NATIONAL RESTAURANT ASSOCIATION®

ConSERVE℠

SOLUTIONS FOR SUSTAINABILITY

http://conserve.restaurant.org

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US Composting Council

USCC | NRA Collaboration

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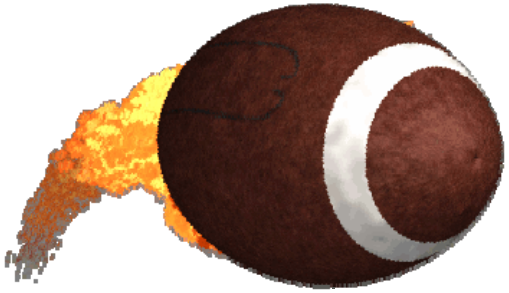

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America's Restaurants

America's Composters

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Sustainable Packaging

- GreenBlue
- Foodservice Packaging Institute
- Elemental Impact
- Coalition for Resource Recovery
- Institute for Local Self-Reliance (ILSR)
- Global Green USA
- Grocery Manufacturers Association
- U.S. Composting Council

GMA | FMI | NRA
Food Waste Coalition

- Unified Grocers
- Food Marketing Institute
- Sara Lee
- General Mills
- Yum! Brands
- Feeding America
- Hannaford
- Grocery Manufacturers Association
- Campbells
- ConAgra Foods
- Kellogg Company
- Darden Restaurants
- Wegmans
- McDonald's USA
- Business for Social Responsibility
- Sodexho
- Grocers Manufacturers Association
- Nestle USA
- Publix
- Kroger Company
- SuperValu
- Walmart
- Waste Management
- Ahold

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About the Initiative

- 3 year Initiative
- Cross-Industry Effort
- 2 Goals
  - Reduce Food Waste to Landfill
  - Increase Food to Food Banks

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Food Waste Leadership Committee
Chair: Bob Branham, General Mills
Co-Chair: Michael Hewett, Publix
GMA Staff Lead: Meghan Stasz
FMI Staff Lead: Jeanne VonZastrow

Assessment	Communication	Emerging Solutions	Policy
Chair: Michael Hewett Publix	Chair: Bob Branham General Mills	Chair: Wayne MacLeod, Ahold USA Co-Chair: Gail Tavill, ConAgra Foods	Chair: Karen Hanner, Feeding America Co-Chair: Meghan Stasz, GMA
Tier 1, 2011	Stakeholders	White Paper	"State of Play" document
	Recruitment	Database	Policy Priorities
Tier 2, 2012	Goal-Setting	Best Practices Guides	Advocacy

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Thank you!

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