

Curbing Food Waste

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fresh routes

LEFTOVERS
RESCUE FOOD

WHAT WE DO

We rescue good food from the landfill and deliver it to service agencies in need.



HOW WE DO IT

1. Partnership with local organizations
2. Mobilize community members
3. Upcycling Collaborations



LEFTOVERS

RESCUE FOOD



UPCYCLING + COLLABS





Liked by **barleysmoke** and others

cold_garden 🌱🍑 A New Seedling Emerges! (sort of..we forgot to post about it last time we brewed this) 🍑🌱 Monochromatic Stone Fruit Peach Pale Ale



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2018:

320,056 lbs
OF FOOD RESCUED

(145,175 kg)



**SERVICE
AGENCIES
SERVED**



368
TONNES OF CO₂
DIVERTED FROM
THE ATMOSPHERE

266,714
MEALS PROVIDED

1,035
TONNES OF METHANE
DIVERTED FROM THE
ATMOSPHERE

Why do we exist?

Q: What percentage of food goes to waste in Canada?

- A. 30%
- B. 40%
- C. 50%
- D. 60%



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32% IS. PERFECTLY. EDIBLE. FOOD.

and could be rescued to support communities across Canada.

\$49.46 BILLION

total financial value of this potentially rescuable lost and wasted food (35.5 million metric tonnes)

LEFTOVERS

RESCUE FOOD

Loop

OUR WHY



Food Recovery Hierarchy

Most Preferred

Reduce Wasted Food



Donate Excess Food



Feed to Animals



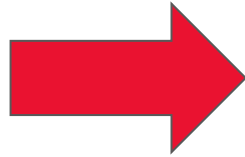
Compost



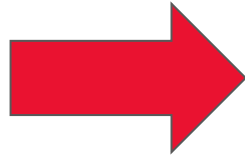
Least Preferred

Landfill

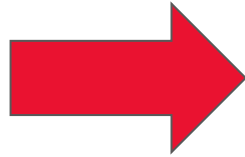
360 F D RESCUE



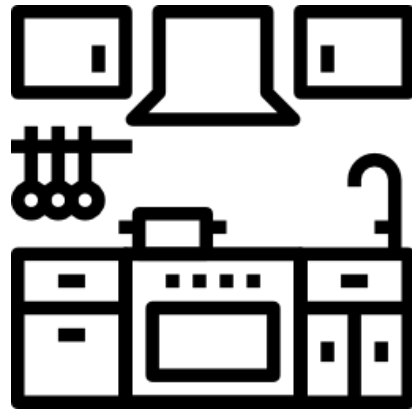
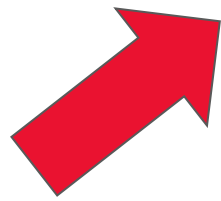
360 F RESCUE



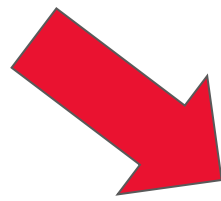
360 F RESCUE



360 F RESCUE



CHARITIES



Food Recovery Hierarchy

Most Preferred

Reduce Wasted Food



50+% reduction
What gets measured gets managed

Donate Excess Food



30 - 60% recovery rate

Feed to Animals



98% usage rate

Compost



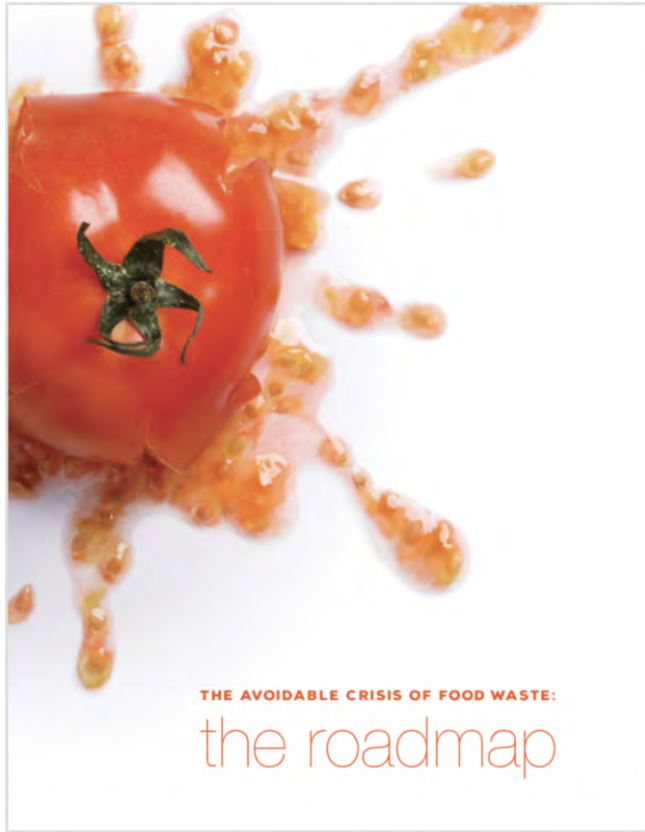
>1%

Least Preferred

Landfill

Summary

1. Maximizing the potential of a resource, not hauling away a problem
2. No new dumpsters + trucks - utilizing resources that are already out there
3. Data by department everyday - way easier to manage and significantly reduce food waste
4. Significant impact on the Service Agencies - One kitchen is planning on a reduction from \$120K to \$50K. \$70K to invest in their community programs



The Avoidable Crisis of Food Waste.

Roadmap

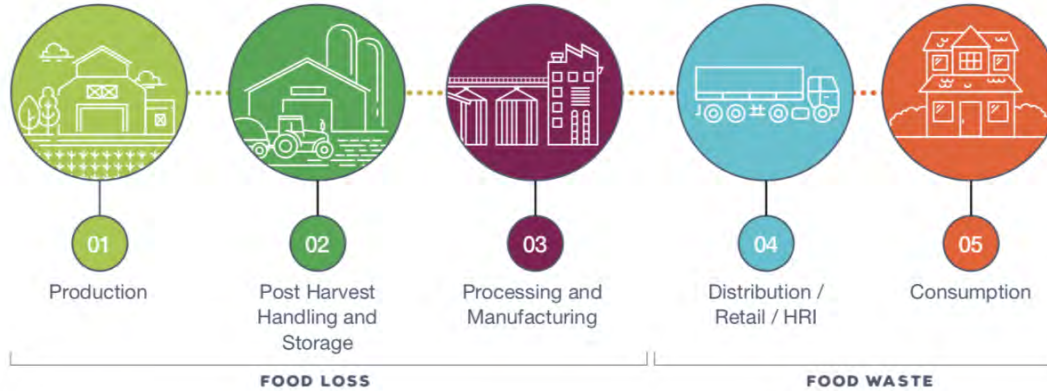
Solution-focused 30-page roadmap

[READ NOW](#)

Technical Report

In-depth 122-page technical report

[READ NOW](#)



In the food value chain, the words "**LOSS**" and "**WASTE**" have distinct but interconnected meanings.

LOSS is the discarding of food that occurs from production through to processing. Examples include edible foods not meeting customer specifications (e.g. too small, not perfect shape); orders from customers being changed or cancelled; or a lack of labour on the farm causing fruit to not be picked.

WASTE is the discarding of food during distribution and marketing to consumers through retail or foodservice and subsequently in the home. Food waste also applies to food and beverages that are donated to food rescue organizations but end up being discarded.



RESCUEFOOD.CA
LEFTOVERS FOUNDATION
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@LEFTOVERSYEG

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@FRESHROUTES

Thanks!

