

Turn Your Sustainability Efforts Into a Competitive Edge

June 12, 2025



Upcycled Food Month 2025: upcycledfoodmonth.org

UPCYCLED FOOD MONTH EVENT!

Upcycling Food Waste: Trends & Predictions

WEDNESDAY, JUNE 4 | 1 PM ET/10 AM PT




2025

#UFFSciComm
An Upcycled Food
Global Scientific
Research Community



June 10-11

*Virtual Global
#UFFSciComm
Symposium*



 **UPCYCLED HOUR**
VIRTUAL EVENT

 RTI Innovation Advisors



From Waste to Worth: Framing the Solution of Upcycled Food

Tuesday, June 17 @ 10 am PT / 1 pm ET

Join the Upcycled Food Association, UFA Member RTI and special guests for a look at the global problem and opportunity of food waste and hear from experts about the environmental, economic and social impacts where upcycled food is a key solution.

HAPPY
UPCYCLING
DAY!



 | **first**
ANNUAL EVENT AND EXPO ■ CHICAGO, IL
July 13-16, 2025





UFFSciComm Symposium II

September 17, 2025

JOIN US!



Reminders:

1. This webinar will be recorded and made available to attendees and UFA Members.
2. Submit questions to the UFA team and panelists through the Q&A feature.
3. The follow up email will include speaker information and resources.



Agenda

1. Welcome and Introductions
2. Collaborative Conversations
3. Group Discussion
4. Q&A



Meet your panelists



Maggie O'Connor
Senior Manager of ESG
Del Monte Foods



Julia Collins
Founder & CEO
Planet FWD



Miranda Gorman
Head of Climate Solutions
& Science
Planet FWD



Anna Hammond
Founder & CEO
Matriark Foods



Amanda Oenbring
CEO
Upcycled Food Association



Del Monte Foods: UFA member since 2021



2022 pineapple juice Fruit Infusions

2021 upcycled green beans



2025 all JOYBA made with upcycled sweetened syrup





3 Million Pounds

Upcycled over 3 million pounds of surplus food through the Upcycled Food Association

F23 ESG Report



Del Monte Foods

Growers of Good®

↓ 4%

Reduce solid waste by 4%/
Increase recycling by 2024

We actively seek ways to divert food waste from landfill, including through upcycling. In F23 we set a new goal to reduce the amount of waste sent to landfill from our manufacturing plants by 4%.

"As Growers of Good, Del Monte Foods actively seeks ways to redirect surplus products, helping to provide healthier, accessible food while reducing greenhouse gas emissions," said Greg Longstreet, President and CEO of Del Monte Foods. "This achievement is a testament to the hard work of our team members in using more sustainable practices to ensure that food reaches its highest and best purpose, while creating delicious food and beverages that bring joy to eating."



Matriark Foods: UFA member since 2019

4 channels: ingredients, food service, retail, emergency food.

Upcycled Certification and Planet FWD LCAs differentiate for all markets.



Quantifying the Impact of Upcycling

**SAVE TIME.
FIGHT FOOD
WASTE**

**UPCYCLED LIQUID
MIREPOIX**

Each year roughly 33 million tons of nearly perfect vegetables never make it to your plate. That's a colossal waste of food and water and creates massive amounts of greenhouse gases. Matriark works to solve this problem by upcycling the high-quality, nutritious, US-grown carrots, celery and onions that are in this bag.

Each 20lb bag =

20 pounds of vegetables diverted from landfill	4,750 gallons of water saved	102 pound of greenhouse gases reduced
--	--	---

Source: Matriark Impact Calculator

VEGAN **NON-GMO** **GLUTEN FREE** **DAIRY FREE** **SOY FREE**

MATRIARK

UP CYCLED **WOMEN OWNED** **FOR THE PLANET** **Made in USA**

Product	Impact
Liquid Mirepoix	33% lower than a conventional product in the same packaging (bag in a box)
Passata +	36% lower than a conventional product product in a #10 can
Upcycled Veg Concentrate	7% lower than a conventional product in the same packaging (tetrapak)
Retail Tomato Sauces	15% lower than a conventional product in the same packaging (glass jar)

* Comparisons to conventional products include no changes to formulation, the only changes assumed are replacing upcycled ingredients with conventional vegetables



Became one of small number of companies to attain EPS status with Vizient, nation's largest provider of hospital meals.



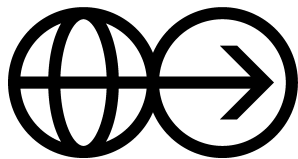
Your purchase made an impact:

350,000 LBS Upcycled Liquid Mirepoix	350,000 pounds of vegetables diverted from landfill	83,120,000 gallons of water saved	806.39 metric tons of greenhouse gases saved
<small>Source: ReFED Manufacturing byproduct utilization metrics</small>			
1 lb food diverted = 237.49 gallons of water saved = 5.08 lbs GHG reduced			

Thank you for being part of the solution.



Original scope was 3 new Indian sauces for food service.
Expanded pilot based on overall viability of upcycled ingredients.
Impact was 6x original expectations and growing. Expanding partnership to scale impact.



Get in touch with our team and get discounted LCAs



Questions?

Schedule a chat?

Book a demo?

miranda@planetfwd.com

julia@planetfwd.com

jake@planetfwd.com

Webinar attendees are eligible for a 25% discount on Planet FWD services. Check out this link to learn more:

<https://go.planetfwd.com/25-discount-for-ufa-webinar-attendees>

Or scan this QR code >>



Upcycled Food Month 2025: upcycledfoodmonth.org

UPCYCLED FOOD MONTH EVENT!

Upcycling Food Waste: Trends & Predictions

WEDNESDAY, JUNE 4 | 1 PM ET/10 AM PT




2025

#UFFSciComm
An Upcycled Food
Global Scientific
Research Community



June 10-11

*Virtual Global
#UFFSciComm
Symposium*



 **UPCYCLED HOUR**
VIRTUAL EVENT

 RTI Innovation Advisors



From Waste to Worth: Framing the Solution of Upcycled Food

Tuesday, June 17 @ 10 am PT / 1 pm ET

Join the Upcycled Food Association, UFA Member RTI and special guests for a look at the global problem and opportunity of food waste and hear from experts about the environmental, economic and social impacts where upcycled food is a key solution.

HAPPY
UPCYCLING
DAY!



 | **first**
ANNUAL EVENT AND EXPO ■ CHICAGO, IL
July 13-16, 2025



THERE IS A SEAT FOR YOU IN OUR GLOBAL COMMUNITY: JOIN US!



THANK YOU!

Learn more at upcycledfood.org/membership
Contact us at info@upcycledfood.org

Visit **upcycledfood.org**

