

「 ReFED

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## nielsen <br> -••••••••

Nielsen has committed to donating at least \$10 million a year in pro bono skills-based volunteering and projects through the company's Data for Good program, which helps create new solutions to social and environmental challenges. This collaboration with ReFED is one example of how Nielsen is taking action. Nielsen is donating five years of food pricing and purchase data to help ReFED launch their ReFED Insights Engine, a digital-first, continuously updated platform to house the next generation of data and insights on food waste.

This report was made possible with the support from the following organizations:


This report describes the methodology used to quantify the weight proportion of U.S. grocery food items that are inedible parts (e.g., bones, cores, peels) as opposed to the part of a food item that is intended for human consumption. Numbers are summarized at the food department and category levels. ReFED has developed this dataset with data from Nielsen combined with USDA inedible parts percentages as documented in the Appendix.

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## OVERVIEW

One barrier to food waste measurement for businesses interested in understanding how much of their waste is food (i.e., edible parts intended for human consumption) is the difficulty in quantifying the weight of the associated inedible parts of food (e.g., bones, cores, peels)¹. Businesses that discard products with the inedible parts (e.g., whole unpeeled bananas) and wish to report the food/edible part separately from the associated inedible parts, are unlikely to weigh the inedible parts and as such will need to estimate their weight using an inedible parts factor. Public datasets exist that can be used to overcome this barrier, but they are often unknown to businesses and are in a format that requires a significant amount of work to integrate into business datasets.

A top source of this data, the USDA National Nutrient Database for Standard Reference (NNDSR) ${ }^{2}$, has been maintained by the USDA for many years. This database houses many data attributes about thousands of U.S. food products. One of the data attributes available is a "refuse" percentage that specifies the percent by weight of a food product that is deemed inedible. However, this data is available in an item level format that doesn't enable department level or category level estimates by businesses (e.g., data for four types of onions). Even if this data was available at the department or category levels, quantifying the weight of inedible food parts can still be difficult for businesses because of the difficulty in quantifying the weight of food purchased, sold, and wasted ${ }^{3}$.

This report outlines the methodology used to develop a set of U.S. industry average grocery retail food inedible parts factors to help grocery retailers overcome these barriers. ReFED developed this dataset with data from Nielsen combined with USDA inedible parts factors to enable the quantification of the weight of a product's inedible parts at the food department and category levels. Because these factors do not vary significantly among retailers, individual retailers can safely use these ratios to estimate the weight of inedible food parts in their individual datasets. These factors will make it feasible for many businesses to quantify the weight of inedible parts of food for the first time.

[^0]
## METHODOLOGY

## Calculations

ReFED mapped each Nielsen subcategory to a single USDA food type before calculating a sales weighted average inedible parts factor based on the percentage refuse from the USDA data and the weight of each subcategory sold from the Nielsen data. Appendix B lists the USDA food types that were mapped to each food category.

Nielsen data represents over 85\% coverage of grocery retail sales in the U.S. Each year top U.S. grocery retailers report item level register sales data to Nielsen, including information about each item such as the grocery chain where it was sold, the brand name of the product, the food classification (department, category, subcategory), the weight of food, and many other attributes. The following table displays the calculations used to develop U.S. grocery retail industry average category and department-level inedible parts factors.

Table 1. Calculations Performed to Determine Average Inedible Parts Factors

| DATA | DATA SOURCE OR CALCULATION |  |
| :--- | :--- | :--- |
| Item Sales | Annual U.S. 50 -state register sales for a <br> single item according to Nielsen point-of- <br> sale (POS) data | \$5.8 Million in sales of a particular pork rib <br> product (a single UPC item) |
| Item Food Weight | Item weight according to Nielsen POS data | 2 lbs of food per unit |


| DATA | DATA SOURCE OR CALCULATION | EXAMPLE |
| :--- | :--- | :--- |

## Limitations

The accuracy of these estimates is limited to the accuracy of the Nielsen sales and weight data. The weight data for UPC items comes directly from up-to-date product packaging images. For non-UPC items sold in eaches, Nielsen estimates weight using a weight conversion factor (e.g., the average weight of a lemon). For other non-UPC items, Nielsen is reliant on the retailer transaction data to provide the item sale weight units (e.g., Ibs of apples sold). Furthermore, due to the variability of inedible parts from item to item, the USDA food type proxies selected may not accurately reflect the true weight of inedible parts. See Appendix A for a list of USDA food types and associated refuse percentages that were mapped to each food category.

## RESULTS

Table 2. Department Level Inedible Parts Factors

| FOOD DEPARTMENT | INDUSTRY AVERAGE INEDIBLE <br> PARTS FACTOR (LBS INEDIBLE <br> PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE <br> PARTS PER RETAIL S SOLD |
| :--- | :---: | :---: |
| All Food | $5.29 \%$ | 0.023 |
| Breads \& Bakery | $0.00 \%$ | 0.000 |
| Dairy \& Eggs | $0.81 \%$ | 0.006 |
| Deli \& Prepared Foods | $3.93 \%$ | 0.007 |
| Dry Goods | $0.00 \%$ | 0.000 |
| Fresh Meat \& Seafood | $14.77 \%$ | 0.033 |
| Frozen | $0.81 \%$ | 0.003 |
| Produce | $22.23 \%$ | 0.142 |
| Ready-To-Drink Beverages | $0.00 \%$ | 0.000 |

Table 3. Category Level Inedible Parts Factors
\(\left.$$
\begin{array}{|l|c|c|}\hline \text { FOOD CATEGORY } & \begin{array}{c}\text { INDUSTRY AVERAGE INEDIBLE } \\
\text { PARTS FACTOR (LBS INEDIBLE } \\
\text { PARTS PER LB OF FOOD) }\end{array} & \begin{array}{c}\text { INDUSTRY AVERAGE LBS INEDIBLE } \\
\text { PARTS PER RETAIL S SOLD }\end{array}
$$ <br>

\hline BREADS \& BAKERY\end{array}\right]\)|  |
| :--- |
| Artisan and specialty bread |
| Bagels |
| Brownies |
| Cake |
| Cheesecake |
| Cookies |
| Cupcakes |
| Donuts |
| English muffins and crumpets |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
| BREADS \& BAKERY |  |  |
| Muffins | 0.00\% | 0.000 |
| Naan | 0.00\% | 0.000 |
| Other desserts | 0.00\% | 0.000 |
| Pies, cobblers, and crisps | 0.00\% | 0.000 |
| Pita bread | 0.00\% | 0.000 |
| Rolls and buns | 0.00\% | 0.000 |
| Sliced bread | 0.00\% | 0.000 |
| Soft tortillas | 0.00\% | 0.000 |
| Sweet goods | 0.00\% | 0.000 |
| DAIRY \& EGGS |  |  |
| Butter, margarine, and substitutes | 0.00\% | 0.000 |
| Buttermilk | 0.00\% | 0.000 |
| Cheese | 0.00\% | 0.000 |
| Creams and creamers | 0.00\% | 0.000 |
| Dairy milk | 0.00\% | 0.000 |
| Egg nog | 0.00\% | 0.000 |
| Eggs | 11.99\% | 0.067 |
| Lactose reduced/free milk | 0.00\% | 0.000 |
| Liquid egg mix | 0.00\% | 0.000 |
| Plant-based dairy alternatives | 0.00\% | 0.000 |
| Refrigerated doughs | 0.00\% | 0.000 |
| Sour cream | 0.00\% | 0.000 |
| Yogurt | 0.00\% | 0.000 |
| DELI \& PREPARED FOODS |  |  |
| Appetizers | 0.00\% | 0.000 |
| Breakfast foods | 0.00\% | 0.000 |
| Calzones or stromboli | 0.00\% | 0.000 |

Table 3. Category Level Inedible Parts Factors Continued
$\left.\begin{array}{|l|l|l|}\hline \text { FOOD CATECORY } & \begin{array}{c}\text { INDUSTRY AVERAGE INEDIBLE } \\ \text { PARTS FACTOR (LBS INEDIBLE } \\ \text { PARTS PER LB OF FOOD) }\end{array} & \begin{array}{c}\text { INDUSTRY AVERAGE LBS INEDIBLE } \\ \text { PARTS PER RETAIL S SOLD }\end{array} \\ \hline & \text { DELI \&PREPARED FOODS }\end{array}\right]$

Table 3. Category Level Inedible Parts Factors Continued
$\left.\begin{array}{|l|l|l|}\hline \text { F00D CATEGORY } & \begin{array}{l}\text { INDUSTRY AVERAGE INEDIBLE } \\ \text { PARTS FACTOR (LBS INEDIBLE } \\ \text { PARTS PER LB OF FOOD) }\end{array} & \begin{array}{c}\text { INDUSTRY AVERAGE LBS INEDIBLE } \\ \text { PARTS PER RETAIL S SOLD }\end{array} \\ \hline & \text { DRY GOODS }\end{array}\right]$

Table 3. Category Level Inedible Parts Factors Continued
$\left.\begin{array}{|l|l|l|}\hline \text { F00D CATEGORY } & \begin{array}{l}\text { INDUSTRY AVERAGE INEDIBLE } \\ \text { PARTS FACTOR (LBS INEDIBLE } \\ \text { PARTS PER LB OF FOOD) }\end{array} & \begin{array}{c}\text { INDUSTRY AVERAGE LBS INEDIBLE } \\ \text { PARTS PER RETAIL S SOLD }\end{array} \\ \hline & \text { DRY GOODS }\end{array}\right]$

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
|  | DRY GOODS |  |
| Marshmallows | 0.00\% | 0.000 |
| Milk enhancers | 0.00\% | 0.000 |
| Mints | 0.00\% | 0.000 |
| Nut butters | 0.00\% | 0.000 |
| Nuts and seeds | 0.00\% | 0.000 |
| Oatmeal and hot cereal | 0.00\% | 0.000 |
| Other candy | 0.00\% | 0.000 |
| Other grains | 0.00\% | 0.000 |
| Other noodles | 0.00\% | 0.000 |
| Other sauce, gravy, and marinades | 0.00\% | 0.000 |
| Pasta | 0.00\% | 0.000 |
| Pasta sauce | 0.00\% | 0.000 |
| Pickles, olives, and pickled vegetables | 0.00\% | 0.000 |
| Pie crusts | 0.00\% | 0.000 |
| Pie filling | 0.00\% | 0.000 |
| Pudding and gelatin | 0.00\% | 0.000 |
| Ramen | 0.00\% | 0.000 |
| Rice | 0.00\% | 0.000 |
| Salad dressing | 0.00\% | 0.000 |
| Salad toppings | 0.00\% | 0.000 |
| Salty snacks | 0.00\% | 0.000 |
| Sauce, soup, and seasoning mixes | 0.00\% | 0.000 |
| Shake and smoothie mix | 0.00\% | 0.000 |
| Shelf-stable dips and salsa | 0.00\% | 0.000 |
| Shortening and lard | 0.00\% | 0.000 |
| Snack cakes | 0.00\% | 0.000 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
|  | DRY GOODS |  |
| Specialty wraps | 0.00\% | 0.000 |
| Sugar and sweeteners | 0.00\% | 0.000 |
| Toaster pastries | 0.00\% | 0.000 |
| Tomato sauce and paste | 0.00\% | 0.000 |
|  | FRESH MEAT \& SEAFOOD |  |
| Bacon | 0.00\% | 0.000 |
| Beef ribs | 16.00\% | 0.019 |
| Beef roast | 6.00\% | 0.006 |
| Chicken breast | 20.00\% | 0.040 |
| Chicken legs | 68.00\% | 0.869 |
| Chicken thighs | 32.00\% | 0.137 |
| Chicken wings | 38.00\% | 0.111 |
| Clams and mussels | 55.60\% | 0.119 |
| Crab | 20.07\% | 0.016 |
| Fowl and exotics | 22.32\% | 0.031 |
| Ground beef | 0.00\% | 0.000 |
| Ground chicken | 0.00\% | 0.000 |
| Ground turkey | 0.00\% | 0.000 |
| Ham | 7.39\% | 0.027 |
| Lamb | 18.13\% | 0.025 |
| Lobster | 41.17\% | 0.087 |
| Lunchmeat | 0.00\% | 0.000 |
| Meat alternatives | 0.00\% | 0.000 |
| Other beef | 1.18\% | 0.002 |
| Other chicken | 2.25\% | 0.004 |
| Other fish | 0.00\% | 0.000 |
| Other meat | 0.00\% | 0.000 |
| Other seafood | 0.00\% | 0.000 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |
| Other shellfish | 8.69\% | 0.020 |
| Other turkey | 23.81\% | 0.129 |
| Oysters | 51.43\% | 0.043 |
| Pork | 20.70\% | 0.042 |
| Salmon | 0.00\% | 0.000 |
| Sausage and franks | 0.00\% | 0.000 |
| Shrimp | 4.23\% | 0.005 |
| Steaks | 23.00\% | 0.021 |
| Whole chicken | 32.00\% | 0.138 |
| FROZEN |  |  |
| Frozen appetizers | 0.00\% | 0.000 |
| Frozen bagels | 0.00\% | 0.000 |
| Frozen bakery desserts | 0.00\% | 0.000 |
| Frozen beans | 0.00\% | 0.000 |
| Frozen beef | 1.92\% | 0.005 |
| Frozen bread | 0.00\% | 0.000 |
| Frozen breakfast foods | 0.00\% | 0.000 |
| Frozen calzones and stromboli | 0.00\% | 0.000 |
| Frozen chicken | 10.25\% | 0.033 |
| Frozen dairy desserts | 0.00\% | 0.000 |
| Frozen dessert toppings | 0.00\% | 0.000 |
| Frozen dough and batters | 0.00\% | 0.000 |
| Frozen fruit | 0.00\% | 0.000 |
| Frozen fruit juice | 0.00\% | 0.000 |
| Frozen handheld entrees | 0.00\% | 0.000 |
| Frozen lasagna | 0.00\% | 0.000 |
| Frozen mac and cheese | 0.00\% | 0.000 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
| FROZEN |  |  |
| Frozen meals | 0.00\% | 0.000 |
| Frozen meat alternatives | 0.00\% | 0.000 |
| Frozen pasta | 0.00\% | 0.000 |
| Frozen pie crust | 0.00\% | 0.000 |
| Frozen pizza | 0.00\% | 0.000 |
| Frozen pork | 0.00\% | 0.000 |
| Frozen pot pies | 0.00\% | 0.000 |
| Frozen potatoes | 0.00\% | 0.000 |
| Frozen rice | 0.00\% | 0.000 |
| Frozen rolls and buns | 0.00\% | 0.000 |
| Frozen sausage and franks | 0.00\% | 0.000 |
| Frozen seafood | 1.81\% | 0.003 |
| Frozen toaster pastries | 0.00\% | 0.000 |
| Frozen turkey | 1.75\% | 0.007 |
| Other frozen desserts | 0.00\% | 0.000 |
| Other frozen meat | 4.40\% | 0.014 |
| Other frozen vegetables | 0.00\% | 0.000 |
| PRODUCE |  |  |
| Apples | 10.06\% | 0.061 |
| Apricots | 7.00\% | 0.022 |
| Artichokes | 60.00\% | 0.196 |
| Asparagus | 47.00\% | 0.157 |
| Avocados | 32.55\% | 0.137 |
| Bananas | 35.96\% | 0.641 |
| Bell peppers | 18.00\% | 0.070 |
| Blackberries | 4.00\% | 0.006 |
| Blueberries | 5.00\% | 0.011 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
|  | PRODUCE |  |
| Broccoli | 38.82\% | 0.193 |
| Brussel sprouts | 10.00\% | 0.034 |
| Cabbage | 19.53\% | 0.224 |
| Cantaloupe | 49.00\% | 0.627 |
| Carrots | 5.77\% | 0.048 |
| Cauliflower | 60.95\% | 0.368 |
| Celery | 8.37\% | 0.042 |
| Cherries | 8.00\% | 0.025 |
| Chili peppers | 10.61\% | 0.067 |
| Clementines, mandarins, and tangerines | 26.00\% | 0.178 |
| Coconut | 48.00\% | 0.448 |
| Cranberries | 2.00\% | 0.007 |
| Cucumbers | 3.00\% | 0.023 |
| Dipped fruit | 3.87\% | 0.011 |
| Eggplant | 19.00\% | 0.117 |
| Figs | 1.00\% | 0.001 |
| Fruit or vegetable trays | 0.00\% | 0.000 |
| Garlic | 13.00\% | 0.041 |
| Grapefruit | 49.15\% | 0.395 |
| Grapes | 4.00\% | 0.019 |
| Green beans | 5.64\% | 0.022 |
| Greens | 6.54\% | 0.035 |
| Honeydew | 54.00\% | 0.562 |
| Kale | 28.00\% | 0.137 |
| Kiwis | 24.00\% | 0.114 |
| Leeks | 56.00\% | 0.133 |
| Lemons | 47.00\% | 0.241 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
|  | PRODUCE |  |
| Lettuce | 8.66\% | 0.045 |
| Limes | 16.00\% | 0.117 |
| Mangos | 29.00\% | 0.225 |
| Mixed vegetables | 0.00\% | 0.000 |
| Mushrooms | 2.99\% | 0.007 |
| Nectarines | 9.00\% | 0.044 |
| Onions | 11.24\% | 0.098 |
| Oranges | 30.77\% | 0.247 |
| Other beans | 0.00\% | 0.000 |
| Other berries | 2.09\% | 0.003 |
| Other citrus | 21.45\% | 0.076 |
| Other fruit | 15.98\% | 0.053 |
| Other melons | 48.78\% | 0.421 |
| Other squash | 17.85\% | 0.166 |
| Other vegetables | 4.71\% | 0.023 |
| Packaged salads | 0.00\% | 0.000 |
| Papayas | 38.00\% | 0.384 |
| Peaches | 4.00\% | 0.023 |
| Pears | 10.30\% | 0.067 |
| Peas | 9.46\% | 0.018 |
| Pineapples | 49.00\% | 0.668 |
| Plums | 6.00\% | 0.029 |
| Pomegranates | 44.00\% | 0.162 |
| Potatoes | 24.61\% | 0.308 |
| Pumpkins | 30.00\% | 0.463 |
| Radishes | 10.01\% | 0.099 |
| Raspberries | 4.00\% | 0.005 |
| Root vegetables | 17.39\% | 0.084 |

Table 3. Category Level Inedible Parts Factors Continued

| FOOD CATEGORY | INDUSTRY AVERAGE INEDIBLE PARTS FACTOR (LBS INEDIBLE PARTS PER LB OF FOOD) | INDUSTRY AVERAGE LBS INEDIBLE PARTS PER RETAIL \$ SOLD |
| :---: | :---: | :---: |
| PRODUCE |  |  |
| Spinach | 28.00\% | 0.097 |
| Sprouts | 0.00\% | 0.000 |
| Squash | 5.00\% | 0.031 |
| Strawberries | 6.00\% | 0.022 |
| Sweet corn | 64.00\% | 0.797 |
| Tomatoes | 9.00\% | 0.043 |
| Value added fruit | 0.00\% | 0.000 |
| Value added vegetables | 0.00\% | 0.000 |
| Watermelons | 48.00\% | 1.311 |
| READY-TO-DRINK BEVERAGES |  |  |
| Coffee | 0.00\% | 0.000 |
| Fruit and vegetable juice | 0.00\% | 0.000 |
| Other drinks | 0.00\% | 0.000 |
| Shakes and smoothies | 0.00\% | 0.000 |
| Sparkling juice | 0.00\% | 0.000 |
| Tea | 0.00\% | 0.000 |

## APPENDIX

## Appendix A: Food Waste Inventory Scope Diagram for Food Loss and Waste Accounting Standard

The Food Loss and Waste Accounting Standard specifies that businesses should quantify the weight of food and inedible parts separately. The factors developed in this report will make this a lot easier and outline a standardized way to do so.


## APPENDIX

## Appendix B: Mapping of USDA Food Types

The following table displays the USDA NNDSR food types that were mapped to the subcategories under each category and used to calculate a weighted average inedible parts factor. Categories listed as not applicable (N/A) were assumed to be 100\% food/edible parts and no USDA food type was assigned. If you see both N/A and other food types assigned to a category, it means that only some subcategories within the category were assumed to be $100 \%$ food/edible parts. Most categories had a clear and obvious USDA food type match, but there were some categories that were difficult to map. This includes the following:

- Due to the limited granularity and descriptions of some prepared meals, it was difficult to know what food types were included. ReFED assumed prepared meals were $100 \%$ food/edible parts unless the description clearly denoted a food type that typically has inedible parts. This could lead to an underestimation of the weight of inedible parts in prepared food items.
- All value added items were assumed to be $100 \%$ food/edible parts, since removing inedible parts is typically part of value added processing.

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY |  | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS <br> DESCRIPTION |
| :--- | :--- | :--- | :--- | :--- |
| Artisan and specialty | N/A |  |  |  |
| bread |  |  |  |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| BREADS \& BAKERY |  |  |  |
| Naan | N/A | 0\% |  |
| Other desserts | N/A | 0\% |  |
| Pies, cobblers, and crisps | N/A | 0\% |  |
| Pita bread | N/A | 0\% |  |
| Rolls and buns | N/A | 0\% |  |
| Sliced bread | N/A | 0\% |  |
| Soft tortillas | N/A | 0\% |  |
| Sweet goods | N/A | 0\% |  |
| DAIRY \& EGGS |  |  |  |
| Butter, margarine, and substitutes | Butter, without salt | 0\% |  |
| Butter, margarine, and substitutes | Margarine-like, margarine-butter blend, soybean oil and butter | 0\% |  |
| Butter, margarine, and substitutes | Margarine-like, vegetable oilbutter spread, tub, with salt | 0\% |  |
| Buttermilk | Milk, buttermilk, fluid, cultured, lowfat | 0\% |  |
| Cheese | Cheese, brick | 0\% |  |
| Cheese | Cheese, cottage, lowfat, 2\% milkfat | 0\% |  |
| Cheese | Cheese, cream | 0\% |  |
| Creams and creamers | Cream, fluid, heavy whipping | 0\% |  |
| Creams and creamers | Cream, fluid, half and half | 0\% |  |
| Creams and creamers | Cream, whipped, cream topping, pressurized | 0\% |  |
| Dairy milk | Milk, reduced fat, fluid, $2 \%$ milkfat, with added vitamin A and vitamin D | 0\% |  |
| Egg nog | Eggnog | 0\% |  |
| Eggs | Egg substitute, powder | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| Eggs | Egg, whole, raw, fresh | 12\% | Shell |
| Lactose reduced/free milk | Milk, reduced fat, fluid, $2 \%$ milkfat, with added vitamin A and vitamin D | 0\% |  |
| Liquid egg mix | Egg substitute, liquid or frozen, fat free | 0\% |  |
| Plant-based dairy alternatives | N/A | 0\% |  |
| Refrigerated doughs | N/A | 0\% |  |
| Sour cream | Cream, sour, cultured | 0\% |  |
| Sour cream | Sour cream, fat free | 0\% |  |
| Sour cream | Sour cream, reduced fat | 0\% |  |
| Yogurt | Yogurt, Greek, plain, lowfat | 0\% |  |
| DELI \& PREPARED FOODS |  |  |  |
| Appetizers | N/A | 0\% |  |
| Breakfast foods | N/A | 0\% |  |
| Calzones or stromboli | N/A | 0\% |  |
| Chilled salsa, dips, and spreads | N/A | 0\% |  |
| Deli cheeses | Cheese, brick | 0\% |  |
| Deli lunchmeat | N/A | 0\% |  |
| Deli salads | N/A | 0\% |  |
| Deli trays | N/A | 0\% |  |
| Deli trays | Cheese, brick | 0\% |  |
| Fully cooked beef | N/A | 0\% |  |
| Fully cooked beef | Beef, chuck eye roast, boneless, America's Beef Roast, separable lean and fat, trimmed to 0 " fat, all grades, cooked, roasted | 7\% | Connective tissue 7\% |
| Fully cooked beef | Beef, short loin, t-bone steak, separable lean and fat, trimmed to 0 " fat, all grades, cooked, broiled | 22\% | Bone and heavy connective tissue, 22\% |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DELI \& PREPARED FOODS |  |  |  |
| Fully cooked beef | Veal, sirloin, separable lean and fat, raw | 25\% | Bone |
| Fully cooked beef | Beef, rib, shortribs, separable lean and fat, choice, cooked, braised | 29\% | Bone |
| Fully cooked beef | Beef, brisket, whole, separable lean only, all grades, raw | 0\% | Connective tissue 0.3\% |
| Fully cooked chicken | N/A | 0\% |  |
| Fully cooked chicken | Chicken, broiler or fryers, breast, skinless, boneless, meat only, with added solution, cooked, grilled | 0\% |  |
| Fully cooked chicken | Chicken breast tenders, breaded, uncooked | 0\% |  |
| Fully cooked chicken | Chicken patty, frozen, cooked | 0\% |  |
| Fully cooked chicken | Chicken, broiler or fryers, breast, skinless, boneless, meat only, cooked, braised | 0\% |  |
| Fully cooked chicken | Chicken, broiler, rotisserie, BBQ , breast meat and skin | 11\% | Bone and connective tissue 11\% |
| Fully cooked chicken | Chicken, broilers or fryers, dark meat, meat and skin, cooked, fried, batter | 23\% | Bone |
| Fully cooked chicken | Chicken, broiler, rotisserie, BBQ, drumstick meat and skin | 29\% | Bone and connective tissue 29\% |
| Fully cooked chicken | Beef, brisket, whole, separable lean only, all grades, raw | 0\% | Connective tissue 0.3\% |
| Fully cooked chicken | Chicken, broilers or fryers, meat and skin, raw | 32\% | Bone |
| Fully cooked chicken | Chicken, broilers or fryers, thigh, meat and skin, cooked, roasted | 33\% | Bone and cartilage $17 \%$, bone and connective tissue $16 \%$ |
| Fully cooked chicken | Chicken, broilers or fryers, wing, meat and skin, cooked, roasted | 40\% | Bone and connective tissue $40 \%$ |
| Fully cooked pork | N/A | 0\% |  |
| Fully cooked pork | Pork, fresh, variety meats and by-products, mechanically separated, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DELI \& PREPARED FOODS |  |  |  |
| Fully cooked pork | Pork, fresh, loin, sirloin (roasts), boneless, separable lean and fat, cooked, roasted | 3\% | Connective tissue 3\% |
| Fully cooked pork | Pork, fresh, loin, top loin (chops), boneless, separable lean only, cooked, braised | 6\% | Connective tissue 6\% |
| Fully cooked pork | Pork, fresh, shoulder, (Boston butt), blade (steaks), separable lean and fat, cooked, braised | 26\% | Bone 9\%, Connective tissue 17\% |
| Fully cooked pork | Beef, brisket, whole, separable lean only, all grades, raw | 0\% | Connective tissue 0.3\% |
| Fully cooked pork | Pork, fresh, spareribs, separable lean and fat, cooked, braised | 38\% | Bone |
| Fully cooked turkey | N/A | 0\% |  |
| Fully cooked turkey | Chicken, broiler or fryers, breast, skinless, boneless, meat only, with added solution, cooked, grilled | 0\% |  |
| Fully cooked turkey | Chicken, broiler or fryers, breast, skinless, boneless, meat only, cooked, braised | 0\% |  |
| Fully cooked turkey | Turkey, retail parts, breast, meat and skin, cooked, roasted | 12\% | Bone and connective tissue 12\% |
| Fully cooked turkey | Turkey thigh, pre-basted, meat and skin, cooked, roasted | 13\% | Bone |
| Fully cooked turkey | Turkey, fryer-roasters, meat and skin, cooked, roasted | 25\% | Bone |
| Fully cooked turkey | Turkey, drumstick, from whole bird, meat only, roasted | 37\% | Bone and connective tissue $37 \%$ |
| Fully cooked turkey | Turkey, wing, from whole bird, meat only, roasted | 48\% | Bone and connective tissue 48\% |
| Handheld entrees | N/A | 0\% |  |
| Handheld entrees | Potatoes, french fried, wedge cut, frozen, unprepared | 0\% |  |
| Hummus | N/A | 0\% |  |
| Lasagna | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DELI \& PREPARED FOODS |  |  |  |
| Mac and cheese | N/A | 0\% |  |
| Meal kits | N/A | 0\% |  |
| Meat alternatives | N/A | 0\% |  |
| Other meat | N/A | 0\% |  |
| Other meat | Chicken, broiler or fryers, breast, skinless, boneless, meat only, with added solution, cooked, grilled | 0\% |  |
| Other meat | Beef, chuck eye roast, boneless, America's Beef Roast, separable lean and fat, trimmed to 0" fat, all grades, cooked, roasted | 7\% | Connective tissue 7\% |
| Other meat | Beef, short loin, t-bone steak, separable lean and fat, trimmed to 0" fat, all grades, cooked, broiled | 22\% | Bone and heavy connective tissue, 22\% |
| Other meat | Beef, brisket, whole, separable lean only, all grades, raw | 0\% | Connective tissue 0.3\% |
| Other meat | Chicken, broilers or fryers, meat and skin, raw | 32\% | Bone |
| Other meat | Chicken, broilers or fryers, thigh, meat and skin, cooked, roasted | 33\% | Bone and cartilage 17\%, bone and connective tissue $16 \%$ |
| Other meat | Pork, fresh, spareribs, separable lean and fat, cooked, braised | 38\% | Bone |
| Other meat | Chicken, broilers or fryers, wing, meat and skin, cooked, roasted | 40\% | Bone and connective tissue 40\% |
| Pasta | N/A | 0\% |  |
| Pizza | N/A | 0\% |  |
| Pot pies | N/A | 0\% |  |
| Potatoes | N/A | 0\% |  |
| Potatoes | Potatoes, french fried, wedge cut, frozen, unprepared | 0\% |  |
| Prepared fruit or vegetables | N/A | 0\% |  |
| Prepared meals | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DELI \& PREPARED FOODS |  |  |  |
| Rice | N/A | 0\% |  |
| Sandwiches | N/A | 0\% |  |
| Snack combos | N/A | 0\% |  |
| Soups, stews, and broth | N/A | 0\% |  |
| Sushi | N/A | 0\% |  |
| DRY GOODS |  |  |  |
| Apple sauce | N/A | 0\% |  |
| Baby food | N/A | 0\% |  |
| Bagged or loose tea | N/A | 0\% |  |
| Baking chips and chocolate | N/A | 0\% |  |
| Baking cocoa | N/A | 0\% |  |
| Baking coconut | N/A | 0\% |  |
| Baking milks | N/A | 0\% |  |
| Baking milks | Cream, fluid, heavy whipping | 0\% |  |
| Baking milks | Milk, reduced fat, fluid, $2 \%$ milkfat, with added vitamin A and vitamin D | 0\% |  |
| Baking milks | Eggnog | 0\% |  |
| Baking milks | Milk, buttermilk, fluid, cultured, lowfat | 0\% |  |
| Baking milks | Cream, sour, cultured | 0\% |  |
| Baking mixes | N/A | 0\% |  |
| Baking nuts | N/A | 0\% |  |
| Baking powder | N/A | 0\% |  |
| Baking soda | N/A | 0\% |  |
| Baking sprinkles | N/A | 0\% |  |
| Baking yeast | N/A | 0\% |  |
| Bouillon | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY |  |
| :--- | :--- | :--- | :--- | :--- |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DRY GOODS |  |  |  |
| Canned meat and seafood | Crustaceans, lobster, northern, raw | 0\% |  |
| Canned meat and seafood | Fish, mackerel, Atlantic, raw | 0\% |  |
| Canned meat and seafood | Mollusks, mussel, blue, raw | 0\% |  |
| Canned meat and seafood | Mollusks, cuttlefish, mixed species, raw | 0\% |  |
| Canned meat and seafood | Mollusks, octopus, common, raw | 0\% |  |
| Canned meat and seafood | Mollusks, squid, mixed species, raw | 0\% |  |
| Canned meat and seafood | Fish, tuna, white, canned in water, drained solids | 0\% |  |
| Canned meat and seafood | Mollusks, oyster, eastern, wild, raw | 0\% |  |
| Canned meat and seafood | Mollusks, oyster, eastern, farmed, raw | 0\% |  |
| Canned meat and seafood | Fish, salmon, pink, raw | 0\% |  |
| Canned meat and seafood | Salmon, sockeye, canned, total can contents | 0\% |  |
| Canned meat and seafood | Mollusks, scallop, mixed species, raw | 0\% |  |
| Canned meat and seafood | Crustaceans, shrimp, mixed species, raw (may have been previously frozen) | 0\% |  |
| Canned meat and seafood | Fish, tilapia, raw | 0\% |  |
| Canned meat and seafood | Fish, trout, mixed species, raw | 0\% |  |
| Canned meat and seafood | Fish, tuna, skipjack, fresh, cooked, dry heat | 0\% |  |
| Canned meat and seafood | Fish, tuna, fresh, yellowfin, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEG0RY | USDA PROXY |  |  |
| :--- | :--- | :--- | :--- | :--- |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DRY GOODS |  |  |  |
| Cranberry sauce | N/A | 0\% |  |
| Dessert toppings | N/A | 0\% |  |
| Diet and nutrition | N/A | 0\% |  |
| Dried fruit and vegetables | N/A | 0\% |  |
| Dry beans | N/A | 0\% |  |
| Edible cake decoration | N/A | 0\% |  |
| Flour and meal | N/A | 0\% |  |
| Frosting | N/A | 0\% |  |
| Fruit snacks | N/A | 0\% |  |
| Gift baskets | N/A | 0\% |  |
| Gnocchi and dumplings | N/A | 0\% |  |
| Grits | N/A | 0\% |  |
| Gum | N/A | 0\% |  |
| Hard shell tortillas | N/A | 0\% |  |
| Herbs, spices, and seasonings | N/A | 0\% |  |
| Hot cider | N/A | 0\% |  |
| Hot cocoa | N/A | 0\% |  |
| Jams and jellies | N/A | 0\% |  |
| Marshmallows | N/A | 0\% |  |
| Milk enhancers | N/A | 0\% |  |
| Mints | N/A | 0\% |  |
| Nut butters | N/A | 0\% |  |
| Nuts and seeds | N/A | 0\% |  |
| Oatmeal and hot cereal | N/A | 0\% |  |
| Other candy | N/A | 0\% |  |
| Other grains | N/A | 0\% |  |
| Other noodles | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| DRY GOODS |  |  |  |
| Other sauce, gravy, and marinades | N/A | 0\% |  |
| Pasta | N/A | 0\% |  |
| Pasta sauce | N/A | 0\% |  |
| Pickles, olives, and pickled vegetables | N/A | 0\% |  |
| Pie crusts | N/A | 0\% |  |
| Pie filling | N/A | 0\% |  |
| Pudding and gelatin | N/A | 0\% |  |
| Ramen | N/A | 0\% |  |
| Rice | N/A | 0\% |  |
| Salad dressing | N/A | 0\% |  |
| Salad toppings | N/A | 0\% |  |
| Salty snacks | N/A | 0\% |  |
| Sauce, soup, and seasoning mixes | N/A | 0\% |  |
| Shake and smoothie mix | N/A | 0\% |  |
| Shelf-stable dips and salsa | N/A | 0\% |  |
| Shortening and lard | Lard | 0\% |  |
| Shortening and lard | Shortening, household, lard and vegetable oil | 0\% |  |
| Snack cakes | N/A | 0\% |  |
| Specialty wraps | N/A | 0\% |  |
| Sugar and sweeteners | N/A | 0\% |  |
| Toaster pastries | ReFED Research - Clams (see Appendix C) | 0\% |  |
| Tomato sauce and paste | ReFED Research - Mussels (see Appendix C) | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Bacon | Bacon, pre-sliced, reduced/low sodium, unprepared | 0\% |  |
| Bacon | Turkey bacon, unprepared | 0\% |  |
| Bacon | Pork, bacon, rendered fat, cooked | 0\% |  |
| Bacon | Pork, cured, bacon, unprepared | 0\% |  |
| Bacon | Canadian bacon, unprepared | 0\% |  |
| Beef ribs | Beef, rib, whole (ribs 6-12), separable lean and fat, trimmed to $1 / 8$ " fat, all grades, raw | 16\% | Bone |
| Beef roast | Beef, shoulder pot roast or steak, boneless, separable lean only, trimmed to 0" fat, all grades, raw | 6\% | Connective tissue 6\% |
| Chicken breast | ReFED Research - Crab legs (see Appendix C) | 20\% | Bone |
| Chicken legs | Chicken, dark meat, drumstick, meat and skin, with added solution, raw | 68\% | Bone and cartilage 34\%, bone and connective tissue $34 \%$ |
| Chicken thighs | Chicken, dark meat, thigh, meat and skin, with added solution, raw | 32\% | Bone and cartilage $15 \%$, bone and connective tissue 17\% |
| Chicken wings | Chicken, broilers or fryers, wing, meat and skin, raw | 38\% | Bone and connective tissue 38\% |
| Clams and mussels | N/A | 65\% | Shell |
| Clams and mussels | N/A | 0\% |  |
| Clams and mussels | N/A | 61\% | Shell |
| Crab | N/A | 49\% | Shell |
| Crab | N/A | 0\% |  |
| Fowl and exotics | Chicken, cornish game hens, meat and skin, raw | 39\% | Bone |
| Fowl and exotics | Duck, domesticated, meat and skin, raw | 28\% | Bone |
| Fowl and exotics | Pheasant, raw, meat and skin | 14\% | Bone |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Fowl and exotics | Goose, domesticated, meat and skin, raw | 19\% | Bone |
| Fowl and exotics | Game meat, bison, top round, separable lean only, 1" steak, raw | 3\% | Connective tissue, $3 \%$ |
| Fowl and exotics | Quail, meat and skin, raw | 10\% | Bone |
| Fowl and exotics | Squab, (pigeon), meat and skin, raw | 23\% | Bone |
| Fowl and exotics | Game meat , bison, ground, raw | 0\% |  |
| Fowl and exotics | Game meat, bison, separable lean only, cooked, roasted | 0\% |  |
| Fowl and exotics | Game meat, boar, wild, raw | 0\% |  |
| Fowl and exotics | Goat, raw | 0\% |  |
| Fowl and exotics | Ostrich, tenderloin, raw | 0\% |  |
| Fowl and exotics | N/A | 0\% |  |
| Fowl and exotics | Game meat, rabbit, wild, raw | 0\% |  |
| Fowl and exotics | Deer (venison), sitka, raw (Alaska Native) | 0\% |  |
| Fowl and exotics | Turkey bacon, unprepared | 0\% |  |
| Ground beef | Beef, ground, 80\% lean meat / 20\% fat, raw | 0\% |  |
| Ground beef | Beef, grass-fed, ground, raw | 0\% |  |
| Ground chicken | Chicken, ground, raw | 0\% |  |
| Ground turkey | Ground turkey, raw | 0\% |  |
| Ham | Pork, cured, ham - water added, rump, bone-in, separable lean only, unheated | 12\% | Bone 12\% |
| Ham | Pork, cured, ham - water added, shank, bone-in, separable lean and fat, unheated | 10\% | Bone |
| Ham | Pork, cured, ham - water added, rump, bone-in, separable lean and fat, unheated | 12\% | Bone |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Ham | USDA Commodity, pork, cured, ham, boneless, cooked, unheated | 0\% |  |
| Ham | Pork, cured, ham and water product, whole, boneless, separable lean only, unheated | 0\% |  |
| Lamb | Lamb, domestic, rib, separable lean and fat, trimmed to $1 / 4$ " fat, choice, raw | 27\% | Bone |
| Lamb | Lamb, domestic, leg, shank half, separable lean and fat, trimmed to $1 / 4$ " fat, choice, raw | 20\% | Bone |
| Lamb | Lamb, New Zealand, imported, neck chops, separable lean and fat, raw | 32\% | Bone and connective tissue 32\% |
| Lamb | Lamb, Australian, imported, fresh, leg, whole (shank and sirloin), separable lean and fat, trimmed to $1 / 8^{\prime \prime}$ fat, raw | 14\% | Bone |
| Lamb | Lamb, domestic, shoulder, arm, separable lean and fat, trimmed to $1 / 4$ " fat, choice, raw | 17\% | Bone |
| Lamb | Lamb, Australian, imported, fresh, rib chop/rack roast, frenched, bone-in, separable lean and fat, trimmed to $1 / 8^{\prime \prime}$ fat, raw | 25\% | Bone and connective tissue $25 \%$ |
| Lamb | Lamb, New Zealand, imported, leg chop/steak, bone-in, separable lean and fat, raw | 15\% | Bone and connective tissue $15 \%$ |
| Lamb | Lamb, New Zealand, imported, square-cut shoulder chops, separable lean and fat, raw | 23\% | Bone and connective tissue $23 \%$ |
| Lamb | Lamb, ground, raw | 0\% |  |
| Lamb | Lamb, domestic, cubed for stew or kabob (leg and shoulder), separable lean only, trimmed to $1 / 4$ " fat, raw | 0\% |  |
| Lobster | N/A | 49\% | Shell |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Lobster | N/A | 0\% |  |
| Lunchmeat | N/A | 0\% |  |
| Meat alternatives | N/A | 0\% |  |
| Meat alternatives | Turkey bacon, unprepared | 0\% |  |
| Meat alternatives | Sausage, Italian, pork, raw | 0\% |  |
| Meat alternatives | Canadian bacon, unprepared | 0\% |  |
| Other beef | Veal, sirloin, separable lean and fat, raw | 25\% | Bone |
| Other beef | ReFED Research - Crab legs (see Appendix C) | 31\% | Bone |
| Other beef | Veal, rib, separable lean and fat, raw | 35\% | Bone |
| Other beef | Veal, loin, chop, separable lean only, cooked, grilled | 30\% | Bone and connective tissue 30\% |
| Other beef | Beef, shoulder pot roast or steak, boneless, separable lean only, trimmed to 0 " fat, all grades, raw | 6\% | Connective tissue 6\% |
| Other beef | Beef, brisket, whole, separable lean only, all grades, raw | 0\% | Connective tissue 0.3\% |
| Other beef | Veal, shank (fore and hind), separable lean and fat, raw | 29\% | Bone |
| Other beef | N/A | 0\% |  |
| Other beef | Beef, grass-fed, strip steaks, lean only, raw | 23\% | $23 \%$ Bone and connective tissue |
| Other chicken | Chicken, broilers or fryers, meat and skin, raw | 32\% | Bone |
| Other chicken | N/A | 0\% |  |
| Other fish | Fish, catfish, channel, farmed, raw | 0\% |  |
| Other fish | N/A | 0\% |  |
| Other fish | Fish, cod, Atlantic, raw | 0\% |  |
| Other fish | Fish, flatfish (flounder and sole species), raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Other fish | Fish, grouper, mixed species, raw | 0\% |  |
| Other fish | Fish, haddock, raw | 0\% |  |
| Other fish | Fish, halibut, Atlantic and Pacific, raw | 0\% |  |
| Other fish | Fish, herring, Atlantic, raw | 0\% |  |
| Other fish | Fish, herring, Atlantic, pickled | 0\% |  |
| Other fish | Fish, mackerel, Atlantic, raw | 0\% |  |
| Other fish | Fish, mahimahi, raw | 0\% |  |
| Other fish | Fish, whiting, mixed species, raw | 0\% |  |
| Other fish | Fish, snapper, mixed species, raw | 0\% |  |
| Other fish | Fish, swordfish, raw | 0\% |  |
| Other fish | Fish, tilapia, raw | 0\% |  |
| Other fish | Fish, trout, mixed species, raw | 0\% |  |
| Other fish | ReFED Research - Clams (see Appendix C) | 0\% |  |
| Other fish | Fish, tuna, fresh, yellowfin, raw | 0\% |  |
| Other fish | Fish, tuna, skipjack, fresh, cooked, dry heat | 0\% |  |
| Other meat | Beef, shoulder pot roast or steak, boneless, separable lean only, trimmed to 0" fat, all grades, raw | 6\% | Connective tissue 6\% |
| Other meat | Chicken, broilers or fryers, wing, meat and skin, raw | 38\% | Bone and connective tissue 38\% |
| Other meat | Beef, short loin, t-bone steak, separable lean and fat, trimmed to 0" fat, all grades, cooked, broiled | 22\% | Bone and heavy connective tissue, 22\% |
| Other meat | Pork, fresh, spareribs, separable lean and fat, raw | 30\% | Bone |
| Other meat | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Other meat | Scrapple, pork | 0\% |  |
| Other meat | Beef, variety meats and byproducts, liver, raw | 0\% |  |
| Other meat | Chicken, gizzard, all classes, raw | 0\% |  |
| Other meat | Lamb, domestic, cubed for stew or kabob (leg and shoulder), separable lean only, trimmed to 1/4" fat, raw | 0\% |  |
| Other meat | Chicken, broiler or fryers, breast, skinless, boneless, meat only, with added solution, cooked, grilled | 0\% |  |
| Other meat | Beef, grass-fed, ground, raw | 0\% |  |
| Other meat | Pork, fresh, variety meats and by-products, mechanically separated, raw | 0\% |  |
| Other meat | Turkey, whole, giblets, raw | 0\% |  |
| Other meat | Pork, cured, salt pork, raw | 0\% |  |
| Other meat | Beef, rib, whole (ribs 6-12), separable lean and fat, trimmed to $1 / 8$ " fat, all grades, raw | 16\% | Bone |
| Other meat | Chicken, broilers or fryers, leg, meat and skin, raw | 27\% | Bone |
| Other meat | Chicken, dark meat, thigh, meat and skin, with added solution, raw | 32\% | Bone and cartilage $15 \%$, bone and connective tissue 17\% |
| Other seafood | Fish, anchovy, european, canned in oil, drained solids | 0\% |  |
| Other seafood | N/A | 0\% |  |
| Other seafood | Mollusks, cuttlefish, mixed species, raw | 0\% |  |
| Other seafood | Mollusks, octopus, common, raw | 0\% |  |
| Other seafood | Mollusks, squid, mixed species, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Other seafood | Mollusks, scallop, mixed species, raw | 0\% |  |
| Other shellfish | Mollusks, clam, mixed species, raw | 0\% |  |
| Other shellfish | N/A | 0\% |  |
| Other shellfish | Crustaceans, shrimp, raw (not previously frozen) | 13\% | Tail and shell |
| Other turkey | Turkey, whole, meat and skin, raw | 29\% | Bone and connective tissue 29\% |
| Other turkey | Turkey, all classes, wing, meat and skin, raw | 33\% | Bone |
| Other turkey | Turkey, all classes, leg, meat and skin, raw | 17\% | Bone |
| Other turkey | Turkey, all classes, breast, meat and skin, raw | 10\% | Bone |
| Other turkey | Turkey, dark meat, meat and skin, raw | 48\% | Bone and connective tissue 38\% |
| Other turkey | Turkey, all classes, breast, meat and skin, cooked, roasted | 8\% | Bone |
| Other turkey | N/A | 0\% |  |
| Oysters | N/A | 65\% | Shell |
| Oysters | N/A | 0\% |  |
| Pork | Pork, fresh, loin, center loin (chops), bone-in, separable lean and fat, raw | 25\% | Bone, 14\%, Connective tissue 11\% |
| Pork | Pork, fresh, spareribs, separable lean and fat, raw | 30\% | Bone |
| Pork | Pork, fresh, loin, top loin (roasts), boneless, separable lean and fat, raw | 16\% | Connective tissue |
| Pork | Pork, fresh, loin, blade (chops or roasts), bone-in, separable lean and fat, raw | 26\% | Bone 18\%, Connective tissue 8\% |
| Pork | Pork, fresh, belly, raw | 7\% | Skin |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FRESH MEAT \& SEAFOOD |  |  |  |
| Pork | Pork, fresh, leg (ham), whole, separable lean and fat, raw | 17\% | Bone and skin |
| Pork | Pork, cured, salt pork, raw | 0\% |  |
| Pork | Pork, fresh, loin, center loin (chops), boneless, separable lean and fat, raw | 0\% |  |
| Pork | Pork, fresh, ground, raw | 0\% |  |
| Pork | N/A | 0\% |  |
| Pork | Picnic loaf, pork, beef | 0\% |  |
| Salmon | Fish, salmon, pink, raw | 0\% |  |
| Salmon | N/A | 0\% |  |
| Sausage and franks | Sausage, Italian, pork, raw | 0\% |  |
| Sausage and franks | Turkey sausage, fresh, raw | 0\% |  |
| Shrimp | Crustaceans, shrimp, raw (not previously frozen) | 13\% | Tail and shell |
| Shrimp | N/A | 0\% |  |
| Steaks | Beef, grass-fed, strip steaks, lean only, raw | 23\% | $23 \%$ Bone and connective tissue |
| Whole chicken | Chicken, broilers or fryers, meat and skin, raw | 32\% | Bone |
| FROZEN |  |  |  |
| Frozen appetizers | N/A | 0\% |  |
| Frozen bagels | N/A | 0\% |  |
| Frozen bakery desserts | N/A | 0\% |  |
| Frozen beans | N/A | 0\% |  |
| Frozen beef | USDA Commodity, beef, ground, bulk/coarse ground, frozen, raw | 0\% |  |
| Frozen beef | Beef, variety meats and byproducts, liver, raw | 0\% |  |
| Frozen beef | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Frozen beef | Beef, grass-fed, ground, raw | 0\% |  |
| Frozen beef | Beef, chuck, shoulder clod, shoulder tender, medallion, separable lean and fat, trimmed to 0" fat, all grades, cooked, grilled | 0\% |  |
| Frozen beef | USDA Commodity, beef, ground bulk/coarse ground, frozen, cooked | 0\% |  |
| Frozen beef | Chicken patty, frozen, cooked | 0\% |  |
| Frozen beef | Beef, shoulder pot roast or steak, boneless, separable lean only, trimmed to 0" fat, all grades, raw | 6\% | Connective tissue 6\% |
| Frozen beef | Beef, rib, whole (ribs 6-12), separable lean and fat, trimmed to $1 / 8$ " fat, all grades, raw | 16\% | Bone |
| Frozen beef | Beef, short loin, t-bone steak, separable lean and fat, trimmed to 0" fat, all grades, cooked, broiled | 22\% | Bone and heavy connective tissue, 22\% |
| Frozen beef | Beef, grass-fed, strip steaks, lean only, raw | 23\% | $23 \%$ Bone and connective tissue |
| Frozen bread | N/A | 0\% |  |
| Frozen breakfast foods | Egg substitute, liquid or frozen, fat free | 0\% |  |
| Frozen breakfast foods | Egg substitute, powder | 0\% |  |
| Frozen breakfast foods | N/A | 0\% |  |
| Frozen calzones and stromboli | N/A | 0\% |  |
| Frozen chicken | Chicken, broiler or fryers, breast, skinless, boneless, meat only, with added solution, cooked, grilled | 0\% |  |
| Frozen chicken | Chicken, ground, raw | 0\% |  |
| Frozen chicken | Chicken, gizzard, all classes, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Frozen chicken | N/A | 0\% |  |
| Frozen chicken | Chicken breast tenders, breaded, cooked, microwaved | 0\% |  |
| Frozen chicken | Chicken patty, frozen, cooked | 0\% |  |
| Frozen chicken | Chicken, broiler or fryers, breast, skinless, boneless, meat only, cooked, braised | 0\% |  |
| Frozen chicken | Chicken breast tenders, breaded, uncooked | 0\% |  |
| Frozen chicken | Chicken, dark meat, thigh, meat and skin, with added solution, raw | 32\% | Bone and cartilage $15 \%$, bone and connective tissue 17\% |
| Frozen chicken | Chicken, broilers or fryers, meat and skin, raw | 32\% | Bone |
| Frozen chicken | Chicken, wing, frozen, glazed, barbecue flavored, heated (conventional oven) | 33\% | Drumette: Bone 24.92\%, Cartilage $9.79 \%$, Total refuse: $34.71 \%$; Second wing section: Bone 22.09\%, Cartilage 8.51\%, Total refuse: 30.65\% |
| Frozen chicken | Chicken, broilers or fryers, thigh, meat and skin, cooked, roasted | 33\% | Bone and cartilage $17 \%$, bone and connective tissue $16 \%$ |
| Frozen chicken | Chicken, dark meat, drumstick, meat and skin, with added solution, cooked, roasted | 66\% | Bone and Cartilage $40 \%$, bone and connective tissue $26 \%$ |
| Frozen chicken | Chicken, dark meat, drumstick, meat and skin, with added solution, raw | 68\% | Bone and cartilage 34\%, bone and connective tissue $34 \%$ |
| Frozen dairy desserts | N/A | 0\% |  |
| Frozen dessert toppings | N/A | 0\% |  |
| Frozen dips, sauces, and condiments | N/A | 0\% |  |
| Frozen dough and batters | N/A | 0\% |  |
| Frozen fruit | N/A | 0\% |  |
| Frozen fruit juice | N/A | 0\% |  |
| Frozen handheld entrees | N/A | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Frozen lasagna | N/A | 0\% |  |
| Frozen mac and cheese | N/A | 0\% |  |
| Frozen meals | N/A | 0\% |  |
| Frozen meat alternatives | N/A | 0\% |  |
| Frozen pasta | N/A | 0\% |  |
| Frozen pie crust | N/A | 0\% |  |
| Frozen pizza | N/A | 0\% |  |
| Frozen pork | N/A | 0\% | Bone, 14\%, Connective tissue 11\% |
| Frozen pork | N/A | 0\% |  |
| Frozen pork | N/A | 0\% | Bone |
| Frozen pork | N/A | 0\% | Connective tissue 3\% |
| Frozen pot pies | N/A | 0\% |  |
| Frozen potatoes | N/A | 0\% |  |
| Frozen rice | N/A | 0\% |  |
| Frozen rolls and buns | N/A | 0\% |  |
| Frozen sausage and franks | N/A | 0\% |  |
| Frozen seafood | Fish, anchovy, european, raw | 0\% |  |
| Frozen seafood | N/A | 0\% |  |
| Frozen seafood | Fish, catfish, channel, farmed, raw | 0\% |  |
| Frozen seafood | Fish, caviar, black and red, granular | 0\% |  |
| Frozen seafood | ReFED Research - Clams (see Appendix C) | 65\% | Shell |
| Frozen seafood | Fish, cod, Atlantic, raw | 0\% |  |
| Frozen seafood | Mollusks, clam, mixed species, raw | 0\% |  |
| Frozen seafood | ReFED Research - Crab legs (see Appendix C) | 49\% | Shell |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Frozen seafood | Crustaceans, shrimp, raw (not previously frozen) | 13\% | Tail and shell |
| Frozen seafood | Fish, flatfish (flounder and sole species), raw | 0\% |  |
| Frozen seafood | Fish, grouper, mixed species, raw | 0\% |  |
| Frozen seafood | Fish, haddock, raw | 0\% |  |
| Frozen seafood | Fish, halibut, Atlantic and Pacific, raw | 0\% |  |
| Frozen seafood | Fish, herring, Atlantic, raw | 0\% |  |
| Frozen seafood | Fish, mackerel, Atlantic, raw | 0\% |  |
| Frozen seafood | Fish, mahimahi, raw | 0\% |  |
| Frozen seafood | ReFED Research - Mussels (see Appendix C) | 61\% | Shell |
| Frozen seafood | Mollusks, cuttlefish, mixed species, raw | 0\% |  |
| Frozen seafood | Mollusks, octopus, common, raw | 0\% |  |
| Frozen seafood | Mollusks, squid, mixed species, raw | 0\% |  |
| Frozen seafood | Fish, whiting, mixed species, raw | 0\% |  |
| Frozen seafood | Mollusks, oyster, eastern, farmed, raw | 0\% |  |
| Frozen seafood | Fish, salmon, pink, raw | 0\% |  |
| Frozen seafood | Mollusks, scallop, mixed species, raw | 0\% |  |
| Frozen seafood | Fish, snapper, mixed species, raw | 0\% |  |
| Frozen seafood | Fish, swordfish, raw | 0\% |  |
| Frozen seafood | Fish, tilapia, raw | 0\% |  |
| Frozen seafood | Fish, trout, mixed species, raw | 0\% |  |
| Frozen seafood | Fish, tuna, fresh, bluefin, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Frozen toaster pastries | N/A | 0\% |  |
| Frozen turkey | Ground turkey, raw | 0\% |  |
| Frozen turkey | Turkey, gizzard, all classes, raw | 0\% |  |
| Frozen turkey | N/A | 0\% |  |
| Frozen turkey | Ground turkey, cooked | 0\% |  |
| Frozen turkey | Turkey sticks, breaded, battered, fried | 0\% |  |
| Frozen turkey | Turkey, all classes, breast, meat and skin, cooked, roasted | 8\% | Bone |
| Frozen turkey | Turkey, all classes, breast, meat and skin, raw | 10\% | Bone |
| Frozen turkey | Turkey, all classes, leg, meat and skin, raw | 17\% | Bone |
| Frozen turkey | Turkey from whole, light meat, meat and skin, with added solution, cooked, roasted | 18\% | Bone and connective tissue $18 \%$ |
| Frozen turkey | Turkey, all classes, wing, meat and skin, raw | 33\% | Bone |
| Frozen turkey | Turkey from whole, dark meat, meat only, raw | 38\% | Bone and connective tissue 38\% |
| Other frozen desserts | N/A | 0\% |  |
| Other frozen meat | Game meat , bison, ground, raw | 0\% |  |
| Other frozen meat | Game meat, boar, wild, raw | 0\% |  |
| Other frozen meat | Goat, raw | 0\% |  |
| Other frozen meat | N/A | 0\% |  |
| Other frozen meat | Game meat, rabbit, wild, raw | 0\% |  |
| Other frozen meat | Deer (venison), sitka, raw (Alaska Native) | 0\% |  |
| Other frozen meat | Lamb, ground, raw | 0\% |  |
| Other frozen meat | USDA Commodity, beef, ground bulk/coarse ground, frozen, cooked | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| FROZEN |  |  |  |
| Other frozen meat | Game meat, bison, top round, separable lean only, 1" steak, raw | 3\% | Connective tissue, $3 \%$ |
| Other frozen meat | Quail, meat and skin, raw | 10\% | Bone |
| Other frozen meat | Lamb, New Zealand, imported, square-cut shoulder chops, separable lean and fat, raw | 23\% | Bone and connective tissue $23 \%$ |
| Other frozen meat | Duck, domesticated, meat and skin, raw | 28\% | Bone |
| Other frozen meat | Chicken, wing, frozen, glazed, barbecue flavored, heated (conventional oven) | 33\% | Drumette: Bone 24.92\%, Cartilage $9.79 \%$, Total refuse: $34.71 \%$; Second wing section: Bone 22.09\%, Cartilage 8.51\%, Total refuse: 30.65\% |
| Other frozen meat | Chicken, cornish game hens, meat and skin, raw | 39\% | Bone |
| Other frozen vegetables | N/A | 0\% |  |
| PRODUCE |  |  |  |
| Apples | Apples, raw, gala, with skin | 9\% | Core and stem |
| Apples | Apples, raw, with skin | 10\% | Core and stem |
| Apples | Apples, raw, golden delicious, with skin | 10\% | Core and stem |
| Apples | Apples, raw, fuji, with skin | 11\% | Core and stem |
| Apples | Apples, raw, granny smith, with skin | 11\% | Core and stem |
| Apples | Apples, raw, red delicious, with skin | 11\% | Core and stem |
| Apricots | Apricots, raw | 7\% | Pits |
| Artichokes | Artichokes, (globe or french), raw | 60\% | Stem and inedible parts of bracts and flowers |
| Asparagus | Asparagus, raw | 47\% | Butt ends |
| Avocados | Avocados, raw, all commercial varieties | 26\% | Seed and skin |
| Avocados | Avocados, raw, Florida | 33\% | Seed and skin |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Avocados | Avocados, raw, California | 33\% | Seed and skin |
| Bananas | Plantains, raw | 35\% | Skin and stems |
| Bananas | Bananas, raw | 36\% | Skin |
| Bell peppers | Peppers, sweet, green, raw | 18\% | Stem ends, seeds and core |
| Bell peppers | Peppers, sweet, red, raw | 18\% | Stem ends, seed and core |
| Bell peppers | Peppers, sweet, yellow, raw | 18\% | Stem ends, seeds and core |
| Blackberries | Blackberries, raw | 4\% | Caps and spoiled berries |
| Blueberries | Blueberries, raw | 5\% | Stems and green or spoiled berries |
| Broccoli | Broccoli, chinese, raw | 12\% | Base and damaged leaves |
| Broccoli | Broccoli, raw | 39\% | Leaves and tough stalks with trimmings |
| Brussel sprouts | Brussels sprouts, raw | 10\% | Outer leaves |
| Cabbage | Cabbage, chinese (pak-choi), raw | 12\% | Base and damaged leaves |
| Cabbage | Cabbage, red, raw | 20\% | Outer leaves and core |
| Cabbage | Cabbage, raw | 20\% | Outer leaves and core |
| Cabbage | Cabbage, savoy, raw | 20\% | Outer leaves and core |
| Cantaloupe | Melons, cantaloupe, raw | 49\% | $9 \%$ cavity contents, $1 \%$ cutting loss, $39 \%$ rind |
| Carrots | Carrots, baby, raw | 0\% |  |
| Carrots | Carrots, raw | 11\% | Crown, tops and scrapings |
| Cauliflower | Cauliflower, frozen, unprepared | 0\% |  |
| Cauliflower | Cauliflower, raw | 61\% | Leaf stalks, cores and trimmings |
| Celery | Celery, cooked, boiled, drained, with salt | 0\% |  |
| Celery | Celery, raw | 11\% | Roots and trimmings |
| Cherries | Cherries, sweet, raw | 8\% | Pits and stems |
| Chili peppers | Peppers, serrano, raw | 3\% | Stems |
| Chili peppers | Peppers, pasilla, dried | 6\% | Stems |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Chili peppers | Peppers, jalapeno, raw | 8\% | Stems and seeds |
| Chili peppers | Pepper, banana, raw | 18\% | Stem ends, seeds and core |
| Chili peppers | Peppers, hot chili, red, raw | 27\% | Stem ends, seeds and core |
| Clementines, mandarins, and tangerines | Tangerines, (mandarin oranges), raw | 26\% | Peel and seeds |
| Coconut | Nuts, coconut meat, raw | 48\% | Shells (brown), skin, water |
| Cranberries | Cranberries, raw | 2\% | Stems and spoiled berries |
| Cucumbers | Cucumber, with peel, raw | 3\% | Ends |
| Dipped fruit | N/A | 0\% |  |
| Dipped fruit | Apples, raw, with skin | 10\% | Core and stem |
| Eggplant | Eggplant, raw | 19\% | Ends, parings and trimmings |
| Figs | Figs, raw | 1\% | Stems |
| Fruit or vegetable trays | N/A | 0\% |  |
| Garlic | Garlic, raw | 13\% | Knob and skin |
| Grapefruit | Grapefruit, raw, pink and red, all areas | 49\% | Peel, seeds, core, and membrane |
| Grapefruit | Grapefruit, raw, pink and red and white, all areas | 50\% | Peel, seeds, core, and membrane |
| Grapefruit | Grapefruit, raw, white, all areas | 51\% | Peel, seeds, core, and membrane |
| Grapes | Grapes, muscadine, raw | 4\% | Seeds |
| Grapes | Grapes, red or green (European type, such as Thompson seedless), raw | 4\% | Stems |
| Green beans | Beans, french, mature seeds, raw | 0\% |  |
| Green beans | Beans, snap, green, raw | 12\% | Ends, strings, trimmings |
| Greens | Dandelion greens, raw | 0\% |  |
| Greens | Broccoli raab, raw | 0\% |  |
| Greens | Turnip greens, frozen, unprepared | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS <br> FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Greens | Mustard greens, raw | 7\% | Bases |
| Greens | Chard, swiss, raw | 8\% | Tough stems and damaged leaves |
| Greens | Turnip greens, raw | 30\% | Root crown, tough stems and discarded leaves |
| Greens | Beet greens, raw | 44\% | Stems, bruised and old leaves |
| Honeydew | Melons, honeydew, raw | 54\% | $5 \%$ cavity contents, rind 49\% |
| Kale | Kale, raw | 28\% | Stem ends, tough stems and tough midrib parts |
| Kiwis | Kiwifruit, green, raw | 24\% | Skin |
| Leeks | Leeks, (bulb and lower leafportion), raw | 56\% | Tops, root end and skin |
| Lemons | Lemons, raw, without peel | 47\% | 45\% peel, $2 \%$ seeds |
| Lettuce | Escarole, cooked, boiled, drained, no salt added | 0\% |  |
| Lettuce | Broccoli, leaves, raw | 0\% |  |
| Lettuce | Lettuce, iceberg (includes crisphead types), raw | 5\% | Core |
| Lettuce | Lettuce, cos or romaine, raw | 6\% | Core |
| Lettuce | Radicchio, raw | 9\% | Core and leaf ends |
| Lettuce | Endive, raw | 14\% | Outer leaves and core |
| Lettuce | Lettuce, red leaf, raw | 20\% | Core and damaged outer leaves |
| Lettuce | Lettuce, butterhead (includes boston and bibb types), raw | 26\% | Outer leaves and core |
| Lettuce | Lettuce, green leaf, raw | 36\% | Outer leaves, core and trimmings |
| Lettuce | Arugula, raw | 40\% | Roots, stems and yellowed leaves |
| Limes | Limes, raw | 16\% | Peel and seeds |
| Mangos | Mangos, raw | 29\% | Seeds and skin |
| Mixed vegetables | N/A | 0\% |  |
| Mushrooms | Mushrooms, Chanterelle, raw | 0\% |  |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Mushrooms | Mushrooms, shiitake, raw | 0\% |  |
| Mushrooms | Mushrooms, brown, italian, or crimini, raw | 3\% | Trimmings |
| Mushrooms | Mushrooms, portabella, raw | 3\% | Trimmings |
| Mushrooms | Mushrooms, white, raw | 3\% | Trimmings |
| Mushrooms | Mushrooms, oyster, raw | 11\% | Stems |
| Mushrooms | Mushrooms, enoki, raw | 16\% | Stems and trimmings |
| Nectarines | Nectarines, raw | 9\% | Pit |
| Onions | Onions, spring or scallions (includes tops and bulb), raw | 4\% | Rootlets |
| Onions | Onions, raw | 10\% | Stem ends, sprouts and defects |
| Onions | Onions, sweet, raw | 16\% | Stem, root, and two outermost layers |
| Oranges | Oranges, raw, all commercial varieties | 27\% | Peel and seeds |
| Oranges | Oranges, raw, navels | 32\% | Peel and navel |
| Other beans | N/A | 0\% |  |
| Other berries | N/A | 0\% |  |
| Other berries | Currants, european black, raw | 2\% | Stems |
| Other berries | Raspberries, raw | 4\% | Caps, stems, and spoiled berries |
| Other citrus | Kumquats, raw | 7\% | Seeds |
| Other citrus | Tangerines, (mandarin oranges), raw | 26\% | Peel and seeds |
| Other fruit | Figs, raw | 1\% | Stems |
| Other fruit | Plums, raw | 6\% | Pits |
| Other fruit | Persimmons, native, raw | 18\% | $2 \%$ calyx, $16 \%$ seeds |
| Other fruit | Guavas, common, raw | 22\% | Skin |
| Other fruit | Prickly pears, raw | 25\% | Seeds, skin, and bud end |
| Other fruit | Tangerines, (mandarin oranges), raw | 26\% | Peel and seeds |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Other fruit | Cherimoya, raw | 31\% | Seeds, skin and core |
| Other fruit | Sapote, mamey, raw | 31\% | Seeds and skin |
| Other fruit | Quinces, raw | 39\% | Core, seeds, and parings |
| Other fruit | Feijoa, raw | 43\% | Skin |
| Other fruit | Passion-fruit, (granadilla), purple, raw | 48\% | Shell |
| Other fruit | Tamarinds, raw | 66\% | Pods and seeds |
| Other fruit | Jackfruit, raw | 72\% | Seeds and skin |
| Other melons | Melon balls, frozen | 0\% |  |
| Other melons | Melons, casaba, raw | 40\% | $11 \%$ cavity contents, $29 \%$ rind |
| Other melons | Melons, cantaloupe, raw | 49\% | $9 \%$ cavity contents, $1 \%$ cutting loss, $39 \%$ rind |
| Other squash | Squash, summer, zucchini, includes skin, raw | 5\% | Ends |
| Other squash | Squash, summer, all varieties, raw | 5\% | Ends |
| Other squash | Squash, winter, butternut, raw | 16\% | Seeds, rind and trimmings |
| Other squash | Squash, winter, acorn, raw | 24\% | Rind |
| Other squash | Squash, winter, all varieties, raw | 29\% | Seeds, rind and stem |
| Other squash | Squash, winter, spaghetti, raw | 29\% | Rind and seeds |
| Other squash | Squash, winter, hubbard, raw | 36\% | Seeds, rind, trimmings and cutting loss |
| Other vegetables | N/A | 0\% |  |
| Other vegetables | Broccoli, leaves, raw | 0\% |  |
| Other vegetables | Yambean (jicama), raw | 8\% | Ends and skin |
| Other vegetables | Radishes, raw | 10\% | Stem ends, rootlets and trimmings |
| Other vegetables | Celeriac, raw | 14\% | Parings |
| Other vegetables | Okra, raw | 14\% | Crown and tips |
| Other vegetables | Waterchestnuts, chinese, (matai), raw | 23\% | Skin |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Other vegetables | Cardoon, raw | 51\% | Tough stems and leaves |
| Packaged salads | N/A | 0\% |  |
| Papayas | Papayas, raw | 38\% | Seeds and skin |
| Peaches | Peaches, yellow, raw | 4\% | Pit |
| Pears | Pears, asian, raw | 9\% | Core and stem |
| Pears | Pears, raw, bosc | 10\% | Stem, core and seeds |
| Pears | Pears, raw | 10\% | Stem, core and seeds |
| Pears | Pears, raw, bartlett | 10\% | Stem, core and seeds |
| Pears | Pears, raw, red anjou | 11\% | Stem, core and seeds |
| Peas | Peas, edible-podded, raw | 6\% | Ends and strings |
| Peas | Peas, green, raw | 62\% | Pods and inedible peas |
| Pineapples | Pineapple, raw, all varieties | 49\% | $8 \%$ core, $16 \%$ crown, $26 \%$ parings |
| Plums | Plums, raw | 6\% | Pits |
| Pomegranates | Pomegranates, raw | 44\% | Skin and membrane |
| Potatoes | Potatoes, raw, skin | 0\% |  |
| Potatoes | Potatoes, red, flesh and skin, raw | 25\% | Parings and trimmings |
| Potatoes | Potatoes, russet, flesh and skin, raw | 25\% | Parings and trimmings |
| Potatoes | Potatoes, white, flesh and skin, raw | 25\% | Parings and trimmings |
| Potatoes | Sweet potato, raw, unprepared | 28\% | Parings and trimmings |
| Pumpkins | Pumpkin, raw | 30\% | Seeds, rind and stem |
| Radishes | Radishes, raw | 10\% | Stem ends, rootlets and trimmings |
| Radishes | Radishes, white icicle, raw | 35\% | Parings |
| Raspberries | Raspberries, raw | 4\% | Caps, stems, and spoiled berries |
| Root vegetables | Radishes, raw | 10\% | Stem ends, rootlets and trimmings |

Table 4. USDA Proxy Category Assignments

| REFED CATEGORY | USDA PROXY | INEDIBLE <br> PARTS FACTOR | INEDIBLE PARTS DESCRIPTION |
| :---: | :---: | :---: | :---: |
| PRODUCE |  |  |  |
| Root vegetables | Taro, raw | 14\% | Ends and skin |
| Root vegetables | Parsnips, raw | 15\% | Parings |
| Root vegetables | Rutabagas, raw | 15\% | Parings |
| Root vegetables | Turnips, raw | 19\% | Parings |
| Root vegetables | Jerusalem-artichokes, raw | 31\% | Parings |
| Root vegetables | Beets, raw | 33\% | Parings and part tops |
| Root vegetables | Kohlrabi, raw | 54\% | Leaves, stems and parings |
| Spinach | Spinach, raw | 28\% | Large stems and roots |
| Sprouts | Alfalfa seeds, sprouted, raw | 0\% |  |
| Squash | Squash, summer, zucchini, includes skin, raw | 5\% | Ends |
| Strawberries | Strawberries, raw | 6\% | Caps and stems |
| Sweet corn | Corn, sweet, yellow, raw | 64\% | $35 \%$ husk, silk, trimmings; $29 \%$ cob |
| Sweet corn | Corn, sweet, white, raw | 64\% | $35 \%$ husk, silk, trimmings; 29\% cob |
| Tomatoes | Tomatoes, red, ripe, raw, year round average | 9\% | Core and stem ends |
| Value added fruit | N/A | 0\% |  |
| Value added vegetables | N/A | 0\% |  |
| Watermelons | Watermelon, raw | 48\% | Rind, seeds, and cutting loss |
| READY-TO-DRINK-BEVERAGES |  |  |  |
| Coffee | N/A | 0\% |  |
| Fruit and vegetable juice | N/A | 0\% |  |
| Other drinks | N/A | 0\% |  |
| Shakes and smoothies | N/A | 0\% |  |
| Sparkling juice | N/A | 0\% |  |
| Tea | N/A | 0\% |  |

## Appendix C: Inedible Parts Factors for Select Seafood Items

ReFED conducted a brief study to weigh the inedible parts of Clams, Crab legs, and Mussels. The only USDA shellfish item in the database was raw shrimp ( $13 \%$ inedible parts by weight) so weighing the inedible parts of additional items allowed for more accurate proxy assignments. Table 5 includes the measurements taken to calculate the inedible parts factors for Clams, Crab legs, and Mussels. Images of each item and its inedible parts are shown in Table 6 to demonstrate which parts were considered inebile for each item:

Table 5. ReFED Inedible Parts Factors for Select Seafood Items

| ITEM | ITEM WEIGHT <br> (GRAMS) | INEDIBLE PARTS <br> WEIGHT (GRAMS) | INEDIBLE PARTS <br> DESCRIPTION | INEDIBLE <br> PARTS FACTOR |
| :--- | :---: | :---: | :--- | :---: |
| Clams | 151 | 98 | Shell | $65 \%$ |
| Crab legs | 205 | 101 | Shell | $49 \%$ |
| Mussels | 41 | 25 | Shell | $61 \%$ |

Table 6. ReFED Images of Inedible Parts for Select Seafood Items



[^0]:    ${ }^{1}$ Inedible parts as defined in the Food Loss and Waste Accounting and Reporting Standard refers to components associated with a food that, in a particular food supply chain, are not intended to be consumed by humans. For more details see: https://www.flwprotocol.org/wpcontent/uploads/2019/03/FLW_Standard_Exec_Summary.pdf
    ${ }^{2}$ USDA National Nutrient Database for Standard Reference: https://www.ars.usda.gov/northeast-area/beltsville-md-bhnrc/beltsville-human-nutrition-research-center/methods-and-application-of-food-composition-laboratory/mafcl-site-pages/sr17-sr28/
    ${ }^{3}$ ReFED has also developed a report that describes the difficulty for businesses in quantifying the weight of food purchased, sold, and wasted along with a set of U.S. industry average grocery retail value-to-weight conversion factors to address this lack of food product weight data: https://www.refed.com/downloads/ReFED-U.S.-Grocery-Retail-Value-to-Weight-Conversion-Factors.pdf.

