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**Food Waste and Food Recovery Bibliography**

Version 65

Andrew F. Smith

smithaf@newschool.edu

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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/

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**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/

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Website: https://dejafood.com/

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Website:

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Tags: Recipes, Supermarkets, Twitter

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Tags: China, Goovernmental, Websites

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Bakery, Bakeries, Bakery Waste

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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

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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

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Tags: Bakery Waste, Iceland

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Tags: Bakery, Upcycling

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Tags: Bakery Waste, Reports

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Tags: Bakery

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Tags: Bakery

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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

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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, Biocrude, 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

Hu, Xiaomeng, Karpagam Subramanian, Huaimin Wang, Sophie L. K. W. Roelants, Wim Soetaert, Guneet Kaur, Carol Sze Ki Lin, and Shauhrat S. Chopra. “Bioconversion of Food Waste to Produce Industrial-scale Sophorolipid Syrup and Crystals: Dynamic Life Cycle Assessment (dLCA) of Emerging Biotechnologies.” Bioresource Technology 337 (October 2021): 125474. doi: 10.1016/j.biortech.2021.125474 Retrieved at https://pubmed.ncbi.nlm.nih.gov/34320754/

Tags: Biotechnology

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

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Tags: Agriculture, Bioactive Compounds

Saengsuriwong, Ruetai, Thossaporn Onsree, Sanphawat Phromphithak, and Nakorn Tippayawong. “Conceptualisation Biocrude Oil Production via Hydrothermal Liquefaction of Food Waste in a Simplified High-throughput Eeactor.” Bioresource Technology (August 12, 2021): 125750. https://doi.org/10.1016/j.biortech.2021.125750 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0960852421010919

Tags: Academic Articles, Biocrude

**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

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**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,

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

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Tags: Chapters in Academic Works, Energy, Environment

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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).

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**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,”]

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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

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**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).

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Website: https://www.freshbox.co.ke/

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Website: https://www.tidyplanet.co.uk/

Tags: Composters, Egypt, Italy

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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.”

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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

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Tags: Conferences

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**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/

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**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

**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

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Convenience and Food Waste

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Tags: Cities, Households, Thailand

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**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.”

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Website: https://www.backbone.ai/

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**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/#/

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**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/

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**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/

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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

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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

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Tags: Covid-19, Philippines, Supply Chain

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Tags: Covid-19, Supply Chains

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Tags: Covid-19, Supply Chains

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Tags: Supply Chains

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Tags: Dubai, Supply Chains

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Tags: Food Chain, Preservation

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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 Upcycled Beauty** (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/

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Tags: Agricultural Waste, Cosmetics, Costa Rica

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Tags: Countries, Korea

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Tags: Countries, New Zealand

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Tags: Countries-- Statistics, Czech Republic, Denmark, Israel

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Tags: Countries– Statistics, South Korea, Vietnam

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**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/

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Tags: Climate Change, Covid-19, Food Waste Management, Spain

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Tags: Covid-19

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Tags: Composting, Covid-19

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Tags: Climate, Covid-19

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Website2: https://www.instagram.com/lockdownleftovers/

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**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/

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**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

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**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

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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

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Tags: Covid-19, Supply Chains

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**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

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Tags: Covid-19, Packaging

**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/

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Tags: Apps, Covid-19, Grocery Stores

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Website: https://www.sltrib.com/artsliving/food/2020/06/05/helping-heroes-program/

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**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

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**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.

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**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/

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**Tomfoodery Kitchen** (Cayman Islands) a fast casual, Caribbean-inspired restaurant by Chef Thomas Tennant located in Camana Bay is doing its part to fight food waste and food insecurity in the Cayman Islands while making do during difficult times.” In 2020, the “mango bumper crop coupled with the shutdown of the island’s tourism industry lead the team at Tomfoodery to take notice of the waste produced from farmers’ unsold produce.” They purchased “mangoes that would have otherwise been discarded, and processed the ingredients to be used in jams and jellies, as drinks, desserts, or frozen to be used later on.” As residents and patrons began to hear about what the team at Tomfoodery was doing, calls began to come in, requesting visits to properties to see if fruits and vegetables could be used; some people would even show up at the back of the restaurant with produce in the back of a truck and receive a restaurant voucher in exchange.”

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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.

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Tags: Circular Economy

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**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

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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

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Tags: Covid-19, Food Waste Organizations

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Tags: Theses, Post-Harvest, Uganda

**Tensei** (Canterbury, Kent, UK based) is an R&D innovator in pulp-based materials. Its “research and development focuses primarily on the use of pulp-based feedstock but it is also working on other interesting uses – particularly using non-wood fibre to unlock significant carbon savings – to develop materials that minimise global dependence on virgin wood fibres.” Its “F-Pads” are made from Agri-waste and grasses. It was launched in 2017. Its CEO as of July 29, 2021 is Annabelle Cox.

Website: https://tensei.co.uk/

Tags: Agro-waste

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Tags: Agricultural Waste, Cosmetics, Costa Rica

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Farmers, Farms, Farming, Indoor Farms

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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

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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

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**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

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Tags: Farmers, Ireland, Supermarkets

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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

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Tags: Colleges, Farmers, Recycling

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**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

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Tags: Farms, Organization Reports

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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

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Tags: Canada, Fashion

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Tags: Bananas, Fabrics

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Tags: 3-D Printing, Furniture

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Tags: Fabrics

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Tags: Avocados Products, Clothing, Fast Food

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Tags: Fashion, Germany

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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

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Tags: Furniture, Turkey, Upcycling

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*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

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Tags: Fashion

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**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

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**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

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Tags: Furniture

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**Remix El Barrio** (Poblenou, Barcelona, Spain) is in “one of 73 barrios of Barcelona. It is “collective of designers who: 1) propose projects with food leftovers by using artisan techniques and digital manufacturing; 2) collaborate with agents from the Poblenou neighbourhood to promote a more local and circular ecosystem; 3) affirm the potential of co-design, digital manufacturing, and crafts to reinvent ways of producing, consuming, and living while respecting the environmental ecosystems, and 4) want to share and replicate this experience while finding new ways to explore biomaterial making and cultural circular transitions!” It was created in January 2019.

Website: https://fablabbcn.org/projects/siscode-remix-el-barrio

Tags: Fashion, Spain

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

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Tags: Canada, Fabrics

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https://www.foodnavigator.com/article/2021/03/23/upcycling-food-waste-into-a-biobased-plastic-alterna

Tags: Fashion, Milk, Plastic, Upcycling

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Tags: Fashion

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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

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Tags: Fashion, Fish Waste, Taiwan

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Tags: Fashion

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

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Tags: Fast Food

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Tags: Avocados Products, Clothing, Fast Food

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Tags: codigestion, governmental, water

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Tags: Fast Food, Israel, Packaging

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Tags: Fast Food, Plastics

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Tags: Fast Food, Plastic

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Tags: Fast Food, Cups

Fish, Seafood, Oceans, Marine, Aquaculture

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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

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Tags: Aquaculture

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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

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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

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Tags: Fish, Singapore

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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

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Tags: Food Design, France

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Tags: Food Security, Packaging

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Tags: Food Insecurity, Solutions

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Tags: Food Insecurity, Singapore

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Food Loss, Wastage

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Food Systems and Food Waste

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Tags: Covid-19, Food Systems

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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

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Tags: Holidays

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Tags: Holidays

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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/

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**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

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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

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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/

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Tags: Cocktails, Food Waste Days

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**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 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. “COVID caused a reinvention of SOS' mission, so SOS operates kitchens across Bali with thousands of volunteers and food donors, now temporarily closed for the safety of volunteers.

Website: https://www.scholarsofsustenance.org/

Tags: Asia, Food Waste Days, Food Waste Organizations, Indonesia, Thailand

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

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**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/

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Tags: Holidays

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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

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Tags: Chapters, Dumpster Diving

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Tags: Denmark, Dumpster Diving

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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

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Tags: Businesses, Freezers

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Tags: Businesses, Freezers

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**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

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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

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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/

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Tags: Cities, Foundations

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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

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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.

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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/

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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

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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

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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

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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

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Tags: Supermarkets, Ugly Produce

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Tags: Spirits, Supermarkets

“Bill Emerson Good Samaritan Food Donation Act.” Retrieved at https://www.govinfo.gov/content/pkg/PLAW-104publ210/pdf/PLAW-104publ210.pdf

Tags: Grocery Stores, Laws

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

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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

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Tags: Apps, Recipes, Supermarkets

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Tags: supermarkets, surveys

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**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

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**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

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**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/

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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

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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

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**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

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Tags: Convenience Stores, Supply Chains

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Tags: Supermarkets

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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

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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

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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

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**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

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**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

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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

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Tags: Supermarkets

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Tags: Produce, Supermarkets

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Tags: Bakery Waste, Beer, Bread, Supermarkets

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Tags: New Zealand, Supermarkets

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Tags: Bangladesh, Supermarkets

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Tags: Retailers, Upcycling

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**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

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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

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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

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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

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**Sustainable Hospitality Alliance** (London, England) “brings together engaged hospitality companies and uses the collective power of the industry to address key challenges affecting our planet and its people.” It was founded in 1992 by executives of 10 global hotel companies. It has produced a Food Waste Fact Sheet at https://sustainablehospitalityalliance.org/resource/food-waste-factsheet and Top Tips for Hotels on Reducing Food Waste June 5, 2021 at https://sustainablehospitalityalliance.org/top-tips-for-hotels-on-reducing-food-waste/

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**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.

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Tags: Consumers, Infographics, Packaging

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Insects, Cockroaches, Maggots

(See also Insect to Animal Feed Businesses)

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**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

**Aspire Food Group** --Audacity, Skills, Passion, Ingenuity, Rebelliousness and commitment to Excellence– (US?) is the “parent company of the edible insect protein bar brand Exo, which it acquired in 2018, is developing "smart-farming" technology to lessen the financial and labor costs. In 2017, it launched the first automated cricket farm in the world. Using sensors, autonomous robotics, centralized distribution systems and custom assemblies, Aspire can continually monitor, track data and research its insects. The company has launched weevil and cricket farms in the U.S., Ghana and Mexico and in February raised $16.8 million to construct insect farms in Canada.”

Website: https://aspirefg.com/

Tags: Canada, Ghana, Insects, Mexico

**BeoBia** –food for life' in Irish Gaelic– (Loughborough , Leicestershire, U.K.-based) is a startup that “has invented a way for consumers to cultivate mealworm farms in their homes by using food waste. By emptying scraps into BeoBia "eco-growing pods," consumers feed the mealworms, creating a "continuous supply of affordable, sustainable and nutritious pet feed." Since mealworms are natural composters, the pods also produce fertilizer, meaning the invention has potential to revolutionize food waste management, animal feed and plant growth simultaneously. Although not on the market yet, the company launched a Kickstarter campaign in July 2021.”

Website: https://www.beobia.com/

Tags: 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

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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

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Tags: Europe, Insects

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**FarmInsect** (Bergkirchen, Germany) aims to reinvent agricultural practices through its intuitive platform that guides farmers through the insect production process. The FarmInsect technology allows farmers without previous insect-harvesting experience to easily and quickly learn. It creates a kind of circular economy, in which insect farming produces feed for livestock, which produces waste that can be used in insect farming. This closed-loop process allows farmers to be self-sufficient and environmentally sustainable and can save them up to 20 percent compared to the cost of conventional livestock feed.” It was launched in 2019.

Website: https://farminsect.eu/en/

Tags: Germany, Insects

**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

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Tags: Canada, Insects, Pet Food

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Tags: Insects

**Illegal Oats** (?) “aims to bring edible insects to snacking by adding insect protein to granola, terming it "ento-granola." Primarily using mealworms, the Illegal Oats brand is entering the market with hopes to expand the acceptance of edible insects beyond just crickets.” It was launched in July 2021.

Website: https://www.illegaloats.com/

Tags: Insects

**Jiminy’s** (Berkeley, California) “is a pet food brand for people who can’t stomach the idea of eating insects themselves but still want to participate in sustainable food consumption. Founded in 2016, Jiminy’s replaces animal protein in dog treats with insect protein. According to its website, 25 percent to 30 percent of the environmental impact of meat consumption in the U.S. comes from feeding cats and dogs. In 2020, the company claims, dog owners helped save more than 218 million gallons of water and prevented the release of 20.5 million grams of greenhouse gases by switching from traditional dog treats to Jiminy’s.”

Website: https://jiminys.com/

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

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Tags: Insects

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**Mighty Cricket** (St Louis, Missouri based) “uses finely ground crickets in plain and flavored protein powders, a variety of oatmeal, pancake/waffle mixes and chocolate bars. Using the Acheta domesticus species — commonly called the house cricket — its products provide a significant source of protein and overall nutrition without sacrificing taste.” Its founder and CEO is Sarah Schlafly as of August 19, 2021.

Website: https://www.mightycricket.co/

Tags: Insects

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

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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

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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

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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

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Povich, Elaine S. “Waste Not? Some States Are Starting to Send less Food to Landfills.” The Counter, July 15, 2021. Retrieved at https://thecounter.org/waste-climate-change-states-less-food-landfills/

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Leftovers, Doggy Doggie Bags

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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

**Fresh Prep** (Vancouver, Canada) is at B Corp-certified meal kit company that “launched its long-awaited Zero Waste Kit packaging solution in 2021.” has a “mission was to create a sustainable solution to food preparation.” Its meal kits are “Composed of dishwasher-safe, BPA-free, reusable plastic and silicone; the containers are delivered in reusable, insulated cooler bags containing reusable ice packs.” It was founded by Becky Brauer and Husein Rahemtulla in 2015.

Website: https://www.freshprep.ca/

Tags: Canada, Meal Kits

**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/

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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

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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

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Website: www.MoreMealsLessWaste.com

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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.”

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**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/

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**Sustainable Hospitality Alliance** (London, England) “brings together engaged hospitality companies and uses the collective power of the industry to address key challenges affecting our planet and its people.” It was founded in 1992 by executives of 10 global hotel companies. It has produced a Food Waste Fact Sheet at https://sustainablehospitalityalliance.org/resource/food-waste-factsheet and Top Tips for Hotels on Reducing Food Waste June 5, 2021 at https://sustainablehospitalityalliance.org/top-tips-for-hotels-on-reducing-food-waste/

Website: sustainablehospitalityalliance.org

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**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

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Tags: Holidays, Plastic

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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/

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**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

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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

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Tags: Europe, Packaging

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Tags: Fast Food, Israel, Packaging

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Tags: Meal Kits, Packaging

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Tags: Fast Food, Plastics

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Tags: Plastic

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**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

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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

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Tags: Packaging

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Tags: Israel, Plastic

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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

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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

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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

Kardis, Arlene. “Some Packaging and Products Stakeholders Call Out Biodegradability Claims.” Waste360, August 13, 2021. Retrieved at waste360.com/composting/some-packaging-and-products-stakeholders-call-out-biodegradability-claims?

Tags: Biodegradable Plastics, Packaging

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

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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.

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Tags: Consumers, Leftovers, Plate Waste

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Tags: Academic Articles, Plate Waste

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Website: https://www.youtube.com/watch?v=ulHT26PccOs

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Website: https://www.redbubble.com/shop/food%2Bwaste+posters

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**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

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**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

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Website: https://umaine.edu/foodrescueme/food-recycling/

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Tags: Apps, Campaigns, Date Labels, Retailers

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**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

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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

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Tags: Campaigns

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**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

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Tags: Campaigns, China

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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/

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

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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

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Tags: Upcycling

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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

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Tags: Australia, Businesses

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Tags: Bread, Upcycled

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Tags: New Zealand, Upcycled

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**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.”

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Tags: Chocolate, Switzerland, Upcycling

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Tags: Households, Portugal, Upcycled

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**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

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Tags: Corporate Reports, Upcycled

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**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

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Tags: South Africa, Surveys

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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

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**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

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Tags: Bananas, Upcycled

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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

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Tags: Upcycled

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Tags: Canada, Covid-19, Surveys

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**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

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Tags: Recycling, UAE

**Tomfoodery Kitchen** (Cayman Islands) a fast casual, Caribbean-inspired restaurant by Chef Thomas Tennant located in Camana Bay is doing its part to fight food waste and food insecurity in the Cayman Islands while making do during difficult times.” In 2020, the “mango bumper crop coupled with the shutdown of the island’s tourism industry lead the team at Tomfoodery to take notice of the waste produced from farmers’ unsold produce.” They purchased “mangoes that would have otherwise been discarded, and processed the ingredients to be used in jams and jellies, as drinks, desserts, or frozen to be used later on.” As residents and patrons began to hear about what the team at Tomfoodery was doing, calls began to come in, requesting visits to properties to see if fruits and vegetables could be used; some people would even show up at the back of the restaurant with produce in the back of a truck and receive a restaurant voucher in exchange.”

Website: https://tomfooderykitchen.com/

Tags: Cayman Islands, Covid-19, Restaurants

**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/

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Tags: Upcycled

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Tags: Climate Change, Upcycling

Valentic, Stefanie. “How Upcycling Fights Food Insecurity and Climate Change - Part 2.” Waste360, August 5, 2021. Retrieved at

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Tags: Climate Change, Upcycling

Valentic, Stefanie. “How Upcycling Fights Food Insecurity and Climate Change - Part 3.” Waste360, August 18, 2021. Retrieved at

Tags: Climate Change, Upcycling

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**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

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Tags: Sweden, Upcycling

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Website: https://vanguardrenewables.com/

Tags: Farmers, Recycling

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Tags: Composting, Recycling

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Tags: Avocado Products, Upcyced

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Tags: Upcycling

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Tags: China, Governmental, Religion

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Website: https://faithfightsfoodwaste.org/

Tags: Food Waste Organizations, Religion

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**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

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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

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**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/

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Tags: Restaurants

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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

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**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/

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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

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**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

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Website: ???

Tags: Apps, Restaurants, Romania

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**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

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**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

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**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.

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**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/

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Tags: Restaurants

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Tags: Chefs, Italy, Organizations

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Tags: Restaurants

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Tags: Caterers, Equipment

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Tags: Bars, Restaurants

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Tags: Bananas, Upcycling

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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

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Tags: Chefs, Cookbooks

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Tags: Food Services, Italy, Plate Waste

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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

Watanabe, Eluiza Alberto de Morais, Caroline Rodrigues do Nascimento, Michele Gasparoto Moreira Teixeira de Freitas, and Mayra Monteiro Viana. “Food Waste: an Exploratory Investigation of Causes, Practices and Consequences Perceived by Brazilian Supermarkets and Restaurants.” British Food Journal (August 6, 2021). https://doi.org/10.1108/BFJ-01-2021-0045 Retrieved at https://www.emerald.com/insight/content/doi/10.1108/BFJ-01-2021-0045/full/html?skipTracking=true

Tags: Brazil, Restaurants, Supermarkets

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Tags: Restaurants

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Tags: China, Restaurants

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Tags: Covid-19, Restaurants

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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** See Restaurant Nolla

**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”– **Nolla**– (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

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Website: https://www.civica.com/

Tags: Apps, Schools

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Tags: China, Governmental, Schools, Videos

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**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/

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Tags: Campaigns, Canada, Education, Videos

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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

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Website: https://infews-er.net/

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Tags: Colleges, Sustainability, Upcycling

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**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/

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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

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Tags: Plate Waste, Universities

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Tags: Covid-19, Universities

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**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: ???

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Tags: Australia, Universities Projects

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Tags: Universities

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Tags: China, Universities

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Tags: Dissertations, Messaging, Plate Waste, Universities

Food Waste Courses, Quizzes

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Website: https://bountyandsoul.org/classes/minimizing-food-waste/

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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

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Tags: Governmental, Schools

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Tags: Elementary Schools, Spain

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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/

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Tags: Elementary and Secondary Education

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Tags: Consumers, Governmental Reports, Kids Materials

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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.” It is a project of the Wasted Food Action Alliance and was developed by Seven Generations Ahead in collaboration with partners from the Wasted Food Action Alliance, which is a diverse set of organizations helping to build a unified approach towards reducing wasted food through collaboration, education, and policy.

Website: https://wastedfoodaction.org/school-toolkit/

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Tags: Apps, Recipes, Supermarkets

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Website: https://www.youtube.com/watch?v=gqcSGhET4a4

Tags: Recipes, Video, Watermelon

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Tags: Recipes, Restaurants

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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

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Tags: Baltic, Campaigns, Ships

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Tags: Digesters, Ships

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**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/

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**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

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Tags: Japan, National Studies

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Tags: New Zealand, National Studies

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Tags: Climate Change, Surveys

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Tags: Households, New Zealand, Surveys

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Tags: Surveys, Switzerland

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Tags: Consumers, Surveys

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Tags: Surveys, Switzerland

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Tags: National Studies, New Zealand

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Tags: Research

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Tags: Household, Research

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Tags: Research

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Tags: China, Consumers, Surveys

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Tags: Consumers, Surveys

Tax Breaks, Donations, Charities

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Tags: Australia, Charities

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Trade and Food Waste

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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

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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/

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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

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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

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Tags: Technology

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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

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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

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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

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Tags: Supply Chains, Technology, YouTube Video

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**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/

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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

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**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

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Tags: Restaurants, Technology

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**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

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**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

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Tags: Potatoes, Technology

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**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/

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Tags: Japan, Technology

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**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]

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Tags: Airplanes, Technology, UAE

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**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

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**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/

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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/

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Tags: Television

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https://www.thegrocer.co.uk/home/topics/...series-to...food-waste.../545375.article

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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

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**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/

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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

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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

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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

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**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/

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**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/

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**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/

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Tags: AgTech, Covid-19, Supply Chain

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**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

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**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

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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

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

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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

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Tags: Ugly Produce

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Tags: Chapters, Fruits, Vegetables

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Tags: France, Orchards

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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

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Tags: Produce, Upcycled Products

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Tags: Supply Chain, Produce

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Tags: Supply Chain, Produce

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Tags: Supply Chain, Produce

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**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

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**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

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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

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**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

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Tags: Kiwis, Produce

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**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

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**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

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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

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**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

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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

Bothwell, Liz. “Episode 116: A Hunger to Solve Food Waste.” [conversation with with Jasmine Crowe, CEO of Goodr] Waste360, August 2, 2021. Retrieved at https://www.waste360.com/nothingwasted-podcast/episode-116-hunger-solve-food-waste

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

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Tags: Composting, Podcasts

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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

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Website: http://news.profitablehospitality.com/2016/09/19/podcast-202-reducing-restaurant-food-waste-facts-methods/

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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/

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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/

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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.

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Tags: Food Services, Podcasts

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Website: http://www.wri.org/blog/2016/10/podcast-liz-goodwin-reducing-food-loss-and-waste-lessons-uk

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Michael Hurwitz, Thomas McQuillan, Eric Stone, Elizabeth Balkan, Fabio Parasecoli, published May 2017.

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Zero Waste Food Conference. “Repurposing Spaces and Materials.” Jonsara Ruth, Missy Robbins, Bill Hilgendorf, Dr. Robert Graham, Steve Zagor, published May 2017.

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Tags: Africa, Hunger, Podcast

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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

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Tags: Composting, Sample Audio Podcasts

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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

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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/

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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

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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.]

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Tags: Canada, Sample Audio Podcasts

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Tags: Covid-19, Sample Audio Podcasts

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**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/

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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/

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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/

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Tags: Slides

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Website: https://www.youtube.com/watch?v=nuHIAeVbJvU

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Tags: TedX, Ukraine

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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

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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

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Tags: China, Clean Plate Campaign

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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 https://www.businesswire.com/news/home/20200830005034/en/China-Eastern-Airlines-Brings-%E2%80%98Clear-Plate%E2%80%99-initiative

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

**Epic-Cure** (St. Augustine, Florida) aims to "eliminate food waste and hunger through food rescue and distribution and leverage senior citizens to teach children...” It was founded in 2018 in response to the staggering amount of food waste in our country.”

Website: https://www.epic-cure.org

Tags: Food Rescue 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 Alliance** (Brussels, Belgium) “is a partnership of food waste experts, teamed up to increase impact and to provide a one-stop shop for all your questions and challenges around food waste. We are allies in reducing food waste, and have gathered our skills and services to make fighting food waste a piece of cake.” It is a project of FoodWin (qv).

Website: https://foodwastealliance.be/

Tags: Belgium, Organizations

**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, Belgium) –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.” See also FoodWIN.

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** (Brussels, Belgium) “supports European cities to reduce food waste. We envision a Zero Food Waste Europe. It empowers “urban food systems to reduce food waste through concrete actions.” It has “built and supported a European network of food waste innovators that reduce food waste or use food surplus. Furthermore, we have supported various local governments to reduce food waste. This unique expertise enables us to offer holistic, comprehensive solutions to food waste in Europe.” Its projects include Food Waste Awards (qv), Food Waste Alliances (qv), and Food Waste Fest (qv). See also Food Waste Innovation Network.

Website: https://foodwin.org/

Tags: Belgium, Organizations

**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/

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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

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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. COVID caused a reinvention of SOS' mission, so SOS operates kitchens across Bali with thousands of volunteers and food donors, now temporarily closed for the safety of volunteers.

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/

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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

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**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/

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Tags: Business

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Tags: General Businesses, Turkey

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**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: ???

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Tags: General Articles, General Businesses

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Agriculture, AgTech, Scanners, Transportation

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**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

Southey, Flora. “Food Waste Recognition Tech for Professional Kitchens Receives Investment Boost.” [Dutch start-up Orbisk, which says its monitor can help hotels, restaurants, and industrial kitchens reduce food waste, is scaling up in preparation for market entry.] Food Navigator, August 24, 2021. Retrieved at https://www.foodnavigator.com/Article/2021/08/24/Orbisk-Food-waste-recognition-tech-for-professional-kitchens-receives-investment-boost

Tags: Artificial Intelligence Devices, Food Service Netherlands

**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. In August 2021 it launched Organic Plantain Crisps. 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

**Liquidseal** (Amsterdam-Duivendrecht, The Netherlands headquarters) makes Banana-Seal (Eurostars) and EggsTEND (Globalstars), which are bio-coatings for bananas and eggs to prevent food waste. Retrieved at https://www.catalyze-group.com/case/liquidseal-novel-bio-coating-to-prevent-food-waste/

Tags: Bananas, Eggs, Netherlands, Packaging

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; Gin, 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

Barrie, Josh. “Fruit-farming Family Win Aldi Contract to Sell Food-waste Gin Nationwide.” Food & Drink, August 9, 2021. Retrieved at https://inews.co.uk/inews-lifestyle/food-and-drink/fruit-farming-family-win-aldi-contract-to-sell-food-waste-gin-nationwide-1142599

Tags: Spirits, Supermarkets

**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

Castim, Daniela. “The Circular Economy of Beer.” Bio Market Insights, September 13, 2021. Retrieved at https://biomarketinsights.com/the-circular-economy-of-beer/

Tags: Beer, Belgium, Bread

**Cast off Pale Ale** (Manchester, UK) is made by Seven Bro7hers Brewery (qv) from rejected Kellogg’s Rice Krispies.

Website: https://www.sevenbro7hers.com/

Castim, Daniela. “The Circular Economy of Beer.” Bio Market Insights, September 13, 2021. Retrieved at https://biomarketinsights.com/the-circular-economy-of-beer/

Tags: Beer, Belgium, Bread

**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

Mason, Jessica. “Food Waste Mushrooms Help Make Longer Lasting Vegan Beer .” The Drinks Business, September 13, 2021. Retrieved at https://www.thedrinksbusiness.com/2021/09/food-waste-mushrooms-help-make-longer-lasting-vegan-beer/

Tags: Beer, Mushrooms

**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/

**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/

**Penrhos Spirits** (Penrhos Farm, Kington, UK) makes gin by using “blueberries, raspberries, cherries and apples that would have otherwise gone to waste.” Its gin is sold through Aldi supermarket chain in the UK.

Website: https://www.penrhosspirits.co.uk/

Tags: Spirits

**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/

**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 ferments an distills whey into our ultra premium spirit.” Its “whey-based alcohol offers one potential solution to reducing food waste in the dairy supply chain.” 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

Castim, Daniela. “The Circular Economy of Beer.” Bio Market Insights, September 13, 2021. Retrieved at https://biomarketinsights.com/the-circular-economy-of-beer/

Tags: Beer, Belgium, Bread

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/

Fresh Plaza. “Ocado Moves to 100% Recyclable Packaging Material for Apples.” Fresh Plaza, September 6, 2021. Retrieved at https://www.freshplaza.com/article/9352597/ocado-moves-to-100-recyclable-packaging-material-for-apples/

Tags: Apples, Packaging

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/

Waste Management World. “Scientists in New Zealand Find More Sustainable Way to Treat Apple Waste.” Waste Management World, July 27, 2021. Retrieved at https://waste-management-world.com/a/scientists-in-new-zealand-find-more-sustainable-way-to-treat-apple-waste

Tags: Apples, New Zealand

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

Ho, Sally. “Dole Is Now Turning Its Pineapple Waste Into Upcycled Vegan Piñatex Leather.”

Retrieved at https://www.greenqueen.com.hk/dole-pineapple-pinatex-vegan-leather/

Tags: Leather, Philippines, Pineapples

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 Materials 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

**Tŷ Syml** (Pembrokeshire, South Wales) 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

Tags: Construction Materials, Upcycled Products, Wales

**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/

Cost Benefits, Costs of Food Waste

Badgett, Alex, and Anelia Milbrandt. “Food Waste Disposal and Utilization in the United States: a Spatial Cost Benefit Analysis,” Journal of Cleaner Production 314:10 (September 2021): 128057. https://doi.org/10.1016/j.jclepro.2021.128057 Retrieved at https://www.sciencedirect.com/science/article/abs/pii/S0959652621022757?dgcid=author

Tags: Biofuels, Cost Benefits

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

Eggs, 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

**Liquidseal** (Amsterdam-Duivendrecht, The Netherlands headquarters) makes Banana-Seal (Eurostars) and EggsTEND (Globalstars), which are bio-coatings for bananas and eggs to prevent food waste. Retrieved at https://www.catalyze-group.com/case/liquidseal-novel-bio-coating-to-prevent-food-waste/

Tags: Bananas, Eggs, Netherlands, Packaging

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

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

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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/

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Tags: Money

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**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/

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Iolov, Tzvetozar Vincent. “Rome Offers Tax Incentive to Lower Food Waste.” The Mayor, September 10, 2021. Retrieved at https://www.themayor.eu/en/a/view/rome-offers-tax-incentive-to-lower-food-waste-8839

Tags: Cities, Funding, Italy

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

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Tags: Artificial Intelligence, Make Money

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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

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Tags: Canada, Funding Opportunities, Governmental Initiatives

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Tags: Covid-19, Directories, Funding

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http://www.rethinkwasteproject.org/Challenge/

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Tags: Cities, Funding, Germany

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Tags: Bioenergy, Grants

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Tags: Anaerobic Digestion, Funding Opportunities

Weinbren, Emma. “Defunding Food Waste Efforts Is Disastrous for Society and Climate.” The Grocer, September 6, 2021. Retrieved at https://www.thegrocer.co.uk/the-grocer-blog-daily-bread/defunding-food-waste-efforts-is-disastrous-for-society-and-climate/659540.article

Tags: Climate Change, Defunding

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...” “As the maggots grow into adults, they form a cocoon, emerging about 10 to 14 days later as a fully-grown fly. Insectta has developed proprietary technology to obtain biomaterials from the exoskeleton they leave behind. One of these biomaterials is chitosan, an antimicrobial substance with antioxidant properties sometimes used in cosmetic and pharmaceutical products.” It was founded by Chua Kai-Ning and Phua Jun Wei in 2017.

Website: https://www.insectta.com/

Tags: Insects, Singapore

**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.” It has “teamed up with the Collège Communautaire du Nouveau Brunswick (CCNB) to use its flagship product, Chiber, which is extracted from the stems of mushrooms that would otherwise go to waste, as a vegan, non-GMO and allergen-free preservative.”

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

Mason, Jessica. “Food Waste Mushrooms Help Make Longer Lasting Vegan Beer .” The Drinks Business, September 13, 2021. Retrieved at https://www.thedrinksbusiness.com/2021/09/food-waste-mushrooms-help-make-longer-lasting-vegan-beer/

Tags: Beer, Mushrooms

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.” It has “teamed up with the Collège Communautaire du Nouveau Brunswick (CCNB) to use its flagship product, Chiber, which is extracted from the stems of mushrooms that would otherwise go to waste, as a vegan, non-GMO and allergen-free preservative.”

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

Ho, Sally. “Dole Is Now Turning Its Pineapple Waste Into Upcycled Vegan Piñatex Leather.”

Retrieved at https://www.greenqueen.com.hk/dole-pineapple-pinatex-vegan-leather/

Tags: Leather, Philippines, Pineapples

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. 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 Upcycled Beauty** (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/

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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** (Pembrokeshire, South Wales) 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

Tags: Construction Materials, Upcycled Products, Wales

**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) In September 2021, it began a collaboration with “Padma Lakshmi, food expert, television host, producer and author of this kind includes a video, ‘Behind the Box’”(qv)... “in which Lakshmi explores the retailer’s process, explaining how it works directly with farmers and producers to reduce food waste by bringing ‘ugly’ and surplus groceries to consumers across the country.”

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

USDA Office of Communications. **USDA Food Loss and Waste Newsletter**. United States Department of Agriculture. Retrieved at https://mail.google.com/mail/u/1/#inbox/FMfcgzGkZZsrnqkgDTHKmdqJGcsLGqCS

Tags: Newsletters

USDA. “Do Meal Kits Reduce Food Waste? An Interview with Dr. Brenna Ellison.” Blog, July 28, 2021. Retrieved at https://www.usda.gov/media/blog/2021/07/28/do-meal-kits-reduce-food-waste-interview-dr-brenna-ellison

Tags: Blogs, Meal Kits

**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/

**CivicaEats** “allow pupils or parents to order school meals in advance, allowing kitchens to prepare only the meals required.”

Website: https://www.civica.com/

Tags: Apps, Schools

**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/

Hansford, Neil. “Food Waste Calculator Gives Clarity When Considering Packaging Options.” Packaging News, August 9, 2021. Retrieved at https://www.packagingnews.co.uk/features/comment/soapbox/neil-hansford-food-waste-calculator-gives-clarity-considering-packaging-options-09-08-2021

Tags: Calculators, Packaging, Plastics

**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.

**Munch** (Cluj-Napoca, Romania) is “a platform allowing restaurants, bakeries, stores, and hotels to offer unsold products at discounted prices.”

Website: ???

Tags: Apps, Restaurants, Romania

**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

**Sauvegarde** (Montreal, Canada) is an online marketplace where food retailers can offer their surplus products at a reduced price. The mobile app “allows cafés, bakeries, restaurants, and grocery stores to upload their excess food and sell it at a discount.” Its founder was Johny Saliby.

Website: https://sauvegarde.app

Tags: Apps, Canada

**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 and PepsiCo predict and prevent food 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.” In August 2021 it expanded its”food waste tech” to Aldi Süd and RIMI Baltic. Its CEO as of August 7, 2021 is Michael Haase. See: https://thespoon.tech/plant-jammer-expands-its-food-waste-tech-to-aldi-rimi-baltic/

Website: https://www.plantjammer.com/

Tags: Denmark, Refrigerator Apps

**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

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Tags: Governmental Agency Food Waste Websites

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Website: http://corporate.walmart.com/2016grr/enhancing-sustainability/moving-toward-a-zero-waste-future

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**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

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**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

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