

😯 ReFED

Following the Roadmap to 2030

Taking Action to Reduce U.S. Food Waste by 50%

In partnership with **foodtank**

#HalveFoodWasteBy2030

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Following the Roadmap to 2030 Discussion Series Enhance Product Distribution

JUNE 30 | 1:00 P.M. ET



In partnership with **foodtank** THE THINK TANK FOR FOOD

Who We Are

ReFED is a national nonprofit working to end food loss and waste across the food system by advancing data-driven solutions to the problem.

Our Vision

A sustainable, resilient, and inclusive food system that optimizes environmental resources, minimizes climate impacts, and makes the best use of the food we grow.

DATA & INSIGHTS

Leveraging data and insights to highlight supply chain inefficiencies and economic opportunities

CAPITAL & INNOVATION

Catalyzing capital to spur innovation and scale high-impact initiatives

STAKEHOLDER ENGAGEMENT

Mobilizing and connecting supporters to take targeted action

You're invited to join the

ReFED Food Waste Action Network





Member Benefits:

- Networking
- Office Hours
- Lunch 'n Learns
- Innovation Demo Days
- Blogs & Case Studies



Join a growing list of industry leaders from organizations like:



bit.ly/JoinReFEDFWAN

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ReFED Insights Engine and Roadmap to 2030: Reducing US Food Waste

ReFED Insights Engine: Your Source for Food Waste Data and Solutions

A knowledge hub for food loss and waste, designed to provide anyone interested in food waste reduction with the information they need to take meaningful action.

Insights Engine tools let users:

- Understand the problem
- Explore Solutions
- Find Solution Providers
- Impact Calculator





Roadmap to 2030: A Blueprint for Action

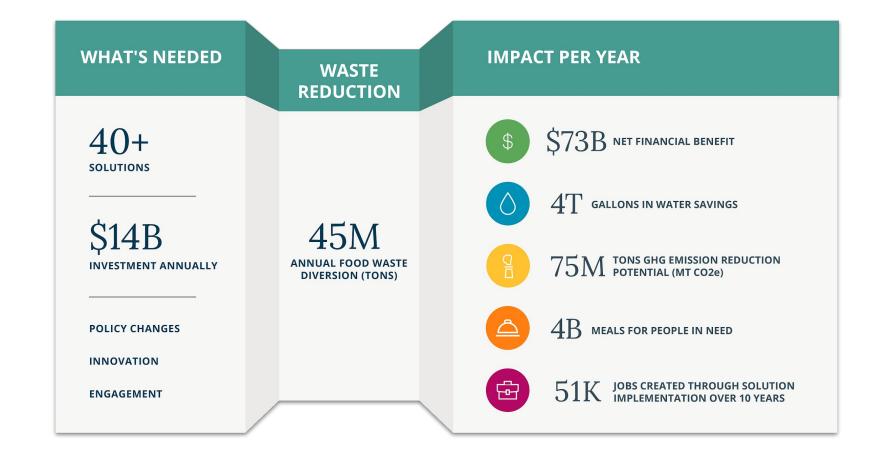
The *Roadmap to 2030* looks at the entire food system and provides a framework to focus waste reduction efforts. Powered by the Insights Engine, the *Roadmap to 2030* is an indispensable resource for reaching our 2030 goal. ReFED outlined seven key action areas for the food system to focus its efforts over the next ten years to *prevent*, *rescue*, and *recycle* food at risk of going to waste.







Action Areas				Ē	œ	橙	Ť	ţ,
	OPTIMIZE THE HARVEST	OPTIMIZE THE HARVEST	ENHANCE PRODUCT DISTRIBUTION	REFINE PRODUCT MANAGEMENT	MAXIMIZE PRODUCT UTILIZATION	RESHAPE CONSUMER ENVIRONMENTS	STRENGTHEN FOOD RESCUE	RECYCLE ANYTHING REMAINING
	Avoid over-production, then harvest as much as possible. For wild caught products, source only what is needed.	Buyer Spec Expansion	Decreased Transit Time	Assisted Distressed Sales	Active & Intelligent Packaging	Meal Kits	Donation Coordination & Matching	Centralized Anaerobic Digestion
	ENHANCE PRODUCT DISTRIBUTION Leverage technology to create smart systems that help efficiently move products to maximize freshness and selling time.	Gleaning	First Expired First Out	Decreased Minimum Order Quantity	Manufacturing Byproduct Utilization (Upcycling)	Buffet Signage	Donation Education	Community Composting
		Imperfect & Surplus Produce Channels	Intelligent Routing	Dynamic Pricing	Manufacturing Line Optimization	Consumer Education Campaigns	Donation Storage Handling & Capacity	Centralized Composting
		Partial Order Acceptance	Temperature Monitoring (Pallet Transport)	Enhanced Demand Planning	Edible Coatings	K-12 Lunch Improvements	Donation Transportation	Co-digestion at Wastewater Treatment Plants
	REFINE PRODUCT MANAGEMENT	Field Cooling Units	Reduced Warehouse Handling	Increased Delivery Frequency	Improved Recipe Planning	Package Design	Donation Value-Added Processing	Home Composting
	Align purchases with sales as closely as possible and find secondary outlets for surplus. Build out systems and processes for optimal on-site handling.	In-Field Sanitation Monitoring	Advanced Shipment Notifications	Markdown Alert Applications	In-House Repurposing	Portion Sizes	Blast Chilling to Enable Donations	Livestock Feed
	MAXIMIZE PRODUCT	Innovative Grower Contracts	Early Spoilage Detection (Hyperspectral Imaging)	Minimized On-Hand Inventory	Precision Food Safety	Small Plates	Donation Reverse Logistics	Waste-Derived Agricultural Inputs
	UTILIZATION Design facilities, operations, and menus to use as much of each product as possible. Upcycle surplus and byproducts into food products.	Labor Matching	Inventory Traceability	Temperature Monitoring (Foodservice)	Discount Meal Plates	Standardized Date Labels	High-Frequency Reliable Pickups	Insect Farming
		Smaller Harvest Lots	Modified Atmosphere Packaging System	Waste Tracking (Foodservice)	Employee Meals	K-12 Education Campaigns	Established Relationships with Businesses	Rendering
æ	RESHAPE CONSUMER ENVIRONMENTS Drive consumers towards better food management and less waste by creating shopping, cooking, and eating environments that promote those behaviors. Shift culture to place more value on food and reduce waste.	Improved Communication for Planting Schedules	Vibration & Drops Tracking	Low Waste Event Contracts	Larger Quantities for Take Home	Trayless	Culling SOPs	Waste-Derived Processed Animal Feed
		Sanitation Practices & Monitoring	Optimized Truck Packing, Loading & Unloading (e.g., Cross-Docking)	Direct to Consumer Channels	Small and Versatile Menus	Home Shelf-life Extension Technologies		Waste-Derived Bioplastics
	STRENGTHEN FOOD	Optimized Harvesting Schedules	Enforcing Cold Chain SOPs	Online Marketplace Platform	Sous-Vide Cooking	Smart Home Devices		Waste-Derived Biomaterials
	RESCUE Further the rescue of high-quality, nutritious food by increasing capacity, addressing bottlenecks, and	On-Farm / Near-Farm Processing	Regular Maintenance on Refrigerated Trucks	Online, Advanced Grocery Sales		Waste Conscious Promotions		Enabling Technologies (e.g. depackaging and pre-treatment)
	improving communication flow. RECYCLE ANYTHING REMAINING Find the highest and best use for any remaining food or food scraps in order to capture nutrients, energy, or other residual value.	Local Food Systems	Cross-Docking	Precision Event Attendance		Frozen Value-Added Processing of Fresh Produce		Separation & Measurement
U.		Clear Product Ownership		Repackaging Partially Damaged Products		Customizable Menus/ Options		Relationships with Waste Haulers
				Retail Automated Order Fulfillment		To-Go Offerings		Waste Audits by Waste Haulers
				SKU Rationalization		Free Items Offered Upon Request (e.g., bread, chips)		
Modeled S	Solutions			Markdowns		Storytelling (e.g. product impact, source, upcycled ingredient components)		
Unmodeled Solutions				Optimal Storage				
Best Pract	ices			Reduced Displays Optimized Walk-In Layouts				





"Enhancing product distribution" means maximizing freshness and selling time by harnessing the power of technology to create smart systems to efficiently move products.







ACTION AREA #2 Enhance Product Distribut

Residential 30M Tons - 37.2%

• Farm (Produce Only) 16.7M Tons - 20.8%

Foodservice 12.7M Tons - 15.8%

Manufacturing 10.6M Tons - 13.1%

Retail 10.5M Tons - 13%







ACTION AREA #2 Enhance Product Distribut

KEY INDICATORS (ANNUAL)

3.3M Food waste tons diverted \$8.4B NET FINANCIAL BENEFIT

\$2.2B

7.1M MT CO2E REDUCTION

528.1B gallons water saved





Source: ReFED Insights Engine



ACTION AREA #2 Enhance Product Distribution Top Solutions

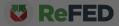
1/ Intelligent Routing	\$2.69B Net Financial Benefit	1.06M Food Waste Tons Diverted		
2/ Decreased Transit Time	\$2.53B Net Financial Benefit	1.01M Food Waste Tons Diverted		
3/ First-Expired/First-Out	\$1.62B Net Financial Benefit	618K Food Waste Tons Diverted		
4/ Temperature Monitoring (Pallet Transport)	\$1.46B Net Financial Benefit	551K Food Waste Tons Diverted		
5/ Reduced Warehouse Handling	\$63.4M Net Financial Benefit	22.3K Food Waste Tons Diverted		

Hyperspectral Imaging / Advanced Shipment Notifications / Inventory Traceability





Hyperspectral Imaging / Advanced Shipment Notifications / Inventory Traceability



Blythe Chorn

Manager, Sustainability





Jess Vieira, PhD

Senior Director, Sustainability





Eric Weaver

Chief Executive Officer





Abhinav Bahl

Social Impact & Community Relations

UBER







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Stay Connected



refed.com insights.refed.com

Questions/Feedback: insights@refed.com

Food Waste Action Network: bit.ly/JoinReFEDFWAN