

Responsible Resource Management of a Producer

Circular Services

Background

Sardilli Produce & Dairy developed its food scrap diversion program as part of its broader commitment to sustainability and responsible resource management. As a leading produce and dairy distributor serving customers throughout Connecticut and the surrounding region, Sardilli generates organic byproducts through its produce preparation and processing operations. While the company already prioritized responsible sourcing, surplus donation, and full-product utilization, leadership recognized an opportunity to further reduce its environmental footprint by addressing unavoidable food scraps.

Program Structure and Components

Sardilli Produce & Dairy's food scrap diversion program is structured around source separation, dedicated hauling, and anaerobic digestion processing through established regional partners. The program ensures that organic materials generated through operations are responsibly managed and redirected into productive reuse streams.

How Materials are Managed

Organic materials are separated at the source using designated food scrap containers throughout the facility. Staff are trained to properly distinguish food scraps from the solid waste stream to ensure contamination-free recycling. All Waste provides dedicated collection and hauling services, transporting the material to Circular Services food waste recycling facility in Southington, Connecticut.

Lessons Learned

A successful food scrap diversion program begins with strong employee engagement. Developing a clear, practical training program that is easy to understand, and implement was critical to the initiative's success. Providing straightforward instructions, defined processes, and ongoing reinforcement helped ensure consistency and confidence across the team.