

# WHO IS MARKON?

Markon Cooperative was founded in 1985 by independently owned

broadline distributors

- Global sourcing leverage for fresh produce
- Our Brands set the standard in Foodservice
- Today owned by foodservice distributors













Strong industry brand presence known for high quality product



Over 45 Million cases/year are sourced by Markon



# UNDERSTANDING FOOD LOSS AND WASTE IN THE FRESH PRODUCE INDUSTRY

Nearly 1/3 of food produced globally is lost or wasted, with <u>fruits and vegetables</u> accounting for 44% of this loss.

- Impact on Resources
- Economic Impact
- Environmental Consequences



# UNDERSTANDING FOOD LOSS AND WASTE IN THE FRESH PRODUCE INDUSTRY

This presentation will focus on **3 key areas** where we can make a significant impact on reducing FLW in the fruit and vegetable supply chain:









# IN THE FIELDPLANT BREEDING TO IMPROVE HARVEST EFFICENCY

 Goal: Improve crop characteristics for higher yield and better resistance to pests/diseases

### **Techniques**

Genetic Improvements

Develop crops that are more resilient, uniform, and capable of handling environmental stress Early Maturing Varieties

Reducing risks of spoilage during harvest

Better Yields

Increased harvest efficiency can minimize losses during the growing phase





# MEASURING AND MANAGING FOOD LOSS AT THE FIELD LEVEL

- . WWF Waste Calculator: A tool to measure FLW
- How it Works: Tracks where and when losses occur in the growing process
- . Benefits
  - Identifying specific points of loss to target solutions
  - Better tracking and reporting to guide decisions
- Goal: Optimize field practices and reduce FLW through accurate measurement



# AT THE FACILITY PRODUCT INNOVATION AND SECONDARY MARKETS

#### **Product innovations**

Broader spec range

## Secondary Markets

- Smoothies and Juices: Use misshapen or overripe produce for smoothies, juices, and purees
- Frozen Produce

#### **Benefits:**

- Reduces waste
- Increases product shelf life and offers more accessible products to consumers



## AT THE FACILITY-SPILL POINTS/DIVERSION

Spill Points: Once produce hits the floor, it's often culled, creating waste

#### **Divert**

- Food Banks
- Animal Feed
- Compost
- 。 De-packaging

#### **Benefits**

- Reduces food waste while addressing food insecurity
- Maximizes product value before it goes to waste
- Diverts a significant portion of food that would otherwise be wasted





## **OUR MEMBERSHIP-DISTRIBUTION EFFICENCIES**

## Regional Partnerships

- Controlled Environment Agriculture
- Regional producers

#### **Reduce Food Miles**

 Shorter distribution routes mean faster delivery and less spoilage

### **Inventory control**

 Optimize supply chains and avoid overstocking or excess inventory

## **KEY TAKE AWAYS-NEXT STEPS**

### **Reducing FLW**

A holistic approach across the entire food supply chain is necessary to minimize food loss and waste

#### **Innovative Solutions**

 Advances in technology, packaging, and partnerships are essential to reducing FLW in fruit and vegetable production

### Collective Responsibility

Every player in the supply chain, from field to consumer, plays a role in reducing FLW







