



# The Kroger Co. Zero Hunger | Zero Waste Foundation

The Kroger Co. Zero Hunger | Zero Waste Foundation, established in late 2018, is a non-profit public charity designed to enable collective action, catalyze innovation and help create a more equitable food system for all.

The Zero Hunger | Zero Waste Foundation's signature program is the Innovation Fund. The Fund aims to help fill the gap in philanthropic funding needed to support entrepreneurs and creative thinkers with solutions to improve food security and end food waste.

In 2019, the Foundation directed \$10 million in grants to advance our mission to create communities free of hunger and waste. Together, we can achieve meaningful change that transforms our communities.

## Our 2019 Impact

**\$10M**

in grants across the U.S.

**349 grants**

to organizations and programs that improve food security and reduce waste

**87%**

of grants directly supported Zero Hunger | Zero Waste goals

**97 cents**

of every dollar donated supported programs aligned with our mission



Find out more about our mission at [ZeroHungerZeroWasteFoundation.org](https://ZeroHungerZeroWasteFoundation.org).

## Our National Partners



### ReFED

ReFED is a strategic partner of the Innovation Fund with a shared mission to reduce U.S. food waste. We are a seed funder of the ReFED Insights Engine, which will house the next generation of data and insights on the U.S. food waste landscape and offer guidance on policies and solutions.



### Feeding America

We support network operations and programs to direct more food to families in need in the places we call home.



### No Kid Hungry

No Kid Hungry wants all children to have the healthy food they need every day to thrive. With the Foundation's support, No Kid Hungry is providing funds, training and hands-on technical assistance to high-need schools, including schools in Illinois, Indiana and Ohio.



### World Wildlife Fund (WWF)

Through WWF's Wild Classroom Food Waste Warriors Toolkit, students learn about the connection between food production, food waste and conservation. With our funding, WWF analyzed food waste in 45 schools across nine cities in 2019.

# The Innovation Fund

U.S. businesses, farms and consumers spend an estimated \$218 billion a year growing, processing, transporting and disposing of food that is never eaten. The Innovation Fund aims to help change that.

In 2019, our inaugural open call resulted in \$1 million in grants to seven innovators with creative ideas and scalable solutions to prevent food waste and recover surplus food.

## Advisory Council

We invited a select group of subject matter experts and thought leaders to serve as an Advisory Council for the Innovation Fund's first open call. Members reviewed proposals and identified top opportunities to prevent and reduce food waste.

The Advisory Council included experts from several organizations: 84.51°, Feeding America, the Foundation for Food and Agriculture Research, Kroger Technology & Digital, ReFED, S2GVentures and WWF.

## Meet the Portfolio Companies

From nearly 400 applicants and 80 semifinalists, we selected seven entrepreneurs and social enterprises as Innovation Fund awardees, each receiving a grant between \$25,000 and \$250,000 to further develop their solutions.

**Food Forest**  
Cincinnati



Food Forest sources products through multiple channels, minimizing the carbon footprint of deliveries and maximizing fulfillment efficiencies. It provides flexible pricing and incentives for customers to prevent waste. Pop-up pickup points and free deliveries improve access for high-need families and neighborhoods. Our grant supported a local pilot service model, including purchase of a branded vehicle for residential deliveries.

“Our highest-need customers describe this service as ‘life-changing.’ Thank you to the Zero Hunger | Zero Waste Foundation for helping make this idea a reality.”

**David Curtin**  
CEO

**Imperfect Foods**  
San Francisco



Imperfect Foods is a national online grocer that sources imperfect and surplus produce from farmers and food purveyors. It delivers direct to homes through a customizable subscription service that lets customers select what they want. Our Innovation Fund grant enabled a Produce to the People pilot program through which low-income households receive a 50% discount on Imperfect Foods' services.

“We are honored by the support from the Zero Hunger | Zero Waste Foundation on the ACCESS pilot and Senior Discount to bring fresh, nutritious food to those who need it most.”

**Philip Behn**  
CEO

**mobius**  
Knoxville, Tenn.



mobius is on a mission to take industrial organic waste streams from food, forestry and agriculture and convert them into renewable chemicals and materials. Its first products are biodegradable plastics and polymers for use in agriculture, horticulture and food service packaging. Our grant supports further research and development to turn waste into new biodegradable plastics.

“At mobius, we believe organic waste is a valuable resource waiting for us to convert it into the next generation of building blocks, fuels, chemicals and materials our society needs.”

**Tony Bova**  
CEO

## Get Involved

The Innovation Fund will host additional open calls for innovators in the future. We anticipate the second round of funding will kick off in early 2021.

The open call will likely focus on solutions that support the circular economy of food, including ideas that advance regenerative agriculture, value-added processing and more.

If you have an innovative and scalable solution to improve food security and reduce food waste, please read more about the Innovation Fund [here](#).

**Replate**  
Berkeley, Calif.



Replate creates technology to reliably recover surplus food and direct it to local agencies for redistribution. Focusing on surplus food from events and entertainment venues, Replate provides a simple platform for businesses and caterers to reduce food waste while supporting local communities. Our Innovation Fund grant supported Replate's expansion into established and emerging markets.

“

We are not only part of a cohort but also part of a family.”

**Maen Mahfound**  
Founder & CEO

**Ripe Revival**  
Greenville, N.C.



Ripe Revival focuses on turning surplus food into nutrient-rich protein gummy snacks crafted with patented technology. It offers farmers a profitable solution for excess produce. Ripe Revival used our Innovation Fund grant to expand critical operating infrastructure and scale up production capacity.

“

We are finding a revolutionary and fun way to fight hunger with healthy foods, creating an impact from the farm to consumers and beyond.”

**Lauren Hearn and Will Kornegay**  
Co-Founders

**Seal the Seasons**  
Chapel Hill, N.C.



Seal the Seasons reduces on-farm waste, helps support farmers' livelihoods and improves access to local food. By sourcing and freezing fruits and vegetables within 24 hours of picking, Seal the Seasons sells local produce year-round. Our grant funded packaging and supply chain improvements, consumer education and retail access.

“

Our food system is broken. It's only going to get better if manufacturers, farmers and grocers work together to fix it.”

**Patrick Mateer**  
CEO

**Winnow**  
Iowa City, Iowa



By leveraging artificial intelligence (AI), Winnow is helping chefs measure and reduce food waste in commercial kitchens. Winnow's innovative tool shows where food is being lost, giving chefs and restaurants the information they need to run more sustainable kitchens. Our Innovation Fund grant enabled Winnow to expand its operations and presence.

“

We believe food is too valuable to waste.”

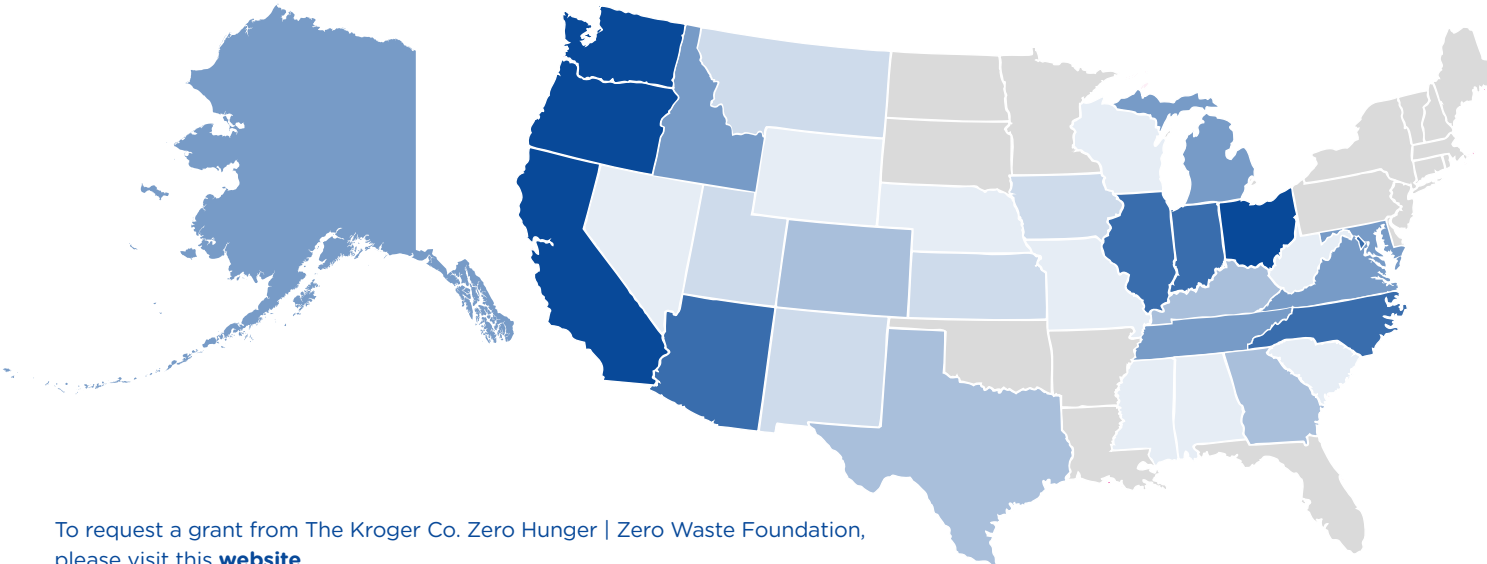
**David Walker**  
Chief Commercial Officer

# Our Local Impact

The Zero Hunger | Zero Waste Foundation supports organizations across the country that help feed families, protect our planet and discover new ways to do both.

## We support community-based organizations that help:

- Meet critical transportation needs for food banks and partner agencies.
- Operate mobile pantry programs to improve food access in underserved communities.
- Increase access to, and enrollment in, SNAP benefits.
- Provide breakfast after the bell for students at school.
- Improve nutrition education and access to healthier foods.
- Serve homeless men and women who want to gain skills, stabilize their lives and find permanent housing.



### Grants: 2019

Range	2019 Total Value of Foundation Grants
\$1M+	●
\$300,000-\$1M	●
\$200,000-\$300,000	●
\$100,000-200,000	●
\$50,000-\$100,000	●
Less than \$50,000	●

To request a grant from The Kroger Co. Zero Hunger | Zero Waste Foundation, please visit this [website](#).

## Emergency COVID-19 Response Fund

In the early stages of the coronavirus pandemic, The Kroger Co. Zero Hunger | Zero Waste Foundation quickly established an Emergency COVID-19 Response Fund. We directed an initial \$3 million in grants to help national partners Feeding America and No Kid Hungry provide food for individuals, students and families whose lives were disrupted by stay-at-home orders.

Additional grants for COVID-19 relief—totaling more than \$5 million—supported national Meals on Wheels, Benefits Data Trust and other organizations. This included \$400,000 in grants to select Innovation Fund portfolio companies to help scale solutions to recover and redistribute more surplus food.

We also activated a six-week public fundraising campaign for the Emergency COVID-19 Response Fund, raising \$1.5 million in donations from generous customers of the Kroger family of stores and others. The funds are going to local and regional organizations to help communities recover.

## Join Our Journey

Want to support our Zero Hunger | Zero Waste mission? There are several ways you can contribute:

- Visit [ZeroHungerZeroWasteFoundation.org](https://ZeroHungerZeroWasteFoundation.org) to learn more and donate.
- **Round up your purchase to the nearest dollar** at Kroger-operated supermarkets across the U.S.
- Add a **tax-free donation** of \$1, \$5 or \$10 to your online Kroger Pickup or Delivery order.
- **Volunteer** with your local food bank or community cleanup effort.