

## Our network of 200 food banks offers a safe and convenient way to move bulk, unsold product to neighbors in need.

When donating excess inventory to Feeding America, you can feel confident that your product will safely reach the people who need it most, as our member food banks are:

➤ Required to meet policies that reflect the industry (food safety, recalls, inventory methods, accountability, and transparency)

➤ Distribution centers that support more than 60,000 agency partners, with access to dry, refrigerated, and frozen storage.

Additionally, all member food banks are certified by AIB (American Institute of Baking) International

### Partnering with our network also ensures:

✓ Your product will not be sold or bartered

✓ Unsaleable products can be utilized

✓ Donation receipting to aid in tax efforts

✓ All sized donations are accepted

✓ Support in arranging freight and pick up

✓ Access to other Feeding America services

### And we accept donations, even when the supply chain is disrupted.

Whether there is a manmade disruption or natural disaster, we can work to move damaged and excess inventory in times when your supply chain is at risk, either before or after an event.

We'll find the "best use" for your donation, whether it be in your local community or elsewhere in the U.S.

Our network adheres to food safety and accountability standards throughout supply chain distribution to alleviate concerns.

Food banks remain after crises subside and will continue to work within your community to address the needs of hungry neighbors.

## Managing inventory. Rescuing food.

Feeding America is your one-stop solution for alleviating waste in your supply chain.

As the nation's largest domestic hunger-relief organization, Feeding America can ease the burden of unsold product at your distribution and reclamation centers.

## When should I donate?

Here are some example product scenarios that encourage our partners to donate.

Dry / Shelf Stable

Frozen / Refrigerated

Fresh / Perishable

Bulk (for packaging & labeling)

Private label / Own brands

Test / R&D

Unfinished / Incomplete

Reformulations

Product / Pack Changes

Individual Components / Ingredients

Discontinued / Withdrawn

Item Optimization / Rationalization

Seasonal / Promotional

Displays / Components

Produced for foreign markets

Buying Patterns

Change in lead time

Packaging

- Torn / Cut (outer)
- Punctured (outer)
- Improperly sealed (outer)
- Soiled, stained, sticky

Overruns / excess

Damaged

- Defaced
- Dented
- Collapsed / Crushed

Food Service sizing

Customer returns (select)

Logistical errors

Non-food

Past dated (with manufacturer extension)

Non-spec / Off-spec

- Mis-shaped
- Excess or deficient ingredients
- Partial fill / Short fill
- Underweight / Overweight

Mislabeled / Unlabeled

Short dated (close to code)

Quality recall

Disaster support

Materials (corrugate, containers, packaging, tape, equipment fixtures)

Community Support

(% or \$ allocations, over time)

Have questions? Please reach out to Tony Pupillo - [tpupillo@feedingamerica.org](mailto:tpupillo@feedingamerica.org)

## What can I donate?

### Meat

Random weight, prepackaged, tube packed, Hanging (hard pack, deli prepack), frozen / bulk pack

### Deli

Bulk (meat & cheese), prepackaged / vacuum packed, prepackaged sides

### Produce

Slightly bruised, over ripe, wrong grade, close dated, off-spec

### Seafood

Random weight, prepackaged, frozen

### Dairy

Fluid milk, cultured products, prepackaged, ice cream, refrigerated bread & dough, private label

### Bakery

Close dated, private label

### Dry Grocery

Unsaleable, discontinued, seasonal, excess, overstock