



# Food Loss & Waste Working Group

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INTERNATIONAL  
**FRESH  
PRODUCE**  
ASSOCIATION™

# Create a **vibrant future** for all.

We grow prosperity for the world  
of fruit, vegetable & floral.

**ADVOCATE**



Advocacy • Foundation

**CONNECT**



Business Networking • Data & Insights

**GUIDE**



Expertise • Solutions

# IFPA Sustainability Vision

Fresh produce is the original sustainability industry, with the health of the planet and its people at the core of the work. It's never been more crucial to discover social, economic, and environmental opportunities through sustainable actions.

IFPA believes all business actions must be taken with an emphasis on sustainability. Therefore, IFPA is members' go-to resource for sustainability solutions, inspiring members to implement them to benefit the planet and the people on it, and to do so profitably. IFPA serves as a source of reliable information on sustainability tools and practices and validates practice adoption as well as providing the forum for member's sustainability journeys.



# Sustainability Council- Mission & Outcome

**MISSION:** the Sustainability Council examines critical issues in the produce and floral sustainability landscape, including climate change, sustainable packaging, food loss/food waste, regenerative agriculture, social responsibility and market responsibility. Its goal is to drive programs and resources to enable members to understand the potential impact of these issues on their organizations and prioritize and plan for these issues in their business planning.

**OUTCOME:** the action taken on sustainability protects and grows value, supporting the prosperity of IFPA members globally.



# Food Loss & Waste WG Co-Chairs



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# Objective

We aim to connect sustainability leaders implementing and innovating food loss and waste solutions while guiding the development of industry-specific resources that address the challenges and opportunities related to food loss and food waste.



# 2024 Resource List

## Donations

- Ample Harvest
- Farmlink Project (National)
- Food Forward
- Sharing Excess
- FoodRescueLocator.com (National)
- ReFed Solution Providers List
- ReFeed Canada

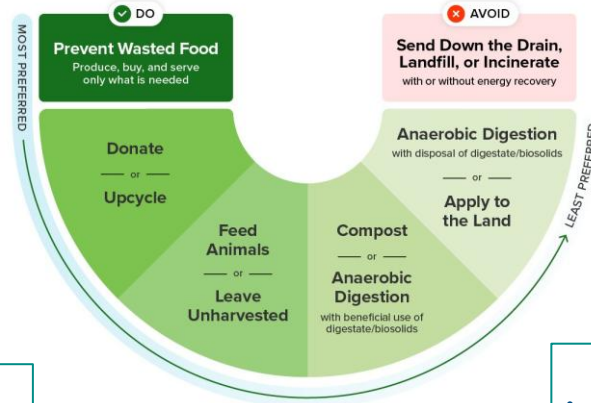
## Upcycling

- Upcycled Food Association
- Where Food Comes From



## Wasted Food Scale

How to reduce the environmental impacts of wasted food



## Anaerobic Digestion

- EPA List of Anaerobic Digestors
- Maryland Bioenergy Center (Jessup, MD)

## Compost

- Findacomposter.com (by zip code)
- LA Compost (Los Angeles based)
- OakTree Worm Composting (Southern CA)

## Feed Animals

- Alice Sanctuary (Alberta, CAN)
- Rios Organics Recovery (Orange, CA)
- \*\*Local farms can be researched and contacted directly



# Additional Resources

## Measuring & Impact Calculators

- Refed
- WWF
- Farm Link Calculator
- EPA GHG Emissions Calculator

## Yearly Events to Attend

- Refed Conference
- Upcycled Food Association Conference
- Waste Expo (Waste360)
- National Zero Waste Conference
- Sustainable Produce Summit
- IFPA Shows + Global Show

## Related Resources & Groups to Join

- EPA: <https://www.epa.gov/sustainable-management-food>
- USDA Food Loss & Waste 2030 Champions <https://www.usda.gov/foodlossandwaste/champions>
- WWF No Food Left Behind Initiative
- Upcycled Food Association

## Composting-Related Products for Home or Office

- Amazon industrial compostable bulk cutlery – great for office kitchens, parties and events
- Costco compostable cutlery - great for office kitchens, parties and events
- Mill Home Composter
- Sepura Home Garbage Disposal Composter



# Food Loss & Waste: The Problem

The staggering amount of wasted food in the United States has far-reaching impacts on food security, resource conservation and climate change (USDA).

Food loss and waste is estimated to be roughly 1/3 of the food intended for human consumption in the United States. (USDA, 2022) When we waste food, we also waste all the energy and water it takes to grow, harvest, transport, and package it. (WWF).

If food goes to the landfill and rots, it produces methane—a greenhouse gas even more potent than carbon dioxide. About 6%-8% of all human-caused greenhouse gas emissions could be reduced if we stop wasting food. (WWF)

If food waste were a country, it would be the third highest emitter of greenhouse gases after the US and China, according to the Food and Agriculture Organization (FAO).



# Food Loss v. Food Waste

## Food Loss:

Food *loss* occurs before the food reaches the consumer or retail phase, and happens during the growing, production, storage, processing, and/or distribution phases. As a result, this food has "lost" out on the opportunity of being consumed.

## Food Waste:

Food *waste* can refer to food that is fit for consumption but consciously discarded at the retail or consumer phases. "Food waste" is also commonly used as an umbrella term to describe the discarded or unsold food product occurring from business or consumer activities.

## Food Loss Prevention:

all on-site or systematic practices implemented to ensure fresh produce product does not result in food loss.  
This happens *before* any diversion methods are practiced.

## Landfill Diversion:

Can apply at any phase of the supply chain and includes activities that avert fresh produce from ending their lifecycle in landfills accomplished through upcycling, donations, animal feed, composting or anaerobic digestion.



# Next Steps

- Global Influence
  - Globalization of FLW Updated Content
  - Connect with IFPA Chapters outside the US
- Personalized Member Experience
  - Address systemic drivers (forecasting, ordering practices, quality standards), prevention over diversion, and measurement standardization with industry leaders within and outside of produce (US Food Waste Pact, etc.)
  - Share best practices for the business case and executive buy-in for food loss and waste strategies
- Future Proofing the Industry
  - Support the development of the IFPA Global Sustainability Framew
  - Education and Networking Collaboration with Packaging Working Group : EPR, webinars, discussions

