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RecyclingWorks Newsletter, July 2017

RecyclingWorks Spotlight: Café de Boston

Café de Boston is an [EPA Food Recovery Challenge](#) participant and a 3 Star [Certified Green Restaurant](#). RecyclingWorks in Massachusetts assisted Café de Boston in expanding its food waste diversion and recycling programs. The café has been successfully diverting organic waste generated by its kitchen for years, and recently expanded its program to include front-of-house collection of food scraps for composting.

RecyclingWorks connected Café de Boston with MassArt to see an example of [well-designed sorting stations with effective signage](#). RecyclingWorks also helped modify the café's existing recycling program through modest adjustments, such as using clear bags for recycling so staff can more easily keep bags of recyclables separate from trash.

Learn more about Café de Boston's waste diversion and



Upcoming Events

July 18

EPA Webinar:
[Technology Solutions to Waste Tracking](#)

July 25-26

[U.S. Product Stewardship Institute Forum](#)

August 10

CURC Webinar:
[Engaging Students & Staff to Improve Recycling](#)

September 14

CURC Webinar:
[Measuring the Impact of Recycling & Waste](#)

other sustainable initiatives in this [video from the Green Restaurant Association](#).

Johns Hopkins Study on Nutrients in Wasted Food

A study conducted by the Center for a Livable Future at Johns Hopkins analyzed the [nutritional composition of wasted food in the United States](#). Researchers found that nutrient-dense foods, such as fruits and vegetables, are also commonly wasted. The U.S. wastes 1,217 calories, 33 grams of protein, and 5.9 grams of dietary fiber per person, per day. Redirecting surplus food to people rather than disposal could help alleviate food insecurity in the U.S., while also contributing towards the USDA and EPA's goal of reducing food waste by 50 percent by 2030.



Center for a Livable Future researchers discuss nutrients lost by wasted food.

Featured Articles

[Reduction Programs](#)

November 9
CURC Webinar:
[Food Organics Waste Prevention & Recovery](#)

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- *SmartCities Dive* highlights [Wasteless](#), a new technology to reduce supermarket food waste by adjusting prices as products approach their expiration date.
- LeanPath addresses three culprits of food waste in commercial kitchens: [overbuying](#), [fear of running out](#), and [proper food preparation](#).
- A recent *PBS* story discusses [state policies to reduce food waste](#), such as the Massachusetts Commercial Organics Disposal Ban.

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