Getting to Zero
Baldor’s Journey to Zero Food Waste

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Food Forum
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FOOD THAT IS WASTED IN THE UNITED STATES CONSUMES:

21% of all fresh water
18% of cropland
19% of all fertilizer
21% of landfill volume

Source: Rethink Food Waste Through Economics and Data (ReFED): A ROADMAP TO REDUCE U.S. FOOD WASTE BY 20 PERCENT, 2016
$218 billion
In the United States, 1 in 7 people are food insecure.
Baldor’s Food Waste Reduction Strategy

Food Recovery Hierarchy

1. Source Reduction & Reuse
   Reduce the volume of surplus food generated

2. Feed Hungry People
   Donate extra foods to food banks, soup kitchens and shelters

3. Feed Animals
   Divert food scraps to animal feed

4. Industrial uses
   Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

5. Composting
   Create a nutrient-rich soil amendment

6. Landfill / Incineration
   Last resort to disposal

Source: www.epa.gov Sustainable Management of Food: Food Recovery Hierarchy
Creating a Sustainable Supply Chain

Design more efficient systems to minimize waste downstream

Zero Waste

- Farmers
- Grower-Shippers
- Packaging Manufacturers
- Chefs
- Customers
- Academia
- Community
- Policy Makers
- Influencers

Identify opportunities to maximize material use and recycling
Fresh Cuts
Processes 1.5 Million Pounds Produce per Week

- Human Consumption
- Poultry Feed
- Farm Usage

150,000 pounds of SparCs diverted to feed animals weekly
Imperfect Produce Program
Regenerative Soil Systems
Food

I am not waste

I never was waste

Waste