1. **Economic Impact and Market Study Report: Elements of the Case for Advancing the Food Scrap Composting Industry and the Link to Building Illinois’ Local Food Economy** Illinois Food Scrap Coalition. This report finds that diverting food scraps, compostable yard waste, and compostable paper, would reduce 22% of tons disposed from all of the waste disposed annually in Illinois. Reducing this waste would save $89 million annually in carbon dioxide represented by target food scraps, and would generate up to 4,020 jobs that would contribute an economic output of up to $375 million. To achieve this, the report provides a number of recommendations: implement a Pay-As-You-Throw residential fee, include food scraps as an additional item to the existing yard waste landfill ban, start urban gardens and backyard composting, and track and measure waste.

2. **Colorado Springs startup Food Maven is changing the way food waste is used** Fox21News, 04/24/17. The business diverts landfill-bound food to interested buyers. A partnership with a local food bank has allowed the business to store and distribute diverted food, 20% of which is donated to food pantries.

3. **From Waste To Watts: How This Grocery Chain Turns Old Food Into New Energy** WBUR, 04/21/17. Stop & Shop in New England processes nearly 70 to 80 tons of food waste daily from its 200 area stores in an anaerobic digester to produce about 40 percent of the energy used by its distribution center.

4. **The hot new trend in food is literal garbage** Washington Post, 04/19/17. A number of businesses divert food from landfills to make food products. For example, the Rhode Island start-up SecondsFirst sells fish cakes made from produce seconds and “underappreciated” seafood like skate wing and dogfish. San Francisco start-up ReGrained takes brewers’ spent grain and produces snack bars. Although these food businesses are new, they may influence larger companies to “upcycle” food waste, too.

5. **Phillies’ Ball Park Snacks Help Teach High School Students Composting** Philadelphia CBS, 04/18/17. The Phillies are contributing food scraps for a compost program at W.B. Saul High School. Students mix scraps with spent grain from brewers, coffee beans, and zoo manure to form compost. After six months, students sell the compost, and have made enough money to sustain the program.

6. **School Lunch Share Tables Fight Food Waste and Hunger** Civil Eats, 03/27/17. A growing number of school lunch programs are now offering collection tables of unopened food that students would have thrown away. Some of the benefits of shared tables include: food conservation and respect for the impacts of food waste. Additionally, shared tables cultivate an ethic of empathy and connectivity in the school community.