

### Action Areas

- OPTIMIZE THE HARVEST**  
 Avoid over-production, then harvest as much as possible. For wild caught products, source only what is needed.
- ENHANCE PRODUCT DISTRIBUTION**  
 Leverage technology to create smart systems that help efficiently move products to maximize freshness and selling time.
- 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.
- MAXIMIZE PRODUCT UTILIZATION**  
 Design facilities, operations, and menus to use as much of each product as possible. Upcycle surplus and byproducts into food products.
- 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.
- STRENGTHEN FOOD RESCUE**  
 Further the rescue of high-quality, nutritious food by increasing capacity, addressing bottlenecks, and improving communication flow.
- 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.

|  | OPTIMIZE THE HARVEST                          | ENHANCE PRODUCT DISTRIBUTION                                       | REFINE PRODUCT MANAGEMENT              | MAXIMIZE PRODUCT UTILIZATION                    | RESHAPE CONSUMER ENVIRONMENTS  | STRENGTHEN FOOD RESCUE                    | RECYCLE ANYTHING REMAINING                                 |
|--|---|--|--|---|--|---|--|
|  | Buyer Spec Expansion                          | Decreased Transit Time   | Assisted Distressed Sales              | Active & Intelligent Packaging                  | Meal Kits  | Donation Coordination & Matching          | Centralized Anaerobic Digestion                            |
|  | Gleaning                                      | First Expired First Out  | Decreased Minimum Order Quantity       | Manufacturing Byproduct Utilization (Upcycling) | Buffet Signage   | Donation Education                        | Community Composting                                       |
|  | Imperfect & Surplus Produce Channels          | Intelligent Routing  | Dynamic Pricing                        | Manufacturing Line Optimization                 | Consumer Education Campaigns   | Donation Storage Handling & Capacity      | Centralized Composting                                     |
|  | Partial Order Acceptance                      | Temperature Monitoring (Pallet Transport)                          | Enhanced Demand Planning               | Edible Coatings                                 | K-12 Lunch Improvements  | Donation Transportation                   | Co-digestion at Wastewater Treatment Plants                |
|  | Field Cooling Units                           | Reduced Warehouse Handling   | Increased Delivery Frequency           | Improved Recipe Planning                        | Package Design   | Donation Value-Added Processing           | Home Composting  |
|  | In-Field Sanitation Monitoring                | Advanced Shipment Notifications                                    | Markdown Alert Applications            | In-House Repurposing                            | Portion Sizes  | Blast Chilling to Enable Donations        | Livestock Feed   |
|  | Innovative Grower Contracts                   | Early Spoilage Detection (Hyperspectral Imaging)                   | Minimized On-Hand Inventory            | Precision Food Safety                           | Small Plates   | Donation Reverse Logistics                | Waste-Derived Agricultural Inputs                          |
|  | Labor Matching                                | Inventory Traceability   | Temperature Monitoring (Foodservice)   | Discount Meal Plates                            | Standardized Date Labels   | High-Frequency Reliable Pickups           | Insect Farming   |
|  | Smaller Harvest Lots                          | Modified Atmosphere Packaging System                               | Waste Tracking (Foodservice)           | Employee Meals                                  | K-12 Education Campaigns   | Established Relationships with Businesses | Rendering  |
|  | 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              |   |  |   |  |

Modeled Solutions

Unmodeled Solutions

Best Practices