



Food Forward has already salvaged 60 million pounds of food | Photo source [Scott Warman on Unsplash](#)

WAREHOUSE COLLECTS UNUSED PRODUCE AND EXTENDS ITS LIFE

 FOOD & DRINK

The warehouse is part of a programme to collect unsaleable produce and deliver it to people in need

Spotted: US-based Food Forward has created a warehouse distribution system to help the charity deliver more produce and reduce food waste. It also has the potential to substantially cut waste and greenhouse gases.

Food Forward was created in 2009 when founder Rick Nahmias noticed all the fruit going to waste in people's gardens. Today, the organisation harvests fruit from gardens and collects perishables for farmers as well as wholesalers. The food is then distributed through 1,800 hunger relief agencies.

By collecting and consuming the food instead of pitching it, Food Forward is reducing waste, the organization says. That helps cut down on greenhouse gas being released into the atmosphere.

But the fruits and vegetables spoil quickly, which has limited Food Forward's reach. The Produce Pit Stop will allow Food Forward to store perishables for longer and ensure vulnerable communities receive what they need. The warehouse will be one link in the organisation's larger distribution network, according to Food Forward.

Food Forward won a grant to purchase the facility, which opened on 20 June. It has the capacity to store approximately 125,000 pounds of produce at any given time, according to founder Rick Nahmias.

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Takeaway:

FoodForward works to create "bridges" between food supply and demand in southern California. In the process, it is helping people in need and helping the environment. Food Forward has already salvaged 60 million pounds of food — 240 million servings. It has also kept that food out of the landfills, reducing the volume of greenhouse gas pollution. Springwise has spotted other innovations using common sense to address this major problem of food waste. A Canadian company is turning farm waste into healthy sweeteners and a British creamery is using cheese waste to create renewable energy.