

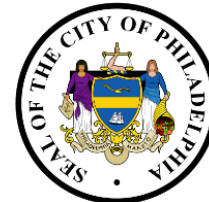
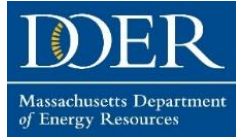
*Activating
Wasted Food
Solutions in NJ*

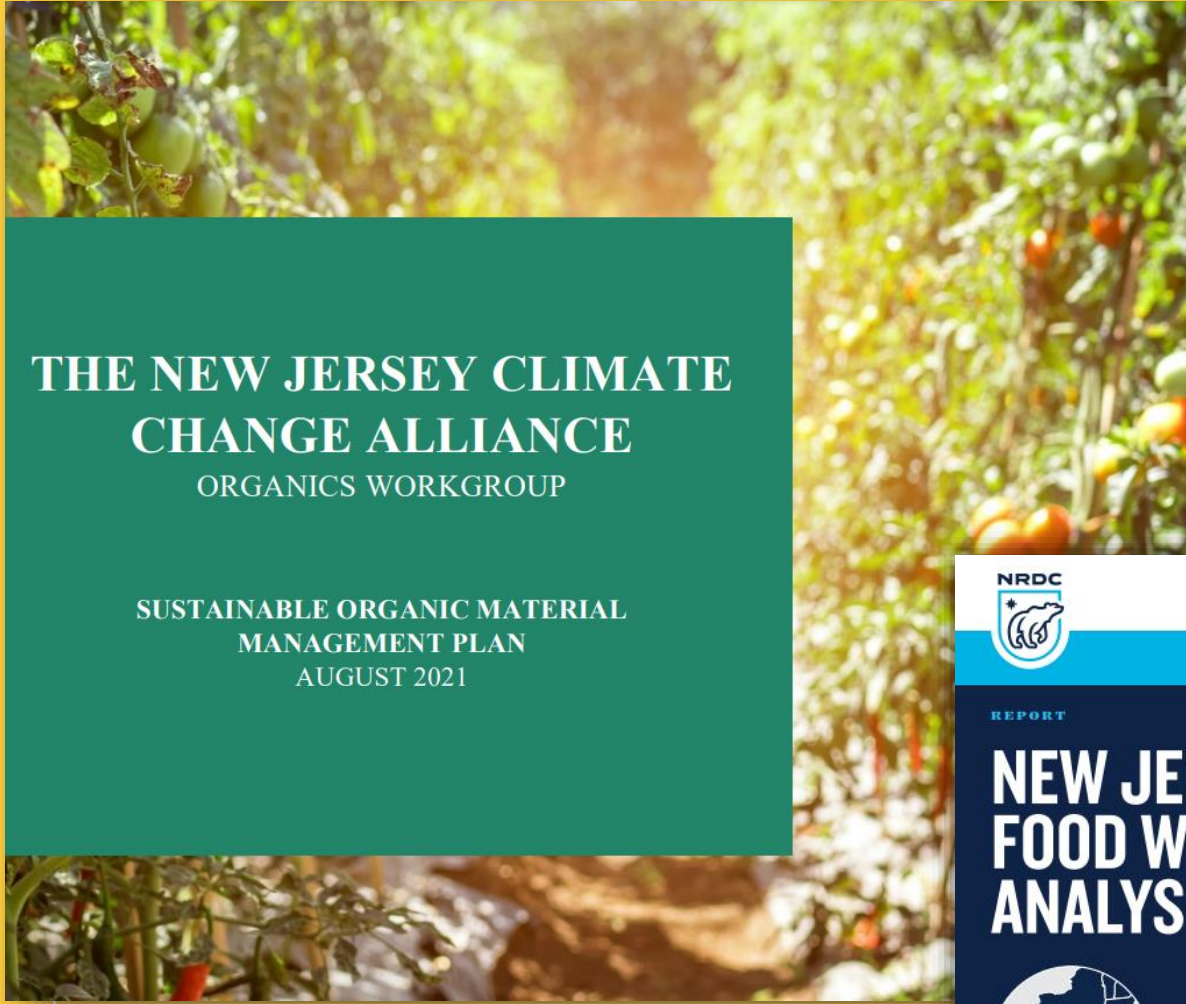


*We help people and businesses save
energy and reduce waste*



Center for EcoTechnology Partners





**THE NEW JERSEY CLIMATE
CHANGE ALLIANCE**
ORGANICS WORKGROUP

SUSTAINABLE ORGANIC MATERIAL
MANAGEMENT PLAN
AUGUST 2021



ASSEMBLY, No. 2371
STATE OF NEW JERSEY
219th LEGISLATURE

NRDC

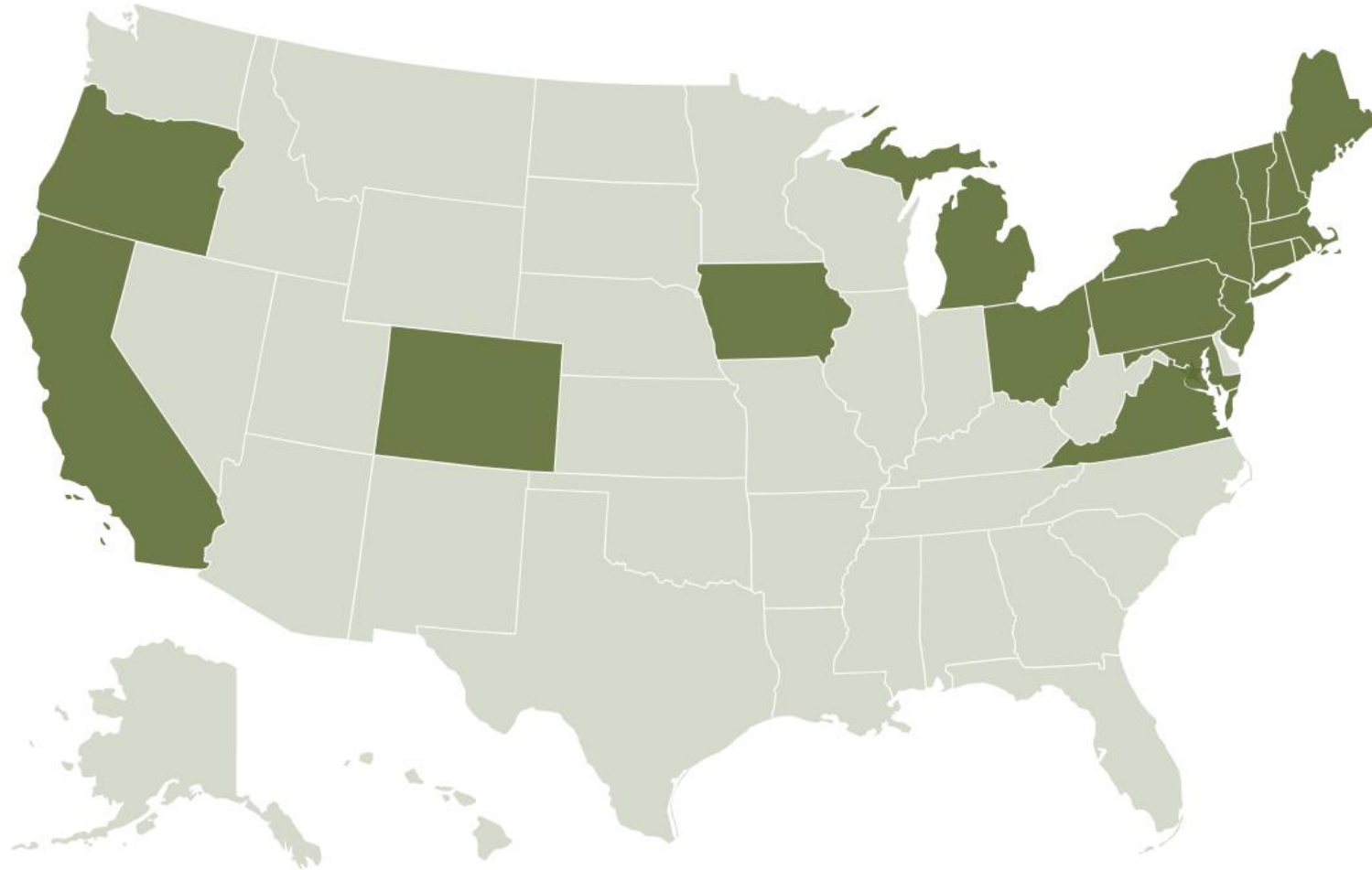
OCTOBER 2021
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REPORT

**NEW JERSEY
FOOD WASTE POLICY GAP
ANALYSIS AND INVENTORY**




Wasted Food Solutions





The Center for EcoTechnology

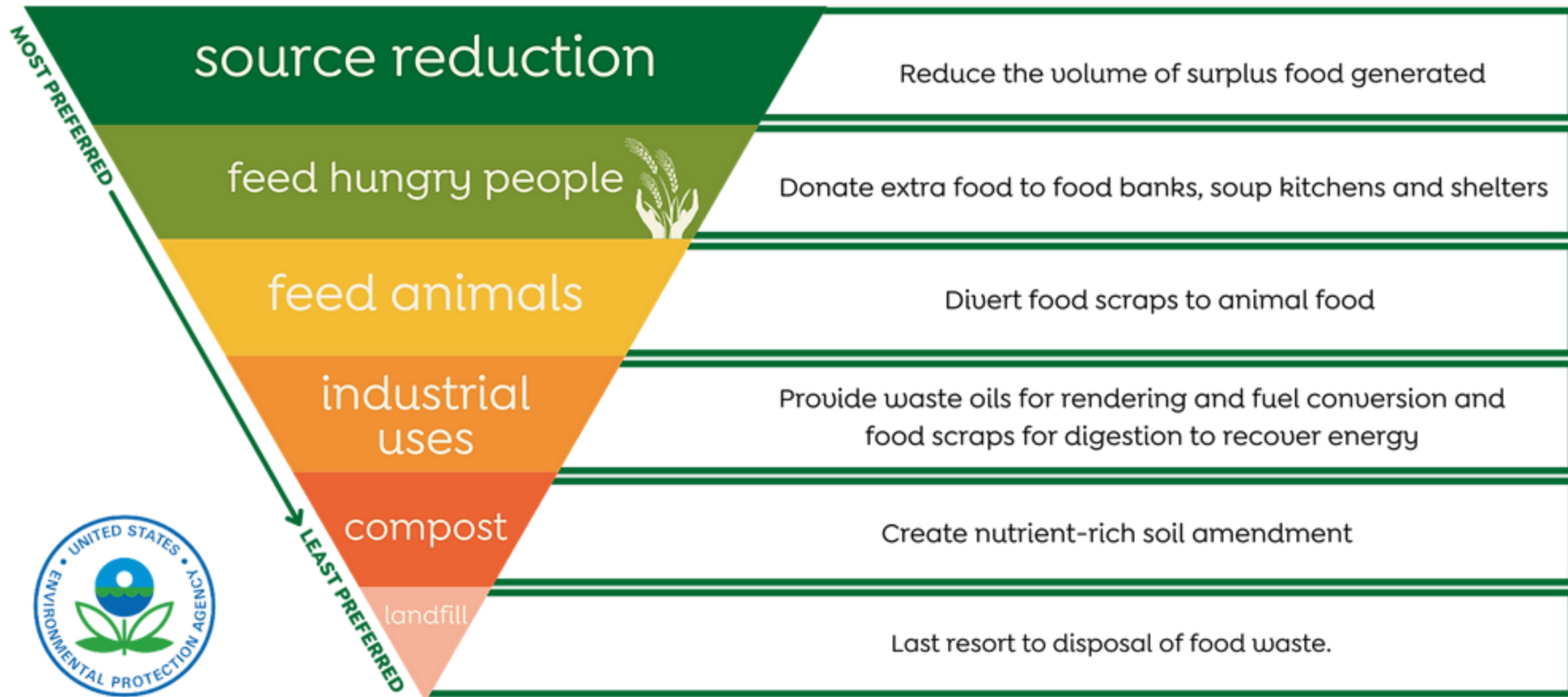
Impact since 2013

21,000,000 Donated Meals Recovered

150,000 Tons of Food Waste Diverted

70,000 Tons of CO₂ Emissions Avoided

FOOD RECOVERY HIERARCHY:



New Jersey's Food Waste Law

Effective October 2021:

*Every large food waste establishment or company generating at least **52 tons** of pre-consumer organic waste per year*

Within 25 miles of an authorized food waste recycling facility

*For more information: **NJ DEP's Food Waste page***

<https://www.nj.gov/dep/dshw/food-waste-recycling-law/food-waste-legislation.html>

Meeting You Where You Are:

*Evaluate
existing
waste
streams*

*Identify
opportunities
to prevent,
recover, and
divert waste*

*Create
customized
waste bin
signage*

*Conduct cost
analysis*

Receive Assistance Today!



*Success
Stories*

*Atlantic
Capes
Fisheries
Rhode Island*

*University
of New
Haven
Connecticut*

*Findlay
Market
Ohio*

*Better
Business
Challenge
Philadelphia*

*Plant Base
New Jersey*



University of New Haven

 **haven's harvest**

*\$615 savings/semester in
reduced disposal costs*





Atlantic Capes Fisheries

Rhode Island

*Diverts fish waste to
anaerobic digestion*

*Difficulty finding a
consistent outlet for clam
shells*

Plant Base

*First fully vegan, zero-waste market
in the United States*

*Growing their own food reduces surplus and
avoids carbon emissions*

*Excess food that is not repurposed is transferred
to their 24/7 community fridge*

wastedfood.cetonline.org/wp-content/uploads/2022/10/NJ_Wasted-Food-Solutions-Spotlight-Resource.pdf

Tips for Mixed Use Properties

Challenges

- *Shared contracts*
- *Stakeholder buy-in*
- *Coordination with other tenants*

Benefits

- *Shared costs*
- *Reduced trash disposal costs*

Tips

- *Clarify contract ownership*
- *Work with stakeholders to facilitate options*

Findlay Market

Donation & Diversion of Surplus Food



*Partnerships with food
rescue agencies*

Vendor source separation

Composting Operation

MLK School in Paterson



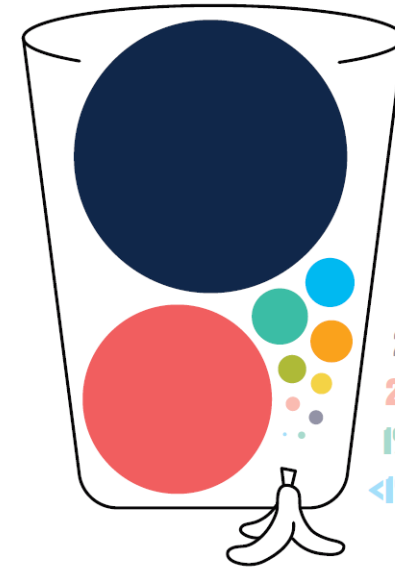
In-vessel system

www.ecorichenv.com/

CITY OF PHILADELPHIA 2021 - 2022

Food Waste Business Challenge

Participant Welcome Guide



- 39% RESIDENTIAL**
- 27% RESTAURANTS**
- 8% FOOD MANUFACTURING**
- 7% GROCERS & MARKETS**
- 6% HOSPITALITY**
- 4% FOOD WHOLESALERS**
- 3% HEALTH CARE**
- 2% COLLEGES & UNIVERSITIES**
- 2% EVENTS & RECREATION**
- 1% K-12 SCHOOLS**
- <1% CORRECTIONAL FACILITIES**

Pilot Format



PREVENTION

We will work directly with you to identify prevention strategies that make sense for your business. The strategies may target pre-consumer or post-consumer waste. You should choose at least one to implement during the Challenge.



DONATION

We will help you identify donation organizations that match your excess food generation. Already donating? We can determine if changing or adding partners might help you rescue additional food.

We will provide guidance on any concerns you might have regarding liability.



COMPOST

We will help determine if composting is a good investment for you and provide connections to local food scrap haulers.

We may be able to provide additional assistance to help you implement these services, on a case by case basis.



MEASURE

For one week at the beginning of the challenge and one week at the end, you must measure your trash, recycling, compost, and any donated food. We will provide you with tools to do this. Each day during this week, you will also take pictures documenting your waste stream.



Surveys: You will get a brief survey at the beginning and end of the Challenge period (February and April 2022)

Exit interview: We will schedule an exit interview to learn about your experience. Please share your candid opinions on the pilot, what could be improved, and how we could best scale this to be useful citywide.

Pilot Timeline



Stockton University

Data Quality Assessment: Sector Interviews

12 sectors of food waste generators and outlets

Sampling 3-5 geographic areas in each sector

Interviews to gather food waste estimates

Compare with database being used to build map

Goal: "Truing up" Food Waste Estimates

Wasted Food Solutions



About CET

States

Toolbox

Service Providers

Partner With Us

CONTACT



CALL US: (888) 813-8552



EMAIL: WASTEDFOOD@CETONLINE.ORG



Partner With Us

Learn how CET works with policy makers and businesses to implement wasted food solutions



Toolbox

View additional resources and best management practices for managing wasted food



Case Studies

Watch videos about how businesses have successfully implemented wasted food solutions



Service Providers

Learn how CET can help haulers, processors, and food rescue organizations

wastedfood.cetonline.org/toolbox

QUESTIONS?

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Waste Reduction Consultant*

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www.centerforecotechnology.org

www.wastedfood.cetonline.org