Share My Meals Head Speaks at Conference

Hélène Lanctuit, CEO of Share My Meals and co-chair of the Meal Recovery Coalition (MRC), was a speaker at WasteExpo 2025's 10th Annual Food Recovery Forum & 13th Annual Organics Recycling Conference, North America's largest event dedicated to sustainability, waste management, and food recovery.

The conference, which was held earlier this month at the Las Vegas Convention Center, gathers global industry leaders to explore innovative solutions in food waste reduction and organics recycling.

Lanctuit's session, "Advancing Edible Food Recovery: Model Programs and Case Studies," highlighted the transformative potential of meal recovery in reducing waste and addressing food insecurity. Her presentation, "Making Meal Recovery the Norm through an

Innovative, Replicable, and Efficient Model," explored the role of standardization to build trust among food waste generators to give surplus prepared meals so that more surplus meals can be recovered safely; the environmental and social impact of diverting surplus meals from landfills to those in need; the role of technology to ensure food safety, transparency, and efficiency in meal recovery; and how organizations can replicate New Jersey's Meal Recovery Coalition, a public-private partnership, nationwide.

Lanctuit's appearance followed her April 23 testimony before the New Jersey Assembly's Environment and Solid Waste Committee. where she advocated for legislation to standardize food date labeling and expand meal recovery efforts across the state. Each year, over 5 million prepared meals from New Jersey's large cafeterias and event venues go to waste, exacerbating



FIGHTING FOOD INSECURITY: State nonprofit leaders, including Share My Meals CEO Hélène Lanctuit, right, and Board Chair Karen Lemon, left, testified before the New Jersey Assembly's **Environment and Solid Waste Committee on April 23 to** advocate for stronger meal recovery policies and standardized food date labeling. (Photo courtesy of Share My Meals)

Share My Meals, is provscalable, technology-driven issues.

"Standardization is key to building trust with food waste generators," said Lanctuit. "When organizations know there are clear, consistent and efficient processes in place to recover surplus prepared meals safely, they are far more willing to participate. That trust unlocks the potential for meal recovery to become a widespread, reliable solution to both food waste and food insecurity. By leveraging technology and collaboration, we can ensure every surplus meal reaches someone in need instead of becoming waste."

The Meal Recovery Coalition (MRC) brings together a network of corporations, hospitals, and educational

food insecurity and con- institutions — including tributing to greenhouse gas Campbell's, Johnson & emissions. The MRC, led by Johnson, Novartis, Sanofi, Bristol Myers Squibb, Novo ing that meal recovery is a Nordisk, Capital Health (US), and Dartcor Food Sersolution to address both vices - alongside nonprofits, government agencies, and volunteers. Together, they are working to improve the capabilities of meal recovery programs to make meal recovery the norm in New Jersey through providing sufficient resourcing and support; increase the number of donated meals through raising visibility of meal recovery as a complementary food source that increases supply for the food insecure; improve the pathways to reach those experiencing food insecurity through meal recovery by fostering collaboration and cooperation across private, nonprofit and government stakeholder; and create a scalable, sustainable meal recovery model for national replication.



