

Monday, June 28 Track 1, Room N211: Organics Management

9:00 am - 10:15 Anaerobic Digestion: Renewable Energy from Organics, Biofuels, and Project Development

Moderator: Jim Miller, JR Miller & Associates

- A Developers View of Anaerobic Digestion Based Renewable Energy from Organics. Rashi Akki, CEO, Ag-Grid E. PA
- Dairy Development Do's and Don'ts: How to Develop a Successful Dairy RNG Project. John Dannan, Principal and Head of Organic Waste Business, Generate Capital. CA
- Turning Animal Manure Liabilities into Biogas Assets. Kavitha Ramakrishnan, VP Project Origination, Brightmark. CA
- High Methane Content Biogas from MSW without the usual sludge contaminant challenges. Glen Tobiason,
 President & CEO, Innovative Waste Conversion Technologies. NH

10:45 am – 12:15 Composting Technologies, Case Studies, Best Management Practices

Moderator: Gary Bilbro, EcoSafe Zero Waste

- 10 Years in the Making: Case Study Describing the City of San Diego Food Waste Composting Project from Pilot to Full Scale and Beyond. Burton Ewert, City of San Diego. CA
- A Technical Comparison: Turned Windrow vs Aerated Static Pile Composting. Baraka Poulin, Engineered Compost Systems. WA
- California's New Organic Waste Processing Facility. Eric Herbert, President, Bulk Handling Systems and CEO of Zero Waste Energy. CA
- Covered ASP Best Management Practices. Waylon Pleasanton, Sustainable Generation, LLC. DE

1:00 pm – 2:30 Anaerobic Digestion: Technologies, Feedstocks, Successful Case Studies

Moderator: Tracie Onstad Bills, SCS Engineers

- Anaerobic Digestion at Scale: When to Know You are Ready. Peter Ettinger, BioEnergy Development Co. MD
- Organics Recycling via On-Farm Anaerobic Digestion Benefits Organic Waste Producers, Haulers, Farms, and the Environment. John B. Hanselman, CEO, Vanguard Renewables. MA
- Continuous Flow High Solids Anaerobic Digestion: The Urban AD Solution. Rolfe Philip, President, Thoeni North America Inc. CA
- Organics Recycling from MSW and SSO with Centralized Mixed Waste Processing and Anaerobic Digestion. Yaniv Scherson, Chief Operating Officer, Anaergia. CA

3:15 pm – 4:45 Organics Diversion and Collection

Moderator: Debra Darby, Tetra Tech

- Organic Waste Diversion Example Projects. Jim Miller, JR Miller & Associates. CA
- Food Waste Diversion An Essential Service in the New Normal. Ryan Cooper, Organics Recycling Lead, Rubicon. GA
- COOLNow Compostable Organics Out of Landfill, Now! A Discussion of the COOLNow Program. Richard Anthony, Vice President, Zero Waste USA. CA
- Food Scrap Recycling Truck Game App an I-Phone/I-Pad app to teach kids the value of food waste recycling. Paul Darby, VP Marketing, Novamont North America. CT



<u>Monday, June 28</u>

Track 2, Room N204: Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

8:30 am – 10:00 Plenary Session: Innovations & Solutions in Food Waste Prevention, Reduction, & Recovery

Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC

- Eat Up! How Upcycled Food Product Innovation Delivers Environmental, Social and Financial Returns. Daniel Kurzrock, Co-Founder & Chief Grain Officer, ReGrained. CA
- How Source Reduction Technology Pushes the Needle in Corporate Sustainability. Max Mlinar, Director of Operations, Phood Solutions. NY
- Food Recovery is Not Enough to Impact Hunger. Jennifer England, Senior Director of Partner Success, Food Rescue Hero. PA

10:30 am – 12:00 Advances in Wasted Food Policy and Practices; Using Measurement Tools to Reduce Food Waste and Drive Prevention

Moderator: Dr. Jon Deutsch, Drexel University

- How to Estimate Wasted Food and What to do Next: In Your City and In Your Business. Coryanne Mansell, Center for EcoTechnology. MA
- Real World Examples of Prevention Using AI. Marc Zornes, Co-Founder and CEO, Winnow. IL
- Empowering Stakeholders to Embrace Food Waste Prevention. Luc Dang, CEO, Phood Solutions. NY
- Full Shelves, Fresh Food, Zero Shrink: How Grocery Order Automation is Massively Reducing Food Waste, Delighting Shoppers, and Making Grocers Rich. Stefan Kalb, Co-Founder & CEO, Shelf Engine. WA

12:30 pm – 1:30 Preventing Food Waste and Fighting Hunger in the U.S.: Award Winners of Kroger's Zero Hunger | Zero Waste Foundation's Innovation Fund

 The Innovation Fund of The Kroger Co. Zero Hunger | Zero Waste Foundation ("Foundation") is engaging innovators and social entrepreneurs to develop ideas and scalable solutions to prevent food waste and fight hunger in the U.S. This session highlights three (3) companies that have received philanthropic venture capital. They will discuss their initiatives, how they will help create communities free of hunger and waste, and how they shifted during the COVID-19 pandemic.

Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC

- Food Rescue Expansion. Maen Mahfoud, CEO, Replate. CA
- o Nutritious Food Access. Maddy Rotman, Head of Sustainability, Imperfect Foods. CA
- There's Wonder in Waste. Tony Bova, Chief Executive Officer and Co-founder, mobius. TN

2:00 pm – 3:00 Standardized Date Labels, Information Campaigns and Consumer Food Waste: Research and Response

ReFED (Rethink Food Waste Through Economics & Data) and Ohio State University conducted research evaluating how the
introduction of the Food Marketing Institute and Grocery Manufacturers Association's voluntary labeling standards affect consumer
decisions and how this might inform decisions about date-labeling policies. Attendees will learn what this research yielded, and its
salience in light of recent Federal legislative initiatives.

Speakers

- Kathryn Bender, Assistant Professor, Dep't of Business & Economics, Allegheny College. PA (Moderator)
- o Kari Armbruster, Kroger Zero Hunger | Zero Waste Program Lead. OH
- Sue Marshall, CEO, NETZRO. MN

3:30 pm – 4:30 Technology + Civic Engagement + Partnerships: Launching and Scaling Food Recovery

Moderator: Jennifer England, Food Rescue Hero

- Speakers
 - Steve Dietz, Food Donation Connection. TN
 - \circ $\,$ Aaron Tolson, CEO and Founder, Northern Virginia Food Rescue. VA
 - Aubrey Alvarez, Executive Director, Eat Greater Des Moines. IA



Tuesday, June 29 Track 1, Room N211: Organics Management

9:00 am – 10:15 Evaluation of Organics Management Options; Composting Odor Control; Equipment Maintenance

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Comparison of Organic Waste Management Options in Terms of Air Quality and GHG Impacts. Patrick Sullivan and Raymond Huff, SCS Engineers. CA
- Reorganizing and Reframing Composting: How to eliminate compost facility odor by flipping the composting process inside out and upside down. Geoff Hill, HDR. CA
- Large Compost Cultivating: Odor Management. Robert Ballantyne, RWI Enhanced Evaporation. CO
- The Importance of Maintenance: Four Key Strategies to Sustain Lasting Improvements. Ted Dirkx, Application Specialist, Vermeer Corporation. IA

10:45 am – 12:15 Composting, Anaerobic Digestion, and Climate Change Impacts

Moderator: Debra Darby, Tetra Tech

- To Compost or Not to Compost? Luc De Baere^{1*}, N. McDonald^{*2}, Bruno Matthews^{1*}, Organic Waste Systems (OWS)
 ¹ Belgium; ² Ohio
- Organics Depackaging and Anaerobic Digestion Provide a Pathway to Waste Reduction and Decarbonization. Raymond Duerr, Vice President, Vanguard Renewables. MA
- High Solid Anaerobic Digestion for Organic Waste Streams. Sami Benz, BIOFerm Energy Systems. WI
- Anaerobic Digestion: Shaping the Climate Success Story for Critical Sectors. Shawn Kreloff, CEO, Bioenergy Devco (BDC). MD

1:00 pm – 2:00 Panel Discussion on The Future of Organics in California

- Learn about California's SB 1383 implementation that will require 75% diversion of organic waste from landfills by 2025. Hear from industry policy leaders and composters in an interactive panel discussion regarding collection, contamination, permitting, and markets of transforming organic wastes into compost and energy products. This lively discussion will include questions from the audience on how to develop over 100 facilities at a cost of \$2 to \$3 billion. <u>Panelists:</u>
 - Evan Edgar, Principal, Edgar & Associates, CA (Moderator)
 - Bill Camarillo, President, Agronim, CA
 - Tracie Onstad Bills, Northern California Director, SCS Engineers, CA
 - Heidi Sanborn, Executive Director, National Stewardship Action Council. CA

2:45 pm – 4:00 Organics Infrastructure Development, Investing Strategies, and Case Studies

Moderator: Neil Edgar, California Compost Coalition

- Infrastructure Options for The Diversion and Utilization of Organic Resources. Rick Aho, Principal, Regulatory Lead, Divert Organics. MI
- Organics Diversion Opportunity: Are We Wasting It? Infrastructure Development and Conversion to Meet Capacity Needs. Tom Bilgri, Manager of Biogas Engineering Services, and Debra Darby, Manager, Organics Sustainability Solutions, Tetra Tech. CA
- Factors Determining the Development of Organics Processing Facilities US vs EU. Jim Miller, JR Miller & Associates. CA
- Making Food Waste Work: Investing Strategies in Organic Waste Disposal. John Dannan, Principal and Head of Organic Waste Business, Generate Capital. CA

4:30 pm – 5:00 Successful Composting Systems: From Consumer to Composter. Rich Cohen, CEO, Elevate Packaging. IL

In this session, we will outline the core principles, working with successful examples, necessary for organizations to contribute toward building an effective composting system. The session will start with outlining the essential components which comprise a functioning system for end-to-end composting and address each of the systems constituents, their interests, and how to align and design the composting system to work across the composting value chain. Without a thoughtful architecture and strategy of the inter-working components of a compost initiative, it is challenging to be successful. The attendees will leave with a comprehensive overview of what makes these systems work and knowledge of how to design and launch compost initiatives that align stakeholder interests throughout the system.



Tuesday, June 29

Track 2, Room N204: Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:45 Capturing Event Food Waste to Maximize Food Waste Prevention, Donation, and Diversion

This panel will review how different departments within a stadium or large event spaces interact with food waste and how
collaboration can improve waste prevention, donation, logistics, communication, and processing. The panel will also discuss how
business initiatives are driving increased organic waste diversion and reuse in event management. Attendees will learn about
innovations in food waste processing that repurpose waste into raw materials and how stadiums can ensure uncontaminated
waste is delivered to these facilities.

Speakers:

- o Greg Lettieri, CEO, Recycle Track Systems. NY (Moderator)
- o Brittany Price, Director of Sustainable Operations, MGM Resorts International. NV
- o Matthew Jozwiak, Founder and Executive Director, Rethink Food. NY
- o Shannon Bergstrom, Sustainability Brand Manager, Recycle Track Systems. NY

10:15 am – 11:45 Strategies and Policies for Food Waste and Increasing Recovery in Municipal, Regional, and State Programs

Moderator: Coryanne Mansell, Center for EcoTechnology. MA

- Food Recycling and Rescue Los Angeles County's Three-Pronged Approach. Michelle Leonard, Vice President, SCS Engineers and Judi Gregory, Go2Zero Strategies. CA
- Collaboration and Social Marketing Lessons for Food Waste Reduction and Recovery, Central Contra Costa County. Lisa Coelho, SCS Engineers and Ashley Louisiana, RecycleSmart, CA
- How to Successfully Divert Food Waste from Multi-Residential Properties like Apartments, Condominiums, and Assisted Living Facilities. Gary Bilbro. Ecosafe Zero Waste Inc. BC

12:30 pm – 1:30 Innovation + Solutions on the Front Lines of the Food Waste Crisis

• One of the most impactful ways to repair and replenish the earth is the most basic – stop wasting food. More than 40% of all food is lost across the distribution chain and it is the single largest material in landfills. In this lively panel discussion, you will hear from some of the nation's top supply chain innovators who are disrupting grocery retail all in the name of reducing food waste. Join our industry experts to hear how we can shift from awareness to scalable action.

Moderator: Salar Salahshoor, Head of Marketing, Shelf Engine

Speakers:

- o Luc Dang, CEO, Phood Solutions. MA
- o Maddy Rotman, Head of Sustainability, Imperfect Foods.CA
- Turner Wyatt, CEO, Upcycled Food Association
- Stefan Kalb, CEO, Shelf Engine. WA

2:15 pm – 3:30 The Upcycled Food Association: The New Voice of a Growing Industry

The Upcycled Food Association aims to reduce food waste by growing the upcycled food economy. In this session, association
Members will share ground-breaking research in the space, and current initiatives, including the launch of a revolutionary new
product certification program

Speakers:

- Turner Wyatt Co-Founder and CEO, Upcycled Food Association. CO (Moderator)
- o Jon Deutsch Ph.D. Professor of Culinary Arts and Food Science, Drexel University. PA
- Mike Oraschewsky Co-Founder, TBJ Gourmet. PA
- Caroline Cotto Chief Operating Officer, Renewal Mill. CA

4:15 pm – 5:00 Small Scale Food Waste Recycling Technologies for Food Waste Generators

Moderator: Gary Bilbro, EcoSafe Zero Waste

- A Summary of Small-Scale Food Waste Reduction Technologies. Gary Bilbro, EcoSafe Zero Waste. BC
- On-Site Food Waste Decomposition/Reduction Mechanisms. Jaclyn Hill, Alamgir Chaudhri, and Ed Sawchuk, Patriot Organics LLC. NY



Wednesday, June 30 Track 1, Room N211: Organics Management

8:30 am – 9:45 Compostable Packaging - Issues and Solutions; Upcycling Organic Waste

Moderator: Peter Klaich, Shapiro Enterprises

- Designing for Success Innovating for Consumer Compostable Solutions. Gary Robinson, Director of Public Affairs. TIPA Corp., NA. NJ
- The Challenges of Compostable Packaging. Neil Edgar, Executive Director, California Compost Coalition. CA
- Upcycling Organic Waste into PHA Biodegradable Plastics. Abdul Khogali, COO, and Rajan Manocha, Head of Business Development, Genecis Bioindustries Inc. ON

10:15 am – 11:45 Conversion Technologies for Organics; Process Design and Operational Boundaries Moderator: Clarke Pauley, Brightmark

- Organic Waste Transformation via Hydrothermal Carbonization: Implementing Zero Waste Solutions at the Food, Water, and Energy Nexus. Dan Spracklin, Chief Executive Officer, SoMax BioEnergy. NY
- FastOx® Gasification: Profitably Achieve 100% Recycling. Mike Hart, CEO, Sierra Energy. CA
- Soldier Fly Technologies: Sustainable Waste-to-Nutrient Upcycling David Fluker, CEO, Soldier Fly Technologies, CA
- Organics Waste Processing, Interfaces between Process Design and Operations. Annie Ironmonger, Director of Business Development, Convertus Group. CAN

12:30 pm – 1:30 Insect Bioconversion: A Circular Business Model to Close the Loop in Local Food Systems

• This panel will discuss black soldier fly bioconversion as a scalable end-to-end solution for local agriculture and food waste management; value-added benefits and by-products of black soldier fly production that contribute to more economically and environmentally sustainable food system; and how a distributed commercial model can advance the circularity of food waste and contribute to transformational change across local value chains.

Moderator: Erin Coogan, CMO, Soldier Fly Technologies

Speakers:

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- John Paul, Business Development, Soldier Fly Technologies. CA
- Paul Parreira, Sustainability & Innovation Development, RPAC Almond Grower & Processor. CA
- David Fluker, CEO, Soldier Fly Technologies. CA
- Sam Furby, Product Marketing, Fluker Farms, LA

2:15 pm – 3:30 Mechanical Biological Treatment (MBT) and Other Organics Conversion Technologies Moderator: Evan Edgar, Edgar & Associates, Inc.

- Is a Successful MBT Technology a Viable Alternative to Landfilling and Incineration in North America? Glen Tobiason, President and CEO, Innovative Waste Conversion Technologies. NH
- Bio-slurry Injection: an efficient method to divert organic waste from landfill. Omar Abou-Sayed, Yashesh Panchal, and Ibrahim Mohamed, Advantek Waste Management Services. TX
- Building Organic Waste Treatment Facilities, Making use of Different Kinds of Feedstocks. Michael Leopold, CEO, Convertus Group. CAN

4:00 pm – 5:15 Closing Plenary: Visionary Perspectives on Biogas, Biofuels, and Zero Waste

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Zero Heroes with 2020 Vision. Zero Waste, Biogas, CNG, Food Waste to AD and Compost. Evan Edgar, Principal, Edgar & Associates, Inc. CA
- The Zero Waste Approach to Managing Compostable Organics. Richard Anthony, Vice President, Zero Waste USA. CA
- Food Waste and the Circular Economy Experience from Denmark. Chris Voell, Head of Biogas and Waste, Danish Trade Council, North America



Wednesday, June 30

Track 2, Room N204: Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am - 10:00 Food Care: A Roadmap to Effective Food Recovery

If the idea of an effective nationwide food recovery effort can be compared to a cross-country journey, 'Food Care' would be the roadmap and GPS that uses the vast network of roads and highways to cross borders, bridge divides, weather storms, and maneuver past obstacles. Join us to learn how 'Food Care' can get us to our ultimate destination - ending hunger and food waste.

Speakers:

- Mike Learakos, Executive Director, Abound Food Care. CA (Moderator)
- Dr. Victor Cisneros, Research Fellow in Population Health and Social Emergency Medicine, UC Irvine Health Department of Emergency Medicine. CA
- Michael Bisch, Executive Director, Yolo Food Bank, CA
- o Bryan Allred, COO, RaaS (Retail as a Service). TX

10:30 am – 11:45 The Effects of Organics Diversion Policies on Food Donation and Food Waste Recycling Programs

Moderator: Tracie Onstad Bills, SCS Engineers

- Public-Private Partnerships Support Wasted Food Diversion Efforts. Coryanne Mansell, Center for EcoTechnology. MA
- Vallarta Supermarkets Organics Recycling and Waste Reduction. Cory Oskardmay, Zero Waste Project Manager, Go2Zero Strategies. CA
- RecycleSmart Edible Food Generator Survey, Contra Costa County Solid Waste Authority. Lisa Coelho, SCS Engineers, CA and Ashley Louisiana, RecycleSmart, CA

12:15 pm – 1:30 Food Waste and Food Production: Corporate Social Responsibility, Zero Waste, and the Circular Economy

Moderator: Lisa Coelho, SCS Engineers

- Food Recovery and Zero Waste -The Missing Link: The Green Oceanside Kitchen. Colleen Foster, City of Oceanside. CA
- Food Waste as a Worthy CSR Initiative. Sara Jacques, Head of Marketing, Phood Solutions. NY
- Circular Economy in Food Waste and Food Production. Zhihao Chen, Homer Farms. AZ

2:00 pm – 3:00 Food Donations & Safety: Towards Clear Protocols and Practices

• Donating surplus food from hotels, restaurants and event venues helps reduce food waste to landfill while helping the food insecure. But how do organizations ensure it is done safely, with the right time and temperature controls for every single donation opportunity? Attendees will learn food donation safety best practices from industry experts and learn how to ensure safety is built into standard protocols that ensure health risks are minimized when donating into the community.

Speakers:

- o Brittany Price, Director of Sustainable Operations, MGM Resorts International. NV (Moderator)
- o Dr. Brian Nummer, Food Microbiologist and Food Safety Specialist, Utah State University
- o Larry Scott, Chief Operating Officer, Three Square Food Bank. NV

3:45 pm – 5:00 Closing Plenary: Food Waste Paradigms and Best Management Practices

Moderator: Tracie Onstad Bills, SCS Engineers

- Food Waste Is a Design Flaw. Christina Mitchell Grace, CEO, Foodprint Group. NY
- The Food Waste Experts Have Spoken! Racheal Ajayi¹, Scott Baum ¹, Cordia Chu¹. ¹Centre for Environment and Population Health, Griffith University. QLD
- Food Waste Recycling Best Practices. Ryan Cooper, Organics Recycling Lead, Rubicon Global. GA