

Household Food Waste Prevention

Assets, tools & programs developed to support measurable behavior change.



TRIPLEWIN ADVISORY

Driving Circular Solutions





TRIPLEWIN ADVISORY

Who We Are

TripleWin is a corporate sustainability consultancy with a focus and expertise in advancing food waste reduction within industry and among individuals. We partner with nonprofits, government agencies, foundations, and businesses to design and deliver food waste prevention initiatives.

Our Expertise:

- Conducting research & presenting insights
- Developing educational courses & training
- Designing & deploying promising pilot programs
- Measuring & analyzing impact
- Progressing best practices in order to scale meaningful solutions

Organizations We've Worked with on Food Waste Prevention



Education & Training Intervention Strategies



The Mitigate Course

MITIGATE



TripleWin developed a comprehensive self-paced, digital course on Food Waste Prevention Strategies that includes a full module on Prevention at Home.

Although initially designed to educate and train professionals across a diverse set of food sectors, Mitigate has been highly received by undergraduate and graduate students in university settings.

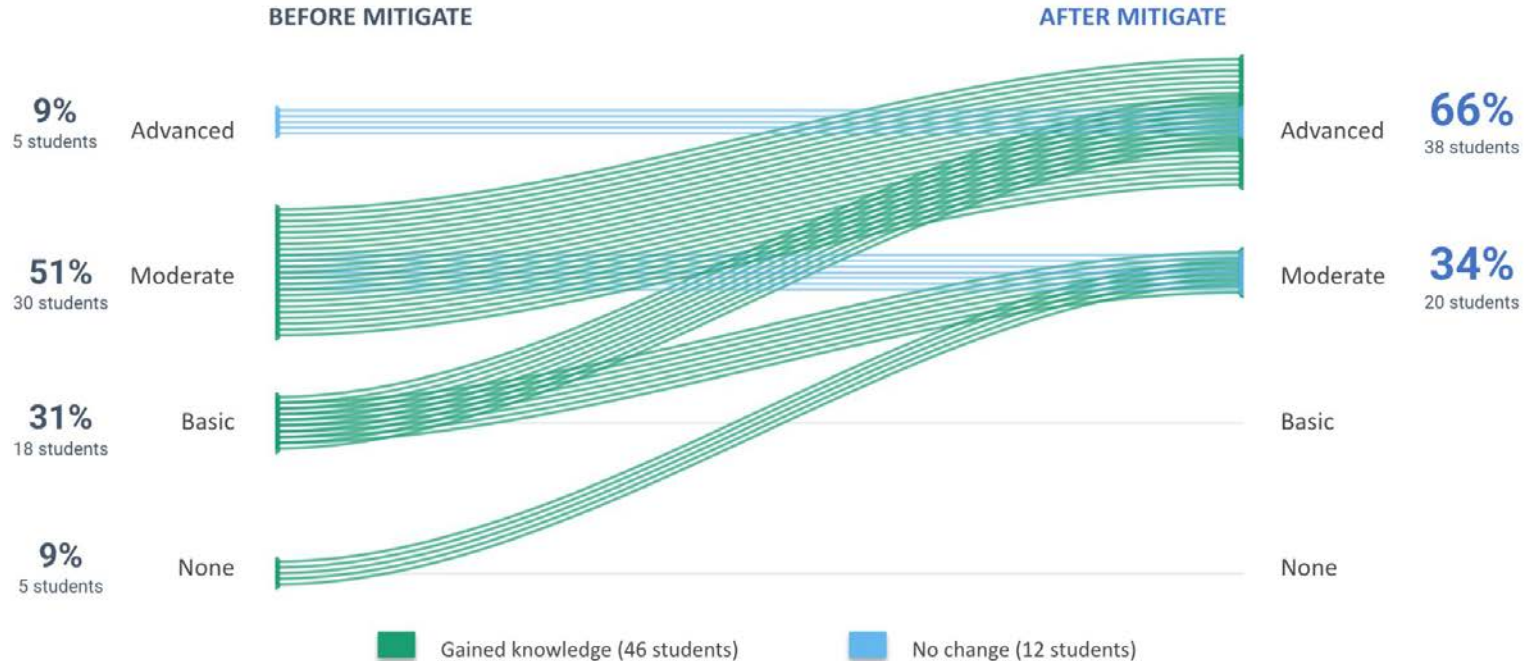


Proven Results

Spring Semester 2026

Students were asked to rate their knowledge of food waste reduction from before and after taking the course.

Each line represents one student: green lines show knowledge gain, light blue shows no change.



Educational Animated Videos

Engaging, thought-provoking content

TripleWin has produced a series of food waste strategy videos in both English and Spanish. Watch the one below that talks about how to prevent wasted food at home.



[WATCH THE VIDEO](#)



[Overview:
English Version](#)

[Overview:
Spanish Version](#)



Customized Test Your Knowledge Activities

Below is a sampling of different 'test your knowledge' activities TripleWin has designed to reinforce food waste challenges for learners. Included below are interactive elements that help individuals decipher label confusion, understand most-to-least preferred ways to manage wasted food, and determine how best to divert everyday organic waste.

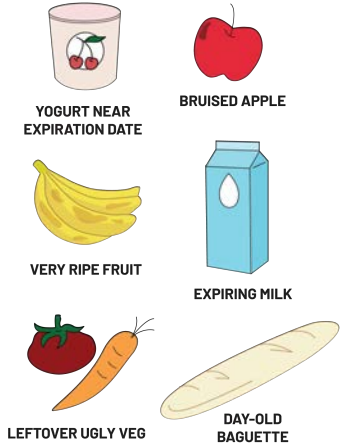
Rank the methods of waste management from most to least preferred.

Understanding date labels
(match definition to correct label)

Indicates when a product will be of best quality



Sample sorting exercise:
(choose reuse, donate or compost)



Food Waste Mitigation Strategy Card Sorting

TripleWin builds tools that give users *choice* while reinforcing a *bias towards action*. Below is an interactive card-sort that presents various food waste prevention strategies and asks individuals to determine if they want to consider each now, later or select that the idea is already being employed. Once individuals make their selection, they are provided with positive reinforcement or additional information to consider. We've built a database of 200+ waste prevention strategies. This tool is also available AI-enabled to localize and customize the strategies, that once saved, can be printed, emailed and shared.

Level of Impact: 1 Level of Difficulty: 1

HOUSEHOLD CHOICES



UPGRADE YOUR FOOD STORAGE CONTAINERS

Minimize food waste by investing in high-quality storage containers. Airtight, stackable glass containers keep leftovers fresh longer and maximize fridge space. For pantry items, transfer dry goods from original packaging to sealed containers to prevent pest invasions and extend shelf life. This simple switch can significantly reduce household food waste and save money.

GET ACTION PLAN

Progress indicator: 12 dots, 1st dot is red.

✓ **Already Doing** 🕒 **Want to Do** 🚫 **Not Now / Not applicable**

Try a gradual approach by replacing one or two storage items per month. Keep track of how much less food you throw away. As you see the benefits in reduced waste and longer-lasting groceries, you'll be inspired to fully adopt this eco-friendly practice.

SORT THE TIPS



Communications & Messaging Intervention Strategies



Printable Road Maps

We defined the steps for how to successfully implement a food waste employee engagement program, which was produced into an easy-to-read, shareable document.

FOOD LOSS & WASTE EMPLOYEE ENGAGEMENT PROGRAM ROADMAP

U.S. Food Waste Pact
usfoodwastepact.org

Descriptions of each step in an employee engagement program.

- 1 Make the Business Case:** Utilize the [Pitch Deck](#) to make the business case to leadership on the value and impact that implementing an employee engagement program will have on your organization's food loss & waste goals. Build organizational buy-in by sharing relevant case studies with management and your team.
- 2 Learn Best Practices:** Review the [Best Practices for Employee Engagement Competitions](#) before deploying the employee engagement program within your organization. Know how to plan, implement, and ensure meeting with success on your efforts.
- 3 Ready the Organization:** You have won executive buy-in for implementing this food loss & waste initiative. Now is the time to rally the "playmakers"—team leaders, plant & office managers, supervisors, sustainability leads, and communication heads—to build a cohesive plan for what programs to roll-out, where and when, and to coordinate the messaging, define desired outcomes, and to set metrics for success.
- 4 Deploy Educational Training:** Build workforce awareness on what is food loss & waste, why it's important, and tried-and-true strategies for reducing its impact within an organization's operations, processes and practices by leveraging the [Food Loss & Waste videos](#) that provide a systems overview of the issue as well as sector-specific mitigation strategies across the whole food chain system.
- 5 Conduct Gemba Walk(s):** Kick-off your organization's employee engagement program with the [Gemba walks](#), a continuous improvement practice. This form of employee engagement leverages the eyes, ears and innate knowledge of frontline workers as they work, ensuring a rich opportunity for gathering food waste reduction ideas. Utilize the [Continuous Improvement Resources](#) for executing this work effectively.
- 6 Roll-out Employee Engagement Competition:** After building awareness, now engage and catalyze your workforce directly around how to identify food loss & waste within your organization and operations. Leverage the [Employee Engagement Resources](#) to deploy an engaging detective-themed competition for uncovering food waste and identifying reduction opportunities.
- 7 Aggregate, Categorize & Prioritize Food Waste Reduction Ideas:** Gather all food loss & waste ideas that were identified in the Gemba walks and submitted by associates during the employee engagement competition and gather them in one place. After that ideas should be analyzed, sorted, categorized into type and level of opportunity and prioritized for future implementation. The [Continuous Improvement Resources](#) offers an [Opportunity Register](#) and [How-to-Use video](#) to make it easy to keep track of all the food waste reduction strategies to be pursued.
- 8 Pilot Promising Food Waste Reduction Ideas:** Focus on prioritized ideas that promise the most reduction in food waste and are straightforward to implement and consider piloting them. Build a procedure for measuring the food waste reduction idea before and after the selection is implemented. Take detailed waste measurements throughout the process. And then, analyze the data to see how significantly the idea reduced waste. Consult the [Waste Reduction Pilot Resources](#) to get started.
- 9 Repeat:** Eliminating food loss & waste is an ongoing cycle of implementation, measurement, and improvement. Consider quarterly FLW training or making it mandatory for new hires. Gemba walks quickly uncover ideas—conduct them monthly with different shifts and team members to keep strategies fresh. Employee competitions, held bi-annually or annually, are a fun and cost-effective way to maintain engagement.

These materials were produced by TripleWin Advisory for the U.S. Food Waste Pact

TripleWin Advisory



Best Practice Summaries

We created a useful take-away on how to conduct a meaningful Gemba walk through one's food prep and service operations.

BEST PRACTICES OF A GEMBA WALK

Gemba walks are a management practice used in lean manufacturing and continuous improvement processes to observe, understand, and improve how work is performed on the ground, directly where value is created. The term "gemba" is a Japanese word meaning "where the action happens." In a business context, it refers to the actual workable where the core activities occur.

Preparation and Planning

- Set a clear objective:** Define the specific area or process to focus on during the walk to guide observations and questions. Try to follow the workflow from start to finish.
- Choose the right team:** Include relevant stakeholders from different levels to gain diverse perspectives. Let all employees in the area know in advance the purpose, timing, and who will be part of the walk.



Additional Resources
Refer to the [Key Elements](#) of a Gemba walk for more details.

During the Walk

- Observe actively:** Pay close attention to the workflow, inefficient processes, quality issues, potential bottlenecks, and any safety concerns. Take notes and ask questions to understand why this is occurring, if possible, take photos for later analysis.
- Engage with employees:** Introduce the GEMBA lead, ask open-ended questions directly to workers involved in the process, and actively listen to their feedback.
- Focus on the process, not individuals:** Avoid judgment or criticism toward anyone and instead focus on identifying areas for how to reduce waste within the system. Approach with a desire to understand the situation; not with a perspective of seeking to make improvements.
- Document observations:** Take notes of key details on the [Food Waste Idea Record Forms](#) provided, including visual observations, employee concerns, and potential reduction opportunities.



Food Waste Idea Reduction Forms
Print multiple copies of the [Food Waste Idea Reduction Form](#), use a clipboard and give each team 10 copies.

Post-Walk Actions

- Analyze findings:** Add all observations from the [Food Waste Idea Record Forms](#) to the [Opportunity Register](#) and identify recurring themes or areas requiring immediate attention.
- Share insights:** Communicate key learnings with relevant teams and leadership to facilitate collaborative problem-solving.
- Develop action plan:** Create actionable steps based on the findings, assigning ownership and timelines for improvement initiatives.
- Pilot an idea:** Test food waste reduction ideas suited to the organization or setting, and assess their impact by conducting a waste audit before and after the pilot.
- Follow up:** Regularly check on the progress of implemented changes and conduct additional Gemba walks to monitor ongoing improvement.



Analyze Findings
Enter all the ideas gathered into the [Opportunity Register](#).

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KEY ELEMENTS OF A GEMBA WALK



Observation

During a Gemba Walk, the team involved in the walk will go to the physical location (e.g., the manufacturing or restaurant floor) to observe how processes are carried out. The focus is on understanding the workflow, identifying inefficiencies, and finding areas for improvement by seeing the real-time operations. Avoid disrupting workflow as much as possible. Gemba walks are meant to be carried out during the course of business allowing for in-the-moment observations to be captured. To get a comprehensive view, multiple walks may be necessary to account for different shifts or areas within the facility.

Engagement

The walk is not just observation; it involves actively engaging with employees directly involved in the processes. Approach the walk with a positive attitude. The Gemba walk team asks questions, listens to suggestions, and encourages feedback from employees who often have the best insights into operational challenges to food loss mitigation and opportunities to reduce food waste. Employees feel valued when their input is sought, which can improve morale and promote a culture of collaboration.

Learning

The Gemba walk is about learning, not criticizing. The goal is to gain a better understanding of the challenges front-line workers face when trying to manage food loss and waste in preparation and production environments. Have managers avoid giving immediate directions or solutions. Instead, focus on gathering data and insights to support continuous improvement processes for mitigating food waste. Managers should expect to develop a deeper understanding of day-to-day operations, helping them make more informed decisions.

Focus on Process

A key aspect of Gemba walks is focusing on the process rather than the people. The objective is to improve workflows, identify waste reduction opportunities, and enhance efficiency, not to place blame on employees for existing or articulated problems. By observing processes in real-time—inefficiencies, safety issues, and bottlenecks—food waste issues can be identified, addressed and mitigated.

Problem Solving and Continuous Improvement

After a Gemba walk, managers collaborate with their teams to identify and prioritize improvements. Gemba walks support the principle of continuous improvement by regularly checking in on operations and focusing on incremental improvements.

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What is a Gemba walk?

Gemba walks are a management practice used in lean manufacturing and continuous improvement processes to observe, understand, and improve how work is performed on the ground, directly where value is created. The term "Gemba" is a Japanese word meaning "the real place" or "where the action happens." In the context of a business, it refers to the actual workable, such as the production floor, retail store, or any place where the core activities of a company occur.

How often should they be conducted?

Gemba walks should be conducted regularly, with frequency tailored to the needs of the operations, team and improvement goals. We suggest monthly or quarterly to start.



'Making the Case' Pitch Deck Development

This templated executive summary deck hits home what leaders need to know to sign-off on a food waste program.



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Employee Engagement on Food Loss & Waste

EMPLOYEE ENGAGEMENT - WHAT & WHY

THE BUSINESS VALUE

WORKFORCE BENEFITS

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PROGRAM IMPLEMENTATION

NEXT STEPS

APPENDIX

Place
Your
Company
Logo Here

Why Engage Employees Around Food Loss & Waste?

- ❖ Empower frontline staff
- ❖ Raise excitement for taking action
- ❖ Connect employees' personal actions to organizational goals
- ❖ Foster a sense of camaraderie & team spirit

Employees who are heard and know their ideas are taken seriously have greater loyalty to and affinity for their companies.



*Allow people to feel a part of something
larger than themselves*

Place
Your
Company
Logo Here

**U.S. Food
Waste Pact**
usfoodwastepact.org



'How To' Guides


TripleWin created 'how to use' and 'how to assemble' asset guides for The Pact's employee engagement toolkit.

BANNER & ELEMENTS SET UP GUIDE

Pre-Competition: Instructions to Create, Print, and Assemble the Banner
This 3rd foot competition banner will track progress throughout the competition while motivating employees to participate. After printing the banner, elements need to be edited, printed and attached manually from the **banner elements folder**. This will be displayed in a high-traffic area where employees will see it daily.

- Print the banner**
 - Use a print store (e.g., Office Depot) to print a color banner that is 6 feet wide by 3 feet tall.
 - Request grommets in all 4 corners for easy hanging (usually during the checkout process).
- Create and edit the custom elements**
 - Using the files from the **editable banner elements folder**, customize the graphics for A, B, C, D.
- Print and place customized elements**
 - Print out and cut the edited custom images to cover the white areas and sticky notes (A, B, C, D).
 - Place them where indicated.

GOOGLE FONTS TO USE
Download the following free Google fonts to edit the PDFs:
Special Elite Regular
Fuzzy Bubbles
Permanent Market
Playfair



Printed banner before customizing: Using the elements provided in the banner elements folder, populate the areas A-D before posting for the competition.

Printed banner after customizing: Beginning of competition, day one

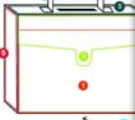
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BRIEFCASE SET UP GUIDE

Use the artwork called "Briefcase Elements to Print and Cut" to create the box. The bottom of box can be left blank.

- Print all pages on a color printer on 11x17 white paper and cut them out.
- Attach the printed pieces to box as shown. Use double-sided tape along edges.
- Use an exacto knife to create openings at the top and bottom for submitting and retrieving paper notes.
- Use a box that is the shape of a briefcase, rather than square: 12 x 3.5 x 14 inches (similar to the size of a USPS Medium Flat Rate Priority Mail Box with side opening rather than square). If another size box is used, all graphics are vector and scalable to be modified within Adobe Creative Cloud.



- FRONT & BACK:** Attach this portion to the front and back of the box first.
- SIDES:** Add the two sides to each side of the box.
- FRONT & BACK FLAP:** Attach after front and back are secured. It overlaps the front and back flaps. After it is attached, cut a 3 x 0.5 inch deep opening for paper submissions in the center.
- TOP:** This is attached to the top of the box. It will overlap the front and back flaps. After it is attached, cut a 3 x 0.5 inch deep opening for paper submissions in the center.
- TOP HANDLE:** Fold where marked and attach to top. Use a 14 inch strip (after initial folding). Create on dashed lines as shown to create handle strap.

EXAMPLE: Your briefcase should resemble this when assembled.

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INSTRUCTIONS FOR COMPETITION CLUE SUBMISSION SLIPS

Employees will use **Competition Clue Submission Slips** to write their food waste reduction ideas throughout the competition. These slips will be submitted into the briefcase via the top slot under the handle. Submissions will be collected weekly and entered into the **Opportunity Register**.

Prepare the Submission Slips:
Each letter-sized page contains four slips. To determine how many to print, estimate that each participant will submit 1-4 clues. Additional slips can be printed as needed.


- Print the full page in black and white, portrait, letter-sized paper.
- Cut each printed sheet in half vertically and horizontally.
- Each sheet yields four individual smaller slips.
- Create two sample slips to help employees understand how to fill them out. Include examples of required fields and sample food waste reduction ideas.

Set up the Submission Slips:

- Post the competition sample slips on a wall near the briefcase box and place the blank competition clue slips next to the briefcase.
- Keep slips organized by clipping them together with a binder clip (optional).
- Provide pens nearby and check daily to ensure they are available and functional.

Assign a Person to Manage Submissions By:

- Collecting slips from the briefcase regularly
- Replenishing slips when needed
- Transferring submissions (if necessary)
- Entering ideas into the Opportunity Register



1 PRINT COMPETITION CLUE SUBMISSION SHEETS (25.8 x 11.7)

2 NEW SUBMISSION SHEETS 8.5 x 11 INCH QUADRANTE

3 SAMPLE SUBMISSION SLIPS NEAR BRIEFCASE

4 BLANK SUBMISSION SLIPS 8.5 x 11 INCH QUADRANTE

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POSTER SET UP GUIDE

Pre-Competition: Instructions to Create and Print Posters
Review the **Best Practices for Employee Engagement Competitions** to understand the cadence of the competition. Familiarize yourself with the **English set of posters** and **Spanish set of posters**.

These sets of 11x17 posters need to be updated weekly; five English and five Spanish versions based on language needs. The updates will track progress throughout the competition while motivating employees to participate. Each weekly poster is editable.

Weekly Instructions:

- Before the start of the competition:**
 - Identify the number of locations where you will want to hang the posters. This could be more than one location, including lobbies, break rooms or locker rooms.
 - Download the relevant poster files: **English set of posters** or **Spanish set of posters**.
- At the start of the pre-competition week,** customize the text and graphics as shown below for the "Pre-Competition" poster. Print on 11x17 paper in color and hang in the identified location(s).
- At the end of Weeks 1-4,** customize the text and graphics as shown below and on the next page. Print on 11x17 paper in color and hang in the identified location(s).

Make sure to edit the dates, number of clues submitted, number of detectives participating, and the name and photo of that week's winning Detective!

Pre-Competition Poster before customizing

Week 1 Poster

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Food Waste Reduction Guide

GUIDE FOR PILOTING A FOOD WASTE REDUCTION IDEA

This guide walks through how to pilot a Food Waste Reduction Idea from selecting an idea to running a pre- and post- food waste audit, to analyzing the pilot data to evaluate the impact of the reduction opportunity.

1. Choose a Promising Food Waste Reduction Idea

Choose a "Quick Win" idea from the [Opportunity Register](#) that aligns with your internal goals. Quick Win ideas have the potential to show impact in a short time, have minimal cost requirements, and are easy to implement (see Food Waste Selection Criteria sidebar).

2. Plan the Waste Audit

A waste audit systematically collects, measures, and analyzes waste data before (Business as Usual) and after (Post-Adjustment) implementing changes. Follow these steps for an effective plan.

a) Select the Scope of the Audit

- Decide which process, equipment, location, or shift to focus on.
- Choose a time frame for both business as usual and post-adjustment measurements to be conducted (e.g., 1 week, 1 month) that gives an appropriate, equal, and representative sample for comparative analysis.

b) Assemble a Team

- Include relevant staff in the audit, those directly involved in the area or process being assessed. Additionally, ensure that any employees working nearby or indirectly involved are informed about the audit to prevent any unintentional disruptions.
- Assign roles to specific employees who will be responsible for waste collection, sorting, and data recording. Make certain that there will be full coverage on all shifts that are being measured.

c) Prepare Tools and Resources

- Gather scales for weighing waste.
- Collect containers or bins for sorting.
- Create waste audit measurement sheets for recording data. One set will be labeled Business as Usual (BAU) and one will be Post-Adjustment. These will include the date, unit of measure, time of recording, and the name of the person taking measurements.
- Write Standard Operating Procedures to be posted in audit area.
- Design and print waste audit signage to indicate the timing and places where the audit will be happening. See examples in this guide. Modify them to match your unique waste audit needs.

3. Conduct the Waste Audit

Follow these steps to systematically collect and measure food waste data during both Business as Usual (BAU) and Post-Adjustment periods:

- Collect data:** Use the two waste audit measurement sheets you prepared to measure the weight or volume of waste over the prepared timeframe, and accurately document it. Note any discrepancies or missing details.
- Identify Causes:** Record observations or patterns (e.g., inefficient workflows, inventory mismanagement, customer habits).
- Take Photos and Notes:** Document findings for post-audit analysis. If the analyst is off-site, email photos of the waste audit measurement sheets weekly.

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FOOD WASTE SELECTION CRITERIA:

Feasibility:

Can the idea be practically implemented with available resources?

Impact:

How much waste could it realistically reduce?

Cost-Benefit Ratio:

Does the potential savings or revenue outweigh the investment?

Relevance:

Does the idea target significant sources of waste (e.g., unsold goods, portion sizes, spoilage)?



Waste Audit Measurement Sheet



Waste Audit Signs
Modify and print the signage in the toolkit.
See examples on next page.



GUIDE FOR PILOTING A FOOD WASTE REDUCTION IDEA



1. Analyze the Data

After collecting waste data, conduct an analysis to understand the root causes of food waste and the impact of implementing the food waste reduction idea.

- Calculate the total weight/volume of waste in each category.
 - Identify the most significant sources of waste.
 - Compare waste data to historical or baseline figures (if available).
- Compare the two separate measurements from BAU and Post Adjustment.
- Did waste volumes decrease?
 - What are the cost savings or operational improvements?

Evaluate the potential opportunities for sustained food waste reductions, cost savings, and sellable food products.

2. Document and Share Results

Summarize key findings, including data, photos, and cost-benefit analysis. Share results with stakeholders (e.g., management, store teams, kitchen staff) to gain buy-in for further implementation.

3. Refine and Scale

Based on the results of the pilot waste audit, optimize the process and consider scaling up across manufacturing lines, stores, warehouses, or kitchens.

Example Metrics:

- Total weight of avoidable waste.
- Percentage of inventory or food wasted.
- Cost of food waste per unit or location

EXAMPLE OF WASTE AUDIT SET UP AND ASSETS



EXAMPLE OF SET UP FOR POST-ADJUSTMENT AUDIT

- Scale for weighing waste or product
- White bin with signage for usable product
- Waste audit sheets to track measurement
- Gray bin with signage for waste product
- Standard Operating Procedure
- Waste audit calendar schedule

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GUIDE FOR PILOTING A FOOD WASTE REDUCTION IDEA



SIGNAGE:

These graphics (provided in English and Spanish) in the toolkit can be customized to match your waste audit project. The green sign is used during the first part of the waste audit, the orange sign replaces it for the second part of the audit. Print at high resolution at the largest size you need for your space.



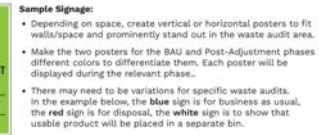
BUSINESS AS USUAL AUDIT SIGN



POST-ADJUSTMENT WASTE AUDIT SIGN

SUPPLEMENTAL EXAMPLES - SUPPORTING SPECIFIC USE CASES

Get creative and use icons or images to reinforce your specific audit.



Sample Signage:

- Depending on space, create vertical or horizontal posters to fit walls/space and prominently stand out in the waste audit area.
- Make the two posters for the BAU and Post-Adjustment phases different colors to differentiate them. Each poster will be displayed during the relevant phase.
- There may need to be variations for specific waste audits. In the example below, the blue sign is for business as usual, the red sign is for disposal, the white sign is to show that usable product will be placed in a separate bin.

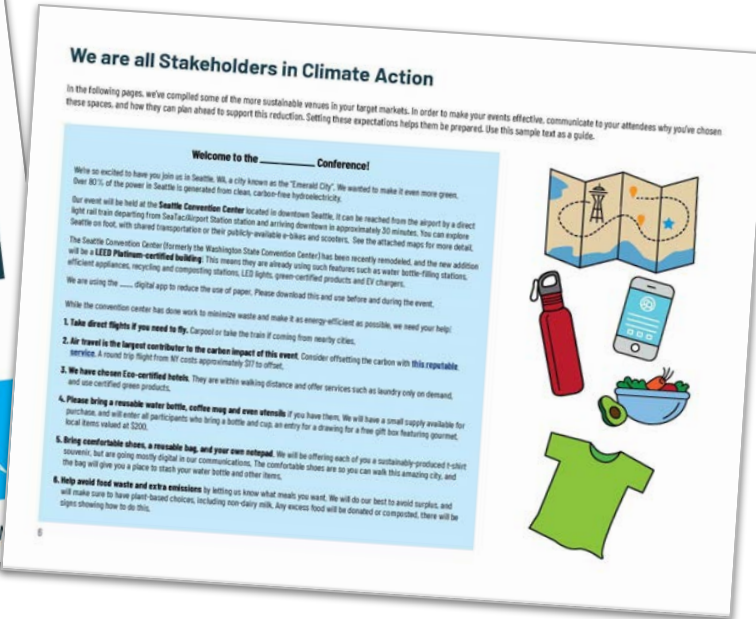


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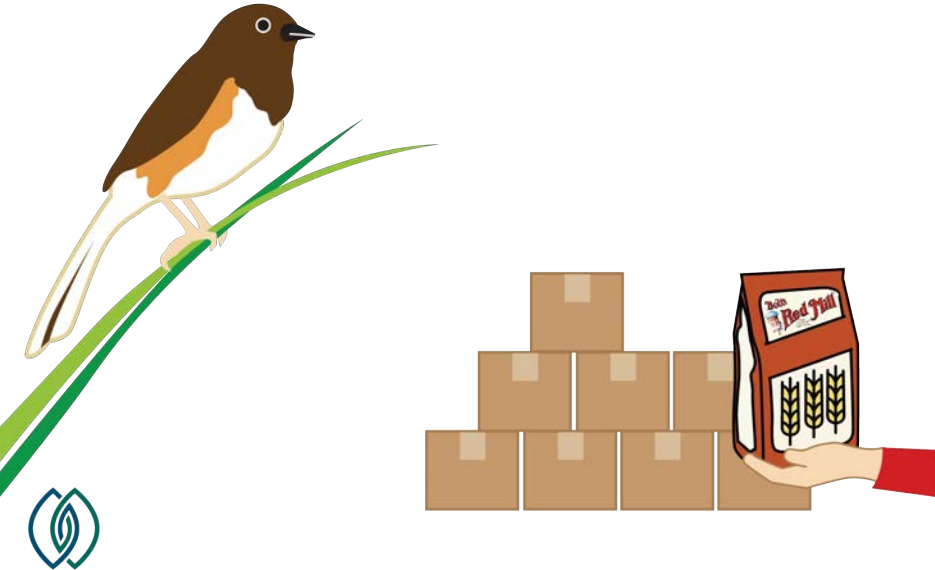
Planning Guides & Templated Communications

TripleWin creates guidelines, standards and effective communications for championing sustainable practices...for organizations and individuals alike.



Print Materials

In addition to interactive elements, TripleWin creates custom illustrations, compelling infographics and eye-catching print materials such as posters and brochures that reinforce sustainability concepts and behavior change reminders when messages are needed to stay front and center.



BOB'S SUSTAINABILITY HIGHLIGHTS IN 2023

SOURCING RESPONSIBLY
Seed health is key to our future

- 35% REDUCTION IN FERTILIZER USE** by piloting regenerative agriculture practices in a "living lab" with an on-farm irrigation, no-till, cover cropping & soil mapping.
- Our new, single ingredient **Protein Rolled Oats** pack a sustainable punch, by naturally shedding their hulls during harvest, leading to less processing, waste and **48% FEWER EMISSIONS**.
- STARTING IN 2024** We are funding regenerative farming practices over the next 3 years so our farmers can **BUILD SOIL CARBON** with Zero Foodprint and Wolfe Neck's Center.
- We partner with HowGood, the world's largest database on ingredient sustainability, to measure and improve our ingredient portfolio across impact metrics such as carbon emissions, soil health and water.
- HowGood

NOURISHING A HEALTHY PLANET

- DECREASED WASTE TO LANDFILL BY 25%** over a 2-year period, reaching a best-ever 93.4% recycling diversion rate, on the way to our zero-waste goal.
- Our trucking fleet runs on **RENEWABLE DIESEL** which emits 80% less than petroleum diesel.
- Pre-consumer packaging scrap UPCYCLED** with Sidwell into stormwater solutions by Hydrobox.
- PRO reduced new pallet use by 20% **SAVING 3,984 TREES**.
- A conveyance upgrade on a top-running manufacturing line led to a **54% REDUCTION IN ENERGY USE** & 12% increase in product output.
- RESCUED 5,225 MEALS** of unloved food at our Whole Grain Store by offering Too Good To Go.

FOOD MADE WITH INTEGRITY

- SUSTAINABILITY EXCELLENCE IN MANUFACTURING AWARD** Food Waste Reduction.
- EXCELLENT 98%** Safe Quality Food certified score.
- Scrap Team realized **10% FOOD WASTE REDUCTION** in packaging operations.
- Industry peer collaboration to tackle waste **U.S. Food Waste Pact**.

FOSTERING WELLNESS

- Transforming our property's Mill's End Wetland to **RESTORE WATERSHED HEALTH OVER 4.8 ACRES** - adding thousands of native plants for the 2nd year to improve biodiversity.
- Donations to local food banks **136 TONS**.
- MOST ADMIRED OREGON COMPANY OF THE YEAR** Food & Beverage Portland Business Journal 9th year in a row!
- 50% INCREASE** in employees utilizing Bob's Green Transportation incentive program.
- Helped fund healthy eat breakfasts & education for **5,000+ STUDENTS** in 20 Canadian classrooms with Ag in the Classroom.

Learn more at BobsRedMill.com/Sustainability



Physical Tools & Practical Resources

Intervention Strategies

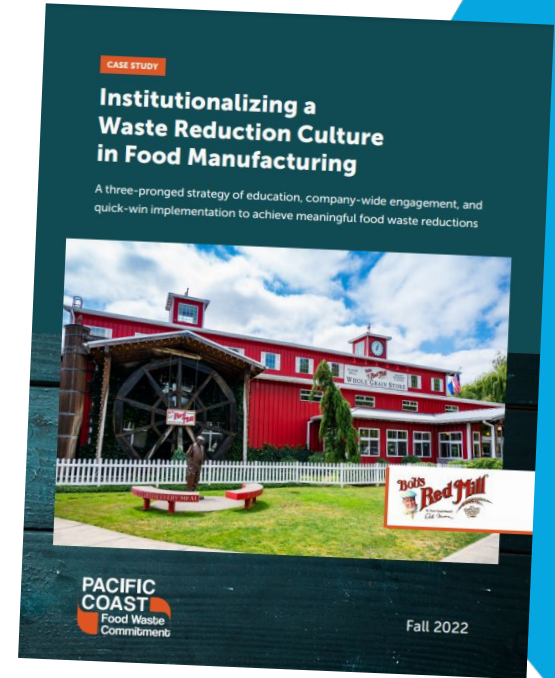
Sustainability Tips Box Set

TripleWin crafted and produced a DIY box set of 60 sustainability measures (across eight impact categories) individuals of all ages can consider implementing at home. The set comes with a stand and is intended to make pursuing eco-challenges fun for oneself and one's family. These were sold at Grocery stores but can also be take-away "food for thought" cards for customers. More than 100 sustainability ideas are in digital format: searchable, viewable and printable at a click of a button.



Employee Engagement in Food Waste Awareness - Bob's Red Mill

For this dry grain company, TripleWin implemented a physical competition within the manufacturing plant where employees were motivated to “fill the grain sack” with ideas on where food waste happened through personal recognition, individual and a grand prize giveaways.



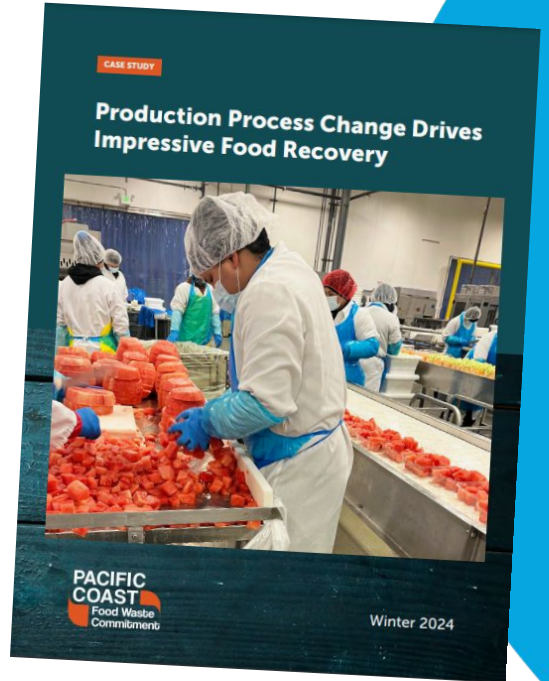
[READ THE CASE STUDY](#)

Employee Engagement in Food Waste Awareness - Fresh Del Monte

For this fresh produce company, TripleWin implemented a physical competition within one of its production facilities where frontline workers were asked to submit food waste reduction ideas in order to “solve the food waste puzzle”. Workers won prizes and personal recognition each week of the challenge.



FOOD WASTE SOLUTION CHAMPIONS Campeones de soluciones para el desperdicio de alimentos				
	WEEK 1	WEEK 2	WEEK 3	WEEK 4
Rubyglow®				
Pinkglow®				
Honeyglow®				
Carbon Zero				
Gold				

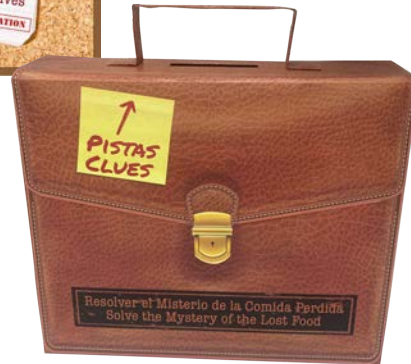


[READ THE CASE STUDY](#)



Employee Engagement in Food Waste Awareness - Kozy Shack

For this pudding manufacturer, TripleWin implemented a physical competition that asked employees to "Solve the Mystery of the Lost Food!". Employees were motivated with mid-competition donuts & coffee break, an end-of-challenge BBQ party, and "best detective" photos recognizing active participation.



[READ THE CASE STUDY](#)

Employee Engagement Toolkit

TripleWin was commissioned by the U.S. Food Waste Pact to create an open-sourced toolkit comprised of 20+ tools and assets that support companies in building a comprehensive food waste prevention program for themselves.



[SEE THE ENGAGEMENT TOOLKIT](#)



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