



International Women's Day

refed.org #BreakTheBias

Celebrating Women Leading the Fight Against Food Waste

## Female-Led Food Waste Solution Providers

Women have founded or are leading a large number of organizations that have developed solutions to food waste across all stages of the supply chain. What follows is a non-exhaustive list featuring a sample of those organizations that are included in ReFED's Solution Provider Directory and are actively fundraising.

If you are a funder interested in connecting with these organizations, use the contact information included with each listing. *(Note: The contact may not be the founder or current organizational lead.)*

If you are a food waste solution provider interested in being included in the [Solution Provider Directory](#), please contact Sarah Munger at [sarah.munger@refed.org](mailto:sarah.munger@refed.org).

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## Organization Profiles



Pittsburgh, PA • Founded: 2015 • Nonprofit

**Contact:** Meg Bernard, VP of Development, [meg@412foodrescue.org](mailto:meg@412foodrescue.org)

[412 Food Rescue](#) was founded as a direct response to the disconnect between the almost 40% of food that is wasted and the 1 in 8 U.S. households that are food insecure. Their mission is to prevent perfectly good food from entering the waste stream by redirecting it to community organizations serving those who are in poverty and experiencing food insecurity. To facilitate these efforts, they built [Food Rescue Hero](#), a technology platform that mobilizes volunteers who use their smartphones and vehicles to deliver rescued food directly to homes and nonprofits where people who are experiencing food insecurity already are. 412 Food Rescue serves as a national model for their growing 16 Food Rescue Hero partner cities with food recovery organizations using their technology platform. They have a goal of expanding the Food Rescue Hero network to 100 cities by 2030.

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**after the harvest**  
healthy food for hungry people

Kansas City, MO • Founded: 2014 • Nonprofit

**Contact:** Lisa L Ousley, Executive Director, [lisa@aftertheharvestkc.org](mailto:lisa@aftertheharvestkc.org)

[After the Harvest](#) is a Kansas City-based nonprofit that fights food insecurity and hunger, improves nutrition and reduces food waste by rescuing fresh produce that might otherwise be wasted and instead distributes it to agencies and food banks feeding hungry people, primarily in Missouri and Kansas.

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Carlsbad, CA • Founded: 2019 • For-profit

**Contact:** Sven Davison, Principal, [sven.davison@amai.earth](mailto:sven.davison@amai.earth)

[Amai LLC](#) is a for-profit company manufacturing edible cups made from upcycled ingredients to end single-use mentality. They offer an alternative to traditional disposable cups and reusable cups -- which employ resources to collect, move, wash, and sterilize. Their edible cup is a nutritional digestive that can be consumed after finishing your drink.



Portland, OR • Founded: 1992 • Nonprofit

**Contact:** Valerie Rippey, Community Development Manager, [valerie@bcsi.org](mailto:valerie@bcsi.org)

[Birch Community Services](#) distributes donated food and provides financial education to struggling families. All BCS families shop weekly, volunteer monthly, and enroll in their financial literacy education.

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Chicago, IL • Founded: 2017 • Nonprofit

**Contact:** Lola Corcoran, Executive Director, [finance@chicagobridgeproject.org](mailto:finance@chicagobridgeproject.org)

[Chicago Bridge Project](#) is a food and clothing rescue organization that rescues quality ingredients from local restaurants and events, as well as additional items purchased wholesale using generous cash donations, to create delicious meals for our neighbors in need. They partner with local laundries and dry cleaners to give meaningful second life to rescued clothing and share these items on service days. Their volunteers also sort and package soap, shampoo, oral hygiene products, other toiletries and comfort items that are distributed to those served.

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Denver, CO • Founded: 2014 • Nonprofit

**Contact:** Jamie Anderson, Program Director, [jamie@denverfoodrescue.org](mailto:jamie@denverfoodrescue.org)

[Denver Food Rescue](#) is producing health equity with Denver neighborhoods through No Cost Grocery Programs and home delivery of fresh food. With the help of volunteers, the rescued food is delivered, often by bike, to Denver neighborhoods for direct distribution at No Cost Grocery Programs (NCGPs). NCGPs are co-created with existing community organizations like schools, recreation centers, and nonprofits that are already established and trusted within the neighborhood, decreasing transportation barriers. Residents of the NCGP community lead the distribution of rescued food, and many also help with food rescue shifts. This participation decreases stigma of traditional food pantries, empowering each neighborhood to create a program that is appropriate for their culture & community.



Toronto, Ontario, Canada • Founded: 2019 • For-profit  
**Contact:** *Lucy Cullen, Founder & CEO, lucy@earthpup.co*

[EarthPup](#) is a Toronto startup that turns nutrient-dense food otherwise destined for landfills into healthy dog treats. In Canada, juice companies are responsible for an estimated 600 million pounds of nutrient-dense pulp sent to landfills (based on calculations conducted with their partners). Earth Pup turns juice pulp into natural dog treats and plans on launching products using spent grain from beer production this year. To date, they have upcycled 1,300 pounds of vegetables. They are also proud to be Canada's first certified Plastic Negative pet brand, offsetting 200% of the plastic in their operations. EarthPup is currently available in 44 stores across Canada and online.

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Portland, OR • Founded: 2021 • For-profit  
**Contact:** *Kat Fernandez, kat@eatfaba.com*

[Faba](#) is a food company upcycling aquafaba — a waste product of chickpea processing — into plant-based and allergy-friendly desserts.

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Blue Hill, ME • Founded: 2018 • For-profit  
**Contact:** *Hannah M. Semler, CEO & Co-Founder, hannah@farmdrop.us*

[FarmDrop](#) is an online farmers market; it offers a collaborative marketplace hosting multiple farmers and producers together on a local online storefront. FarmDrop increases community access to locally made and grown products through a restructured food system, which in turn, serves the planet and a place-based sense of self and sovereignty.

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Cambridge, MA • Founded: 1981 • Nonprofit  
**Contact:** *Michelle Holcomb, Chief Development Officer, michelle@foodforfree.org*

[Food for Free](#) improves access to healthy food within their community by rescuing food that would otherwise go to waste, strengthening the community food system, and creating new distribution channels to reach under-served populations. Their Food Rescue program, founded in 1981, is among the oldest food rescue programs in the U.S. and now rescues more than 5 million pounds of food each year.



Washington, DC • Founded: 2011 • Nonprofit

**Contact:** Regina Anderson, Executive Director, [regina.anderson@foodrecoverynetwork.org](mailto:regina.anderson@foodrecoverynetwork.org)

[Food Recovery Network](#) (FRN) is a national 501(c)3 nonprofit that unites 4,000 college students, dining providers, food suppliers, and local businesses in the fight against climate change and hunger by recovering perishable food that would otherwise go to waste and donating it to local nonprofits who feed people experiencing hunger. Founded in 2011 at the University of Maryland, FRN's model was created by a group of students who witnessed fresh food being thrown away every day at their campus dining halls, destined for landfills, while community members went hungry. Over the last ten years, FRN has grown into the largest student-driven movement against food waste and a leader in the food recovery space. Their programs are on 191 campuses in 46 states, and they have recovered and donated more than 5.3 million pounds of food to date.

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F O O D  
S T A S H  
F O U N D A T I O N

Vancouver, BC • Founded: 2016 • Nonprofit

**Contact:** Carla Pellegrini, Executive Director, [director@foodstash.ca](mailto:director@foodstash.ca)

[Food Stash Foundation](#) is a registered Canadian Charity that rescues 70,000+ pounds of food each month and redistributes it to partner organizations, households through their Rescued Food Box program, and community members through their Rescued Food Market.

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Cleveland, OH • Founded: 2016 • For-profit

**Contact:** Ashley Weingart, Founder & CEO, [ashley@perfectlyimperfectproduce.com](mailto:ashley@perfectlyimperfectproduce.com)

[From Seed to Spoon's](#) (DBA: Perfectly Imperfect Produce) mission is to reduce food waste and improve healthy food access. They rescue whole fruits and veggies that are blemished and at risk of going to waste and deliver them to customers throughout Ohio. In 2021, they launched their new Diced & Easy meal kit brand, which provides everything customers need to prepare a healthy meal in less than 20 minutes, made with "imperfect" produce.

## FOOD SYNERGY MOVIE

Vancouver, BC • Founded: 2019 • For-profit

**Contact:** Vivian Davidson-Castro, Director & Producer, [vivian@foodsnergymovie.ca](mailto:vivian@foodsnergymovie.ca)

[Gaia Production](#) is a film production company producing a film, Food Synergy, about ending food loss and waste. Food Synergy offers a creative glimpse into the food chain cycle. Different multimedia styles will be used from animation and dance to interviews and original musical scores. This project will demonstrate how the whole food chain cycle is inextricably connected and how the problems faced from farm to home can be alleviated with sound and practical solutions

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Atlanta, GA • Founded: 2017 • For-profit

**Contact:** Jasmine Crowe, Founder & CEO, [jasmine@goodr.co](mailto:jasmine@goodr.co)

[Goodr](#) is a sustainable food waste management company that leverages technology to reduce food waste and combat hunger. They provide an end-to-end solution for businesses to achieve zero waste, save money, and empower their community through the donation of edible food. Their platform provides logistics, analytics, and security for businesses to earn valuable deductions and take control of their food waste.

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Beaufort, SC • Founded: 2020 • For-profit

**Contact:** Angela Rainwater, CEO, [aoneal@growersforgrace.com](mailto:aoneal@growersforgrace.com)

[Growers for Grace](#) was founded to research, develop and license marketable uses for farm crops traditionally discarded as waste. Their goal is to achieve zero waste while at the same time making an incremental improvement in stewardship with a meaningful impact in consumer and environmental product development. Growers for Grace will utilize fresh produce secondary streams to discover sustainable solutions in human health, animal health, and soil health application creating upcycling from farm to consumer markets with 100% utilization of natural side-streams.

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Cambridge, MA • Founded: 2010 • Nonprofit

**Contact:** Kyra Sanborn, Advancement Officer, [ksanborn@law.harvard.edu](mailto:ksanborn@law.harvard.edu)

[The Harvard Law School Food Law and Policy Clinic](#) (FLPC) has served partner organizations and communities in the U.S. and around the world by providing guidance on food system issues, while engaging law students in the practice of food law and policy. FLPC's work focuses on increasing access to healthy foods, supporting sustainable and equitable food production, reducing waste, and promoting community-led food system change. They aim to achieve these outcomes in the coming year: 1) policymakers around the world will have what they need to pass national legislation, 2) the U.S. Congress will implement solutions outlined in FLPC's [Call to Action on US Food Loss & Waste](#), and 3) advocates will coordinate on food loss and waste campaigns.



Spring Valley, CA • Founded: 2009 • Nonprofit  
**Contact:** Angela Kretschmar, Executive Director, [akret@heavenswindows.org](mailto:akret@heavenswindows.org)

[Heaven's Windows](#) provides hunger relief to families, as well as a child nutrition program. They operate in San Diego County, California, and they distribute over 788,000 pounds of donated fresh, frozen, canned, and prepared food, partnering with Feeding San Diego.

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Philadelphia, PA • Founded: 2019 • For-profit  
**Contact:** Sheetal Bahirat, CEO, [Sheetal@drinkreveal.com](mailto:Sheetal@drinkreveal.com)

[Hidden Gems Beverage Company](#) is a beverage company that is creating a more sustainable food system by finding creative ways to use the parts of food commonly thrown away. Their mission is to create beautiful, environmentally safe, and socially responsible upcycled products by discovering the hidden value in wasted food. Their hope is to reduce food waste, continue to create and support sustainable systems for sustainable living, and inspire everyone to discover the hidden gems in the world around us.

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Providence, RI • Founded: 2018 • Nonprofit  
**Contact:** Eva Agudelo, Founder and Executive Director, [eva@hopesharvest.org](mailto:eva@hopesharvest.org)

[Hope's Harvest RI](#) mobilizes volunteers to rescue surplus food from farms for distribution to hunger relief agencies. Their mission is to improve the livelihoods of local farmers, increase food security for their most vulnerable residents, and get everyone engaged in strengthening the food system by eliminating on-farm food waste in Rhode Island. They accomplish this mission through gleaning, surplus purchasing, and food system leadership. Their program increases healthy food access for over 35,000 unique individuals per month, via partnerships with 30+ farms and 35+ hunger relief agencies.

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Chicago, IL • Founded: 2021 • For-profit  
**Contact:** Michelle Ruiz, CEO/Co-Founder, [michelle@hyfefoods.com](mailto:michelle@hyfefoods.com)

[Hyfé Foods](#) uses fungi to convert wasted liquid side streams from food processing into low-carb, protein-rich flour products.





Brisbane, Australia • Founded: 2018 • For-profit  
**Contact:** Lachlan Powell, Co-Founder & Co-CEO, [lachlan@iamgrounded.co](mailto:lachlan@iamgrounded.co)

[I Am Grounded](#) upcycles the fruit of coffee into functional plant-based energy snacks. They use upcycled coffee fruit in every bar, which is a natural byproduct from the coffee farming process. The coffee fruit contains antioxidants, gentle natural caffeine & is considered a nootropic that aids in mood, brain function and focus.

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Miami, FL • Founded: 2020 • For-profit  
**Contact:** Peter Mead, CSO, [peter@impastafoods.com](mailto:peter@impastafoods.com)

[imPASTA!](#) is a ready-to-eat spaghetti squash for the health-conscious consumer with a busy lifestyle. They're uniquely positioned as a seed-to-market producer that controls every aspect of the production process, from controlled and strategic planting and perfectly timed harvest to their proprietary production process. Over 50% of spaghetti squash gets wasted due to cosmetic scarring, and imPASTA! utilizes the imperfect squash to develop their spaghetti squash product.

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Austin, TX • Founded: 2004 • Nonprofit  
**Contact:** Lisa Barden, Executive Director, [lisa@keepaustinfed.org](mailto:lisa@keepaustinfed.org)

[Keep Austin Fed](#) is a food rescue organization that gathers perfectly good unsold surplus food from grocery stores, retailers, restaurants, and caterers and distributes it to their neighbors facing food insecurity.



Escondido, CA • Founded: 2018 • For-profit

**Contact:** Chelsea Jordan Enright, Co-founder/Owner-Operator, [kismetrefining@gmail.com](mailto:kismetrefining@gmail.com)

[Kismet Refining](#) is devoted to fermenting small-batch craft vinegar and using vinegar and other fermentation methods to decrease food waste. Historically, vinegar has preserved in-season produce for out-of-season use, and they are reviving that largely forgotten notion and creating gourmet products. Vinegar falls under California's cottage food licensing, and for the past several years, they have maximized their production and sales out of their home. They are currently seeking an SBA 7a loan that will give them the capital to outfit a lease-to-own building in the heart of downtown Escondido for increased production, retail, mocktails, and eventually cocktails and pop-up dinner events. With more space and upgrades to their production equipment, they can efficiently grow their business to expand their food waste diversion/upcycling efforts by creating delicious, gourmet specialty goods.

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Springfield, MA • Founded: 2018 • For-profit

**Contact:** Melissa Martinelli, CEO, [melissa@drinksuperfrau.com](mailto:melissa@drinksuperfrau.com)

[KUHL \(DBA Superfrau\)](#) is on a mission to empower consumers to fight food waste and climate change. Superfrau is a delicious, nutritious upcycled drink made from fresh whey, the nutrient-packed liquid strained during yogurt and cheese fermentation that often goes to waste. Superfrau rescues this whey, infuses it with natural fruit flavors, and upcycles it into a delicious fizzy beverage that's naturally loaded with functional benefits for your body and mind.

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Cincinnati, OH • Founded: 2019 • Nonprofit

**Contact:** Julie Shifman, Executive Director, [Julie@lastmilefood.org](mailto:Julie@lastmilefood.org)

[Last Mile Food Rescue](#) is a point-to-point logistics delivery solution to rescue and deliver food in Greater Cincinnati and Northern Kentucky. Last Mile is on a mission to save good food and get it to those who need it most. They empower local change-makers to make a critical difference in the lives of their neighbors fighting food insecurity. By using the power of volunteers fueled by technology, they connect food donors with nonprofits who serve the region's food insecure, fighting food waste and helping to end the hunger that's closest to home.



**LOAVES & FISHES**  
FAMILY KITCHEN

San Jose, CA • Founded: 1980 • Nonprofit  
**Contact:** *Mauricio Cordova, COO, mauricio@loavesfishes.org*

[Loaves & Fishes Family Kitchen](#) is a prepared food recovery organization that feeds hungry and homeless families, children, seniors, veterans, students, and disabled individuals throughout the Bay Area community. They are looking to grow from providing 1 million meals of recovered prepared food to over 2 million.

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Boston, MA • Founded: 2010 • Nonprofit  
**Contact:** *Erin Keohane, Sr. Director of Development erin@lovinspoonfulsinc.org*

[Lovin' Spoonfuls](#) is a food rescue and hunger relief operation dedicated to facilitating the rescue and distribution of healthy, fresh food that would otherwise be discarded. They work to efficiently deliver this food directly to the community organizations where it can have the greatest impact on those experiencing food insecurity. Outcomes: 4.25 million pounds of excess food diverted from landfills/compost and distributed to Massachusetts residents experiencing food insecurity; 320,000 individuals experience improved food security through the distribution of their rescued food via their nonprofit partners; at least 50% of Lovin' Spoonfuls' rescued food consists of fresh produce, meat and dairy.

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Minneapolis, MN • Founded: 2015 • For-profit  
**Contact:** *Sue Marshall, Founder & CEO, sue@netzro.us*

[NETZRO](#) is a state-of-the-art upcycling platform that includes patent-pending tech that helps power the safe capture and conversion of industrial food & beverage byproducts into new, sustainable upcycled food ingredients at scale.

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New Hampshire • Founded: 2013 • For-profit  
**Contact:** *Jess Gerrior, Director, director@nhgleans.org*

[NH Gleans](#) is a network of regional organizations that recover fresh produce from farms, gardens, and orchards and distribute it through community agencies in order to conserve resources, avoid waste, and increase access to healthy food.



Denver, CO • Founded: 2016 • Nonprofit  
**Contact:** Wendy Lu McGill, Executive Director, [info@nacia.org](mailto:info@nacia.org)

[The North American Coalition for Insect Agriculture](#) (NACIA) is the insects for food and feed industry association in North America. NACIA's mission is to encourage positive use of farmed insects in North America and beyond. Anchored by Founding Member companies, Aspire Food Group, Beta Hatch, EnviroFlight and Ynsect, NACIA members are currently nearly 200 strong, based in 12 countries, 23 universities and 49 companies. NACIA members include insect producers, product makers in food, animal feed, pet food and soil health, as well as technology and service providers for agriculture and food. NACIA is currently working to improve the regulatory environment, connect their members with industry stakeholders and the knowledge they need to grow, and inform key stakeholders about the potential for insects to provide environmentally sustainable, nutritious ingredients that can be produced as part of circular and regenerative agriculture.

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New York, NY • Founded: 2020 • For-profit  
**Contact:** Emily Miller, CEO & Founder, [emily@eatofflimits.com](mailto:emily@eatofflimits.com)

[OffLimits](#) is a defiant, plant-based cereal brand here to break the rules and prove that cereal is not just for breakfast. Looking to transition to be the first cereal brand using upcycled ingredients.

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Van Nuys, CA • Founded: 1978 • Nonprofit  
**Contact:** Jenna Hauss, President & CEO, [jhauss@onegeneration.org](mailto:jhauss@onegeneration.org)

[ONEgeneration](#) provides social services and access to healthy food for older adults, families, and caregivers throughout Los Angeles County.

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Los Angeles, CA • Founded: 2015 • For-profit  
**Contact:** Kaitlin Mogentale, Founder, [kaitlin@pulppantry.com](mailto:kaitlin@pulppantry.com)

[Pulp Pantry](#) turns overlooked resources including odds, ends and stems of farm-fresh produce into wholesome upcycled snacks. The brand's flagship product is a line of veggie chips reinvented, made from upcycled ingredients providing nearly a full day's serving of fiber in each bag. Pulp Pantry is on a mission to create a scalable, circular model for consumer packaged foods.

# FAVES

Berkeley, CA • Founded: 2021 • For-profit  
**Contact:** Amy Keller, Founder, amy@pureplus.us

PurePlus developed [FAVES](#), a “climate candy” made from upcycled fruits and vegetables. They have launched with candy chews and will have two more form factors and more flavors to be announced throughout next year. Each 6 pack of 12 chews saves 6 carrots, 3 beets, 1 sweet potato, 1/2 squash, and 1/4 pumpkin.

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Oakland, CA • Founded: 2016 • For-profit  
**Contact:** Caroline Cotto, Co-Founder, caroline@renewalmill.com

[Renewal Mill](#) is an award-winning upcycled food company fighting climate change with upcycled flours & baking mixes. It's a women-led company based in Oakland, CA. Renewal Mill was named a Top 10 Trend of 2021 by Whole Foods.

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Minneapolis, MN • Founded: 2020 • Nonprofit  
**Contact:** Robin Manthie, Managing Director, rmanthie@2harvest.org

[Minnesota Central Kitchen](#) is part of Second Harvest Heartland and harnesses the power of a food bank to bring nutritious, prepared meals to communities facing the biggest meals gap. They were born in the early days of the pandemic to rescue food, re-employ furloughed workers, and get urgently needed meals to folks facing hunger. Today, through a robust community network of more than 100 partners, they ensure ready-to-eat meals are available in communities and to families who need it most.

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New York, NY • Founded: 2020 • For-profit  
**Contact:** Beth Stockli Kennedy, CEO & Co-founder, Beth@seconds.nyc

[Seconds](#) is on a mission to reimagine snacking where all food reaches its highest and best use. They do this by creating a portfolio of delicious & healthy snacks utilizing upcycled veggies.



Charlotte, NC • Founded: 2017 • Nonprofit  
**Contact:** *Alisha Street, Founder, [alisha@thebulbgallery.org](mailto:alisha@thebulbgallery.org)*

[The Bulb Mobile Markets](#) emerged in 2016 as a barrier-free food assistance resource, meaning referrals, IDs and the ability to pay are not required to access fresh and nutritious fruits and vegetables in food insecure neighborhoods. Initially The Bulb largely relied on donated and “rescued” grocery store items to supply its two weekly markets. But through strong partnerships with community organizations, farmers, volunteers and sponsors, the organization has grown to host 12 weekly markets stocked with seasonal produce purchased from local farms, as well as staples such as eggs, milk and bread. Additionally, recipes featuring market offerings, nutrition information and cooking demos within COVID safe protocols are offered. Under a “take what you need, give what you can” donation-based philosophy, making fresh, high-quality produce available to all regardless of income, zip code, age, etc. is at the heart of The Bulb’s mission. The Bulb is now supplementing market offerings with items grown by farmers through a farm mentor program the organization launched in early 2020. As demand continues to rise, The Bulb is actively working toward a more sustainable funding approach in order to continue operating as a barrier-free food assistance resource.

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Chapel Hill, NC • Founded: 2020 • For-profit  
**Contact:** *Kesha Stickland, Co-Founder and CEO, [kesha@mushroommeatco.com](mailto:kesha@mushroommeatco.com)*

[The Mushroom Meat Co.](#) transforms mushrooms and whole plants into beef, pork and chicken alternatives for health conscious consumers. Products are made with upcycled ingredients.

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Dallas-Fort Worth, TX • Founded: 2018 • For-profit  
**Contact:** *Lauren McMinn Clarke, Founder & CEO, [lauren@turncompost.com](mailto:lauren@turncompost.com)*

[Turn](#) transforms food waste into resources. Turn is a 3-year-old sustainability company based in DFW, Texas with both DTC and B2B services for food waste recycling including a 5-year contract with DFW International Airport.



Atlanta, GA • Founded: 2016 • Nonprofit  
**Contact:** *Erica Clahar, Founder & Executive Director, [umi@umifeeds.org](mailto:umi@umifeeds.org)*

[Umi Feeds](#) is an Emergency food service that provides healthy and nutritious meals to seniors, people experiencing food insecurity, and the homeless by redistributing donated surplus food. In addition to food, Umi Feeds also provides personal care items, blankets, clothes, socks, hats/gloves, coats, and sanitary products.

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Avon, CO • Founded: 2017 • Nonprofit  
**Contact:** *Rita Mary Hennigan / David Laskarzewski, Co-Directors, [rita@uprootcolorado.org](mailto:rita@uprootcolorado.org) / [dave@uprootcolorado.org](mailto:dave@uprootcolorado.org)*

[UpRoot Colorado](#) (UpRoot) measurably reduces surplus protective foods (nutrient-dense food) in Colorado, supports the resilience of farmers, and increases the nutritional security of the state's residents. It is estimated that more than 300 million pounds of food remains unharvested and unsold annually on Colorado farms. They are working to increase the amount of surplus protective foods that they can recover and divert into Colorado's hunger-relief system via their gleaning initiative (they currently rescue food in 10 of Colorado's 64 counties). Secondly, based on their current mobile workforce pilot that offers Colorado producers on-demand, supplemental and efficient labor, they are working to transition the pilot into a worker-owned cooperative helping producers to harvest and sell more of what they grow.

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Phoenix, AZ • Founded: 1990 • Nonprofit  
**Contact:** *Hillary Bryant, Interim Director, [hillary@wastenotaz.org](mailto:hillary@wastenotaz.org)*

[Waste Not Arizona](#) is transforming a broken food system by connecting tens of thousands of Arizonans with quality food that would have otherwise gone to waste. Waste's Not's innovative, same-day food rescue program diverts unused or unwanted food from a coordinated network of food suppliers and delivers it immediately to over 80 nonprofit partners serving our most vulnerable, food-insecure Maricopa County children, adults and families.



Portland OR • Founded: 2015 • Nonprofit

**Contact:** *Susie Snortum, CEO, susie@wastenotfoodtaxi.org*

[Waste Not Food Taxi](#) is a network of volunteer drivers picking up commercial food and diverting it from landfills to people in need. They partner with local waste management departments, businesses, and hunger-relief organizations.

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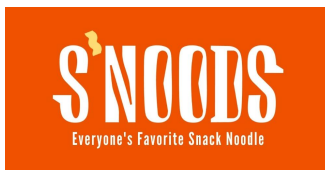


Aurora, CO • Founded: 2018 • For-profit

**Contact:** *Carolyn Pace, Founder, carolyn@wompostcoop.com*

[Wompost](#), which stands for Woman-Owned Composting, is a for-profit social enterprise. They are the only compost collection and delivery service in Aurora, Colorado. Wompost provides a simple way to recycle your biodegradable waste into compost. Just like curbside trash and recycling pickup, they pickup food scraps and yard waste once a week from customers' homes and bring back finished compost. Their vision is to make compost collection available to every single person in Colorado who wants it.

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New York, NY • Founded: 2021 • For-profit

**Contact:** *Lauryn Bodden, Founder, hello@eatsnoods.com*

[Yes& Foods](#) is a chef-driven snack company focused on providing eaters with global flavors that inspire, while showcasing the importance of upcycling, eco-friendly packaging, and the impact of each bite.