



The Foundation for New York's Strongest

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DSNY's Foundation for New York's Strongest Announces its First NYC Food Waste Fair

The "Soup to Nuts" Fair Will Help Businesses Save Money - and the Environment - through the Prevention, Recovery and Recycling of Previously Wasted Food

Today, at a "recycled food" tasting event at the Spring Street salt shed, the NYC Department of Sanitation's Foundation for New York's Strongest announced the upcoming NYC Food Waste Fair, a unique resource-fair-meets-trade-show to be held at the Brooklyn Expo Center on July 25, 2017.

New York City food-industry organizations send more than 650,000 tons of usable food to landfills each year. Instead, that food could be used to feed people and animals, nourish soil, grow healthy food, or create energy. The NYC Food Waste Fair will provide businesses with the knowledge, tools and connections to build a waste prevention plan from scratch, or expand their existing programs.

By pairing an expo-style event with workshops, panel discussions and live demonstrations, the [NYC Food Waste Fair](#) will bring together experts and provide food waste solutions for local businesses. The Fair is open to all involved in food businesses, such as grocery store owners, street vendors, restaurant and fast food operators, manufacturers, wholesalers, and building and custodial management.

Some City businesses are already taking dramatic steps to eliminate organic waste and build a circular economy. At today's tasting event, 16 innovative New York-based chefs, organizations and start-ups donated their time and zero food waste specialties to show that recycled food can be good for the environment and our taste buds. The Foundation is grateful for support from:

[Billion Oyster Project](#)
[The Cleaver Co.](#)
[The Lobster Place](#)
[Macari Vineyards](#)
[Jehangir Mehta](#)
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[Toast Ale](#)
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[The White Moustache](#)

For more information on attending, exhibiting or sponsoring the NYC Food Waste Fair, visit foodwastefair.nyc.

“The opportunity to save money, reduce waste tonnage and grow jobs is tremendous. Still, few in the food and hospitality industries incorrectly assume that embracing sustainability into their operations is too costly,” said **Elizabeth Balkan, Executive Director of the Foundation for New York’s Strongest, and Director of Policy and Senior Advisor to the Commissioner for the Department of Sanitation**. “Until now, there has not been a one-stop-shopping opportunity to learn about all the resources available for preventing, recovering and recycling food waste. The first-ever NYC Food Waste Fair will bring together the largest portfolio of food waste solutions for businesses throughout New York City.”

“So much of what New Yorkers throw away is organic waste. Where some people see a problem, we see opportunity,” said **Sanitation Commissioner Kathryn Garcia**. “With innovations like the NYC Food Waste Fair and the largest organics curbside collection service in the United States, recycling food is becoming as easy as recycling paper. Additionally, the Food Waste Fairs fits into the City’s goal of sending zero waste to landfills by 2030, which is part of Mayor Bill de Blasio’s OneNYC plan.”

“I am proud to welcome the NYC Food Waste Fair to Greenpoint,” said **Brooklyn Borough President Eric L. Adams**. “Sustainably disposing of and recycling food is an important element of how we all can conserve resources and address hunger, from the meals we cook at home to the items we purchase at a supermarket. The Fair will foster a much-needed conversation in Brooklyn and beyond on how we can tackle food waste, save our planet, and ensure we are doing our utmost with the finite resources that we have.”

“Reducing the city’s food waste is key to reaching our ambitious OneNYC goals of sending Zero Waste to landfills by 2030 and reducing greenhouse gas emissions 80 percent by 2050,” said **Mark Chambers, Director of the NYC Mayor’s Office of Sustainability**. “We are proud to support the Foundation for New York’s Strongest and NYC Department of Sanitation as they launch the first Food Waste Fair, providing NYC businesses with the resources, workshops, and information necessary to tackle food waste at the source.”

“The natural progression for me as a chef in my thinking about sourcing healthy food – knowing where our food comes from and how it was raised – is to think about where it goes,” said **Mary Cleaver, sustainable food expert and founder of The Cleaver Co. and The Green Table**. “How from our kitchen in the middle of New York City we can turn it back into soil? Our waste policy is to try not to create it in the first place, and though we can reduce it through conscientious purchasing, repurposing, and reusing, some is inevitable. The Food Waste Fair will engage chefs and food service providers in this very important thought process and behavior change by giving businesses the tools they need to join the movement and reach the goal of zero waste to landfills by 2030.”

“In the last few years, we have seen a dramatic uptick in interest in reducing food waste nationally, driven by policy changes and innovative new solutions,” said **Chris Cochran, Executive Director of ReFed**. “As a long-time partner of New York City and the Department of

Sanitation, ReFed is excited to be a part of the collaborative effort behind the NYC Food Waste Fair, which brings together the industry innovators helping to divert waste, reduce greenhouse gas emissions, save water, feed people in need and create new jobs.”

“As the City’s goals and policies come into effect on food waste diversion from landfills, it is critical for the businesses generating and handling the food waste to be able to find and connect with the experts and resources that can assist them,” said **Brian Fleury, Vice President, Organic Residuals, WeCare-Denali, LLC**. “As a leader in organics residual management and compost manufacturing in the Northeast, WeCare-Denali, is extremely excited to be a Title Sponsor for the first-ever NYC Food Waste Fair!”

“The average family wastes \$1,500 a year by throwing away completely edible food,” said **Joel Gamoran, Sur La Table Chef and host of the new culinary series SCRAPS**. “It’s an education problem. Like the chefs on SCRAPS, the food waste innovators participating in the NYC Food Waste Fair and Amuse Bouche events are teaching New Yorkers better habits and inspiring us all to take a hard look at everything from garlic skins to peach pits--and think about how they could be used instead of trashed.”

“Bringing together all food waste solutions — prevention, recovery and recycling — under one roof at the NYC Food Waste Fair reflects the reality of managing food loss and waste in the supply chain,” said **Nora Goldstein, Editor of BioCycle** in Emmaus, Pennsylvania. “A sustainable food waste management program integrates all three categories. NYC food waste generators can do one-stop shopping at the Fair.”

“As a New York based firm focused on investing in the circular economy, Closed Loop Partners is proud and excited to see DSNY continue to expand its leadership role in developing the circular economy,” said **Ron Gonen, Co-Founder and Managing Director of Closed Loop Partners**.

“The NYC Food Waste Fair will call attention to the role that everyone in the city plays in creating waste – as well as the many ways we can all stop wasting food, in our business and in our homes,” said **Peter Madonia, Chief Operating Officer, The Rockefeller Foundation**. “We are seeing so much excitement about and progress in reducing wasted food. We know it can be done. And the NYC Food Waste Fair will showcase solutions to this global problem that allow us in New York to solve it locally.”

“Chefs and restaurant owners in New York City must take the lead on creative solutions to reducing food waste in the kitchen,” said **Chef Jehangir Mehta, executive chef and owner of New York City restaurants Graffiti, Graffiti Earth, and Me and You**. “The NYC Food Waste Fair will help restaurant owners think about the holistic cost of preparing a meal. By pushing ourselves to be more creative in using the whole product and eliminating food waste, we are doing the right thing for the city, expanding palettes and impressing our guests, and saving money for our businesses.”

“Addressing the challenges facing our global food network is one of the most urgent challenges facing our generation. The NYC Food Waste Fair reflects the commitment of our university and

Food Studies program to teaching and engaging students around sustainability,” said **Fabio Parasecoli, Associate Professor and Director of Food Studies Initiatives at The New School and member of the NYC Food Waste Fair host committee.** “The Fair also showcases the potential for academics, city government and private industry to work together on addressing the global food waste challenge on a local level.”

“The City Council is very interested in supporting initiatives that reduce food waste, as one of many strategies to support sending zero waste to landfills by 2030. This kind of partnership between the City and the private sector is a great step toward achieving this goal,” said **Council Member Antonio Reynoso.**

About the Foundation for New York’s Strongest

Launched in 2016 with an avant-garde fashion collaboration with designer Heron Preston, the Foundation for New York’s Strongest educates New Yorkers to embrace environmentalism and highlights Sanitation Workers’ dignity in keeping our City healthy, safe and clean. The Foundation relies upon private funding to create artistic and education events and build unconventional partnerships, all to support DSNY’s commitment to leading New Yorkers to send zero waste to landfills by 2030.

About the New York City Department of Sanitation

The Department of Sanitation (DSNY) keeps New York City healthy, safe and clean by collecting, recycling and disposing of waste, cleaning streets and vacant lots, and clearing snow and ice. The Department operates 59 district garages and manages a fleet of more than 2,000 rear-loading collection trucks, 450 mechanical brooms and 689 salt/sand spreaders. The Department clears litter, snow and ice from approximately 6,500 miles of City streets and removes debris from vacant lots as well as abandoned vehicles from City streets.