

LYONS[®]

Going Green in Foodservice

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Sustainability is a hot topic right now and foodservice organizations are jumping at the opportunity to become more environmentally friendly in many ways and for a variety of reasons.



Going Green

- According to the American Hospital Association, there are 951,045 staffed hospital beds in the country, totaling about 6 million tons of garbage annually.
- Hospitals and healthcare facilities understand their impact on the environment and use sustainable practices not only to save the planet but also to improve healthcare, lower operating costs, and adhere to patients' needs and wants.



Purpose of this Presentation

Sustainability and going green are everywhere you look today. The foodservice industry is a leading force in the effort to go green. When becoming a more sustainable organization, there are several different avenues and factors that come into play. By narrowing down the main topics, foodservice organizations can make better decisions on how to become more sustainable.



Learning Objectives



Name 3 trends in sustainability



Identify 4 ways foodservice establishments can become more sustainable



Name 3 ways going green can save money

Definitions

- **Sustainable** – of, relating to, or being a method of harvesting or using a resource so that the resource is not depleted or permanently damaged.
- **Waste Management** – the collection, transport, processing, recycling or disposal, and monitoring of waste materials.
- **Energy Star** – an international standard for energy efficient consumer products originated in the United States of America.

5 Rs of Sustainability

Reduce

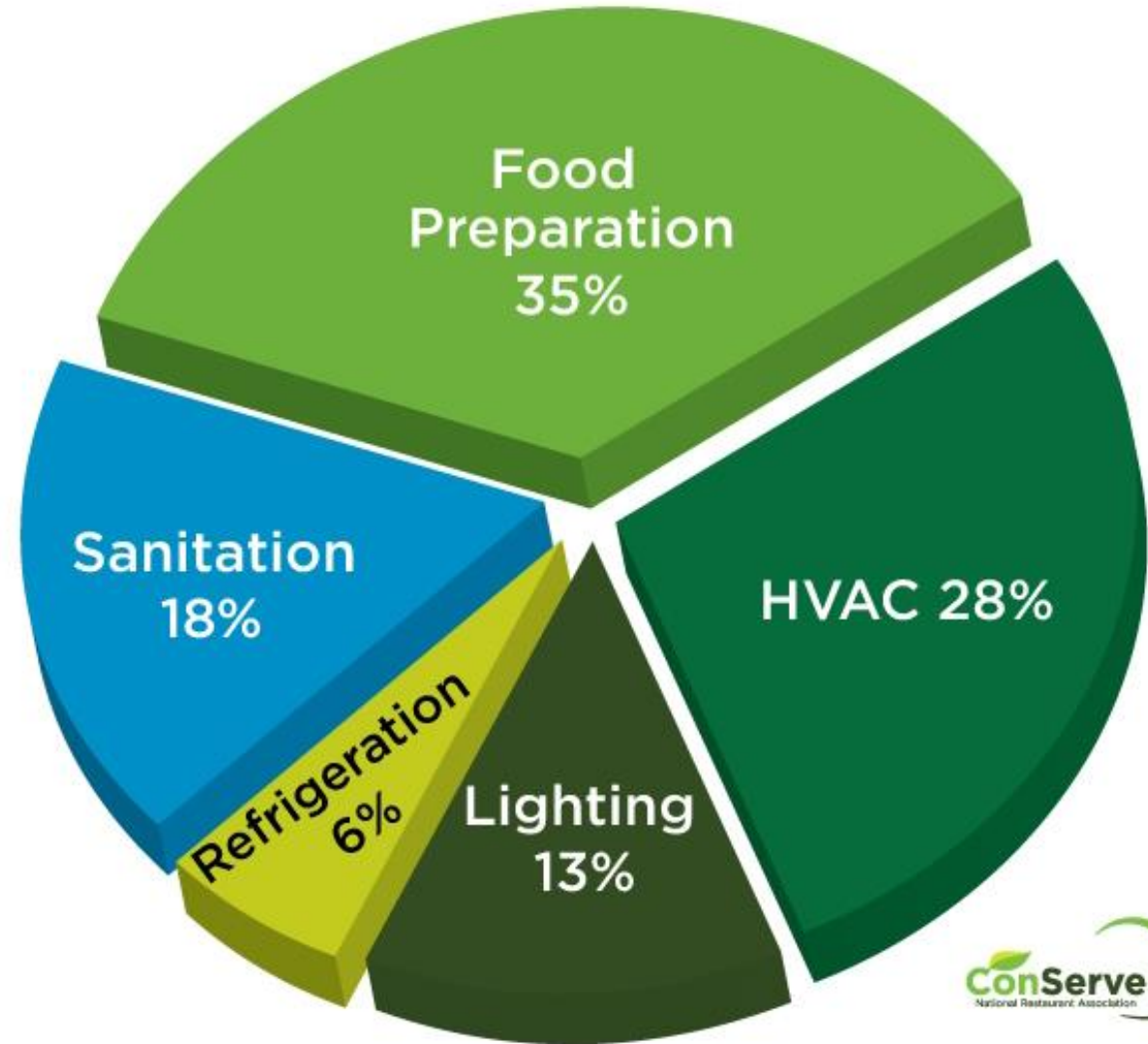
Remanufacture

Reuse

Recycle

Refuse

Energy Consumption in Foodservice



British Thermal Units (BTU)

Reasons to “Go Green”

- Positive impact on environment
- Cost savings
- Keep consumers happy
- Reputation



How can foodservice establishments become more sustainable?



1

BUILDINGS AND
EQUIPMENT



2

WASTE
MANAGEMENT



3

NON-FOOD
PROCUREMENT



4

FOOD

Buildings and Equipment

- Energy Star Appliances
- Construction with Recycled Materials
- Proper Maintenance of Equipment
- Renewable Energy Sources
- Proper Insulation



Waste Management

- Properly forecasting
- Recycling
- Composting
- Dining Experience

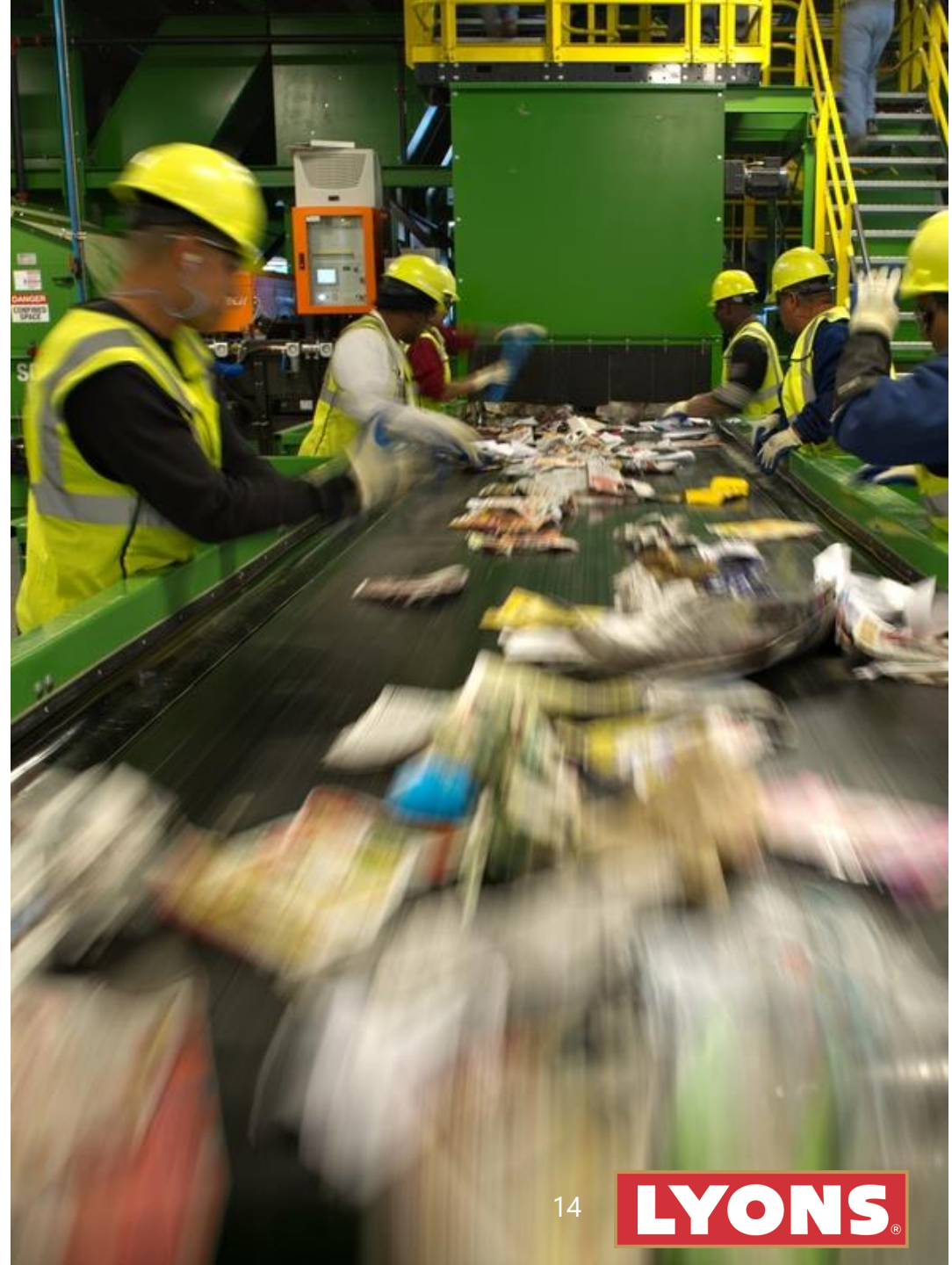


Forecasting

- Estimate the amount of food to order/make for each meal
 - Use past meal consumption
 - Standing menu
 - Monitor plate waste
- Allows for less food waste and discarded items

Recycling

- Top 4 municipal waste generated items:
 1. Paper
 2. Yard trimmings
 3. Food scraps
 4. Plastic items
- Americans generate about 4.5 lb of waste per person per day
- Foodservice items to be recycled: paper, cardboard, aluminum, plastic, glass



Composting

The breakdown of green waste (i.e., plants and food waste) to organic matter to be used as fertilizer



Non-food Procurement

- Environmentally friendly cleaning products
- Reduction of “single use” items
- Biodegradable paper products
- Electronic documents



Food

- Buying locally
 - Reduces transportation emissions
- Organic food
 - Only approved pesticides are used



Dining Experience

- Room service
 - Patients only eat what they order
 - Less food waste
- Tray-less dining
 - Cafeteria setting
 - Cuts down on plate waste, water and detergent used



Barriers to “Going Green” in Healthcare Foodservice:

- Changing census
- Set menus
- State and national regulations
- Budgets
- Labor

Position of the Academy of Nutrition and Dietetics:

Food and nutrition professionals can implement practices to conserve natural resources and support ecological sustainability

- Main Points:
 - Role of Nutrition Professionals in the Sustainability Movement
 - Direct Conservation of Resources
 - Minimizing and Managing Waste Management
 - Support Sustainable Agriculture and Community Food Systems

The Academy of Nutrition and Dietetics Position Statement

It is the position of the Academy of Nutrition and Dietetics to encourage environmentally responsible practices that conserve natural resources, minimize the quantity of waste generated, and support the ecological sustainability of the food system—the process of food production, transformation, distribution, access, and consumption.

Going Green Can Save Green

- Money Saving Ideas:
 - Offer vs. Serve
 - Composting
 - Tray-less dining
 - Energy efficient appliances
- Challenges: Increased labor, training and education



Waste Audits

Waste audits can be done to determine areas in foodservice that can be improved. Looking at the trash, garbage and other wastes can help a foodservice facility determine where the waste is coming from. Once there is an idea of the waste composition, the facility can research and brainstorm ways to reduce, reuse or recycle the resources.

Grocery Stores and Food Waste



What is the Industry Doing to Continue to Reduce Food Waste?

Industry Collaboration

Food Marketing Institute, the voice of the food retail industry, is part of the Food Waste Reduction Alliance, working with the Grocery Manufacturers Association and National Restaurant Association to reduce food waste generated; increase food donation; and recycle unavoidable food waste.

Policy Change

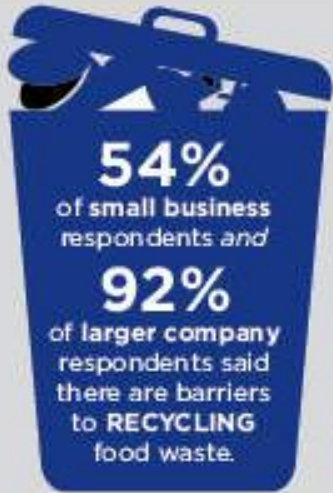
Working with state and federal policymakers to make food donation and recycling easier.

Logistics

Working with partners to overcome transportation and food storage limitations.

Source: 2014 Analysis of U.S. Food Waste Among Manufacturers, Retailers and Restaurants, prepared by BSR for the Food Waste Reduction Alliance.
Note: FMI, GMA, and NRA sought broad participation in the survey; it was sent to more than 200 of our largest members to help ensure that the companies generating the most food waste were included in the findings.

Restaurants and Food Waste



64%
of all respondents said there are barriers to **DONATING** leftover food.

TOP BARRIERS TO DONATION:

- transportation constraints
- insufficient onsite storage
- liability concerns
- regulatory constraints

TOP BARRIERS TO RECYCLING:

- insufficient recycling options
- transportation constraints
- management/building constraints

Food waste is rising to the top of restaurant operators' minds, both as part of environmental sustainability programs and community service efforts. A Food Waste Reduction Alliance survey of 27 restaurant companies suggests that **between 10% and 60% donate leftover food or recycle food waste.** It also hints at what stands in the way of expanding those efforts ...

In addition, recent National Restaurant Association research shows that restaurants divert leftover food in the following ways.

What Happens to Food Waste once it's Diverted?



75%

regularly track their food waste



22%

donate leftover food to food banks or other charitable organizations



74%

recycle fats, oils and grease



17%

compost food waste

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Source: 2014 Analysis of U.S. Food Waste Among Manufacturers, Retailers and Restaurants, prepared by BSR for the Food Waste Reduction Alliance, and the National Restaurant Association.

Food Manufacturers and Food Waste



How are Manufacturers Recycling Food Waste?



What are Manufacturers Doing to Continue to Reduce Food Waste?

Industry Collaboration



The Grocery Manufacturers Association, the leading voice of more than 300 food, beverage and consumer product companies, is part of the Food Waste Reduction Alliance, working with the Food Marketing Institute and National Restaurant Association to reduce food waste generated; increase food donation; and recycle unavoidable food waste.

Policy Change

Working with state and federal policymakers to make food donation and recycling easier.



Logistics

Working with partners to overcome transportation and food storage limitations.



Source: 2014 Analysis of U.S. Food Waste Among Manufacturers, Retailers and Restaurants, prepared by BSR for the Food Waste Reduction Alliance. Based on a survey of 16 large food manufacturers, sample not representative of entire industry.

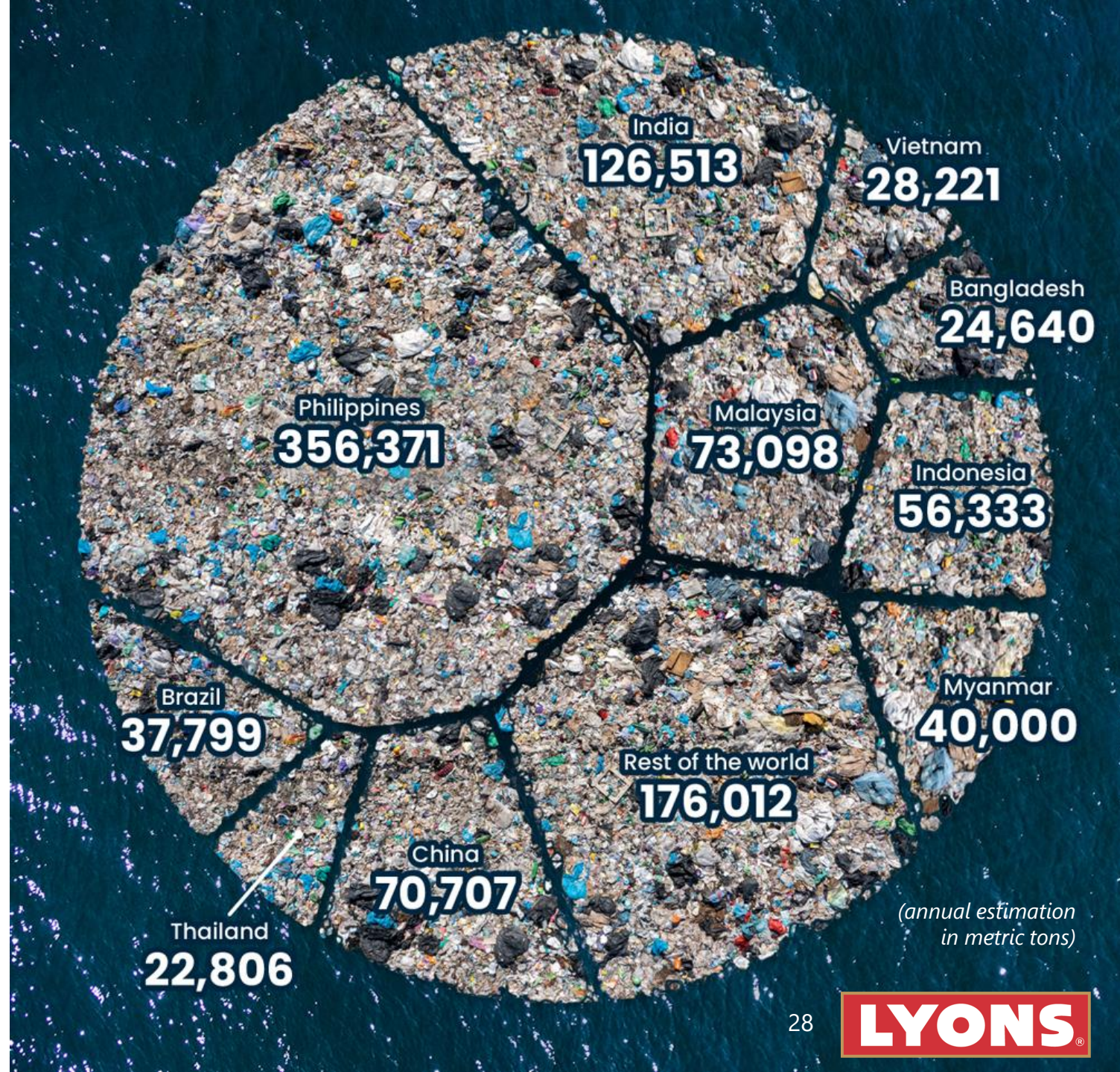


Did you know?

- 70% of the world is covered by water, yet only 2.5% is fresh and only 1% is easily accessible for human use.
- Recycled paper produces about 15% fewer total emissions than conventional paper.
- Germany has the best recycling rate in the world followed by Austria, South Korea, and Wales.
- Plastic and Styrofoam take up to thousands of years to decompose, leading to marine animal death and soil and water contamination.

Highest Ocean Plastic Waste Polluters

It is estimated that 1 million metric tons of plastic waste enters the ocean every year, out of a total of 57.5 million metric tons.



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In 2022, Lyons Launched Our First Ever ESG Strategy



ENVIRONMENTAL

Issues relating to the quality and functioning of the natural environment, such as:

- biodiversity loss
- greenhouse gas emissions
- renewable energy
- energy efficiency
- water or resource depletion
- waste management



SOCIAL

Issues relating to the rights, well-being, and interests of people and communities, such as:

- human rights
- labor standards in the supply chain
- child, slave, and bonded labor
- workplace health and safety
- freedom of association
- human capital management
- relations with local communities



GOVERNANCE

Issues relating to the governance of companies and other investee entities, such as:

- board structure, size, diversity, skills, and independence
- executive pay
- shareholder rights
- stakeholder interaction
- disclosure of information
- business ethics
- bribery and corruption
- internal controls
- risk management



ESG Vision Statement

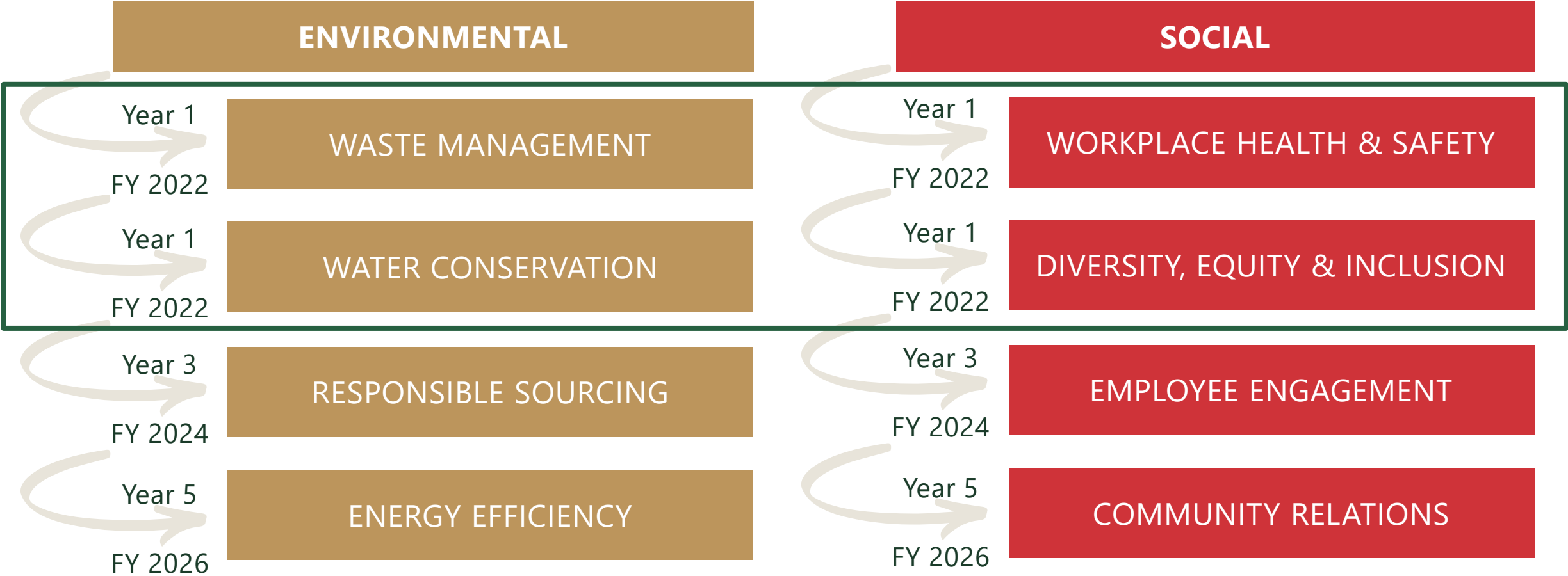
As a leader in beverage and ingredient solutions, we know that our products and practices make an impact up and down the global food value chain.

We are all on this journey together to continuously improve and preserve this planet for future generations. Our Environmental, Social, and Governance (ESG) strategy will serve as a framework as we continue to responsibly serve our people, planet, and profit.

We continue this journey while staying true to our company's mission, vision, strategies, and values (MVSV).



Lyons 5-Year ESG Vision



ESG Strategy

for a Sustainable Future

Environmental

Strategies relating to the quality and functioning of the natural environment

Social

Strategies relating to the rights, well-being, and interests of people and communities

Governance

Strategies relating to the governance of companies and other investee entities

We are proud to announce the results of our 2022 ESG goals!

1

Waste Management

Send less waste to the landfill

Increase landfill diversion rate by 10%, saving 1200 tons from the landfill

Result: Saved 3,005 tons!

2

Water Conservation

Use less water

Decrease water intensity by 1.5%, saving 6 million gallons of water

Result: Missed goal. Strategies and new projects to continue in 2023.

3

Workplace Health & Safety

Create a safe & productive work environment

Decrease total recordable injury rate (TRIR) by 30%, preventing 16 injuries

Results: Reduction of 9 injuries!

4

Diversity, Equity & Inclusion

Build the best team

Sponsor 4 initiatives to develop and encourage a diverse, equitable, and inclusive work environment

Result: Sponsored 5 initiatives!

Packaging

- Lyons works closely with our packaging vendors to develop and use lightweight, recycled, recyclable, biodegradable and/or compostable materials.
- Approximately 90% of our product packaging is recyclable and/or made from recycled material.



Conclusion

Why go green?



Thank you!

Questions?



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