

Below is a collection of external resources that Food Shift has identified that relate to wasted food issues and solutions. As new reports and solutions are emerging everyday on this important topic, this list does not include everything that is happening in the sector. We welcome you to explore the wealth of knowledge below, and please let us know if you would like us to consider adding your organization or a resource to this page.

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THE PROBLEM: WASTED FOOD & HUNGER

Wasted Food

Reports & Articles

[Wasted: How America is Losing Up to 40% of Its Food From Farm To Fork To Landfill](#) by the NRDC (2012). This report looks at food loss at all levels - farming, harvesting, production, consumption, etc. and recommends solutions for businesses, governments and consumers.

[Food Waste: The Next Food Revolution](#) by Modern Farmer (2013).

This article explores global waste and what can be done to reduce it. Data, technology, propaganda, and visual examples are offered as tools to begin helping nations around the world realize their waste and then act to reduce it.

[The Estimated Amount, Value, and Calories of Postharvest Food Losses at the Retail and Consumer Levels in the United States \(USDA\)](#) by the USDA (2014).

This is the latest report by the Economic Research Service (ERS) of the USDA, which provides [statistics and documentation](#) on agricultural production, losses and waste.

[The Dating Game: How Confusing Food Date Labels Lead to Food Waste in America](#) by the NRDC (2013). This article explains various food labels including “Best by,” “Use by,” and “Sell by,” describes problems that develop around confusion over food labeling, and offers solutions to keep consumers better informed and lead to money saving and food waste reduction.

[FWRA's assessment of Food Waste in the Manufacturing, Restaurant and Retail Sector](#) (2014)

The Food Waste Reduction Alliance (FWRA) worked with food service companies to assess waste in the manufacturing, restaurant, and retail sectors.

[Minnesota 2010 School Food Waste Study](#). This study looks at waste from six different Minnesota schools. Of note- many schools have implemented a food reuse table where students can “donate” their unwanted, unopened items, providing hungry students access to more food.

Online Resources

[Food Waste News](#)

A blog dedicated to food waste news around the world, featuring multiple videos, facts and infographics as well as information about new projects.

[Sustainable America's Infographics](#)

Sustainable America, a non-profit organization aiming at fostering awareness and innovative solutions to the “impending food/fuel crisis,” offers a great series of infographics about food waste and sustainable food.

[End Food Waste Now](#)

Founded by Diane Hatz, this website helps consumers and the general public understand more about the issues surrounding food waste in the United States. This site focuses on the different areas where food is lost and wasted throughout the entire food system, with plenty of tips for consumers to reduce their waste.

[USDA's Statistics on Food Losses and Food Waste](#) (yearly)

This site features technical documents from the Economic Research Service of the US Department of Agriculture and data on food availability, nutrient availability and losses for more than 100 products.

[Freegan.info](#)

Freegans are people who live by reclaiming otherwise wasted items, limiting their participation in the conventional economy and minimizing consumption of resources. Beyond veganism, freeganism (from "free" and "vegan") is a total boycott not only of animal products but of an entire system that "violates both animal and human rights."

*Books**

[Waste](#) by Tristram Stuart (2009)

This book looks at both gross examples of global food waste, and exciting innovations that are helping to address the issue.

[American Wasteland](#) by Jonathan Bloom (2010)

This book studies the American perspective of food and how it has changed since the Great Depression. Bloom studies waste from farm to fork, emphasizing the importance of a change in perspective.

*Movies**

[Just Eat It: A Food Waste Movie](#) (2014)

The film tells the story of Jen and Grant who took the challenge to eat almost only "wasted" food for six months. Featuring Tristram Stuart, Jonathan Bloom and Dana Gunders, this documentary is a great way to learn more on food waste.

["Dive!"](#) (2010)

Directed by Jeremy Seiffert, "Dive!" is an award winning documentary following a team of Los Angeles dumpster divers as they explore and expose the ever growing issue of food waste and its relationship to hunger. [Watch it on Netflix instant watch!](#)

[WASTE NOT: Breaking Down the Food Waste Equation](#) (2014)

Based on more than 100 interviews in the US, Canada, and the UK, this 30 minute documentary explains in detail how and why food is often unintentionally wasted. Food Shift's

Director, Dana Frasz, is featured too!

[Taste the Waste and Food Savers by Valentin Thurn](#) (2010 and 2013)

In these two movies, Valentin Thurn explores global food waste issues all along the chain.

*Find these books and movies at [your local library](#)

Videos & Graphics

[Tristram Stuart: The Global Food Waste Scandal](#) (2012)

Western countries throw out nearly half of their food, not because it's inedible -- but because it doesn't look appealing. Tristram Stuart delves into the shocking data of wasted food, calling for a more responsible use of global resources.

[Food Wastage Footprint](#) by the FAO. (2013)

Produced by the Food and Agriculture Organization of the UN, this short video is a great introduction to the environmental ramifications of food waste on a global scale.

[Address the Excess: Cutting Food Waste with Paul Lehner](#) (2013)

In this TedX talk, Natural Resources Defense Council Executive Director Paul Lehner discusses the importance of reducing wasted food.

[Rot and Rubbish: The Rancid Truth About How Much Food We Waste](#) (2013)

This cartoon strip explains the problem of food waste: where it happens, what the consequences are, and how we can help curb it.

[FOOD WASTE: A Shame For Humankind and For the Environment](#) (2011)

Produced by the Barilla Center for Food and Nutrition and the FAO, this short video explains the Reduce, Reuse, Redistribute motto: reduce waste, reuse leftovers, redistribute surplus. Each year, we waste enough food globally to feed 12% of the world's population four times!

[Food Waste - A Story of Excess](#) (2013)

This video breaks down how much food is wasted from farm to fork, including how much waste costs - both financially and environmentally.

[Food Waste: "What's Your Excuse?"](#) (2008)

This MTV style video focuses on food waste in Singapore, breaking down the ways in which food waste negatively affects the environment in each step of production - growing, manufacturing, and transporting.

[Dumpster-Diving Across America](#) (2014)

Watch as Rob Greenfield subsists only on food from dumpsters during his two-year bike tour across the US.

[Global Food Waste Explained \(with 5 tomatoes\)](#) (2013)

This three-minute video explains where all our food goes: some of it is eaten, the rest goes towards feeding animals, making fuel, or goes to waste.

[The Big Retail Food Waste](#) (2014)

In this video produced by Food Network, celebrity chefs examine waste in retail stores as they take on the challenge of creating a meal made from only wasted ingredients.

Hunger & Food Access

Reports & Articles

[Hunger in America National Report](#), by Feeding America (2014)

This comprehensive national report on hunger in America released every four years, from the nation's leading hunger-relief organization. The last report showed that the rate of food insecurity is twice as high among Black and Hispanic households.

[The Grocery Gap: Who Has Access to Healthy Food and Why It Matters](#), by The Food Trust and Policy Link (2010)

This report demonstrates the lack of access to healthy food in low-income and rural areas and how this inadequacy links with health issues. 23.5 million Americans lack access to a supermarket.

[Food Stamps: Follow the Money. Are Corporations Profiting From Hungry Americans?](#), by EatDrink Politics (2012)

This report examines what we know (and don't know) about how food manufacturers, food retailers, and banks benefit from the Supplemental Nutrition Assistance Program (or SNAP, formerly known as food stamps).

Online Resources

[Rock and Wrap It Up!](#)

This anti-poverty think tank provides an alternative vision of poverty and hunger issues.

[USDA Food and Nutrition Services](#)

This page from the USDA website provides useful information about the various federal programs providing nutrition assistance in the US, including SNAP and WIC.

Books

[All You Can Eat: How Hungry is America](#) by Joel Berg (2008)

This book explores the issue of hunger in America, looking to politicians, the media, and the food industry to help make a change.

Movies

[“A Place at the Table” \[cover art\]](#) (2012)

Hosted by Jeff Bridges, this riveting documentary follows the lives of three Americans who struggle to feed themselves.

Sustainable Food & Sustainability

Organizations We Like

[Roots for Change](#) (California)

Roots of Change brings a diverse range of Californians to the table to build a common interest in food and farming so that every aspect of our food - from the time it's grown to the time it's eaten - can be healthy, safe, profitable, affordable and fair.

[The Food Tank](#)

This food think tank focuses on how to build a sustainable food system.

[Sustainable America](#)

Using the tagline “Food for thought. Fuel for change,” Sustainable America links the consumption of food with the consumption of fossil fuels.

[Real Food Real Talk](#) (Bay Area)

Based in the San Francisco Bay Area, Real Food Real Talk puts you in touch with the food stories of the day from foodies, advocates, chefs, farmers, and more, and creates a space for information to be shared on sustainability and food justice.

Articles & Studies

[Do Consumers Care About Social Impact?](#) (2013)

This study reviews a global survey that asked respondents whether they would be interested in spending more money on goods and services from companies that were giving back to society.

SOLUTIONS: REDUCING WASTED FOOD IN HOUSEHOLDS

Shopping & Cooking

Phone Apps

[The Fresh 20](#)

This meal planning service uses just 20 fresh ingredients to help subscribers create five delicious meals.

[Food on the Table](#)

This meal planning service caters specifically to users. Fill out the survey of your preferred meals and cooking styles, select your grocery store, and your meals are planned and delivered to your app.

[222 Million Tons](#)

This app helps single people, couples and small families plan meals that leave no waste behind. Using fresh ingredients, chefs create menus that are nutritious, easy to follow, and waste-free.

Videos

[Smart Grocery Shopping - 6 Tips For Buying Just What You Need](#)

This video offers tips on how to reduce food waste and save money during your weekly trip to the grocery store, focusing on the importance of having a list and sticking to it.

[Love Your Leftovers - 4 Ideas for Meal Planning](#)

This video goes through a family's refrigerator and plans dinner using up items that might have gone to waste.

Cookbooks

[The Use-It-Up Cookbook: A Guide for Minimizing Food Waste](#) by Lois Carlson Willand

Willand sorts the book by food item, so it's easy to find what you're looking for. Don't know what to do with the rest of that celery? Willand has a list of new ideas for you to try.

[A Curious Harvest: The Practical Art of Cooking Everything](#) by Maximus Thaler and Dayna Safferstein (2014)

Focusing on ingredients rather than finished dishes, Maximus Thaler of The Gleaner's Kitchen offers a choose-your-own primer for preparing tasty, nutritious meals without dogma or shopping lists.

Improving Storage & Shelf Life

Phone Apps

[Green Egg Shopper](#)

A guide for all your grocery store trips, this application will help you organize and manage all items purchased. Keeping track of all you have can help reduce the waste that so often sits at the back of the refrigerator for weeks on end.

[Freedge](#) (Europe)

This app provides a service to organize your fridge.

Online Resources

[Shelf Life Advice](#)

This website has information on storing and wrapping foods to keep them safe and appetizing for as long as possible, including information on food safety and handling.

[EatbyDate](#)

This website sets out to answer the question, “How long does food really last?” From the best ingredients to the ordinary, they provide a diverse and informative perspective on food shelf life, food safety, expiration dates, recipes, substitutions, food storage and more.

[Keepin' It Fresh](#)

This site helps you organize your refrigerator to maximize freshness and minimize energy costs.

[Bea Johnson's Zero Waste Home](#)

Bea Johnson's site provides many tips on how to live with zero waste in the US.

Food & Refrigerator Storage Guides

[A-Z Food Storage Tip Guide](#)

This PDF from Eureka Recycling in Minneapolis tells you the best way to store foods to maintain freshness.

[Food Keeper](#)

This comprehensive pamphlet provides information on the shelf life of foods, broken down by storage categories: fresh, frozen, refrigerated or pantry (shelf).

[The Refrigerator: Demystified](#) (let's do a thumbnail of this graphic)

Ever wonder why condiments go in the refrigerator door? Which is the best shelf to store your yogurt? This infographic from NRDC breaks down the why and where of cold storage.

Videos

[Wise Food Storage & Prep - 6 ways to make your food last longer](#)

This is a video of a home visit to the Robertson's and provides tips on how to sort and store your groceries so that they last longer.

Innovations & Technologies

[Fenugreen Paper](#)

This product helps keep produce fresher for longer. Just add it to your crisper drawers or fruit bowl and the goods will stay fresh two to four times longer.

Eating Out

Restaurants

[Go Halfsies](#) (Texas and elsewhere)

It started in Austin, but now any willing restaurant can participate! The idea is “Eat less. Give more.” When restaurant goers choose to “Go Halfsies”, they get healthier portion sizes and the unused cost is donated to programs that are addressing hunger issues sustainably.

Phone Apps

[Give Half](#) (NYC)

This for-profit startup in New York City partners with restaurants and nonprofits that combat hunger. Diners have the option of donating the cost of extra ingredients, should they chose a smaller portioned meal.

Rescuing & Sharing

Sharing

[Leftover Swap](#)

This phone app allows people to donate and receive leftovers.

[Falling Fruit](#)

You have a fruit tree with too much fruit?? Share on Falling fruit, an open source database for urban gleaners featuring a comprehensive map of urban food resources, with literally millions of trees around the world.

Feeding Animals & Composting

If there is no other solution...

[Make Compost](#)

Alameda County's StopWaste.Org website provides residents with great information about how to make compost through backyard composting, worm composting, building or buying a compost bin.

[Turning Waste Into Food](#) by Rob Greenfield (2014)

In this video, environmental activist Rob Greenfield explains how you can turn waste into food in an urban environment thanks to the Bokhashi method.

SOLUTIONS: REDUCING WASTED FOOD IN FOOD SERVICE BUSINESSES

Tracking Waste & Optimizing Processes

Best Practices in the Restaurant & Retail Sector

[Food Waste Reduction Alliance Toolkit](#) (2014)

Launched in 2012 by the Food Marketing Institute (FMI), the Grocers and Manufacturers Association (GMA) and the National Restaurant Association (NRA), the FWRA gathers the most influential businesses together to share best practices on food waste reduction.

[BSR's Food Waste Studies](#)

Business for Social Responsibility (BSR) offers green consulting services to help businesses track and reduce their waste. BSR worked with the FWRA to carry out their studies and reports on food waste.

[Smarter Lunchrooms Movement](#)

The Smarter Lunchrooms Movement was started in 2009 with the goal of creating sustainable, research-based lunchrooms that guide smarter choices. It is a grassroots movement of those concerned with the way children eat.

[What Can We Do About Food Waste? Fresh Facts for Restaurant, Catering and Hospitality Staff](#) by Zero Waste SA (2011)

This three-minute video explains how waste should be sorted, namely, what goes in the compost bin, and why it's important for our planet.

Technologies

[Lean Path](#)

This system is used to track waste including: the weight, kind of food, why it was wasted and estimated value. This tool can be used by any food institute (hospitals, schools, restaurants, etc) to help encourage waste reduction, empowering organizations to save food and money.

[The Mixing Bowl](#) Innovation Hub

The Mixing Bowl connects innovators in food, agriculture and IT.

Selling “Ugly” Fruits and “End-of-Life” Products

In the Bay Area and California

[Food Star Partners](#)

Food Star teams up with retailers to help them sell food before it goes to waste. They set up sales and alert shoppers via email of limited time produce sale events. After the event, unsold

food is composted rather than sent to a landfill.

[Berkeley Bowl](#) in Berkeley

This grocer has implemented bargain bins for damaged or imperfect food, allowing for access to affordable produce

Inspiring Initiatives

[An Initiative to Sell “Ugly Fruit”](#) in Europe

French retailer Intermarché led a successful advertising campaign to sell “inglorious fruits and vegetables” at a 30% discount price.

[The Daily Table](#) in Boston

Trader Joe’s ex-President Doug Rauch aims at launching a store selling expired products that are still good at a discount rate.

Building Fair Dining Programs

Restaurants in the US

[Go Halfsies](#) (Austin and elsewhere)

It started in Austin, but now any willing restaurant can participate! The idea is “Eat less. Give more.” When restaurant goers choose to “Go Halfsies”, they get healthier portion sizes and the unused cost is donated to programs that are addressing hunger issues sustainably.

[Give Half](#) (NYC)

“Dine Generously”. This for-profit startup partners with restaurants and nonprofits that combat hunger. Diners have the option of donating the cost of extra ingredients, should they choose a smaller portioned meal.

Inspiring Initiatives

[Satisfeito](#) (Brazil and Mexico)

Option to choose a dish 2/3 of the size in participating restaurants, and then the restaurant donates money to an organization fighting hunger.

Donating Unharvested or Unsold Food

In the Bay Area and California

[Food Shift](#)

Food Shift will help your company, school or restaurant set up a partnership with local organizations in need of food.

[Food Runners](#) (San Francisco)

Food Runners recovers and redistributes many tons of food per week from hotels, restaurants and some of the biggest tech companies in San Francisco.

[Alameda County Food Bank](#) (Alameda County, California)

The Food Bank welcomes food donations from local food manufacturers, food brokers, producers, growers and retailers.

[Feeding Forward](#) (Berkeley, California)

This phone app allows users to donate their unwanted food directly to organizations in need, through the help of Feeding Forward volunteers. Users simply put a brief description of their food, snap a photo and specify what sized vehicle will be needed to pick it up. The app will match the donation to an organization that could use it and volunteers pick it up.

[Waste No Food](#) (California)

Founded by the teenager Kiran Sridhar, Waste No Food uses technology to divert excess food to the needy. Kiran has been featured in a [TED Talk](#).

[Crop Mobster](#) (California)

This is an online hub where you can post if you have excess food and anyone interested can go pick up the surplus at a discounted price or for free!

[Hidden Harvest](#) (Coachella Valley, California)

Hidden Harvest is a produce -recovery pro-gram- that e-m-ploys l-o-w income farm workers to "rescue" produce that is left behind in the fields and orchards aft-er harvest.

[Falling Fruit](#)

You have a fruit tree on your backyard you are not going to harvest? Indicate its location on Falling Fruit, the global map for urban harvests.

[The Urban Farmers](#) (California)

Got more pears than you can manage this Fall? Urban Farmers will make sure they get to hungry mouths.

[Farm to Family](#) (California)

As families look more and more to food banks for resources, Farm to Family connects California's growers and packers to banks to provide for families in need.

[Ample Harvest](#)

Ample Harvest collects excess produce from home or community gardens and donates them to food pantries, where fresh produce donations are scarce. Through this organization, millions of food insecure Americans are able to eat more nutritiously.

Recycling and Creating Energy

Recycling and producing energy with food scraps is not ideal, but is still better than having food waste go to landfill. Many waste-to-energy or composting projects have been developed in the last few years.

[Anaerobic Digestion](#) (Pacific Southwest region)

This site provides basic information from the Environmental Protection Agency (EPA) Pacific Southwest region on how anaerobic digestion works and can help create sustainable energy in California.

[Composting for facilities](#)

This site provides basic information from the EPA on composting - processes, methods, benefits - for your food service organization or business.

[Re-Nuble](#) (Washington DC)

This -Washington D.C.-based startup accepts food waste and other plant waste from food processing plants, schools, supermarkets, and other large waste generators, the waste is then broken down to produce methane gas which can be turned into electricity, and organic fertilizer.

[Growing Power](#) (Wisconsin)

This is an urban farm in Milwaukee that is providing much needed nutritious food to the city's residents as well as turning food waste into fertilizer and converting methane into usable energy.

[Hummingbird](#)

This organization makes technologies that convert biomass into energy. Hummingbird Urban Biomass facilities divert organic waste not used for composting, and convert it to fuel (green diesel, for example).

BUILDING UP A SUSTAINABLE FOOD RECOVERY SECTOR

Starting or Volunteering With a Food Recovery Group

In the Bay Area and California

[Food Runners](#) (San Francisco)

Food Runners relays food for over 4,000 meals in SF each day, based on donated excess food from all types of businesses. Everyone is welcome to become a Food Runner! You can make a one-hour weekly commitment, become a “regular runner” or an “on-call” runner.

[The Urban Farmers](#) (California)

This group harvests excess backyard fruit. Got more pears than you can manage this Fall? Urban Farmers will make sure they get to hungry mouths!

[Food Rescue Alliance](#)

Food Rescue Alliance is a network of next- generation food recovery organizations that redistribute excess, healthy food by bike and provide cooking education for low--income families. If you are already part of a food recovery organization in your city or town, you can join the alliance and take your work to the next level.

[Food Not Bombs](#)

Food Not Bombs has been serving free meals from rescued food for more than 30 years in order to reclaim the right to food for everyone. Hundreds of chapters are part of the movement all over the world. In the Bay Area, they serve a meal every week end at People’s Park and on Sundays in Oakland.

[Disco Soupe](#)

Inspired by [Slow Food Youth Movement](#)'s "Schnippel Disko" in Germany, Disco Soup is a worldwide movement based in France aimed at raising awareness on food waste through festive community events where people gather to peel, cut and prepare discarded fruits and vegetables ... to music! The produce is turned into soups and salads and redistributed for free.

[Food Recovery Network](#)

This network of college campuses across the country is working to recover and distribute food to nearby communities.

[Falling Fruit](#)

Falling Fruit is an open-source map of urban food resources. You can help indicate fruit trees and plants near you so that people can harvest them, or you can go harvest yourself!

[Free Eats in Oakland/Berkeley](#)

This resource lists contact information of all the places serving free food in Oakland and Berkeley. Most of them are always happy to welcome volunteers!

Inspiring Initiatives

[Boulder Food Rescue](#) (Colorado)

This bike-based food recovery group has a downloadable guide to help you start your own program. The use of bikes is advocated to further the environmental benefits of food waste

reduction. It also allows for donations to be used in a very short time, since donations are transported directly to organizations, rather than sitting in a warehouse for some time.

[Move for Hunger](#) (New Jersey)

As you may be aware, many people throw out a good deal of “stuff” when they move. Unfortunately, a lot of this “stuff” is food that could be delivered to a family in need rather than thrown away. That’s why Move For Hunger works with relocation companies to collect non-perishable food items, and deliver it to food banks all across North America.

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Donation Technologies Across the Country

[The Mixing Bowl](#) Innovation Hub

The Mixing Bowl connects innovators in food, agriculture and IT.

[Zero Percent](#) (Chicago Area)

This phone app helps get donated food to organizations that need it. Working with businesses and nonprofits, Zero Percent enables those in need (in the Chicago area) to pick up donations at a time and place that's convenient for them.

[Food Cowboy](#)

This for-profit company helps other for-profit companies distribute fresh or prepared food to nonprofits. Food Cowboy's phone app makes donating and receiving food easy.

[Pare Up!](#) (NYC)

This app connecting donors and non-profit organizations.

[Flash Food](#) (Arizona)

This is a food recovery app in Arizona.

The Food Recovery Label

[Food Recovery Certified](#)

The first food recovery certification program with a label from the [Food Recovery Network](#). A great way to recognize and reward businesses for recovering their surplus and to educate and raise awareness about the benefits of food recovery in our communities.

Food Recovery Across the Country

[2014 Good Food Org Guide](#)

The James Beard Foundation and Food Tank, along with a prestigious advisory group of food system experts, developed the first annual “Good Food Org Guide.” This definitive Guide highlights nonprofit organizations that are doing exemplary work in the United States in the areas of food and agriculture, nutrition and health, hunger and obesity, and food justice.

[Trashing Food: Brandi Clark Burton at TEDxYouth@Austin](#)

Brandi gives a great talk about shifting the focus of food waste from disposal to recovery and redistribution. *Why we love it:* Brandi is doing amazing work with [Food Shift Austin](#) and facilitated Austin City Council declaring 2013 the Year of Food Waste Prevention and Recovery!

[Feeding America](#)

Known as America’s Second Harvest until 2008, Feeding America is the largest network of food banks across the country and provides more than 3.3 billion meals to virtually every community in the United States through food pantries and meal programs.

[Food Donation Connection](#) (Tennessee)

Tennessee based business that connects food service companies (such as large restaurant chains, airports, retailers, universities) that are interested in donating surplus food with various food assistance organizations (donors benefit through tax savings). *What’s interesting:* FDC has recently partnered with the National Restaurant Association, and has coordinated the donation of over 300 million pounds of food in the U.S., Canada, and the UK, they are also establishing programs in France, Mexico, and Australia.

[Farm Share](#) (Florida)

Inmates and volunteers work with Farm Share help to sort, package, and distribute surplus food to individuals, soup kitchens, homeless shelters, churches, and other groups in Florida, free of charge, Farm Share relies on donations from the public.

[City Harvest](#) (NYC)

The world’s first food rescue organization, collects food from restaurants, grocers, cafeterias, manufacturers, and farms and the food is delivered free of charge to more than 500 different community food programs throughout NYC. Along with food recovery City Harvest also has programs to provide nutrition education, increase availability of produce, and they also do advocacy work on behalf of low-income New Yorkers to promote anti-hunger policies and programs.

Fostering Employment With Food Transformation

Alternative Business Models for Stores & Restaurants

[Bi-Rite Market](#) (San Francisco, California)

A grocery store founded by Sam Mogannam, who talks about reinventing capitalism and creating community around food. The store is a pioneer in the new farm-to-grocery store movement, sells locally grown produce and runs a non-profit community food education project, [18 Reasons](#).

[LA Kitchen](#) (Los Angeles, California)

Robert Egger, Founder of DC Central Kitchen, launched LA Kitchen, an organization based on the same model as DC Central Kitchen. They utilize wasted food, provide a job training program for men and women coming out of foster care and prison, and provide meals for elderly people in LA, after school programs, and people coming out of recovery programs.

[Street Fare](#) ([Tumblr](#)) (Boulder, Colorado)

This bakery is run out of the Boulder Shelter for the Homeless, and their baked goods are sold at the Boulder Farmers' Market and through special orders. The Bakery currently employs nine people from the shelter's Transition and Housing First programs, who work in exchange for living quarters, or are paid with things such as bus passes and gift cards.

[B-Line Bicycle Delivery](#) and [B-Shares](#) (Portland, Oregon)

This sustainable urban delivery system uses bikes rather than trucks which are easier to maneuver in urban settings, enabling them to make more deliveries, and be environmentally friendly. The B-Share program uses B-Line to distribute wasted food from various vendors to different organizations since not all vendors have the resources to distribute their wasted food.

[DC Central Kitchen](#) (Washington DC)

DC Central Kitchen employs 144 people and prevents \$1,200,000 in food waste each year while generating \$5 million per year in revenue from their catering company. DC Central Kitchen is a huge inspiration to Food Shift and its founder is a mentor and advisor to our team.

Value Added Products From Surplus Food

[Rubbies in the Rubble](#) (UK)

This jam company in the United Kingdom is employing eight people in the recovery and processing of excess food into jams and chutneys.

[Valley Girl Food Stuffs](#) (Sonoma Valley, California)

This small batch food company makes products like jam, mustard, chutney, and baked goods. Valley Girl partners with various nonprofits in Sonoma (such as Sonoma Valley Teen Services), and helps to distribute food that is donated by Whole Foods and Sonoma Market. The produce that is too bruised or abundant for the organizations to use is often utilized by Valley Girl.

[Revive Foods](#) (San Francisco, California)

Revive Foods is a San Francisco-based social enterprise with a mission to create and promote delicious, healthier food products made from surplus fruits and vegetables - starting with jams.

PUBLIC POLICIES, RESEARCH & ADVOCACY

At the National Level

Voluntary-based Programs & Awareness Campaigns

[Zero Food Waste Forum](#) (2014)

300 policy, business and community leaders gathered in California to share solutions and ideas on food waste reduction and build a Framework to make 2015 the year against food waste in the US.

[US Food Waste Challenge Initiative](#)

A program created by the USDA and EPA to reduce, recycle and recover food waste. The National Restaurant Association and other members of the Food Waste Reduction Alliance have joined the Food Waste Challenge Initiative, along with hundreds of K-12 schools with more than 400 participants.

[EPA Food Recovery Challenge](#)

A program led by the EPA for restaurants, grocery stores and any organization willing to donate or re-value surplus food. Joining the challenge gives your business visibility for its food waste reduction efforts.

Food: Too Good to Waste [Campaign](#)

This national campaign developed a toolkit to reduce households' food waste. What we like: they provide with a lot of free, useful resources that can be implemented in many communities.

[Natural Resources Defense Council Campaign](#)

The NRDC is about to launch a national communication campaign on food waste.

Federal Regulation & Tax Incentives

Bill Emerson's [Good Samaritan Food Donation Act \(42 US Code 1791\)](#) (1996)

This act was passed in 1996 to encourage the donation of food and grocery products to non-profit organizations. The law protects you from liability when you donate to a non-profit organization and protects you from civil and criminal liability should the product donated in good faith later cause harm to the recipient.

Richard B Russell's [National School Lunch Act - School Food Recovery Act \(S.1719\)](#) (2011)

This Act was passed “to clarify that schools and local educational agencies participating in the school lunch program under the Richard B. Russell National School Lunch Act are authorized to donate excess food to local food banks or charitable organizations.”

Tax deductions in the [Internal Revenue Code 170\(e\)\(3\)](#)

This code provides enhanced tax deductions to businesses (C corporations) to encourage donations of fit and wholesome food to qualified nonprofit organizations serving the poor and needy. Qualified business taxpayers can deduct the cost to produce the food and half the difference between the cost and full fair market value of the donated food.

[America Gives More Act of 2014 \(H.R. 4719\)](#) (2014)

Also called “Fighting Hunger Incentive Act, this Act makes permanent the enhanced tax deduction for charitable contributions of food inventory. The amount of deductible contributions is up to 15% of the income of taxpayers (C and now including non-C corporations).

[Charitable Deduction for Contribution of Food Inventory \(H.R. 2945\)](#) (2013)

This legislation amends the Internal Revenue Code to: (1) make permanent the tax deduction for charitable contributions of food inventory; (2) set forth rules for determining the basis and fair market value of contributed food; and (3) increase from 10% to 15% of taxpayer net income the amount of deductible food inventory contributions which a taxpayer, including a C corporation, may make in any taxable year

At the State or Local Level

Public Policies and Regulation in the Bay Area and California

[Oakland Food Policy Council \(OFPC\)](#) (Oakland)

The food policy council works at the local level for an equitable and sustainable food system.

[Berkeley Zero Waste Program and Services](#) (Berkeley)

Berkeley was the first city in the US to adopt a Zero-Waste-goal policy in 2005. In 2014 the City also passed a law to enforce commercial composting.

[Stop Waste](#) (Alameda County)

Stop Waste is a public agency dedicated to reducing waste in Alameda county, at school, at home and at school. The agency funds multiple programs to prevent waste, such as the [Smart Kitchen Initiative](#) that helps businesses implement food waste tracking systems and other [Food Waste Prevention Grants](#).

[SF Environment Zero Waste](#) (San Francisco County)

The Department of the Environment works for zero waste going to landfill in the city and county,

with the goal of 75% diversion rate in 2010 and “Zero Waste” by 2020. Working mostly with [Recology](#), SF Environment develops composting schemes, along with education and prevention programs.

[San Mateo Food System Alliance](#) (San Mateo County)

As the first Food System Alliance in California, the group brings together all the parts of the local food system into a cohesive group capable of creating an ever healthier and more vibrant local food economy.

[Chesbro's Bill on Organic Waste Diversion \(A.B. 1826\)](#) (California, 2014)

Starting in April, 2016, this bill will require a business that generates a specified amount of organic waste per week to arrange for recycling services for that organic waste in a specified manner.

[CalRecycle](#) (California)

California's Department of Resources Recycling and Recovery (CalRecycle) brings together the state's recycling and waste management programs and continues a tradition of environmental stewardship.

[Tax Credit for Donation of Agricultural Goods \(A.B. 152\)](#) (California, 2011)

A.B. 152 makes more healthy food available to low-income Californians by creating a state emergency food assistance program for the purchase and distribution of healthy California-grown food to low-income communities and by providing a 10% tax credit for CA growers who donate fresh fruits and vegetables to CA food banks.

[Donation of Leftover Food to Child Nutrition Programs Sponsors](#) (California, 2012)

Provided by California's Department of Education, this page explains the conditions and gives guidance for donations of leftover food to child nutrition programs sponsors.

Inspiring Programs & Campaigns Across the Country

[Eureka Recycling](#) (Minneapolis and Saint Paul, Minnesota)

This zero waste organization provides a wide range of initiatives focusing on reuse, recycling, composting, waste reduction, producer responsibility, and more.

[NYC's Food Waste Challenge to Restaurants](#) (NYC)

This challenge encourages restaurants to donate and divert their food waste, with an organization of workshops and sharing of best practices.

Proactive Regulation and Tax Incentives Across the Country

[Growing Food Connections Policy Database](#)

This site provides a searchable collection of local public policies that explicitly support community food systems. municipal, county, regional government policies.

[Commercial Food Waste Disposal Ban](#) (Massachusetts, 2014)

Made effective on October 1st, 2014, this ban prohibits the disposal of commercial organic wastes by businesses and institutions that dispose of one ton or more of these materials per week.

[Mapping of Food and Organic Resources](#) (Connecticut)

The Connecticut Department of Energy and Environmental Protection quantifies and maps all of the large-scale commercial and institutional locations with potentially recyclable food scraps, and matches those sources against the state's transportation network and current composting infrastructure.

[Charitable Crop Donation Act](#) (Colorado)

Signed in May, 2014, the Tax Credit for Donating Food to Charitable Organizations (House Bill 14-1119), known as the Colorado Charitable Crop Donation Act, offers a 25-percent tax credit to local producers for the wholesale value of the food that they produce and donate to Colorado food banks.

Tax Credit for Food Donations (Michigan, Vermont)

For businesses, 50% of donations up to \$10,000, under certain conditions, for certain hunger relief organizations. See more information on [Forgotten Harvest's website](#). Other States implemented similar policies, such as [tax incentives for donating excess food in Vermont](#), that were first passed in 2006, and were reauthorized through the end of 2013.

[Cottage Food Laws](#)

More than 40 states have laws to encourage home-made food production and help support food start-ups.

Around the World

International Programs

[Think. Eat. Save.](#)

This United Nations Environment Program and FAO campaign website is a portal to provide a one-stop shop for news and resources, and to launch their call for everyone to take action on the global concern of food waste.

[Save Food initiative](#)

In partnership with the FAO and the Messe Düsseldorf and Interpack, Save Food aims to encourage the dialogue on food losses between industry, research, politics and civil society.

[WRI's Food Loss and Waste Protocol](#)

This international initiative by the World Resources Institute measures and evaluates waste globally, including in developing countries.

[Feedback](#)

Feedback is an environmental organization that campaigns to end food waste at every level of the food system. Groups 3 campaigns that have existed since 2009 under three banners:

[Feeding the 5000](#), [Gleaning Network](#) and [The Pig Idea](#).

[The International Food Loss and Food Waste Studies Group](#)

Several academics around the world are beginning to collaborate together online to discuss the phenomenon of food waste and food loss.

Europe

[EU's FUSIONS Program](#)

Food Use for Social Innovation by Optimising Waste Prevention Strategies is a project about working towards a more resource efficient Europe by significantly reducing food waste.

[European Commission Roadmap to a Resource-Efficient Europe](#)

Food waste identified as a key sector in 2012. Resolution for member states, European Year against food Waste in 2014.

[UK's Waste & Resources Action Programme \(WRAP\)](#)

Started in 2000, WRAP is a not for profit company, main delivery organisation working in the UK on the circular economy, helping governments implement their priorities on resource efficiency. Funded principally by the public sector, they work with different economic sectors to support economic sustainability and a circular economy. Wrap has developed the [Love Food Hate Waste](#) Campaign and worked in partnership with other international organizations to reduce food waste.

Greencook (European region)

Joint initiative targeting businesses, consumers and institutions, in 2010-2014. Led to sharing best practices and carrying out numerous projects.

France's [National Pact Against Food Waste](#) (France)

Launched in 2012 by the French Ministry of Agriculture, this Pact brings together business, food recovery organizations, governments and social business innovators to work towards the objective of reducing food waste by 50% by 2025.

Asia and Oceania

[Garbage Matters Project](#)

This research project aims at examining waste as a social phenomenon in contemporary East Asia (China, Japan, South Korea and Taiwan, grouping together academics in human sciences in various countries).

South Korea

Pay as you throw policy in various cities with 3 different technologies: RFID, prepaid bags and barcodes.

Japan

Comprehensive policy and proactive diversion rates for each sector of the industry

Hong Kong

Awareness campaign on food and plant waste in 2014

Africa

[Yes Food Can!](#)

This website provides innovative solutions to reduce food waste across Africa (the website in French).