its supplier is FareShare (qv), which collects “good food that is discarded for a variety of reasons: It’s nearing its sell by date, The label has been misprinted, The can has been dented, or It doesn’t look aesthetically pleasing.”

Website: https://www.everyonesaigburth.co.uk/food-club/

Tags: Organizations

**Faith Fights Food Waste** (formerly called “Food Waste Weekend”) encourages “clergy of all faiths to speak to their congregations about the waste of food in America, each from their own faith perspective.” Launched by AmpleHarvest.org (qv) and GreenFaith (qv), the idea behind what was initially called Food Waste Weekend is for clergy members to speak on or about a specific weekend to their congregation about the problem of the waste of food. The first Food Waste Weekend was held of September 23-25, 2016. Another weekend was scheduled for June 8-10, 2017. It was renamed Faith Fights Food Waste in October 2020.

Website: https://faithfightsfoodwaste.org/

Tags: Food Waste Organizations, Religion

**Favela Orgânica** --Organic Favela-- (Rio de Janeiro, Brazil) is “a project that is teaching people to turn food scraps into tasty meals.” It has “led workshops and lectures to several states in Brazil, as well as countries such as France, Italy and Uruguay.” It “has delivered nearly 110 million meals to people in need and prevented large amounts of food waste. It was created by Regina Tchelly and others in September 2011.

Website: http://favelaorganica.com.br

**Feedback Global** (London based) is a UK-based not-for-profit organization that “campaigns to end food waste at every level of the food system. Feedback catalyzes action on eliminating food waste globally, working with governments, international institutions, businesses, NGOs, grassroots organizations and the public to change society’s attitude toward wasting food.” Its flagship campaign event is Feeding the 5000 (qv), which serves “a delicious communal feast for 5000 people made entirely out of food that would otherwise have been wasted, bringing together a coalition of organisations that offer the solutions to food waste, raising the issue up the political agenda and inspiring new local initiatives against food waste.” It also sponsors the “The Pig Idea” (qv). “Stop Dumping.” “The Gleaning Network UK” (qv) and co-sponsors “From Farm to Fork” (qv). See also “End Food Waste.” Feedback was founded by Tristram Stuart in 2009. In 2018 Feedback’s executive director, Carina Millstone, stated that “We are launching our new strategy this year, which positions food waste as a major symptom of the wider problems with our food system... The reality is it costs our planet far too much to produce the food we eat – yet we face the demands of a growing global population who all deserve fair access to it.” It’s Executive Director is Carina Millstone as of October 14, 2020.

Website: http://feedbackglobal.org/

**Feeding the Gap** is an initiative of the Kroger company’s “Zero Hunger, Zero Waste initiative (qv), which aims to end hunger in the places we call home and to eliminate waste, especially food waste, in its company by 2025.”

Website: ???

**Feeding the 5000** (UK/International) is a project of Feedback (qv). It is an initiative to serve edible food that would otherwise be wasted to thousands of needy people. It encourages farmers and retail business to participate in the program. The first Feeding the 5000 event was held in London’s Trafalgar Square in December 2009. Events bring together organizations working to reduce food waste. Since then, Feeding the 5000 events have been held in the UK (Manchester), Belgium (Brussels), the Netherlands (Amsterdam), Australia (Sydney), France (Paris), Ireland (Dublin), and the United States (New York, Oakland, Portland, Hudson Valley, Denver, and Los Angeles). It’s tagline is Take #FoodWaste #OffTheMenu

Website: http://feedbackglobal.org/campaigns/feeding-the-5000/

**#feedingthefuture** (London, New York, San Francisco) is a marketing campaign launched by *The Economist* magazine. It is meant to educate people about food waste. It has launched programs, such as “Fast Forward Food” in New York City and London and “Waste Not. Want Not” in San Francisco. Economist-branded food trucks in New York and London gave free samples of meat-free burgers... People in San Francisco received “free smoothies made from imperfect produce that’s edible, but once considered trash and an Economist-branded food truck will serve ice cream topped with edible insects.” The campaign was designed by by marketing agency Sense.

Website: https://events.economist.com/events-conferences/emea/feeding-the-future/

Tags: Campaigns, Ice Cream

**Fight Food Waste** (Australia) is a 10-year campaign launched by OzHarvest (qv) “to educate consumers on how a few simple changes can drastically reduce their output (condensed into the four steps of look, buy, store, cook).” It was launched on World Environment Day June 5, 2018. It was launched on World Environment Day June 5, 2018. Its “inaugural” CEO is Steve Lapidge.

Website: https://www.ozharvest.org/fightfoodwaste/

Tags: Australia, Campaigns

**Fight Food Waste SME Solutions Centre** (Urrbrae SA, Australia) “will 1) test new and novel food processing, packaging and agricultural technologies to REDUCE food and agricultural waste identify valuable products in food and agricultural waste streams and TRANSFORM into new commercial opportunities; 2) ENGAGE experts from the Fight Food Waste CRC industry and research participants to identify technology opportunities and processes to enhance food and agricultural waste reduction.”

Website: https://fightfoodwastecrc.com.au/project/sme/

**Fight Food Waste Cooperative Research Centre** (Adelaide, South Australia) “aims to tackle the growing international problem of food waste by reducing food waste throughout the supply chain, transforming unavoidable waste into innovative high-value co-products, and engaging with industry and consumers to deliver behavioural change. Winning this fight has a $20 billion annual prize by increasing industry profitability, tackling food insecurity and enhancing Australia’s reputation as a sustainable and trusted producer of premium food products. The Fight Food Waste CRC directly supports the Federal Government’s National Food Waste Strategy as well as its science and research priorities in food, advanced manufacturing and health. It also directly aligns with the Food and Agribusiness Sector Competitiveness Plan prepared by Food Innovation Australia Ltd (FIAL). Specifically, the proposed CRC aligns with the plan’s four knowledge priorities: Food security and sustainability; Enhanced production and value addition; A global marketplace; The future customer.” It was funded in April 2018 and launched in July 2018. Its CEO is Dr Steven Lapidge. In March 2020 it announced that the “Mitolo Group, Zerella Fresh, Thomas Foods International Fresh Produce, The South Australian Potato Company, together with Industry Association; Potatoes South Australia Inc, and The University of Adelaide will invest nearly $1m in this research and development to save up to 100,000 tonnes of potatoes currently going to waste every year.”

Website: http://pir.sa.gov.au/food\_and\_wine/fight\_food\_waste\_crc

**Fläming Kitchen** (Germany) is a peoples-kitchen in the Fläming region (between Berlin and Leipzig). It serves vegan or vegetarian food for up to 5000 people. It has a mobile kitchen for “Taste the Waste” public actions which prepares food that would otherwise be thrown out. It was launched by Wam Kat activist-chef and organizer of Schnippeldisko (qv).

Website: http://www.wamkat.de/vokue

**FLAWLESS** --Halving Food Loss and Waste by Leveraging Economic Systems– is a global “coalition to accelerate and upscale the fight against food waste in Mexico, South Africa and Indonesia. Led by WRAP (qv), the UK-based charity fighting food waste worldwide and funded by the Partnering for Green Growth and the Global Goals 2030 (P4G) initiative, FLAWLESS is a unique combination of voluntary agreement (based on the pioneering UK Courtauld Commitment voluntary agreement, itself winner of P4G’s inaugural State-of-the-art Partnership of the Year Award) mobilising the financial sector to factor in both financial and environmental performance in their lending.” Source: https://resource.co/article/wrap-receives-673k-tackle-global-food-waste

Website: ???

**The Food Bowl** (Los Angeles) was launched by the *Los Angeles Times* and operates as a non-profit. It “aims to raise awareness and funds to fight food waste, hunger, food insecurity (especially among the homeless) and promote sustainability and waste reduction through charity partners, including L.A. Kitchen, Food Forward (qv) and Midnight Mission. He said the festival would earmark funds locally for the Roundhouse restoration project. Dillon also noted that Pulitzer Prize-winning food writer Jonathan Gold is one of the festivals key organizers, and his brother, Mark Gold, the former director of Heal the Bay and now a chancellor at UCLA, is involved in its efforts to promote seafood sustainability.”

Website: https://www.lafoodbowl.com

**Food Connects** (Brattleboro, Vermont) received a grant from the Claneil Foundation in 2020 to “increase support to child nutrition professionals, and their school partners, to reduce food waste and increase food access.”

Website: https://www.foodconnects.org/

**Food Cowboy** (Bethesda, Maryland) “uses mobile technology to help food companies route surplus and unsaleable inventory to charities and organic waste to composters. The USDA has called it “the food industry’s leading technology solution to supply chain waste.” In June 2016 they launched the No Waste Promise Alliance and the Food Waste Innovation Fund, which together plan to “invest up to $75 million a year in public and private sector solutions to food waste.”

Website: http://www.foodcowboy.com/

**Food Donation Connection** (FDC) has since 1992 “assisted food service companies with the development and implementation of Harvest Programs designed to provide an alternative to discarding surplus food. We have coordinated the donation of over 400 million pounds of quality prepared food from food service providers located in United States, Canada, Ireland and the United Kingdom. We are currently working with our donors to establish Harvest Programs in Spain, France, Mexico, Puerto Rico, Hong Kong and Australia. In 2015, 342 business entities through 17,000+ foodservice locations (restaurants, airports, travel plazas, retailers, universities, hospitals, distribution centers) donated 50 million pounds of prepared surplus food to 10,000 hunger relief organizations.” It is the third largest hunger-relief nonprofit in the U.S. It partners with the National Restaurant Association and runs the Harvest Program, coordinating food donation programs for major restaurant chains and other food industry members. It works with food chains like Pizza Hut, KFC, Taco Bell, the Cheesecake Factory, and Chipotle. The latter two companies donate food from their stores nationwide.

Website: http://www.foodtodonate.com/

**Food Drop** (UK) “ensures unsold food goes to local charities rather than going to waste. The Food Drop platform makes it simple and easy for charities to collect food or for volunteers to drop surplus food from retailers directly to them. Anyone can get involved and use the mobile app. We make it quick for retailers to redistribute their food, easy for charities to collect it, and simple for anyone to volunteer and help local charities access food.” It was launched “East of London in August of 2019.” In 2020 it expanded to Brighton and Hove.

https://www.fooddrop.co.uk/

**Food for All** (Boston-based) mission’s “is to make quality food affordable to all, while stopping perfectly good and delicious meals from being wasted.” It does that based in part by reducing food waste, one of the main causes of climate change.” It has an app “Food for All” (qv). It was launched in October 2016 via a Kickstarter campaign.

Website: https://foodforall.com/about

**Food for Good** (Italy) is a “project to combat food waste created three years ago by the partnership between Federcongressi&eventi, the association that groups companies operating in the Italian meetings industry, and non-profit organisations Banco Alimentare (Italy’s food bank network) and Equoevento, was one of the best practices presented on May 22nd at the European Parliament in Brussels during the conference Less waste, more solidarity – The Italian Case and the Good National Practices.” Between 2015and 2019 it “collected 140,375 ready-to-eat meals and 7,490 kilos of bread and fruit all over Italy. The project has also been included among the best practices in the Platform created by the European Commission in response to food waste. The European Union Action Plan for the circular economy seeks to halve this kind of waste by 2030.”

Website: http://www.federcongressi.it/index.cfm/en/MS/food-for-good/

**Food for Soul** (Modena, Italy) is “a non-profit organization founded by chef Massimo Bottura and Lara Gilmore to promote social awareness about food wastage and hunger through a wide range of initiatives in collaboration with chefs, artisans, food suppliers, artists, designers and institutions.” It emerged from the Refettorio Ambrosiano (qv), and was founded in April 2016, just in time to help launched RefettoRio Gastromotiva (qv) at the Rio de Janeiro Olympics in the summer of 2016. It subsequently participated in the Refettorio Felix in London in June 2017 and Refettorio Mérida (qv). It also created a program with Grundig to open Refectories and Social Tables in Naples and other places.

Website: http://www.foodforsoul.it/

**Food for Us** (South Africa) “provides an innovative mobile phone application that brings together producers and consumers of food. The vision is to reduce food waste and enhance food security be providing a convenient platform for connecting interested people....” It “is funded through the One Planet, 10YFP Trust Fund established by UNEP. The project was selected through an open 10YFP Trust Fund Call for Proposals for Sustainable Lifestyles and Education Programme with the financial support of the Government of Japan.”

Website: http://foodforus.co.za/about/

**FOOD For Lane County** (Lane County, Oregon) is a “nonprofit food bank dedicated to reducing hunger by engaging our community to create access to food.” It launched its Food Rescue Express Program --FREX– in 1992 and its goal is two-fold and somewhat contradictory: Drivers rescue food waste from establishments and volunteers then repackage into familysize portions for distribution to families and individuals in need.”

Website: https://foodforlanecounty.org/

**Food Gone Bad** (Scotland) is a campaign by the Scottish government that “showcases easy steps people can take to reduce their food waste and recycle unavoidable food waste – like banana skins, egg shells and coffee grounds.”

Website: https://www.youtube.com/watch?v=scObbtsj3UE

Tags: Bananas, Campaigns

**Food in Community** (Totnes, England) “rescues and sorts surplus fresh fruit and vegetables, and delivers boxes to charities and community groups in and around Totnes. We also glean surplus food directly from farmers’ fields, run cooking workshops and a monthly pay what you feel cafe.”

Website: https://foodincommunity.org/

**Food is Precious** is a food waste reduction initiative launched by IKEA, the Swedish furniture retailer which also runs one of the world’s largest restaurant chains, in December 2016. The initiative initially targeted reducing IKEA’s own kitchen and bistro operations, the IKEA Swedish Food Market. Its second target is to reduce plate waste from the customers eating in the stores. By November 2017, IKEA announced that the program had already saved $1 million. By 2020, all IKEA stores will have implemented the food waste initiative and over this period it will expand to include both pre- and post-consumer food waste.” [Various sources]

Website: https://about.ikea.com/en/sustainability/healthy-and-sustainable-living/reducing-food-waste

Tags: Plate Waste, Projects

**Food Matters** is a project of the Natural Resources Defense Council (NRDC) that “partners with cities to achieve meaningful reductions in food waste through comprehensive policies and programs.” It partners “with city agencies and local collaborators in Denver and Baltimore to drive dramatic, system-wide waste reduction.” See also Food Matters Regional Initiative (qv)

Website: https://www.nrdc.org/food-matters

**Food Matters Regional Initiative** is a program of the Natural Resources Defense Council (NRDC) (qv) “aiming to promote food waste prevention, rescue surplus food set to be thrown away and recycle food scraps.” As of September 1, 2020, the initiative had 9 cities (Baltimore; Jersey City, New Jersey; Philadelphia; Pittsburgh, Pennsylvania; and Washington, D.C.; Asheville, North Carolina; Atlanta; Memphis; Nashville; and Orlando, Florida) signed up.

Website: https://www.nrdc.org/resources/food-matters-regional-initiative

**Food Not Bombs** (Cambridge, Massachusetts) was formed in 1980 by anti-nuclear activists. It is “an all-volunteer organization dedicated to nonviolent social change. Food Not Bombs has no formal leaders and strives to include everyone in its decision making process. Each group recovers food that would otherwise be thrown out and makes fresh hot vegan and vegetarian meals that are served in outside in public spaces to anyone without restriction.” Many groups “also share groceries and organize other efforts to support their communities. Each independent group also serves free meals at protests and other events in public places with anyone who wishes to partake.” It was cofounded by several anti-nuclear activists, including Brian Feigenbaum It has about 500 chapters in 60 countries. Some groups sponsor “Really, Really, Free Markets.” where all products, including food, are given away free.

Website: http://foodnotbombs.net/new\_site/

**Food Policy Action** (Washington D.C.) “with the help of co-founder Tom Colicchio, is tackling the policy issues that surround food waste in the U.S. Their goal is to change the national dialogue on food policy by increasing transparency and educating the public on how elected officials are voting on food-related policy issues.” [Description Food Tank]

Website: http://foodpolicyaction.org/

**Food Recovery & Recycling Association of North America** “is the trade association representing private-sector U.S. waste and recycling companies, as well as the manufacturers and service providers that do business with those companies. Association members operate in all 50 states and the District of Columbia. Our members consist of large publicly-traded companies and both small and large privately-owned companies...”

Website: https://wasterecycling.org

**Food Recovery Initiative** (South Carolina) “is a community collaborative component of Don’t Waste Food S.C. (qv). It is a group of public and private stakeholders, such as the S.C. Department of Agriculture, Harvest Hope Food Bank and Loaves & Fishes, who are dedicated to working together to help South Carolina reduce its food waste. Stakeholders include food banks, food rescue organizations, faith-based communities, grocery stores and other retailers, food manufacturers, restaurants and hospitality facilities, composters, haulers, local and state governments.”

Website: http://www.scdhec.gov/HomeAndEnvironment/Recycling/FoodWaste/index.htm

**Food Recovery Program** (Albany, New York) is a project of ShopRite grocery store chain in the Albany area that was launched in April 2018. It gives food to local charities, including Regional Food Bank of Northeastern New York.

Website: https://shop.shoprite.com/sustainability

**Food Recovery Verified** (FRV) is “a network of food businesses and events committed to fighting waste and feeding people. In an effort to be more inclusive and recognize all who choose to recover food, we are thrilled to officially expand FRN’s network to include verified partners beyond the higher education sector.” It was launched by the Food Recovery Network (qv).

Website: https://www.foodrecoverynetwork.org/frv

**Food Recycle** (Sydney, Australia) is a business “that has developed a patented and patent-pending process to recycle commercial food waste into two high value items; Poultry feed and liquid fertilizer.” It “was founded in 2016 on a simple idea which has since evolved into a controlled process that is undertaking the patenting process in over 100 countries around the world..” Its CEO is Norm Boyle, as of March 18, 2020.

Website: https://www.foodrecycle.com/

**Food Reform for Sustainability and Health** (FReSH) is a program of the World Business Council For Sustainable Development (WBCSD) (qv) and EAT. It “global business partnership that brings a consumer lens and systemic approach across the food system. We turn the conventional ‘farm to fork’ approach on its head by working from ‘fork to farm’ to develop, implement and scale transformative business solutions that are aligned with science-based targets. This means we start with the consumer, focusing on the dietary shifts that are needed, and work back through the food system to determine what we need to grow, where and how in order to create healthy, enjoyable food for all, produced responsibly within planetary boundaries by 2030.” It was launched in January 2017; in 2018 it released the Food Loss and Waste Value Calculator (qv) that was created by Quantis.

Website: https://www.wbcsd.org/Programs/Food-Land-Water/Food-Land-Use/FReSH

**Food Rescue** or **K-12 Food Rescue** (Indianapolis, Indiana) is “a local non-profit that shows schools, corporate offices and restaurants how to package their leftover food for donation at the end of the night rather than throwing it away.”

Website: http://www.foodrescue.net/

**Food Shift** (Alameda, California) is a non-profit program of the Earth Island Institute launched by Dana Frasz in 2012. It “works with communities, businesses and government to shift behaviors toward a more sustainable use of food. Our programs increase awareness and action around food waste reduction; decrease the amount of edible food rotting in the landfill; and create jobs in the food recovery sector.” It designs and implements “strategic interventions that will more effectively and efficiently ensure edible food is kept out of the waste stream, focusing in areas we believe have the greatest potential for large-scale replication and sustainability.” It believes “that creating a professional food recovery service sector is necessary in order to sustainably redirect surplus edible food from the landfill to people in need. Beginning in 2016, it began “working with Alameda Point Collaborative, hiring its tenants, who are formerly homeless or have disabilities or disabled family members, as apprentices in the Food Shift kitchen.” “This cartering operation in which recovered food is used “to provide culinary job training and employment to individuals eager to contribute to their community and work their way into a more empowered life.” It was launched in 2011.

Website: http://foodshift.net/

**Food Supply Chain Roadmap on Food Loss** (Flanders, Belgium) is “a public-private partnership to reduce food losses by 15 per cent by 2020 relative to the baseline.” It was launched in 2015.

Website: http://www.voedselverlies.be/en

**Food Surplus Entrepreneurs (FSE Network)** is a European network that reduces food waste by: “Supporting new and existing food waste innovators by giving them visibility, opportunities for exchange and learning, and by facilitating collaborations;” 2) “Supporting and inspiring citizens to develop new innovations;” 3) “supporting governments to reduce food waste by inspiring and co-creating new innovations and to create and/or implement plans to reduce food waste;” and 4) “supporting companies to reduce food waste by inspiring and co-creating new innovations.” It sponsors a “Food Waste Challenge Leuven – Innovation Weekend.”

Website: http://fsenetwork.org/

**Food Tank: The Think Tank for Food** (or FoodTank) is a not-for-profit organization “focused on building a global community for safe, healthy, nourished eaters.” It spotlights “environmentally, socially, and economically sustainable ways of alleviating hunger, obesity, and poverty and create networks of people, organizations, and content to push for food system change.” One of its program targets is food waste. It was co-founded by Danielle Nierenberg and Ellen Gustafson in 2013.

Website: http://foodtank.com

**Food Waste Innovation** (Dunedin, Otago, New Zealand) is a University of Otago Research Theme in the Department of Food Science. It “measures food waste, develops reduction strategies, applies innovative technology, and works to modify producer and consumer behaviour.” Its “goal is to harness the best scientific expertise to provide effective solutions to Aotearoa's food waste problems. Our research is already providing a credible evidence base for decision-makers in New Zealand.”

Website: https://www.otago.ac.nz/food-science/research/food-waste

**Food Waste Innovation Network, The** (Brussels) –FoodWIN– “is the European network of innovators & entrepreneurs taking action to reduce food waste. It is an online platform where members can collaborate, meet and build partnership. The goal of the network is to facilitate exchange and collaboration between innovators to reduce food waste in urban contexts. Furthermore, we help local governments to reduce food waste together with our innovators. The network started in 2014 and has now around 200 members from all over Europe.”

Website: http://www.foodwin.org/network/

**Food Waste Reduction and Diversion Reimbursement Program, The** (New York) is a partnership between New York State and the Rochester Institute of Technology (RIT) that incentivizes the reduction of food waste in the state. They provide reimbursements to large businesses, municipalities, and nonprofit organizations to purchase equipment and technology that help divert food waste from the landfill.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.rit.edu/affiliate/nysp2i/food-reimbursement

**Food Waste Scotland** is the innovative collaboration between the waste management and recycling company Binn Group with major food waste processors Earnside Energy.

Website: https://foodwastescotland.com/

**Food Waste: from Excess to Enough** (Netherlands) is a project that “investigates changes in the food system, focusing on both consumer and retail concepts, to obtain a transition from having excess to having enough. It aims to develop a roadmap towards a food system with minimal food waste.” It “receives funding from NWO. Project partners are Wageningen University, University of Groningen, TU Delft, Nutrition Center, Together Against Food Waste, Hello Fresh, ACV, Levarht, Iglo, Hak, EFMI, and Capgemini.”

Website: https://www.marketingandconsumerbehaviour.nl/new-project-food-waste-from-excess-to-enough

**Food Waste Recycling Project** (Ireland) “is an initiative of Cré (Composting & Anaerobic Digestion Association of Ireland), the Regional Waste Management Planning Lead Authorities Connacht Ulster, Eastern Midlands, Southern (WMPLA) and the Irish Waste Management Association. With funding from the Department of Communications, Climate Action and Environment (DCCAE), a Working Group was formed to look at standardizing awareness and education of the food waste bin. The Working Group recently released its “Report on The Food Waste Recycling Pilot Project 2018-2020” (qv).

Website: https://issuu.com/declan.breen/docs/food\_waste\_report\_3/s/10916190

Tags: Coalitions, Ireland

**Food Waste Reduction Alliance** See description under “Restaurant Associations, Alliances and Programs.”

**The Food Waste Fiasco** is Rob Greenfield’s campaign that strives to end food waste and hunger in the US.

Website: http://robgreenfield.tv/foodwaste/

**Food Waste Weekend** –renamed “Faith Fights Food Waste” (qv)

**FoodCloud** (Ireland and UK) is a nonprofit food-sharing service “that connects businesses with surplus food to local charities and community groups in Ireland. launched in October 2013 in Dublin City Centre, with one Tesco store, a few small food businesses and six partner charities and has since grown to have over 160 donors and 350 partner charities across Ireland and the UK.” Tesco has introduced FoodCloud to all of its 140 stores around Ireland. In 2018, Nestle Ireland directed all its surplus food to FoodCloud. See also the FoodCloud app.

Website: www.food.cloud

**FoodCloud Hubs** (Ireland) is a joint program of FoodCloud (qv) “and Bia Food Initiative (a successful operator of three food redistribution hubs in Ireland) to increase the amount of surplus food redistributed in Ireland and to ensure maximum impact for charities. Bia Food Initiative is now FoodCloud Hubs and through their three Hubs (Dublin, Cork, and Galway) we can now store large quantities of surplus food from producers, manufacturers, and wholesalers.”

Website: http://food.cloud/foodcloudhubs/

**Foodfully** “aims to inspire thoughtful consumption of food before its expiration date. Foodfully has a connection to more than 14 grocery stores in the U.S. and their loyalty cards. Every time a user makes a purchase with a loyalty card, the app records the transaction. The app can also scan receipts and record manually entered purchases. Users manage their food items on the app by entering them in the fridge and freezer, deleting the consumed ones, and throwing food away. Foodfully arranges items by perishable dates and sends the user notifications before they go bad. Additionally, the app suggests recipes based on what is available in the user’s fridge.” [Source: Bozhinova, Katerina. “15 Apps Preventing Food Waste.” Food Tank, September 2018. Retrieved at https://foodtank.com/news/2018/09/apps-preventing-food-waste/]

Website: http://foodful.ly/

**Fooding Forward** (Philadelphia) “coordinates with some of the most dedicated Philadelphia organizations that are working on the front lines to deliver excess food to local hunger-relief organizations.” Its partners include Sharing Excess (qv), Philly Food Rescue (qv), and Food Connect app (qv). During the COVID-19 crisis, it worked “to eliminate food waste by getting restaurant overflow meals in the hands of those who need it most.”

Website: https://www.foodingforward.com/

**Foodprint** (Nottingham, England) “is a social enterprise that aims to tackle both food waste and food poverty.” It “is run by a group of students all at the University of Nottingham and members of Enactus (qv). We will collect food from supermarkets, local businesses and wholesalers that would otherwise be thrown away- if packaging is damaged for example. We also work with local allotments and collect surplus fruit and vegetables for our store. Food is then made available to the public directly through our social supermarket as cheaply and sustainably as possible. We will then use a discount scheme to further subsidise food for those most in need. We also will work with local social eating organisations and community cafes to ensure they have access to food they need and to ensure food they don’t need doesn’t go to waste.” It is now operating in other countries, such as New Zealand.

Website: https://www.foodprint.io

**FoodPrint** (New York) is a non-profit organization with the aim “to pull back the curtain on the impacts of industrial food production practices and explain the benefits of more sustainable approaches to food production and consumption. We also want to help people raise their collective voices and take action to make real change in the food system.” It was launched by GRACE Communications Foundation in October 2018. It has a FoodPrint calculator and an article. “15 Easy Ways to Reduce Food Waste.”

Website: https://www.foodPrint.org

**FoodRenew** (Saskatoon, Canada) works “closely with local food businesses to save and renew food that would otherwise be wasted and thrown away.” They “collect and deliver excess food to community groups and organizations who need the food most.”

Website: http://www.foodrenew.ca

**FoodSave London** (London, England) “helps food businesses in London, England, reduce their food waste, put surplus food to good use, and dispose of unavoidable food waste more responsibly. The organization starts by conducting a food waste audits for a business, then analyzes where food gets wasted and makes recommendations to reduce that waste.” [Description Food Tank]

Website: http://www.foodsave.org/

**Foodstand, The** (New York) “is an organization dedicated to building good eating habits through community-powered challenges. Their food waste challenge includes sharing tips and ideas through social media using the hashtag #NoFoodWaste, meeting at communal events, and inviting friends to join in the challenge through e-mail and Twitter.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.thefoodstand.com/no-food-waste

**Foodwastestudies.com** The International Food Loss and Food Waste Studies Group (qv)

Website: http://Foodwastestudies.com

**FoodWIN** See the Food Waste Innovation Network

**ForPurposeCo** (Alexandria, NSW, Australia) is a “profit-for-purpose social enterprise that exists to increase funding for OzHarvest” (qv). It “has embarked on a mission to encourage hotel and commercial kitchens to adopt a new piece of AI-based technology designed to help cut food waste and help the business save money at the same time.” It has teamed up with Winnow (qv) “to help Australian and New Zealand chefs reduce their food waste.”

Website: https://www.forpurposeco.com/

**#FreeTheFood Food Waste Grant Challenge** (Los Angeles) “is made up of 10 projects working to “free the food” from our land fills. Through waste prevention, food donation, and composting, the three administrative grantees and seven community-based pilot programs helped demonstrate what we can accomplish when we reimagine otherwise “wasted” food as a resource.”

Website: https://www.scribd.com/document/382640134/FreetheFood-Food-Waste-Challenge-Impact-Report-Spring-2018#from\_embed

**From Farm to Fork** (UK) trains “young people (16-24) to tackle food waste and address social isolation. It is one of 31 UK projects within Our Bright Future: a forward-thinking social movement that supports young people to lead progressive change in their communities and local environment” is run jointly by Feedback (qv) and FoodCycle (qv),

Website: http://www.ourbrightfuture.co.uk/portfolio/from-farm-to-fork/

**Full Harvest Technologies, Inc.** (San Francisco based) “is a B2B marketplace focused on reducing food waste, offering a digital marketplace for end-to-end purchase, sale, and logistics of surplus and imperfect produce. Farms post the surplus produce they have available on the Full Harvest site and buyers search and place orders. Full Harvest then coordinates the full end-to-end logistics of that sale.” It’s program, Grower Innovation directed by Sarah Hulick. “facilitates markets for food that would otherwise be wasted.” It was founded in 2016 by Christine Moseley, who is also the CEO. In December 2020, Full Harvest began a partnership with Danone to “launch yogurt from ‘rescued produce.’”

Website: https://www.fullharvest.com/

**FUSIONS** (Food Use for Social Innovation by Optimising Waste Prevention Strategies) “is a project about working towards a more resource efficient Europe by significantly reducing food waste. The project runs for 4 years, from August 2012 to July 2016. It is funded by the European Commission Framework Programme 7. FUSIONS has 21 project partners from 13 countries, bringing together universities, knowledge institutes, consumer organisations and businesses. The project will contribute towards: the harmonisation of food waste monitoring; improved understanding of the extent to which social innovation can reduce food waste; and the development of guidelines for a common Food Waste policy for EU-27. Through delivery of the key objectives, FUSIONS will support: the delivery of the Roadmap towards a Resource Efficient Europe; the European Commission’s target of a 50% reduction of food waste; and a 20% reduction in the food chain’s resource inputs by 2020.”

Website: http://www.eu-fusions.org

**Gıda Kurtarma Derneği** -GKTD– The Food Rescue Association-- (Turkey) “works on advocacy, awareness and capacity building to reduce food waste in Turkey.” It “has been running a project titled “GKTD Capacity Increase for the Prevention and Reduction of Food Waste in Turkey” within the scope of the second term of the Civil Society Support Program carried out by the EU Presidency of the Ministry of Foreign Affairs. The project, set out with the slogan “Save Your Food.” brings together all sectors that will contribute to the prevention of food waste.”

Website: https://gktd.org/

**Gidani Koru Kampanyasi**See Campaign, Protect Your Food, and Protect Your Table

**Glasgow SoulRiders** (Glasgow, Scotland) is an “integrated e-cargo bike delivery and food waste service.”

Website: https://soulriders.org.uk/512-2/

Tags: Organizations, Scotland

**Global Food Losses & Food Waste (FLW): a Global Platform for Experts and Research** (Braunschweig, Germany, based) is an initiative of Agricultural Chief Scientists of G20 states (MACS). Its purpose is “to generate a pool (i) FLW expert profiles and (ii) FLW research activities, results and advanced technologies. Each scientist engaged in FLW research has the chance to entry their own expert profile as well as their corresponding FLW projects. The data, which is a resource for all to use, shall be regularly complemented by entries from scientists and research funding bodies in order to keep the platform up-to-date and to aid international collaboration.” It is based at Thünen Institute, Federal Research Institute for Rural Areas, Forestry and Fisheries, Germany.

Website: https://www.global-flw-research.org/

**Good to Go** (Scotland) is a program of Zero Waste Scotland (qv) “with the backing of the Scottish Government, has been launched to tackle ‘plate waste’ from restaurants and to change the culture around leftovers - making it normal to take food home after a meal...” It provides “take-home boxes, or ‘doggy bags’ to reduce this waste, whilst also offering customers an enhanced service by enabling them to take uneaten food home to enjoy later...” “Since April 2017, the number of Scottish hospitality businesses taking part in the scheme has surged by over 100%; resulting in 42,000 Good to Go boxes going into circulation in the last 12 months.” In 2019 it began tackling plate waste by offer doggie bags to restaurants, etc.

Website: http://www.zerowastescotland.org.uk/GoodToGo

Tags: Plate Waste, Theses

**Green Bronx Machine** (GBM) (New York) “is a K-12 educational model started by lifelong educator and food justice advocate, Stephen Ritz, with his students in the South Bronx. Ritz believes that food waste is the most pressing food issue today. GBM transformed an old library into the National Health, Wellness, and Learning Center at Community School 55 in the heart of the South Bronx, a community with high rates of obesity, diabetes, unemployment, and food insecurity. The Center hosts an indoor vertical farm that uses 90-percent less water than traditional farms, a processing and training kitchen, and runs on alternative energy sources. GBM works to build healthy, equitable, and sustainable communities through hands-on garden education that aligns with the core curriculum in the classroom.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://greenbronxmachine.org/

**Green Crusaders** (Noida, Uttar Pradesh, India) is a women’s group that has been working on reducing food wastage since August 2018. “The group receive 600-700 kilogram waste (wet and dry) from 1,000 households a day and produce approximately 60 kg compost, which is sold at Rs 10 per kg; compost leachate, used as a liquid fertiliser, is bottled and marketed at Rs 50 a litre within the locality.” [Note: there are several environmental organizations with this name in different countries]

Website: https://www.facebook.com/Greencrusadersmarket/

**Green Industries SA** (South Australia) carries on the programs of Zero Waste SA, which published several reports on food waste in South Australia.

Website: http://www.greenindustries.sa.gov.au/publications

**GreenCook** is “aimed at reducing food wastage and to make the North-West Europe a model of sustainable food management, by in-depth work on the consumer / food relationship thanks to a multisectoral partnership.”

Website: http://www.green-cook.org/Observation-and-self-awareness-the.html

**Grub Cycle** (Malaysian based) is a startup that “sells surplus food to low-income neighbourhoods weekly through an initiative called Pasar Grubhas.” which “sells surplus vegetables that cannot be put on the shelves of supermarkets due to defects in its appearance.” It “developed digital platforms to help supermarkets, farms and restaurants reduce waste. Through their app, Grub Bites, consumers can purchase surplus food from restaurants and cafes at bargain prices.” Its “platforms include Grub Groceries (qv), Grub Mobile (qv) and Grub Homemade (qv).

Website: http://grubcycle.my/grub-bites/

**GrubTubs Inc.** (Austin, Texas) “is dedicated to reconnecting communities with local family farms. Our job is to repurpose the food waste coming from restaurants and grocery stores into nutrient-rich animal feed that is affordable for the local farmer. By diverting waste from landfills and improving business economics for small farmers, we are disrupting an antiquated system that is keeping our country’s food, energy, and waste cycles out of balance.” In January 2019, Chipolte selected GrubTubs as one of its Chipotle Aluminaries Projects.

Website: https://www.grubtubs.com/

**Grubs Up!** (Tiverton-based, UK) is a “community group helping people eat well and waste less.” It creates “community meals using luscious leftovers and food surplus from local shops and help people to reduce the amount of food they waste at home.” One of its projects is ReRooted (qv), a café. [Source: Clarke, Lewis, July 13, 2018]

Website: http://www.grubs-up.com

**Guardians of Grub** (UK) is a campaign developed by WRAP (qv), that was launched in May 2019 “as part of the symposium called by the government’s new food waste champion Ben Elliot.” It aims to: reduce amount of food wasted across the sector by 100,000 tonnes per year by 2025. It includes “a suite of free food prevention resources easily incorporated into any business.” See also Stand Up for Food Month. See also

https://www.twinfm.com/article/stand-up-for-food-month-tackling-food-waste-in-the-commercial-sector

Website: http://www.wrap.org.uk/content/guardians-grub

**HappyPlateSG** (Singapore) is “a community programme by Electrolux to reduce food waste in Singapore. Started in 2015, HappyPlateSG focuses on educating the public and encouraging small and tangible actions that add up to a big difference in reducing food waste. Home cooks with excess ingredients in their kitchen can swap these ingredients with others within their social circles who also have excess ingredients. This way, both parties “save” ingredients that would otherwise be wasted, and end up with ingredients that they will actually use, at no added cost.”

Website: http://happyplate.sg/

**Harnessing Harder to Reach Surplus** (UK) is a project of the Company Shop Group (qv). It “will deploy a specialist team of surplus intervention experts to work with food industry partners to find solutions to complex surplus challenges.”

Website: ???

**Harvard Food Law and Policy Clinic** (FLPC) (Cambridge, Massachusetts) “gives Harvard Law School students opportunities to work with organizations on food law and policy issues, such as food waste. They produced a short film, EXPIRED (qv), on how food date labels are misleading and contribute to waste in the United States. Recently, FLPC hosted a two-day food waste conference that attracted leaders to discuss models of food recovery and the cost savings of mitigating food waste.” [Description Food Tank] It was established in 2010.

Website: http://hls.harvard.edu/dept/clinical/clinics/food-law-and-policy-clinic-of-the-center-for-health-law-and-policy-innovation/

**Horticultural Quality and Food Loss Network** --HortQFLNet– (UK) will focus on waste during production, before food reaches the consumer... Funding for the network comes from UK Research and Innovation’s Biotechnology and Biological Sciences Research Council (BBSRC).” It is “jointly led by Professor Leon Terry from Cranfield University and Professor Carol Wagstaff from the University of Reading.”

Website: https://foodlossnetwork.com/

**House Food Waste Caucus** (Washington, DC) is a bipartisan caucus in the US House of Representatives that “will look at ways to promote food waste reduction across the food supply chain; provide educational opportunities to congressional members and staff; support efforts to reduce food waste at federal agencies including USDA and EPA; and collaborate with diverse stakeholders to highlight food waste success stories.” It was launched in April 30, 2018 by Reps. Chellie Pingree (D-Maine) and David Young (R-Iowa).

Source/Website: https://pingree.house.gov/media-center/press-releases/reps-pingree-young-launch-bipartisan-food-waste-caucus]

**Hunter College NYC Food Policy Center** (New York) “works to develop innovative and evidence-based solutions for the prevention of chronic diseases and promotion of food security in and outside of New York. They work with policymakers, community organizations, advocates, and the public to build healthier and more sustainable food systems. Through research, policy analysis, evaluation, and education, they work with the students, faculty, and staff of Hunter College with a goal to make New York City a model for fair food policy.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

**I Love Leftovers** (Victoria, Australia) is a campaign organized by Victoria State Government, Sustainability Victoria, to reduce “food waste by encouraging people to to get creative with leftovers. The campaign’s website includes useful resources, like tips on how to prepare food and store food once it has been cooked, and a tool that helps users find recipes to make a new meal out of leftovers.” It was launched in June 2016. It’s tag line is: “Great Taste is Too Good to Waste.”

Website: http://www.lovefoodhatewaste.vic.gov.au/about-your-food/do-i-really-waste-food

**Institute of Food Research Quadram** (Norwich, UK) is a publicly funded research institute. One of its areas of interest is food waste.

Website: https://quadram.ac.uk/?s=food+waste

**Instock** [Netherlands] is “a nonprofit restaurant chain founded by four Albert Heijn employees who saw how much food was thrown away and together sought a solution. With the financial support of Albert Heijn, they opened their first restaurant in 2014, serving dishes made from rescued food.” such as surplus produce, day-old loaves, and meat and fish rejected by distributors due to size.” As of 2017. “Instock has restaurants in Amsterdam, The Hague and Utrecht, as well as a vintage fire engine which has been converted into a food truck which you can hire for your event.” [Description Dutchnews.nl, May 12, 2017]

Website: https://www.instock.nl/en/

**International Food Loss and Food Waste Studies Group, The** (IFLFWSG) is an international network “facilitating discussion and formally bringing together researchers to communicate and network in order to further knowledge in this area. Current membership spans a number of different disciplines featuring both academics, food campaigners and activists. The group discuss a range of topics online regularly through a dedicated ‘google group’ but also plan to attend conferences collectively to disseminate research on food loss and food waste...” It’s goal “is to promote the multidisciplinary study of food waste and food loss through facilitating the dissemination and coordination of knowledge in this area of study.” Its purpose is “to serve as a communication and networking platform that will aid in the development of holistic solutions for the prevention, reduction, and management of global food loss and food waste.”

Website: Foodwastestudies.com

**International Food Waste Coalition, The** is a “collaborative farm-to-plate approach against food waste throughout the food services Value Chain. Created in April 2015, the International Food Waste Coalition AISBL (IFWC) is a not-for-profit association, constellation of food organizations joining forces to reduce food waste throughout the food services value chain in the world, starting with Europe.”

Website: http://internationalfoodwastecoalition.org

**James Beard Foundation, The** (New York) has a “mission is to “celebrate, nurture, and honor chefs and other leaders making America’s food culture more delicious, diverse, and sustainable for everyone.” As part of this mission, they are in the midst of developing a food waste prevention training program for culinary school instructors. They receive support from The Rockefeller Foundation and are creating a food waste reduction curriculum with instructors across a wide range of institutions. The program plans to offer skills, trainings, and tools to help current and future generations of culinary students minimize waste and maximize their use of ingredients. They have invited a group of culinary educators from diverse institutions across America to participate in their Culinary Instructor Pilot Group.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.] It has also launched a course, Creating a Full-Use Kitchen (qv).

Website: https://www.jamesbeard.org/

**K-12 Food Rescue**. See Food Rescue.

**Leftover Lovers** (Melbourne, Australia) works with stallholders at Melbourne Farmers Markets, South Melbourne Market, Queen Victoria Market and City of Monashto to “identify what produce they will have to bin if it’s not sold on the day. Jessica says these usually comprise seasonal items that are bought to excess, but can also be those that fall below cosmetic standards, including undersized and oversized eggs and broken carrots. takes these items back to the outdoor kitchen and in a public display, shows two meals that can be made at home with tastings throughout. It also displays messages to customers about how they can reduce their food waste at home.” It was founded by Jessica Allice and began “holding public workshops to educate Australian businesses on how to reduce their food waste since 2016.”

Website: https://www.leftoverlovers.org

**Little Inventors Food Waste Challenge** (UK) is intended to “help children come up with fabulous and fanciful ideas for how we could reduce the amount of food we waste at home (and beyond).” It was created by Little Inventors in collaboration with Online supermarket Ocado. Also called the Ocado food waste challenge.

Website: https://www.culturemile.london/events/little-inventors-food-waste-challenge/

**Love Waste Collective** (Sydney-based, Australia) is a “start-up was the result of a partnership between events catering company Dan the Man and a team of sustainability advocates.” In its launch event on October 2017, it “incorporated several solutions to reduce food waste and avoid generating trash at the launch event. In addition to using non-disposable dinnerware and napkins, the dinner menu featured a “nose to tail” concept that entailed serving up all parts of a whole lamb.” [source: Shah, Vaidehi, October 20, 2017]

Website: https://www.lovewastecollective.com

**Make Food Not Waste** (Southeast Michigan) “is a community organization dedicated to reducing the amount of food that goes to waste... Through public events, education outreach and community presentations, we give people the tools they need to waste less where they live and work.” For a video clip of the director, Danielle Todd, go to: https://mindful-health-for-the-wise-woman.simplecast.com/episodes/danielle-todd-founder-of-make-food-not-waste-anti-food-waste-advocate-ObiU2Wee

For video clips produced by Make Food Not Waste go to: https://www.makefoodnotwaste.org/resources/

Website: https://www.makefoodnotwaste.org/

**Markets Institute** (Washington, DC) is a program of the World Wildlife Federation (WWF) (qv) that “identifies global issues and trends around one of the most pressing challenges of our time: the production of food in the 21st century.” One of its project is “working to convene key stakeholders, including from the hospitality, retail and food services sectors, to explore how to measure and reduce waste from supply chains and day-to-day operations.”

Website: https://www.worldwildlife.org/pages/markets-institute-preventing-food-waste

**Matvett** (Norway) is a non-profit organization that tries to reduce food waste in general. It is for those who want “to learn how we can be better off throwing less food and wanting to contribute thoughts, ideas and actions to how we will make food come alive.”

Website: http://matvett.no/

May, Tiffany. “Influencers May Face Fines as China Tackles Obesity and Food Waste.” The New York Times, December 24, 2020. Retrieved at https://www.nytimes.com/2020/12/24/world/asia/china-obesity-overweight.html

Tags: China, Governmental Programs, Obesity

**Meat the Need** (New Zealand) is a program that distributes “meat to vulnerable New Zealand communities immediately after lockdown. Meat the Need will fast track another offering to complement their current provision of farmer-donated meat to charities. A new charitable supply chain proposal allows dairy farmers around the country to donate milk and negotiate with milk processors to receive the donations and process them into items for supply to foodbanks such as UHT/ long-life milk, cheese, or infant formula.”

Website: https://meattheneed.org/

Mericle, Julia. “412 Food Rescue Sees Record Year as Pittsburgh Steps up During Pandemic.” Pittsburg Business Journal, December 30, 2020. Retrieved at https://www.bizjournals.com/pittsburgh/bio/40147/Julia+Mericle

Tags: Covid-19, Food Waste Organizations

**Michigan Agricultural Surplus System** --MASS-- is a program funded by the Michigan Department of Agriculture since 1990. It “works to procure unmarketable, yet nutritious, agricultural surplus for Michigan food banks. These Michigan-grown products are then safely and efficiently made available to local pantries, soup kitchens and shelters.”

Website: http://fbcmich.org/programs/michigan-agricultural-surplus-system

**Mindful Waste** (Barrington, Illinois) “is a non-profit organization based in Barrington dedicated to finding solutions to the global issue of food waste at the local level.” Its major goal is to eliminate “food waste through education, prevention and recovery.”

Website: https://www.mindfulwaste.org/

**Move for Hunger** (Asbury Park, New Jersey-based, operates nationally) is a 501(c)3 non-profit organization that works with relocation companies to collect “unwanted, non-perishable food items from those who are moving and deliver it to their local food banks.” Its “movers offer to pick up the unwanted, non-perishable food items from those who are moving and deliver it to their local food banks.” It also “seeks to inform the public, and reform policies regarding expiration dates on products, especially with an emphasis on milk.” It “partners with more than 1,000 moving companies, realtors, corporate housing providers, relocation management companies and apartment communities across the United States and Canada to collect and deliver food to local food banks.” By November 19, 2020 the “network has grown to include more than 1,000 moving companies, many of the world’s leading corporate housing providers, relocation management companies, and more than 1,500 multi-family apartment communities. To date, Move For Hunger’s network has collected and delivered more than 19 million pounds of food – providing 16 million meals.” “People throw away a lot of things when they move, including food – food that could be delivered to a family in need rather than just left behind. With this simple observation, Move For Hunger was born. In 2009, the organization started building a network among relocation professionals to collect those food items and deliver them to food banks across the country.”

Website: https://moveforhunger.org/

Tags: Canada, Food Waste Organizations

**MYSaveFood Network** (Malaysia) is an initiative headed by the Agriculture Minister represented by the Malaysian Agricultural Research & Development Institute (Mardi) to reduce food loss and food waste in the country. It was launched in March 2016 by YAB Dato’ Seri, Dr. Ahmad Zahid Hamidi, Deputy Prime, Minister Malaysia and Dr. Jose Graciano, Director General of FAO in conjunction with the 33rd Asia Pacific Regional Conference at PutraJaya International Convention Centre.

Website: http://www.comcec.org/en/wp-content/uploads/2017/02/9-AGR-MLY.pdf

**National Campaign on Reducing Food Waste: Don’t You Waste Food** --DYWF– (India) “is an awareness programme, aimed at reducing food wastage at individual, household and institutional levels, thereby creating an impact at the local, national and global level.” It was launched by Sri Sri Babaji of System Research Society in Patna in December 2017. As of March 2019, it had completed the first phase of the campaign, having covered four cities; Patna, Nagpur, Ahmedabad and Guwahati. Seelso Don’t You Waste Food Campaign (qv).

Website: http://www.facebook.com/pg/dontwastefood.dywf.org/posts/

**No Food Left Behind Campaign** (New York City) is a project of Congregation Ohab Zedek, It is intended “to educate community members about why it is important to waste less food and how to go about doing it. By providing helpful information and resources, No Food Left Behind is helping to remove barriers for people in order to make it easy to reduce food waste and save money. The team connects with residents face to face at the farmers market and with their food waste challenge, which... makes the most lasting changes and can inspire others at work and school.”

Website: https://www.ozny.org/no-food-left-behind-campaign.html

**No Food Waste** (Manhattan, New York) was a campaign organized by The Foodstand (qv app) and its partner, Sustainable America. It was launched in May-June 2016 to “to promote public awareness and understanding about more sustainable eating practices by offering tips and ideas on how individuals and families can eat better. The campaign hopes to empower the community to ‘ask what’s on their plate.’” It “is currently partnering with schools to help students and staff cut down on food waste.”

Website: https://www.thefoodstand.com/no-food-waste

**No Taste for Waste** (US) is an initiative “meant to raise awareness about the issue of food waste and unite all of us – farmers and families – in making changes to reduce it.” It was launched by American Farm Bureau Federation. Partners include Land O’Lakes SUSTAIN, Valent BioSciences Corporation, FLM Harvest, the CropLife Foundation, and Meredith Agrimedia in April 2018.

Website: http://notasteforwaste.org/

**NYC WasteLe$$** (New York) “is a program to help businesses, agencies, and individuals learn more about waste prevention. Waste prevention refers to eliminating or reducing the amount of materials discarded, either as trash or recyclables... Participating restaurants prevented an estimated 52,000 pounds of food waste per year through composting, and stadiums and arenas prevented an estimated 8,000 pounds of reusable goods waste annually through donations.” Website: http://www.healthyatc.org/index.php?controller=index&module=PromisePractice&action=view&pid=3429

**NYC Food Waste Fair** (New York) “is an annual expo-style event that includes workshops, digital content, and live demonstrations to support businesses with tools to reduce waste. In 2017, the NYC Food Waste Fair brought together more than 35 expert and city government officials who led workshops on compliance, offered guidance on how to achieve cost-effective results, and hosted interactive panel discussions, cooking demonstrations, and video programming with more than 75 food waste exhibitors.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.foodwastefair.nyc/

**OECD Food Chain Analysis Network** “provides a broad platform for dialogue building on analytical work and policy experiences on emerging issues of relevance to the food chain. It consists of government officials, international organizations, industry stakeholders, consumers, academic experts, and non-governmental organizations.” The Network’s annual meeting held in June 2013 was “dedicated to the issue of reducing food waste along the supply chain.” Its objectives were to “help improve data and policy information on food waste, allow exchange of analysis and best practices, and identify appropriate policy and industry responses to food waste.”

Website: http://www.oecd.org/site/agrfcn/4th-oecd-food-chain-analysis-network-meeting-june-2013.htm

**Pacific Coast Collaborative** -–PCC– (West Coast, North America) “has launched the West Coast Voluntary Agreement to Reduce Wasted Food. It’s an easy way for food retailers throughout British Columbia, Washington, Oregon, California, and the cities of Vancouver, Seattle, Portland, San Francisco, Oakland, and Los Angeles to work with their suppliers to help cut the amount of food wasted in the region by 50 percent by 2030, which is in line with the U.S. Department of Agriculture’s U.S. Food Loss and Waste 2030 Champions goal and Sustainable Development Goal 12.3 from the United Nations.”“Together with ReFED, World Wildlife Fund (WWF), and WRAP, the PCC is calling on food retailers and their supply chain partners and food manufacturers to join the West Coast Voluntary Agreement to Reduce Wasted Food. The PCC’s goal is to reduce and prevent wasted food in the region by 50% by 2030.”

Website: http://pacificcoastcollaborative.org/food-waste/

Tags: Canada, Food Waste Projects

**Perfectly Imperfect** (UK) is a campaign by Tesco to sell “fruit and veg that was previously outside of our specifications, at a great price.” It was launched in 2016.

Website: https://www.ourtesco.com/2016/04/14/our-perfectly-imperfect-range/

**Perfectly Imperfect** **Produce** (Cleveland, Ohio)has the mission to reduce food waste and improve healthy food access for all. For every box purchased, we donate produce to local food pantries. Inside each box are fruits and vegetables not quite “pretty” enough for the grocery store, or that would have been otherwise thrown away. It was founded in May 2016 by Ashley Weingart. It is expanding into central Ohio.

Website: https://www.perfectlyimperfectproduce.com/

**#PerfectlyGood** (UK) is a campaign by Approved Food (qv), an online retailer of short-dated and residual stock food and beverages, to reduce food waste in the United Kingdom.

Website: http://store.approvedfood.co.uk/perfectlygood

**Peak Plate** “is a collaborative project dedicated to accelerating change in the choice and quality of food we eat. To support a sustainable food system, PEAK PLATE connects peak-of season ingredients to chefs who then pass it on to consumers who hunger for it, while simultaneously distributing the inordinate amount of food that is typically wasted during peak of harvest.” [Description Food Tank]

Website: www.peakplate.com

**Postharvest Education Foundation** (La Pine, Oregon) is nonprofit public benefit corporation with the mission “to provide innovative programs that motivate and empower people to reduce food losses and waste.” It has “created several online learning programs for people associated with small scale farms in underdeveloped countries, and mentor them in helping reduce food waste.” It “also provide post-harvest farming tools, providing free training materials, as well.” [Source: Aggarwal, Alisha, March 10, 2017] Its “programs focus specifically on the circumstances that developing countries face in the food system.” It was established in 2011 and it is a member of the SAVE FOOD! Initiative (qv).

Website: http://www.postharvest.org/home0.aspx

**Prominent** (Finland) is a project of the VTT Technical Research Centre of Finland which analyzes “the protein levels in wheat and rice side-streams (trails of waste made during food production). The research team is working to extract proteins that could be used as substitutes for meat and dairy. These plant-based items could be used in pasta, cakes, yoghurts, drinks, and biscuits.”

Website: https://cordis.europa.eu/project/rcn/197850\_en.html

**Prosalus** (Madrid, Spain) is “a non-governmental development cooperation organization (NGDO) whose mission is to promote respect, protection and guarantee of human rights to food, health and water and sanitation. One of the lines of work of Prosalus is related to the recognition of the right to food and an important aspect is the reduction of food waste. Following the collaborative philosophy, we set up this network that facilitates the exchange and reduction of waste. This initiative has the financing of Territorios Solidarios of BBVA, the Madrid City Council and with the collaboration of the Center for Innovation in Technology for Human Development (itdUPM).” Its app is Yo no desperdicio (qv).

Website: https://www.prosalus.es/es/quienes-somos

**Qantas Food ResQ** (Australia) is a program of Qantas airlines and OzHarvest (qv). Qantas and OzHarvest volunteers “treasure hunt through the catering boxes on the lookout for packaged items such as sweet treats and whole fruit to salvage.” They “have developed a process to collect the abundance of untouched food, which is then collected by OzHarvest vans.”

Website: http://www.ozharvest.org/tag/food-resq/

**Quality and Food Loss Network** See Horticultural Quality and Food Loss Network

**REAMIT** (Northern Europe) is a project that “proposes to adapt existing innovative technologies and apply them to agri-food supply chain management in Northern Europe. Reducing food waste is an absolute priority for the EU (88M tonnes or €143B per year of waste), which is committed to halving food waste by 2030 by focusing on all stages of the supply chain.”

Website: https://www.nweurope.eu/projects/project-search/reamit-improving-resource-efficiency-of-agribusiness-supply-chains-by-minimising-waste-using-big-data-and-internet-of-things-sensors/

**RE-f-USE** (Durham, UK) is a branch of the Real Junk Food Project” (qv). It runs “pop-up restaurant events on the last weekend of every month in cafes around County Durham. Intercepting food before it becomes waste and serving up delicious meals at pop-up events, on a Pay As You Feel basis.”

Website: https://www.facebook.com/refusecic/

**ReFood** (U.K.) “is the European market leader in food waste recycling. We offer businesses of all sizes an alternative to sending unwanted food to landfill with our safe, secure, closed-loop, end-to-end solution. We improve companies’ green credentials, reduce their carbon footprint and lower their overall food waste disposal costs by up to 50%. By combining the very best knowledge and technology with decades of experience in environmentally sustainable practices, we deliver the ultimate recycling service to private and public sectors across the UK. And, our cutting-edge Anaerobic Digestion facilities create renewable energy as well as ReGrow, our nutrient-rich biofertiliser.” It “has lobbied for a UK-wide ban since launching its ‘Vision 2020' roadmap in 2013. The organisation believes that achieving the goal of preventing all food waste from going to landfill would be impossible without legislative support.”

Website: www.refood.co.uk

**Refood** (Canada) is a social enterprise which converts excess or defected produce of local vendors into healthy lunches for homeless people and elementary school students.” It “picks up excess produce from restaurants, stores, and other vendors, utilizes a team of chefs to prepare meals with the picked up food, then distributes these meals to local shelters and schools.”

Website: http://refood.ca

**ReFood** (Denmark). See Daka ReFood.

**Real Bread Campaign, The** is an “initiative to encourage and help small, independent bakeries reduce the number of surplus loaves they produce.” It is “is part of Sustain: the Alliance for Better Food and Farming (qv) that supports a reduction in food surplus, loss and waste. It is funded by membership fees, donations and charitable grants.

Website: https://www.sustainweb.org/realbread/no\_loaf\_lost/

**Real Junk Food Manchester** is a non-profit organization that tackles “environmental and social problems through a mix of practical action and campaigning. We intercept food that would otherwise go to waste, and transform it into amazing meals for everyone and anyone, on a pay-as-you-feel basis.” In September 2018, it opened a non-profit food waste catering business. See Open Kitchen MCR.

Website: http://www.realjunkfoodmanchester.co.uk

**Real Junk Food Project Sheffield** “is a non-profit social enterprise saving food from being wasted and making it available to the people of Sheffield.” In November 2018 it launched a campaign. Food Works not Food Waste is a crowdfunding campaign to help launch a “sustainable food hub” in Sheffield.

Website: https://realjunkfoodsheffield.com

**Real Junk Food Project, The** (TRJFP) is “a global, organic network of pay as you feel cafes.” It diverts “food destined for waste and use it to create delicious and healthy meals.” As of December 2016, it had network of 120 cafes in seven countries, including the United Kingdom, Israel, TRJFP France (founded in May 2016), Rowville Community Kitchen in Victoria, Australia, and TRJFP South Africa, which is a campaign sponsored by UPcycle Project. It was founded in December 2013 by Adam Smith.

Website: http://www.trjfp.com

**#RecipeForDisaster** is a global food waste movement for change, launched by the United Nations World Food Programme. It is “a social media movement that seeks to spotlight the issue of food waste—and the simple solutions we can all take to tackle it.”

US Website: https://wfpusa.org/articles/recipefordisaster-join-the-movement/

**Recycle Smart** (Contra Costa, California) is a program of The Central Contra Costa Solid Waste Authority. It “is dedicated to developing and delivering high quality, cost effective solid waste reduction, recycling, and refuse programs that provide and promote sustainability in our communities...” It sends “food waste to East Bay Municipal Utility District’s (EBMUD) water treatment facility, where EBMUD not only treats water, but also takes food scraps from restaurants and supermarkets and converts them into renewable energy. The food, along with sewage biosolids and other organic waste, gets digested by bacteria that produce enough methane gas to power the entire facility.” [Description: Hazelett, Evan, March 13, 2017]

Website: http://www.recyclesmart.org/

**ReFED** --ReThink Food Waste through Economics and Data– (Berkeley, California based) is a non-profit-business-government “collaboration of over thirty business, nonprofit, foundation and government leaders committed to reducing United States food waste in the United States. ReFED seeks to unlock new philanthropic and investment capital, along with technology, business and policy innovation, to achieve this goal, which will catalyze tens of thousands of new jobs, recover billions of meals annually for the hungry, and reduce national water use and greenhouse gas emissions. ReFED was formed in early 2015 to create a Roadmap to Reduce U.S. Food Waste, the first ever national economic study and action plan driven by a multistakeholder group committed to tackling food waste at scale.”... “In April 2017 ReFED debuted “The Food Waste Innovator Database” (qv), an interactive map that pinpoints 400 food waste innovators throughout the US and Canada. It launched its Nonprofit Food Recovery Accelerator (qv) in 2019 and the digital platform Insights Engine (qv) in 2020. Dana Gunders was appointed its Executive Director in March 2020. In 2020 it launched the COVID-19 Food Waste Solutions fund, which sought donors who want to help. As of August 4, 2020.” it has raised $3.5 million, allocated to 35 for-profit and nonprofit organizations.” In November 2020, ReFED announced that in 2021 it would release its “Insights Engine (qv),” an “online hub for both data and insights around the global food waste problem. Some features will include in-depth analyses on existing food waste solutions, a directory of these existing solutions and companies, a calculator that shows food waste’s impact on both the environment and food insecurity, and financial analysis that will help direct the private and philanthropic capital needed to fund new solutions.” It claims to be “the only national nonprofit focused exclusively on ending food loss and waste across the food system.”

Website: http://www.refed.com

**ReFED’s The Food Waste Innovator Database** “focuses on food waste innovation, but there are a number of complementary tools that list additional organizations tackling food waste.” It includes 1) ReFED’s Policy Tool – A comprehensive overview of federal and state policies that facilitate food waste reduction and diversion. 2) Food Rescue Locator – A directory of organizations across the U.S. that rescue, glean, transport, prepare, and distribute food to food insecure populations. 3) OpenIDEO Food Waste Initiatives– OpenIDEO ran the global “Food Waste Challenge” in 2016 and continues this momentum through the Food Waste Alliance innovation community. 4) Further with Food– An online hub and first-of-its-kind aggregator of existing food waste research and resources. And 5) BioCycle Resources– Searchable databases of composting facilities, anaerobic digestion facilities, and organics collection services across the U.S. and Canada.

Website: https://www.refed.com/tools/innovator-database/

**REFRESH** (Wageningen, Netherlands) --Resource Efficient Food and dRink for Entire Supply cHain (REFRESH) --is a European research project “to contribute significantly towards the objective of reducing food waste across the EU by 30% by 2025 (which amounts to between 25 to 40 million tonnes of food not being wasted in 2025, worth tens of billions of Euros a year) and maximizing the value from unavoidable food waste and packaging materials. To achieve this ambitious goal, we will adopt a systemic approach and use cutting edge science to enable action by businesses, consumers and public authorities. A central ambition of the REFRESH project is to develop a ‘Framework for Action’ model that is based on strategic agreements across all stages of the supply chain (backed by Governments), delivered through collaborative working and supported by evidence-based tools to allow targeted, cost effective interventions. Success will support transformation towards a more sustainable and secure EU food system, benefitting Europe’s economy, environment and society.” Four videos were developed for the REFRESH project by the Ecologic Institute (qv). REFRESH was “funded by the Horizon 2020 Framework Programme of the European Union under Grant Agreement no. 641933.” The project ended in 2019. For other reports, platforms, etc., search for REFRESH

Website: http://eu-refresh.org/

**REFRESH Community of Experts** (CoE) is “a virtual resource and knowledge sharing platform.” In 2019 it “launched a series of four webinars on ‘Tackling Food Waste Across the Supply Chain’. The series will demonstrate how policy makers, manufacturers, retailers, distributors, municipalities and many more organisations involved in the food supply chain can effectively address food waste.”

Website: www.refreshcoe.eu/refresh-webinar-series

**REFRESH**. “REFRESH Final Conference 2019: Fresh Ideas to Reduce Food Waste and Valorise Surplus Food.” May 10, 2019 in the Disseny Hub, Barcelona, Spain. Retrieved at https://eu-refresh.org/conference2019

**Re:Food** [or Refood] Kuwait) is a non-profit that aims to eliminate food waste in the food & beverage industry of Kuwait through its initiatives and continuous operations. The most prominent operation at Refood is collecting excess food from local suppliers, manufacturers, and distributors, and rechanneling that food as grocery packages to families in need.” It was started in 2014 by Maryam Aleisa and her family.

Website: http://www.refoodkuwait.org/

**Rescuing Leftover Cuisine, Inc. --RLC– (New York)** is a national not-for-profit organization that provides solutions for food waste, and provides food for the insecure. It operates “in 12 cities and headquartered in New York City, that provides solutions to prevent excess wholesome cuisine from being wasted. RLC provides services such as food waste consulting, excess food delivery, co-branding services, and tax credit assistance.” Founded in 2013 by Robert Lee and Louisa Chen, its mission is to be “the world’s most widely used solution for companies and individuals to eliminate food waste in their communities.” Its app Rescuing Leftover Cuisine (qv) “alerts volunteers when restaurants have unserved food so it can be ferried to homeless shelters instead of being thrown away.” As of May 2018 it was reportedly operating “in 16 cities and headquartered in New York City, that provides solutions to prevent excess wholesome cuisine from being wasted. RLC provides services such as food waste consulting, excess food delivery, co-branding services, and tax credit assistance.” See also Socially Conscious Beer. Interview with Robert Lee at https://www.waste360.com/food-waste/non-profit-aims-fight-food-insecurity-waste-even-uncertain-times

Website: http://www.rescuingleftovercuisine.org/

**Respect Food** is an initiative by Grundig corporation that “aims to inspire everyone to fight with us, by showing people how to tackle waste in kitchens with innovative products.” It has cooperated with several other projects, including “Food for the Soul” (qv) projects in Milan (Italy), Rio (Brazil) as part of the Olympics and now in London (England); Refettorio Felix (qv) including a limited-edition fridge freezer painted by French graffiti artist Thierry Noir, to highlight the issue of food wastage. It has donated fridges and/or products to UKHarvest (qv) Felix Project (qv) and Toast Ale (qv).

Website: https://www.respectfood.com/

**Re-plate** (Berkeley, California) –or Replate– “creates technology to redistribute surplus food from businesses and events directly to nonprofits in need. Leveraging the gig economy, it creates jobs while providing a simple platform for businesses and caterers to reduce their waste while supporting members of their community.” It “works with on-demand delivery services like DoorDash to pick up food donations from businesses as efficiently as possible.”

Website: https://www.re-plate.org/

**ReProduce 81** (Spokane, Washington) provides “education of food waste to students in the Spokane Public Schools while creating a community that implements food recovery methods focused on the profound impact it has on the lives in the Spokane community.” It “is sponsored by several local organizations, including The Smith-Barbieri Progressive Fund, Catholic Charities Spokane, 2nd Harvest, and Communities in Schools Spokane County.”

Website: https://spokaneedibletreeproject.org/reproduce-81

**Rethink Food Waste Challenge** (Deschutes County, Oregon) is a four week program beginning May 14, 2018 to “encourage behavior changes by asking each participating household to weigh and record their cumulative wasted food each week. During the four-week challenge, participants will receive tips and resources about ways to prevent wasted food through simple behavior changes.”

Website: http://www.RethinkWasteProject.org/FoodWaste/

**RLC**. See Rescuing Leftover Cuisine.

**RLC Massachusetts** is a program of Rescuing Leftover Cuisine (qv).

Website: https://www.rescuingleftovercuisine.org/massachusetts

**Rock and Wrap it Up!** (based in NYC, works nationally) arranges the collection and local donation of leftover food and other basic necessities from rock concerts, sporting events, hotels, corporate meetings, political rallies, and school cafeterias. Since its inception in 1994, the group has collaborated with 150 bands, 200 schools and universities, and 30 sports franchises to feed millions of people.... “Since the beginning of the pandemic, Rock and Wrap it Up has collected thousands of pounds worth of food from Madison Square Garden and MetLife Stadium. As of early April, film and TV partners have donated over 2,000 additional pounds of food.”

Website: http://rockandwrapitup.org/

**Rockefeller Foundation, The** “headquartered in New York City, supports and partners with Universities and nonprofit organizations that take action against food waste by addressing the question. “how can we sustainably nourish the world with dignity and equity, without breaking the back of our planet?” Through their support, they helped create Trash Hunger, Not Food: A Guide to End Food Waste on Campus, a toolkit and website that offers resources to students who seek to reduce waste. In partnership with the Natural Resources Defense Council (NRDC), they examined the amount and kinds of food waste in Denver, Nashville, and New York City to identify opportunities to tackle food waste. They launched YieldWise Food Loss in 2016, aimed at reducing food loss and waste by half of current amounts and YieldWise Food Waste, which focuses on food waste in the U.S.”

[Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://www.rockefellerfoundation.org/our-work/topics/food/

**Rolling Tomato** (Boise, Idaho) partners “with 25+ food donors in commercial kitchens at restaurants, hospitals, caterers, and local farmers market vendors who have excess nutritious food.” and it “partners with 25+ food recipient organizations and deliver that food quickly and safely to people in need.”

Website: https://www.rollingtomato.org/

Tags: Organizations

**Salvage Supperclub** was launched in new York City. It offers salvaged food in an actual dumpster in summer.”

Website: http://www.salvagesupperclub.com/press

**Rolling Tomato** (Boise, Idaho) partners “with 25+ food donors in commercial kitchens at restaurants, hospitals, caterers, and local farmers market vendors who have excess nutritious food.” and it “partners with 25+ food recipient organizations and deliver that food quickly and safely to people in need.”

Website: https://www.rollingtomato.org/

Tags: Organizations

**Samen tegen Foodverpilling Foundation** --Together against Food Waste-- (Netherlands) is a campaign that “aims to cut food waste in half by the year 2030.”

Website:

**Satisfeito** (São Paulo, Brazil- based), which means “satisfied” in Portuguese, is an initiative of “Stop Hunger”(qv) that prevents food waste and combats child hunger by providing restaurants and their customers the chance to help nonprofit organizations around the world. At the restaurants that take part in the Satisfeito Program, there is a specific icon next to some of the plates. This icon means that this plate can also be ordered in the Satisfeito version, which is the same plate, but one-third smaller. The restaurant’s savings from serving the smaller portion will be transferred to organizations that fight child hunger.” [Description Food Tank] It was launched in 2012, and as of 2016, about 60 restaurants participate in the initiative, most are in São Paulo, but some are in other cities in Brazil, Mexico and South Africa.

Website: http://www.satisfeito.com/en

**SAVE FOOD Initiative** “is a joint campaign instituted by the Food and Agriculture Organization of the United Nations and Messe Düsseldorf GmbH to fight global food loss. SAVE FOOD aims at networking stakeholders in industry, politics and research, encouraging dialogue and helping to develop solutions along the food value chain. One of its aims is to enlist the support of industry in initiating and sponsoring its own SAVE FOOD projects. The 2nd edition of the international SAVE FOOD conference along with an exhibition” took place in May 2014 during interpack in Düsseldorf.

Website: http://www.save-food.org/

**Save Food Asia-Pacific Campaign** (Asia-Pacific) or or “Save Food AP” is an initiative of the Food and Agriculture Organization’s (FAO) Regional Office for Asia and the Pacific (FAO-RAP) in collaboration with Asian Institute of Technology (AIT). It is designed to “raise awareness and advocate for actions at the regional level to reduce food losses and particularly the growing problem of table waste in the region.” This educational initiative provides resources to combat this waste issue and works to promote sustainable consumption.

Website: http://www.savefood.net/what-are-food-loss-and-food-waste/

**Save Food Save the World** (Thailand) is “a food waste management project designed to minimise waste in food production, in collaboration with Food Innopolis, and the National Science and Technology Development Agency (NSTDA). THAI Catering will reduce its food waste and cabin waste as well as environmental impact, on top of enhancing effective resource management.”

Website: ???

**Save Food, Share Food, Share Joy** (India) is an initiative of Food Safety and Standards Authority of India Ministry of Health and Family Welfare, Government of India and major Food Sharing Organizations across India prevent food being lost or wasted throughout the supply chain, from initial production down to final household consumption. Its goals are: 1) Recover the surplus food generated to feed the needy and hungry; 2) Reduce the amount of

food waste generated; and 3) ncrease the amount of safe and nutritious food donated to those in need. It began in December 2017.

Website: https://www.ifra.org.in

**Save the Food Campaign** or Savethefood.com (US) “is a national public service campaign to combat food waste. It is a partnership between the Ad Council and the Natural Resources Defense Council (qv) “aimed at reducing this waste from consumers, who are directly responsible for a larger chunk of food waste than grocery stores, restaurants or any other single part of the supply chain.” It was launched in April 2016. Its tagline is “Cook it, Store it, Save it. Just Don’t Waste It.” As part of the campaign, NRDC developed a program with Amazon’s Alexa (qv) to help reduce food waste. It has developed a “Store it: Our Interactive Storage Guide - with Tips, Tricks, and Info to Keep Your Food Fresh and Tasty for as Long as Possible” (qv), in cooperation with the Ad Council and the Natural Resources Defense Council (NRDC). It also has a meal planning app, Meal Prep Mate (qv). Retrieved at https://www.savethefood.com/storage

Website: http://www.savethefood.com/

**Save the Food Cincinnati** (Ohio, US) is a campaign “working to reduce food waste that comes out of restaurants.” It “aims to keep food from landfills through advocacy and education.” It was launched by the non-profit Green Umbrella in Cincinnati.

Website: https://www.greenumbrella.org/Latest-Green-News/4717070

**Save The Food, San Diego!** (California) is a “countywide consumer education program that teaches San Diegans about different strategies for food waste reduction, including proper storage for vegetables, proper storage for fruits, zero waste cooking, and smart planning.”

Website: http://www.sdfsa.org/save-the-food-san-diego

**Save More Than Food: Make a Difference** (Central Ohio) is an anti-food waste awareness campaign launched by the Solid Waste Authority of Central Ohio (SWACO. Its goal is to keep food out of the landfill and reclaim it for a resource. Their goal is to reduce food waste in Central Ohio food waste in half by 2030. It was launched September 15, 2020.

Website: https://savemorethanfood.org/

Tags: Campaigns

**SavFood** (Rotterdam, Netherlands) is a startup committed to producing new and innovative products from potential food waste, excess produce and residual flows.”

Website: https://www.savfood.org/

**SavingFood** (Europe) was a project (January 2016 – April 2018) that “had the objective to tackle food waste, by developing an innovative solution to fight hunger through the redistribution of surplus food to welfare organisations that support people in need. Moving forward from existing food redistribution channels, the project created a social movement for reducing food waste, by engaging all actors of the food waste cycle to become part of the solution.” It issued 3 white papers.

Website: http://smit.vub.ac.be/savingfood-project

**Savour Food** (Cork, Ireland) “is a food waste reduction initiative for business. The Clean Technology Centre (CIT), SECAD and Ballyhoura Development CLG have joined forces to assist businesses to cut food waste costs. This pilot programme is funded by the Department of Agriculture, Food and the Marine from the Department’s Rural Innovation and Development Fund.” It assists “businesses in East Cork, Clonakilty and Ballyhoura regions to cut food waste and waste costs.” It “is encouraging Munster food businesses to reduce food waste, with restaurants providing take-away food boxes to consumers who would like to bring their leftovers home with them.”

Website: https://savourfood.ie/

**Say No To Food Waste** (Global) is “an organization that aims to fight food waste through awareness raising with events, blogs and interesting info-graphics. No one wants to waste food and natural resources, yet 1/3 of produced food is wasted. By bringing more attention to the problems and listing their solutions, we strive to make food waste a thing of the past.” Its mission “is to make the problem of food waste understandable by raising awareness in different ways: videos, articles, campaigns, blogs and discussions.” It was founded in 2012. It issued Hokuma Karimova and Piotr Wielezynski. “Food Waste – An Analysis of the Retail Sector” in 2012 (qv). Retrieved at https://www.scribd.com/document/112974658/Food-Waste

Website: https://saynotofoodwaste.org/

**Schnippeldisko** (Germany) is a free, public event orgasnized by Slow Food Youth Deutschland. It has been underway since 2012. The 2018 event was prepared under the guidance of Wam Kat, activist-chef and organizer of the Fläming Kitchen (qv). In 2018, the soup was used to feed the demonstrators at the “Wir haben es satt!”

Website: http://slowfoodyouth.de/was-wir-tun/schnippeldisko/

**Scholars of Sustenance** --SOS– (North Carolina based) is a food rescue charity operating in Asia. In Bangkok, Thailand, it is a non-profit food rescue foundation launched in 2012 by Bo H. Holmgreen. It collects food from large tourist hotels and supermarkets and distributes it to those in need. Its “food rescue charter was approved in 2014 when our non-profit status was established and local foundation paperwork was filed in Thailand. By 2015, our Thai foundation was pioneering these principles in Bangkok and in 2016 we established SOS Indonesia” and in Phuket.

Website: https://www.scholarsofsustenance.org/

Tags: Asia, Food Waste Days, Food Waste Organizations

**Share Food, Cut Waste** (Italy) is massive open online course (MOOC) on food waste. It is a joint initiative of Politecnico di Milano (POLMI) and Fondazione Banco Alimentare ONLUS (qv), a large Italian food bank.

Website: https://www.pok.polimi.it/courses/course-v1:Polimi+SFCW101+2017\_M9/about

**Sifted** (US) is “the outsourced chef team to the nation’s fastest-growing companies. Harnessing behavioral science and data analytics, Sifted creates high-impact lunch programs that drive employee engagement. With in-house chefs and dedicated account managers, Sifted is the only national end-to-end provider of recurring lunch programs.” It started a “national partnership with food recovery agency Copia in December of 2018. Since then, they’ve donated almost 43,000 meals and will end the year giving over 100,000 meals.”

Website: https://www.sifted.co/donations

**SIG5**. See Food Waste Recovery Group

**#SinDesperdicio** –#NoFoodWaste– (Latin America and the Caribbean) is a “platform” that “brings together businesses such as The Coca-Cola Company, Nestlé, Grupo Bimbo, Oxxo and Dow Chemical” with the Inter-American Development Bank (IDB) to combat food loss and waste in Latin America and the Caribbean. It was launched in in October 2018 and will initially “develop pilot projects in Mexico, Colombia and Argentina with a view to quickly expand to other nations in the region.” It “will also promote behavioural changes through awareness and training campaigns aimed at minimizing food waste among producers.” Other partners include the United Nations Food and Agriculture Organization, the Global Food Banking Network, the Consumer Goods Forum (CGF), and the World Resources Institute.

Website: https://sindesperdicio.net/en/

**Släng Inte Maten** (Sweden) is a campaign by the Konsumentföreningen Stockholm to prevent food waste.

Website: http://slangintematen.se/

**Small Change, Big Difference** (London) is a campaign that intends to show “Londoners how they can reduce the food that is waste and encouraging them to recycle the inedible bits.” It is “part of a project called TRiFOCAL, we’re funded through the EU Life programme, with match funding (and a lot of hard work) coming from our partners: WRAP, the London Waste and Recycling Board (LWARB) and Groundwork London.” See also Waste-Less Food Festival.

Website: http://smallchangebigdifference.london/

**Smarter Lunchrooms Movement** (US) “is dedicated to providing schools with the knowledge, motivation, and resources needed to build a lunchroom environment that makes healthy food choices the easy choice. The Movement brings evidence from the fields of economics, marketing, and psychology into the school cafeteria. Smarter Lunchrooms strategies are free or low-cost solutions that nudge students to voluntarily select the healthiest food in the lunchroom. Smarter Lunchrooms can see less waste, higher participation, more satisfied students, and increased consumption of important nutrient-rich foods.” It was created by Cornell University professors Dr. David Just and Dr. Brian Wansink. Its National Office is located at The Cornell Center for Behavioral Economics, which is funded in part by U.S.D.A. E.R.S/F.N.S.

Website: https://www.smarterlunchrooms.org

**SOS** See Scholars of Sustenance

**South Carolina Advocates for Agriculture** is “a non-profit created in 2005 to help promote agriculture in South Carolina. In 2020 it launched a project “Farmers to Food Banks” with Certified South Carolina to buy food from South Carolina farmers and distribute it to food banks.

Website: https://www.scadvocates4ag.org/

**Spoiled Rotten** (UK) is part of WRAP’s larger Love Food Hate Waste (qv) campaign. It encourages “people to better plan their meals, in order to prevent unintentional food waste from people buying more than they need.” It includes “advice on how to ensure householders don’t overbuy food, such as taking a photo of the contents of their fridge – a #FridgeShelfie – before they go shopping, while on Tuesday 11 June, Masterchef quarter-finalist Imran Nathoo will be taking over the Love Food Hate Waste Instagram account (@LFHW\_UK) to share his tips on how to make the most of the food you have.” It went live June 10, 2019.

Website: https://www.lovefoodhatewaste.com/article/spoiled-rotten

**Spoiler Alert** (Boston-based) is a venture-backed technology startup “helping food manufacturers, wholesale distributors, and grocery retailers manage unsold inventory more effectively.” It “offers a collaborative, online platform and value-added services that enable food businesses, farms, and nonprofits to create or recover value from surplus food and organic waste. Our scalable technology platform: Provides real-time capabilities to create and manage food donations, buy-sell transactions, and distributions networks; Enables organizations to coordinate and simplify fulfillment; and offers relevant accounting and reporting systems to capture tax benefits and document important financial, environmental, and social metrics. Born out of MIT in June 2015, Spoiler Alert was a 2015 winner of MassChallenge and member of the Spring 2016 cohort of Techstars Boston.” Emily Malina and Ricky Ashenfelter were its co-founders. It also operates Spoiler Alert’s Enterprise (qv), and it has produced “A Beginner’s Guide to Food Waste” (qv) and “A Strategic Guide for Using Data to Drive Food Loss and Waste Reductions” (qv). See also its initiative with KeHE (qv). Material Impact, Inc. is doing business as Spoiler Alert.

Website: https://www.foodspoileralert.com/

**Square Roots** “is an urban farming accelerator in New York City that builds vertical hydroponic farms in shipping containers. Entrepreneurial students at the accelerator grow spray-free leafy greens in indoor farms in the heart of Brooklyn and deliver their products directly to the offices of customers. The accelerator graduated its first class of students in 2017.” [Description: Axe, Sarah. “27 Organizations in New York City Combating Food Waste.” Food Tank, September 20, 2018.]

Website: https://squarerootsgrow.com/

**Square Roots** (Nova Scotia, Canada) “fights food insecurity, food deserts and food waste in Nova Scotia through a monthly, affordable and healthy food bundle service... The food bundles feature 4.5 kilograms of fruits and vegetables sourced locally from the Annapolis Valley. The produce has imperfections so they can’t be sold in stores but they’re perfectly good to eat. It was launched in October 2016 by Enactus (qv), a student organization, at Saint Mary’s University.

Website: https://www.facebook.com/SquareRootsSMU/ or https://www.enactussmu.ca/square-roots/?fbclid=IwAR20h5Vv7r1GvWPEv8DCQYDKb5I7X0SXsw3zMXDdFxa33HlF\_Kbmg-SHB70

**Stëmm vun der Strooss** “Voice of the Street” (Luxembourg) “encourages the social and professional integration of underprivileged but also discriminated individuals. Appointed and concerted by the health minister, the non-profit association collaborates with the Luxembourgish Red Cross. “Its “‘Stëmm Caddy’ initiative was launched four years ago [2014], and 22 people in the process of professional reintegration collect food – including fresh fruit juice and vegetables – from the Auchan supermarket in Kirchberg and transform it into more than 300 sandwiches on a daily basis.”

Website: http://stemm.lu/en/

**Step Up to the Plate** (UK) is “a voluntary commitment for organisations to halve their levels of food waste by 2020.” Nestle, Sainsbury’s, Waitrose, and Tesco were among the first big-name firms to sign up. The UK government’s food waste tsar Ben Elliot hopes all 250 of the UK’s largest food will sign commitment.

Website: \*\*\*

**Stop Food Waste** (Ireland) is a program funded under the Ireland’s “EPA National Waste Prevention Programme (NWPP). Waste Prevention is the preferred waste management option in Ireland. By not generating waste, we can eliminate the need to handle, transport, treat and dispose of waste. We can also avoid having to pay for these services.” It works “with householders, communities, schools, local authorities, tidy towns groups and businesses providing comprehensive information about the food we waste and how to prevent this through RETHINKING how we shop, store our food, cook it and reuse it. However, there will always be some food waste so also have extensive information on all forms of composting.” It was launched in 2009. In celebrated National Stop Food Waste Week (qv) on June 12-19, 2019. It “is managed by The Clean Technology Centre (CTC) and involves a multi-disciplinary team, based around the country.”

Website: http://www.stopfoodwaste.ie/

**Stop Food Waste Campaign** (Fayetteville, Arkansas) is “an initiative sponsored by Chartwells and the Volunteer Action Center Razorback Food Recovery (qv) to raise student awareness of the detriments of food waste and how they can be alleviated through relatively simple means.” In 2019 the initiative ran from October 28 through November 4.

Website: https://news.uark.edu/articles/50484/razorback-food-recovery-and-chartwells-partner-to-stop-food-waste-

**Stop Food Waste Challenge** (Bradford, Dún Laoghaire-Rathdown, Ireland) engaged “a group of local householders who commit to attending a weekly session on food waste for 4 consecutive weeks in Bradford, Dún Laoghaire-Rathdown during April and May 2018.”

Website: http://stopfoodwaste.ie/events/stop-food-waste-challenge-bradford/

**Stop Food Waste Day** (US) strives to educate and ignite change regarding the food waste epidemic. Its “goal is to draw attention to the problem as well as create and share creative and impactful solutions. An educated consumer can have tremendous influence on how we store, farm, produce and buy our food.” See also Kroger Co.

Website: https://www.stopfoodwasteday.com/what-we-do/

**Stop Hunger** was launched by Sodexo employees in Boston in 1996. It is an independent organization “that operates within the Sodexo ecosystem - employees, customers, consumers, suppliers and shareholders - conducting actions in the 80 countries in which the company operates.” Among its programs include surplus food for distribution from restaurants worldwide (particularly in France, U.S., Peru, Brazil, and India) for donations to support in particular school meals programs that feed the poorest children in Africa, South America, Asia and in France (where it is given to local NGO “Les Restos du Coeur”). The Stop Hunger program in Brazil was created in 2003. It currently operates the “Satisfeito” (qv) initiative to combat food waste and malnutrition.

Website: http://www.stop-hunger.org/home.html

**Stop Spild Af Mad**. See Stop Wasting Food.

**Stop Spild Lokalt** (Denmark) “was founded in 2016 by the then 17-year-old Rasmus Erichsen. He started a Facebook group with the aim of getting private individuals to share their surplus food with each other. Since then, Stop Waste Local has been in rapid development, and therefore today we cover 109 Danish cities and a single Greenlandic. In addition, we now have 15 madoas throughout the country, where we distribute food daily to people who could use an extra help. This applies to the socially disadvantaged, the homeless, institutions and many more.” In July 2020, it announced a program with Coop Denmark (qv).

Website: https://stopspildlokalt.dk/

**Stop Wasting Food** – Stop Spild Af Mad– SSAM (Copenhagen, Denmark) was founded by Selina Juul as a Facebook group in 2008. It “is considered Denmark’s largest nonprofit consumer movement against food waste. Stop Wasting Food is set up by consumers for consumers. It seeks to raise public awareness by organizing campaigns, mobilizing the press and media, encouraging discussion and debate, and organizing events, all with the aim of decreasing the current mountains of food waste.” [Description Food Tank] SSAM is Denmark’s largest non-profit consumer movement against food waste. “Since its foundation in 2008, Stop Wasting Food helped bringing massive focus on food waste on Denmark’s agenda and has achieved a large number of results in Denmark, in collaboration with EU and UN.” See also Foodsharing Copenhagen.

Website: http://stopwastingfoodmovement.org

**Taskforce Circular Economy in Food** (Netherlands) was “launched in January 2017, aims to contribute to preventing and reducing food waste, and become an international frontrunner in the valorisation of agri-food residual streams. The Taskforce is a coalition of companies across the full food supply chain, national and local authorities, a civil society organisation and other invited members. The first official meeting took place in March 2017.” It “has 25 members, including Rabobank, the Ministry of Agriculture, Nature & Food Quality, McDonald’s Netherlands, Voedingscentrum, Hutten Catering, Protix (qv) and Wageningen University & Research.”

Website: https://www.circulaireeconomienederland.nl/ondertekenaars/taskforce+circular+economy+in+food/default.aspx

**Think Tank on Prevention of Food Waste and Food Losses** (Denmark) is a governmental initiative “to strengthen the overall Danish efforts on reducing and preventing food waste and food losses. This will be done by connecting representatives from all levels of the food value chain including businesses, scientists, authorities etc. The Think Tank will particularly focus on activities in the civil society’s battle against food waste; investigate general business opportunities for Danish enterprises; seek out international cooperation opportunities as well as contribute to ensuring improved data and data accessibility. Its board includes “representatives from the entire food chain ‘from farm to fork’, public authorities and the research community to help combating and preventing food waste and food losses.”

Website: **???**

**This is Rubbish** (TiR) is an anti-food waste campaigning body. It was “launched at Feeding the 5000 in 2009, a mass public food waste feast in Trafalgar Square.” It’s goals include 1) reduction of “food waste, through the uptake of our policy asks; 2) Public awareness of the associated solutions and issues, such as food sustainability, equity, depleting resources, and reinforcing the non-monetary ‘value’ of food; 3) to create a “more efficient and resilient supply chain that practices ‘cradle to cradle’ systems and environmental sustainability, and 4) wiped out avoidable waste in the food industry supply chain and the home.

Website: http://www.thisisrubbish.org.uk/

**Too Good for the Bin** (Zu gut für die Tonne!) is an initiative of the German government that gives prizes to tackle food waste. It was launched in March 2012, by Ilse Aigner, Minister for Food, Agriculture, and Consumer Protection. (See also app Too Good for the Bin)

Website: https://www.zugutfuerdietonne.de/praktische-helfer/app/

**Too Good to Waste** (UK) was launched by the Sustainable Restaurant Association (qv) on “October 5 2011, with the aim of raising both consumer and industry awareness about the appalling scale of restaurant food waste, alongside offering viable alternatives for diners and restaurants. It “coordinates restaurant action by providing simple advice on how to reduce food waste, including prep waste and spoilage, and supplying doggy boxes for restaurants to box up, rather than bin leftovers. All of the free boxes were used up, but you can purchase Too Good To Waste branded boxes from London Bio Packaging.”

Website: http://www.toogood-towaste.co.uk/

**Too Good to Waste** (UK) is a one kilogram box of wonky fruit and vegetables sold by Morrison’s which aims to cut down on food waste. The progeam was launched in December 2018.

Website: ???

**Transfernation** (Manhattan, New York) “is a 501(c)3, non-profit organization that uses “technology to tackle a sector of food waste that other organizations don’t have the capacity to reach fast enough with the help of our dedicated team of independently contracted volunteers and drivers.” It is “a logistics company that helps corporate events and cafeterias redistribute their extra food to local homeless shelters and soup kitchens on-demand.” It uses “technology to tackle a sector of food waste that other organizations don’t have the capacity to reach fast enough with the help of our dedicated team of independently contracted volunteers and drivers.” Using its services “allows companies to save on costs of disposal, receive tax receipts for their donations, and contribute significantly to the large-scale hunger and food waste problem in our city.” It was co-founded by Kelsea Suarez, and/or Samir Goal, and Hannah Dehradunwala, the CEO as of May 2018.

Website: http://www.transfernation.org/index.php

**Transition Monmouth** See Food Sense Group

**Transport Network Strategic Investment Tool** (Australia)– TraNSIT-- is a project of CSIRO (qv) It “tracks the movement of every industry road or rail trip in Australia, from farm through to processor, storage facility or manufacturer, through to retailers and export ports. TraNSIT has exciting potential to support the full food supply and consumption chain to improve its efficiency and reduce costs.” [Source: Commonwealth]

Website: csiro.au/en/Research/LWF/Areas/Landscape-management/Livestock-logistics/TRANSIT

**TreeDots** (Singapore) is “an online outlet mall for food items that are still safe for consumption but do not hit the usual (and unnecessary) aesthetic and industry expectations.” It is “a B2B marketplace for such food items to be peddled at a discounted price to our participating F&B companies, non-profit associations, and practically anyone who is capable of clearing and consuming them before they perish – an idea that is the first of its kind in Asia.” It was “cofounded by Singaporean trio Jia Cai Lau, Nicholas Lim and Tylor Jong.”

Website: https://www.thetreedots.com/

Tags: Food Waste Organizations, Singapore

**Tri Cycle Farms** (Fayetteville, Arkansas) is a 501(c) 3 not-for-profit organization with a mission to grow community through soil. It has a food recovery and distribution system. “Volunteers collect prepared foods, dairy, and packaged items from local health food grocers three times a week and deliver the food to nonprofits and schools.” Tri Cycle recovers about 60 tons of food annually. It was founded by Don Bennett.

Website: http://www.tricyclefarms.org/

**TRiFOCAL London** (Transforming City FOod hAbits for Life) – is an initiative led by Resource London and Groundwork London. Its goals are to: 1) Prevent food waste by changing planning, shopping, storage and meal preparation behaviour; 2) Promote healthy and sustainable eating by changing purchasing and preparation practices; and 3) Recycle more unavoidable food waste. It was launched in September 2016 and is funded by a grant from the European Commission.

Website: http://trifocal.eu.com/

**Triple F** (Belgium, Netherlands) “is a program focuses on various residual flows of consumption, such as carrots, beets and potatoes in the Netherlands and leeks, tomatoes and chicory in Belgium. An ‘opportunity card’ of the border region is elaborated with an overview of demand and supply for companies with regard to plant residual flows, including the various technologies that can be used to reestablish residues such as drying, freezing, heating.”

Website: http://www.grensregio.eu/projecten/triple-f-food-from-food

**Twice New Foundation** (Los Angeles area) is a non-profit organization (501c3) that transports event waste and waste from restaurants, bars and hotels “to people in need.”

Website: https://www.twicenew.org/

**Ugly Produce is Beautiful** (New York-based) Educational Campaign “is a global movement of producers, retailers, restaurants and consumers to create awareness and revolution in the food industry by increasing the consumption of ‘ugly’ fruits & vegetables, and to reduce the resulting food waste and pollution. It is also a consumer education campaign by helping you take action (rather than us just talking about it) through recipes, how tos, and tips...” It was started in January 2016 by Sarah Phillips.

Website: http://www.uglyproduceisbeautiful.com/

**United Against Food Waste** is “Europe’s first event chain where the entire food value chain is represented. United Against Food Waste is initiated by the Stop Wasting Food (qv) movement Denmark (Stop Spild Af Mad) with collaboration of EU alliance FUSIONS - the world’s largest alliance against food waste, counting 21 partners from across Europe, including the UN. The United Against Food Waste events are already launched in Denmark, Iceland, Sweden, Finland and Norway with collaboration of The Nordic Council of Ministers and several partners - feeding thousands of people with good and free surplus food, which otherwise would have been wasted.” Its first event was in 2013. In late 2020 it “ created a national public awareness campaign to prevent and reduce food waste” targeting consumers.

Website: http://www.unitedagainstfoodwaste.com/

**United Against Waste** (Switzerland) “is an initiative of the Swiss food service sector for reducing food waste along the food supply chain. Its vision is to halve the amount of food wasted in the supply chain of the food service sector by 2020. Its members are companies and organisations of the entire supply chain - from production and processing to wholesale and hospitality.”

Website: http://www.united-against-waste.ch/

**United Against Food Waste** (Netherlands) is “an effort to become one of the first countries in the world to cut food waste in half.” The initiative was announced in March 2018 “by the Taskforce Circular Economy in Food - which is made up of FMCG and retail companies, as well as research institutes, civil organisations and the government - and the Dutch Ministry of Agriculture will invest €7 million in the project over the next four years.” See also Verspilling is Verrukkelijk.

Website: http://www.unitedagainstfoodwaste.com/

**United Against Food Waste Foundation** (Netherlands) ??? It is directed by A. J. M. (Toine) Timmermans. It is mentioned at https://www.foodingredientsfirst.com/news/united-against-food-waste-food-waste-is-a-symptom-of-a-linear-economy-says-foundation-director.html

Website: ???

**Upcycled Food Association** (Denver, Colorado) is a nonprofit “trade association focused on reducing food waste by growing the upcycled food economy.” It is developing “a formal definition of upcycling and advocate for policies that will inform consumers and accelerate marketplace acceptance of finished products and ingredients.” It was launched in October 2019. It was co-founded by Turner Wyatt and Joel Jelderks. The president of the association as of January 22, 2020 is Caroline Cotto, chief operating officer of Renewal Mill, Oakland, California.

Website: http://upcycledfoods.org/

**U.S. Food Waste Challenge** is a program launched in 2013 by the U.S. Department of Agriculture (USDA), in collaboration with the U.S. Environmental Protection Agency (EPA), producer groups, processors, manufacturers, retailers, charitable organizations and other government agencies “to reduce, recover, and recycle food waste.” By 2014 it had more than 1,000 active participants. In 2015 it called for a 50 percent reduction of food waste by 2030. In November 2016 the USDA and EPA announced the “U.S. Food Loss and Waste 2030 Champions” consisting of 15 inaugural businesses and organizations announced by the U.S. Department of Agriculture that have agreed to reduce food waste by 50 percent by 2030. Corporations include Campbell Soup Company, Conagra Brands, General Mills, Kellogg Company, PepsiCo, Walmart, Wegmans Food Markets, Yum Brands, and the stakeholder Feeding America (qv). In 2020 the USDA and EPA honored six businesses and organizations, who pledged “to cut their food waste and loss by 50% by 2030: Browns Superstores, Compass Group, Giant Eagle, Hello Fresh, Las Vegas Sands, and The Wendy’s Company.”

Website: http://www.usda.gov/wps/portal/usda/usdahome?contentid=2015/09/0257.xml

Website: http://www.usda.gov/wps/portal/usda/usdahome?contentid=2016/11/0245.xml&contentidonly=true

**University City Food Recycling Project** (Philadelphia) “is a partnership between residents, businesses and institutions to reduce the amount of our neighborhood’s food that goes into landfills. Instead, our goal is to put excess food and food waste to good uses that benefit our community, including Feeding hungry people by donating edible food to neighborhood food pantries and transforming inedible food scraps into nutrient rich compost for growing healthy fruits and vegetables.”

http://www.universitycity.org/university-city-food-recycling-project

**Verspilling is Verrukkelijk** --Waste is Delicious or Precious; or Waste is Delightful– (Netherlands) is a platform of entrepreneurs with solutions for food waste. We tackle food waste by showing positively that it can be done differently. We develop tasteful and beautiful products made from food that would otherwise be thrown away, fermented or processed into animal feed. Think soup of crooked vegetables, beer from stale bread or soap made from orange peels. Under our motto Waste is Delightful, we also organize joint events and campaigns to entice companies and consumers to also start reducing food wastage. (Netherlands) is “a platform of entrepreneurs with solutions for food waste. We tackle food waste by positively showing that it can be done differently. We develop tasteful and beautiful products made from food that would otherwise be thrown away, fermented or processed into animal feed. Think of soup of crooked vegetables, beer of old bread or soap made from orange peels. Under our motto Waste is Delightful, we also organize joint events and campaigns to entice companies and consumers to start working on reducing food wastage.” It was launched by 18 Dutch companies in March 2018 and is part of the EU’s United Against Food Waste (qv).

Website: http://verspillingisverrukkelijk.nl

**Vision 2020** (UK) is a program launched by ReFood (qv) to offer a “credible solution” to this ever-growing food waste problem. “Its main aim is to bring about a change in Government strategy, to ban food waste from landfill and instead see it recycled. By achieving this, we’ll also be helping the UK meet its obligations under current Landfill Directives.” It wants “to see an industry-agreed timetable for this ban, with changes introduced swiftly, yet in a manageable order. After all, the clock is ticking and time is not on our side.” It issued a report. “Vision 2020: UK Roadmap to Zero Food Waste to Landfill” (qv) in 2013.

Website: https://www.vision2020.info/about/

**Waste and Resources Action Programme** (WRAP) is a registered charity that “works with governments, businesses and communities to deliver practical solutions to improve resource efficiency.” Its “mission is to accelerate the move to a sustainable, resource-efficient economy by: re-inventing how we design, produce and sell products, re-thinking how we use and consume products, and re-defining what is possible through re-use and recycling.” It launched the “Love Food Hate Waste” (qv) campaign in 2007. Other WRAP projects include the Food Waste Diary app (qv), the Love Food Hate Waste app (qv), Spoiled Rotten (qv) and Guardians of Grub. It director as of January 8, 2020 is Peter Maddox. See also FLAWLESS (qv).

Website: http://www.wrap.org.uk/

**Waste is Delicious**. See Verspilling is Verrukkelijk

**Waste-Less Food Festival** (Richmond, UK) is part of the Small Change, Big Difference(qv) project. It included “insightful talks and workshop cooking demonstrations with Chef Ann Storr from Olio who will be sharing food tips, hints and will also use left-over food for good causes with The Felix Project” (qv). “The campaign focuses on eating more healthily and sustainably, reducing the amount of food wasted at home and recycling more of the inedible bits.”

Website: https://www.thisislocallondon.co.uk/news/17967565.richmond-host-waste-less-food-fest-/

**Waste No Food** (Los Gatos, California)is a nonprofit organization “that provides a web-based “marketplace” allowing excess food to be donated from the food service industry to qualified charities that work with the needy. One-third of all food is wasted, from farms, restaurants and grocery stores. Yet there has been no efficient way for groups that have excess food to donate to the millions of hungry Californians and Americans. Waste No Food is that medium. Donors who wish to donate their excess food can sign up and post excess food as it becomes available. Qualified charities in the vicinity of the donors who have been vetted by Waste No Food, can claim the food. The charities are responsible for transportation and food handling.”As of October 28, 2017, it is also used in the Tampa Bay area.

Website: http://wastenofood.org

**Waste Not Scrap Apps and Conversation**. See #Wastenot

**Waste Not Want Not** (UK) is The Grocer’s editorial campaign with three main goals: 1) “To double the amount of edible food being redistributed to people to 100,000 tonnes (the equivalent of an additional 100 million meals each year)”; 2)” to lobby government to introduce fiscal incentives that would ease the cost pressures of redistribution, estimated at around £100 per tonne, and in so doing level the playing field with the subsidised anaerobic digestion market, and (3) “to encourage greater transparency, co-operation and engagement across the food and drink industry.” It was launched in 2016. As of May 2018, the campaign has produced “hundreds of articles to thousands of tweets, to expert webinars and parliamentary receptions, to brand new awards and a touch of political lobbying, we’ve attempted to rise to our own challenge and place the issue of food waste at the top of our editorial agenda.”

Website: https://www.thegrocer.co.uk/home/topics/waste-not-want-not/

**Waste Watcher Observatory** (Italy) was created by Last Minute Market (qv). “a spin-off of the Department of Science and Food Technology (DISTAL) of the University of Bologna, monitors family and consumer habits... Waste Watcher monitor the evolution of behaviours and the awareness regarding the issues over the years. It provides tools to understand social and behaviour dynamics and lifestyles that generate household food waste. The Waste Watcher gradually creates a shared knowledge base to correctly implement policies and to prevent food waste by public and private stakeholders.”

Website: https://www.swg.it/radar-en

**wastED** (New York, London) is “a community of chefs, farmers, fishermen, distributors, processors, designers and retailers, working together to reconceive “waste” that occurs at every link in the food chain.” Its “goal is to celebrate what chefs do every day on their menus (and peasant cooking has done for thousands of years): creating something delicious out of the ignored or un-coveted and inspiring new applications in our food system.” Dan Barber launched wastED two popup campaigns to showcase “wasted” ingredients: the first was Blue Hill, his restaurant in Greenwich Village in New York, for 3 weeks in March 2015; and the second at the restaurant on top of Selfridges in London in February 24 through April 2, 2017. Both projects were carried out in cooperation with dozens of other chefs.

Website: http://www.wastedlondon.com

**Wasted: A Celebration of Sustainable Food** (San Diego) is an annual event that gives ticket holders “gourmet dishes and drinks were made with food scraps, day-old bread, bruised produce and organ meats that usually end up in landfills rather than on dinner plates.” It was first held in 2018 and is an annual fundraiser for Kitchens for Good (qv).

Website: https://www.wastedcelebration.com/

**Wasted Food Solutions Task Force** (Illinois) is developing “a working strategy and action platform that makes Illinois a leader in reducing wasted food by connecting and building on current wasted food initiatives, education, and policy in unified ways that holistically promote source reduction; food recovery for hunger relief and other uses; and recovery of food scraps for composting and creating healthy soil.” It is a program of several organizations and is funded by “the Searle Funds at The Chicago Community Trust, Food:Land:Opportunity is a collaboration between Kinship Foundation and The Chicago Community Trust.”

Website: https://sevengenerationsahead.org/illinois-wasted-food-solutions-task-force/

**Waste Dive** is a publication of IndustryDive, a company “founded on the belief that executives should have access to the content they need in a way that is intuitive and insightful.” Waste Dive’s “mission is to provide professionals “with a bird’s-eye-view of the Waste Management industry in 60 seconds.” It covers “industry news and provide original analysis.” Many issues have focused on food waste issues.

Website: http://www.wastedive.com

**WasteMINZ** (New Zealand) is a membership-based organization formed in 1989 with over 1,000 members – from small operators through to councils and large companies. It is the “authoritative voice on waste, resource recovery and contaminated land in New Zealand.” One of its programs is the Love Food Hate Waste New Zealand (qv) campaign.

Website: https://www.wasteminz.org.nz

**#WasteNotNJ** has produced a series that “looks at the different ways New Jersey is tackling the issue of food waste, with a goal of halving how much we waste by 2030.”

Website: https://www.northjersey.com/story/news/2019/11/22/americans-waste-nearly-half-their-food-here-ways-change/4275466002/

**Wastewatchers** (Netherlands) is a group of young people who fight food waste by developing a tool to measure food waste cafeterias, hotels and hospitals. It “performs price winning (big) data research on the existence of food waste. This results in: trends, benchmarks and eating- & spoiling patterns of consumers.”

Website: http://wastewatchers.eu/en/food-waste/

**We Don’t Waste** (Denver) is a non-profit organization that gathers “excess food from venues, caterers, restaurants and other local food purveyors, and redistribute these healthy items to underserved populations in Denver and across the Front Range. We maintain strong relationships with local community-based nonprofits, and work to augment their existing food needs. By gathering and redistributing excess food and placing it in the hands of the hungry, we promote a sustainable and resourceful environment directly benefiting those in need.” It is a non-profit organization founded by Executive Director Arlan Preblud in 2010. In 2017 it “collected and delivered almost 4,000 tons of food.”

Website: http://www.wedontwaste.org/

**We Save Food!** (Bavaria, Germany) Wir retten Lebensmittel! is a program of the German “Federal Ministry of Food and Agriculture (BMEL), Slow Food Deutschland e.V. and the Bundesverband Deutsche Tafel organise nationwide days of action against food waste. “Wir retten Lebensmittel!” (“We save Food!”) - under this motto citizens, companies and organizations can participate actively and save food from the bin. Firstly, food with flaws will be collected from supermarkets and producers and then the leftovers will be processed into a tasty “best leftover menu”. Highlight of this food-saver-event is a long table in a central square of each city. Citizens are offered delicious leftover meals.”

Website: http://www.stmelf.bayern.de/wir-retten-lebensmittel

**West Coast Voluntary Agreement to Reduce Wasted Food** See Pacific Coast Collaborative

**West Michigan Sustainable Company Forum** “is a software of the Middle for Regional Foodstuff Units (CRFS) at Michigan State College.” Its aim is to reduce waste in “significant grocery operations and the professional and institutional food stuff services operations that account for an approximated forty eight% of food stuff waste landfilled in Michigan...” “WMFRC is the very first council in the community arranged all around a particular issue, and will collaborate with other community councils in Kent, Ottawa, Muskegon, Kalamazoo and Berrien counties.” [Description: Good Nonprofit, August 13, 2017]

Website: https://wmsbf.org/

**West Side Campaign Against Hunger** (Manhattan, New York) is “a supermarket-style food pantry, receives much of the food that City Harvest diverts. The organization also looks to gourmet grocery store Zabar’s, several of the city’s Greenmarkets and other institutions to source its fresh food.” Its chef and executive director is Gregory Silverman.

Website: https://www.wscah.org/

**Wa'hab** (Qatar) is a “company that aims to reduce food wastage in Qatar by implementing the 3 Rs : Reduce food waste by creating awareness, Reuse surpluses, and Recycle inedible food with our composting machines and bins.” “Its volunteers distribute food for underprivileged people across Qatar. It was founded in 2017.

Website: https://www.wahab.qa/

Tags: Food Recovery Organizations, Qatar

**Wir retten Lebensmittel!** See “We Save Food!”

**Wise Kitchen, The** is an initiative of The Spoon and Future Food Institute (FFI) “to raise awareness about, celebrate collaboration around and foster innovation towards reducing food waste in the home.”

Website: https://www.smartkitchensummit.com/the-wise-kitchen

**World Business Council For Sustainable Development** --WBCSD– (Geneva, Switzerland) is “a global, CEO-led organization of over 200 leading businesses and partners working together to accelerate the transition to a sustainable world.” It’s Food Reform for Sustainability and Health (qv) --FReSH-- program was launched The Food Loss and Waste Value calculator (qv) in September 2018. WBCSD was founded by Stephan Schmidheiny in 1995.

Website: https://www.wbcsd.org/

**World Vegetable Center** (Tainan City, Taiwan) “conducts research, builds networks, and carries out training and promotion activities to raise awareness of the role of vegetables for improved health and global poverty alleviation. Improving consumption, composting, and waste reduction are some of their current projects. The Center’s research and development work focuses on breeding improved vegetable lines, developing and promoting safe production practices, reducing postharvest losses, and improving the nutritional value of vegetables.” [Description Food Tank]

Website: http://avrdc.org/

**World Wildlife Fund** –WWF– (US) “is building on the success of its ongoing work with market leaders to increase adoption of food waste reduction programs, working to transform sectors where we see potential for the greatest impact. Our initial focus is measurement—establishing baselines and setting goals: we must first understand industry metrics today before we can determine the roadmap for success tomorrow.” It is “WWF is working across the spectrum—from food producers to consumers and many others in between—to recapture food’s lost value from farm to cafeteria to dining room.” In 2018, WWF launched a program with Kroger to education students K-12 to issues related to food waste.

Website: https://www.worldwildlife.org/initiatives/food-waste

**WRAP** See Waste and Resources Action Programme

**WRI** See World Resources Institute.

**Yampa Valley Sustainability Council** (YVSC) (Northwest Colorado) works “with The Cabin restaurant and Horizons Specialized Services to rescue surplus banquet food to provide nutritious meals for Horizons independent clients. Building on CMC’s student-led Food Recovery Network, YVSC is working to recruit more restaurants to donate wholesome, uneaten food to hungry people in our community and to identify more non-profits that could distribute food to their clients who need it. From February 26 to April 8, 2018, the YVSC offered a Food Waste Challenge to assist families in reducing preventable food waste. This six-week challenge is based on four principles: smart planning, smart shopping, smart saving and smart prep.”

Website: http://www.yvsc.org/waste-diversion/food-waste/

**YieldWise** is a Rockefeller Foundation initiative to reduce “post-harvest food loss for African farmers.” Its goal is to demonstrate “how the world can halve food loss by 2030, one of the UN’s sustainable development goals.” It initially focused “on fruits, vegetables, and staple crops in Kenya, Nigeria, and Tanzania, where up to half of all food grown is lost.” It was launched in 2016 and the foundation has committed $130 million.

Website: https://www.rockefellerfoundation.org/our-work/initiatives/yieldwise/

You, Li. “In Anti-Food Waste Push, China to Outlaw Binge-Eating ‘Mukbang’ Videos.” Sixth Tone, December 22, 2020. Retrieved at http://www.sixthtone.com/news/1006612/in-anti-food-waste-push%2C-china-to-outlaw-binge-eating-mukbang-videos

Tags: China, Governmental Campaigns, Videos

**YourLocal** (Copenhagen, Denmark) is an organization that connects “local shops and consumers in the fight against food waste. Every time a shop had food left over, the SMS list was set in action, and friends and family received a good offer of cheap surplus food. It quickly became a success and in 2015 YourLocal became the first app to help small businesses and supermarkets fight food waste in Denmark.” It also “has the added benefit of attracting new customers to a business they may not have known about otherwise.” It also operates in New York City.

See YourLocal app.

Website: https://yourlocal.org/en/

**Youth Food Movement Australia** (YFM) “aims to increase millennial food literacy levels and participation in the food system. Since 2011, YFM has delivered more than 40 projects, harnessing more than 60,000 volunteer hours to address food issues such as food waste, the aging farming population, and soil degradation.” [Description food Tank]

Website: http://www.youthfoodmovement.org.au

**Ywaste.** See Y Waste.

**Zero Foodwaste** or Zero Food Waste– (Utrecht, Netherlands) “provides hospitality organisations with a complete insight into food waste and helps them cut the waste in half with the use of recent developments in Artificial Intelligence and computer vision. It uses a smart camera fitted on top of a waste bin and connects it to a scale to register all food that makes its way into the bin.” It was founded by Olaf van der Veen, Richard Beks, Bart van Arnhem in 2018.

Website: https://www.zero-foodwaste.nl/

**Zero Food Waste Rotterdam** (Netherlands) is citizens’ initiative to reduce food waste

Website: https://www.facebook.com/zerofoodwaste010/

**Zero Hunger Challenge** was created by “the United Nations Secretary General Ban Ki Moon, the Zero Hunger Challenge aims to end hunger, eliminate all forms of malnutrition, and build inclusive and sustainable food systems. A crucial part of ending hunger and living more sustainably is reducing food waste by minimizing food losses during production, storage and transport, and reducing food waste by grocers and consumers.” It was launched in 2012. It tagline is “Transforming our Food Systems to Transform our World.”

Website: www.zerohungerchallenge.org

**Zero Hunger Zero Waste** (US) is a program of the Kroger Co., launched in September 2017. It plans to: 1) Establish a $10 million innovation fund within The Kroger Co. Foundation to address hunger, food waste and the paradoxical relationship between the two; 2) Accelerate food donations to provide three billion meals by 2025 to feed people facing hunger in the places Kroger calls home; 3) Advocate for public policy solutions to address hunger and to shorten the line at food banks, lobbying for continued funding of federal hunger relief programs, and for public policies that help communities prevent and divert waste from landfills, including recycling, composting and sustainability programs that can be scaled for maximum impact; 4) Eliminate food waste by 2025 through prevention, donation and diversion efforts in all stores and across Kroger; and 5) Develop transparent reporting on food loss and waste.” See also Feeding the Gap.

Website: https://www.thekrogerco.com/sustainability/zero-hunger-zero-waste/

**Zero Waste for Zero Hunger: Support to Reduce Food Loss and Food Waste** (Turkey) is a campaign that in 2019 held two workshops “carried out by the Ministry of Agriculture and Forestry. The first technical workshop was conducted on Feb. 19 with the personnel of central units of the ministry, of 81 provincial directorates and representatives of FAO-SEC and the Turkish presidency. The second one was organized in early April, hosting speakers from both the private sector and civil society to find an area of collaboration to reduce food loss and waste in Turkey.”

Website: ???

**Zero Waste Challenge** (New York) was created by Mayor’s Office of Sustainability “to help large waste-generating businesses—hotels, arenas, food wholesalers and manufacturers, commercial building owners, and others strive to reach zero waste to landfill and incineration.” It was launched in February 2016 and ended in June 2016.

Website: https://www1.nyc.gov/site/sustainability/initiatives/zero-waste-challenge.page

**Zero Waste International Alliance** (ZWIA) promotes “a goal that is ethical, economical, efficient and visionary, to guide people in changing their lifestyles and practices to emulate sustainable natural cycles, where all discarded materials are designed to become resources for others to use.” ZWIA’s programs includes, but is not limited to, food waste. “Zero Waste” organizations have emerged around the world. These include Zero Waste Europe (qv), Zero Waste Scotland (qv), Zero Waste Australia, Zero Waste Alliance (UK), U.S. Zero Waste Business Council (USZWBC), etc.

Website: http://zwia.org/

**Zero Waste Kitchen** is a project of BlueCart that “is about sharing sustainability practices with our community and the world. BlueCart is facilitating this conversation by placing chefs and industry partners in the spotlight to share their best food waste and sustainability insights in an effort to move into a greener future.”

Website: http://ec2-34-227-100-52.compute-1.amazonaws.com/zwk.html

**Zero Waste Scotland** “exists to create a society where resources are valued and nothing is wasted.” Its mission “is to influence and enable change – from gathering evidence and informing policy, to motivating practical behaviour change in individuals and organisations through our programmes and brands. We also make direct interventions to affect change, commonly in the form of finance, business support, technical advice, training and competence development or communications support.” It operates the Good to Go (qv) program. It has produced several reports, including “A Survey of the Organics Reprocessing Industry in Scotland in 2014" (qv). “Deposit Return Evidence Summary” (qv). “Scotland and the Circular Economy” (qv), and “Food Waste Reduction Action Plan” (qv). In July 2020 it has launched a program Love Food Hate Waste Scotland (qv) and Lidl supermarket chain.

Website: http://www.zerowastescotland.org.uk/

**Zero Waste SA** (South Australia) was established by the Zero Waste SA Act 2004. It provided strategic policy advice and direction to government and stakeholders. It undertook programs and projects that maximised waste reduction and promoted recycling and sustainability. It published several reports on food waste in South Australia. Zero Waste SA is transitioning to a new agency called Green Industries SA (qv).

**Zero Waste Vashon** (Vashon, Washington state) is a not-for-profit organization on “Vashon Island neighbors working in partnership with King County to make our island a model green community by finding practical ways to recycle our waste stream into useful products.”

Website: http://zerowastevashon.org/

**Zero Percent** (Chicago-area and Champaign, Illinois) “is a team of self-proclaimed ‘food recovery nerds’ who have a passion for food and believe it shouldn’t be wasted. Zero Percent believes that hunger is a distribution problem, not a supply problem. Their website and app work to link neighborhood charities with restaurants and stores who have good surplus food in order to feed the community.” [Description Food Tank] See also Zero Percent app and SnackPass app.

Website: https://www.zeropercent.us/

**Zu gut für die Tonne!** See Too Good for the Bin!

Gleaning Organizations, Projects

(Note many food banks, food pantries, etc. also operate gleaning programs)

**Abundance Project** (York, United Kingdom) is a program of Edible York (qv) that collects surplus fruit that would inevitably end up in a landfill. Volunteers then redistribute the fruit to the York community. Volunteers also rescue potatoes and deliver them to the most vulnerable people and families impacted by pandemic. Additionally, Edible York provides “information on farms that have remained open for business.”

Website: http://www.edibleyork.org.uk/edibleinitiatives/abundance

**After the Harvest** –ATH– (Missouri and Kansas) “volunteers collect excess produce from farmers’ fields and donates it to community members in need. After the Harvest is volunteer driven and works with farmers in Missouri and Kansas to glean their fields and orchards after the harvest, to gather up produce left behind by mechanical equipment and pickers. This fresh, locally grown food is delivered to food pantries and feeding agencies in close proximity to the farm where it is gleaned. Under ATH’s Produce Procurement Program, farmers, growers, and produce-packing plants donate tractor-trailer loads of nutritious produce that cannot be sold for cosmetic reasons. We then arrange for the packaging and safe transport of the produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the 26-county area that encompasses Kansas City. Harvesters – the Community Food Network, Kansas City’s only food bank, is a primary distribution partner for large truckloads of produce provided by After the Harvest. In 2015, ATH provided nearly 2.2 million pounds of produce. Our goal for 2016 is to provide 3.2 million pounds of fresh produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the greater Kansas City metropolitan area.” [Description Food Tank]

Website: www.aftertheharvestkc.org

**Backyard Bounty** (Santa Barbara, California) is a program of the Foodbank of Santa Barbara County. It was launched in 2007. “The gleaned produce includes oranges, limes, avocados, persimmons, and tangerines. This healthy, fresh produce is then distributed to those in need throughout Santa Barbara County via 300 different agencies. The group harvests from backyards, gardens, farms, and orchards – which include private properties, public and historic properties, as well as commercial properties.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.backyardbounty.org/

**Bellingham Food Bank**. See Small Potatoes Gleaning Project.

**Boston Area Gleaners** (Boston, Massachusetts) (BAG) is a non-profit organization that “partners with more than seventy (70) farms to glean fruits and vegetables for distribution to over 600 hunger relief agencies in eastern Massachusetts. The organization focuses its efforts on three main activities, which include field gleaning, farm storage gleaning, and post-harvest farm pick up. More than half of the product gleaned by BAG goes to its distribution partners, the Greater Boston Food Bank and Food for Free.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.bostonareagleaners.org/

**Bucks County Food Runners** (Pennsylvania) “is a 501(c)(3), non-profit, volunteer organization established in 2015. We serve those classified as “food insecure” in Bucks County, PA by gleaning safe, fresh, edible food that would otherwise be discarded by restaurants and other food production establishments. We deliver it to shelters, soup kitchens, food pantries, and other agencies.”

Website: http://www.buckscountyfoodrunners.org

**City Fruit** (Seattle, Washington) “is reclaiming the urban orchard by demonstrating where and how to harvest fruit. City Fruit is reclaiming the urban orchard by demonstrating where and how to harvest fruit. In 2015, City Fruit collected over 36,000 pounds of fruit, donating the best to local food banks and meal programs.” [Description Food Tank] In 2020, its “volunteers and staff harvested more than 23,000 pounds of fruit. More than 21,000 pounds of top-quality fruit was donated to local food banks or meal programs, while the remaining harvest was shared with local cideries or distributed at neighborhood pop-up fruit stands.”

Website: www.cityfruit.org

Tags: Gleaning Organizations

**Columbia Gorge Gleaning Project** (Columbia River Gorge in Oregon and Washington) “connects those experiencing hunger to local, farm-fresh produce. The need is high — one in three residents of the Gorge are food insecure — yet produce left in local fields is abundant.” It was launched in 2015 and it is a project of the Gorge Grown Food Network.

Website: http://gorgegleaning.com

**Community Action Coalition Gleaners** (Dane County Wisconsin) program is made up of mostly retirees. They travel to restaurants, grocery stores and cafeterias in Dane County to collect leftover food that would otherwise go in the trash.”

Website: https://www.cacscw.org/get-help/food-security/gleaners/

**Community Fruit Harvesting** (Auckland, New Zealand) is a volunteer group that picks fruit from backyard trees that residents don’t want to pick. The fruit is given to families who are “struggling to make ends meet.” It was started by Auckland North Shore resident Di Celliers in 2011.

Website: http://www.pickfruit.co.nz/index.php/about-us

**Community Larder** (Witchford, UK) is a program of the Re-Imagine Resource Centre. It acquires “fruit, tinned goods and savoury treats” and gives them to “those facing hardship.” It works “alongside FareShare, Waitrose & Partners and Hubbub to enable food to be shared within the community.” It was launched by Ruth Marley in October 2018.

Website: https://www.facebook.com/pages/category/Community-Organization/Re-Imagine-Resource-Centre-525246767513269/

**Downeast Maine Gleaning Initiative** (Maine) is “a project of Healthy Acadia in partnership with the University of Maine Cooperative Extension, harvests and collects approximately 50-65,000 pounds of unclaimed produce every year. Focusing its efforts on supporting small organic and diversified farms employing sustainable practices, gleaning and food recovery efforts are designed to build connections where there are gaps between food excess and food access. Since 2013, the Gleaning Initiative has connected over 200 volunteers with 40 different farms, and 25 food pantries and meal sites in both Hancock and Washington counties.” [Description: Beyranevand, Laurie J. *et al*]

Website: https://healthyacadia.org/initiatives/gleaning.html

**Espigoladors** (Barcelona, Spain) is a non-profit organization that fights against food waste while at the same time empowering people at risk of social exclusion in a transformative, participatory, inclusive and sustainable way.” It gleans from “farms around Catalonia and distribute the gleaned fresh produce to food banks and charities in the region.” It also has “a central kitchen where we elaborate vegetable preserves, creating job opportunities for people at risk of social exclusion.” Its “third axis is generating knowledge and increasing awareness of citizens about the food loss and waste problem.”

Website: https://espigoladors.cat/en/

Tags: Gleaning Organizations, Spain

**Falling Fruit** (Boulder, Colorado) is a 501(c)(3) tax-exempt public charity that “maintains an online interactive map identifying the culinary bounty of city streets around the world. Its aim is to unite the efforts of foragers, freegans, and foresters. It has identified more than a half million food sources (from plants and fungi to water wells and dumpsters) distributed over 1,394,352 locations. It believes that “foraging in the 21st century is an opportunity for urban exploration, to fight the scourge of stained sidewalks, and to reconnect with the botanical origins of food.”

Website: www.FallingFruit.org

**Food Forward** (Los Angeles and Ventura, California) is a 501c3 nonprofit organization that “rescues excess fruits and vegetables from private properties, public spaces, and farmers and wholesale markets in Los Angeles and Ventura, California. They deliver the produce to agencies that serve those in need. They have programs designed to get other citizens involved, such as private picks, where groups can get together and harvest surplus produce, and a youth service projects program that allows interested young people to complete service projects with the help of Food Forward. In total, the organization has rescued nearly 20 million pounds of produce.” [Description Food Tank] Its Backyard Harvest, Farmers Market Recovery and Wholesale Recovery Programs contribute to the more than 120 produce recovery events per month. Its work ensured that 4.7 million pounds of perfectly good fruits and vegetables did not go to waste in 2015. It was founded in Los Angeles in 2009 by Rick Nahmias. In 1917 it partnered with the Social Justice Learning Institute to create the Food for Thought pop-up Produce Pick-up to distribute once a month fresh fruits and vegetables event in Inglewood. By 2018 Food Forward claimed to have rescued and donated 50 million pounds of produce. In June 2019 it launched the Produce Pit Stop (qv).

Website: https://foodforward.org/

**FOUND Forgotten Food** (Halifax, Nova Scotia) “strives to reduce food waste by gathering and sharing forgotten fruits and vegetables in Halifax, NS. We source our food from local producers, farmers’ markets, and even the trees around us that otherwise wouldn’t end up on our plates.”

Website: http://foundns.com/

**Fruit Share** (Manitoba, Canada) “is a volunteer-led organization dedicated to picking, sharing and enjoying fresh fruit growing in backyards throughout Manitoba.”

Website: https://www.fruitshare.ca/

**Fruit-Share** (Los Angeles) is “a countywide fruit and vegetable exchange. Anyone could donate, and anyone could pick up produce for free.” It was created by Alison Veit, Julia Sherman, Joanna Golvinsky and Alia Haddad.

Website: https://www.latimes.com/food/story/2020-07-14/over-1-000-join-in-las-first-citywide-fruit-exchange

**Garden of Eating, The** (Niagara Falls, Canada) “with the help of volunteers, this organization picks the fruit off of neglected fruit trees that would otherwise go to waste and donates it to food pantries. Since 2009, they have been able to donate more than 13,700 pounds of fresh fruit and vegetables.” [Description Food Tank]

Website: http://www.thegardenofeating-niagara.com/

**Gleaning the Harvest** (Armagansett, Long Island) is a project launched by the Amagansett Food Institute. “in which volunteers scour farmers’ fields after the big harvest to collect the overripe or surplus food. They then send it to food pantries or process it into “added-value products” such as sauces, salsas, or jellies, which are in turn shared with food pantries.” [Description Christine Sampson]

Website: http://amagansettfoodinstitute.org/programs/food-waste-awareness

**Gleaning Network EU** “aims to bring together and support a number of existing gleaning projects in several EU countries, including Belgium, Greece, France, and Spain, and to understand the opportunities and challenges to further catalysing gleaning movements across Europe. Gleaning Network EU is part of FUSIONS” (qv).

Website: http://feedbackglobal.org/gleaning-network-eu-2/

**Gleaning Network UK, The** “coordinates volunteers, farmers and food redistribution charities in order to salvage the thousands of tonnes of fresh fruit and vegetables that are wasted on farms every year across the UK and direct this fresh, nutritious food to people in need.” It is a program of Feedback Global (qv) and was launched in 2012. As of February 2017, it covers London, Kent, Sussex, the North West (Lancashire & Merseyside), the West of England (Herefordshire, Somerset, Worcestershire) and Eastern England (Cambridgeshire, Fenland, Norfolk, Suffolk and Essex). See also the Worcestershire Gleaning Network (qv).

Website: http://feedbackglobal.org/campaigns/gleaning-network/

**Gleanings for the Hungry** “is an all volunteer 501c3 registered Non-Profit charity. We are a part of Youth With A Mission (YWAM). We produce over 50 million servings of delicious and healthy dried soup mix each year. Each summer we process and dry fresh peaches – enough to fill about 10 sea containers. We also produce hand-made warm quilts as well – several thousand each year. The product of our labor is given to partner ministries here in the US and abroad – (in about 100 countries so far) to be distributed to hungry people. Tax Deductible receipts will be given for all donations. It all goes to support the vision of Gleanings for the Hungry “To feed those in need both physically and spiritually.”

Website: http://gleanings.org/

**Gleaning Project of South Central PA, The** (Pennsylvania) collects excess, fresh produce from farms and gardens in Adams and Franklin Counties, Pennsylvania “and gets it to those who need it the most,”exists to connect our community, to make good use of agricultural excess, to reduce hunger and improve nutrition...” In 2017 it began hosting an annual “Glean-A-Mania” penny-per-pound fundraiser.

Website: https://thegleaningproject.wordpress.com

**GleanKY** (Kentucky) (or Glean KY or Glean Kentucky) “recovers produce from grocery stores and farmer’s markets, while also performing field gleans, but it limits its efforts to only fresh produce.” It “does not have any storage, warehouse, or processing facilities, so it formed partnerships with over 60 feeding agencies that it makes immediate deliveries to after the produce is gleaned. A full-time staff member coordinates all of the deliveries while a network of several hundred volunteers distribute, deliver, and pick-up the gleaned produce every day.” [Description: Beyranevand, Laurie J. *et al*] On December 31, 2018, it hosted a New Year’s Eve Party that generated funds to give to the poor.

Website: www.gleanky.org

**GleanSLO** (San Luis Obispo County, California) is a “gleaning program at the Food Bank Coalition of San Luis Obispo County, engages in backyard fruit tree harvests, field harvests, and fresh food recovery at farmer’s markets..” It “operates seven to nine gleans a week in the summer and fall months and one to two gleans a week in the winter, totaling nearly 200,000 pounds of produce gleaned per year with the assistance of 600 active volunteers each year.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.gleanslo.org/

**Greater Pittsburgh Community Food Bank** (Pittsburgh, PA) “has operated a gleaning program. The Food Bank employs a full time coordinator as the main point of contact with the farmer and supplies the trucks and equipment needed for each gleaning event. In 2013, the Food Bank sourced almost half a million pounds of fresh produce directly from farms within a 100 mile radius of Pittsburgh, PA. The gleaning program sends out a “glean alert” to an email list of volunteers to fill each glean and the volunteers collect the gleaned produce in bins to be distributed to local food pantries or through the mobile pantry called “Produce to People.” [Description: Beyranevand, Laurie J. *et al*]

Website: https://www.pittsburghfoodbank.org

**Hands 2 Harvest** (Tulsa, Oklahoma area) is “a program that aims to reduce food waste by getting volunteers to pick the excess food of the field.”

Website: http://www.tulsarealgoodfood.org/potowski-av

Tags: Gleaning Organizations

**Harvest Against Hunger** –HAH– (Seattle, Washington, based) “connects farmers, truckers, volunteers, and food banks in order to get fresh produce to food insecure people. In response to coronavirus, HAH is scaling two initiatives: its Farm to Food Pantry and Farmers Share initiative.” It is “a program of Rotary First Harvest (RFH), and partners with the Corporation for National and Community Service to placeAmeriCorps VISTA members throughout the state of Washington. HAH works to strengthen established gleaning programs or to help establish new local gleaning groups. The program gleans ½ million pounds a year at eight AmeriCorps VISTA sites. Each VISTA host site varies in size, ranging from regional or statewide organizations to local community action programs. The Harvest VISTA project allows for flexibility to assess and meet the needs of local communities, farmers, and food pantries in order to increase fresh food donations to local hunger relief organizations.”

Website: http://firstharvest.org/harvest-against-hunger

**Harvesting San Diego** “connects local tree farmers with food pantries who send volunteers out to get the fruit and bring it back to the people who really need it.”

Website: http://www.sandiegoroots.org/harvesting.php

**Healthy Arcadia**. See Downeast Maine Gleaning Initiative

**Hidden Harvest** (Coachella Valley, California) “is a produce-recovery program that employs low income farm workers to “rescue” produce that is left behind in the fields and orchards aft-er harvest. Millions of pounds of produce a-re left for a variety of reasons —- cosmetic blemishes, overproduction, dwindling market price. We also recover many hundreds of thousands of pounds of produce each year from area packing houses. This fresh and nutritious produce reaches nearly 50,000 needy people throughout Coachella Valley each month through our client agencies and our own programs.

Website: http://www.hiddenharvest.org

**Hidden Harvest** (Ottawa, Ontario) is “a social purpose business aiming to create a blended return on investment that is financial, social and environmental.” “Fruit and nuts that would otherwise go to waste on public and private property are rescued by groups of volunteers through insured harvest events. The bounty collected is split four ways: at least one-quarter goes to the nearest food agency, one-quarter is shared with the homeowner, one-quarter is shared with the volunteer harvesters, and up to one-quarter goes back to Hidden Harvest Ottawa.”

Website: http://ottawa.hiddenharvest.ca

**Hidden Orchard, The** (Ballarat, Australia) harvests fruit from backyards or public areas and shares it amongst the site owners, pickers and local charities, including UnitingCare Ballarat’s BreezeWay Meals Program, which supplies meals for the homeless and primary schools for breakfast clubs. It “is a project of Ballarat Permaculture Guild... Fruit harvested by The Hidden Orchard might otherwise have gone to waste.

Website: http://hiddenorchard.org

**Hope’s Harvest RI** (Rhode Island) is a “startup gleaning project that mobilizes volunteers to rescue food from local farms that would otherwise go to waste and distributes it to local hunger relief agencies. Gleaning is the ancient practice of collecting unharvested produce from farmer’s fields and distributing it to people in need.”

Website: https://hopesharvest.org/

**Humber Valley Fruit Rescue Project** (Newfoundland, Canada) is a volunteer group that harvests “unwanted or excess fruit from the trees and bushes that line yards around the Bay of Islands and Humber Valley. The harvested fruit gets divided up three ways, with equal portions going to the volunteers, the homeowner and local non-profits.” It was started by The Western Environment Centre.

Website: https://www.facebook.com/Humber-Valley-Fruit-Rescue-Project-279617475796613/

**Lancaster County Gleaning Project** (Lancaster, Pennsylvania) is “a volunteer-run organization fighting hunger and food waste in Lancaster County by connecting farmers, volunteers and local nonprofit agencies.” Volunteers pick crops, deliver or tackle something out of the field, like designing a website; donate produce from their farm or garden; or refer nonprofits that serve food.

Website: https://www.facebook.com/LCGleaningProject/

**LifeCycles Project** (Victoria, Canada) is “a nonprofit organization dedicated to cultivating awareness and initiating action around food, health, and urban sustainability in the Greater Victoria community.” The “organization coordinates a fruit tree gleaning project. To participate in the initiative, fruit tree owners must register their trees with the organization, which then schedules a team of volunteers to glean the trees. One quarter of the crops go to fruit tree owners, gleaners, food banks and the organization itself. The quarter which goes to the organization is then converted into preserves like cider, jams, jellies, juice, etc. These are sold to the public in an effort to raise funds to sustain the organization. In some cases, a portion of the gleanings will go to the local businesses that convert the crops into products that meet their demands.” [Badio, Sandrine. http://docshare01.docshare.tips/files/3440/34405401.pdf]

Website: http://lifecyclesproject.ca

**Linn Benton Food Share** – LBFS– (Linn and Benton Counties, Oregon) “is the Regional Food Bank serving Linn and Benton Counties, Oregon. LBFS provides food and other services to a network of 68 non-profit agencies in the Willamette Valley. Of this number, fourteen are gleaning organizations. Linn Benton’s gleaning program is a unique model where each gleaning member participates in the day-to-day operations and gleaning efforts of the respective group... LBFS Gleaning model helps lower demand at local food pantries and meal sites by providing this weekly supplement of good food to active members and adoptees.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://communityservices.us/nutrition/detail/category/linn-benton-food-share/

**National Gleaning Project** –NGP– (Vermont) “is a three year project of the Center for Agriculture and Food Systems (CAFS) at Vermont Law School, funded by the United States Department of Agriculture National Agricultural Library (USDA-NAL). Gleaning is an ancient practice that allows the collection of unharvested crops for distribution to needy populations, and was once recognized as a legal right for the poor in other countries. The practice continues today, and given the increasing attention focused on food waste, movement is growing. The NGP was created in response to the need for a national network connecting modern agricultural gleaning and fresh food recovery organizations across the United States, both to each other and to legal resources that can help grow their work.” It specifically focuses on “legal barriers to enhancing gleaning and fresh food recovery in the United States.” Their website includes identification of gleaning projects in the United States along with national ans state laws associated with gleaning.

Website: http://nationalgleaningproject.org/

**Not Far From the Tree** (Toronto, Canada) is a “fruit picking project inspired by 3 things: the spirit of sharing, the desire to give back to our community, and a passion for environmentally sustainable living. Torontonians with fruit-bearing trees often have fruit to spare.” Once trees are registered, volunteers “pick their fruit and divvy up the harvest 3 ways: between the homeowner, our volunteers, and local food banks, shelters and community kitchens.”

Website: http://notfarfromthetree.org

**Picking for Purpose** (Merced, California) is a gleaning project of the Merced County Food Bank. They harvest “crops that would otherwise be left in the fields, on the trees, or plowed under because producers do not have access to the labor, time or transportation needed to donate to local food banks and pantries.” It is supported by Bobcat Eats Food Waste Awareness and Prevention Program (qv).

Website: http://mercedgleaning.org/

**Portland Fruit Tree Project** (Portland, Oregon) began in 2006 “in response to the massive amounts of fruit dropping from trees and going to waste in the Humboldt and King neighborhoods of North/Northeast Portland. Acutely aware of the economic challenges many in our community face in accessing healthful food, the founders began organizing neighbors to harvest this resource and make it available to people in need.”

Website: http://www.portlandfruit.org

**Salem Harvest** (Salem, Oregon) “is a non-profit organization that connects farmers and backyard growers with volunteer pickers to harvest fruits and vegetables that would otherwise go to waste. At least half of each harvest is donated to the Marion-Polk Food Share or its affiliated food pantries, and volunteer pickers take home the remainder.”

Website: http://www.salemharvest.org/index.php

**Salvation Farms** (Morrisville, Vermont) is the “coordinating entity for the Vermont Gleaning Collective (VGC) and the Vermont Commodity Program (VCP) with the overarching goal of capturing agricultural surplus throughout the state of Vermont and distributing it to institutions, partners, programs, and individuals with limited access to food. Salvation Farms provides assistance and support to the Vermont Gleaning Collective, which is an organized network of community-based gleaning programs in Vermont... The Vermont Commodity Program augments these efforts by aggregating, performing quality assessments, and case packing gleaned crops. This work often includes repackaging crops from bulk containers into quantities suitable for a meal site or an individual/family. Additionally, the VCP sometimes engages in minimal processing.” It was launched in 2004. [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.salvationfarms.org

**Senior Gleaners** (San Diego) are volunteer gleaners aged 55+ who “harvest from backyards and farms throughout San Diego County, and collect unsold food from grocery stores and restaurants. Gleaned food is distributed at no charge to agencies feeding low income residents.”

Website: http://seniorgleanerssdco.org/

**Small Potatoes Gleaning Project** is managed by Bellingham Food Bank. It “gleans more than 100,000 pounds of produce a year with the help of over 100 active volunteers.... To create an efficient distribution system, other agencies and smaller food banks (known as food pantries or food shelves in other areas of the U.S.) pick up fresh produce weekly from the Food Bank. The Food Bank has the capacity and volunteers to sort all the produce on-site, eliminating barriers for smaller agencies to take on handling more fresh produce.” Its “strong distribution has proven beneficial to the gleaning programs throughout the state.” [Description: Beyranevand, Laurie J. *et al*]

Website: http://www.bellinghamfoodbank.org/getting-great-food/small-potatoes/

**La tente des glaneurs** (Paris, France) --”Gleaners’ tent”-- is a public-private-civil society partnership that collects fruit and vegetables from merchants in public markets each Sunday. This It verifies the quality of the food before redistributing it. The Paris municipality supports this action by providing logistical and organisational support.

Website: https://fr-fr.facebook.com/LaTenteDesGlaneursParis

**Thunder Bay Food Action Network** (FAN) “is non-profit coalition that works to improve access to safe, personally acceptable, nutritionally adequate food through a sustainable local food system.” Its “clients are referred to the network through agencies that serve low-income families. FAN organizes transportation for delivering and returning clients to and from local farms after the harvest. Clients glean a wide variety of fresh produce for their family members and neighbours. FAN partners with a number of agencies listed on the District Health Unit’s web site (http//www.tbdhu.com), and a pamphlet on the benefits of gleaning is also available.” [Badio, Sandrine. http://docshare01.docshare.tips/files/3440/34405401.pdf]

Website: http://www.tbdhu.com/sites/default/files/files/resource/2016-02/Gleaning.pdf

**UpRoot Colorado** reduce on-farm surplus agriculture in Colorado to benefit farmers and increase nutritional security. It has gleaning programs, educational programs and a legislative program. It was co-founded by Ciara Lowin, Maggie Brown and David Laskarzewski in October 2016 with the assistance of World Wildlife Foundation and the Rocky Mountain Farmers’ Union. For a good article, go to: https://news.kgnu.org/2020/08/gleaning-reducing-food-waste-from-farm-to-table/

Website: https://www.uprootcolorado.org/

**Urban Gleaners** (Portland, Oregon) helps “alleviate hunger by collecting edible, surplus food that would otherwise be thrown away and redistributing it to agencies that feed the hungry. The concept of picking up and redistributing food is a simple weapon in the fight against hunger. Hunger is less a problem of scarce resources but rather inefficient distribution.”

Website: http://urbangleaners.org/

**US Food Loss & Waste Policy Action Plan** is a program of the (Natural Resources Defense Council (qv), Harvard Food Law and Policy Clinic (qv), ReFED (qv), World Wildlife Fund and many others to call on Congress and the Biden administration to undertake policies to address FLW.” Specifically, it plans to address: “1. Invest in infrastructure to measure, rescue, recycle, and prevent organic waste from entering landfills and incinerators; 2. Expand incentives to institutionalize surplus food donation and strengthen regional supply chains; 3. Assert the US Government’s leadership on FLW globally and domestically; 4. Educate and activate consumers via private and public food waste behavior change campaigns; 5. Require a national date labeling standard.”

Website: https://www.nrdc.org/experts/yvette-cabrera/announcing-us-food-loss-and-waste-policy-action-plan

Tags: Nonprofit Ventures

**Vermont Foodbank** (Vermont) “rescues nearly 500,000 pounds of locally grown produce a year.” It “partners with over 80 farmers a year to coordinate gleans and/or pick-ups, and organizes over 800 volunteers through the Foodbank.” [Description: Beyranevand, Laurie J. *et al*]

Website: https://www.vtfoodbank.org/gather-food/gleaning

**Village Harvest** (California) is “a nonprofit volunteer organization in Northern California whose mission is to provide food for the hungry, preserve our heritage and skills, and promote sustainable use of urban resources. We organize and coordinate backyard fruit harvesting, and provide education on fruit tree care, harvesting, and food preservation.” It is “nationally recognized for our large Harvesting for the Hungry (H4H) program.” It was founded in Palo Alto in 2001.

Website: http://www.villageharvest.org/about

**Worcestershire Gleaning Network** (UK) represents the Gleaning Network UK (qv) throughout Worcestershire and surrounding counties. It is a project of Feedback Global (qv) and Growing Worcestershire.

Website: http://malvernhillsfoodalliance.org.uk/announcing-the-worcestershire-gleaning-network/

8. Commercial, Business and Nonprofit Ventures

General Businesses and Nonprofit Ventures

Berkenkamp, JoAnne. “What Smart Businesses Know About Food Waste.” Natural Resources Defense Council, December 14, 2016. Retrieved at https://www.nrdc.org/experts/joanne-berkenkamp/what-smart-businesses-know-about-food-waste

Boyd, Olivia. “Is it Fair to Blame Coca-cola and Big Corporations for Our Waste Crisis?.” *The Guardian*, August 2, 2017. Retrieved at https://www.theguardian.com/sustainable-business/2017/aug/02/coca-cola-big-corporations-waste-crisis-plastics-recycling-packaging-circular-economy

BRC. “The Retail Industry’s Contribution to Reducing Food Waste.” British Retail Consortium, Autumn 2016. Retrieved at http://brc.org.uk/media/105811/10105-brc-food-waste-report-final.pdf

Charlotte Business Journal. “Construction to Start on $100m N.C. Swine Waste Plant.” Charlotte Business Journal, December 14, 2016. Retrieved at http://www.bizjournals.com/charlotte/news/2016/12/14/construction-to-start-on-100m-n-c-swine-waste.html

Consumer Goods Forum. “Food Waste: Commitments and Achievements of CGF Members.” Consumer Goods Forum, 2016. Retrieved at http://www.theconsumergoodsforum.com/files/Publications/2016\_CGF\_Food\_Waste\_Booklet.pdf

Dayimani, Bulelwa. “Revolutionising Food Waste Reduction.” Sustainable Brands, October 21, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/leadership/sustainable\_brands/pepsico\_nestl%C3%A9\_mccain\_among\_firms\_set\_food\_industry\_sus

EON. “Baldor Specialty Foods Eliminates Food Waste From Its Production Facility.” Enjanced Online News, December 29, 2016. Retrieved at http://www.enhancedonlinenews.com/news/eon/20161229005084/en/sustainability/foodwaste/SparCs

**FEA Food Waste Product Group** [FEA= Foodservice Equipment Association] (United Kingdom] works with the Environmental Agency (EA) and the Department for Environment, Food and Rural Affairs (DEFRA) (qv). The EA had identified a gap in policy enforcement and wanted there to be a requirement that operators applied and paid for permits to treat food waste on-site. Many equipment manufacturers were sent letters last October requesting performance characteristics of their food waste management systems. FEA’s Food Waste Product Group worked with these manufacturers to present a collective position. This gave figures relating to market penetration of food waste management systems and the estimated waste volumes being treated. It also underlined the issues that operators face in managing their food waste.

Website: https://fea.org.uk/influence/fea-product-groups/

**Fiksu Ruoka** (Finland-based) is a company that “connects and distributes food surplus to consumers at huge discounts.

Website: https://www.fiksuruoka.fi/

Fleet Equipment Staff. “Carrier Study on Cold Chain Finds Reduction in Food Loss, Co2 Emissions.” Fleet Equipment, December 12, 2016. Retrieved at http://www.fleetequipmentmag.com/carrier-study-cold-chain-reduction-food-loss-co2-emissions/

Folk, Emily. “Dole Plans to Eliminate Food Waste in 5 Years, Go Zero-carbon in 10.” Red, Green, and Blue, August 18, 2020. Retrieved at hhttp://redgreenandblue.org/2020/08/18/dole-plans-eliminate-food-waste-5-years-go-zero-carbon-10/

Folorunso, Tosin. “Managing Food Waste in the Office.” Green Business, September 9, 2020. Retrieved at https://greenbusinessbureau.com/blog/managing-food-waste-in-the-office/

Tags: Business

Galbraith, Kate. “The Battle Against Food Waste.” *New York Times*, January 12, 2012. Retrieved at http://www.nytimes.com/2012/01/16/business/global/the-battle-against-food-waste.html 3/4

Gardiner, Beth. “Food Industry Goes Beyond Looks to Fight Waste.” *New York Times*, October 24, 2016. Retrieved at http://www.nytimes.com/2016/10/24/business/food-industry-goes-beyond-looks-to-fight-waste.html?\_r=0

Garfield, Leanna. “Starbucks Is Trying a New Initiative to Stop Wasting So Much Food.” Business Insider, August 25, 2016. Retrieved at http://www.businessinsider.com/starbucks-to-donate-unsold-food-2016-8

Goodwin, Liz. “By the Numbers: The Business Case for Reducing Food Loss and Waste.” World Resources Institute, March 6, 2017. Retrieved at http://www.wri.org/blog/2017/03/numbers-business-case-reducing-food-loss-and-waste

Hardcastle, Jessica Lyons. “How Can Manufacturers Save Billions? By Reduce Food Waste.” Environmental Leader, December 28, 2016. Retrieved at http://www.environmentalleader.com/2016/12/can-manufacturers-save-billions-reduce-food-waste/

Heneghan, Carolyn. “How Manufacturers Are Making the Most of Food Waste.” FoodDive, November 17, 2016. Retrieved at http://www.fooddive.com/news/how-manufacturers-are-making-the-most-of-food-waste/430642/

Hirsch, Jesse. “One Massive Produce Distributor Is Reinventing Its Approach to Food Waste.” *Edible Manhattan*, April 13, 2016. Retrieved at http://www.ediblemanhattan.com/foodshed-2/food-waste-baldor/

IFT. “Report: Industry Ups Investment in Cutting Food Waste.” IFT, November 23, 2016. Retrieved at http://www.ift.org/food-technology/daily-news/2016/november/23/report-industry-ups-investment-in-cutting-food-waste.aspx

Judkis, Maura. “How One Company Eliminated Food Waste: the ‘Landfill Can No Longer Be an Option,’” *Washington Post*, January 5, 2017. Retrieved at https://www.washingtonpost.com/news/food/wp/2017/01/05/how-one-company-eliminated-food-waste-the-landfill-can-no-longer-be-an-option/?utm\_term=.48f508d6f1a2

Juul, Selina. “The Fight Against Food Waste Is Becoming Big Business.” Huffington Post, February 14, 2017. Retrieved at http://www.huffingtonpost.com/selina-juul/the-fight-against-food-wa\_b\_14632156.html

Kiunguyu, Kylie. “African Entrepreneurs Fighting Food Waste.” All Africa, March 15, 2019. Retrieved at https://allafrica.com/stories/201903150469.html

Leduc, Adria. “Rebel Soup Challenges Perceptions One Bowl at a Time.” BeatRoute, December 15, 2016. Retrieved at http://beatroute.ca/2016/12/15/rebel-soup-challenges-perceptions-one-bowl-time/

Livingston, E., C. Mergo, S. Crain, and M. Sines. “Commercial Food Waste Collection Assessment.” *BioCycle* 57:6 (July 2016): 26. Retrieved at https://www.biocycle.net/2016/07/14/commercial-food-waste-collection-assessment/

MacCarthy, Libby. “Reducing Food Waste Saved UK Food Industry £100M in Just 3 Years.” Sustainable Brands, January 12, 2017. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/reducing\_food\_waste\_saved\_uk\_food\_industry\_%C2%A3100m\_just\_3\_yea

Marston, Jennifer. “Tenzo Raises $1.8M to Curb Restaurant Food Waste with AI.” The Spoon, November 8, 2018. Retrieved at https://thespoon.tech/tenzo-raises-1-8m-to-curb-restaurant-food-waste-with-ai/

New Food. “Smithfield Foods Leads Industry as First Major Protein Company to Adopt Greenhouse Gas Reduction Goal.” New Food, December 6, 2016. Retrieved at http://www.newfoodmagazine.com/28255/news/industry-news/smithfield-foods-leads-industry-first-major-protein-company-adopt-greenhouse-gas-reduction-goal/

Newberry, Rosie. “Austin Businesses Face Fines if Food Waste Not Reduced.” KXAN, September 21, 2016. Retrieved at http://kxan.com/2016/09/21/large-food-businesses-need-organics-diversion-plans-starting-oct-1/

Quinn, Ian. “Food Waste Victory as Companies Pledge to Double Redistribution.” The Grocer, January 17, 2017. Retrieved at http://www.thegrocer.co.uk/home/topics/waste-not-want-not/food-waste-victory-as-companies-pledge-to-double-redistribution/547207.article

Palabıyık, Deniz Cicek. “Turkey Calls on D-8 Countries to Fight Food Waste; One-third of Food Produced in World Lost or Wasted, Says Turkish Agriculture Minister.” AA, December 17, 2020. Retrieved at https://www.aa.com.tr/en/turkey/turkey-calls-on-d-8-countries-to-fight-food-waste/2079479

Tags: General Businesses, Turkey

Papargyropoulou, Effie, Rory Padfield, Parveen Fatemeh Rupani and Zuriati Zakaria. “Towards Sustainable Resource and Waste Management in Developing Countries: The Role of Commercial and Food Waste in Malaysia.” International Journal of Waste Resource, July 11, 2014. Retrieved at https://www.academia.edu/9148327/Towards\_Sustainable\_Resource\_and\_Waste\_Management\_in\_Developing\_Countries\_The\_Role\_of\_Commercial\_and\_Food\_Waste\_in\_Malaysia?auto=download&campaign=weekly\_digest

Peters, Adele. “Everything You Need to Know about the Booming Business of Fighting Food Waste.” FAST Company, June 19, 2019. Retrieved at https://www.fastcompany.com/90337075/inside-the-booming-business-of-fighting-food-waste

Progressive Grocer. “Baldor, Brick Farm Market Form Food Waste Partnership.” Progressive Grocer, December 29, 2016. Retrieved at http://www.progressivegrocer.com/industry-news-trends/wholesalers-distributers/baldor-brick-farm-market-form-food-waste-partnership

**Project Leftover** (South Florida) is a program of the Diplomático Rum program that “aims to create and connect a network of local nonprofit food rescue organizations with restaurants and bars whose food surplus would previously go unused, while helping reduce their carbon footprints and directly reduce local food insecurity. Restaurants can also realize additional savings through an enhanced tax deduction designed to incentivize businesses to donate food.” It is “organized by The LBB Agency...”

Website: https://rondiplomatico.com/sustainability

Tags: Projects, Restaurants

**Prosper Preserve Co.** (New Orleans) takes “excess food from restaurants, groceries and other providers and make gourmet canned goods.” It was launched in January 2020 by Alyssa Hernandez, who also founded No Hunger NOLA (qv).

Website: ???

Rabobank. “‘Allies’ Fight Against Food Waste: De Verspillingsfabriek Turns Leftover Tomatoes into Soup.” Rabobank, nd. Retrieved at https://www.rabobank.com/en/about-rabobank/customer-focus/business/articles/allies-fight-against-food-waste.html

Rambhatla, Aiswarya. “The Economics of Food Waste: How MNCs Benefit From It.” The Tidings Blog, September 14, 2020. Retrieved at https://www.thetidingsblog.com/post/the-economics-of-food-waste-how-mncs-benefit-from-it

Tags: General Articles, General Businesses

Reportbazzar.com. “The North America Food Waste Disposer Industry 2016 Market Research Report.” Reportbazzar.com, December 14, 2016. Retrieved at http://www.openpr.com/news/395731/North-America-Food-Waste-Disposer-Industry-2016-Market-Research-Report.html

Rotherham, Fiona. “Auckland Uni Start-up Seeks Investment to Commercialise Alternative Flour Made from Apple Waste.” NBR, September 15, 2016. Retrieved at https://www.nbr.co.nz/article/auckland-uni-start-seeks-investment-commercialise-alternative-flour-made-apple-waste-b

**SAVOR** (Chicago) “is the food service division of SMG, the largest public facilities management company in the world and manages the foodservice at McCormick Place and the Wintrust Arena.” It is committed to “minimizing our impact on the environment through our robust sustainability, recycling and composting programs.”

Website: www.savorchicagomcpl.com.

Selby, Gaynor. “EU Steps Up to Fight Food Waste.” FoodIngredient1st, December 5, 2016. Retrieved at http://www.foodingredientsfirst.com/news/EU-Steps-Up-To-Fight-Food-Waste?frompage=news

Semmes, Anne W. “Tom McQuillan on Food: Waste Not, Want Not.” Greenwich Sentinel, May 19, 2017. Retrieved at https://www.greenwichsentinel.com/2017/05/18/tom-mcquillan-on-food-waste-not-want-not

Slavin, Terry. “NGO Voices: ‘We Need More Companies to Join Food Waste Battle,’” Ethical Corp., December 13, 2016. Retrieved at http://www.ethicalcorp.com/ngo-voices-we-need-more-companies-join-food-waste-battle

Spoiler Alert. “Three Case Studies on Effective Management of Unsold Food Inventory.” Spoiler Alert, March 22, 201. Retrieved at http://blog.spoileralert.com/three-spoiler-alert-case-studies-unsold-food-inventory-management

Spyrou, Constantine. “This Holiday Pie Granola Is Delicious and Tackles Food Waste Issues.” FoodBeast, December 2016. Retrieved at http://www.foodbeast.com/news/holiday-pie-granola-pulp-pantry/

Stasz, Meghan. “How the Food Industry Is Fighting Food Waste.” Huffington Post, September 21, 2016. Retrieved at http://www.huffingtonpost.com/meghan-stasz/how-the-food-industry-is-\_b\_12090370.html

Stasz, Meghan, and Jeanne von Zastrow. “GMA and FMI – On a Mission to Reduce Food Waste.” Global Food Banking Network, August 23, 2012. Retrieved at https://www.foodbanking.org/gma-fmi-mission-reduce-food-waste

Strom, Stephanie. “New Crop of Companies Reaping Profits from Wasted Food.” *New York Times*, May 24, 2016. Retrieved at http://www.nytimes.com/2016/05/26/business/energy-environment/new-crop-of-companies-reaping-profits-from-wasted-food.html

Strotmann, Christina, Christine Göbel, Silke Friedrich, Judith Kreyenschmidt, Guido Ritter and Petra Teitscheid. “A Participatory Approach to Minimizing Food Waste in the Food Industry—A Manual for Managers.” *Sustainability* 9:1 (2017): 66. Retrieved at http://www.mdpi.com/2071-1050/9/1/66/htm

Sustainable Brands. “Nestlé, Tesco, Unilever CEOs Among ‘Champions 12.3,’ Determined to Halve Global Food Waste.” Sustainable Brands, June 22, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/sustainable\_brands/nestle\_tesco\_unilever\_ceos\_among\_champions\_123\_determine

Sustainable Brands. “Trending: Food Waste Inspires Visionary Kitchen, New Packaging; Human Waste Inspires …Beer?.” Sustainable Brands, August 5, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/packaging/sustainable\_brands/trending\_food\_waste\_inspires\_visionary\_kitchen\_new\_packa

Thomson, David. “Food and Drink Suppliers Do Their Bit to Protect the Planet.” The Scotsman, December 14, 2016. Retrieved at http://www.scotsman.com/news/opinion/food-and-drink-suppliers-do-their-bit-to-protect-the-planet-1-4316271

Thyberg, Krista L., David J. Tonjes, *et al*. “A Management Framework for Municipal Solid Waste Systems and Its Application to Food Waste Prevention.” *Systems* 3:3 (2015): 133-151. Retrieved at http://www.mdpi.com/2079-8954/3/3/133?utm\_source=trendmdwidget&utm\_medium=cpc&utm\_campaign=trendmd&trendmd-shared=0

Waste360 Staff. “FWRA Report Highlights Industry Investment in Cutting Food Waste.” Waste360, November 16, 2016. Retrieved at http://www.waste360.com/food-waste/fwra-report-highlights-industry-investment-cutting-food-waste

Walford, Jessica. “This Is What Some Leading Businesses Do with Their Food Waste.” WalesOnline, December 12, 2016. Retrieved at http://www.walesonline.co.uk/news/wales-news/what-leading-businesses-food-waste-12310689

Watts, Julie. “Business Ideas for 2017: Food Waste.” Startups, January 17, 2017. Retrieved at http://startups.co.uk/business-ideas-for-2017-food-waste/

Agriculture, AgTech, Scanners, Transportation

Aerobotics. “Precision AgTech Empowers Growers to Fight Food Loss and Waste.” Fresh Plaza, August 7, 2019. Retrieved at https://www.freshplaza.com/article/9131513/precision-agtech-empowers-growers-to-fight-food-loss-and-waste/

**AgNext** (Punjab-based, India) employs “technologies that digitises food quality and safety and provide end-to-end commodity traceability.” It applies “computer vision, spectral analytics and internet-of-things to instantly analyse and produce results for food quality (physical, chemical and ambient) to ensure effective trade, production, Warehousing and consumption.” Its “platform provides meticulous analysis with artificial intelligence and advanced data sciences, to evolve quality assessment processes in agribusinesses which refer to the current problems of the sector, mainly related to quality evaluation, such as vulnerability towards possibility of human error, sparse speed, besides poor standardisation and reliability of related results on the current used methods.” It was co founded by Taranjeet Singh Bhamra in 2016.

Website: https://agnext.com/

Tags: AgTech, India

**Agribay** (Essex, UK) is “the market place for all types of production both niche and main stream providing opportunities for diversification and additional value. The produce that will be covered will be expansive, spanning from Silage, Hay, Straw, Oilseed rape oil, Linseed oil, Sugar beet, Peas, Beans, Vegetables, Plants, Flowers, Potatoes, Fruit Soft, fruit, Milk, Beef, Calves, Sheep Lamb, Poultry, Eggs, Fish, Shellfish, Seaweed, Exotic breeds, Animal feed, Energy source, Maize, Grains, Cereals, Hops, Forestry, Fungi, Seeds, Bulbs, Foliage, Indoor plants, Outdoor plants, Genetics, Herbs ….. from Feed to Fennel & Flowers to Flax, Agribay will connect demand to supply.o connect the farming community to the market enhancing the community, environment, and wellbeing by reducing needless waste & increasing yields.”

Website: agribay.com

**Agriple** (Nigeria) is an agri-tech startup that connects “farmers to buyers via an online platform that improves market access, shortens the farm-to-table time, and cuts food waste.” It was co-founded by Vincent Okeke and Samuel Ogbujimma in August 2019. Nigeria was its primary market, but they “have plans to scale to one other West African country within the next 24 months.” As of August 23, 2020, “Agriple has about 300 farmers registered on the platform, and has access to thousands more through partners.”

Website: https://agriple.com/

**AgShift** (Sunnyvale, California) “uses deep learning to inspect nuts and seafood and help establish across-the-board food ratings, which can help the supply chain route food more efficiently.” It “uses computer vision to help establish objective prices for food.” “In 2018 the CEO of AgShift declared that the firm has developed an autonomous food inspection system for reducing food wastage.”

Website: https://www.agshift.com/

Ag+Bio+Science. “115. Man Vs. Machine: Fighting Food Waste with Agtech.” Ag+Bio+Science [Gerry Dick with Inside INdiana Business is joined by Rian Mc Donnell, CEO of Flowaste, to talk agtech as a solution to reform our food's supply chain.] Retrieved at https://agbiosciencepodcast.libsyn.com/episode-115

Tags: AgTech, Sample Podcasts

**AgTrix** (Billinudgel NSW, Australia) leverage “technology to address production and the business processes that smooth out and track the bumps in the agricultural supply chain.” It was formed in 1995.

Website: http://www.agtrix.com/

Buzby, Jean. “ARS Research Innovates to Reduce Food Loss and Waste: An Interview with Gene Lester.” Agricultural Research Service, U.S. Department of Agriculture (USDA), October 29, 2020. Retrieved at https://www.usda.gov/media/blog/2020/10/29/ars-research-innovates-reduce-food-loss-and-waste-interview-gene-lester

Tags: Agriculture

**Carrypicker** (Hamburg, Germany) uses AI software that “matches routes with loads. This way multiple loads may be combined in a single wagon. Also, a full load on both the outbound and return trip can be arranged and it can even combine the routes of several companies. The advantages are obvious: less congestion on the road, less greenhouse gas emissions, lower personnel costs and greater profits for the transport companies.” It reduces an enormous waste of load capacity “due to the complexities involved in the distribution of goods.”

Website: https://www.carrypicker.com/en/home

**Clean Crop Technologies** (Northampton, Massachusetts) has developed a “High Voltage Atmospheric Cold Plasma (HVACP) technology for reduction of food waste and crop loss across the food space.” It has the “potential to remove food safety-related trade barriers that prevent smallholder farmers from accessing high value global markets.” It is “is developing an environmentally-friendly treatment for postharvest crops that can safely kill molds and toxins, ensuring that foods last longer and are safer for consumers.” It was co-founded by Dan White and Dan Cavanaugh.

Website: https://cleancroptech.com

**Electronic apple** (Tonbridge, Kent UK) is “a shock and temperature logger encased in a shell that mimics the shape, size and density of” an apple developed by Brillopak. It communicates with UniPAKer robotic crate packer for fresh produce. It “could help prevent delicate goods being damaged in transit and prevent food waste.”

Website: http://www.brillopak.co.uk/may-the-force-not-be-with-you-electronic-apple-eliminates-bruising/

**Escavox** (Australia) is an agriculture technology firm that tracks “each pallet of fruit and vegetables and measure temperature, time and location. It was launched in 2017 and has a program with Woolworths supermarket chain “to improve methods of tracking fresh fruit and vegetables with the aim of extending product shelf life.”

Website: https://www.escavox.com/

Fight Food Waste Cooperative Research Centre, *et al*. “Food Waste: Australian Household Attitudes and Behaviours, National Benchmarking Study Summary Report on Food Waste Attitudes and Behaviours; Benchmark Study 2019.” Fight Food Waste Cooperative Research Centre prepared the report for the Waste Authority, May 2020 [?] Retrieved at https://www.wasteauthority.wa.gov.au/images/resources/files/Food\_Waste\_WA\_Benchmark\_study\_2019.pdf

Tags: Australia, Surveys

**FoodTrack** is one-month custom accelerator program of Maersk Growth. “The participating companies come from 10 different countries and span the gamut from solar-powered cold storage to IoT-enabled farm management systems to trading platforms for rural small-holder farmers... Maersk Growth has made “Fighting Food Waste” one of its four main investment areas.”

Website: http://maerskventureprogramme.io/

**FreshSource** (Egypt) is “a B2B agri-tech platform that helps to solve the problem of food loss and boost smallholder farmers’ incomes in Egypt.” It was launched by Farah and her brother Omar Emara.

Website:

Tags: AgTech, Egypt, Platforms

Future of Agriculture. “FoA 229: NanoGuard is Reducing Food Waste and Improving Food and Feed Safety.” Podcast, nd [October 2020?] [The device uses a high voltage cold plasma technology that activates the air causing reactive gases that are then capable of killing microbes, detoxifying mycotoxins and deactivating viruses.] Retrieved at https://aggrad.libsyn.com/foa-229-nanoguard-is-reducing-food-waste-and-improving-food-and-feed-safety

Tags: Agriculture, Food Safety, Podcasts

**Intello Labs** (Gurugram, Haryana, India; Singapore; USA) aims to fight food waste and improve traceability.” Its “image-based solution is accessible through a smartphone application and is aimed at bringing transparency and standardisation to quality assessment along with reducing value risk and wastage in the agriculture supply chains.” It “was founded in 2016 by Milan Sharma, Nishant Mishra, Himani Shah and Devendra Chandani.”

Website: https://www.intellolabs.com/

Largoza, Caroline. “Tackling Food Waste During the Pandemic.” The Borgen Project, March 5, 2021. Retrieved at https://borgenproject.org/food-waste-during-the-pandemic/

Tags: Agriculture, Covid-19, Philippines

**Logmore** (Helsinki-based helps “companies monitor their goods and reduce food spoilage by alerting them if there is a dramatic change in conditions such as changes in temperature, humidity, and location. The company provides shippers with QR data loggers equipped with accurate sensors to measure these conditions to determine the safety and quality of produce being transported.”

Website: https://www.logmore.com/industries/food

McCarthy, Joe. “Companies Fighting Food Waste and Empowering Farmers in Africa.” September 24, 2020. Retrieved at https://www.globalcitizen.org/en/content/solar-storage-food-waste-africa/

Tags: Africa, AgTech, Farmers, Solar

**mobius** (Knoxville, Tennessee) “converts industrial organic waste streams from food, forestry and agriculture into renewable chemicals and materials as part of its mission to create a world where “There’s Wonder in Waste.” Its first products are biodegradable plastics and polymers created from industrial organic waste, with applications focused in agriculture, horticulture and foodservice packaging.”

Website: https://www.mobius.co/

**One Third** or OneThird (Duiven, The Netherlands based) was “formed in 2019 in a digital incubation hub for Halma, a FTSE 100 company, and are backed by Ocean Insight, the leaders in applied spectral knowledge.” It has a “Fresh Produce Food Waste Savings Calculator.” “Optical sensors attached to a smartphone ‘look’ inside fruit and vegetables and analyse their content. Based on key parameters like sugar levels, water content and other taste factors our artificial intelligence accurately predicts days until spoilage in real-time. This enables anyone to instantly become an expert in freshness assessment.” In April 2021, it “raised €1.5 million ($1.8 million USD) for its shelf-life-prediction technology that helps growers, retailers, and distributors cut down on food waste.”

Website: https://onethird.io/solution/fresh-produce-food-waste-savings-calculator/

Tags: Netherlands, Scanners, Supply Chains

**OTFLOW®** (Rotterdam, The Netherlands) “has developed a floor cover to place in a fruit box that fixes the air flow and keeps all fruit cool during the long weeks of transit and therefore cuts food waste.” As of 2021, it was used “in 22 countries on all continents.” It was developed by Otto de Groot, an expert Dutch fruit consultant, and the University of Wageningen.

Website: https://www.otflow.com/

Paton, Montserrat Dueñas, and Ignacio García-Estévez, eds. “Agricultural and Food Waste

Analysis, Characterization, and Extraction of Bioactive Compounds and Their Possible Utilization.” Foods, November 2020. Retrieved at https://doi.org/10.3390/books978-3-03943-347-6

Tags: Agriculture, Bioactive Compounds

Putera, Putu Agung Wija. “AgNext Seeks less Food Waste, Fairer Prices for Farmers with Food Quality Analysis Tech.” CompassList, October 19, 2020. Retrieved at https://www.compasslist.com/insights/agnext-seeks-less-food-waste-fairer-prices-for-farmers-with-food-quality-analysis-tech

Tags: AgTech, India

Rosenheim, Brita, and Seana Day. “Connecting Demand to Supply: 2021 Food Supply Chain Tech Outlook.” The Spoon, December 14, 2020. Retrieved at https://thespoon.tech/connecting-demand-to-supply-2021-food-supply-chain-tech-outlook/

Tags: AgTech, Covid-19, Supply Chain

**Rubens Technologies** (Victoria, Australia) is a startup that has invented an optical scanner “addressing waste, sustainability and traceability problems of fruit and crops supply chains. Rubens Technologies has developed sensors and analytics to predict quality parameters of fruit and crops in real time, and without damaging the product. Rubens is used to predict fruit and crop quality indicators, useful for growers to predict the optimal time for picking, to estimate optimal storage time and assess fruit for internal defects.”

Website: https://www.linkedin.com/company/rubens-technologies

**Seal the Seasons** (Chapel Hill, N.C.) has a “mission is to increase access to local food by reducing on-farm food waste and providing family farms with a reliable income stream by selling locally and regionally grown frozen fruits and vegetables year-round. It partners with local family farms on a state-by-state basis to source local produce while in season, freeze it within 24 hours of picking and sell it to local grocers in the grower’s home region.” It was founded in 2014 by CEO Patrick Mateer.

Website: https://www.sealtheseasons.com/

**Serva & FOSA NFC Food Preservation System** “keep your food fresher for far longer than conventional storage methods. Serva is a small device that you stick onto any food storage container. It uses NFC to connect with its user-friendly app on your smartphone, where it displays the food in your kitchen and lets you know the best time to eat it before it expires.”

Website: ???

**Sesi Technologies** (Kumasi, Ghana) “mission is to help reduce poverty and hunger in Africa by leveraging technology to tackle some of the biggest problems across the Agriculture value chain.” Its “GrainMate is grain moisture meter that helps farmers and business reduce post-harvest losses and aflatoxin contamination in grains by making it easy to measure the moisture content in grains before storage.” It “currently sells for $100, a fraction of the cost of other comparable moisture meters, making it more accessible to farmers, traders and extension workers looking for post-harvest solutions. Sesi Technologies believes that as they begin to produce at scale and optimize the production process, they can further reduce the unit price of each GrainMate.” It was launched by Isaac Sesi in cooperation with “the Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss at Kansas State University” in 2017.

Website: https://sesitechnologies.com/

Tags: Agriculture, Ghana, Technology

**Silo Technologies** (Sausalito, California) minimizes “food waste in the supply chain by automating operations within it, including buying and selling food, forecasting supply and demand, and managing relationships between the different players in the chain. The software, which is available to food growers, buyers, distributors, and sellers, also digitizes tasks like accounting, inventory management, and reporting, making them quicker and more accurate tasks.” In September 2020, it “raised $9 million for its cloud-based platform aimed at cutting down on food waste in the U.S. food supply chain.”

Website: www.silotech.net

Tags: AgTech, Transportation

**Sparrows** (Sydney, Australia) “is a hardware and software solution that connects growers, distributors and freight forwarders on the same platform. users are demanding visibility on their products as it moves through the supply chain. Sparrows provides alerts to all users on temperature, location and stoppages alerts to these users, so they can action the alerts.” It reduces food waste by providing “innovative technology solutions that bring visibility across the supply chain.” It “provides services to clients across Australasia It was launched in 2018 by its founder and CEO Andrea Watson.

Website: https://www.sparrows.io/

**StellaApps** (Bangalore, Karnataka, India) “is an end-to-end dairy technology solutions company.” It is “working towards the digitization of the dairy supply chain.” It addresses “production and the business processes that smooth out and track the bumps in the agricultural supply chain.”

Website: http://www.stellapps.com/

**Youmma** (Brazil) sells “a solar-powered fridge to small businesses in sub-Saharan Africa that they can buy in manageable payments... The fridges allow households and businesses to buy in bulk and not worry about food spoilage. In the long-run, people who buy the fridge can earn more money and get more of their time back because they no longer have to go to the market as often.” Retrieved at https://www.yoummasolar.com/

Tags: Africa, Brazil, Solar Powered

Yu, Yang, and Edward C. Jaenicke. “Progress and Challenges in Empirical Food Waste Research.” American Journal of Agricultural Economics (November 16, 2020) 1-4. https://doi.org/10.1111/ajae.12164

Retrieved at https://onlinelibrary.wiley.com/doi/abs/10.1111/ajae.12164

Tags: Agriculture

Xu, Tammy. “How Agtech Is Limiting Food Waste amid the Coronavirus Pandemic.” BuiltIn, June 12, 2020. Retrieved at https://builtin.com/operations/digitize-agricultural-marketplace

Animal Feed Businesses

Burkhardt, Jill. “Turning Food Waste into Livestock Feed.”Canadian Cattlemen, November 4, 2020. Retrieved at https://www.canadiancattlemen.ca/features/turning-food-waste-into-livestock-feed/

Tags: Animal Feed Businesses, Canada

**GrubTubs** (Austin, Texas) is a startup that collects food waste from restaurants and foodservice operators into animal feed, which is distributed to farmers.

Website: https://www.grubtubs.com/

**Loop** or **Loop Resource** (Dawson Creek, B.C.) works with grocery stores across BC, AB, and SK, diverting unsaleable grocery store food to hungry animal mouths on farms of all shapes and sizes, and to registered charities where possible.” It was launched by Jaime White in 2017.

Website: https://loopresource.ca/

Tags: Animal Feed Businesses, Canada

White, Greg. ‘Waste Not, Wag a Lot’ Helps Use Food Waste to Create Dog Treats at Mayo Clinic in La Crosse, Rochester.” News8000, April 16, 2021. Retrieved at https://www.news8000.com/waste-not-wag-a-lot-helps-use-food-waste-to-create-dog-treats-at-mayo-clinic-in-la-crosse-rochester/

Tags: Animal Feed Businesses

Artificial Intelligence Devices Programs, Businesses, to Reduce Food Waste

**APRIL Eye** (UK) is an intelligence-based vision system developed by OAL Connected that “uses combines machine learning and artificial intelligence to transform the traditional date code verification process. Instead of relying on operators to check the date code is printed correctly, APRIL Eye offers a fully automated solution that removes the human error inherent in these boring, repetitive tasks. By taking photos of each date code, the system can read them back using scanners to ensure they match the programmed date code for that product run, allowing you to introduce unmanned operations and achieve full traceability. Running at speeds of over 300 packs a minute, you can also increase throughput without compromising product safety. The production line comes to a complete stop if a date code doesn’t match, ensuring that no incorrect labels can be released into the supply chain, protecting your consumers, your margins and your brand.”

Website: https://connected.oalgroup.com/faq/april-eye-launch

Corbley, Andy. “Google is Creating Tools to Tackle Food Waste and Hunger at its Moonshot Factory.” Google News Network, December 22, 2020. Retrieved at https://www.goodnewsnetwork.org/googles-x-project-delta-food-waste-program/

Tags: Artificial Devices

**Choco** (Berlin-based) is a company with an app that focuses “on building a more sustainable food industry by simplifying how restaurants order from suppliers.” Its mission is to eliminate food waste and help “solve global hunger by improving sustainability and efficiency in the global food supply chain, at a time when restaurants and food suppliers need resources to help navigate their new future amid global upheaval and uncertainty.” Its founder and CEO is Daniel Khachab. As of April 16, 2020, it operated “in nine countries, including the U.S., Germany, France, Spain, and Brazil.” In November 2020, it sponsored Waste is Gold (qv) an anti-waste popup in Los Angeles.

Website: https://www.choco.com/

**ClariFruit** (based in Rishon LeZion, Israel) “uses computer vision and machine learning technology to quickly evaluate the quality, ripeness, and freshness of fruits and vegetables, thus preventing massive waste. ClariFruit develops a produce monitoring mobile app that scans fruits and vegetables and analyzes their condition to determine whether or not they are ready to go to market. According to the company’s website, the ClariFruit app can analyze data on such elements as the color, size, firmness, and sugar content of a fruit or vegetable.” It was founded in 2017.

Website: https://www.clarifruit.com/

**Crisp** is “a startup which leverages AI and big data to cut down on food waste the developer of the first food demand forecasting platform designed to reduce global food waste while increasing profitability for food businesses.” Its software platform is “available to food industry suppliers, distributors and retailers.”

Website: https://www.gocrisp.com/

**FloWaste** (South Bend, Indiana based) “uses 3D imaging and machine learning to capture volumetric food data, categorising and quantifying the food detected.” The 3D cameras are attached “to kitchen waste bins and gather information as to what items are being wasted, when and how much”... “This data can then be used to optimise the kitchen going forward, bringing insights to management to reduce waste and unnecessary costs.” Its “target clients are cafeterias, quick service and fast-food restaurants that could benefit from a reduction in food waste and costs. Its proprietary image recognition technology can also be used to optimise portion sizing, ingredient combinations and food preparation.” It was launched by the Irishman Rian McDonnell.

Website: https://www.flowaste.com/

Tags: Artificial Intelligence

**Fresho** (South Melbourne, Australia) is a food tech company “that was set up in 2016 to help reduce food waste through an online ordering program which helps alleviate time pressures and operational issues.” Its “software platform reduces the time pressures and operational issues of the food industry and cuts down on food wastage.”

Website: https://fresho.com.au/

GlobalData. “AI’s Untapped Potential in the Battle Against Food Waste.” GlobalData Thematic Research, October 22, 2020. Retrieved at https://www.verdict.co.uk/food-waste-ai/

Tags: Artificial Intelligence Devices, Food Service,

GlobalNewsWire. “Melco Embraces Artificial Intelligence to Lead the Charge Against Food Waste in Macau.” Melco Resorts & Entertainment Limited, December 9, 2020. Retrieved at https://www.globenewswire.com/news-release/2020/12/09/2141958/0/en/Melco-embraces-Artificial-Intelligence-to-lead-the-charge-against-food-waste-in-Macau.html

Tags: Artificial Intelligence Devices, Macau

**Good for Food** (Singapore) see Lumitics

**KITRO** (Lausanne and Zürich, Switzerland) “is a fully automated food waste management solution for the food and beverage industry.” It “provides customers with hardware and software” that reduces food waste by measuring and reducing food waste in commercial kitchens. It was founded by Anastasia Hifman and Naomi MacKenzie.

Website: https://www.kitro.ch/

Klein, Jesse. “Startup Phood Tackles Food Waste at the Top of the Food Chain.” GreenBiz, October 29, 2020. Retrieved at https://www.greenbiz.com/article/startup-phood-tackles-food-waste-top-food-chain

Tags: Artificial Intelligence Device

**Lumitics** (Singapore) aims to help restaurants and kitchens reduce food waste and improve their bottom lines. “Its flagship solution, Insight, is a smart food waste tracker that uses sensors and image recognition technology to identify the type of food being discarded. It then generates data – such as the portion of a dish that’s thrown away at a buffet – to help businesses reduce food waste, save costs, and improve their environmental footprints.” It was founded in 2017 by Rayner Loi and Keshav Sivakumar and was formerly know as Food for Good.

Website: https://lumitics.com/

**Novozymes** (Bagsværd, Denmark) is a biotechnology company that “inaugurated a new Innovation and Technology Center in Turkey for producing enzymes which could help curb food waste across the MEA region.”

Website: https://www.novozymes.com/en/advance-your-business/food-and-beverage/baking/freshness/food-waste-dm

**Ocado Technology** (UK-based) claims to be “the world’s largest online-only grocery retailer, reaching over 74% of British households, shipping 296,000 orders per week. It developed the Ocado Smart Platform (qv), an end-to-end solution to put other grocery retailers around the world online.uses “an advanced AI helps us to understand our customers’ shopping habits. An ensemble of advanced forecasting engines accurately predicts demand for each of our 54,000+ different products so we don’t order surplus from suppliers.” It was founded by Jim Steiner, Jason Gissing and Jonathan Faiman in 2000. Its CEO as of November 4, 2019 is James Matthews.

Website: https://www.ocadotechnology.com/

**Oli-Tec Time Temperature Indicator (TTI)** is a label “that respond to the age and temperature of specific goods.” It uses “a green, amber and red traffic light system to highlight their condition. When the label turns red, this notifies consumers that the product is no longer fit for use or consumption. The amber call to action label means that Oli-Tec TTIs could help to reduce food waste by alerting consumers to the goods’ condition as it deteriorates.” It’s development was supported by CPI, SMEs Intray Limited, and Mexar Limited in the UK.

Website: https://www.oli-tec.com/

**Orbisk** (Utrecht, Netherlands) s a start-up on a mission to make the world food system more sustainable. Its “automatic food waste monitor enables catering establishments to reduce their food waste by up to 50% . This results in an improvement of the profit margin on purchasing costs of 5%.” It helps operators discover trends in kitchens based on data.

Website: https://orbisk.com/nl/

Tags: Artificial Intelligence Devices, Food Service, Netherlands

**Phood** (New York, NY) is a startup that uses a combination of scales, computer vision and artificial intelligence (AI) to help restaurants, cafeterias and other eateries better understand and optimize how their food inventory is being used. There are three parts to the Phood system: a scale, a camera and a software backend. Food is placed on the scale either before going into a dish (to see how much is being used to make meals) or afterwards (to see how much waste is being generated). There’s a camera mounted above the scale that uses AI to automatically identify what each food item is.” Its main product is PhoodX, “a combination scale and camera that uses artificial intelligence and enhanced analytics to cut down on the time it takes to record data about the leftovers. The system uses that information to recommend changes within foodservice operations aimed at reducing food waste.” “PhoodX consists of a tablet, camera and a scale and captures everything that is prepared and produced in that kitchen as well as composted or disposed of. Additionally, it breaks that down using data analytics and machine learning to understand what they are purchasing over producing over serving and what they are wasting. Phood then gives the users that info back, telling them what their top wasted items are, so they can make changes into what they are purchasing and producing...” It was founded by Luc Dang in 2019. In December 2020 it received $2 million in seed funds from”Story Ventures.” It “is currently focused on grocery stores, with its main client being Whole Foods Market.”

Website: https://www.phoodsolutions.com/

**RoboScientific** (UK) “has developed a device that functions like a robotic nose, sniffing out changes in the volatile organic compounds — essentially scent molecules — emitted by crops and livestock, and sending alerts when these indicate spoilage or disease. Equipped with this information, a farmer can remove a spoilt batch of potatoes before it contaminates an entire warehouse.”

Website: http://www.roboscientific.com/

Tags: Artificial Intelligence Devices, Farmers

**Savormetrics** (Mississauga, Canada based) is “a predictive food spoilage artificial intelligence technology. Its “FoodSafe Analyzers provide a fully integrated, real-time food quality analysis tool. The integration of cutting-edge hardware and software technology allows for non-destructive quantitative and qualitative measurements of fresh food products. Your desired biochemical and biophysical quality metrics are extracted and analyzed using advanced artificial intelligence algorithms. Our team of food scientists and engineers will train the algorithms to help achieve the business outcomes you desire.”

Website: https://savormetrics.com/

Tags: Artificial Intelligence, Canada

**Strella Biotechnology** (Philadelphia, Pennsylvania) is developing a biosensor that can predict the maturity of virtually any fresh fruit.” They monitor “an increase in ethylene production in fruit, signaling when produce needs to get to consumers before spoiling.” The “sensors are installed in controlled atmosphere storage rooms, monitoring apples as they ripen. That way, packers and distributors know where the ripest apples are for their customers, thus minimizing spoilage and quality downgrade costs.” It “combines novel biosensors with actionable insights to maximize freshness and reduce spoilage of fruit.” It was founded by Katherine Sizov.

Website: http://www.strellabiotech.com/

**Taimba** (Nairobi, Kenya) is a B2B “agri-tech start-up which operates a mobile-based cashless platform connecting rural smallholder farmers to urban retailers.”

Website: https://taimba.co.ke/

**Time Temperature Indicator** (TTI) See **Oli-Tec Time Temperature Indicator**

**UVera** (Silicon Valley, California) is “a biotech company that uses innovative technology to increase the shelve life of fresh food.” Its “goal is to help halve food waste by 2030 by employing technology and innovation. It was launched by Asrar Damdam.

Website: ???

**Zest Labs** (San Jose, California) “is a cloud-based post-harvest shelf-life and freshness management solution that improves delivered freshness of produce and protein and reduces post-harvest losses at the retailer due to temperature handling and processing by 50% or more by intelligently matching customer freshness requirements with actual product freshness. It focuses on four primary value propositions – operational efficiency, consistent food freshness, reduced waste, and improved food safety.” Its platforms include Zest Fresh (qv) and Zest Delivery (qv). Its CEO as of November 19, 2019 is Peter Mehring.

Website: https://www.zestlabs.com/

Avocados, Avocado Products, Avocado Pits

**Avocado Tea Co.** (Temecula, California) is a company that makes herbal tea from the leaves of an avocado tree.

https://avocadotea.com/

Tags: vocado Products

**Avoh!** (Philadelphia) was a startup that created “value from the wastefulness of the food industry... It produced Avoh!, which was “an antioxidant rich avocado seed beverage.” It has changed its name to the Hidden Gems Beverage Company (qv).

**Barvocado** or **Avocado Riot** (New York) makes “combinations of superfoods alongside the avocado's nutritionally dense seed to dance with this marvelous fruit.” Its three “energy” bars released in November 2020 were: Matcha Moringa, Coconut Maca, and Cacao Sunflower.

Retrieved at https://barvocado.com/

Tags: Avocados, Upcycled Products

Baylon, Jacqueline, and Amelia Kosciulek. “A Mexican Company Is Turning Leftover Avocado Pits into Biodegradable Silverware.” Business Insider, January 25, 2021. Retrieved at https://www.businessinsider.com/biofase-avocado-pits-silverware-biodegradable-2021-1

Tags: Avocados, Mexico, Upcycled Products

**Biofase** (based in Morelia, Mexico) uses discarded waste from avocados “to create biodegradable cutlery and straws in a bigger fight against single-use plastics and food waste.” It is compostable in natural conditions.” It “converts around 130 tons of avocado seeds a month into forks, knives, spoons, and straws. The company claims its bioplastic food products have a lower carbon footprint than any other comparable material — even paper.” Its technology is used by AVO Beginning (qv). It was developed by chemical engineer Scott Munguia.

Website: https://www.biofase.com.mx/

Tags: Avocados, Mexico, Plastic Alternatives,

Farra, Emily. “These New Avocado-Dyed T-Shirts Are Made by—Wait for It!—Chipotle.” Vogue, August 5, 2020. Retrieved at

Tags: Avocados Products, Clothing, Fast Food

**Fravocado** (Dawlish, United Kingdom) makes a “dairy-free avocado ice cream brand. It “launched an online frozen food shop Mighty Plants to combat food waste and simultaneously support independent frozen food brands to reach consumers interested in transitioning to a plant-based diet.” It was founded by Becky and Gabriel Osborne.

Website: https://www.fravocado.co.uk/

Tags: Avocados, Ice Cream

FreshFruitPortal.com. “Del Monte Announces Avocado Partnership with Apeel.” FreshFruitPortal.com, March 22 , 2021. Retrieved at https://www.freshfruitportal.com/news/2021/03/22/del-monte-announces-avocado-partnership-with-apeel/

Tags: Avocados

**Hidden Gems Beverage Company** (Philadelphia, Pennsylvania) is a company that makes Reveal (qv). In October 2020, the company launched Reveal Avocado Seed Brew made in part from the seed of an avocado, which is “too hard to compost and ends up in the trash, but it is rich in antioxidants. The company was incubated at Drexel’s Baiada Institute for Entrepreneurship and was founded by Zuri Masud and Sheetal Bahirat.

Website: https://www.drinkreveal.com/

Tags: Avocados

**Reveal** is an drink made from upcycled avocado seeds. It “is zero-calorie, sugar-free, contains probiotics from apple cider vinegar and has 3x the amount of antioxidants as green tea.” It was launched by Hidden Gems Beverage Company (qv) on August 14, 2020.

Website: https://www.drinkreveal.com/

Tags: Avocados

Hettler, Shelby. “6 Ways to Use Avocado Seeds to Minimize Food Waste.” One Green Planet, November 15, 2020. Retrieved at

Tags: Avocados, Recipes

Watrous, Monica. “Food Entrepreneur: From Concept to Commercialization.” Food Business News, September 16, 2020. Retrieved at https://www.foodbusinessnews.net/articles/16843-food-entrepreneur-from-concept-to-commercialization

Tags: Avocado Products, Upcycled

**WP Produce** (Miami, US based) is a “packer and shipper of fresh, tropical fruits and roots. WP Produce has been a pioneer in the tropical avocado market since 1992 and is now the largest importer and distributor of Dominican tropical avocados worldwide.” It utilizes Hazel Technologies (qv) “to protect the internal and external quality of both organic and conventional programs. Less food wasted means higher retail sales and a smaller environmental footprint.”

Website: https://www.wpproduce.com.

Tags: Avocados, Produce

Bananas, Banana Flour, Banana Peels

**Agraloop Bio-Refinery** (Los Angeles based) “transforms food crop waste into high-value natural fiber products in a cost competitive and scalable way, providing sustainable and regenerative benefits. The Agraloop can utilize a range of feed stocks including oilseed hemp and oilseed flax straw as well as pineapple leaves, banana trunks and sugar cane bark.” It is a program of Circular Systems (qv).

Website: https://www.circular-systems.com/agraloop

Tags: Bananas, Recycled Products

**AgroFresh Solutions Inc.** (Philadelphia-based) is a “leader in delivering innovative food preservation and waste reduction solutions for fresh produce. The company is empowering the food industry with Smarter Freshness™, a new range of integrated solutions designed to help growers, packers and retailers improve produce freshness and quality, reducing waste. AgroFresh’s solutions range from pre-harvest with Harvista™ and LandSpring™to its marquee SmartFresh Quality System, which includes SmartFresh (qv), AdvanStore™ and ActiMist™, working together to maintain the quality of stored produce. AgroFresh has a controlling interest in Tecnidex, a leading provider of post-harvest fungicides, waxes and biocides for the citrus market. Additionally, the company’s initial retail solution, RipeLock™, optimizes banana ripening for the benefit of retailers and consumers. AgroFresh has key products registered in over 45 countries, with approximately 3,000 direct customers and services over 25,000 storage rooms globally.” In 2018 it “launched the FreshCloud Predictive Screening (qv) solution that uses the study of gene expressions to predict fruits’ susceptibility to particular disorders in specific crop groups. By analyzing the gene expression of apples at harvest, predictive screening predicts the risk of disorder development in certain varieties.” Its CEO is Jordi Ferre as of January 16, 2020.

Website: https://agrofreshsolutionsinc.gcs-web.com/overview

Tags: Bananas, Food Preservation

**Amazon’s Alexa** has developed a program “Save the Food.” with the National Resource Defense Council (NRDC) (qv) and the Ad Council, that “can tell home cooks how to properly store food, so it doesn’t go bad too quickly, help hungry chefs decide whether a vegetable can still be eaten even if it’s completely wilted, and what you can do with a block of cheese or bunch of bananas that are about to self-destruct.”

Website: https://www.amazon.com/NRDC-and-Ad-Council-Save/dp/B071RRCC8J

Tags: Bananas, Meal Planning

**Banana Peel Rum** (Dufftown, Speyside, Scotland) is a “rum that has been used to finish whisky casks and infusing it with banana peels. It is a product of Discarded Spirits Co. (qv) “The peel is recovered to dry out and ferment, before being steeped in alcohol for two weeks to enable ‘maximum flavour.’ Afterwards, the rum and banana peel extracts are combined for another two days to complete the blending process.”

Website: https://www.discardedspirits.com/products/discarded-rum

Tags: Alcohol, Bananas, Scotland

**Barnana** (Santa Monica, California-based) is a certified B Corporation that is on “a mission to eliminate food waste on organic banana farms. When bananas have scuffs, are a little too ripe, or aren’t the perfect size - they are rejected for export.” Barnana upcycles imperfect bananas from Latin America and converts partially dehydrated bananas into banana-based snacks, including Banana Bites, Cookie Brittle, and Plantain Chips. In 2020 it launched Plantain Tortilla Chips. It was launched in 2012 by Caue Suplicy, Matt Clifford, and Nik Ingersoll.

Website: https://barnana.com/

Tags: Bananas

Barnard, Alex. “‘Waving the Banana’ at Capitalism: Political Theater and Social Movement Strategy among New York’s ‘Freegan’ Dumpster Divers.” *Ethnography* 12:4 (2011): 419-444. Retrieved at https://oxthepunx.files.wordpress.com/2010/11/waving-the-banana-at-capitalism.pdf

Tags: Bananas

**Bunch** (Culver City, California) is a company that “uses perfectly good produce that’s too ripe to stock to make banana-based ‘nice’ creams. While the product might be free from dairy, artificial ingredients and refined sugars, the seductively named results are full of flavor: Deep Dark Chocolate, Peanut Butter Fudge, Coffee Chocolate Chunk, and Cinnamon Swirl.” It was founded by Jen Miller in 2019.

Website: https://www.bunchicecream.com/

Tags: Bananas

Burton, Olivia. “Fashion Made from Food Waste: From Banana Silk to Flax Linen.” Eco Warrior Princess, September 28, 2018. Retrieved at https://ecowarriorprincess.net/2018/09/fashion-made-from-food-waste-banana-silk-flax-linen/

Tags: Bananas, Fabrics

**Catch of the Day** (Reykjavík, Iceland) was developed by the “by-product designer Björn Steinar fights food waste by rescuing fruits from dumpsters and transforming them into vodka.” ... “Steinar demonstrates that you can transform various fruits into spirits without any fancy equipment, as Steinar uses a simple open-source distilling machine. The creative name refers to the flavor of vodka based on the fruit that was repurposed, ranging from blueberry, banana, strawberry, and pineapple.” [Think Tank, March 28, 2019]

Website: http://www.bjornsteinar.com/catchoftheday

Tags: Alcohol, Bananas, Pineapples

**Circular Systems** (Los Angeles- based) is a materials science company focused on the development of innovative circular and regenerative technologies, transforming waste into valuable fiber, yarn and textile fabrics for the fashion industry. They are using various sources such as banana peels, pineapple leaves, sugarcane bark, and plant stalks.” It’s Agraloop (qv) Bio-Refinery converts “food crop wastes into high value fiber for textiles and industry, specifically using banana trunks, pineapple leaves, sugarcane bark, and stems of oilseed hemp and flax plants as our raw materials.” One of their products made from crop residue from hemp, flax, pineapples, bananas and sugar cane packaging, They make packaging, organic fertilizer, biofuel and textile-grade fibre from crop residue from hemp, flax, pineapples, bananas and sugar cane packaging.” Its Texloop “is the circularity of textile waste and pre- and post-consumer waste. So, taking those waste streams and breaking them down to fiber and building them back up again into new yarns and fabrics and useful products.” Its Orbital Hybrid Yarns is “a new spinning technology that allows us to use shorter or lower-quality recycled fibers and turn them into higher-quality and higher-performing materials, meeting or exceeding the performance of the most technical virgin materials.” It was founded by Isaac Nichelson, who is the CEO as of July 18, 2020.

Website: https://www.circular-systems.com

Tags: Bananas, Recycled Products

**Couric, Katie.** **“Scraps.”** 2017. It is a culinary series. “where national Sur La Table Chef Joel Gamoran travels across the U.S. creating incredible feasts in unexpected places, using the most out-of-the-box ingredients – food waste and scraps. Each episode of SCRAPS will follow Chef Joel to a new city where he partners with food waste champions to celebrate the local cuisine and create a delicious meal with food items many consider to be waste, like banana peels, shrimp shells, chicken bones and carrot stems. The pressure will be on as Joel will have less than a day to source ingredients, build a full menu and create a meal for an outdoor dinner party. From roadside foraging, to chocolate roasting, to oyster hunting – viewers will follow Joel on a one-of-a-kind food sourcing adventure in his refurbished 1963 Volkswagen bus, which doubles as his mobile.”

Website: http://www.fyi.tv/shows/scraps

Tags: Bananas, Documentary Films

**Dead Rabbit** (New York, NY) has a bartender, Samantha Casuga, who “nods to baking banana bread during lockdown as an inspiration. Her Baker’s Syrup simmers banana peel with baking spices to flavor a Gin Fizz variation.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://www.deadrabbitnyc.com/

Tags: Bananas, Bartenders

**Discarded Spirits Co.** (Dufftown, Speyside, Scotland) is a brand of William Grant & Sons. It makes Banana Peel Rum (qv) and Discarded Cascara Vermouth (qv). It was founded in 2018.

Website: https://www.discardedspirits.com/

Tags: Alcohol, Bananas. Scotland

**Dole Food Company** (Westlake Village, California) is “exploring ways to turn pineapple skins and banana leaves into packaging, developing new snacks from misshapen produce that grocery stores don’t want, and processing excess waste in biogas facilities that turn food into electricity to power its processing plants.”

Website: https://www.fastcompany.com/90522466/banana-leaf-packaging-and-pineapple-powder-how-dole-plans-to-eliminate-food-waste-by-2025

Tags: Bananas, Pineapple

ENM News. “Airline Food Waste Is a Problem. Can Banana Leaves Be Part of the Solution?” October 13, 2019. Retrieved at https://www.enmnews.com/2019/10/11/airline-food-waste-is-a-problem-can-banana-leaves-be-part-of-the-solution/

Tags: Bananas

FAO. “Food Loss Assessments: Causes and Solutions Case Studies in Small-scale Agriculture and Fisheries Subsectors. Kenya: Banana, Maize, Milk, Fish. Global Initiative on Food Loss and Waste Reduction – Save Food.” Rome: Food and Agriculture Organization of the United Nations, 2014. Retrieved at http://www.fao.org/fileadmin/user\_upload/save-food/PDF/Kenya\_Food\_Loss\_Studies.pdf

Tags: Bananas, Governmental Reports

**Food Gone Bad** (Scotland) is a campaign by the Scottish government that “showcases easy steps people can take to reduce their food waste and recycle unavoidable food waste – like banana skins, egg shells and coffee grounds.”

Website: https://www.youtube.com/watch?v=scObbtsj3UE

Tags: Bananas, Campaigns

Fresh Plaza. “Important Trait in Eliminating Food Waste.” Fresh Plaza: Global Fresh Produce and Banana News, January 30, 2017. Retrieved at http://www.freshplaza.com/article/170117/Important-trait-in-eliminating-food-waste

Tags: Bananas; Retailers

**Gastromotiva** (Brazil) is a non-profit organization focused on hunger issues. In 2016 it launched an effort to repurpose food that has been destined for the dump, and resell it. It has “recycled” granola and a jam, as well as dried banana snacks. o-food-waste cooking school/restaurant teaches low-income students how to prepare “delicious, healthy meals from food surplus. Its CEO was Nicola Gryczka. It was co-founded by chef David Hertz in 2006. See also RefettoRio Gastromotiva (qv). In October 2020 Gastromotiva launched a program with Sealed Air to “to address social inequality, improve nutrition education, fight hunger, eliminate food waste, and create local jobs.”

Website: http://www.gastromotiva.org/en/

Tags: Bananas, Organizations

Gold, Betty. “The Internet Is Going Crazy over Faux Bacon Made out of Banana Peels

Don't Knock it until You've Tried it.” Real Simple, March 22, 2021. Retrieved at https://www.realsimple.com/food-recipes/cooking-tips-techniques/banana-peel-bacon

Tags: Bananas, Recipes

Gold, Betty. “The Internet Is Going Crazy over Faux Bacon Made out of Banana Peels

Don't Knock it until You've Tried it.” Real Simple, March 22, 2021. Retrieved at https://www.realsimple.com/food-recipes/cooking-tips-techniques/banana-peel-bacon

Tags: Bananas, Recipes

**Goodly Foods** (Vancouver, Canada) is a registered social enterprise that makes “food using surplus produce that would have otherwise gone to waste. Those slightly imperfect tomatoes, excess squash, oversupply of potatoes, beets and other hearty vegetables make excellent soups, stews and irresistibly nourishing meals.” It “began in 2013, when Goodly Co-founder and CEO Aart Schuurman Hess needed to figure out what to do with over 9,000 kilograms of bananas that were donated to the local food bank he was working for, all in one day. Given how quickly bananas spoil, the team decided to use part of the donation to create banana bread instead, with a much longer shelf-life and arguably much greater appeal. This sparked an idea of what more could be done with produce of other kinds.” It was founded in 2018.

Website: https://goodly.ca/

Tags: Bananas, Canada, Imperfect Produce

Green, Missy. “Sweet A-peel: Frutco and Fooditive to Yield New Sweeteners from Banana Waste.” FoodIngredientsFirst, January 25, 2021. Retrieved at https://www.foodingredientsfirst.com/news/sweet-a-peel-frutco-and-fooditive-to-yield-new-sweeteners-from-banana-waste.html

Tags: Bananas

Hunt, Tom. “Tom Hunt's Recipe for Zero-waste Banana-skin Chutney.” The Guardian, July 11, 2020. Retrieved at https://www.theguardian.com/food/2020/jul/11/tom-hunt-zero-waste-banana-skin-chutney-recipe

**International Agriculture Group** “sources bananas from Colombia and Ecuador that normally would be left to waste. The company turns those bananas into its NuBana green banana flour.”

Website: https://www.iagnubana.com/

Jordan, Andrea. “What Exactly Is Banana Flour & How Do You Use It?” Mind Body Green, July 5, 2020 Retrieved at https://www.mindbodygreen.com/articles/banana-flour

**Kadalys Banana Lip Balm** “uses banana and natural vegetable oils to nourish and repair dry lips.”

Website: https://us.kadalys.com/products/organic-banana-lip-balm

Tags: Bananas, Beauty Products

Liszewski, Andrew. “Pre-Peeled, Re-Wrapped Bananas Are the Most Wasteful Sign of the Apocalypse Yet.” Gizmodo, September 21, 2012. Retrieved at http://gizmodo.com/5945306/pre-peeled-re-wrapped-bananas-are-the-most-wasteful-sign-of-the-apocalypse-yet

Tags: Bananas, Packaging

**Loliware** (New York-based) is an edible disposable cups or straws that are “made from seaweed, organic sweeteners and flavors and colors derived from fruits.” The company states that the straws “look and the feel of a regular plastic straw with their alternative. The difference is the use of seaweed in production rather than using plastic. These single-use seaweed straws are said to be hyper compostable and are compared to a banana peel which would degrade in just a few weeks in water.” It is “a biodegradable, edible cup company founded and designed by Parsons School of Design graduates, Chelsea Briganti and Leigh Ann Tucker. Loliware uses seaweed, organic sweeteners, and fruit and vegetable coloring to produce natural, non-toxic cups that are FDA approved to eat. According to Briganti and Tucker, Americans throw away 25 million plastic cups every year which inspired them to create Loliware. Loliware is trying to change the packaging industry by providing edible products as a solution to one-use plastic cups. The company is currently in the midst of launching an edible straw with the hope to expand their products and decrease the abundance of single-use plastics.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://www.loliware.com

Tags: Bananas, Packaging

Metro Regional Center. *Plan, Shop, Chop* “Recommended for grades 7-12. In this interactive simulation, students plan and shop for a meal of their choosing and then calculate and discuss the impact when an average of 40% of food is wasted in the United States. Topics include greenhouse gas emissions, use of landfill space, and loss of natural resources, human labor, and money, as well as generating solutions to prevent food waste at home. The lesson includes optional extensions to investigate the food waste hierarchy and examine the supply chain of a common food item, the banana.” Metro Regional Center, Portland, Oregon. Retrieved at https://www.oregonmetro.gov/tools-partners/education-resources/resource-conservation-and-recycling-education/waste-reduction

Tags: Bananas, Education

**Natural Evolution Foods** (Atherton Tablelands, Queensland, Australia) makes gluten-free banana flour. It was founded by Rob and Krista Watkins. “This innovation provides a profitable potential for the 500 tonnes of bananas dumped every week in Australia because they are the wrong size or shape for supermarkets. They have also used their bananas to produce an anti-bacterial, anti-fungal and anti-inflammatory ointment.” [Source: Commonwealth]

Website: https://www.naturalevolutionfoods.com.au/

Norum, Ben. "Duck & Waffle Urban Foraging Vs. Urban Decay Cocktail Menu: Banana Skins, Tomato Stalks, Ants and Soil Thrown into the Mix." Evening Standard, July 5, 2016. Retrieved at http://www.standard.co.uk/goingout/bars/duck-waffle-urban-foraging-vs-urban-decay-cocktail-menu-banana-skins-tomato-stalks-ants-and-soil-a3288526.html

Tags: Bananas, Cocktails

Peters, Adele. “Banana Leaf Packaging and Pineapple Powder: How Dole Plans to Eliminate Food Waste by 2025.” Fast Company, June 30, 2020. Retrieved at https://www.fastcompany.com/90522466/banana-leaf-packaging-and-pineapple-powder-how-dole-plans-to-eliminate-food-waste-by-2025

Tags: Bananas, Pineapple

Phys. 0rg. “Bananas Are Some of the Worst Food Waste Culprits.” Phys. 0rg., January 30, 2018. Retrieved at https://phys.org/news/2018-01-bananas-worst-food-culprits.html

Tags: Bananas, Ugly Produce

**Plantcraft** (Hungary) is a startup that creates the nutrient-dense, clean-label deli meats and pate made from green bananas. Kati Ohens and Csaba Hetenyi founded Plantcraft in 2018.

Website: https://plantcraft.com/

**Pouring Ribbons** (New York, NY) has a bartender, Brooke Toscano, who created a “banana tea” using oven-dried peels, adding it to rye whiskey and cacao liqueur for her Topsy Turvy cocktail.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: http://www.pouringribbons.com/

Tags: Bananas, Bartenders

**Providence** (Los Angeles) has a bartender, Kim Stodel, who “takes a banana peel and cinnamon syrup for his rum-based Banana’s Pajamas cocktail.” Her recipe appeared in Claire Sprouse, ed. *Optimistic Cocktails: Reimagined Food Waste & Recipes for Resilience* (qv).

Website: https://providencela.com/

Tags: Bananas, Bartenders

**Reucassel, Craig**. **“War on Waste.”** ABC, May 2017. Episode 1. This is part of a three-part Australian television documentary series.

Website: https://australiaonscreen.com/film/war-on-waste-at-aidc-2017/

Banana dumping episode clip at: https://www.facebook.com/abcnews.au/videos/vb.72924719987/1478837572138883/?type=2&theater

Tags: Bananas, Documentary Films

Rueb, Emily S. “Airline Food Waste Is a Problem. Can Banana Leaves Be Part of the Solution?” *New York Times*, October 11, 2019. Retrieved at https://www.nytimes.com/2019/10/11/us/airline-cabin-waste.html

Tags: Bananas

**Save Foods** (Tel Aviv-based) “develops sanitizing products using hydrogen peroxide together with food-grade acids to help extend the shelf-life of fruits and vegetables, thereby reducing food waste. The company’s sanitizing products also sanitize against pathogens—including E. coli, Salmonella, and Listeria—that cause foodborne illnesses, according to company statements.” It was founded in 2004. In November 2020 it signed an agreement with PlanetAgro, “a digital sales management platform for Mexico’s farmers that currently services the avocado, tomato, banana, onion and citrus fruit markets,” to “evaluate the efficacy of Save Foods’ products on avocado, tomatoes, citrus and mango.” Its “products are all-natural, treatments made from a proprietary blend of food acids that reduce bacterial and fungal decay to dramatically increase shelf life of fruits and vegetables. Furthermore, the treatment leaves no harmful residues on the produce or in the environment while maintaining freshness over time.” As of June 29, 2021, it is “active in four regions with plans to focus initially on the U.S., Mexico, Spain, Italy and Israel markets.”

Website: https://savefoods.co/

Tags: Bananas, Israel, Packaging

**Save The Bananas** (Harrisburg, Pennsylvania) is a local nonprofit enterprise “that collects unprocessed, day-old produce, along with boxed and canned goods for widespread distribution to neighbors in need throughout the Harrisburg area.... Markets usually remove bananas that over-ripen from sale shelves and mark them off for compost or waste. Overripe bananas could be used to make a “healthy breakfast cookie recipe favored by clients.” It was launched by Lee Casher, the proprietor of Lee’s Good Eats.

Website: https://theburgnews.com/tag/save-the-bananas-project

Tags: Bananas, Food Recovery

Spaen, Brian. “This Device Can Double the ‘Green’ Life of Bananas to Reduce Waste.” Greenmatters, March 30, 2018. Retrieved at http://www.greenmatters.com/food/2018/03/30/Z2wBmsE/produce-double-life-new-filter

Tags: Bananas, Upcycled

Taylor, Meggen. “Barnana: How Three Friends Created a Multi-Million Dollar Business UpCycling Bananas.” Forbes, January 18, 2017. Retrieved at http://www.forbes.com/sites/meggentaylor/2017/01/17/barnana-how-three-friends-created-a-multi-million-dollar-business-upcycling-bananas/#32b5ffdb6634

Tags: Bananas, Upcycling

Thomas, Kate. “Nigella Lawson Concerns Fans with Bizarre Banana Hack.” Hello Magazine, November 10, 2020. Retrieved at https://www.hellomagazine.com/cuisine/20201110100581/nigella-lawson-divisive-banana-skin-curry-cook-eat-repeat/

Tags: Bananas

**Vegskin** (Lille, Hauts-de-France, France) “is making sustainable and ethical vegan leather out of bananas and mangoes that would otherwise go to waste.”

Website: https://www.facebook.com/Vegskin

Tags: Bananas, Fashion, France, Mangoes

Velásquez-Arredondo, H. I., A. A. Ruiz-Colorado, and S. de Oliveira. “Ethanol Production Process from Banana Fruit and its Lignocellulosic Residues: Energy Analysis.” Energy 35:7 (June 2010): 3081–3087. https://doi.org/10.1016/j.energy.2010.03.052 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0360544210001817

Tags: Bananas, Ethanol

Woodward, Amy. “Too Many Bananas: Re-valuing and Re-using Food Waste for Human Consumption.” Masters thesis, University of Surrey, Guilford, UK, March 2016. Retrieved at http://epubs.surrey.ac.uk/811647/1/Too%20Many%20Bananas%20-%20Re-valuing%20and%20Re-using%20Food%20Waste%20for%20Human%20Consumption%20-%20Amy%20Woodward.docx

Tags: Bananas, Theses

**Yespers** (Netherlands) is “a Dutch company envisioning ways to create a socially and environmentally just food system. Yespers uses orphaned bananas or visibly damaged fruits sourced from developing countries for their spreads.” It operates in Netherlands, Germany and Austria.

Website: https://yespers.com/

Tags: Bananas, Recycled Products

Beer, Ales, Spirits, Alcohol; Using Spent Grains; and Programs to Reduce Waste at Breweries, etc.

**Adnams** (Suffolk, UK) is a brewery that uses “crusted “ends” of sliced sandwich loaves – frozen by Marks & Spencer supplier Greencore in Northampton and then sent to the brewery’s headquarters in Southwold – to create the new beers.” which are Triple English Hop Southwold Pale Ale (qv), Early Grey Pale Ale (qv) and Rasberry Fruit Beer (qv).

Website: https://www.adnams.co.uk/

**Alchemy Distillery** (Humboldt County, California) “strives to reduce their impact on the environment in every area of their production system. They even donate 100 percent of the grain leftover after distillation to a pig farm, which has exceeded over 30,000 gallons to date. More recently, Alchemy Distiller took on the challenge of making whiskey from day old bagels. Alchemy reclaims roughly 60 pounds of stale bagels per week from a local bagel shop with similar views on reducing waste and sustainability. The anticipated release date for the bagel-based whiskey is sometime near the end of 2019.” [Think Tank, March 28, 2019]

Website: http://www.alchemydistillery.com/

**Álfur Brewery** (Kópavogur, Iceland) is a startup that makes beer made from potato cutoffs, such as skins. It was cofounded by Haukur Páll Finnsson. They use “packaging rings made from compressed barley and wheat that are biodegradable and even safely edible for sea animals.”

Website: http://alfurbeer.com/

Tags: Beer, Iceland

**Atlas Brew Works** (Washington, DC) “has teamed up with MOM’s Organic Market to turn unsold stone fruit into a sour summer ale, aptly named Ugly & Stoned.”

Website: https://www.atlasbrewworks.com/beer/ugly-stoned/

**Babylone** (Brussels, Belgium) is a beer made from surplus bread in partnership with Delhaize

and local brewery the Brussels Beer Project (qv).

Website: https://www.beerproject.be/en/beer/babylone/

**Banana Peel Rum** (Dufftown, Speyside, Scotland) is a “rum that has been used to finish whisky casks and infusing it with banana peels. It is a product of Discarded Spirits Co. (qv) “The peel is recovered to dry out and ferment, before being steeped in alcohol for two weeks to enable ‘maximum flavour.’ Afterwards, the rum and banana peel extracts are combined for another two days to complete the blending process.”

Website: https://www.discardedspirits.com/products/discarded-rum

Tags: Alcohol, Bananas, Scotland

**BareBites** (Frederick, Maryland) wholesales dog, cat and horse treats including Brew-Yahs, which are made spent grain.

Website: https://www.barebites.com/brew-yahs

**Beau’s Brewing Co.** (Vankleek Hill, Ontario). “Canada’s largest organic craft brewery partnered with the Commission for Environmental Cooperation and Enviro-Stewards to undertake a Food Loss Prevention Case Study focused on food loss to the drain. identified three food loss prevention opportunities that would allow Beau’s to increase production, save money and reduce embedded emissions. By implementing these measures, Beau’s could increase product yield by 7.4 percent, with a payback of less than one year and savings of C$722,000 per year.”

Website: http://www3.cec.org/flwm/wp-content/themes/flwm-theme/documents/case-study-beaus-en.pdf

**Been A Slice** (Toronto, Canada) takes “bread nearing its best before date and turns it into a small batch beer to be released in early November to the LCBO, Beer Store and local Toronto restaurants and bars. Proceeds then flow to Canadian charity Second Harvest (qv), a food rescue organization that works with businesses to take food that would otherwise be wasted and redistribute it to those in need.”

Website: https://beenaslice.com/

**Black Cow Vodka** (West Dorset, UK) “is made from cheese-manufacturing waste produce over 80 tonnes of cheese each day, made from milk from over 100 local dairy farms.” It’s slogan is “Black Cow Vodka, World’s Smoothest Vodka.” The company also makes “Pure Milk Vodka.” In was cofounded by Jason Barber in 2012.

Website: https://www.blackcow.co.uk/our-story

**Black Seed Glow Up** (Brooklyn) is a limited-release the Berliner Weisse-style sour wheat beer “brewed by Folksbier using Black Seed’s leftover bagels.” It was released it April 2019.

Website: https://www.folksbier.com/old-bavarian-lager

Bondioli, Sara. “This Beer Is Made From Old Bread.” Huf Post, August 12, 2016. Retrieved at https://www.huffpost.com/entry/toast-ale-beer-from-bread\_n\_57ab2cd1e4b06e52746e76e1

**Breadwinner Golden Ale** “is a partnership between award winning Saltaire Brewery and Bradford based supermarket giant Morrisons... It is made using surplus bread from the supermarket’s Rathbones bakery...” Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Bakery Waste, Beer, Bread, Supermarkets

**Breer** (Hong Kong) is a “brand of local craft beer made from upcycled loaves collected from bakery chains and supermarkets in Hong Kong, which would not only help alleviate food waste, but slash the cost of beer-making.” It was co-founded by “Anushka Purohit, Naman Tekriwal, Deevansh Gupta and Suyash Mohan, four students at the Hong Kong University of Science and Technology (HKUST).”

Website: https://www.breer.org/

Tags: Bakery Waste, Beer, Hong Kong

**Brewer’s Crackers** (Somerville, Massachusetts) “is a family owned “Up-Cycled” cracker company driven to reduce food waste in the craft brewing industry. These up-cycled grains are a by-product that’s produced during the beer making process. When making beer, brewers steep super high-quality grains, like barley, in water. They then strain this mixture, keeping the liquid to make beer and discard the "spent" grains. Turns out, these grains are still incredibly flavorful and the steeping process actually unlocks valuable nutrients. Brewer’s Crackers recycles these grains and combines them with wheat flour to make a variety of honest, healthy, sustainable, and delicious products. Flavors include: honey graham, sea salt, everything, rosemary and sesame sea salt in both cracker and pita chip varieties.”

Website: https://brewerscrackers.com/

Tags: Beer, Upcycled Products

**Broaden & Build (**Copenhagen) is a brewery that converts spent grains “into biofuel, which powers the brewery; crisps made from spent grains are served alongside their partner beers at festivals; the trimmings from brownies made from spent beer grains are collected and then brewed back into Brownie Loop stout beer.”

Website: https://broadenbuildcph.com/

**BrouwBrood** (Amsterdam, Netherlands) “supplies pieces of bread to catering services with a sustainable ingredient, beer broth.” It was founded by Laila Blömer, Sophie Louise Koopmans, Laurens Samson, Mathijs Smeets in 2016.

Website: https://www.brouwbrood.nl/

**Brussels Beer Project** (Belgium) “has taken a page out of these ancient traditions and has created a craft beer from leftover stale bread. The beer is named Babylone, based on the brewing process that was traced back to the city of Babylon.” [Think Tank, March 28, 2019]

Website: https://www.beerproject.be/en

**Camerons Brewery** (Hartlepool, UK) partnered with and Toast Ale (qv) in November 2018 to produce Stottie (a 5% Dunkel Hefeweizen beer), which replaced 1/3rd of the beer’s normal malt bill with surplus bread. It was served on tap across the pubs’ managed group. Proceeds from the profits will be donated to the charity Feedback (qv).

Website: https://cameronsbrewery.com/?age-verified=1fde3e24fc

**Carrot Vodka** (Queensland, Australia) was developed by “Gen Windley and Alice Gorman, members of Kalfresh customers focus team, came up with an idea to use carrots unfit for the supermarket to make vodka. It seems that the use of carrots to make alcohol is becoming a bit of a tradition in Gorman’s family, as her husband also used carrots to make beer, which he called “the Wabbit Saison.” [Think Tank, March 28, 2019]

Website: https://www.eatlocalweek.com.au/news/vodka-made-from-carrots-yes-really/

**Casa Noble Tequila** (Jalisco, Mexico based) “employs practices that reinforce the natural stewardship of the land in the mountains of western Jalisco, including using only natural fertilizers made from composted piñas and agave plant waste, cultivating agave sprouts to ensure quality and continuity, sourcing water from a pure volcanic aquifer, and maintaining a zero-spillage production cycle.” They were “the first company in Latin America certified by CCOF.”

Website: https://casanoble.com/

Tags: Alcohol, Mexico

**Cast off Pale Ale** (Manchester, UK) is made by Seven Bro7hers Brewery (qv) from rejected Kellogg’s Rice Krispies.

Website: https://www.sevenbro7hers.com/

**Catch of the Day** (Reykjavík, Iceland) was developed by the “by-product designer Björn Steinar fights food waste by rescuing fruits from dumpsters and transforming them into vodka.” ... “Steinar demonstrates that you can transform various fruits into spirits without any fancy equipment, as Steinar uses a simple open-source distilling machine. The creative name refers to the flavor of vodka based on the fruit that was repurposed, ranging from blueberry, banana, strawberry, and pineapple.” [Think Tank, March 28, 2019]

Website: http://www.bjornsteinar.com/catchoftheday

Tags: Alcohol, Bananas, Pineapple

**Citizen** (Auckland, New Zealand) is “a collective of chefs, brewers, bakers and innovators who want to reduce food and resource waste. We rescue unloved surplus foods and re-work them into delicious, low-impact food and drink.” It converts “spent grain that’s full of nutritional value; we press it, mill it, and turn it into spent-grain flour to bake a delicious, malty sourdough.” The “beers and the spent grain bread are available to buy at Auckland’s Farro Fresh stores. It was co-founded in November 2019 by Donald Shepherd, Ben Bayly, Auckland restaurateur, Andrew Fearnside and Mike Sutherland from Sawmill, an independent Matakana-based craft beer brewery.

Website: https://citizen.co.nz/

Tags: Bakery, Beer, New Zealand

**Costa Rica Insect Company** – CRIC-- (El Tejar de El Guarco, Cartago, Costa Rica) converts insects to make flour that is then made into food. For instance, it uses “barley spent-grain (which is the residue of beer) to create excellent tasting raw materials and healthy end products high in fiber and protein, such as the Beerchips sold by Bbite.”

Website: https://cric.tech/food-waste-a-big-problem/

Tags: Beer, Costa Rica, Insects

**Crumbs Brewing** or Crumbs Brewery (Surrey-based, UK) makes beers from leftover artisan bread. It is a project with the Isle of Wight brewery Goddards for production and the local artisan bakery Chalk Hills in Reigate for its surplus stock. In September 2020 it landed “its first major supermarket deal with Waitrose.”

Website: https://www.crumbsbrewing.co.uk/

Tags: Bakery Waste, Beer, Supermarkets

**Crust Group** (Singapore based) is a startup that tackles food waste by using leftover bread from hotels, restaurants, and cafes to brew into co-branded craft beers and other beverages.” Its vision is to maximize resources, and its “mission is to reduce global food waste by 1% by 2030." It has also produced an non-alcoholic punch, called Crop, from orange, lemon and lemon-lime fruit peels. It was founded by Travin Singh who is the CEO as of June 8, 2021.

Website: https://www.crustbrewing.com/

Tags: Bread, Singapore, Upcycled

**Dairy Distillery** (Ontario, Canada) “utilizes milk permeate, a sugar-rich by-product of cheese and yogurt production, to make a smooth spirit, which they have named Vodkow. The two founders, Omid McDonald and Neal McCarten, recognized a gap in the dairy production system and saw this as an opportunity to make use of a useful by-product. In doing so, Dairy Distillery also creates a means of cost saving to Ontario dairy farmers as the disposal of milk permeate is part of the collective milk price.” [Think Tank, March 28, 2019]

Website: https://www.dairydistillery.com/

**Denver Food Waste Week** (April 11-17, 2021) is a program of Imperfect Foods (qv) and the New Belgium Brewing “to host the first-ever, participating restaurants will create special waste-fighting dishes by incorporating recovered produce or grocery items from Imperfect Foods that otherwise would have gone to waste or ended up in landfills. The goal is to save 1,000 pounds of food from waste in Denver over one week, while supporting local restaurants.” The donation recipient is the Food Bank of the Rockies.

Website: https://www.imperfectfoods.com/foodwasteweek

Tags: Beer, Food Waste Weeks

**Discarded Cascara Vermouth** (Dufftown, Speyside, Scotland) is a product of Discarded Spirits Co. (qv). It uses “cascara, the berry of the coffee plant, which is left behind and often thrown away during coffee production. To make the vermouth, the berries are steeped in alcohol to create an extract.” It was founded in 2018.

Website: https://www.discardedspirits.com/products/discarded-vermouth

Tags: Alcohol, Coffee, Scotland

**Discarded Spirits Co.** (Dufftown, Speyside, Scotland) is a brand of William Grant & Sons. It makes Banana Peel Rum (qv) and Discarded Cascara Vermouth (qv). It was founded in 2018.

Website: https://www.discardedspirits.com/

Tags: Alcohol, Bananas. Scotland

**Early Grey Pale Ale** is a beer produced by Adnams (qv) that is made from “crusted “ends” of sliced sandwich loaves.

Website: https://www.eadt.co.uk/business/brewer-adnams-makes-beer-range-from-m-s-surplus-bread-1-5499654

Foote, Natasha. “From ‘Spent’ to ‘Saved’ Grains: Reusing By-products in the Brewing Industry.” EURACTIV.com, November 4, 2020. Retrieved at https://www.euractiv.com/section/agriculture-food/news/from-spent-to-saved-grains-reusing-by-products-in-the-brewing-industry/

Tags: Beer, Using Spent Grains

Frost, Maisha. “Craft Brewer Crumbs’ Success with Artisan Leftover Loaves Lands Key Waitrose Contract.” Express, September 13, 2020. Retrieved at https://www.express.co.uk/finance/city/1335004/waitrose-bakery-contract-craft-brewer-crumbs

Tags: Bakery Waste, Beer, Supermarkets

**Genbrød** (Denmark) “is the amalgamation of two Danish words: recycling (genbrug) and bread (brød). It is the “name given to a sourdough loaf made and sold by Danish organic bakery Jalm&B. The product is baked with upcycled hazelnuts from Carlsberg’s Jacobsen Brewery in Copenhagen."

Website: https://jalmogb.dk/

**Glow Up Berliner Weisse** (New York) is a limited-edition beer produced by Brooklyn-based Folksbier from excess bagels from Black Seed bakery in April 2019.

Website: https://www.folksbier.com/our-beers

**Gohan Biiru** (Denmark) is a beer made from leftover rice by Science Brew in cooperation with the Copenhagen restaurant Sticks ‘n’ Sushi.

Website: http://www.sciencebrew.dk/index-uk.html

Tags: Beer, Denmark, Restaurants, Upcycled Products

**Going with OURgrain** (Rhode Island)is a startup that converts spent grain into flour.

Website: https://www.goingwithourgrain.com/

**Gotland Spirits** (Gotland, Sweden) produces SPILL (or SPIL), which is a “premium alcoholic beverage made from food waste.”

Website: https://www.facebook.com/Gotland-Spirits-AB-114381756667881/

Tags: Alcohol, Sweden

**Greene King** (UK) joined forces with Too Good To Go, a free app designed to help businesses reduce food waste across the country, by offering customers surplus carveries at a discount at the end of the day. The partnership will see all Greene King Pub and Carveries, and Farmhouse Inns get on board with the app in April, to coincide with the launch of the spring/summer menus.”

Website: https://www.morningadvertiser.co.uk/Article/2019/03/20/Greene-King-s-carvery-dishes-saved-via-food-waste-solution-app

**Henley on Toast** (Henley, UK) is a 4.1% ale that is made from waste bread. It is produced by Brakspear Brewery in partnership with Toast Ale (qv). The spent grain from the brewing process is being given to a local farmer “to feed to his pigs, ducks and chickens.”

Website: https://brakspear.co.uk/toast-of-the-town/

Tennick, Peter. “New Camerons Beer Set to Help Tackle Food Waste and Boost Charity Campaign.” Hartlepool Mail, October 19, 2018. Retrieved at https://www.hartlepoolmail.co.uk/news/business/new-camerons-beer-set-to-help-tackle-food-waste-and-boost-charity-campaign-1-9404344

**Hewn Bread** (Chicago) sources “spent grain from local breweries Temperance, Sketchbook and Peckish Pig, folding it into their country dough after squeezing out much of the moisture.”

Website: https://www.hewnbread.com/

**Hyke Gin** (UK) is “flavoured with a blend of botanicals inspired by the grapes’ African and South American origins, including coriander, myrrh and rooibos.” It is made by Foxhole Spirits. The grapes are supplied by the fruit supplier and importer Richard Hochfeld, who “loses the equivalent of 1.4m punnets of grapes in the transportation and packing process. Among the bunches of black and green grapes that arrive in the UK from South America and South Africa are loose ones and those that are damaged, wrinkled or fail to meet supermarket specifications because they are the wrong shape or size.” It is the first gin “in the UK to be made from grapes grown to be eaten fresh. It went on sale at 300 Tesco branches in March 2019.

Website: https://www.foxholespirits.com/hyke-press-release

**Inman Family Wines** (Santa Rosa, California) “has a different take on closing the loop from farm to table. What they refer to as “Four-Course Compost” is the use of compost as the sole source of fertilizer for their grapes, eliminating the need for chemical inputs. The compost used at the vineyard is derived from food waste accumulated in restaurants, hotels, and residences in the San Francisco area. This is not the only eco-friendly practice followed at the winery. To name a few, the wineries’ solar-powered systems powers up to 98 percent of their electricity requirements, they repurpose all waste water to be used for vineyard irrigation, and they have even invested in lighter weight wine bottles, which require fewer inputs due to their thinner glass and have a higher content of recycled material.” [Think Tank, March 28, 2019]

Website: https://www.inmanfamilywines.com/

Keogh, Olive. “Innovative Limerick Project Brews Beer from Waste Bread.” Irish Times, October 15, 2020. Retrieved at https://www.irishtimes.com/business/technology/innovative-limerick-project-brews-beer-from-waste-bread-1.4379748

Tags: Beer, Bread, Ireland

**Koskenkorva Vodka** (Koskenkorva Finland) makes a sustainable vodka. It “has a 99.9% recycling rate (they are still working on that 0.01%).” What it doesn’t use to produce vodka, it uses “to produce starch products and animal feed. The barley husks are burned in their own bio-powerplant to fuel the distillation, and the ashes used as fertilizer. They even use carbon dioxide collected from fermentation and use it in greenhouse farming.”

Website: https://www.nordicspirits.com/koskenkorva/

Tags: Alcohol, Finland

**LOOP Mission** (Montreal, Quebec, Canada) is “a circular economy project that aims to reduce food waste by repurposing the outcasts of the food industry.” It uses “fruits and veggies that are rejected because they don’t have the proper shape, size or a shelf life” and transforms them into cold pressed juices. It also brews beer from “day old bread, a gin distilled using potato cuttings from a potato chip factory, hand-crafted soaps made with rejected cooking oil.”

Website: https://loopmission.com/

Tags: Beer, Canada, Juices, Upcycled Products

**Maclean’s Highland Bakery** (Forres, Scotland based) “has taken draff - a fibre by-product of beer and whisky production that is rich in protein – to produce a biscuit that benefits from the extra flavour but uses material that would otherwise go to landfill.”

Website: https://www.macleansbakery.com/

**MadHouse Vinegar Co**. (North Bend, Ohio) uses “byproducts from area breweries, coffee roasters, candy makers, and more.”

Website: https://www.goodvinegar.com/

Tags: Breweries, Coffee, Upcycled Products

Mancl, Karen. “Brewing Biogas in the United States and China,”New Security Beat, June 4, 2020. Retrieved at https://www.newsecuritybeat.org/2020/06/brewing-biogas-united-states-china-2/

**Marmite** “is a food spread made from yeast extract invented by German scientist Justus von Liebig and originally made in the United Kingdom. It is a by-product of beer brewing and is produced by Anglo-Dutch company Unilever...” “Other similar products include the Australian Vegemite (the name of which is derived from that of Marmite), the Swiss Cenovis, the Brazilian Cenovit and the German Vitam-R. Marmite has been manufactured in New Zealand since 1919 under license, but with a different recipe.” [Wikipedia] Retrieved at https://en.wikipedia.org/wiki/Marmite

Tags: Beer, By-Products

Marston, Jennifer. “ Skål! Gotland Spirits Launches Vodka Made From Food Waste.” The Spoon, February 18, 2021. Retrieved at https://thespoon.tech/skal-gotland-spirits-launches-vodka-made-from-food-waste/

Tags: Alcohol, Sweden

**Misadventure Vodka** (Vista, California based) is manufactured by Misadventure & Co. Each bottle is made from “two pounds of food waste and sold to bars, restaurants and retailers throughout California.” [KPCC. “SoCal Distillers Turn Food Waste Into Vodka.” NBC, October 8, 2017] It “makes vodka out of Twinkies, cupcakes and other excess baked goods sourced from local food banks, who are forced to discard food that doesn’t meet certain nutritional standards. The vodka is a collaboration between Whit Rigali, a former bartender, and Samuel Chereskin, an agricultural economist interested in finding ways to improve food systems...” They “pick up 1,500 pounds of baked goods from the Jacobs & Cushman San Diego Food Bank.” [Newman, Kara, May 14, 2018]. It “follows the motto “leave no trace” and has put this into practice by redirecting food waste out of the landfill to create their product. Based in San Diego, the two founders create their craft using baked goods no longer suitable for food banks, otherwise destined for the landfill. From cake to cookies and pretty well any baked good you can think of, Misadventure Vodka uses it all.” [Think Tank, March 28, 2019] It was launched in 2017. “Misadventure Vodka can be purchased on the company’s website with shipping available to 40 states in the U.S., and one 750ml bottle costs $24.99. Additionally, the product can be purchased at local retailers and restaurants in San Diego county” as of March 4, 2021.

Website: https://www.misadventure.co/about

**Modist Brewing** (Minneapolis) partnered with Netzro (qv) to produce organic whole wheat flour from spent grains.

Website: https://www.netzro.us/grain/

**Nàdar**– “nature” in Gaelic-- (Angus, Scotland) is a gin made by Arbikie Highland Estate Distillery. It “avoids more carbon dioxide emissions than it creates because its peas do not need synthetic nitrogen fertilisers - a source of carbon emissions - unlike wheat, barley or maize.” It was launched in February 2020. The company also makes Tattie Bogle (qv).

Website: https://www.arbikie.com/blog/arbikie-launches-worlds-first-climate-positive-gin-made-from-peas

Neo, Pearly. “‘Perfect Fit’: South Korean Food Upcycling Firm’s Carbon-claimable Flour Alternative Opens New Avenues to Hit Nation’s 2050 Net Zero Goals.” Food Navigator-Asia, June 7, 2021. Retrieved at https://www.foodnavigator-asia.com/Article/2021/06/07/Perfect-fit-South-Korean-food-upcycling-firm-s-carbon-claimable-flour-alternative-opens-new-avenues-to-hit-nation-s-2050-net-zero-goals

Tags: Beer, Upcycled Products, South Korea

**No Waste Asbl: Operation Sirocco** – Operatie Sirocco or Opération Sirocco– (Brussels, Belgium) “dehydrates excess vegetables and fruit from the Cureghem market in Anderlecht or anybody who wants to extend the life of their green surplus. The dehydration facility is located in the Cureghem cellars, next to the Champignon de Bruxelles’s production facility, which is the promoter of the Sirocco project via a joint venture called ‘No Waste’.

Website: https://www.circulareconomy.brussels/no-waste-asbl-operation-sirocco/

**Phood** (Boston-based) “is a food technology enterprise helping foodservice professionals solving the food waste problem around the world.” It tracks “waste automatically as your kitchen follows its normal routine.” Its Ceo as of June 29, 2019 Luc Dang.

Website: https://www.phoodsolutions.com/

**Ogilvy Vodka** (Scotland) is made from surplus potatoes from the Ogilvy farm not purchased by retailers. It is “Scotland’s first potato vodka distillery.”

Website: https://ogilvyspirits.com/

**Rasberry Fruit Beer** is a beer produced by Adnams (qv) that is made from “crusted “ends” of sliced sandwich loaves.

Website: https://www.eadt.co.uk/business/brewer-adnams-makes-beer-range-from-m-s-surplus-bread-1-5499654

**RE-Harvest** (Seoul, Seoul-t'ukpyolsi, South Korea) is the “first food-upcycling company in Korea, currently upcycling by-products from beer and shikhye (Korean traditional drink). In essence, RE-harvest developed new kind of flour from by-products to close the loop in the F&B industry. RE-harvest currently manufactures B2C food products in convenient meal replacement sector such as granola bar, granola cereal, puffs, and etc. For B2B food products, RE-harvest manufactures pasta, pizza dough, rice cake and etc.”

Website: www.reharvest.net

Tags: Beer, South Korea, Upcycled Products

**Rethink Beer** is a product released in April 2019 by Rethink Food NYC (qv) and Evil Twin Brewing New York City, which was founded in 2010 by Munchies and Vice travel and beer blogger Jeppe Jarnit-Bjergsø.

Website: https://eviltwin.nyc/beer/rethink-beer/

**ReToast** (University of Minnesota) makes cookies that are a “good source of fiber” that are upcycled from “surplus toasted bread flour and two types of brewer's spent grains (barley & Kernza).” Products include Cinnamon Spice ReToast, Pumpkin Spice ReToast, and Mocha ReToast.

Website: https://sites.google.com/umn.edu/retoast-umn/home

Tags: Beer, Cookies, Upcycled Products

**Rise Products** (Brooklyn, New York) “rescues spent grain from breweries and refashions the spent grain into a high-quality super flour that has “12x fiber, 2x protein and 1/3 of the carbs compared to all-purpose flour.” Rise says that each year, 42 million tons of brewery spent grain is discarded.” Its mission is “to “foster sustainability through technology.” It was cofounded by Bertha Jimenez in 2017. It “has quickly expanded, partnering with bakeries and restaurants. They’ve also started consulting major companies on how to re-use their waste, including beer giant Anheuser Busch.”

Website: https://www.riseproducts.co/

**Rise & Win Brewery** & **BBQ & General Store [or** RISE + WIN Brewing Co.**]** (Kamikatsu, Japan) “claims to be entirely zero-waste. It’s made of recycled mill wood. and its interior features light fixtures made of old bottles hanging over used tables and chairs, stablished with the mindset that the only way of get rid of waste is dispensing with the excess packaging and wrapping added to products during manufacturing, distributing and selling. The Kamikatsu bulk store that used to sell by volume and deal with recycled products has now been remodeled into a general store where you can learn about the environment for the future.” “Using scraps from Yuko citrus peels and returnable bottles, RISE + WIN Brewing Co. is upcycling products in every step of the brewing process. The spent grain produced in the process of brewing, for example, is used to make granola and sweets sold at their general store.”

Website: http://www.kamikatz.jp/en/toppage.html

Tags: Beer, Japan, Upcycled

**Sachi** (Singapore) is “soy alcoholic beverage that is brewed from soy (tofu) whey. “using SinFooTech’s (qv) patented fermentation technology. It is “a light yellow-coloured beverage with an alcohol content of seven per cent and a tinge of fruity flavour.” It is a product of a new startup, SinFooTech, which spun off from NUS last year, is applying for relevant licenses so that it can conduct experiments at bigger volumes,.” A non-alcoholic version was scheduled to be released in 2020. See also Sachi in juice category.

Website: http://sinfootech.com/

**Seven Bro7hers Brewery** (Manchester, UK) makes Throw Away IPA (qv) uses “rejected Kellogg’s Cornflakes that are deemed too big or small, or overcooked to go into the cereal box. A proportion of wheat grain for the beer is taken from these unused flakes in a creative way for the brand to be more sustainable.” They also make Sling it Out Stout (qv) from Coco Pops and Cast off Pale Ale (qv) from excess Rice Krispies.

Website: https://www.sevenbro7hers.com/

**Sirocco** See No Waste Asbl: Operation Sirocco

**Sling it Out Stout** (Manchester, UK) is made by Seven Bro7hers Brewery (qv) from rejected Kellogg’s Coco Pops.

Website: https://www.sevenbro7hers.com/

**Stable Craft Brewing** (Waynesboro, Virginia) launched a “Zero Food Waste initiative to our commitment to sustainable practices at Stable Craft Brewing. We grow our own hops, utilize the brewing wastewater to water our hops and co-op with a local farmer to use the spent grain for food for the cattle.”

Website: https://www.stablecraftbrewing.com/

Tags: Breweries

**Suntory Beverage & Food Ltd** ( Minato City, Tokyo, Japan) is a “multinational brewing and distilling company group.is a drinks-make that “is experimenting with another AI product from Fujitsu Ltd to try to determine if goods such as bottles of oolong tea and mineral water have been damaged in shipping. Until now, that's been a time-consuming human endeavour. With the new AI, Suntory hopes to gauge when a damaged box is just that, or when the contents themselves have been damaged and need to be returned.”

Website: https://www.suntory.com/csr/activity/group/sbfe.html

Tags: Alcohol, Beer, Japan, Technology

T&A Reporters. “Saltaire Brewery Uses Leftover Bread from Morrisons Bakery to Brew Ale.” Telegraph & Argus, September 27, 2020. Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Bakery Waste, Beer, Bread, Supermarkets

**Tattersall Distilling** (Minneapolis) partnered with Netzro (qv) to repurpose its spent grains organic whole wheat flour.”

Website: https://www.netzro.us/grain/

**Tattie Bogle** is a vodka that is made by Arbikie Highland Estate Distillery. It is “named after the Scots name for scarecrows that deter birds from eating potato crops - uses misshapen vegetables, which cannot be sold by large retailers, to reduce food waste.” The company also makes Nàdar (qv).

Website: https://www.arbikie.com/item/4/www/Tattie-Bogle-Vodka.html

**Throw Away IPA** (Manchester, UK) is made by Seven Bro7hers Brewery (qv) from rejected Kellogg’s Cornflakes that have been rejected because they are too big, too small, or overcooked.

Website: https://www.sevenbro7hers.com/

**Toast Ale** (England and Wales) is a beer brand that uses discarded bread. Their principle is to “create a delicious product out of stuff that would otherwise go in the bin, and educate people at the same time.” Toast Ale “works with Wold Top Brewery in North Yorkshire, one of the UK’s most sustainable breweries. And it recently became the first UK beer company to certify as a “B Corporation”, joining a global movement of people using business as a force for social good.” It was launched in 2016 [or 2015?] by Tristram Stuart and all profits from the sale of Toast Ale go to Feedback (qv). It has subsequently begun operating in New York. See also Toasted Crumpet Session IPA. In 2021 it announced that it “is moving beyond its food waste reduction efforts to also pursue net-zero emissions by 2030.”

Website: http://www.toastale.com/

**Toasted Crumpet Session IPA** is a beer brewed with leftover ‘wonky’ crumpets from the bakery brand Warburtons. It is made by Toast Ale (qv).

Website: https://www.toastale.com/product/crumpet-beer/?mc\_cid=5c91ee2bca&mc\_eid=102e66d6c9

**Triple English Hop Southwold Pale Ale** is a beer produced by Adnams (qv) that is made from “crusted “ends” of sliced sandwich loaves.

Website: https://www.eadt.co.uk/business/brewer-adnams-makes-beer-range-from-m-s-surplus-bread-1-5499654

**Upcycled Grain Project** (Wellington, New Zealand) “takes the leftover grain from the brewing process and upcycles it with other natural ingredients to produce a range of delicious and nutritious snacks, such as bites, breakfast bars, and crackers.”

Website: https://upcycledgrainproject.com/

Tags: Grain, New Zealand, Upcycled

**Vodkow.** See Dairy Distillery

**Wheyward Spirit** (Oregon) is a start-up that converts “nutrient-rich whey to ferment and distill into our ultra premium spirit.” It was founded in 2018 by Emily Darchuk, who is the CEO as of February 17, 2021. It began selling its vodka-like spirits in 2019.

Website: https://www.wheywardspirit.com/

**Woodstock Brewery Inn** (New Hampshire) “repurposes spent grain into bread, beer soap and beer lotion.”

Website: https://www.woodstockinnbrewery.com

Bio-Based Chemical, Bio-Tech

**Carbon CPU** (Thuwal, Saudi Arabia) “is a biotechnology startup specializing in turning food waste into fatty acids for use as livestock nutrients. Launched through the post-graduate startup accelerator program (TAQADAM) of King Abdullah University of Science and Technology (KAUST), the venture was co-founded by Bin Bian, Jiajie Xu, Yara Aldrees, Sara Al-Eid and Prof. Pascal Saikaly.”

Website: https://www.arabnews.com/node/1615941/saudi-arabia

Torén, Johan, Katarina Lorentzon, and Olivia Cintas. “Food Waste as a Resource for Bio-based Chemicals and Materials in Sweden.” Göteborg: DiVA (Digitala Vetenskapliga Arkivet). 2019. p. 49; Series RISE [Research Institutes of Sweden AB] Rapport, 2019:108. Retrieved at http://www.diva-portal.org/smash/get/diva2:1377549/FULLTEXT01.pdf

Biogas, Bio-Energy, Anaerobic Digestion Companies, Equipment, Projects

**Bioenergy DevCo** --BDC– (Maryland) is anaerobic digestion developer founded in 2019. In 2019 it acquired BTS Biogas, an Italian company that has built more than 200 plants in Europe. The acquisition will help Bioenergy DevCo bring developed anaerobic digestion technology to the United States to expand operations.” It “entered into an agreement with Dover-based Chesapeake Utilities Corp. on. a project to convert chicken waste into natural gas.”

Website: https://bioenergydevco.com/

**Blue Sphere** (Tel Aviv, Israel) was founded in 2010 “to develop waste-to-energy plants that generate biofuels from food and farm waste. These biofuels are then sold to local utility providers that utilize them to power steam turbines for electricity production. To cut down on transportation expenses and to not add to the pollution, Blue Sphere has constructed their waste processing plants at the feedstock and food production waste sources.” It “takes feedstock, which is basically any organic waste material, and breaks it down using anaerobic bacteria. This process offers two benefits: the first is that the waste will turn into biogas, and the second is that the by-product can be used as compost.”

Website: http://bluespherecorporate.com/

**Blume Distillation** (California) is an “integrative biofuel technology company providing next generation biorefinery equipment that convert waste materials, surplus foods and crops, as well as cultivated feedstocks into cost-effective alcohol fuel (bioethanol). Alcohol fuel can power applications such as transportation, cooking, refrigeration, and electrical generation. Our biorefineries also produce high grades of bioethanol that are low in impurities (such as hazardous, volatile organic compounds) and marketable as food and medical grade alcohol.” It was founded in 2009 by David Blume.

Website: https://www.blumedistillation.com/

**Electro-Active Technologies** (Knoxville, Tennessee) “utilizes an advanced microbial and electrochemical process to efficiently degrade organic wastes into electrons and protons to produce renewable hydrogen. We have developed a patented process which results in a robust microbial community capable of high-rate and efficient conversion of any organic waste into electrons to produce hydrogen. The use of a waste feedstock enables our process to more than double the electrical efficiency of renewable hydrogen production compared to water electrolysis, providing a more cost-effective alternative. The technologies work as a system that converts organic waste into renewable hydrogen gas for use as a biofuel.”

Website: https://electroactive.tech/index.html

**Farm Powered Strategic Alliance** (FPSA) “is an industry-first initiative by leading food companies to repurpose unavoidable food waste from manufacturing and supply chain operations into carbon-negative, farm-derived, renewable natural gas. This circular solution is a powerful tool for mitigating climate change, while supporting regenerative agriculture practice at farms across the US.” Its members include Unilever, Starbucks and Dairy Farmers of America.

Website: https://sustainablebrands.com/read/cleantech/new-farm-powered-strategic-alliance-highlights-circular-solution-to-food-waste-ghg-reduction

Tags: Energy, Manufacturers

**HomeBiogas LTD** (based in Beit Yanai, in Israel) is a startup that “aims to cut three million tons of CO2 emissions by 2022 using an affordable and accessible biogas system that is fueled by a combination of bacteria and food scraps.” It “uses bacteria to break down foods, including fruits and vegetables, meat and diary, and converts it into biogas.” The HomeBiogas system “resembles a black and green tent like structure, prepare food, they collect the scraps in a bin. These scraps – which could be anything from fruit and vegetables to meat, dairy and fish – are then deposited into the system through an inlet. Bacteria within the system digest the scraps of food and turn them into biogas, which is then stored in a “gas bag” which can hold up to 700 liters of biogas.” “In 2018, Homebiogas launched the bio-toilet which can convert human waste into cooking fuel sans the need to access sewers or water grids... The Bio-Toilet’s manual pump sends the toilet waste directly to the Homebiogas appliance which converts it into cooking fuel. So far, Bio-Toilets have been installed in remote communities in Israel and in some local hospitals in Guatemala.” Its co-founder was Yair Teller. It was founded in 2010.

Website: https://www.homebiogas.com/

**Impact Bioenergy** (Auburn, Washington-based) is a “company that manufactures modular systems to convert food waste into plant food and low-carbon energy.” It was “formed in 2013, with the mission to construct and deliver the best bio-conversion technologies and services available, which will empower communities by making renewable energy and soil products locally through organic materials recycling.” See also “High-Solids Organic-Waste Recycling System with Electrical Output --HORSE”

Website: http://impactbioenergy.com/

**Lystek International** (Cambridge Ontario, Canada) claims to be “a leading provider of biosolids and organics management solutions across North America with their proven technology – Lystek THP. The award-winning Lystek THP system processes organic feedstocks to product a multi-purpose, hydrolyzed product including LysteGro, a concentrated liquid, nutrient-rich Class A biosolids fertilizer, LysteMize, a digester enhancement process that increases volatile solids reduction and biogas production, and LysteCarb, an alternative carbon source for biological nutrient removal. Lystek works with public and private customers to transition WWTPs to advanced resource recovery centers with solutions that are affordable, energy-efficient, easy to operate, and enhance sustainable biosolids processing and management operations.”

Website: https://lystek.com/

**O ⋅ Park1** (Hong Kong) “uses anaerobic digestion to convert biodegradable material into biogas for electricity generation, handling 200 tons of food waste per day. A second facility is under construction with a designed capacity of 300 tons per day.”

Website: https://www.opark.gov.hk/en/index.php

**ReFood** (UK) as a renewable energy business. It’s goal is “to divert food waste from landfill by offering businesses an alternative cost-effective and unique range of highly specialised environmentally friendly and sustainable food waste recycling services.” It issued a report “Vision 2020 - UK Roadmap to Zero Food Waste to Landfill” (qv) in 2013.

Website: https://refood.co.uk/vision-2020/

**Shaktistellar** (Bhopal-based, India) is a startup that developed a “Portable Biogas” unit “that uses all kinds of organic waste for conversion into cooking gas and manure is what we aim at. We are working on gas level indicators and apps that let you monitor your biogas system for efficient and maximum use.” It was cofounded in 2017 by Ankit Roy and Praveen Modi.

Website: https://www.shaktisteller.com/

**Waste2 Environmental Systems Ltd** (Waste2ES) (Hemel, Hempstead, UK) is a business that “developed its service based on the concept that food waste has a value - an energy value. Waste2ES gives “that value back to the business that has created the food waste. From farmers to packing companies, from retailers to caterers, the savings to be made, and for some the potential to make money is huge. Hertfordshire-based Waste2ES’ systems are designed to meet the food waste processing requirements across a range of business types; for example, the small footprint iD-R-250 system is perfect for restaurants, smaller retail outlets and caterers with lower levels of food waste.”

Website: https://www.waste2es.com

**The Waste Transformers** (Amsterdam, Netherlands) is a startup that “developed an on-site containerised anaerobic digester, called a Waste Transformer. Placed next to companies or communities who produce organic food waste, it turns biodegradable waste such as kitchen and commercial waste to biogas or electricity and heat.” It was founded by Lara van Druten.

Website: http://www.thewastetransformers.com/

**Zero Waste Biotech** (Concord, California) “developed the Aero-D machine which converts food waste into clean renewable energy.”

Website: http://www.zerowastesolutions.com/

Bread, Cake, and Food Waste

**Boomerang Food** (Montréal, Québec, Canada) “takes brewers' spent grain, dries it and mills it into flour.” It “ started as a business school project by two of the co-op's four co-founders, who wanted to find ways to reduce food waste.” It “is small-scale — involving one brewery and one bakery — some see it as an example of what could be done on a larger scale through what's called the circular economy.”

Website: https://ca.linkedin.com/company/boomerang-coop

Tags: Bread, Canada

**The Bread and Butter Thing** --TBBT– (Manchester, UK) is a food redistribution charity that announced in January 2021 that it has established a relationship with Morrisons to redistribute surplus food to 30,000 families in need.

Website: https://breadandbutterthing.org/

Tags: Bread, Food Recovery Organizations, Retailers

**Breadwinner Golden Ale** “is a partnership between award winning Saltaire Brewery and Bradford based supermarket giant Morrisons... It is made using surplus bread from the supermarket’s Rathbones bakery...” Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Beer, Bakery Waste, Bread, Supermarkets

**Brood van Brood** (Netherlands) is an initiative of Jumbo Supermarktenas part of its Waste-Free Week campaign, which commenced on September 1. It is “making new white and wholemeal bread from unsold private-label bread.”

Website:

Tags: Bread, Netherlands, Supermarkets

Country Press. “Research Reveals Brits' Food Waste Habits with Bread the Top Item in Their Bins.” Isle of Wright, Country Press, October 15, 2020. Retrieved at https://www.countypress.co.uk/news/national/18796105.research-reveals-brits-food-waste-habits-bread-top-item-bins/

Tags: Bread, Households

**Le Crumbler** (Bordeaux, France based) is a machine made by the start-up Expliceat that helps French chefs recycle old bread into a substitute for flour. It was invented in 2015.

Website: www.crumbler.fr

Tags: Bread, France, Machines

**Crust Group** (Singapore based) is a startup that tackles food waste by using leftover bread from hotels, restaurants, and cafes to brew into co-branded craft beers and other beverages.” Its vision is to maximize resources, and its “mission is to reduce global food waste by 1% by 2030." It has also produced an non-alcoholic punch, called Crop, from orange, lemon and lemon-lime fruit peels. It was founded by Travin Singh who is the CEO as of June 8, 2021.

Website: https://www.crustbrewing.com/

Tags: Bread, Singapore, Upcycled

Food Business Gulf & Middle East. “Jumbo Introduces ‘Brood Van Brood’ in the Fight Against Food Waste.” Food Business Gulf & Middle East, October 3, 2020. Retrieved at https://foodbusinessgulf.com/2020/10/jumbo-introduces-brood-van-brood-in-the-fight-against-food-waste/

Tags: Bread, Netherlands

Frozen Foods Biz. “Marks & Spencer Freezes Garlic Bread in Store to Reduce Food Waste in UK.” Frozen Foods Biz, October 9, 2020. Retrieved at https://www.frozenfoodsbiz.com/marks-spencer-freezes-garlic-bread-in-store-to-reduce-food-waste

Tags: Bread, Frozen Food, Retailers

Ghaziani, Shahin, Delaram Ghodsi, Gholamreza Dehbozorgi, Shiva Faghih, Yeganeh Rajabpour Ranjbar, and Reiner Doluschitz. “Comparing Lab-Measured and Surveyed Bread Waste Data: A Possible Hybrid Approach to Correct the Underestimation of Household Food Waste Self-Assessment Surveys.” Sustainability 13:6 (March 21, 2021). 10.3390/su13063472 Retrieved at https://www.mdpi.com/2071-1050/13/6/3472

Tags: Bread, Households, Iran, Surveys

Goryńska-Goldmann, Elżbieta, Michał Gazdecki, Krystyna Rejman, Joanna Kobus-Cisowska,, Sylwia Łaba, and Robert Łaba. “How to Prevent Bread Losses in the Baking and Confectionery Industry? Measurement, Causes, Management and Prevention.” Agriculture 11:1 (Dewcember 30, 2020): 19. https://doi.org/10.3390/agriculture11010019Retrieved at https://www.researchgate.net/publication/348160005\_How\_to\_Prevent\_Bread\_Losses\_in\_the\_Baking\_and\_Confectionery\_Industry-Measurement\_Causes\_Management\_and\_Prevention

Tags: Bread, Poland

Keogh, Olive. “Innovative Limerick Project Brews Beer from Waste Bread.” Irish Times, October 15, 2020. Retrieved at https://www.irishtimes.com/business/technology/innovative-limerick-project-brews-beer-from-waste-bread-1.4379748

Tags: Beer, Bread, Ireland

**LILO Desserts** (Queenstown and Auckland, New Zealand) “makes a plant-based cheesecake using fruit that would otherwise go to waste.”

Website: www.lilodesserts.com

Tags: Cake, New Zealand

Wood, Adam R., Raghav Garg, Tzahi Cohen-Karni, Alan J. Russell, and Philip LeDuc. “Toward Sustainable Desalination Using Food Waste: Capacitive Desalination with Bread-derived Electrodes.” Royal Society of Chemistry Advances 16 (March 5, 2021). Retrieved at https://pubs.rsc.org/en/Content/ArticleLanding/2021/RA/D0RA10763H#!divAbstract

Tags: Bread, Desalination

T&A Reporters. “Saltaire Brewery Uses Leftover Bread from Morrisons Bakery to Brew Ale.” Telegraph & Argus, September 27, 2020. Retrieved at https://www.thetelegraphandargus.co.uk/news/18748353.saltaire-brewery-uses-leftover-bread-morrisons-bakery-used-brew-ale/

Tags: Bakery Waste, Beer, Bread, Supermarkets

Cabbage and Food Waste

Teverson, Dawn, “UK: New Brassica Trials to Help Reduce Food Waste.” FreshPlaza.com, January 27, 2021. Retrieved at https://www.freshplaza.com/article/9287677/uk-new-brassica-trials-to-help-reduce-food-waste/

Tags: Cabbage, Storage Systems

Cacao Chocolate Waste Products

**Barry Callebaut Group** (Zurich-based), a manufacturer “of cocoa products, supplies the cacao ingredients for Mondelez’s CaPao products.” which are made from cacao’s sweet pulp. It is also producing Cacaofruit Experience line of food and beverages made with the whole cacao fruit.” It was created in 1996 through the merging of the Belgian chocolate producer Callebaut and the French company.” It “has started a new eco initiative to upcycle its cocoa shells into biochar, which looks similar to charcoal, supplies green energy, and reduces carbon emissions at the chocolate and cocoa giants’ operations.” One of its brands is Cabosse Naturals (qv).

Website: https://www.barry-callebaut.com/es-MX

Tags: Chocolate, Switzerland, Upcycling

**Cabosse Naturals** is a brand by Barry Callebaut (qv). It “was founded by a team of passionate entrepreneurs that “craft the entire cacaofruit into 100% natural, added value ingredients.”

Website: https://www.barry-callebaut.com/en/manufacturers/cabosse-naturals/about-cabosse-naturals

Tags: Chocolate, Switzerland, Upcycling

Koltrowitz, Silke. “More than Beans: Nestle Recycles Cocoa Fruit Waste to Replace Sugar in Chocolate.” Reuters, March 18, 2021. Retrieved at https://www.reuters.com/article/nestle-chocolate/more-than-beans-nestle-recycles-cocoa-fruit-waste-to-replace-sugar-in-chocolate-idUSL8N2LE4ZJ

Tags: Cacao, Switzerland

**Nextcoa (**Bucaramanga, Colombia**)** is a project that “uses cacao beans and waste to produce 100 percent cacao chocolates that are less bitter than traditional all-cacao products.” The “product uses sweeteners and emulsifiers derived from the cacao fruit, which used to be thrown away after the cacao beans were extracted and exported. Blanco-Tirado says he expects “Betul” brand chocolate to be commercially available in August 2019.”

Website: http://nextcoa.com/

Candy Products

**Pure Plus+** (Los Angeles) “turns imperfect fruits and vegetables into a powdered sugar substitute that can be integrated into food and beverage products. The powder can be found in their first product, Faves Candy. Their goal is to divert fruit and vegetable waste to reduce the environmental impact and cost of food waste.”

Website: https://pureplus.us/

Tags: Candy Products

Cassava and Tapioca Products

Pilgrim. Tim. “Tapioca-based Plastic Could Help Reduce India's Chronic Food Waste.” Brunel University London, November 12, 2020. Retrieved at https://www.brunel.ac.uk/news-and-events/news/articles/Tapioca-based-plastic-could-help-reduce-India%27s-chronic-food-waste

Tags: Cassava, India, Plastic Alternatives

Carob Seeds

Santonocito, Debora, Giuseppe Granata, Corrada Geraci, Annamaria Panico, Edy Angela Siciliano, Giuseppina Raciti, and Carmelo Puglia. “Carob Seeds: Food Waste or Source of Bioactive Compounds?” Pharmaceutics 12:11 (November 13, 2020): 1090. https://doi.org/10.3390/pharmaceutics12111090 Retrieved at https://www.mdpi.com/1999-4923/12/11/1090

Tags: Carob Seeds

Cheese-Like Products

**CheeseItYourself** (Denmark) is a startup that developed “a vegan cheese product that minimizes liquid waste.” It is made “with cashews and comes in powder form, allowing users to create their own cheese by adding liquid ingredients that would typically be wasted—such as “aquafaba” (or the brine leftover from a can of chickpeas).” It was formed by Hernán Gómez, Carmen Masiá, Ioanna Anagnostara and Panagiota Dima.

Website: https://cheeseityourself.wixsite.com/cheeseityourself

Cider, Apples

**Cider for People** (Eureka, California) is a “craft cider made from an overabundance of apples that would have otherwise gone to waste is made from a variety of local apples, including Gravenstein and Golden Delicious.” It is made by a cooperative project between the Food for People, The Food Bank for Humboldt County and the Humboldt Cider Company.

Website: https://kymkemp.com/2020/01/31/local-food-bank-and-humboldt-cider-company-team-up-to-create-cider-from-apples-that-would-have-gone-to-waste/

NRDC. “Taking a Bite Out of the Big Apple’s Food Waste.” Natural Resources Defense Council, February 16, 2017. Retrieved at https://www.nrdc.org/resources/taking-bite-out-big-apples-food-waste

Rouse, Lauren. “This Aussie Family Created a Waste-free Apple Juice to Help Local Farmers.” LifeHacker, November 2, 2020. Retrieved at https://www.lifehacker.com.au/2020/11/aussie-family-creates-waste-free-apple-juice/

Tags: Apples, Australia

Tucker, Charlotte. “Copenhagen-based Beyond Leather Materials Raises €1.1 Million to Make Sustainable Leather from Apple Pulp.” EU Startups, July 1, 2020. Retrieved at https://www.eu-startups.com/2020/07/copenhagen-based-beyond-leather-materials-raises-e1-1-million-to-make-sustainable-leather-from-apple-pulp/

Citrus Peels

Cornall, Jim. “VTT Creates Recyclable Plastic Bottles from Citrus Peel.” Food Navigator, December 8, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/12/08/VTT-creates-recyclable-citrus-peel-plastic-bottles#

Tags: Citrus Skins, Finland, Plastic

**Nutrava Citrus Fiber** “is sourced from intact citrus peels from the juicing industry and is marketed as a replacement for eggs, starch and xanthan gum.” It is a product of CP Kelco, which is home-based in Atlanta, Georgia.

Website: https://www.cpkelco.com/products/citrus-fiber/nutrava-citrus-fiber/

Tags: Citrus, Upcycling

**PeelPioneers** (Netherlands) is a startup that “has developed a bio-refinery concept that turns citrus peel waste into valuable resources.” It “turns citrus peel ‘waste’ into essential oils (fragrance), chemicals (pectin, cellulose and flavonoids) or a sustainable animal feed. These resources are sold as commodities or used in products that can go back to our peel suppliers (e.g. hand soap from orange peel to a hotel).” It was founded in 2016 by Sytze van Stempvoort. It launched a pilot in 2017, and is scheduled to open a major factory in 2021.

Website: https://peelpioneers.nl/

Tags: Citrus Peels, Netherlands, Upcycling

Clothing, Clothes, Shoes, Bags, Leather

**Agnes LDN** (London, UK) is a brand that “began as a simple Etsy shop selling handmade bags as an alternative to plastic packaging.” It “has grown as more people have been attracted to her handmade bags, cutlery pouches and tea bags… They’ve seen a place for these items to help them along their own journey to reducing waste.” It was founded in 2018 by “Sophie Rist, a project to create beautiful products that help people reduce their waste.”

Website: https://www.agnesldn.com/

Alomar, Dana. “Sneakers Made of Food Waste Such as Apples, Grapes and Cacti a Huge Hit on Kickstarter.” Esquire, July 19, 2021. Retrieved at https://www.esquireme.com/content/54140-sneakers-made-of-food-waste-such-as-apples-grapes-and-cacti-a-huge-hit-on-kickstarter

Tags: Denmark, Shoes

**Apple Skin** (Bolzano, Italy) is a bio-based leather alternative derived from the apple industry food waste.” It was developed by Frumat.

Website: www.frumat-bolzano.it

**Clean Color Collection** is Patagonia’s byproducts of food waste, dried beetles and the poop of silkworms (among other things) to create a line of clothing dyed with natural ingredients.” a line of plant-based dyes, sourced from 96% renewable resources. The colors change and fade over time, but that’s part of what makes these dyes unique.

**Converse Japan** has launched a “collaboration with Food Textile. The Food Textile x Converse Japan Chuck Taylor All Star Hi collection introduces a range of shoes that have been dyed using waste food scraps, giving the shoes natural colorways including “Juniper” and “Purple Cabbage.”

Website: https://hypebeast.com/tags/converse-japan

**Dyelicious** (Hong Kong) is a startup that turns “food waste into high-quality clothing and other products through a process known as natural food dyeing.” It distills “dye from food waste to make colourful products.” It “operates from a DIY workshop in the PMQ complex in Hong Kong’s Central district to use the waste for clothes, bags and scarves.” It was founded by Eric Cheung and Winnie Ngai in 2013.

Website: https://dyelicioushouse.wixsite.com/home/about-us

**Food Textile** See Converse Japan

**Gung Ho** (London-based) is a fashion company that “promotes social and environmental causes through clothing.” Its “latest collection, Food for Thought, contains dresses, sweatshirts and jumpsuits filled with crooked vegetable designs with a mission of promoting dialogue about food waste and sustainable eating...” It was launched by Sophie Dunster in 2016.

Website: https://www.gung-ho-design.com/

Gyekye, Liz. “Profile – Ehab Sayed | Talks Mushroom-based Building Materials, Socially-motivated Profit-share Agreements and Food Waste.” Bio Market Insights, July 29, 2020. Retrieved at https://biomarketinsights.com/profile-ehab-sayed-talks-mushroom-based-building-materials-socially-motivated-profit-share-agreements-and-food-waste/

Hahn, Jennifer. “Tômtex Is a Leather Alternative Made from Waste Seafood Shells and Coffee Grounds.” Dezeen, August 22, 2020. Retrieved at https://www.dezeen.com/2020/08/22/tomtex-leather-alternative-biomaterial-seafood-shells-coffee/

Tags: Coffee, Leather, Seafood

Hahn, Jennifer. “Six Alternatives to Animal Leather Made from Plants and Food Waste.” Dezeen, October 16, 2020. Retrieved at https://www.dezeen.com/2020/10/16/leather-alternatives-vegan-materials-design/

Tags: Leather

**Hannes Parth** (Italy) blends “plastic with peels, cores and pulp from apple-juicing factories near his plant into a leather-like fabric that is being made into shoes and handbags.”

Website: https://it.linkedin.com/in/hannes-parth-378a7923

Live Kindly. “Reebok Just Launched its First Certified Plant-based Sneakers.” Live Kindly, September 26, 2020. Retrieved at https://www.livekindly.co/reebok-just-launched-its-first-certified-plant-based-sneakers/

Tags: Shoes

Live Kindly. “Vegan Shoes.” Live Kindly, March 15, 2019. Retrieved at https://www.livekindly.co/complete-guide-best-vegan-shoes/

Tags: Shoes

**Mi Terro** (City of Industry, Los Angeles area, California) is a “biotechnology company that reengineers leftover milk into sustainable fibers that can replace plastic in the fashion, medical and packaging industries.” It creates “sustainable and durable flexible packaging materials.” It works “with farmers and food companies to upcycle their surplus and inedible spoiled milk.” It repurposes “milk waste into premium textile fiber.Incredibly soft and durable. Its milk fiber “has been made into high-quality and ultra comfortable shirts, underwear, and face mask.” It “turns trashed milk into fashionable T-shirts.” It was founded by Robert Luo.

Website: https://www.miterro.com/

Tags: Clothing, Milk, Upcycled Products

**MoEa** --stands for Mother Earth– (??? Denmark) is making “sustainable sneakers that are a solid alternative to traditional leather in terms of quality, with leather alternatives made of grapes, cacti, and apples, which MoEa claims releases 89 percent less carbon than regular leather, while also tackling food waste.”

Website: http://moea.io/

Tags: Denmark, Shoes

**Mylo** is a leather alternative made from mushrooms. It is used for making leather-like bags. It is backed by fashion designer Stella McCartney.

Website: https://boltthreads.com/technology/mylo/

**Pinekazi** (Kenya) makes the first eco-friendly shoes and bags using the fibers from pineapple leaves to weave fabric.

Website: https://pinekazi.myshopify.com/

Tags: Pineapple, Shoes

**QMilk** (Germany) “is a textile produced from milk that is no longer fit for consumption as food or tradable.”... “QMILK fibers are made of 100% renewable Raw materials and non-food milk. The QMILK fiber after a few weeks is biodegradable in compost. (DIN EN 14119). This milk is not suitable for food use and is expensively disposed so far as unused secondary waste. This amounts to about 2 million tones anually in Germany alone.” It was founded by German microbiologist and fashion designer Anke Domaske.

Website: https://www.qmilkfiber.eu/?lang=en

**Rens Original** (Helsinki, Finland) claims to be the “world’s first waterproof shoe made from coffee.” It “, combines fabric made from coffee grounds with recycled plastic waste to create a material light and durable enough to use for footwear.” It was “founded by Vietnamese duo Jesse Tran and Son Chu.”

Website: https://rensoriginal.com/

Tags: Coffee, Finland, Shoes

**Tômtex** “is a leather alternative made from waste seafood shells and coffee grounds.” It was developed by Vietnamese designer Uyen Tran, who “developed a flexible bio-material called Tômtex, which is a leather alternative made from food waste that can be embossed with a variety of patterns to replicate animal leathers...” “The uniqueness of Tomtex is that it doesn’t completely harden while drying, and later can be modified as it remain slightly soft. With the help of the 3D printer extra touches can be made to make it look similar to snake or crocodile skin or simply give it an abstract decoration.”

Website: https://tomtex.co/

Tags: Coffee, Leather, Seafood

Composting Programs, Services, Companies

**Ag Choice** (New Jersey) is a commercial food waste and livestock manure composter. It has been in operation since July 2006. It is “permitted by the New Jersey Department of Environmental Protection (NJDEP) to collect and compost both pre- and post-consumer food waste including plate waste and cafeteria waste; agricultural waste such as animal manures, feed and silage; and manufacturing organics such as spent leaf, nut and bean products.”

Website: http://www.ag-choice.com/

Tags: Composting, Plate Waste

**California Safe Soil** (Sacramento, California) is a for-profit company that “provides a unique full-cycle process that will assist our supermarket customers to recycle their organics, improve store hygiene, and reduce costs, in addition to helping our agricultural customers save money, increase crop yield, and reduce nitrate runoff.” Its “aerobic, enzymatic digestion technology is uniquely different from existing organic composting techniques and alternative digestive processes.” It produces “a safe, low cost, high volume, and high quality liquid fertilizer product, Harvest-to-Harvest.” which “contains complex forms of nutrients, including: carbohydrates, amino acids (proteins), organic acids, and fats.”

Website: www.calsafesoil.com

**CERO** --Cooperative Energy, Recycling, and Organics-- (Dorchester, MA) provides “food waste pickup and diversion services for a wide range of commercial clients in the metro Boston area, and transport compostables to local farms where they are returned to the soil and used to support the local agricultural economy.” Its mission is to “keep food waste out of landfills, save money for our clients, and provide good green jobs for Boston’s hard working communities.” It was founded in 2012.

Website: http://www.cero.coop/about.html

**Circular Food** (Melbourne, Australia) is a “social enterprise” that “revolves around taking in food waste, and processing that waste through commercial scale vermiculture systems, to produce a range of high quality organic fertilisers. Our target customers are farmers, both urban and traditional rural. Our target markets are horticulture, viticulture, turf farming, hydroponic farmers, flower growers, dairy and beef farmers, roof top and urban gardeners, landscape gardeners and home gardeners.” It produces organic bio-fertilisers and it operates “Australia’s largest urban worm farm.” It was launched in November 2015 by Steve Morriss; and the company is considering franchising their operation to other communities.

Website: http://www.circularfood.com

**Commercial Food Composting Program** (Indiana) is startup that is redirecting “food waste away from landfills, effectively curtailing the amount of greenhouse gas emissions emitted there.” It was launched by the Indiana Recycling Coalition (IRC).

Website: http://indianarecycling.org/commercial-food-composting-program/

**Compost Baladi** (Beirut, Lebanon based) is a Lebanese social enterprise that “provides products and services that promote the local recycling of solid & liquid bio-wastes in households, restaurants, academic institutions, commercial establishments, municipalities, non-profit organizations and refugee camps/settlements. The services and products of the company are a direct response to the on-going national waste management crisis.” It was “founded in early 2017 by Antoine Abou-Moussa and Marc Aoun in partnership with Fondation Diane, based on a civic engagement campaign initiated by Laurent Wakim.”

Website: https://www.compostbaladi.com/

**Compost Cab** (Washington, DC) is a company “that picks up food scraps from homes and businesses and takes them to local farms to be turned into compost.” It was launched in 2010. [Description: EndFoodWasteNow.org]

Website: www.http://compostcab.com/

**Compost Fairy** (Memphis, Tennessee) is a nonprofit organization that collects food scraps and lawn waste, and turns it into compost. It is also “an educational resource – a way to teach people about simple ways to reduce their impact on our environment.”

Website: https://compostfairy.com/

**Compost Pedallers** (Austin, Texas) “is a completely bike-powered compost and recycling program in Austin, TX. The Compost Pedallers strive to create a more localized, Earth-friendly food system. They use previously wasted resources to bridge the gap between people and their food by providing a simple and enjoyable organics recycling program that collects organic scraps from homes and businesses and donates them to local growers to be composted and used to grow more local, organic food.” [Description Food Waste]

Website: www.compostpedallers.com

**Detroit Dirt** (Detroit, Michigan) collects “waste from plant-eating animals at the Detroit Zoo, and food waste from local restaurants and General Motors’ headquarters to make compost.” It was founded by Pashon Murray in 2010.

Website: https://www.detroitdirt.org/

**Dickinson College Composting Program** (Carlisle, Pennsylvania) supports the student garden, which receives daily deliveries of salad bar scraps from the cafeteria. In the spring of 2005, the campus-wide composting initiative began. Students scrape their own plates into these bins during breakfast seven days a week. Compost bins are collected each day by garden workers and brought to the campuses composting facility site located near campus, and subsequently to the Dickinson Farm.

Website: http://www2.dickinson.edu/storg/sisa/campus.html

**Down to Earth Composting** (Reno, Nevada) picks up food waste with bicycles. They also offer the service where customers can throw the food waste themselves. Customers get finished compost to use for their gardening needs in return.

Website: https://www.downtoearthcomposting.com/

**Ecope** (Amman, Jordan) is a “social start-up working on a project to transform food waste in refugee camps and poverty pockets into food production, by composting the organic matter into compost that can be sold and/or used for farming, while engaging members of the target communities in paid-for communal exercising activities.”

Website: https://www.f6s.com/ecope

**Food Recycling Solutions** (Northwest Arkansas) “diverts food scraps from the landfill to create beautiful compost and natural fertilizers for gardens.” It works with Food Loops (qv).

Website: https://www.foodrecyclingsolutions.com/

**Food2Soil** (San Diego) is an enterprise-based collective of San Diego businesses and gardeners transforming food waste into soil, food, and jobs. The fruit of their labor is SoilFood, handcrafted compost teeming with microbial life.” [Source: Hommel, Rachel. “25 Organizations Growing Change in the San Diego Food Ecosystem,”]

Website: http://www.inikasmallearth.org/food2soil.html

**For Solutions** is an aerobic composting system whose contents can “be redistributed as fertilizer, thereby restoring vital nutrients to the soil.” Smith-Sebasto’s system was patented in the United States in 2014, and it is “available for implementation in municipalities, schools, prisons, and other institutions.” Their mission is to encourage people to think of food waste “as a renewable, recoverable natural resource that has the power to revitalize Earth’s soil.”

Website: http://forsolutionsllc.com/

**ForFarmers** (Lochem, the Netherlands) “is an internationally operating feed company that offers Total Feed solutions for conventional and organic livestock farming.” It “has around 90 factories where 200 trucks come to deliver waste items like whey, grain, potato peels, starch, corn, soy, bread and chocolate every day.”

Website: https://www.forfarmersgroup.eu/en/

**Garbage to Garden** (Portland, Maine) is a curbside compost service. It started in 2012, and now collects 4,000 tons of organic waste from more than 6,000 customers in Greater Portland and Massachusetts. Most of the collected waste goes to composting farms around Portland, Maine. It claims to be “the most successful market-based curbside composting company in the Northeast, servicing over 5,000 households, schools, restaurants, businesses and events throughout Maine and Massachusetts.”

Website: https://garbagetogarden.org

**Go Greener Commission** (West Lafayette, Indiana) is a volunteer group that collects “discarded food from homes, restaurants, Greek houses and the campus dining courts” and converts it “into natural fertilizer for local farms.”

Website: https://www.westlafayette.in.gov/department/board.php?structureid=26

**KDC Ag** (New Jersey-based) “in partnership with California Safe Soil is commercializing a process that rapidly turns food waste into fertilizer. KDC Ag sources discarded food, such as meat, bones, fruits, vegetables and baked goods, that would otherwise end up in landfill from supermarkets, donates what it can to charity and then uses the remainder to create nutrient-rich fertilizer.” [Description: Sustainable Brands, May 3, 2017]

Website: http://kdcag.com/

**NAIB** (Cambridge, UK) is an organization that offers agricultural services to farmers. Operates research center to reduce food waste in food chains, etc.

Website: http://www.niab.com/

**NatureMill** (Bay Area, California) “is a for-profit company that produces “composters for customers who want to compost in their home.” It was launched in 2004. [Description: EndFoodWasteNow.org]

Website: http://www.naturemill.com

**ORCA Enviro Systems** (Toronto, Canada) is a waste management system that “digests” food waste and converts it into water that flows straight into the sewage system. With this system, there is no need to pay for trucks to haul away the waste to landfill. to dispose of, it ends the need for food waste to go to landfill. It’s parent company is Totally Green Inc., a Toronto-based, organic food processing systems founded in 2007.” It is “manufactured in Canada and is now distributed internationally in locations including America, the Middle East, Australia, New Zealand, Brazil, Germany and the UK.” For a YouTube video about this system, go to: https://www.youtube.com/watch?v=7GsAJI4ryP0&feature=youtu.be

Website: http://www.feedtheorca.com/about

**Pasumai Ura Kudil** (Tambaram Municipality, Tamil Nadu, India) collects garbage, converts it into manure.

Website: ???

**Power Knot** “provides safe and economically sound solutions for commercial, industrial, and military customers globally seeking to reduce their carbon footprint.” One of its products is a Liquid Food Composter (LFC), a commercial biodigester, that “decomposes most waste food in less than 24 hours.”

Website: http://www.powerknot.com/

**Re-Nuble** (Bronx, New York-based) is a startup that “upcycles food waste from local distributors and restaurants to create safe, organic-based fertilizers.” It converts “local food waste into 275 gallons of certified-organic liquid fertilizer, plant boosters, and pellets that can be used in indoor, hydroponic farms.” It uses “ proprietary technology, driven by Organic Cycling Science™ (OCS).” Its On-site Food Waste Recovery System captures residual product waste such as plant matter (e.g. vines, leaf cuttings, and perishable produce) as well as a farm's wastewater for conversion into sterilized biostimulants and potable water. These byproducts are then reused for reduced water and agricultural input consumption.” In November 2020 it received a grant to develop an indoor farm. Its founder and CEO is Tinia Pina.

Website: https://www.re-nuble.com

**Rust Belt Riders** (Cleveland, Ohio -based) is a food-composting company launched in 2013 by Daniel Brown and Michael Robinson. It picks up “up food waste in trucks, sourcing out to a network of partners who process the material into a nutrient-dense growing medium. By diverting food from landfills, the company is meeting a booming demand for composting services while producing an endless supply of value-added agricultural products.” Its “clients pay $100-$200 monthly for collection, staff training and comprehensive data tracking that details how their waste is utilized.” Its slogan is “Feed people, not landfills.”

Website: https://www.rustbeltriders.com/

**TerraLoop** (UAE) “is a grid-scale energy storage system that can provide a future alternative to batteries.” It “has set up three food waste treatment centres operating out of shipping containers in Dubai’s Sustainable City which process all food waste from the markets and malls in the community. Another arm of the business provides waste management education in schools and the consultancy also provides food tours with a focus on zero waste awareness through a collaboration with Frying Pan Adventures and JLT Dining.”

Website: https://www.teraloop.org/

**Turn Compost** (Dallas, Texas) is a food scrap collection service in the Dallas Fort Worth area that picks “up food waste from residences, restaurants, businesses and events and then transport the waste to our local partner farms and community gardens. Join us as we turn the tide on the problem of food waste in landfills!”

Website: https://www.turncompost.com/

**Vanguard Renewables** (Massachusetts) offers its Farm Powered Organics to Energy Anaerobic Digester program to farmers to generate “relief from rising energy costs and manure disposal challenges. It offers food manufacturers, food retailers, businesses, and institutions an organics recycling solution that complies with waste bans and provides the opportunity to help a local farm.”

Website: https://vanguardrenewables.com/

**Waste to Food** (South Africa) is a for-profit company that “produces premium quality vermicompost (earthworm compost). Vermicompost has numerous benefits when used in horticulture, floriculture and agriculture. Reduces chemical fertiliser & pesticides requirements: promotes desirable growing media qualities; promotes healthy, vigorous plants; increases yield and product quality; supresses plant pests & pathogens. Waste to Food makes use of innovative technologies to process nutrient-rich organic wastes like food wastes and organic residues.”

Website: http://www.waste-to-food.co.za

**We Compost** (Auckland, New Zealand) “collects over 30,000 kgs of organic waste each week - Servicing corporate offices, foodcourts, schools, tertiary institutes, hotels, cafes, coffee roasters and caterers.” It was founded/owned by Steve Rickerby and Gemma Spring,

Website: http://www.wecompost.co.nz

Coffee Beans, Recycled, Coffee Pods, Coffee Waste, Cascara

**Back to the Roots** (Oakland, California) grows mushrooms on spent coffee grounds. It as launched by Alejandro Velez and Nikhil Arora who are urban mushroom farmers.

https://backtotheroots.com/

**Caskai** (Marchtrenk, Upper Austria) makes “lightly carbonated non-alcoholic beverages” made from our cascara, the dried husk of the coffee cherry. Two product lines marketed in the US are “Caskai Sparkling Cascara Infusion” and “Caskai Premium Cascara Tea.”

Website: https://caskai.com/

**Cocokind Scrubbing Clay** uses coffee grounds “to gently smooth and brighten the skin while getting rid of dead skin cells.”

Website: https://www.cocokind.com/products/scrubbing-clay

Tags: Beauty Products, Coffee

Cole, Rebecca J. , and and Rakan A. Zahawi. “Coffee Pulp Accelerates Early Tropical Forest Succession on Old Fields.” Ecological Solutions and Evidence (March 28, 2021): https://doi.org/10.1002/2688-8319.12054 Retrieved at https://besjournals.onlinelibrary.wiley.com/doi/10.1002/2688-8319.12054

Tags: Coffee, Fertilizer

**Discarded Cascara Vermouth** (Dufftown, Speyside, Scotland) is a product of Discarded Spirits Co. (qv). It uses “cascara, the berry of the coffee plant, which is left behind and often thrown away during coffee production. To make the vermouth, the berries are steeped in alcohol to create an extract.” It was founded in 2018.

Website: https://www.discardedspirits.com/products/discarded-vermouth

Tags: Alcohol, Coffee, Scotland

Hahn, Jennifer. “Tômtex Is a Leather Alternative Made from Waste Seafood Shells and Coffee Grounds.” Dezeen, August 22, 2020. Retrieved at https://www.dezeen.com/2020/08/22/tomtex-leather-alternative-biomaterial-seafood-shells-coffee/

Tags: Coffee, Leather, Seafood

Ho, Sally. “Nativ Cascara: Nestlé Australia Launches Sustainable Upcycled Coffee Husk Drink Termed ‘Social Beverage.’” Green Queen Media, March 23, 2021. Retrieved at

Tags: Australia, Coffee

**The Kawa Projec**t (San Francisco, California based) upcycles coffee for cosmetics and food products.” Specifically, it collects and dries “used coffee grounds from coffee shops and industrial brewers;” then, it extracts and refines “the oils in the grounds using clean chemical processes;” and then it fractionates the oil and uses it “in personal care and food products.” It was launched by Aaron Feigelman in 2020.

Website: https://www.thekawaproject.com/

Tags: Coffee, Cosmetics, Upcycled Products

**Life Cykel** (Western Australia) “is an evolutionary focused mycelium biotechnology company that engineers positive solutions to real world problems. By harvesting the Circular Economy and using its valuable fuel in partnership with mushrooms, we are able to offer incredible products and services for our health and planetary harmony. Some of our best examples include the National Mushroom Network, Mushroom Honey and Beemunity, our product that supports the immunity of bees.” It was launched by Ryan Creed and Julian Mitchell in 2015.

Website: https://lifecykel.com/

**MadHouse Vinegar Co**. (North Bend, Ohio) uses “byproducts from area breweries, coffee roasters, candy makers, and more.”

Website: https://www.goodvinegar.com/

Tags: Breweries, Coffee, Upcycled Products

**Nescafé Nativ Cascara** (Australia) is “a bottled beverage made from the husk of coffee beans. The product, which rolled out in Australia in January, aims to reduce food waste by using the husks, called cascara, which would otherwise be discarded.” It “uses up the discards from coffee harvesting, slashing food waste while also providing growers with a new business opportunity.” It is “available in Classic, Kakadu Plum and Lemon Myrtle and Pepperberry.” It is made by Nestlé Australia.

Tags: Australia, Coffee

**Pectcof** (Wageningen, Netherlands) “unlocks the potential of coffee pulp by extracting highly valuable products such as pectin, antioxidants, sugars, and cellulose. The focus is on the food ingredient pectin as 20% of the coffee pulp is pectin and there is a need in the market for it as an emulsifier and stabiliser.” It was founded by Rudi Dieleman in 2011.

Website: https://pectcof.com/

**Reground** (Melbourne) “(Melbourne, Australia) “works with small businesses to keep coffee grounds and soft plastics from landfill, while also spreading awareness of waste resources.” It “provides cafes with a Reground Bin for baristas to knock their used grinds into. The bin is collected on a regular basis, and distributed to community gardens, passionate green-fingered homeowners, or to anyone else who might want them for composting.” It was founded by Ninna Larson.

Website: https://www.reground.com.au/

Reinagel, Monica. “Is Coffee Flour a New Fair Trade Nutritional Powerhouse?” Quick and Dirty Tips, February 25, 2020. Retrieved at https://www.quickanddirtytips.com/health-fitness/healthy-eating/coffee-flour

**Rens Original** (Helsinki, Finland) claims to be the “world’s first waterproof shoe made from coffee.” It “, combines fabric made from coffee grounds with recycled plastic waste to create a material light and durable enough to use for footwear.” It was “founded by Vietnamese duo Jesse Tran and Son Chu.”

Website: https://rensoriginal.com/

Tags: Coffee, Finland, Shoes

**San Francisco Bay Gourmet Coffee Co.** (Lincoln, California) offers “biodegradable and compostable pods. These pods can be placed in compost bins, or users can put them in their home compost piles.”

Website: https://sfbaycoffee.com//

**Tômtex** “is a leather alternative made from waste seafood shells and coffee grounds.” It was developed by Vietnamese designer Uyen Tran, who “developed a flexible bio-material called Tômtex, which is a leather alternative made from food waste that can be embossed with a variety of patterns to replicate animal leathers...” “The uniqueness of Tomtex is that it doesn’t completely harden while drying, and later can be modified as it remain slightly soft. With the help of the 3D printer extra touches can be made to make it look similar to snake or crocodile skin or simply give it an abstract decoration.”

Website: https://tomtex.co/

Tags: Coffee, Leather, Seafood

**Wize Monkey** (Vancouver, Canada) was launched by Max Rivest and Arnaud Petitvalle in November 2015 after traveling to Nicaragua and meeting Armando Iglesias. It uses leaves from the coffee tree to make coffee tea. It offers a few flavor, such as Earl Grey, Jasmine, and Mango Party. It won the Best New Product at the 2015 World Tea Expo, and it currently sells its products to customers in more than 35 countries. “In 2017, the organization won Best Mission-Based Product at World’s Largest Natural Products Expo’s NEXTY awards.”

Website: https://www.wizemonkey.com

Tags: Canada, Coffee, Upcycled

**XpreSole** (Torrance, California) is a line of shoes from CCILU Footwear made from used coffee grounds. The first product from the line of sustainable footwear is the Cody sneaker, made from spent coffee grounds (SCG) with an “aromatic” coffee smell.

Website: https://www.xpresole.com/

Construction Material from Food Waste

**Biohm** (Watchet, Somerset, –London-based, UK) is “a sustainable bio-material construction company that plans will to “use commercial and local-authority waste as raw materials for its bio-manufactured products.” It will produce “mycelium insulation panels made from mushroom roots and semi-structural construction panels produced from food waste such as orange peel... yielding a strong and fully organic material.” Its composite material called Orb “is 100% biodegradable and vegan and can be moulded into shapes.” It creates building materials “from mushrooms, orange peel, cocoa husks and other food waste.” Its director and founder is Ehab Sayed.

Website: https://www.sustainableworkspaces.co.uk/sustainable-stories-blog/biohm

Tags: Construction Materials

Brownell, Blaine. “Repurposing Food Waste as Alternative Building Materials.” Architect, December 20, 2018. Retrieved at https://www.architectmagazine.com/practice/repurposing-food-waste-as-alternative-building-materials\_o

Masterson, Victoria. “Your next Home Could Be Built with Mushrooms, Orange Peels, Cocoa Husks and Other Food Waste. Want a 100% Biodegradable, Vegan Home? Use Construction Materials Made from Food Waste.” The Print, March 21, 2021. Retrieved at https://theprint.in/world/your-next-home-could-be-built-with-mushrooms-orange-peels-cocoa-husks-and-other-food-waste/625707/

Tags: Construction Materials

**Watershed Materials** (Napa, California) “has developed a concrete masonry unit that incorporates rice husk ash in place of 30 percent of Portland cement. The company blends local, dark basaltic aggregate with the similarly colored ingredient to make its graphite-hued, smooth-finish block. Although Watershed Materials’ recipe is tailored to its particular context, RHA-based cement can be readily manufactured throughout Asia where the quantity of rice waste is most significant.”

Website: https://watershedmaterials.com/blog/2014/4/24/reducing-cement-content-in-masonry-with-rice-husk-ash-a-promising-supplementary-cementitious-material

Tags: Construction Material

**Wood K Plus** (Germany) “has developed Maize Cob Board, a composite building panel that uses disposed corn cobs for the interstitial material. At only half the weight of traditional fiberboard products, the sandwich product also exhibits good thermal insulation properties.”

Website: https://www.wood-kplus.at/en

Cookies, Sweets, Bars, Sticks

**Soul Much Foods** (San Diego) re-purposes “food waste into cookies. Every cookie sold removed one pound of food waste from a landfill.” It was founded by Rey Mustafa and Kristian Krugman.

Website: https://soulmuchfoods.com/

**ReToast** (University of Minnesota) makes cookies that are a “good source of fiber” that are upcycled from “surplus toasted bread flour and two types of brewer's spent grains (barley & Kernza).” Products include Cinnamon Spice ReToast, Pumpkin Spice ReToast, and Mocha ReToast.

Website: https://sites.google.com/umn.edu/retoast-umn/home

Tags: Beer, Cookies, Upcycled Products

**ZENB Veggie Sticks** (UK) is a brand of vegetarian snacks that “use as much of the plant as possible, from peel to core and stem to seed, which are often discarded, thereby hoping to raise awareness around issues of food waste.” ZENB is “from Zenbu — the Japanese expression for whole.”

Website: https://zenb.co.uk/products/veggie-sticks-trial-box?utm\_medium=affiliate&utm\_source=womanandhome.com&utm\_campaign=promo1

Cooking Oil Conversion

**Neutral Fuels** (Dubai, UAE) converts “used cooking oil to a biodiesel that can be used in a regular diesel engine.” It integrates an “oil collection system, which uses a custom 100% recyclable oil container, with a cloud-based data portal to track and trace every drop of used cooking oil, ensuring a 100% complete audit trail. This is then used to provide our suppliers with valuable quantity and chemical quality data to allow them to optimise operating costs.”

Website: https://www.neutralfuels.com/

Costs of Food Waste

Foote, Natasha. “Belgium: The Hidden Cost of Food Waste Redistribution.” ARC2020, November 20, 2020. Retrieved at https://www.arc2020.eu/belgium-the-hidden-cost-of-food-waste-redistribution/

Tags: Belgium, Costs of Food Waste Redistribution

Lins, Maísa, Renata Puppin Zandonadi, Virgílio José Strasburg, Eduardo Yoshio Nakano, Raquel Braz Assunção Botelho, António Raposo, and Veronica Cortez Ginani. “Eco-Inefficiency Formula: A Method to Verify the Cost of the Economic, Environmental, and Social Impact of Waste in Food Services.” Foods 10:6 (June 13, 2021): 1369. https://doi.org/10.3390/foods10061369 Retrieved at https://www.mdpi.com/2304-8158/10/6/1369

Tags: Costs, Food Services

Cucumbers and Food Waste

Fong, Amanda. “Plastic-Free Cucumbers Reduce Plastic and Food Waste.” Food Tank, November 2020. Retrieved at https://foodtank.com/news/2020/11/plastic-free-cucumbers-reduce-plastic-and-food-waste/

Tags: Cucumbers, Plastic

Dehydrators, Dehydrating, Dehydration Equipment, Businesses

**Agricycle Global** (Milwaukee based) “offers a portfolio of sustainable and ethical brands upcycling food loss from rural female farmers.” It developed a “Zero-electricity technology that prevents postharvest food waste and connects rural farmers to international markets.” It “launched Jali Fruit Co., a brand of sun-dried fruits grown by women farmers in sub-Saharan Africa and the Caribbean. The company makes the products using its solar dehydrators.” which “dry natural fruit from more than 35,000 rural farmers across the world to create shelf-stable snacks.” It plans as of May 1, 2020, to “launch two more food brands — Tropical Ignition, a fully sustainable grilling charcoal made from fruit pieces, and What the Fruit?!, an alternative fruit flour.” Agricycle Global’s cofounder was Claire Friona.

Website: https://www.agricycleglobal.com/

Carbonaro, Giulia. “Dehydrated Food: Cutting Waste While Keeping the Taste.” CGTN, September 6, 2020. Retrieved at https://newseu.cgtn.com/news/2020-09-06/Dehydrated-food-Cutting-waste-while-keeping-the-taste-TxUsW3ToUo/index.html

Tags: Dehydrating

**Dehytray** is a solar dehydrating tray developed by JUA Technologies International, which has former a “partnership with BrazAgro LTD. to distribute the solar-drying tray in Burundi, Ethiopia, Kenya, Rwanda, Tanzania, and Uganda. The device dries grains, produce, fish and meat. It helps small farmers in Africa and Asia reduce food waste and help give a variety of foods more storage-life with solar-powered drying technology.”

Website: https://juatechnology.com/products/solar-drying-tray

Ferguson, Gillian. “Why Chefs Love Dehydrators, plus Some Recipes You Might Actually Try Dehydrators.” *Los Angeles Times*, September 2, 2016. Retrieved at http://www.latimes.com/food/la-fo-dehydrator-chefs-20160810-snap-story.html

**Jali Fruit Company** (Milwaukee, Wisconsin ) provides solar-powered machines that and empower rural women cooperatives “to preserve their ancestral fruit abundances.” It also “ participates in over 40 cooperatives in Sub-Saharan Africa and the Caribbean, training smallholder farmers, women and youth on how to use zero-waste techniques to grow, harvest and store fruit. Jali also pays women farmers several times more than the local wage in their communities.”

Website: https://jalifruit.co/

**KinoSol** “creates solar-powered food dehydrators. Without using any electrical inputs, KinoSol reduces food waste at the household level.” It “costs $250, though the team is hoping to bring that down, and it could be shared by a number of families. The team is collecting field data from NGOs, churches, and aid organization partners in Uganda, El Salvador, Haiti, Ghana, Nigeria, Tanzania, Ethiopia, Somalia, Nepal, Bangladesh, Indonesia, Cambodia, the U.S Virgin Islands, Brazil, South Africa, and Japan. They plan to have a fully functioning prototype by the beginning of 2017.” [Description Sarah McColl]

Website: http://www.getkinosol.com/mission/

Naczek, Margaret. “Supernola Offers to Help Grocers Extend Product Shelf Life Using its Dehydration Equipment.” Milwaukee Business Journal, April 2, 2020. Retrieved at https://www.bizjournals.com/milwaukee/news/2020/04/01/supernola-offers-to-help-grocers-extend.html

Durian and Food Waste

Cui, Xi, Jaslyn Lee, Kuan Rei Ng, and Wei Ning Chen. “Food Waste Durian Rind-Derived Cellulose Organohydrogels: Toward Anti-Freezing and Antimicrobial Wound Dressing.” ACS Sustainable Chemistry & Engineering, January 12, 2021. https://doi.org/10.1021/acssuschemeng.0c07705 Retrieved at https://pubs.acs.org/na101/home/literatum/publisher/achs/journals/covergifs/ascecg/title.png

Tags: Durian, Upcycling Products

Egg Shells

**&ILAC --AndILAC** –-- (Glasgow, Scotland) uses “raw eggshell from Scottish kitchens we create pieces with a delicate inlay technique to form intricate yet minimal designs.” It was launched by Isla Cruickshank.

Website: www.andilc.com/

Tags: Egg Shells, Scotland

Environmental Costs, Make Money, Valorization, Valorisation, Contests, Challenges, Funding Opportunities, Grants, Funding Received, Funding Needs

Biocycle. “USDA Grants for Community Compost and Food Waste Reduction Pilots.” Biocycle, May 25, 2021. Retrieved at https://www.biocycle.net/usda-grants-for-community-compost-and-food-waste-reduction-pilots/

Tags: Communities, Composting, Grants

Boose, Yvonne. “Annual Statewide Contest Focuses on Decreasing Food Waste.” Northern Public Radio, December 30, 2020. Retrieved at https://www.northernpublicradio.org/post/annual-statewide-contest-focuses-decreasing-food-waste

Tags: Contests

Bosilkovski, Igor. “Meet the Entrepreneur Working to Reduce Food Waste Who Just Raised $2 Million.” [Phood] Forbes, December 31, 2020. Retrieved at https://www.forbes.com/sites/igorbosilkovski/2021/12/31/meet-the-entrepreneur-working-to-reduce-food-waste-who-just-raised-2-million/?sh=54303d2773ae

Tags: Funding Received

**CircleSmart** (Wageningen, Netherlands) connects “suppliers directly with prospective buyers so that they can use the residuals in their production processes. This startup does this by overcoming the barrier and bringing about more transparency in the supply and demand. It aims to accelerate the transition and bring about a circular economy along with adding economical and environmental value to users.” It was founded in 2016.

Website: http://www.circlesmart.nl/

Demetrakakes, Pam. “In Praise of Waste.” Food Processing, April 13, 2021. Retrieved at https://www.foodprocessing.com/blogs/thescoop/in-praise-of-waste/

Tags: Money

Department of Environmental Protection. “Deadline Extended to Apply for DEP Food Recovery Infrastructure Grant.” Pennsylvania: Department of Environmental Protection, April 3, 2020. Retrieved at https://paenvironmentdaily.blogspot.com/2020/04/deadline-extended-to-apply-for-dep-food.html

Department of Environmental Protection. “Food Recovery Infrastructure Grant.” Pennsylvania Department of Environmental Protection, nd. Retrieved at https://www.dep.pa.gov/Business/Land/Waste/Recycling/Municipal-Resources/FinancialAssistance/Pages/default.aspx

EPA. “EPA Solicits Grant Applications for Recycling and Food Waste Reduction Projects.” U. S. Environmental Protection Agency, April 1, 2020. Retrieved at https://www.epa.gov/newsreleases/epa-solicits-grant-applications-recycling-and-food-waste-reduction-projects

**Eptes** (Vevey, Switzerland) is “an R&D services provider company specialized in food & beverage flavours and in food biomass valorization.”

Website: http://www.eptes.com/

**FoodBytes!** is a program of Rabobank (qv). It is “a next-generation pitch competition-meets-networking platform that brings together the game-changing startups, investors and helping them pioneer a more sustainable future.” It has funded programs on three continents. Many programs they fund relate to food waste.

Website: https://www.foodbytesworld.com/about/

Goldstein, David, and Jessica Craven Goldstein. “Eye on Environment: Food Waste Has Hidden Costs.” Ventura County Star, October 22, 2016. Retrieved at http://www.vcstar.com/story/news/local/communities/2016/10/22/eye-environment-food-waste-has-hidden-costs/92376082/

Gunders, Dana. “More than $125 Million Poured into Food Waste Startups in 2018.” Forbes, November 14, 2018. Retrieved at https://www.forbes.com/sites/danagunders/2018/11/14/more-than-125-million-poured-into-food-waste-startups-in-2018/#49b840ca6d03

The Hindu. “Environmental Concerns Take Centre Stage.” The Hindu, December 2, 2016. Retrieved at http://www.thehindu.com/news/cities/kozhikode/environmental-concerns-take-centre-stage/article9257785.ece

Hollis, Matthew. “Facts on Food Waste.” Environmental Protection, February 1, 2017. Retrieved at https://eponline.com/blogs/environmental-protection-blog/2017/02/the-facts-on-food-waste.aspx

Independent. “Almost a Quarter of Food Bought Locally Goes to Waste – Environment Minister.” The Independent, February 11, 2017. Retrieved at http://www.independent.com.mt/articles/2017-02-11/local-news/Almost-a-quarter-of-food-bought-locally-goes-to-waste-Environment-Minister-6736170246

Kellett, William. “Food Cloud Launches #DoGoodWithData Initiative for Food Waste.” Agriland, December 18, 2020. Retrieved at https://www.agriland.ie/farming-news/food-cloud-launches-dogoodwithdata-initiative-for-food-waste/

Tags: Funding Needs, Ireland

Magnin, Clarisse. “How AI Can Unlock a $127B Opportunity by Reducing Food Waste.” McKinsey Sustainability, March 27, 2019. Retrieved at https://www.mckinsey.com/business-functions/sustainability/our-insights/sustainability-blog/how-ai-can-unlock-a-127b-opportunity-by-reducing-food-waste#

Tags: Artificial Intelligence, Make Money

Ngumbi, Esther. “Tackling Food Waste Is a $700 Billion Opportunity. Here’s How to Seize It..” Eco-Business, October 3, 2018. Retrieved at https://www.eco-business.com/opinion/tackling-food-waste-is-a-700-billion-opportunity-heres-how-to-seize-it/

Ngwira, Kennedy J., Jonas Kühlborn, Quintino A. Mgani, Charles B. de Koning and Till Opatz. “Valorisation of Cashew Nut Shell Liquid Phenolics in the Synthesis of UV Absorbers.” *European Journal of Organic Chemistry* 30 (August 2019). Retrieved at https://onlinelibrary.wiley.com/doi/full/10.1002/ejoc.201901144

**No Time For Waste** (UK) is a Tesco project in partnership with Hubbub (qv) “to aid people in their reduction of food waste. Tesco hopes that in using the insights gained from its 2020 trial No Time For Waste Challenge, households will be more knowledgeable in how to save food and reduce waste by up to 76 per cent.”

Website: https://www.tescofoodwastechallenge.co.uk/

Tags: Challenges, Supermarkets

**Nonprofit Food Recovery Accelerator** is a program of ReFED (qv) “supported by the Walmart Foundation and in partnership with +Acumen. The Accelerator will provide a total of $350,000 in prizes to the selected participants and is exclusively for U.S. based, food recovery nonprofits.”

Website: https://www.refed.com/2019accelerator?mc\_cid=18be186517&mc\_eid=39981521cc

Recycling Product News. “Government of Canada launches Food Waste Reduction Challenge.” Recycling Product News, November 24, 2020. Retrieved at https://www.recyclingproductnews.com/article/35349/government-of-canada-launches-food-waste-reduction-challenge

Tags: Canada, Funding Opportunities, Governmental Initiatives

ReFED. “COVID-19 Food Waste Fundable Initiatives Directory” is a list/description of 37 organizations that ReFED has showcased to help them attract additional funding and partnerships to fully scale their work.” Retrieved at https://covid.refed.com/fundable-initiatives

Tags: Covid-19, Directories, Funding

Rethink Waste. “Love Your Planet, Eat Your Food Spring 2020 Rethink Food Waste Challenge!.” Deschutes County, Rethink Waste, April 2020. Retrieved at

http://www.rethinkwasteproject.org/Challenge/

Stanimirova, Beatrice. “Berlin Rewards Efforts to Eliminate Food Waste with 5,000 Euros.” The Mayor, April 15, 2021. Retrieved at https://www.themayor.eu/en/a/view/berlin-rewards-efforts-to-eliminate-food-waste-with-5-000-euros-7689

Tags: Cities, Funding, Germany

Voegele, Eric. “EPA Funds 12 Anaerobic Digestion Projects.” Biomass Magazine, October 1, 2020. Retrieved at http://biomassmagazine.com/articles/17415/epa-funds-12-anaerobic-digestion-projects

Tags: Anaerobic Digestion, Funding Opportunities

Equipment, Companies

**Agrivert** (UK) “provides sustainable and cost effective organic waste management solutions. Operating across the UK, Agrivert is a market leader in anaerobic digestion, in-vessel composting, green waste composting, and the treatment and recycling of biosolids for the water sector.”

Website: http://www.agrivert.co.uk/

**BerryBreeze** (Nevada) is a “fridge freshener that would minimize wasted time, wasted money, and wasted resources.” It “oxygenates, cleans, and reinvigorates the fruits, vegetables, and food you store at home, extending bot

h their life and freshness, while also preserving their nutritional benefits.” It “extends the life and longevity of your food, and lower wasted produce.

Website: https://www.berrybreeze.com/us/

**Bokashicycle** (Nevada) is a company that sells bokashicycle composters, which is “designed to pulverize food waste and turn it into bio pulp in just 10 days (which can be tilled into soil as a fertilizer) allowing restaurants and other food businesses to reduce the waste they send to landfills without having to rely on food waste collection services.” It was founded by Dr. Lawrence Green in late 2008. [Description: EndFoodWasteNow.org]

Website: www.bokashicycle.com

**BioHiTech Global, Inc.** is “a technology and services company that provides cost-effective and sustainable waste management solutions.” Its Digester provides “an efficient means to eliminate remaining food waste onsite in a cost-effective, environmentally-friendly manner. Real-time data and analytics from the BioHiTech Cloud allows team members to effectively track, manage, and reduce their food waste.” Its system is used by Sprouts Farmers Market (qv). Its CEO is Frank E. Celli as of February 14, 2020.

Website: https://www.biohitech.com/

**BT9 Xense** (Israel) “proactively monitors, analyzes and disseminates relevant quality data and recommendations throughout the entire cold chain. It provides visibility for all cold chain stakeholders into the conditions in which perishable products are being stored and transported —from the producer to the store shelf. Automated analytics and reports provide customers with the tools they need to identify cold chain problems and take corrective actions to maintain quality, reduce waste, streamline logistics, and enhance profitability. BT9 works with its customers to develop innovative, customized solutions that will further maximize supply chain performance.” Its wireless sensors to monitor the storage conditions of perishable food second-by-second as it is transported, and transmits this data to clients also has operations across Europe and South America.

Website: http://www.bt9-tech.com/

**ColdHubs**(Kenya) is a storage company that produces “modular, solar-powered walk-in cold rooms0" also called ColdHubs, that “are capable of extending the shelf life of produce and other perishable foods from two days to about 21 days. They were promoted by Nnaemeka C. Ikegwuonu in Kenya. As of August 18, 2020, ColdHubs “serves 3,517 farmers and fishermen. The company has so far installed 24 Hubs, saving over 20,000 tons of food from spoilage, and employing 48 women to service the refrigerators.”

Website: http://www.coldhubs.com/

Tags: Equipment, Kenya

**ECOS/Bio-ART** “is a patented air injected high-speed aerobic biological fermentation technology, utilizing uniquely cultured Bacillus, and incorporated into a specifically designed in-vessel unit. The remediation process takes seven days and reduces moisture content to an average between 12%-25% on an output equal to 1/3 the input. The output can be used as organic fertilizer, animal feed, animal bedding or biomass.”

Website: http://www.ecolocap.com/

**EnviroPure Systems** is a food waste disposal system for restaurants and supermarkets. It “speeds up the composting process and creates a byproduct that can then be used for landscaping and gardens. Water use reduction comes in the form of a dry system.”

Website: http://www.enviropuresystems.com/

**It’s Fresh** (UK) is a stamp-sized filter that “works by removing ethylene, the ripening hormone, away from fresh produce, creating a protected atmosphere or ‘Freshasphere’ around all types of fruits and vegetables. In transit, in stores and in the home. The non-invasive It’s Fresh! filters delay over-ripening, reduce losses and increase sales and profits.” See the business, It’s Fresh.

Website: www.itsfresh.com

**FridgeCam** is a “wireless camera that fits inside any fridge, allowing you to see the contents from anywhere via the Smarter App.” It also helps track expiry dates, auto-replenish and suggest recipes based on the food in the fridge. It is a product of Smarter, a London-based company.

Website: http://smarter.am/fridgecam1/

**Genie Enterprise Ltd** (Israel and Chicago) wants to tackle last mile distribution challenges of food, all the while limiting food waste.” It “develops smart ovens which perform a sequence of actions such as heating, cooling, microwaving, and steaming to cook pre-made meal pods in minutes. Genie also markets the meal pods, made from freeze-dried fresh ingredients without preservatives, artificial flavorings, colorings, or additives.” It was founded in 2014, and “is operating two production lines in Israel and a third in Chicago.” Its CEO as of October 16, 2019 is CEO Doron Marco.

Website: https://www.genie-enterprise.com/

**Green Hearts** (Brooklyn, New York) is a company that manufacturers small gadgets that are placed in produce drawers that contain a small packet of potassium crystals that absorb the ethylene, a gas released when fruit fruit release when they ripen. “The creators say fruit can last up to three days longer.” [Description Petronzio, Matt]

Website: http://thegreenhearts.net/

**Grind2Energy** is a recycling system developed for large food waste generators, like supermarkets, hotels, casinos and sports arenas. It processes food waste into scraps into a liquid “slurry” that is pumped into an on-site holding tank. Microorganisms break down organic materials and produce methane, which is captured as biogas. It can be converted into electricity or compressed natural gas (CNG). It is made by Emerson.

Website: http://grind2energy.com/

**Homebiogas** (based in Israel) “uses bacteria to break down foods, including fruits and vegetables, meat and diary, and converts it into biogas.” The HomeBiogas system “resembles a black and green tent like structure, prepare food, they collect the scraps in a bin. These scraps – which could be anything from fruit and vegetables to meat, dairy and fish – are then deposited into the system through an inlet. Bacteria within the system digest the scraps of food and turn them into biogas, which is then stored in a “gas bag” which can hold up to 700 liters of biogas.” Its co-founder was Yair Teller

Website: https://www.homebiogas.com/

**KinoSol** “creates solar-powered food dehydrators. Without using any electrical inputs, KinoSol reduces food waste at the household level.” It “costs $250, though the team is hoping to bring that down, and it could be shared by a number of families. The team is collecting field data from NGOs, churches, and aid organization partners in Uganda, El Salvador, Haiti, Ghana, Nigeria, Tanzania, Ethiopia, Somalia, Nepal, Bangladesh, Indonesia, Cambodia, the U.S Virgin Islands, Brazil, South Africa, and Japan. They plan to have a fully functioning prototype by the beginning of 2017.” [Description Sarah McColl]

Website: http://www.getkinosol.com/mission/

**HomeBiogas** is a “backyard appliance is an efficient, affordable and sustainable way to transform food scraps, green waste and animal manure into energy. It can digest up to six litres of food waste per day and can be ‘fed’ greens such as fruits, veggies, meats, and dairy. Bacteria digest the waste and turns it into usable biogas that flows directly to the kitchen stove, creating up to three hours of energy per day, enough for an average sized family. It can also create nutrient-rich fertiliser for gardens...”

Website: https://homebiogas.com/

**Leafy Green Machine** and its supporting Farmhand Connect app “collectively work to produce consistent harvests 365 days of the year in any different geographic locations. The Machine offers a closed-loop hydroponic system within a shipping container outfitted with climate control technology and efficient growing equipment. The accompanying app allows growers to remotely track their farm’s climate conditions and control its humidity, temperature, carbon dioxide, and nutrient and pH levels to maximize its efficiency and production—minimizing waste.” [Description: Wittet, Anna, August 15, 2017]

Website: https://www.freightfarms.com/farmhand#farmhand-track

**Mattiussi** **Environmental** “produces a range of bins including food waste kitchen caddies, kerbside sorted waste collection, indoor pre-sorting, home composting and outdoor recycling containers.” Its parent company, Mattiussi Ecologia, was launched in Italy in 1983.

Website: http://www.mattiussi.co.uk/5/products.aspx

**Multi-Aperture metal detector** is a device for food manufacturers that reduces false product rejects via “its multi-aperture multi-lane innovation and latest Interceptor DF system can.” It can put “a stop to an entire row of good product being rejected and wasted if a contaminated product is identified on one line.” It is manufactured by Fortress Technology.

Website: https://www.fortresstechnology.com/worlds-first-multi-aperture-food-metal-detector-reduces-tco/

**Organivore 2.0** (Canada-based) is a system “designed for onsite waste processing for commercial producers of food waste.” It is a product of Micron Waste Technologies.

Website: https://micronwaste.com/

**Samsung’s Family Hub 2.0 Refrigerator** has three-built in cameras that takes a picture every time the door closes. The pictures are accessible by phone via the Family Hub 2.0 app.

Website: http://www.samsung.com/us/explore/family-hub-refrigerator/

**Smart Cara** is is “an environmentally friendly company based in the UK, proud to introduce to you, smart cara our revolutionary product for food waste disposal. It is the number 1 selling food waste disposal unit in Korea.” It reduces the carbon footprint, and creates a cost savings through reduced bin bags as well as smells. “Having everyone participate in this green movement, showing stakeholders, clients and customers that you are committed to environmental issues, creating awareness for the environment.”

Website: http://www.smartcaraeurope.com/

**Spoiler Alert’s Enterprise** is “a subscription-based service that helps businesses have greater visibility into their waste streams, have a potential tax shield, and benefit their communities through better distribution of food.” Spoiler Alert is working “with Sysco Corporation, the global leader in foodservice distribution, to deploy Spoiler Alert’s Enterprise system for the management of its excess food.” [Description Talia Rudee]

Website: https://www.foodspoileralert.com/enterprise/

**Wakati** is a a solar-powered, standalone device that uses “hydration to preserve food instead of a cooling system, creating a low-cost, low-energy alternative to conventional refrigeration. Using just one liter of water per week and solar energy, the Wakati system functions to keep fresh produce hydrated, enabling farmers in warm climates to more effectively store their harvests on-farm and in transit, increasing their ability to bring crops to market.” [Description: Wittet, Anna, August 15, 2017] This is “a small tent hooked up to a solar-powered humidifier, prolongs crop storage on small farms that don’t have access to refrigeration. Food losses near the farm are a significant concern in many developing countries, in part due to lack of adequate storage or cold chain technology. Improved storage not only prevents food loss for the environment’s sake, but it helps boost incomes for farmers.”

Website: http://www.wakati.co/product

**Wasteless** Ltd. (Tel Aviv, Israel based) is a network that grocery stores can use to offer product prices based on expiration dates. It “automates pricing processes to ensure fast shelf turnover. With Wasteless supermarkets can price and sell products based on their expiration date. The closer a product is to expiration, the cheaper it could be.” It’s “RFID tracking allows for continuous shelf monitoring at a touch of a button. Anticipating out of stock levels fused with individual expiration date tracking not only allow for precise shelf auditing, but also smoother order forecasting, making sure stores never run out of consumers’ favorite products.” “Store owners can easily track their inventory and update their prices in real-time via electronic shelf labels.” It has offices in Tel Aviv and New York. In 2018, it began to expand its operations into Europe. Oded Omer was the cofounder and is the CEO of Wasteless as of May 11, 2021.

Website: http://wasteless.co/

**Waste Less Toledo** (Toledo, Ohio) “is a movement that is raising awareness and bridging the gap between food waste and hunger.”

Website: https://www.facebook.com/waste.less.toledo/

**WasteMaster** “from Green Eco Technologies reduces and converts food and other organic waste, on site, for recycling and reuse as green energy and other useful products.”

Website: http://www.greenecotec.com/

**Winnow Vision** (UK) is an “AI-enabled tool that allows kitchens to automatically track food waste.” It has a “smart bin” with “a camera, scales, and artificial intelligence... to recognize many different foods. Users can refine the system further by training it on specific menu items. Waste “items are automatically recorded taking zero staff time and completely eliminating human error. Teams benefit from powerful reporting which drives down waste and cuts food costs.” It was created by Winnow (qv).

Website: https://www.winnowsolutions.com/en/vision

**Wireless sensors** developed by VTT Technical Research Center detect ethanol in the headspace of food packaging, allowing live data on the food’s quality and freshness to be transmitted to retailers and customer via radio frequency identification (RFID) tag technologies. The smart packaging products can help to improve the shelf-life of packaged food products, and can help better control and monitor food quality throughout the distribution chain, reducing the amount of food wasted during transportation and in retail. [Description: Wittet, Anna, August 15, 2017]

Website: https://phys.org/news/2015-05-sensor-spoilage-food.html

**WISErg** Harvester machine “up-cycles food waste into fertilizer. It works with retailers, grocers and commercial kitchens ” Its “technology provides customers with data and analytics to better understand drivers of waste and how to improve inventory management.” [Description Nina Meijers] It was formed in 2009. See also WISErg, the company.

Website: https://wiserg.com/

**Zera Food Recycler**, produced by Whirlpool Corporation’s WLabs. “gives consumers a way to reduce the amount of food waste they individually send to landfill by converting excess food and scraps into ready-to-use, homemade fertilizer. The recycler fits alongside most kitchen countertops and can break down a week’s worth of the average family’s food waste within 24 hours, and 95 percent of a typical family’s overall food waste.” [Description Talia Rudee]

Website: https://www.zera.com/

**Zero Waste Biotech** (Belfast, Northern Ireland) “turns food waste into a renewable fuel in 24 hours, aim to achieve zero waste for their customers... Its customers are food producers, hotels and restaurants and the startup is also working with the NHS to help hospitals in the North.” Its “Aero-D machine can convert food and organic waste into a solid biomass fuel in 24 hours.” It was cofounded by Stephen Beckand and Anna Hopwood.

Website: https://www.linkedin.com/company/zero-waste-biotech-limited/

Figs and Food Waste

Packer, Peggy. “Hazel Technologies® Announces Fig Partnership with Specialty Crop Company.” And Now You Know, May 17, 2021. Retrieved at https://www.andnowuknow.com/headlines/hazel-technologies-announces-fig-partnership-specialty-crop-company-Aiden-Mouat-Erik-Herman/peggy-packer/73445

Tags: Figs

Grocery Stores, Supermarkets, Delis, Retailers, Online Stores, Home Delivery

**365 by Whole Foods Market** (Los Angeles) is a “budget grocery store in Los Angeles. 365 by Whole Foods Market will be equipped with LED lighting, CO2-run refrigeration cases, digital shelf labels, organic foods and more. In addition to focusing on sustainability, the store will also provide more affordable price options, and it will also donate any leftover food to food banks. Following the store opening, Whole Foods will rollout more 365 stores toward the end of this year and the beginning of 2017.” [Description Mallory Szczepanski]

Website: https://www.365bywholefoods.com/

**Bean & Wheat** (London) is a deli and café with Kilner jars filled with delicious goods such as piccalilli and vegan chocolate mousse with a creamy tofu topping - has all been made from ingredients that would have otherwise been thrown away. It was launched by Adam Handling in June 2017 “to use surplus food from the kitchen of his nearby restaurant, The Frog. “Bean & Wheat’s dishes include salads made from unusual parts of vegetables, such as cauliflower stalks, pates made with off-cuts, and oils made with the tops of the herbs which are usually binned.” [Source: Bearne, Suzanne, November 24, 2017]

Website: beanandwheat.co.uk

**BLOOM Algae Foam** (Meridian, Mississippi,) “is a flexible foam made from algae biomass, where the manufacturing process helps to clean and restore the environment.” The foam is used in the sole of some sandals sold by Swedish company H&M.

Website:https://bloomfoam.com/

**Brood van Brood** (Netherlands) is an initiative of Jumbo Supermarktenas part of its Waste-Free Week campaign, which commenced on September 1. It is “making new white and wholemeal bread from unsold private-label bread.”

Website:

Tags: Bread, Netherlands, Supermarkets

**Bulk Market, The** (East London) is a “bring-your-own containers store” It is a plastic free store that stocks more than 300 items, not all of which are food.

Website: www.bulkmarket.uk

**Community Shop** or **Company Shop** (UK) “is a social enterprise that is empowering individuals and building stronger communities, by realising the social potential of surplus food.” It collects “fresh surplus food that would otherwise be discarded by retailers and manufacturers” and “redistributes that food at reduced prices across the country.” Prices for members are up to “70 percent off.” It is an initiative of the Company Shop “to ensure even more people, in disadvantaged communities” It was launched in December 2013 by the Company Shop, which is “the UK’s largest redistributor of surplus.”

Website: https://www.companyshop.co.uk

**Co-op Guide to Dating** (UK) is a program launched by the East of England Co-op (qv) in 2017 to sell “products such as tinned goods and packets for a nominal 10p, for up to a month past their Best Before, reducing food waste and keeping edible food in the food chain. As the first major retailer to sell products past their Best Before date, the scheme proved immediately popular with customers and caused waves in the industry.” This project won the “Waste Not Want Not” Award at the Grocer Gold Awards in June 2018.

Website: https://www.mygreenpod.com/articles/co-op-guide-dating/

**Day by Day** (Lille, France) “features over 450 products, which are all sold loose so that customers can buy their preferred quantities of products. Customers may bring their own containers or opt to use the store’s donated containers. By following this packaging method, Bigorgne is able to sell her high-quality items for up to 40 percent less than the local pre-packaged foods at other markets.” [Description Mallory Szczepanski]

Website: http://daybyday-shop.com/

**Earth.Food.Love** (Totnes, South Devon, UK) “is an organic, wholefoods, zero-waste shop based in Totnes, South Devon. We want to live in a world where consuming doesn’t have to cost the earth! Focusing on creating a better future, we decided to look back to the past, where eating real food with minimal packaging was normal practice. We believe returning to these simple ways will benefit not only our health, but the planets too.”

Website: http://thezerowasteshop.co.uk

**East of England Co-op** (UK) is an independent co-op, launched a new campaign “The Co-op Guide to Dating” (qv) in 2017. The co-op now sells a range of perfectly edible food products from their stock that are beyond their “best before” date for 10p each in 125 of their stores. Reduced price products will remain on sale for only one month past their best before date. The co-op estimates that this program will annually save two million tonnes of food from being wasted. The campaign’s slogan is “It’s Not Nice to be Dumped.”

Website: https://www.eastofengland.coop/food

**Ecology Center Farmers’ Markets, The** (Berkeley, California) is “a program of the Ecology Center, are eliminating all plastic bags and packaging from their three weekly markets, making them the first in the nation to do so. The goal of the markets’ “Zero Waste” campaign is to remove, reduce, and recycle plastic and to recycle and compost all materials generated at the markets. In conjunction with Berkeley’s Earth Day Celebration, the Saturday, April 25 market will hold a Zero Waste Event from 10 am-3 pm on Center Street at Martin Luther King, Jr. Way.”

Website: https://ecologycenter.org/fm/zerowaste/

**Effecorta** (Prato, Italy) “is divided into three main sections: gravity and bulk products (produce, cheese, etc.), tapping products (detergent, wine, oil, etc.) and a promotion area, where environmental protection, sustainable consumption and renewable energy projects created in collaboration with partners are often displayed. Instead of plastic bags, Effecorta encourages the use of reusable containers and Lucchese baskets that are similar to traditional Lucca straw bags.” [Description Mallory Szczepanski]

Website: http://www.effecorta.it/fc/

**Epic Foods** (Finland) is a Nordic food delivery company. To avoid food waste and minimize costs it “has developed its own software to forecast which and how many ingredients to buy every day.”

Website: https://epic.fi/

**Fillery, The** (Brooklyn, New York) “is currently is negotiation mode, but when it opens it will offer a mix of dry goods sold from bulk containers, including flour, grains, nuts, seeds, beans, dried fruit, chocolate, granola, cereal, tea, coffee, spices, oils, vinegars, jams, preserves, sauces, milk, butter, a salt bar, household cleaning products and more. The Fillery’s goal is to improve the health of the community in Prospect Heights, Brooklyn, and the environment by offering alternatives to the often over-processed and over-packaged options, which are ubiquitous in both pantries and landfills worldwide. The store will also host community seminars and cooking demonstrations to help locals learn health cooking and eating habits, health benefits of herbs and spices...” [Description Mallory Szczepanski] The effort is spearheaded by Sarah Metz.

Website: http://www.thefillery.com/

**Filling Station, The** (Chelsea Market, Manhattan) is a shop that specializes in “specialty oils, vinegars and rare salts, both traditional and infused, as well as craft beer both local and imported. We strive to be environmentally friendly and encourage our customers to reuse our bottles and jars and receive a 10% discount on refills while saving the planet at the same time. “

Website: tfsnyc.com

**FOFI** (Zurich, Switzerland) “is both a bulk grocery store and café. You fill reusable containers and pay by the weight. They sell “ugly produce” and the price is “pay what you feel.” You can buy products here to help reduce your waste too. Almost everything they sell is local, much delivered by bike. They even have beer, wine, and gin on tap. All zero waste.” [Description: Amy Zelt, July 1, 2017]

Website: https://www.facebook.com/zerowastezurich/

**Food Savers** (Australia) is a program of Woolworths in Australia to “a series of clever tips designed to help you waste less and save more.”

Website: https://www.woolworths.com.au/shop/discover/food-savers

**Foodprint** (Nottingham, UK) is a “social supermarket” that collects food from supermarkets, local businesses and wholesalers that would otherwise be thrown away. It also works “with local allotments and collect surplus fruit and vegetables for their store.” The food is then priced as cheaply and sustainably as possible. We will then use a discount scheme to further subsidise food for those most in need.” It opened in December 2017.

Website: https://www.foodprint.io/about-us/

**Granel** – Bulk– (Barcelona, Spain) “offers a selection of cereal, dry fruit, pasta, rice, honey, soap, oil, spices, etc., most of which are seasonal, locally sourced and available in bulk. Granel’s philosophy is based on an honest selling process, and the store stands behind it’s concept of buying only what you need. At Granel, customers can choose their portions of certain products, which helps eliminate food wasted from buying too much of something. Customers can also opt to use the store’s recyclable and compostable packaging or bring their own, which also helps reduce waste.” [Description Mallory Szczepanski]

Website: http://granel.cat/ca/

**Great Taste, No Waste** (Aberdeen, Scotland) is a program of Lidl supermarket chain with Love Food Hate Waste Scotland (qv) that includes “downloadable shopping list and meal plan each week. Each list will feed a family of four, 3 meals a day for 7 days” that will also prevent food waste..

Website: https://www.lidl.co.uk/greattastenowaste

**HelloFresh** is an international meal kit provider that “targets household food waste by providing pre-measured and portioned ingredients, surplus food in the distribution centers is inevitable.” It has teamed up with Spoiler Alert (qv), a Boston-based technology company that harnesses data to manage excess food inventory, are working together to reduce the amount of food waste generated from HelloFresh distribution centers in the United States.” [FoodTank] It “operates in the U.S., the United Kingdom, Germany, the Netherlands, Belgium, Luxembourg, Australia, Austria, Switzerland, Canada, New Zealand, Sweden and France. In 2019, HelloFresh delivered over 280 million meals and reached close to 3 million active customers in the fourth quarter of 2019. HelloFresh was founded in Berlin in November 2011 and went public on the Frankfurt Stock Exchange in November 2017. HelloFresh has offices in New York, Berlin, London, Amsterdam, Sydney, Toronto, Auckland, Paris and Copenhagen.”

Website: https://www.hellofresh.com/

**In.gredients** (East Austin, Texas) is a “zero-waste micro grocer” that is “committed to providing the community with local, seasonal, and sustainable food.” It allows “customers to bring their own reusable containers to be filled in-store.”

Website: https://in.gredients.com/

**Inglorious Fruits & Vegetables** (France) is a “campaign focused on consumer buying habits... launched by France’s third largest supermarket chain, Intermarché, to combat food waste. This campaign brought visually unappealing produce into Intermarché stores and sold it for 30% less than typical produce. As a result, Intermarché sold an average of 1.2 tons of produce per store in the first two days of the campaign, saw a 24% overall increase in store traffic, and pushed five of their main competitors to launch similar offers.” [Description Sigrid Wright]

Website: http://itm.marcelww.com/inglorious/

**INS Ecosystem** (Russia) is “a startup created by the founders of Russian grocery delivery service Instamart, hopes to address that opening with software designed to help consumable goods sell directly to consumers more efficiently. The system, scheduled for a limited launch in late 2018, uses blockchain to manage transactions and to underpin a token system to fulfill orders, adjust prices and offer rewards.”

Website: https://ins.world

**Kalimoni Greens** (Kenya) is an online delivery service that “allows her three small-scale farms to operate more efficiently, and that cuts waste.” It “is one of about 8,000 Kenyan farmers who have gone online in recent years to sell directly to the public.” [Source: Njagi, Kagondu, August 9, 2018] It was launched by Lillian Kanari.

Website: https://kalimonigreens.com

**KeHE** (Naperville, Illinois) provides natural & organic, specialty & fresh products to chain and independent grocery and natural food stores and other specialty product retailers. In April 2020, it launched a partnership with Spoiler Alert (qv) “that will support KeHE’s U.S. distribution centers with inventory management, waste prevention, and sustainability.”

Website: https://www.kehe.com/news-releases/kehe-reduces-food-waste/

**Kikkoman** (Japan) has reported that it has “tweaked its soy sauce containers so they last for 120 days after being opened.”

Website: https://www.kikkoman.com

**Last Minute Market Ltd.** --LMM– (Bologna, Italy) “is a spin-off from the University of Bologna and it evolved from a research project initiated by Professor Andrea Segrè in 1998. It “is a project designed to address waste in its many aspects and at the same time to help people in need. This can yield environmental, climate and societal benefits. The supply of unsold edible foods is provided by processing industries, food shops, retail stores and the like. For these organisations, the surplus foods and other products represent a cost, as they need to be transported and disposed of in landfill. Demand for these products comes from a number of charity associations or non profit organizations... In Argentina LMM has recently launched a project on social corporate responsibility and in Brazil LMM is about to start a pilot LMM project in the San Paulo area.”

Website: http://www.lastminutemarket.it/media\_news/english/

**LØS Market** (Copenhagen, Denmark) is “a zero waste supermarket that “is currently in a crowdfunding phase, but it does have suppliers, furnishers and other must-have necessities locked down. The team behind the concept of LØS Market was inspired by other zero waste supermarkets they have visited around the world. A selection of local and organic cereals, grains, fruits, vegetables, wine, oils, honey, liquid soaps and more are expected to be sold once the store opens. These products will be displayed in silos that allow customers to choose their own portions. Customers will be able to shop for products via their own containers, a purchased container or compostable paper and material bags that will be at disposal.” [Description Mallory Szczepanski]

Website: http://www.loes-market.dk/

**Lunzers Maß-Greißlerei** (Wien, Austria) “is a cozy, zero waste store located in Wien, Austria. Outfitted with vintage furniture, the layout of Lunzers Maß-Greißlerei resembles an old general store. Customers can bring their own containers, purchase ones from the store or choose to “go naked.” which refers to the concept of carrying produce or easy-to-handle products by hand. The store is equipped with a wide variety of offerings, including local produce, spices, flour, breads, teas, nuts, dairy products and more.” [Description Mallory Szczepanski]

Website: http://mass-greisslerei.at/

**Matsmart** (Sweden) “sells food that would normally be thrown away through its online store and home delivery service. The company offers between 20 to 90% discounts on items, and has recently expanded to other categories such as beauty products.” “By highlighting the food waste issue and selling the food at a lower price, we create a more sustainable society.” It was founded in 2012 by Ulf Skagerström, Karl Andersson and Erik Södergren.

Website: https://www.matsmart.se/

**Méga Vrac** (Montreal) is a “zero waste grocery store” that “hopes to make a mega difference in reducing the amount of waste Montrealers generate from packaging.” Co-owner Ahlem Belkheir eliminated “all packaged goods from the store.” The store sells food in “barrels or other containers to suppliers and fills them, thus eliminating packaging. The goal is to eliminate waste at its source.” [Description Danny Kucharsky]

Website: http://www.megavrac.com/

**Nada, a Zero Waste Store** (Leicester, UK) offers “a convenient and friendly store and encourage you to bring your own containers, glass jars and bags to refill directly from a bulk supply of various dry goods, liquids and household products. Buying in this way, not only helps reduce single use plastics being used but also helps stop food waste and saves you money.” It was opened in the summer 2018 by Lauren Welch, who was “passionate about helping people to become plastic free and eliminate single-use plastics from their lives.”

Website: https://www.crowdfunder.co.uk/zerowaste-leicester

**Nada Grocery** (Vancouver, Canada) is a no-packaging grocery store. It offers food in bulk bins or in jars, which customers can pay a deposit for use that is refunded when returned. Customers bring containers from home. Containers are weighed and labeled. It was founded by Brianne Miller and others in 2013 as a popup Zero-Waste Market (qv), but converted to a grocery store in 2018. It also operates a café (qv).

Website: http://www.nadagrocery.com/

**Netto** (Denmark), the largest supermarket chain in Denmark, has launched a program using the app Too Good To Go (qv) to combat food waste. Netto offers bags of left over produce on the app.

Website: https://via.ritzau.dk/pressemeddelelse/netto-og-too-good-to-go-indgar-samarbejde-mod-madspild?publisherId=11232091&releaseId=13593116&fbclid

**Nude Food** (Zonnebloem, a suburb of Cape Town, South Africa) is a plastic-free grocery store. It offers “non-GMO‚ healthy and affordable whole foods and earth-friendly body and home products. All items will be weighed before being sold... Customers can bring their own packaging or get a paper bag or a sterilised glass jar from the shop. Alternatively they may purchase a pure cotton bag‚ which is reusable.” It was launched by Paul Rubin in November 2017.

Website: http://www.nudefoodsa.co.za/p/products.html

**Odd Bunch, The** (Australia) is a program of Woolworths (Australia) that is a range of “fresh fruit and vegetables, which don’t always look perfect but taste great. The range that helps minimise food wastage at the farm, and sells around 50,000 tonnes each year.” The Odd Bunch Chopped Spinach was created in partnership with salad and vegetable supplier One Harvest. It uses out-of-spec or unused spinach that is “carefully washed, trimmed, and packaged intorange” The chopping of “spinach allows a reduction in bag volume equivalent to 20% less plastic compared to conventional whole spinach leaf salad bags.”

Website: https://www.woolworths.com.au/Shop/Discover/our-brands/the-odd-bunch

Tags: Australia, Plastic, Supermarkets, Ugly Produce

**Orange Fiber** (Italy) “is an Italian company made up of equal parts innovation and elegance. We create exquisite sustainable fabrics from citrus juice by-products that would otherwise be thrown away, representing hundreds of thousands of tons of precious resources.” It transforms these materials “into refined, ethereal fabrics perfectly suited to Italian tradition of high-quality fabrics and high fashion.” Orange Fiber fabrics have been employed by Salvatore Ferragamo’s fashion house.

Website: http://orangefiber.it/en/

**Original Unverpackt** --Original Unpacked-- (Berlin) was “the first supermarket in Germany without disposable packaging.” It was launched in Berlin by Sara Wolf and Milena Glimbovski in 2014. It’s goal: “No more one-way-cups, no more shrink-wrapped veggies and no more plastic bags.” They “offer everything in bulk.” Customers “fill the produce in any container you like” and prevent “all that packaging waste.”

Website: https://www.startnext.com/en/original-unverpackt

**Planet Organic** (London, UK) is an organic supermarket that claims to be “the first UK retailer to achieve zero edible food waste, by giving its leftovers away to communities in need.” It has seven stores across London. It claims to be the first grocery store chain no longer bins the food that it doesn’t sell, but arranges for volunteers to collect and redistribute via a food-sharing app called Olio” qv. It opened in 1995 we were the first store to be certified by the Soil Association.

Website: https://www.planetorganic.com/unpackaged-at-planet-organic/

**Robuust** (Antwerp, Belgium) is a zero-waste grocery store where customers bring their own bags or jars, failing which they will be able to purchase them at the store.”

Website: http://www.berobuust.com/home

**SAP Leonardo** (German-based) “has developed the industry innovation kit for Retail, zero waste option, for SAP Leonardo. The idea is to minimize waste and to maximize margin; translation: save food and make more money. The industry innovation kit helps do this by providing an accurate forecast demand for perishable goods and an automated daily instructions list.”

Website: https://news.sap.com/2018/10/stop-food-waste-sap-leonardo-industry-innovation-kit/

**Shop Zero** (South Africa) is “a zero waste, plastic-free lifestyle store” that sells, among others, kitchen products. It was founded by Janneke in August 2017.

Website: https://shopzero.co.za/

**Simply Bulk Market (**Longmont Colorado) sells “food, spices, pet supplies, personal care items, coffees, teas and more.” One of their slogans is “Pay for the Product, not for the Package.”

Website: www.simplybulkmarket.com

**SirPlus** (Berlin) is a grocery store that “stocks their shelves with foodstuffs and produce that is expired, near to expired, misshapen, or just a bit odd, and offers it to shoppers for up to 80% less than the regular supermarket prices.”

Website: https://sirplus.de/

**SÜPERMARKT** (South Los Angeles) “is a low cost organic grocery servicing low income communities in LA.” It offers surplus and unsellable produce alongside the standard “organic fruit, veggies, and seeds affordably in South LA, a community which has 1.3 million residents but only 60 grocery stores.” It was launched by Olympia Auset in July 2016.

Website: http://suprmarkt.la/

**TreeDots** (Singapore-based) “is a B2B marketplace for under-appreciated food items to be peddled at a discounted price to our participating F&B companies, non-profit associations, and practically anyone who are capable of clearing and consuming them before they perish. Our mission is to minimise the amount of food waste starting with Singapore, and eventually the World through a self-sustaining ecosystem via the aggregation of F&B businesses on different points of the value chain within TreeDots to ensure that there is no longer a need to dispose of perfectly edible food.”

Website: https://www.thetreedots.com/

**Wally Shop, The** (Brooklyn, New York) “operates as a kind of zero-waste Instacart, offering customers same-day delivery by bike in Brooklyn and, soon, Manhattan. Founder and CEO Tamara Lim, 26, describes her company as a 21st-century milk man who delivers more than milk.” It only uses “reusable packaging and same-day delivery means ordering groceries can be sustainable and convenient.”

Website: https://thewallyshop.co/

**Waste Less Save More** is a program of Sainsbury, the second largest chain of supermarkets in the United Kingdom. The program’s mission is “to change the way we think about food - what we buy, how we cook, how we eat - and what we throw away. We’ve got loads of hints and tips to help you get inspired - from new recipes, to storage ideas and kitchen gadgets.” It’s program in Swadlincote and other UK regions includes “Bosch Smart Fridges, which send “selfies” to shoppers’ smartphones so they always know what they already have and don’t double up on products - an everyday mistake that can so often lead to food being uneaten and wasted.” See also the Food Rescue app.

Website: https://wastelesssavemore.sainsburys.co.uk/

**WeFood** (København, Denmark) sells “goods that are discounted by 30% to 50% that regular supermarkets can no longer sell due to overdue ‘best before’ dates, incorrect labels or damaged packaging. The products found in Wefood are still edible and safe to consume according to the Danish food legislation, but have simply lost their value to the partner donating them. Wefood’s range of products varies from day to day depending on the donations on each particular day.” It was launched by a charity organization, DanChurch Aid, which uses profits to help fund their aid efforts around the world. It opened a second store in 2016.

Website: https://www.noedhjaelp.dk/vaer-med/wefood-danmarks-foerste-butik-med-overskudsmad

**Zero-Waste Market** (Vancouver, Canada) was created as a popup grocery store by Brianne Miller, a marine biologist, who “witnessed firsthand the devastating effects of climate change, habitat degradation, overfishing and pollution on the marine environment, and was inspired to create a different model for the way we shop. Zero Waste Market aims to educate and empower our community to make positive changes for their health and that of the planet. By buying in bulk with reusable containers, consumers create a demand for sustainable alternatives to the food industry’s status quo.” It “encourages customers to bring their own containers and reusable bags from home, a selection of glass containers and organic cotton bags will be available for purchase to reuse for your future visits.” In 2018, it converted into a no-packaging grocery store, called Nada (qv).

Website: http://www.zerowastemarket.ca

Hyperspectral Imaging Systems

Hammerich, Tim. “Fighting Food Waste with Hyperspectral Technology.” Future of Agriculture, October 11, 2018. Retrieved at https://futureofag.com/fighting-food-waste-with-hyperspectral-technology-be7558510666

Tags: Hyperspectral Imaging Systems

**Hyperspectral imaging** “relies on capturing digital images of products, and then applying spectroscopy to identify chemical attributes of the food. The general idea is that every food product absorbs and reflects light differently, and by studying a food product’s unique spectral signature, one can identify particular characteristics such as how much moisture it contains or the pH, and then use that data to determine ripeness. Because the process uses imaging, it is less invasive than many of the traditional tests for food quality or safety and more accurate than tests that rely on the naked eye.” [Spoiler Alert, June 29, 2018]

Tags: Hyperspectral Imaging Systems

**ImpactVision** (California-based) is a company that uses “machine-learning and hyperspectral imaging technology to reduce waste, maximize yields and improve quality in food supply chains.” Its software platform includes: 1) “a camera which acquires hyperspectral data from food products, for example, beef, based on certain important parameters, such as pH, a strong predictor for freshness, tenderness and colour; and 2) software interprets the data and sends back actionable information to the user for decision-making on various aspects of food quality. With this data, food companies can rapidly determine attributes, facilitating real-time decisions through risk-mitigating analytics for both quality and safety.” Its cofounder was Abi Ramanan It was acquired by Apeel Sciences (qv) in May 2021.

Website: https://www.impactvi.com

Tags: Hyperspectral Imaging Systems

Marston, Jennifer. “P&P Optica Raises Fresh Funding for Hyperspectral Food Safety Inspection Tech.” The Spoon, July 9, 2021. Retrieved at

Tags: Hyperspectral Imaging Systems

**P&P Optica** --PPO-- (based in Waterloo, Ontario, Canada) is a company that has developed “food safety inspection technology, which uses hyperspectral imaging to gather quality metrics on the food inside of processing plants.” It “uses imaging and machine-learning to assess food composition and quality as well as detect contamination by foreign objects. Benefits include improving the overall Canadian food supply and reducing waste in this country’s landfills.” It “is installed in food processing plants and uses imaging technology and artificial intelligence to read the chemistry of food. This allows processors to assess quality characteristics such as protein, fat and water content, shelf life; and flavour. PPO’s unique technology can detect even very small unwanted objects such as plastics, rubber, and bone in food while it’s moving along the conveyor belt at line speed – this is a feature that has not previously been possible for food processors and which significantly enhances food safety.”

Website: https://ppo.ca/

Tags: Canada, Hyperspectral Imaging Systems

Ice Cream and Food Waste, Gelato

**Coolhaus** (Los Angeles-based) is an “ice cream sandwich company that offers their creations in an edible potato wafer paper wrapping. While not all of their products are packaged in edible packaging, Coolhaus offers this potato wrapping as an eco-friendly alternative to their other plastic-based wrappers. To reduce catering and event packaging waste, Coolhaus imprints the tasteless potato wrappers with specific logos or brands using edible ink for each event.” [Source: Spencer, Alaina. “Have Your Food and Eat the Wrapper Too.” Food Tank, September 13, 2018.]

Website: https://cool.haus/

Tags: Ice Cream, Packaging

**#feedingthefuture** (London, New York, San Francisco) is a marketing campaign launched by *The Economist* magazine. It is meant to educate people about food waste. It has launched programs, such as “Fast Forward Food” in New York City and London and “Waste Not. Want Not” in San Francisco. Economist-branded food trucks in New York and London gave free samples of meat-free burgers... People in San Francisco received “free smoothies made from imperfect produce that’s edible, but once considered trash and an Economist-branded food truck will serve ice cream topped with edible insects.” The campaign was designed by by marketing agency Sense.

Website: https://events.economist.com/events-conferences/emea/feeding-the-future/

Tags: Campaigns, Ice Cream

**Fravocado** (Dawlish, United Kingdom) makes a “dairy-free avocado ice cream brand. It “launched an online frozen food shop Mighty Plants to combat food waste and simultaneously support independent frozen food brands to reach consumers interested in transitioning to a plant-based diet.”

Website: https://www.fravocado.co.uk/

Tags: Avocados, Ice Cream

Mannion, Eleanor. “Dublin-based Chef Turns Food Waste into Ice Cream.” RTE News, September 25, 2020. Retrieved at https://www.rte.ie/news/2020/0924/1167291-food-waste-ice-cream/

Tags: Chefs, Ice Cream, Ireland

McGuinness, Katy. “Dublin-based Chef's Zero-waste Gelato Is a Real Scoop.” The Times, October 4, 2020. Retrieved at

Tags: Chefs, Gelato, Ireland,

Singh, Nav. “This Delicious Ice Cream Is Made from Food Waste.” Scitechalert, March 29, 2017. Retrieved at https://scitechalert.com/delicious-ice-cream-made-food-waste/

Tags: Ice Cream

Wilson, Courtney. “Strawberry and Herb Farmers Find Creative Pivots Amid Pandemic, Reducing Food Waste.” ABC News (Australia), October 2, 2020. Retrieved at https://www.abc.net.au/news/2020-10-03/farms-innovate-to-use-waste-and-find-new-income-in-coronavirus/12714298

Tags: Australia, Covid-19, Ice Cream

Insects to Animal Feed Businesses, Worms

**AgriProtein** (Guildford, United Kingdom) is a for-profit company that “uses pre-consumer food waste, gathered from vegetable producers, supermarkets and other sources, to feed its flies” and from this makes food for aquaculture. “ uses insects to convert food waste into sustainable products including: an alternative protein for use in livestock and aquaculture feed, a natural oil for use in animal feed, and an organic soil enhancer. The company was founded in 2008 in South Africa.” It “is a subsidiary of the Insect Technology Group.” It makes MagMeal (qv), MagOil (qv) and MagSoil.

Website: https://agriprotein.com/

Tags: Insects to Animal Feed Businesses, Insects

**Better Origin** – formerly Entomics – (Cambridge, UK) “has launched the X1 – the world’s first ever insect mini-farm to convert local waste into high-quality animal feed in the form of insect larvae; these can then be fed to livestock, improving welfare, productivity and yield. .. The X1 is a self-contained, insect mini-farm which uses AI together with patented engineering processes to replicate nature’s recycling system. The app-based user interface means the farmer always knows exactly what is going on inside at any given time.” Fotis Fotiadis was founder and is the CEO.

Website: https://betterorigin.co.uk/

**Circa Biotech** (UAE) “upcycles food waste into animal feed using insect farming.”

Website: ???

**Enterra Feed Corporation** (Maple Ridge, British Columbia, Canada) “is a privately held company that specializes in the development and manufacture of sustainable insect-based feed ingredients for the aquaculture, poultry and pet food industries. Since opening its first commercial facility in 2014, Enterra has converted tens of thousands of metric tonnes of pre-consumer food waste into sustainable feed ingredients for its growing customer base.”

Website: https://enterra.com/

Tags: Canada, Insects

**Ento Industries** (Singapore) is biotechnology subsidiary of Tiong Lam Supplies that “uses a special species of flies that feasts on food waste, producing biological matter that farmers consider black gold.” It “allows the larvae of black soldier flies to consume food waste, later harvesting the insects for use as high-value feed ingredients in the agriculture industry. The faeces produced by the flies, which is packed with nutrients, is used as fertiliser for plant growth.”

Website: https://www.entoindustries.com/

Tags: Insects, Singapore

**Entocycle** (London-based, UK) harnesses “is an insect farming company that operates with the mission to defend and restore the natural world. It was launched to farm insects as a sustainable alternative to soy and fishmeal and put an end to the industrial plundering of the natural world. The company is building a new insect farming facility that will be used to raise black soldier flies. These flies will be fed on food waste to create sustainable insect protein...” It was founded by Keiran Olivares Whitaker in 2017.

Website: https://www.entocycle.com/

Tags: Insects to Animal Feed Businesses

**Entomics** See Better Origin

**InnovaFeed** (France) “is a biotech startup involved in the production of a new source of protein from insect rearing (Hermetia illucens), especially for animal feed and aquaculture. The company’s model lets them place insects at the heart of their agri-food system. Its insect rearing process is deployed on an industrial scale in order to resolve the strain on natural resources and the necessity for a more responsive and sustainable way. InnovaFeed provides natural and sustainable protein for the fish-farming sector at a competitive price.” It was founded by Clément Ray, Guillaume Gras, Aude Guo, and Bastien Oggeri in 2016.

Website: https://innovafeed.com/

Tags: France, Insects to Animal Feed Businesses

**Goterra** (Canberra, Australia) is a robotic insect farm startup that “feeds it to a specific breed of maggot, before turning those maggots into a protein-rich feed for livestock.” In was founded in 2016 by former sheep farmer and entrepreneur Olympia Yarger, who “started farming insects as a way to feed her poultry.”... “The company's "fully self-contained, automated capsules" contain black soldier fly larvae which digest food waste into fertilizer. Maggots within the capsules are used for animal feed. The units are placed in places with high concentrations of waste such as farms, restaurants and supermarkets.”

Website: https://www.goterra.com.au/

**Hexafly** (Ireland) is an agritech startup that “farms insects to fertilise plants, feed fishes, and enhance medicines and foods with proteins. Hexafly has developed a method of sustainable insect farming, which converts low-value waste streams – black soldier flies into bioplastics, fertilisers, and value feeds. The insect-derived products supplied by Hexafly are used by a slew of companies in the medical, cosmetic, animal feed, food, and plant nutrition sectors.” It was founded by Alvan Hunt and John Lynam in 2016.

Website: https://hexafly.com/

Tags: Insects to Animal Feed Businesses, Ireland

Huffadine, Leith. “Why Waste Tackling Food Waste with Subscription-based Worm Farms.” RNZ, December 26, 2020. Retrieved at https://www.rnz.co.nz/news/national/433640/why-waste-tackling-food-waste-with-subscription-based-worm-farms

Tags: New Zealand, Worms

**Insectta** (Singapore) is an urban insect farm “rearing the black soldier fly (hermetia illucens), Insectta takes food waste and returns it into the economy as valuable biomaterials.” It farms, processes, and extracts “high-value biomaterials from the black soldier fly, ready for use in a diverse array of industries.”

Website: https://www.insectta.com/

**International Producers of Insects for Feed and Food** -IPIFF– (Brussels, Belgium) is an organization that lobbies for less strict EU regulations on the use of insects as animal feed. The rolling back of the EU regulation that prevented the use of insect protein in fish feed in 2017 was the first victory for IPPF.

Website: http://ipiff.org/

**Life Origin** (Malaysia) is a “profit driven social enterprise focusing delivering impact to the environment. Besides that, we are producing black soldier fly larvae as pet feed and feed millers companies around the world. In fact, our close loop zero waste breeding process turns food waste and disposable media into nutritious animal feed.”

Website: https://www.lifeorigin.my/

**LIVIN Farms Hive Explorer** “is the world’s first edible insect desktop hive AKA a simple box of worms. This worm box helps to reduce food waste and thus greenhouse gas emissions, creates natural fertiliser and if you aren’t vegan or vegetarian and can stomach the idea, you can even eat the mealworms as they are a good source of proteins and vitamins.” It was founded by Katharina Unger (CEO) and Julia Kaisinger (CPO). It was incorporated 2015 in the UK and Hong Kong, and it has offices in Hong Kong and Shenzhen. “Operating from China and Austria, LIVIN farms offer Hive Explorer, a mealworm starter kit for households to convert kitchen scraps into fertilizer for plants.”

Website: https://www.livinfarms.com/

**Loopworm** (Bangalore, Karnataka, India) is a technology startup that has set a goal to create sustainable food and feed the population. Through a loop, they wish to bring balance to the circle of life. Loopworm is working on an extremely protein-rich diet for poultry farms and fisheries by using food waste, most of which at the moment, end up in landfills.” It extracts “nutrition from food wastes with the help of different identified species of worms. The waste of these larvae, in turn, act as a natural fertiliser and creates a fertile soil ecosystem that plants can thrive in.”...The insects and their by-products are then used to create protein-rich feed for fish and poultry animals, oil that’s rich in lauric acid, insect frays, and Chitosan.” It was co-founded by Ankit Alok Bagaria.

Website: https://loopworm.in/

Tags: Animal Feed, India, Insects

Morrison, Oliver. “UK Unveils Insect Industry Funding for Greener Animal Protein Production.”

Food Navigator, October 8, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/10/08/UK-unveils-insect-industry-funding-for-greener-animal-protein-production#

Tags: Animal Feed Businesses, Insects

**Nasekomo** (Bulgaria) “uses organic waste to produce animal feeds. The company claims to increase farmed animal outputs, health, and welfare by bringing back insects to their plates, which are their natural diets with amazing nutritional values and immunity enhancers. The Bulgarian startup impacts human food by letting higher quality proteins at better prices for everyone. And, Nasekomo minimises greenhouse gas emissions, food waste, and depletion of renewable resources such as pure water, marine life stocks, and arable lands.”

It was founded by Xavier Marcenac, Marc Bolard, and Olga Marcenac in 2017.

Website: https://nasekomo.life/

Tags: Bulgaria, Insects to Animal Feed Businesses

**Nextalim** (Poitiers-based, France) uses “insects to turn food waste into proteins that will be used for animal food and green chemistry sectors. It develops industrial insect farming processes that produce organic fertilisers and components such as proteins, oil, and other insect derivatives. The company’s breeding process uses black soldier fly larvae to extract nutrients in the organic waste and metabolise them into fats, proteins, and other co-products, thereby reducing the amount of water, land, and other resources.” It was founded by Jean-François Kleinfinger in 2013.

Website: http://www.nextalim.com/

Tags: Insects to Animal Feed Businesses, France

**nextProtein** (France-Tunisia) “uses food waste to mass-produce insect protein to feed farmed fish in place of fishmeal – the production of which, often from corporate fisheries’ by-catch, can lead to the depletion of ecosystems and the collapse of local fisheries.” . “[F]arming insects requires a fraction of the space as animal feed production – 100 square metres of space can produce as much protein as 100 hectares of soy field.” The company “uses is the Black Soldier Fly, selected due to its high-yield quality, and the ease of processing it into powder, oil and fertilizer.” It was co-founded by Syrine Chaalala and Mohamed Gastli.

Website: http://nextprotein.co/

Tags: France, Insects to Animal Feed Businesses, Tunisia

**Protifarm** (Ermelo, Netherlands) is an “agri-tech startup has built vertical farms and processing facility in the Netherlands to produce sustainable ingredients made from insects for the food industry. The ingredients contain highly digestible proteins with essential nutrients such as minerals, vitamins, fibre, and healthy fats. These scalable vertical farms help Protifarm minimise the global footprint in an efficient way. In addition to being sustainable, these protein sources require relatively lesser water, land, and feed than other alternatives.” It was founded by Heidi De Bruin in 2016.

Website: https://protifarm.com/

Tags: Insects to Animal Feed Businesses, Netherlands

**Protix Biosystems** (Dongen, Netherlands) is a Dutch biotech-startup Protix banks €45M to breed insects for aquaculture. It takes low grade organic waste and quickly recycle it into high quality protein, lipids and micro-nutrients. It was founded in 2009 by its CEO Kees Aarts with co-founder Tarique Arsiwalla. “In 2019, King Willem-Alexander officially opened the world’s largest insect farm at Protix in Bergen op Zoom.”

Website: https://protix.eu

Tags: Insects to Animal Feed Businesses, Netherlands

**Shandong Qiaobin Agricultural Technology** (China) uses cockroaches to process 50 tons of kitchen waste on a daily basis in a suburb of Jinan, capital of eastern China’s Shandong Province. It “is aiming to set up another three farms in 2019 as it wants to process a third of the kitchen waste produced by Jinan where some seven million people live. There’s considerable demand for it as food waste can no longer be used as pig feed in China. The nationwide ban was placed due to African swine fever outbreaks. Cockroach farming is now believed to be the next best alternative to getting ride of all of that food waste.”

Website: https://www.reuters.com/article/us-china-cockroaches/bug-business-cockroaches-corralled-by-the-millions-in-china-to-crunch-waste-idUSKBN1O90PX

**Ÿnsect** (Ile-De-France, France) breeds mealworms (the larvae of Tenebrio Molitor, a beetle) to make ingredients for aquaculture and pet nutrition. It “farms insects to make high-quality, premium natural ingredients for aquaculture and pet nutrition. With growing global demand for premium proteins, we produce ŸnMeal, a premium protein, as well as other quality insect ingredients such as ŸnOil and ŸnFrass fertilizer. Our mission is to be a leading global provider of sustainable, premium nutrition for all by tapping the natural goodness of insects at industrial scale.” By October 2020, it had “raised $224m “to build the world's biggest bug farm in Amiens in northern France.”

Website: http://www.ynsect.com/

Tags: France, Insects

Juicery, Juiceries, Conversion to Juice, Juice Pulp

Á**gua Bonita** –Beautiful Water– (Hanford, California) makes “aguas frescas made from ‘ugly’ produce.”

Website: https://www.drinkaguabonita.com/

Tags: Conversion to Juice, Ugly Produce

**JRINK Juicery** (Washington, DC-based) “creates furakake from cold pressed juices and kale stems from a local restaurant, Toki Underground. They use ginger and kale pulp to make a Japanese seasoning to sprinkle over rice and soups.” [Source: https://food52.com/blog/20212-this-is-how-companies-are-turning-garbage-into-delicious-foods]

Website: https://jrink.com/pages/why-jrink

**LOOP Mission** (Montreal, Quebec, Canada) is “a circular economy project that aims to reduce food waste by repurposing the outcasts of the food industry.” It uses “fruits and veggies that are rejected because they don’t have the proper shape, size or a shelf life” and transforms them into cold pressed juices. It also brews beer from “day old bread, a gin distilled using potato cuttings from a potato chip factory, hand-crafted soaps made with rejected cooking oil.”

Website: https://loopmission.com/

Tags: Beer, Canada, Juices, Upcycled Products

**Misfit Juicery** See Misfit Foods

**Pressed Juicery** (San Diego, California) makes “Rescued Vegetable Burgers” from upcycled pulp organic for Mendocino Farms, a Los-Angeles based organic vegan sandwich chain.

https://www.pressedjuicery.com/

**Pulp Pantry** (Los Angeles) dehydrates pulp collected from juiceries into food products, such as granola bars, crackers, and baking mixes. Its goal is to leverage the resource of organic pulp to feed people and “to bring affordable and nutritious food to all.” It sells products at Erewhon Natural Foods chain. It “has surprisingly transformed vegetable wastes along with fruit wastes to a human consumable snack, making it a breakthrough example of vegetable waste product and generating more than $500 million in sales worldwide.” Chips include Jalapeño Lime, Barbecue, Salt and Vinegar, and Sea Salt. It was founded in 2015 by Kaitlin Mogentale and Ashley Miyasaki.

Website: http://www.pulppantry.com/

**RefuJuice** (Worcestershire, England) is “a bottled juice made from apples that would have gone to waste.” It was created by Bromsgrove & Redditch Welcome Refugees (BRWR) in 2016.

Website: https://brwr.uk/2016/12/introducing-refujuice/

**Rejuce** (UK) turns “ugly wonky fruit and veg into juices and smoothies. A network of suppliers provides the company with local and low cost ingredients, eliminating their own disposal costs in the process. It was founded by Tom Fletcherin 2012.

Website: https://www.rejuce.co.uk/

Southey, Flora. “Vegan Sausages Made from Upcycled Juice Pulp Achieve Skin-free ‘Snap’.” FoodNavigator, November 17, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/11/17/Vegan-sausages-made-from-upcycled-juice-pulp-achieve-skin-free-snap#

Tags: Juice Pulp

**Rescued** (Swedish-based) focuses “on turning fruit waste into tasty juice.”

Website: http://rescued.se/

Kiwifruit and Food Waste

Produce Blue Book. “Hazel Tech Announces Kiwifruit Partnership with Kliewer Farms.” Produce Blue Book, December 9, 2020. Retrieved at https://www.producebluebook.com/2020/12/09/hazel-tech-announces-kiwifruit-partnership-with-kliewer-farms/#

Tags: Kiwifruit, Produce

Machines– Disposers, 3D, 3-D Food Printing, etc .

**AgriDust** is a project of recovery and valorization of waste fruit and vegetables. Working the six chosen waste (Coffee grounds, peanut shell, husk tomato, bean pod, orange waste and lemon waste), is born a biodegradable material and atoxic in all its processes...” “It is a good alternative to plastic in the field of printing, having a low environmental impact. AgriDust utilises food waste, such as coffee grounds, peanuts shells, bean pods, tomatoes, lemons, mandarins, and oranges skins. Mixed with potato flour, with a combination of 64.5% of waste and 35.5% of starch, these common waste products become useful materials that can be printed in 3D.”

Website: ???

Aivero Blog. “Fighting Food Waste with 3D Machine Vision.” Aivero Blog, August 28, 2020. Retrieved at https://www.aivero.com/2020/08/fighting-food-waste-with-3d-machine-vision/

BusinessWire. “Model No. Launches Collection of Sustainable and Custom Home Products and Furnishings Made from Food Waste.” BusinessWire, October 21, 2020. Retrieved at https://www.businesswire.com/news/home/20201021005204/en/Model-No.-Launches-Collection-of-Sustainable-and-Custom-Home-Products-and-Furnishings-Made-from-Food-Waste

Tags: 3-D Printing, Furniture

**Foodini** is a 3-D food machine developed by Natural Machines (qv). It creates dishes with zero-waste. The “the Hermanos Torres chefs, Javier and Sergio 3D print around 100 dishes per day. They prepare the food for printing, put it into the Foodini capsules and print their desired shapes. Foodini is a WiFi IoT (Internet of Things) connected kitchen appliance and includes an app with pre-loaded designs. Customers can also design their own creations, save them and print again. Hermanos Torres appreciate that the 3D device allows them to design visually appealing meals that would be impossible to create by hand.”

Website: https://www.naturalmachines.com/foodini

Tags: 3-D Printing, Spain

**Model No.** (West Oakland, California) is a startup that makes furniture with 3-D printers using “corn husks and other food scraps leftover during the process of harvesting crops”. This waste “is turned into a nontoxic plastic, just like regular plastic but without the petroleum part.” It was co-founded by Jefferey McGrew, Jillian Northrup and Vani Khosla in 2018.

Website: https://model-no.com/

Tags: 3-D Printing, Furniture

**Natural Machines** (Barcelona, Spain) is a startup “with a new application for 3D printing technology within the home kitchen. Their Foodini (qv) food processor can turn any home into a miniature food factory. The ultimate goal of this start-up is to produce fresh and healthy food in no time at all and to stop wasting food.” The company was co-founded in 2012 by Emilio Sepulveda and Lynette Kucsma.

Website: https://www.naturalmachines.com/

Tags: Tags: 3-D Printing, Spain

**Novameat** (Barcelona, Spain) is a food tech startup with a 3D printer that can “print meat alternatives using vegetable proteins and can print a 100g steak in around 30 minutes by combining lipids, minerals and vitamins to mimic the nutrition and texture of animal meat.”

Website: https://www.novameat.com/

Puratos. “3D Printing of Food Reduces Food Waste.” Taste Tomorrow, May 4, 2021. Retrieved at https://www.tastetomorrow.com/inspiration/3d-printing-of-food-reduces-food-waste/489/

Tags: 3D Food Printing

Thukral, Ruchi. “This 3D Printed Sustainable Clay Range Is an Indigenous Storage Solution That Reduces Food Waste!” Yanko Design, September 1, 2020. Retrieved at https://www.yankodesign.com/2020/09/01/this-3d-printed-sustainable-clay-range-is-an-indigenous-storage-solution-that-reduces-food-waste/

Tags: 3D, Storage

Smits, Paul. “Food Waste as Raw Material for 3D Printed Bioplastics.” Innovation Origins, January 10, 2020. Retrieved at https://innovationorigins.com/food-waste-as-raw-material-for-3d-printed-bioplastics/

Tags: 3D, European Union, Plastics

**Upprinting Food** (Eindhoven, Netherlands) helps turn food waste, consisting mostly of old bread or fruits and vegetables considered “too ugly” to sell in markets, into a paste which can be used to make 3D printed cookies and snacks. It was founded by Dutch designer Elzelinde van Doleweerd.

Website: https://www.upprintingfood.com/

**Wise Holder** (South Korea) is a “device that makes it easy to process food waste without potent odors or burdensome labor.” It was developed by KM Search & Tech and introduced in 2019.

Website: http://www.wiseholder.co.kr/

Mangoes and Food Waste

**FLP of Peru** is “a leading exporter of mangos in Peru.” In October 2020 it announced a program with Hazel Technologies (qv) “to extend shelf-life, increase sales, and fight food waste.” FLP of Peru is part of the “FLP group of companies with additional headquarters in Colombia and Ecuador and founded in 2000 by Néstor and Camilo Gutiérrez in 1986.

Retrieved at https://www.thepacker.com/article/peruvian-exporter-uses-hazel-mango-extend-shelf-life

Tags: Mangos, Peru

**Vegskin** (Lille, Hauts-de-France, France) “is making sustainable and ethical vegan leather out of bananas and mangoes that would otherwise go to waste.”

Website: https://www.facebook.com/Vegskin

Tags: Bananas, Fashion, France, Mangoes

Meat, Processors

Karwowska, Małgorzata, Sylwia Łaba, and Krystian Szczepański. “Food Loss and Waste in Meat Sector—Why the Consumption Stage Generates the Most Losses?” Sustainability 13:11 (June 1, 2021) 6227. https://doi.org/10.3390/su13116227 Retrieved at https://www.mdpi.com/2071-1050/13/11/6227

Tags: Meat

**Tulip** (UK) is a pork processor that “has outlined a new strategy to minimise food loss and waste throughout its supply chain including a partnership with food throughout its supply chain including a partnership with food charity Fareshare” (qv). Tulip is a subsidiary of the Danish Crown Group.

Website: https://www.tulipltd.co.uk/tulip-ltd-unveils-sustainability-agenda/

Milk, Dairy and Food Waste

Dairy Herd Management. “COVID-19 Need Spurs Dairy-UConn Food Pantry Partnership.” Dairy Herd Management, July 22, 2020. Retrieved at https://www.dairyherd.com/article/covid-19-need-spurs-dairy-uconn-food-pantry-partnership

**Dairy.com** (Frisco, Texas) global provider of software solutions, managed services and market intelligence tailored to the dairy industry.” It helps clients deliver “dairy products to consumers worldwide, connecting every stakeholder in the supply chain from farm to table. Originally founded in 2000 by Dairy Farmers of America, Kraft Heinz, Danone, Land ‘O Lakes and others with a mission to improve supply-chain efficiency and fuel growth.” It is “the largest independent dairy supply-chain technology provider in the world.” Its “Blimling and Associates division is recognized as the leading resource for dairy intelligence, risk management, analysis, and advice.”

Website: Dairy.com

Tags: Dairy, Food Supply

Danone North America. “Two Good Yogurt Teams Up with Chef Marcus Samuelsson and Full Harvest this Earth Week to Combat a Leading Contributor to Climate Change – Food Waste.”

Perishable News.com, April 8, 2021. Retrieved at: https://www.perishablenews.com/dairy/two-good-yogurt-teams-up-with-chef-marcus-samuelsson-and-full-harvest-this-earth-week-to-combat-a-leading-contributor-to-climate-change-food-waste/

Tags: Chefs, Dairy

Ferrer, Benjamin. “US Start-up Upcycles Plant-based Milk Waste to Develop Oat Flour.” FoodIngredients1st, September 2, 2020. Retrieved at ttps://www.foodingredientsfirst.com/news/us-start-up-upcycles-plant-based-milk-waste-to-develop-oat-flour.html

Tags: Milk, Upcycled

Ferrer, Benjamin. “Sophie’s Bionutrients CEO: Feeding Microalgae Food Waste Can Lower Protein Costs for Alt-Milk and Flour.” Food Ingredients1st, April 30, 2021. Retrieved at ttps://www.foodingredientsfirst.com/news/sophies-bionutrients-ceo-feeding-microalgae-food-waste-to-grow-protein-for-alt-milk-and-flour.html

Tags: Milk, Upcycled

Goldstein, Nora. “Servicing the Food Recovery Hierarchy.” BioCycle, April 13, 2021. Retrieved at https://www.biocycle.net/servicing-the-food-recovery-hierarchy/

Tags: Codigestion, Dairy, Recycling

**GoodSport** (Norwalk, Connecticut) “launched a new kind of sports drink, fueled by upcycled milk permeate, a by-product of the milk production process.”

Website: https://goodsport.com/

Tags: Milk, Upcycled

**Krishi Naturals** (Vadodara, Gujarat, India) is a social enterprise that “focuses on providing services to promote organic farming. The enterprise also takes an indirect route to influence the ‘zero food waste’ mission. One of their recent triumphs has been around dairy farming with their brand Girej. Their techniques helped increase the milk yield of indigenous cows by 16-20%. With milk and ghee alone, they are impacting over 300 farmers, helping them increase their income by 18 to 20%.”

Website: https://www.facebook.com/krishinaturals/

Tags: Dairy, India

**Mi Terro** (City of Industry, Los Angeles area, California) is a “biotechnology company that reengineers leftover milk into sustainable fibers that can replace plastic in the fashion, medical and packaging industries.” It creates “sustainable and durable flexible packaging materials.” It works “with farmers and food companies to upcycle their surplus and inedible spoiled milk.” It repurposes “milk waste into premium textile fiber.Incredibly soft and durable. Its milk fiber “has been made into high-quality and ultra comfortable shirts, underwear, and face mask.” It “turns trashed milk into fashionable T-shirts.”

Website: https://www.miterro.com/

Tags: Clothing, Milk, Upcycled Products

**Milkit Ltd.** (Based in Herzliya, Israel) “offers cafes and restaurants an electric milk-dispensing system that delivers accurately measured doses of milk at the push of a button. The system connects to a patented 10-liter to 15-liter milk bag, saving on single-use milk containers and helping to reduce waste through a programmable, accurate pouring mechanism.”

Website: http://www.milkit.co.il/

**Old Milk** (Sweden) is a fragrance produced by the Swedish supermarket chain Coop that “smells just like milk after it’s ‘gone bad’. Because, until it smells like this, it’s perfectly fine to drink.”

Website: http://www.basenotes.net/ID26157587.html

Spencer, Natasha. “Upcycling Food Waste into a Biobased Plastic Alternative.” [ New Technology Upcycles Milk Proteins into Plastic and Cotton-like Fibres to Create More Sustainable Fabric and Packaging to Reduce Food Wastage.] Food Navigator, March 23, 2021. Retrieved at

https://www.foodnavigator.com/article/2021/03/23/upcycling-food-waste-into-a-biobased-plastic-alterna

Tags: Fashion, Milk, Plastic, Upcycling

**Take Two Foods** (Portland, Oregon) is an “upcycled foods company creating second chances for people and the planet.” Its Take Two Barleymilk is the “first plant-milk to utilize an upcycled ingredient: spent grain.” It “upcycles approximately one pound of spent grain per bottle.”

Website: https://www.taketwofoods.com/

Tags: Milk, Upcycled Products

Mushrooms and Food Waste

**Chinova Bioworks** (Fredericton, New Brunswick, Canada) “aims to reduce food waste using natural, clean-label additives. The company has discovered that an extract derived from white button mushrooms can be used to preserve foods, increasing their quality and shelf life.” Its “product, Chiber™, was initially launched in March and was soon being used by several plant-based yogurt and cheese brands....Chiber inhibits mould, bacteria, and yeast without affecting the product’s appearance or taste. It is produced in an eco-friendly way, unlike many artificial products with a similar function. Tests show it can extend shelf life by two to three weeks.”

Website: https://www.chinovabioworks.com/

Tags: Canada, Mushrooms, Shelf-life

**Eco Caters** (Los Angles, San Diego, Washington, DC) is an event caterer that utilizes a surplus product in the catering company’s supply chain – mushrooms that would have spoiled and gone to waste otherwise. The mushrooms were dehydrated into different powder varieties and made shelf-stable so they could be stored for future use in the kitchen. The work involved some experimentation on flavour and texture profile to ensure the powders would complement the recipes they were intended for. The result is a new preserved product line that can add a whole new dimension to menu creation.” Its founder and CEO is Nick Brune.

Website: https://www.ecocaters.com/

Tags: Caters, COVID-19, Mushrooms

**MATR** (New York City area) “found a new way to bring mushrooms to market - by growing Real Food on Real Food. After coffee grounds and beer grains have lived their first lives, we give them a second life - turning what was waste into Fresh, Delicious Locally-Grown Produce, containing the whole process in the New York Metropolitan Area.”

Website: https://matr.site/team-1-1

Tags: Mushrooms, Upcycled

Oranges and Food Waste

Ebert, Grace. “A Compostable Lamp Made from 3D-Printed Orange Peels Proposes a Sustainable Use for Food Waste.” This Colossal, July 21, 2021. Retrieved at https://www.thisiscolossal.com/2021/07/krill-design-orange-lamp/

Tags: Oranges, Recycling Projects

**Krill Design** (Milano, Italy) “Ohmie The Orange Lamp: World's First Lamp from Orange Peels.” Kickstarter, July 9, 2021. Retrieved at https://www.kickstarter.com/projects/ohmie-krilldesign/ohmie-the-orange-lamp-worlds-first-lamp-from-orange-peels?

Tags: Italy, Oranges, Upcycled Products

**Rohlik Group** (Czech Republic-based) is a retailer that debuted Apeel oranges

in March 2021. “Oranges treated with Apeel’s plant-based coating, which keeps fruit and vegetables fresh for up to twice as long.”

Website: http://www.fruitnet.com/americafruit/article/184772/rohlik-group-debuts-apeel-oranges

Tags: Czech Republic, Oranges, Retailers

Packaging, Bump Marks, Biodegradable Packaging, Extend Shelf-Life, Coatings, Packaging Companies

**Abeego** uses a reusable beeswax to wrap and store food. It reduces food waste by extending the life of food. It was founded by Toni Desrosiers in 2008.

Website: https://abeego.com/pages/about

**Affinity polyolefin plastomer** (POPs) or **Polyolefin Elastomers** (POEs) is a product line of Dow.” which is used in packaged food such as bagged lettuce. This product line helps extend the shelf life of products like lettuce that require a controlled atmosphere to allow the proper exchange of oxygen and carbon dioxide between the package and the environment to maintain freshness. The Affinity product line offers excellent adhesion strength at high and low temperatures, maintaining the integrity of the packaging. The plastic technology provides advanced sealant performance for just about any packaging application — meats, cheeses, fresh-cut produce, dry foods, and even flowable material pouches.”

Website: http://msdssearch.dow.com/

**Alter Eco** produced the “first compostable, non-GMO, non-toxic candy wrappers, and invented the world’s first compostable stand-up pouch (Gone4Good) made from renewable, plant-based, non-GMO materials.”

Website: https://www.alterecofoods.com

**ARK Reusables** (Seattle) is a startup,, that “makes reusable silicone containers in a variety of sizes designed specifically to be used by consumers to hold their restaurant takeaway meals.” It is part of Dutch company Ozarka.

Website: ???

**Atmopure** Ltd. (East Tamaki, Auckland, New Zealand) “is a business whose mission is to tackle the issue of food waste and food loss at a consumer and supply chain level through processes and products that extend the life of fresh produce.” Its brands are Freshkeeper (qv) “ethylene absorbing sachets designed to be used in fruit bowls or fridge crisper drawers to extend the shelf life of fresh produce in consumer homes...” and Ethyguard (qv) “a range of ethylene control products and services that enable businesses to maximise the shelf life of fresh produce.” [Source: Shaw, Aimee. “Small Business: Another Way to Tackle $1.8 Billion Food Waste Issue- Atmopure.” New Zealand Herald, September 17, 2018.

Website: ???

**Beste-Reste-Box** --Best Rests Box– (Germany) is a compostable folding carton with handle that is designed for restaurant guests so that they can take any uneaten delicacies home. The leftovers can be stored in the refrigerator and reheated in the microwave in the same box. It is 100 percent biodegradeable.

Website: https://www.zugutfuerdietonne.de/neuigkeiten/meldungen/artikel/beste-reste-box-nutzen-mitnehmen-statt-wegwerfen/

Bines, Ari. “Food Huggers Keep Your Fruits and Vegetables from Rotting after First-time Use.” AU Sports, June 18, 2021. Retrieved at https://au.sports.yahoo.com/food-huggers-keep-fruits-vegetables-154015664.html

Tags: Australia, Extend Shelf-Life

**BioBags Americas** (based Dunedin, Florida) makes bags out of “a resin derived from plants, vegetable oils and compostable polymers and can be consumed by micro-organisms that live in our soils. Because of this, our BioBags can be readily composted along with organic waste at municipal composting facilities.” It is a subsidiary of BioBag International (Norway).

Website: http://biobagusa.com/about-biobag-2/

**BioFreshPak** --Bio-based Packaging for Fresh Food— (UK) is “focused on improved packaging materials that will be biodegradable and recyclable.” It “is an innovative plastic film that slows ripening and enhances storage stability of food during transport, even at high temperatures. Its unique blend includes TPS and other room temperature compostable polymers and it has selective humidity and permeability controls that maintains the food’s freshness and nutrients. Furthermore this film has the capacity to increase storage-life performance of specific foods by 2 to 5 days without refrigeration.” It was supported by Innovate UK with the help of the Newton Fund.

Website: https://www.biofreshpak.global/

**BlakBear** (London, UK based) is “a startup that has developed a set of smart food labels to determine food freshness. The labels do this via an embedded sensor that detects the ammonia levels being produced by the food.” It has “two electrodes printed on it as well as an embedded RFID chip.” As food spoils, ammonia is released and the gas is “absorbed into the paper’s cellulose fibers and then dissociates into ions. The electrodes sense and measure the ionic conductivity present in the layer of water that is already naturally present in the paper’s fibers to determine the shelf life of the product.” Its CEO is Max Grell as of July 31, 2020.

Website: http://blakbear.com/

**Bluapple** “absorbs ethylene gas in refrigerators, allowing consumers to store fresh produce for longer. By activating a natural oxidation process, Bluapple can be an effective ethylene absorber that is capable of extending produce shelf life by up to three-times longer.” [Description: Wittet, Anna, August 15, 2017]

Website: http://thebluapple.com/

**BluWrap** (San Francisco-based) is a wrap used for storing fish, meat, and other products. Its fuel cells “monitor and reduce oxygen in shipping containers...” It “can extend the shelf life of fresh fish and meat. Its built-in sensors work to create a consistent atmosphere throughout the products’ shipping chain, extending the window of food’s freshness and allowing foods to reach new markets.” [Description: Wittet, Anna, August 15, 2017] “These tags clearly detect the quality of packaged foods and communicate information about optimal consumption timelines and possible contamination through scannable barcodes.” [Bunte-Mein, Julia]

Website: http://bluwrap.com/what-we-do/how-it-works/

**BOSS Foods** uses compostable wrappers made by TIPA (qv), which is “certified for industrial and home composting.”

Website: https://bossfoodco.com/

**Boxed Water is Better** uses boxes that “are more eco-friendly than plastic bottles and are more efficient to produce and ship.”

Website: https://boxedwaterisbetter.com/pages/why-boxed-is-better

**BuddyFruits** partnered with TerraCycle (qv), which “collects and recycles hard to recycle products and makes new materials and products. BuddyFruits customers can request an envelope from TerraCycle to ship-in their empty pouches.”

Website: http://www.buddyfruits.com/how-were-made/

**Cambridge Crops** See Mori

**Celtic Crustacean Collaboration** (Argyll, Scotland) is a project that focuses “on the commercial viability of the product through ‘developing industrial scale methods of extracting and converting the polymer from the shells and other food waste sources of chitin.’” It is a project of CuanTec Limited working with the Scottish Association of Marine Science.”

Website: https://www.cuantec.com/

**Celestial Tea** uses compostable tea bags “and their outer boxes are made with 100 percent recycled paperboard.”

Website: http://www.celestialseasonings.com/learn-about-us/blended-with-care

**Chinova Bioworks** (Fredericton, New Brunswick, Canada) “aims to reduce food waste using natural, clean-label additives. The company has discovered that an extract derived from white button mushrooms can be used to preserve foods, increasing their quality and shelf life.” Its “product, Chiber™, was initially launched in March and was soon being used by several plant-based yogurt and cheese brands....Chiber inhibits mould, bacteria, and yeast without affecting the product’s appearance or taste. It is produced in an eco-friendly way, unlike many artificial products with a similar function. Tests show it can extend shelf life by two to three weeks.”

Website: https://www.chinovabioworks.com/

Tags: Canada, Mushrooms, Shelf-life

Corbley, Andy. “New Tech Makes Perishable Food Last for Months Without a Fridge, Helping Farmers and the Planet.” [see Farther Farms] Good News Network, May 12, 2021. Retrieved at https://www.goodnewsnetwork.org/this-co2-food-preservation-tech-can-keep-food-at-room-temperature-past-90-days/

Tags: Packaging, Technology

**Corvium** (Reston, Virginia-based) developed Control-Pro is software that is a “food risk intelligence platform.” In August 2019 it was licensed to Neogen Corporation and will be marketed under the Neogen Analytics brand.

Website: https://www.corvium.com/

**Cronogard** (Italy) is a startup that “patented a technology used in packaging to reduce the formation of biofilm on packaging surfaces. The protective and antibacterial activity of Cronogard inhibits the agents responsible for organoleptic decay from forming inside the package thereby extending the shelf-life of packaged food.”

Website: https://cronogard.com/en/home-en/

**CuanTec** (Scotland) makes plastic films from recycled seafood shells that are alternatives to petroleum-based plastic.” The startup wass founded in 2016.

Website: https://www.cuantec.com/

**Don Maslow Coffee** uses the first coffee bag with compostable zippers and valves, which is made by Elevate Packaging (qv).

Website: https://donmaslowcoffee.com/blogs/sustainability/elevate-packaging

**Dow** “has enhanced its polymer solutions for meat and cheese packaging for efficient packaging production, consumer experience and remarkable food preservation, helping to further reduce food waste.”

Website: https://www.dow.com/en-us.html

**Dupont’s h20ex** “is a plastic film cover for food containers with a high water vapor transmission rate that reduces mold and product weight loss.”

Website: https://usa.dupontteijinfilms.com/markets-and-applications/produce/h20ex/

**Econic** is “a compostable film derived from FSC certified wood pulp and non-gmo corn.” It is used by Loving Earth (qv) for their “chocolate bar and superfood bar.”

Website: https://www.econicpack.com/products/

**Einar 1122** See Palsgaard

**Edipeel** is a “natural postharvest protection”that “is an invisible, edible, and tasteless innovation engineered by Apeel Sciences (qv) to protect food surfaces. Made from all natural plant extracts recycled from agricultural byproducts, Edipeel serves as a barrier-like skin to protect produce from transpiration, oxidation, and microbial activity, keeping produce fresh for longer. Applied post harvest, the technology is working to reduce the amount of food spoilage that results between harvest and consumption.” [Description: Wittet, Anna, August 15, 2017] It is anticipated that this will extend the shelf life of fruits and vegetables. It is hoping for EU regulatory approval in 2019.

Website: http://apeelsciences.com/edipeel.html

**Élelmiszerbank**. See Hungarian Food Bank Association

**Elevated Packaging** provides “compostable adhesive labels and flexible packaging. Our exclusive PURE Labels™ are the first and only certified compostable label in North America. With our bags, pouches, and labels, we offer a complete one-stop compostable packaging solution for sustainable businesses. Serving industries such as natural food, institutional food service, coffee, tea, cannabis, apparel, body care, and more, Elevate Packaging offers high quality compostable packaging solutions with excellent performance that will help your business eliminate landfill waste and build reputable eco brand value.”

Website: https://elevatepackaging.com/

Embree, Kari. “Sabic to Showcase Innovations That Reduce Food Waste at K 2016.” Plastics Today, August 3, 2016. Retrieved at http://www.plasticstoday.com/packaging/sabic-showcase-innovations-reduce-food-waste-k-2016/133888067224999

**Ethyguard** (East Tamaki, Auckland, New Zealand) is “air purification machine is a compact, versatile machine designed to be used within any cool room or storage facility. It can be wall mounted or simply placed on a shelf in the ideal location for maximised ethylene control. Multiple units can be used within the same facility to achieve desired service intervals and filter capacity.” It is a brand of Atmopure (qv).

Website: http://www.ethyguard.co.nz/our-products/

**Evoware** (Indonesia) “is a socially responsible enterprise that elevates an environmentally friendly lifestyle and provides innovative value to urban society... Our products are eco- friendly, biodegradable or even edible and healthy for the body. We use seaweed as our raw material. Our impact is not just on the environment but also on the livelihood of seaweed farmers.” It has “two kinds of packaging...edible grade and biodegradable grade. The edible seaweed-based wrappers are those used to wrap food like burger wraps, and coffee and dry seasoning sachets. Biodegradable wrappers are those used for soap packaging.”

Website: http://www.evoware.id/

**FLAM**– Fungus-Like Adhesive Material– (Singapore) “is made with cellulose, which can be reclaimed from paper and other wood-type urban waste, including textiles. Those materials are available locally almost anywhere in the world, which helps to resolve the intercontinental shipping issue.” It was developed by a team at by a research team based at SUTD, the Singapore University of Technology and Design.”

Website: https://epd.sutd.edu.sg/research/highlights/making-new-plastic-plants-prawn-shells/

**Food Huggers** (Cambridge, Massachusetts) are “reusable wraps that preserve leftover fruits and vegetables without disposable cling plastic or aluminum foil” G+Food Huggers “ensure that fruits and vegetables are kept fresh long enough for them to be enjoyed instead of tossed in the trash.” It was launched in 2013 “by Michelle Ivankovic, an industrial product designer by trade, and Adrienne McNicholas, a marketing strategist.” It is a product of The Grommet.

Website: https://foodhuggers.com/

Tags: Extend Shelf-Life

**FoodSaver** (Atlanta, Georgia) is a “manufacturer of vacuum sealing systems— helping people enjoy fresh food longer, while reducing food waste.” It is part of Newell Brand.

Website: www.foodsaver.com

**Freshkeeper** (East Tamaki, Auckland, New Zealand) is a product that “helps increase the shelf-life of fruits and vegetables by retaining both ‘freshness’ and ‘nutrient content’.” It is a brand of Atmopure (qv).

Website: https://www.freshkeeper.co.nz/#

**FreshPaper by Fenugreen** “is a social enterprise working towards reducing global food waste, starting at home with FreshPaper.” which is a “biodegradable sheet infused with organic ingredients that keeps fruits and vegetables fresh 2-4 times longer.” [Description: EndFoodWasteNow.org] For a TexEx talk from Kavita Shulka, founder of Fenugreen, go to: http://tedxtalks.ted.com/video/TEDxManhattan-Kavita-Shukla-Can

Website: http://www.fenugreen.com/

**Freshpoint** (Haifa, Israel) is a startup that “adds a layer of accuracy to food shelf life that traditional manufacturers don’t use: temperature. The indicators are designed to show the true shelf life of the products they are monitoring. They can be calibrated to suit all foods and beverages, from produce to dairy to baked goods.”

Website: http://freshpoint-tti.com

**GF Harvest** (based in Powell, Wyoming) produces GoPack oatmeal bowls that “are made from the IntegraFlex collapsible cup, with a rigid outer carton and an inner liner. The packaging comes flat to save space. When the customer is ready to eat, they prop up the outer layer into a bowl and add hot water. GoPacks come with a wrapped paper spoon that is partially made from FSC certified paper and is recyclable wherever coffee cups are recyclable.”

Website: http://glutenfreeoats.com/

**GLOPACK** (Montpellier, France) is a project uses residues from food industry and agriculture, such as “spoiled fruit juices, cattle manure, wheat straw and grapevine shoots. Especially as some of the feedstocks for the two key components of the packaging. The first component, called polyhydroxyalkanoate (PHA), which is “synthesized by microbes and biodegradable, according to Guillard. The second component is made from wheat straw fibers... These components are made into pellets. All which are then formed into packaging in the same way petroleum-based polymers are.”

Website: http://glopack2020.eu/about/

**Greencell** (Kent, UK) produces avocado packaging for Tesco that extends the life of avocados by two days. Its packaging is used in Tesco products, such as “Zilla Eggs.”

Website: https://www.greencell.com/avocados/

**Guayaki** is aa company that makes Yerba Mate – an infusion brewed from the green mate leaves. It has attempted “to reduce their packaging’s environmental impact. It sells “their loose leaf yerba mate in compostable Natureflex bags. They recently reduced their annual packaging use by 44,000 pounds by eliminating the overwrap and tea string from their single-use mate bags. A large portion of their cans are made of half previously recycled aluminum and use 95 percent less energy than conventional aluminum cans.”

Website: https://guayaki.com/

**Honest Tea** has Cradle to Cradle certification on their glass bottles.” It “is also in the process of rolling out new Tetra Pak packaging for their line of kids juices.”

Website: https://www.honesttea.com/

**Hungarian Food Bank Association** – Élelmiszerbank– (Budapest, Hungary) “is a non-profit organization that works to make a link between surplus food and people in need in Hungary in order to help reduce poverty, hunger and malnutrition.” It “started its work in September 2005, and became a full-fledged member of the European Federation of Food Banks (FEBA) in 2006.”

Website: https://www.elelmiszerbank.hu/?Lang=en

**Insignia Technologies** (Motherwell, Scotland based) “develops smart pigments and inks that change color when exposed to a variety of gases or UV light. Smart pigments are incorporated into plastic food packaging as a color changing plastic film which helps minimize food waste and ensures consumers that their food is still fresh for consumption unless indicated otherwise.” “The company’s after opening timer is intended for foods packaged within a modified atmosphere, such as cooked meats and cheeses. Food packaging manufacturers can print its smart ink into the lid film of the packaging and, once opened, the ink changes colour over time to indicate how long the pack has been opened for.”

Website: https://www.insigniatechnologies.com/about.php

Tags: Packaging, Scotland

**IRRI Super Bag** See Super Bag

**Is It Fresh** is a German startup that produces “smart, low-cost chip and sensor technology into the world of packaging. Freshtags make packaging smart by the integration of chip and sensor technology, are NFC-enabled, and a fully digital, real-time platform.” This sensor “measures food freshness to overcome the reliance on a date-stamped label.” The company is “a spin-off from the Forschungszentrum Jülich GmbH, one of Europe’s largest research centers.” This technology has been underdevelopment since 2011.

Website: http://www.is-it-fresh.com

**It’s Fresh** (UK-based) is a food-tech startup that makes “fresh produce safer and more accessible for consumers and communities across the globe.” It’s It’s Fresh! filter (qv). “includes our unique ‘e+ active’ “that “works by removing ethylene, the ripening hormone, away from fresh produce, creating a protected atmosphere or ‘Freshasphere’ around all types of fruits and vegetables. In transit, in stores and in the home. The non-invasive It’s Fresh! filters delay over-ripening, reduce losses and increase sales and profits.” It was started by Simon Lee. In 2018 it launched an “interactive calculator” that reveals the true cost of the food that is wasted. Go to http://www.itsfresh.com/food-waste-calculator/

Website: http://www.itsfresh.com

**IUV Srl** (Faenza, Emilia Romagna, Italy) is an innovative start-up that focuses “on the research, development, production and commercialization of modern, sustainable and natural packaging.” Columbus’ egg is a basic formula featuring biobased biodegradable-compostable natural biopolymers that preserves or improves the freshness, stability, shelf-life, appearance, flavor, color and aroma of food. The solutions offered include edible-biodegradable coatings and biodegradable films... Edible-biodegradable coatings are solid-elastic multi-layer systems that can be obtained from liquid formulas by way of repeated dipping. Technical specifications such as layer number, size, thickness, color, aroma and flavor can be modified by using subproducts and waste from the food industry. They are not a form of packaging per se, but rather natural replacement to additives of synthesis.” It was founded by Cosimo Maria Palopoli in May 2019.

Website: https://it.linkedin.com/company/iuv-company

**Ixon Food Technology** (Hong Kong) is a company that “has developed a technology called sous-vide aseptic packaging that can sterilise food products at low temperatures, using a microwave-assisted thermal sterilisation process.”

Website: https://www.ixon.com.hk

Tags: Packaging

**KanPak** (Wichita, Kansas ) developed aseptic processing and packaging for beverages and desserts. Specifically, it developed a “solution to avoid food waste by processing and packaging nutrient-rich, shelf-stable surplus milk as a donation to food banks serving their communities’ most vulnerable families.” This permits whole milk to be used to “feed food-insecure families immediately or up to nine months from now.” KanPak was founded in 1965, and was acquired by Golden State Foods in November 2014.

Website: http://kanpak.us/

**Kraftpak** “is a biodegradable unbleached carton board that seals with water-soluble adhesives. The packaging unfolds like origami to mimic the unfolding of butcher paper. Kraftpak is also certified for recycling.” It is used by No Evil Foods (qv).

Website: http://ipp.nl/kraftpak/?lang=en

**Love the Wild** uses “a compostable tray for their line of ready-to-cook sustainable seafood meals. The tray is certified compostable and made from plant-based plastic.”

Website: https://lovethewild.com/

**Loving Earth** wraps its 30g chocolate bars with Econic (qv), which is a compostable film derived from FSC certified wood pulp and non-gmo corn.”

Website: https://m.lovingearth.net/blog/blog/2016/02/17/sustainable-packaging/

**Mimica Touch** (London) is “a biologically accurate food spoilage indicator that reduces food waste and improved food safety.” It can be calibrated for use on any perishable item. Its inventor was Solveiga Pakštaitė, who has been “granted patent and has been awarded prizes - most recently she was named MIT Technology Review’s Inventor of the Year.”

Website: https://www.mimicalab.com/

**Mindful Inc**. “packages their organic tea lines in Tetra Pak with a plant-based cap.”

Website: https://mindfull.com/

**Mori** (based in Somerville, Massachusetts), formerly Cambridge Crops, “is a technology company focused on innovations in the food, agriculture, and packaging industries. Through an innovative and proprietary process, Cambridge Crops uses just salt and water to extract the protein from silk to create an all-natural and edible protective layer that keeps food fresher for longer. The patented technology can be integrated at any time from farm to shelf, allowing food producers, food processors, and retailers to extend shelf lives, reach new markets, and reduce waste.” It “harnesses the power of silk protein to combat the three main ways foods become spoiled: dehydration, oxidation and microbial growth.” “The earliest iterations of the Cambridge Crops technology were born out of Professor Fiorenzo Omenetto’s Silk Lab at Tufts University and co-invented with MIT Professor Benedetto Marelli.” It was founded in 2016. Its CEO is Adam Behrens as of July 17, 2020.

Website: https://www.cambridgecrops.com/

**Nano Pack** “is an EU-funded project that will develop state-of-the-art antimicrobial packaging solutions for perishable foods based on natural nanomaterials that will prevent food-borne illness outbreaks and reduce food waste caused by early spoilage.”

Website: https://www.nanopack.eu/

**Natureflex** “provides suitable packaging for a wide variety of food service products, such as, to-go, confectionary and bakery item. Resistant to grease, oil and fats, the films are microwave and conventional oven safe.” It is used to make bags for Alter Eco (qv) and Guayaki (qv).

Website: http://www.biomasspackaging.com/brands/natureflex/

**Nature Fresh** is a transparent stretch film used in fresh-food packaging produced by FabbriGroup Group headquartered in Modena, Italy. It is based on BASF’s certified compostable ecovio. It keeps “food fresh for a longer period of time when compared to polyvinyl chloride (PVC) alternatives used for cling film such as polyethylene (PE)....” “After use, Nature Fresh can be composted together with any food waste in home compost or industrial compost according to national legislation...”

Website: http://www.gruppofabbri.com/en/prodotti/nature-fresh/

**No Evil Foods** is a “vegetarian meat alternatives come in compostable packaging made by Kraftpak (qv) and are printed with plant-based ink.”

Website: https://www.noevilfoods.com/

**Numi Organic Teas** uses “biodegradable non-gmo filter-paper tea bags instead of nylon bags, using boxes made of 85 percent recycled paper products, and using soy-based inks. They are working with 30 other companies to develop the first home-compostable, plant-based, non-gmo material overwrap for tea bags.”

Website: https://numitea.com/

**Obeo Living** (UK) was founded in 2014. It “sold biodegradable food waste boxes for households through online channels and retail chains like Dunnes Stores to help people recycle their food. In 2018 it shut “down as increasing production costs had made the business unsustainable.” It reopened in 2019.

Website: https://www.obeoliving.com/

**PA Packaging Solutions** (Australia) “offers home compostable barrier packaging, made from renewable resources such as plant fibers, that give a longer shelf life to products and turns into compost in 26 weeks.”

Website: https://papackagingsolutions.com.au/

**Pack-Age** “prevents mold formation, and since no dry, strong rind is formed, the whole cheese can be used for further processing such as slicing and grating.” said CEO Feike Sijbesma. “If all the Gouda and Parmesan cheese producers were to use Pack-Age in the production process, we could prevent the waste of around 200,000 tons of cheese per year.” It was created by “Royal DSM, a global science-based company in nutrition, health and sustainable living,”

Website: https://www.dsm.com/markets/food-specialties/en/products/dairy/PackAge.html

**Palsgaard** (Juelsminde, Denmark based) has produced “Einar 1122 – an antifog coating for industrial packaging which keeps food looking fresh and desirable at low temperatures. As consumers tend to choose visually appealing products – leaving those with foggy packaging to decay...”

Website: https://www.palsgaard.com/en

**Parakh Agro Industries** (Pune, Maharashtra, India) has “developed a low-cost film pouch using DuPont’s Bynel tie layer resin technology to keep milk fresh without refrigeration for 90 days.”

Website: https://www.parakhgroup.in/parakh-agro-industries/

**PerfoTec** (Woerden, Utrecht, Netherlands) produces liner bags that “offer bulk packaging solutions for transporting and storing fresh produce” These “liner bags help extend shelf life by minimizing dehydration.” It developed laser perforation that “provided the best shelf-life for fruits, vegetables and flowers by far. It provides longer shelf-life and freshness which means fewer quality losses, less food waste and cost savings for producers and retailers.” It partnered with TIPA (qv) “to create compostable packaging that can outperform conventional plastic is a hugely exciting step forward for sustainable packaging. We’re delighted to be playing our part in the stride against quality losses, food waste and plastic pollution.” Its founder and CEO is Bas Groeneweg.

Website: https://perfotec.com/

Tags: Netherlands, Packaging

**PHBOTTLE** (Valencia, Spain) is a project “to develop a biodegradable material (PHB, polyhydroxybutyrate) by fermentation of food industry by-products (juice processing wastewater).” It will be used to make biodegradable food packaging.

Website: http://www.phbottle.eu

**Packadore Collective** (Europe) is a project of SGK Anthem, Vrijdag Premium Printing, Generous Minds, Neurensics, Kurz, and Merck “to design and implement a flexible connected packaging solution that seeks to change consumer behaviour around food waste.The ‘DeXel’ conceptual design innovation uses connected technology to transform existing jars and bottles into intelligent packaging with the aim of limiting food waste. The timer device magnetically attaches to the lids of food packaging, and seeks to use motion sense technology and an LED light system to help consumers reduce their food waste.”

Website: https://packadore.com/

Tags: Europe, Packaging

**Saltwater Brewery** (Delray Beach, Florida) turns spent barley and hops into “Eco Six Pack Rings.”

Website: https://saltwaterbrewery.com/ AND https://www.e6pr.com/

**Save Foods** (Tel Aviv-based) “develops sanitizing products using hydrogen peroxide together with food-grade acids to help extend the shelf-life of fruits and vegetables, thereby reducing food waste. The company’s sanitizing products also sanitize against pathogens—including E. coli, Salmonella, and Listeria—that cause foodborne illnesses, according to company statements.” It was founded in 2004. In November 2020 it signed an agreement with PlanetAgro, “a digital sales management platform for Mexico’s farmers that currently services the avocado, tomato, banana, onion and citrus fruit markets,” to “evaluate the efficacy of Save Foods’ products on avocado, tomatoes, citrus and mango.” Its “products are all-natural, treatments made from a proprietary blend of food acids that reduce bacterial and fungal decay to dramatically increase shelf life of fruits and vegetables. Furthermore, the treatment leaves no harmful residues on the produce or in the environment while maintaining freshness over time.” As of June 29, 2021, it is “active in four regions with plans to focus initially on the U.S., Mexico, Spain, Italy and Israel markets.”

Website: https://savefoods.co/

Tags: Bananas, Israel, Packaging

**Savel Food Saver** is a flexible and adjustable device that totally covers the exposed side of fruits and veggies. It was produced by Dreanfarm in Brisbane, Australia.

Website: https://dreamfarm.com/us/savel/?utm\_source=GadgetFlow&utm\_medium=GadgetFlow&utm\_campaign=GadgetFlow&utm\_content=GadgetFlow

**SavrPak** (San Juan Capistrano, California based) is a startup “that intends to keep food fresh and enjoyable through a frozen peel-and-stick patch on food containers. The patch reduces humidity in containers by removing moisture and keeping it away from the food—hence, reducing the chance of soggy fries in your drive-thru order. The patch can be put on a number of containers, including clamshell containers, pizza boxes and paper bags.” It was formerly known as Soggy Food Sucks.

Website: https://www.savrpak.com/

Tags: Packaging

**Sealed Air** (Charlotte, North Carolina) is “known for their vacuum-sealed Cryovac brand packaging technology.” They “are expanding into new modified atmosphere packaging (MAP) technologies. These MAP technologies use permeable plastics and customize the levels of oxygen, nitrogen, and carbon dioxide in the packaging to the needs of specific foods.”

Website: https://sealedair.com/

**Semperfresh** (Wapato, Washington based) is a product line of Pace International. It is a sucrose-ester-based pre and post-harvest treatments for whole produce.” It is made from edible ingredients and provides “a protective barrier film for fresh fruit and vegetables, preventing water loss, extending shelf life and improving quality. The coatings slow down the respiration and diffusion of carbon dioxide and oxygen of the produce, creating a modified atmosphere inside the fruit tissue which helps in delaying the ripening process. This effectively reduces spoilage and reduces the need for plastic packaging.”

Website: https://www.paceint.com/product/semperfresh/

**Senoptica Technologies** (Dublin, Ireland) “is a spin-out from Trinity College Dublin’s School of Chemistry and the SFI Research Centre for Advanced Materials and BioEngineering Research (AMBER).” It “develops a sensor that reduces food waste. It is printed into the laminated film of a package (Vacuum Packaging, Modified Atmosphere Packaging or Vacuum Skin Packaging). This enables non-invasive and non-destructive identification of packaging defects. Depending on the O2 levels within the package, a different color will appear when scanned with the Senoptica scanning system.”

Website: https://senoptica.com/

**Silo Kitchen Inc.** (Based in Tel Aviv and New York) launched a “one-touch vacuum-sealing system is designed to keep food fresh longer and reduce food waste. The vacuum machine and box ensemble can be used to store a range of perishable and non-perishable food items, from fresh produce to coffee beans. It integrates with Amazon’s voice-activated assistant, Alexa, and identifies the product placed inside Silo’s boxes, tells users when it is time to throw food away, and even updates a user’s shopping list when items near expiry.” In was founded in 2016.

Website: https://www.linkedin.com/company/silokitchen/

**StePac, Ltd.** (Tefen, Illinois based) is a “developer, manufacturer and supplier of high-quality, precision engineered modified atmosphere and modified humidity fresh produce packaging. he company’s advanced solution under the brand name Xtend® targets food waste in the foodservice supply chain and delivers added benefits of preserving the quality, crispiness, and glossy green color of fresh green beans while maintaining full fresh flavor.” It was founded in 1992 and was acquired by Johnson Matthey Group in May 2015. It has manufacturing facilities in Israel and the US, and “Postharvest and Polymer laboratories in Israel and San Paolo, Brazil and the Johnson Matthey Technology Centre in Reading, UK.”

Website: http://www.stepac.com/

**Sufresca** (Jerusalem-based) “develops edible coatings for fruits and vegetables that facilitate longer shelf life to reduce waste. The company’s coatings are tailored for each produce item using specific liquid formulations and reduce spoilage during storage.” It was founded in 2018.

Website: https://www.sufresca.com/

**Super Bag** (GrainPro’s SuperGrainbag) “uses hermetic storage to increase the shelf life of stored grains and seeds. When sealed, the bag reduces oxygen levels from 21 to 5 percent and, as a result, can significantly reduce the number of live insects without using insecticides. The bag also increases the germination life of stored seeds from 6 to 12 months and maintains consistent grain moisture within the bag, allowing for potentially greater head rice recovery during the milling process.” It was developed by the International Rice Research Institute (IRRI).

[Description: Wittet, Anna, August 15, 2017]

Website: http://grainpro.com/gpi

**Tetra Pak** “is 75 percent FSC certified carton, and the rest is a mixture of plastic polymers and aluminum.” It is used by Honest Tea (qv), and Mindful Inc (qv).

Website: https://www.tetrapak.com/us/sustainability/carton-recycling

**Timeless Foods Technologies Ltd.** (based in Tel Aviv suburb of Ramat Gan) “develops a disposable plastic container that allows food manufacturers to vacuum seal delicate foods and produce, thus significantly prolonging their shelf life without requiring freezing or even refrigeration. The company’s first packaging was developed for pizza and can keep it fresh for up to eight weeks...” It was founded in 2012.

Website: https://www.f6s.com/timelessfoodtechnologies

**YPACK** (EU) is an EU funded project that “has found that integrating zinc oxide and oregano essential oil helps the bio-papers protect against bacterial contamination in food packaging. For the past three years, YPACK has been developing a bio-based plastic alternative to traditional plastic food packaging that can biodegrade within 90 days. These new findings indicate the potential of the bio-based active packaging to increase the shelf life of fresh products like meat, fruits and vegetables and fresh pasta.” It was funded in November 2017 for three years. It is working with “food companies and retailers, such as Migros, Continente and Tutti Pasta. Other companies that are not YPACK partners but have shown interest are Consum, Mercadona and Barilla.”

Website: https://www.ypack.eu/about-ypack/

Pastries and Food Waste

**DayOldEats** (London) is a charity enterprise that saves surplus goodies such as pastries and sells it to corporations, with profits donated to Magic Breakfast (qv) and reinvested in the business.”

Website: http://www.dayoldeats.com/

Pineapple Recycled Products

**Catch of the Day** (Reykjavík, Iceland) was developed by the “by-product designer Björn Steinar fights food waste by rescuing fruits from dumpsters and transforming them into vodka.” ... “Steinar demonstrates that you can transform various fruits into spirits without any fancy equipment, as Steinar uses a simple open-source distilling machine. The creative name refers to the flavor of vodka based on the fruit that was repurposed, ranging from blueberry, banana, strawberry, and pineapple.” [Think Tank, March 28, 2019]

Website: http://www.bjornsteinar.com/catchoftheday

Tags: Alcohol, Bananas, Pineapple

**Dole Food Company** (Westlake Village, California) is “exploring ways to turn pineapple skins and banana leaves into packaging, developing new snacks from misshapen produce that grocery stores don’t want, and processing excess waste in biogas facilities that turn food into electricity to power its processing plants.”

Website: https://www.fastcompany.com/90522466/banana-leaf-packaging-and-pineapple-powder-how-dole-plans-to-eliminate-food-waste-by-2025

Tags: Bananas, Pineapple

Peters, Adele. “Banana Leaf Packaging and Pineapple Powder: How Dole Plans to Eliminate Food Waste by 2025.” Fast Company, June 30, 2020. Retrieved at https://www.fastcompany.com/90522466/banana-leaf-packaging-and-pineapple-powder-how-dole-plans-to-eliminate-food-waste-by-2025

Tags: Bananas, Pineapple

**Pinekazi** (Kenya) makes the first eco-friendly shoes and bags using the fibers from pineapple leaves to weave fabric.

Website: https://pinekazi.myshopify.com/

Tags: Pineapple, Shoes

**Pinyapel** (Philippines) is a paper made from discarded pineapple leaves. It can be used in various products, such as coffee cups, paper bags, boxes and packaging. It was developed by the Design Center of the Philippines in collaboration with Cagayan de Oro Handmade Papercraft.

Website: https://www.dandad.org/awards/impact/2019/future/391/pinyapel/

SciDev.Net. “Scientists Turn Pineapple Waste into High-value Aerogels.” Phys.Org, October 14, 2020. Retrieved at https://phys.org/news/2020-10-scientists-pineapple-high-value-aerogels.html

Tags: Pineapple

Pizza and Food Waste

**Scraps Frozen Food** (Brooklyn-based) is a frozen pizza company that “upcycles ingredients like broccoli leaves, excess or bruised basil leaves and imperfectly shaped peppers to make sauces for their pizzas.”

Website: https://www.eatscraps.com/

Tags: Pizza, Upcycled Products

**Shuggie’s Trash Pie & Natural Wine** (San Francisco) plans to produce “wood-fired neo-Neapolitan pizzas” topped with “food waste, or items that might typically end up as garbage. A swirl of chimichurri might be made with carrot tops, while dollops of ricotta made from a local farm’s excess milk. Okara flour, a tofu byproduct, is covertly folded into the crust.” It launched a fund me campaign in November 2020. It is scheduled to open in 2021. Its co-owners are Kayla Abe and David Murphy,

Website: https://www.kickstarter.com/projects/shuggies/shuggies-trash-pie-natural-wine

Tags: Pizza, Restaurants

Plastic Alternatives Straws, Utensils, Trays, Smart Trays

Arabian Business. “IoT In-flight Smart Tray Reduces Aeroplane Food Waste, Lowers Operating Costs.” ArabianBusiness.com, May 25, 2021. Retrieved at

Tags: Airplanes, Smart Trays, UAE

**AVO Beginning** is “an environmentally friendly group that “makes ice-friendly avocado straws face plenty of competition in an increasingly hot market for plastic straw alternatives.” With the “help of BIOFASE (qv) technology, we can produce bioplastic from the use of avocado seeds which was previously agricultural waste without any other use.”

Website: http://avobeginning.com

**Biofase** (based in Morelia, Mexico) uses discarded waste from avocados “to create biodegradable cutlery and straws in a bigger fight against single-use plastics and food waste.” It is compostable in natural conditions.” It “converts around 130 tons of avocado seeds a month into forks, knives, spoons, and straws. The company claims its bioplastic food products have a lower carbon footprint than any other comparable material — even paper.” Its technology is used by AVO Beginning (qv). It was developed by chemical engineer Scott Munguia.

Website: https://www.biofase.com.mx/

Tags: Avocados, Mexico, Plastic Alternatives,

**Biopak** (Australia) is “a socially and environmentally responsible business, and a certified B Corporation” that makes “eco-friendly utensils are only compostable in commercial compostable facilities.

Website: https://www.biopak.com.au/

Fong, Amanda. “Plastic-Free Cucumbers Reduce Plastic and Food Waste.” Food Tank, November 2020. Retrieved at https://foodtank.com/news/2020/11/plastic-free-cucumbers-reduce-plastic-and-food-waste/

Tags: Cucumbers, Plastic

**Huhtamaki Fresh** “is a disposable food tray for ready-to-eat meals and has been in the UK market since 2019. The product is made from natural wood fibers which are sourced from FSC certified and renewable Nordic forests. Fresh is recyclable after use and certified for home composting. It is the natural alternative to black plastic meal trays, and both oven proof and microwavable. The Huhtamaki Fresh material was developed in partnership with Södra and Saladworks, and the project was funded by the EU’s Horizon 2020 initiative.”

Website: https://www.huhtamaki.com/en/highlights/recent/huhtamaki-fresh-is-awarded-the-bio-based-material-of-the-year/

Pilgrim. Tim. “Tapioca-based Plastic Could Help Reduce India's Chronic Food Waste.” Brunel University London, November 12, 2020. Retrieved at https://www.brunel.ac.uk/news-and-events/news/articles/Tapioca-based-plastic-could-help-reduce-India%27s-chronic-food-waste

Tags: Cassava, India, Plastic Alternatives

**Rice Straw Technologies** (Vancouver-based) is a start-up that has launched an eco-friendly alternative to plastic straws: compostable rice straws. It was founded in January 2019.

Website: https://www.ricestraw.ca/

**W-Cycle** (Israel) is a startup that has “developed SupraPulp™, plastic-free packaging made of sugarcane waste that is fully compostable, safe, yet durable enough to be used for greasy, wet, or hot food. Packaged food with SupraPulp can be frozen and heated with either an oven, convection oven, steam cooker or microwave.” It was founded by Joseph Siani in 2017.

Website: https://w-cycle.com/

Tags: Israel, Plastic

Potatoes and Food Waste

**CCm Technologies** (Oxford-based, UK) is a British tech firm that helps “Walkers turn its potato peelings that are leftover from its factories into new low-carbon fertiliser, which can then be used to grow the very potatoes that end up in each bag of crisps. After an initial trial this year, Walkers says it will now be installing CCm’s equipment to its Leicester-based factory in 2021, and will be able to reduce carbon emissions by as much as 70% in their crisps line.”

Website: https://ccmtechnologies.co.uk/

Tags: Potatoes, Technology

Morrison, Oliver. “Potato Grower Starts Upcycling Unwanted Spuds to Pioneer ‘High Grade’ Plant Protein Alternative.” Food Navigator, May 3, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/05/03/Potato-grower-starts-upcycling-unwanted-spuds-to-pioneer-high-grade-plant-protein-alternative?

Tags: Potatoes, Upcycled Products

Plasterer, Jenna. “Hazel Tech Announces New Round of USDA Funding for Potato Quality Technology.” andnowuknow, December 17, 2020. Retrieved at https://m.andnowuknow.com/buyside-news/hazel-techr-announces-new-round-usda-funding-potato-quality-technology-Adam-Preslar-Kelly-Sprute/jenna-plasterer/71404

Tags: Potatoes, Technology

Potato News Today. “Tesco, Branston Working to Cut down on UK’s Food Waste by Marketing Unwashed Potatoes.” Potato News Today, March 15, 2021. Retrieved at https://www.potatonewstoday.com/2021/03/15/tesco-branston-working-to-cut-down-on-uks-food-waste-by-marketing-unwashed-potatoes/

Tags: Potatoes, Supermarkets

Products that Reduce Spoilage

**Chr. Hansen** (Denmark) is a bio-science company that “has introduced a natural product that can make dairy products stay fresh longer and thereby reduce food waste.” Its product “FreshQ, is an all-natural way to reduce the risk of spoilage from yeast and mould contamination, and it can make yoghurt last minimum 7 days longer.”

Website: https://www.chr-hansen.com/en/food-cultures-and-enzymes/fresh-dairy/cards/product-cards/freshq

Foodprocessing. “Colour-change Sensor to Detect Packaged Food Spoilage.” September 11, 2020. Retrieved at https://www.foodprocessing.com.au/content/processing/article/colour-change-sensor-to-detect-packaged-food-spoilage-900389477

Tags: Spoilage

**FreshQ** See Chr. Hansen

Pumpkins and Food Waste

Cleyn, Kiltie De. “The Nightmarish Food Waste Statistics on Halloween.” Euro News, October 31, 2020. Retrieved at https://www.euronews.com/living/2020/10/31/halloween-the-nightmarish-statistics-of-this-holiday-s-food-waste

Tags: Holidays, Pumpkins

Ford, Coreena. “Food Waste Firm Warrens Group Taps into Pumpkin Power to Fuel Fleet this Halloween.” BusinessLive, October 29, 2020. Retrieved at https://www.business-live.co.uk/enterprise/food-waste-firm-warrens-group-19188129

Tags: Pumpkins

Inside Croydon. “12.6 Million Pumpkins Heading for Landfill this Weekend.” Inside Croydon, October 31, 2020. Retrieved at https://insidecroydon.com/2020/10/31/12-6-million-pumpkins-heading-for-landfill-this-weekend/

Tags: Pumpkins

Recycled, Upcycled Products, Corporate Projects and Companies

**3PLW** (Tel Aviv, Israel) is a startup founded in 2015 that has developed “a process that can convert food waste into feedstock for biodegradable plastics. The process involves breaking down raw organic waste and then fermenting it to create a “soup” after which the solids and liquids are separated. The separation process yields the building blocks for polylactic acid, otherwise known as biodegradable plastic. According to 3PLW, this unique technique can lower the cost of bioplastic production by at least 20 percent compared to other processes. The company has secured contracts with various EU companies where they expect to produce up to 2,000 tons of PLA bioplastic annually.”

Website: https://www.3plw.co/

**The 2050 Company** (University of Washington) is a student startup that produces The 2050 Smoothie. “The Rainier Berry smoothie is made with rescued produce and WA-grown berries. It’s 1-year shelf life drastically reduces household waste. And it’s zero-waste packaging can be used over and over again to keep up to 1,000 single-use bags from accumulating in landfills and waterways.” It was launched by Austin Hirsh and others.

Website: https://www.the2050co.com/

Tags: Upcycled Products

**4505 Chicharrones** (San Francisco) are a brand of pork rind snacks. It uses wasted pig skin from local butchers. The company was founded by Chef and butcher Ryan Farr in San Francisco in 2009.

Website: https://4505chicharrones.com/

**Abundantly Good** (Philadelphia) is the trademarked brand name started by the food rescue organization Philabundance (qv) and now sold by TBJ Gourmet (qv). Surplus products are acquired by Philabundance at a discount. The upscaled products generate a profit for Philabundance.

Website: https://www.philabundance.org

**Advisory System for Processing, Innovation and Resource Exchange** (Australia) --ASPIRE-- is a project of CSIRO (qv). It “has helped Australian-owned manufacturer of commercial grinders Aximill connect with fast food restaurant McDonalds to use coffee grounds in the development of a compostable kitty litter. ASPIRE has reduced McDonalds’ operating costs through saved landfill disposal fees, and helped Aximill to establish a new collaborative business partnership and increased awareness of the resource potential of waste.” [Source: Commonwealth]

Website: aspire.csiro.au/sites/default/files/aximill\_usgboral\_metro.pdf

**Aeropowder Waste Not** (London-based) aims “to create useful materials from waste that exists in society. In the modern world, there is an increasing environmental cost of the products that we use.” Its “first product, called ‘Pluumo,’ is 95% waste feathers and 5% biobinder wrapped in a compostable sheet. This biodegradable product is meant to insulate perishable food and replace polystyrene (a non-recyclable material used for packaging) in food delivery and grocery ecommerce.” It was launched in 2016.

Website: http://www.aeropowder.com/our-mission

**Agraloop Bio-Refinery** (Los Angeles based) “transforms food crop waste into high-value natural fiber products in a cost competitive and scalable way, providing sustainable and regenerative benefits. The Agraloop can utilize a range of feed stocks including oilseed hemp and oilseed flax straw as well as pineapple leaves, banana trunks and sugar cane bark.” It is a program of Circular Systems (qv).

Website: https://www.circular-systems.com/agraloop

Tags: Bananas, Recycled Products

**Agricycle Energy** (New England) is a food waste collection service that works “with a network of processing partners who convert everything from scraps to expired packaged food into clean, green energy... Through its closed loop system, it re-purposes “bi-products as bedding for over 2,000 cows, and fertilizer for crops.”

Website: http://www.agricycleenergy.com/

**AgriChemWhey** (Ireland) is an EU-funded project that is seeking to tackle the dairy waste issue by building an industrial-scale biorefinery in the South East region of Ireland to create high value bio-based chemicals.

Website: https://www.agrichemwhey.com/

**AgriMax** is an EU-funded project that has created “multiple, high-value products from crop and food-processing waste. Project partners have recently launched an online service that enables crop producers, food processers and agricultural cooperatives to sell their waste as feedstock for use by two biorefineries in Spain and Italy. Designed and built by AgriMax, the multi-feedstock biorefineries convert residues and by-products from farming and food processing into compounds that can be used in the food packaging, chemical and agricultural sectors.” The project will end in September 2020. It launched an online platform called “agromax” (qv).

Website: http://agrimax-project.eu/#overview

**Agrosingularity** (Murcia, Spain based) “has modelled over 20 products and produces food ingredients that can be used to naturally flavour and colour foodstuffs and act as vegetable fibres, vegetable proteins and can even be substituted for artificial additives.” It was founded by Juanfra Abad, Luis Rubio and Daniel Andreu.

Website: https://www.agrosingularity.com/

Tags: Spain, Upcycled

Albrecht, Chris. “Sophie’s Bionutrients Debuts New Burger Made from Microalgae.” The Spoon, April 1, 2021. Retrieved at https://thespoon.tech/sophies-bionutrients-debuts-new-burger-made-from-microalgae/

Tags: Singapore, Upcycled Products

**Alchemy Distillery** (Arcata, California) released “Boldt Los Bagels Whiskey, made entirely from fermented bagels.” [Newman, Kara, May 14, 2018]

Website: http://www.alchemydistillery.com/

**Ambrosia** (New York City) is an organics recycler behind food waste-based cleaning product, Veles (qv) “a cleaning product, for which most ingredients — 97 percent — are made from the water, acids and alcohol from the food waste.” The company’s goal is “to figure out how to recycle food waste — in a city, in a small space, rapidly and without odor.” It was co-founded by Brett Van Aalsburg and Amanda Weeks, the CEO, in 2014. It was formerly called Industrial/Organic and originally Responcycle. It was acquired by Recycle Track Systems (RTS) in October 2020.

Website: https://www.ambrosia.io/

**Anew** (Calgary, Alberta, Canada) is “ a member-driven, food upcycling organization that connects food and drink experts to create new marketable products from rescued food donations.”

Website: https://anewupcycling.ca/

Tags: Canada, Upcycled Products

**Apeel Sciences** (Goleta,? Santa Barbara,? California) is a company that looks “to nature to help fresh food providers improve quality, reduce waste and ensure an abundant future for our planet.” It purpose is “waste less food, water and energy, helping to preserve our natural ecosystems while creating economic opportunities for the 500 million small family farms worldwide.” It was founded in 2012 with a grant from the Bill & Melinda Gates Foundation. It is combating food waste by developing plant-derived second peels. Its founder and CEO is James Rogers. One of its products as Edipeel (qv). Its “extract fats found in the peels, seeds, and pulps of fruits and vegetables to create a protective spray. It is based on the waxy substance known as cutin, found naturally in fruit and vegetable skin, which helps to trap moisture... It is odourless, tasteless, colourless, organic, and effective on over 24 different fruits and vegetables.” In early April 2020, “Apeel announced a partnership with Wenatchee, Wash.-based Starr Ranch Growers to extend the shelf life and improve the overall quality of the company’s organic apples.” In May 2020 Apeel “raised $250 million from investors including celebrities like Oprah Winfrey and Katy Perry.” In October 2020, the World Bank Group gave Apeel $30 million “to help smallholder farmers in emerging markets, who suffer from some of the highest levels of food insecurity and waste, extend crop shelf life and gain access to new markets, including the U.S. and Germany.” “Apeel-treated fruits and vegetables are sold in tens of thousands of grocery stores in six countries... Edeka, one of Europe's largest supermarket corporations, announced last year [2020] its use of Apeel in more than 11,000 stores has reduced food waste 50% and increased sales 20%.” In May 2020, “Apeel made its first acquisition: a startup called ImpactVision, using artificial intelligence and advanced imaging to look inside produce. The technology –called hyperspectral imaging... can ‘see’ inside a fruit without removing its peel and pick up subtleties the naked eye can't.” For further information about Apeel, see:

https://www.prnewswire.com/news-releases/apeel-adds-30m-in-new-funding-to-help-smallholder-farmers-join-the-global-food-system-301160718.html In March 2021, Apeel formed a partnership with Del Monte to preserve avocados. See: https://www.freshfruitportal.com/news/2021/03/22/del-monte-announces-avocado-partnership-with-apeel/ Apeel acquires ImpactVision: https://foodtank.com/news/2021/05/apeel-acquires-impactvision-furthering-goal-of-reducing-global-food-waste/

Website: http://apeelsciences.com

**Apple and Custard Left-Yeovers** (UK) is a yogurt made from imperfect apples made by Yeo Valley and fruit grower Adam Wakeley and sold by Tesco. For every sale, a contribution is donated to food redistribution charity FareShare (qv).

Website: https://www.yeovalley.co.uk/2015/09/left-yeovers

**AquaBotanical** –or Aqua Botanical-- (Australia) acquires surplus produce from Australian farmers and “extracts, filters, and mineralizes the water used from the production of juice concentrate.” It was developed by chemical engineer Bruce Kambouris in 2016.

Website: https://aquabotanicalbeverages.com

Tags: Australia, Upcycled Products

**Arctic ApBitz** (Washington state) are dried apple snacks made from genetically engineered apples that aren’t sold as fresh because they don’t fit the size specifications needed for fresh-cut processing machines.

Website: https://www.arcticapples.com/arctic-apbitz-snacks-available-now/

**Atlas Brew Works** (Washington, DC) rescues “‘ugly’ stone fruit for use in making a sour ale.” [Newman, Kara, May 14, 2018]

Website: http://www.atlasbrewworks.com/

**Azuri Health** (Kenya) is a limited company established in 2010 that “commercially distributes and markets nutritious, naturally dried fruit and vegetable products from its own processing facility and those sourced from farmers.

Website: http://www.azurihealth.co.ke/#

Baylon, Jacqueline, and Amelia Kosciulek. “A Mexican Company Is Turning Leftover Avocado Pits into Biodegradable Silverware.” Business Insider, January 25, 2021. Retrieved at https://www.businessinsider.com/biofase-avocado-pits-silverware-biodegradable-2021-1

Tags: Avocados, Mexico, Upcycled Products

**Barstensvol** (Netherlands) is a brand name De Verspillingsfabriek (qv) --The Waste Factory-- in Veghel, Netherlands. The company takes worthless food waste streams or waste streams with a minimum value makes tasty products and converts them into saleable products. It uses “fruits and vegetables that by their shape are not suitable for sale as overripe tomatoes, leftover meat remaining in the cutting of meats, products that sit at the expiration date in the retail and may not be sold or products that are labeled as surplus and thus would be destroyed.” They offer ready-to-heat sweet pepper, zucchini, mushroom and tomato soups packaged in two-to-three person pouches.

Website: http://barstensvol.nl/

**Barvacado** or **Avocado Riot** (New York) makes “combinations of superfoods alongside the avocado's nutritionally dense seed to dance with this marvelous fruit.”

Retrieved at https://barvocado.com/

Tags: Avocados, Upcycled Products

**Beauty Kitchen** (UK) created a limited edition Berry British Sustainable Beauty Oil from pcycled fruit seed oils.

Website: https://www.beautykitchen.co.uk/last-chance-sale/berry-british-sustainable-beauty-oil

**Beyond Food** (Halifax, Nova Scotia-based) rescues produce from grocery stores destined for the trash and upcycles it into “high nutrient powders that eventually become raw ingredients for consumer products.” Its “first product is a plant-based nutrition powder. It launched with Canada retailers in September of 2018. Each 30-gram scoop (one serving) contains 20 grams of protein and six servings of fruits and vegetables.” For every product sold to consumers, the company donates one to those in need. It was launched by T. J. Galiardi and Darren Burk in 2017.

Website: https://beyondfood.net/

**Bigger Table** (Chicago) is a hot cocoa mix produced by Chicagoland Food and Beverage Network specifically for food pantries.

Website: https://www.chicagotribune.com/business/ct-biz-chicagoland-food-and-beverage-network-hot-chocolate-20200316-b5jse7kyorct3bqjfc5vnrsa7a-story.html

**bio-bean** [sic] (UK) recycles “waste coffee grounds into advanced biofuels and biochemicals. bio-bean works within the existing energy and waste infrastructure, developing sustainable products and solutions to displace conventional fuels and chemicals.” It was founded in 2013 by Arthur Kay. It claims to be “first company in the world to industrialise the process of recycling waste coffee grounds into advanced biofuels and biochemicals.” In 2017 bio-bean announced that in cooperation with Royal Dutch Shell, the company would convert coffee grounds biofuel, which can be used on buses in London.

Website: http://www.bio-bean.com/

**Body Shop, The** (Croydon, United Kingdom, based) sources its almond milk “via a community trade initiative in Spain since 2016 – broken almond nuts that aren’t sold for food are salvaged and the unwanted husks turned into compost.” In 2020 it made “a splash with its new a range foamy, fizzy and fruity vegan Bath Blends and bombs made from wonky fruit and veg.”

Website: https://www.thebodyshop.com/en-us/

**Bombon Kaduna** (Giorna, Spain) is a bonbon made by the Roca brothers, chef/owners of the restaurant El Celler de Can Roca in Giorna, Spain. The bonbons include Kenyan tomatoes that would otherwise have been tossed out. Bombon Kadua were served at World Economic Forum in Davos, Switzerland, in January 2017.

Website: http://kosu.org/post/chocolate-candy-aims-make-world-think-about-hunger

Bond, Amber Love. “11 Brands With Sustainable Practices to Check Out This Earth Day.” Forbes, April 19, 2021. Retrieved at https://www.forbes.com/sites/amberlovebond/2021/04/19/11-brands-with-sustainable-practices-to-check-out-this-earth-day/?sh=4d76c3266a0a

Tags: Sustainable, Upcycled Products

**Bread Beer** or **Bread Board Beer** was developed “by a small Newport-based brewery, Tiny Rebel.” It is sold by Iceland Foods, a supermarket chain based in Wales. According to Iceland, the funds generated by the sale will be used to help clean up beaches and other projects.

Website: https://www.youtube.com/watch?v=rxTFIJCjfd4

**Brew House Compostables** (Blairsburg, Iowa**)** uses spent grains to make disposable and compostable plates and bowls.

Website: http://brewhousecompostables.com/i

**Brewer’s Crackers** (Somerville, Massachusetts) “is a family owned “Up-Cycled” cracker company driven to reduce food waste in the craft brewing industry. These up-cycled grains are a by-product that’s produced during the beer making process. When making beer, brewers steep super high-quality grains, like barley, in water. They then strain this mixture, keeping the liquid to make beer and discard the "spent" grains. Turns out, these grains are still incredibly flavorful and the steeping process actually unlocks valuable nutrients. Brewer’s Crackers recycles these grains and combines them with wheat flour to make a variety of honest, healthy, sustainable, and delicious products. Flavors include: honey graham, sea salt, everything, rosemary and sesame sea salt in both cracker and pita chip varieties.”

Website: https://brewerscrackers.com/

Tags: Beer, Upcycled Products

**Britain Loves Baking** (London.” UK) has “put together a new baking box the 'Real Bread Baking Box' to help avoid prevent food wastage. This baking box includes not only quality bread baking ingredients, a digital timer to assist with proving and baking times to ensure bakers don't over prove/bake their breads which leads to food waste but also 'Don't Waste A Crumb'. This new book contains innovative recipes gathered from the founders and their team of bakers, designed to help families bake bread and turn it into the most amazing dishes by incorporating leftovers so that every crumb is used and nothing goes to waste!”

Website: https://www.britainlovesbaking.com/

**Brussels Beer Project** “takes unwanted bread, combines it with hops and yeast, and produces a popular amber ale. The group estimates that approximately 1,000 pounds of uneaten bread can be used to produce about 8,800 pounds of beer.”

Website: https://www.beerproject.be/en/

**Bryner** “is a savory, non-alcoholic beverage made from vegetables, spices, and pickle brine recycled from artisanal, American pickle producers. Available in 3 flavors: Smoky Tomato Chipotle, Carrot Aji and Beet Horseradish. Ready-to-drink and delicious with food or on its own when you need a healthy hit of vegetables instead of caffeine mid-afternoon. Add some vodka or tequila to make next generation bloody marys and margaritas. It is made by Render (qv) in collaboration with Nicolaus Balla.

Website: https://renderfood.com/pages/whats-next

**Canvas** (US) is “a startup called that uses the spent grain left over from beer making to produce smoothie-like, barley milk beverages,” including Vanilla, Cocoa, Matcha, Latte, and Chai shakes. It is a “plant-based barley beverage made from Saved Grain. Each bottle provides a rich and convenient source of dietary fiber, complete plant protein, medium-chain fatty acids (from coconut), and a blend of delicious ingredients.” It was initially funded by AB InBev.

Website: https://drinkcanvas.com/

**Carbon Waters** (France) is a startup that produces graphene from food waste. Graphene “can be used in material resistance, thermal management and metal substitution.”

Website: https://www.carbon-waters.com/

**Catch Of The Day: Limited COVID-19 Edition** (Reykjavík, Iceland) is a project that produced hand sanitiser out of “deformed fruits from food importers that would otherwise have been wasted.” It was founded by Björn Steinar Blumenstein for DesignMarch 2020.

Website: https://designmarch.is/programme/2020/catch-of-the-day-limited-covid-19-edition-2

**Celtic Renewables** Ltd (Edinburgh, Scotland) has “focused on the £4 billion Scottish Malt Whisky industry as a ripe resource for developing biobutanol. The pioneering process combines the two main by-products of whisky production (Pot Ale and Draff) to produce high value renewable products, including biobutanol.” It is based at the Edinburgh Napier University.

Website: http://www.celtic-renewables.com/

**Charoen Pokphand Foods** PLC --CPF– (Bangkok based) has developed “solutions to reduce food loss and food waste generated in its business and to increase energy and water consumption efficiency as well as using more renewable energy and reducing its greenhouse gas emissions. Moreover, it has continuously reduced the use of single-use plastic throughout the company’s value chain and taken efforts to design environmental-friendly food packaging.”

Website: https://www.cpfworldwide.com/en/media-center/279

**ChicP** (UK) “is a raw vegetable hummus company producing delicious alternative dips, founded on a passionate commitment to reducing food waste.” It was founded by Hannah McCollum, a chef, in 2015.

Website: http://www.chicp.co.uk/

**Chip[s] Board** (London-based) is a privately owned company that makes products, such as Parblex (qv), from discarded potato peels. Its “materials have multiple circular economy loops, in-house recycling, post-use recycling and composting.” It was co-founded by Rowan Minkley and Robert Nicoll in 2017.

Website: https://www.chipsboard.com/

**Circular Systems** (Los Angeles- based) is a materials science company focused on the development of innovative circular and regenerative technologies, transforming waste into valuable fiber, yarn and textile fabrics for the fashion industry. They are using various sources such as banana peels, pineapple leaves, sugarcane bark, and plant stalks.” It’s Agraloop (qv) Bio-Refinery converts “food crop wastes into high value fiber for textiles and industry, specifically using banana trunks, pineapple leaves, sugarcane bark, and stems of oilseed hemp and flax plants as our raw materials.” One of their products made from crop residue from hemp, flax, pineapples, bananas and sugar cane packaging, They make packaging, organic fertilizer, biofuel and textile-grade fibre from crop residue from hemp, flax, pineapples, bananas and sugar cane packaging.” Its Texloop “is the circularity of textile waste and pre- and post-consumer waste. So, taking those waste streams and breaking them down to fiber and building them back up again into new yarns and fabrics and useful products.” Its Orbital Hybrid Yarns is “a new spinning technology that allows us to use shorter or lower-quality recycled fibers and turn them into higher-quality and higher-performing materials, meeting or exceeding the performance of the most technical virgin materials.” It was founded by Isaac Nichelson, who is the CEO as of July 18, 2020.

Website: https://www.circular-systems.com

Tags: Bananas, Recycled Products

**Coeur d’Afrique** --Heart of Africa– (Yaounde, Cameroon) pays “300 unemployed young people in the country’s capital, Yaounde, to collect the plastic which blocks drains and exacerbates flooding during the rainy seasons... Slabs made from the recovered plastic have already been used in construction projects.” [Lazareva, Inna. December 21, 2017]

Website: http://www.coeurdafriquerogermilla.com/

**Coffee Cherry Co.** --formerly CoffeeFlour or Coffee Flour– (Bellevue, Washington) “utilizes a new agricultural technology to upcycle the byproduct of green coffee bean production.” It “is made from keshir-- the discarded husks of whole coffee cherries. It “contributes novel flavor—citrus top-notes, earthy sweetness, fermented sour cherry, smoked cacao, subtle tobacco, sherry cask scotch.” It’s invention is attributed to Daniel Perlman, senior scientist at Brandeis University. CoffeeFlour “is in production in 3 continents and growing quickly. We are now converting waste into benefit in Hawaii, Nicaragua, Guatemala, Mexico, and Vietnam.”

Website: https://coffeecherryco.com/

**CoffeeFlour** See Coffee Cherry Co.

**Confetti Snacks** (Singapore-based) “makes delicious upcycled snacks from ugly veggies to reduce food waste, and uses colorful plants to feed the hungriest people in the world using a Robin Hood approach.” It donates “a portion of nutrient dense snacks to end hunger and malnutrition by working with global humanitarian missions to distribute snacks in the poorest parts of the world.”

Website: https://www.confettisnacks.com/

Tags: Singapore, Ugly Produce, Upcycled Products

**coRISE** (Alberta, Canada) is a startup that repurposes and upcycles “grains and plant-based foods to higher use. For every pound of grain we upcycle, we also save 1,000 liters of water that would’ve been used to grow and process a new pound of malted Alberta barley. This creates a more sustainable future for our planet.” The name derives from “community *co*llaboratives = we all *rise* together.” It was founded by Sophia Tang.

Website: https://app.atbboostr.ca/offering/corise

Crawford, Elizabeth. “Investing in the Future of Food: Matriark's 'Nimble' Processing Pilot Upcycles Food Fast, Offers Potential Production Path for Scaling Companies.” FoodNavigator-USA.com, November 4, 2020, Retrieved at https://www.foodnavigator-usa.com/Article/2020/11/04/Investing-in-the-Future-of-Food-Matriark-s-nimble-processing-pilot-upcycles-food-fast-offers-potential-production-path-for-scaling-companies

Tags: Upcycled Products

Cuff, Madeleine. “Climate Change and Food Waste: Wonky Veg Box Firm Oddbox Plotting Expansion into Chutneys and Ketchups.” iNews, June 21, 2021. Retrieved at https://inews.co.uk/news/wonky-veg-box-firm-oddbox-chutneys-ketchups-1047200

Tags: Climate Change, Upcycled Products

**The Cultured Kitchen** (San Francisco Bay-area based) is a vegan cheese and butter company that “produces cashew-based spreads using a process of fermentation free from fillers, gums, and artificial flavors. Spiked with rescued and upcycled herbs, spices, and produce like red bell pepper and garlic, the resulting foods include creamy spreadable pepper jack, aged and cultured smokey chipotle, and smooth cinnamon date vanilla butter. Order The Cultured Kitchen's plant-based delights online or find them at stores throughout California.”

Website: https://www.cashewreserve.com/

**DamoGo - Rescue Delicious Food** (South Korea) is a startup with the mission “to lead the way in Asia to reduce food waste in less than a decade.” Its DamoGo app (qv) “sells what the company calls “excess food” or “perfectly good surplus food” at discounts of at least 50 percent.” It was incorporated in August 2018. It operates in three ways: “1) Restaurants and other food retailers that upload the day’s perfectly good, unsold food for any customer to purchase instead of letting it go to waste; 2) It works with farms that sell their “ugly” fruits and vegetables to households; and 3) Distribution of the “ugly” fruits and vegetables to other food businesses.

Website: https://www.damogo.co.kr/

Tags: South Korea, Upcycled Products

Danone North America. “Two Good Yogurt Addresses Food Waste by Launching New Product Line Utilizing Verified Rescued Produce™ in Partnership with Full Harvest.” Danone North America, December 9, 2020. Retrieved at https://www.prnewswire.com/news-releases/two-good-yogurt-addresses-food-waste-by-launching-new-product-line-utilizing-verified-rescued-produce-in-partnership-with-full-harvest-301188966.html

Tags: Produce, Upcycled Products

**Dash Water** (UK) “is British sparkling spring water infused with organic and misshapen fruit and vegetables to add a subtle dash of flavour.” It works with Feedback (qv) to source surplus lemons from Sicily and cucumbers from UK farms to make sparkling waters. It was launched by Alex Wright and Jack Scott in 2017.

Website: http://dash-water.com/

**DayOld Eats** (London, UK) “is a food surplus social enterprise, tackling food waste and food poverty with treats saved for tomorrow.” It sells “surplus baked goods (from brownies to cinnamon rolls to artisan loaves of bread!) through treat boxes, office pop-ups, and event catering. Our baked goods are surplus — we collect them from artisan bakeries the previous day, preventing them from going to waste. Our profits become much-needed cash donations to charities addressing child hunger. Past events include: treat box deliveries to forpeople, ustwo, Lantum, and more; lunchtime pop-up stalls at Tripadvisor and PriceWaterhouseCoopers; Christmas party catering for Snact and more.” As of May 18, 2018, it was directed by Josephine Liang.

Website: http://www.dayoldeats.com

**DB Export Brewtroleum** (New Zealand) is a “commercially available biofuel made from the leftovers of brewing beer is now flowing from the pumps of Gull service stations.”

Website: http://www.dbexportbeer.co.nz/blog/july-2015/brewtroleum-now-at-gull

**De Verspillingsfabriek** --The Waste Factory– (Veghel, Netherlands) takes worthless food waste streams or waste streams with a minimum value made tasty products and converts them into saleable products. The Waste Factory started in March 2016. Its products are sold under the brand Barstensvol --fit to burst– (qv). It has also teamed up with Jumbo (qv) a Dutch retailer, to sell them. De Verspillingsfabriek “is part of the ‘waste hub’ THREE-SIXTY, where numerous initiatives against food waste of both renowned companies as well as startups come and work together. The production facility of the factory produces soups and sauces from food items such as misshapen fruit and vegetables which are not marketable for that reason, or supermarket items approaching the sell-by date.”

Website: http://deverspillingsfabriek.nl/

Devenyns, Jessi. “Ocean Spray Adds Upcycled Cranberry Seeds to its Product Portfolio.” FoodDive, December 17, 2020. Retrieved at https://www.fooddive.com/news/ocean-spray-adds-upcycled-cranberry-seeds-to-its-product-portfolio/592174/

Tags: Upcycled Products

**DIRECT** (Australia), the Dynamic Industry Resource Efficiency Calculation Tool is a program of RMIT University (Industrial Design) and “the Plenty Food Group, a Melbourne based industry network for food manufacturing companies, DIRECT calculates the true cost of waste. It helps measure and reduce waste generated by businesses through tracking production input and output costs such as energy and water consumption, and manufacturing waste streams such as packaging and general waste, to optimise resource efficiency.” [Source: Commonwealth]

Website: directool.com.au

**Doggie Beer Bones** (San Diego, California) makes dog treats from local craft breweries around San Diego County.

Website: https://www.doggiebeerbones.com/

**Duni Group** (Malmö, Sweden) “partnered with OrganoClick to develop “new Bio Dunisoft® napkins, using OC-BioBinder™ made from corn, lemon peels and other food waste. In addition, new Bio Dunicel® premium table coverings will use a renewable binder made with potato starch.” It is sold in “a fibre-based packaging. All plastic is being removed, so the packaging can be recycled either as paper or cardboard.” Retrieved at https://global.dunigroup.com/en/duni

Tags: Sweden, Upcycled Products

**DVNutrition** (Hoogeveen, Netherlands) is a producer of whey protein. It “is leading the charge by revolutionizing its production processes with artificial intelligence (AI). Producing more than 10,000 tonnes of whey protein per year, the Dutch manufacturer needs to ensure it can make fully-formed decisions throughout the production process so that none of its produce goes to waste.” It “is a joint venture between DOC Kaas and Volac. DVN is a whey processing facility that has produced whey proteins and lactose based ingredients since 2004. “

Website: https://www.dvnutrition.nl/en/

**Eco-Products** is a Novolex brand that “introduced compostable trays as the latest addition to its line of foodservice products, targeting grocery stores and food processors. Made from residual sugarcane fiber, the new trays are commercially compostable and meet US American Society for Testing and Materials (ASTM) certification for compostability. The newest expansion of Eco-Products’ solutions aligns with the company’s understanding that “compostable packaging and food waste are closely linked.”

Website: https://www.ecoproducts.com/sugarcane\_containers.html

**Es Imperfect** (Spain) is a social enterprise-run brand that recovers imperfect produce and converts them into jams, soups and sauces.

Website: http://www.espigoladors.cat/es-im-perfect/

**Fabanaise** (US) is an egg-free vegan mayo made from sunflower oil and aquafaba – the viscous water that’s left over after draining chickpeas. It is produced by Sir Kensington (qv), which was acquired by Unilever in 2017.

Website: https://sirkensingtons.com/fabanaise

**Fancypants Baking Co.** (Walpole, Mass.) makes cookies, such as Okara Chocolate Chip Cookies, which are “made with the mission to reduce food waste while creating delicious snacks. Okara is a byproduct of the soy milk making process, and one that is typically discarded.” It has gone into partnership with Imperfect Foods (qv) to sell the cookies. The company is a member Upcycled Food Association (qv).

Website: https://www.fancypantsbakery.com/

**Farinata** (São Paulo, Brazil) is a reconstituted food made from leftovers near expiry date that can be eaten as pellets or added to meals. It is intended for the poor. It has sparked a row in São Paulo. The name comes from the Portuguese word for flour, but it has been dubbed “dog food” by critics.

Website: BBC News. “São Paulo’s Food Pellets Plan for Poor Children Divides Brazil.” BBC News, October 20, 2017. Retrieved at http://www.bbc.com/news/world-latin-america-41698885

**Farm to Freezer** (Bethesda, Maryland) is a brand of Full Plate Ventures. It takes “vegetables at the peak of ripeness and produces frozen Tomato sauce, Ratatouille, Roasted Bell Peppers, Summer Squash and Apple Sauce.” These products are sold to customers, but are provided “at deep discount to hunger relief agencies.” Farm to Freezer’s mission is to solve “the dual problems of local farms’ producing surplus fresh vegetables in the summer... and a need to provide those who are food insecure with more nutrient-rich food all year round.” It was launched in 2012 by Cheryl Kollin.

Website: https://farmtofreezer.wordpress.com/

**Fazla Gıda** (Istanbul, Turkey) is “a social startup, which has been selected to be supported globally within the framework of the U.N. 2030 Targets and which produces technological solutions to reduce waste carbon emissions of its partners by a minimum of 50%, Migros, the giant of the retail sector, and Nestle Turkey... have become a glimmer of hope that food waste can be prevented by presenting good practices.”

Website: https://www.fazlagida.com/

**Flawsome! Drinks** (Cardiff, Wales) is a social enterprise that tackles food waste by reducing packaging waste and buying “misshapen produce that would otherwise go to waste” and converting them into fruit juice. It’s bottles are made from 100% recycled glass. The brand was previously known as Wonky Drinks or Get Wonky. Its beverages include Lightly Sparkling Water flavours, Apple & Rhubarb and Apple & Sour Cherry. In August 2020 its beverages were added to the menu of the Italian restaurant chain Zizzi. Karina Sudenyte was a co-founder of Flawsome! Its products were launched “in Belgium and Luxembourg with distributors Blue Pepper.”

Website: https://flawsomedrinks.com/

**Flore Aroma** (Madagascar) converts biodegradable green waste composed of flower cuttings, hedge trimmings, and commercial food waste to manufacture mosquito repellent, deodorants, air freshenners, shampoo, shower gel, soaps and air freshners all made with essential oils. and other products.

Website: http://www.opham.com/flore-aroma/

**Food Freshness Card** was developed by Nature’s Frequencies. It “extends the life of fruits, vegetables and bread by inhibiting the growth of mold, fungi and bacteria. The card uses a new patent-pending technology that replicates the essence of natural elements and herbs by using a range of sound, light and longitudinal electromagnetic waves that provide natural anti-bacterial and anti-fungal properties.” [Description: Sustainable Brands, June 30, 2017]

Website: http://foodfreshnesscard.com/

**FoodMaven** (Colorado Springs) is a for-profit company that “is the online B2B marketplace for surplus food from the grocery industry that otherwise ends up in landfills.” It was founded in 2015 by Dan Lewis and Patrick Bultema. The company gives suppliers about 25 percent of what the items that otherwise would be lost and resells them to restaurants and other food service operators for a 50 percent discount. Unsold food is donated to hunger relief organizations. It’s founder was Patrick Bultema. Its CEO is Ben Deda as of May 28, 2020. As of 2018, FoodMaven had 600 clients. Investors include former Whole Foods Market co-CEO Walter Robb and the Walton family, heirs to the Walmart retail chain. In 2019 FoodMaven overhauled its e-commerce platform and chose OroCommerce, “a B2B e-commerce platform developed by Oro Inc., an open-source business application software company founded by a team of e-commerce experts. It is helping FoodMaven by creating a dedicated B2B marketplace that’s capable of handling hundreds of SKUs from dozens of different vendors, which is essential with the different types of food FoodMaven sells on separate marketplaces across different states in the U.S.”

Website: http://foodmaven.co/about/

**FoPo Food Powder** (Bremen, Germany based) “collects cheap and near-expired produce and spray dries it into a powder to extend its shelf life for two years. Its “goal is to become a vital component in ending world hunger.” “The company initially planned to supply the powder to nonprofits to address hunger, but appears to currently be selling to consumers.”

Website: https://myfopo.com/

**Forager Project** (San Francisco) makes cashew yogurt and sells vegetable chips made from juice leftover. The pulp contains fiber and the Forager Project “adds various sprouted grains and seeds to amp up the flavor and health benefits.” It was founded by Stephen Williamson and John-Charles Hanle.

Website: http://foragerproject.com/

**Foxhole Gin** (Bolney Wine Estate in Sussex, England) second presses juice leftover from a winery, which is then “fermented and turned into English wine” and used “as a core ingredient in the gin.”

Website: www.foxholespirits.com

**Fruit Magpie** (Tottenham, north London) produces fruit cheeses from surplus fruit from urban garden produce. Its founder is Hazel Griffiths.

Website: http://fruitmagpie.co.uk/

**FruitCubed** (Ballintemple, Cork, Ireland) is a startup that preserves fresh fruit by using a natural gel that naturally extends “the shelf life of fruit and vegetables” without “additives or preservatives.”

Website: http://www.fruitcubed.com/

**FruitCycle** (Washington, DC area) makes “snacks using produce from small, local family farms, while also providing jobs for women who have been formerly incarcerated or homeless. Their apple chips and kale chips are sourced from within 100 miles of Washington, DC and are made primarily with excess or “ugly” produce, thereby also reducing food waste.” [Description Vanessa Ferragut]

Website: http://www.thefruitcycle.com/#top

**Fruitopia ASBL** (Brussels area, Belgium) is small canning factory which operates with a local organic shops Färm. Fruitopia collects Färm’s leftover fruit and transform it into jams and compotes, and sell it back to Färm, who will market them in its outlets. The latter already recycles its unsold vegetables into soups made by Travie, a company that employs disabled workers.” It was founded by Simon Ott.

Website: https://www.facebook.com/FruitopiaBrussels/

**FRUU** (London, UK) produces products “largely made of ingredients extracted and derived from more than 15 different types of nutrient bursting fruits. 100% bio-degradable. Most of the ingredients are produced as a by-product of processed fruit waste, which generates vital extra revenue for small fruit farmers.” Products are cosmetics, such as lip balm. Its slogan is “Fresh. Fruitilicious. Organic. Cosmetics.” It was founded by Terence Chung and Kelly Yee in 2016. It was “stocked in 1000+ stores by the end of 2019.”

Website: https://fruuurskin.com

**Full Circle** (Watervliet, New York) develops “natural & sustainable ingredients for cosmetics that are made entirely from nutrient-rich plant-based by-products that would otherwise go to waste. Our portfolio offers forward-thinking brands and formulators a unique opportunity to create innovative beauty products that make excellent use of the precious resources around us - without compromising on quality or efficacy.” In 2021 it “launched a brand new active ingredient made from upcycled gin distillery leftovers,”

Website: https://www.upcycledbeauty.com/

Tags: Cosmetics, Upcycled Products

**Fungi Futures** (Devon, UK) is a “social enterprise pioneering the growing of Oyster mushrooms from waste coffee grounds.” It sells mushroom growing kits for anyone who wants mushrooms grown at home. It was founded by Adam Sayner. One of its projects is GrowCycle (qv).

Website: http://www.fungi-futures.co.uk

**Gastromotiva** (Brazil) is a non-profit organization focused on hunger issues. In 2016 it launched an effort to repurpose food that has been destined for the dump, and resell it. It has “recycled” granola and a jam, as well as dried banana snacks. o-food-waste cooking school/restaurant teaches low-income students how to prepare “delicious, healthy meals from food surplus. Its CEO was Nicola Gryczka. It was co-founded by chef David Hertz in 2006. See also RefettoRio Gastromotiva (qv). In October 2020 Gastromotiva launched a program with Sealed Air to “to address social inequality, improve nutrition education, fight hunger, eliminate food waste, and create local jobs.”

Website: http://www.gastromotiva.org/en/

Tags: Bananas, Organizations

**Genecis Bioindustries Inc** (Scarborough, Ontario, Canada) is a cleantech startup that uses programmed bacteria to digest food waste and turn it into biodegradable plastic granules. Those granules can be later used to make compostable tableware and containers.” It “uses biotechnology to convert food waste into polyhydroxyalkanoate (PHAs) biodegradable plastics and fertilizer. The technology reduces the time and cost of making PHAs by as much as 40 per cent. The two-step process is based on two groups of specialized bacteria used throughout the process: the first group digests food waste, producing short-chain carbons as volatile fatty acids, which acts as the precursor feedstock for the second group, which eats these carbons and converts them into bioplastics.” It “converts food waste into biodegradable plastics and other high-value materials. They use a scalable platform to reprogram bacteria to make high-performance materials from low-value organic waste streams, while significantly reducing GHG emissions.” It was founded in 2017 by Luna Yu and Abdul Khogali. In May 2018 it launched a pilot project with Sodexo (qv).

Website: https://genecis.co/

**Genius Foods** (Monterrey, NL. Mexico) makes Manguifer from mango seeds and peel that normally go to waste. Manguifer is an insoluble fiber that can partly replace fat and sugar, making processed foods healthier and cheaper.” Company was previously known as Eat Limmo.

Website: http://geniusfoods.co/

**Get Wonky** See Flawsome

**Gohan Biiru** (Denmark) is a beer made from leftover rice by Science Brew in cooperation with the Copenhagen restaurant Sticks ‘n’ Sushi.

Website: http://www.sciencebrew.dk/index-uk.html

Tags: Beer, Denmark, Restaurants, Upcycled Products

**Goodfish** (based in Los Angeles, New York and Colorado) makes salmon chips “from used salmon skin” that have been “sourced from the most sustainable fisheries in Bristol Bay, Alaska.” It was founded by Justin Guilbert

Website: https://goodfish.com/

Tags: Fish Waste, Upcycled Products

**Good Use** (Emeryville, California based) “works with West Coast farmers to upcycle their unloved and ugly surplus produce into healthful cold-pressed juices. Founded in San Francisco in 2016, the company's juices like Vitamin Sea (maple water, lemon, apple, and blue spirulina) and If Looks Could Kale (kale, apple, celery, spinach, ginger, and lime), and ginger turmeric wellness shots, are available online and at stores around the Bay.”

Website: https://www.gooduse.com/

**Grain Elevator** (Mississippi) makes crackers from fermented sourdough. It makes “make natural snacks by using the power of nature to turn wasted brewer’s grain into delicious nutritious food so we can all eat better and save the planet.”

Website: https://beergraincrackers.com/

**Great Lakes Brewing Co.** (Cleveland, Ohio) takes wasted beer and makes ice cream, soap, barbecue sauce, and beer mustard.

Website: https://www.greatlakesbrewing.com/

**Green Cell Technologies** (Cape Town, South Africa) has developed Dynamic Cellular Disruption technology that improves “food production with no waste and ensure that no one goes hungry and that the earth is not harmed in the process. GCT® wants to improve overall health and wellness whilst protecting and sustaining communities and the environment.” In 2018 it “signed an exclusive global licensing agreement for the world’s largest orange juice producer, Citrosuco.” the orange juice giant. The DCD machine is a bit like a large scale Vitamix without the blades that uses pressure and other forces to break up the cellulose.

Website: http://greencelltechnologies.com/about-us/

**Green Spot Technologies** (France– was Auckland, New Zealand) converts “fruit and vegetable by-products into high value-added food products.” It uses “low cost substrates to produce alternative functional and naturally healthy food products using fermentation technology.” It specializes “in the maximal conversion of fruit and vegetable by-products into high value-added food products. We use these low cost substrates to produce alternative functional and naturally healthy food products using fermentation technology. Our products are high protein, high fibre, low calorie, gluten-free functional flours rich in vitamins, mineral and natural antioxidants.” “Eleven types of flour have been made using byproducts from the juicing industry, including the pulp, seeds and skins of apples, oranges, carrots, kiwi fruit, figs, four types of grape – pinot noir, sauvignon blanc, merlot and a German variety – as well as beetroots and parsnips. Ugly produce deemed unfit for retail has been incorporated, too.”

Website: https://www.greenspot-tech.com/

**GroCycle** (Devon, UK based) is a project launched by a social enterprise Fungi Futures (sic) to make oyster mushrooms from waste coffee grounds. It began operation in 2012.

Website: https://grocycle.com/

**Ground Rules** (San Francisco based) uses “imperfect and leftover fruits and vegetables” to make “without the use of preservatives. It includes organic chips named Naked Beets, Sweet Potato and Apple. It is a brand of Treasure8 (qv).

Website: https://www.groundrulesfoods.com/

Tags: Upcycled Products

**Grounded Upcycling** (New York) “takes spent grounds from coffee shops in New York City and turns them into aromatic and exfoliating soap bars, face masks and body scrubs.”

Website: https://groundedupcycling.com/

**Grubbly Farms** (Georgia) raises grubblies (dried black soldier fly larvae) that are grown off a diet of pre-consumer food waste, such as leftover juice pulp and spent brewers’ grains. Grubblies are high in protein and are fed to chickens.

Website: http://grubblyfarms.com/

**Hellmann’s Ketchup** **Made with Red and Green Tomatoes** (UK) uses “both red and often discarded green tomatoes in its new waste-conscious condiment, brand owner Unilever believes the sauce could rescue a whopping 161 tonnes, or 2.5 million tomatoes every year, from going to waste on UK farms.” [Description Megan Tatum, May 4, 2017] It was launched in 2017 the UK and Greece and subsequently in Latin America. “Beforehand, around 10% of the whole harvest was rejected. Thanks to the change in processing methods, an estimated 2.5 million tomatoes every year will now be saved from going to waste. That translates into more efficient use of land and agricultural inputs, plus higher revenues for Spain’s tomato farmers.”

Website: https://www.hellmanns.com/us/en/we-care-about-sustainably-sourced-ingredients.html

**Jacob’s Juice** (Amsterdam, Netherlands) is a store that makes asnd sells a variety of juices and smoothies, including arrot juice, kale juice, celery juice, mango juice, gingershot, jacob’s weck jars, avocado smoothies, raw cacao smoothies, and spinach smoothies, from fruit and vegetables that would have previously been discarded.

Website: https://jacobs-juice.com/

**Jumbo** (Netherlands) is a Dutch food retailer that has teamed up with De Verspillingsfabriek (qv) to develop and distribute a wide range of soups, sauces and spreads made from waste food ingredients.

Website: http://nieuws.jumbo.com/persbericht/jumbo-lanceert-drie-nieuwe-verse-ketchups-van-geredde-tomaten/236/

**Just Bones** (Iceland) is a project developed by Valdís Steinarsdóttir “dedicated to creating containers made from the dust of animal bones, while Bioplastic Skin transforms animal skin into packaging for the meat of the same creature. Both materials dissolve in hot water and biodegrade in a few weeks.”

Website: https://valdissteinars.com/Just-Bones

Tags: Iceland, Upcycled Products

**Just Peachy Salsa** (New Jersey)is a product devised by the Food Bank of South Jersey (qv), but produced by Campbell Soup Company. It acquires undersized or slightly blemished, not-ready-for-retail peaches anc converts it into a tangy sauce that is sold in supermarkets. The profits generated from the sale of “Just Peachy Salsa” go to the Food Bank of South Jersey.

Website: https://foodbanksj.org/justpeachysalsa/

**Kaffeeform** (Berlin, Germany) uses coffee grounds and other recycled products to make cups and saucers. Forty percent of the material compound is made from the used coffee grounds collected from local coffee shops.

Website: https://www.kaffeeform.com/

Karidis, Arlene. “How Matriark Makes Nourishing Food Products From Would-be-Waste at Scale.” Waste360, January 15, 2021. Retrieved at

Tags: Upcycled Products

**The Kawa Projec**t (San Francisco, California based) upcycles coffee for cosmetics and food products.” Specifically, it collects and dries “used coffee grounds from coffee shops and industrial brewers;” then, it extracts and refines “the oils in the grounds using clean chemical processes;” and then it fractionates the oil and uses it “in personal care and food products.” It was launched by Aaron Feigelman in 2020.

Website: https://www.thekawaproject.com/

Tags: Coffee, Cosmetics, Upcycled Products

**Krill Design** (Milano, Italy) “Ohmie The Orange Lamp: World's First Lamp from Orange Peels.” Kickstarter, July 9, 2021. Retrieved at https://www.kickstarter.com/projects/ohmie-krilldesign/ohmie-the-orange-lamp-worlds-first-lamp-from-orange-peels?

Tags: Italy, Oranges, Upcycled Products

**Kromkommer** (Netherlands) is a “Rotterdam-based company, whose name is a clever wordplay of ‘crooked’ and ‘cucumber’, uses the wonky, knobbly vegetables that the supermarkets reject, to cook up delicious soups.” It was launched in 2014 and its “products are now stocked in around 175 stores across the Netherlands, including Marqt and WAAR.” [Description Dutchnews.nl, May 12, 2017]

Website: http://www.kromkommer.com/english/

**Lazy Bear Tea** (Boston area) “is a socially and environmentally inspired beverage company brewing teas from cascara, the dried coffee fruit.” It was launched in 2017.

Website: https://www.lazybeartea.com

**Left-Yeovers**. See **Apple and Custard Left-Yeovers**

Lev-Tov, Devorah. “8 Tasty Snacks Made of Upcycled Food That Can Make the Most Out of Food Waste.” Self, May 13, 2021. Retrieved at https://www.self.com/gallery/upcyled-snacks

Tags: Upcycled Products

**Living in Abundance** --LIA– “is a wellness brand focusing on the union of food waste and beauty.

Website: ???

Tags: Upcycled Products

**LOOP Mission** (Montreal, Quebec, Canada) is “a circular economy project that aims to reduce food waste by repurposing the outcasts of the food industry.” It uses “fruits and veggies that are rejected because they don’t have the proper shape, size or a shelf life” and transforms them into cold pressed juices. It also brews beer from “day old bread, a gin distilled using potato cuttings from a potato chip factory, hand-crafted soaps made with rejected cooking oil.”

Website: https://loopmission.com/

Tags: Beer, Canada, Juices, Upcycled Products

**Lovi Smoothies** (Copenhagen, Denmark) dehydrates fruit and vegetables “to make nutritious foods last a long time and reduce food wastage.” It plans to use 50% blends of upcycled fruit and vegetables in its products. It was launched in 2018.

Website: https://www.lovismoothies.com/

**LuvaBerry’s Our War on Waste** (Wamuran, Queensland, Australia) is a Facebook group that provides a place for “solutions for using our ‘waste’ fruit from the farm.” It was launched by launched a LuvaBerry that tried “to find a use for the small, second grade strawberries that the regular consumer rejects and would otherwise be thrown away.”

Website: https://www.facebook.com/groups/luvaberryourwaronwaste/about/

**Mad Agriculture** (Boulder, Colorado) is cultivating black soldier flies, which eat food waste. The flies are fed to chickens. “This feed is currently in development at Black Cat Farm, where we are running a full efficacy trial with heritage broiler chickens.” It was founded by Philip Taylor

Website: http://www.madagriculture.org/

**MadHouse Vinegar Co**. (North Bend, Ohio) uses “byproducts from area breweries, coffee roasters, candy makers, and more.”

Website: https://www.goodvinegar.com/

Tags: Breweries, Coffee, Upcycled Products

**MagMeal** is an animal feed made from fly larvae reared on food waste. It targets “the early life stages of poultry development, as we do fingerlings in aquaculture and the first shrimp growth periods.” It is made by AgriProtein (qv) in Capetown, South Africa. The company also makes MagOil (qv) and MagSoil.

Website: http://agriprotein.com/our-products/

**MagOil** “is a nutty smelling, meaty tasting oil extracted from our larvae. It is very similar in make up to linseed oil and contains natural lauric acid. It is ideal for inclusion in layer chicken diets, fish pellet mixes and for all kinds of pet foods.” It is made by AgriProtein (qv) in Capetown, South Africa. The company also makes MagMeal (qv) and MagSoil.

Website: http://agriprotein.com/our-products/

**Manguifer** See Genius Food

**Mash Tun Cracker**s (New Zealand) has a relationship with Kapiti’s Tuatara Brewery to make high fiber, high protein, enhanced mineral and vitamin, sprouted and roasted wholegrain crackers. Their motto: “The future of food will have reclaimed grain in it.” Their slogan is “Reclaim the Grain.”

Website: https://www.mashtun.co.nz/

**MATR** (New York City area) “found a new way to bring mushrooms to market - by growing Real Food on Real Food. After coffee grounds and beer grains have lived their first lives, we give them a second life - turning what was waste into Fresh, Delicious Locally-Grown Produce, containing the whole process in the New York Metropolitan Area.”

Website: https://matr.site/team-1-1

Tags: Coffee, Grains, Upcycled

**Matriark Foods** (Portland, Maine) “purchases surplus vegetables from local farmers who want to see the food they grow and the labor they put into it go toward feeding the communities.” It makes “concentrated purees that can be used for spreads, dips, sauces, and soup bases.” These “healthy, delicious, low sodium vegetable products” are distributed to “schools, hospitals, food banks and other foodservice.” It was founded by Anna Hammond in 2018.

Website: https://www.matriarkfoods.com/

Tags: Upcycled Products

**Mi Terro** (City of Industry, Los Angeles area, California) is a “biotechnology company that reengineers leftover milk into sustainable fibers that can replace plastic in the fashion, medical and packaging industries.” It creates “sustainable and durable flexible packaging materials.” It works “with farmers and food companies to upcycle their surplus and inedible spoiled milk.” It repurposes “milk waste into premium textile fiber.Incredibly soft and durable. Its milk fiber “has been made into high-quality and ultra comfortable shirts, underwear, and face mask.” It “turns trashed milk into fashionable T-shirts.”

Website: https://www.miterro.com/

Tags: Clothing, Milk, Upcycled Products

**Misfit Foods** (Washington, DC) “started by making juice and selling it in DC, NYC, and Philadelphia. Three years later, we’re excited to move beyond juice and launch Misfit Foods, a platform of delicious products made from supply chain inefficiencies.

Website: https://misfitoddsquad.com/about

**Mizuiro, Inc** (Shinmachi, Japan) makes Oyasai Crayons which “are a plant-based coloring option made from food waste...” “solid rice bran wax and liquid rice bran oil, which are both by-products of the rice polishing process.”

Website: https://mizuiroinc.com/

Tags: Japan, Upcycled Products

**MontaMonta** (Haggerston, UK) uses waste coffee to makea Grapefruit + Lemongrass Scrub. It was founded in 2015 by Montague Ashley-Craig.

Website: https://www.montamonta.com/

Morrison, Oliver. “Potato Grower Starts Upcycling Unwanted Spuds to Pioneer ‘High Grade’ Plant Protein Alternative.” Food Navigator, May 3, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/05/03/Potato-grower-starts-upcycling-unwanted-spuds-to-pioneer-high-grade-plant-protein-alternative?

Tags: Potatoes, Upcycled Products

Morrison, Oliver. “Protein from Waste: a Sustainable Solution with Consumer Appeal?” June 24, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/06/24/Protein-from-waste-a-sustainable-solution-with-consumer-appeal#

Tags: Upcycling

**Mycorena AB** (Göteborg, Sweden) makes “Promyc, which is already being tested as a protein ingredient in several commercial vegan products sold in Scandinavia. With the ultimate aim of replacing animal-based protein, the sustainable ingredient is developed by upcycling food waste in industrial processing such as bread dough from bakeries.” It also makes mycoprotein, which “is a form of single-cell protein, also known as fungal protein, derived from fungi for human consumption.” The company was launched in 2017.

Website: https://mycorena.com

Tags: Sweden, Upcycling

**Natural Products, Inc.** (Grinnell, Iowa) “offers steamed chickpea flour (CP 100-S), which is 18% protein. The proprietary steaming process removes the beany flavor that would be found in a raw product.”

https://www.npisoy.com/2017/05/18/steamed-chickpea-flour/

**Nature Preserve** (Copenhagen, Denmark) “is a biotech company that explores how to re-engineer food waste into a range of food, health, and cosmetic products. We minimize waste and maximize people’s access to healthy products.” It “has been exploring the upcycled fruit and vegetable market since its inception in 2018. Now, this startup has received backing from Food-X, the pioneering and most active food innovation accelerator in the world.” Its CEO is Anantha Peramuna as of April 16, 2020.

Website: https://www.naturepreserve.co/

Neo, Pearly. “‘Perfect Fit’: South Korean Food Upcycling Firm’s Carbon-claimable Flour Alternative Opens New Avenues to Hit Nation’s 2050 Net Zero Goals.” Food Navigator-Asia, June 7, 2021. Retrieved at https://www.foodnavigator-asia.com/Article/2021/06/07/Perfect-fit-South-Korean-food-upcycling-firm-s-carbon-claimable-flour-alternative-opens-new-avenues-to-hit-nation-s-2050-net-zero-goals

Tags: Beer, Upcycled Products, South Korea

**NetZero** (Lino Lakes, Minnesota) “has four projects: processing egg shell waste from egg producers into calcium carbonate (using the shell) and collagen protein (using the shell membrane) for animal and human consumption, turning spent grain into flour, processing juice pulp into an ingredient to use in other food products, and processing compostable food waste into a soil amendment.” It has partnered with Tattersall Distilling (qv) and Modist Brewing (qv) to convert spent grains into organic whole wheat flour. “Netzro uses proprietary technology to dry out and recover 500 pounds of grain per hour. Once packaged, the course grain is shelf stable and can be milled into flour to use in baking.” The company now sells “pancake and flour mixes in 2 pound bags for $5 each.” It is “working to harness the grain’s excess water, which could be used to make low-carb, low-alcohol beer or tea.” It was launched in 2014.

Website: https://www.netzro.org/

**New England Naturals** (Providence, Rhode Island) makes granola “from pre-consumer waste — including damaged raw materials, waste due to mechanical error or packaging failure, or waste generated when changing recipes.” Its CEO and President is Chuck Marble as of June 11, 2021.

Website: http://www.newenglandnaturalscompany.com/

Tags: Upcycled Products

**Nolan Meats** (Queensland, Australia) “operates the Southern Hemisphere’s largest fully-automated meat chilling and distribution system at its processing facility near Gympie in southern Queensland. The company’s $20 million investment in the latest-generation automated freezing, storage, retrieval and palletising technologies has improved its cold chain security by minimising handling and by optimising trimming, inventory management, and cold storage to keep products as fresh as possible and ready for distribution to domestic and international markets.” [Source: Commonwealth]

Website: nolan.com.au/our-story/our-story.aspx

**Nouravant** is a product made by Renmatix (qv) that is “made from upcycled maple fiber. It is used for emulsification and shelf life extension — two sought-after qualities for CPG manufacturers in products including baked goods.” The “plant-based Nouravant isn’t subject to price and supply volatility as animal-based ingredients, so it could save food makers 25% to 50% by using it instead of conventional ingredients, like using Nouravant to replace eggs in cookies.”

Website: https://renmatix.com/products/announcements/renmatixs-plant-based-ingredient-nouravant-delivers-cost-savings-for-the-clean-eating-market

**NutraBerry** (Seattle) is converts berry seeds into flours and oils, which have several applications in healthy foods, cosmetics and personal care products. It was cofounded in 2011 by David Wishnick.

Website: http://nutraberryinc.com/

**O-Town Kitchen** (Utah) is a “company makes jams and jellies, focusing on unique flavors such as mango habanero, apple cinnamon, blueberry and white chocolate pear. The jams are sold online and in boutiques, coffee shops and farmers markets, from Logan to the Salt Lake area.” It was launched in May 2015.

Website: http://www.otownkitchen.com/

**O.Vine** (Israel) is “spring water infused with ‘spirit of wine.’ O.Vine utilized leftovers from winemaking from the Golan Heights Winery into a beverage that touts ‘an intoxicating aroma and refreshing taste.’” It is made by Wine Water Ltd. (qv).

Website: http://www.winewater.com/

**Oddbox** (South London) is a social enterprise that distributes surplus fruit and vegetables. It “helps farmers earn an income from their whole crop. Much of the produce that is wasted never even leaves the farm gate because of high cosmetic expectations set by retailers” It aims “to provide an outlet for the ‘imperfect’ produce and a little extra in their back pockets.” It was launched by Emilie Vanpoperinghe and Deepak Ravindran as Tasty Misfits in 2016, but changed its name to Oddbox in January 2017. In 2021, it rebranded itself, in part by “distributing recipe suggestions from Oddbox suppliers and customers in each box” and informing customers by sending them a “personalised impact report showing how many kilograms of fruit and veg they have stopped from going to landfill through using the service.”

Website: https://www.oddbox.co.uk/

**Ooze Drinks** (London) buys fruit and vegetables “that do not meet supermarkets’ cosmetic standards and turns them into juices.” It notes that “By saving produce, we are also reducing the amount of carbon dioxide being emitted in the air.”

Website: https://www.oozedrinks.co.uk/

**Optiat** (Dulwich, UK) is the name of a product made from coffee grounds. Its name is an acronym for “One Person’s Trash Is Another’s Treasure.” It was created n December 2015 by UpCircle Beauty (qv).

Website: https://www.optiat.co.uk/

**Orange Fiber** (Italy) “is an Italian company made up of equal parts innovation and elegance. We create exquisite sustainable fabrics from citrus juice by-products that would otherwise be thrown away, representing hundreds of thousands of tons of precious resources.” Specifically it uses orange peels and transforms them “into a soft and silky fabric, ideal for clothes... suited to Italian tradition of high-quality fabrics and high fashion.” Iorange Fiber fabrics have been employed by Salvatore Ferragamo’s fashion house.

Website: http://orangefiber.it/en/

**OrganoComp** (Sweden) is a biocomposite “made of wheat bran and biofibers from food waste, including orange peels and shrimp shells.” OrganoClick uses it for making organic burial coffins and other products.

Website:http://www.organoclick.com/products/fiber-composites-paper-products/

**Outcast Foods** (Dartmouth and/or Halifax, Nova Scotia, Canada) works “with farms, grocers, food distributors and brokers to take any food products that can’t be sold but are still usable. These are processed into powders that are upcycled” for use natural health products, meat alternatives, pet food and cosmetics.” It upcycles food to create “micronutrient-rich protein shakes, super greens and supplements that are vegan, gluten-free and full of flavour.” It was co-founded by T. J. Giliardi who is the CMO as of May 20, 2021. Dr. Darren Burke is the CEO as of May 13, 2020. In 2021 “recorded a whopping 3,872% in year-on-year online sales growth, which they attribute to increasing consumer interest in reducing food waste and shopping with sustainability in mind.” For a podcast interview with T. J. Giliardi go to: https://www.justinereichman.com/podcast-episodes/lisa-johnson-and-tj-galiardi

Website: https://outcastfoods.com/

**OverLekker** (Netherlands), a project of Hutten in corporation with supermarket chain Plus, makes products, such as tomato sauce and soup, from discarded fruit and vegetables. Their slogan is “More taste, less waste.”

Website: http://barstensvol.nl

**Ovtene** (Marion, Massachusetts) “products wrap, bend, and fold just like your traditional paper or plastic packaging...but are 100% recyclable and postpone spoilage.”

Website: http://www.ovtene.com/

**Pairish** is a food waste intervention solution. Its “line of pickling and smoothie making mixes works in unison with an ingredient management app to allows at-home-chefs and foodies alike to take control of their eco-footprint and reinvent their otherwise unloved leftover fruits and veggies into exciting new products. Pairish works to change consumer attitudes and behaviors, creating a manageable solution and empowering users to enjoy doing good.”

Website: https://www.sophia-rowland.com/pairish

**Parblex** is an eco-friendly bioplastic made from potato waste by Chip[s] Board (qv) that is “recommended for fastenings, buttons and accessories in the apparel world.” It is biodegradable.

Website: https://www.chipsboard.com/materials/

Parks, Shoshi. “9 Bay Area Food Companies Whose Upcycled Treats Are Battling Food Waste.” 7x7, July 13, 2020. Retrieved at https://www.7x7.com/9-bay-area-companies-battling-food-waste-2646377999.html

**Peats Soil & Garden Supplies** (South Australian) “has developed the BiobiN®, a scalable, on-site organic waste management system that processes food waste into compost. Peats Soil currently collects food waste from hotels, restaurants, supermarkets, schools and offices, as well as food processors and manufacturers around Australia. BiobiN®’s process the waste into an organic material that provides a valuable source of nutrients, carbon and organic matter that can be added to compost, soil conditioners and biofuels.” [Source: Commonwealth]

Website: peatssoil.com.au/about-peats/

**Pennotec** (based in Y-Ffôr near Pwllheli in Gwynedd, Wales, UK) is a technology firm that has developed “technology for gently decomposing food waste using industrial biotechnology processes – using fermentation and natural enzymes – in a way that preserves the valuable products in the by-product streams.” It “has started the manufacture of its own product, a natural water clarifier extracted from waste shells from seafood processing for use in filter systems for swimming pools and hydrotherapy.”

Website: https://pennotec.com/

Pfoutz, Arianne. “Upcycled Food: NETZRO among Trailblazers Converting Food Waste into Nutritious, Marketable Products.” The Organic & Non-GMO Report, May 14, 2021. Retrieved at https://non-gmoreport.com/articles/upcycled-food-netzro-among-trailblazers-converting-food-waste-into-nutritious-marketable-products/

Tags: Upcycled Products

**Phénix** (France) is a French company certified B Corp that is “pioneering waste reduction and a circular economy. It is “fighting food waste with a brand, Les gueules cassées (“Broken Faces”), selling fruit and vegetables with surface imperfections at cut-rate prices in supermarkets.” It uses “a number of different approaches. These approaches include selling food through a mobile app, donating it to charities, reusing items where possible and converting excess food into animal feed.” It” partners with a variety of businesses including large food retailers, local businesses, producers, manufacturers, wholesalers and event organisers to offer different solutions to each party, depending on whether they need more food or less.” It was co-founded in Paris in 2014 by Baptiste Corval and Jean Moreau. It also operates in Spain, Denmark, Belgium, Italy, Portugal and Spain. See also Phenix --Danmark

Website: https://wearephenix.com/

Tags: Distributes Excess Food, France, Upcycled

**Phenix --Danmark** (Copenhagen) “offers a wide range of services in order to implement concrete actions for the repurposing of end of life products.” It “plays a structuring role by developing partnerships and innovation projects related to food waste. The company is extending its model and developing a capacity for coordination vis-à-vis the other actors in the ecosystem in order to reduce waste at the source.” Since 2017, the company “has been working with Zéro-Gâchisto make full use of products that are close to their sell-by date on retailers’ shelves.” It was co-founded in Paris in 2014 by Baptiste Corval and Jean Moreau. It “was launched in Hong Kong in February 2021, in partnership with the members-only designer fashion flash sale firm OnTheList.”

Website: http://danmark.wearephenix.com/en/

Tags: Denmark, Hong Kpng, Upcycled

**Pinekazi** (Kenya) makes the first eco-friendly shoes and bags using the fibers from pineapple leaves to weave fabric.

Website: https://pinekazi.myshopify.com/

**Piñatex** (Philippines) is a strong and flexible leather-like material being created from pineapple leaf fibres in the Philippines and used to make everything from shoes to furniture.” It is “a by-product of the pineapple harvest, thus no extra water, fertilizers or pesticides are required.” It was created by by Dr Carmen Hijosa. The “clothing company Hugo Boss has a range of footwear made from Pinatex.” It is produced by Ananas Anam.

Website: http://www.ananas-anam.com/pinatex/

**Pisner** (Denmark) is a beer made by theDanish microbrewery Nørrebro Bryghus. It is made from urine collected from urinals at Northern Europe’s largest music festival that is used to fertilize fields of malting barley. The microbrewery made only 60,000 bottles of Pisner beer.

Website: http://www.noerrebrobryghus.dk/en

**Planetarians** (Palo Alto, California) is an ingredient tech company, upcycling by-products and solid food waste into high-protein high fiber ingredients.” They use defatted sunflower seeds, and converts them into a high-protein, high-fiber” snacks. The company was founded by Aleh Manchuliantsau. Products include Protein Chips.

Website: https://www.planetarians.com/

**Portland Pet Food Company** (Portland, Oregon) “uses spent grain to make dog biscuits.”

Website: https://portlandpetfoodcompany.com/pages/dog-biscuits

**Practical Innovation Ltd** (Israel-based) “initiates and accelerates new products for food and food ingredient companies. This approach is not just practical for companies in terms of getting rid of waste, conserving resources and reducing costs, but it also minimizes the eco-footprint while decreasing true waste.” It advised a winery to make O.vine (qv).

Website: http://www.practicalinnovation.co.il/

**PrimaFi Cocoa** is a “sugar alternative made from finely ground discarded cocoa shells...” It “is ideal for chocolate products and has no adverse sensory impact on the final product. This eco-friendly product is available in both light and dark powders for milk and dark chocolate products. Moreover, PrimaFi Cocoa is reported to improve gut health, as it boasts dietary fiber that has been shown to have well-established health benefits including digestive wellbeing.” It is produced by Healy Group based in Dublin, Ireland.

Website: https://healy-group.com/

**Pro-Enrich, The** (EU) is a “project a partnership between 16 partners across seven EU member states, is looking to address some of the techno-economic challenges of adding value to food processing waste. The project is backed by funding from the Bio Based Industries Joint Undertaking under the European Union’s Horizon 2020 research and innovation programme. It is looking at specific ways to produce cost effective functional proteins and bio-active ingredients from different agricultural crop residues for a variety of industrial applications in food, cosmetics, pet food and adhesives... There are 13 companies involved in the project, including Tate and Lyle and Mars, which looking at more environmentally friendly ways of breaking down these residues into different products using a combination of mechanical processing and enzymes. The project is developing a flexible biorefinery approach, with the intention of being able to process a range of agricultural residues derived from the production of rapeseed meal, olives, tomatoes and citrus fruit.”

Website: https://www.pro-enrich.eu/

**ProFloc** (Glendale, Colorado) is a high protein animal and fish feed made by Nutrinsic. It upcycles waste water from the MillerCoors. It “is a sustainable, single cell protein produced from food and beverage nutrients that would otherwise be lost.”

Website: www.nutrinsic.com/

**Protein Crisps.** See ¡Yappah!

**PurePlus**+ (Los Angeles, California) “uses juice pulp and second tier produce to create a nutritious plant-based powder that food companies can add to their products.” It “is created from upcycled fruits and vegetables to create a plant-based powder for companies to add to their products to replace filler at a lower cost and with a nutrient boost. PurePlus+ will make perishable fruits and vegetables last 3 years longer while using 100% clean and renewable energy in the process.” It was co-founded by Amy Keller.

Website: https://pureplus.us/

**Quorn Foods** (Stokesley, Middlesbrough, UK) “is a meat substitute product originating in the UK and sold primarily in Europe, but is available in 14 countries. Quorn is sold as both a cooking ingredient and as the meat substitute used in a range of prepackaged meals.” The company “has committed to a set of ambitious milestones to tackle the UK’s food waste mountain, as part of WRAP (qv). Its CEO is Marco Bertacca.

Website: https://www.quorn.co.uk/

Tags: Upcycling

**The Real Dill** (Denver, Colorado) is a pickle company that “created a Bloody Mary mix out of the cucumber water used in making their popular pickles. Today, the mix is more well-known than the pickles – and the company has an even smaller environmental footprint.”

Website: https://therealdill.com/

**Real Food Bar** (Austin, Texas based) is a snack startup that “is debuting plant-based protein bars made with upcycled ingredients. The company transforms surplus vegetables into powdered ingredients for the bars. Real Food Bar incorporates upcycled kale, sweet potato and cauliflower, plus pea protein, cashew butter, tapioca fiber, agave syrup, coconut oil, pea protein crisps, sunflower oil, sea salt, vanilla extract and sunflower lecithin.”

Website: https://realfoodbar.com/

Tags: Upcycled Products

**Real Good Stuff Co.** (Chicago-based) makes “cold-pressed juice company turns its extra juice pulp into fruit-and-vegetable filled popsicles. One combines apples, lemons, cucumbers, and spinach; another makes use of extra beets, ginger, and carrots. The company also uses leftover pulp to make dog treats.”

Website: https://realgoodstuffco.com/

**reBlend** (Denver, Colorado)offers a series of smoothie shots, from a Frose’ pop to a Blueberry Matcha Buzz, as well as smoothie cubes. The cubes can be tossed into a blender with a liquid of your choice to make a quick and easy smoothie.” It sources “discarded produce from manufacturers and farmers to create its smoothies. In one example, reBLEND has partnered with a national vegetable processor that produces thousands of pounds of cauliflower where the stems are not being used. ReBlend takes the stems and purees them for use in its smoothies.” It was launched by Kathryn Bernell.

Website: https://reblend.co/

**RecuperAle** (Italy) is a “beer is produced at the Sereni Agrarian Technical Institute, home of Vale la Pena, which has a brewery where the prisoners of Rebibbia, under daily freedom, go to learn the production techniques: they make bread crusts to make them stale...” It is a project of EquoEvento, an association that aims to remedy the waste of food during events and catering.” and “Vale la Pena, a social inclusion project conceived and managed by Semi di Libertà Onlus, a craft brewery where people in external penal execution, coming from the Roman prison of Rebibbia, are trained and included in the beer chain...”

Website: https://www.recuperale.it/collections/all

**Reduced** (Copenhagen, Denmark based) is a startup that “creates food products from upcycled produce with a focus on deep and intense umami flavors. In less than a year, they have taken four products to market and obtained a noticeable distribution in Danish retail. The young company has created a supply chain of upcycled produce by collaborating with major Danish food and agriculture companies. Most importantly, Reduced has created a unique process of making flavor enhancers from upcycled animal protein ready to scale. The organic and clean label flavor enhancers generate a significant rise in umami when added to foods. It could be a gamechanger in the $160 billion global market of soups, sauces and condiments.” Article about it at: https://www.eu-startups.com/2021/07/foodtech-startup-reduced-raises-a-e385k-to-create-high-quality-food-products-made-from-organic-surplus-produce/

Website: ???

Tags: Denmark, Upcycled Products

**ReGrained** (San Francisco) is a startup that collects spent grain discarded by beer brewers and converts it into granola bars. Other “ingredients, such as almonds and puffed quinoa, are sourced from environmentally responsible producers, some of them organic...” “Each of the company’s bars uses its upcycled SuperGrain+ flour as the main ingredient. The company then crafted flavors around them to highlight certain functionalities. The immunity bar, for instance, contains manuka honey and turmeric. And the energy bar has not only coffee but the fruit, which Kurzrock says is a byproduct of productionIts SuperGrain+ is used in many products.” Dan Kurzrock is co-founder and CEO as of October 2018.

Website: https://www.regrained.com/

**RE-Harvest** (Seoul, Seoul-t'ukpyolsi, South Korea) is the “first food-upcycling company in Korea, currently upcycling by-products from beer and shikhye (Korean traditional drink). In essence, RE-harvest developed new kind of flour from by-products to close the loop in the F&B industry. RE-harvest currently manufactures B2C food products in convenient meal replacement sectorsuch as granola bar, granola cereal, puffs, and etc. For B2B food products, RE-harvest manufactures pasta, pizza dough, rice cake and etc.”

Website: www.reharvest.net

Tags: Beer, South Korea, Upcycled Products,

**Rejuce** (East London, UK) makes juices from ugly fruit and wonky vegetables. It has “a network of distributors and suppliers to save fruit and vegetable waste from farms in the UK.” It was launched by Tom Fletcher in 2012.

Website: http://www.rejuce.co.uk/

**Render Foods** (San Francisco-based) is a company that makes commercial products from food that would be typically wasted. It typically works in cooperation with other businesses and “celebrated chefs.” Its products include Byner (qv), State Bird Crunch (qv), and Weyla (qv), “a beverage that blends whey from Soroma creamery with fruits, herbs, and botanicals; and Bryner, a savory drink mix made with upcycled pickle brine that could be used to make a Bloody Mary. Partnering with chefs from San Francisco’s State Bird Provisions, the company recreated a snack that the chefs make for themselves in the restaurant kitchen to utilize the leftover quinoa.”

Website: http://www.renderfood.com

Tags: Upcycled

**Renewal Mill** (Oakland, California) is “a public benefit corporation that reduces food waste by transforming fiber-rich scraps from food processing operations into flour that can be sold wholesale.” It manufactures “a protein-rich flour made from dried okara (the soybean pulp left over after making tofu and soy milk.” It’s motto is “Reducing food waste through creativity.” It was launched in 2016 by Yale University students Sumit Kadakia and Claire Schlemme. “Their first product, FiberPro, is a flour blend that creates products with white flour taste and whole wheat nutrition.” The company “seeks to reduce food waste by transforming such byproducts as pistachio shells, potato peels and olive pits into nutritious, functional ingredients.” It has joined with Tia Lupita (qv) to produce an “upcycled” tortilla.

Websites: http://yei.yale.edu/renewal-mill and http://www.renewalmill.com/

**Renmatix** (King of Prussia, Pennsylvania) “is a global technology licensor enabling the low-cost production of cellulosic sugars from non-food biomass serving chemical and fuels markets. The company’s proprietary Plantrose® process challenges conventional sugar economics by cheaply converting cellulosic biomass – from wood waste to agricultural residue – into useful, cost-effective sugars.” It makes Nouravant (qv) from upcycled maple fiber. In December 2019 it announced a project with Cargill to “explore new approaches for upcycling plant materials into functional food ingredients. They will use a proprietary water-based technology from Renmatix called the Plantrose Process and Cargill’s preferred feedstocks to develop alternatives for emulsifiers and hydrocolloids.”

Website: https://renmatix.com/

**Repurposed Pod** (Lancaster, Pennsylvania, and Cerecita, Ecuador) repurposes cacao fruit to make “Cacao Juice.” and other products. It was founded in 2014.

Webaite: https://repurposedpod.com/

**Rescued Relish** (Philadelphia) is a variable condiment made from excess produce that would otherwise have been thrown out. It is “modeled on a Pennsylvania Dutch chowchow recipe — a tangy mix of sweet, spicy and sour flavors” It was created by a partnership between the Drexel Food Lab and Philabundance, a Philadelphia anti-hunger organization launched in 1984. Rescued Relish was test-marketed, but it did not survive. Philabundance used the idea to start a brand called Abundantly Good (qv) and the Food Lab received a grant to launch Surplus Food R&D Center (qv). which takes “foods and food byproducts that are often discarded as waste and develops them into safe, healthy, cost-effective and actionable products that an entrepreneur, social enterprise, or established food company could take to market.

Website: https://www.facebook.com/Rescued-Relish-1405104099506175/

**ReToast** (University of Minnesota) makes cookies that are a “good source of fiber” that are upcycled from “surplus toasted bread flour and two types of brewer's spent grains (barley & Kernza).” Products include Cinnamon Spice ReToast, Pumpkin Spice ReToast, and Mocha ReToast.

Website: https://sites.google.com/umn.edu/retoast-umn/home

Tags: Beer, Cookies, Upcycled Products

**Revive Eco** (Scotland) is a “company that creates a range of environmentally friendly products from used coffee grounds.” It is “working on the extraction of valuable biomass oil from the used coffee.... The oils are an effective alternative to palm oil which is currently imported into the UK. Most palm oil is produced in an extremely unsustainable way that accounts for millions of tonnes of carbon emissions annually.”

Website: http://revive-eco.com/

**RIND Snacks** (New York-based) makes the skin-on fruit snacks. The brand “has retail distribution across 300 of the largest natural and specialty markets in the U.S., where customers have embraced the brand’s tangy, chewy and nutritiously dense whole-fruit snacks that are powered by the peel.” Their Variety Pack consists of “thinly sliced fruits leave the peel on, creating much less waste. Somehow, once the peel is dehydrated, it becomes soft, chewy, and totally edible. (Plus, the rind contains tons of nutrients, notably fiber, which can help your digestive system operate smoothly.) The brand’s mixtures show that the dried fruit category has definitely evolved from traditional boxed raisins and prunes: They include fruits that aren’t easy to find dried, like watermelon, strawberries, peaches, cantaloupe, persimmons, and kiwi.” It “launched in the dehydrated snack category in 2018 with its chewy “skin-on superfruit” product made from fruit surplus that would have otherwise been wasted. The company highlights that its “once sleepy category” is forecasted to grow at an 8.4 percent CAGR through 2025.”

Website: https://www.rindsnacks.com/

**Ripe Revival** (Greenville, N.C.) “is an innovative food brand on a mission to reduce waste and feed those in need. Its nutrient-dense protein gummies are crafted utilizing proprietary extraction technology, providing a profitable solution for farmers’ excess produce. Its products are packed with purpose, maximizing the potential of fruits and vegetables through nutritious, clean and fun foods.” It was founded by Will Kornegay and Laura Hearn in July 2019.

Website: https://www.riperevivalmarket.com/

**Rotten Fruit Box** collects and freeze-dries surplus fruit and creates snacks “with the same nutritional value as fresh fruit. They then offer it in subscription boxes or one-time purchases.”

Website: https://therottenfruitbox.com/

**Rubies in the Rubble** (London) is a food brand that uses surplus fruit and vegetables from farmers and markets to make condiments, such as relishes, jams, chutneys. Its mission is “to encourage people to waste less, treasure their resources and live more sustainably.” They “want to save the planet one jar at a time by providing a delicious & practical solution to food waste.” It “makes mayonnaise with aquafaba, a chickpea liquid alternative to eggs that is usually thrown out. They report that they have saved upwards of 135,000 kg of fruits and vegetables” as of September 24, 2020. It was founded by Jenny Costa in 2011.

Website: https://rubiesintherubble.com/pages/why-we-are

**Rumi X Core** (Hong Kong) makes yoga wear from upcycled “coffee grounds and recycled plastic bottles into polyester yarn for its line of fitness gear.” [Description: Sustainable Brands, June 30, 2017]

Website: https://rumixfeelgood.com/

**Sachi** (Singapore) is soy “beverage that is brewed from soy (tofu) whey, using SinFooTech’s (qv) patented fermentation technology.” It is”a light yellow-coloured beverage with an alcohol content of seven per cent and a tinge of fruity flavour.” It is a product of a new startup, SinFooTech, which spun off from the National University of Singapore in 2018. “is applying for relevant licenses so that it can conduct experiments at bigger volumes, and hopefully launch the product by the end of the year.” See also Sachi in alcoholic beverage category.

Website: http://sinfootech.com/

**Sagamiya Foods** (Japan) is using data from the Japan Weather Association to predict sales, which are affected by temperature. Reducing surplus production will slice annual costs by about 10 million yen ($92,500)Sagamiya Foods is using data from the Japan Weather Association to predict sales, which are affected by temperature. Reducing surplus production will slice annual costs by about 10 million yen ($92,500).”

Website: https://www.japantimes.co.jp

**Salt & Straw** (Portland, Oregon, Los Angeles, and San Francisco) is a small-batch ice cream store that released “a new series of flavors crafted exclusively from food wastage to save thousands of ponds of food in a month.” It takes “food that would normally be thrown out because its lumpy or may be mishappen and turning it into tasty and delicious ice cream.” [Description: Nav Singh] Its President & CEO is Kim Malek as of August 17, 2020.

Website: http://saltandstraw.com/

**Sanivation** (East Africa) is a social enterprise that “installs ‘blue box’ plastic toilet containers in customers’ homes for free, then charges a monthly fee of 700 Kenya shillings ($6.78) to collect the waste. The excrement is then heated to kill dangerous bacteria and turned it into (odour-less) charcoal balls, sold in supermarkets under the brand Eco Flame... This means less trees are felled to cook food for Kenya’s 44 million people, who are rapidly depleting its forests by illegal settlements, logging and charcoal production.” [Lazareva, Inna. December 21, 2017]

Website: http://www.sanivation.com

**Scoop Durham** (Durham, England) is a Durham University “student-run, non-for-profit, zero waste shop offering all your plastic-free essential dried foods (i.e. grains, spices, rice, dried fruit, tea, coffee, etc.) by weight and at low prices.”

Website: https://www.facebook.com/scoopdurham/

**Scraps Frozen Food** (Brooklyn-based) is a frozen pizza company that “upcycles ingredients like broccoli leaves, excess or bruised basil leaves and imperfectly shaped peppers to make sauces for their pizzas.”

Website: https://www.eatscraps.com/

Tags: Pizza, Upcycled Products

**SecondsFirst** (Warren, Rhode Island) “sells fish cakes made from ‘ugly’ produce and “underappreciated” seafood, like skate wing and dogfish. Lamb, who had previously volunteered with a local agriculture group, was surprised by the amount of produce farmers plowed into the ground or fed to pigs, given increasing consumer demand for healthy, local food. For solutions, she turned to a classic New England recipe — which she now sells to nursing homes, soup kitchens and schools.” It converts locally-sourced imperfect produce and under-appreciated seafood, such as skate wing and dogfish, from local fisherman that would otherwise go to waste to make and sell fish cakes. It was started by Erika Lamb in 2016.

Website: http://www.eatsecondsfirst.com

**Shameless Pets** “connects with farmers and food processors to source eatable, safe, and nutritious food that would otherwise go to waste.” It claims that “every 12 bags of Shameless dog treats saves 1lb of food from going to waste.”

Website: https://shamelesspets.com/

**SinFooTech** (Singapore) is a food tech company that upcycles “soy whey food waste into an alcoholic beverage, Sachi.” whichis expected to be launched in 2020. It was launched by Jian Yong and Jonathan Ng in 2016.

Website: http://sinfootech.com/about/

**Sir Kensington’s** (New York based) is a condiment company that is “using liquid from chickpeas that would have been tossed out during hummus production to make Fabanaise (qv), a vegan mayonnaise.”

Website: https://www.sirkensingtons.com/product/vegan-mayo

Tags: Upcycled Products

**Sly Fox Brewing’s Circle of Progress Pale Ale** (Pennsylvania)“uses locally-grown malt fertilized with composted food scraps sourced from grocery chain Wegmans.” [Newman, Kara, May 14, 2018]

Website: http://slyfoxbeer.com/#beer

**SnackFutures** is a non-profit venture hub of Mondelez International that is “focused on reducing food waste.” Its “CaPao Fruit Bites features parts of the cacaofruit that are traditionally discarded after cocoa beans are extracted for chocolate production. Dirt Kitchen Snacks is a line of air-dried crisps made from vegetables that normally become on-farm waste due to surplus, ripeness or bruising.” It was launched in 2018.

Website: https://www.snackfutures.com/

Tags: Upcycling Products

**Snact** (UK) a line of snacks made from surplus ingredients that would have been tossed out. Their products include fruit jerky “made of dried blended fruit that’s bursting with natural flavours.” It was launched by Ilana Taub and Michael Midge-Dixon in 2015.

Website: http://www.snact.co.uk/

**Socially Conscious Beer** (Long Island, New York) “aims to partner with local breweries to bring awareness to community issues and those in need. Nothing Wasted, our first event, supports Island Harvest (qv) and Rescuing Leftover Cuisine (qv). Island Harvest provides assistance to Long Islanders who are food insecure, while Rescuing Leftover Cuisine (qv) rescues wasted food and donates in to homeless shelters.”

Website: http://sociallyconsciousbeer.com

**Sophie’s Bionutrients** (Singapore based) uses “Sustainable Urban Protein technologies to upcycle industrial food waste and grow food-grade protein with minimal space, energy, water, and time.” It uses “microalgae and patent pending technologies to develop 100% plant-based & sustainable alternatives protein for food industry.” It “re-uses items like spent grains from breweries and okara from tofu makers and molasses from sugar refineries in its algae production process.”

Website: https://sophiesbionutrients.com/

Tags: Singapore, Upcycled Products

Southey, Frloa. “What Could an Upcycled Food Certification Standard Look Like?” FoodNavigator.com, November 24, 2020. Retrieved at https://www.foodnavigator.com/Article/2020/11/24/What-could-an-upcycled-food-certification-standard-look-like

Tags: Upcycled

Southey, Flora. “Are Fruit Seeds the 'New Nuts'? Meet the Start-up Upcycling Fruit Kernels into Oil, Flour, and Alt Milk.” FoodNavigator.com, May 14, 2021. Retrieved at

Tags: Austria, Fruit, Upcycled Products

**SparCs** (New York) is an initiative launched by Baldor Specialty Foods “to combat America’s food waste crisis.” The company believes “that positive change can only come from within our industry. It reduced “organic waste in our facility to zero by the end of 2016.” It partners “with food reclamation organizations like City Harvest (qv) and Food Bank of New York who tend to be less picky about cosmetically blemished produce.” It is “preparing to launch a proprietary vegetable blend that transforms scraps and trim from our processing facility into a nutrient-dense powder for soups, smoothies, baked goods and more.”

Website: https://www.baldorfood.com/SparCs

**Spare Fruit** (London, Kent, UK) buys surplus fruit from small British farms and converts them into fruit crisps. It “started selling snack products in local cafes made from surplus fruit gathered from our local market and allotments in St Albans. They now work “with small farms that struggle to deal with their surplus would enable us to transform more surplus produce, and in doing so help them become more sustainable both economically and environmentally - whilst feeding the consciousness of businesses and consumers on a much larger scale.” Its “profits go back into ensuring we can transform more surplus produce into more delicious products and crucially to raise more awareness of food waste in the process.” It was founded by Ben Whitehead in the summer of 2016.

Website: http://www.sparefruit.com/

**Spare Food Co** (San Francisco based and/or New York City based) “uses culinary innovation to create new products and processes that use leftover food and food scraps to design new meals and menus—the company also wants to redefine what is commonly called food waste to change the way food professionals see, think, plan, and cook with these resources.” It was founded in 2018 by Adam Kaye and Jeremy Kaye.

Website: www.SpareFood.com

**Starseeds** (UK) mixes “used coffee grounds with recycled polyester to create yoga garments that are said to draw moisture away from the body and absorb odour.” [Description Rivera, Lizzie, May 5, 2017]

Website: https://starseeds.eu/

**State Bird Crunch** (San Francisco) is snackable bits of puffed quinoa/sunflower/sesame nuggets. It was created by Render (qv) and San Francisco’s State Bird Provisions, who used to crisp up of quinoa leftovers with nuts and seeds used as a topping.

Website: https://renderfood.com/collections/state-bird-seed

**Stillgood Inc.** (Montreal, Canada) or Still Good “is a company that upcycles juice pulp and spent grains by turning them into tasty bars, snacks, cookies and other treats.” It was launched by Jonathan Rodrigue who “is the former business development director of Moisson Montreal, the largest food bank in Canada.” He “chose to focus on pulp and grains because he was looking for a way to upcycle items that were not yet being used.”

Website: https://stillgoodfoods.ca/

**Strong Food** (Los Angeles) is a “social enterprise purchases imperfect produce that would otherwise be discarded, to manufacture healthy products we then sell.” Its latest “venture is apple & beet chips. Not only are they crunchy and delicious, they create great paying jobs with full benefits.” It was created by L.A. Kitchen (qv).

Website: http://www.lakitchen.org/strong-food/

**SunOpta** (Mississauga, Ontario, Canada) focuses “on value-added grains and fruit based product offerings.”

Website: http://www.sunopta.com/

**Superfrau** (Massachusetts) upcycles surplus whey. “a calcium-rich by-product of the cheese and yoghurt making process that often goes discarded, and makes the ingredient more palatable by blending it with fruit juice.” It was launched by Melissa Martinelli and Michael Hagauer.

Website: https://www.drinksuperfrau.com/

**Sweet Benin** (Benin, West Africa) works “with TechnoSevre to create cashew apple juice. Only ten percent of the 127,005,864 kg of cashew apples are processed in Benin every year, contributing to massive amounts of food waste. In 2018, the company produced 180,000 bottles of cashew apple juice and is working to help cashew farmers supplement their off-season income.”

Website: https://www.technoserve.org/blog/sweet-benin-a-new-value-chain-for-a-better-future-in-benin/

**Takay Foods LLC** (Ecuador) upcycles “fruits, freezing them at peak nutrition right next to farms in the most biodiverse region of the world and combining them with nutritious superfoods.” They create “meal-replacement blends combining wholesome tropical fruits that can be added to milk and blended into Smoothies or served as Ice Cream. The company developed the Upscale Nutrition System.

Website: https://www.takayblends.com

**Take Two Foods** (Portland, Oregon) is an “upcycled foods company creating second chances for people and the planet.” Its Take Two Barleymilk is the “first plant-milk to utilize an upcycled ingredient: spent grain.” It “upcycles approximately one pound of spent grain per bottle.”

Website: https://www.taketwofoods.com/

Tags: Milk, Upcycled Products

**Tarac Technologies** (South Australia) “is working with the South Australian Research and Development Institute to trial grape marc, the seeds and skins leftover from wine production, as food for farmed abalone. Research is being undertaken to measure the impact of this feed on abalone growth rates, its fortification to heat stress, and its cost effectiveness. If successful, the company will investigate domestic and international markets for abalone feed and other suitable fish varieties. Tarac Technologies also use grape marc as an input into other value added products such as stock feed, grape seed extract and soil improvers.” [Source: Commonwealth]

Website: tarac.com.au/products/agriculture/brentons-agri-blog/grape-marc-proves-a-superfood-for-abalone

**Tasty Misfits**. See Oddbox.

**Tempeh Minced Meat** (Giessen, Netherlands) is vegetable minced meat is partly made from the upcycled leftover materials is a product of Schouten Europe. The of Schouten’s tempeh products. Schouten’s Tempeh Minced Meat is partially made from the upcycled leftover materials of Schouten’s tempeh products.”

Website: https://www.schoutenfood.com/news/tempeh-mince-made-of-by-products/

Tags: Netherlands, Upcycled Products

**Tia Lupita** (San Francisco area) is a Mexican food brand that produces an upcycled tortillas made from organic okara flour, tofu and soy milk production, with nopal cactus and cassava. This is a joint project with Renewal Mill (qv).

Website: https://tialupitafoods.com/

Totaro, Romina. “In the Future of the Alimentary Industry, Food Waste Will Be Transformed into Objects.” Domus, February 1, 2021. Retrieved at https://www.domusweb.it/en/design/2021/02/01/the-potential-of-food-waste-reuse-in-the-alimentary-industry.html

Tags: Brazil, Iceland, Plastic, Upcycled Products

**Treasure8** (Treasure Island, San Francisco) “has developed is a drying machine that can fully dehydrate fruits, vegetables, and fungi without stripping them of their nutrients in around in an hour.” It addresses “two global challenges; food waste and food insecurity, with one systemic solution; a pipeline to capture and convert a fraction of the 1.3 billion metric tons of global food waste from CPG companies, and agriculture into cost-reduced ingredients & products to be sold by ourselves and others.” Then we convert consistent food waste streams into safe, traceable ingredients & products for human and/or pet food consumption, energy or soils. ncorporating food waste streams, and other sustainably-sourced ingredients, our product development lab creates nutrient-dense products to be sold by ourselves, global CPG’s, and others. Its Ground Rules (qv) “chips are made solely of organic beets, apples, and sweet potatoes.” It also makes One Smart Cookie “that are composed of 25% dehydrated vegetables.” Its “main food drying system, SAUNA, is a new form of dehydration built with a grant from the California Energy Commission along with the U.S. Department of Agriculture (USDA) and University of California, Davis.” It was founded founder by Timothy Childs in 2012. In 2020 it “partnered with Shameless Pets to reduce the environmental impact of pet food by creating upcycled pet treats.” “Partnering with London-based PA Consulting, Treasure8 is expanding operations into Europe. The startup already has an office in Amsterdam. Now, it is eyeing the entire continent.” Its co-leaders are Timothy Childs and Derk Hendriksen (as of September 25, 2020).

Website: https://www.treasure8.com/

**TrendiTech Inc.** (Burnaby, British Columbia, Canada) launched a project Biotrim, which is a “mobile processing unit that turns misfit or excess food ingredients into a shelf-stable product.” Their “mobile units go directly to the source, farms, fisheries, and food facilities to help them upcycle their food waste into Bioflakes, a shelf-stable, nutrient-dense ingredient. Bioflakes are easy to store, transport, and use in a variety of foods, pharmaceuticals, and product applications.” The company was formerly called Trendy Vending Inc.

Website: https://trendi.com/

Tags: Canada, Upcycled Products

**Tŷ Syml** (UK) converts “unused (and naturally abundant and replenished) seaweed on his local beaches, shaping it into lampshades. He then moved on to mycelium, which he is developing for interiors and construction because of its hybrid nature that can absorb waste during the growing process. The waste he uses to ‘feed’ the mycelium includes spent grains from the beer brewing...” It was founded by Adam Davies.

Website: https://tysyml.co.uk/work

**Uglies** (Womelsdorf, Pennsylvania) are potato chips manufacturer by Dieffenbach’s Potato Chips Inc. The chips are produced from potatoes with minor imperfections. Its slogan is “Reducing Waste & Saving You Money.”

Website: http://www.dieffenbachs.com/

**UglyFood** (Singapore) is a food waste management company that “diverts the fresh produce away from the incineration plants and the landfill by transforming them into healthy and delectable food products.” It’s vision is to “accelerate the minimization of the impact of food wastage on the rapidly deteriorating health of our planet and the reduction of food-related poor health outcomes.” It’s founder was Pei Shan.

Website: https://www.uglyfood.com.sg/

**UpCircle Beauty** (Dulwich, UK) is “a skincare brand inspired” by coffee waste. It collects waste coffee beans from cafés and makes them coffee-infused face and body scrubs. One of its products is Optiat (qv).

Website: https://upcirclebeauty.com/

**Upcycled Grain Project** (Wellington, New Zealand) “takes the leftover grain from the brewing process and upcycles it with other natural ingredients to produce a range of delicious and nutritious snacks, such as bites, breakfast bars, and crackers.”It was launched in “2020 by Rutherford & Meyer, a fruit paste producer, the project is highlighting ways to use 100 percent natural ingredients while increasing sustainably produced products in stores.”

Website: https://upcycledgrainproject.com/

Tags: Grain, New Zealand, Upcycled

**Urban Forage** (Minneapolis, Minnesota) is a winery and cider house that crowdsourced fruit, flowers and honey as well as locally sourced fresh juice, to produce quality hard cider, honey mead and fruit wines.” It “is working to prevent food waste by sourcing apples from trees in local residents’ yards.” It was founded by Jeff Zeitler.

Website: http://urbanforagewinery.com/

**Valnux** (Valparaíso, Chile) transforms walnut shells into a biodegradable plastic.”

Website: https://valnux.cl/

**Vegea Textile Project** (Rovereto, Italy) “is a start-up developing and engineering technologies and processes based on biomass and in particular on the valorization of agroindusry by-products by fostering the use of renewable sources in alternative to fossil sources.” It “makes leather from grape marc (the skins, stalks and seeds discarded in the winemaking process).”

Website: https://www.vegeacompany.com/en/project/vegeatextileproject/

**Veles** (New York area based) is an all-purpose household spray cleaner of which 97% of its ingredients are derived from food waste. It was released by Ambrosia (qv) in February 2020.

Website: https://veles.com/

**Ventura Spirits** (Ventura, California) uses “the natural and agricultural bounty of California’s central coast to hand-craft novel and delicious spirits.” such ass vodka. Some are made from wonky fruit, such as strawberries, and other “are unexplored or underutilized” inputs. It was launched in 2011.

Website: http://venturaspirits.com/

**Verum Ingredients** (Brazil) is specialized in “botanical ingredients - fruits and veggies. The company strengthens the supply chains for known ingredients, builds new supply chains for emerging ingredients and runs its own R&D projects to validate functional claims for new, upcycled ingredients derived from large-scale crops.”

Website: https://verumingredients.com/

Tags: Brazil, Upcycled, Vegetables

**Waste Not** (UK) are juices made from “apples, beetroot, strawberries and watermelons that fail to meet produce specification.” It was announced by Tesco in April 2018. The juices are produced by Tesco’s produce suppliers G’s and the Spanish fruit grower AMC.

Website: https://wastenot.co.uk/

**Weyla** is a sparkling, non-alcoholic beverage made from fruit juices, spices, and whey recycled from artisanal, American dairies to give it body and complexity. Ready-to-drink and delicious as is or use it as a mixer in your next cocktail or mocktail. Available in 3 flavors: Cranberry Ginger Hibiscus, Strawberry Fennel Tarragon, and Blueberry Juniper Orange. It is a collaboration Render and Cortney Burns.

Website: https://renderfood.com/pages/whats-next

**White Moustache** (Brooklyn-based) is a yogurt company that “uses surplus fruit and whey, a byproduct of yogurt production that is often tossed, to make probiotic tonics and frozen yogurt probiotic pops.”

Website: https://whitemoustache.com/

Tags: Upcycled Products

**Wine Water Ltd.** (Israeli-based) makes O.vine (qv), a water infused with the leftovers from the Golan Heights Winery.

Website: www.winewater.com

**WISErg** (Redmond, Washington state) is a for-profit company that “produces fertilizer, mainly through food waste such as meats and produce sourced from grocery stores and restaurants. Its clients use the company’s Harvester, which grinds food waste into a slurry that retains more than 90 percent of the nutrients versus 40 percent from traditional composting. The machine even provides actionable data to WISErg customers, such as the types and amounts of waste being ingested to help guide future purchasing decisions. WISErg then collects the stabilized stew of food waste and processes it in a liquid fertilizer, which is certified for use on organic farms.” It CEO as of November 13, 2019 was Andy Thomas. It was acquired by North Carolina company, Plant Response, in April 2021. See also WISErg Harvester machine.

Website: https://wiserg.com/

**Wize Monkey** (Vancouver, Canada) uses leaves from the coffee tree to make coffee tea. It offers a few flavor, such as Earl Grey, Jasmine, and Mango Party. The company was launched in November 2014. It won the Best New Product at the 2015 World Tea Expo, and it currently sells its products to customers in more than 35 countries.

Website: https://www.wizemonkey.com

Tags: Canada, Coffee, Upcycled

**Wonky Vegetables** (Leicester, UK) is a business that purchases wonky vegetable and creates vegetable box with seasonal vegetables delivered to customer’s door every week. For every delivery, they make charitable donations and they deliver “any surplus to charity reduces the amount of waste we create as a business, helps feed the hungry and also maintains the quantities of vegetables we promised to you lovely people.”

Website: http://www.wonkyvegboxes.co.uk/about

**WTRMLN** (New York) produced by World Waters, acquires “discarded melons”– watermelons discarded because of a blemish and converts them into juice. It was financially supported by Beyoncé.

Website: https://wtrmlnwtr.com/

**Xilinat** (Mexico) aims “to sweeten life for everyone by fermenting all the parts of corn plant that aren’t eat– into into xylitol, using yeast, a sugar substitute. Their product looks and tastes like sugar, is safe for diabetics, low in calories and protects teeth against cavities.”

Website: www.xilinat.com

**Yamazaki Baking** (Japan) “is producing more pastries with creams and jams made from misshapen fruit that cannot be sold at stores.”

Website: https://www.yamazakipan.co.jp/english/

**¡Yappah!** (US) was a brand launched by Tyson Innovation Lab “to help fight food waste through a unique chef-driven lens.” As of May 31, 2018, its products included “PROTEIN CRISPS, a chef-composed snack crafted from rescued ingredients.” They are “made with discarded carrots, celery and its own upcycled chicken breast trim” and spent grain from Molson Coors. Its four flavors are from rescued veggie puree: 1) Chicken Carrot- Curry Flavored; 2) Chicken Celery- Mojo Flavored; and from rescued spent grain, 3) Chicken IPA White Cheddar, and 4) Chicken- Shandy Beer Flavored. **In October 16, 2019 Tyson quit making its Yappah brand**, announcing that “the product did not offer the viability that would enable continued investment."

Website: https://www.yappah.com

**Yespers** (Netherlands) is “a Dutch company envisioning ways to create a socially and environmentally just food system. Yespers uses orphaned bananas or visibly damaged fruits sourced from developing countries for their spreads.” It operates in Netherlands, Germany and Austria.

Website: https://yespers.com/

Tags: Bananas, Recycled Products

Yu, Douglas. “Upcycled Dried Snacks Company RIND Closes $6.1 Million Series A Led By Valor Siren Ventures.” Forbes, June 15, 2021. Retrieved at https://www.forbes.com/sites/douglasyu/2021/06/15/upcycled-food-company-rind-snacks-closes-61-million-series-a-round-led-by-valor-siren-ventures/?sh=372322231caf

Tags: Upcycled Products

Restaurants, Cafes, Popups, Chefs, Services, Catering

**18th Room** (New York City) has a “no impact” cocktail program that uses spent citrus rinds and others “leftovers” that traditionally would have been wasted are later incorporated into cocktails.

Website: https://www.the18throom.com/

**Africola** (Adelaide, Australia) collaborated with other restaurants to create a food rescue program “through OzHarvest (qv), and put on a meal for which people can pay what they can afford.” It is called Share or Shared Plates (qv).

Website: https://www.adelaidenow.com.au/lifestyle/food/dinebydonation-dinners-in-adelaide-aim-to-reduce-food-waste-and-feed-the-less-fortunate/news-story/91f5149ff8461dc18e31d5c00ec64bb6

**Café Surplus** (Bristol, UK) is a popup café “serving food made from ingredients that would otherwise go to waste. “It serves a “vegan buffet will be sourced using surplus food collected from local shops, markets and supermarkets.” It opened June 7, 2018. It is a program of “Cafe Connect, a social enterprise that serves healthy, sustainably sourced food, hosts community events and supports (local) charities http://cafe-connect.co.uk”

Website: https://www.facebook.com/CafeSurplus/

**Club Pelicano** (Montreal, Canada) is a “swimming pool-themed bar” where the staff has reportedly has “figured out a way to get four or five products out of one fruit.”

[Source: Forester, Tim. “The Montreal Bars Using Food Scraps to Create Cocktails,”]

Website: https://www.clubpelicano.com/

**Culinary Misfits Café** (Berlin, Germany) uses ugly produce that doesn’t fit conventional cosmetic standards in their vegetarian dishes. It was launched as a catering company by Lea Brumsack and Tanja Krakowski in 2012; the café opened in July 2014.

Website: http://www.culinarymisfits.de/en/misfits/

**De Clique** (Utrecht, Netherlands) is a startup that “intends to save a million kilos of raw materials at the restaurant and company-level catering.” It was founded by Anja Cheriakova in 2019.

Website: https://declique.nl/

**EAT Café** --Everyone At the Table– (Philadelphia) is a nonprofit, pay-what-you-can café that nourishes, educates, and unites community in a welcoming environment. The café is a collaboration among the center for hunger-free communities and the Center for Hospitality and Sport Management at Drexel University, Vetri Community Partnership and the greater West Philadelphia community. It closed in April 2019.

Website: http://www.eatcafe.org

**Everybody Eats** (Huddersfield, UK ) is a popup operation that took place during the month of Ramadan in 2017 and 2018. It was launched by Rapper Zeeno Shortz. It is described by Shortz in a video: https://www.youtube.com/watch?v=zcgr2pe6rDw

Website: http://en.brinkwire.com/371790/restaurants-urged-to-support-everybody-eats-project-to-help-the-homeless/

**Fresh Thinking Café, The** (London) is a popup café launched by Jamie Oliver that served food “inspired by the most frequently wasted food products in the UK. Among these ingredients, which were selected based on public suggestion, are bread, bagged salad, and fresh vegetables; the ingredients for each dish will be sourced from surplus food from local suppliers wherever possible. The menu also includes two vegan dishes: a spiced roasted cauliflower, and for dessert a vegan chocolate mousse with nut brittle.” It is a program of Hotpoint.

Website: https://www.hotpoint.co.uk/Pages/Fresh-Thinking-Roadshow

**Get Chef’s** (Amsterdam, Netherlands) “develops smart online tools for companies to realise the food that goes waste. Get Chef’s works in collaboration with charities to reduce food waste and thereby prevent food shortages.” It was founded by Bruce Westeneng in 2016.

Website: http://www.getchefs.nl/

**GiantLeaps** (Amsterdam, Netherlands) “provides details per dish on the menu or via an analysis of the products that are purchased. The startup provides clear graphics and numbers using Life Cycle Assessment and provides an insight into those products that contribute the most. With this solution, restaurants can measure progress and implement climate-friendly measures too.” It was founded by Laura Heerema in 2017.

Website: https://www.giantleaps.nl/

**Loco’l** (Los Angeles and Oakland, California) is a small fast food chain launched by chefs Roy Choi and Daniel Patterson in 2015. They keep prices competitive by implementing a zero waste model using “every food scrap, putting vegetable peelings, ends, and non-choice cuts of meat into tamales fillings instead of throwing them away.” Common ingredients are “used across recipes in order to encourage reuse and complete use of kitchen supplies.” [Description Sigrid Wright]

Website: http://www.welocol.com/

Malefors, Christopher, Ingrid Strid, Per Anders Hansson, and Mattias Eriksson. “Potential for Using Guest Attendance Forecasting in Swedish Public Catering to Reduce Overcatering.” Sustainable Production and Consumption (August 26, 2020). https://doi.org/10.1016/j.spc.2020.08.008 Retrieved at https://www.sciencedirect.com/science/article/pii/S2352550920304747

**RedFarm** (New York City) is a Chinese-inspired restaurant in which Shawn Chen head bartender reuses citrus zest and coffee grounds.

Website: https://www.redfarmnyc.com/

**Refettorio Ambrosiano** (Milan) opened during the five months of Milan’s Expo “Feed the Planet; Energy for Life.” chef Massimo Bottura invited over 60 world-class guest chefs, among which Mario Batali, Alain Ducasse, Gastón Acurio, and René Redzepi, to visit the Refettorio and share their ideas and recipes so to work with re-purposed ingredients from potato peels to day old bread.” The Refettorio served “15 tons of food waste were transformed into delicious, healthy and seasonal meals that provided lunch for neighboring children and evening meals for the numerous homeless shelters in the area. Fortunately, the Refettorio Ambrosiano project does not end there. Under the governance of Caritas Ambrosiana, it continues to run a community kitchen for nearby homeless shelters, cooking with a daily supply of supermarket waste.” A documentary was filmed about the Refettorio by Massimo Bottura. “Theater for Life” (qv).

Website: http://www.foodforsoul.it/projects/refettorio-ambrosiano-milan/

**RefettoRio Gastromotiva** was launched by chef Massimo Bottura in Rio during the Olympic Games in 2016. It was located in the Lapa neighbohood of Rio de Janeiro. It served an estimated 20,000 meals from the 12 tons of surplus food from the Olympics that otherwise may have gone to waste. Restaurants in Rio also contributed leftover food. Refettorio Rio provided “educational programs about food wastage, cooking lessons and job training for young people from the favelas.” See also Gastromotiva.

Website: http://www.foodforsoul.it/projects/refettorio-rio/

**Refettorio Mérida** (Mérida, Mexico) is a project of Food for Soul (qv) and Fundación Palace, Palace Resorts’ philanthropic institution.” It offers “hospitality and dignity are offered to all through nutritious and beautiful meals made with surplus food... From Monday to Friday, a team of local volunteers will serve a delectable three-course lunch to guests in different situations of social vulnerability, including the homeless and isolated members of the community.” It opened in March 2020.

Website: https://www.foodforsoul.it/about-us/news-stories/news/merida-here-we-come

**RootShyft** (Denver, Colorado) performs an audit of the restaurant looking for the company’s expertise. RootShyft doesn’t just address food waste; it takes recycling, energy efficiency and communications into consideration as well.” It “currently work with some of Denver’s best restaurants, including Guard and Grace, Urban Farmer and Barolo Grill, helping them improve their triple bottom line — profit, planet, people — using a multi-faceted approach.”

Website: http://rootshyft.com/

**Rovi** (UK) is “Ottolenghi’s newest opening in Fitzrovia serves a menu with vegetables as the main focus, using fermentation and fire to flavour and cook. The restaurant recycles heat energy from the kitchen to heat the space. As well as reusing any left overs to create drinking and cooking vinegars, rich vegetable stocks and botanical cocktails. The ingredients are sustainably sourced with fruit and vegetables from an biodynamic farm in Sussex and a local London Co-operative, not to mention the dynamic and low intervention wine list sourced from small batch producers..” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]  
Website: https://www.ottolenghi.co.uk/rovi

**Silo** (Green Brighton, UK) is a zero waste restaurant that opened in 2014. All products are delivered “in re-useable crates, food grade jerry cans, pails, urns or containers.” All that isn’t consumed by customers “is fed into our aerobic digester which can generate up to 60kg of compost.” Its Old Tree brewery “creates fermented drinks using foraged and intercepted plants, herbs, vegetables and fruit...” “Preservation is paramount here, pickling, fermenting and creating everything on site from its wholest form, the ingredients speak for themselves. The restaurant is also affiliated with the botanical brewery Old Tree, which produces drinks made from fermented plants, herbs, vegetables and fruits.” [Source: Nyfeler, Morgane, and Poppy Roy. “Vogue’s Guide To The Best Zero-Waste Restaurants”]

Website: http://www.silobrighton.com/

**Sodexo** is a French food and facilities management company that has deployed food waste prevention programs at its 3,000 sites worldwide within the WasteWatch powered by Leanpath (qv) program (talk about a mouthful) captures food waste data in large-scale kitchens to give insight into exactly what is being wasted and why so that kitchen managers can take steps to reduce their overall waste. The company plans to roll out the program to all relevant Sodexo sites by 2025. In May 2018 it began partnering with the bio-cleantech company, Genecis Bioindustries (qv) to reduce food waste. See also Sodexo. “Food Waste Huddle Cards” (qv).

Website: https://us.sodexo.com/about-us/food-with-a-conscience/food-waste.html

**Soul Soup** (Lewes, UK) is a café that “was born out of a desire to fight food waste, promote low-impact lifestyles and make plant-based diets accessible to everyone.” It was founded by Maya Clark at the Unity Centre in September 2019.

Website: https://www.soulsoup.cafe/

**Spirit House** (Yandina, QLD, Australia) is a restaurant & cooking school where chef Aaron Tucker uses rejected native finger limes to “add taste, texture and colour to his creative Thai dishes.” Tucker “described the flavour as ‘like a citrus caviar’.”

Website: https://www.spirithouse.com.au/

**Taste, Not Waste** (London) was a pop-up café that was open only for one day I– April 24, 2019. It offered “a free lunch made from the top 20 ingredients most likely to end up in landfill. The café will be open for one day only, from noon until 3pm and there are seven dishes up for grabs.”

Website: https://www.facebook.com/tastenotwastecic/

**Tiny Leaf** (London) is a zero waste, vegetarian restaurant, serving food made from “surplus food stock, generously supplied by local food suppliers and supermarkets, farms, distributors, plant breeders and retailers.” It opened in April 2016.

Website: http://www.tinyleaflondon.com/#home

**Tiradito** (Montreal, Canada) is a “Peruvian-Japanese restaurant” where the staff has reportedly “figured out a way to get four or five products out of one fruit.”

[Source: Forester, Tim. “The Montreal Bars Using Food Scraps to Create Cocktails,”]

Website: http://www.tiraditomtl.com/english/

**Det Visionære Køkken** --The Visionary Kitchen– (Denmark) “is a local project, which aims to increase the focus on food waste. The kitchen receives discarded fruits, vegetables, and items, which have reached the best-before date, from local shops and supermarkets. These products are then used for the dinner cooked that evening. Usually 10 people participate in the dinner. Every dinner introduces new guests to the concept.”

Website: https://dvkhorsens.wordpress.com

**Waste is Gold** (Los Angeles) is “an anti-food waste ‘popup,’ featuring Los Angeles restaurants that have created dishes made out of food waste ingredients. Participating chefs are challenged to design a dish or repurpose an existing menu item and customers can order these items on the weekend of Nov 19th-21st for takeout and outdoor dining.”

Website: https://my.choco.com/wasteisgold/

Tags: Holidays, Popups, Restaurants

Services, Planning, Consulting, Management, RFID Companies

**AgroFresh Solutions Inc.** (Philadelphia-based) is a “leader in delivering innovative food preservation and waste reduction solutions for fresh produce. The company is empowering the food industry with Smarter Freshness™, a new range of integrated solutions designed to help growers, packers and retailers improve produce freshness and quality, reducing waste. AgroFresh’s solutions range from pre-harvest with Harvista™ and LandSpring™to its marquee SmartFresh Quality System, which includes SmartFresh (qv), AdvanStore™ and ActiMist™, working together to maintain the quality of stored produce. AgroFresh has a controlling interest in Tecnidex, a leading provider of post-harvest fungicides, waxes and biocides for the citrus market. Additionally, the company’s initial retail solution, RipeLock™, optimizes banana ripening for the benefit of retailers and consumers. AgroFresh has key products registered in over 45 countries, with approximately 3,000 direct customers and services over 25,000 storage rooms globally.” In 2018 it “launched the FreshCloud Predictive Screening (qv) solution that uses the study of gene expressions to predict fruits’ susceptibility to particular disorders in specific crop groups. By analyzing the gene expression of apples at harvest, predictive screening predicts the risk of disorder development in certain varieties.” Its CEO is Jordi Ferre as of January 16, 2020.

Website: https://agrofreshsolutionsinc.gcs-web.com/overview

Tags: Bananas, Food Preservation

**Approved Food** (UK) “is the largest online retailer of short dated and residual stock food and drinks. We want to be more than just an online retailer, we want to be as synonymous to online grocery as Google is to search and Facebook is to social networking. The majority of our stock is short-dated or past its best before date we are able to buy in large quantities and pass considerable savings on to our customers.” It was founded by food waste reduction campaigner Dan Cluderay in 2009. It sponsors the #PerfectlyGood campaign, which aims to end the confusion regarding date labeling of food.

Website: http://store.approvedfood.co.uk/perfectlygood

**Avery Dennison Corporation** (based in Glendale, California) is a technology company that offers Freshmarx (qv) “intelligent food industry solution, to include RFID deployments with categories aimed at improving food traceability and inventory management, as well as enabling food vending machines and unmanned stores.” See also Food Waste Tracker and WaveSafe tag.

Website: http://printers.averydennison.com/en/home.html

**BaxterStorey** (UK-based) “operates a food waste management programme across more than 900 sites, with plate waste, spoilage waste and production waste logged through a proprietary online system called Evolution. It estimates that it has cut food waste by 40% since rolling out the project four years ago, saving clients more than £2m in disposal costs.”

Website: http://baxterstorey.com

Tags: Management, Plate Waste

**Crisp** (New York city) is a technology company “developing software to support the global food industry. The Crisp Platform supports information flows within and across companies in the food value chain, enabling players in the industry to focus on their own specific tools and systems.” “tracks the supply all the way through the food industry chain.” It was “invented with the intention of reducing food waste, the pandemic generated a new use for it: anticipating food shortages of finished goods or scarcity of ingredients before a product was made.” Crisp was founded by Are Traasdahl.

Website: https://www.gocrisp.com/

**Food Waste Doctor** (London) “focuses on both consumer education and working with companies to support food waste programmes. The company works with various members of the food and packaging supply chain and local councils to support food waste reduction efforts. This work includes conducting research to identify current barriers and the best way forward to reducing food waste, producing educational programmes and identifying opportunities for the company stemming from food waste reduction” It is run by Dr Lilly Da Gama.

Website: https://thefoodwastedoctor.com/about/

**Food Waste Tracker** allows businesses to log and track “the root causes of food waste and provides data that can be analyzed to enhance reduction efforts and align business operations with community and environmental goals.” It was developed by Avery Dennison (qv). “The packaging and technology company has developed a range of RFID-based solutions aimed at the food industry under the Freshmarx (qv) solutions name..

Website: https://printers.averydennison.com/en/home/industry-solutions/food/freshmarx-food-waste-tracker.html

**Freshmarx** is a “suite of solutions” developed by Avery Dennison (qv) that includes “food labeling, food safety and compliance and RFID inventory management to help ensure food safety, increase efficiencies, save money, reduce waste and enhance the consumer experience. With restaurants, grocery and convenience stores at the core, Freshmarx solutions are purpose-built to solve challenges throughout the food supply chain.” See Food Waste Tracker (qv).

Website: http://printers.averydennison.com/en/home/industry-solutions/food.html

**Hungry Harvest.** See description in organization section.

**Kitchen CUT** “helps transform every element of an F&B business by putting the F&B team at the heart of the operation.”

Website: https://www.kitchencut.com/

**LeanPath** (based in Portland, Oregon) is a for-profit company formed by Andrew Shakman, Bill Leppo, and Stephen Rogers in 2004. Its services help track food waste “for food service organizations while turning a profit for the business. The initial goal was to help organizations with financial sustainability, which was later coupled with the goal for environmental sustainability and protecting Earth’s precious resources.” It has worked with more than 150 operations. Some kitchens that use it have cut waste by as much as 80 percent. It operates the Food Waste Focus Blog (qv) and it’s website offers several free downloadable booklets to reduce food waste. LeanPath designed the WasteWatch system for Sodexo (qv).

Website: https://us.sodexo.com/about-us/food-with-a-conscience/food-waste.html

Website: http://www.leanpath.com/

**LG Electronics** has a food management system “that allows consumers to check their fridge inventory and information about expiration dates straight from a smartphone, so people don’t forget what perishables they have.” [Description Navz Sangwan]

Website: http://www.lg.com/uk

**Mintscraps** (New York City) empowers “restaurants and food service businesses with the power of analytics to track and monitor food waste with the goal of reducing wasteful output and landfill disposal. By implementing new waste management solutions, restaurants and food service businesses can have a better understanding of their waste, uncover cost savings, and support sustainability initiatives. MintScraps started from humble beginnings at NYC’s BigApps 2013 competition. As one of the winners, we had the opportunity to partner with Mayor Bloomberg’s office to help power NYC’s Food Waste Challenge.”

Website: https://www.mintscraps.com/

**RFID-Based Food Wastes Management System** is a program developed by the Korea Environment Corporation to reduce food waste that “uses scales built into disposal bin, and RFID chips for recording amounts of waste generated by each user.”

Website: http://www.keco.or.kr/en/core/waste\_rfid/contentsid/1984/index.do

**RFIQ** is “makes use of the electromagnetic waves generated when an RFID tag powers up to capture data about the product to which the tag is attached. A machine learning model then analyzes that data to detect contaminants. This can be helpful both in store for inventory management and safety as well as at home, where consumers can better determine whether a product is still good rather than throwing it out.”

Website: https://www.media.mit.edu/projects/learning-food-quality-and-safety-using-wireless-stickers/overview/

**SmartFresh** (Philadelphia based) is a technology developed by AgroFresh Solutions (qv) that preserves the texture, firmness, taste and appearance of produce during storage, transportation and retail display.” Its active ingredient “1-methylcyclopropene (1-MCP), is similar to ethylene, a naturally occurring hormone that causes fruit to ripen. SmartFresh™ interacts with ethylene-sensitive sites in the fruit to manage its response to internal and external ethylene sources. This puts the ripening process “on hold” so that softening and over-ripening occur much more slowly.” SmartFresh was created in 2002.

https://www.agrofresh.com/technologies/smartfresh/

**Temp Tracker** is “a cloud-based application that allows stores and kitchens to monitor temperatures in storage environments to prevent inventory loss, optimize staff efficiency, and improve customer safety.”

Website: http://www.youngusa.com/mproducts/2/29.html

**Tenzo** (London-based) is a for-profit company with an “algorithm-based system that analyzes restaurant data in real time about sales, labor costs, customer feedback, and inventory. The idea is to provide restaurants with as much granular — and actionable — information as possible so the businesses can predict things like how many people to staff or how much food to order on a given week. In turn, managers have a better shot at avoiding things like high labor costs or unused food rotting in the kitchen.” It was co-founded by Adam Taylor and Christian Mouysset. [Source: Marston, Jennifer. “Tenzo Raises $1.8M to Curb Restaurant Food Waste with AI,”]

Website: https://www.gotenzo.com/

**VitalFields** (Germany, Poland and Estonia) is a management information system that provides a farm management system in Europe with over 200 000 hectares under management. Its software-based system records “everything that happens when food is grown in the field, from the time of sowing to the amount of fertiliser used.” Efficiency reduces wastage on farms. Its app can be downloaded from Google Play or iOS App Store.

Website: https://www.vitalfields.com/en

**WaveSafe** tag is “an RFID label that can withstand up to five minutes of heating in a 950-watt microwave oven.” It was developed by Avery Dennison (qv).

Website: https://rfid.averydennison.com/en/home/product-portfolio/search-by-industry-food/rfid-microwave-safe-solution.html

**Working on Waste** is a campaign launched by the Institute of Grocery Distribution (IGD) in the United Kingdom. As of 2016, the campaign has engaged with nearly 2 million people in the United Kingdom. “raising employee awareness of household food waste and sharing tips on how to reduce it.”

Website: http://www.igd.com/Initiatives/Working-on-Waste/

**Yume** (Melbourne, Australia-based) is a wholesale online platform that “creates a marketplace between suppliers with quality surplus produce and businesses who will use it.” The company was founded in 2014 by Katy Barfield and the app was launched in March 2016. “In December 2019, French waste management company Suez partnered with Australian food reselling platform Yume to establish a strategy for tackling commercial food waste. Suez has united with Yume to help promote responsible food production and consumption. The partnership will see Yume growing its infrastructure, and the company plans to expand its services across the industry... Yume has been successful in selling more than 1.35 kg of surplus food before its quality was lost. It works by providing a one-step solution to commercial entities who may have a surplus of food products and automatically redistributes this food to people wanting to buy food. A surplus may be due to several common scenarios such as deleted lines, food overproduction, bulk buying ingredients, by-products from food production, labeling errors on finished product goods, and items that may be close to their sell-by dates. Yume finds buyers for this food through its platform before the food spoils. The platform returned around AUD$5 million back to both farmers and manufacturers. More importantly, it has facilitated the movement of food toward those who need it, and away from the fate of disposal, therefore, reducing the carbon emissions and environmental impact related to food waste... Yume has emerged amidst several other large-scale food waste solutions. For example, five states in the US implemented a commercial food waste disposal ban in 2014. This limits how much food can be put in bins, forcing companies to find alternative solutions.” As of July 2020 “Yume has provided a new route to market for close to two million kgs of food returning over $6,000,000 to Australian businesses and farmers....One of the companies, Patties Foods, joined the war on waste and listed a surplus consignment of caramel slices. Yume identified a new avenue to market their caramel slices and sold the product to independent retailers and caterers all around Australia.” As of 2020, it “has more than 500 suppliers and 3000 buyers registered across Australia.”

Website: http://theyumeapp.com/

**Zume** (Mountain View, California) “connects restaurants and suppliers with real-time food consumption data and predictive analytics so they can adjust how they purchase. The start-up is actively growing its product, engineering and sales teams to amp up customer acquisition efforts.”

Website: https://www.linkedin.com/company/zumeinc/

Seafood/Shells

Cell Press. “From Hard to Soft: Making Sponges from Mussel Shells.” Phys. 0rg., November 5, 2020. Retrieved at https://phys.org/news/2020-11-hard-soft-sponges-mussel-shells.html

Tags: Shells, Upcycled

**Cruz Foam** (Santa Cruz, California) uses chitin to make surfboards. Chitin is “a biopolymer found in shrimp shells, into structural foams with an environmentally friendly process. Cruz Foam addresses both the front-end and back-end of a ‘green’ product by up-cycling chitin found in waste to create foam to replace petroleum-based foams.”

Website: https://www.cruzfoam.com/

**Sea Chips** (U.K.) are “salmon skin crisps, using the often wasted nutrient packed skin”... “from MSC-certified farms where salmon are fed without artificial ingredients in their feed.” They “currently comes in three flavors: lightly salted, salt and vinegar, and lime and chili. All of them are available in mid- to high-end retailers, such as Whole Foods, Fenwicks and Harrods stores across the U.K., as well as via Amazon.”

Website: http://sea-chips.co.uk/

**SmartCatch** (Woodside, California) is a company that “provides Sustainable Seafood Technologies to reduce by-catch waste, combat Illegal, Unregulated and Unreported (IUU) Fishing and promote global sustainable seafood markets.”

Website: http://smart-catch.com/

Seeds Upcycling

(See also Carob Seeds)

Southey, Flora. “Are Fruit Seeds the 'New Nuts'? Meet the Start-up Upcycling Fruit Kernels into Oil, Flour, and Alt Milk.” FoodNavigator.com, May 14, 2021. Retrieved at

Tags: Austria, Fruit, Upcycled Products

Sweet Potatoes Upcycling

**Spudsy** (Costa Mesa, California) is a female-owned startup “that makes sweet potato puff snacks that are certified non-GMO, vegan, gluten free, and sources ingredients in a way that reduces food waste.” Its “‘Save the Spud' mission helps reduce food waste by upcycling imperfect sweet potatoes to create its sweet potato flour.”

Website: https://spudsy.com/

Sweeteners from Food Waste

**Comet Bio** (Sarnia, Ontario, Canada) is a commercial-scale biorefinery that transforms “the way ingredients are made with a technology that converts agricultural leftovers into high-quality, sustainable ingredients. We have assembled a team of visionary entrepreneurs and investors with the expertise, leadership and know-how to bring sustainable ingredients to market at scale and capitalize on this transformational opportunity.” It upcycles farm waste into healthy sweeteners and supplements. It plans to launch the “Cadillac of fibers' in early 2022.”

Website: http://comet-bio.com

**D'vash Organics' Sweeteners (**Los Angeles, California**)** are made with dates and sweet potatoes.

Website: https://www.dvashorganics.com/

**Fooditive B.V.** (Rotterdam, Netherlands) is a startup that makes Fooditive Sweetener (qv), an alternative sweetner made with third-grade apples and pears “from local Dutch farmers, along with some fruit scraps, and extracts the natural fructose through a fermentation process. The final result is a calorie-free sweetener without many of the concerns of both sugar and other sugar substitutes.” It was founded in 2018 by Moayad Abushokhedim.

Website: https://www.fooditive.nl/

**Fooditive Sweetener** (Rotterdam, the Netherlands) is a zero-calorie sweetener made from apples and pears made by Fooditive (qv) .

Website: https://www.fooditive.nl/

**PrimaFi Cocoa** is the sweetener made by Healy Group that is a “sugar alternative made from finely ground discarded cocoa shells...” It “is ideal for chocolate products and has no adverse sensory impact on the final product. This eco-friendly product is available in both light and dark powders for milk and dark chocolate products. Moreover, PrimaFi Cocoa is reported to improve gut health, as it boasts dietary fiber that has been shown to have well-established health benefits including digestive wellbeing.”

Website: https://healy-group.com/

Tomato Products

**Food Fellows** (Spain) makes “several tomato-based products including soups, pasta sauces and ketchup.” It has launched an initiative with Dutch Harbor House, a salad-producing cooperatives in the Netherlands and Obeikan MDF, a packaging company specialized in medium density fiberboard. “to converting rejected food or surplus which has not been able to sell into high quality products for consumption and commercialization.”

Website: ???

Watermelon Rinds

Delaney, Alexis. “Pickling Watermelon Rinds for a Zero-Waste Gazpacho.” Video. Chowhound. Chow-To, September 11, 2019.

Website: https://www.youtube.com/watch?v=gqcSGhET4a4

Tags: Recipes, Video, Watermelon

Wheeler, Jen. “This Zero-Waste Gazpacho Is the Perfect Last Taste of Summer.” MSN Money, September 7, 2020. Retrieved at https://www.msn.com/en-us/foodanddrink/recipes/this-zero-waste-gazpacho-is-the-perfect-last-taste-of-summer/ar-AAH9cre?li=BBnb7Kw

Tags: Recipes, Watermelon

Ugly, Wonky, Imperfect Produce Ventures

**Almost Famous** is a product line of SunFed grocery store chain (headquartered in southern Arizona) that packages “cosmetically imperfect produce items that have the same freshness and flavor as the company’s No. 1-graded branded items.” Customers will catch a price break on the items.

Website: http://www.sunfed.net/

**Bad Apple Produce** (East Rutherford, New Jersey) reduces “waste in the supply chain for fresh fruits and veggies.**”** Subscribers can pick fruits and veggies from an online availability list of over 35 items, and their order is delivered to their doorstep. The ability to select every single item in the delivery distinguishes Bad Apple’s product from competitors, which tend to offer a more fixed selection of produce week to week. It was founded by Stefanie Katzman and Anya Ranganathan in December 2018.

Website: https://badappleproduce.com

**BRÜZD Foods** (Boston, Massachusetts) “is a start-up company tackling food waste. Their twist on the farm-to-table model rescues “ugly” or surplus fruits and veggies and delivers them directly to the doorstep of subscribers in Boston and Cambridge for less than retail price. Their innovative model invites consumers to connect with their food and support local farmers in a meaningful way.” It was founded in 2017 by Parker Hughes.

Website: https://bruzdfoods.com/

**Church Brothers Farms** (Salinas, California) has an Eco-Friendly line that sells “edible fresh produce items that is a by-product of current production/farming process OR not harvested and rotated back into the soil due to not meeting industry standards for cosmetic attributes.” It partners with The Compass Group’s program “Imperfectly Delicious Produce” product line, which helps to “build awareness with restaurant operators, chefs and consumers.”

Website: http://www.churchbrothers.com/eco-friendly

**COGZ** (London, UK) is an “agritech start-up has created an online marketplace to enable food and beverage manufacturers and processors to buy surplus produce directly from farmers and growers.” Its founder was Sean O’Keefe.

Website: https://www.cogz.co/

**Farmented Foods** (Bozeman, Montana) turns ugly vegetables into fermented food, such as kimchi, sauerkraut, pickled carrots and salsa.

Website: https://farmented.com/

**Field and Yield** (Wylie, Texas) is an app operated by Synergasia Health Technologies that “connects local suppliers with restaurants, grocers, distributors and other wholesale buyers.”

Website: https://www.fieldandyield.com/

**Flashfoodbox** (London, Ontario, and the Greater Toronto Area, Canada) is a box that “contains ugly or surplus produce (fruits and veggies) that are not good enough to be sold at a grocery store.” Boxes can be ordered through the app Flashfood (qv)

Website: https://www.flashfoodbox.ca/pages/faq

**Flashfoodbox** (Detroit) is a box that “contains about 15 pounds of surplus food including fruits, vegetables and protein, priced at about $45 per box. Producers, farmers and growers will provide the rescued fruits and vegetables – that is, products that grocers won’t sell for reasons such as an unpleasant or misshapen appearance – to be sold for the flashfoodbox.” Boxes can be ordered through the app Flashfood (qv). This is a program of Tyson Foods.

Website: https://www.flashfoodbox.com

**Fruta Feia** (Lisbon) --Ugly Fruit-- is “a co-op that collects and sells imperfect fruit at bargain prices.” It was founded in Lisbon, at Casa Independente by Isabel Soares in November 18, 2013. Since then it has rescued more than 140 tons of food.”

Website: http://www.frutafeia.pt/en

**Fruta Imperfeita** (São Polo, Brazil) aims “to reduce food waste through the spread of conscious consumption by acting as a connecting agent between producers and consumers.”

Website: https://frutaimperfeita.com.br/

**Good Use** (San Francisco-based, California) makes cold-pressed juices from the oddly shaped fruits and veggies often rejected at supermarkets. Some “juices are kept raw, while others are cold-pressured to increase shelf life.” It is made by Ugly Juice LLC.

Website: https://www.gooduse.com/

**Goodly Foods** (Vancouver, Canada) is a registered social enterprise that makes “food using surplus produce that would have otherwise gone to waste. Those slightly imperfect tomatoes, excess squash, oversupply of potatoes, beets and other hearty vegetables make excellent soups, stews and irresistibly nourishing meals.” It “began in 2013, when Goodly Co-founder and CEO Aart Schuurman Hess needed to figure out what to do with over 9,000 kilograms of bananas that were donated to the local food bank he was working for, all in one day. Given how quickly bananas spoil, the team decided to use part of the donation to create banana bread instead, with a much longer shelf-life and arguably much greater appeal. This sparked an idea of what more could be done with produce of other kinds.” It was founded in 2018.

Website: https://goodly.ca/

Tags: Bananas, Canada, Imperfect Produce

**Hy-Vee Inc**. (Midwest, US) is a grocery store chain, partnered with Robinson Fresh (qv) to create a line of Misfit produce in 242 grocery stores.

Website: www.hy-vee.com.

**I Am Perfect Food** (Barcelona, Spain) is a startup that “recovers food with imperfections – such as products that have damaged packaging, are close to the expiration or best before date, and so-called “ugly food” – and sells them at discount prices to reduce food waste and help you save money.”

Website: https://www.iamperfectfood.com/

**Imperfect Foods** (San Francisco, California) is a “home and office produce delivery service focused on providing affordable “ugly” fruits and vegetables to consumers. It was founded by Ben Simon. Customers can choose from a range of different produce boxes, each of which contain an assortment of fruits and vegetables, depending on what is in season. Each week, customers get their order delivered to their door or pick up from one of our pick-up sites across the Bay Area, supported agriculture that provides ‘imperfect’ produce.” It was founded in 2015. In 2017, Imperfect expanded its operations from the Bay Area to Los Angeles, Portland, Seattle, Chicago and Pittsburgh. It partners with community hunger organizations, such as Food Shift, the Alameda Food Bank, SF-Marin Food Bank, the Emeryville Community Assistance Program, LA Kitchen and Greater Chicago Food Depository. It opened operations in Baltimore in 2018 and in Washington, DC, and Cleveland in 2019; and Denver in 2021. Its CEO Evan Lutz reported that the company planed to expand the business “to 30 more cities over the next four years.” By 2020 it operated in 43 states. It’s CEO as of August 12, 2020 was Philip Behn. It has been criticize by Phat Beets Produce (qv). It “saw subscriptions increase by 40% in 2020" due to the pandemic. It has a partnership with Fancypants Baking Co. (qv)

Website: https://www.imperfectfoods.com/

**Imperfect Picks** (New South Wales, Australia) is a program of Harris Farm Markets that collects “fruit and vegetables that might not look perfect from the outside, but are as perfect as ever on the inside.” The campaign helps farmers, reduced wastage and save customers up to 50 percent of the cost. They report that this program helps sell more of the farmer’s crops and helps reduce food wastage.

Website: harrisfarm.com.au/blogs/campaigns/116554629-imperfect-picks

**Imperfect Produce** See Imperfect Foods

**Imperfectly Delicious Produce** (IDP) is a product line of the Compass Group and Church Brothers Farms. It was launched in May 2014. The “program fights food and water waste by “rescuing” or purchasing imperfect fruits and vegetables from growers and distributors—produce that might have languished in fields or been sent to composting or a landfill simply for not meeting an artificial standard of attractiveness. Seven Compass Group sectors already participate in the program across sixteen states, with another five states in the onboarding phase. IDP can be found in hospitals, corporate cafes, universities, senior living communities, and restaurants, and the benefits are universal to our partners, our business, and our customers.”

Website: http://www.compass-usa.com/imperfectly-delicious-produce-our-chefs-love-it/

**Les gueules cassees** (Ugly Mugs) is an anti-food waste brand/campaign promoting the idea that ugly produce was perfectly good food. It uses the symbol of ‘Ugly Mugs’ to inform customers that this produce is sold at a discount (at least 30 percent). One “cent of every purchase is donated to a solidarity fund to finance the positive actions of voluntary associations.” It was launched in 2014 in France, but it has expanded to other countries.

Website: http://www.lesgueulescassees.org/

Website (English): http://www.toogood-towaste.com

**Just Veg** (Queensland, Australia) is a brand of ready-to-eat cut carrots made from wonky carrots. It is produced by Kalfresh Vegetables — a farming, packing, processing and marketing business run by farmers.” They are sold in supermarkets throughout Queensland.

Website: https://www.justveg.com.au/

**Kromkommer** “Crooked Cucumber”(Netherlands) was created in 2014 “when two Business & Economics students, Jente and Lisanne, learned how much produce is thrown away each year because of irregular shapes, blemishes, even just for being too big or too small. The women launched a successful Kickstarter campaign that resulted in the production of a soup line that uses exclusively wonky vegetables.Kromkommer has held urban celebrations of imperfect produce, serving and selling thousands of kilograms of produce that would otherwise be thrown away, in an effort to educate people about these usefulness of these foods, despite their unusual appearance...” Website: “In January 2014 we started a crowdfunding campaign in order to make our dream come true: to bring the wonky veggies back to the consumer with our own product line. In two months 865 wonky lovers collected €31,765! And enough to start the production of our three wonky veggie soups. Beginning in May 2014 the first Dutch soup line made out of wonkies was a fact. Check the launch video here. As we speak the soup can be bought at over 50 stores throughout the country. Now that the soup line is on the market we are thinking of making new recipes and products in order to save more wonky veggies and fruits.”

Website: https://www.kromkommer.com/english/

Tags: Netherlands, Wonky Produce Ventures

**Misfits Market (**Philadelphia-based**)** is an e-commerce startup meal delivery service that ships ugly produce and other food to homes for up to 50 percent less than at the grocery store. Founder and CEO Abhi Ramesh “conceived the idea after hearing the statistics about food waste in America: 100 billion pounds a year, or about 1.5 pounds per person per day, gets tossed, adding up to $1 trillion in waste.” It “started as a subscription box that allowed folks to buy ugly or misshapen produce on the cheap each week. This produce would have been thrown out at the farm, before ever heading to a distributor or grocery store, because it usually goes to waste sitting on a grocery store shelf.” It expanded “its selection, which now includes chocolate, snacks, chips, coffee, herbs, grains, lentils, sauces and spices. Users can add these products to their usual weekly produce box on an à la carte basis, and they’re priced 20-25% below retail. These products are available to “add to box” once a week...” As of September 6, 2019, it delivers “to all zip codes in Pennsylvania, New York, New Jersey, Connecticut, Delaware, Massachusetts, Vermont, New Hampshire, Rhode Island, Maine, Ohio, West Virginia, Washington, DC, Virginia, Maryland, North Carolina, South Carolina, Illinois, Indiana, and Kentucky...” As of July 31, 2020, it had expanded its delivery service into “Arkansas, Mississippi and Louisiana.” and it had “plans to launch in Wisconsin, Minnesota, Iowa and Michigan.” See: https://www.waste360.com/business/misfit-produce-profitable-during-pandemic In 2020 it launched a project with Bobby Flay as it began operations in Salt Lake City moved westward, see: https://www.bizjournals.com/philadelphia/news/2020/10/26/misfits-market-bobby-flay-westward-expanion.html

Website: https://www.misfitsmarket.com/

**NaturaSì** (Venice, Italy) is a health food store that has launched a program called CosìperNatura that sells “fruit and vegetables that don’t meet food standards at 50% of the normal retail price.”

Website: https://www.facebook.com/NaturaSi.Venezia/

**Phat Beets Produce** –PBP– (San Francisco Bay area) “connects small farmers of color to urban communities through the creation of clinic based farmers markets, community free farm stands, youth market gardens, CSA’s, and community production kitchens.” In was founded in 2007 by Max Cadjiwho has criticized Imperfect Produce (qv) for undercutting PBP’s programs, which “had to cease its organic produce as medicine program (Rx Veggie Vouchers/Beet Bux) for children at the children’s hospital of Oakland...”

Website: https://www.phatbeetsproduce.org/our-vision/

**Preserve Farm Kitchens** (Petaluma, California) preserves “every scrap of produce it can find. Instead of mailing you the ugliest fruits and veggies, Preserve Farm Kitchens takes all of them and mixes them into a delicious array of preserves and cooking sauces.” It produces sauces, preserves and syrups.

Website: https://www.preservefarmkitchens.com/

Tags: Ugly Produce, Ugly Produce Ventures

**Robinson Fresh** (Eden Prairie, Minn.-based) is “ugly” produce line of C.H. Robinson Worldwide, Inc. It is one of the larger produce companies in the world, to offer its unique line of Misfits produce. It was adopted by Hy-Vee “in nearly all of its 242 grocery stores across eight Midwestern states” in 2017. They sells the line on average at a 30 percent discount.

Website: https://www.robinsonfresh.com/en-us/products/brands/misfits/

**Wonky Food Company, The** (Oxford, UK) works with farmers, suppliers and retailers to collect their imperfect and surplus fruit and vegetables and turns them into products, such as Chilli Tomato Relish, Hot Pepper & Lime Relish, and Tangy Onion Relish.

Website: https://www.wonkyfoodco.com/

**Ugly Company, The** (California) is a “snack retailer that aims to up-cycle physically imperfect, safe-to-eat produce into nutritious, natural fruit snacks.” It upcycles “imperfect” fruit into dried fruit snacks.” In 2020 it “prevented 142,866 pounds of fresh “ugly” fruit from making their way to the landfill last year.”

Website: https://theugly.company/

**Ugly Juice**. See Good Use.

**Ugly Pickle** (San Francisco, California) upcycles “irregular crops, surplus produce and vegetable offcuts from local farmers” to create pickles, spreads, and sauces. “rescues fruits and veggies headed for landfill and then upcycles them into dips, condiments and, of course, pickles. Try their roasted root hummus, King of Krauts (apple-beet-ginger sauerkraut), carrot top chimichurri, and spicy bread 'n' buttah pickles. These goodies, and others, are sold Saturdays at the Ferry Plaza Farmers Market, at Bi-Rite Market on Divisadero, and at Douglas in the Mission.” It was launched by Kayla Abe and David Murphy.

Website: https://www.eatuglypickle.com/

Vanilla, Waste

Gamillo, Elizabeth. “Plastic Waste Can Be Transformed into Vanilla Flavoring; Researchers Used Microbes to Convert Plastic Waste into the Chemical Additive.” Smithsonian, June 23, 2021. Retrieved at https://www.smithsonianmag.com/smart-news/plastic-waste-can-be-transformed-vanilla-flavoring-study-shows-180978046

Tags: Plastic, Vanilla

Watermelons, Rinds

Delaney, Alexis. “Pickling Watermelon Rinds for a Zero-Waste Gazpacho.” Video. Chowhound. Chow-To, September 11, 2019.

Website: https://www.youtube.com/watch?v=gqcSGhET4a4

Tags: Recipes, Video, Watermelon

Sustainable Brands. “This Startup is Giving Ugly Watermelons a Refreshing Purpose.” Sustainable Brands, January 13, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/startups/sustainable\_brands/startup\_giving\_ugly\_watermelons\_refreshing\_purpose

Tags: Products, Ugly, Watermelon

Wheeler, Jen. “This Zero-Waste Gazpacho Is the Perfect Last Taste of Summer.” MSN Money, September 7, 2020. Retrieved at https://www.msn.com/en-us/foodanddrink/recipes/this-zero-waste-gazpacho-is-the-perfect-last-taste-of-summer/ar-AAH9cre?li=BBnb7Kw

Tags: Recipes, Watermelon

Wine Products

Lim, Guan Lu. “Less Wine Waste: Swisse to Launch Products Containing Upcycled Grape Seed Extract in 2021.” Beverage Daily, June 2, 2020. Retrieved at https://www.beveragedaily.com/Article/2020/06/02/Less-wine-waste-Swisse-to-launch-products-containing-upcycled-grape-seed-extract-in-2021

9. Sample Food Waste and Zero Waste Blogs, Blog Posts, Newsletters, and Study Groups and Platforms

**222 Million Tons** Blog (see also 222 Million Tons app)

Website: https://222milliontons.com

**Beyond Food Waste** is a blog sharing best practice on how cities are tackling food waste. Researched and written by waste specialists, we cover a range of topics including food waste legislation, policies, collection and recycling programs, communications campaigns, community initiatives and more.

Website: https://beyondfoodwaste.com/about/

**FoodCloud Blog** is FoodCloud’s (qv) blog.

Website: http://food.cloud/blog/

**Food for Thoughtful Action**

Website: https://foodforthoughtfulaction.com/

**Food Tank Blog**

Website:

**Food Waste Focus Blog** LeanPath (qv)

Website: http://blog.leanpath.com/

FoodPrint. “The FoodPrint Guide to Reduce Food Waste.” FoodPrint, May 17, 2021. Retrieved at https://foodprint.org/blog/reduce-food-waste/

Tags: Blog Posts, Guides

**Going Zero Waste** is a blog launched by Kathryn Kellogg who provides tips “from large-scale tactics, like rejigging all of your kitchen utensils to being eco-friendly and going plastic-free when you shop, all the way down to bringing a handkerchief with you everywhere you go so that you’ll never need a tissue. She says people often don’t think enough about the cost of convenience.”

Website: https://www.goingzerowaste.com/

GrowNYC Blog. “GrowNYC's Food, Waste, and Climate Virtual Workshop Series: Part One.” GrowNYC Blog, October 14, 2020. Retrieved at https://www.grownyc.org/blog/grownycs-food-waste-and-climate-virtual-workshop-series-part-one-1016

Tags: Blogs, Climate Change

**International Food Loss and Food Waste Studies Group, The** (IFLFWSG) is a google group platform to permit members to “communicate which now features more than 100 researchers, practitioners and activists located around the world.”

Website: Foodwastestudies.com and foodwastestudies@googlegroups.com

Leary, Emily. “Opinion, Five Zero Food Waste Bloggers Who Are Killing It By Saving It.” Food Tank, December 2018. Retrieved at https://foodtank.com/news/2018/12/opinion-five-zero-food-waste-bloggers-you-should-know-about/

**Litterless** is a blog launched by Celia Ristow that is “about the utensils you need to achieve a zero waste status. With everything from reusable cloths, mesh produce bags, reusable ziplocs, and wooden dish brushes to menstrual cups, bamboo toothbrushes, sustainable makeup products, and compostable dental floss; Littlerless is a product guide for living the zero-waste life. She also provides a hub for eBook resources and local workshops.”

Website: https://www.litterless.com/

**RFH Harvest Blog** is a blog of Rotary First Harvest (qv)

Website: https://www.firstharvest.org/harvest-against-hunger/porttownsend/harvest-blog/

**Relish Rhodyri Food Strategy** Blog (Rhode Island) “Tackling Food Waste in RI.” November 21, 2018. Description: Momentum is building on initiatives to address food waste in Rhode Island. On October 4th, the EPA hosted Path to the “50% Food Waste Reduction in Rhode Island” Workshop to discuss solutions and the path forward to reducing and diverting food waste across the state. The attendees filled the Student Union Ballroom at Rhode Island College and heard presentations highlighting innovative programs and initiatives across the state. Speakers included RIC’s Executive Chef discussing their participation in the Phood University pilot to measure and track food waste on college campuses; Dr. Ernie Julian from the RI Department of Health shared an update on the department’s Rhode to End Hunger initiative, spearheaded by the Center for Food Safety; Cory Mansell from the Center for EcoTechnology shared information about the technical assistance programs they offer in Massachusetts and Rhode Island to help businesses reduce food waste - and more! The day ended with facilitated discussions on how to move these initiatives forward and grow our waste diversion and processing infrastructure within the state.

Website: http://www.dem.ri.gov/relishrhody/blog.php

**Squawkfox**

Website: http://www.squawkfox.com/food-waste

**Table Scraps** is a roundup of Lauren Cusimano omline series in the *Phoenix New Times* “on the growing issue of food waste and what some Phoenix-area eateries, organizations, and everyday people are doing right.”

Website: https://www.phoenixnewtimes.com/restaurants/table-scraps-taking-on-food-waste-in-greater-phoenix-11392212

**Till** (San Diego, California) is an app that “created to save food and support local economies. More so we want to introduce a way that everybody could profit off leftovers and we reach a higher efficiency in using produce and foods.” It was created by students from regional universities.

Website: https://www.tilltheapp.com/

Tags: Apps, Universities

**Trash is for Tossers** is a blog launched by Lauren Singer in 2012. She posts about how best to compost, how to make zero waste dog treats, and even general cooking tips, like “How To Cook and Bake with Common Kitchen Waste Items.” Her aim is to diligently recycle and compost everything and send nothing to the landfill. She’s gained support on social media with over 115K followers on Facebook, more than 17K followers on Twitter, and over 265K followers on Instagram.”

Website: http://trashisfortossers.com/

**Treading My Own Path** is a blog launched by Lindsay Miles whose posts include 1) How to Compost for Zero Waste Living Without a Compost Bin; 2) Bokashi Bins: the Whats, Hows and Whys; 3) Worm Farms…Tips and Tricks; 4) How to Build a DIY Worm Farm.

Website: https://treadingmyownpath.com/

USDA Office of Communications. **USDA Food Loss and Waste Newsletter**. United States Department of Agriculture. Retrieved at https://myemail.constantcontact.com/USDA-Food-Loss-and-Waste-Newsletter.html?soid=1132339387098&aid=Op3\_MwxYt14

Tags: Newsletters

**Wasted Food** is Jonathan Bloom’s blog on food waste. He has been researching and writing about food waste since 2005. His blog “draws attention to how consumers can cut their waste.”

Website: http://www.wastedfood.com

**Zero-Waste Chef, The** is a blog launched by Anne Marie Bonneau who went plastic free in 2011. Her “recipes page is diverse with a focus on fermentation recipes and she is a big fan of home-made sourdough. Her more popular recipes include Use-It-Up Vegan Apple Crumble, Tomato Paste from Scratch, and a Waste Nothing Beet Pickles recipes.”

Website: https://zerowastechef.com/

10. Apps, Tech Networks, Software, Platforms, Cards, Calculators, Tools, Protocols, Interactive Websites, App Companies

**11th Hour** (Singapore) is an app “that shows users discounted menu items offered by restaurants and food stalls in Singapore before they close. Since it was launched late last year, the app has been downloaded 10,000 times.” [Description Kristine Wong] It was launched in October 2016. It was under revision in late 2017 to “look into other ways to arrest wastage, such as filling empty seats at eateries.” [Koh, Valerie. November 5, 2017]

Website: https://itunes.apple.com/sg/app/11th-hour-last-minute-steals/id1075749961?mt=8

**222 Million Tons** (US) is a “platform for the iPad, and to start developing one-week menus and shopping lists that allow single people, couples and small families to enjoy variety in their diets, without wasting fresh food.” It “allows users to create menus and shopping lists based on their household size. The aim is to optimize planning, while still providing enough variety in their home-cooked meals.”

Website: https://222milliontons.com/app/

**412 Food Rescue - Volunteer** (Pittsburgh) permits users to “rescue perfectly good food from going to waste and deliver it to nonprofits who serve those who are food insecure.” The app also gives “information about the work that the nonprofit you are delivering to.” The sponsoring organization, 412 Food Rescue, released an interface for food donors and recipients called Food Rescue Hero (qv). See also organization description for 412 Food Rescue.

Website: https://itunes.apple.com/us/app/412-food-rescue-volunteer/id1165397733?mt=8

**Aahar** (India) is an app that “ropes in hoteliers, caterers, bakeries, sweet shops, hostels, malls, individuals & NGO’s. Initiative helps citizens/people/organization to donate cooked/prepared/ packed food to serve to the people in need of food. It works in 3 modes.: 1) Any surplus food prepared during functions/ parties can be donated through ‘Aahar’ app; 2) Fresh food prepared at select locations can be donated to feed hungry people by contributing in cash; and 3) Packed food nearing expiry can be advertised to be sold to consumers at discounted price.” It operates in 200 places.

Website: http://www.aahar.org.in/

**AgroMax** (EU) is an online platform launched by Agrimax (qv) that “link key stakeholders from across the whole supply chain. It gives producers an alternative to landfill and animal feed for their waste and allows end users in the food, packaging, chemical and agricultural sectors to order high-value compounds to use in a range of biobased products.”

Website: http://agromax.iris.cat/#/login

**AGTools** (Irvine, California based) “provides real-time algorithm deep-data services to farmers and industry buyers regarding over 513 commodities of fruits, vegetables, nuts, herbs and ornamentals. The data can offset volatility in the market and improve decision making to increase profitability.” AgTools is “focused on reducing $350 billion per year worldwide of food waste between farms and distribution centers.”

Website: https://www.agtechtools.com/

**Amazon Alexa** app. See Save The Food app.

**AmpleHarvest.org Campaign** “has an app to help anyone with a surplus–be it a gardener with too many tomatoes or someone who spotted a great sale on canned goods–connect with local pantries who need what they have.” [Description Colleen Kane] See also the organization description.

Website: http://ampleharvest.org/android-app/

**Asda Surplus Swap** (LeedsUK) is a mobile app that enables Asda suppliers to offer unwanted products, leftover ingredients, or vegetable trimmings to other suppliers who will be able to make use of it. Users view product information online and contact the supplier directly. It was launched January 12, 2017 at Asda’s annual Sustain and Save Exchange Conference.

Website: www.asda.com

**B12Give** (Toronto, Canada) “is a delivery app allowing retailers to immediately redistribute their surplus food to those who are food insecure. Drivers work daily creating a circular economy rescuing and redistributing food to shelters within the hour of receipt.” It was started by Tony Colley in May 2019.

Website: https://www.b12give.ca/

**Bankuet** (United Kingdom) is an app that serves “as a donation service for foodbanks. The app’s initial purpose was to reduce inefficiency and end food waste.” It was founded in 2019 by Robin Ferris.

Website: https://www.bankuet.co.uk/

**BEAM** Technology See Bronco BEAM

**Best Before** (Netherlands) is an app that reminds supermarket employees of expiry dates of foodstuffs. User takes a picture of the item and notes its location in the supermarket. As of June 2017, it was available in more than 190 supermarkets. As expiration dates near on a food, supermarkets reduce the price of the items.

Website: https://play.google.com/store/apps/details?id=th.co.crie.bestbefore&hl=it

**BioHiTech Cirrus 2.2** is an app “deployed with the Eco-Safe Digester.” It uses big data to provide customers with “actionable real-time information as to how, why and when waste is created.” allows customers to check the Digester’s real-time status, track the machine utilization and view operational alerts and alarms.

Website: https://www.biohitech.com/mobile

**BlueCart** “is a web and mobile platform built to streamline and modernize the wholesale procurement process for buyers and sellers.” BlueCart serves more than 27,000 businesses in the hospitality industry with and “wholesale suppliers in seafood, produce, baked goods, dairy, meat, coffee, and dry goods, among others.” [Kamm, Caroline, May 22, 2017] The platform went live in July 2014. See also the business BlueCart and Zero Waste Kitchen (qv).

Website: https://bluecart.com/

**BonApp** (Dubai) “offers a simple and innovative solution to one of the world’s largest environmental issues, food waste in the F&B industry. The company’s goal is clear: to place the lost value back onto food as something that should be eaten and not thrown away. With the app, the team helps restaurants reduce their food waste by selling their surplus to consumers at discounted prices.” It was “inspired by the UAE Food Bank (qv) launched last year and Dubai Municipality’s #ZeroFoodWaste campaign.”

Website: https://www.bonapp.ae/

**Breading** (Italy) is an “online app to redistribute leftover bread at the baker’s and in shops. The app allows bakers to send a text or an online message with the amount they have left over at the end of the day. Thanks to geolocation, an alert is sent to the nearest voluntary associations (those registered with the service) for them to arrange collection at the shop. A system of QR codes allows a single booking.” [Description Emanuela Taverna]

Website: http://www.breading.it/

**Breadline** (Hong Kong) is an app that fights food waste by permitting users to “track where leftover loaves and baked goods are, which they can then collect and bring to a designated charity for those in need.” It “provides open source resources for researchers and practitioners in food of all levels. Whether you are working for a food NGO, a researcher stepping starting your project on or a curious citizen, you will find useful information for your inquiries about Hong Kong’s food system.” It was launched in 2019 by Daisy Tam, who won a Fulbright scholarship to develop the app.

Website: https://breadline.hkfoodworks.com/

Tags: Apps, Hong Kong

**Bring Me Home** (Melbourne, Australia) is an app that allows restaurants and cafes to list leftover food at discounted prices, while app users reserve the meals to pick up at an allotted time.By March 2020, it “estimates that its users have helped put 4750 meals (2375 kg of food, or about 5225 pounds) into the hands of people who need them.” It began operating in Sydney in February 2020. It was created by Jane Kou.

Website: https://www.bringmehome.com.au/

**Bring the Food** (Italy) is an app that “was developed by researchers at the Bruno Kessler Foundation in Trento, together with the Fondazione Banco Alimentare [Food Bank Foundation]. The experiment began in 2012, in the Autonomous Province of Trento, in collaboration with the Food Bank of Trentino Alto Adige Onlus. It then moved to the City of Milan in collaboration with the Food Bank Association of Lombardy. “Danilo Fossati” Onlus. The Food Bank is given the role of “watchdog”: it can check credit, monitor requests and authorize the collection and redistribution of food detected in the network.” [Description Emanuela Taverna]

Website: http://www.bringfood.org/public/landing?locale=en

**Bronco BEAM** (Boise, Idaho) is an app (BEAM stands for “beacon environment approximation mapping”) currently in use at Boise State University. It “lets coordinators of catered events send notifications to students who are nearby, letting them know when food is available. Students go to a designated location and eat free, no questions asked. Employees who are in need of a meal also can use the app.

**Bubble Food Tracker, The** is an app-controlled food tracker that monitors products in your kitchen, keeping you aware of what you have in stock and your regular consumption habits... When food items are placed in its capsule-like container, the information is sent directly to a smartphone. This way, people know, at the touch of the screen, no matter where they are, just what food products they already have in stock.” It was developed by industrial designers Altino Alex and Savin Dimov.

Website: https://www.altinoalex.com/bubble

**BuffetGo** (Finland/Scandinavia) is an app for restaurants to offer “closing-time discount concept that allows you to enjoy amazing restaurant buffet meals with 75-90% discount.” Customers show the email receipt from Buffetgo when they arrive at the restaurant and they “receive a takeaway box to fill up with all the food you want straight from the open buffet.” It was launched in Finland, but expanded to Scandinavia, and in 2016 to a few cities in the United States.

Website: http://www.buffet-go.com

**BuffetGo USA** (Southern California, New York City, Chicago) is a US startup launched in August 2017. It fights food waste from buffet restaurants.. By selling meals with a discount while creating a positive impact for society by helping restaurants completely sell out theirs meals instead of letting them throw out perfectly edible meals at the end of the day. It is truly a win/win solution for addressing the food waste epidemic in the world.”

Website: https://www.buffetgousa.com/

**CafeEDU** (San Antonio, Texas) is an app that allows students and teachers to order food froma menu. “Students and teachers are given the opportunity to view and select items from their daily menu.” It “aims to eliminate waste and add efficiency to nutritional operating and budgeting systems.”

Website: https://www.cafeeduapp.com

**Cheetah** (West Africa) is an app “shows farmers, food transporters and traders the fastest route to market, and even how to avoid ad hoc roadblocks set up to take bribes from drivers. A public version of the app is expected in May” 2017. [Description Kristine Wong]

Website: https://phys.org/news/2013-11-crowdsourcing-app-food-loss-africa.html

**Chefling** (Silicon Valley, Califonria) is an app that “can still help minimize food waste by notifying users when items are about to expire. The app’s machine learning capabilities will then present users with recipes they can make leveraging both new and existing pantry ingredients. It includes: 1)Inventory Organization – easily add items to your pantry, monitor freshness and receive notifications when items are about to expire; 2) Intuitive Recipe Suggestion – select recipes based on what is already in your pantry; 3) Shopping List Management – click to add items to your shopping list; once purchased, swipe on the item or scan your receipt to add items to your pantry; and 4) Voice Assistant Integration – using voice assistant devices3 such as Amazon Echo and Google Home, add items to your shopping list or listen to step-by-step cooking instructions for a complete and easy hands-free experience

Website: http://www.chefling.net

**ChowBank** (Iowa) is an app that “connects donations with the people who need it.”

Website: https://www.chowbank.io/

**Chowberry** (Nigeria) “is a cloud-based software application that cuts food waste and redistributes vital nutrition to people in need. It uses the barcodes on food products to alert retailers when the end of shelf life is approaching and helps redistribute these discounted products to individuals and to food relief agencies.” [Description by Ekponimo, Oscar] It was developed by the Nigerian Oscar Ekponimo in 2014. “By 2017, Chowberry was assisting 20,000 households across Nigeria.”

Website: https://www.facebook.com/Chowberry/

**ChowMatch** (California-based) “is operated by Hing Consulting, a company based in California’s Silicon Valley.” It is “a software technology that uses matching logic to connect agencies with surplus food donated by restaurants, grocery stores, caterers, farms, and many others. The technology helps to streamline the distribution of untouched surplus food to agencies and organizations such as family shelters, homeless shelters, neighborhood feeding programs, churches, schools, 100% affordable housing programs, and many other outreach programs.... ChowMatch is currently used in over 400 cities and towns in the United States to recover and deliver several tons of food daily to feeding programs.” It is used by Peninsula Food Runners (qv). Good Food Recovery (qv) in Illinois, Feeding the Hudson Valley (qv) in New York, Community Food Rescue (qv) in Montgomery County, Maryland, and The gitm Foundation (qv).

Website: http://www.chowmatch.org/

**Clear Plate** (China) is a WeChat mini-program for phones. It “has a set of unique proprietary technologies and AI algorithm that could identify whether users finished food without wasting or not, which has also won the Chinese Food Science and Technology Progress Award recognized by the Ministry of Science and Technology.” Take a picture of empty plates and users are given credits that can be exchanged for “gifts, such as books, cell phones and red wine, or charity meals donated to children in impoverished rural areas.” It was founded by Liu Jinchen in 2018.

Website: http://www.clearplate.com/TECHNOLOGIES.html

**Climate Group, The** is an “independent, not-for-profit works towards creating leadership for a “Clean Revolution: a low carbon future that is smarter, better and more prosperous.” It has teamed up “with Starbucks Hong Kong to turn used coffee grounds and un-used bakery items into biofuels, fertilizer and plastics.” [Source: NPR; could not find confirmation]

Website: https://www.theclimategroup.org

**Cloud-Freezer** is an app that tracks food inventories. “With Cloud-Freezer’s food lists, it becomes easy to check your food and its shelf life, create shopping lists, avoid needless purchases, combat food wastage and save a bunch of money.”

Website: https://itunes.apple.com/au/app/food-inventory-list-for-freezer/id926211004?mt=8

**Cloud 9** (Stamford, Connecticut) has developed ERP (Enterprise Resource Planning) software that “offers food producers and distributors a number of capabilities that can help reduce food waste. Their implementation will of course vary widely based on each user’s parameters. In general, though, ERP contributes to cuts in food waste through better orchestration of business activities and analysis of data: 1) Aligning food ordering with projected food needs...; 2) Coordinating shipments to do better at matching deliveries with “best by” dates...; 3) Develop a data-driven understanding of food sources and other issues that correlate with recalls and avoidable spoilage...; and 4) Get better at tracking and traceability...”

Website: https://www.cloud9erp.com/erp-solutions-for-food-manufacturers-and-distributors/

**CogZum** (Sofia, Bulgaria) is an app under development that will help shoppers create digital grocery lists. It “provides on-demand shareable food inventory and shopping lists and ensures no spoilage by providing alerts on ‘use by’ and expiration dates. It also provides reports on consumed vs. wasted food, hence empowering the user with accurate data on which to base shopping decisions. Available only on iTunes.”

Website: http://cogzum.com/

**Consumer app.** See JustNow in Organizations.

**Cookbrite** is a “digital pantry app allows you to log every ingredient in your kitchen and suggests meal recipes based on what you’re in the mood to eat. All you have to do is take a picture of your receipt when you finish grocery shopping and Cookbrite will update your HomeList with the purchases you make. Browse recipes to make amazing meals with ingredients you already have in your kitchen. You also have the option to choose recipes first and let Cookbrite create your shopping list for you, that way you buy exactly what you need every week and don’t end up with more than you need.” [Description Californians against Waste]

Website: https://www.cookbrite.com/

**Copia Connect** is an app launched by Copia (qv) that “enables businesses to receive a tax write-off and a reduction in disposal costs for providing meals to communities in need. It also allows “volunteers to register to help deliver the food from the donor to the recipient.” [Description Colleen Kane]

Website: https://itunes.apple.com/us/app/copia-connect/id1376844464?mt=8

**CropMobster** is an app that links communities in need with local farmers, producers and food purveyors who can quickly sell or donate excess produce. It’s “mission is to empower communities to transform food waste, surplus and loss into new value, celebration and resource efficiency.” It leverages “social media and instant alerts, we’re able to spread the word quickly about local food excess and surplus from any supplier in the food chain, get healthy food to those in need, help local businesses recover costs, prevent food waste and connect our community in new and fun ways.” There are CropMobster programs underway in San Francisco, Sacramento and the “New York Foodshed.” It also informs communities “about events, jobs, fundraisers, calls to action, nonorganic materials, and educational resources.” It was launched by Nick Papadopoulos in 2013.

Website: http://cropmobster.com

**Croppz** (Canberra, Australia) is a trial (as of March 2018) platform that permits the sale of bargain food items that users will be able to buy. It “does not purchase, own, stock nor sell any of these items.” It was launched by Tom O’Dea and Hugo Fonseca.

Website: https://www.croppz.com

**CrowdFarming.com** (Madrid, Spain based) is “a platform that works a bit like Airbnb for agriculture. Customers can log on, read about a farm, who runs it and the methods they use. They can then adopt a plant or part of a field to receive the harvest - whether it’s avocados from Spain, or potatoes from Germany, or even wine from France. If there’s any leftover, customers can also order boxes of surplus food.” It was launched by Gabriel and Gonzalo Úrculo in Spain in 2017.

Website: http://www.crowdfarming.com

Tags: Europe, Farming, Platforms, Spain

**DamoGO - Rescue Delicious Food** (South Korea) is an app launched by the startup DamoGO (qv) tot reduce wasted food and will “help restaurants and food businesses gain extra revenue, gain additional exposure to new customers, and allow the companies to use DamoGO as a platform to be environmentally friendly and strengthen their brand image. Also, customers who use the app will be able to purchase delicious food for at least 50% off the regular price.”

Website: https://play.google.com/store/apps/details?id=com.damogocust&hl=en

Tags: Apps, South Korea

**Date Check Pro** (Madison, Wisconsin based) “is an expiration date management software that lets companies know when and where products are expiring in store. The product is used by over a thousand supermarket, retail, and convenience store locations around the world to eliminate losses from dated and expired products and provide better products and experiences for their shoppers.” DPC was “developed by parent company Pinpoint Software.” Andrew Hoeft was the founder and is the CEO as of July 10, 2021.

Website: http://www.datecheckpro.com/

Tags: Software, Supermarkets

**Dibbs** (Illinois) is an app that permits vendors to “offer their surplus food to users at a discounted price. Vendors recoup their price of ingredients while users save money on food. Food waste decreases, vendor visibility increases and users discover more meal options in their price range.” It was developed by Sohinee Oswal and Kathleen Hu and was pilot tested in 2017.

Website: http://dibbs.info/

**donateNYC** (New York) offers a tool that “aims to reduce the large amounts of edible food sent to landfills every year and redirect excess edible food to New Yorkers in need.” It connects those who have edible food with those who want it. It “does not store, transport, examine, or maintain any liability for any food-related issues.”

Website: https://www1.nyc.gov/assets/donate/site/DonateFood/About

**DryCard** (US-based) is a card with a “cobalt chloride humidity indicator strip that changes color with changing relative humidity. When a dry product is stored in a sealed container, mold will not grow on it if the equilibrium relative humidity within the container is lower than 65 percent.” It shows “farmers whether their dried food products are dry enough to store safely, reducing food losses and risks of mold and associated toxins.” It was released by the Feed the Future, Innovation Lab for Horticulture at the University of California, Davis, in 2017. It has been distributed to several countries, including Tanzania, Rwanda, Ghana, Guinea, Mexico, Guatemala and Thailand.

Website: https://horticulture.ucdavis.edu/drycard

**EatBy** (UK based) is a kitchen app that has been developed to help reduce domestic food waste. It includes a shopping list that integrates with an “Eat By” list showing what’s in your fridge, freezer and kitchen cupboards. It is currently available on the App Store and Google play.

Website: http://www.eatbyapp.com/

**Eatme** (St. Petersburg, Moscow, Russia) is a mobile app that “allows people to buy leftover food from restaurants, cafes and bakeries at discounts up to 75%.” It is called a “food rescue service.” People can purchase available food from partner restaurants through Eatme’s mobile app, paying for it through the app and picking it up at the restaurant helps restaurants sell their leftovers.” It was founded by Rudolph An.

Website: https://eatmeapp.ru/category

**Eatonomy** (Ryerson University, Canada) is a mobile app that “allows customers to browse and buy food from local restaurants and grocery stores in their neighbourhood, at greatly discounted prices. Store partners enable deals on specific foods at specific times during the day, and customers purchase the foods directly through the app. They then pick up their orders in store during pick-up time windows set by the store partners.” Their “goal is to reduce food waste by providing food vendors with tools that help them proactively manage their food inventory while also offering customers exclusive deals on their favourite foods.”

Website: https://www.eatonomy.ca

**eCatch** (New Zealand) is an “online marketplace platform is focused on supporting the smaller in-shore fishing fleet. It will connect fishers directly with local consumers in an easy-to-use platform, while still allowing them to remain compliant with reporting requirements.”

Website: https://www.ecatch.org/

**EcoBuy** or “Eco Buy”(Japan) is a smartphone app developed for NTT Docomo launched in 2018. It aims to reduce food waste in Tokyo by allowing customers to buy products near expiry in exchange for points.

Website: https://justecobuy.com/

**Ecudi** (Mexico) is an app that was “designed by a graduate from the Technological University of Mexico (Universidad Tenológica de México: UNITEC), with the goal of improving the food supply chain and reduce waste by 50% while promoting fair trade for local farmers.”

Website: ???

**eFeed-Hungers.com** (based in Ames Iowa, US) “is a research-led not-for-profit ICT (Information and Communications Technology/ Information Sharing) startup (Regd. in State of Iowa, USA with IRS Tax Exemption Status 501(c)(3)). It is an online platform where a Donor (organizations or individual) enters the information of his/her excessive, edible food, particularly the location and the time window of its availability. The needy (also called Consumer) also takes the best advantage of this online platform and finds the available donated food options in real-time in any region of interest. The Consumer can select the region of interest by entering the desired address. Thus, this online platform acts as a bridge between food waste and hunger and intelligently assists the proper channeling of the food waste to the most appropriate people to quell their hunger and saves lives. The eFeed-Hungers.com is specifically designed and developed to encourage the food waste Donors to further deliver it to the most sought people. The eFeed-Hungers.com highly relies on citizen science and seeks strong participation of communities as inclusive efforts.”

Website: https://efeed-hungers.com/

**Elytus** (Columbus, Ohio) is “a third-party administrator that helps clients streamline waste and recycling operations while becoming more sustainable in the process. As apart of its #WasteNothing motto, Elytus believes in saving time, money and the environment.” Its CEO and president is Matthew S. Hollis as of May 18, 2020.

Website: https://elytus.com/

**eMbare** (Zimbabwe) is an app that connects farmers with vendors. It permits farmers to improve their planing for perishable goods that they bring to the market. “meaning less is discarded.”

Website: https://www.facebook.com/eMbareOnline/

**End Grocery Waste** is an app that “enables automatic purchasing incentives for fresh perishables approaching their expiration dates. This approach eliminates labor-intensive manual relocation and promotional labeling of the promoted perishable lots.”

Website: http://endgrocerywaste.com/

**Enevo** (Finland) “optimises waste collection by analysing fill-level and operations data using its network of small wireless sensors fitted in the waste containers as well as recycling sites. The network of sensors will send data to Enevo servers for advanced analysis and predictions for waste management municipalities and companies so that these optimise their service costs, fleet utilisation, and fuel consumption. “It was founded by Fredrik Kekalainen and Johan Engström in 2010.

Website: https://www.enevo.com/

**ERbin** is a app used by the Madison Food Waste Program. It was developed by ERbinUSA (qv)

Website: https://apps.apple.com/us/app/erbin/id1453606380

**Eruza** “is a predictive order management software for perishable food that is focused on aggressively decreasing food waste and increasing revenue for Grocery, C-Store, Quick Serve Retail & Cafe businesses within the food industry.”

Website: http://eruza.com

**Expire** “is an app that catalogs food expiration dates and reminds you when food is about to expire.” It catalogs “product names and their corresponding expiration dates, and remind users before their food goes bad. Each user can program how often and when reminders will be sent. If the food item is without an expiration date (such as fresh fruit) the user will manually input the product.”

Website: http://www.expire-app.com/

**F4A - Food For All** (Luxembourg) is an app that “makes life easier for consumers to tackle food waste at the supermarket level and is committed to going much further through its conferences and various workshops... F4A also offers you additional services through its Applications, such as easy daily recipes made from F4A stock products.”

Website: https://www.f4a.icu/

**Fair Food Forager** (Australia) has an app “that ranks cafes, restaurants, grocers and suppliers on how sustainable they are. The website and smartphone app gives information to consumers about how the food provider scores on food waste, plastic waste, sourcing local produce, and sourcing sustainable and cruelty-free food.” [Description Harrison Jones]

Website: http://fairfoodforager.com.au/

**FairMeals** (Germany and Portugal) is an app that permits users to “order food at restaurants, cafes and groceries at a discounted price up to 90% and help to tackle the food waste issue locally. Having similar functionality to Karma (qv), the application enables you to reserve the food and add it to favourites to have it offered to you when it’s available.”

Website: https://play.google.com/store/apps/details?id=pt.multiverso.fairmeals

**Farm Fare** (Ohio-based) is a startup with an app that is an online B2B marketplace and logistics service. The platform works by contracting vehicles to distribute produce and other goods from food hubs throughout Ohio to local buyers, such as restaurants, schools and institutions. Its goal is to streamline the process, cutting fuel emissions and, ultimately, putting more money in the pocket of family farmers. The system permits farmers to reach new buyers and helps farmers understand what’s in demand so they can fine-tune what they grow, which alleviates food waste.

Website: https://www.farmfare.io/

**Farmdrop** is a “farm-to-door style delivery service connects the consumer directly with local farmers, to ensure maximum transparency. With the highest respect for quality and sustainability, as well as minimal waste and optimal environmental standards.”

Website: https://itunes.apple.com/gb/app/farmdrop/id1037990660

**FarmsteadApp** (San Francisco-based) ) is an online delivery service that “delivers fresh, local groceries in your neighborhood, saving you time, money and stress.” It operates a Buy One, Give One” (qv) in the San Francisco Bay area. Its “predictive models are self-learning, which enable the retailer to accurately predict demand to avoid overstocks.” Pradeep Elankumaran was a co-founder and is the CEO. In 2019 it shifted to compostable “Bio Bags.” In 2021 it began to expand service into southern United States.

Website: https://www.farmsteadapp.com/about

**Fazla Gida** (Turkey): “Food waste is a cost not only for producers but also for warehouses, logistics operators and food waste solution providers. To prevent catastrophic levels of food waste, the Turkish government offers a 100% tax deduction incentive to companies donating surplus foods. Through its donation platform, Fazla Gida takes into account the economic, ethical and environmental issues around food waste, and provides professionals in the food industry with the opportunity to offer their unsold but safe-to-eat products online to food banks. Its process also helps food companies to claim their 100% tax deductions, with 50% of the value gained being passed back to Fazla Gida.” [Description: Ley, Colin, May 25, 2017]

Website: https://www.fazlagida.com/

**Feedie** (South Africa) was created “by the Lunchbox Fund, a nonprofit organization that focuses on fostering education via nutrition by providing a daily meal for orphaned and at-risk school children in townships and rural area of South Africa, Feedie is an app that allows users to turn shared meal photos into donations for the hungry. With Feedie, users simply sign up via Twitter or Facebook and post photos of meals from participating restaurants. After those photos are uploaded, participating restaurants will then make a donation equal to one meal to the Lunchbox Fund. This app helps combat the issue of hunger among children and food waste.” [Description Mallory Szczepanski] As of September 25, 2018, it was also operating in the US.

Website: http://www.wethefeedies.com/

**Feed It Forward** (Toronto) is an app of the Feed It Forward (qv) organization. The platform enables “businesses to instantly donate their excess food by connecting them to people & orgs in need.”

Website: https://www.facebook.com/feediton/

**Feedback, Inc.** (Toronto, Canada) “is a phone app that aims to cut down food waste, by letting you buy restaurant meals destined for the trash at a fraction of the dish’s original price. Participating restaurants post how many meals are available before they need to be thrown away, the discounted prices and when customers can come to pick their orders up.” [Description: Alter, Rebecca. http://www.theloop.ca/new-app-brilliant-way-cut-food-waste/] “It offers discounts of 15 to 50 per cent at restaurants at off-peak times, such as between lunch and dinner and at the end of the day.” About “70 percent of the items listed on Feedback are end-of-day waste, but... participating restaurants list time-specific promos during periods of the day when customer foot traffic falls well short of overhead.” [Tucker, Rebecca. November 29, 2017] It was “co-founded by Josh and Ben Walters, two cousins brought together by their shared passion for sustainability and the belief that hard work and innovation can lead to long-term, meaningful change.” It “uses a dynamic pricing model within the app to reduce waste and run a more efficient business, while selling more food throughout the day.”

Website: https://www.feedbackapp.ca

**Flashfood** (Toronto, Canada based) is an app developed by Josh Domingues. It links “restaurants and grocers with consumers looking for end-of-day deals.” It “is a food recovery network, powered by social media, that feeds the hungry by collecting excess food from restaurants, caterers, and conventions, and delivering it to nearby community centers.” It “allows customers and community nonprofits to purchase food nearing its best-by date at savings of up to 50% off. Eligible items include meat, produce, seafood, deli and bakery products.” Loblaw has launched thapp app throughout its Canadia stores in summer 2019. It has “partnered with grocery giant Loblaw earlier this year to sell surplus food at a discount — typically 50 per cent or more — at hundreds of Loblaws locations across the country.” The Flashfood app works with Meijer stores in Michigan and plans to incorporate it into all stores by February 2020. It is also being piloted at stores of the Grand Rapids, Mich.-based SpartanNash stores. Flashfood also works with Tyson Foods program in Detroit called Flashfoodbox (qv). As of May 2021, they were “implemented in Meijer stores in Michigan, Illinois, Indiana, Wisconsin and Kentucky; Giant Food Stores in Pennsylvania; Stop and Shop supermarkets in Massachusetts; Tops Friendly Markets in New York and Giant Eagle supermarkets in Ohio and Pennsylvania.”

Website: http://flashfood.com/

Twitter: @Flashfoodinc

**FloWaste** (South Bend, Indiana based) is startup with a food analytics platform with “sensor and image recognition technology for identifying how food is prepared. The tech is sold to restaurants, takeaways and cafeterias to help reduce food waste.” It “was founded by Trinity College Dublin students and is now based in the US.”

Website: https://www.flowaste.com/

Tags: Platforms, Restaurants

**Food 4 Good** (Park City, Utah) is a mobile app developed by students at the Park City High School “that aims to eliminate food waste by connecting local restaurants with food banks and efficiently facilitating the exchange of food between the two. Restaurants rack up loads of unused and leftover food every day, yet food banks lack resources to obtain this food before it is disposed of. In a few quick steps, restaurants can notify a local food bank of their extras and have them picked up at the restaurant’s convenience.”

Website: ???

**Food Connect Group** (Philadelphia) is a local app that “was launched as Operation Food Rescue during the 2016 Democratic National Convention in Philadelphia and was a collaborative effort by the city’s leading anti-hunger organizations, including the Mayor’s Office of Community Empowerment and Opportunity, Philabundance, the Greater Philadelphia Coalition Against Hunger, the Philadelphia Food Policy Advisory Council and Share Food Program.” It bridges the gap between surplus food and hunger by transporting excess food from large events and from restaurants in Philadelphia to area food banks, pantries and emergency meal providers.” The founder and executive director (as of June 4, 2018) of Food Connect is Megha Kulshreshtha.

Website: http://www.foodconnectgroup.com/

**Food Cowboy** has an “app that allows truck drivers to quickly report what they have, find a charity that’s nearby or on their route, and if not a farm or compost site, so at least the food won’t end up in the landfill. They also provide the paperwork for tax benefits. Food Cowboy is now also working with retailers to manage food donations, as in the category above.” [Description Colleen Kane] See also the description of the organization Food Cowboy.

Website: http://www.foodcowboy.com

**Food Dosti** (Pune and Mumbi, India) is a “zero-food-wastage platform that brings together eateries, customers and non-profits. The app provides partner restaurants a platform to ‘publish’ information on the surplus food they have. NGOs and non-profit organisations that have signed up get notifications and can then collect the surplus food, depending on their need. The Food Dosti network has partnered with most restaurants in Pune, its base city, and has now also expanded operations to Mumbai...” It “rewards customers who visit partner restaurants by giving cashback whenever they finish everything that they order. I t also gives customers the option to order partial portions of food to reduce wastage and lets them order the remaining portion free of cost on their next visit to any partner restaurant.”

Website: https://www.fooddosti.com/home.html

**Food Forest** (Cincinnati) “uses technology to source products through multiple channels, maximizing fulfillment efficiencies and minimizing the carbon footprint of delivery logistics. The Food Forest app uses dynamic pricing and recommendations to offer incentives to customers and mitigate wasteful behavior. It also provides pop-up grocery pickup points to low-access, high-need neighborhoods.”

Website: https://www.foodforest.app

**Food Hero** (Sherborn, Massachusetts) is an app that “aims to reduce food waste and spread awareness about the importance of food mindfulness and sustainability. Food Hero features a pantry tracker, which keeps log of your perishable foods and sends reminders when they are unfit for consumption. Additionally, the app offers recipe and donation services, which find recipes for your pantry food, and enable users to donate food to local food banks. Plus, Food Hero allows users to live more sustainably through fun Green challenges, and connect with other users. Reducing food waste doesn’t have to be complicated– it all starts with your fridge.”

Website: https://my.technovationchallenge.org/apps/food-hero-by-team-sea

**Food for All** (Boston-based, New York and other cities) is an app for restaurants that offer deep discounts (up to 80 percent off) on food they would otherwise throw out. It was developed by David Rodriguez, Sabine Valenga and Victor Carreño at Harvard University’s T. H Chan School of Public Health. It was launched in August 2017. As of December 26, 2018 it had “more than 60,000 users are on the app. The platform has 130 participating restaurants in Boston and another 70 restaurants in New York City.” It is operated by a for-profit company.

Website: https://foodforall.com/

**Food for All Mobile App** is an app for the Food for All Africa (qv) program. The app “serves a a platform: 1) Where users can free and easily find which supermarket, smallholder farmers or businesses have their favourite or food grocery available for sale at a discount in order to save them time and money having to drive around for grocery shopping; 2) where businesses can easily sell their discount section food products to a wider... thereby saving them money and reducing waste within their business; 3) where urban hospitality companies can connect directly to rural smallholder farmers to buy their fresh supplies directly from farm in order to save them huge ingredient cost, inconsistent supplies failure and traceability scare of ingredients used in cooking their food; 4) where users can conveniently share their excess food products freely with low income and vulnerable groups such as orphanages, hospitals and deprived communities; and 5) where we scout and negotiate large food ingredients purchases for low-income groups at discount prices. -Where we recover excess food ingredients freely or at a discount to provide catering at discount rates for low-income groups and CSR corporate events through vocational working training apprenticeship for at-risk youth.

Website: https://pei.exchange/project/food-for-all-mobile-app

**Food’s Here** (Scotland) is an online food ordering delivery platform in Scotland. Order food delivery from restaurants with the Food's Here app.

Website: https://play.google.com/store/apps/details?id=com.foodshere.foodshereapp&hl=en&gl=US

Tags: Apps, Scotland

**Food Loss and Waste Accounting and Reporting Standard** (or FLW Standard) “is a global standard that provides requirements and guidance for quantifying and reporting on the weight of food and/or associated inedible parts removed from the food supply chain—commonly referred to as “food loss and waste” (FLW). This standard addresses these challenges by providing accounting and reporting requirements that can be used consistently by entities around the world. It also includes universally applicable definitions for describing the components of FLW included in an inventory.”

Website: https://flwprotocol.org/wp-content/uploads/2017/05/FLW\_Standard\_final\_2016.pdf

Tags: Protocols

**Food Loss and Waste Value Calculator, The** (Australia) was created by Quantis as part of World Business Council For Sustainable Development’s (qv) Food Reform for Sustainability and Health (qv) --FReSH-- program. It gives users “a snapshot of the environmental and nutritional impacts associated with the loss and waste of different types of food. This insight can help you prioritize different food loss and waste streams...” It “complements the Food Loss and Waste Accounting and Reporting Standard (qv) through the World Resources Institute (WRI). The goal is to develop and realize the benefits of targeted reduction strategies. FReSH aims to work towards the United Nations SDG target 12.3 on food loss and waste in a way that leverages the power of reduction strategies to bolster food system’s sustainability.” The calculator was launched September 25, 2018 in Geneva, Switzerland.

Website: https://www.wbcsd.org/Programs/Food-Land-Water/Food-Land-Use/FReSH/News/Launch-of-the-Food-Loss-and-Waste-Value-calculator

**Food Monster** is an app that helps reduce food waste at home by offer recipes for such matters as “mineral-packed, plant-based healing broth from your leftover vegetable scraps” and using “leftover bits of onions, carrots, celery, and brassicas to bring a mild flavor to your Healing Mineral Broth.” [Editorial Team, December 8, 2017]

Website: http://www.onegreenplanet.org/foodmonster

**Food Rescue** is an app collaboratively developed by Google and Sainsbury “that gets you a recipe by combining a maximum of nine leftover ingredients.” [Description Navz Sangwan] See also **Waste Less Save More** organization description.

Website: https://wastelesssavemore.sainsburys.co.uk/food-rescue

**Food Rescue** (Canada). See Foodrescue.ca

**Food Rescue Hero** (Pittsburgh based) is an app developed by 412 Food Rescue (qv) to get “the right food to the right people in a timely way a lot more efficient.” Once a place is located that will take a food donation, the app notifies “their growing network of more than 450 volunteers that there is a delivery opportunity they can claim. They call it ‘Uber for food recovery.’” It was launched in November 2016. Its CEO and co-founder is Leah Lizarondo. It is also used by the Hunger Network of Greater Cleveland (qv)S and in San Francisco, Philadelphia, and Virginia. “As of June 2019, Food Rescue Heroes have rescued more than 6.5 million pounds of food.” The app is available for free on iTunes and Google Play. In 2019 it announced a joint project with Food Donation Connection (qv). In the fall of 2019 they announced a partnership with Reighard’s Food Donation Connection to build a shared online platform. It calls itself calls itself the “DoorDash (qv) of food waste.”

Website: https://www.foodrescuehero.org/

**Food Rescue Locator** is an online “directory of organizations in the United States that rescue, glean, transport, prepare, and distribute food to the those in need in their communities. These food rescue programs play an important role in feeding the hungry and in the reduction of food waste.” [Description from Food Tank]

Website: http://sustainableamerica.org/foodrescue/

**Food Rescue US**. (Fairfield, Connecticut, based) is an iPhone app that “helps connect fresh usable excess food with hunger relief organizations who serve America’s food insecure population.” It is used by Food Recovery US (qv).

Website: https://foodrescue.us/

**Food Savior** (Hong Kong) is an app that permits consumers to “buy the surplus food from restaurant that would have gone to waste. Consumers get great meals at great value, while restaurants make extra money and reduce waste.”

Website: https://www.facebook.com/foodsavior/

**Food Scrap Recycling Truck** is an iPhone app that “helps teach kids how to sort food waste and to value the environmental benefits of food scrap recycling and composting.” It was launched by Novamont.

Website: https://apps.apple.com/us/app/food-scrap-recycling-truck/id1513233633

**Food Storage and Shelf Life** “takes the guesswork out of where to store your food and how long it will remain fresh. It also provides detailed information about selecting and storing fruits and vegetables, and the nutritional value of fruits and vegetables.” It “can help sort out food storage stumpers, like where to store apples, and how long you can keep meat in the freezer.”

Website: https://itunes.apple.com/us/app/food-storage-and-shelf-life/id356207944?mt=8

**Food Waste Atlas** “allows governments, companies and countries to understand how much, where, and why food loss and waste is occurring so they can measure and manage it, playing their part in creating a more sustainable food system.” It “is built with the global Food Loss and Waste Accounting and Reporting Standard (qv) (known as the FLW Standard) in mind. Developed by the Food Loss and Waste Protocol, a multi-stakeholder partnership including WRAP (qv) and WRI (qv), the Standard enables countries, companies and other organizations to account for and report in a credible, practical and internationally consistent manner how much food loss and waste is created and identify where it occurs, facilitating efforts to reduce it.”

Website: https://www.thefoodwasteatlas.org/home

**Food Waste Diary** is an app that is “designed to help you actually get a handle on how much food you toss. Save entries documenting each food casualty in your own personal waste database and you will begin to see how much money you’ve wasted as well as what you waste the most, and how.” See also the organization Love Food Hate Waste. [Description Navz Sangwan]

Website: https://igw.tuwien.ac.at/foodwastediary/info/English.html

**Food Waste Heroes** --FWH– (UK) is program that redistributed surplus food via OLIO (qv). It has “1,500 FWHs actively rescuing unsold food at the end of the day from over 150 businesses, with more joining every single week. This unsold food is immediately added to OLIO and shared within the community to ensure that no good food goes to waste... Once matched, you would collect any unsold surplus food at the end of your designated day(s) and would then use OLIO to share the rescued food within your local community. We’ll also put you in a WhatsApp group with other local FWHs so you can all work together collectively, share success stories, and cheer each other on.”

Website: http://olioex.com/wp-content/uploads/2016/11/OLIO-Food-Waste-Hero.pdf

**Food Waste Management Cost Calculator** is the U.S. Environmental Protection Agency’s app “that tells operators where their food and money are slipping through our current waste-friendly system. After creating your waste profile, the accessible Excel-based program conducts a cost comparison of your current disposal methods versus alternatives, like donating and composting.” [Description Navz Sangwan]

Website: https://www.epa.gov/sustainable-management-food/tools-assessing-wasted-food

**FoodCloud** is an app that “links up local homeless shelters and food banks with a nearby supermarket. About 740 stores across Britain and Ireland are involved. FoodCloud keeps track of precisely what type of food needs collecting, where, and when—so that it remains safe to eat.” [Description Colleen Kane] See also the organization description for FoodCloud. It has expanded operations into Australia, the Czech Republic and Poland in 2019.

Website: https://vimeo.com/188539918

**FoodFight!** (San Francisco-based) “allows restaurants that partner with Postmates to request a pickup of excess food and have it delivered to a local shelter at the touch of a button.”

Website: https://postmates.com/civic-labs/food-fight

**Foodfighter** (Charleston, South Carolina) is an app that “utilizes predictive analytics to track food waste, improve shopping habits, and save you money.” It shows users “shows how much food you have wasted and the monetary equivalent over a specified time frame of your choosing.. Overtime, the app remembers your waste habits in order to create a personalized grocery list that tells you what to buy to help you save food and save money.” It was launched in 2019 by Candace Pfister, Daphne Lerner, and Tristan Soliven, students at the College of Charleston.

Website: https://www.foodfighterapp.com/

**FoodHero** (Montréal, Canada) is an app that permits users to save “money on perfectly fresh surplus food” on perfectly edible food close to their expiration date. It was founded by Jonathan Defoy. In 2019 it created a program with IGA, the largest group of independent grocers in Canada. By November 2019, it was used by 200 IGA stores across Québec. By September 2020 it had deployed “to nearly 100 Metro stores” in Montréal.

Website: https://foodhero.com/

**Foodie Save** (Castlebar-based, Ireland) has an app that “allows members of the public to purchase perfectly good unsold surplus food from food retailers at a discounted rate of up to 65%.” The founder and CEO of Foodie Save is Eoin Heverin.

Website: https://foodiesave.com/

**Foodito** (Scotland) is a mobile-based app that allows large supermarkets to list overstocked items on sell and informs customers of discounts in real time which helps reduce food waste.” It was developed by Donavere Benjamin-Mohan, a student at Dundee University, to “revolutionise supermarket shopping by informing customers when overstocked items go on sale.”

Website: https://www.facebook.com/fooditorevolution/

**FoodKarma** (Abu Dhabi, UAE) is an app that helps restaurants sells food (and presumable waste less) at discounted rate. It was launched by Eugenie Dronneau.

Website: https://foodkarma.ae/

**FoodKeeper** (US) is an app developed by the United States Department of Agriculture’s (USDA) Food Safety and Inspection Service, with Cornell University and the Food Marketing Institute. It helps users understand food and beverages storage. It “supplies consumers with storage times for items like baby food, baked goods, beverages, condiments and sauces, dairy products and eggs, deli and prepared foods, meat and more. While these storage dates are intended to be used as guidelines and not hard-and-fast rules, they help combat the issue of food waste by helping consumers better understand the shelf life of food and beverages.” [Description Mallory Szczepanski] It is a project of USDA’s Food Safety and Inspection Service, Cornell Institute and the Food Marketing Institute.

Website: https://www.foodsafety.gov/keep/foodkeeperapp/

**FoodLoop** (Cologne, Germany) “allows food retail stores to quickly sell food products with a short remaining shelf-life by adjusting prices and targeting consumers through the FoodLoop mobile app. Customers who download the app will receive special offers and discounts based on their interests and purchase history.” [Description Food Tank]

Website: https://www.foodloop.net/en/

**FoodLynk** (Bellevue, Washington based) is a “non-profit organization that aims to reduce food waste and leverage the same to feed the needy (e.g. homeless shelters) through creation of a platform that helps scale this service globally.” Its technology platform is built to “create purposeful linkages to reduce food waste and use it to feed the needy.” It was founded by Deeip Sengar. It was incorporated on October 21, 2019.

Website: https://foodlynk.org/

Tags: Platform

**FoodMesh** (Vancouver, Canada based) is a tech company that develops apps and programs for charities, businesses, and governments looking to reduce avoidable food waste.” Its aim is “to reduce commercial food waste.” It was founded by Jessica Pautsch in the fall of 2017. It is a collaborative project with Fraser Valley Regional District, United Way Lower Mainland, Overwaitea Food Group, Buy Low Food Group, Daiya Foods, Vancity EnviroFund, Metro Vancouver, National Zero Waste Council, City of Richmond, Vancouver Coastal Health, Fraser Health, Traction on Demand, and Salesforce. It is cofunded by the Digital Technology Supercluster, Vancity EnviroFund and industry participants.. In August 2020 it expanded across Canada.

Website: https://foodmesh.ca/

**FoodMesh** (Richmond, Canada) is a social enterprise launched in November 2019 by the Food Recovery Network (qv). “which is a food match-up program that helps connect good food with people who want it, such as local charities, food banks and farmers who need feed for their herd.”

Website: https://foodmesh.ca/

**FoodOverflow** (Hungary) helps to reduce food waste by creating a community of people living near each other. It was developed by “Bence Boér, Ambrus Tóth and Péter Szigeti (all aged 15) [who] came from a visit to a bakery near closing time, where they saw a lot of leftover pastry. Asking the owners about the leftovers, they realized that the majority are usually thrown away.”

Website: https://www.facebook.com/foodoverflow/

**FoodPlanner** is an app that permits importing “recipes from all your favorite web sites and blogs and use them to build your own customized meal plans! Use your recipe database to quickly generate meal plans, grocery lists and inventory in just minutes!”

Website: www.foodplannerapp.co

**Foodprint** (Auckland, New Zealand) is an app that brings “together hungry customers and half price muffins.” It “gives restaurants and cafes around the city the opportunity to list surplus food they have left at the end of the day for heavily discounted prices - usually 50 percent or more.” It “connects 35,000 consumers in Auckland with 400 eateries with discounted leftover food through an app.” It was founded in 2019 by Michal Garvey, who spoke about the app at: https://www.newshub.co.nz/home/lifestyle/2019/06/the-app-reducing-food-waste-and-turning-it-into-discounted-food.html

Website: https://foodprint.app/

Tags: Apps, New Zealand

**Foodrescue.ca** (Canada) is an integrated digital platform that connects “social service agencies with available surplus food.” It will assist Second Harvest (qv) to “rescue and deliver more food, focusing on smaller scale donations.” As of May 2018, this app has been piloted in Toronto, Kingston, Niagara and Sudbury. FoodRescue.ca (qv) is expected to expand across the rest of the province during the summer 2018. It began operating in British Columbia in June 2019.

Website: http://foodrescue.ca/

**FoodShareFilter** “is an Instagram filter with the motto, ‘If you are going to share your food, share it for real.’” Proceeds from the app ($1.16 for Android, $.99 iPhone) are “donated to Manos Unidas, a hunger charity in El Salvador. The model depends on social sharing to get traction, so the filter applies a frame with the motto, website URL, and hashtag #FoodShareFilter to users’ food photos.” [Description Colleen Kane]

Website: http://www.manosunidas.org/foodsharefilter

**Foodsharing Staedte** --Foodsharing Cities-- (Germany-based, Austria and Switzerland)is a site that offers users a chance to advertise unwanted provisions for others. The basic concept, according to the website, is simple – ‘people share food.’ No money is exchanged here because food is considered more than just a commodity. However, some food can cause illness and therefore Foodsharing.de does not allow any exchange of eggs, raw meat and fish.” See also the **Foodsharing Staedte** organization. Over 297,000 people from Germany, Austria and Switzerland regularly use the internet platform in the sense of “Share food instead of throwing it away!”

Website: www.foodsharing-staedte.de and https://www.foodsharing-staedte.org/de

**Foodstand** is an app and works with the “app creators to find ways to change how people look at food. Foodstand, the good food app incubated at Purpose, has launched a new and exciting version, focused on helping people build long-lasting healthy eating habits – the more sustainable path to good health and a healthier food system.”

Website: https://www.thefoodstand.com/

**FoodStar** App no longer available.

**FoodWasteExplorer** incorporates the “data about food waste streams collected within the EU-founded project REFRESH.” 2019.

Website: http://foodwasteexplorer.eu

**Foody Bag** (Perth, Australia) is an app that “helps Perth bakeries win battle against food waste.” It is scheduled to launch at the end of May 2021.

Website: https://www.facebook.com/foodybagapp/

Tags: Apps, Australia, Bakeries

**Forager** (Portland, Maine-based) is a company with a platform that “connects local farms with large buyers, mostly grocery stores. Started in 2017, Forager helps small and local growers tap into larger markets such as grocers, schools and hospitals — institutions that normally source food from large farms because it is easier to manage.” Its mission is “to expand access to local food for consumers everywhere by building a growing digital community of farmers, producers, grocers, restaurants, consumers and supporters who collaborate to grow the local food economy.” It was launched by David Stone in 2017. Joe Blund is the CEO as of June 13, 2020.

Website: https://goforager.com/

**Frenzi** (developed at Arizona State University) is a mobile app that helps “restaurants reduce food waste and increase store profits one reservation at a time.” It offers “a unique way for restaurants to connect their excess food to hungry customers, while also driving foot traffic during slow periods.” It was developed by Arizona State University students and was launched in August 2017. The app was released in January of 2018.

Website: www.frenzimobileapp.com

**FreshCloud Predictive Screening** (Philadelphia-based) is a program of AgroFresh Solutions (qv) that can “predict the risk of soft scald development on your Honeycrisp apples during storage by analyzing their unique genetic factors. Use it to make more informed storage management decisions to reduce storage losses, increase packouts and deliver the most premium experience to consumers.” It “uses the study of gene expressions to predict fruits’ susceptibility to particular disorders in specific crop groups. By analyzing the gene expression of apples at harvest, predictive screening predicts the risk of disorder development in certain varieties.”

Website: https://www.agrofresh.com/technologies/freshcloud/predictive-screening/

**Freshly** (Malta) is “a platform where restaurants can sell excess food in the form of a last-minute offer.” It locates people nearby and sends them a notification. “If one is interested in a meal, it can be purchased with a single tap of the app. Then just walk into the restaurant and present a four-digit code to pick up the meal.” [Description: Raine, Helen. November 26, 2017] [Perhaps this has been replaced by Time to Eat at https://timetoeat.com.mt/]

Website: ???

**FreshSurety** (Altamonte Springs, Florida) “technology utilizes low cost wireless sensor networks that monitor fresh produce and report freshness condition real time anywhere in the world. Product-specific food spoilage algorithms convert data values into shelf life reports with a quantitative freshness score for individual cartons and pallets. We have the ability to measure key metabolites for each type of produce (including cut flowers) and deliver FreshSurety benefits throughout the fresh produce industry...” “With accurate metrics, players at each step of the value chain can identify where they can make improvements to save billions of dollars by reducing waste.”

Website: http://www.freshsurety.com

**Fridge Pal** “is for making shopping lists, tracking expiration dates, and searching for recipes for your week’s ingredients to make better use of them. It’s made for meal planning so you can utilize the best food at the right time.” [Description Lyndsey Gilpin]

Website: https://itunes.apple.com/us/app/fridge-pal/id496451091?mt=8&ign-mpt=uo%3D4%26amp%3Buo%3D4

**Froodly** (Helsinki, Finland) is a food rescue app that locates supermarket products “that have still-fresh discounts around Finland, allowing you to save 30-70% when shopping for your favourite food and beverage items. Not only can you save money, but together we can also reduce food waste and ensure that this good food finds hungry bellies!”

Website: http://froodly.com/

**Frozen Food Platform, The** (UK) is a wholesale platform launched by the British Frozen Food Federation (BFFF), Federation of Wholesale Distributors (FWD) and Provision Trade Federation (PTF) “to collate data on perishable stock which is approaching the end of its shelf life.”

Website: http://bfff.co.uk/the-frozen-food-platform/

**FruPro** is a nonprofit platform that “allows industry professionals such as farm managers, assistant farm managers, and commercial managers to communicate with a large audience of wholesalers and retailers to showcase their products in an online space.” It “provides an end-to-end community for the global Fresh Produce industry and offers greater transparency for fresh produce consumers.” It was co-founded by William Hill.

Website: https://www.frupro.com/

**FRUS** See Food Rescue US

**Full Cart Fresh** is delivery of fresh produce programs that is delivered to the homes of families in need. It is an expansion of Feeding Children Everywhere (qv) existing Full Cart program, a Virtual Food Bank delivering boxes of food directly to people’s homes.

Website: https://fullcart.org/full-cart-fresh/

Tags: Platforms

**Full Harvest** (San Francisco based) is “a B2B platform connecting large farms to food & beverage businesses to sell discounted, yet perfectly good surplus and imperfectly shaped produce that would have otherwise gone to waste.” It’s mission “is to eliminate food waste at the farm level by bringing additional revenue to farmers and lowering the cost of healthy food production.” It was founded by Christine Moseley, who is the CEO as of August 17, 2018.

Website: https://fullharvest.com/

**Gander** (Northern Ireland, UK) is a mobile app “that gives real-time updates on reduced food near users.” It “has been launched in the UK in partnership with Henderson Technology’s EDGEPoS system.” In 2020 it partnered with SandpiperCI to roll out the app in their Morrisons Daily stores across Jersey and Guernsey. It “launched its app in Northern Ireland, but it plans to expand to the Republic of Ireland and the UK in the future. Gander’s pilot run in Northern Ireland is in partnership with Spar, Eurospar, Londis and Vivo.” As of November 5, 2020, it was “operational in Iceland and Checkers Xpress in Jersey and Guernsey and Le Cocq’s Stores in Alderney, bringing the total number of compatible stores up to 39 across the Channel Islands.” It was co-founded in August 2019 by Ashley Osborne. “The Gander platform enables retailers to automatically display to shoppers, in real-time, all reduced-to-clear food on the shelves within their local Spar store.” By June 2021 it had been downloaded more than “100k” times.

Website: https://gander.co/

**Gebni** (New York City) is a food delivery app that discounts restaurant prices during off-peak hours in order to increase sales and reduce waste. It was launched in February 2017. It may reduce food waste because unsold food from food delivery and it does not store food in containers that end up in trash cans.

Website: https://www.gebni.com/

**GEEV: The Zero Waste Solution** permits users to donate objects and food between individuals.

Website: https://www.geev.com/object?page=1&location=48.862725%2C2.287592&type=donation&distance=50000

**Giki** is a sustainable shopping guide app that “enables you to discover how healthy, sustainable and ethical the companies and products… with just the scan of a barcode.”  
Website: https://giki.earth/

**G.O.A.T. –GOAT** – Greatest of All Time– (Calgary and Edmonton, Canada) is an app that “allows donors — who could be home cooks, restaurants or even grocers — to donate food to buyers, who could be individuals or families in the city. The price ranges from free to a maximum $10, which gets donated to the Leftovers Foundation or Brown Bagging for Calgary’s Kids.” It was “launched by Ivonne Gamboa in August and now has about 350 users and agreements with 10 restaurants in.”

Website: https://www.goatgeneration.com/

**Good Food Recovery** (Illinois) is an “Uber for Food.” It “uses ChowMatch to recover unsold, surplus food for hunger relief organizations in Illinois.” It is a program of The gitm Foundation (qv)

Website: https://www.gitmfoundation.org/goodfoodrecovery/

**Goodr Food Rescue App** (Atlanta, Georgia based) is a mobile app that rescues food and reduces food waste. It works like Lyft or Uber: event planners, to restaurants, chefs, hotels, schools and even hospitals can arrange a driver to collect surplus food and deliver it to “nonprofits, soup kitchens, shelters and individuals who are food insecure.” Goodr was launched by Jasmine Crowe, who is the CEO as of June 5, 2020. Between January and November 2017, Goodr “rescued 90,000 pounds of prepared food. Crowe said that doesn’t include fruits and vegetables and other supplies.” It was scheduled for rollout to all of Atlanta in 2018. [Description: Lucas, Liza. November 24, 2017] It uses blockchain technology. On Martin Luther King Day on January 21, 2019 Goodr partnered with the Atlanta Hawks to launch a “Pop-Up Grocery” (qv). Goodr expanded to Washington, DC in April 2019 and planned to expand to 20 more cities by 2020. Video interview with Crowe at https://www.greenbiz.com/video/solving-food-waste-and-hunger

Its Twitter: @TheGoodrCo has partnered with 200+ businesses to avoid wasting 2M+ pounds of food in landfills.

Website: http://goodr.co

**GoMkt** (New York) “was established in 2016 with a simple mission: reduce food waste, support small business, and bring people together to share delicious food.” It offers “local meals from restaurants, cafes and coffee shops, up to 75% less.”

Website: https://www.gomkt.com

**Good Fish Guide MCS** is a app that “gives consumers advice from the Marine Conservation Society, this app provides a comprehensive guide to the most sustainable fish to eat, listing sustainable fish restaurants to visit and recipes to try.”

Website: https://itunes.apple.com/gb/app/good-fish-guide-by-the-marine-conservation-society/id1078290293?mt=8

**Grab** (Manilla, Philippines) is a cab hailing platform that during the COVID-19 pandemic became part of the “Philippines Department of Agriculture’s (DA) initiative to support local farmers amidst the coronavirus pandemic, the will be providing on-demand delivery directly to the doors of consumers in Manila. The government-run online marketplace, called eKadiwa, will ensure that both the general public can purchase fresh produce for reasonable prices while local farmers are fairly compensated for their work.”

Website 1: https://www.grab.com/sg/

Website 2: https://www.ekadiwa.da.gov.ph/

**Green Egg Shopper** “helps you figure out the true expiration dates of foods while you’re shopping. You can add the purchase dates/best by dates on the list directly on the app so you can plan ahead for meals and waste less food.” [Description Lyndsey Gilpin]

Website: http://www.greeneggshopper.com

**GrocerEase** is an app that tracks the “price of every item in your cart and show a running total so you will always know how much you are spending. Sometimes you just don’t feel like shopping. With GrocerEaze you can email your shopping list to someone else and let them do the shopping for you.”

Website: http://www.effortlessfood.com/grocereaze

**Grosh 1.9** is app that lets grocery shoppers know what’s in stock and avoid purchasing overdue items and unneeded double purchases.

Website: http://groshapp.com/reduce-food-waste/

**Grub Groceries** is a Malaysian-based platform of Grub Cycle (qv). It promotes the sale of products close to expiry dates.

Website: http://grubcycle.my/grub-bites/

**Grub Homemade** is a Malaysian-based platform of Grub Cycle (qv). It increases the lifetime of produce. It “lists available surplus food from stores, restaurants, cafes at a discount.”

Website: https://grubcycle.my/home-made/

**Grub Mobile** is a Malaysian-based platform of Grub Cycle (qv). It collects “produce and redistributing them to low-income communities.”

Website: http://grubcycle.my/grub-bites/

**Grubhub** (Chicago-based) is an order online and food delivery or takeout service from restaurants. It has more than 50,000 restaurants in 1100+ cities. Grubhub also connects restaurants with local charities in need of food donations.

Website: grubhub.com

**Grubify** is a college food delivery service platform that uses “school campuses to create food delivery ecosystems designed to serve busy students on the go.” “Order food from anywhere on campus and have it delivered right to your door at an unbeatable price.” It was developed by Columbia University students: Kidus Zelalem, Amir Mustefa, and Noah Velazquez.

Website: https://grubify.co/

**Halfy Hour** (San Francisco and Berkeley, California) is an app where restaurants, bakeries, cafés, and buffets list their surplus food and customers at marked down to half price and customers pick up their food before the restaurant closes.

Website: http://www.halfyhourapp.com

**Handpick** is an app that “designs meal kits with groceries perfectly paired to cook 3 recipes.”

It is intended to “help eliminate food waste and avoid ingredient repackaging.”

Website: https://handpick.com/

**Home Compost** is an app that permits user to “find out how to use your food scraps to make soil for your garden. It’s available on the Android store, and is the most in depth explanation we’ve seen on an app so far.” [Description Lyndsey Gilpin]

Website: https://play.google.com/store/apps/details?id=composting.organic.gardeners

**HWY Haul** (Santa Clara, California based) is a startup "working at different points along the supply chain to bring more automation and precision while fighting food waste." It "promises to automate this process with what it calls a "managed marketplace." The company's cloud-based platform allows farms (or stores or other suppliers) to schedule a vetted driver, determine the cost for each trip, monitor their route in real-time, and keep constant temperature checks (to ensure the food stays cold). t was co-founded by Zahed Khan in October 2018 and other Walmart alumni,” such as Syed Aman.

Website: https://www.hwyhaul.com/

Tags: Platforms, Transportation

**iFEAST** (US) is an app under development as of October 23, 2019 “that permits users to “cook epic meals, reduce food waste, save $$$.”

Website: http://ifeastapp.com/index.html

**INNIT** is a startup developing a mobile app that will tell users when food products were placed in the refrigerator and will offer potential recipes how to use them. The company is also developing a “connected food platform” that will connect all kitchen apps and appliances. It has a “brand partnership with Good Housekeeping, which will develop original content like recipes and other food tips for Innit. Innit and Good Housekeeping will also co-host a cooking class series and demonstration at the smart kitchen opening soon.” [Description: Andy Meek]

Website: http://www.innit.com/

**Insights Engine** is a continuously updated online digital platform launched by ReFED (qv) “with a granular analysis of food waste (by sector, state, food type, cause, destination, and impact), hopes to push solutions in front of investors, rather than a depressing litany of stats. The engine provides a deep-dive review of more than 40 solutions to reduce food waste, including extensive financial analysis.”

Website: https://insights.refed.com/

**JustNow (or Just-Now)** (Johannesburg, South Africa) is a start up with two apps – Merchandiser app and Consumer app – to help large and small food businesses save money and decrease waste while increasing client engagement...” The Merchandiser app is used to create and manage offers throughout the day. Once an offer is activated, it is shown in the Consumer App with a discount code. As a result, these products can be proposed up to 50 percent off. Its objective is to “bring some financial relief for the consumers and support the retailers in their effort to reduce waste.” It was launched by Alexandre Vellieux and Brad Constantinescu in October 2016. JustNow is marketed in Europe by Mihai Zant.

Website: http://justnow.co/

**Karma** (Stockholm, Sweden-based) is an app that helps restaurants, cafés and grocers reduce their food waste by selling their surplus to consumers at reduced prices after meal-service has ended. It was co-founded by Elsa Bernadotte, Hjalmar Ståhlberg Nordegren, Ludvig Berling, and Mattis Larsson in 2015. By February 2018, it had an estimated 250,000 registered users acquiring food from 1,000 restaurants, cafes and grocery stores in 35 cities and towns in Sweden, UK, and other countries. As of April 2019, Karma had 2,000 partners in the UK, Sweden, and France. In November 2018 Karma partnered with Electrolux to create new smart fridge to cut food waste, which users will be able to unlock with the Karma app. In January 2020 Karma announced that they were “installing a series of 100 smart fridges across Sweden, the UK and France, after an initial trial in Sweden proved that this could dramatically increase the amount of waste food that could be saved... Retailers can leave the food in a communal fridge for it to be collected. It’s designed to be a lot less time-consuming for the shops.”

Website: www.karma.life

**Karmalicious**. See Karma.

**Keepeat** (Dubai-based) is an app launched by “a cooperative startup between Emirati and Swedish entrepreneurs that are committed to making a positive contribution to the UAE government and environment by preventing good food from being wasted.”

Website: https://www.keepeatapp.com/

**Kitche** (London-based) is an app “for cost saving & food waste reduction.” It can “used to scan receipts and design recipe plans to ensure minimal food waste, saving money and reducing the environmental impact..” “Users will also get notifications from the app five days after fruit and vegetables have been bought, to remind them to use products before they go off.” Its motto is: “Kitche it, don’t ditch it.” It was founded by Alex Vlassopulos in 2018.

Website: https://kitche.co/

**Kloopr** (Melbourne-based) is an “alternative to UberEats, Deliveroo and Menulog that aims to reduce food waste and maintain a lower carbon footprint than other delivery services.Founded in Melbourne by Joe Wee Lim and Brian Foong, Kloopr encourages venues to offer reduced menus and a set number of portions per dish available on the app, giving the chefs more control and a better indication of how much stock they will need to order.”

Website: https://www.kloopr.com/

**Last Call for Food** (Washington, DC) “provides a stigma-free, fun way to access meals for $5 or less...” “It allows restaurants to sell leftover meals to college students who struggle to find affordable food. Many of the meals cost around $5 each and since its launch, Last Call For Food has sold nearly 300 meals and garnered four partners in Foggy Bottom, with more on the way.” It was founded by Erin McGeoy in February 2019.

Website: https://lastcallforfood.com/

**Last Minute Sotto Casa** See LastMinuteSottoCasa

**LastMinuteSottoCasa** (Turin, Italy) LMSC is an app that helps businesses promote their surplus produce for quick sale to shoppers in their neighbourhoods in real-time.” It “avoids producing unnecessary waste and helps to reduce food waste.” It was launched by Francesco Ardito in 2014.

Website: https://www.lastminutesottocasa.it

**Leanpath Go** is mobile food waste tracker that responds to the needs of COVID-era foodservice. It “introduces a unique "each"-based tracking interface that lets operators measure food waste by the item instead of by weight. That means no scale, which means Leanpath Go can be taken almost anywhere.” It is a platform of Leanpath (qv).

Website: https://www.leanpath.com/solutions/

**LeftoverSwap** (Seattle) is an app that allows consumers to trade leftovers or give excess away. “In addition to helping reduce food waste, this app also helps reduce the issue of hunger.” [Description Mallory Szczepanski]

Website: http://leftoverswap.com/

**LifTOvers** (Toronto) is “a platform that connects event organizers and caterers in possession of leftover food with agencies throughout Toronto. After an event organizer registers their event, within 24 hours a team of LifTOver volunteers picks up the extra food and delivers it somewhere where it can be used. Recognizing that people in their city struggle with acquiring the food they need on a daily basis, the team works tirelessly to redistribute consumable food to those who need it.”

Website: https://liftovers.ca/

**Local Roots** (Atlanta, Georgia) “provides a platform for connecting local food producers to consumers. It makes use of location data to provide a list of available products, allows customers to order and purchase fresh produce through the app, and arrange for pick-ups and/or deliveries.”

Website: https://itunes.apple.com/us/app/local-roots/id965889849?mt=8

**Locavore** is an app “to look for in-season food in your area, instead of just guessing what you may use at the grocery store. Locavore lists farmer’s markets, stores, and recipes for locally sourced food, which could help you waste less.” [Description Lyndsey Gilpin]

Website: https://play.google.com/store/apps/details?id=composting.organic.gardeners

**Love Food Hate Waste App** allows consumers to “keep track of food planning, shopping, cooking meals and making the most of leftovers. The App also has lots of great recipe ideas and tips for using forgotten foods and leftovers to make great tasting meals.” See also the organization description for Love Food Hate Waste.

Website: http://www.lovefoodhatewaste.com/content/download-our-love-food-hate-waste-app-free

**Lovvett** (Miami, Florida) is an app that “connects food businesses selling fresh “surplus” with local consumers.” It “enables South Floridians to order and enjoy great food at heavily discounted prices and restaurant partners are benefiting from getting an additional revenue stream for food items that might otherwise go to waste while contributing to more sustainable communities ensuring conscious consumption. The many mom and pop restaurants who participate cannot afford the hefty commissions charged from the Uber Eats and DoorDash type services. Lovvett only takes 10% and includes free marketing.” It was started by Rafael Garrido and Monica Guzman.

Website: http://www.lovvett.com/

Tags: Apps

**Lunchie** is an app that’s “just for lunch, and secondly, you can choose your meal, rather than filling up a box with leftovers.” It originated in Finland in 2016. It reportedly operates in “Holland, Germany, Sweden, and Estonia.”

Website: https://lunchie.fi/en/

**Mad skal spises** --Food Should be Eaten, or Food to Eat-- (Denmark) is an app collaboratively undertaken by Fødevarebanken and Netto. It permits sharing of “soon-to-expire food items when you meet those where you shop. We have got a lot of shop assistants on the trolley, including all of Netto’s shop staff. With the app, you can easily get an overview of what products are in a particular store or close to where you are right now. Thus, as a consumer, you can save money by planning your purchases after the major price reductions on food products. The result is less food waste and good prices for you. All consumers, stores and chains are welcome and invited to contribute. Because food should be eaten, not wasted.”

Website: http://madskalspises.com/

**Magento** is an eCommerce platform that Hungry Harvest (qv) uses to reduce food waste it its supply system.

Website: https://magento.com/solutions/small-business

**Meal Canteen** (France) is an app that enables users “to book meals in advance of attendance. This allows catering staff at restaurants and schools to plan the amount of food they need in advance, ensuring a reduction in their food waste. The app also provides information on where products originate, how they were made and what allergies they may contain. The long-term thinking with this approach is that by giving consumers more information about the food they eat, their eating habits can be redesigned to choose only the food they will finish, thus reducing food waste.”

Website:

Tags: Apps, Restaurants, France

**MealBoard** “combines recipe management, meal planning, groceries and pantry management into a single app. It is fully customizable. You can manage your recipes, ingredients, food categories, meal types, stores, store aisles, grocery items and many more with its clean, uncluttered interface.”

Website: http://www.mealboard.com/

**MealConnect** (US) is “a technology platform that maximizes network capacity, prevents meals from ending up in landfills and empowers food donors to notify their local food bank when they have food available.” It was launched as a pilot project by Feeding America (qv) in April 2017 (another source says 2014) and expanded nationwide in 2018. MealConnect connects Feeding America with DoorDash (qv) to provide food to food banks. “The platform has three main functions: MealConnect Core, MealConnect Real Time and MealConnect Logistics. MealConnect Core refers to the original, desktop platform that helps food banks track donations. MealConnect Real Time helps move donated food from the convenience of a phone...” It “is local in nature and its availability is dependent on the local Feeding America food bank.” MealConnect Logistics connects drivers to Feeding America. “When a driver’s delivery is refused by the customer—could be the wrong quantity or some cosmetic damage—the driver radios back to dispatch. The dispatcher posts on MealConnect information about what the product is, where the driver is currently and where the driver’s next destination is.” [Source: Greenwalt, Magen. “Feeding America Adds Logistics to MealConnect Platform”]. It has been used for pickups at chains like Walmart and Target. In 2020 it expanded to “allow all food businesses anywhere in the country to donate their nutritious and unsold product to local nonprofits.”

Website: https://mealconnect.org/

**MEANS Database** (Washington, DC) is a non-profit organization that “helps divert food from the trash to local emergency feeding services with the ease and speed of the internet, and signing up only takes a minute. MEANS Database is the only 100% free food recovery network that exits. So far, over 2 million pounds of food has been donated through the MEANS system” with over 3,000 users in 51 states and territories.

Website: https://meansdatabase.com

**MealSaver** (German based) is “an app that allows you to find local restaurants, bakeries, food outlets with freshly produced food left unsold, which you can then buy online at a fraction of the price, before collecting it.” It was launched in October 2016.

Website: http://mealsaver.de/

**MEANS** (Matching Excess And Needs) is an online network in 24 US states that permit donors to post food and “instantly connect with food distributors.” Food banks and pantries receive real-time notifications of potential food donations

Website: https://www.meansdatabase.com/

**Medan Tehnik** (Medan, Indonesia) is a social enterprise with an app that is “committed to promoting the zero food waste movement to more people in Medan by providing training for several communities, schools, and home businesses.” Its “activities mostly benefit women, teenagers with special needs and low-income families in various grassroots communities in Medan and its surrounding areas. Medan Tehnik has been operating as a social enterprise since 2010 and has expanded to the digital line after the launch of its own application to make it easier to calculate the amount of food waste processed every day.”

Website: http://ptmedantehnik.com/

Tags: Apps, Indonesia

**Merchandiser app.** See JustNow in Organizations.

**MyFoody** (Milan) is an app that “alerts local residents to food in small supermarkets in danger of being wasted – either because it’s going out of date or the packaging is damaged.”

Website: https://www.linkedin.com/company/myfoody

**MyFoodways** (Swiss-based) is a smartphone app designed to make it easy for young adults to enjoy healthy and sustainable food and waste less. It is supported by Engagement Migros development fund and the Swiss Federal Office for Agriculture, Foodways Consulting AG.

Website: https://myfoodways.com/

**Nesnězeno** (Prague, Czech Republic) is an app for “users to order the remaining food from a restaurant in Prague via mobile phone.” It was launched by Jakub Henni, about how

Website: https://nesnezeno.cz/

**NFDWSTD** See No Food Wasted

**No Food Waste App** (Chennai, Coimbatore, Pollachi, Delhi NCR, Thiruvananthapuram, and Tadepalligudem, India) is an app promoted by the organization No Food Waste (qv). It is “capable of locating interested donors and people in need.” The user “can find Charities near to the location and can deliver them self, user will get the root map assistance to charity which will easy to reach the location. other wise all the user need to do is to upload the food images in the app and immediately all the volunteers will get notification and will contact you to pick up the food and serve to charity, the user can also track the status of food up to delivery.”

Website: https://play.google.com/store/apps/details?id=in.nofoodwaste.volunteer&hl=en

**#NoFoodWaste** (Kemya, Africa) is a campaigned launched by Chef Martin Muhia Nyambura”to sensitize people about Food loss and Food Waste that is taking place in Kenya and across Africa. He has participated in a number of food festivals including the Terra Madre Salone del Gusto, and most recently the Chengdu International Food Festival in China, where he delivered a speech on food waste and biodiversity from farm to fork. He won the best taste award for his innovative recipe, which had a focus on Slow Food Ark of Taste products from Kenya.”

Website: **#NoFoodWaste@chefmartinmuhia**

**NoFoodWasted** (Netherlands)– NFDWSTD-- is a free app that “allows shoppers to see discounted food items that are nearing their ‘best before’ date at participating supermarkets throughout the Netherlands. Users can also input their shopping list to the app and receive push notifications on their smartphones when an item on their list is discounted.” It “is not limited to produce, meat and fish. Thanks to a type of Bluetooth device called beacons, the app can also help users identify canned or packaged items near spoilage by sending them a push message when they walk past these items in the grocery aisle.” It was launched in September 2014 by August de Vocht. It expanded its coverage to Belgium and Germany in 2017. [Description Kristine Wong] As of May 2017, it had 40,000 users.

Website: http://www.nfdwstd.com/ or nofoodwasted.com

**nosh – Food Inventory & Expiry Date Management** (London, UK based) is an app that “allows the users to track the expiry date of food items along with their buying and food waste habits, which enables them to make an informed decision on what items to buy.” It was developed by Nosh Technologies by experts from University of Essex's School of Computer Science and Electronic Engineering.

Website: https://www.nosh.tech/

**Ocado Smart Platform** (UK-based) helps users “understand our customers’ shopping habits. An ensemble of advanced forecasting engines accurately predicts demand for each of our 54,000+ different products so we don’t order surplus from suppliers.”It was developed by Ocado Technology (qv).

Website: https://www.ocadogroup.com/who-we-are/ocado-smart-platform.aspx

**Ordervous** (Australia) is an app that “aims to re-integrate and reconnect the community through sharing food, connecting needy stomachs with passionate home cooks. It allows home cooks to earn extra money doing what they love and providing healthy food options within their neighbourhood whilst also reducing food waste and developing relationships within the community.”

Website: http://ordervous.com/

**Oglae** (Singapore) is a free mobile app available on App store and Google Play, which offers food either free or at discounted rates from being wasted and thrown away.

Website: https://www.facebook.com/oglae/

**Olio** (UK) is “a free app connecting neighbours with each other and with local shops so surplus food and other items can be shared, not thrown away...” Olio was co-founded by Tessa Clarke, a farmer’s daughter from England, and Saasha Celestial-One from Iowa at the end of 2015. [Giles, Chris. May 19, 2017] “Users download OLIO on their phones, create an account and upload a picture and a short description of the food they want to give away...” As of December 2017, the app had “322,000 registered users, mainly in the UK, and more than 400,000 food items have been shared, ranging from fresh produce to packs of pasta, juice and ready meals.” It expanded to Jersey in 2017, and it may expand to Guernsey in 2018. By March 2019 about “900,000 people across 48 countries have subscribed, sharing over 1.3 million portions of food between them.” See also Food Waste Heros (qv), the podcast “Tessa Cook of OLIO” (qv), and the campaign “It Feels Good to Share” (qv).

Website: https://olioex.com/

**OptiMiam** (France) helps “local businesses sell their food surpluses on time. It is a geolocalized mobile application that connects retailers in real time to consumers around them in order to sell their stocks of fresh products.”

Website: http://www.optimiam.com

**OrderPoint Solutions** (Ireland) is a startup that provides “hardware and software as a service to the hospitality industry to mitigate revenue leakage and improve departmental communication. By digitising traditionally analogue processes.” It provides hotels and restaurants with a solution to improve their sales and table turnover while decreasing costs, waste and compensation. “Between 4-10 per cent of food ordered never reaches a guest’s table and food waste in hotel restaurants runs into hundreds of thousands of euro a year.” It was launched in March 2017 by Charles Jolley and Steffan Jolley.

Website: https://www.linkedin.com/company/orderpoint-solutions-ltd.

**Organix** is a digital marketplace for organic waste developed by SUEZ, the French environmental company. “This innovative platform can connect producers of organic waste (food industry manufacturers, cooperatives, etc.) and methanation unit operators, who transform them into energy. They can manage transaction in a simple and secure manner while SUEZ provides logistics and transportation. SUEZ also ensures the quality of the materials with an audit of the producers and a flows diagnosis. Already available in some French regions (Brittany, Normandy and Pays de la Loire), Organix® will cover the entire territory by the end of the year, and will gradually be enhanced with new functionalities.

Website: https://www.suez.com/en/News/Press-Releases/Organix

**OzHarvest Food App** (Australia) is an app created by OzHarvest (qv) “to tackle Australia’s hunger crisis and prevent food waste in regional communities.” It connects “local businesses and charities to facilitate donations on a regular and ongoing basis. Once a food donor is registered and a charity has been assigned to their store, there are three simple steps: the food donor enters details of surplus food; a local charity receives a notification telling them about the food; the charity collects the food.”

Website: https://www.ozharvest.org/foodapp/

**PareUp** (New York City) is an app that “connects consumers with retailers to help reduce the issue of food waste.” “With PareUp, consumers can browse the app for discounted food, which hasn’t been previously sold or expired. While consumers are getting a great deal on food that would have gone to waste, retailers are also benefiting by saving money, cutting disposal costs and reducing their food waste production.” [Description Mallory Szczepanski] Project may have been discontinued at of May 17, 2017.

Website: http://www.pareup.com/

**Phenix by OnTheList** (Hong Kong) is a “mobile platform helps F&B companies in Hong Kong turn surplus food into new opportunities, where customers can purchase food that would otherwise go to waste for discounted prices.” It was launched in Hong Kong on February 10, 2021 “to help rescue some of the 3,600 tonnes of food that goes into the city’s landfills every single day. Phenix by OnTheList App, a new platform brought by Hong Kong-headquartered flash sales fashion concept OnTheList with French startup Phenix (qv), will allow Hong Kong residents to grab perfectly good food with huge discounts from F&B businesses that would otherwise discard these items.”

Website: http://onelink.to/v4k54p

Tags: Apps, Distributes Excess Food, France, Hong Kong

**Pixofarm** (Austria) is a that “startup offers a solution for keeping track of this data with just a smartphone. Utilizing artificial intelligence, the Pixofarm app allows apple growers to take pictures of their apple trees and fruits and counts the apples in the farmer’s orchard. The algorithm then forecasts the final number of fruits at the end of the season. The app also offers the function to monitor the size of the apples, which helps forecasting the ideal time to harvest the fruits. The predictive algorithm estimates yield and size class distribution, which greatly facilitates the process of selling to grocery stores.”

Website: https://pixofarm.com/

Tags: Austria, Apps, Fruit

**Plan Zheroes** (London, UK) “is a social network, where relationships are built between food businesses and charities, communication is quick and simple and food reaches those in need, safely and conveniently.” It operates by: 1) “when a business has surplus food to donate, they upload their information online; 2) nearby charities receive a notification of the available food and can claim the food online; and 3) volunteers and transporters in the local area get involved by helping transport the food.” It was created in 2011 (or 2013). It has “a free online platform (www.planzheroes.org) which makes it easy for businesses to donate surplus food and for charities to claim it. Volunteers can also get involved by helping collect and deliver food, or by taking part in our food market collections including London's iconic Borough Market.”

Website: https://planzheroes.org

Tags: Food Recovery Organizations, Platforms

**Plantix** is a mobile crop advisory app that uses “AI to help farmers increase their productivity. Their mobile app uses image recognition to detect plant diseases, pests, and soil deficiencies affecting plant health. The app also connects the community of scientists, farmers and plant experts to each other, enabling discussion and learning.”

Website: https://plantix.net/en/

**Prince William Food Rescue Hero App** is an app of the Prince William Food Rescue (qv) in Dumfries, Virginia, that informs volunteers of available food rescue opportunities.

Website: https://play.google.com/store/apps/details?id=org.actspwc.app

**Provision** (Copenhagen, Denmark-founded, and built in Calgary, Canada) is a web-based digital inventory tool gives food pantry “managers the ability to find food they need or to give away food they don’t, and includes listing details such as expiration date, quantity, etc. Easy-to-find contact information for each item ensures direct communications between pantries to expedite and simplify the transfer process, connecting dozens of disparate pantries to create one, fully-stocked, fully-utilized city-wide pantry.” It was developed by VSA and in May 2018 it ws being tested by food pantries in the Chicago area.

Website: https://provision.io/

Tags: Canada, Denmark, Platforms

**Rainbow Agri** is “a suite of four farmer tools billed as “The Internet of Farmers.” Taken together, the apps provide farmers with platforms for communicating overages through voice or text, connecting with customers in an online marketplaces, and executing and tracking smooth transactions with point-of-sale technology. In addition to decreasing homeless food, the apps are also intended to boost business for local farmers who might otherwise end up sitting on pallets of edible food with nowhere to sell it.” [Description Abbie Stutzer]

Website: http://www.rainbowagri.com/

**Ratatouille** (Italy) “uses geolocation to display a map of the nearest fridges. It can give the expiry date for each food shared, and the times and days to go and collect it. What sets this app apart is that it is also in contact with youth hostels and student lodgings, where they are accustomed to sharing leftover food.” [Description Emanuela Taverna]

Website: http://www.ratatouille-app.com/

**Red point** (Slovakia) is an app that to prevent “food waste, save the planet and money. Its motto is “Food for Smarter People.”

Website: ???

**ReDinner** (Hungary) “is a new app-based platform thatconnects customers with restaurants selling their leftovers at the end of the day at a heavily discounted rate. Although the app was launched in 2017, it hasn’t achieved widespread usage, unlike the Danish Too Good To Go (qv), possibly because it is only available for Android-based devices and not Apple; as well as the general lack of awareness about food waste.” [Source: Bori, Peter]

Website: www.redinner.com

**Reduce Go** (Japan) is an app that “is designed to offer registered users economic benefits, allowing them to pick up food directly up to two times a day from restaurants and food outlets for a monthly fee of ¥1,980.” Reduce Go smartphone app service was launched by Sosuke Uemura, president of Shifft Inc., on April 5, 2018. As of May 2018. “Approximately 25,000 users have already signed up for the free version of the app, and 32 restaurants, bars and shops in Tokyo and its nearby areas have signed on to the food giveaway.” [Source:

Website: https://reducego.jp

**Refeed** or **Refeed America** is a “mobile app that seamlessly connects any organization with surplus food to a nearby nonprofit looking for food to distribute. Hungry Americans can open the app at anytime to find a meal at a local nonprofit and pick it up that day.” Refeed is a “team of technologists, designers, entrepreneurs and social activists dedicated to utilizing the tools and resources of today to positively impact tomorrow.”

Website: http://refeedamerica.com/

**ReFood** (City of Swan, Australia) is an app that links “cafes and restaurants with local not-for-profits is making giving food easier to people in need.” It was developed by a graduate student, Eleonora Stojanoksa, at Edith Cowan University.

Website: https://www.swan.wa.gov.au/News-Media/Business-stories/2016/Food-Sharing-Innovation-ReFood-app-to-minimise-food-waste

**ReMe Basket** (Manchester, UK) “is a mobile app which allows users to update the food items you purchase and register their expire dates, so that users can be reminded to consume these items before it hits the expiry date. This colour coded reminder system, red when its about to expire and green when it has pristine consumption quality, is an efficient way of keeping consumers on track of the food they are buying and the food they are consuming.” [Description MENAFN, May 30, 2017]

Website: https://remebasket.com/

**Re(Purpose) Network** (Guelph, the County of Wellington, Ontario, Canada) is a “network of expertise for unavoidable byproduct commercialization.” It brings “together all of the key functions and resources I listed above into a virtual platform,” which gives “Canadian food and beverage companies access to cutting-edge technology to help them to identify unavoidable waste opportunities within their facilities. It will also give them access to an expert team of nutritionists, economists and other food and beverage industry experts who can help them to develop new upcycled revenue streams.” It connects “into the Our Food Future Circular Food Waste Marketplace to connect the byproduct to a manufacturer who can commercialize it.”

Website: https://www.foodincanada.com/food-in-canada/how-upcycling-is-transforming-food-waste-new-food-in-canada-feature-from-cher-mereweather-147762/

Tags: Canada, Network, Repurpose

**Rescuing Leftover Cuisine** is an app of Rescuing Leftover Cuisine (qv) that alerts volunteers when restaurants have unserved food so it can be ferried to homeless shelters instead of being thrown away.

Website: https://www.rescuingleftovercuisine.org/

**ResQ Club** (Finland, Sweden, Estonia, Netherlands, Germany, Malaysia) is a not-for-profit Finnish startup that prevents prepared restaurant food “from turning into waste by making it effortless to sell it away as discounted take away meals.” It was launched in Helsinki in February 2016.

Website: https://resq-club.com/

**RipeNear.Me** (Adelaide, Australia) is an app that connects foodies with backyard fresh food growers. It was founded by Alistair Martin and Helena Martin in Adelaide, Australia, in 2012. In 2017, they launched a program with Continental and Unilever Foundry to expand their program.

Website: https://www.ripenear.me/about-ripenearme

**Robin Food** (Malaysia) “is an app that connects parties with food surplus to food banks via a mobile and web app platform. The food banks then redistribute food to charity homes and people in need. In Robin Food platform, every meal that we redistribute is measured by 250g per meal which equivalent to RM5 per meal.”

Website: http://www.myrobinfood.org/web/

**S-Cambia Cibo** (Italy) “allows ordinary citizens to put products approaching their expiry date on the network to share them with other users. “S-Cambia Cibo” not only produces economic and environmental benefits, it also sets out to encourage and strengthen neighborhood and community bonds. To take part, just register with the site and put the food you want to offer online, preferably with a photo. At the other end, the other community users can request information about the product and contact the owner to pick it up free of charge.” [Description Emanuela Taverna]

Website: https://www.eppela.com/it/projects/5772-scambiacibo-it

**Save The Food** is an app developed by Natural Resources Defense Council (qv) and Ad Council and distributed by Amazon. It helps consumers reduce the amount of food they throw out. Alexa is “software that runs the popular Amazon (AMZN) Echo connected home devices, lets users ask about things like how to properly store veggies so they last longer...”

Website: https://www.amazon.com/NRDC-and-Ad-Council-Save/dp/B071RRCC8J

**Savour!** (Singapore) is a “B2B e-procurement platform with a social and environmental cause connecting companies and B2B customers in Singapore.” It is a “digital platform tackling food waste and food insecurity.” Katrina Lee is its CEO and co-founder. For more information, go to: https://www.straitstimes.com/singapore/portraits-of-purpose-this-entrepreneur-is-stopping-food-waste-while-doing-good

Website: https://www.savourapp.co/

Tags: Apps, Singapore

**Seebo** (Tel Aviv-Yafo, Israel) is a food tech start-up that “enables leading manufacturers to predict & prevent quality, yield, waste & throughput losses, using process-based industrial artificial intelligence.” It helps “manufacturers predict and prevent food waste on the factory floor.” Specifically, it 1) “Aggregates data from the production line, including data from automated quality inspection systems, and applies process-based machine learning to predict and help prevent process issues that drive scrap and rework; 2) Production teams predict and prevent unexpected process inefficiencies that damage production yield. Optimal production conditions are maintained, and production profitability maximized; and 3) Reduces production waste in process manufacturing, where quality inspection is regularly performed. Machine learning models are applied to alert engineers to process disturbances that cause excessive waste.” It has helped “Nestlé, Barilla, and Mondelēz cut production waste.”

Website: https://www.seebo.com/

**Sell More, Waste Less** is an online resource for food retailers offered by the Institute of Grocery Distribution (IGD), a global membership organization for businesses based in the United Kingdom, to manage value along the supply chain and identify and reduce waste.

Website: http://www.igd.com/Research/Nutrition-food-and-farming/Sell-More-Waste-Less/

**Sharebite** (New York) is a food ordering and delivery app that donates a free meal to a child in need with every order placed. It allows “restaurants the option to help curb their food waste by allowing them to promote and sell surplus food or dishes... As of January 2017, more than 65,000 meals have been donated to City Harvest, and thousands of dollars have gone to nonprofits that are quite popular among New Yorkers such as God’s Love We Deliver and Big Brothers, Big Sisters.” [Description Elyse Wanshel and Helaina Hovitz]

Website: https://sharebite.com/

**ShareFood** (Singapore) is an app that “allows users to share meals based on their location.”

Website: https://play.google.com/store/apps/details?id=com.altercrafted.saf2&hl=en

**ShareFood** (Romania, Cluj-Napoca-based) is an app launched by the non-governmental organization O Masa Calda. The app is “addressed to businesses active in the food industry, such as catering firms, restaurants, hypermarkets, that want to donate the food they don’t use. The beneficiaries may be the associations/organizations/institutions that are aimed at supporting disadvantaged people within a community.”

Website: https://play.google.com/store/apps/details?id=com.omc.sharefood&hl=en

**ShareWaste** (Aukland, New Zealand) is an app and website “that connects people who want to recycle green scraps with hosts who are already composting.” It was launched in December 2017.

Website: https://www.sharewaste.org.nz

**ShareWaste** (Sydney, Australia) is an app that connects “people who wish to recycle their kitchen scraps with their neighbours who are already composting, worm-farming or keep chickens. “

Website: https://sharewaste.com/

**SharingFood** is an app that offers a “platform for food products and helps you fight against food waste. Choose your city on the map and see which supermarket, canteen or private user offers or shares food products to prevent you from wasting food. If you are a private user or a supermarket, this platform will help you share your leftovers, which otherwise would be wasted or thrown away.”

Website: https://play.google.com/store/apps/details?id=com.contechlab.sharingfood&hl=en

**Shelf Engine** (Seattle, Washington based) is a startup that uses artificial intelligence for the perishable food industry, including suppliers and retailers, that predicts what to order.” Its automated prediction engine “helps grocery stores and delicatessens work out how much food they need to order.” It “aims to accurately predict orders for hundreds of stock-keeping units (SKUs) on a daily basis.” Its “forecasting uses your POS data—along with real world considerations like school schedules, local events, holidays, and weather.” It “buys back unsold inventory from the retailers it works with, taking the risk away from their suppliers.” It claims to have “increased a national grocer’s profit margin by 63.7% while increasing revenue. Set up as a scan-based vendor, Shelf Engine only charged for the items that sold and eliminated the cost of all shrink from spoilage, breakage, and theft.” It was co-founded by Bede Jordan and Stefan Kalb in 2016.

Website: www.shelfengine.com

Tags: Platforms, Supermarkets

**Sime Darby’s Robin Food**. See Robin Food.

**Smart Pantry** (Lugano, Switzerland) is an “app to track purchase and use of household groceries for families, shared households and individuals.”

Website: https://www.smartpantry.ch/

**Smartlabel** (US) is an app created by the Grocery Manufacturers Association (name changed in Consumer Brands Association in 2020) that gives customers access to detailed information about thousands of food, beverage and other products. It includes “nutritional information, ingredients, allergens, third-party certifications, social compliance programs, usage instructions, advisories & safe handling instructions, company/brand information, along with other pertinent information about the product.” which could lead to less food waste.

Website: smartlabel.org

**SnackPass** (Chicago area) is a free iOS and Android app developed for Zero Waste (qv) in November 2016. It permits subscribers to acquire five snacks from Chicago-area restaurants for a monthly $10 fee.” Current options include blood orange chia pudding from Farmer’s Fridge and soup dumplings from Wow Bao.” The funds generated from SnackPass are used to “transport prepared and perishable food safely to neighborhood charities, instead of being wasted.” Restaurants that use the service don’t pay the fee that Zero Percent had been charging to take the food away.

Website: https://snackpass.cratejoy.com/about

Sodexo. “Food Waste Huddle Cards.” Sodexo, 2020. Retrieved at https://furtherwithfood.org/resources/food-waste-huddle-cards/

**SpareEat** (Tel Aviv, Israel) is an app that “lets consumers buy fresh leftover dishes from restaurants, hotels, cafes, and supermarkets, which would otherwise get thrown out.” It was co-founded by Elie Fischer.

Website: https://spareeat.com/

**Sporting Sustainability** (Kansas City, Missouri) is a platform launched by a collaborative group of industry leaders “to reduce food waste and achieve additional key sustainability outcomes in the Midwest.” The founding partners are Agspring, Monsanto, Sporting Kansas City, Syngenta, and The Nature Conservancy. Its objective is “to engage and educate all affiliated with our organization -- from guests at Children’s Mercy Park to families in the Sporting Club Network – on the importance of taking action to address food waste,”

Website: https://www.sportingkc.com/sustainability

**Still Tasty** is an app that makes it possible to “type in a food into the search bar of Still Tasty and find out how long the shelf life is. plus get tips on how to keep things fresher. It will alert you when your food expires and you can also create shopping lists with the app.” [Description Lyndsey Gilpin]

Website: http://www.stilltasty.com/iphones

**SunDo** (Israel) is a “platform that connects farmers and volunteers for meaningful and enjoyable farming assistance.” “Since it was launched in Israel in 2019, the SunDo app has helped provide a platform for creating a local volunteer community to support and assist farmers, connected more than 15,000 individuals with 290 farmers and saved hundreds of tons of produce. Now the SunDo app will be expanding to the US to help build community engagement, rescue food and ensure that nobody goes hungry.” It is a subsidiary of Hashomer HaChadash.

Website: https://en.sundoapp.com/

**Tabete** (Tokyo) “is a social web service as a platform to match users with excess surplus occurring at eating and drinking establishments and prepared food stores, selling it to the end, and supporting eating. Food disposal at a restaurant that has been caused by unexpected events, cancellation of a sudden reservation, etc., and complete measures are difficult. With this service. “eating hand” discovers the feeling of the shop that you do not want to waste meals prepared with great thought, and you can rescue that meal. This mechanism called “food sharing” is widely accepted in Europe and elsewhere, but the actual attempt in Japan will be the first time.” It is a program of the Tokyo-based CoCooking and was launched in April 2018. As of September 8, 2020, the app was “available in more than 500 stores and has more than 200,000 registered members.” CoCooking’s CEO is Kazuma Kawagoe as of May 6, 2020.

Website: https://tabete.me/

**Takestock** (UK) is an eCommerce platform that distributes “unwanted stock is an e market place.” It focuses “on trading and helping you turn unwanted stock into cash.”

Website: http://www.takestock.com

**TangoTab** (US-based) is an app that “offers free deals on food and drink at restaurants (say, a free appetizer, or 50% off drinks) while donating a meal for every deal a consumer uses, so diners can help feed others when feeding themselves.” [Description Colleen Kane] It was launched by telecoms and Internet entrepreneur Andre Angel. It opened in Singapore in 2019.

Website: http://tangotab.com/

**TaniHub Group** (South Jakarta, Indonesia) is an agri-tech start-up that uses “an application and website-based e-commerce for households or business actors “to meet all the needs of vegetables, fruit, fish, and groceries directly from Indonesian farmer.” TaniHub is not only about fruit or vegetables, but also includes poultry breeders, chicken egg distributors, domestic chicken distributors, free-range chicken distributors, fish breeders, and various other seafood. Because of that, you can get retail chicken meat, duck eggs, chicken eggs, free-range chicken, duck, squid, and prawns... It has five distribution hubs in Bandung, Bogor, Surabaya and Yogyakarta on the island of Java and in Bali." Its president is Pamitra Wineka as of March 15, 2021.

Website: https://tanihub.com/

Tags: Indonesia, Interactive Websites

**TeKeya** (Egypt) is an application that “is meant to organize the excess food, food deals, and food offers by connecting food providers to consumers.” It started “serving in Aswan, Alexandria, Sharqia, Cairo and Giza.” and plans to expand to other arab countries. It was launched in March 2019 by the Egyptian entrepreneur Menna Shahin.

Website: https://www.facebook.com/TeKeyafood/

**Too Good for the Bin!** --Zu gut für die Tonne! (Germany) is an app developed by the German government initiative, also called Too Good for the Bin!, to prepare delicious meals from leftovers. It has “more than 400 cooking ideas including recipes from top chefs and celebrity chef mentors such as Johan Lafer or Daniel Brühl. Here you will find classic meals like “Armer Ritter” (French Toast) as well as new creations and smart side dishes made of few ingredients. Furthermore the app gives tips for shopping, correct storage and utilization of food.”

Website: https://www.zugutfuerdietonne.de/praktische-helfer/app/

**Too Good To Go** --TGTG-- (Europe and US) is an app that “raises awareness of food waste by making surplus restaurant food available for collection before a restaurant shuts down its breakfast, lunch or dinner service. To date, the app has saved 3,070 meals and avoided four tonnes of CO2 emissions.” It originated in Denmark, but it operates in the Germany, Switzerland, the United Kingdom and other European countries. In was launched in 2015. In 2020 TGTG in Belgium launched a project with Belgapom called #SOSpatat, which asked “consumers to buy an extra bag of frozen potato products to allow more rotation in the freezers and therefore making more space available for new production.” It was launched in the US in October 2020.

Website: http://toogoodtogo.co.uk

Tags: Apps, Restaurants

**Too Good to Go** (Europe/US) is an organization of “food savers united by the desire to empower everyone to fight food waste.” Its app offers “food at a discounted price while protecting the environment.”

Website: https://toogoodtogo.ch/de-ch/

**Too Tasty To Throw** --TTTT or 2T2T– (Australia) is an app that permits food outlets to take a photo on their phone of leftover food. Customers can purchase it through the app and customers are given a period of time to collect it.

Website: www.tootastytothrow.com

**Totally Local NZ** (New Zealand) is an “online marketplace allows consumers to support local growers and producers, leading to sustainable communities who prosper. It uses a unique algorithm to connect consumers to local producers and a delivery service.”

Website: https://totallylocal.nz/

**Transfernation** (New York City) “diverts 1.8 to 2.26 metric tons of food per week from landfills to homeless shelters, soup kitchens, and church feeding programs in the New York City metro area. Volunteers, Uber drivers, and Lyft drivers pick up leftover food from offices, receptions, and film sets to redistribute to those in need. The system provides benefits to each type of user: Donors receive a tax write-off for their food donations and redirect their disposal costs towards a good cause; transporters earn US$15 per pick-up; and feeding programs receive free high-quality food.” [Description: Bozhinova, Katerina. “15 Apps Preventing Food Waste.” Food Tank, September 2018.]

Website: http://transfernation.org/

**treatsure** [sic] (Singapore) is an app that permits merchants to “offer their surplus food at a discount of 20 to 30 per cent online, usually towards the end of the day, though it may not be a daily occurrence. Consumers may reserve these items through the app and head to the store within 25 minutes to pay... items that would otherwise be disposed are listed on the treatsure app in the evening or after the last batch of production by the retailer.” It was launched in September 2017 by Preston Wong and Kenneth Ham. [Source: Koh, Valerie. “New Mobile App Launched to Help Food Outlets Cut Waste.” Today Online, November 5, 2017]

Website: https://www.treatsure.co

**Ubifood** (Montreal, Canada) is a mobile app developed by Caroline Pellegrini. It connects consumers and food retailers. It permits retailers to sell their surplus food and consumers to acquire it at reduced prices.

Website: http://www.ubifood.ca/

**Ufoodi** (Australia) is an app with the goal “to reduce food waste & enrich food choice at the restaurant level.” Its was launched in November 2018 by Natalie Hong.

Website: http://www.ufoodi.com/

**UGO Fresh** (London) “is an app that connects shops and restaurants with hungry food waste fighters who can pick up surplus food. Discover new outlets near you, get cheap meals and save food from the bin.”

Website: https://ugofresh.co/

**Ukweli** (Cape Town, South Africa based) is a mobile app launched by aSurveyor “to help exporters or Agri-traders to account for food waste that occurs in the process of transporting crops from farm to final consumer.” “They seek to create trust and transparency amongst farmers, customers, insurers and transporters through the mobile app. Thus, the Ukweli app will make collated data available to stakeholders who could help mitigate food loss and waste.” It was launched in September 2019.

Website: http://asurveyor.com/home/

**Unsung** (Baltimore, Maryland) “is an app which connects food providers with volunteers available at the time... “People making deliveries will be competing on a leaderboard visible to the community. Too-busy-to-volunteer members of the community are encouraged to show support and tip directly to the volunteers tackling the community hunger problem. As a 501c3 organization, Unsung takes no-cut and your donation is tax deductible.” It allows “tipping directly to the volunteer via bitcoin”. Unsung.org is a 501(c)(3) non-profit organization. It has cooperated with the Austin-based Arcade City to expand its operations into Austin.

Website: http://www.unsung.org/

**VitalFields** (Germany, Poland and Estonia) is a mobile app for farm management. It helps plan, manage and analyze field and warehouse activities. It helps farmers run their farms more efficiently and sustainably.

Website: https://www.vitalfields.com/en

**Wakkalni Food Savour** is “an application that connects grocery stores with shoppers to minimise food waste, won the first place at NYU Abu Dhabi’s (NYUAD) 2019 Annual International Hackathon for Social Good in the Arab World.”

Website: ???

**Waste No Food** (California) is a mobile app that connects donated goods from the foodservice industry, farms and local grocery stores to give to shelters to food pantries and charities that serve the needy. Those who have food available for donation post a notice about their surplus post their information and “local charities select which items they want to pick up.” See also the organization description of Waste No Food (qv).

Website: http://wastenofood.org/

**Wasteless** (Israel) is startup that “automates pricing processes to ensure fast shelf turnover. With Wasteless supermarkets can price and sell products based on their expiration date. The closer a product is to expiration, the cheaper it could be.” It’s “RFID tracking allows for continuous shelf monitoring at a touch of a button. Anticipating out of stock levels fused with individual expiration date tracking not only allow for precise shelf auditing, but also smoother order forecasting, making sure stores never run out of consumers’ favorite products.”

Website: http://wasteless.co/

**Wise Up on Waste** (Europe-based) is an app developed for Unilever and its targeted “professional kitchens to conveniently monitor and track food waste. The app helps you to identify when and where you are generating the most food waste and what the potential cost saving to your business can be if you reduce your waste by 20%.” The third version of the app was release in February 2017. It “allows users to track food waste to highlight the average volume of each type of waste (spoilage, preparation, or customer plate waste) generated per ‘day part’ (breakfast, lunch, and dinner).”

Website: http://www.unileverfoodsolutions.ie/our-services/your-kitchen/wise-waste-app

Tags: Apps, Plate Waste

**weSAVEat** (Barcelona, Spain) was “a mobile app where users can buy surplus food from stores at a reduced price at the end of each day.” It “is no longer available, and its users can continue saving food through the Too Good To Go app” (qv).

**Wriggle** (WalesUK) is an app that connects businesses to “sell food close to the end of its usage, or to fill tables” at reduced rates for customers. As of February 2018, the app worked in Bristol, Cardiff and Brighton.

Website: https://www.getawriggleon.com

**Y Waste** – or YWaste– (Sydney-born, Australia) “is a social platform with a mission to reduce the amount of food etc. that gets thrown away at food retail level in a eco-conscientious and sustainable way.” It was launched in 1917 in Australia and by August 2018, it was operating in Sydney, Brisbane, Melbourne and Adelaide. It is “in the process of expanding in to Hong Kong, South Africa, New Zealand, Indonesia and USA.” See Y Waste business

Website: https://ywasteapp.com/about-y-waste/

**Yindii** (Bangkok, Thailand) is an app that allows “shoppers to buy unsold food from bakeries, grocery stores, and restaurants at lowered prices, and divert them from rotting in landfills.” It was founded by Frenchman Louis-Alban Batard-Dupre.

Website: https://www.yindii.co/

Tags: Apps, Thailand

**Yo No Desperdicio** or **YoNoDesperdicio** --I do not waste– (Madrid, Spain) – “is an app that permits users to post photos “of the food item they wish to get rid of, as well as the quantity, location and expiry date and can then link up with others to swap items. Members can also share recipes and tips to prevent food waste in the first place.” [Description Kristine Wong] It was “created in 2015 by Prosalus (qv), a nonprofit organization based in Madrid, aiming to create a network to facilitate food donation or exchange.”

Website: https://yonodesperdicio.org/

**Your Plan, Your Planet** is an interactive website by Google targeting electricity, water and food waste.

Website: https://yourplanyourplanet.sustainability.google/dashboard

**YourLocal** (Denmark) is an mobile phone app that helps stores sells “products that are close to their expiration date and provides consumers with the possibility of buying food at a fraction of the original price - food that would otherwise go to waste.” [Description Ben Messenger] It was launched in Copenhagen in 2015 by by Kasper Kastofy Nielsen and Sebastian Dueholm. In July 2018 it began to expand to New York City via North Brooklyn. As of August 2018, it includes “more than 40 eateries in Williamsburg and Greenpoint offering discounts of 50 percent and up on excess food.” See YourLocal organization.

Website: http://yourlocal.org/

**YumNow** (UK) is an app that aims “to resolve the problem of restaurants having fixed menus, prices and delivery options, rendering them unable to react to short-term changes in demand. By listing excess food on the app at a price lower than it’s normally sold for, the restaurants are moving product that would otherwise be thrown away and are able to positively react to short term changes in demand for food. If the weather is bad, for instance, and fewer people are out buying sandwiches than normal, the excess food could be listed and ordered by customers hungry for a deal.” It was launched in in June 2018.

Website: https://www.yumnow.co.uk/

**Zenput** (Providencia, Guadalajara, Mexico) has developed technology aimed at making sure operating procedures are quickly adapted so that businesses maintain quality... The app can also alert when food has been left out too long to assist in lowering food waste rates.” It was founded in 2012. As of July 20, 2021, the app is used in “in 50,000+ locations across 40+ countries.”

Website: https://www.zenput.com/

Tags: Apps, Mexico

**Zest Delivery** is a platform of Zest Labs (qv) that “monitors and maintains meal conditions staged for instant delivery at premium quality, and provides dispatchers with real-time visibility of availability and quality.”

Website: https://www.zestlabs.com/zest-delivery/

**Zest Fresh** (California-based) is a platform developed by Zest Labs (qv), a subsidiary of Ecoark Holdings, that helps “food retailers better identify best-by dates to reduce the food wasted in transit or tossed after rotting unsuspected in fridges.” It “uses real-time, sensor-based tracking to consistently monitor the freshness of a product, from time of harvest to when it hits retail shelves.” It was launched in the fall of 2016. [Description: Anzilotti, Eillie, May 26, 2017]

Website: http://www.zestlabs.com/

**Zéro-Gâchis** – Zero-Mash-- Zero-Mess--(France) is an app that works with supermarkets and retailers to identifie products that must be consumed quickly. Zéro-Gâchis places them online on our internet and mobile platforms. It “is a global movement and multi-store allowing all to unite in the fight against food waste.”

Website: https://zero-gachis.com/

**Zero Percent** “was created by Rajesh Karmani in an effort to help commercial kitchens reduce their food waste by donating their surplus food to soup kitchens and other local charities that feed the hungry. In addition to finding new homes for food waste, the app also features waste reduction tips and a food waste tracker.” See also the organization description of Zero Percent. [Description Mallory Szczepanski] As of 2020, it had a presence in more than 500 Indian cities.

Website: https://app.zeropercent.us/info.jsp

**Zomato** (Delhi-based India) is a food app that searches and locates restaurants to eat at or order food. It offers “consumers the opportunity to chose if they want plastic cutlery, work with restaurants to package efficiently, and create better delivery routes to reduce fuel consumption.” It also operates in New York City.

Website: https://www.zomato.com/mobile?ref=new\_header\_top\_nav

**Zu gut für die Tonne!** See Too Good for the Bin!

Machine Learning and Food Waste

Kandemier, Cansu, Christian Reynolds, Monika Verma, Matthew Grainger, Gavin Stewart, Simone Righi, Simone Piras, Marco Setti, Matteo Vittuari, and Tom Quested. “Chapter 20: Modelling Approaches to Food Waste: Discrete Event Simulation; Machine Learning; Bayesian Networks; Agent Based Simulation; and Mass Balance Estimation.” In Christian Reynolds, Tammara Soma, Charlotte Spring, and Jordon Lazell, eds*. Routledge Handbook of Food Waste*. Abingdon, Oxon: Routledge, Taylor & Francis Group, 2020. pp ??

Tags: Chapters in Academic Works, Machine Learning

Malefors, Christopher, Luca Secondi, Stefano Marchetti, and Mattias Eriksson. “Food Waste Reduction and Economic Savings in Times of Crisis: the Potential of Machine Learning Methods to Plan Guest Attendance in Swedish Public Catering During the Covid-19 Pandemic.” Socio-Economic Planning Sciences (March 2, 2021): 101041. https://doi.org/10.1016/j.seps.2021.101041 Retrieved at https://www.sciencedirect.com/science/article/pii/S0038012121000331

Tags: Machine Learning

**Project Delta** (launched in Nogales, Arizona) uses “the machine learning programs take into account thousands of different calculations and variables, the things it would take a dedicated team of organizers to manage, to ensure the food is going where it is needed most, where it’s most likely to get eaten, and other priorities.” It “is an early-stage moonshot that started at X, Alphabet's moonshot factory, and recently moved to Google, where it will scale up its work. The city, Nogales, sees 75 percent of America’s winter produce pass through its port. It is here that Project Delta could solve America’s hunger crisis and food waste problem at the same time. Project Delta is working with Feeding America and Kroger to bring hard data science and artificial intelligence to the food banking world.” It is now a project of Google.

Website: https://blog.x.company/a-new-home-for-project-delta-a39f8286b6d7

Tags: Hunger, Machine Learning, Produce

Meal Planning, Kitchen Apps, Shopping Apps

**AllRecipes Dinner Spinner 6.0** is a “free app, available for download in the iTunes store, is uniquely geared towards helping home cooks find and share daily meal inspiration at home and on the go through seamless access to the brand’s unmatched collection of peer-created profiles, photos, recipe ratings and reviews, hyper-local grocery savings offers, and step-by-step cooking videos across their connected devices.”

Website: http://dish.allrecipes.com/mobile-apps/

**Amazon’s Alexa** has developed a program “Save the Food.” with the National Resource Defense Council (NRDC) (qv) and the Ad Council, that “can tell home cooks how to properly store food, so it doesn’t go bad too quickly, help hungry chefs decide whether a vegetable can still be eaten even if it’s completely wilted, and what you can do with a block of cheese or bunch of bananas that are about to self-destruct.”

Website: https://www.amazon.com/NRDC-and-Ad-Council-Save/dp/B071RRCC8J

Tags: Bananas, Meal Planning

**AnyList** creates and shares “grocery shopping lists. Easily share a list with your spouse or roommates. List changes show up instantly on everyone’s iPhone or iPod touch.”

Website: https://www.anylistapp.com/

**BigOven** (Seattle, Washington) “was started by a software veteran who loves to cook...With BigOven, you can take your recipes anywhere, make grocery lists and easily share your favorite creations with your friends, family or even your future self when you need them. An innovative leader in the category, BigOven was the first recipe app for iOS, Android and Windows Phone.” It is “building a Kitchen Cloud platform with our API, connecting home cooks with the foods they love, allowing developers, bloggers and webmasters to add recipes and shopping lists to their apps.”

Website: https://www.bigoven.com/site/about

Browne, Michael. “Kroger’s Chefbot Helps Shoppers Create Meals While Reducing Food Waste

New A.i.-powered App Recognizes Food Photos and Offers Recipes Based on Those Ingredients.” Supermarket News, October 12, 2020. Retrieved at https://www.supermarketnews.com/technology/kroger-s-chefbot-helps-shoppers-create-meals-while-reducing-food-waste

Tags: Apps, Recipes, Supermarkets

**Cloud-Freezer** is a food-inventory app that tracks expiration dates to help users avoid food waste.

Website: https://itunes.apple.com/us/app/food-inventory-list-for-freezer/id926211004?mt=8

**Cook Smarts** “creates weekly meal plans, cooking guides and infographics, and online cooking lessons, all designed to help anyone build a strong cooking foundation.” It was launched by Jess Dang in 2012.

Website: http://www.cooksmarts.com/

**Cooklist** is an app launched in July 2018 by Dallas, Texas, entrepreneurs Daniel Vitiello and Brandon Warman that allows “users to see recipes they can cook with the food in their home, has already caught the attention of the global seed accelerator Techstars, which is aligned with Target.”

Website: https://www.cooklist.co

**Cookpad** “is part recipe finder, part social platform. You can search for recipes by ingredients and share what you’re making. Invented a fantastic recipe you want to share? Post it publicly along with an image so other users can test it out. Other search terms you can use include dietary restrictions, recipe names and holidays. Basically, any category you can think of.” [Source: Larson, Sarah. “Top Apps For Finding Recipes For Ingredients You Already Have.” Escoffier on Line, March 27, 2017.]

Website: https://cookpad.com/us

**CozZo** (Sofia, Bulgaria based) is an app that “incorporates shopping lists, refrigerator and pantry inventories, and recipes to help users track the items they have at home and reduce food waste by buying only what they need.” It was developed by Ivo Dimitrov and was released in May 2017.

Website: https://cozzo.app/

Tags: Bulgaria, Shopping Apps,

**Cup O’ Sugar** is an app “that allows neighbors to connect over food ingredients, sharing and/or requesting items and helping to fight food waste.” Its cofounders were Brook Sheehan and Rema Abedkader.

Website: https://www.cuposugarapp.com/

**Eat This Much** is an app that “automatically creates meal plans that meet your diet goals.

It can be personalized for your food preferences, budget, and schedule. Then, once a week, we give you a grocery list with everything you need.” automatically creates meal plans that meet your diet goals. It can be personalized for your food preferences, budget, and schedule.

Then, once a week, we give you a grocery list with everything you need.

Website: https://www.eatthismuch.com/

**eMeals** a meal planning app created in 2003 that is “based on your family size and preferred eating style - or even your favorite grocery store. Every week, your meal plan arrives in your inbox — complete with seven simple, creative, family–friendly dinner recipes - each with an entrée and side dishes.

Website: http://emeals.com/

**Epicurious** is an app that permits you to find recipe ideas “many of which feature photos of the finished dish and instructional videos to help you along the way. The app also includes a kitchen timer to help you cook ingredients to perfection even without a recipe and a tool that finds local, seasonal ingredients.” [Source: Larson, Sarah. “Top Apps For Finding Recipes For Ingredients You Already Have.” Escoffier on Line, March 27, 2017.]

Website: https://itunes.apple.com/us/app/epicurious-recipes-food-videos/id312101965?mt=8

**FoodCache** is an app that “allows users to scan grocery receipts or manually add food items to create an inventory of their food supply. As food is eaten throughout the week, users can update their inventory to track what is left and what foods are thrown away. FoodCache brings a level of accountability to food shopping and aims to improve purchasing behavior, reduce waste, and save consumers money.”

Website: https://foodcacheapp.com/

**FoodPlanner** “is a mobile platform for managing all of your kitchen needs.” It provides “simple recipe storage, to complex weekly meal plans for an entire family.”

Website: http://www.foodplannerapp.com/

**Giki** is a “shopping guide app enables you to track how healthy, sustainable and ethical the companies you buy from and the products you purchase are, with just the scan of a barcode.”

Website: https://apps.apple.com/gb/app/giki-badges/id1377597780

**Hello Egg** is an meal planning and smart kitchen app that helps automate food routines, such as planning meals and grocery store visits. It plans weekly meals according to your dietary preferences, organizes shopping lists and orders the produce delivery, provides easy-to-follow step-by-step voice-navigated video recipes. It was created by the startup RnD64.

Website: http://helloegg.net/

**iFeast** is an app that “can control, reduce and ultimately end household based food waste while cooking glorious meals only with what you have at home. iFeast-ers create an ingredient gallery & select up to three main ingredients to start cooking.”

Website: http://ifeastapp.com/index.html

**Kitche** (London-based) is a “smart kitchen food waste app for cost-saving & food-waste reduction at home. categorises products and offers users food reminders automatically to ensure they don’t forget them or let them go to waste. Users can import all products from their food shopping receipt, and the app provides recipe ideas based on the products.” It was developed by the company of the same name that “is a social impact company aiming to reduce food waste and save customers money.” It is supported by the British firm Qventures.

Website: https://kitche.co/

**Kroger Chefbot** is an “A.I.-powered Twitter recipe tool that helps users pair the groceries in their refrigerator and reduce food waste by providing mealtime inspiration and personalized recommendations.” It was developed by the Cincinnati-based supermarket chain Kroger “in partnership with integrated creative and media agency 360i, and technology partners Coffee Labs and Clarifai.”

Retrieved at https://www.dropbox.com/s/6wwom3wv530wx1m/Kroger%20Chefbot\_FAQ%20Document.docx?dl=0

Tags: Recipes, Supermarkets, Twitter

**Listonic** is an app for making a shopping list “by planning ahead and shopping consciously, you can avoid picking up random things you don’t need, things that you would most likely throw away in the end.”

Website: It’s so simple and easy to use.

**Love Food Hate Waste App** “allows you to easily keep track of food planning, shopping, cooking meals and making the most of leftovers. The App also has lots of great recipe ideas and tips for using forgotten foods and leftovers to make great tasting meals.” It is available in Android and iPhone.

Website: http://www.lovefoodhatewaste.com/node/5825

**Meal Planner Pro** “is a free comprehensive health and nutrition website that brings an end-to-end meal planning solution to the table. With personalized meal planning tools, over 1,450,000 recipes, and 70,000 brand name grocery products Meal Planner Pro aims to help busy families plan meals, create grocery lists, and eat healthier.”

Website: http://mealplannerpro.com/

**Meal Prep Mate** “gives valuable storing, cooking, and portioning advice.” It was launched by Save the Food (qv)

Website: https://savethefood.com/meal-prep-mate/

**MealBoard** is an app that “combines recipe management, meal planning, groceries and pantry management into a single app. It is fully customizable. You can manage your recipes, ingredients, food categories, meal types, stores, store aisles, grocery items and many more with its clean, uncluttered interface.”

Website: http://www.mealboard.com/

**OurGroceries** Shopping List is an app that “automatically keeps your family’s grocery list up to date with the latest changes—on every family member’s mobile phone, and our website. Every change to your shared shopping list is visible within seconds on any other iPhone, iPod touch, iPad, or other smartphone grouped with yours.” It also keeps “track of the key ingredients in your favorite recipes and add them all at once to your shopping list.”

Website: https://www.ourgroceries.com/

**Out of Milk** is an app for phones creating and sharing Grocery Lists.” It “keeps track of your shopping needs, your pantry’s inventory, and manage your to-do list items” and shares and emails “lists easily with friends and family instantly.”

Website: https://www.outofmilk.com/

**Paprika** is an app that “costs just a few dollars for the mobile versions, but unlike Yummly or Big Oven, you can import recipes from just about any website or blog, and the app will suck in the ingredients and cooking instructions, then catalogue them for you.”

Website: https://www.paprikaapp.com/

**Pepperplate** is a mobile app “that syncs across almost any type of computer, smartphone and tablet. Pepperplate has attracted a wide range of followers including restaurants, cooking schools, personal chefs, caterers and serious home cooks. Pepperplate was founded in 2010 in New York and has completed apps for iPad, iPhone, Android phones, tablets, Kindle Fire and NOOK devices.”

Website: https://www.pepperplate.com/

**Plan to Eat** is a **“**meal planner, and out of this need Plan to Eat was born. Now we want to share it with you so that you don’t have to fly-by-the-seat-of-your-pants-meal-plan anymore either.”

Website: https://www.plantoeat.com/

**RecipEat** is a startup with a digital cookbook and meal planning tool that’s “more than just a Kindle for recipes.” It was founded by Peter McCurrach.

Website: https://recipeat.me/

**ReMe Basket** (Manchester, UK and European Union) is a mobile app that “allows users to update the food items you purchase and register their expire dates, so that users can be reminded to consume these items before it hits the expiry date.”

Website:???

**Swate** (Canada) is a food-focused mobile app that “tracks the ingredients in your fridge and pantry to help you know what to cook and when to cook it. After you scan your grocery receipt, the app will notify you when your spinach or eggs are about to expire. Swate will also suggest healthful, delicious recipes in the order of your food’s best-before dates. The goal is to help people make smarter food choices and save money while reducing household food waste.” It was launched by Jamie Lee.

Website: https://www.swate.today/

Tags: Canada, Meal Planning Apps

**Tesco Real Food** is a online website that permits consumers to “enter the ingredients you need to use up and pick recipes you like...”

Website: https://realfood.tesco.com/meal-planner/leftover-tool.html#HCZyrTX66tPxRHll.99

**WasteNot** is an app that helps users “track, manage your inventory, discover new recipes, monitor your impact and get rewards. WasteNot is the first app to effectively help reduce food waste on the household level while saving money and earning rewards. When completed the WasteNot App will feature: Manage and track your food inventory; Send notifications and alerts when food is about to expire; Help users discover new recipes and preservation techniques for food that is expiring; Track how you are reducing waste and saving money; Offer rewards and promotions when reducing your impact and saving money.”

Website: http://igg.me/at/WasteNotApp

**Yummly** has thousands of recipes built to browse and collect. Users can create shopping lists based on recipes you’ve saved. It collates “ingredients across all of your recipes, and by producing a much cleaner looking list, broken down into aisles for faster shopping.”

Website: https://www.yummly.com/

**Ziplist** is an app that “streamlines your grocery shopping by allowing you to search the app’s recipe database (there are over 300,000 recipes from popular sites like Martha Stewart and Food.com) and add the ingredients directly to your shopping list. Then you can email it to others, like your spouse.”

Website: https://www.realsimple.com/work-life/technology/organizing-time-savers/best-free-apps/app-ziplist

Refrigerator Fridge Apps

**Fridge Hero** is a “smart tracker that will keep a record of everything you’ve bought, you’ve cooked, and everything you still have. This tool will also help you restock ingredients you need as soon as you run out of them.”

Website: https://play.google.com/store/apps/details?id=com.hero.fridge&hl=en

**Fridgify** is an app “available only for Android users, will track the items you have in your fridge and alert you before an item is about to go bad, including leftovers that you’re saving for later.”

Website: https://play.google.com/store/apps/details?id=com.fridgify.fridgify&hl=en\_us

**Magic Fridge** is an app that presents users “with grocery shopping lists based on what’s missing from your fridge and helps you prepare delicious meals based on what’s in your fridge.”

Website: https://play.google.com/store/apps/details?id=fr.haruni.frigomagic&hl=en

**MyFoodFridge** is a website that permits users to make an inventory of their refrigerator’s contents and offers recipes based on those items.

Website: MyFoodFridge.com

**NoWaste** (or **No Waste**) is an interactive app “with lists for your freezer, fridge and pantry, you can easily check what food you have left, see what food you need to use first, plan your meals, create a shopping list, avoid unnecessary purchases, reduce food waste and save a bunch of money.” It permits users to “rack your food waste by deleting your food as eaten or expired; Follow your monthly food waste & savings; Follow the community’s food waste and savings, and experience the result of a joint effort! Learn more about what food have a high waste risk.” It “claims that by using it, the average family can save up to $1,000 a year in addition to helping out the environment. It features a receipt and barcode scanner to easily list out all the food in your fridge and pantry. Plus, it has handy expiration reminders and a shopping list so you can write down what you need as you remember them.”

Website iPhone: https://apps.apple.com/us/app/cloud-freezer-food-inventory-list/id926211004

Website Andriod: https://play.google.com/store/apps/details?id=com.khcreations.nowaste

Website: https://www.nowasteapp.com

**Plant Jammer** (København, Denmark based) is an app that “produces “recipes for what you have leftover in the fridge: half an onion, one carrot, an open can of chickpeas… You can choose cuisine, portions, staple dishes etc, and quickly whip up something delicious.” “Since the beginning of the COVID-19 outbreak, the app has tripled its user base with over 5,000 downloads each day.” It was founded by Michael Haase in 2016. As of August 29, 2020, the company claims to be used in “100,000 households in Germany, the UK, Denmark and the US are already using its recipe technology.”

Website: https://www.plantjammer.com/

**Supercook** is a website with recipes “for almost everything in your fridge and cupboard. You simply tell it what is there, and it will suggest different options. It’s a good way to find inspiration for the food you already have and need to get rid of before it turns, thus cutting down on your food waste.”

Website: https://www.supercook.com/

Restaurant Apps, Supermarket Inventory Apps, Grocery Apps, Platforms, Companies

**BlueCart** (headquartered in Mountain View, California) is “a web and mobile wholesale procurement platform built to streamline and modernize the process for buyers and sellers while increasing profitability.” The platform went live in July 2014. More than 20,000 restaurants and 3,000 suppliers have used the platform by late 2016. It reduces waste by increasing efficiency in supply chains and operating efficiency. By March 30, 2018 it had 40,000 customers. The company was founded by Konstantin Zvereff and Jagmohan Bansal. See also Zero Waste Kitchen (qv)

Website: https://www.bluecart.com

**CrunchTime** (Boston, Massachusetts) is a platform that “simplifies and automates food and labor operations for all your restaurants.”

Website: www.crunchtime.com

**Easilys** (France) is a “web and multi-site management software letting restauranteurs manage, supply and pilot for restaurants without computer skills. The company operates with the mission to give restaurant owners the power to focus on their business, cuisine, and customer experience. With this software, they can manage their receipts, supplier orders, and assets, inventories, measurement, and analysis of food waste, etc.”

Website: https://easilys.com/

**EatCloud** (Colombia origin) “is a startup that reduces food waste and fights against hunger, generating social, economic, and environmental impact.” Its “digital platform connects the entire food ecosystem (supermarkets, restaurants, hotels, etc.) and the social ecosystem (food banks and charity foundations), acting as a bridge between surplus food that cannot be sold or consumed with people in need.” It “makes it possible to increase the amount of food available among the poorer population and significantly reduces food waste. Moreover, it prevents the food industry from financial loss and generates new streams of economic, social and environmental benefits.” It was founded in 2019. Its CEO is Jorge Correa as of November 4, 2020.

Website: https://www.eatcloud.com/

Tags: Colombia, Restaurants, Restaurant Apps

**Feedom** is an Android app that “aims to deliver a helping hand by eliminating wastage of precious food at foot outlets... Customers can use Feedom to browse and see if a food items is being offered. The offers are usually valid for a few hours and expire automatically. After selecting a fresh offer, customers can directly call the merchant or donor and make plans to pick up the items.” It is available for use in India and the United States.

Website: https://play.google.com/store/apps/details?id=com.feedom.uandus

Tags: Apps

**GJ-Alleviating Hunger & Food Waste** (Northville, Michigan) is a nonprofit organization (501(c)(3) “to help southern Michigan restaurants and other meal providers deliver excess food to local food pantries, food banks and soup kitchens.” It was founded by “Rupesh Boddapati and named after his parents, Gita and Jagadish.”

Website: https://www.facebook.com/GJFoodNetwork/

Tags: Restaurant Apps

**Marketman** (New York City-based) is a restaurant inventory system that started out in 2013 in Tel Aviv, but opened it office in New York in 2016. Restaurants using have reported an average of 2-5 percent reduction in food costs within the first year. Clients report an average boost in order efficiency by up to 50 percent.

Website: https://marketman.com/

**MintScraps** (US) is “a software-as-a-service (SaaS) platform helps restaurants monitor and reduce their waste. Using sensor technology, Mintscraps gives restaurants real-time waste data and helps them identify potential cost savings.” It has also been used in Thailand.

Website: https://www.mintscraps.com/

**Phenix App** (Europe) permits consumers to buy “themed baskets (fruits&vegetables, bread& patries etc) of unsold products at a reduced price from those businesses. The consumer pays on the app and goes to the business to pick up his meal.” It operates in France, Belgium, Spain, Portugal and Hong Kong.

Website: https://play.google.com/store/apps/details?id=com.phenix.cajou&hl=en&gl=US

Tags: Europe, Grocery Apps

**Shelf Engine** (Seattle, Washington based) is a startup that uses artificial intelligence for the perishable food industry, including suppliers and retailers, that predicts what to order.” Its automated prediction engine “helps grocery stores and delicatessens work out how much food they need to order.” It “aims to accurately predict orders for hundreds of stock-keeping units (SKUs) on a daily basis.” Its “forecasting uses your POS data—along with real world considerations like school schedules, local events, holidays, and weather.” It “buys back unsold inventory from the retailers it works with, taking the risk away from their suppliers.” It claims to have “increased a national grocer’s profit margin by 63.7% while increasing revenue. Set up as a scan-based vendor, Shelf Engine only charged for the items that sold and eliminated the cost of all shrink from spoilage, breakage, and theft.” It was co-founded by Bede Jordan and Stefan Kalb in 2016.

Website: www.shelfengine.com

Tags: Platforms, Supermarkets

**SimpleOrder** (Tel Aviv, Israel-based company) “is an all-in-one restaurant inventory management platform designed to optimize and streamline Back of House restaurant operations, featuring online purchasing, real-time food & menu costing, and point of sales (POS) sales integration.” For chains, it permits managers to review “all purchase orders issued by all branches in real-time from all their suppliers, making sure those do not exceed their approved limits/budgets.” For suppliers, it permits orders to be received “digitally in one inbox and export them directly into your ERP or accounting systems. Increase speed and efficiency and avoid mistakes and eliminate costly man hours.” SimpleOrder is currently reducing waste, cutting costs and streamlining operations in over 2,000 restaurant kitchens in 25 countries. It was purchased by the U.S.-based Upserve in July 2018.

Website: https://simpleorder.com/

**Sourcery Technolog, Inc.** (San Francisco-based) restaurant inventory system that started out in 2012. Restaurants to use the scanners they typically have on site to upload invoices or receipts and send them, by email, to Sourcery’s app, which extracts the data from them, and organizes it.

Website: https://getsourcery.com/

**TotalCtrl** (Norway-based) is a startup that has software that “automates expiry date inventory to cut supermarket food waste by 85%.” It “has the goal of developing a digital tool that would help fight food waste while saving our customers time and money.” Its “food-waste-reduction technology is built to streamline your operations while providing an intuitive interface for managers and employees.” It was co-founded by Charlotte Aschim, who is its CEO– an interview with her is at https://fi.co/insight/totalctrl-profits-from-reducing-food-waste

Website: https://totalctrl.no/

**Winnow Systems** (London-based; US office Iowa City, Iowa) is a UK-based certified B Corporation. It has developed “cutting edge technology” that is used in commercial kitchens in several countries. This app identifies, measures on an electronic scale, analyzes food waste and tells the value of what’s being wasted. It “is updated with the latest prices of products at Sainsbury’s so it can work out the value of food thrown away. At the end of the week, it gives a report with both the financial cost of the waste and information on how it could be cut down.”[Description: John Stevens Whitehall] By November 2017, it operated in the United States, Europe and Australia. Winnow claims to have turned waste into 350,000 meals. [Miley, Jessica, November 10, 2017]. As of July 26, 2018, it has offices “in the U.K., Singapore, China and the United Arab Emirates.” Winnow has teamed up with Australia’s OzHarvest’s for-profit arm, ForPurposeCo (qv). “to help Australian and New Zealand chefs reduce their food waste.” As of September 2018, it “has spread to over 30 countries in Europe, Asia, and Australia. Since 2013, Winnow claims to have saved its users US$21 million. Each customer saves 3 to 8 percent on food costs.” [Bozhinova, Katerina. “15 Apps Preventing Food Waste.” Food Tank, September 2018] In cooperation with the Abu Dhabi: Ministry of Climate Change and Environment (MOCCAE).” Winnow Technology has developed a *Cooking with Everything: Food Waste Recipe Cook* (qv) “to help chefs make use of top food items that usually get wasted in buffets and food trimmings.” Winnow’s Waste Monitor System is “a food waste tracker, is used by chefs in more than 40 countries. Additionally, Winnow Vision is a system of cameras pointed at garbage bins that collects data on food waste. Through AI, Winnow has saved over USD $42 million dollars in food purchasing costs.” It was founded in 2013.

Website: wwwwinnowsolutions.com.

11. Governmental Agency Food Waste Websites

Ademe – L’Agence de l’environnement et de la maîtrise de l’énergie – (France) “has launched tools and strategies to help local bodies, catering companies and associations reduce their food waste.” [Description Silvia Gaiani]

Website: http://www.ademe.fr/en

**CalRecycle** (Sacramento, California) “brings together the state's recycling and waste management programs and continues a tradition of environmental stewardship.” It has a program titled “Preventing Food from Reaching the Landfill.” CalRecycle.

Website: https://www.calrecycle.ca.gov/Organics/Food/

Tags: Governmental Agency Food Waste Websites, Recycling

EPA --U.S. Environmental Protection Agency– Sustainable Management of Food, Environmental Protection Agency

Website: https://www.epa.gov/sustainable-management-food

California Department of Food and Agriculture (CDFA). “Food Recovery.”

Website: https://www.cdfa.ca.gov/is/foodrecovery/

Tags: Governmental Agency Food Waste Websites

Ohio Environmental Protection Agency. “Ohio Food Scraps Recovery Initiative.” Ohio Environmental Protection Agency.

Website: http://epa.ohio.gov/dmwm/Home/food\_scrap.aspx#143164393-funding

Prévention de la production des déchets (France). “La lutte contre le gaspillage alimentaire,”

Website: http://www.developpement-durable.gouv.fr/La-lutte-contre-le-gaspillage.html

12. Corporate Websites

Walmart. Toward a Zero Waste Future.

Website: http://corporate.walmart.com/2016grr/enhancing-sustainability/moving-toward-a-zero-waste-future

13. Other Food Waste Websites

**Bobcat Eats Food Waste Awareness and Prevention Program**, University of California, Merced, Facebook Blog

Website: https://www.facebook.com/permalink.php?id=1039027122916542&story\_fbid=1683513065134608

**Eat or Toss? Fighting Food Waste and Solving Kitchen Conundrums** focuses on solving food dilemmas, but occasionally posts “use-it-up” recipes “for those ingredients that always seem to be sold in larger quanities than recipes require.”

Website: http://www.eatortoss.com

**Find a Composter.** The Biocycle Portal; Composting, Anaerobic Digestion Sites + Organics Collection Services in the U.S. + Canada.

Website: http://www.findacomposter.com

**Food Donation Connection** is a nonprofit organization that has “global network linking available sources of surplus food to those in need through existing charitable organizations.” It coordinates donations from companies, such as Pizza Hut, KFC and Chipotle. It was founded in 1992 by Bill Reighard. In 2019 it announced a shared online platform with Food Rescue Hero that will make “volunteering easier nationwide and even globally.”

Website: http://www.foodtodonate.com

**Food Waste Policy Finder** See U.S Food Waste Policy Finder

**Foodwastestudies.com** The International Food Loss and Food Waste Studies Group.

Website: http://www.Foodwastestudies.com

**Global Recycling Network** is “The North American Waste Collection, Disposal & Recycling Marketplace Waste Management and Solid Waste Recycling Online since April 1994.”

Website: http://www.grn.com

LessWaste. “Posts Tagged ‘Food Waste Challenge.’" LessWaste

Retrieved at http://www.lesswaste.org.uk/tag/food-waste-challenge/

**U.S. Food Waste Policy Finder** is a website of ReFED (qv) that “can offer opportunities to accelerate large-scale food waste reduction. In the U.S., policy related to food waste exists at the federal, state, and municipal levels, though the characteristics of these policies and the extent to which they promote or impede food waste reduction vary significantly — whether they incentivize good practices, penalize bad behavior, or clarify what activities are allowed. ReFED and the Harvard Law School Food Law and Policy Clinic collaborated to develop the Food Waste Policy Finder in order to provide an overview of current federal and state policies related to food waste. The tool is intended to depict the existing policy landscape while highlighting best-practice legislation in order to promote the continued development and implementation of sound food waste policy.”

Website: http://www.refed.com/tools/food-waste-policy-finder

Sample Blog Posts at Foodwastestudies.com

Benoit, Christabel. “Dumpster Diving, Food Waste and the Rise of Freeganism.” Foodwastestudies.com, January 17, 2017. Retrieved at http://foodwastestudies.com

Foodwastestudies.com. “The Food Waste Problem in the Us – a Video from Coat of Arms

September 22, 2016. Retrieved at http://foodwastestudies.com

Hamilton, Alissa. “Waste? Not!” Foodwastestudies.com, December 22, 2016. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Foodwastestudies Session at the European Roundtable for Sustainable Consumption and Production.” Foodwastestudies.com Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Research Insight – Business Strategies to Mitigate Food Waste.” Foodwastestudies.com, September 12, 2017. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Research Insight – the New Norms of Food Waste at the Curb.” Foodwastestudies.com, August 31, 2017. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “The Shocking Amount of Food Wasted at Christmas and How to Prevent It.” Foodwastestudies.com, December 19, 2017. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Tackling Our Food Waste and the Technological Fix.” Foodwastestudies.com, January 25, 2016. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Visiting the University of Toronto – Bracing the Cold to Progress Waste Scholarship.” Foodwastestudies.com, February 11, 2018. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Food Waste, Loss, Surplus, and Valorisation Innovation Forum.” Foodwastestudies.com, July 23, 2018. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Helping Consumers Tackle Their Food Wastage in an Age of ‘Bought but Not Eaten,’” Foodwastestudies.com, May 14, 2016. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Opening the Bin Waste Conference – 27th- 29th April – Lund University, Helsingborg, Sweden.” Foodwastestudies.com, May 7, 2017. Retrieved at http://foodwastestudies.com

Lazell, Jordon. “Innovation in Tackling Food Waste Event – an Overview of the Day.” Foodwastestudies.com, November 18, 2015. Retrieved at http://foodwastestudies.com

Ruetgers, Lisa. “Food Waste and the Circular Economy.” Foodwastestudies.com, February 9, 2017. Retrieved at http://foodwastestudies.com

Sakaguchi, Leo. “Foodwastestudies Members at the Scarborough Fare: Global Foodways and Local Foods in a Transnational City Conference.” Foodwastestudies.com, June 27, 2016. Retrieved at http://foodwastestudies.com

Soma, Tammara. “‘Buy Today Eat Today’: Infrastructures of Food Waste Prevention.” Foodwastestudies.com, October 7, 2016. Retrieved at http://foodwastestudies.com

Soma, Tammara. “Launch of Canada’s First Social Innovation Lab Aims to Tackle Food Waste.” Foodwastestudies.com, December 8, 2016. Retrieved at http://foodwastestudies.com

Spring, Charlie. Marie Mourad, and Tammara Soma. “The Interrelationships of Hunger and Waste: Towards More Audacious Solutions?” Foodwastestudies.com, December 11, 2015. Retrieved at http://foodwastestudies.com

Vercillo, Siera. “Food Waste – What Do Women Have to Do with It?” Foodwastestudies.com, March 18, 2016. Retrieved at http://foodwastestudies.com

14. Historical Material Pre-1955

Articles and Books Written before 1955, Historical Articles

Benedict, Francis Gano, and A. Gertrude Farr. *The Energy and the Protein Content of Edible Food Waste and Mixed Meals in Sorority and Fraternity Houses.* Durham, N.H.: New Hampshire Agricultural Experiment Station, The University of New Hampshire, 1931.

Brooklyn Daily Eagle. “September 25: ON THIS DAY in 1947, Truman Urges Nation Stop Food Waste to Aid Europe.” Brooklyn Daily Eagle, September 25, 2020. Retrieved at

Tags: Historical Articles

Brown, Lucius P. “Food Conservation in New York City.” *The Annals of the American Academy of Political and Social Science* 74 (November 1917): 140-146.

Bruttini, Arturo. *Uses of Waste Material; the Collection of Waste Materials and Their Uses for Human and Animal Food, in Fertilisers, and in Certain Industries, 1914-1922*. London: P. S. King, 1923.

Bushnell, C. J. “Review: Wealth from Waste: Elimination of Waste a World Problem, by Henry J. Spooner.” *American Journal of Sociology* 26:5 (March 1921): 640-642.

Cathcart E. P., and A. M. Murray. “A Note on the Percentage Loss of Calories as Waste on Ordinary Mixed Diets.” *Journal of Hygiene* 39:1 (1939): 45–50.

Cohn, Morris M., and Glenn D. Holmes. “The Combined Collection and Disposal of Sewage and Food Wastes.” *Sewage Works Journal* 7:1 (January 1935): 43-55.

Cohn, Morris M. “Effect of Food Wastes on Sewers and Sewage Treatment.” *Sewage Works Journal* 18:3 (May 1946): 477-483.

Daniel, Constance E. H. “Food-Waste Control.” *Journal of Higher Education* 16:1 (January 1945): 24-28.

Farmer, August Neustadt, and Janet Rankin Huntington. *Food Problems to Illustrate the Meaning of Food Waste and What May Be Accomplished by Economy and Intelligent Substitution*. Boston, New York: Ginn and Co., 1918.

Jeter, Nannie F. “What We Are Doing to Conserve Food and Keep down Waste.” *Training School Quarterly* 4:4 (January-March 1918): 305-308. Retrieved at http://docsouth.unc.edu/wwi/jeter/jeter.html

Kellogg, Vernon, and Alonzo Englebert Taylor. *The Food Problem*. New York: Macmillan, 1917 & 1918.

Kling, William. “Food Waste in Distribution and Use.” *Journal of Farm Economics* 25:4 (November 1943): 848-859. https://doi.org/10.2307/1231591 Retrieved at https://academic.oup.com/ajae/article-abstract/25/4/848/57161?redirectedFrom=fulltext

NYT. “Two Years’ Imprisonment and Fines Up to 500 Provided.” *New York Times*, August 7, 1940, p. 8. Retrieved at http://query.nytimes.com/gst/abstract.html?res=990CE2DE133EE432A25754C0A96E9C946193D6CF&legacy=true

Owen, Mark B. “Estimating Food Waste Loadings on Sewage Treatment.” *Sewage Works Journal* 21:6 (November 1949): 962-967.

The Star. “20 Per Cent Waste in American Food Purchases.” December 21, 2013, The Star. Wilmington, Delaware, p. 9. Retrieved at https://news.google.com/newspapers?nid=2293&dat=19131221&id=Fu5fAAAAIBAJ&sjid=AgMGAAAAIBAJ&pg=918,7125106

Stolting, Walter H. and Albert L. Meyers. “Food Waste and Spoilage in Washington, D. C.” (July 29 to September 14, 1940)” Washington, DC: U.S.D.A., Bureau of Agricultural Economics, June 1943.

Stolting, Walter H. *Food Waste Materials: a Survey of Urban Garbage Production, Collection, and Utilization*. [Washington, DC]: U.S. Department of Agriculture, Bureau of Agricultural Economics, 1941.

Tappan, Eva March. *Foodsaving and Sharing: Telling How the Older Children of America May Help Save from Famine, Their Comrades in Allied Lands Across the Sea*. New York: United States Food Administration, September 1, 1915 and/or December 4, 1915.

Tappan, Eva March. *Foodsaving and Sharing: Telling How the Older Children of America May Help Save from Famine, Their Comrades in Allied Lands Across the Sea*. New York: U.S. Department of Agriculture, U. S. Bureau of Education, 1918.

War Advertising Council. *It’s Time for Total War on Food Waste: How Advertisers Can Help the “Food Fights for Freedom” Program During June, July, and August, 1944.* United States. War Advertising Council (and) United States. Office of War Information, War Advertising Council, 1944.

Articles, Books, Posts and Slide Shows, Historical Food Waste

Alter, Lloyd. “11 Great Posters from When We Used to Care about Wasting Food.” Living / Green Food, September 11, 2012. Retrieved at http://www.treehugger.com/slideshows/green-food/its-time-do-something-about-food-waste/

Bajpai, Lopamudra Maitra. “Indian Culinary Art's Way of Cutting Wastage.” MENAFN September 5, 2020. Retrieved at https://menafn.com/1100750930/Indian-culinary-arts-way-of-cutting-wastage

Tags: Historical Food Waste, India

Cabrera Yvette, and Ava Richardson. “Drawing on the Past to Prevent Food Waste Today.” National Resource Defense Council (NRDC), September 3, 2020. Retrieved at https://www.nrdc.org/experts/yvette-cabrera/drawing-past-prevent-food-waste-today

Tags: History, Organizations

Coulter-Low, Shannon. “Blog Series Part 1: Food Waste During World War II.” Sustainable Ontario, September 29, 2016. Retrieved at https://sustainontario.com/2016/09/29/31215/news/blog-series-food-waste-before-world-war-ii

Coulter-Low, Shannon. “Blog Series Part 2: Food Waste During World War II.” Sustainable Ontario, October 5, 2016. Retrieved at https://sustainontario.com/2016/10/05/31219/news/blog-series-food-waste-during-world-war-ii

Davidson, Vicki McClure, comp. “World War I, World War II, & Great Depression Era Frugality Makes a Comeback — Recycling, Thriftiness, & Cool Food Posters of the Era.” The Frugal Café, nd. Retrieved at http://www.frugal-cafe.com/kitchen-pantry-food/articles/depression-cooking/wwii-great-depression-era-frugality-food-posters.html

Diamond, Adam. “What a Waste: Municipal Refuse Reform and a Century of Solid-Waste Management in Los Angeles.” *Southern California Quarterly* 88:3 (Fall 2006): 339-365.

Eighmey, Rae Katherine. “‘Food Will Win the War:’ Minnesota Conservation Efforts, 1917-18.” *Minnesota History* 59:7 (Fall, 2005): 272-286.

Eighmey, Rae Katherine. *Food Will Win the War: Minnesota Crops, Cooks, and Conservation During World War I.* St. Paul, MN: Minnesota Historical Society Press, 2010.

Fiegl, Amanda. “World War I: 100 Years Later; American Food Posters from World War I and II.” Smithsonian.com, May 28, 2010. Retrieved at http://www.smithsonianmag.com/arts-culture/american-food-posters-from-world-war-i-and-ii-89453240/

Haugan, Janet. “Propaganda or Timeless Directive? Food Waste Messages from the Two World Wars.” LeanPath, February 16, 2014. Retrieved at http://blog.leanpath.com/blog/propaganda-or-timeless-directive

Janik, Erika. “Food Will Win the War: Food Conservation in World War I Wisconsin.” *The Wisconsin Magazine of History* 93:3 (Spring 2010): 17-27.

King, Peter. “Legal Change, Customary Right, and Social Conflict in Late Eighteenth-century England: the Origins of the Great Gleaning Case.” *Law and History Review* 10:1 (Spring 1992): 1-31. Retrieved at https://www.jstor.org/stable/743812?seq=1#page\_scan\_tab\_contents

Vardi, Liana. “Construing the Harvest: Gleaners, Farmers, and Officials in Early Modern France.” *The American Historical Review* 98:5 (December 1993): 1424 – 1447. Retrieved at https://www.jstor.org/stable/2167061?seq=1#page\_scan\_tab\_contents

Veit, Helen Zoe. “National Willpower American Asceticism and Self-Government.” In Helen Zoe Veit, ed. *Modern Food, Moral Food: Self-control, Science, and the Rise of Modern American Eating in the Early Twentieth Century*. Chapel Hill: University of North Carolina Press, 2013. pp 11-36.

Tags: Academic Chapters, Historical Articles

Weber, Heike. “Towards ‘Total’ Recycling: Women, Waste and Food Waste Recovery in Germany, 1914-1939.” Contemporary European History 22:3, Special Issue: Recycling and Reuse in the Twentieth Century (August 2013): 371-397. Retrieved at https://www.jstor.org/stable/43299391?seq=1

Cookbooks Published Pre-1955

Berolzheimer, Ruth, and Edna L. Gaul. *500 Delicious Dishes from Leftovers*. Reading, Pa.: Culinary Arts Press, 1940.

Goudiss, C. Houston, and Alberta M. Goudiss. *Foods That Will Win the War and How to Cook Them*. New York: The Forecast Publishing Co., 2018. Retrieved at https://www.gutenberg.org/files/15464/15464-h/15464-h.htm

Henry, Diana. *Food from Plenty: Good Food Made from the Plentiful, the Seasonal and the Leftover, with over 300 Recipes, None of Them Extravagant*. Octopus Books, 1916.

Hiller, Elizabeth O. *Left-over Foods and How to Use Them, with Suggestions Regarding the Preservation of Foods in the Home*. [Kendallville? Ind.]: [McCray Refrigerator Co.], 1910.

Hood & Co. *Left Overs or Economy in the Kitchen.* Lowell, Mass.: C. I. Hood & Co., 1891.

Ives, Catherine. *Catherine Ives’ Cookery Book: a Much Enlarged and Thoroughly Revised Edition of “When the Cook Is Away.” with New Chapters on Cakes, Savouries, and Left-overs*. London: G. Duckworth, 1934. Reprinted 1954.

Knox, Mrs. *Food Economy Recipes for Left-Over’s Plain Desserts and Salads.* Johnstown, N.Y.: Charles B. Knox Co., nd.

Philp, Robert Kemp. *The Family Save-all, a System of Secondary Cookery.* 2nd ed. London: W. Kent & Co., 1861. Reprinted through 1885. Retrieved at https://books.google.com.au/books?id=70ICAAAAQAAJ&printsec=frontcover&dq=The+family+save-all,+a+system+of+secondary+cookery&hl=en&sa=X&redir\_esc=y#v=onepage&q=The%20family%20save-all%2C%20a%20system%20of%20secondary%20cookery&f=false

Rorer, S. T. *Left Overs: How to Transform Them into Palatable and Wholesome Dishes, with Many New and Valuable Recipes*. [Philadelphia: Philadelphia Cooking School], 1898.

S., P. K., and P. K. S. *What to Do with the Cold Mutton: a Book of Réchauffés. Together with Many Other Approved Receipts for the Kitchen of a Gentleman of Moderate Income.* New York: Bunce and Huntington, 1865.

Sturtevant, Mabel E. *The Cook Book of Left-Overs*. [Rochelle, Ill.]: The Movement, 1920.

World War I & II Posters and Articles

[There are dozens of food-related images of posters during World War I & II at: https://www.pinterest.com/pchaves506/world-war-i-food-propaganda/ https://www.pinterest.com/pin/389350330257741821/

https://commons.wikimedia.org/wiki/Category:World\_War\_II\_posters\_about\_food\_waste\_avoidance\_from\_the\_United\_States]

American Defense Society. “Methods of Eliminating Food Waste: Hints for War Economy...”

New York: American Defense Society, 1918.

Arizona Council of Defense. “Ham and the Soldier’s Joy: Boys! Girls! Raise a Pig, Feed Some Chickens, Convert the Surplus and Waste into Meat and Eggs: Joint a Club and Learn Uncle Sam’s Way.” [Arizona]: Arizona Council of Defense, 1914-1918?

Arizona Council of Defense. “Our Enemy: Feeds Herself Because She Has Never Wasted: Soil Fertility: We Need Nitrogen and Humus in Our Soils: Don’t Waste Manure -- it Furnishes Both Use 10 or 20 Tons per Acre.” [Arizona]: Arizona Council of Defense, 1914-1918?

Bascom, George Rockwell, and Burr A. Beach. “Food Conservation through Utilization of Garbage Waste.” *Bulletin of the University of Wisconsin* Extension Division. Serial no. 900, General series no. 690 Correspondence study. Madison, 1918. 11 pages. Retrieved at https://babel.hathitrust.org/cgi/pt?id=wu.89098668957

Beadle, J. P. “We Risk Our Lives to Bring You Food It’s up to You Not to Waste It: ‘A Message from Our Seamen.’” [Great Britain]: [publisher not identified], 1917.

Burpees Seeds. “Food Will Win the War Produce It! Seeds Will Produce Food Don’t Waste It!” Burpees Seeds Grow. Philadelphia: January 8, 1918. Retrieved at https://www.cecildaily.com/our\_cecil/the-farmers-gardeners-victory-gardens-of-wwi/article\_d1e87177-6733-56e3-b04c-fc2f684af320.html

Chambers, Charles Edward [creator], and L.L.L. Mamburg [artist]. “Food Will Win the War: You Came Here Seeking Freedom, Now You must Help to Preserve it: Wheat Is Needed for the Allies, Waste Nothing.” [Washington, DC]: U.S. Food Administration, 1918. Poster. Retrieved at http://digital.library.unt.edu/ark:/67531/metadc360/

Citizens Food Committee. “Boys and Girls: Join the Clean Plate Club... Remember the less Food We Waste Here-- the More There Will Be to Sent over There...” Washington, DC: Citizens Food Committee, 1947.

Clinker, L. C. [artist], and M. J. Dwyer. “Don’t Waste Food While Others Starve!” [Washington, DC]: United States Food Administration, 1917.

Cooper, Fred G. [artist]. “Food. 1-buy it with Thought, 2-cook it with Care, 3-use less Wheat and Meat, 4-buy Local Foods, 5-serve Just Enough, 6- Use What Is Left. Don’t Waste it.” [Washington, DC]: U.S. Food Administration, 1917. Poster.

Cooper, Fred G. [artist]. “Food–Don’t Waste it.” [Washington, DC]: U.S. Food Administration, 1917. Poster.

DeMontis, Rita. “Canada's Culinary Legacy During Wartime.” O Canada.com, November 10, 2020. Retrieved at https://o.canada.com/life/food/canadas-culinary-legacy-during-wartime

Tags: Canada, World War I & II Posters and Articles

Food Preparedness Committee. “Woman’s Call to the Colors, Save the Waste, Win the War by Giving Your Own Daily Service: Food Week in Michigan, August 1-5 -- Help Save the Surplus in Michigan -- for Information Watch Your Newspapers or Address the Food Preparedness Committee, Lansing. [Lansing, Mich.?]: Food Preparedness Committee, 1914-1918?

Grant, Vernon [artist]. “Don’t Waste Food Lick the Platter Clean.” [Washington, DC]: U.S. Government Printing Office, 1944.

Great Britain. “Food: 1. Buy it with Thought, 2. Cook it with Care, 3. Use less Wheat and Meat, 4. Serve Just Enough 5. Use What Is Left, 6. Join the League of National Safety: Don’t Waste It.” [Great Britain]: [publisher not identified], 1914-1918? Poster.

Harrison, Milton W. “War on Waste and Germany.” *Housewives Magazine* 11 (August 1918): 158-.

Hotpoint Company. “Let’s Get Acquainted with Your Hotpoint Disposall Food Waste Disposer.” Hotpoint Company, 1954.

Jarrett, Chas D. “To Speed Our Boys Home, Produce and Conserve, Share and Play Square with Food!: Don't Waste a Crumb of Drop of it!” Washington, D.C.: War Food Administration, 1944. Retrieved at https://commons.wikimedia.org/wiki/File:TO\_SPEED\_OUR\_BOYS\_HOME\_-\_PRODUCE\_AND\_CONSERVE\_-\_SHARE\_AND\_PLAY\_SQUARE\_-\_WITH\_FOOD.\_DON%27T\_WASTE\_A\_CRUMB\_OR\_DROP\_OF\_IT.\_-\_NARA\_-\_513667.jpg

Jones, Olga Anna. “Reducing Food Waste -The School’s Part in this Wartime Service*.” Education for Victory*, 1 (June 15, 1943), 7-9.

Mallory, L. “The Gospel of the Clean Plate: Don’t Waste Any Food: Leave a Clean Dinner Plate: Take Only Such Food as You Will Eat: Thousands Are Starving in Europe...” [New York]: New York State Department of Health, 1917.

Marcosson, Isaac Frederick. *The War After the War*. New York & London: John Lane, 1917. 126. Retrieved at https://archive.org/stream/warafterwar00marcuoft/warafterwar00marcuoft\_djvu.txt

Office for Emergency Management. “Know Your Onions, Make All the Food Go All the Way, Food is Ammunition, Don’t Waste It.” Office for Emergency Management. Office of War Information. Domestic Operations Branch. Bureau of Special Services. (03/09/1943 - 09/15/1945) US. Poster.

Office for Emergency Management. “When You Take More than You can Eat, You Cheat Your Buddies in the Fleet; Don’t Waste Food.”Office for Emergency Management. Office of War Information. Domestic Operations Branch. Bureau of Special Services. (3/09/1943 -9/15/1945. Retrieved at https://www.nrdc.org/experts/yvette-cabrera/drawing-past-prevent-food-waste-today

Tags: Poster

Office of War Information. “Food Is a Weapon: Don’t Waste It!: Buy Wisely, Cook Carefully, Eat it All.” Washington, DC: U.S. G.P.O.: Distributed by the Division of Public Inquiries, Office of War Information, 1943.

Office of War Information. “Can All You Can: It’s a Real War Job!” Washington, DC: U.S. G.P.O.: Distributed by the Division of Public Inquiries, Office of War Information, 1943. Retrieved at https://images.northwestern.edu/multiresimages/inu:dil-1aab6e10-cc45-4a56-93c1-00329810863e

Public Safety Food Committee of New Hampshire. “Women of New Hampshire! Serve Your Country by Conserving the Food Supply: an Expert Will Give a Demonstration in Canning under the Direction of Public Safety Food Committee of New Hampshire, with the County Farm Bureau Cooperating: Save Fruits and Vegetables for Winter, this Is a Patriotic Meeting for All Women: Don’t Let Anything Go to Waste!” [New Hampshire]: Public Safety Food Committee of New Hampshire, with the County Farm Bureau cooperating, 1914-1918? Poster.

Public Safety Food Committee of New Hampshire. “Waste! Waste!: the Situation Is Critical We must Save the Food Supplies: Don’t Miss the Second Demonstration in Canning: under the Direction of the Public Safety Food Committee of New Hampshire: Every Woman Who Saves Food Is a Patriotic Soldier in the Nation’s Army.” Concord, N.H.: Public Safety Food Committee of New Hampshire, 1914-1918? Poster.

Public Safety Food Committee of New Hampshire. “Shall We Have Enough to Eat next Winter: Every Woman Can Help by Avoiding Waste and Conserving the Food Supplies of this Summer: Learn the Best Method of Canning: Attend the Third Demonstration... under the Direction of the Public Safety Food Committee of New Hampshire... Help to Feed Our Soldiers in France.” [New Hampshire]: Public Safety Food Committee of New Hampshire, 1914-1918? Poster.

Rogers, Mrs. Henry Wade. “Food Waste Press Release.” National American Woman Suffrage Association, uly 2, 1917. 3 p. Retrieved at http://digital.lib.uh.edu/collection/p15195coll33/item/70

*Saturday Evening Post.* “England Declares War on Waste.” *Saturday Evening Post* (December 16, 1916): 12.

Scottish War Savings Committee. “Take Care!: Waste of Food Helps the Enemy Greatly: Beware!” Scottish War Savings Committee. [Scotland: Scottish War Savings Committee, 1917.

Sheridan, John E. (artist). “Food Is Ammunition–Don’t Waste It.” N.Y.: Heywood Strasser & Voight Litho. Co., 1918.

Treidler, Adolph [artist]. “The President Says: “Hunger Does Not Breed Reform; it Breeds Madness and All the Ugly Distemper That Makes an Ordered Life Impossible--the Future Belongs to Those Who Prove Themselves the True Friends of Mankind”: Save Food: Don’t Waste it.” [Washington, DC]: United States Food Administration, 1917-1919? Poster.

Treidler, Adolph [artist]. “Our Flags Beat Germany: Support Every Flag That Opposes Prussianism: Eat less Food Fighters Need: Deny Yourself Something: Waste Nothing.”

[New York]: [United States Food Administration], 1914-1918? Poster.

Treidler, Adolph [artist]. “Save Food: Save Food: Don’t Waste it.” [Washington, DC]: United States Food Administration, 1914-1918? Poster. Retrieved at http://cdm16630.contentdm.oclc.org/cdm/ref/collection/p16630coll2/id/1964

U.S. Bureau of Home Economics. “Join the Ranks: Fight Food Waste in the Home.” Washington, DC: United States. Bureau of Home Economics, 1942. Poster.

U.S. Office of War Information. “Housewives’ Awareness of Food Waste.” [Washington, DC]: Office of War Information, Bureau of Special Services; Special Memorandum no. 88.1943.

U.S. Office of War Information. “Food Is a Weapon, Don’t Waste it Buy Wisely– Cook Carefully–Eat it All: Follow the National Wartime Nutrition Program.” Washington, DC: Office of War Information, 1943.

USDA. “Bread, First in War, First in Peace: the Nation’s Loaf and How We Used it in 1916: this Is the Loaf That must Win the War: Waste of Food Is Disloyalty, Economy of Food Is Patriotism, and Production of Food Is National Service.” [Topeka]: Cooperative Extension Work in Agriculture and Home Economics, Kansas State Agriculture College and U.S. Department of Agriculture Cooperating, 1917.

USDA. “Fight Food Waste in the Home.” Bureau of Home Economics; United States Department of Agriculture; Bureau of Home Economics; United States Department of Agriculture; 1942. 3 p. Retrieved at http://www.idaillinois.org/cdm/ref/collection/lakecoun001/id/2379

USDA. “Pare Down Food Waste.” [Washington, DC]: U. S. Department of Agriculture, Office of Information, Radio Service, 1943.

United States Food Administration. “Why Is it Necessary to Eat less Meat and less Wheat Bread?: What the Food Situation Is... Eat Plenty, Wisely, Without Waste, and Help Win the War.” [Washington, DC]: United States Food Administration, 1917. Poster. Retrieved at http://digital.library.unt.edu/ark:/67531/metadc362/

United States Food Administration. “Save Food for World Relief: Eat Less - Waste Nothing.” [Washington, DC]: United States Food Administration, 1914-18? Poster.

United States Food Administration. “Defeat the Kaiser and His U-boats– Victory Depends on Which Fails First, Food or Frightfulness--waste Nothing.” United States Food Administration,

1917. Retrieved at http://digital.library.unt.edu/ark:/67531/metadc418/

War Advertising Council. “It’s Time for Total War on Food Waste: How Advertisers Can Help the ‘Food Fights for Freedom’ Program During June, July, and August, 1944.” New York: U.S. Department of Agriculture, War Advertising Council, 1944.

War Food Administration. “Facts on Food Waste.” [Washington, DC]: U.S. Department of Agriculture, War Food Administration, revised September 1943.

War Food Administration. “Cut Food Waste: Make Food Fight for Freedom.” [Washington, DC]: U.S. Department of Agriculture, War Food Administration, Office of Distribution, 1944.

War Food Administration. “Stop Food Waste!: Sponsor a Clean Plate Campaign.” [Washington, DC]: U.S. Department of Agriculture, War Food Administration, Office of Distribution, 1944.

War Food Administration. “The Conservation of Food.” [Washington, DC]: U.S. Department of Agriculture, War Food Administration, Office of Distribution, 1944.

War Food Administration. “Reducing Food Waste in Retail Stores.” [Washington, DC]: U.S. Department of Agriculture, War Food Administration, Office of Distribution, November 1943. Retrieved at https://www.archive.org/stream/CAT31070414?ref=ol#page/n1/mode/2up

Cartoons

Conservation Division, War Production Board. “Out of the Frying Pan and into the Firing Line.” Walt Disney Production. [Minnie Mouse and Pluto learn how to save excess cooking fat for the war effort].

Website: http://exhibits.lib.usu.edu/exhibits/show/foodwaste/timeline/wwii

Gleaning Paintings

Breton, Jules. “The Recall of the Gleaners.” 1859.

Millet, Jean-François. “Les Glaneuses.” 1857.

15. Notes on Some Quoted Secondary Sources

Descriptions cited above from entries below– I continued quoting other sources in above entries, but stopped listing them:

Beyranevand, Laurie J., Amber Leasure-Earnhardt, and Carrie Scrufari. *Models for*

*Success: A Set of Case Studies Examining Gleaning Efforts Across the United States*. South Royalton, VT: Center for Agriculture and Food Systems, Vermont Law School, January

2017. Retrieved at http://forms.vermontlaw.edu/farmgleaning/GleaningReport\_2017.pdf

Californians against Waste. “5 Apps That Make It Easy To Reduce Your Food Waste.” Californians against Waste, February 26, 2016. Retrieved at http://www.cawrecycles.org/recycling-news/2yeys1uef54uzwpgjz70wljzsqf01e

[Food Tank] Nierenberg, Danielle. “117 Organizations to Watch in 2017.” Food Tank, December 28, 2016. Retrieved at https://foodtank.com/news/2016/12/117-organizations-to-watch-in-2017/

Gaiani, Silvia. “Food Donations: Supporting the Most Deprived While Reducing Food Waste.” EU-FUSIONS, April 2015. Retrieved at http://www.eu-fusions.org/index.php/fusions-blog/78-food-donations

Gilpin, Lyndsey. “8 Apps to Help You Reduce Food Waste.” TechRepublic, October 6, 2014. Retrieved at http://www.techrepublic.com/pictures/8-apps-to-help-you-reduce-food-waste/

Holsoppl, Kara. “This Pittsburgh Group is Pioneering the ‘Uber of Food Recovery,’” WESA, December 22, 2016. Retrieved at http://wesa.fm/post/pittsburgh-group-pioneering-uber-food-recovery

Hovitz, Helaina. “New York City Food Delivery Platform Feeds Children and Charities With Every Order.” The Daily Meal, February 9, 2017. Retrieved at http://www.thedailymeal.com/eat/new-york-city-food-delivery-platform-feeds-children-and-charities-every-order

Jones, Harrison. “Tech Innovations That Could Reduce Food Waste.” *The Guardian*, July 14, 2016. Retrieved at https://www.theguardian.com/business/2016/jul/14/tech-innovations-that-could-reduce-food-waste

Kane, Colleen. “Could These Apps Solve America’s Huge Food Waste Problem?.” *Fortune*, April 16, 2016. Retrieved at http://fortune.com/2015/04/16/could-these-apps-solve-americas-huge-food-waste-problem

MacCarthy, Libby. “UK Universities Poised to Lead Europe in Cutting Food Waste in Half by 2030.” Sustainable Brands, December 16, 2016. Retrieved at http://www.sustainablebrands.com/news\_and\_views/waste\_not/libby\_maccarthy/uk\_universities\_poised\_lead\_europe\_cutting\_food\_waste\_half\_

Meijers, Nina. “10 Startups Reducing Food Waste One Byte at a Time.” Food Tech Connect, October 9, 2015. Retrieved at https://foodtechconnect.com/2015/10/09/10-startups-reducing-food-waste-one-byte-at-a-time

Messenger, Ben. “Funding for Danish Food Waste Reduction App.” Waste Management World, March 1, 2017. Retrieved at https://waste-management-world.com/a/funding-for-danish-food-waste-reduction-app

Sampson, Christine. “Turning Food Waste Into Food Want.” *East Hampton Star*, December 27, 2016. Retrieved at http://easthamptonstar.com/Food/20161227/Turning-Food-Waste-Food-Want

Sangwan, Navz. “Fill Stomachs, Not Dumpsters: Smart Technology Aims to Reduce Food Waste Around the World.” Bizarre Culture, April 14, 2016. Retrieved at http://bizarreculture.com/smart-technology-aims-reduce-food-waste-around-world/#

Sinclair, Leah. “Fighting Against Food Waste with Fridge Campaign.” The Voice, December 4, 2016. Retrieved at http://www.voice-online.co.uk/article/fighting-against-food-waste-fridge-campaign

Soper, Taylor. “Shelf Engine Raises $800K to Help Food Retailers Use Artificial Intelligence for Optimized Ordering.” GeekWire, February 13, 2017. Retrieved at http://www.geekwire.com/2017/shelf-engine-raises-800k-help-food-retailers-use-artificial-intelligence-optimized-ordering/

Stutzer, Abbie. “5 Apps that Reduce Food Waste and Help Feed the Hungry.” Seedstock, June 16, 2016. Retrieved at http://seedstock.com/2016/06/30/5-apps-that-decrease-food-waste-by-feeding-the-hungry/

Szczepanski, Mallory. “8 Apps for Tackling Food Waste.” Waste360, September 19, 2016. Retrieved at http://www.waste360.com/food-waste/8-apps-tackling-food-waste

Szczepanski, Mallory. “10 Zero Waste Supermarkets from Around the Globe.” Waste360, April 24, 2016. Retrieved at http://www.waste360.com/waste-reduction/10-zero-waste-supermarkets-around-globe

Taverna, Emanuela. “The Most Useful, User-friendly Apps Against Food Waste.” NET, May 4, 2015. Retrieved at http://www.expo2015.org/magazine/en/innovation/the-most-useful--user-friendly-apps-against-food-waste.html

Wright, Sigrid, Sarah Antonelli, *et al*. *Rebalancing the Food Waste Equation: A Case Study for Santa Barbara*. Santa Barbara: Community Environmental Council, October 2015. Retrieved at http://www.cecsb.org/wp-content/uploads/2015/10/CEC-rebalancing-the-food-waste-equation.pdf

Wong, Kristine. “A Dutch App Aims to Save Millions in Food Waste.” Seeker, December 27, 2016. Retrieved at http://www.seeker.com/a-dutch-app-aims-to-save-millions-in-food-waste-2166906531.html

Wong, Kristine. “Tackling Food Waste Around the World: Our Top 10 Apps.” *The Guardian*, February 6, 2017. Retrieved at https://www.theguardian.com/sustainable-business/2017/feb/06/food-waste-apps-global-technology-leftovers-landfill

Wanshel, Elyse. “Eatery Puts Fridge on Street, So Patrons Can Leave Leftovers for Those in Need.” Huffington Post, March 30, 2016. Retrieved at http://www.huffingtonpost.com/entry/restaurant-makes-street-fridge-for-leftovers-to-feed-needy\_us\_56facba3e4b0a372181b2981