



Hélène Lanctuit  
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Share My Meals

**SCALING MEAL RECOVERY**

# Unmet Needs

## FOOD WASTE

~40% goes unsold or uneaten  
**20% of which is prepared food**

Only 2-3% is recovered for donation

Responsible for  
~6% of GHG emissions

◀ Recovery of prepared meals that would otherwise go to waste, and delivery to people in need. ▶

## FOOD INSECURITY

Affects 1.1 million people  
(~10%) in NJ

# Meal Recovery In Practice...



We aspire to a world where no food goes to waste and everyone has access to a healthy meal



# Our Unique Offering

Share My Meals Provides A Unique Suite Of Resources In Order To Facilitate Meal Recovery

## PREPARED FOOD RECOVERY



- Focus on surplus meals from large cafeterias
- Balanced and ready-to-eat meals

## COMMUNITY-BASED MODEL



- Build bridges between organisations and community partners
- Complement current food emergency programs

## INTEGRATED TECH PLATFORM



- Barcodes on each tray for safety tracking
- Salesforce CRM
- Impact dashboard

## SUSTAINABLE PACKAGING



- Reusable trays for meals
- No single-use packaging waste

## VOLUNTEER DRIVEN



- Rely on Corporate and non-profit volunteering
- Able to grow nimbly

## COST EFFECTIVENESS



- Meals are donated
- Efficiency enabled by the overall model
- Tech allows seamless communication in logistics & prevents manual work

# Our Meal Donor **Network** in NJ



WE WORK WITH 100+ MEAL DONORS

## Corporate Cafeterias



## Food Service Providers



## Schools, Universities



## Hospitals



# Benefits for our **Food Donors**

*An opportunity to **support their local community** and **promote sustainability**, offering many **tangible benefits***

- ① **Impact** on **community** and on the **environment**
- ② Provide **Financial benefits** through tax exemptions and food waste management costs
- ③ Increase **staff engagement** through participation and volunteer opportunities
- ④ Enable **CSR commitments**

“... Looking around the kitchen and seeing the **smiles and positive energy** coming from my staff just after a food donation pick up says everything...**Doing this on a weekly basis makes all of us feel we're being responsible & respectful individuals in our community ...**”

*Scott Jordan, Food Service Director for SAGE Dining at Gill St. Bernard's School*



# Benefits to our meal recipients



## NONPROFIT ORGANIZATIONS

- Shelters, Community kitchens
- Support Organizations

*"Having a healthy, sustaining source of meals, means we can focus on working towards our goals." (NPO)*



## DIRECT TO FAMILIES

- Working poor
- Those in crisis
- Elderly

*"...after a long, hard day, I appreciate seeing that Share My Meals has delivered some food!" (Meal Recipient)*

## AFTER SCHOOL

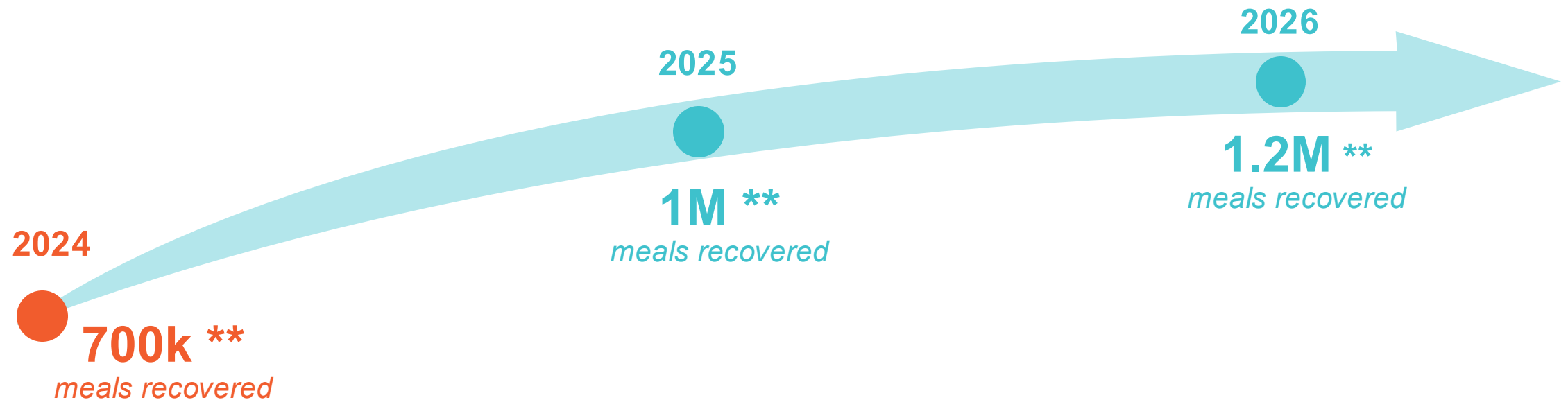
- After school care



*"The food pickups have saved me in many ways. The program has helped to relieve some of the financial strain of weekly grocery trips and able me to spend more time with my kids as the meals are ready to eat, saving me prep time, allowing me to breathe..... "*  
(Meal recipient)

# Meal Recovery Potential

There are at least 5 million surplus meals in NJ\* each year  
Objective to recover 1M meals collaboratively in 2025



\* Source: Share My Meals (SMM) analysis, including large corporate cafeterias, hospitals, catering, and universities / schools

\*\* Numbers include an estimation of the meals recovered by other food rescue organizations

# Share My Meals is the lead agency behind the NJ **Meal Recovery Coalition**



The **NJ Meal Recovery Coalition** brings together New Jersey corporations, hospitals, educational institutions, government entities, nonprofit organizations and individual volunteers, to work together **to make meal recovery the norm in New Jersey.**

Its vision is to **recover all available prepared meals**, creating a **complementary food system.**



## SPONSORS & MEMBERS



# MRC Key Initiative: Alignment On Standards



## WHAT

Comprehensive guidelines for food recovery along with training materials

## WHY

To build clarity and trust around meal recovery. To improve the capabilities and capacities for meal recovery programs throughout NJ

### 4. FOODS THAT CAN/CANNOT BE DONATED (continued)



## HOW

Contribution from:

- NJ Department of Health
- NJ Environmental Protection
- Food service providers: Sodexo, Compass, Dartcor
- Food rescue organizations: Table to Table, Food Recovery.org, SMM
- Community partners: TASK, Nourish NJ, CFBNJ, FBSJ
- Harvard Food Policy Clinic

Facilitated by:





**OBJECTIVE 2026**

**SCALE SAFE MEAL RECOVERY  
BEYOND TRADITIONAL ROUTES**



Meal  
Recovery  
Coalition  
[MealRecoveryCoalition.org](http://MealRecoveryCoalition.org)

*Thank you*



Share My Meals  
[ShareMyMeals.org](http://ShareMyMeals.org)

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