

*The National Academies of*  
**SCIENCES • ENGINEERING • MEDICINE**

**Reducing Food Loss and Waste: A Workshop on Impacts**  
**October 17, 2018**

National Academy of Sciences  
Room 120  
2101 Constitution Ave NW  
Washington, DC

**Workshop Objectives:** To explore the impacts of reducing food loss and waste on food availability, food prices, farmers' incomes, and the environment; to examine the role of governments, nongovernmental organizations, and the private sector in adopting best practices to improve benefits and reduce costs; and to discuss opportunities for partnerships to address the issues of food loss and waste.

- 8:00 am      Registration
- 8:30 am      **Welcome**  
Franklin Carrero-Martínez, National Academies of Sciences, Engineering, and Medicine
- 8:35 am      **Introduction**  
Ann Bartuska, Resources for the Future, Committee Chair
- 8:45 am      **Framing Remarks: Identifying Needs and Challenges in Reducing Food Loss and Waste: A Food Supply Chain Perspective from Field to Plate**  
Bojana Bajzelj, Waste & Resources Action Programme

**Session I: Understanding Impacts of Evolving Food System on Waste and Loss**

*Session Goal: Begin to understand what new measures and policies have been developed to understand impacts of evolving food system on waste and loss.*

- 9:25 am      **Metrics for Understanding Food Loss and Waste**  
Moderator: Prabhu Pingali (NAS), Cornell University
- Carola Fabi, Food and Agriculture Organization of the United Nations
  - Jean Buzby, U.S. Department of Agriculture Economic Research Service
  - Kai Robertson, World Resources Institute
- 10:25 am      BREAK
- 10:40 am      **Impact of E-Commerce, New Tools, Policies, and Measures (National and Global Perspective)**  
Moderator: Alison Grantham, Blue Apron
- Ahmed Kablan, U.S. Agency for International Development
  - Elise Golan, U.S. Department of Agriculture
  - Nell Fry, Sodexo North America
- 11:25 am      **Discussion: Identifying Needs and Challenges**

11:40 am **Impact of E-Commerce, New Tools, Policies, and Measures (Private-Sector Perspective)**

Moderator: Alison Grantham, Blue Apron

- Richard Tracy, Global Cold Chain Alliance
- Ricky Ashenfelter, Spoiler Alert
- Rob Wilson, Toast Ale

12:25 pm **Discussion: Identifying Needs and Challenges**

12:40 pm **WORKING LUNCH**

Speaker: Mary Muth, RTI International

**Session II: Examining Impacts of Reducing Food Loss and Waste**

*Session Goal: To explore the impacts of reducing food loss and waste on food availability, food prices, farmers' incomes, and the environment.*

1:35 pm **Panel I: Impacts of Reducing Food Loss and Waste on Food Availability**

Moderator: Brian Roe, Ohio State University

- Liz Baldrige, Feeding America
- Denise Osterhues, The Kroger Company
- Thomas Hertel, Purdue University

2:20 pm **Discussion**

2:30 pm **BREAK**

2:45 pm **Panel II: Impacts of Reducing Food Loss and Waste on Food Prices and Farm Incomes**

Moderator: Suzanne Thornsby, U.S. Department of Agriculture

- Timothy Richards, Arizona State University
- Rob Vos, International Food Policy Research Institute
- Pete Pearson, World Wildlife Fund

3:30 pm **Discussion**

3:40 pm **Panel III: Impacts of Reducing Food Loss and Waste on the Environment**

Moderator: Lucyna Kurtyka, Foundation for Food and Agriculture Research

- Lana Suarez, U.S. Environmental Protection Agency
- Kelly Kibler, University of Central Florida
- Roni Neff, Johns Hopkins University

4:25 pm **Discussion**

4:35 pm **A Path Forward: Future Needs and Opportunities**

All Participants, with Ann Bartuska, Moderator

5:00 pm **Summary Remarks**

Ann Bartuska, Resources for the Future, Committee Chair

5:10 pm **Workshop Conclusion**

5:10-6:00 pm **Reception** (NAS West Court)