



NESTLÉ PROFESSIONAL

Climate Change

How the Foodservice Industry Can Partner to Protect Our Planet Through Greater Sustainability

Combatting Climate Change Requires a Bigger Focus on Sustainability.

Climate change. It's all around us. It's in the air we breathe. It's in the rising temperatures. It's in the news. Most notably, it's in the extreme weather, wildfires, droughts, landslides and natural disasters that are becoming more frequent and increasingly alarming around the world.

The biggest culprit? Greenhouse Gas emissions (GHG). And what is one of the biggest contributors of GHG? The food system. In fact, 34% of all GHG emissions come from the food system.¹ As foodservice professionals, it's important to understand our role in helping to protect the planet. Because seizing the opportunity to make changes now is critical for our long-term success.

It's Time to Take a Stand to Fight Climate Change—For our People and Our Planet.

If you're like most, you're probably ready to drive your business to a place of greater sustainability and environmental responsibility. Also, perhaps you're wondering how to do this. Read on as we take a deep dive into the challenges of reducing GHG emissions, discuss how you can get back on track in a post-pandemic era, and suggest ways to make meaningful changes to move toward a more plant-forward operation that reduces food waste and in turn, can help reduce GHG emissions.

76% of operators say that the foodservice industry can have a big impact on the environment¹ if they work together.

Fifty-seven percent of consumers and 76% of operators say that the foodservice industry can have a big impact on the environment¹ if they work together. Your vested interest can make a difference. It has to for the long-term viability of our food system.



Identifying How the Food System Contributes to GHG Emissions.

Let's zoom in for a better understanding of our industry's role and responsibilities. By identifying the depth and breadth of our impact on climate change, we can target the most effective ways to reduce our carbon footprint and help the planet. The good news is that if we pull together, our industry has the power to make a meaningful change.

66%
NON-FOOD
EMISSIONS¹

Reversing the Pandemic's Pitfalls Against Climate Change.

There's no doubt. When it comes to sustainability in foodservice, COVID-19 has set the world back.² With operators needing to adopt new procedures to lessen the spread of COVID-19, it led to tremendous amounts of disposable materials, like gloves, masks and hand sanitizers. Plus, organizations were not able to focus on other important issues, like climate change.

28% of foodservice operators said their operations became less sustainable due to operational pivots required by the pandemic.¹

The overall result? Twenty-eight percent of foodservice operators said their operations became less sustainable due to pivots required by the pandemic.² The good news is that we now have a chance to reverse these operational pivots and put the focus back on sustainable methods.

DID YOU KNOW?

The GHG emissions coming from food losses and waste are 3 times the global emissions from aviation!

INCLUDES

- Food preparation (refrigeration and cooking)
- Food waste



POST-RETAIL

(CONSUMERS)
12% OF FOOD EMISSIONS

INCLUDES

- Food processing
- Packaging
- Transport
- Retail



SUPPLY CHAIN

17% OF FOOD EMISSIONS

AGRICULTURAL PRODUCTION

39% OF FOOD EMISSIONS

INCLUDES

- Emissions from synthetic fertilizers and its production
- Methane from cattle's digestion
- Methane from rice
- Manure
- Fuel use on-farm machinery
- Aquaculture



34%*

OF ALL EMISSIONS COME FROM FOOD SYSTEM¹

LAND USE

32% OF FOOD EMISSIONS



INCLUDES

- Deforestation
- Cultivated soils
- Drainage and burning of soils

* While the cited source specifies 34% of GHGs are linked to food, IPCC estimates food system emissions between 21-37% of total net anthropogenic GHG emissions.

Tackling Sustainability's Biggest Challenges.

Today, 90-95% of foodservice emissions occur indirectly throughout the value chain.³ Because they're hard to calculate, address and reduce due to numerous factors, food manufacturers and operators will need to evaluate their many suppliers and choose to work with food and ingredient distributors, ingredient and packaging providers, and other businesses in their value chains⁴ that have clear and transparent sustainability practices. To reduce GHG emissions, there will also need to be a huge shift for foodservice operations to invest and accelerate their sustainability efforts and partner with others in the supply chain and beyond to help drive change.

In addition, agricultural production will also need more sustainable and regenerative farming methods, which will take time and resources.⁵ Operations will need to allocate appropriate resources to set emissions reduction targets and readdress timelines to see progress.⁴

Going Global on Your Commitment to Protecting the Planet.

From a global perspective, if an operation is serious about aligning its business with Environment, Social and Governance (ESG) GHG reduction goals set forth through the United Nation, U.S. Government and other Non-Governmental Organizations (NGOs), it's clear all emissions will need to be reduced—and the industry will need to partner with suppliers and non-profits that help farmers fight against climate change. Here are some initiatives you can consider aligning your organization to:

United Nations Global Sustainable Development Goals⁶

The United Nations created Goal 13 to focus on climate action and limit the increase in global mean temperature of the planet to two degrees Celsius above pre-industrial levels. The United Nation is aiming at a temperature of 1.5°C and this will require urgent and ambitious collective action across the world.

EAT-Lancet's Initiative to Feed a Healthy Future⁷

The EAT-Lancet Commission on Food, Planet, Health brought together 37 world-leading scientists from across the globe to answer this question: Can we feed a future population of 10 billion people a healthy diet within planetary boundaries? The answer is yes, but it will be impossible without transforming eating habits, improving food production and reducing food waste. And that is where the opportunity lies for the foodservice industry.

The World Economic Forum's Commitment to Limit Global Warming⁸

The World Economic Forum is committed to supporting global efforts in the private and public sectors to limit global temperature rise and raise collective action for sustainable food systems. It aims to work with leaders to increase climate commitments, collaborate with partners to develop private initiatives, and provide a platform for innovators to realize their ambition and contribute solutions. The World Economic Forum has four key initiatives you can get involved with: the Alliance for CEO Climate Leaders, which accelerates the net zero transition, the First Movers Coalition, which paves the way for greener technologies, the Alliance for Clean Air, a corporate movement for healthier air, and the Climate Governance Initiative, which mobilizes company boards to address climate change.

“By the middle of the century, the same time as so many corporate net zero targets are to be achieved, it's estimated we will need to produce 50% more food.”
Earthworm CEO Bastien Sachet says. “There is much to do to ensure that demand is met without driving further deforestation.”¹



There are Several Significant Opportunities for Operators to Fight Against Climate Change

Driving Progress with a Shift to Plant-Forward Foods.

The use of ingredients like beef, lamb, pork, poultry and eggs are some of the most emissions-intensive. That's why considering shifting to more plant-forward diets can be one way to help reduce emissions. Encouraging people to reduce their intake of ruminant meat and to adopt a more plant-rich diet can play an important role in reducing the environmental impact of food.⁹

The food industry can start to adopt more plant-forward options in several ways. The entry point for operators is to create at least one vegetarian or vegan option on their menus. Using pulses (beans, lentils and peas), for example, requires about 20 times less land and generates 20 times less GHGs than beef (per gram of protein consumed).¹

Plus, there's more that can be done. Developing and using plant-based dairy alternatives made of legumes like peas and soy, grains such as oats, quinoa and rice, and now even fungus can help reduce GHG emissions and give consumers the plant-forward options they want. This can also enable operators to help drive awareness of the need for sustainability among consumers with meatless promotions that offer meat alternatives.¹

Another great way to support more sustainable eating is to reduce the amount of meat in dishes while increasing the amount of plant-rich foods.⁹ Whether in plated dishes or in self-service items, operators can make plant-rich dishes on menus and displays stand out by playing up their positive attributes and even offering free samples.⁹

Of course, educating chefs and foodservice staff on the importance of a plant-forward menu and training them how to cook and prepare vegetarian, vegan and plant-forward dishes will ensure overall quality, while driving the desire for more sustainable eating.

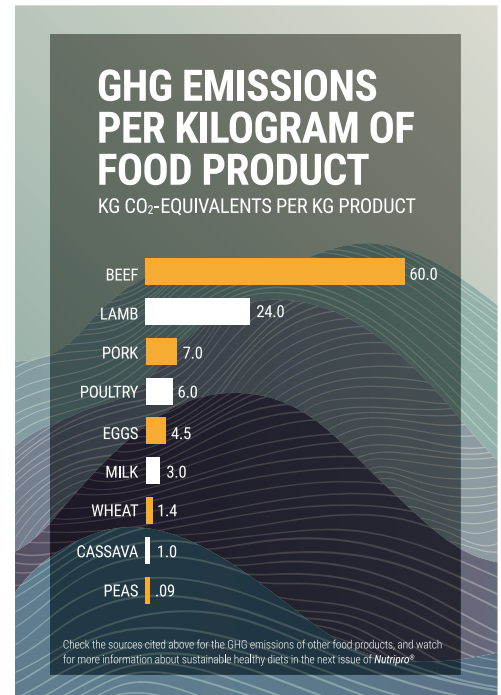
Reducing Waste and Increasing Efforts Across the Supply Chain.

The world wastes about 2.5 billion tons of food every year, with the United States discarding more food than any other country—at nearly 60 million tons every year.¹⁰ According to the Environmental Protection Agency, U.S. food loss and waste causes 170 million metric tons of carbon dioxide in GHG emissions – equal to the annual CO₂ emissions of 42 coal-fired plants. This is a substantial issue, considering food loss and food waste exacerbate the climate change crisis.¹¹

Today, our supply chain resiliency is dependent on better practices. The production, transportation and handling of food alone add up to significant GHG emissions. And food is the single most common material in landfills, where it releases additional GHG as it decays.¹⁰

Preventing food waste and GHG emissions is imperative to protecting our agricultural land, blue water, fertilizer and energy.¹² Now is the time for the food industry to continue stepping up and make meaningful improvements to preserve our precious resources. Education is key. Starting with better menu planning and inventory management, foodservice operators can better gauge how much food will be served to reduce waste. They can also scrutinize the dishes they are serving to offer a range of portion sizes and a choice of sauces or side dishes⁹ to make them more appealing in presentation and flavor, so they are more likely to be fully consumed when ordered.

Partnering with apps like Too Good to Go is also a great way to save unused food from the landfill. The app lets consumers buy unneeded food from their favorite local restaurants at a discount.¹³ By making simple shifts like this now, foodservice operators can take immediate action and do their part to help reduce waste and cut down on emissions.



Accelerating Efforts Across the Supply Chain.

With all the challenges our climate is facing, you may be wondering how to help make an impact. Let's take a look at several companies that are working to achieve tangible goals.



PDQ is Reducing Its Carbon Footprint and Monitoring its Impact.¹⁶

Calculating Carbon Footprints

PDQ is committed to calculating their carbon footprint and investing in the environment.

Through a partnership with GreenPlaces, a company that helps businesses monitor and reduce their carbon emissions, the company

has identified its total emissions (either direct or indirect) in an effort to reduce them.

Sourcing Solar Energy

PDQ is investing in renewable energy through a first-of-its-kind solar plant project in India, which produces 25 megawatts (MW) of electricity for the Indian electricity grid to help the country diversify its energy sources and create a more resilient grid. Nearby residents and workplaces can choose to have their energy sourced from this sustainable solar grid.

Reusing Refrigerants

PDQ also supports Hudson Technologies' Refrigerant Reclaimant Project, which has reduced the overall environmental impact of refrigerants and waste by reclaiming and reusing 400,000 lbs. hydrofluorocarbons (HFCs) to date, the most used refrigerant that also releases powerful GHG into the atmosphere.



Dine Brands is Dedicated to Food Waste Reduction.¹⁵

Purchasing Smarter Products

Dine Brands is committed to purchasing items that eliminate food waste, including products that are already chopped, diced and prepared for recipes. The company also receives bulk food products in larger pack sizes, which decreases the number of corrugated cases needed to ship products.

Conducting Food Audits

In 2022, Dine Brands conducted food audits and determined they needed 100 fewer cases of product for review at the Restaurant Support Center. They donated quality-checked unneeded food to charity partners in addition to food donations already shared to this community.

Maximizing Shelf Life

Dine Brands defined a more accurate level of acceptable shelf life of food products across all categories and diverted 42,948,973 lbs. or 19,481 metric tons of food waste from landfills.

Monitoring Food Temps

Dine Brands monitors the temperature of food 24/7 as it moves through the cold chain from suppliers to distribution centers. If an alert is received that the food temperature is out of safe range on a truck, immediate action is taken so that food is not wasted.



Nestlé Professional is Making More Possible Through its Net Zero Commitment¹⁴.

Achieving Net Zero Emissions

Since 2018, Nestlé Professional has contributed to Nestlé's global goal of decreasing GHG emissions by 20% by 2025, 50% by 2030 and striving to achieve net zero emissions by 2050.

As a result of scaling up GHG reduction projects in the company's operations and supply chain, Nestlé has left its peak carbon footprint behind, reducing GHG emissions year-over-year even as the company continues to grow.

Focusing on Ingredients

- The company partners with farmers, suppliers and industry experts to reduce emissions on farms
- It also encourages farmers to use regenerative agriculture practices that replenish the land, enhance biodiversity and absorb carbon from the atmosphere

Transforming Operations

- Nestlé has achieved zero waste for disposal at all U.S. manufacturing facilities and distribution centers, with all locations recycling, composting or recovering energy from waste materials that would have otherwise gone to a landfill.
- All Nestlé facilities across the U.S. will be using 100% renewable electricity by 2025.

Providing Education to Advance Progress

- Through its Planetpro publication, Nestlé Professional provides education and resources to help further sustainable practices and address climate change

"At Nestlé Professional, we leverage the scale and expertise of Nestlé to work with partners in our supply chain and to collaborate with likeminded operators to drive towards lowering our foodservice industry carbon emissions. We know it will take all of us working together to achieve our goals and create a more sustainable future."

Cassie Hoover MS, RDN, LD
Senior Manager, Nutrition and Sustainability

How You Can Make a Difference

Making a lasting impact on our planet lies within the entire supply chain. Here are some ways to get started with more effective practices now.



Farmers

- Implement regenerative farming practices that replenish the land, enhance biodiversity and absorb carbon from the atmosphere
- Join communities and associations that support sustainable farming practices



Route-to-Market Providers

- Switch to low emission fuels, optimize routes and fill vehicles more efficiently
- Provide greater transparency about sustainable practices in product listings



Food and Ingredient Manufacturers

- Create products and programs operators can lean on to support their own sustainability efforts
- Source and produce responsible ingredients and food that can help reduce their carbon footprint
- Recycle, compost or recover energy from waste materials



Operators

- Offer plant-forward menu options
- Implement composting and food upcycling programs
- Evaluate food portions to ensure they are in line with consumer choice and consumption
- Set expectations for suppliers related to GHG reduction



Equipment and Service Providers

- Put a greater focus on renewable or solar energy
- Provide rebates and price incentives for energy-efficient products and services



Consumers

- Choose establishments that support sustainability initiatives and plant-forward menus
 - Order portions of menu items that are in line with their desired choice and consumption level
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Everyone

- Identify and initiate partnerships across the supply chain and work together to reduce GHG emissions
 - Partner with non-profits like Leading Harvest and the Ecosystem System Market Consortium that scale best practices in sustainable and regenerative agriculture
 - Work with governmental partners and other organizations that are committed to long-lasting climate health and sustainability
 - Celebrate and share best practices across all sectors of the supply chain
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Let's Join Together to Collectively Help Improve the Health of our Planet.

Now that you've gotten a better understanding of what you can do to achieve greater sustainability in your organization, let's collectively pull our data, discuss our progress and partner for a singular sustainability goal at Prosper 2024.

Start by Being Transparent about Your Sustainability Journey and Tracking It.



Furthering Plant Forward

How has your organization contributed to furthering plant-forward menus?



Reducing Food Waste

What actions has your organization taken to reduce food waste?



Spreading the Word

Are you letting your vendors, customers and staff know that you want their support in your sustainability efforts?



Teaming Up Together

Most importantly, are you working with suppliers and partners who share like-minded goals for sustainability?



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