

😯 ReFED

Following the Roadmap to 2030

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

In partnership with **foodtank**

#HalveFoodWasteBy2030

Angel Veza

Senior Manager Capital, Innovation & Engagement ReFED





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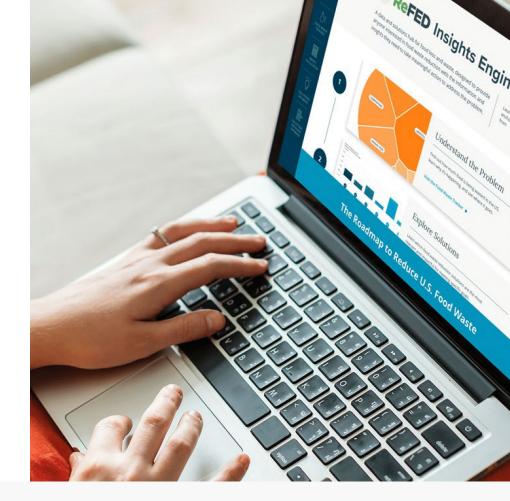
ReFED Insights Engine and Roadmap to 2030: Reducing US Food Waste

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

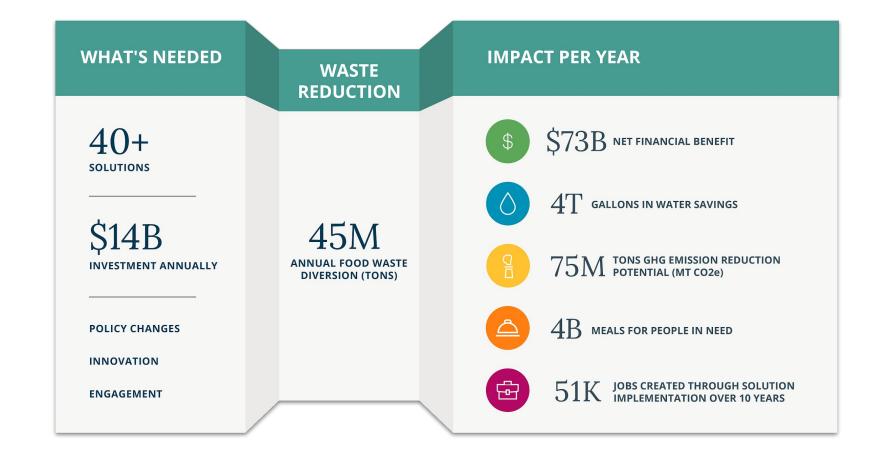
The *Roadmap to 2030* looks at the entire food system and provides a framework to focus waste reduction efforts. Powered by the Insights Engine, the *Roadmap to 2030* is an indispensable resource for reaching our 2030 goal. ReFED outlined seven key action areas for the food system to focus its efforts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

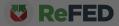
| 1/ Intelligent Routing | \$2.69B Net Financial Benefit | 1.06M Food Waste Tons Diverted | | |
|---|-------------------------------|--------------------------------|--|--|
| 2/ Decreased Transit Time | \$2.53B Net Financial Benefit | 1.01M Food Waste Tons Diverted | | |
| 3/ First-Expired/First-Out | \$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