The Last Food Mile Conference

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JIHAD RIZKALLAH
VP Responsible Retailing Ahold USA
Ahold USA

- Four divisions, served by one support organization
- Peapod, leading e-commerce grocer
- 115,000 associates
- 14 states + DC
- 770 supermarkets
- $26B in sales
Our Promise to Be a Better Neighbor

Contribute to community well-being

Make healthy living choices easy

Source products responsibly

Care for the environment

Getting Better Every Day
Care for the Environment

> Ahold USA and its Divisions is committed to achieving “zero waste” in all stores by 2020.

> AUSA’s definition of Zero Waste is defined as 90% or more of our waste goes to a location other than a landfill.

> Categories of material

*Not in all locations
2013’s Path to Zero Waste by 2020

> From **2012 to 2013**, Ahold USA has

> Recycled **65%** of its total waste, which is a **5%** improvement.

> Recycled, reused, or recovered **118 million** pounds of organic material from its waste stream.
Source Reduction

> Methods of source reduction we practice in our stores:
  > Reduce for sale or donate day old bakery goods
  > Reduce for sale
    > “Less than perfect” fruits and vegetables
    > Deli meat and cheese ends
    > Cartons of eggs with damages
  > Use blemished fruit for in-store cut fruit program or cut fruit on salad bar
  > Use unsold rotisserie chickens to make chicken salad
  > Use unsold pre-sliced meat/cheese to make deli sandwiches
EPA Recognizes Ahold USA’s Environmental Efforts

> In November, 2013, the Environmental Protection Agency recognized Ahold USA for its efforts to reduce food waste and its contributions to the Food Recovery Challenge

> Ahold USA has donated the equivalent of 12 million meals and diverted 19,000 tons of food waste
“Meat” the Need Donation Program

> The Meat the Need program is a process that enables stores to safely donate much needed protein to food banks to feed hungry people

> In 2013, Ahold USA donated 3,343,097 pounds of protein to local food banks
Expanded Food Donation Pilot

> Currently testing three pilot stores to donate center store private label, frozen, commercial packaged deli and dairy/juice product and increase bakery donation volume

> If pilot in these stores is found successful, the program will expand to additional stores
From Food Waste to Animal Feed

> Our stores follow an animal feed food waste diversion program.

> This prevents unsold, non-consumable food that is not donated from going into the trash and ultimately to a landfill.

> In 2013, Ahold USA recycled 95,011,153 pounds of food waste

> 17 local farms benefit from this program
  > 2 digesters
  > 2 compost
  > 13 animal feed
Industrial Uses: Meat Rendering & FOG

> Our Fat, Oil & Grease (FOG) program is designed to control discharges of FOG material from either animal or vegetable sources into the sewage system.

> Used grease can be a byproduct/filler in things such as pet foods and animal feed, be used in soap processing as well as processed for use as biofuel.

> In 2013, Ahold USA recycled 22,625,576 pounds of FOG and meat rendering material.
Product Recovery Operation

> Anaerobic digester to be built in Freetown, MA

> Unsold, non-consumable food and organic waste from over 200 stores will be converted to a biogas used to generate electricity and create fertilizer

> Facility will process 40,000 tons of organic product annually and generate 1.2 mega watts of electricity

> Will offset 40% of Freetown distribution center’s energy consumption
Top Challenges

- Manage customer expectation around being fully stocked from open to close
- Resolve the “sell-by,” “best consumed by,” “freshest by,” expiry date issue
- Packaging innovation to extend shelf life of products
- Associate awareness, engagement and execution
- Consumer behavior
  - How do we change it to help our customer buy the right quantity for their meals?
  - How do we help them repurpose leftovers (e.g., provide recipes to reuse leftovers)?
THANK YOU!!!