



Conagra Brands' Approach to  
Leveraging the Food Recovery  
Hierarchy:  
It's only 'waste' if WE waste it

Gail Tavill 05/17/2018

our  
corporate  
responsibility  
philosophy

Conagra Brands  
Sustainability



The people of Conagra Brands make everyday food in extraordinary ways. That means making food that's delicious, safe, nutritious and convenient, while collaborating with others like farmers, suppliers, customers and people who love our food. We're looking forward to making good food for generations to come, and doing so in a responsible way that creates stronger communities and a better planet. We've built our citizenship strategy around four focus areas that articulate our values as a responsible corporate citizen — Better Planet, Good Food, Responsible Sourcing and Stronger Communities.

# Corporate Citizenship Focus Areas



## Better Planet

The health of the planet and availability of natural resources is intricately linked to every part of our business, so we're focused on taking action on climate change, preserving water resources, and eliminating waste.



## Good Food

We want nothing more than to make safe, delicious, affordable and nutritious foods while providing the information you need to make choices for a healthy lifestyle.



## Responsible Sourcing

Purchasing ingredients and materials is about more than just cost and quality. Responsible sourcing means considering environmental, social and economic impacts across our supply chain.



## Stronger Communities

Creating shared value with our community of employees, investors, suppliers and business partners — as well as the places where we live and operate — is critical to our long-term success.

MEMBER OF  
**Dow Jones  
Sustainability Indices**  
In Collaboration with RobecoSAM

6 consecutive years 2010-2016

Access our Citizenship report at:  
<http://www.conagrafoodscitizenship.com/>



## Economic Impact

- Growing, processing, and transporting food of which 25 - 40% is ultimately wasted
- Disposal costs, retailer shrink, consumer out-of-pocket costs, etc.



## Social Impact



- 50 million Americans have food insecurity
- Enough nutritious calories are grown and produced in the US each year to feed every American

## Environmental Impact

- Energy, water, and land use associated with food production
- GHG generation when food scraps degrade in landfills



# Materiality: Relative Priority of CSR Topics



- Better Planet
- Good Food
- Responsible Sourcing
- Stronger Communities



# Redirect Food Losses to Highest & Best Use

**Conagra Brands Endorses the US EPA Food Waste Recovery Hierarchy**  
**In November 2016 we committed to be 2030 Champions along side**  
**USDA & US EPA to reduce food waste by 50% by 2030!**

Primary focus is not creating waste in the first place

Source Reduction

In addition to traditional donations of packaged goods, finding ways to donate semi-finished & bulk foods

Feed Hungry People

Animal feed is our most accessible and efficient by-product diversion outlet

Feed Animals

We recover energy from used cooking oils and continue to seek options for anaerobic digestion

Industrial Uses

Some materials, like wastewater sludge, are best suited for soil amendments via composting or direct land application

Composting

Last resort is to destroy materials without any value recovered. Our Zero Waste Champions do a great job of avoiding this!

Landfill/  
Incineration

# Food Manufacturers and Food Waste



## Opportunities:

- Source Reduction
- Non-Traditional Donations
- Recycle w/Energy Recovery

## What are Manufacturers Doing to Continue to Reduce Food Waste?

### Industry Collaboration



The Grocery Manufacturers Association, the leading voice of more than 300 food, beverage and consumer product companies, is part of the Food Waste Reduction Alliance, working with the Food Marketing Institute and National Restaurant Association to reduce food waste generated; increase food donation; and recycle unavoidable food waste.

### Policy Change

Working with state and federal policymakers to make food donation and recycling easier.



### Logistics

Working with partners to overcome transportation and food storage limitations.



Source: 2014 Analysis of U.S. Food Waste Among Manufacturers, Retailers and Restaurants, prepared by BSR for the Food Waste Reduction Alliance. Based on a survey of 16 large food manufacturers, sample not representative of entire industry.



# Food Waste Reduction Alliance – Best Practices Toolkit Published in 2014 & Refreshed in 2016

FOOD WASTE  
REDUCTION ALLIANCE

SPRING 2014 | *Volume 1*

BEST PRACTICES &  
EMERGING SOLUTIONS

TOOLKIT

*A joint project by Food Marketing Institute, Grocery Manufacturers Association & the National Restaurant Association.*

NATIONAL RESTAURANT ASSOCIATION | FMI | GMA



## TABLE OF CONTENTS

The following toolkit was developed to help guide companies through the basic steps in food waste reduction. Included are sections on how to get started, as well as suggestions for how to identify diverse solutions.

Executive Summary

Introduction to the Food Waste Challenge

Getting Started: Best Practices to Keep Food Out of Landfills

Solutions to Donation Barriers

Diversion Beyond Donation

Reducing Food Waste Generation

Acknowledgements

<http://www.foodwastealliance.org/>



# Blended SKU-Good for Planet, Too

Waterloo, Iowa

- Changeovers between flavors have historically generated considerable wasted product
- While the product was still safe, wholesome and delicious, the flavors mixed during changeover and could not be sold in traditional channels
- So the team developed a generic, blended label and marketed the product in secondary markets, now generating revenue from what used to be a waste stream



>1,000  
tons of food  
waste eliminated  
annually

21.4%  
reduction in total  
waste generated

**Source  
Reduction**

# Make More Dough by Wasting Less

Council Bluffs, Iowa



235

tons of food  
waste eliminated  
annually

60%

reduction in dough  
waste for the line

Proving what gets measured, gets managed, Council Bluffs created a standard process to measure the amount of dough wasted each day to identify and implement improvements.

**Source  
Reduction**

# Saving Slims

Troy, Ohio



During Slim Jim production, a small percentage of scrap, consisting of loop ends, mis-cuts and short sticks, is worked back into the product. The remainder used to go to landfill, but is now donated to a food rescue organization in Metro Detroit.

>3.8 Million  
pounds of Slim Jim®  
pieces donated as  
of December 2016



**Feed People –  
Donation**

# We Share Because We Care

Russellville, Arkansas



Our frozen facility in Russellville, Ark. began a food rescue donation team to increase donations beyond finished product. Equipped with the slogan “We Share Because We Care,” the facility found opportunities to donate both semi-finished meal components and test product.

406,418

lbs. of food  
donated

338,000

meals

55

Arkansas feeding  
agencies

**Feed People –  
Donation**

# Moving Food Up the Chain

Archbold, Ohio



At the cannery in Archbold, Ohio, the Green Team improved the outlet for food waste, twice! The first improvement was to divert 4,907 of landfill waste by composting paper, waxed cardboard, and food waste that potentially contained residual raw beef. They continued working, and by proving the remaining food waste was isolated from raw beef, 280 tons of food waste was sent to animal feed.

4,907

tons composted

280

tons sent to animal  
feed

\$141,800

annual cost  
savings, immediate  
payback

**Recycling –  
Feed Animals**

# Canned Energy

Archbold, Ohio



945

tons of waste  
diverted

10%

increase in  
diversion rate

Congra Brands' cannery in Archbold, Ohio developed a partnership with CH4 Biogas to de-package unsalable canned product. CH4 separates the organics from the packaging, recycling the cans and sending the food into their anaerobic digester to create renewable energy from biogas.

**Recycling –  
Energy Recovery**

# Preservation & Packaging Will Be Part of the Solution to the Root Causes of Food Waste in Home

---

## Plate Waste

- Single Serve meals are right sized, so no guilt for a clean plate
- Portion Control packaging reduces losses due to over-consumption and failure during “re-storage”



## Damaged

- Packaging needs to be effective – get the product into the home
- And functional – it needs to work for the product: cooking features, EZO features, dispensing features – can all enable less product wastage

## Expired/Spoiled

- Freezing, Aseptic Processing, Thermal Processing and other preservation techniques extend shelf life and protect food safety- allowing consumers more time and flexibility to enjoy our products
- Packaging technologies also extend shelf life via barriers and reclose features, also enabling less waste in home

**Modern Processing & Packaging have already had positive impacts on the US Food Supply Chain. Continued innovations can reduce wastes in home.**

# Questions?

