

History + Impact + Looking forward

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Aloha Harvest was founded by the Hau`oli Mau Loa Foundation in 1999. The foundation saw the volume of local food waste and a growing population of homeless people – as well as the emergence of food rescue organizations across the country.

They conducted a feasibility study that considered the unique challenges surrounding food insecurity and waste in Hawai`i and engaged in discussions with potential food donors, recipients, and community leaders. The outcome was Aloha Harvest. Hau`oli Mau Loa based the Aloha Harvest model on City Harvest, a highly successful and internationally replicated food recovery system developed in 1982.

Today, Aloha Harvest is one of approximately 50 recognized food rescue nonprofit organizations across the nation. We're currently updating and expanding our original model by taking advantage of new information and technologies.

View the U.S. Department of Agriculture list of food rescue nonprofits at: www.usda.gov/oce/foodwaste/resources/donations.htm.



As of 2020:

**OVER 23 MILLION LBS. OF
FOOD RESCUED**

**301 partner
agencies**

**1,008 food
donors**

Impact of food rescue in Hawai`i:



FEED THE HUNGRY

One in five Hawai`i residents relies on a food bank or pantry for support.¹ For Native Hawaiians and Pacific Islanders, that rate is over 35%.² Aloha Harvest acts as a collaborator with social service agencies to supply free food to the most vulnerable members of our community.



PROTECT THE ENVIRONMENT

Around 26% of the local food supply (273,122 tons) is thrown away annually.³ Most food waste is processed by Waimanalo Gulch, the only landfill on O`ahu for solid waste. Landfill food rots under anaerobic conditions, producing methane, a greenhouse gas at least 25x more potent than carbon dioxide.⁴ Our landfill is reaching capacity, and the State Land Use Commission voted for its closure by 2028.⁵ By diverting excess food from entering the waste stream, Aloha Harvest reduces our environmental footprint and our dependence on landfills.



BOOST THE ECONOMY

Hawai`i annually spends about \$3 million importing 85%-95% of its food,⁶ making us vulnerable to events such as natural disasters and labor strikes that disrupt shipping. The cost of our annual food waste comes out to about \$1.025 billion annually.⁷ Food rescue saves the state money and strengthens our economy in both of these areas.

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Aloha Harvest rescues excess food from all kinds of places: wholesale distributors, grocery stores, restaurants, farms, and even backyard luau-throwers who didn't finish their kalua pork.

The agencies we deliver excess food to serve populations that include: at-risk youth, those who are homeless or who need housing assistance, those who are unemployed, those recovering from substance and/or physical abuse, those who have mental and/or physical disabilities, veterans, those living with HIV/AIDS, and senior citizens. As of 2019, 46% of those we serve are Native Hawaiians and Pacific islanders, and 29% are children.



Rescued stir-fry ingredients from Koko Head Cafe



Rescued bread, pastries, salad and more from Foodland



Rescued dairy products from Meadow Gold Hawai'i



Rescued vegetables from Ho Farms

Aloha Harvest's current goals:

- **Improve data collection processes** to better understand our impact on the health of community members and the environment, and in turn set better goals.
- **Assess and improve the quality of food we rescue, including a push for more donors of fresh, local produce** to contribute to better health for the individuals we serve.
- **Build an expanded, sustainable volunteer force.** This includes the launch of `aiRescue, planned for 2020. `aiRescue will be a new crowdsourcing app that empowers community members to participate in everyday food rescue.
- **Increase efforts in education, advocacy, and community engagement** with a focus on reducing waste at the consumer level, which is currently 43% nationwide,⁸ and on policy advocacy that will extend the capacity and reach of all food rescue programs.

References:

- 1 Loke, Matthew K., and PingSun Leung. "Quantifying Food Waste in Hawaii's Food Supply Chain." *Waste Management & Research*, vol. 33, no. 12, Dec. 2015, pp. 1076-1083.
- 2 Hawai'i Community Foundation. "Hunger in Hawai'i." 2016.
- 3 Loke, Matthew K., and PingSun Leung. "Quantifying Food Waste in Hawaii's Food Supply Chain."
- 4 Loomis, Ilima. "Wasted." *Hawaii Business Magazine*, Feb. 2016.
- 5 Mizuo, Ashley. "City Mulls Next Steps After Decision to Close Waimanalo Landfill in 2028." *Hawai'i Public Radio*. Oct. 2019.
- 6 *The Senate: Thirtieth Legislature, State of Hawai'i*. Senate Concurrent Resolution No. 157. March 2019.
- 7 Loke, Matthew K., and PingSun Leung. "Quantifying Food Waste in Hawaii's Food Supply Chain."
- 8 ReFED. "A Roadmap to Reduce U.S. Food Waste By 20 Percent." 2016.