



# Getting to Zero

Baldor's Journey to Zero Food Waste

The National Academies of  
Sciences, Engineering, and Medicine  
Food Forum

August 7-8, 2019







# FOOD THAT IS WASTED IN THE UNITED STATES CONSUMES:

**21%**

of all **fresh water**

**18%**

of **cropland**

**19%**

of all **fertilizer**

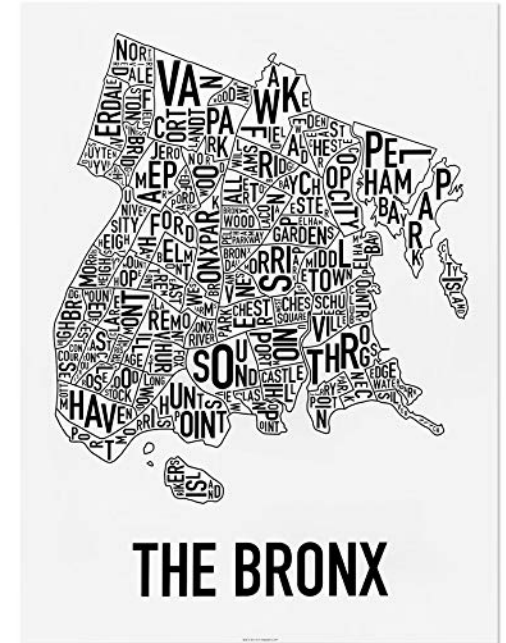
**21%**

of **landfill volume**

*\$218 billion*



In the United States,



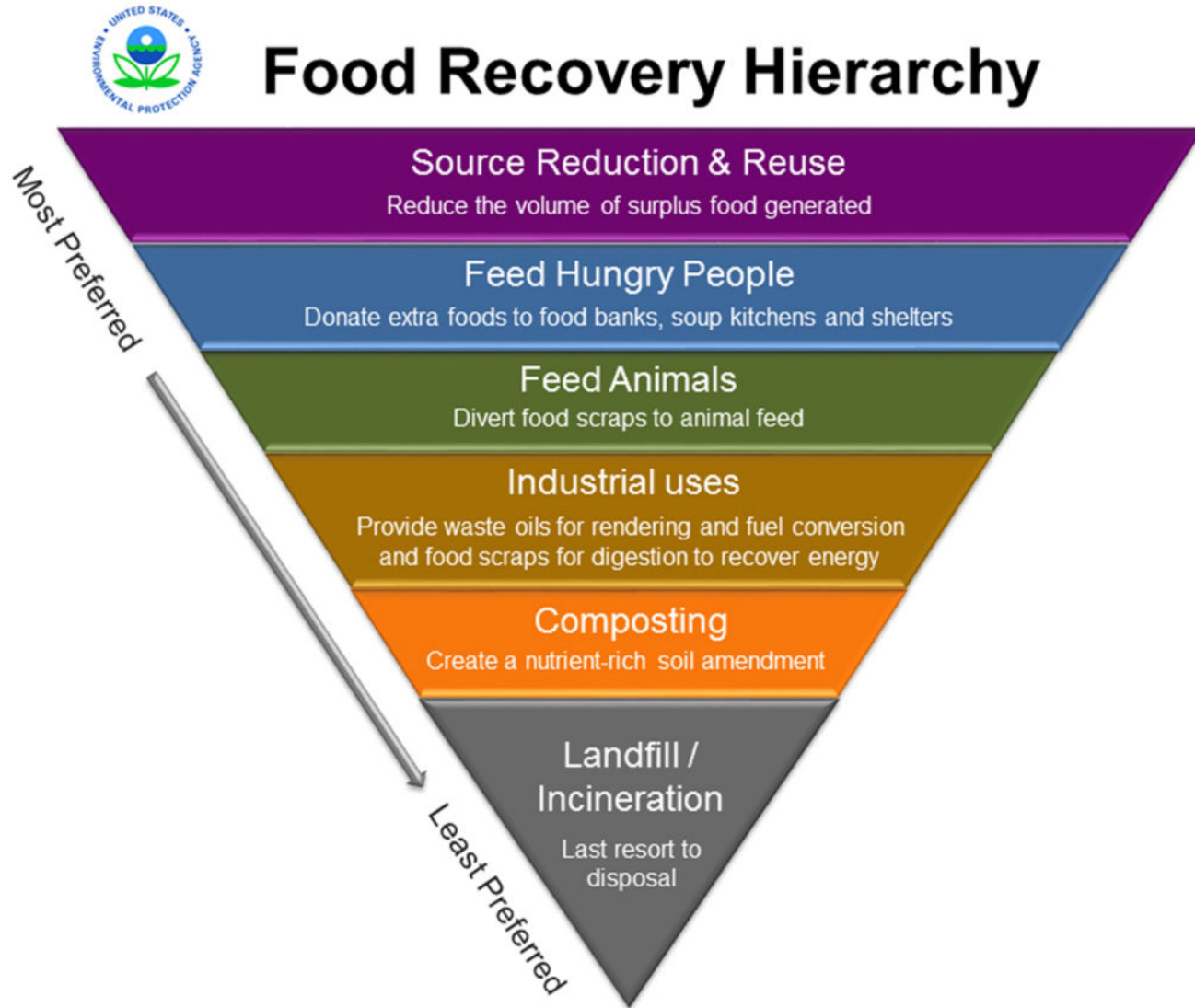
are food insecure.

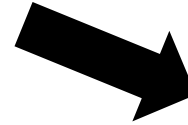




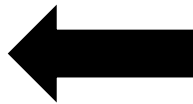
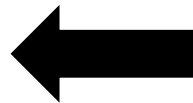
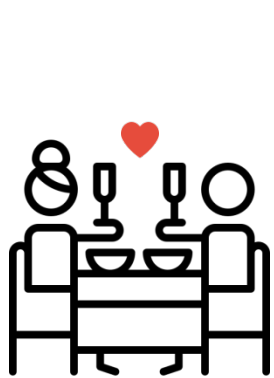
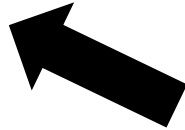
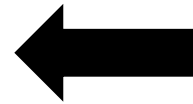
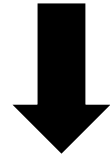
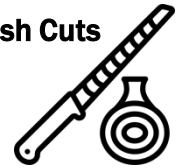


# Baldor's Food Waste Reduction Strategy





Fresh Cuts





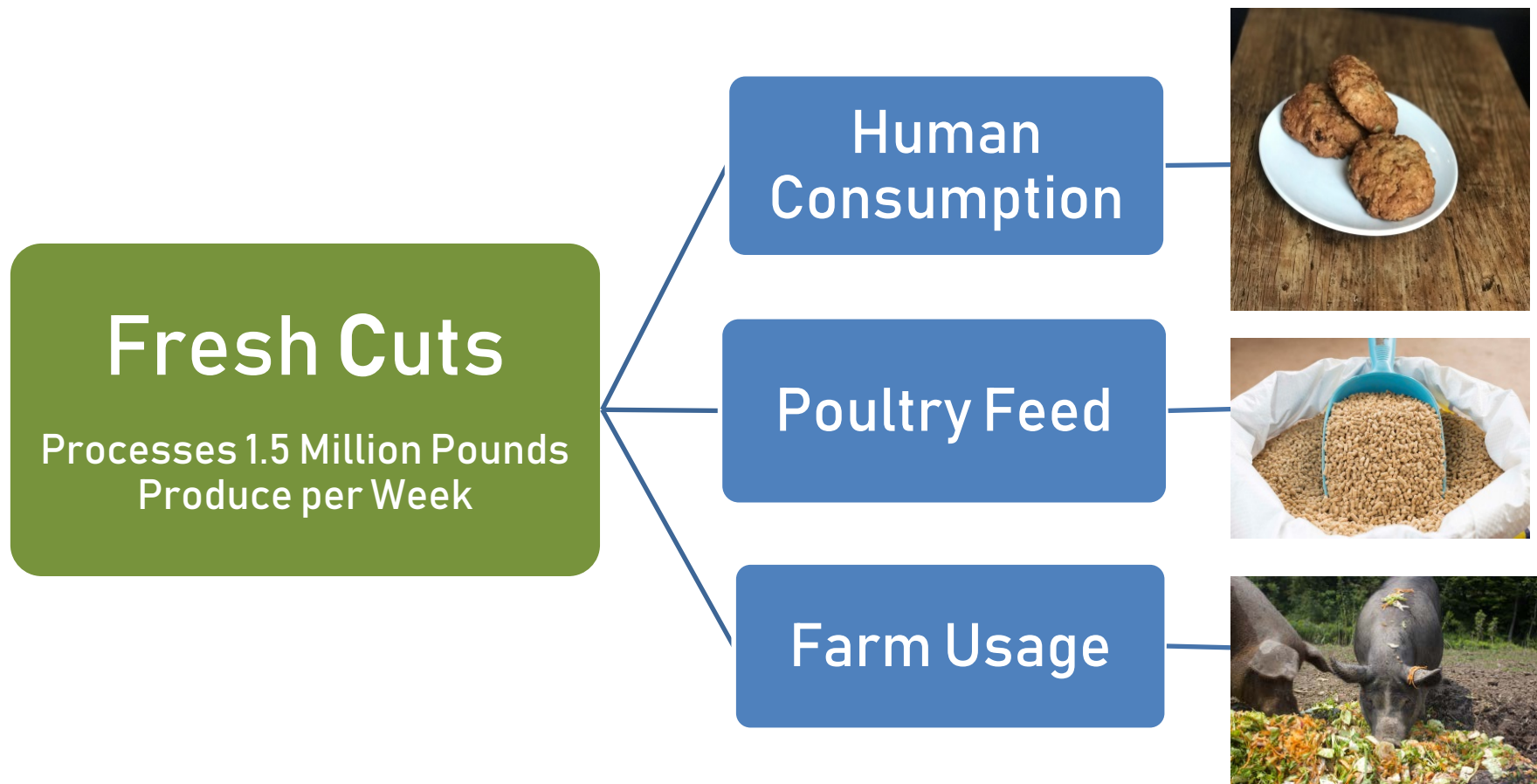
# Creating a Sustainable Supply Chain

Design more  
efficient  
systems to  
minimize waste  
downstream



Identify  
opportunities to  
maximize material  
use and recycling





**150,000 pounds of SparCs diverted to feed animals weekly**





# Imperfect Produce Program





Regenerative Soil Systems

**Food**



**I NEVER  
WASTE  
WASTE**