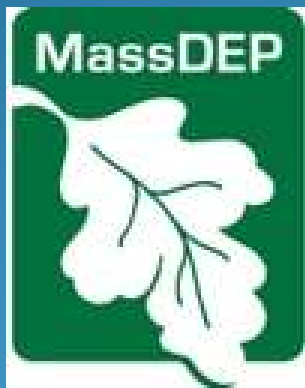


# Food Waste Prevention Strategies



Organics Subcommittee  
January 21, 2026



# Meeting Agenda

- 2025 Meetings Recap
- 2026 Meetings Preview
- Food Waste Prevention Panel Discussion

# 2025 Meetings

- April 2025 – Organics Action Plan Review
- May 2025 – Food Waste Prevention & Donation
- October 2025 – Shared Proposal for Discussion
- December 2025 – Continued Discussion

# Plan for 2026 Meetings

- At 2025 meetings, identified topics, issues, concerns that required further discussion
- Plan for 2026 – hold focused discussions on specific topic areas
- Seeking specific input
  - Questions/Concerns
  - Barriers/Needs
  - Opportunities
  - Strategies

# Initial Discussion Topics

- Food Waste Prevention & Reduction
- Food Donation and Rescue
- Management Capacity/Infrastructure
- Cost-Effective Strategies
- Residential Food Waste
- Food Waste in Schools
- Revised Organics Action Plan

# Next Steps

- Hold meetings on defined topics and issues
- Specific Meeting Dates TBD
- Prepare revised Organics Action Plan
- Project 6-8 meetings
- 9-12 month process

# Food Waste Prevention

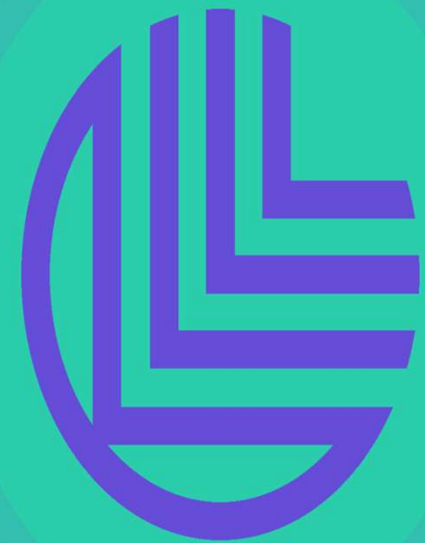
## Panel Discussion

- Steve Finn, LeanPath
  - Karen Franczyk, Phood
  - Gina Sears, Winnow
- 
- Introductions
  - Initial Questions & Discussion
  - Open Questions & Discussion
  - Recommended Follow Up & Strategies

# Leanpath

The leader in enterprise food  
waste management solutions


MassDEP Organics Subcommittee session, 1/21/26  
Steven M. Finn – VP of Sustainability & Public Affairs  
[www.leanpath.com](http://www.leanpath.com)





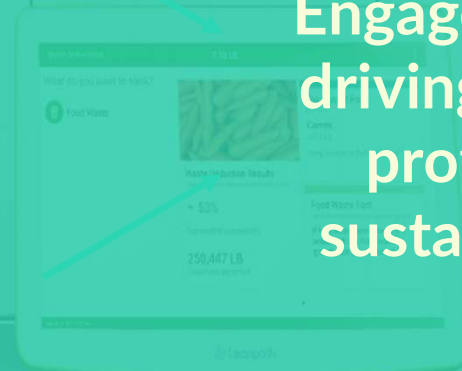
# Driving food waste prevention: the core premise

  
**Daily measurement**

  
**Shapes frontline behavior**

  
**Provides critical data**

  
**Engaged teams driving greater profit and sustainability**





# The Process (unlocking the value of food waste)



## Discover

food waste prevention opportunities with clear reporting and generative AI recommendations engine

## Drive

action with our AI-enhanced suite of behavior-change tools to focus and engage teams

Anchored by a support team with deep culinary expertise

# Touchless tracking and more

*For fast and accurate measurement/data capture*



Floor Scale AI



Bench Scale AI



Tracker Scout



Tablet only

“Touchless” tracking options



# Understanding food waste trends at a glance – enabling action

Quickly see a kitchen's food waste status, with generative AI prompts to guide action

**Leanpath** Reporting ▾ Prevention Tools ▾ Configuration ▾ Help Center **CCM Tools** ▾ Sam Smith ▾

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**Your Daily Briefing** BETA  
Your Daily Briefing is generated for you when you log in each day using your Leanpath data. [Learn More](#)

**Take Action** AI

Implement better portion control and utilize trimmings creatively in new dishes to minimize waste from trimmings and overproduction.

Was this helpful? 👍 👎

**Ask Your Team** AI

How can we reduce trim waste and overproduction of vegetables and fresh fruit to minimize food waste in our kitchens?

Was this helpful? 👍 👎

**Understand Your Waste** AI

In the last 7 days, we mostly wasted pasta, potatoes, and vegetables due to vendor credit requests, spoilage, and overproduction.

Was this helpful? 👍 👎

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**Your Food Waste Snapshot** View Data As  Weight  Value

Today	Week To-Date	Last Week	Your Leaderboards
<p style="font-size: small;">Friday, 06/20/2025 Last transaction submitted: 50 minutes ago</p> <p>Waste Weight <b>117.04 lb</b></p> <p style="color: red;">▲ 140% vs This Day Last Week</p> <ul style="list-style-type: none"> <li><span style="color: green;">🍏</span> Top Wasted Food: <b>Vegetables</b></li> <li><span style="color: green;">🗑️</span> Top Loss Reason: <b>Expired / Out of Date</b></li> <li><span style="color: green;">📄</span> Transactions: <b>14</b></li> </ul> <p style="text-align: right;"><a href="#">View More</a></p>	<p style="font-size: small;">06/16/2025 - 06/20/2025</p> <p>Waste Weight <b>544.83 lb</b></p> <p style="color: green;">▼ 11% vs Prior Week To-Date</p> <ul style="list-style-type: none"> <li><span style="color: green;">🍏</span> Top Wasted Food: <b>Vegetables</b></li> <li><span style="color: green;">🗑️</span> Top Loss Reason: <b>Overproduction</b></li> <li><span style="color: green;">📄</span> Transactions: <b>87</b></li> </ul> <p style="text-align: right;"><a href="#">View More</a></p>	<p style="font-size: small;">06/09/2025 - 06/15/2025 Days with data 7</p> <p>Waste Weight <b>798.23 lb</b></p> <p style="color: red;">▲ 53% vs Prior Week <span style="color: purple;">   </span> ▼ 27% vs Baseline</p> <ul style="list-style-type: none"> <li><span style="color: green;">🍏</span> Top Wasted Food: <b>Vegetables</b></li> <li><span style="color: green;">🗑️</span> Top Loss Reason: <b>Overproduction</b></li> <li><span style="color: green;">📄</span> Transactions: <b>130</b></li> </ul> <p style="text-align: right;"><a href="#">View More</a></p>	<p>Active Leaderboard Count <b>0</b></p> <p>Total Participants: 0</p> <p><b>Boost Tracking Compliance</b></p> <p style="font-size: x-small;">Leaderboards encourage participation and friendly competition among your Sites or Locations. Site Managers, Champions, and Co-Champions at Sites and Locations enrolled in</p> <p style="text-align: right;"><a href="#">Create Leaderboard</a></p>

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**Your Photo Stream** [Learn More](#)

Your most recent transaction photos:



Certified  
**B**  
Corporation

# Thank you!

*Empowering the world's leading foodservice and hospitality organizations to reduce food waste, cut costs, and drive operational efficiency and sustainability at scale.*

Over 21 years in foodservice kitchens /// Nearly 5,000 global deployments



phood

**Driving Accuracy, Efficiency, and Profitability**

2026

phood

# Phood X



## IMPACT

**4:1**

ROI achieved  
using Phood

**+15%**

Sales  
growth

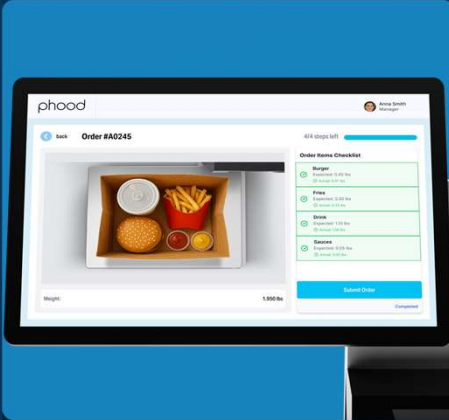
**90%**

Reduction in  
labor cost

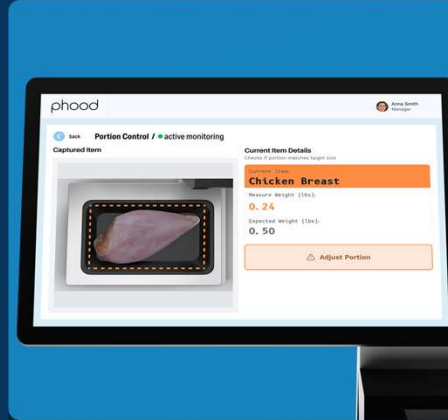
**Focused on individual item movement, reducing overweight/underweight items while identifying and reducing food waste throughout all fresh food departments.**

- ✓ Individual item weighing (under/overweight)
- ✓ Tracking and operationalizing waste data
- ✓ increase profits while supporting production guidelines and practices.

# Phood's solutions cover a variety of use cases depending on your most pressing needs



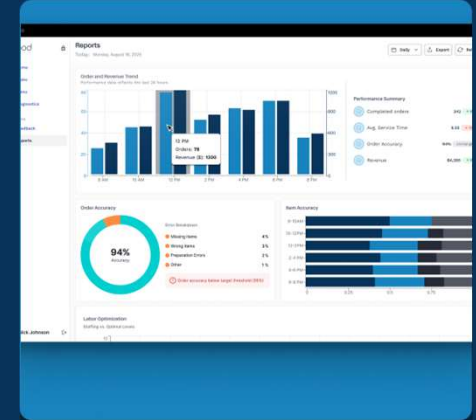
Ingredient & Order Accuracy



Portion Consistency



Waste Tracking

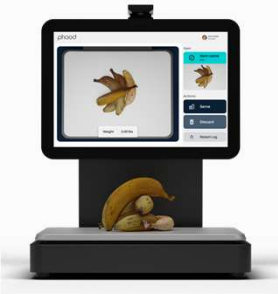



Detailed Analytics & Reporting

# AI-driven Tools

We provide foodservice operators with significant financial advantages and operational improvements.

PHOOD

<b>PHOOD X</b>	 A tabletop model featuring a tablet mounted on a stand. The tablet displays a leaf and some data. Below the tablet, a banana and other produce are placed on a weighing platform.	<p>Our tabletop model tracks the flow of food, reports individual product margins, and provides demand-based production volumes.</p>	<ul style="list-style-type: none"><li>BOOST SALES</li><li>CUT WASTE</li><li>AUTOMATE TASKS</li></ul>
<b>PHOOD XL</b>	 A floor model consisting of a tall, thin stand with a tablet at the top. Below the stand is a table with a weighing platform. A sandwich is placed on the platform.	<p>Our floor model automatically measures raw ingredients, calculates true recipe yield, and recommends menu improvements.</p>	<ul style="list-style-type: none"><li>IDENTIFY PRODUCT MIX</li><li>REDUCE WASTE</li><li>ACHIEVE ACCURATE REPORTING</li></ul>
		<p>Our “eye in the sky” monitors food production, alerts on</p>	<ul style="list-style-type: none"><li>OPTIMIZE LABOR EFFICIENCY</li><li>ENSURE FOOD SAFETY &amp; COMPLIANCE</li><li>ESTABLISH ORDER ACCURACY</li></ul>



# Introducing Winnow

Productive. Profitable. Sustainable.



## Adopted worldwide. Trusted everywhere.



Operations in  
**90+ countries**



Deployed to  
**3,000 locations**



**24** languages served  
by Winnow's App



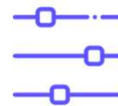


# Winnow's mission is to help hospitality and foodservice businesses save **\$1bn**



## Ease of use

automated food waste capture, solution for every kitchen



## Easy to adopt

experienced team, industry knowledge, payback within 6 months



## Easy to save

breadth & depth, benchmarks, proven track record all sectors all geographies





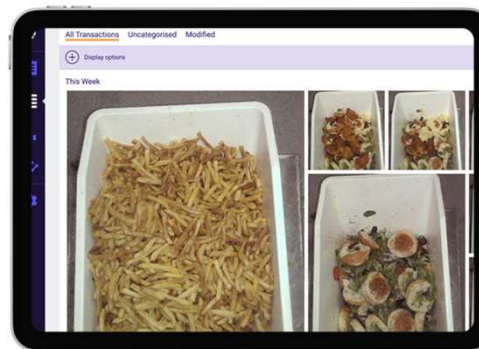
## In kitchen reporting targets behavioral change on a daily, weekly and monthly basis



### Push Reporting & Benchmarking

- Daily and monthly reporting
- Categorize waste by area
- Trend of reductions over time
- Benchmark your sites vs industry

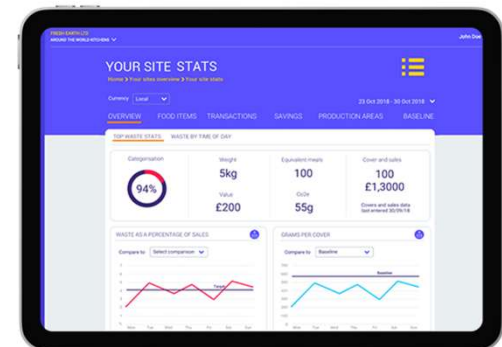
**Provide valuable insights to target areas to make change**



### Food Waste Photos

- Correct wasteful behaviors with retraining
- Help teams reduce preparation waste & increase yield
- Review service by service using Timeline

**Photo evidence demonstrates accuracy of data & change over time**

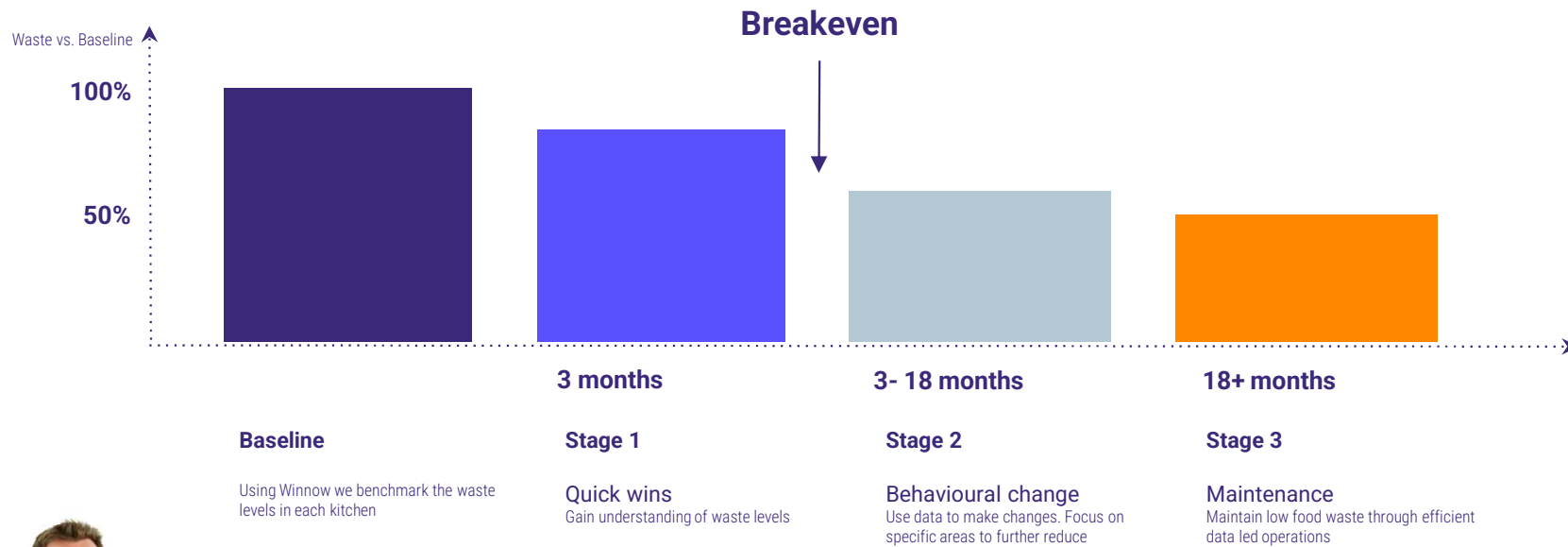


### Waste Intelligence with Winnow Hub

- Visualise data with customisable dashboards
- Zoom into individual sites or filter views for brands, regions or groups
- Track your progress against your ESG goals

**Drive impact and engagement at enterprise level**

# Winnow delivers **fast payback** through food cost savings



## Meet the team

**Ignacio Ramirez**  
Managing Director, NAM

**“Our proven, repeatable process will help validate your cost reductions and maximise your savings potential.”**



# Discussion Question #1

- What are the typical reductions that your customers see and what are the typical payback periods for food waste prevention systems?

# Discussion Question #2

- What business sectors represent the greatest share of your customers now, and which represent the greatest growth opportunity?

# Discussion Question #3

- What are the barriers to increased use of food waste prevention systems and how can these be addressed?

# Open Discussion

# Next Steps

- Hold meetings on defined topics and issues
- Specific Meeting Dates TBD
- Prepare revised Organics Action Plan
- Project 6-8 meetings
- 9-12 month process

# Contact Information

- John Fischer – [john.fischer@mass.gov](mailto:john.fischer@mass.gov)