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ExtraFood Press Kit

**Hunger. Food Waste.
Climate Change.
ExtraFood Fights All Three.**

Hunger: A Community Health Crisis

Food insecurity in the Bay Area



1 in 5 people in Marin and **1 in 4** people in San Francisco worries about where their next meal will come from



The need for food skyrocketed during Covid and continues due to the rising cost of food, gas, and cost of living



Safety Net programs do not reach everyone in need – the demand for fresh food and prepared meals exceeds our current supply

Food Waste: A Climate Crisis



35% Of All Edible Food Is Wasted

- Food is the most plentiful material in landfills
- We waste enough food to fill the Rose Bowl twice daily

How Does This Affect Climate Change?

- Decaying food in landfills releases methane, a gas that warms the planet at 86x the rate of carbon dioxide
- If food waste were a country, it would rank 3rd in greenhouse gas emissions behind China and the U.S.

Reducing food waste is the easiest thing we can do to make the quickest impact on climate change

Our Vision: Solve Hunger Differently

ExtraFood's mission is to help end hunger and wasted food in the Bay Area. Through our food recovery programs, we rescue excess fresh food and immediately deliver it to people facing food insecurity

- We are increasing equitable access to nutritious food
- We are leading a movement to transform our community's food system: from wasting food to donating it to people in need
- We are sharing the resources of our community WITH our community

How does it work?



ExtraFood serves Marin, San Francisco and Sonoma



Types of food we rescue:

Prepared food, fresh produce, dairy products, eggs, meat, packaged goods, baked goods



Who we rescue food from:

Grocery stores, restaurants, schools, farmers' markets, caterers/events, bakeries, corporations, congregations, civic organizations, hospitals, gardens, and farms



Who we donate to:

Any nonprofit serving vulnerable people in the Bay Area, such as after-school programs, senior housing centers, homeless shelters, food pantries, treatment programs

ExtraFood fills the gap between those who have food and those who need it

Our Impact

FOOD RESCUED

9M+ pounds of fresh, healthy food

PEOPLE HELPED

25,000 people served every week

PARTNERSHIPS

300+ food donors

150+ nonprofit distribution partners

750+ volunteers have donated over **70,000** hours

ENVIRONMENTAL BENEFIT

OVER 750K pounds of methane prevented from entering our atmosphere, the equivalent of removing the emissions of **12M** driving miles

We are a permanent, renewable food safety net resource for our community

Our Programs

FOOD RESCUE

Our volunteers and staff drivers pick up surplus food from businesses and schools and deliver it to our nonprofit partners serving our community's most vulnerable people

- We redistribute perfectly good, nutritious food 365 days a year, free of charge

COMMUNITY MEALS

Restaurants and caterers don't always have excess food to donate. Our Community Meals program gives those organizations a simple yet impactful opportunity to work with us to help the hungry.

- Community Meals donors make special meals for us, using their surplus ingredients, and we ensure they get to people who need them the most.

GLEANNING

ExtraFood partners with organizations to glean surplus produce from backyards and farms

- Share the Bounty is our backyard produce gleaning partner
- West Marin Glean Team is our farm produce gleaning partner
- Volunteers pick up or harvest the produce and then deliver it to organizations like food pantries and those with kitchens that use the ingredients in meals for their residents
- All types of fruit, vegetables, and herbs can be gleaned



S.O.U.P.ER FOOD KITCHEN

The S.O.U.P.er Food Kitchen (Supporting Our Underserved Populations) is a partnership between ExtraFood and Insalatas Restaurant which takes rescued food items and turns them into healthy and nutritious soups, stews, and broths.

- Chef Heidi Krahling, Founder of Insalatas creates original recipes for soups based on fresh produce rescued from farmers markets and other food donors.
- Volunteers prep, chop and cook the soup
- Our Food Recovery Driver picks up the soup and delivers them to people facing hunger

EMERGENCY RESPONSE

We leverage our many food partner relationships, volunteer network, safety-net partners, and technology systems to quickly respond to increasingly frequent disasters and crises.

COVID: Through our Community Meals program, ExtraFood worked with our restaurant and caterer partners to give 90,000 freshly-made meals to people hit hardest by the Covid crisis

Fires/Blackouts: We aid relief efforts by soliciting new food donations, fielding donation offers, and delivering the food to Marin's main emergency shelter and to "pop-up shelters" across the county

Who we help and how



FOOD DONORS:

Our service is free, we make it easy and it makes a difference in our community

- Save on disposal fees
- Receive an enhanced tax deduction
- Comply with increasingly strict recycling laws like SB1383
- Improve company morale



NONPROFIT PARTNERS:

We provide food that meets their needs

- Save money on food so they can focus their budget on other necessities
- Provide more nutritious meals and healthy fresh food to more people



VOLUNTEERS:

A simple way to make a difference in our community

- Flexibility - sign up for trips that work with their schedules
- Build relationships with other volunteers, food donors, and recipients
- Great opportunity for retirees and youth groups to be involved in our community



PEOPLE FACING FOOD INSECURITY:

One less thing for people who are struggling to worry about

- By increasing equitable access to healthy, fresh food, we enable hungry children to learn, struggling adults to find jobs, and vulnerable seniors to age in place with dignity



THE PLANET:

Food waste is a massive global problem

- Keeping food waste out of landfills will slow the effects of climate change



OUR VISION



A VISION OF FOOD JUSTICE

Everyone in our community should have the food they need



A VISION OF CLIMATE ACTION

Food waste and its massive harm to our planet must end



A VISION OF COMMUNITY

Food waste and hunger are solvable problems in the Bay Area; with our living, growing coalition of people and partners, we can solve them — together

ExtraFood was honored to be chosen as Nonprofit of the Year for Marin and Sonoma Counties in 2022 by Assemblymember Marc Levine.



"I am proud to recognize and celebrate the important work of ExtraFood. They are an exceptional model for how to address hunger, reduce food waste and fight climate change all at the same time. They are providing fresh, healthy foods to many who would not otherwise have access to it. And they have become a critical part of Marin County's emergency response, providing over 90,000 freshly made meals during the COVID-19 pandemic alone. I am grateful for their work and service to the community."

~ Former Assembly Member | Marc Levine
Representing District 10, Marin and Sonoma



You can read more of our content at ExtraFood.org
and follow us on our social media channels @[extrafooddotorg](https://twitter.com/extrafooddotorg)

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