



Managing Food Waste in New York: OPPORTUNITIES, INNOVATIVE TECHNOLOGIES, AND BEST PRACTICES

<https://nysp2ifoodwasteforum.eventbrite.com>

JUNE 4, 2019 - ROCHESTER, NY

New York is taking food waste off the menu. Why?

- **It's expensive:** Food waste costs businesses nearly \$2 billion in lost profits.
- **It's unnecessary:** One-third of all food produced globally never gets eaten.
- **It's a missed opportunity:** Organic waste is a valuable resource that could fuel a more sustainable, circular economy.
- **It's the law:** Effective on January 1, 2022, New York will become the sixth state in the United States to mandate food waste from certain businesses to be diverted from landfills.

With the new law in place in NYS, there is a growing awareness of and interest in finding and developing cost-effective strategies and solutions to food waste at all levels of the value chain. **Managing Food Waste in NYS: Opportunities, Innovative Technologies, and Best Practices** will explore opportunities for businesses along food value chains to reduce food waste and associated costs, while making better use of organic resources and reducing their environmental footprint.

Who should attend

The event is ideal for any organization that is concerned about food waste generation and its impacts, including business owners, corporate affiliates, investors, nonprofit representatives, community leaders, academic researchers, and sustainability advocates.

AM Sessions

Opening Remarks	Regulatory landscape: Learn about the reality of food waste from Senior personnel at the NYS Department of Environmental Conservation.
Panel	Framing of food waste: Hear about the latest trends, industry perspectives, and intersection of research and industry when it comes to food waste.
Forum	Industry perspective: Food-industry stakeholders across multiple sectors discuss how they are managing food waste generation.

PM Session

Panel	Current and emerging solutions: Innovators, entrepreneurs, and investors share how they are shaping the innovations for achieving tomorrow's food-waste-free New York State.
Workshop	Implementable solutions: Attendees will have the opportunity to discuss solutions, understand real-world challenges, and collaborate.

SPEAKERS & PRESENTERS

- **Assured Edge Solutions**
- **Binghamton University**
- **Center for EcoTechnology**
- **Clarkson University**
- **Cornell University - College of Agriculture and Life Sciences**
- **James Beard Foundation**
- **NYS Department of Environmental Conservation**
- **Price Chopper**
- **Rochester Institute of Technology**
- **U.S. Environmental Protection Agency**
- **Wegmans Food Markets, Inc.**

About the New York State Pollution Prevention Institute (NYSP2I).

The NYSP2I is sponsored by the New York State Department of Environmental Conservation through the Environmental Protection Fund. NYSP2I is led by the Golisano Institute for Sustainability at Rochester Institute of Technology (RIT), and is a partnership between RIT, Binghamton University, Clarkson University, Cornell University and Rensselaer Polytechnic Institute. NYSP2I also works with the New York Manufacturing Extension Partnership.



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