Food Waste in the Midst of COVID-19

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Rethink Food Waste Through Economics and Data



Katy Franklin Operations Director, ReFED katy.franklin@refed.com





Rethink Food Waste Through Economics and Data

About ReFED

ReFED is a national nonprofit with a holistic view of the food system, working to advance solutions to reduce the amount of food wasted in the US.

We leverage data, insights, and innovation to identify inefficiencies throughout the food supply chain and highlight economic opportunities to reduce food waste.

Advancing data-driven solutions



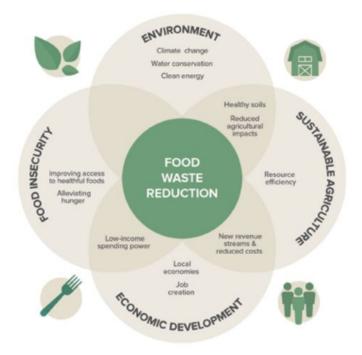
Rethink Food Waste *Through Economics and Data*

Our Mission

We motivate and mobilize a diverse set of stakeholders across the food system to activate solutions to reduce the amount of food that goes to waste in the U.S.

Our Vision

A thriving food system that optimizes resources, minimizes climate impacts, and enhances food security. Advancing data-driven solutions Food waste has critical implications for food security, economic development, and climate change.





COVID-19: Unprecedented times for the food system



Stakeholder Engagement

20+ meetings and webinars spanning our networks

COVID-19 Qualitative Survey

80+ respondents from across stakeholder groups



The views expressed herein do not necessarily represent those of The Kroger Co. Zero Hunger | Zero Waste Foundation or The Kroger Co.

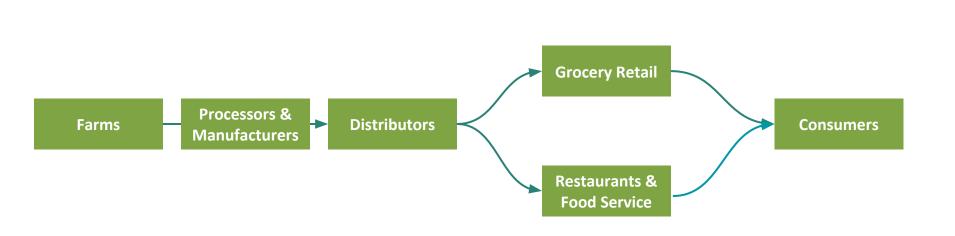


Highest-level themes related to food waste

- Abrupt closure of food service, restaurants, and hospitality has led to an excess of food up the supply chain, much of which may go to waste.
- E-commerce has seen exponential growth. This could have interesting long-term implications for waste reduction.
- The food assistance organizations will need more food than will be donated, meaning they will need money to buy it (in addition to pack, transport, etc..)
- Food is high priority right now, but waste is low. This could have implications for packaging for years to come.

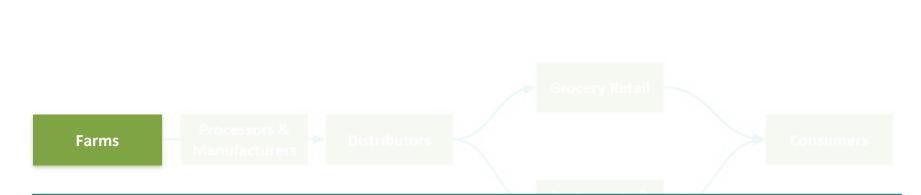


COVID-19's Effect on the Food System





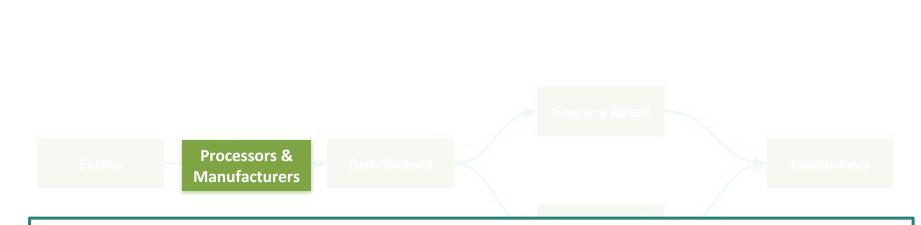
COVID-19's Effect: Farms



- Waste increases as demand drops due to restaurant closures, flight / cruise cancellations, etc.
- **Rise of e-commerce** as farmers and consumers look for alternative channels.
- **Potential supply risk** due to farm labor shortage from immigration restrictions, COVID-19 itself, or both.
 - Closure of Farmer's Markets difficult for smaller farmers.



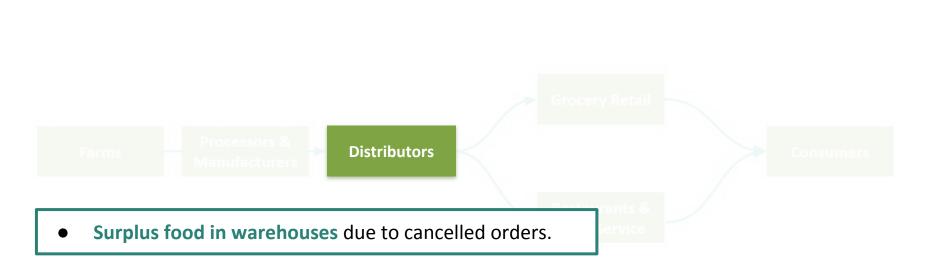
COVID-19's Effect: Processors & Manufacturers



- 2-3 times normal demand from grocery retailers.
- Social distancing and employee illness could affect production.
- Shifting production to fight pandemic (e.g., beverage alcohol makers making hand sanitizer).
- Upcyclers experiencing input shortages if/when processors stop or change production lines.



COVID-19's Effect: Distributors





COVID-19's Effect:Grocery Retail

- **Demand surge** means fewer donations to food banks.
- E-commerce has spiked as consumers stay home.
- Struggling to fulfill orders for curbside pickup and delivery.
- Volumes shifting from foodservice to retail.
- Volatility in sales expected, which makes forecasting. very difficult and could lead to surplus and waste.
- **Potential long-term shift** toward eating more at home.



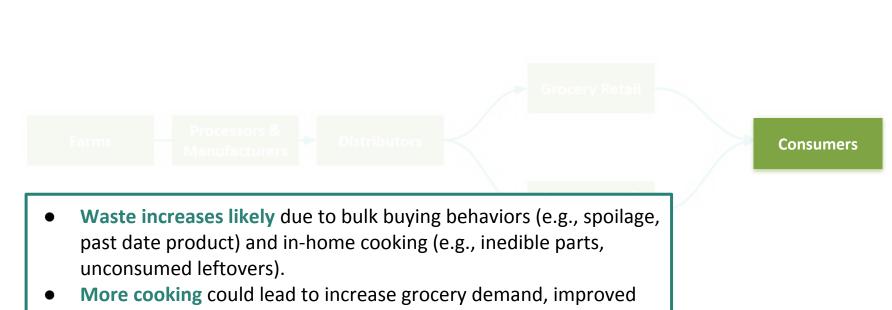


COVID-19's Effect: Restaurants and Food Service





COVID-19's Effect: Consumers



skills and ideally, less waste in future.

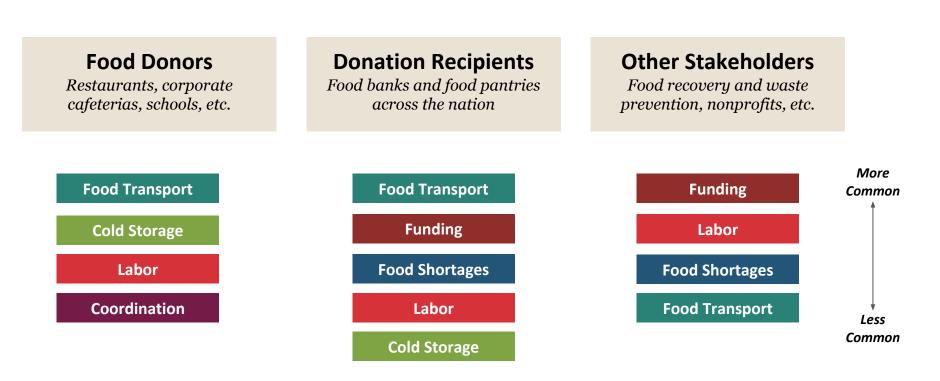


"We don't have the *proper storage* if we were to get the amount of *perishable food needed to feed the communities*. We need *money to support our staff* who is on the front-lines distributing food." "Our borrowed warehouse space has stopped access to the building for our program for the time being." "Our regular streams of food are down while we are receiving large and unpredictable donations from restaurants and institutions that are closing."

"Once we identify a location that has surplus, *the challenge is connecting to a recipient and ensuring there is transportation* from point A to B, and food is *refrigerated* if perishable."

"I need **funding for developers** to build, release, and then **scale our application** to connect food surplus supply and demand **across the country.**" *"Our distributions have at least tripled* as of today. We are r**unning out of food**. We **need immediate funds** to replenish our shelves."







COVID Response Snapshot

Data, Insights & Communications

ReFED continues to serve as the leading source of data and insights on food waste throughout the COVID-19 pandemic.

- Completed 5-part webinar series covering labor, logistics, food safety, government, and finance.
- Media features on FOX News; Interviews with TIME Magazine, Grist, Bloomberg, and Waste360; Highlighted in publications by Food Tank and GreenBiz.

The ReFED COVID-19 Food Waste Solutions Fund

ReFED regrants 100% of contributions directly to for-profit and nonprofit solution providers working to reduce food waste and address food insecurity on farms, through logistics and B2C solutions, all with a focus on fresh, healthy foods.

- Raised nearly \$1M from 11 major donors and 50+ smaller donors.
- \$390,000 issued in grants to 11 organizations with plans to disburse the remaining funds in the coming weeks.
- Estimated 90-day impact (11 org portfolio): 14,619,000 lbs of rescued food.

Food Systems Projects

ReFED is looking to the future, both near and long term, to ensure we reset and rebuild the food system in a sustainable way that mitigates waste.

- Harvest Rescue Project collaboration with Marriott, Hyatt, Hilton, Unilever, Ameripen, WWF, and more to leverage idle assets to move food from farms to consumers with an initial focus on the Southeast US.
- Food business reopenings for the restaurant and foodservice sectors.

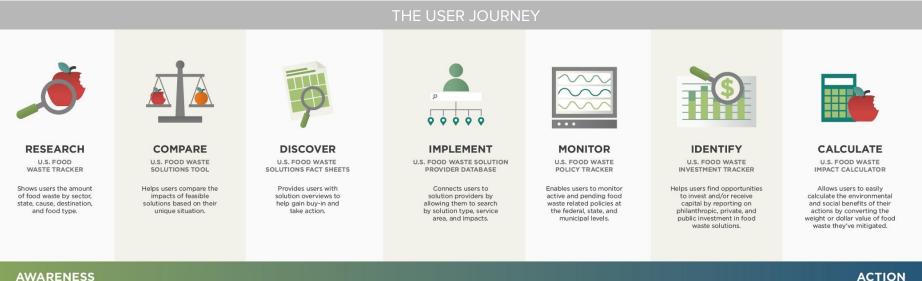


Beyond COVID-19: Advancing data-driven solutions



The ReFED Insights Engine

In 2020 ReFED will release the Insights Engine will produce the new insights to inspire collaborative efforts to reach our food waste reduction goals. The tool combines over 50 public and proprietary datasets to quantify the amount and cost of year-over-year food surplus happening in the U.S. The platform will fuel an actionable and data-driven path to achieve our national goal to cut food waste in half by 2030.



AWARENESS



Contact ReFED to learn more



For more information on ReFED's COVID-19 crisis response:

Covid.refed.com

Katy Franklin Operations Director katy.franklin@refed.com

