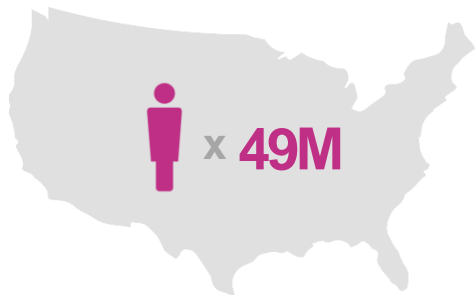




# Feeding America: Rescuing Wasted Food to Feed People

December 2014



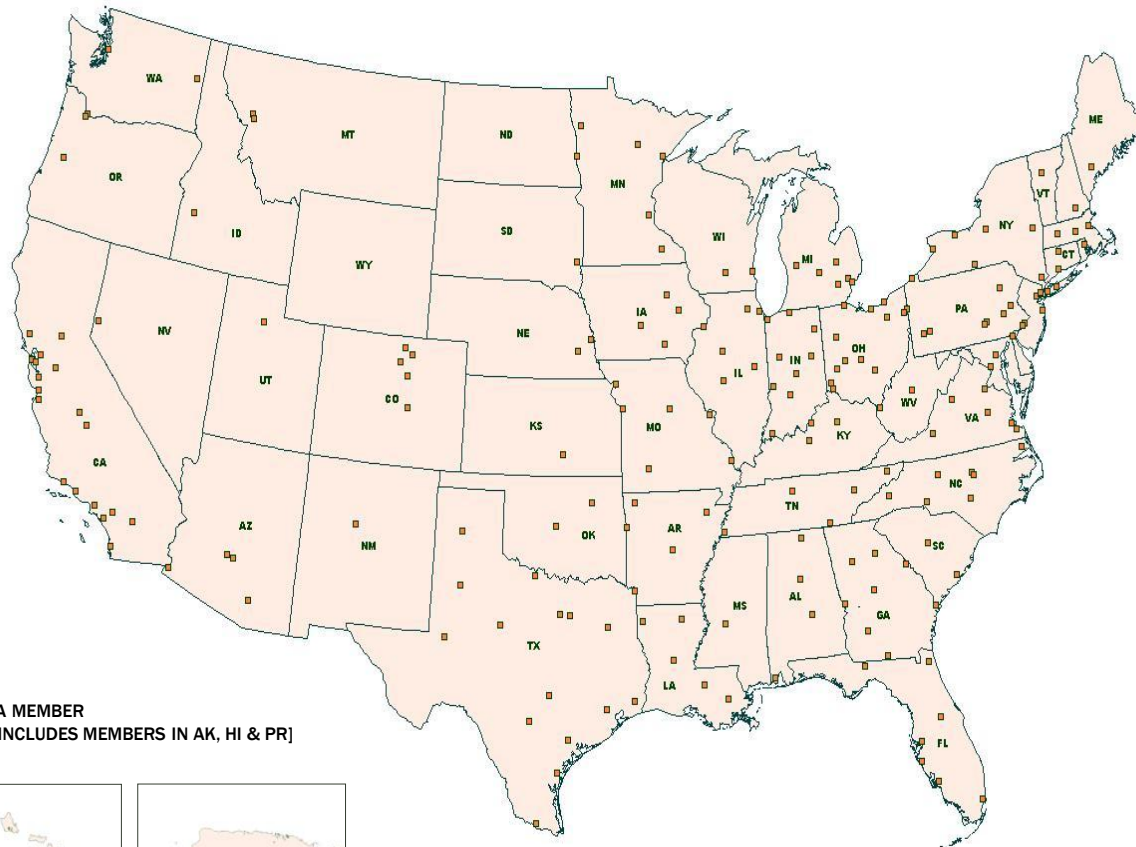
**49 Million**


**PEOPLE ARE  
FOOD INSECURE  
IN AMERICA**



# Feeding America: 200 food banks

## Efficient collection and distribution network



 FEEDING AMERICA MEMBER  
[NETWORK ALSO INCLUDES MEMBERS IN AK, HI & PR]



Serving  
all 50  
states,  
District of  
Columbia  
and  
Puerto  
Rico

# The Impact of the Feeding America Network



We serve  
**46 MILLION AMERICANS**  
annually, including 12 million  
children and 7 million seniors



We have  
**200 FOOD BANKS**  
in the Feeding America network



We provide  
**3.3 BILLION MEALS**  
each year to people in need



We source  
**1 BILLION POUNDS**  
of fruits and vegetables  
by the network



**2 MILLION VOLUNTEERS**  
help carry out our vision for a  
hunger-free America



We source and distribute  
**10 MEALS**  
for each \$1 donated

Source: Network Activity Report and Hunger in America 2014

# Feeding America is the leader in rescuing wasted food across the food chain to feed the hungry

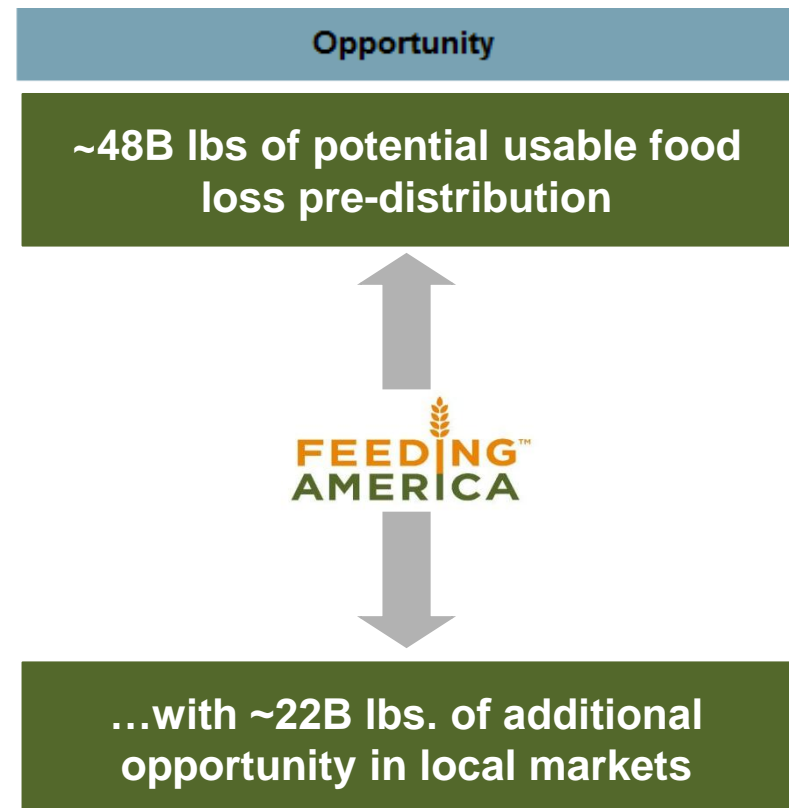
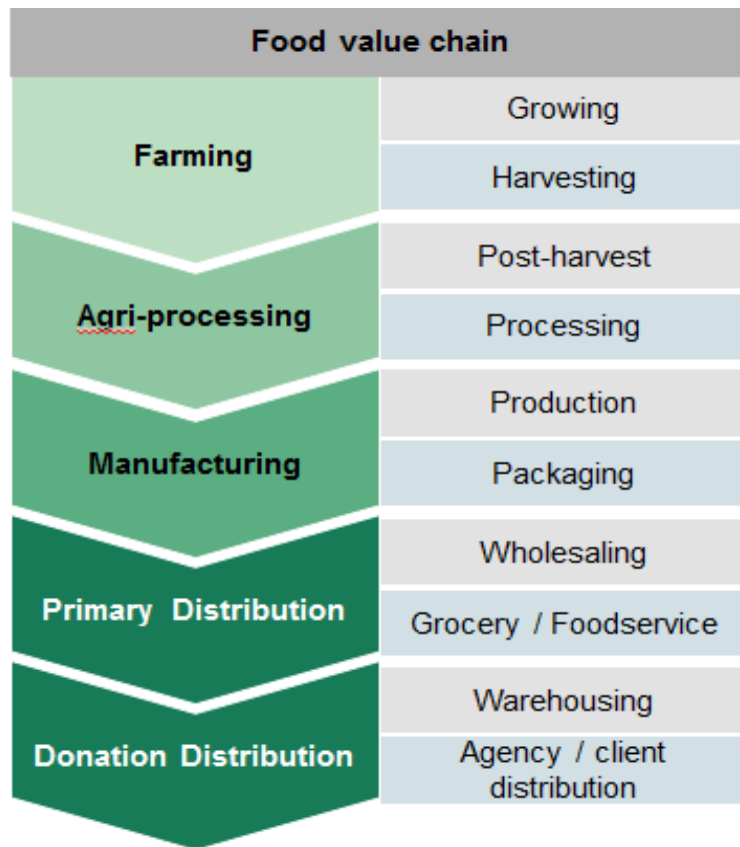


2.5 billion pounds currently diverted from landfill\*  
= 2.1 billion meals to feed communities across the country



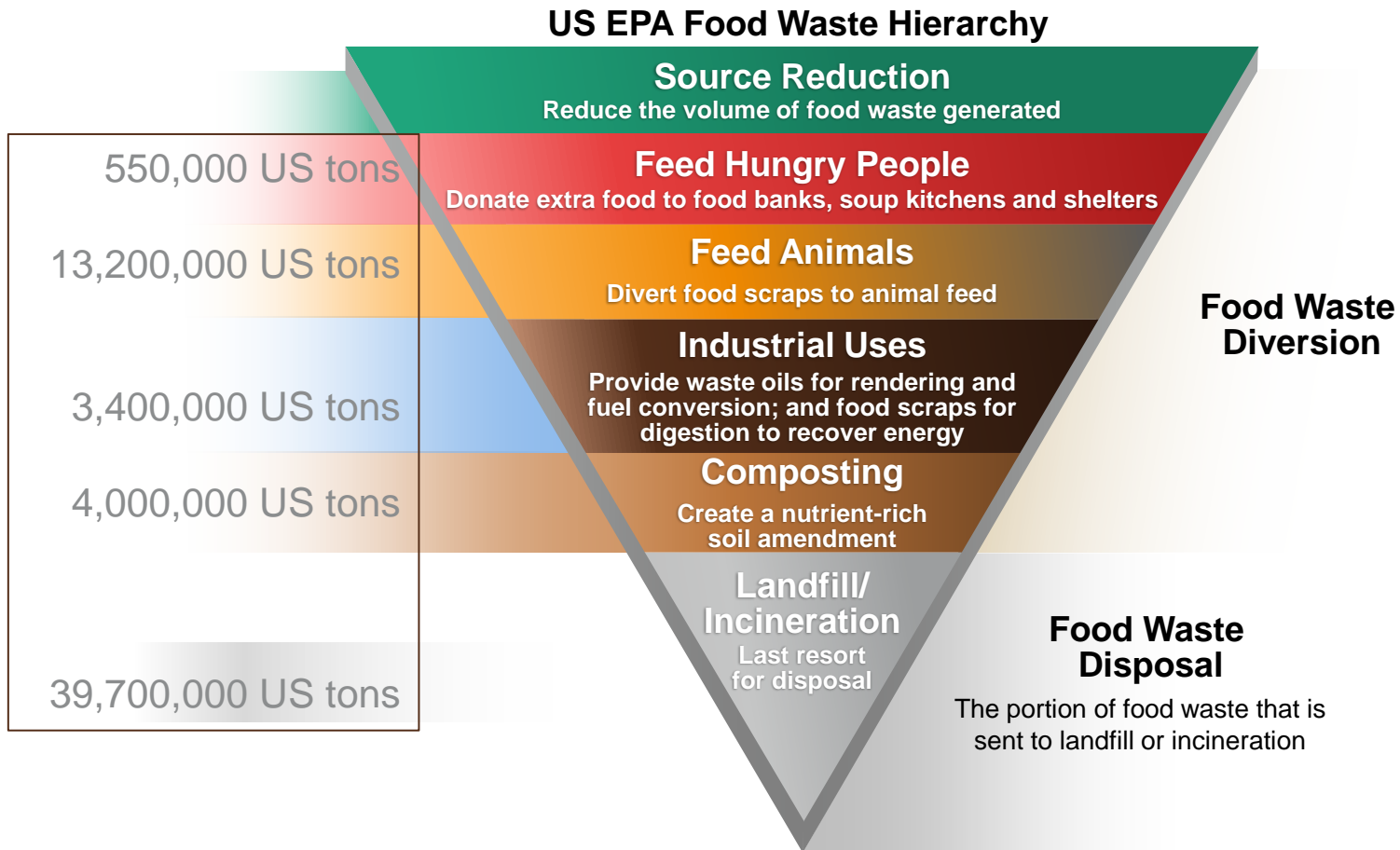
\*Assumes 100% of food from manufacturers and retail, 50% of produce stream would otherwise not feed people; excludes purchased and federal commodities

There are billions of wasted but potentially usable food pounds in the US food supply chain...



...and we must think innovatively about how to recover and make this waste usable for hunger relief

# Post-production potential to divert more safe edible food to feed people is significant



## Retail food rescue innovation

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- Agency empowerment for smaller retailers
- Category expansion for all perishables
- New On-line Marketplace for restaurants and convenience stores
  - Safe food handling practices training
  - Technology platform for accurate reporting





# Manufacturing / distribution food rescue innovation

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Food Banks provide packing and labeling service at no cost

- Out of spec product
- Bulk ingredients
- Recalled items with missing allergen
- Improperly labeled for US or export

Collaboration with USDA / FSIS for new donation labeling guidelines



## Innovative collaborative work with industry partners for wasted produce

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### Second Harvest Heartland



Sweet Corn from Seneca passed fields with General Mills, Cargill, SuperValu

### Oregon Food Bank



Aseptic Soup from excess produce with Pacific Foods

### Food Bank of South Jersey



Just Peachy salsa with unsellable peaches processed by Campbell's Foods

### Feeding America Network



Del Monte Foods cans rejected peaches for food banks

## Barriers inhibiting donation are both real and perceived

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Transportation constraints

Liability concerns

Regulatory constraints

Insufficient storage and refrigeration at food banks

Insufficient storage and refrigeration on site

# Client and Donor Protection are paramount

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## Bill Emerson Good Samaritan Food Donation Act (Public Law 104-210)

- Protects companies from liability when donating to a non-profit organization
- Protects companies from civil and criminal liability should the product donated in good faith later cause harm to the needy recipient
- Standardizes donor liability exposure. Legal counsel no longer has to investigate liability laws in 50 states
- Sets a floor of "gross negligence" or "intentional misconduct" for persons who donates food.



## Food Safety Comes First Implementing AIB certification

Proactive preventative food safety policies and programs are in place to ensure that food is safe. Typical food safety policies and programs include:

- Cleaning/Preventive Maintenance
- Integrated Pest Management (IPM)
- Good Manufacturing Practices (GMP)
- Chemical Control
- Food Safety Auditing
- Product Recall
- Warehousing and Distribution
- Regulatory Contacts

**46 food banks passed scored audits in 2 years**  
**98% of network have started the process**

## Feeding America Action to Address Obstacles Across Segments

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Food banks increased refrigerated/frozen storage space by 350,000 sq ft (30%) vs LY  
Food bank fleets have added 130 refrigerated trucks (6%)



New USDA/ FSIS guidelines remove regulatory constraints for donated product  
Food bank Consortium accept challenging product and find creative ways to distribute



Agencies trained to pick up donations at smaller locations with less volume  
Educational webinars re: Bill Emerson Good Samaritan Act; donation tax benefits



New ON-LINE MARKET PLACE platform

- connects food service outlets with partners to pickup and distribute perishable food for client service

# Where are the opportunities?

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## Retail

Consistent donation of all perishables at all retail locations

## Manufacturing

Donation of out of spec packaged foods under new FSIS guidelines

## Food Service

Pilot partnerships for expansion of On-line Marketplace

## Industry Collaboration

Private brand producer approval to donate



# Rescuing wasted food for hunger relief is more than the right thing to do

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Triple bottom line impact

# Thank you!

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Karen Hanner  
FEEDING AMERICA  
Managing Director,  
Manufacturing Product Sourcing  
[khanner@feedingamerica.org](mailto:khanner@feedingamerica.org)

