

Monday, May 6

Track 1, Room W225: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:00 am – 9:30 Wasted Food Solutions and Edible Food Recovery Programs for Commercial, Institutional, and Governmental Organizations; ROI of Food Rescue

Moderator: Lana Suarez, U.S. Environmental Protection Agency

- Moving up the Hierarchy – Practical and Impactful Wasted Food Solutions for Commercial and Institutional Organizations. Lorenzo Macaluso, Chief Growth Officer, Center for EcoTechnology. MA
- The Role Government Can Play in Building Food Recovery Networks. Jessica Regan, CEO and Co-Founder, FoodMesh
- Bean there, done that! Carlsbad's Guide to Developing an Edible Food Recovery Program that is Un-Beet-Able. AVECITA Jones, Program Manager & Molly Reeves, Environmental Specialist, Sustainable Materials Mgm't, City of Carlsbad.
- ROI of Food Rescue: Changing the Narrative on Philanthropy. Jeniffer England, Vice President of External Affairs, Food Rescue Hero. PA

9:45 am – 11:15 **Keynote Session: Examples of Reducing Food Waste in Half by 2030, Eliminating Hunger, Enhancing Food Security, and Infrastructure Needs in the Organics Industry**

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

- Eliminating Hunger & Waste at Ahold Delhaize USA. Justin LaCroix, Director of Sustainable Operations & Brand Lead, Health & Sustainability. Ahold Delhaize | USA
 - This presentation will provide a review of Ahold Delhaize USA's food waste reduction targets, strategy, and levers to cut food waste 32% by 2025 and 50% by 2030. Source reduction tactics, food rescue and donation initiatives, diversion strategies, and progress to date will be discussed. Attendees will learn how one of the world's largest food retailers and a founding partner of the "10x20x30" initiative, is addressing food loss and waste.
- Innovations in Upcycled Food Technology: A Sustainable Approach to Eliminate Food Waste and Expand the Food Economy. Sue Marshall, CEO and founder, NETZRO, SBC. MN
 - With the global population soaring and resources dwindling, the imperative to mitigate food waste has never been more pressing. Upcycled food technology offers a sustainable solution to transforming food by-products into valuable food ingredients. Innovative companies are harnessing new technologies to repurpose food waste into high-quality products for human consumption. Discussion will address the socio-economic implications of upcycled food technology that enhance food security by reducing reliance on finite resources & to reduce waste for environmental stewardship.
- Unlocking Solutions: Navigating Food Waste Diversion Across 400+ Restaurants at MGM Resorts. Cassie Snow, Sustainability Manager, Social Impact & Sustainability, MGM Resorts International. NV
 - MGM Resorts International, a member of the U.S. Food Loss and Waste 2030 Champions initiative, manages over 4.4 million square feet of event space & 400+ dining establishments. Learn about MGM Resorts strategic approach to food waste management and its robust food waste management program. This presentation sheds light on the effectiveness, challenges, and success stories of MGM Resorts' food waste & carbon reduction efforts in alignment with their SBTi Scope 3 commitment.
- Infrastructure in the Organics and Waste Industry: Scaling Vertically Integrated Diversion Solutions Nationwide. Ryan Begin, CEO and co-founder, Divert. MA
 - The waste industry is facing several challenges – increasing amounts of waste, dwindling landfill capacity, climate change, and growing regulatory pressures. To address these challenges, the industry needs rapid & responsible infrastructure expansion. Divert, a company at the forefront of wasted food prevention, will delve into the considerations and legislation necessary to develop & scale key infrastructure & explore how we can balance the sustainability needs of today with the goals of tomorrow.

11:30 am – 12:15 Comprehensive Solutions to Improve Wasted Food Management and Meet ESG Goals

Ben Kuethe, Vice President of Customer Solutions & Success, Divert and Brianna Kramer, Senior Manager, Corporate Retail Operations & Sustainability, Kroger

- In this joint speaking session, Divert and Kroger will discuss the value of a comprehensive solution in tackling the wasted food crisis and helping businesses meet their ESG goals. In a case study style format focused on their shared experience in the food retail industry, the session will delve into the importance of a holistic approach, coupled with solutions & actionable data and insights. As a result, optimizing reduction, & recovery, at the individual store level drives unified, scalable change and cost savings for a business.

1:00 pm – 2:00 Federal Food Loss and Waste Reduction Initiatives

- During this joint agency session, representatives from the U.S. Department of Agriculture, Environmental Protection Agency, Food and Drug Administration will share an update on the tools, resources, and funding opportunities regarding food loss and waste reduction. Agency representatives will highlight new and existing federal efforts, such as the Interagency Collaborative, incentivizing food loss and reduction through public-private partnerships, as well as discuss future initiatives.

Speakers:

- Dr. Jean Buzby, USDA Food Loss and Waste Liaison, U.S. Department of Agriculture. DC (Moderator)
- Lana Suarez, Associate Chief, Materials Management Branch, U.S. Environmental Protection Agency. DC
- Priya Kadam, Senior Advisor, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration. MD
- Nika Larian, PhD, Senior Nutrition Advisor for Food Safety, U.S. Agency for International Development (USAID)

2:15 pm – 3:15 Achieving Food Waste Reduction through Cross-Sector Collaboration: Lessons from the Pacific Coast Food Waste Commitment (PCFWC)

- During this session, PCFWC and PCFWC Signatory Sprouts Farmers Market, will discuss Sprouts' unique and impactful approach to reducing waste at the store level through its partnership with WM. Attendees will learn about methods for growing a culture of sustainability among employees, how to channel data to affect store-level food waste reduction, and the unique partnerships to be made for high-impact waste reduction across the food and waste management industries.

Speakers:

- Anne Garsztko, World Wildlife Fund Food Loss and Waste team (Moderator)
- Natasha Tofil, Environmental Compliance Manager, Sprouts Farmers Market
- Deanna Moore, National Accounts Manager, WM

3:30 pm – 4:30 Maximizing Impact of Recovered Food: A Multi-Sector Approach to Improving Edible Food Recovery

- This panel will discuss maximizing cooperation between all sectors to expand food recovery and reduce food waste. We'll explore how partnerships, such as the Orange County Hunger Alliance, can reduce food insecurity and food waste, address social determinants of health, and enhance community outcomes. Through collaboration, this session will show how we can optimize the food system and divert excess edible food away from landfills.

Speakers:

- Mike Learakos, CEO, Abound Food Care
- Tom Koutroulis, Director, County of Orange, OC Waste and Recycling
- Victoria Torres, Director of Community Impact, Samueli Foundation
- Gregory Scott, President and CEO of Community Action Partnership of Orange County

Monday, May 6

Track 2, Room W223: Organics Recycling & Management

8:00 am - 9:30 Anaerobic Digestion: Innovative Technology Solutions, Case Studies, Infrastructure Development

Moderator: Gary Bilbro, Ecosafe Zero Waste

- Waste to Renewable Energy: Demystifying Anaerobic Digestion. Ashwani Kumar, Chief Operating Engineer, Vanguard Renewables
- Bringing Sustainability Forward Through Anaerobic Digestion. Shawn Kreloff, CEO, Bioenergy Devco (BDC).
- Implementing High Solids AD to Meet Organics Diversion Goals. Thomas F Gratz, Sales Manager, Hitachi Zosen Inova USA, LLC
- Delivering Critical Organic Waste Processing Infrastructure – York Region’s 140,000 Tonne Success Story. Michael Leopold, CEO, Convertus Group. ON

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11:30 am – 12:45 Processing and Recovery of the Organic Fraction of MSW

Moderator: Jim Miller, JR Miller & Associates

- Developments in the Processing of Organic Fraction from MSW (OFMSW). Eric Herbert, CEO Zero Waste Energy, President Bulk Handling Systems. OR
- Recovery and Processing of Organics from Mixed Waste. Jim Miller, JR Miller & Associates. CA
- Mechanical Biological Treatment & MSW Organics: Examples of Best Practices from Europe. Orion Black-Brown, Director of Operations at Green Mountain Technologies Founder, Green Mountain Technologies and Aurel Lubke, Founder, Compost Systems of Austria.
- Processing MSW by Steam Explosion and Dry Continuous Anaerobic Digestion. Luc De Baere, President, Bruno Mattheeuws, Sales Engineer, and Bert Dierick, Sales Engineer, DRANCO nv. Belgium

1:30 pm – 3:15 Composting: Permitting Challenges, Technologies, Integrating AD

Moderator: Tracie Onstad Bills, HDR

- Permitting a Composting Facility: challenges and strategies. Baraka Poulin, Director of Business Development, Engineered Compost System's (ECS). WA
- Small Scale In-Vessel ASP Hybrid Food Waste Composting. Jeff Gage, Director of Consulting, Green Mountain Technologies (GMT). WA
- Air Permitting Composting Facilities. Patrick Sullivan, Senior Vice President, SCS Engineers. CA
- Composting Digestate, Process Comparison for Composting Anaerobic Digestion Residuals from Multiple Facilities. Brian Fuchs, GORE® Cover, North America. DE
- Harnessing the Efficiencies of a Fully Integrated AD & Compost Facility. Beverly Westle, Managing Director, EIP Ventures

3:30 pm – 5:15 Financing Organics Recovery Projects, Innovative AD and Other Treatment Technology Solutions, Next Gen Biogas and AD Projects for a Circular Economy

Moderator: Debra Darby, Tetra Tech

- Raising Capital and Financing in the Organics and Food Recovery Industries. Robert Lubin, Managing Director, Corporate Fuel Advisors. NY
- Stillage to RNG: Sustainable Growth & Revenue Diversification. Noah Carlson, Senior Application Engineer, BIOFerm
- Next Generation of Biogas Projects by Leveraging Energy Storage. Kelly Sarber, CEO, Strategic Project Management, Inc.
- How to Create a Circular Economy with On-Site Anaerobic Digesters. Jan Allen, Founder & Chief Inventor, Chomp. WA
- Benefits Achieved Worldwide by Bio-drying Waste Fractions from Mixed MSW. Luigi Castelli, BioMRF Technologies S.r.l.. Italy

Tuesday, May 7

Track 1, Room W225: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:00 am – 9:00 Not Your Average Food Recovery Program

- The Food and Drug Administration has estimated that 30%-40% of the food supply is wasted. Meanwhile, the USDA reports that over 10% of households in the US are food insecure. Across the globe, efforts to recover edible food are taking center stage. In this session, you will hear about three programs that are recovering landfill-bound edible food, producing value-added products, and feeding communities in unique and creative ways.

Speakers:

- Kim Braun, Project Director, Municipal Food Recovery Program, Go2Zero Strategies
- Judi Gregory, Founder, Grow2Zero FARMS (Moderator)
- Brennah Pohlmann Moellendorf, Zero Waste Specialist, Go2Zero Strategies

9:15 am – 10:15 The Critical Importance of Strategic Communications to Drive Consumer Demand and Internal Alignment to Meet Your Food Loss and Waste Targets

- In this session, professionals from across the food space will explore opportunities for food manufacturers, CPG brands, and foodservice providers to drive sustainability through minimizing waste and incorporating upcycled products. Attendees will learn effective strategies for marketing, with an emphasis on internal alignment, to the expanding sustainable consumer base, amplifying environmental impact, and fostering profitability. Panelists will delve into key questions such as how to ignite consumer demand in the food waste space, understanding the sustainable consumer's preferences, and leveraging public commitment platforms for meaningful change.

Speakers:

- Eva Goulbourne, Founder & CEO, Littlefoot Ventures (Moderator)
- Suzanne Landry, Vice President of Wellness and Sustainability, Eurst | Compass Group
- Harry Tannenbarum, Co-Founder and President, Mill
- Katherine Miller, Principal and Founder, Table81

10:30 am – 12:00 Innovative Solutions for Reducing Food Waste and Combating Hunger – New Technologies and Model Programs

Moderator: Nina Sevilla, Natural Resources Defense Council

- Pioneering Progress: Enhancing Organizational Innovation to Combat Food Waste. Harlan Ewert, COO, Verdant Technologies
- Sharing the Abundance: How one tangerine from a single tree became nearly a half a billion pounds of fresh produce recovered, donated, and distributed to hundreds of hunger relief organizations. Amir Zambrano, Managing Director, Wholesale Recovery Program, Food Forward, Inc.
- Alignment of Values and Goals Leading to Action. Laura Hann, Director of Sustainability, Local Bounti
- Consumers and Fighting Food Waste: What Resonates? Evan Lutz, CEO, Hungry Harvest
- Don't Reinvent the Wheel: State and Municipal Model Policies to Accelerate Action, Nina Sevilla, Program Advocate, Food Waste and Food Systems, Natural Resources Defense Council (NRDC). CA

1:00 pm – 2:30 Using Technology and Data to Drive Food Waste Prevention, Reduction and Rescue

Moderator: Jean Buzby, U.S Department of Agriculture

- How FLW data (Food Loss and Waste) and Reporting Can Play a Powerful Role in Helping Hit Your Waste Reduction Goals. Jessica Regan, CEO and Co-Founder, FoodMesh
- Measurement and Beyond: Driving Food Waste Prevention in Foodservice through Technology and Behavior Change. Steven M. Finn, Vice President of Sustainability & Public Affairs, Leanpath
- Unlocking the Power of AI to Prevent Food Waste. Ignacio Ramirez, Managing Director Americas, Winnow and Brianna Kennedy, Sustainable Operations Manager, Caesars Entertainment.
- Translating Household Time and Effort in less Food Waste: Results from the OSU/RECIPES National Household Food Waste Tracking Survey. Dr. Brian Roe and Ran Li, The Ohio State University

2:45 pm – 3:30 Fireside Chat: Creating Less Waste and More Hope

Melissa Kral, Senior Manager, Sustainability, Albertsons and Kimberly Smith, CEO, Copia

- This fireside chat will unpack the sustainability and hunger reduction journey of a nearly 2300-store grocery chain. Glean insights from an Albertsons' activation with the world's largest social media influencer and how it had a meaningful impact on a local community while shining a spotlight on Albertsons' Recipe for Change, an initiative through which the company has enabled more than one billion meals and aims to have zero food waste going to landfills by 2030.

3:45 pm – 4:45 The Importance of Collaboration in Food Rescue Grant Funding

- In response to Senate Bill 1383, California's short-lived climate pollutants regulation, the City of Los Angeles, Los Angeles Sanitation and Environment developed the Food Rescue in Food Insecure Communities (Food Rescue) Grants Program. LASAN awarded 13 Food Rescue micro-grants and 3 multi stakeholder Food Rescue macro grants totaling \$612,000 on October 17, 2023. The panel will focus on the macro-grants and the value of multi stakeholder collaboration in food recovery to address systemic change and build the necessary infrastructure to increase Los Angeles's food rescue capacity.

Speakers:

- Michelle Mikesell, Food Rescue Programs Manager, Los Angeles Sanitation and Environment. City of Los Angeles (Moderator)
- Ana-Alicia Car, Los Angeles Food Policy Council
- Nancy Beyda, Executive Director, Food Cycle LA
- Arnali Ray, Executive Director, Hollywood Food Coalition

Tuesday, May 7

Track 2, Room W223: Organics Recycling & Management

8:00 am – 9:30 Case Studies of Successful Organics Recycling and Zero Waste Programs

Moderator: Gary Bilbro, EcoSafe Zero Waste USA

- City of Somerville Zero Waste Plan. Debra C. Darby, Manager Organics Sustainability Solutions, Tetra Tech
- Stakeholder Strategic Planning for Organics Management in Iowa. Jeff Phillips, SCS Engineers. IA
- Evolution of the City of Los Angeles' Residential Organics Recycling Program: Planning, Partnerships, and Lessons Learned. James Roska, P.E., LA Sanitation & Environment (LASAN). CA
- What Motivates NYC Businesses to Start a Food Waste Compost Program? Adam Mitchell, Boro Wide. NY

9:45 am – 11:15 Strategies and Best Management Practices for Organics Diversion

Moderator: Veronica Pardo, Resource Recovery Coalition of California

- The Good the Bad and the Ugly; Edible Food and Organic Diversion Lessons that Drive Successful Programs and Practices. Patti Toews, Sustainability/Waste Management Solutions Provider, APTIM. LA
- Partnerships for Successful Organics Diversion. Gary A. Bilbro, EcoSafe Zero Waste USA, Inc.
- Using Waste Data to get Buy in for Organics Diversion. Meredith Danberg-Ficarelli, Co-Founder & CEO, and Laura Rosenshine, Co-Founder and COO, WATS (Waste Administration and Tracking Software). NY
- Unlocking Key Strategies for Increasing Diversion of Food Waste & Other Organics at the Most Challenging Generators: Commercial & Multifamily Property Managers. Jonathan Levy, Founder and Principal Consultant, Zero Waste Pro and Jeff Menke, President, Terra Pacific Waste Management. CA

11:30 am – 12:15 Panel Discussion: How's it Going? California's Organic Waste Management Progress

- With the passage of SB 1383, California set an ambitious goal to reduce organic waste disposal 75% by 2025. In this presentation, participants will learn about California's progress in statewide organic waste recycling and surplus food recovery, how waste service providers are helping local government achieve compliance and the truth behind implementation. Attendees will hear about new grant funding opportunities, recent legislation to support implementation, best practices and real case studies. Finally, attendees will learn about the intersection of California's new SB 54 Plastic Prevention and Packaging Producer Responsibility Act with local organic management programs and the future of organics management and food recovery.

Speakers:

- Veronica Pardo, Regulatory Affairs Director, Resource Recovery Coalition of California
- Tracie Onstad Bills, West Region Waste Sector Business Development Leader, HDR
- Monica White, Sustainability and Special Project Manager, Edgar & Associates
- Bill Camarillo, CEO, Agromin (Moderator)

1:00 pm – 2:30 Model Organics and Food Waste Collection Programs

Moderator: Tracie Onstad Bills, HDR

- Greening a City: Implementing New Organic Waste Recycling Collection. Maria Diego, Senior Management Analyst and Jennifer Ott, Supervising Recycling Specialist, The City of San Diego, Environmental Services Department. CA
- Revolutionizing Waste Collection: Robotic Solutions for Co-Collecting SSO and MSW - A Case Study from Dunkerque, France. Eric Camirand, CEO, Waste Robotics, Inc. CAN
- Piloting Curbside Composting at Scale in Washington, DC. Rachel Manning, Program Lead, Curbside Composting, DC DPW and Dan Israel, Head of Municipal Programs, Compost Crew
- Transitioning from Subscription-Based Community Composting Programs to Universal Municipal Food Waste Recycling: City of Boston Case Study. Tyler Frank Founder and CEO Garbage to Garden. MA

2:45 pm – 3:30 Best Practices in Organics Contamination Minimization

- California's Senate Bill 1383 requires jurisdictions across the state to minimize organic waste contamination by conducting route reviews (lid flips) or waste evaluation studies (sorts). The Go2Zero team has adopted a variety of strategies and best practices to meet these requirements, including the development of the SMART 1383 compliance tracking software. Attendees of this session will learn about the processes, challenges, and best practices of conducting route reviews and waste evaluation studies, as well as strategies for using the captured data to target outreach efforts.

Speakers:

- Cory Oskardmay, Sustainability consultant, Go2Zero Strategies
- Judi Gregory, Owner, Go2Zero Strategies
- Madeleine Tully, Zero Waste Specialist, Go2Zero Strategies

3:45 pm – 5:00 Food Scrap Collection Strategies and Programs for Residential, Multifamily, Grocery Stores, and Haulers

Moderator: Debra Darby, Tetra Tech

- Household Level Techniques and Data for Curbside Collection of Food Scraps. Wayne Fenton, City of Durham Solid Waste Management. NC
- Smart Compost: Proven, effective, scalable system for multifamily residential food waste collection. Jeff Satwicz, VP Business Development, Bigbelly. MA
- Highest and Best use of Food Waste. Andrew Brousseau, Black Earth Compost. MA

Wednesday, May 8

Track 1, Room W225: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:00 am – 8:45 Shelf to Soil: The Food Waste Solutions that are Shaping Wegmans' Sustainability Strategy.

Chris Foote, Sustainability Manager, Wegmans and Ryan Cooper, VP of Circular Economy Solutions, Rubicon

- Diverse material streams. Complex logistics. Specific donation requirements. The unique characteristics of grocery stores can make cost-effective food waste landfill diversion challenging. With the support of emerging technologies, hauler networks, and better infrastructure, leading food distributors such as Wegmans are tapping into the vast potential of food donation and organics recycling. In this joint speaking session, Wegmans and Rubicon will discuss solutions to grocery stores' landfill diversion challenges through technology, innovation, and collaboration—reaping promising results that benefit society, the bottom line, and the environment.

9:00 am – 10:00 How To Maximize Excess Food Donations to Improve Business and Meet Environmental Goals While Addressing Food Waste and Food Insecurity

- Every year, 40% of the U.S.'s food supply goes uneaten, while 38 million people are food insecure. We expect food insecurity to worsen as recent data suggests that food inflation is outpacing all other inflation. Rethink Food brings together leaders across the food system and beyond to discuss how corporations can easily maximize excess food donations to reduce food waste and address food insecurity. Attendees will learn the benefits and incentives to forge a new path forward.

Speakers

- Matt Jozwiak, Founder and CEO, Rethink Food
- Ali Ahmed, CEO & Founder, Brain Food
- Christopher Hollinger, Rethink Food, Chief Finance Officer
- Jonathan Deutsch, Ph.D., Professor of Culinary Arts and Food Science, Drexel University (Moderator)

10:15 am – 11:15 Transforming Food Access: Food Recovery and Nontraditional Distribution Sites

- Existing pantry networks struggle to accept and distribute the 80-90% FRESH food recovered by the Food Rescue Hero® network, meaning food recovery organizations (FRO) need to expand distribution networks, creating a dramatic shift in food access. This session will look at how FRO work with service providers and communities expanding access. Looking at impact data attendees will learn why it's important to think beyond the pantry, how to approach service providers, and how to demonstrate the impact of this work to funders and other stakeholders.

Speakers:

- Jennifer England, Vice President of External Affairs, Food Rescue Hero (Moderator)
- Dr. Megan Franco, Executive Director, Northern Virginia Food Rescue
- Suzannah Hartzell Paul, Director, Share Food Program's Philly Food Rescue
- Chelsea Csuhran, Food Rescue Program Director, Hunger Network

11:30 am – 12:30 The State of Food Upcycling

- Since our first panel on food upcycling in 2019 which catalyzed the forming of the Upcycled Food Association (UFA), the field has grown with over 200 UFA members from start-ups to multi-nationals, over 350 certified upcycled products, and a consistent place on trend reports ranging from the Specialty Food Association to Whole Foods. As UFA enters its fifth year, what is the current state and future of the category? In this session hear from upcyclers across ingredients, pet food, foodservice, beverage, and CPG to learn how it's going and what's next.

Speakers:

- Jonathan Deutsch, Ph.D., Professor of Culinary Arts and Food Science, Drexel University (Moderator)
- Sue Marshall, Founder and President, Byproduct Valorization
- Lara Ramdin, Ph. D, Upcycled Foods, Inc.
- Eric Adams, Dog & Whistle, Le Pup Cafe
- Mike Oraschewsky, TBJ Gourmet
- Emily Darchuk, Wheyward Spirit
- Amanda Oenbring, CEO, Upcycled Food Association

1:15 pm – 2:45 Innovative Food Recovery Programs, Scaling Food Rescue Operations, Zero Food Waste

Moderator: Monica White, Edgar & Associates

- Systematizing and Scaling Operations through Staff-Driven Food Recovery. Sean Ahern, Senior Director of Operations, Lovin' Spoonfuls. MA
- A Model Food Recovery Program on a College Campus. Tyler White, Assistant Professor of Practice. UT Culinary Institute, University of Tennessee Knoxville. TN
- Food is Made to Be Eaten: Expanding Liability Protections For Food Donors, Anya Obrez, Advocacy Associate, Natural Resources Defense Council (NRDC), CA
- What Does Zero Food Waste Actually Look Like? Greg Austin, Director of Distribution, Food Rescue Hero. PA

3:00 pm – 4:15 Small Scale and Modular Food Waste Recycling Technologies

Moderator: Judi Gregory, Go2Zero Strategies

- Transforming Food Waste to Energy On-Site with Micro-Scale Anaerobic Digestion. Lillian Childress, Closed Loop Partners. NY
- Revolutionizing Food Waste Recycling with Biodigestion for Sustainability and Profitability. Brandon Lapsys, President, Viably.
- A Clean Tech Solution to Food Waste Diversion and Reduction. Lesley Thompson, Vice President, Sustainability and Communications, Food Cycle Science Corporation. ON

Wednesday, May 8

Track 2, Room W223: Organics Recycling & Management

8:00 am – 9:45 Increasing Organics Diversion with Compostable Products

Moderator: Debra Darby, Tetra Tech

- Building Compost Infrastructure: Enabling End of Life for Compostables. Alex Truelove, Legislation & Advocacy Manager, BPI. NY
- Compostable Plastics: Comparing Operator Experiences with Outcomes from Lab Trials. Baraka Poulin, Director of Business Development, Engineered Compost System's (ECS). WA
- Compostable Packaging and Emerging Regulatory Challenges: Where California labeling requirements and extended producer responsibility policies meet. Neil S.R. Edgar, Senior Project Manager, Edgar and Associates. CA
- Advancing Composting Frontiers: Success Stories and Innovations from the Compost Stewardship Institute (CSI). Rich Cohen, Advisor and Founder, Compost Stewardship Institute

10:00 am – 11:00 Systems Solutions to Maximize Organics Diversion and Minimize Contamination

- With organics management legislation proliferating at a record pace, diversion and contamination issues in organics recycling cannot be solved by the same solutions that have failed for years. All stakeholders must commit to change and create new pathways to fulfill the promise of composting as an end-of-life solution. The panel will provide an overview of the drivers that are creating an urgent need for change. They will explain how individual entities are tackling organics contamination from the top down, through upstream separation, building compost facility networks and creating take back programs for compostable packaging. Finally, Radiant Consulting will present CMA's national strategic plan for compostables through a globally recognized program, Future Search.

Speakers:

- Janet Thoman, Compliance Director, Compost Manufacturing Alliance (Moderator)
- Meghan Ibach, Zero Waste Specialist, Eco-Products
- Rich Cohen, Advisor and Founder, Compost Stewardship Institute
- Candy Castellenos, Principal, Radiant Consulting

11:15 am – 12:30 Conversion Technologies for Organics

Moderator: Ryan Cooper, Rubicon

- Recycling Organics and Generating Revenue While Doing it. Dr William Orts Center Director, Western Regional Research Center US Department of Agriculture and Dane McSpedon, CEO, Hughes Energy Group
- Transforming Waste, Removing Carbon and Creating Value with Gasification. Michael Kleist, VP Business Development, Sierra Energy. CA
- Treatment of Organic Waste – a business case from Denmark. Lars Ravn Nielsen, CEO, Gemidan Ecogi A/S. Denmark

1:15 pm – 2:15 Pre and Post Treatment Technologies for Organics

Moderator: Neil Edgar, Edgar and Associates

- ComboDrying Technology for Compost Maturation. Panas S. Kollas, President & CEO, UNISCRAP PBC. DE
- Deep Earth Injection – The Optimal Technique for End-of-Life Organic Waste Management. Yashesh Panchal, Head of Subsurface Engineering, Vaulted Deep.
- 3rd Generation Food Waste Depackagers – Technological Advances over the last 40 years. Mark Vanderbeken, Chairman of the Board, Drycake. CAN

2:30 pm - 4:15 Municipal Composting, Community Composting, National Trends, and Organizational Efforts to Expand Composting and Organics Recycling

Moderator: Gary Bilbro, Ecosafe Zero Waste

- National Trends and Economic Impact of the U.S. Composting Industry. Suzie Boxman, PhD, Director of Programs, and Caroline Saul, PhD, Project Manager – Data & Policy Program, Environmental Research & Education Foundation. NC
- Florida Organics Recycling Center for Excellence (FORCE). Mitch Kessler, President, Kessler Consulting, Inc. FL
- How a Community Composter can Continue to Scale. Charlie Pioli, Owner/Founder of O-Town Compost. FL
- How Municipalities Can Start Composting Programs. Conor Miller, CEO, Black Earth Compost. MA
- Organics Recycling in the Land of Incineration. Jairo E. Gonzalez, President, Organics Recycling Foundation, Inc. FL
- Fix the Narrative - Stop Calling it Waste. Dustin Dubois, President, Filthy Organics. FL

4:30 pm - 5:00 Panel Discussion: Packaging Extended Producer Responsibility (EPR) and its Impact on Composting

Moderator: Tracie Bills, HDR

- Erin Levine, World Centric - CalRecycle Advisory Board Member SB 54 - representing the "Covered Material Category" of Compostables
- Neil Edgar, CA Compost Coalition - CalRecycle Advisory Board member SB 54 - representing CA Commercial Composters
- Peter Hargreave, Circular Action Alliance - the Producer Responsibility Organization (PRO) for CO and likely CA

Thursday, May 9 – Workshops & Training Courses

Room W224: Food Waste Diversion Program Development Workshop [Registration fee \$135]

8:30 am – 12:30 Food Waste and Organics Diversion for All Waste Generators: Commercial, Residential, Multi-Family, Institutional, Event Venues. Instructor: Gary A. Bilbro, Director of Sales, Ecosafe Zero Waste. Surrey, BC

- This workshop will be focused on helping the attendee understand the processes required to implement and achieve a successful organics diversion program, no matter the type of location generating the food waste. This workshop will include discussion of:
 - Benefits to our environment when we divert organics from landfill
 - A to Z process of how to easily divert food waste from landfill
 - Edible foods and feeding hungry people
 - More requirements to do the right thing – Legislation is making it required and easier
 - Benefits of compost for soils

This workshop will help any municipality, business, educational institution, or commercial entity that generates food scraps and currently sends it to landfill or incineration. The process will be shown to be easy, concise and compliant with all municipal or state regulations.

Room W223: Zero Waste Certified Training Course [Registration fee \$135]

8:30 am – 12:30 Introduction to Zero Waste Training. Instructors: Richard Anthony, Richard Anthony Associates, VP, ZWUSA and Chair, Zero Waste International Alliance, Christienne de Tournay, Zero Waste Consultant, and Laura Anthony, President, Zero Waste San Diego

Attendees will learn:

- Why Zero Waste is the fastest, most cost-effective way communities can reduce climate change impacts, promote local sustainability, and create green jobs
- How more than 250 U.S. municipalities are systematically pursuing high diversion and Zero Waste
- What Zero Waste businesses – now in the thousands, are doing to help lead the way
- How your community could move toward Zero Waste
- Where to find the resources needed to further your knowledge and practice of Zero Waste

This class is lively, interactive, and taught by Zero Waste USA staff and board members, including Richard Anthony, a nationally renowned expert. The content is designed to be easy to retain, and the extensive resources are easy to access. It is valuable to municipal staff, haulers, decision-makers, advocates, and all interested in Zero Waste. Zero Waste USA awards certificates of completion to students who pass the open book exam and submit the evaluation.