

Monday, May 5

Food Recovery Forum, Room W225: Solutions for Food Loss & Waste

8:00 am – 8:45 Creating Circular Opportunities in Food Waste Recovery

- Second Harvest Food Bank of Orange County will share how their successful model in developing partnerships with vendors & suppliers has not only helped them feed communities but has also reduced their operating costs through innovative reduction and reuse programs. Additional examples will be provided of how businesses are engaging with stakeholders toward best practices in food waste reduction, recovery, and circular opportunities that can be replicated across the country.

Speakers:

- Sue Beets- Atkinson, Global Vice President of Sustainability, SBM Management Services LP
- Stephanie Barger, Director – TRUE Zero Waste Program, USGBC
- Kelly Alesi, Director of Supply Chain, Second Harvest Food Bank

9:00 am – 10:00 Plenary Session: Impact of Food Waste on Methane Emissions, Reducing Food Loss & Waste, Financing Food Waste Recovery and Organics Recycling, Mitigating Climate Effects

- Mapping the Methane Impact: How Food Waste Drives Emissions in the U.S. Dana Gunders, President, ReFED
- Financing Food Waste Recovery and Organics Recycling: How Carbon Credits Can Transform the Path to Zero Waste. Fritz Troller, CEO, Therm Solutions, Inc. IL
- Wasted: The Circular Economy Presents a Transformative Approach to Addressing Wasted Food and Unsustainable Food Production Practices. Sonya Betker, Director Sustainability/Circularity, and Kelli Farmer, SCS engineers. CA

10:15 am – 11:00 Federal Update on Food Loss and Waste Reduction Efforts

- During this joint agency session, representatives from the USDA, EPA, FDA, & USAID will update the tools, resources and funding opportunities regarding food loss and waste reduction. New and existing federal efforts will be highlighted, such as the Interagency Collaborative, incentivizing food loss and waste reduction through public-private partnership, as well as discuss future initiatives.

Speakers:

- Jean Buzby, Food Loss and Waste Liaison: U.S Department of Agriculture, Washington DC
- Lana Suarez, Associate Manager in Materials Management Branch: U.S. Environmental Protection Agency
- Priya Kadam, Senior Advisor: U.S Food and Drug Administration, MD
- Nika Larian, Senior Nutrition Advisor for Food Safety: Center for Nutrition, Bureau of Resilience, Environment, and Food Security, U.S. Agency for International Development, DC

11:15 am - 12:00 Feeding Families, Not Landfills

- In an era where sustainability and social impact intersect with business strategy, this session brings together thought leaders and innovators who are reshaping the food system to prioritize health, equity, and environmental responsibility. This panel will explore how businesses can play a pivotal role in reducing food waste while strengthening communities and achieving operational excellence.

Speakers:

- Steven Jennings, Stakeholder Relations | Brand Lead, Health & Sustainability, Ahold Delhaize USA. DC
- Christine Gallagher, Sustainable Operations, Ahold Delhaize USA. MA
- Ben Kuethe, VP and GM, Divert Inc. MA

12:45 pm – 2:15 Solutions for Household Food Waste Reduction – Leveraging Research Data, and Consumer Behavior

- Motivation, Opportunity and Ability to Prevent and Minimize Food Waste at Home: Preliminary Results from CHEF-WPM (Culinary Home Empowerment for Food Waste Prevention and Minimization). Jonathan Deutsch, Ph.D., Professor of Food and Hospitality Management, Drexel Food Lab, Drexel University. PA
- Measure Thrice, Predict Once: Predicting the Bias from Food Waste Self Reporting. Brian Roe, Van Buren Professor, and Lie Xu, Researcher, Ohio State University; John Apolzan, Associate Professor, and Corby Martin, Professor, Pennington Biomedical Research Center.
- Are You Going to Eat That? - A Crash Course in Kitchen Conservation. Brett Wilks, Staff Professional, SCS Engineers.
- From Scraps to Savings: The Data Behind Food Waste Reduction. Harry Tannenbaum, Cofounder and President. Mill
- Building Community to Reduce Consumer Food Waste. Elaine Fiore, Behavior Change Lead, WRAP Americas
Lesly Baesens, Food Resiliency & Food Waste Program Administrator, Denver Dep't of Public Health & Environment.

2:30 pm - 3:15 Engaging Front-Line Employees to Achieve Food Waste Reduction and Cultural Change: Lessons from the Pacific Coast Food Waste Commitment

- The Pacific Coast Food Waste Commitment (PCFWC) is a public-private partnership between food businesses and jurisdiction partners on the West Coast of the U.S. PCFWC and partners will discuss the benefits of engaging with front-line workers on food waste prevention and reduction solutions. Attendees will learn how to design programs to engage employees, communicate program purpose and benefits, and drive immediate action that lays the groundwork for cultural change within organizations.

Speakers:

- Anne Garsztka, Senior Program Officer, Circular Supply Chain Engagement, World Wildlife Fund (Moderator)
- Julia Pearson, Sustainability Manager, Bob's Red Mill
- Erika Covington, Supply Chain Sustainability Manger, Land O'Lakes/Kozy Shack
- Ana Cueva, Manager, Sustainability Global Program Del Monte Fresh Produce, Fresh Del Monte
- Alisha Garcia-Cahlan, Sustainability Manager, Dole Fresh Vegetables

3:30 pm – 4:15 The Importance of Collaboration in Food Rescue Grant Funding

- The City of Los Angeles with our Food Rescue Grant Awardees will share results of the Food Rescue Macro Grants Program & highlight the importance of funding multi-stakeholder grants that support projects & opportunities to implement larger infrastructure, such as redefining food rescue hubs and increasing the interconnection of the entire charitable food network. Attendees will learn how these grants increased system-wide capacity across our region.

Speakers:

- Michelle Mikesell, Food Rescue Programs Manager, Sanitation and Environment, City of Los Angeles (Moderator)
- Ana-Alicia Car, Los Angeles Food Policy Council, FEAST
- Nancy Beyda, Executive Director, Food Cycle LA
- Nina Angelo, Community Exchange Manager, Hollywood Food Coalition

Monday, May 5

Organics Recycling: Room W223

8:00 am – 8:45 How Great Partnerships Matter When Executing a Successful Food Waste Diversion Program

- “Waste” is an inefficiency, but every business produces it. After source reduction, executing recycling programs can be challenging due to recycling markets, transportation, employee education and recycling infrastructure. Executives from Denali Corp., Innovative Waste Recycling, and HelloFresh will discuss how they have worked together to launch a successful program and find innovative solutions to recycle HelloFresh’s food waste.

Speakers:

- Mason McNeill, Executive Vice President, Corporate Development & Environmental, Denali Corp.
- Jeffrey Yorzyk, Sr. Director of Sustainability, HelloFresh NA
- Steve Widdicombe, Project Director, IWR

9:00 am – 10:00 Plenary Session: Impact of Food Waste on Methane Emissions, Reducing Food Loss & Waste, Financing Food Waste Recovery and Organics Recycling, Mitigating Climate Effects

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10:15 am – 12:00 Innovative Composting Systems and Technologies

- Configuring an Aerated Composting System to Manage the Twin Challenges of Composting Co-collected Food Waste: Contamination and Air emissions. Baraka Poulin, Business Development and Tim O’Neil, President, Engineered Compost Systems. WA
- So, you think you can compost food waste? Jeff Gage, Director of Consulting, Green Mountain Technologies. WA
- Solar-Powered Off-Grid Covered Aerated Static Pile Composting: A Game-Changer in Sustainable Waste Management. Waylon Pleasanton, Sustainable Generation®. DE
- Turning Challenges to Opportunities: An overview of the recent upgrades to the London Composting Facility. Ahmed Fergala, Operations Process Manager, Convertus Group. ON
- Driving Down Contamination in Distributed Composting Operations. Kristie Blumer, Senior Director of Composting and Phil Westcott, Director of Compostable Products, Compost Crew. DC
- How a Trucking Company Permitted & Built an Advanced Composting Facility In Under One Year. Richard Langendoen, Senior Environmental Consultant, Green Mountain Technologies. WA

12:45 pm – 2:00 Anaerobic Digestion: technologies, selection criteria, case studies, GHG reduction

- Engineering and Design Considerations for the Anaerobic Digestion of Waste Organics – How the Project Chooses the Technology. Erik Anderson, Ph.D. SCS Engineers. KS
- Closing the Loop for a Sustainable Future: Smart Containerized Solutions for Organic Waste Treatment. Alexander Horvath, Managing Director and Tjeerd van den Berg, Director Operations, WTT. Netherlands
- High Solid AD Solutions to Municipal Organic Waste Challenges. Rolfe Philip, President, Thoeni North America.
- Bridging Traditional and Renewable Energy: The Role of Anaerobic Digestion in Reducing Greenhouse Gas Emissions. Mike Woodward, President, Bioenergy Devco

2:15 pm – 3:00 Localizing Food Waste Systems Through Policy, Technology, and Funding

- This session will explore solutions for diverting food waste from landfills. The challenges of composting at scale will be addressed and strategies offered for incorporating food waste into existing compost processes and expanding capacity despite land shortages and lengthy permitting processes. Attendees will learn about a localized example of how Loaves & Fishes has developed a circular food recovery system to feed more people while reducing waste. Panelists will also examine sustainable funding mechanisms and how technology is advancing efforts toward zero food waste by enabling localized food waste processing.

Speakers:

- Robin Franz Martin, Food Recovery Initiative Executive Director, Joint Venture Silicon Valley. CA (Moderator)
- Monica White, Sustainability Manager, Edgar and Associates. CA
- Christy Hurlburt, Director of Product, Viably. NC
- Bill Camarillo, CEO, Agromin. CA
- David Hott, CEO, Loaves & Fishes. CA

3:15 pm – 4:45 Organics Recycling in Food Service, Reducing Contamination

- **Organics Recycling at New & Existing Restaurant Locations**
Ryan Cooper, VP of Circular Economy Solutions, Rubicon & Dawn Rhodes, Senior Sustainability Specialist, Chick-fil-A
 - This discussion will focus on organics recycling in the food service industry, highlighting how restaurants and haulers are overcoming challenges to meet sustainability goals. Attendees will learn how to align recycling programs with local regulations, reduce food waste through operational best practices, and collaborate with haulers to create customized waste diversion programs. Case studies will showcase practical approaches to food scrap collection, contamination prevention, & reducing costs.
- **Aligning Sustainability and Savings: Shared KPIs for Effective Food Waste Recycling in Food Retail.** Holden Cookson, Director of Business Development, Agri-Cycle Energy and Founder, Against The Grain, New England
- **Breaking the Contamination Cycle: Carlsbad’s Organic Recycling Success**
 - The City of Carlsbad and Republic Services will share their journey in implementing an organics recycling program aligned with SB1383 regulations. They’ll offer insights into monitoring contamination, ensuring compliance, and enhancing community outreach through strategic collaboration. Participants will leave with actionable strategies to reduce contamination, boost service quality, maintain SB1383 compliance, and strengthen community connections.

Speakers:

- Avecita Jones, Senior Program Manager, Sustainable Materials Management, City of Carlsbad, CA (Moderator)
- Molly Reeves, Senior Environmental Specialist, Sustainable Materials Management Division, City of Carlsbad, CA
- Ashley Gonzalez, Environmental Specialist II, Sustainable Materials Management Division, City of Carlsbad, CA
- Jenna Dotson, Municipal Manager, Republic Services. CA

Tuesday, May 6

Food Recovery Forum, Room W225: Solutions for Food Loss & Waste

8:00 am – 8:45 Maximizing Impact with Capacity Studies: Strategic Evaluation for Lasting Solutions

- This panel will explore how a well-planned and strategically executed Capacity Study can drive meaningful change in communities. We will examine the key factors contributing to a study's success while identifying common pitfalls that often undermine its effectiveness. The discussion will highlight the importance of market analysis, resource evaluation, and an understanding of the jurisdiction's current landscape in shaping a comprehensive strategy for community advancement.

Speakers:

- Mike Learakos, CEO, Abound Food Care
- Monica White, Sustainability Manager, Edgar & Associate, Inc
- Lisa Coehlo, Project Manager, Abound Food Care
- Tobi Mitchell, Environmental Resources Analyst III, Ventura County Public Works
- Julie Arenz, Sustainability Associate, Edgar & Associate, Inc

9:00 am – 9:45 Featured Session: Innovative Financing Models for Food Rescue: Bridging the Gap Between Sustainability and Impact

- As global challenges like food waste, food insecurity, and climate change intersect, innovative financing is key to scaling food rescue and driving impact. This session will explore emerging funding models—such as carbon credits, public-private partnerships, and corporate ESG investments - that unlock capital, foster collaboration, and advance sustainability goals. Designed for investors, corporations, nonprofits, and policy advocates, it offers actionable strategies to drive systemic change in the food system.

Speakers:

- Eva Goulbourne, Founder, Littlefoot Ventures (Moderator)
- Mark Baum, CCO, FMI, Inc.
- Andy Levitt, Founder & CEO, Brightly
- Kimberly Trouville Smith, CEO, Copia
- Laura Lapp, Global Director of Sustainability at Food+ by Compass

10:00 am – 10:45 Bridging the Gap Between Wasted Food and Food Insecurity: A Case Study in Data-Driven Solutions for Food Rescue

- Divert, Feeding America, and Safeway are working together to implement forward-thinking food donation solutions and strategies, resulting in an increase in food donations. This session will delve into the value of complementary data-driven solutions and sustainable infrastructure to prevent wasted food and optimize food donations.

Speakers:

- Ben Kuethe Oaks, VP and GM, Divert, Inc.
- Tony Pupillo, Senior Director, Food Industry Partnerships – Retail Team Lead, Feeding America
- John Bernardo, Senior Manager, Sustainability, Albertsons Companies

11:00 am – 12:15 Using Data & Technology to Optimize Food Waste Prevention and Edible Food Recovery

- Measurement and Beyond: Driving Food Waste Prevention in Foodservice through Technology and Behavior Change. Steven M. Finn, Vice President of Sustainability & Public Affairs, Leanpath
- The Produce Crisis. Nicholas Bertram, CEO, Flashfood
- How Data Aggregation can Create Industry Benchmarks and Help Your Organization Optimize its Performance. Jessica Regan, CEO and Co-Founder, FoodMesh. CA
- Making the Most of Surplus Food in Silicon Valley: Leveraging the data boon from California law SB 1383 to chart a region's surplus food strategy. Susan Miller-Davis, Associate Director, Food Recovery Initiative, Joint Venture Silicon Valley, CA

1:00 pm – 2:15 The Business Rationale for Wasted Food Management, Optimizing Retail Donation of Unsellable Food

- A Food Service Case Study: The Business Case for Data-Driven Wasted Food Management.** Frenchie Audette, VP of Food Service and Industrials, Divert and Food Retailer, TBD
 - Restaurants and food service businesses generated 13 million tons of surplus food in 2022. There is a compelling business case and opportunity for restaurants and food service to address the wasted food crisis. Attendees will hear the business case for technology-enabled, data-driven wasted food management solutions to have the greatest benefit to their bottom line, through the lens of a customer case study.
- Fresh Rescue Champions Food Donation Project.** John Bernardo, Senior Manager, Sustainability, Albertsons and Dr. Kaitlyn Harper, Assistant Scientist, School of Public Health, Johns Hopkins University
 - In this joint session, Albertsons and Johns Hopkins University will discuss their unique collaboration to improve retail donation programs for unsellable food. The team utilized the expertise of Albertsons Companies' frontline associates to advance food donation efforts, supporting business priorities and communities and to develop evidence-based strategies to reduce wasted food and improve food donation programs in grocery retail.

2:30 pm - 4:00 The Business of Food Recovery – Revenue models, Technologies, and Profits

- The Business Case for Food Recovery, Jessica Regan, CEO and Co-Founder, FoodMesh. CAN
- Food Donations, Retail Operations, and Retail Pricing. John D. Lowrey, D'Amore-McKim School of Business, Northeastern University, MA; Timothy J. Richards, Morrison School of Agribusiness, W. P. Carey School of Business, Arizona State University, AR; Stephen F. Hamilton; Economics Department, California Polytechnic State University, CA
- Turning Waste Into Profits. Nicholas Bertram, CEO, Flashfood
- Scaling Food Rescue through Technology & Sustainable Earned Revenue Business Model. Robert Lee, CEO and Co-Founder, Rescuing Leftover Cuisine. CT
- Innovations in Upcycled Food Technology: A Sustainable Approach to Making Money on Food Waste. Sue Marshall, CEO NETZRO, SBC. CA

4:15 pm – 4:45 AI-Enhanced Food Recovery to Scale and Capture Data Instantly

Emin Israfil, Founder & CEO, Rubbish and Maen Mahfoud, Founder & CEO, Replate

- Discussion of how the food recovery industry faces challenges with extensive reporting requirements, such as legislation like California's SB1383. Traditional manual processes are time-consuming and limit impact measurement. Our joint work will be presented, using image recognition to capture comprehensive data through photographs, simplifying & automating the reporting process. This innovation allows Food Rescue Organizations to optimize logistics, reduce human error, & increase food recovery.

Tuesday, May 6

Organics Recycling: Room W223

8:00 am – 9:15 Renewable Energy from Biogas: Production and Economics

- Economics of Biogas Production and Selling RNG from Co-digestion of Food Waste. Paul Baker, Business Development Manager, Guild Associates, Inc.
- The Practical Application of Renewable Natural Gas (RNG) from Anaerobic Digestion: Injection into Existing Gas Networks. Nick Thomas, Chief Executive Officer, Bioenergy Devco
- Reusing Food Waste for Biogas and Beyond to Drive Renewable Resource Creation. Brian Schellati, Director of Business Development, Van Dyk Recycling Solutions and Joep Smits, Commercial Manager, Smicon, Netherlands
- Sustainable Liquid Transportation Fuels Production from Food Waste and Organic Waste. Jessica Elwell, Chief Operating Officer, OxEon Energy, UT.

9:30 am – 10:15 Boots on the Ground: Making SB1383 Successful

- As California continues to implement SB1383, the state's most ambitious organics recycling mandate to date, the importance of practical, on-the-ground strategies for compliance has never been higher. This session brings together industry experts who are at the forefront of this transformative effort.

Speakers:

- Cesar Mendoza, Sustainable Generation (Moderator)
- John Massa, Congro Soil Amendments
- Burton Ewert, Miramar Landfill, Greenery City of San Diego
- Michael Gonzalez, Mid Valley Disposal

10:30 am – 11:30 Composting: Air Emissions, Economic Impact, Reducing Contamination

- Current State of Air Emissions Data for Composting Facilities. Patrick S. Sullivan, Senior VP, SCS Engineers. CA
- Economic Impact of Compost Facilities. Dr. Caroline Saul & Dr. Suzie Boxman, Environmental Research and Education Foundation (EREF). NC
- Meeting Stringent Contamination Standards in Compost in a Novel Digestion Facility Treating Source Separated Organics. Luc De Baere, President DRANCO Inc, Bruno Mattheeuws, and Bert Dierick, DRANCO nv

11:45 am – 12:30 Monetizing Carbon Farming with Carbon Credits

- Learn about how compost is sequestered into healthy soils and how carbon credits can be developed and fund the use of organic compost out to the rangelands of California. Voluntary carbon credits are valued at \$20 per ton and with Climate Corporate Accountability to achieve Net-Zero GHG by 2045, corporations will be buying these carbon credits to off-set their greenhouse gases.

Speakers:

- Evan Edgar, Principal, California Compost Coalition, CA (Moderator)
- Bill Camarillo, CEO, Agromin, CA
- Mike Powers, CoolPath, Inc
- Dr. Anthony Mills, C4 EcoSolutions, South Africa

1:15 pm – 2:15 Progress on Organics and Food Loss & Waste Policy Targets

- How's it Going? California's Organic Waste Management Progress. Veronica Pardo, Executive Director, Resource Recovery Coalition of California (RRCC). CA
- Impacts of EPA National Strategy for Reducing Food Loss and Waste and Recycling Organics. Kristyn Oldendorf, Director of Public Policy and Communications, Solid Waste Association of North America (SWANA). DC
- Meeting The Challenges of 2025 SB 1383 Procurement Targets and The Potential Impact of New Procurement Legislation. Bill Camarillo, CEO, Agromin. CA

2:30 pm – 3:15 Challenges to the Development of Food Waste Diversion Facilities

- During this session, industry experts will discuss barriers to the development of food waste processing facilities including regulatory issues, technology challenges, industry concerns, and funding or lack thereof. These will be balanced by recognition of successes. Attendees will learn about the various challenges associated with the development of this type of facility and about some projects that have been very successful.

Speakers:

- Jim Miller, PE/SE, CEO, JR Miller & Associates
- Matt Cotton, President, Integrated Waste Management Consulting, LLC
- Christine McKiernan, Chief Technology Officer, BTS Bioenergy

3:30 pm – 4:45 Anaerobic Digestion and Co-digestion of Food Waste

- Securing Your Future with Circular Solutions for Food Production. Kip Buckley, Vice President, Organic Solutions, Vanguard Renewables. MA
- Business Drivers of Food Waste Anaerobic Digesters: A Comparative Analysis of the US, Canada, and the UK. Bill Caesar, President, Generate Upcycle
- Enhanced Digestion: Veolia Partners with University Area Joint Authority to Deliver Co-Location Digestion Facility. Lianna Major, Veolia Water Technologies & Solutions. CAN
- High Strength Waste Waters Into Renewable Energy – Convenience Meets Sustainability. Grant Gibson, Co-founder and Chief Development Officer, Synthica Energy. OH

Wednesday, May 7

Food Recovery Forum, Room W225: Solutions for Food Loss & Waste

8:00 am – 8:45 Zero Waste Food Production Techniques

- During this session, company representatives will share insights on cutting-edge composting and food waste tracking technology products aimed at achieving zero waste food production. An overview of the products & technologies behind these tools will be provided as well as case studies and best practices to highlight the benefits of these products & their future potential.

Speakers:

- Ken Baker, Culinary Director, Rethink Food, New York City
- Oscar Gomez, Director of Logistics, Rethink Food
- Gina Sears, Business Development Manager, Winnow Solutions
- Harry Tanenbaum, CO-founder and President, Mill

9:00 am – 9:45 Leveraging Technology to Turn Food Waste into Culinary Innovations & Economic Opportunities

- During this session we will discuss the upcycled food industry, highlighting the importance of adding value to food byproducts to create a new food economy that increases profits for the culinary as well as foodservice industry. Learn how to leverage AI to pilot food upcycling projects. This session will include audience participation with group breakouts harnessing AI to innovate with upcycled ingredients to create high-quality, marketable goods, ranging from snacks and beverages for human consumption.

Speakers:

- Sue Marshall, CEO/Founder NETZRO SBC (Moderator)
- Dr. Jonathan Deutsch, Professor, Dept Food & Ag, Drexel University and Food Lab
- Jeannine Davidson, CEO/Founder, Amai
- Emily Darchuk, CEO/Founder, Wheyward Spirits
- Dr. Lara Ramdin, CISO, Upcycled Foods, Inc

10:00 am - 11:15 Advancing Edible Food Recovery: Model Programs and Case Studies

- Making Meal Recovery the Norm through an Innovative, Replicable and Efficient Model. H  l  ne Lanctuit Chief Executive Office, Share My Meals Inc. NJ
- Maximizing Food Recovery Through Convenient and Dignified Distribution Systems. Ciara Low, Program Manager, Food Recovery Initiative of Joint Venture Silicon Valley. CA
- Food Rescue Solutions for Non-Traditional Donors Under SB-1383. Zo   Barley, Account Manager, Careit.
- Introducing the National Food Recovery Alliance. Dana Siles, National Food Recovery Alliance, Jen England, Food Rescue Hero, and Sammie Paul, FoodRecovery.org, DC

11:30 am - 12:00 Wasted Food Policies: State-by-State Opportunities for Collaboration, Advocacy, and Engagement.

Chris Thomas, VP of Public Affairs, Divert, Inc. and Anne Garsztko, Senior Program Officer, Circular Supply Chain Engagement, World Wildlife Fund

- Divert, in partnership with the Zero Food Waste Coalition through the Harvard Law School Food Law and Policy Clinic, recently announced the launch of the Food Waste Legislative Tracker to provide insight into in-progress and existing wasted food policy issues across the U.S. Speakers will delve into the states that are leading the way, where there is room to grow wasted food policy, what policies should be implemented on a state-by-state basis, and the importance of industry-wide collaboration, and engagement.

12:45 pm – 1:30 How to Overcome Challenges and Achieve Success with a Food Waste Reduction Mindset.

Eric Speiser, Chief Revenue Officer, Denali Corp. and Jadi Munson, Director, Facility Services, Walmart

- Food waste has become a high-priority issue with reduction a common goal among stakeholders. Consumer-facing businesses have seen remarkable success in reducing, donating and recycling wasted food. But more work needs to be done. Representatives from the retail industry will share ways to customize food waste diversion programs and best practices.

Speakers:

- Eric Speiser, Chief Revenue Officer, Denali Corp.
- Jadi Munson, Director, Facility Services, Walmart
- Seth Lombard, Senior Manager, Organics Recycling, Walmart

1:45 pm – 3:45 Model Food Waste Prevention and Rescue Programs, Best Management Practices for Food Rescue

- Regional Food Rescue Program - Western Riverside County California. Olivia Sanchez, Program Manager, Western Riverside Council of Governments CA.
- Local Government Examples of Implementing Food Waste Prevention Plans. Leslie Duling McCollam, Joint Activities Program Coordinator, Ramsey/Washington Recycling & Energy and Jenny Kedward, Food Waste Prevention Specialist, Hennepin County Environment & Energy. MN
- Good Food Belongs on Family Dinner Tables not in the Trash: Redirecting surplus food from the food service sector. Tamara Weber, Founder and Executive Director, Pete's Garden. MO
- Not All Edible Food Generators are Created Equal: Uncovering Challenges and Opportunities of California's Tiered Edible Food Generator System. Jonathan Levy, Solid Waste & Recycling Consultant, Zero Waste Pro. CA
- Food Rescue: Best Management Practices and Model Programs. Joe Melanson, Associate Professor and Tim Brown, Senior Instructor, JWU, College of Food Innovation and Technology.

Wednesday, May 7

Organics Recycling: Room W223

8:00 am – 9:15 Compostable Products: Processing Challenges and Data on Product Disintegration

- **It's Complicated: The never-ending saga of compostable products**
 - Join us for a dynamic session on the challenges of compostable products in processing and legislation. Through a fun game, we'll explore barriers faced by composters, jurisdictions, and users while diving into product standards, California's legislation, and ways to foster collaboration. Connect with industry experts and help shape the future of compostables!

Speakers:

 - Neil Edgar, CA Compost Coalition
 - Erin Levine, World Centric
 - Naama Brenner-Abramovitch, Napa Recycling
- **Test Method, Pile Variance and Effects on Compostable Product Disintegration**
Janet Thoman, Compliance Director, Compost Manufacturing Alliance LLC and Kelvin Okamoto, PhD, Green Bottom Line, Committee Chair, ASTM D20.96
 - Based on 20 years of field testing, speakers will discuss the importance of standardized field-testing methods and how methods, feedstock and process differences affect compostable product disintegration. Over the course of 200+ field tests with thousands of unique products, patterns have emerged, providing data-based insights to aid in decision-making and processing for compost manufacturers that choose to accept compostable products.

9:30 am – 10:15 Compostable Packaging Success Stories: Overcoming Challenges in Contamination, Infrastructure, and Policy

- Join a panel of composters, certifiers, waste management professionals, testing labs, and product manufacturers to explore the challenges of integrating compostable products into waste diversion programs. Learn how industry players are addressing issues like contamination, limited infrastructure, fragmented policies, and how compost programs nationwide are incorporating certified products.
- Speakers:
- Margaret Eldridge, Certification Director, BPI (Moderator)
 - Kellie Kish, Recycling Coordinator, City of Minneapolis – Division of Solid Waste & Recycling
 - Maggie McDonald, North American Lead Sales Engineer, Normec OWS Inc
 - Justen Garrity, President, Veteran Compost
 - Renata Neri, Sr. Principal Team Leader, Chick-fil-A
 - Renaud des Rosiers, Director of Sustainability, Amy's Kitchen

10:30 am – 11:45 Conversion Technologies for Organics

- Beyond the Bin: Next-Gen Technologies in Food Waste Recycling Christer Henriksson, President, Juno.
- Transforming Waste, Removing Carbon and Creating Value with Gasification. Michael Hart, CEO, Sierra Energy. CA
- Capturing Organics from Mixed Solid Waste, Contaminated Source Separated Organics and Material Recycling Facilities Fines. Joe Ayala, Chief Operating Officer, Econward Tech LLC
- Solving the Myth of Subsurface Capacity Constraints for Organic Waste Management through a Comprehensive Study. Yashesh Panchal, Head of Subsurface Engineering, Adriana Ovalle, VP of Engineering, and Omar Abou-Sayed Executive Chairman, Vaulted Deep. TX

12:30 pm – 1:45 Organics and Food Waste Collection; Residential Organics Program Development

- Implementation of Residential Organics - education and outreach strategies for a citywide program. Erin Rowland, Superintendent of Operations, Waste Diversion and Recycling, Dalia Gonzalez, Customer Relations Officer, and Judi Gregory, CEO, SMART Compliance
- Revolutionizing Organic Waste Collection: Tools, Strategies, and Partnerships. Sammy Davies, Sustainability Programs Manager, EcoSafe Zero Waste and Charlie Pioli, Founder, O-Town Compost
- Food Waste Collection – Drop Off as a Cost-Effective Alternative to Curbside. Nigel Deacon, Director, metroSTOR Inc.
- Driving Organics Recovery through Policy and Partnerships. Mitch Kessler, President and Miriam Zimms, Kessler Consulting Inc. FL

2:00 pm – 2:45 Reducing Recycling and Organics Contamination with Route Reviews

- Go2Zero has developed and refined strategies for effectively conducting route reviews to reduce contamination and boost recycling and organics participation for thousands of businesses and residents. In partnership with SMART 1383, Go2Zero has also implemented route review software that efficiently captures and analyzes contamination data. Attendees of this session will learn about the processes, challenges, and best practices of conducting route reviews.
- Speakers
- Cory Oskardmay, Project Director, Go2Zero Strategies
 - Olivia Johnson, Zero Waste Specialist, Go2Zero Strategies
 - Judi Gregory, President, Go2Zero Strategies

3:00 pm – 4:30 Pre-Treatment Technologies for Food Waste and Organics

- Residual Contaminant Distribution through a High Solids Food Waste Digester. Thomas Ferencevic, Fitec Biogas, Inc.
- Optimizing Waste Diversion with Depackaging. Tim Sansone, Managing Partner and Joe Hogan, Sales Manager, The Organic Recycler
- Landfill Diversion Through Food/Organic Waste Separation & Mechanical Depackaging. Corey Rossen, Food Waste and Aggregate Recycling Systems, Ecoverse.
- Efficient Food Waste Pretreatment: The Role of Machinery in Sustainable Food Waste and Organics Recovery and Recycling. Mark Vanderbeken, Chairman, Drycake
- Waste Not, Want Lots: How Pre-treating Organic Waste Can Turbocharge AD Production. Dane McSpedon, CEO, Hughes Energy Group.



10th Annual Food Recovery Forum & 13th Annual Organics Recycling Conference

Conference: May 5-8, 2025 | Exhibits: May 6-8 | Las Vegas Convention Center, Nevada

Thursday, May 8 – Workshops & Training Courses

Room W225: 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, Vice President, ZWUSA and Ruth Abbe, Chair, Zero Waste International Alliance and President, Zero Waste USA.

Attendees will learn:

- The international, peer-reviewed definition of Zero Waste and the Zero Waste Hierarchy of Highest and Best Use
- 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.