



## Preparing the Meat Industry for a Waste-Free Future

*Karl Deily, President, Sealed Air Food Care*

- 1. Do you see a large push in the use of HPP with the focus around food waste?**
  - a. We see high pressure pasteurization (HPP) being used in certain categories, but not a large push. It is used more for food safety than an extension of shelf life, but they can go hand in hand and help to reduce food waste.
  
- 2. Food waste vs package waste. Is there value in making a distinction between the two, and how they are related? In your opinion which one is more important today?**
  - a. Overall, food waste has more environmental impact than packaging waste. The bottom line, however, is that both food and packaging waste are important topics and need to be addressed. The social and environmental ramifications of food waste were noted in the presentation. Environmentally, most foods are 25 - 400x the impact of the packaging used. If food waste were a country, its impact on climate change would be in the top three for GHG emissions. Additionally, 3 billion people are impacted due to food waste and lack of proper supply chain to handle. Packaging and packaging waste cannot be ignored though. Packaging is essential to prolonging shelf-life and ensuring that food is delivered safely and can be consumed for as long as possible. However, at end of life (EOL), this waste must be addressed. That is why Sealed Air, and other CPGs, resin suppliers, and retailers are pledging to develop packaging that is not only recyclable but is indeed recycled.
  
- 3. Many companies are starting to announce 2025 commitments for 100% recyclable pouches/packages. What are the current barriers to achieving this goal (from both a technology and market/cost perspective)?**
  - a. There are several opportunities to address to ensure that companies like Sealed Air are successful in meeting pledges around recycled content and recyclable packaging. One opportunity is ensuring that infrastructure is in place to collect flexible packaging. Rigid containers have that capability today. Sealed Air is a collaborator in a project called "Materials Recovery for the Future" (MRFF). Its goal is to make collection of post-consumer flexible packaging a reality. Sealed Air also sees chemical recycling (process of

de-polymerizing the plastic) as an important opportunity to supplement mechanical recycling and ensuring that proper grades and quality of plastics are available. Sealed Air is actively engaged in this area with resin suppliers as well. From a market perspective, we understand that price is always a consideration. Investments are being made to develop and bring recycled materials to market, and we understand that our customers will expect the same high quality we have always delivered at a price that is fair and equitable.

- 4. You shared stats from Europe regarding how the percentage of consumers concerned about food waste has grown to 81%. Do you have stats for the US?**
  - a. Food waste is an important concern and purchase consideration for U.S. shoppers. According to Sealed Air's consumer food waste study, the concern for food waste by grocery shoppers (63%) exceeded concerns over other environmental issues, including air pollution (59%), water shortages (57%) and climate change (53%). While consumers acknowledge that they share the blame for the food waste problem, a high percentage of Americans expect food retailers (40%) and manufacturers (35%) to be a part of the solution.
  
- 5. What are companies like Sealed Air and industry doing to make customers more comfortable and accepting of skinpack options, and to educate around all the great impacts? Seems like we're riding the media wave, but could escalate the speed of adoption.**
  - a. Constant communication with consumer both at point of purchase and on pack information coupled with digital connectivity with customers. We have seen that if you can get the consumer to buy once, repeat purchases are significantly higher.