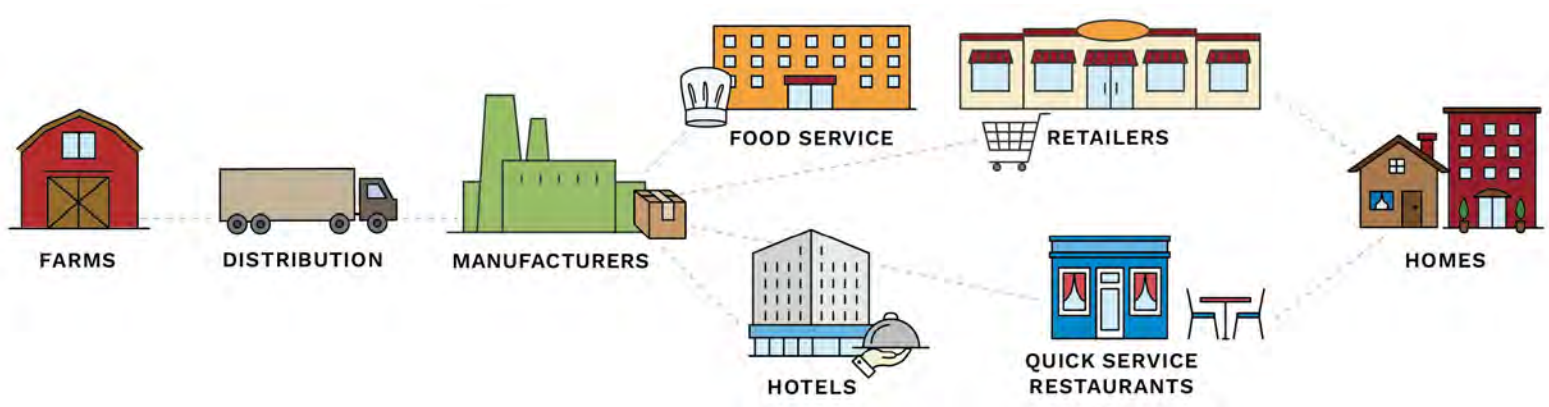




Leaders in Food Loss & Waste Engagement

TripleWin Advisory is a nationally recognized leader in building education and engagement tools to prevent food loss and waste (FLW). Over the past four years, we've partnered with major coalitions like the Pacific Coast Food Waste Commitment (PCFWC) and the U.S. Food Waste Pact (USFWP) to activate companies and workers alike. Our expertise spans frontline engagement, strategy, creative development, and real-world implementation—meeting people where they are with practical tools that drive lasting change.





TripleWin created **Mitigate**, an online FLW course designed for employees across the food supply chain. The course is interactive, scalable, and grounded in behavioral science. **Mitigate** equips professionals with the knowledge, insights, and strategies to reduce food loss and waste across the food system.

Through compelling videos, expert interviews, case studies, and interactive tools, this self-paced course connects learners with real-world solutions from farms to households, including modules in manufacturing, distribution, grocery retail, food service, quick service restaurants, and hospitality settings. This course prepares learners to take meaningful action on food waste in both professional and personal spheres.

For companies in the food value chain, Mitigate supports operational goals while empowering employees and partners to contribute to measurable waste reduction.



"Mitigate delivers practical, easy-to-implement steps that helped us identify real savings while reducing food waste. The ideas and resources are incredibly valuable."

— Sodexo Participant

"I highly recommend this course! It opened my eyes to how much we can do to reduce food waste—both at work and at home."

— Fresh Del Monte Participant

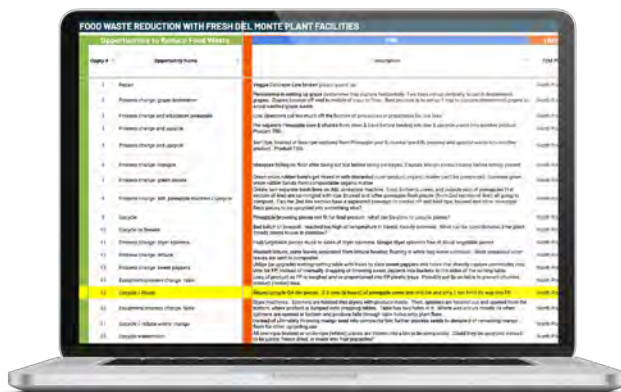
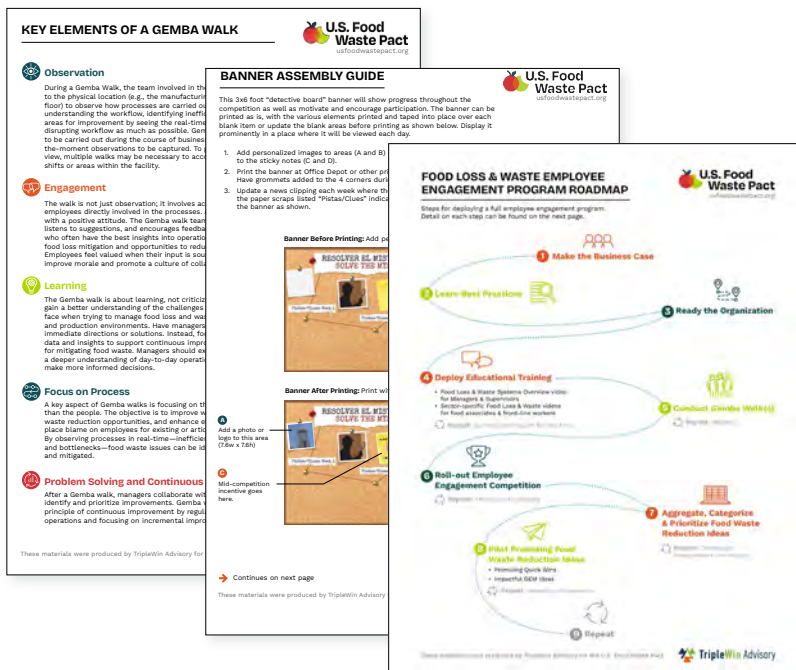
[LEARN MORE](#)



Developed in partnership with the U.S. Food Waste Pact, our open-source toolkit provides plug-and-play resources to help manufacturing and retail sites engage their teams.

Assets include:

- Making the Business Case: Pitch Deck and Recorded Webinar
- Food Loss & Waste Employee Engagement Program Roadmap
- Best Practices for Employee Engagement Competitions
- Employee Engagement Toolkit Overview Recorded Webinar
- Educational Training Videos (7) covering the food system at large and sector-specific guidance in English and Spanish
- Continuous Improvement Resources
- Food Loss & Waste Opportunity Register
- Competition Resource Assets
- Waste Reduction Pilot Resources



TripleWin designed and executed unique employee-focused FLW reduction pilots for three national food companies: Bob's Red Mill, Land O'Lakes, and Fresh Del Monte. Each project, commissioned by PCFWC, WWF and ReFED, demonstrated measurable waste reductions through workforce education and simple, replicable strategies.



READ CASE STUDY

HIGHLIGHTS

- During the competition, 43% of employee-owners became highly aware of food waste prevention.
- 35% of video viewers reported learning how to reduce waste more effectively.
- 176 ideas were submitted, and one "Quick Win" led to over 70% waste reduction on the manufacturing line.



READ CASE STUDY

HIGHLIGHTS

- 78% of Kozy Shack employees watched the food waste training via Workday.
- 77% submitted ideas, generating 277 entries in the Food Waste Opportunity Register.
- One "Quick Win" idea cut waste of a specific product by 74%.



READ CASE STUDY

HIGHLIGHTS

- 87% of employees at Fresh Del Monte's Portland plant received in-person food waste training.
- 75% submitted waste reduction ideas, resulting in 197 entries in the Opportunity Register.
- One idea—piloted on five fruits—recovered 53.2% of produce that would have been discarded.





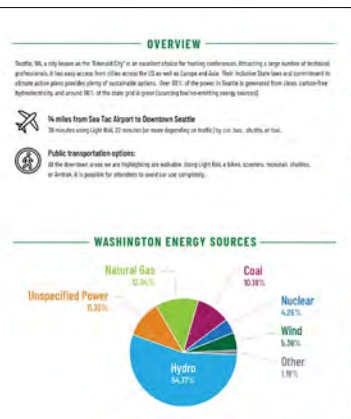
[VIEW PROJECT](#)


TripleWin developed a standardized, globally replicable framework that the Linux Foundation could use to bring a sustainability lens into their event planning process. TripleWin analyzed past events and conducted market research on key city locations to identify the lowest-impact hotels, venues, vendors and transportation systems for each event size.

Based on this information, TripleWin delivered a comprehensive set of tools to guide the foundation's decision-making processes and programs.

The 50-page guide includes:

- Sustainability Standards & Certifications
- Core Elements of Sustainable Event Planning
- Sustainable Event Practices
- Sustainable Checklist
- Details on locations in six cities: Seattle, Portland, Bay Area, Los Angeles, San Diego and Austin





At TripleWin, food loss and waste reduction is just one part of our broader mission to build practical sustainability solutions.

The climate crisis demands urgent action, and businesses have the responsibility and opportunity to lead. We're here to help you meet that challenge.

With deep technical expertise and an unwavering commitment to measurable impact, we guide companies to:

- Harness data to uncover opportunities and drive smarter decisions
- Educate and empower employees to create value at scale, from the ground up
- Leverage cutting-edge circular solutions to reduce waste and emissions
- Turn sustainability into a competitive advantage that strengthens your brand and bottom line

As a boutique services firm, we're agile, hands-on and deeply invested in your success. And as a woman-founded and led firm, we bring fresh perspectives and bold ideas—helping you move beyond a compliance mindset and into leadership as business innovators.

Visit triplewinadvisory.com to explore our experience across climate action, corporate responsibility, and systems-level change.



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