

Recycle Florida Today

ABC's of AD: Anaerobic Digestion (AD) and Organic Waste
Co-Digestion

EPA National and Regional Update: How EPA is Helping to Expand
AD Capacity and Reducing Food Waste



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USEPA Region 4

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EPA mission: To protect human health and the environment.



*EPA's first Administrator,
William Ruckelshaus*





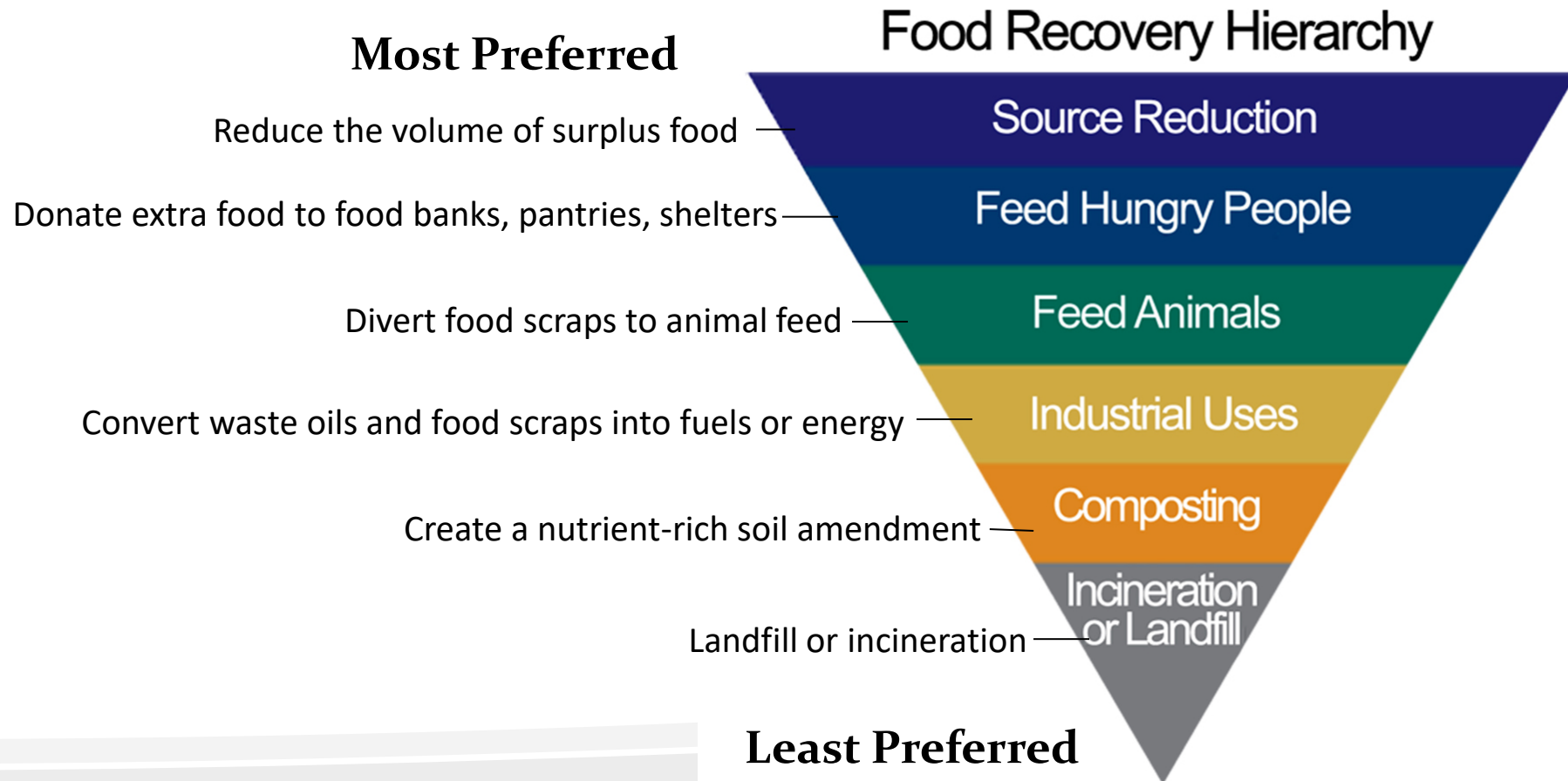
30-40% OF ALL AVAILABLE **FOOD** IN THE U.S. IS **WASTED**

Do your part. Join your federal partners
in reducing food waste.

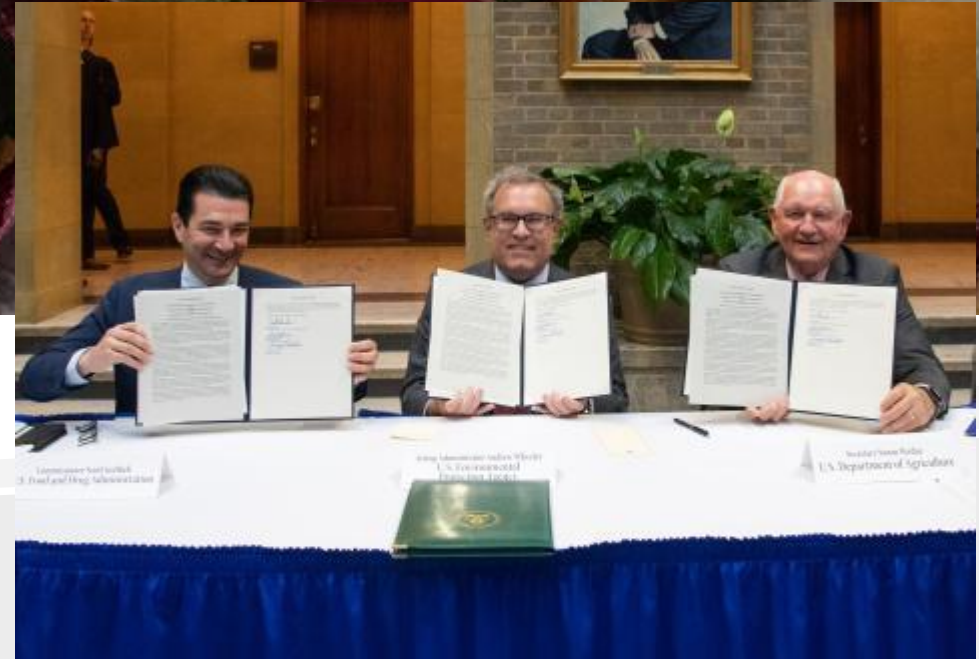
#NoWastedFood



EPA's Sustainable Management of Food Program



epa.gov/sustainable-management-food/united-states-2030-food-loss-and-waste-reduction-goal





WINNING ON REDUCING FOOD WASTE

FY 2019-2020 FEDERAL INTERAGENCY STRATEGY

PRIORITY AREA 1: Enhance Interagency Coordination

PRIORITY AREA 2: Increase Consumer Education and Outreach Efforts

PRIORITY AREA 3: Improve Coordination and Guidance on Food Loss and Waste Measurement

PRIORITY AREA 4: Clarify and Communicate Information on Food Safety, Food Date Labels, and Food Donations

PRIORITY AREA 5: Collaborate with Private Industry to Reduce Food Loss and Waste Across the Supply Chain

PRIORITY AREA 6: Encourage Food Waste Reduction by Federal Agencies in their Respective Facilities

Partners

U.S. Food Loss and Waste

2020 Champions



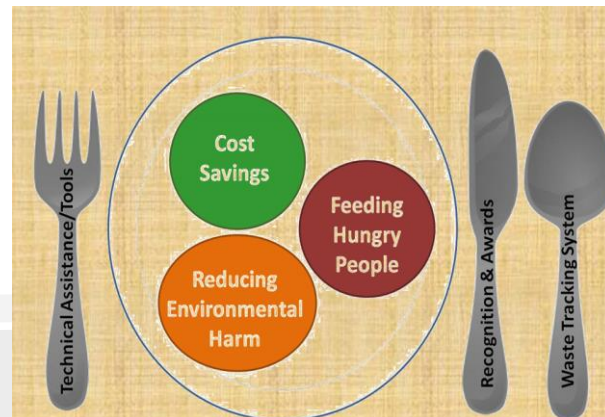
Food
Recovery
Challenge



National Efforts - EPA

2030 Champions

Food Recovery Challenge



Programs Across the U.S.

The screenshot shows the EPA website page for 'Wasted Food Programs and Resources Across the United States'. The page includes a search bar, navigation links for 'Environmental Topics', 'Laws & Regulations', and 'About EPA'. The main content area features a sidebar with 'Sustainable Management of Food Home', 'Basics', 'Food Recovery Hierarchy', and 'Food Recovery Challenge'. The main text discusses food loss and waste, stating that in 2014, more than 38 million tons of food waste was generated, with only five percent diverted from landfills and incinerators. It also mentions growing efforts to prevent food waste and divert it from landfills and incinerators. A map of the United States is shown at the bottom, with states color-coded by region.

Food Recovery Challenge (FRC)

epa.gov/foodrecoverychallenge

▣ **Participants:**

- ▣ Track and measure their surplus food.
- ▣ Move toward their food recovery goals.

▣ **Endorsers:**

- ▣ Educate on the sustainable management of food.
- ▣ Conduct Food Recovery Challenge outreach.





Food Recovery Challenge 2018 Achievements

- Prevented over 815,000 tons of excess food from landfills or incinerators.
- 18,000 tons of excess food through source reduction.
- GHG benefit=removing 139,000 cars from the road.




Photo by SDUSD.

Supporting Anaerobic Digestion in Communities Funding Opportunity

- 2019: EPA awarded 3 organizations with \$110 thousand
- 2020: EPA has selected 12 organizations to award a combined total \$3 Million in funding
- Part of EPA's efforts and contributions to the [Winning on Reducing Food Waste Initiative](#)
- More info: <https://www.epa.gov/newsreleases/epa-announces-selection-12-organizations-receive-3-million-funding-support-anaerobic>





EPA Announces the Selection of 12 Organizations to Receive \$3 Million in Funding to Support Anaerobic Digestion in Communities

Region 4 Applications Selected for Funding:

- **Emory University, Atlanta, GA**
- **Florida Atlantic University, Boca Raton, FL**



Organization	Location	Project
Central New York Technology Development Organization	Liverpool, N.Y.	Install equipment to increase digester capacity, host community education/outreach tours, and develop a case study for this demonstration project.
Center for EcoTechnology	Northampton, Mass.	Work with organizations in the Northeast US to provide technical assistance, training and capacity building that will develop and disseminate AD resources.
City of Oxnard	Oxnard, Calif.	Conduct a feasibility evaluation for the city's organic waste and test run delivery to the city's wastewater treatment plant for co-digestion.
Dickinson College	Carlisle, Pa.	Advance the co-digestion of food waste in small scale farm digesters including an AD co-digestion demonstration project.
Emory University	Atlanta, Ga.	Establish a prototype on campus as a demonstration site to design AD that seeks to reduce Environmental Justice concerns that can be replicated organizations.
Montana State University	Bozeman, Mont.	Initiate a pilot study to facilitate the upscaling of anaerobic digestion of food scraps in households and produce outreach materials on the project.
North Central Texas Council of Governments	Arlington, Texas	Coordinate with stakeholders in the North Central Texas region to complete a food waste to fuel feasibility study.
Florida Atlantic University	Boca Raton, Fla.	Systematically develop the science needed to build the foundation of a regional organics diversion model for excess digester capacity at local WRRFS.
University of California-Davis	Davis, Calif.	Demonstrate a system for biomass recycling and creation of ammonia fertilizer to optimize their current digester system and disseminate results.
University of Illinois-Chicago	Chicago, Ill.	Create a technical and educational assistance center on helping AD facilities create, expand, or fully utilize its capacity and the accompanying biogas and digestate.
University of Missouri-Columbia	Columbia, Mo.	Conduct research on co-digestion of AD to provide technical assistance and outreach activities to organizations.
Washington State University	Pullman, Wash.	Leverage research and data with organizations to identify optimal areas in Washington State for developing successful, multi-partner digester projects.



Resources



www.epa.gov/sustainable-management-food

- Learn What Businesses, Institutions, Individuals can do to prevent food waste, rescue and share food, or recycle food that can't be eaten.
- Learn About Tools, Tips, News, Factsheets, Partnership programs



Thank you

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www.epa.gov/sustainable-management-food