

RecyclingWorks July Newsletter

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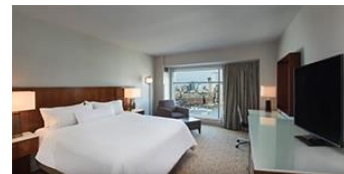
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## RecyclingWorks Newsletter, July 2018

### RecyclingWorks Website Feature: Updated Food Waste Estimation Tool

RecyclingWorks in Massachusetts maintains a web-based [Food Waste Estimation Guide](#) to help businesses and institutions determine whether they might be subject to the [Commercial Food Material Disposal Ban](#). This month, we updated the Food Waste Estimation Guide using industry data from a variety of recently published reports and studies that measure commercial and institutional food waste. The food waste estimation guide is customized for many different business sectors, and includes printable sector-specific worksheets to help businesses and institutions estimate their food waste.

The most recent changes to this tool include the addition of food waste calculations for [corporate cafeterias](#) and updated estimation tools for [assisted living facilities](#), [elementary and](#)



### Upcoming Events

#### July 12

EPA Webinar: [Introducing the US EPA Excess Food Opportunities Map](#)

#### July 19

Composting Collaborative Webinar: [Exploring Best Practices in University Composting Programs](#)

#### October 5

MassDEP [Recycling Business Development Grants](#) Round Two Application Deadline

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[secondary schools](#), [hospitals](#), [lodging and hotels](#), and [restaurants](#). For example, these updates include new estimates for the amount of food waste produced at full-service and limited-service restaurants, and separate estimates for elementary, middle, and high schools.

If your business or institution would like help estimating or diverting your food waste, contact a RecyclingWorks expert at [info@recyclingworksma.com](mailto:info@recyclingworksma.com) or 888-254-5525.

### **RecyclingWorks Spotlight: Westin Boston Waterfront Hotel Case Study**

The Westin Boston Waterfront is a luxury hotel located in the Boston Seaport District. In addition to offering quality, convenient accommodations to its guests, the hotel is committed to sustainability. RecyclingWorks recently published a [video](#) and [written](#) case study featuring waste reduction initiatives at the Westin Boston Waterfront, including recycling, reuse, and wasted food diversion.

RecyclingWorks assisted the hotel in implementing a successful food donation program to divert surplus prepared food. The Westin produces varying quantities and types of food through its restaurants and catered events, so the program required a degree of flexibility. Through a partnership with [Rescuing Leftover Cuisine](#), the hotel diverted 1,800 pounds of edible food from disposal in the first six months of the program. These donations have helped provide more than 1,400 healthy and delicious meals to food-insecure people in Boston.

To learn more, watch the [video](#) or read the [written](#) case

study.



### **Food Donation Trends in Massachusetts**

Food donation and food rescue are on the rise in Massachusetts according to data from the Massachusetts Department of Environmental Protection. From 2014-2017, the amount of food donated annually has increased by 22%, from 21,300 tons in 2014 to 25,900 tons in 2017.

In addition, the amount of fresh and perishable foods collected from businesses and institutions and delivered to agencies like soup kitchens and food pantries on the same day increased by more than 60% from 2014-2017. In Massachusetts, over 3,000,000 pounds of fresh food are rescued and redistributed to residents in need each year. This increase is especially meaningful because of the valuable social and economic benefits that stem from fresh food donation.

For more on this topic, check out this post on the [RecyclingWorks blog](#).

## Featured Articles

- *EcoRI News* [described Stop & Shop's successful sustainability efforts](#), including recycling, food donation, and anaerobic digestion at their distribution warehouse in Freetown.
- *MassLive* [reported on Boston-area food rescue organization Lovin' Spoonfuls' plans](#) to expand their same-day food rescue and delivery operations to the Springfield metropolitan area. This expansion will help regional businesses and institutions with surplus food connect with food rescue agencies that distribute it to residents.
- The Product Stewardship Institute released "[3 Steps to Reduce Plastic and Benefit Your Business: A Guide for Restaurants and Eateries.](#)" This resource describes best practices for reducing plastic, money-saving tools to help businesses estimate the costs and projected savings associated with switching from disposable serveware to reusable, and examples of real-world applications from pilot restaurants.

You are receiving this e-mail because you are interested in recycling, a processor, hauler, or official in Massachusetts.

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