



SUSTAINABLE — A M E R I C A —

FOR IMMEDIATE RELEASE

CONTACT: Katrina Kazda
TEL: (203) 803-1250
EMAIL: Katrina.kazda@sustainableamerica.org

HARVARD WASTED FOOD CONFERENCE “EATS WHAT IT PREACHES”



CAMBRIDGE, Mass., June 30, 2016 — On June 28 - 29, nearly 350 entrepreneurs, practitioners, policymakers, and activists from across the country gathered at Harvard Law School for the [*Reduce and Recover: Save Food for People Conference*](#) to further dialogue on reaching a national food waste reduction goal of 50% by 2030 as set by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Agriculture.

Convened by the [Harvard Food Law and Policy Clinic](#), [U.S. Environmental Protection Agency \(EPA\)](#), [Massachusetts Department of Environmental Protection](#), and [RecyclingWorks Massachusetts](#), the conference focused on the top two tiers of [EPA's Food Recovery Hierarchy](#): “source reduction” and “feed hungry people.” Speakers highlighted innovative solutions

from New England and across the nation to reduce wasted food and recover edible food for people.

Deliciously Repurposed

True to its name, the *Reduce and Recover: Save Food for People* conference took the conversation to a new level by “eating what we preach,” as Emily Broad Lieb, director of the Harvard Food Law and Policy Clinic, put it. With help from nonprofit organization [Sustainable America](#), almost all of the meals served at the conference — nearly 1,000 meals — was prepared from rescued food.



SUSTAINABLE — A M E R I C A —

Harvard Law School catering vendor [Restaurant Associates](#) helped craft a beautiful menu for the conference. A Tossed Caesar Salad was made using lettuce from Sid Wainer & Sons Imperfectly Delicious Produce program and day-old-bread croutons. A Chef's Soup of the Day was made from vegetable trim. Boston-based [Spoiler Alert](#), a new tech platform that helps businesses manage surplus food and reduce food waste, helped to source excess food for breakfast from local companies [Boston Organics](#), [Daily Table](#), and [Iggy's Bread of the World](#).

The food was well received by conference attendees. Attendees were thrilled about the quality, variety and flavor of the food and were happy to be walking the walk as they talked the talk on wasted food.



Food Waste in America

In the United States, nearly 40% of all food grown and produced is never eaten, the vast majority of it ending up in landfills where it produces 16% of U.S methane emissions, a powerful greenhouse gas. At the same time, nearly 48 million Americans, including one in five children, face food insecurity.

If just 15% of the food wasted in this country was diverted to feed the hungry we could feed 25 million people, more than half of the country's food insecure. Events like this show that it can be done, and that the right people are working together to see that it does.

About Sustainable America

Sustainable America, an environmental non-profit based in Stamford, Conn., works to improve the sustainability of the U.S. food and transportation fuel systems through awareness, engagement, and investment programs that emphasize personal involvement and behavioral change. Learn more at www.sustainableamerica.org.