



 International Women's Day

refed.org #EmbraceEquity

Celebrating Women Leading the Fight Against Food Waste

2023

Woman-Led Food Waste Solution Providers

Women have founded or are leading a large number of organizations that have developed solutions to food waste across all stages of the supply chain. What follows is a non-exhaustive list featuring a sample of those organizations that are included in ReFED's Solution Provider Directory and are actively fundraising.

If you are a funder interested in connecting with these organizations, use the contact information included with each listing. *(Note: The contact may not be the founder or current organizational lead.)*

If you are a food waste solution provider interested in being included in the [Solution Provider Directory](#), please contact Sarah Munger at sarah.munger@refed.org.

Organization Profiles



Cleveland, OH • Founded: 2016

Contact: Ashley Weingart, Founder & CEO, ashley@perfectlyimperfectproduce.com

[From Seed to Spoon's](#) (DBA: Perfectly Imperfect Produce) mission is to reduce food waste and improve healthy food access. They rescue whole fruits and veggies that are blemished and at risk of going to waste and deliver them to customers throughout Ohio. In 2021, they launched their new Diced & Easy meal kit brand, which provides everything customers need to prepare a healthy meal in less than 20 minutes, made with "imperfect" produce.



Providence, RI • Founded: 2018

Contact: Eva Agudelo, Founder and Executive Director, eva@hopesharvest.org

[Hope's Harvest RI](#) mobilizes volunteers to rescue surplus food from farms for distribution to hunger relief agencies. Their mission is to improve the livelihoods of local farmers, increase food security for their most vulnerable residents, and get everyone engaged in strengthening the food system by eliminating on-farm food waste in Rhode Island. They accomplish this mission through gleaning, surplus purchasing, and food system leadership. Their program increases healthy food access for over 35,000 unique individuals per month, via partnerships with 30+ farms and 35+ hunger relief agencies.



New Hampshire • Founded: 2013

Contact: Jess Gerrior, Director, director@nhgleans.org

[NH Gleans](#) is a network of regional organizations that recover fresh produce from farms, gardens, and orchards and distribute it through community agencies in order to conserve resources, avoid waste, and increase access to healthy food.



Avon, CO • Founded: 2017

Contact: Rita Mary Hennigan / David Laskarzewski, Co-Directors,
rita@uprootcolorado.org / dave@uprootcolorado.org

[UpRoot Colorado](#) (UpRoot) measurably reduces surplus protective foods (nutrient-dense food) in Colorado, supports the resilience of farmers, and increases the nutritional security of the state's residents. It is estimated that more than 300 million pounds of food remains unharvested and unsold annually on Colorado farms. They are working to increase the amount of surplus protective foods that they can recover and divert into Colorado's hunger-relief system via their gleaning initiative (they currently rescue food in 10 of Colorado's 64 counties). Secondly, based on their current mobile workforce pilot that offers Colorado producers on-demand, supplemental and efficient labor, they are working to transition the pilot into a worker-owned cooperative helping producers to harvest and sell more of what they grow.



Blue Hill, ME • Founded: 2018

Contact: Hannah M. Semler, CEO & Co-Founder, hannah@farmdrop.us

[FarmDrop](#) is an online farmers market; it offers a collaborative marketplace hosting multiple farmers and producers together on a local online storefront. FarmDrop increases community access to locally made and grown products through a restructured food system, which in turn, serves the planet and a place-based sense of self and sovereignty.



Carlsbad, CA • Founded: 2019

Contact: Sven Davison, Principal, sven.davison@amai.earth

[Amai LLC](#) is a for-profit company manufacturing edible cups made from upcycled ingredients to end single-use mentality. They offer an alternative to traditional disposable cups and reusable cups -- which employ resources to collect, move, wash, and sterilize. Their edible cup is a nutritional digestive that can be consumed after finishing your drink.



Portland, OR • Founded: 2021

Contact: Kat Fernandez, kat@eatfaba.com

[Faba](#) is a food company upcycling aquafaba — a waste product of chickpea processing — into plant-based and allergy-friendly desserts.



Beaufort, SC • Founded: 2020
Contact: *Angela Rainwater, CEO,*
aoneal@growersforgrace.com

[Growers for Grace](#) was founded to research, develop and license marketable uses for farm crops traditionally discarded as waste. Their goal is to achieve zero waste while at the same time making an incremental improvement in stewardship with a meaningful impact in consumer and environmental product development. Growers for Grace will utilize fresh produce secondary streams to discover sustainable solutions in human health, animal health, and soil health application creating upcycling from farm to consumer markets with 100% utilization of natural side-streams.



Philadelphia, PA • Founded: 2019
Contact: *Sheetal Bahirat, CEO,*
Sheetal@drinkreveal.com

[Hidden Gems Beverage Company](#) is a beverage company that is creating a more sustainable food system by finding creative ways to use the parts of food commonly thrown away. Their mission is to create beautiful, environmentally safe, and socially responsible upcycled products by discovering the hidden value in wasted food. Their hope is to reduce food waste, continue to create and support sustainable systems for sustainable living, and inspire everyone to discover the hidden gems in the world around us.



Chicago, IL • Founded: 2021:
Contact: *Michelle Ruiz, CEO/Co-Founder,*
michelle@hyfefoods.com

[Hyfé Foods](#) uses fungi to convert wasted liquid side streams from food processing into low-carb, protein-rich flour products.



Brisbane, Australia • Founded: 2018

Contact: Lachlan Powell, Co-Founder & Co-CEO, lachlan@iamgrounded.co

[I Am Grounded](#) upcycles the fruit of coffee into functional plant-based energy snacks. They use upcycled coffee fruit in every bar, which is a natural byproduct from the coffee farming process. The coffee fruit contains antioxidants, gentle natural caffeine & is considered a nootropic that aids in mood, brain function and focus.



Miami, FL • Founded: 2020

Contact: Peter Mead, CSO, peter@impastafoods.com

[imPASTA!](#) is a ready-to-eat spaghetti squash for the health-conscious consumer with a busy lifestyle. They're uniquely positioned as a seed-to-market producer that controls every aspect of the production process, from controlled and strategic planting and perfectly timed harvest to their proprietary production process. Over 50% of spaghetti squash gets wasted due to cosmetic scarring, and imPASTA! utilizes the imperfect squash to develop their spaghetti squash product.



Escondido, CA • Founded: 2018

Contact: Chelsea Jordan Enright, Co-founder/Owner-Operator, kismetrefining@gmail.com

[Kismet Refining](#) is devoted to fermenting small-batch craft vinegar and using vinegar and other fermentation methods to decrease food waste. Historically, vinegar has preserved in-season produce for out-of-season use, and they are reviving that largely forgotten notion and creating gourmet products. Vinegar falls under California's cottage food licensing, and for the past several years, they have maximized their production and sales out of their home. They are currently seeking an SBA 7a loan that will give them the capital to outfit a lease-to-own building in the heart of downtown Escondido for increased production, retail, mocktails, and eventually cocktails and pop-up dinner events. With more space and upgrades to their production equipment, they can efficiently grow their business to expand their food waste diversion/upcycling efforts by creating delicious, gourmet specialty goods.



Springfield, MA • Founded: 2018

Contact: *Melissa Martinelli, CEO, melissa@drinksuperfrau.com*

[KUHL \(DBA Superfrau\)](#) is on a mission to empower consumers to fight food waste and climate change. Superfrau is a delicious, nutritious upcycled drink made from fresh whey, the nutrient-packed liquid strained during yogurt and cheese fermentation that often goes to waste. Superfrau rescues this whey, infuses it with natural fruit flavors, and upcycles it into a delicious fizzy beverage that's naturally loaded with functional benefits for your body and mind.



Minneapolis, MN • Founded: 2015

Contact: *Sue Marshall, Founder & CEO, sue@netzro.us*

[NETZRO](#) is a state-of-the-art upcycling platform that includes patent-pending tech that helps power the safe capture and conversion of industrial food & beverage byproducts into new, sustainable upcycled food ingredients at scale.



New York, NY • Founded: 2020

Contact: *Emily Miller, CEO & Founder, emily@eatofflimits.com*

[OffLimits](#) is a defiant, plant-based cereal brand here to break the rules and prove that cereal is not just for breakfast. Looking to transition to be the first cereal brand using upcycled ingredients.



Los Angeles, CA • Founded: 2015

Contact: *Kaitlin Mogentale, Founder, kaitlin@pulppantry.com*

[Pulp Pantry](#) turns overlooked resources including odds, ends and stems of farm-fresh produce into wholesome upcycled snacks. The brand's flagship product is a line of veggie chips reinvented, made from upcycled ingredients providing nearly a full day's serving of fiber in each bag. Pulp Pantry is on a mission to create a scalable, circular model for consumer packaged foods.

FAVES

Berkeley, CA • Founded: 2021
Contact: Amy Keller, Founder, amy@pureplus.us

PurePlus developed [FAVES](#), a “climate candy” made from upcycled fruits and vegetables. They have launched with candy chews and will have two more form factors and more flavors to be announced throughout next year. Each 6 pack of 12 chews saves 6 carrots, 3 beets, 1 sweet potato, 1/2 squash, and 1/4 pumpkin.



Oakland, CA • Founded: 2016
Contact: Caroline Cotto, Co-Founder, caroline@renewalmill.com

[Renewal Mill](#) is an award-winning upcycled food company fighting climate change with upcycled flours & baking mixes. It's a women-led company based in Oakland, CA. Renewal Mill was named a Top 10 Trend of 2021 by Whole Foods.



Chapel Hill, NC • Founded: 2020
Contact: Keshia Stickland, Co-Founder and CEO, keshia@mushroommeatco.com

[The Mushroom Meat Co.](#) transforms mushrooms and whole plants into beef, pork and chicken alternatives for health conscious consumers. Products are made with upcycled ingredients.



New York, NY • Founded: 2021
Contact: Lauryn Bodden, Founder, hello@eatsnoods.com

[Yes& Foods](#) is a chef-driven snack company focused on providing eaters with global flavors that inspire, while showcasing the importance of upcycling, eco-friendly packaging, and the impact of each bite.

FOOD SYNERGY MOVIE

Vancouver, BC • Founded: 2019

Contact: Vivian Davidson-Castro, Director & Producer, vivian@foodsnergymovie.ca

[Gaia Production](#) is a film production company producing a film, Food Synergy, about ending food loss and waste. Food Synergy offers a creative glimpse into the food chain cycle. Different multimedia styles will be used from animation and dance to interviews and original musical scores. This project will demonstrate how the whole food chain cycle is inextricably connected and how the problems faced from farm to home can be alleviated with sound and practical solutions.



Pittsburgh, PA • Founded: 2015

Contact: Meg Bernard, VP of Development, meg@412foodrescue.org

[412 Food Rescue](#) was founded as a direct response to the disconnect between the almost 40% of food that is wasted and the 1 in 8 U.S. households that are food insecure. Their mission is to prevent perfectly good food from entering the waste stream by redirecting it to community organizations serving those who are in poverty and experiencing food insecurity. To facilitate these efforts, they built [Food Rescue Hero](#), a technology platform that mobilizes volunteers who use their smartphones and vehicles to deliver rescued food directly to homes and nonprofits where people who are experiencing food insecurity already are. 412 Food Rescue serves as a national model for their growing 16 Food Rescue Hero partner cities with food recovery organizations using their technology platform. They have a goal of expanding the Food Rescue Hero network to 100 cities by 2030.



after the harvest
healthy food for hungry people

Kansas City, MO • Founded: 2014

Contact: Lisa L Ousley, Executive Director, lisa@aftertheharvestkc.org

[After the Harvest](#) is a Kansas City-based nonprofit that fights food insecurity and hunger, improves nutrition and reduces food waste by rescuing fresh produce that might otherwise be wasted and instead distributes it to agencies and food banks feeding hungry people, primarily in Missouri and Kansas.



Portland, OR • Founded: 1992 • Time on Report: 1 Month

Contact: Valerie Rippey, Community Development Manager, valerie@bcsi.org

[Birch Community Services](#) distributes donated food and provides financial education to struggling families. All BCS families shop weekly, volunteer monthly, and enroll in their financial literacy education.



Chicago, IL • Founded: 2017

Contact: Lola Corcoran, Executive Director, finance@chicagobridgeproject.org

[Chicago Bridge Project](#) is a food and clothing rescue organization that rescues quality ingredients from local restaurants and events, as well as additional items purchased wholesale using generous cash donations, to create delicious meals for our neighbors in need. They partner with local laundries and dry cleaners to give meaningful second life to rescued clothing and share these items on service days. Their volunteers also sort and package soap, shampoo, oral hygiene products, other toiletries and comfort items that are distributed to those served.



Denver, CO • Founded: 2014

Contact: Jamie Anderson, Program Director, jamie@denverfoodrescue.org

[Denver Food Rescue](#) is producing health equity with Denver neighborhoods through No Cost Grocery Programs and home delivery of fresh food. With the help of volunteers, the rescued food is delivered, often by bike, to Denver neighborhoods for direct distribution at No Cost Grocery Programs (NCGPs). NCGPs are co-created with existing community organizations like schools, recreation centers, and nonprofits that are already established and trusted within the neighborhood, decreasing transportation barriers. Residents of the NCGP community lead the distribution of rescued food, and many also help with food rescue shifts. This participation decreases stigma of traditional food pantries, empowering each neighborhood to create a program that is appropriate for their culture & community.



FOOD FOR FREE

Cambridge, MA • Founded: 1981
Contact: Michelle Holcomb, Chief Development Officer, michelle@foodforfree.org

[Food for Free](#) improves access to healthy food within their community by rescuing food that would otherwise go to waste, strengthening the community food system, and creating new distribution channels to reach under-served populations. Their Food Rescue program, founded in 1981, is among the oldest food rescue programs in the U.S. and now rescues more than 5 million pounds of food each year.



Washington, DC • Founded: 2011
Contact: Regina Anderson, Executive Director, regina.anderson@foodrecoverynetwork.org

[Food Recovery Network](#) (FRN) is a national 501(c)3 nonprofit that unites 4,000 college students, dining providers, food suppliers, and local businesses in the fight against climate change and hunger by recovering perishable food that would otherwise go to waste and donating it to local nonprofits who feed people experiencing hunger. Founded in 2011 at the University of Maryland, FRN's model was created by a group of students who witnessed fresh food being thrown away every day at their campus dining halls, destined for landfills, while community members went hungry. Over the last ten years, FRN has grown into the largest student-driven movement against food waste and a leader in the food recovery space. Their programs are on 191 campuses in 46 states, and they have recovered and donated more than 5.3 million pounds of food to date.



**F O O D
S T A S H
F O U N D A T I O N**

Vancouver, BC • Founded: 2016
Contact: Carla Pellegrini, Executive Director, director@foodstash.ca

[Food Stash Foundation](#) is a registered Canadian Charity that rescues 70,000+ pounds of food each month and redistributes it to partner organizations, households through their Rescued Food Box program, and community members through their Rescued Food Market.



Atlanta, GA • Founded: 2017
Contact: Jasmine Crowe, Founder & CEO, jasmine@goodr.co

[Goodr](#) is a sustainable food waste management company that leverages technology to reduce food waste and combat hunger. They provide an end-to-end solution for businesses to achieve zero waste, save money, and empower their community through the donation of edible food. Their platform provides logistics, analytics, and security for businesses to earn valuable deductions and take control of their food waste.



Spring Valley, CA • Founded: 2009

Contact: Angela Kretschmar, Executive Director, akret@heavenswindows.org

[Heaven's Windows](#) provides hunger relief to families, as well as a child nutrition program. They operate in San Diego County, California, and they distribute over 788,000 pounds of donated fresh, frozen, canned, and prepared food, partnering with Feeding San Diego.



Austin, TX • Founded: 2004

Contact: Lisa Barden, Executive Director, lisa@keepaustinfed.org

[Keep Austin Fed](#) is a food rescue organization that gathers perfectly good unsold surplus food from grocery stores, retailers, restaurants, and caterers and distributes it to their neighbors facing food insecurity.



Cincinnati, OH • Founded: 2019

Contact: Julie Shifman, Executive Director, Julie@lastmilefood.org

[Last Mile Food Rescue](#) is a point-to-point logistics delivery solution to rescue and deliver food in Greater Cincinnati and Northern Kentucky. Last Mile is on a mission to save good food and get it to those who need it most. They empower local change-makers to make a critical difference in the lives of their neighbors fighting food insecurity. By using the power of volunteers fueled by technology, they connect food donors with nonprofits who serve the region's food insecure, fighting food waste and helping to end the hunger that's closest to home.



San Jose, CA • Founded: 1980

Contact: Mauricio Cordova, COO, mauricio@loavesfishes.org

[Loaves & Fishes Family Kitchen](#) is a prepared food recovery organization that feeds hungry and homeless families, children, seniors, veterans, students, and disabled individuals throughout the Bay Area community. They are looking to grow from providing 1 million meals of recovered prepared food to over 2 million.



Boston, MA • Founded: 2010

Contact: Erin Keohane, Sr. Director of Development erin@lovinspoonfulsinc.org

[Lovin' Spoonfuls](#) is a food rescue and hunger relief operation dedicated to facilitating the rescue and distribution of healthy, fresh food that would otherwise be discarded. They work to efficiently deliver this food directly to the community organizations where it can have the greatest impact on those experiencing food insecurity. Outcomes: 4.25 million pounds of excess food diverted from landfills/compost and distributed to Massachusetts residents experiencing food insecurity; 320,000 individuals experience improved food security through the distribution of their rescued food via their nonprofit partners; at least 50% of Lovin' Spoonfuls' rescued food consists of fresh produce, meat and dairy.



Van Nuys, CA • Founded: 1978

Contact: Jenna Hauss, President & CEO, jhauss@onegeneration.org

[ONEgeneration](#) provides social services and access to healthy food for older adults, families, and caregivers throughout Los Angeles County.



Minneapolis, MN • Founded: 2020

Contact: Robin Manthie, Managing Director, Rmanthie@2harvest.org

[Minnesota Central Kitchen](#) is part of Second Harvest Heartland and harnesses the power of a food bank to bring nutritious, prepared meals to communities facing the biggest meals gap. They were born in the early days of the pandemic to rescue food, re-employ furloughed workers, and get urgently needed meals to folks facing hunger. Today, through a robust community network of more than 100 partners, they ensure ready-to-eat meals are available in communities and to families who need it most.



Charlotte, NC • Founded: 2017

Contact: Alisha Street, Founder, alisha@thebulbgallery.org

[The Bulb Mobile Markets](#) emerged in 2016 as a barrier-free food assistance resource, meaning referrals, IDs and the ability to pay are not required to access fresh and nutritious fruits and vegetables in food insecure neighborhoods. Initially The Bulb largely relied on donated and “rescued” grocery store items to supply its two weekly markets. But through strong partnerships with community organizations, farmers, volunteers and sponsors, the organization has grown to host 12 weekly markets stocked with seasonal produce purchased from local farms, as well as staples such as eggs, milk and bread. Additionally, recipes featuring market offerings, nutrition information and cooking demos within COVID safe protocols are offered. Under a “take what you need, give what you can” donation-based philosophy, making fresh, high-quality produce available to all regardless of income, zip code, age, etc. is at the heart of The Bulb’s mission. The Bulb is now supplementing market offerings with items grown by farmers through a farm mentor program the organization launched in early 2020. As demand continues to rise, The Bulb is actively working toward a more sustainable funding approach in order to continue operating as a barrier-free food assistance resource.



Atlanta, GA • Founded: 2016

Contact: Erica Clahar, Founder & Executive Director, umi@umifeeds.org

[Umi Feeds](#) is an Emergency food service that provides healthy and nutritious meals to seniors, people experiencing food insecurity, and the homeless by redistributing donated surplus food. In addition to food, Umi Feeds also provides personal care items, blankets, clothes, socks, hats/gloves, coats, and sanitary products.



Phoenix, AZ • Founded: 1990

Contact: Hillary Bryant, Interim Director, hillary@wastenotaz.org

[Waste Not Arizona](#) is transforming a broken food system by connecting tens of thousands of Arizonans with quality food that would have otherwise gone to waste. Waste's Not's innovative, same-day food rescue program diverts unused or unwanted food from a coordinated network of food suppliers and delivers it immediately to over 80 nonprofit partners serving our most vulnerable, food-insecure Maricopa County children, adults and families.



Portland OR • Founded: 2015

Contact: Susie Snortum, CEO, susie@wastenotfoodtaxi.org

[Waste Not Food Taxi](#) is a network of volunteer drivers picking up commercial food and diverting it from landfills to people in need. They partner with local waste management departments, businesses, and hunger-relief organizations.



Toronto, Ontario, Canada • Founded: 2019

Contact: Lucy Cullen, Founder & CEO, lucy@earthpup.co

[EarthPup](#) is a Toronto startup that turns nutrient-dense food otherwise destined for landfills into healthy dog treats. In Canada, juice companies are responsible for an estimated 600 million pounds of nutrient-dense pulp sent to landfills (based on calculations conducted with their partners). Earth Pup turns juice pulp into natural dog treats and plans on launching products using spent grain from beer production this year. To date, they have upcycled 1,300 pounds of vegetables. They are also proud to be Canada's first certified Plastic Negative pet brand, offsetting 200% of the plastic in their operations. EarthPup is currently available in 44 stores across Canada and online.



Dallas-Fort Worth, TX • Founded: 2018 • Time on Report: Just Added

Contact: Lauren McMinn Clarke, Founder & CEO, lauren@turncompost.com

[Turn](#) transforms food waste into resources. Turn is a three-year-old sustainability company based in DFW, Texas with both DTC and B2B services for food waste recycling including a 5-year contract with DFW International Airport.



Aurora, CO • Founded: 2018 • Time on Report: 1 Month
Contact: Carolyn Pace, Founder, carolyn@wompostcoop.com

[Wompost](#), which stands for Woman-Owned Composting, is a for-profit social enterprise. They are the only compost collection and delivery service in Aurora, Colorado. Wompost provides a simple way to recycle your biodegradable waste into compost. Just like curbside trash and recycling pickup, they pickup food scraps and yard waste once a week from customers' homes and bring back finished compost. Their vision is to make compost collection available to every single person in Colorado who wants it.



Cambridge, MA • Founded: 2010 • Time on Report: 1 Month
Contact: Kyra Sanborn, Advancement Officer, ksanborn@law.harvard.edu

[The Harvard Law School Food Law and Policy Clinic](#) (FLPC) has served partner organizations and communities in the U.S. and around the world by providing guidance on food system issues, while engaging law students in the practice of food law and policy. FLPC's work focuses on increasing access to healthy foods, supporting sustainable and equitable food production, reducing waste, and promoting community-led food system change. They aim to achieve these outcomes in the coming year: 1) policymakers around the world will have what they need to pass national legislation, 2) the U.S. Congress will implement solutions outlined in FLPC's [Call to Action on US Food Loss & Waste](#), and 3) advocates will coordinate on food loss and waste campaigns.



Nairobi • Founded: 2015 • Time on Report: 1 Month
Contact: Yvonne Otieno, Chief Executive Officer, yvonne@miyongafreshgreens.co.ke

[Miyonga Fresh Greens](#) grows and processes horticultural products for the export market. The product line includes: Fresh produce, fruit powder, dried fruit. Miyonga empowers smallholder farmers in reducing post-harvest waste and losses while providing wholesome products that meet international standards. Additionally, it uses innovative agro-processing technology to add value to horticultural products for export and local consumption. Miyonga's innovation aims to decrease food waste which will in turn increase the revenue for smallholders. It also ensures an all year round operation addressing the challenges caused by the seasonality of fruits while creating employment in rural Kenya.



Orlando, FL • Founded: 2018 • Time on Report: 1 Month
Contact: *Paige Donner, Owner, paigedonner@gmail.com*

[IoT Logistics, LLC](#) provides emerging technology solutions and project management for public, private and nonprofit entities. Their focus areas are EdTech, Blockchain, Supply Chain, AgTech. Aerospace, Environment, Strategic & Crisis Communications, Interdisciplinary Collaboration, Technology Transfer & Commercialization. IoT reduces, minimizes and even eradicates food waste in the supply chain. They have licensed a NASA technology for vertical farming that uses little to no water/ electricity to establish a network of food hubs that can provide necessary fruits and veg in food desert communities.



New York, NY • Founded: 2018 • Time on Report: 1 Month
Contact: *Anna Hammond, CEO, ahammond@matriarkfoods.com*

[Matriark Foods](#) upcycles farm-surplus and fresh-cut remnants into healthy products for foodservice and retail. There is a bottleneck in the food system that prohibits the ability to transform and distribute surplus farm vegetables and freshcut remnants into shelf-stable, nutritious foodservice and retail food products, resulting in waste, environmental degradation, and a dearth of healthy processed vegetables for institutional markets and those most in need. Matriark Foods proposes an infrastructure design solution to transformative and large-scale customer adoption of upcycled products that addresses on-farm food loss, particularly from small and mid-scale underrepresented farmers.



Evanston, IL • Founded: 2021 • Time on Report: Just Added
Contact: *Michelle McBride, Founder & CEO, michelle@goodsport.com*

[GoodSport Nutrition](#) is a first-of-its-kind, Upcycled Certified™ sports drink made with ingredients from natural sources with 3x the electrolytes and 33% less sugar than traditional sports drinks that's backed by science to provide rapid and long-lasting hydration by harnessing the electrolytes and carbohydrates found in milk. Milk is a naturally rich source of the essential electrolytes and carbs needed for optimal hydration. Ultrafiltration lets us extract milk's electrolytes, carbs and B vitamins and removes its protein to create a clear, refreshing liquid. Dairy companies ultrafilter milk to capture its protein for use in products like protein powders. When they do, they leave behind the clear liquid we use to make GoodSport. By rescuing and upcycling this nutrient-rich part of the milk called milk permeate, they reduce the environmental impact of its disposal.



Brooklyn, NY • Founded: 2018 • Time on Report: Just Added
Contact: *Christina Dorr Drake, CEO, Co-Founder, christina@willaskitchen.com*

[Willas Organic Oat Milk](#) is on a mission to create plant based milk that tastes as good as it is for people and the planet. Willa's is the only oat milk to use the whole entire oat. It is well documented other oat milks discard 20-30% of the oat material, typically into landfills. Willa's use of the whole oat means nothing good is wasted. It also gives Willa's a deliciously rich and smooth taste, makes it lower in sugar, and maintains all of the benefits of the oats (protein and prebiotic fiber).



St Paul Park, MN • Founded: 1997 • Time on Report: 1 Month
Contact: *Vickie Snyder, Executive Director, execdir@basicneedsmn.org*

[Basic Needs Inc. of South Washington County](#) provides a food rescue/recovery program. They are in the early stage of food rescue and are only working with three vendors and averaging 12,000 pounds a month of food.



Asheville, NC • Founded: 2015 • Time on Report: Just Added
Contact: *Marisha MacMorran, Executive Director, marisha@food-connection.org*

[Food Connection](#) rescues unserved, prepared food from catering companies, universities and conference centers and distributes that food to communities in need.



Portsmouth, NH • Founded: 1816 • Time on Report: 1 Month
Contact: *Anne Hayes, Executive Director, ahayes@gathernh.org*

[Gather](#) has served the Seacoast for over 200 years by distributing nourishing food to people in need and taking a leadership role in building an equitable and sustainable regional food system. Gather redirects food that would go to waste through distributing, repurposing and gleaning. Their Fresh Rescue program takes food that retailers would throw out and distributes it to people in need through our pantry market and mobile markets. Their Cooking 4 Community program turns food that would go to waste into nutritious “to-go” meals for members who do not have the time, resources, or ability to make a home-made meal. Through their facilitation of NH Glens, a network of 7 regional agencies that recover fresh produce and distribute it through organizations, they’ve rescued over 1.1MM lbs. of food since 2015. In addition to facilitating the network, Gather’s staff and volunteers glean produce from farms and accept drop offs by local producers.



Phoenix, AZ • Founded: 1984 • Time on Report: 1 Month
Contact: *Terri Shoemaker, Vice President, External Relations, terri@azfoodbanks.org*

[Arizona Food Bank Network](#) (AzFBN) is taking on expanded operations that hope to end hunger while preventing food waste. Since 1984, AzFBN has worked to support food banks, educate the public and policymakers about food insecurity in Arizona, and innovate with programs geared toward preventing more people from facing poverty and food insecurity. They rescue fresh produce—both on-farm waste and more that would otherwise be headed for the landfill—and support transportation of food, mainly donated fruits and vegetables, through a statewide network of food banks and agency partners. AzFBN is exploring approaches to reducing warehouse waste using technology (dehydrator, digester, etc.) to convert produce past its prime into reusable or even saleable products. Through the No Borders, No Limits Produce Program (NBNL), they are dedicated to addressing food waste and food insecurity in AZ, nationwide, and Mexico.



St. Augustine, FL • Founded: 2018 • Time on Report: Just Added
Contact: *Sunny Mulford, Executive Director, sunny.mulford@epic-cure.org*

[Epic Cure](#) is a 100% volunteer organization. With 1 in 6 people in America facing hunger while 30 to 40% of the food supply ends up in landfills, they felt the call to action. Since they opened the doors to their first warehouse a little over 3 ½ years ago, they have rescued and distributed over 13,400,000 pounds of food and provided an average of 66 pounds of food over 204,000 times to families experiencing need or food insecurity.



Calgary, Canada • Founded: 2022 • Time on Report: Just Added
Contact: *Lourdes Juan, Founder & CEO, lourdes@kneadtech.com*

[Knead Tech](#) is a software company that enables simple food recovery through an app to meet the global challenge of food waste.



Marion, MA • Founded: 1994 • Time on Report: 1 Month
Contact: *Christy Mach Dube, Director of Engagement, cmachdube@marioninstitute.org*

[Marion Institute](#)'s mission is to advance proven solutions that improve health. Over the span of just three years the SFPC has emerged as the region's backbone entity to eliminate food insecurity, reduce food waste, and improve policies and systems that strengthen their local food system. The SFPC seeks funding to launch a Southeastern Massachusetts Gleaning Program (GP). The GP aims primarily to (a) increase access to fresh, culturally relevant, nutrient rich foods for low-income individuals, and (b) reduce food waste primarily at the agricultural production, processing, and distribution levels.



Baltimore, MD • Founded: 2020 • Time on Report: 1 Month
Contact: *Catherine Anne Morneault, President, Letseatinc20@gmail.com*

[Let's Eat, Inc.](#) rescues food from area markets that would otherwise be thrown away. This food is then distributed to area senior facilities, individual families, and other distributors that reach out to the community. Their organization and partners have reached over 44,000 individuals in the Baltimore metro area.



Melrose, MA • Founded: 2020 • Time on Report: Just Added
Contact: *Jana Gimenez, Executive Director and Co-Founder, fooddrivemelrose@gmail.com*

[The Food Drive](#) is a community-driven nonprofit that provides hands-on, hyperlocal solutions to hunger and food waste in communities north of Boston. Simply stated, The Food Drive connects food with people, filling the plate instead of the landfill. Founded in late 2020 in response to the hunger resulting from the pandemic, The Food Drive recovers food that would have been wasted at commercial sources and delivers it at no cost to pantries, low-income housing, and other recipients within a ten-mile radius - driving food from the point of potential waste to the point of need. Their work is unique because they rescue food seven days a week year-round.



Butte County, CA • Founded: 2022 • Time on Report: Just Added
Contact: *Sheila McQuaid, Program Manager, smcquaid@csuchico.edu*

[530 Food Rescue](#) is an edible food recovery organization in Butte County CA. They provide transportation of food donations from food businesses to nonprofits by mobilizing volunteers with their custom app built by Food Rescue Hero.



Carmel, NY • Founded: 2016 • Time on Report: Just Added
Contact: *Dana Hammond, Director of Development, dana@secondchancefoods.org*

[Second Chance Foods](#)'s mission is to elevate the health of people and the planet through food rescue. Their goal is to break the cycle of food waste through innovative solutions while also reducing meal insecurity to those who need help accessing healthy foods.



Pittsfield, MA • Founded: 2021 • Time on Report: 1 Month
Contact: *Mary Stucklen, Owner & Operator, Hello@tommyscompost.com*

[Tommy's Compost Service](#) provides an outlet for food waste for donation, animal feed, and composting for both residences and businesses.



San Jose, CA • Founded: 2022 • Time on Report: 1 Month
Contact: Amrutha Ragavan, Founder, amrutha@good2eat.us

[GoodToEat](#) is a digital marketplace for excess food where restaurants, grocery stores, cafeterias and bakeries can sell their food that would otherwise be landfilled.



Pine Brook, NJ • Founded: 2022 • Time on Report: 1 Month
Contact: Christina PioCosta-Lahue, President, christina@vivaria.eco

[Vivaria Ecologics](#)' mission is to reimagine food systems and how we approach food waste to create a more efficient, equitable and cleaner future. Recapture waste, revitalize the soil, renew our world. Vivaria Ecologics President and Founder, an urban planner by training, worked in food and agriculture for years at the intersection of planning, food systems and agricultural policy regionally and internationally. With a desire to establish a business focused on climate change mitigation in the food systems space, she developed the concept for a commercial scale food scraps composting facility. This pilot facility will be the first Class C Recycling Center (NJ Department of Environmental Protection designation) permitted to accept food waste in the state since the enactment of the Food Waste Recycling and Food Waste to Energy Production Law (P.L. 2020 c.24). This groundbreaking project will pave the way for the development of composting infrastructure in New Jersey.



Tullamore, Offaly, Ireland • Founded: 2020 • Time on Report: Just Added
Contact: Ruairi Dooley, Co-Founder, ruairi@biasol.ie

[Circular Food Co](#) gives food brands the opportunity to achieve their sustainability targets by using upcycled food ingredients.



Upland, CA • Founded: 2009 • Time on Report: Just Added
Contact: Jun Yang, CEO, jun@enicglobal.com

[Fantasia Outlet, Inc \(DBA ENIC\)](#) uses onsite treatment to reduce the food waste right at the source, up to 90%. They do not use any additives or fresh water to turn the food waste to a useful biomass. It is very important to process at the source and not move around generating Methane Gas and lixivats. Since it is reduced up to 90%, one can reduce collection time from daily to once a week or every other week. That means they help to reduce CO2 and ease traffic too.



Villahermosa, Tabasco, Mexico • Founded: 2017 • Time on Report: Just Added
Contact: *Alejandro Zamorano, co-founder, info@euroamericancacao.com*

[Revival Cacao](#) has been engaged in the harvest, fermentation and export of fine flavor cacao from Mexico for over 5 years hand in hand with smallholder farmers and coops. 80% of the cacao fruit (the fruit pulp and the cacao husk mainly) is invariably discarded all over the world, as only the cacao bean, 20% or less of the total weight, is valued to make chocolate. This problem motivated them to team up with a Mexican businesswoman and food technologist to set up Mexico's first cacao fruit pulp processing plant in Tabasco. Their aim is to upcycle the whole fruit and turn it into almost 20 B2B and B2C food products, grouped in 3 product families matching the 3 parts of the fruit: pulp, husk and cacao bean. Among the products we find gluten-free cacao husk flour, frozen pulp, concentrated cacao juice syrup, freeze-dried pulp, fine flavor cacao beans and chocolate, cacao fruit wine or fruit leather snacks among others. They own and operate a fully equipped plant in Tabasco.



New York • Founded: 2022 • Time on Report: Just Added
Contact: *Meredith Danberg-Ficarelli, Co-Founder and CEO, meredith@getwats.com*

[WATS](#) (Waste Administration + Tracking Software) helps buildings achieve waste reduction by quantifying the carbon footprint of the materials they discard, and automatically delivering action oriented steps to reduce impact. Their female founding team brings more than 20 collective years of experience at the intersection of commercial waste and sustainability. They have pilots live with Vornado Realty Trust's 25-site NYC portfolio, In-N-Out Burger's 400 sites, and two additional commercial office portfolios through their intermediary partner pilots with ThinkZero (a zero waste consultant based in NYC), and WastePlace (a digital waste broker based in Austin TX).



• nada sobra •

Lima, Peru • Founded: 2016 • Time on Report: Just Added
Contact: *Pipo Reiser, CEO, pipo@sinba.pe*

[sinba](#) turns food waste into nutritious, low carbon animal feed at an industrial scale.



Washington, DC • Founded: 2012 • Time on Report: 1 Month

Contact: *Dr. Kathryn T. Wilson, Executive Director, kwilson@urbanschoolfoodalliance.com*

[Urban School Food Alliance](#) leverages the collective voice of school nutrition leaders around the country to transform school meals. They envision a future where every student in the US has access to no-cost, high-quality, healthy meals. Their 18 member districts represent more than 4.2 million students at 6,200 schools across 12 states, with a collective \$920 million per year in purchasing power for school meals. They strive to keep sustainability at the forefront of decision-making, from increasing local sourcing to expanding use of compostable materials. Addressing food waste in schools is a central focus of current efforts: they seek to innovate and pilot solutions for large, institutional kitchens and cafeterias that reduce and prevent waste, facilitate adoption of food waste standards among member districts, and serve as a model nationwide.



San Diego, CA • Founded: 1983 • Time on Report: 1 Month

Contact: *Jessica Toth, Executive Director, jessica.toth@solanacenter.org*

[Solana Center for Environmental Innovation](#) showcases the feasibility of regionwide closed loop capability through partnerships between government, food-sellers, and agricultural producers. Examples of models designed for widespread replication include: demonstration use of bokashi for compost pre-processing resulting in common use of bokashi as a solution for retarding food waste putrefaction; on-farm composting of restaurant food scrap resulting in County ordinance to permit farm-to-business-to-farm pathways for food waste; creation of the first mid-scale composting demo center and training curriculum resulting in over 100 practitioners with skills to manage larger composting systems.



Windsor, CA • Founded: 2008 • Time on Report: 1 Month

Contact: *Kelly Conrad, Community Outreach & Development Director, kellynconrad3@gmail.com*

[Farm to Pantry's](#) mission is to bring together their communities to end food injustice and reverse global warming by rescuing and sharing locally-grown food with those who have been systematically marginalized.



Big Island, VA • Founded: 1984 • Time on Report: 1 Month

Contact: *Lynette Johnson, Executive Director, lynette@endhunger.org*

[Society of St. Andrew](#) focuses on reducing farm-level food waste by gleaning produce remaining after commercial harvest and giving that food to nearby agencies serving people at risk for hunger. They work with farmers in the way that is easiest for them, whether that's gleaning, packing house pickups of culls and grade outs, or transporting and arranging distribution of whole loads (@42K lbs each) of produce.



Stonington, CT • Founded: 2017 • Time on Report: 1 Month
Contact: *Laura Jackson, Director of Outreach, ljackson@yellowfarmhouse.org*

[Yellow Farmhouse Education Center](#) is a nonprofit organization on Stone Acres Farm in Stonington, CT. Their mission is to connect people to each other and to where their food comes from through culinary and farm-based education. This takes the form of K-12 field trips, teacher professional development, summer internships, adult workshops, and children's cooking classes and summer programs. For several years, they have gleaned excess produce from area farms and donated it to human service and hunger relief organizations. They are seeking funding to establish a Youth Gleaning Network, staffed by high school volunteers, who earn service hours by gleaning, washing, and delivering produce during the summer season.



Upper Darby, PA • Founded: 2008 • Time on Report: Just Added
Contact: *Pierrette C. Downer, Executive Director, pdowner@bfrin.org*

[BFRIN](#) helps breast cancer survivors with prosthetics and a newly formed food program that aims to eliminate food insecurity in low-income communities.



Nashville, TN • Founded: 2011 • Time on Report: Just Added
Contact: *Brianna Aka-Bashorun, Development Manager, Development@thenashvillefoodproject.org*

[The Nashville Food Project](#) (TNFP) brings people together to grow, cook and share nourishing food with the goals of cultivating community and alleviating hunger in their city. They embrace a vision of vibrant community food security in which everyone in Nashville has access to the food they want and need through a just and sustainable food system. TNFP's programs and initiatives promote sustainability while increasing social connection and bringing people of diverse backgrounds together. Through their food recovery and food waste prevention efforts, TNFP focuses on developing deep food donation partnerships with local farms, grocers and restaurants to reduce the amount of food that ends up in their landfills while also allowing them to utilize high quality, fresh food in their kitchens. In 2022, TNFP recovered over 213,000 lbs of donated food, valued over \$600,000, and shared 18,190 lbs of excess food with other nonprofit organizations. A total of 32,280 lbs of unusable food was composted.



Charlotte, NC • Founded: 2013 • Time on Report: Just Added
Contact: *Jillian Hishaw, Founding Director, info@30000acres.org*

[Family Agriculture Resource Management Services \(F.A.R.M.S.\)](#) reduces food waste on farms through purchase and donation efforts. They have purchased and donated over 2 million pounds in over five countries over the past 10 years they have been in operation.



Kansas City, MO • Founded: 2019 • Time on Report: Just Added
Contact: *Kristan Chamberlain, Executive Director, kristan@kccancompost.com*

[KC Can Compost](#) is an innovative enterprise committed to improving the social and environmental landscapes of Kansas City. Their mission is to advance a systematic infrastructure and method for organics management and diversion that can be implemented across commercial and residential sectors. Their mission includes a commitment to environmental justice and facilitating equity for all members of their community through education, job training, and job creation for underserved members of their community.



Rochester, MN • Founded: 1983 • Time on Report: Just Added
Contact: *Dan Nemes, Grant Writer, dannemes@channel-one.org*

[Channel One Regional Food Bank](#) rescued 1,842,641 pounds of food in FY20-21 from retail and agricultural food producers. In FY21-22, Channel One rescued 2,211,591 pounds of food, a year-on-year increase of 20%. This increase in food rescued in southeast Minnesota occurred under less-than-ideal circumstances, as exogenous events pushed food and fuel prices well above expected rates of inflation; the upshot for Channel One and our food shelf and food security partners has been that there is less food "in the system," and since food retailers have less food to begin with, they have had less to donate or rescue. Further, food rescue has been an important sourcing stream for their core mission because federal government food commodities have proven to be especially sensitive to supply chain disruptions. Channel One is a member of Feeding America and is using MealConnect, a web-based application food producers and retailers use to schedule pickups of food that would otherwise enter the waste stream.



Baltimore, MD • Founded: 2020 • Time on Report: 1 Month
Contact: *Catherine Anne Morneault, President, Letseatinc20@gmail.com*

[Let's Eat, Inc.](#) rescues food from area markets that would otherwise be thrown away. This food is then distributed to area senior facilities, individual families, and other distributors that reach out to the community. Their organization and partners have reached over 44,000 individuals in the Baltimore metro area.



Bethel, New York • Founded: 2009 • Time on Report: Just Added
Contact: *Jessica Weiss, Executive Director, GrowingSOULorg@gmail.com*

[GrowingSOUL — Sustainable Opportunities for Universal Learning](#) is a community building zero waste program model for the Catskills region incorporating food production, preservation, distribution and recycling via composting in order to divert organics from filling landfills to filling bellies, and growing the healthy soil in which good food and strong communities grow and thrive creating green jobs centered on mission-driven outcomes.



Boulder, CO • Founded: 2012 • Time on Report: Just Added
Contact: *Hayden Dansky, Co-Organizer, hayden@foodrescuealliance.org*

[Food Rescue Alliance](#) (FRA) supports the growth of food rescue organizations and initiatives, through members sharing resources, best practices, and innovative approaches toward actualizing common goals and values. As opposed to the traditional food banking approach of one-size-fits-all in every city, each member organization serves their local community in ways that work best for that community, from bicycle-based food distribution, community food hubs, to food distribution programs that happen out of affordable housing sites and pre-schools. The network's members redistribute an average of 20,000,000+ pounds to 600,000+ low-income individuals annually. Moreover, they have access to FRA's shared logistics software, Rootable, enabling them to free up capacity for their staff to more effectively do their work. Rootable will be the first cooperatively owned food rescue software platform, enabling local food rescues to have ownership in their logistical needs & over their own data.



Watsonville, CA • Founded: 2007 • Time on Report: Just Added
Contact: *Breigha Sawyer, Development Officer, development@farmdiscovery.org*

[Farm Discovery at Live Earth](#) is driven by a mission to empower youth and families to regenerate health in food farming nature and community. Live Earth Farm is a 150-acre patchwork of working farm, oak and redwood groves, and riparian corridor located in the Pajaro Valley north of Watsonville, indigenous to the Ohlone people. Through produce distribution to local food pantries, Farm Discovery reduces over 50,000 pounds of food waste each year. In addition, they utilize composting to regenerate soil through organic matter while teaching these essential waste-reducing practices to all program participants.

Appendix A: ReFED's Key Action Area Framework

Action Areas	OPTIMIZE THE HARVEST	ENHANCE PRODUCT DISTRIBUTION	REFINE PRODUCT MANAGEMENT	MAXIMIZE PRODUCT UTILIZATION	RESHAPE CONSUMER ENVIRONMENTS	STRENGTHEN FOOD RESCUE	RECYCLE ANYTHING REMAINING
<p>OPTIMIZE THE HARVEST Avoid over-production, then harvest as much as possible. For wild caught products, source only what is needed.</p>	Buyer Spec Expansion	Decreased Transit Time	Assisted Distressed Sales	Active & Intelligent Packaging	Meal Kits	Donation Coordination & Matching	Centralized Anaerobic Digestion
<p>ENHANCE PRODUCT DISTRIBUTION Leverage technology to create smart systems that help efficiently move products to maximize freshness and selling time.</p>	Gleaning	First Expired First Out	Decreased Minimum Order Quantity	Manufacturing Byproduct Utilization (Upcycling)	Buffet Signage	Donation Education	Community Composting
<p>REFINE PRODUCT MANAGEMENT Align purchases with sales as closely as possible and find secondary outlets for surplus. Build out systems and processes for optimal on-site handling.</p>	Imperfect & Surplus Produce Channels	Intelligent Routing	Dynamic Pricing	Manufacturing Line Optimization	Consumer Education Campaigns	Donation Storage Handling & Capacity	Centralized Composting
<p>MAXIMIZE PRODUCT UTILIZATION Design facilities, operations, and menus to use as much of each product as possible. Upcycle surplus and byproducts into food products.</p>	Partial Order Acceptance	Temperature Monitoring (Pallet Transport)	Enhanced Demand Planning	Edible Coatings	K-12 Lunch Improvements	Donation Transportation	Co-digestion at Wastewater Treatment Plants
<p>RESHAPE CONSUMER ENVIRONMENTS Drive consumers towards better food management and less waste by creating shopping, cooking, and eating environments that promote those behaviors. Shift culture to place more value on food and reduce waste.</p>	Field Cooling Units	Reduced Warehouse Handling	Increased Delivery Frequency	Improved Recipe Planning	Package Design	Donation Value-Added Processing	Home Composting
<p>STRENGTHEN FOOD RESCUE Further the rescue of high-quality, nutritious food by increasing capacity, addressing bottlenecks, and improving communication flow.</p>	In-Field Sanitation Monitoring	Advanced Shipment Notifications	Markdown Alert Applications	In-House Repurposing	Portion Sizes	Blast Chilling to Enable Donations	Livestock Feed
<p>RECYCLE ANYTHING REMAINING Find the highest and best use for any remaining food or food scraps in order to capture nutrients, energy, or other residual value.</p>	Innovative Grower Contracts	Early Spoilage Detection (Hyperspectral Imaging)	Minimized On-Hand Inventory	Precision Food Safety	Small Plates	Donation Reverse Logistics	Waste-Derived Agricultural Inputs
<p>Modeled Solutions</p>	Labor Matching	Inventory Traceability	Temperature Monitoring (Foodservice)	Discount Meal Plates	Standardized Date Labels	High-Frequency Reliable Pickups	Insect Farming
<p>Unmodeled Solutions</p>	Smaller Harvest Lots	Modified Atmosphere Packaging System	Waste Tracking (Foodservice)	Employee Meals	K-12 Education Campaigns	Established Relationships with Businesses	Rendering
<p>Best Practices</p>	Improved Communication for Planting Schedules	Vibration & Drops Tracking	Low Waste Event Contracts	Larger Quantities for Take Home	Trayless	Culling SOPs	Waste-Derived Processed Animal Feed
	Sanitation Practices & Monitoring	Optimized Truck Packing, Loading & Unloading (e.g., Cross-Docking)	Direct to Consumer Channels	Small and Versatile Menus	Home Shelf-life Extension Technologies		Waste-Derived Bioplastics
	Optimized Harvesting Schedules	Enforcing Cold Chain SOPs	Online Marketplace Platform	Sous-Vide Cooking	Smart Home Devices		Waste-Derived Biomaterials
	On-Farm / Near-Farm Processing	Regular Maintenance on Refrigerated Trucks	Online, Advanced Grocery Sales		Waste Conscious Promotions		Enabling Technologies (e.g. depackaging and pre-treatment)
	Local Food Systems	Cross-Docking	Precision Event Attendance		Frozen Value-Added Processing of Fresh Produce		Separation & Measurement
	Clear Product Ownership		Repackaging Partially Damaged Products		Customizable Menus/Options		Relationships with Waste Haulers
			Retail Automated Order Fulfillment		To-Go Offerings		Waste Audits by Waste Haulers
			SKU Rationalization		Free Items Offered Upon Request (e.g., bread, chips)		
			Markdowns		Storytelling (e.g. product impact, source, upcycled ingredient components)		
			Optimal Storage				
			Reduced Displays				
			Optimized Walk-In Layouts				