city market + intervale center
with ARTSRIOT

the DISH

a series for inquisitive eaters
OUR INTENTION

We hope to spark a conversation about some of the big-picture issues around food waste and food loss.

More importantly, we hope to answer some of your burning questions!

We strive to create a respectful, laid-back atmosphere where experts can share their researched, thoughtful opinions.

Welcome to The Dish! We’re so glad you’re here!
OUR PANELISTS

Theresa Snow (Executive Director, Salvation Farms)
Nick Savasta (Retailer, Cheese and Wine Traders)
Ren Weiner (Owner, Miss Weinerz)
Michele Morris (Assistant Waste Reduction Manager and Business Outreach Coordinator, Chittenden Solid Waste District)
National Statistics

- US spends $218 billion producing, transporting, and discarding food that isn’t eaten.
- Reducing food waste by 20% would provide enough food to feed 25 million people.
- A year’s production of food that is wasted uses as much water as the entire annual flow of Europe’s largest river (the Volga).
- A year’s production of food that is wasted uses more than 70 times more oil than what was lost by the Deepwater Horizon disaster.
- If food waste were a country, it would be the 3rd largest producer of greenhouse gases in the world.
Vermont Statistics

- 14.3 million pounds of vegetables and berries lost per year
  - 32% edible produce left unpicked
  - 68% picked produce that is not sold or donated

- In 2015, Vermont Gleaning Collective and Vermont Foodbank Gleaning Program gleaned a combined 617,696 pounds of produce
Food Recovery Hierarchy

1. Source Reduction
2. Food for People
3. Food for Animals
4. Composting & Anaerobic Digestion
5. Energy Recovery
Food Recovery Hierarchy

Field loss

Gleaning & Donation

Composting

Food scraps Fridge waste

By-products

Reuse for other products
Animal feed
Compost
Energy recovery

Discount Donation Animal feed

“Ugly” produce Sell-by dates

Source Reduction

Food for People

Food for Animals

Composting & Anaerobic Digestion

Energy Recovery
Vermont Waste Composition Study 2013

- Paper: 22%
- Plastic: 11%
- Food scraps, organics: 28%
- Metal: 4%
- Glass: 2%
- Other: 22%

Source: Vermont Waste Composition Study DSM Environmental (2013)
Act 148: Universal Recycling Law
Implementation Timeline

- Food scraps out of the trash:
  - 2014 if > 104 tons/yr (~12 carts/week)
  - 2015 if > 52 tons/yr
  - 2016 if > 26 tons/yr
  - 2017 if > 18 tons/yr
  - Haulers must offer curbside food scraps collection.

- 2020 everybody
Universal Recycling Status Report

– As of July 2016:

• Trash disposal decreased 5% statewide from 2014-2015

• Recycling and composting increased by 11,793 tons (2%) from 2014 to 2015

• Food donations grew by nearly 40%, according to the Vermont Foodbank

• More Vermonters have access to recycling collection than ever before
Food Waste Diversion at City Market

- Utilize the food recovery hierarchy
- Value-added:
  - Communication between other Departments and Prepared Foods
- Donate to Chittenden Emergency Food Shelf
- Option to partner with local farms for animal feed
- Composting (diversion from trash):
  - FY14: 140 tons
  - FY15: 238 tons
  - FY16: 236 tons
Food Waste Diversion at the Intervale Center

Gleaning and Food Rescue Program

- Gleans/rescues fresh vegetables from Intervale farms and farms in Chittenden County
- Fair Share Program distributes gleaned vegetables every week during the season at no cost to 150 households and 15 social services agencies
- In 2016, the Fair Share Program distributed 40,000 lb of local produce
Cheese and Wine Traders

What is a Closeout?
We stock closeouts products for many reasons including:
- Overstock items from distributors
- Products with a sell by date that is near or past
- Great deals we negotiate and pass the savings on to you
- A product with imperfect packaging

What is a Sell By Date?
These dates are only a suggestion (provided by the producer) as to when a food item should be used by for maximum freshness and quality.
We sample our closeout items daily and stand by their quality.

We are striving to be Zero Waste! Please help us by composting your sample coffee cups & stirrers
THANK YOU
Miss Weinerz