

Food for Thought..

Feed People Not Landfills



TURI

November 13, 2012

Morgan Harriman

genzyme
A SANOFI COMPANY



About Genzyme

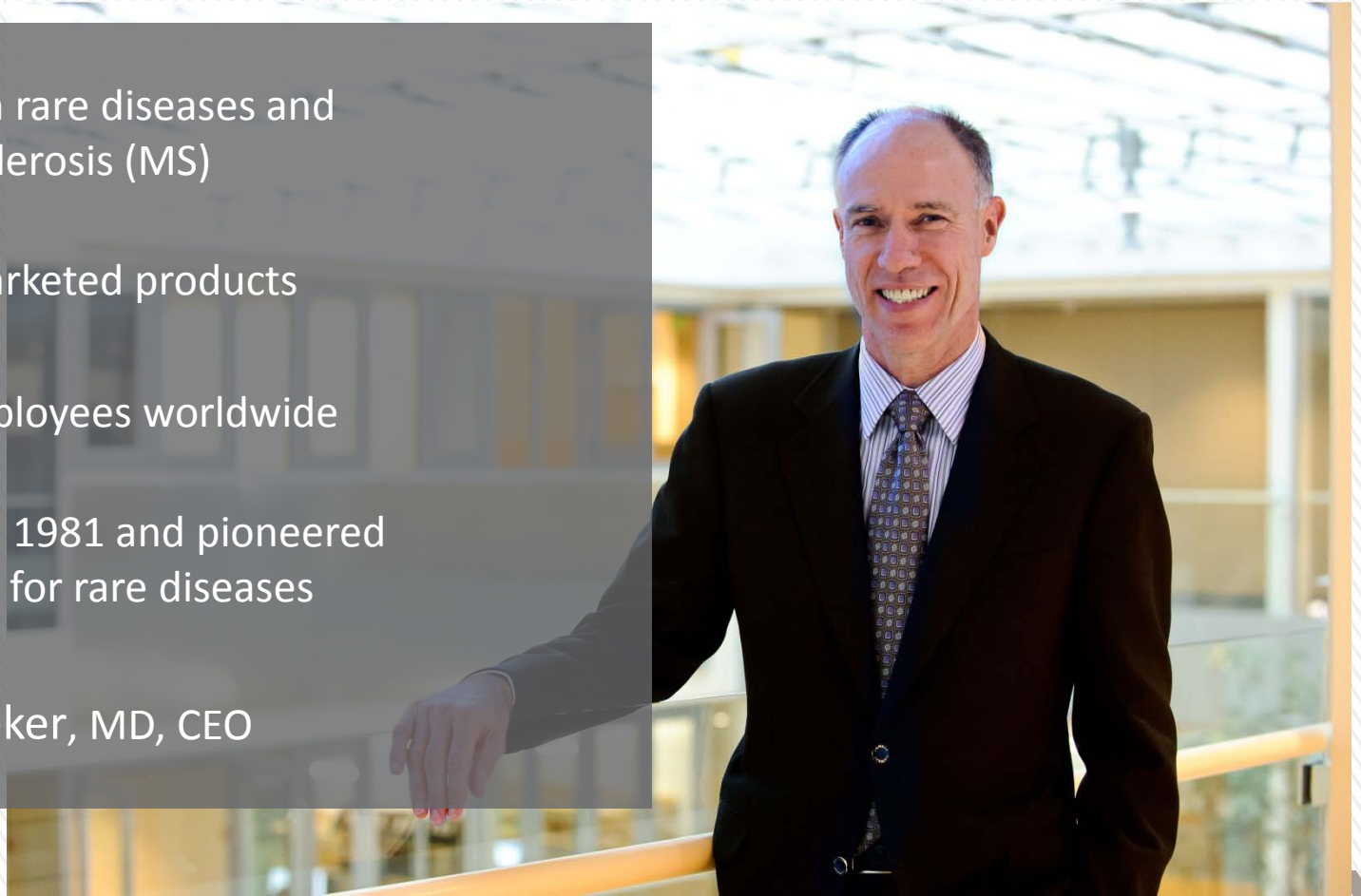
Focused on rare diseases and multiple sclerosis (MS)

6 major marketed products

10,000 employees worldwide

Founded in 1981 and pioneered treatments for rare diseases

David Meeker, MD, CEO



Genzyme, a Sanofi company



SANOFI

- » In April 2011, Genzyme became a wholly owned subsidiary of Sanofi
- » We benefit from the reach and resources of one of the world's largest pharmaceutical companies
- » Sanofi's portfolio of products includes: prescription medicines, vaccines, generics, consumer health care, and animal health
- » 110,000 employees worldwide



Allegra

genzyme
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Sanofi

Environmental Goals

- » Zero landfill and **100% recycling** of the following *non-hazardous wastes*: paper, cardboard, metal, plastics, wood, **bio-waste**

Regulatory Incentive

Massachusetts Waste Ban Regulations:

★ Illegal to dispose of the following:

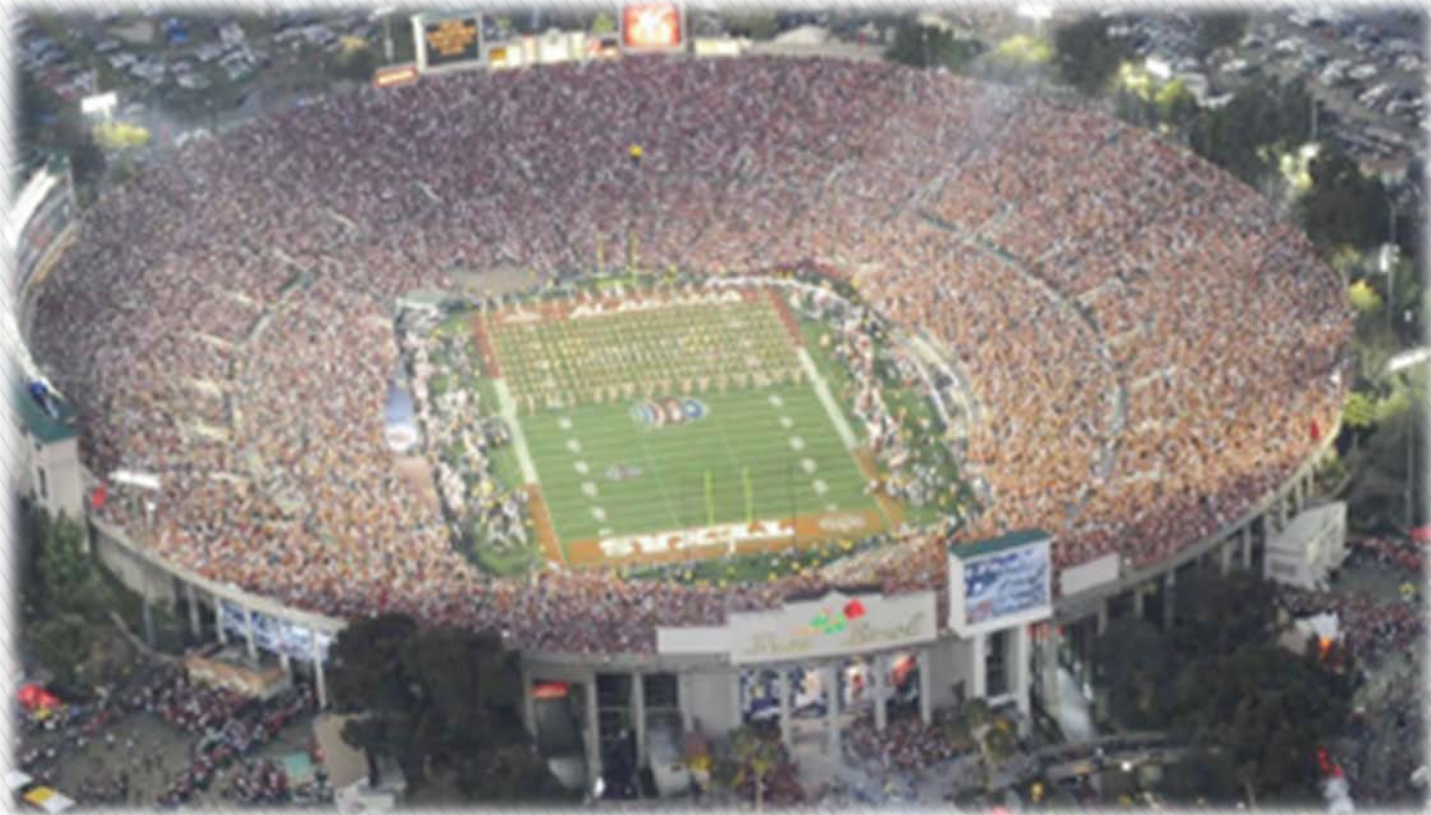
- > Paper, including cardboard
- > glass, metal and plastic containers;
- > leaves and yard waste;
- > batteries;
- > appliances;
- > tires;
- > cathode ray tubes; and,
- > asphalt pavement, brick, concrete, wood, and metal.

➤ **Commercial Organic Materials**



**Compost!
It's the Law!!**

The Food Waste Problem



Americans waste enough food to fill the Rose Bowl EVERY DAY. (Bloom 2007)



Food Scraps are a Resource!



Stakeholder Input

- Facilities
- Safety
- Environmental
- Client Services
- Purchasing
- Sodexo
- Custodial Staff



Proposed Implementation Plan

Task	Who	When
Estimate quantity in Kitchens for 2 weeks	Sodexo	June 30
Identify Hauler	EHS	June 30
<u>Permitted Food Residuals Processors in Massachusetts, August 2012</u>	EHS	June 30
Identify Kitchen Container/Bags	EHS & Sodexo	June 30
Identify on-site storage areas 1 MTN, 49 NYA, 68 NYA	Facilities EHS	June 30
Training & Kick-off <ul style="list-style-type: none"> • Sodexo • ACP Porters for Collection & Cleaning 	EHS	Aug 15
Public Awareness Campaign	EHS	Sept

Kitchen Food Waste Only



Kitchen “Receptacle” emptied DAILY by Sodexo into designated bin (loading dock). Recycling Team to remove waste DAILY from site and transported to 4 NYA.



Daily Food Generation

- Fruits & Vegetables
- Meats
- Cheese
- Breads
- **No Bulk Liquids (soup)**

Food picked up 2x per week at 4 NYA



www.recycleaway.com



Brick Ends Farm & WeCare









Love Food, Hate Waste?

Sodexo is helping us reduce waste by collecting leftover food preparation scraps for composting. These nutrient rich scraps are sent to a local compost facility and turned into soil for growing food!



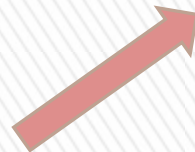
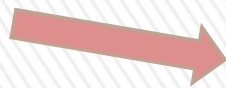
Food Scraps



Leaves



Grass



Compost!

Composting is a natural process of decay to change organic wastes into a valuable humus-like material called compost!



Allston Today



Composting Begins in Allston

The team from Sodexo has begun a new and exciting environmental initiative in Allston to assist in our efforts to reduce waste. During meal preparation, kitchen staff now collects all food scraps including fruit and vegetable peelings, leftovers such as unserved meals, old produce, breads, cheeses and meat trimmings. Basically, anything that was once edible will now be collected separately from the trash. These materials will be taken twice a week to [Brick Ends Farm](#) in Hamilton where they will be composted into a nutrient rich soil amendment. In addition to reducing the amount of trash we dispose of, this program will help alleviate odors coming from the trash compactor, and ultimately create a new soil for growing food, arguably a better option for the environment. This program came to fruition through a collaborative effort between Sodexo, Distribution, EHS and Client Services. For more information, contact [Morgan Harriman](#), Environmental Stewardship, North America Site Services (NASS).



EPA Food Recovery Challenge

Four Easy Steps!

- 1. Assess It!** Conduct baseline food waste assessment
- 2. Commit to It!** Set a three year goal with a commitment to increase food reduction/diversion by 5% in the first year.
- 3. Do It!** Undertake food waste reduction and recovery activities to meet your goals!
- 4. Track It!** Report annually using WasteWise tool



Genzyme 2011

Full Service Café	Pounds/yr Composted
Cambridge: 500 Kendall	18,000
Allston: 500 Soldiers Field Rd	0
Framingham: 1 Mountain Rd 49 New York Ave 68 New York Ave	0



Genzyme 2012

Full Service Café	2011 lbs./year Composted	5 % increase over 2011	Year to Date 2012 Composted
Cambridge: 500 Kendall St.	17,200	18,060	26,720 lbs. Avg ~668 lbs./wk
Allston: Oct. Start 500 Soldiers Field Rd.	0		740 lbs.
Framingham*: Aug. Start 1 Mountain Rd 49 New York Ave 68 New York Ave	0		3520 lbs. Avg ~293 lbs./wk



Staples



Shire



Cisco Systems







Ready to Compost?



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