

APPENDIX



TESTIMONY: FOOD WASTE PREVENTION IN NEW JERSEY

April 23, 2025

Joint Hearing:

Senate Environment and Energy Committee and the
Assembly Environment, Natural Resources, and Solid Waste Committee

Good morning, members of the Senate and Assembly committees, the Chairs, Ranking Member, and thank you, Chairman Smith, for this opportunity to share our experiences in reducing food waste.

Introduction

My name is Zach Shaben, and I am the Public Affairs Manager for Too Good To Go, a social impact company founded in 2016 with a mission to reduce food waste while supporting local businesses and increasing consumer access to high-quality food. We aim to inspire and empower everyone to dream of a planet without food waste.

Too Good To Go operates the world's largest business-to-consumer marketplace for surplus food, connecting businesses that have unsold, high-quality food with consumers who can purchase it at one-third of the retail price. We currently operate our digital marketplace in 19 countries on three continents and all 50 states in the US.

Since 2020, nearly **1,700 unique stores** across New Jersey have partnered with us to save **over 1,138,181 meals or 2.5 million pounds of food from landfills**. This equates to the **prevention of 6.7 million pounds of CO₂e** that would have been emitted if this food had not been sold on the Too Good To Go marketplace.

I am here today to express our strong support for policies that promote food waste reduction, make sense for businesses, people, and the planet.

The Business Case

The Too Good To Go model proves that there is an economic case for food waste reduction that benefits: business, people, government, and the environment. Nationwide, it is estimated that approximately 31% or 73.9 million tons of the food generated became surplus.¹ This translates to **\$382 billion worth of food**

¹ From Surplus to Solutions: 2025 ReFED U.S. Food Waste Report, ReFED, February 2025.
<https://refed.org/downloads/refed-2025-us-food-waste-report.pdf>



being wasted a year,² and signifies an economic opportunity waiting to be unleashed. New Jersey businesses selling their surplus food on the Too Good To Go marketplace saw the recoupment of approximately **\$3.7 million that would have been lost** if our marketplace did not exist. Encouraging businesses to use solutions like Too Good To Go can complement donations, reduce food waste, and support business operations.

In addition to markdown sales, a 2017 study from the World Resources Institute Champions 12.3 found that **when businesses invest \$1 in food waste prevention, they saw a \$14 return.**³ This return on investment was achieved by not buying food that would have been lost or wasted through better inventory management, increasing the share of food that is sold to customers, introducing new product lines made from food that otherwise would have been lost or wasted, reducing waste management costs, and other savings.

To effectively address food waste, **policies must prioritize prevention.** While charitable giving is invaluable, relying solely on donations will not be enough for New Jersey to achieve the **Food Waste Reduction Act goal of halving food waste by 2030.**⁴ Encouraging the adoption of markdown sales and other innovative models is not only environmentally sound but also an opportunity for businesses in New Jersey who are often pillars of their communities. For instance, California's mandatory donation law, SB 1383, has seen an increase in quality donations to food banks, but edible food is not being captured. Food waste continues to be a problem as unwanted donations, capacity constraints, and a lack of priority for prevention methods further up the food waste hierarchy.⁵

The Consumer Case

The financial impact of food loss and waste on individuals is substantial, particularly in the context of rising grocery prices and economic instability caused by tariffs. Of the \$382 billion worth of surplus food that is wasted, US households account for \$150 billion of that.⁶ For the average four-person household, the USDA estimates that \$1,500 is lost annually due to uneaten food. Other estimations place this figure as high as \$3,000 per year.⁷ Consumers are throwing their hard-earned money away at a time when they cannot afford to.

² From Surplus to Solutions: 2025 ReFED U.S. Food Waste Report, ReFED, February 2025, <https://refed.org/downloads/refed-2025-us-food-waste-report.pdf>

³ THE BUSINESS CASE FOR REDUCING FOOD LOSS AND WASTE, World Resources Institute, Champions 12.3, <https://champions123.org/sites/default/files/2020-08/business-case-for-reducing-food-loss-and-waste.pdf>

⁴ Food Waste - Food Waste Reduction Plan, State of New Jersey Department of Environmental Protection, Site Remediation & Waste Management Program, https://www.nj.gov/dep/dshw/food-waste/food_waste_reduction_plan.html

⁵ State bans on commercial food waste have been largely ineffective, study finds, NPR, September 2024, <https://www.npr.org/2024/09/14/nx-s1-5112435/food-waste-bans-climate-change-study>

⁶ Consumer Perceptions of Food Date Labels 2025 National Survey, ReFED, February 2025, <https://refed.org/uploads/consumer-perceptions-of-food-date-labels-2025-national-survey-policy-brief.pdf?ver=1>

⁷ Consumers, US Department of Agriculture, <https://www.usda.gov/foodlossandwaste/consumers>



Date label confusion from US consumers has resulted in the loss of three billion pounds of edible surplus food annually, **valued at \$7 billion**.⁸ There are over 50 date label regulations across the US, creating a patchwork of regulations, or in many cases, no regulations at all, around what date labels mean, when they can be used, and how they are phrased. Consumers often misinterpret date labels on food, discarding items that are safe to eat. In reality, most food remains safe for consumption beyond the printed date, which usually reflects the manufacturer's estimate of peak quality time. Date labels should be standardized into two categories, "Best if used by" to indicate quality, and "Use by" to indicate safety. Combining these phrases with education and reminders like using senses, Look-Smell-Taste, will empower consumers to make smarter decisions and stretch their groceries to last longer.

Conclusion

To effectively combat food waste and achieve the goals outlined in the Food Waste Reduction Act, it is imperative to implement robust and flexible policies. These policies should not only prioritize prevention but also actively incentivize businesses to adopt sustainable practices like markdown sales and improved inventory management. By fostering an environment that benefits both businesses and consumers, we can make significant strides in reducing food waste, conserving resources, and creating a more sustainable future for New Jersey.

I urge both committees to support prevention policies that benefit businesses, people, and the planet.

Thank you.

⁸ Consumer Perceptions of Food Date Labels 2025 National Survey, ReFED, February 2025, <https://refed.org/uploads/consumer-perceptions-of-food-date-labels-2025-national-survey-policy-brief.pdf?ver=1>

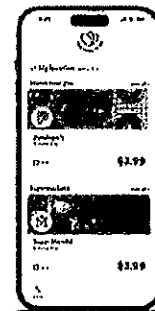


FOOD WASTE IS AN OPPORTUNITY

Food waste prevention is not just an environmental imperative—it's also a significant economic opportunity. In the U.S. alone, an estimated **\$382 billion worth of food is wasted each year**,¹ representing inefficiencies across the entire supply chain, from farms to retailers to consumers. Addressing this issue presents tangible financial benefits for businesses, governments, and households. Food waste prevention is a multi-billion-dollar economic opportunity that drives cost savings, innovation, job creation, and sustainability. As businesses, governments, and consumers recognize the financial benefits of reducing food waste, the shift toward a more efficient and profitable food system is not just a necessity—it's an investment in the future.

HOUSEHOLD SAVINGS

For consumers, food waste prevention means more money in their pockets. **The USDA estimates that the average family of four spends at least \$1,500 each year on food that ends up uneaten due to date label confusion.**² By improving date label standardization, education, and utilizing surplus food platforms, families can significantly cut grocery costs.



THE CASE FOR BUSINESSES

Food waste prevention allows businesses—restaurants, grocery stores, and food producers—to improve their bottom lines by reducing disposal costs, optimizing inventory, and increasing efficiency. Studies show that **for every \$1 invested in food waste reduction, businesses can save \$14 in operational costs.**³ This includes savings from lower procurement expenses, reduced labor for waste handling, and minimized hauling fees.

¹ From Surplus to Solutions: 2025 ReFED U.S. Food Waste Report, ReFED, February 2025, <https://refed.org/downloads/refed-2025-us-food-waste-report.pdf>

² Why Should We Care About Food Waste?, US Department of Agriculture, <https://www.usda.gov/about-food/food-safety/food-loss-and-waste/why-should-we-care-about-food-waste>

³ THE BUSINESS CASE FOR REDUCING FOOD LOSS AND WASTE, World Resources Institute, Champions 12.3, March 2017, <https://champions123.org/sites/default/files/2020-08/business-case-for-reducing-food-loss-and-waste.pdf>

4x



OUR PARTNERS SELL SURPLUS FOOD TO OVER 13 MILLION US APP USERS

Too Good To Go is the world's largest B2C marketplace for surplus food, operating in 19 countries and 3 continents.



GLOBAL IMPACT

MEALS SAVED

+427 M

REGISTERED USERS

+116 M

SAVING STORES

+180,000



USA IMPACT

MEALS SAVED

+20 M

REGISTERED USERS

+13 M

SAVING STORES

+16,000

SOME OF OUR PARTNERS



CAVA



5x



TOGETHER, WE UPPED OUR IMPACT IN 2024

Reducing food waste is the number one priority for us, in order to help tackle climate change, to limit the temperature increase to 1.5°C (Paris Agreement, 2020). In 2024, our community took it to the next level, as we have powered 135,451,474 meals.

135,451,474

MEALS SAVED IN 2024*

And we brought our marketplace to new corners of the globe, expanding to Czechia and Australia.

* 2.2 lbs of food = 1 meal - 1 x Surprise Bag = 1 meal - 1 x Parcel = 5.8 meals - 1 x Product = 0.35 meals

EVERY MEAL SAVED MAKES A DIFFERENCE

Each meal saved from the Too Good To Go app helps to avoid 1.6 lbs of CO₂ emissions, 1.5 gallons of unnecessary water use and 1.3 sq ft of unnecessary land use per year. The 135 meals in 2024, we saved:



403.1
THOUSAND
tons of CO₂e emissions

4.08
BILLION
sq ft of unnecessary land use per year

28.9
BILLION
US gallons of unnecessary water use

*Mérieux Nutri-science | Bionik, 2024

OUR COMMUNITY CONTINUED TO FLOURISH

We now have over

100

MILLION

registered users and more than

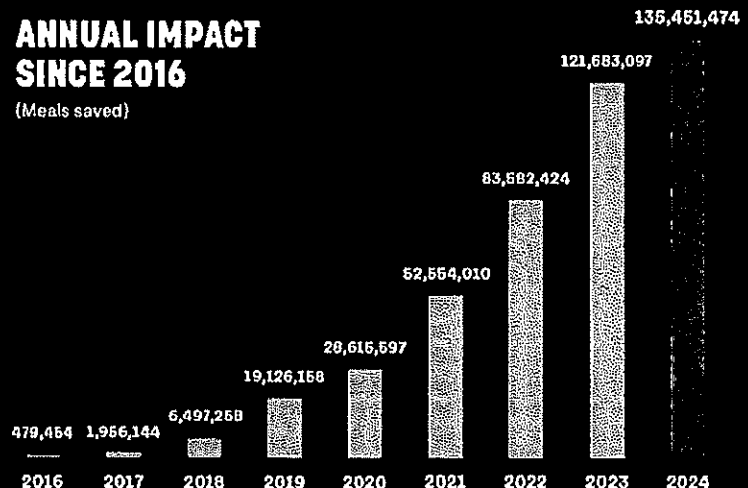
175

THOUSAND

active partners contributing to our mission.

ANNUAL IMPACT SINCE 2016

(Meals saved)



See the full impact of our community's efforts in 2024 - read the report [here](#) or visit: toogoodtogo.com.

**Joint Legislative
Hearing
Senate & Assembly
Environment
Committees on
Sustainable
Food Management**

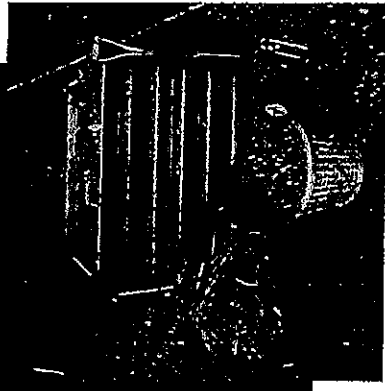


**GARY SONDERMEYER
VP OF OPERATIONS
BAYSHORE RECYCLING**

APRIL 23, 2025

Food Composting Capacity: The Disposal Ban Legislation is Working!

- Existing Facilities in Operation Today:
 - Trenton Renewables, 450 Tons Per Day, Duck Island Near Trenton, Anaerobic Digestion Technology
 - Waste Management CORC, 500 Tons Per Day, Elizabeth, NJ Operate a "Macerator" and Truck Liquefied Food Waste to Rahway Valley Sewerage Authority
- Facilities Under Construction or in County Plans:
 - Linden Renewable Energy Project by South Jersey Industries and RNG Energy, 1,540 Tons Per Day Anaerobic Digestion Facility Under Construction at Trembly Point, Linden – 1st Quarter of 2025
 - Bioenergy Devco, 500 Tons Per Day Anaerobic Digestion Facility in Gloucester County Plan in Mantua Township on Rowan University Campus – Under Permit Review
- Small In Vessel Systems at Community Colleges and Companies: Bergen, Ramapo, Merck
- Desperate Need for Small Scale Composting Exemptions and Reforms for Municipalities Community Gardens and for Composting in Schools – Ag Choice Example in Andover Twp.



County Food Reduction Planning Act

- A2009/S2426 passed in Senate & Assembly Environment
- *Requires each solid waste management district to develop and implement a strategy in solid waste management plan to reduce food waste within 2 years. (Full County Plan Amendment or by Administrative Action.)*
- This is a follow-up to the NJ Food Waste Reduction Act of 2017 (S3027);
- Counties could “connect the dots” between excess food generators and our banks and food pantries
- Tiered Regulatory System for Composting also included



New Jersey Food Asset Recovery GIS Mapping

- National Oversight Organization – “Feeding America”
- Recognized “Food Banks” in New Jersey:
 - Community Food Bank of New Jersey
 - Food Bank of South Jersey
 - Fullill Monmouth & Occan
 - Mercer Street Friends
 - NORWESCAP
 - REPLENISH
- 843 Food Pantries Statewide
- 150 Soup Kitchens Statewide



10x

Who Generates the Food?

COMPOSITION ESTIMATE FROM NRDC:

- 43% RESIDENTIAL
- 26% RESTAURANTS
- 14% RETAIL SUPERMARKETS
- 9% INSTITUTIONS (HOSPITALS, SCHOOLS)
- 8% FOOD MANUFACTURERS & PROCESSORS

11x



Generator Sector	Inventory Total
Food & Beverage Manufacturer	1,872
Wholesalers/Distributors	977
Supermarkets	6,000
Hospitality: Hotels Casinos	1,600 110
Restaurants	20,770
Colleges & Universities	165
Schools: Public Private	2,558 716
Correctional Facilities	13
Healthcare Facilities Hospitals Long-Term Care	100 858
Major Private Employers	743
Event Venues	1,005
Farms	688
Farmers Markets	131

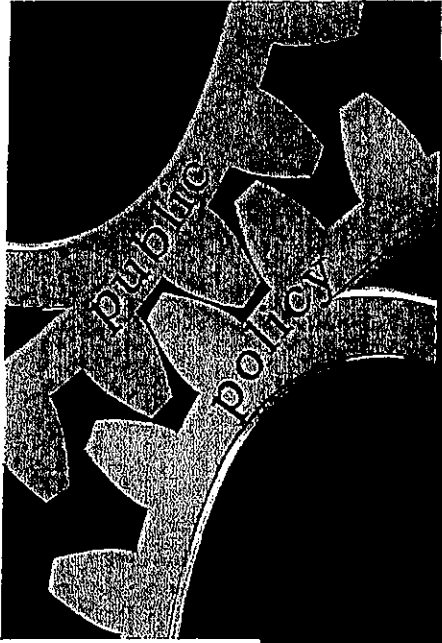
Legislative Initiatives Passed and In Process

- P.L.2023, c.193 S3153/A4548 – Regional School Composting Bill, Assemblyman Kennedy/Senator Cody Calabrese
Passed by Legislature, Conditionally Vetoes by Governor, Adopted with Modifications
- S200/A1418 – Date Label Legislation, Senator Bob Smith/Assemblywoman Shama Haider
Passed Senate Environment, Referred to Senate Appropriations and Assembly Community Affairs
- S1040 – Community Garden Composting Exemption Bill, Assem. Kennedy/Sen. Greenstein
Passed Both Senate and Assembly Environment Committees, Referred to Senate Appropriations
- S203/A4118 - Establishes Statewide targets to reduce organics to landfills: Senator Smith and Assemblyman Calabrese
Passed Senate Environment and Referred to Senate Appropriations

12x

Policy Recommendations

- A “Tiered Regulatory System” is needed:
 - Small-scale facility exemptions are essential:
 - Community Garden Composting
 - Regional In-Vessel Composting in Schools
 - Backyard Composting
 - Streamlined County planning provisions under N.J.A.C. 7:26-6.10 and 6.11
 - Use of registrations, general permits and permit-by-rule where appropriate
- DEP leadership to assess wastewater treatment plant digester capacity to accept food waste (Waste Management CORE and Rahway Valley Template)
- Advancing “Waste Reduction” with recommendations of the Plastics Advisory Council Second Year Report (see pages 38 – 48): <https://www.nj.gov/dep/waste/plastics/pac2019.pdf>



13x



April 22, 2025

Re: Hearing on food waste reduction and food waste disposal methods in the State, and how State policy can support sustainable and environmentally friendly food management practices on April 23, 2025, 10am

Dear Assemblyman Kennedy,

The Food Waste Recycling and Food Waste-to-Energy Production Law requires large food waste generators who generate an average projected volume of 52 tons of food waste or more per year to source separate and recycle their food waste. In order to fully meet the law's ambitious food waste reduction goals, the state must dramatically increase recycling capacity.

My company, Vivaria Ecologics, has been working to develop commercial (large scale, centralized) food waste composting facilities since 2020. The development process has been slow and challenging due to the prohibitive regulatory environment as well as the difficulties inherent in identifying suitable sites in a densely populated state.

Per NJAC 7:26A-4.5(a) 15II, Class C Recycling facilities for food waste composting must operate in an enclosed structure. This requirement is not informed based on current compost science; it destroys the economics of compost facilities; and, it creates a dangerous operating environment. New Jersey is the only state in the country with this rule, which is a critical barrier to development of the composting industry.

We have briefed the New Jersey Department of Environmental Protection (NJDEP) Sustainable Waste Management team on our outdoor food waste composting project development since early 2022 on multiple occasions. These meetings were in the context of submitting an application for plan inclusion to the Warren County Solid Waste Advisory Council (SWAC) in September 2022. After a protracted meeting process over the course of six months, SWAC voted against plan inclusion, and in the resolution, they cited this permitting issue as one of their reasons.

In October 2023, we submitted a petition for rulemaking to the NJDEP to remove the enclosure requirement¹. We obtained letters of support to bring New Jersey in line with national standards from the US Composting Council, the Association of New Jersey Environmental Commissions, Association of New Jersey Recyclers, Regional Plan Association, and leading compost industry experts.

The NJDEP denied the request in April 2024, noting that the department plans to undertake a

¹ <https://dep.nj.gov/wp-content/uploads/rules/petition/pet20231020.pdf>



@ christina@vivaria.eco
vivaria.eco

comprehensive review of composting rules, including stakeholder consultation. By statute, this process will take at least two years.

On August 29, 2024, the NJDEP held a stakeholder meeting regarding potential rulemaking to amend the Recycling Rules, N.J.A.C. 7:26A, to allow a Class C Recycling Center to compost food waste outside of a full enclosure. We submitted written comments following the stakeholder consultation. Recently, we communicated with the NJDEP Sustainable Waste Management team about the next steps in this process. They have been gathering further information and expect to hold another stakeholder meeting in the summer of 2025.

Given the current dynamics in our region of declining disposal capacity and increasing waste disposal, establishing infrastructure to support recycling and diversion will deliver environmental benefits and cost savings as well as buy time to plan for longer-term solutions. Siting composting facilities throughout New Jersey will provide economic development opportunities for host communities and a direct environmental benefit by increasing food waste diversion and compost production in-state.

Thank you again for your consideration.

Best Regards,



Christina PioCosta-Lahue
President & Founder, Vivaria Ecologics

Delivered via email: AsmKennedy@njleg.org

15x

CERTIFIED
WOMEN
BUSINESS
ENTERPRISE

@ christina@vivariala.eco
 vivariala.eco

Annex:

Examples of Composting Facilities and Proximity to Homes and Businesses

Woodland Park Zoo, 1,000 TPY, ~450 ft to residential



16x

Written Testimony For: Joint AEN/SEN Hearing on Food Waste Reduction and Disposal

Provided by: Mark Dinglasan, Executive Director of the NJ Office of the Food Security Advocate

The New Jersey Office of the Food Security Advocate (OFSA) was created through legislation in 2021. I took office as the Executive Director on September 26th, 2022. OFSA's work focuses on four areas: advising the Governor's Office and the Legislature on best practices and research data related to food security, supporting and collaborating with State agencies on projects where we have shared goals, building consensus and collaborative efforts in the philanthropic sector, and finally, building collective impact and coalition work in New Jersey communities.

By the end of this calendar year, one of OFSA's main goals is to support and pilot efforts that create a direct line of sight between New Jersey's food suppliers, the communities and families that want to consume healthy food, and the organizations that serve them. This goal is directly aligned with addressing food recovery and food waste efforts in New Jersey. According to New Jersey's draft of its Food Waste Reduction plan, New Jersey residents on average throw away about 325 pounds of food per person annually. As the Food Security Advocate, I have had the privilege over these last two and a half years to meet and work with some of our state's farmers and fishermen. New Jersey has more than ten thousand farms and six commercial fishing ports in the state. Through these collaborative relationships, I have become aware of the tremendous number of proteins and produce that we, as a state, throw away. And despite these points about wasted food in New Jersey, the most recent data from the USDA on food insecurity in New Jersey, released in the fall of 2024, showed that the number of families that are experiencing food insecurity has gone up in our Garden State. Thus, a key point that I will continue to urge all of our partners to think about is, "How can we use our local food systems to effectively address food insecurity in our state?"

As the former executive director of CUMAC, the largest food security organization in Passaic County, I have direct experience in running a large-scale food rescue operation that works directly with families experiencing food insecurity. CUMAC is a food bank that operates a 28,000 square foot facility in the heart of Paterson, New Jersey. Our food supply came from four areas: emergency food allocations from The Emergency Food Assistance Program (TEFAP) and the Community Food Bank of New Jersey, charitable donations, food purchase, and food rescue. At the height of my tenure at CUMAC, my team rescued anywhere from 10,000 to 15,000 pounds of food every week and served more than 3,800 individuals every month. Food recovery and gleaning operations are a key component of emergency food operations in New Jersey. However, maintaining a food recovery and

gleaning program that provides high-quality food to individuals is a complex operational system. I can attest to the fact that rescuing food from producers is a nuanced and strategic effort that requires a tremendous amount of time, effort, and dedication. Some key aspects that an organization must consider when operating a food recovery and gleaning operation are operational capacity and quality control, stakeholder engagement, and community engagement.

When it comes to food recovery and gleaning, New Jersey has many dedicated organizations that rescue food from retailers and grocery stores. Many nonprofits often consider scaling up their efforts to not only increase their food supply but also to assist with food waste efforts. Scaling up food recovery and gleaning operations require operational capacity that includes infrastructure such as storage and refrigeration, quality control, and waste management. To effectively rescue food and maintain its high quality, organizations that are doing large scale food recovery require refrigerated trucks. Additionally, those refrigerated trucks must be able to arrive at a facility that can store food in large scale refrigerators and freezers. During the offload of food recovery trucks, a tremendous amount of quality control and inventory management through staff trained in warehousing and food safety must occur in order to ensure that the food that is being provided to communities is of good quality. In true food security work, we must never give food to families that we, ourselves, would not provide to our own families.

Another topic in large-scale food recovery operations that often goes unnoticed is waste management. It is quite possible for an organization that is rescuing food to produce at least two to four thousand pounds of food waste every month. There are many reasons why this happens, but a key point is that food rescue operations will always have an amount of rescued food that is not fit for consumption and must be disposed of. These operational points must be addressed in food recovery and gleaning operations.

Another key component in food recovery and gleaning that must be discussed further is stakeholder and community engagement. In my experience, when I refer to stakeholders, I am referring to food producers and distributors from whom food is recovered, including grocery stores, restaurants, farms, and private companies. There is a tremendous opportunity in food recovery to educate these stakeholders about food insecurity and how it is a highly complex socio-economic issue that cannot be solved by simply providing a family with a bag of food. This level of engagement and education informs quality control efforts because, when rescuing food, organizations must pay attention to health factors such as cross contamination and ensuring that low quality food, such as moldy food, is not mixed in with high quality food. This requires an investment in engaging the leadership of

these organizations to create a symbiotic relationship where both the stakeholder organization and the food recovery organization thrive through shared goals.

Relationships must also be developed within the communities that food recovery organizations are serving. In one of my first experiences of distributing rescued produce to the families I was serving, we had a tremendous amount of summer squash that eventually was thrown away throughout Paterson. This was not because people didn't want to eat healthy summer produce, but rather, it was because many of our families did not know what summer squash was or how to prepare it. Simply rescuing high quality food is just half the battle. If we are not helping families better understand what the food we are providing is and how it is best consumed, they will not utilize the recovered food, and food recovery efforts would be all for naught.

In light of these factors, the question we must ask is, "What strategies can we deploy to strengthen food security efforts in New Jersey?" OFSA has been undertaking several efforts to answer this question. To date, OFSA has focused on: data mapping, bringing together New Jersey's food recovery sector, and innovation and infrastructure. Regarding data mapping, the first step in creating a direct line of sight between our food producers and our communities that want to consume healthy food is creating a comprehensive visual tool that shows where our food producers and their food are and where our communities of highest need live. Such a tool does not currently exist, but New Jersey has the pieces to put it together. Multiple State agencies, including OFSA, have worked with high level partners to map out food deserts, food security, food waste, and much more. Viewing this data on one visual platform would help us see where excess food is and determine how to get that food to the communities that need it the most, in an efficient manner that preserves the food's quality. These efforts are currently ongoing through the food security strategic planning process, as well as through OFSA's relationships with various State agencies.

In terms of bringing together organizations for collaborative efforts and innovation, OFSA has been working with the philanthropic and nonprofit sectors to bring together key stakeholders whose primary mission is food recovery. New Jersey is home to multiple high functioning organizations that focus on food recovery. These organizations are run by talented and passionate executives that care deeply about food recovery and combatting food insecurity. However, more often than not, these organizations are also under-resourced and over-burdened and there is little time for coalition planning and focusing on collective efforts. OFSA, in partnership with the philanthropic sector, has been creating a forum for these organizations to meet and find ways to collaborate. These efforts would, in theory, reduce duplication of efforts and provide connections that would give New Jersey the foundation it needs to strengthen statewide food security efforts. If the State has

nonprofits with the physical capacity and institutional knowledge to do large scale food rescue, it would behoove us to bring them all together and see what kind of interconnected supply line can be created through their existing capabilities. This will allow the philanthropic sector and the State to make more strategic decisions on what kind of infrastructure funding and investment we might need. In other words, we cannot "fill the gaps" in our food recovery infrastructure if we do not know what the gaps are.

Finally, OFSA intends to close the gap between food production and communities in need by focusing on resources in the state's agricultural sector. This sector -- our farmers and our fishermen -- often are left out of the conversations around combatting food insecurity. They are typically not approached about food recovery unless someone wants them to donate their food. It would be more effective to include our agricultural sector partners at the outset of a conversation around food recovery so we can also determine what infrastructure and support is needed by food producers in New Jersey.

OFSA is dedicated to combatting food insecurity in New Jersey through collaboration and innovation. This dedication extends to New Jersey's food recovery efforts. New Jersey produces millions of pounds of food every year. Additionally, we have passionate farmers, food producers, and private stakeholders who acknowledge that food access is a human right. Finally, we have dedicated State agencies, research institutions, and food recovery organizations that share the vision and passion of our food producers. These are the pieces of the puzzle that must be connected in order to further strengthen food recovery efforts in New Jersey.

Thank you for taking the time to review this written testimony. I look forward to continued conversations regarding food security and food waste and food recovery.

Sincerely,



Mark Dinglasan

NJ Office of the Food Security Advocate