

Welcome to Charleston!

FOOD

RECOVERY
S U M M I T

Charleston, SC • November 16-18, 2015

HOSTED BY



Summit Schedule

- Tour/Event
- Plenary Session
- Opening Session
- Breakout Session

MONDAY, NOVEMBER 16

BEGINS	ENDS	EVENT	LOCATION
8 a.m.	3 p.m.	Exhibit Hall Set-Up	Stono
8 a.m.	5 p.m.	Registration	Hayne Street Gallery
9 a.m.	12 p.m.	Charleston County Composting Center Tour	Meet in Lobby
9 a.m.	12 p.m.	Volunteer Opportunity: Lowcountry Food Bank	Meet in Lobby
1:15 p.m.	1:30 p.m.	Welcome from SERDC, S.C. DHEC and EPA	Charlestonian
1:30 p.m.	3 p.m.	Federal Initiatives on Food Efficiency and Recovery	Charlestonian
3 p.m.	3:30 p.m.	Break	Stono
3:30 p.m.	5 p.m.	Industry Initiatives on Food Recovery	Charlestonian
5 p.m.	7 p.m.	Exhibit Hall Reception	Stono

TUESDAY, NOVEMBER 17

BEGINS	ENDS	EVENT	LOCATION
8 a.m.	5 p.m.	Registration	Hayne Street Gallery
7:30 a.m.	8:30 p.m.	Exhibit Hall Breakfast	Stono
8:30 a.m.	9:45 a.m.	Circles, Cycles and Pyramids	Charlestonian
9:45 a.m.	10:15 a.m.	Break in Exhibit Hall	Stono
10:15 a.m.	11:45 a.m.	Campaigns to Create Big Picture Awareness	Ansonborough
10:15 a.m.	11:45 a.m.	Successful Commercial/Institutional Collection Partnerships	Ashley
10:15 a.m.	11:45 a.m.	Regulations and Optimizing Food Recovery	Cooper
11:45 a.m.	1:15 p.m.	Lunch	Charlestonian
1:15 p.m.	2:45 p.m.	Recovering Food from Residential Sources	Ashley
1:15 p.m.	2:45 p.m.	Processing of Commercial and Institutional Food Discards – Generators’ Perspective	Ansonborough
1:15 p.m.	2:45 p.m.	Composting Food Discards	Cooper
2:45 p.m.	3:15 p.m.	Break in the Exhibit Hall	Stono
3:15 p.m.	5 p.m.	Food Rescue and Donation	Harleston
3:15 p.m.	5 p.m.	The Business of Food Recovery	Ansonborough
5 p.m.	6 p.m.	Exhibit Hall Reception	Stono

WEDNESDAY, NOVEMBER 18

BEGINS	ENDS	EVENT	LOCATION
7:30 a.m.	8:30 a.m.	SERDC Membership Breakfast	Harleston
7:30 a.m.	8:30 a.m.	Exhibit Hall Breakfast	Stono
8 a.m.	12 p.m.	Registration	Hayne Street Gallery
8:30 a.m.	10 a.m.	Campaigns to Engage Consumers	Ansonborough
8:30 a.m.	10 a.m.	Local and State Programs – Paving the Way to Increased Food Recovery	Ashley
8:30 a.m.	10 a.m.	Digestion of Food Discards	Cooper
10 a.m.	10:30 a.m.	Break in the Exhibit Hall (NOTE: Exhibitor’s will begin disassembling displays at 10:30 a.m.)	Stono
10:30 a.m.	12 p.m.	Grassroots and Community-Based Initiatives in Food Recovery	Ashley
10:30 a.m.	12 p.m.	The Role of Animal Feeding in Food Recovery	Cooper
10:30 a.m.	12 p.m.	Compost/Digestate End Use	Ansonborough
12 p.m.	12:15 p.m.	Break	
12:15 p.m.	1:30 p.m.	Lunch	Charlestonian
1:30 p.m.	3 p.m.	Mapping Our Way Forward on Food Recovery	Charlestonian

This program was printed on 100 percent post-consumer, recycled-content paper made with biogas energy.

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DHEC CR-011480 10/15



Welcome to the 2015 Food Recovery Summit

Welcome to the 2015 Food Recovery Summit in Charleston, South Carolina. The U.S. Environmental Protection Agency (EPA) is honored to co-host this event with the Southeast Recycling Development Council (SERDC). On behalf of the EPA, SERDC and the states of North and South Carolina, I want to thank the leaders, innovators and experts gathered here in Charleston to discuss the important issue of wasted food.



Stanislaus

Currently in the United States, it is estimated that more than 30 percent of edible food goes to waste. This waste imparts significant environmental, social and economic costs. It is estimated that the American food marketplace wastes 141 trillion calories of food annually, at a cost of more than \$161 billion. This cost is even greater considering that 14.3 percent of U.S. households were food insecure at some time during the year. Environmentally, food waste is the largest stream of materials in our landfills accounting for 21 percent of the American waste stream. This large volume of disposed food is a main contributor to the roughly 18 percent of total U.S. methane emissions that come from landfills.

The scale and impacts of food loss are not just a domestic issue and the federal government is committed to showing leadership to address wasted food. On September 16, U.S. Department of Agriculture Secretary Tom Vilsack and EPA Acting Deputy Administrator Stan Meiburg announced the United States' commitment to meet the United Nations Environment Programme's (UNEP) goal to reduce food loss and waste by 50 percent by the year 2030.

The 2015 Food Recovery Summit and subsequent food recovery conferences will serve this goal by convening key stakeholders and representatives that influence, contribute or control critical components of the food life cycle. Together, we will work to develop a strategic vision and plan to accomplish our joint mission to accelerate food recovery, find solutions to better utilize our food resources and ensure we are feeding communities and not landfills.

Mathy Stanislaus

Assistant Administrator

Office of Solid Waste and Emergency Response
U.S. Environmental Protection Agency



S.C. DHEC Welcomes You

On behalf of the South Carolina Department of Health and Environmental Control, welcome to our state, the City of Charleston and the 2015 Food Recovery Summit. It is our privilege and pleasure to be one of the sponsors of this important event along with the U.S. Environmental Protection Agency, Southeast Recycling Development Council and the North Carolina Department of Environmental Quality.



Heigel

The numbers that we are all familiar with tell an unfortunate story about how much food is wasted in the United States and the overall social, economic and environmental impacts of that waste. Clearly, it is time to address this issue and turn food recovery into a national success story.

The work has already begun. I want to thank the EPA and the U.S. Department of Agriculture for leading by example by making this issue a priority with their food waste recovery programs and by setting a national goal of reducing food waste by 50 percent by 2030 – a commitment that meets the United Nations Environment Programme’s worldwide goal.

South Carolina is committed to doing its part to help achieve that goal. We have various programs in place to encourage and assist all stakeholders in preventing food waste as well as increasing food recovery and donations. We also plan to build on these programs. In short, wasting food is unacceptable.

The 2015 Food Recovery Summit will provide an opportunity for each of us to see where we are as a nation. I am excited to see where we can go together.

Catherine E. Heigel

Director

S.C. Department of Health and Environmental Control



A Message from SERDC

Welcome! The Southeast Recycling Development Council is proud to partner with EPA to produce the Food Recovery Summit and appreciate your participation. The FRS brings together operators, policy makers and industry and government leaders to discuss current practices, opportunities and obstacles. Developing definitive action steps to move our country forward to meet the recently adopted goal to reduce food loss by 50 percent in the next 15 years is a primary outcome of the Food Recovery Summit.



Sagar

Recognizing the benefits of this United States and United Nations Environment Programme goal are enormous. Dramatic decreases in carbon emissions will be achieved; jobs will be created; landfill space will be saved; less energy will be consumed; the nation’s topsoil will be replenished; and renewable energy will be generated. Most importantly, ensuring relief to the 805 million people globally that are dealing with hunger daily. We have no higher calling.

The line-up of speakers and panelists is remarkable. I encourage you to participate in the dialogue. On Wednesday we will start the course of a new way for material management that serves the environment, the economy and everyone that dwells therein – a true sustainability model.

My thanks go to our primary partners who provided so much support to bring this together – North Carolina Department of Environmental Quality, South Carolina Department of Health and Environmental Control and BioCycle magazine. SERDC and EPA could not have done this without you.

Let’s all get involved and make a difference.

Will Sagar

Executive Director

Southeast Recycling Development Council



Tour/Event & Session Descriptions

Monday, November 16

TOURS

■ **Charleston County Compost Facility,**
9 a.m. to 11:30 a.m., Bees Ferry Landfill,
Cost \$30

Charleston County's composting facility was recognized as the 2014 Composting Program of the Year by the U.S. Composting Council. The Bees Ferry Compost Facility is the largest compost producer in South Carolina and one of the largest on the East Coast. The 28-acre facility which employs nearly 30 people, is also the only facility in the state permitted to process food waste from commercial and institutional businesses. The compost produced at the facility has been approved by Clemson University for certified organic operations – the only producer in South Carolina to have this certification. Experience the Bees Ferry Compost Facility up close in a one-hour tour led by on-site experts. Participants

will have the opportunity to walk around the facility, see all aspects of the composting process and ask questions. **NOTE:** Close-toed shoes are required. Please dress appropriately for the weather.

■ **Lowcountry Food Bank Volunteer Opportunity,**
9 a.m. to 11:30 a.m.,
2864 Azalea Drive, North Charleston

Don't just learn about food recovery – help do it! Make a difference in the Charleston community with the Lowcountry Food Bank. Participants will take a tour of the food bank and help sort and pack donated food for distribution in the Charleston community. Please wear close-toed shoes and comfortable clothing. The Lowcountry Food Bank collects otherwise wasted food products from manufacturers, food distributors, government, supermarkets, wholesalers and farmers and distributes inspected goods to a grassroots network of member agencies that provide hunger-relief services in 10 South Carolina coastal counties.



Pictured at the top is a collection truck unloading its material to a windrow at the Charleston County Compost Facility. The packaged product is pictured above. Charleston County sells its compost for \$10 per ton or \$2 per bag (1.5 cubic feet).

Discover Charleston ...

Charleston is a veritable living museum as well as a bustling epicenter of culture, invigorating outdoor activity and scrumptious dining that welcomes close to 4 million visitors annually. Called the Holy City, a nod to the many church steeples that dominate the city skyline, Charleston is a preservationist's muse with three centuries of well-preserved history on display at every turn. Charleston, South Carolina is one of the country's most beloved cities. Come, discover Charleston.

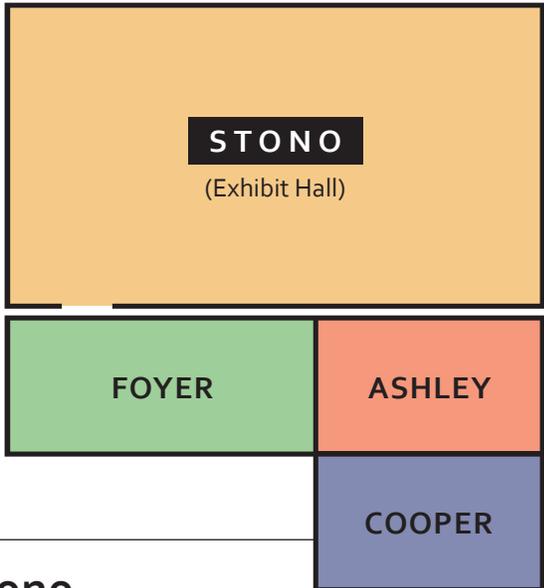


Monday, November 16 (continued)

OPENING REMARKS

- Welcome from SERDC, S.C. DHEC and EPA, 1:15 p.m., Charlestonian**
 Speakers will welcome participants, give their take on this important issue and provide an overview of the Summit's two-day program.

SPEAKERS	
Elizabeth Dieck , Director of Environmental Affairs, S.C. Department of Health and Environmental Control (S.C. DHEC)	Will Sagar , Executive Director, Southeast Recycling Development Council (SERDC)
Heather McTeer Toney , Regional Administrator, U.S. Environmental Protection Agency (EPA)	



Stono Conference Center

The Exhibit Hall is located here and some Breakout Sessions will be held in this area.

Charlestonian Ballroom

Please note that the three sections of this ballroom will be combined for larger sessions. When used separately for smaller sessions, they will be referred to by the names provided on this map.

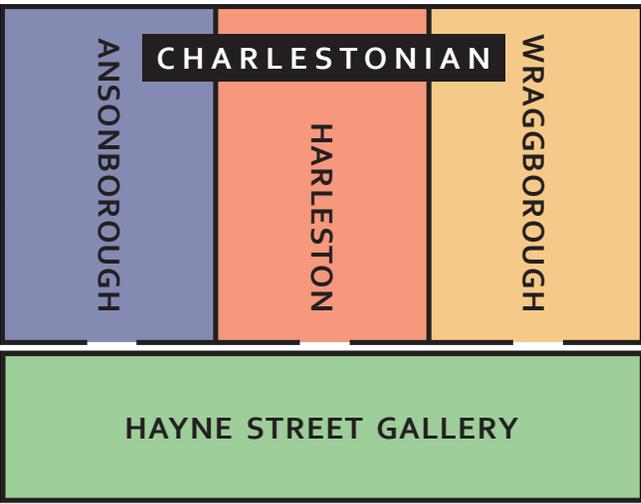
PLENARY SESSIONS

- Federal Initiatives on Food Efficiency and Recovery, 1:30 p.m., Charlestonian**
 Federal government representatives will discuss initiatives related to food loss and waste efforts. Join Summit participants with a Federal Call to Action on reducing wasted food.

MODERATOR	SPEAKERS
Heather McTeer Toney , Regional Administrator, EPA	Gina McCarthy (invited), Administrator, EPA Tom Vilsack (invited), Secretary, U.S. Department of Agriculture (USDA)

- Industry Initiatives on Food Recovery, 3:30 p.m., Charlestonian**
 Leadership in food recovery is coming from a powerful coalition of stakeholders including food manufacturers, retailers and restaurants. This session will feature an overview of industry initiatives under the Food Waste Reduction Alliance followed by a panel discussion on how to advance food recovery.

MODERATOR	PANELISTS
Scott Mouw , State Recycling Director, N.C. Department of Environmental Quality (N.C. DEQ)	Christy Cook , Senior Manager, Sustainability Field Support, Sodexo Michael Hewett , Director of Environmental and Sustainability Programs, Publix Ian Olson , Director, Sustainability Strategy and Restaurants, McDonald's Gail Tavill , Vice President, Packaging and Sustainable Productivity, Conagra Foods and Chair, Food Waste Reduction Alliance



Tuesday, November 17

PLENARY SESSION

■ Circles, Cycles and Pyramids , 8:30 a.m., Charlestonian

The practice of source reduction, food rescue and donation, and recycling of non-edible food has evolved in the 15 years since the traditional food waste management hierarchy (the inverted pyramid) was created. How can the experience and knowledge gained to reduce wasted food throughout the food supply chain – from production to consumption to resource management – inform the way we present the fundamental message of food recovery and

recycling? What would happen, for example, if we used the “circular economy” model? Or a food system life cycle approach where there is no “waste” to dispose? Panelists provide a variety of perspectives.

MODERATOR	SPEAKERS
Nora Goldstein, Editor, BioCycle	Nina Goodrich, Director, GreenBlue’s Sustainable Packaging Coalition
	Susan Robinson, Federal Public Affairs Director, Waste Management, Inc.
	Kathleen Salyer, Deputy Director, Office of Resource Conservation and Recovery, EPA
	Andrew Shakman, President, CEO, LeanPath, Inc.

BREAKOUT SESSIONS

■ Campaigns to Create Big Picture Awareness, 10:15 a.m., Ansonborough

Food waste and recovery is becoming a prominent issue, driven in part by organizations and individuals who have been working hard to create awareness. This session will feature some of the most important efforts to raise the public profile of food efficiency and to rally us to action.

MODERATOR	SPEAKERS
Richard Chesley, S.C. DHEC	Cheryl Coleman, EPA
	Barbara Ekwall, Food and Agriculture Organization of the United Nations
	Dana Gunders, Natural Resources Defense Council (NRDC)

■ Successful Commercial/Institutional Collection Partnerships , 10:15 a.m., Ashley

This session will focus on building successful partnerships to establish collection from commercial and institutional food waste generators. Learn what drives generators to divert food, how collection is set up, how contracts work and what other pieces fell in place to make these diversion programs a success.

MODERATOR	SPEAKERS
Peter Klaich, Rubicon Global	Simon Andrews, Francis Marion Hotel
	Gary Bilbro, SMART Recycling
	Maggie Dangerfield, Charleston County School District
	Jen Jones, College of Charleston
	Wayne Koeckeritz, Food Waste Disposal

■ Regulations and Optimizing Food Recovery, 10:15 a.m., Cooper

Safe and effective food recovery requires permitting and regulatory oversight. Appropriate regulations are crucial to the development of infrastructure and programs to divert food discards from disposal. This session will cover how different regulatory approaches can positively affect food recovery efforts.

MODERATOR	SPEAKERS
Ron Vance, EPA	Nicole Civita, University of Arkansas School of Law
	John Fischer, Massachusetts Department of Environmental Protection
	Emily Broad Leib, Harvard University Food Law and Policy Clinic
	Jana White, S.C. DHEC

■ Recovering Food From Residential Sources, 1:15 p.m., Ashley

Households generate as much as 300 to 400 pounds of leftover food per year. How can this material be collected and put back to beneficial use? This session will present an overview of community residential food recovery programs and what makes them successful.

MODERATOR	SPEAKERS
Nora Goldstein, BioCycle	Carla Bitz, City of Calgary, Alberta, Canada
	Gemma Evans, Howard County, MD
	Rick Lombardo, Natur-Tec
	Justin Senkbeil, Compost Now

Tuesday, November 17 (continued)

BREAKOUT SESSIONS (continued)

■ Processing of Commercial and Institutional Food Discards – Generators’ Perspective, 1:15 p.m., Ansonborough

Once discarded food is collected, it must be managed through on-site or off-site processing. Speakers in this session will discuss various methods of managing separated food discards in commercial and institutional settings, sharing experiences with different approaches and tips on what factors to consider in choosing the best options.

MODERATOR	SPEAKERS
Jana White, S.C. DHEC	Kim Brunson, Publix
	Cheri Chastain, Sierra Nevada
	Christy Cook, Sodexo
	Jona Gallagher, Enviropure

■ Composting Food Discards, 1:15 p.m., Cooper

Composting is a key food recovery technology, but it must be done properly and with a valuable end-product in mind. This session will explore the details of successful food composting including the importance of clean feedstocks, how to optimally conduct the composting process, and how to ensure the production of high quality compost.

MODERATOR	SPEAKERS
Patrick Brownson, S.C. DHEC	Craig Coker, Coker Composting
	Ned Foley, American BioSoils & Compost
	Jim Lanier, Earth Farms
	Jen Maxwell, Appalachian State University



■ Food Rescue and Donation, 3:15 p.m., Harleston

Discussion of major barriers in food rescue and donation. A variety of perspectives will be represented including businesses, food donation organizations and academia. Challenges and options of food donation will be addressed and solutions outlined. Contribute to session direction and conversation topics by completing the on-line survey in advance of the Summit.

MODERATOR	SPEAKERS
Chris Beling, EPA	Jill Staton Bullard, Interfaith Food Shuttle
	Nicole Civita, University of Arkansas School of Law
	Karen Hanner, Feeding America
	Emily Broad Leib, Harvard University Food Law and Policy Clinic
	Kate MacKenzie, City Harvest
	John Masters, One80 Place
Kimberly Reynolds, Publix	

■ The Business of Food Recovery, 3:15 p.m., Ansonborough

For large-scale food recovery to be feasible, the business of preventing, collecting and processing food discards needs to work. This session will address everything from basic economics to financing and sound business planning in building a long-term and sustainable (and profitable) food recovery infrastructure.

MODERATOR	SPEAKERS
Jay Bassett, EPA	Fred Atiemo, Self Help Credit Union
	Alan Johnson, Quasar Energy Group
	Noel Lyons, McGill Environmental
	Joseph McMillin, Atlas Organics
	Andrew Shakman, LeanPath
	Sarah Vared, Mission Point Capital Partners

Wednesday, November 18

BREAKOUT SESSIONS

■ Campaigns to Engage Consumers, 8:30 a.m., Ansonborough

As they become aware of food waste and recovery issues, average citizens can play a huge role in achieving solutions. Speakers in this session will share examples of successful efforts to engage citizens and to help them participate in solutions in their role as consumers.

MODERATOR	SPEAKERS
John Laughead, Delhaize America	Laura Fuller, United Nations Environment Programme/Regional Office for North America
	Regan Hill, Ad Council
	Chris Beling, EPA
	Ali Schklair, National Consumers League
	Jimmy Nguyen, USDA

■ Local and State Programs – Paving the Way to Increased Food Recovery, 8:30 a.m., Ashley

This session will feature a panel discussion focusing on how state and local governments create a favorable environment for successful food recovery. State and local leaders will discuss how they use grants, technical assistance, networking and mandates to develop infrastructure and robust diversion programs.

MODERATOR	SPEAKERS
Leanne Spaulding, U.S. Composting Council	Chantal Fryer, S.C. Department of Commerce
	Eric Gerring, Orange County, NC
	Ian Jurgensen, Orlando, FL
	Jorge Montezuma, N.C. DEQ
	Christina Moskos, Charleston County, SC

■ Digestion of Food Discards, 8:30 a.m., Cooper

Anaerobic digestion is attracting more attention as an effective means of capturing the energy value of recovered food. How does AD work and where does it fit in the hierarchy of food recovery techniques? This session will share examples and details of successful use of AD in addressing food discards.

MODERATOR	SPEAKERS
Craig Coker, Coker Composting	Ryan Begin, Feeds Resource Recovery
	Lauren Fillmore, WERF
	Scott MacDonald, Prince William County, VA
	Melissa Pennington, EPA
	Douglas Ross, Freestate Farms

■ Grassroots and Community-Based Initiatives in Food Recovery, 10:30 a.m., Ashley

Progress in food recovery and reducing food waste will come through the commitment and actions of a huge range of generators and other entities. This session will share the stories of organizations that are creating and rallying people to effective food recovery and waste reduction initiatives.

MODERATOR	SPEAKERS
Scott Mouw, N.C. DEQ	Nina Goodrich, GreenBlue's Sustainable Packaging Coalition
	RaGina Saunders, Destiny Community Cafe
	Regina Northouse, Food Recovery Network
	Brenda Platt, Institute for Local Self-Reliance

■ The Role of Animal Feeding in Food Recovery, 10:30 a.m., Cooper

Feeding animals represents a cost-effective option for many food waste generators. How do the logistics of animal feeding work and where does it fit in the overall efforts of food recovery? This session will feature an inside look at the role of animal feeding as a key strategy in the diversion of food from disposal.

MODERATOR	SPEAKERS
Kim Brunson, Publix	Thom Harrison, Valley Proteins
	Matt Hedrick, Organix
	John Laughead, Delhaize America
	Dr. Boyd Parr, S.C. State Veterinarian/U.S. Animal Health Association
	Kevin Yon, Yon Family Farms, Ridge Springs, SC



Wednesday, November 18 (continued)

BREAKOUT SESSIONS

■ Compost/Digestate End Use, 10:30 a.m., Ansonborough

Once a food-based compost has been produced, are there good markets for it? Digestion processes also result in a by-product that needs a viable use as well. This session will explore effective development of value-added markets for compost and digestate, which helps then improve the overall economics of food recovery.

MODERATOR	SPEAKER
Jorge Montezuma, N.C. DEQ	Alan Johnson, Quasar Energy Group
	Noel Lyons, McGill Environmental
	Al Rattie, U.S. Composting Council
	Dave Thornton, Clemson University

PLENARY SESSION

■ Mapping Our Way Forward on Food Recovery, 1:30 p.m., Charlestonian

This session will present a summary and the main takeaways from the Summit's sessions. Panelists will identify and address the key next steps in food recovery and how we can work to accelerate progress.

MODERATOR	SPEAKERS
EPA Facilitator	Paulette Dunn, Executive Director, Loaves & Fishes
	Dana Gunders, Staff Scientist, Food & Agriculture Program, NRDC
	Karen Hanner, Managing Director of Manufacturing Partnerships, Feeding America
	Wayne Koekeritz, President, Food Waste Disposal
	John Laughead, Sustainability Program Manager, Delhaize America
	Scott Mouw, State Recycling Director, N.C. DEQ
	Mathy Stanislaus, Assistant Administrator, EPA's Office of Solid Waste and Emergency Response



Charleston County Environmental Management has been named the 2014 Composter of the Year by the U.S. Composting Council. This award is presented to a commercial-scale composting facility that has displayed excellence in compost production, marketing and distribution. Charleston County's Bees Ferry Compost Facility produces premium compost processed from local yard debris and commercial food waste. Residents and commercial end users may purchase high-quality compost that is generated, produced and sold locally.

recycle.charlestoncounty.org • (843) 720-7111



Summit Sponsors

FEED Resource Recovery

Founded in Boston in 2007, FEED Resource Recovery has designed and implemented a ground-breaking zero waste solution for the food industry. FEED Resource Recovery's innovative and proprietary approach leverages customers' existing transportation and distribution systems to generate clean, sustainable power for on-site operations, reduce emissions and save millions of dollars on waste removal costs. Visit www.feedresource.com.

Food Lion (Delhaize America)

Delhaize America has committed their company to building sustainability into private brand products, reducing waste, promoting healthier living and employing a diverse group of associates that reflect their values and communities. Delhaize America is a food retailer that has its headquarters in Belgium and operates in seven countries and on three continents. The principal activity of Delhaize America is the operation of food supermarkets, most widely known as Food Lion.

Food Waste Disposal (fwd)

Food Waste Disposal, LLC is the leading company in the Lowcountry dedicated to sales of compostable products

as well as recycling food scraps and organic waste by composting them at Charleston's award-winning commercial food composting facility. Once you've had a look at the economic, environmental and community benefits of composting, contact us at **(843) 991-2791** with any questions or thoughts and let us help start your own food recycling program. Visit www.wastefwd.com.

McGill Compost

McGill Compost's expertise in designing, building and operating industrial-scale composting facilities is helping businesses manage their biodegradable waste and turn it into a valuable resource that's better for the environment and the bottom line. McGill is celebrating 25 years in business next year. It has facilities in Ireland, North Carolina, Virginia and Florida. To learn more, please visit www.mcgillcompost.com.

Natur-Tec®

Natur-Tec® manufactures Natur-Bag® compostable liners and Natur-Ware® bio-based and compostable cutlery. Natur-Bag liners are used for the collection of food scraps and other organic waste for home, community and industry composting. Natur-Ware® cutlery is made from



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Organix Recycling

Organix Recycling is the largest collector of supermarket food recyclables in the United States servicing more than 34 states and Puerto Rico. Established in 2009, Organix Recycling has been able to expand exponentially due our core values and turnkey solutions we offer to our customers. Our core values are listed below.

- **Financial Value** – Recycling costs are often less than the cost to send food waste to landfills. In addition, using Organix receptacles for unused food products improves the general cleanliness of the exterior your building and minimizes compactor issues and costly repairs due to overfills.
- **Environmental Value** – Food recycling reduces your carbon footprint and is an efficient sustainability solution.
- **Social Value** – Participation supports your corporate and social responsibility initiatives and demonstrates a commitment to protecting our communities and environment. Implementing a food recycling program will help you stay on a path towards zero waste.

Please visit us online at www.organixrecycling.com and you will be on your way to being an environmentally responsible company while increasing your bottom line!

Rubicon Global

Rubicon Global is North America's leading provider of sustainable waste and recycling solutions and technology. They provide comprehensive waste stream solutions utilizing state of the

art technology that allow companies to reduce operating expenses, implement recycling programs and save money through waste and recycling initiatives. Rubicon Global services sites in all 50 states, Canada and Puerto Rico. Visit <http://rubiconglobal.com> for more details.

SMART Recycling

SMART Recycling partners with local stores, restaurants and schools to help educate and train in our composting program. We started in Charleston, SC and are working to reach everywhere in the country, and hopefully, the world. Landfills are becoming a big issue. With our carts and training we hope to prevent as much organic material from winding up in landfills as possible. To learn more , please visit www.smartrecycling.com.

Waste Management

Waste Management, Inc., based in Houston, TX, is the leading provider of comprehensive environmental solutions in North America. Through its subsidiaries, the company provides collection, transfer, recycling, organics management, resource recovery and disposal services. It is one of the largest residential recyclers and also a leading developer, operator and owner of landfill gas-to-energy facilities in the United States. The company serves residential, commercial, industrial and municipal customers throughout North America. Visit www.wm.com for more details.



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EMAIL info@recyclecartons.com
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Carton Council



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DavidJ@SMARTrecyclingUS.com





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Sonoco Recycling collects more than 3.5 million tons of paper, plastic, metal and other materials annually. A unit of Sonoco, a multi-billion dollar global provider of consumer packaging, industrial products, and supply chain services, our recycling roots date back to the 1920s.

Today, we help more than 15,000 retailers, manufacturers and communities save money and resources.

Whether you're trying to divert more waste from landfills, shrink your environmental footprint or create new revenue streams, **we can help.**

sonocorecycling.com

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Compost it. Don't waste it.



About 30 percent of what South Carolinians throw away is yard debris and food waste. Composting keeps this material out of landfills and turns it into a valuable product you can use. Composting is a simple way to waste less, save money and help protect the environment. Plus, it's easy.

Visit www.scdhec.gov/compost or call 1-800-768-7348 to learn more. **Get started today!**

This message is provided by the S.C. Department of Health and Environmental Control's Office of Solid Waste Reduction and Recycling.



Summit Exhibitors

Advanced Composting Technologies (ACT)

Contact **Chandler Cummins**
Telephone **(828) 665-8600**
Email..... **arendon@advancedcomposting.com**
Web **http://advancedcomposting.com**

ACT has been building state-of-the-art, yet simple-to-use composting systems for more than 10 years, with more than 100 systems installed in North Carolina alone. Most of our systems are for animal mortality composting of poultry (chickens and turkeys), swine, bovine (dairy cows in Virginia) and even road kill for the Department of Transportation. In addition to our optimum facilities for animal mortality, we have successfully built systems for industrial food waste and animal manure. Our turn-key process design is comprehensive throughout the construction. The technology is innovative, the science is conclusive and we provide operational guidelines for a successful installation of a compost facility for your needs.

BE New Organic World

Contact **Brian Rosa**
Telephone **(810) 252-8303**
Email..... **brianbenow@gmail.com**
Web **http://beneworganicworld.com**

BE New Organic World (BE N.O.W.) delivers sensible, sustainable organic waste solutions. Commercial, institutional and residential communities rely on the professional consulting and design provided by BE N.O.W. Partnering with Vertal USA, we proudly promote the state-of-the-art CityPod In-Vessel System for on-site compost solutions. We enthusiastically collaborate on projects with Sustainable Resources Group (SRG) in "making sustainability a profitable reality" – whether in an urban or agricultural setting. Discover how BE N.O.W. may be of service to you. Our "green" solutions may be just the right fit for a better bottom line.

BioBag

Contact **Mark Williams**
Telephone **(727) 789-1646**
Email..... **mark@biobagusa.com**
Web **http://biobag.com**

BioBag is the world's largest brand of certified compostable bags and films. Our bags assist communities, residents and businesses with the collection of food and lawn waste for composting. We have worked with numerous haulers, composters and government agencies to start, promote and maintain composting programs – including providing custom bags and free bins for new pilots. BioBag strongly supports the use of GMO-free certified crops. BioBag products meet ASTM-D6400 specifications. BioBag products include: bags from 2-to-

96-plus gallons for the collection of organic waste for composting; films for packaging and agriculture; and customized products for retail and commercial businesses.

Brown Industrial

Contact **Philip Pishock**
Telephone **(937) 693-3838**
Email..... **phil@brownindustrial.com**
Web **http://brownindustrial.com**

Brown Industrial has been manufacturing for the recycling industry for more than 65 years and is a leader in organic waste collection systems. Bodies, trailers and roll offs are available in aluminum, steel and stainless steel. Popular options include automatic wash systems, power washers, weight systems and cameras as well as the ability to adapt to any size container.

Coca-Cola

Contact **Nicole Smith**
Telephone **(404) 694-4862**
Email..... **nicole.smith@coca-cola.com**
Web **http://us.coca-cola.com**

Coca-Cola is dedicated to increasing recycling as part of our commitment to making a positive, lasting difference in the communities we serve. Through redesigning the way we work and live, we consider sustainability as part of everything we do. As we act with an eye toward future generations, we will focus on driving business growth and creating a more sustainable world. The Coca-Cola Company is the world's largest beverage company, refreshing consumers with more than 500 sparkling and still brands.

Earth Farms Organics

Contact **Jim Lanier**
Telephone **(704) 922-1775**
Email..... **jim@earthfarms.com**
Web **www.earthfarms.com**

Earth Farms is a food waste recycling and compost facility serving the greater Charlotte Area. Healthy organic soil amendment is produced from a waste product and marketed to our agriculture and landscape industry to provide a healthier solution for our plant's needs.

EcoProducts Inc.

Contact **Ken Fraser**
Telephone **(239) 470-2557**
Email..... **kfraser@ecoproducts.com**
Web **www.enviropuresystems.com**

Contact **Sarah Martinez**
Telephone **(720) 542-6355**
Email..... **smartinez@ecoproducts.com**
Web **www.enviropuresystems.com**

Food Lion (Delhaize America)

Contact **John Laughead**
Telephone **(704) 310-2406**
Email **john.Laughead@delhaize.com**
Web **www.foodlion.com**

Delhaize America has committed their company to building sustainability into private brand products, reducing waste, promoting healthier living and employing a diverse group of associates that reflect their values and communities. Delhaize America is a food retailer that has its headquarters in Belgium and operates in seven countries and on three continents. The principal activity of Delhaize America is the operation of food supermarkets, most widely known as Food Lion.

NATH Sustainable Solutions

Contact **Gerardo Soto**
Telephone **(212) 729-0757**
Email **gsoto@natradinghouse.com**
Web **www.natradinghouse.com**

NATH Sustainable Solutions provides consulting services implementing cutting edge sustainable solutions to divert organic from landfill to universities, colleges, schools, hotels, nursing homes, corporate cafeterias, hospitals, supermarkets and prisons, among other organizations. Our main focus is to help our clients understand the facts, the consequences and the solutions to treat food and oil waste on site. We advise our clients on implementing solutions that will help reach their environmental and corporate social responsibility targets, reduce carbon dioxide emissions and provide environmental stewardship with clients, suppliers and communities served.

Natur-Bag® & Natur-Tec®

Natur-Bag® Contact **Miran Saric**
Telephone **(763) 225-6652**
Email **msaric@ntic.com**
Web **www.naturbag.com**

Natur-Tec® Contact **Rick Lombardo**
Telephone **(763) 225-6639**
Email **tlam@ntic.com**
Web **www.naturtec.com**

Natur-Tec® manufactures Natur-Bag® compostable liners and Natur-Ware® bio-based and compostable cutlery. Natur-Bag liners are used for the collection of food scraps and other organic waste for home, community and industry composting. Natur-Ware cutlery is made from annually renewable resources, using 96 percent less carbon than cutlery from traditional plastics enabling you to reduce your carbon footprint. Both Natur-Bag® and Natur-Ware are certified compostable by the BPI and will

integrate seamlessly in zero-ware and organic diversion programs.

Rehrig Pacific Company

Contact **Eric Voss**
Telephone **(770) 312-6675**
Email **evoss@rehrigpacific.com**
Web **www.rehrigpacific.com**

For 100 years, Rehrig Pacific Company has believed it is vital to provide customers with products that give them a real advantage. Their goal is always to deliver sustainable products and services that creatively increase handling efficiencies and provide an excellent return on investment for their customers. The conversion of ideas to concepts and concepts to solutions has been their core strength from the beginning. Rehrig Pacific Company has become a leader in recycle bins, roll-out carts and rotation-molded commercial containers across North America and offers a growing number of container asset management and service tracking programs – including RFID tracking.

S.C. DHEC's Office of Solid Waste Reduction & Recycling

Contact **Kent Coleman**
Telephone **(803) 898-1358**
Email **colemakm@dhec.sc.gov**
Web **www.scdhec.gov/recycle**

S.C. DHEC's Office of Solid Waste Reduction and Recycling (Office) was created by the S.C. Solid Waste Policy and Management Act of 1991 (Act). The Office, in accordance with the Act, offers technical assistance, outreach/ education and grant programs to local governments, schools and colleges/universities. Key programs of the Office include: the S.C. Smart Business Recycling Program; the Green Hospitality Program; Action for a Cleaner Tomorrow (environmental curriculum); the Recycle Guys Campaign; and RecycleMoreSC. The Office also publishes the "S.C. Solid Waste Management Annual Report." Visit www.scdhec.gov/recycle to learn more.

SMART Recycling

Contact **Gary Bilbro**
Telephone **(843) 834-7681**
Email **garyb@smartrecyclingus.com**
Web **www.smartrecyclingus.com**

SMART Recycling is working with local stores, restaurants and schools to help educate and train in our composting program. We started in Charleston, SC and are working to reach everywhere in the country, and hopefully, the world. Landfills are becoming a big issue. With our carts and training we hope to prevent as much organic material from winding up in landfills as possible.



A healthy and sustainable community is at the heart of all we do.



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www.foodlion.com/sustainability

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