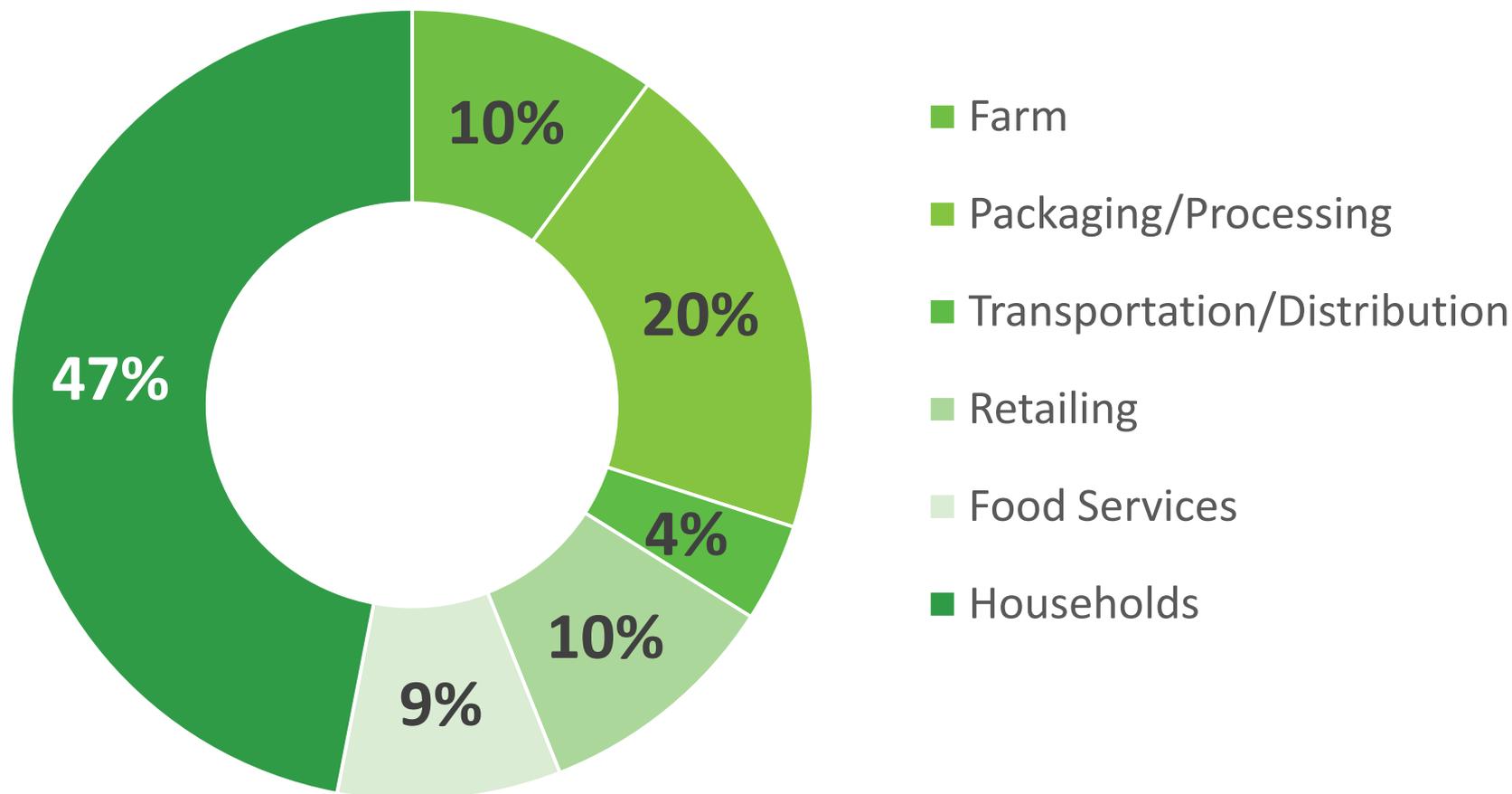




# We hate waste

Where Food Waste Occurs Through Canada's Food Value Chain (% Distribution)

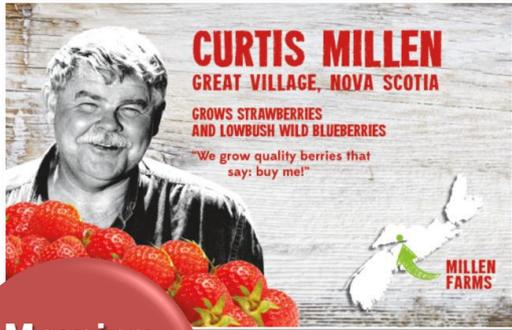


Source: Gooch et al., Value Chain Management International Inc., December 10, 2014

## Some of the things we focus on

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- Source locally
- Transport efficiently
- Order accurately
- Recover all we can



**Morning**  
Berries picked  
at Millen  
Farms



**Noon-1:00 pm**  
Berries arrive  
at Debert



**Approximately  
4:00 pm**  
Berries on  
delivery  
trucks



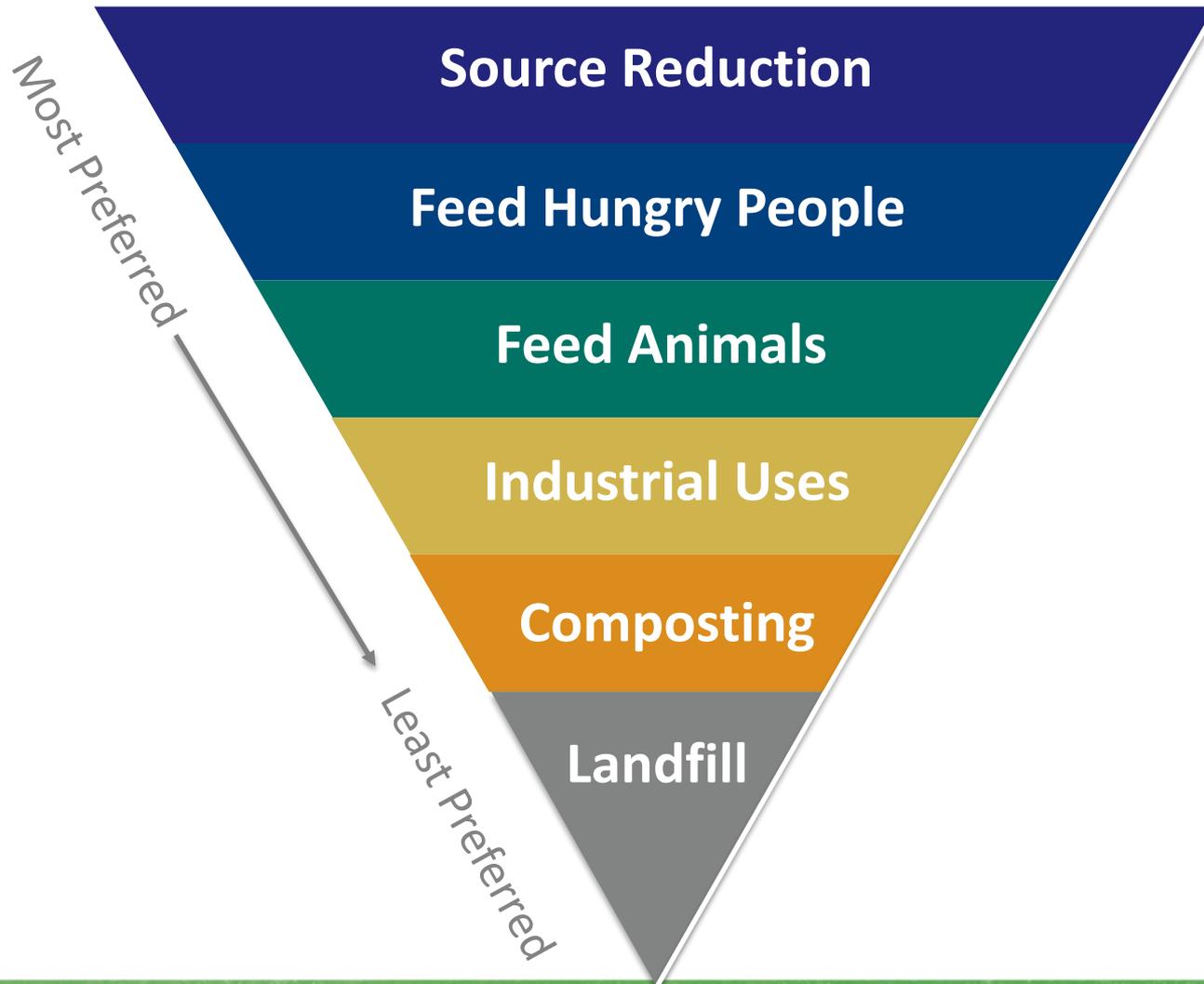
**Approximately  
5:30 pm**  
Berries arrive  
at stores for  
sale

(depending on store location)



**That same  
evening**  
Berries are  
enjoyed by our  
customers

## Food Recovery Hierarchy



We work with partners...



### Waste Cooking Oil Recycling Program



Recycling of fryer oil, grill grease, chicken grease, kitchen grease, donair fat, bacon fat, lard, rotisserie grease, salad oils, margarines

Weekly, bi-weekly, and customized service.

Pails, drums, tanks and other customized collection solutions.

Environmentally responsible

[learn more](#)



### Waste Protein Recycling

Collection and recycling of waste protein including meat (trim, bones & fat), cheeses, deli meat, chicken, seafood...

[learn more](#)



### Waste Carbohydrate Recycling

Collection and recycling of wet & dry carbohydrates including pasta, grains, cereal, rice, breads, cake, muffins...

[learn more](#)



### Food Waste Resource Recovery

Our innovative programs can increase waste handling efficiencies and provide significant economic and environmental benefits...

[learn more](#)

We donate some surplus  
food ...

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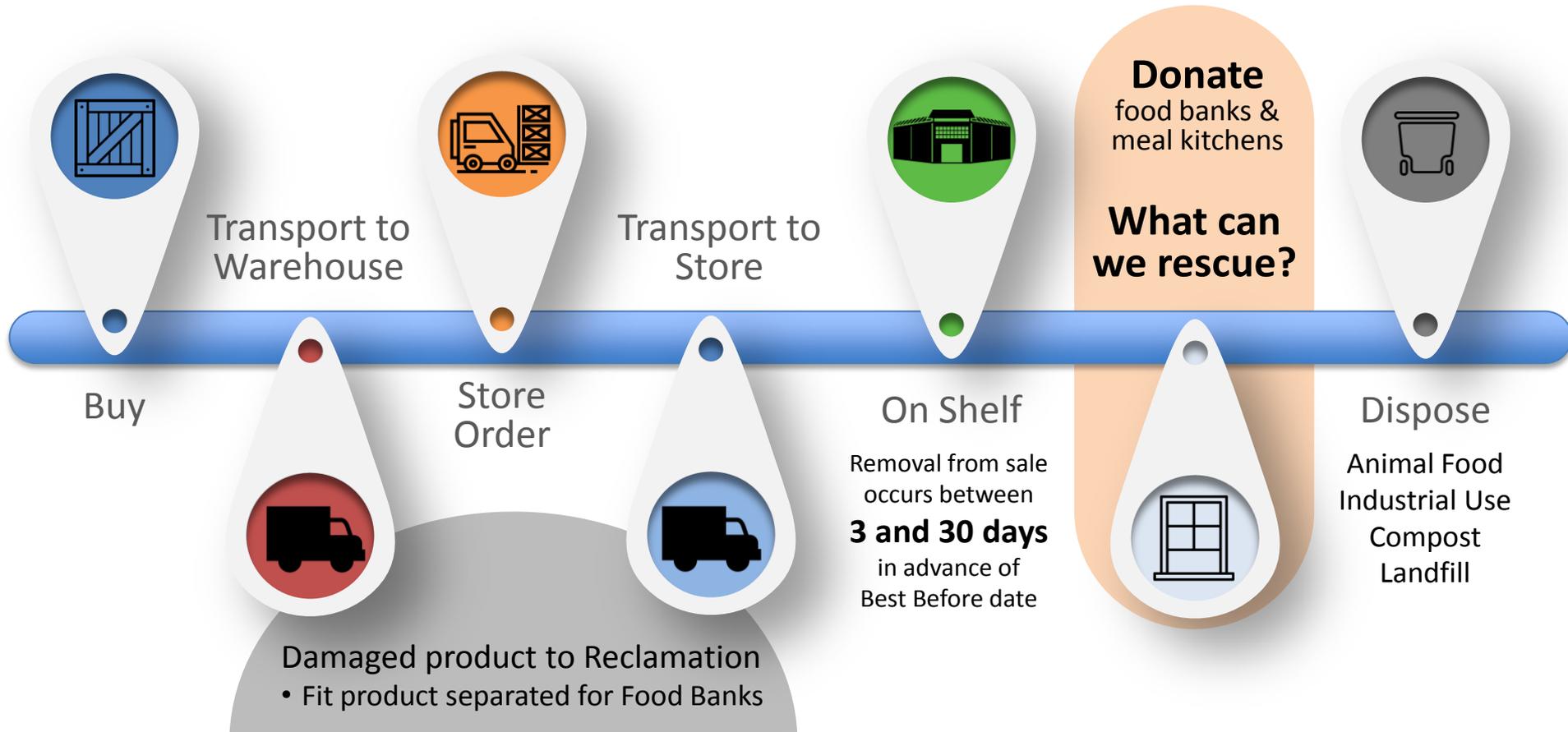




But...  
How can we  
**do better?**

Eat better. Feel better. Do better.

# Food Rescue Window of Opportunity



# Food Banks Canada Guidelines Best Before Dates

Food Banks Canada / Banques alimentaires Canada

Guideline for Distributing Food-Past the Best Before Date

Time Frame Past Best Before	CATEGORIES												Infant Formula and Nutritional Supplements	
	Fruit / Vegetables	Fruit / Vegetable Juices	Bread	Grains & Cereals	Meat uncooked	Meat cooked	Deli Meats	Dairy - Pasteurized	Dairy - Sterilized	Fats	Combination Foods	Soups/Stews		Non-Food
<b>Product Descriptions</b>	Fresh Produce	Juices and Drinks-Tetra Pak, Bottled (Not requiring refrigeration prior to opening)	Loaves, Rolls, Bagels, Muffins	Granola, Flours, Rices, Dry Pastes, Cookies, Crackers	Packaged and Bulk	Examples: Prepared Food from Food Service Providers, Canned Tuna, Salmon	Deli Meats, Sausages	Milk (Fresh, Powdered, Canned)	Tetra-Pak Milk (UHT)	Butter, Margarinnes	May contain Popcorn, Condiments, Tomato Sauces, Canned Pastas, Cooking Oils	Soups, Stews, Gravies- Could be Food Service Packaged or in Larger Quantities	Laundry Detergent, Mixed Product Pallets, Body Washes, Deodorants, Diapers, Infant Wipes	Note: These products do not contain Best Before Dates, only Expiry Dates
<b>Room Temperature</b>	Fresh 2-7 days	1 Month (Tetra Pak)	1 Week	NA	less than 2 hours	less than 2 hours	less than 2 hours	< 2 hours (after open)	< 2 hours (after open)	1 Week	NA	less than 2 hours	NA	Do Not Distribute Past Expiry Date
<b>Refrigerated</b>	Fresh 1-4 Weeks (depending on produce)	3-6 Months (Tetra Pak)	2 Week	NA	3-4 Days	Fish and Shellfish 1-2 days other 3 Days	5-7 days	2 Weeks (after open/reconstituted)	2 Weeks (after open/reconstituted)	3 Months	NA	2-3 Days	NA	
<b>Frozen</b>	1 Year	1 Year	1 Month	NA	beef, lamb pork, veal, whole poultry 12 months, poultry pieces 6 months, ground meat 2-3 months, fish 2-6 Months, and shellfish 2-4 months	beef, lamb pork, veal, 3 months whole poultry 2 months, food mixtures 3 months	2-3 months	6 months	NA	6 Months	3 Months	3 Months	NA	
<b>Canned/Jarred</b>	1 Year	1 Year	NA	NA	NA	1 Year	1 Year	1 Year	NA	NA	1 Year	1 Year	1 Year	
<b>Boxed/Bagged</b>	NA	NA	1 Week	6-12 Months	NA	NA	NA	Varies*	6 months	NA	6 Months	1 Year	1 Year	

\*Milk powder Temperature is a critical quality factor for milk powder. Keep milk powder cool. This gives consumers information as to when the product is at its best - with sensory qualities as acceptable as the day it was made when stored under appropriate conditions and packaging is intact.

Best Before Date- Tells consumers information as to when the product is at its best - with sensory qualities as acceptable as the day it was made when stored under appropriate conditions and packaging is intact. Best before dates indicate the shelf life of foods. They are not indicators of food safety.

Expiry Date- Tells consumers that the product may not be providing them with the nutrients expected of the product and they should no longer consume it after that date.

Products with Expiry Dates must never be shared past the date on the packaging.

Products Include - Infant Formula (Canned or Boxed, Liquid or Powdered), Baby Foods (Canned or Boxed, Liquid or Powdered), Nutritional Supplements and Meal Replacements (Canned, Boxed, or Ready to Use, Liquid or Powdered)

Food Products and their ability to be shared should always be based on:  
 1) Ensuring the product has been handled safely (ie. Chilled product is kept chilled)  
 2) Assessing all cans for integrity (i.e., dents, creases, etc.) based on Food Banks Canada Safe Food Handling Standards  
 3) That the product is at a level of quality (e.g., taste and smell) that is still worth sharing  
 4) That the Manufacturer's Branding will not be compromised if the product is shared

Note: This information is to be used as a guide only. It was developed based on general knowledge, industry practices and the understanding that best before dates are about sensory quality.

For reference: Canadian Food Inspection Agency, Date Labelling on Pre-packaged Foods, Date Modified: 2013-07-07, Available at: <http://www.inspection.gc.ca/food/information-for-consumers/fact-sheets/labelling-food-packaging-and-storage/date/eng/1332357469487/1332357545633>.  
 A. Gimenez, F. Ares, C. Ares, Sensory shelf-life estimation: A review of current methodological approaches, Food Research International, Vol. 49, No 1, 2012, pp. 311-325.  
 S. Guerra, C. Lagazio, L. Manzocco, et al., Risks and pitfalls of sensory data analysis for shelf life prediction: Data simulation applied to the case of coffee, Food Science and Technology, Vol. 41, No. 10, 2008, pp. 2070-2078.  
 Utah State University Cooperative Extension Service, Food Storage: Dried Milk, Available at: <http://extension.usu.edu/foodstorage/html/dried-milk>

Created: January 2011 Updated: July 2013

INFORMATION: Contact Craig McGurn, Manager National Food Sharing, Food Banks Canada

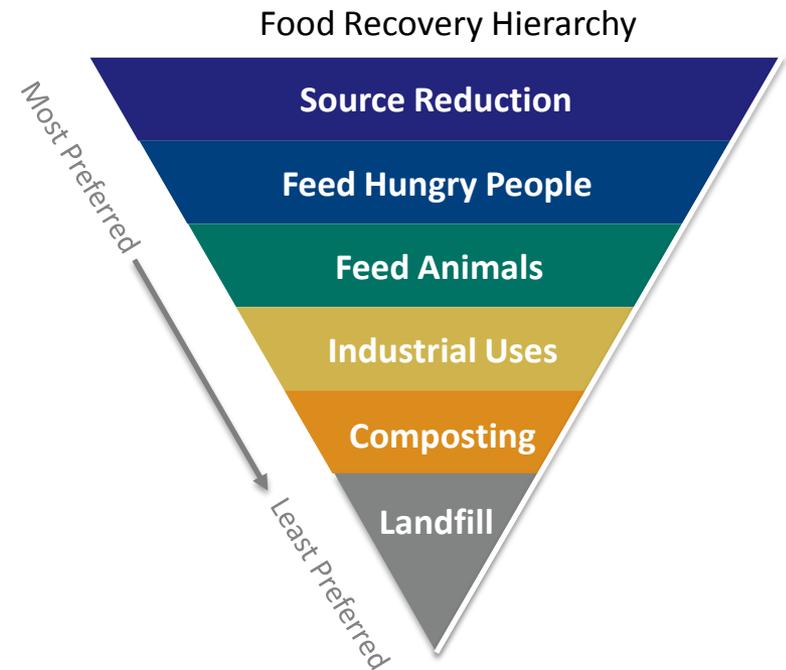
**feed**  
nova scotia

The logo for 'feed nova scotia' is centered on the page. The word 'feed' is written in a large, bold, blue, lowercase sans-serif font. A white fork is positioned horizontally, passing through the middle of the letters 'e', 'e', and 'd'. The handle of the fork is on the left, and the tines are on the right, pointing towards the end of the word. A registered trademark symbol (®) is located to the right of the 'd'. Below 'feed', the words 'nova scotia' are written in a smaller, blue, lowercase sans-serif font.

## What's next?

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- Pilot in Nova Scotia
- Expansion in Nova Scotia
- Broader roll out





Thank you!

Eat better. **Feel better.** Do better.