



AS SEEN IN

GREEN RETAIL
DECISIONS

MAY 12, 2016

Giant Eagle Store is 500th to Join Sustainability Program

A store operated by Pittsburgh-based Giant Eagle has become the 500th to be enrolled in Manomet's sustainability-focused Grocery Stewardship Certification (GSC) program.

Giant Eagle storefront imageParticipants in the initiative are responsible for annually saving more than 648,000 tons of greenhouse gases from entering the atmosphere and diverting 33,000 tons of waste from landfills.

Launched in 2012, GSC is described by the Plymouth, Mass.-based nonprofit as the nation's first and only grocery sustainability certification program. The program works with grocers to engage associates on operational sustainability strategies and to review store-level practices and equipment as a way to increase energy efficiency, boost revenue and reduce costs. While there are a number of programs that focus on high-performance buildings, GSC is unique in its focus on employee practices and procedures.

Using an online workbook developed by the GSC, store managers or other staffers learn to assess, document and implement sustainable practices, among them energy efficiency, water conservation, waste reduction, and food waste diversion. The information collected from the workbook is then reviewed and compiled by GSC staff to create a comprehensive sustainability report that corporate retail staff can use to gauge which operational procedures are already saving money, how much money and resources are being saved, and future opportunities to maximize those savings. Each report contains about \$20,000 per store of additional savings from operational sustainability.

Hannaford Supermarkets and Weis Markets have already enrolled all of their stores in the Grocery Stewardship Certification program; Giant Eagle aims to be the third supermarket chain to do so. Hannaford is also the first chain to use the GSC as a yearly tool to benchmark progress at all of its stores.

"Weis Markets has used the Grocery Stewardship Certification program to engage with our employees in new ways and as a tool to show our customers that we are always looking to adopt new sustainable practices," said Patti Olenick, sustainability director for the Sunbury, Pa.-based grocer.

"Hannaford has found tremendous benefit from our work with the Grocery Stewardship Certification program," noted George Parmenter, manager of sustainability at the Scarborough, Maine-based Delhaize America banner. "Using the workbooks for the second time, we've found a number of areas where our staff and procedures have significantly improved. Through assessing our work, the GSC has helped us to quantify our sustainability efforts as saving us more than \$23 million per year."

"When we launched this grocery sustainability program four years ago, Manomet had high hopes for the impacts that it could have on retailers," observed GSC Program Manager Peter Cooke. "We've exceeded our expectations; our program has worked with retailers across the U.S. to prevent greenhouse gases from being released into the atmosphere, divert waste from landfills, and save resources like water and energy."

Since the program began, the GSC has worked with more than a dozen retailers in the United States and Canada, including Wakefern/ShopRite.

This article can be found at: <http://www.greenretaildecisions.com/news/2016/05/12/giant-eagle-store-is-500th-to-join-sustainability-program>



AS SEEN IN



MAY 12, 2016

500th grocery store enrolled in Manomet's Grocery Stewardship Certification program

Manomet's Grocery Stewardship Certification (GSC) program announced today that it has reached 500 stores enrolled in their grocery sustainability certification program. Food retailers working with the GSC are responsible for saving more than 648,000 tons of greenhouse gases from entering the atmosphere and diverting 33,000 tons of waste from landfills annually. The 500th store enrolled is part of the Giant Eagle retail chain, headquartered out of Pittsburgh, PA.

Since launching in 2012, the GSC has worked with more than a dozen retailers in the United States and Canada. The GSC works with grocers to engage employees on operational sustainability strategies and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs. Two retail chains – Hannaford Supermarkets and Weis Markets – have enrolled all of their stores in the Grocery Stewardship Certification program; Giant Eagle hopes to be the third chain to have all stores enrolled. Hannaford is also the first chain to use the GSC as a yearly tool to benchmark progress at all stores.

While there are a number of programs that focus on high performance buildings, Manomet's GSC program is the only certification program to expand into employee practices and procedures to engage all stores within a chain. "Weis Markets has used the Grocery Stewardship Certification program to engage with our employees in new ways and as a tool to show our customers that we are always looking to adopt new sustainable practices," said Patti Olenick, sustainability director for Weis Markets.

Manomet's GSC program helps grocers enhance their operational sustainability at the store level with a proven methodology that provides for consistency and accountability. Using an online workbook developed by the GSC, store managers or otherwise designated staff are trained to assess, document, and implement sustainable practices, including energy efficiency, water conservation, waste reduction, and food waste diversion.

"Hannaford has found tremendous benefit from our work with the Grocery Stewardship Certification program," said George Parmenter, Manager of Sustainability, Hannaford Supermarkets. "Using the workbooks for the second time, we've found a number of areas where our staff and procedures have significantly improved. Through assessing our work, the GSC has helped us to quantify our sustainability efforts as saving us more than \$23 million per year."

The information that is collected from the GSC workbook is then reviewed and compiled by GSC staff to create a comprehensive sustainability report that corporate retail staff can use to learn which operational procedures are already saving money; how much money and resources are being saved and future opportunities to maximize those savings. Each report contains approximately \$20,000 per store of additional savings from operational sustainability.

"When we launched this grocery sustainability program four years ago, Manomet had high hopes for the impacts that it could have on retailers," said Peter Cooke, program manager for the GSC. "We've exceeded our expectations; our program has worked with retailers across the U.S. to prevent greenhouse gases from being released into the atmosphere; divert waste from landfills; and to save resources like water and energy. We're excited for the next 500 stores!"

This article can be found at: <https://bangordailynews.com/community/500th-grocery-store-enrolled-in-manomets-grocery-stewardship-certification-program/>



AS SEEN IN

GREEN RETAIL
DECISIONS

APRIL 28, 2016

Wakefern Spreads Sustainability Message in 40 Stores

Wakefern Food Corp. and Manomet's Grocery Stewardship program are launching eco-friendly initiatives at 40 New Jersey ShopRite stores. The retailer-owned cooperative and the nonprofit organization have joined forces to reduce stores' environmental footprint and save money for customers by introducing more sustainable practices at retail. The partnership is made possible by grants provided by the Environmental Protection Agency (EPA).

ShopRite storefront imageWakefern and Plymouth, Mass.-based Manomet previously helped ShopRite stores in New Jersey and Connecticut slash waste, energy and water usage, resulting in the diversion of almost 2 million pounds of waste from landfills.

"There are so many opportunities for us to be a more sustainable company," said Karen Meleta, VP of consumer and corporate communications at Keasbey, N.J.-based Wakefern. "Rolling out Manomet's Grocery Stewardship program right now across more of our ShopRite stores is just one of the ways we get there and one of the many examples of how we are investing in sustainability in our stores."

"Wakefern is already putting a tremendous effort into their role as environmental stewards and we are pleased to work with them to focus their efforts on operational sustainability," noted Peter Cooke, program manager of Manomet's Grocery Stewardship program. "The cooperative has a number of great programs underway on resource conservation, retail engagement and sustainable sourcing. This new sustainability partnership will help them quantify what they're already doing in ShopRite stores and build out their programs for the future."

"This latest project will help business owners reduce their use of greenhouse gases and conserve energy," added EPA Regional Administrator Judith A. Enck. "By taking steps to reduce waste at the source, businesses can improve the environment and their bottom line at the same time. Pollution prevention is some of the most important work being done by retailers to protect the environment."

Run by Manomet's Sustainable Economies program, the Grocery Stewardship program aims to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of supermarkets, consumers and entire supply chains. It began in 2012 as the nation's first and only grocery sustainability certification program.

Wakefern consists of 50 member companies who own and operate retail supermarkets under the ShopRite, The Fresh Grocer, Price Rite and Dearborn Market banners. These family-owned businesses have retail locations in New Jersey, New York, Connecticut, Pennsylvania, Delaware and Maryland markets.

This article can be found at: <http://www.greenretaildecisions.com/news/2016/04/28/wakefern-spreads-sustainability-message-in-40-stores>



AS SEEN IN

PerishableNews.com

APRIL 27, 2016

Wakefern Collaborates On Sustainability Initiatives

Wakefern Food Corp. and Manomet's Grocery Stewardship program are collaborating on new environmentally-friendly initiatives at 40 ShopRite stores in New Jersey. Wakefern, the nation's largest retailer-owned cooperative, and Manomet will work together to reduce stores' environmental footprint and save money for customers by implementing more sustainable practices at those ShopRite stores.

This partnership between Wakefern and Manomet is made possible by grants provided by the Environmental Protection Agency (EPA).

"Wakefern is already putting a tremendous effort into their role as environmental stewards and we are pleased to work with them to focus their efforts on operational sustainability," said Peter Cooke, program manager of Manomet's Grocery Stewardship program. "The cooperative has a number of great programs underway on resource conservation, retail engagement and sustainable sourcing. This new sustainability partnership will help them quantify what they're already doing in ShopRite stores and build out their programs for the future. We are pleased to be able to work with Wakefern and the EPA."

Wakefern and Manomet have worked in the past with ShopRite stores in New Jersey and Connecticut to reduce stores' environmental footprint by reducing waste, energy and water usage – practices that have resulted in nearly two million pounds of waste being diverted from landfills.

"This latest project will help business owners reduce their use of greenhouse gases and conserve energy. By taking steps to reduce waste at the source, businesses can improve the environment and their bottom line at the same time," said EPA Regional Administrator Judith A. Enck. "Pollution prevention is some of the most important work being done by retailers to protect the environment."

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The purpose of the Manomet's Grocery Stewardship program is to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of grocery stores, consumers, and entire supply chains. The Grocery Stewardship program is run by Manomet's Sustainable Economies program and was launched in 2012 as the nation's first and only grocery sustainability certification program. To learn more about the Grocery Stewardship program, visit <http://grocerycert.org/>.

About Wakefern Food Corp.

Wakefern is the nation's largest retailer-owned cooperative and comprised of 50 member companies who own and operate retail supermarkets under the ShopRite, The Fresh Grocer, Price Rite and Dearborn Market banners. These family-owned businesses, with retail locations in six states, make up the Wakefern cooperative and reach into the New Jersey, New York, Connecticut, Pennsylvania, Delaware, and Maryland markets.

About Manomet

Manomet is a nonprofit organization that believes that people can live and work in ways today that will enable our world to thrive and prosper tomorrow. Manomet's mission is to conserve natural resources for the benefit of wildlife and human populations. Through research and collaboration, Manomet builds science-based, cooperative solutions to environmental problems. Visit www.manomet.org for more information.

This article can be found at: <http://www.perishablenews.com/index.php?article=0052166>



AS SEEN IN

 PerishableNews.com

APRIL 27, 2016

Giant Eagle Becomes 500th Grocery Store Enrolled In Manomet's Grocery Stewardship Certification Program

Manomet's Grocery Stewardship Certification (GSC) program announced today that it has reached 500 stores enrolled in their sustainability certification program. Food retailers working with the GSC are responsible for saving more than 648,000 tons of greenhouse gases from entering the atmosphere and diverting 33,000 tons of waste from landfills. The 500th store enrolled is part of the Giant Eagle retail chain, headquartered out of Pittsburgh, PA.

Since launching in 2012, the GSC has worked with more than a dozen retailers in the United States and Canada. The GSC works with grocers to engage employees on operational sustainability strategies and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs. Two retail chains – Hannaford Supermarkets and Weis Markets – have enrolled all of their stores in the Grocery Stewardship Certification program; Giant Eagle hopes to be the third chain to have all stores enrolled. Hannaford is also the first chain to use the GSC as a yearly tool to benchmark progress at all stores.

While there are a number of programs that focus on high performance buildings, Manomet's GSC program is the only certification program to expand into employee practices and procedures to engage all stores within a chain. "Weis Markets has used the Grocery Stewardship Certification program to engage with our employees in new ways and as a tool to show our customers that we are always looking to adopt new sustainable practices," said Patti Olenick, sustainability director for Weis Markets.

Manomet's GSC program helps grocers enhance their operational sustainability at the store level with a proven methodology that provides for consistency and accountability. Using an online workbook developed by the GSC, store managers or otherwise designated staff are trained to assess, document, and implement sustainable practices, including energy efficiency, water conservation, waste reduction, and food waste diversion.

"Hannaford has found tremendous benefit from our work with the Grocery Stewardship Certification program," said George Parmenter, Manager of Sustainability, Hannaford Supermarkets. "Using the workbooks for the second time, we've found a number of areas where our staff and procedures have significantly improved. Through assessing our work, the GSC has helped us to quantify our sustainability efforts as saving us more than \$23 million per year."

The information that is collected from the GSC workbook is then reviewed and compiled by GSC staff to create a comprehensive sustainability report that corporate retail staff can use to learn which operational procedures are already saving money; how much money and resources are being saved and future opportunities to maximize those savings. Each report contains approximately \$20,000 per store of additional savings from operational sustainability.

"When we launched this grocery sustainability program four years ago, Manomet had high hopes for the impacts that it could have on retailers," said Peter Cooke, program manager for the GSC. "We've exceeded our expectations; our program has worked with retailers across the U.S. to prevent greenhouse gases from being released into the atmosphere; divert waste from landfills; and to save resources like water and energy. We're excited for the next 500 stores!"

About the Grocery Stewardship Certification (GSC) program

Launched in 2012, Manomet's GSC program is the nation's first and only grocery sustainability certification program. Manomet is a sustainability non-profit whose mission is applying science and engaging people to sustain our world. The purpose of the GSC is to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of grocery stores, consumers, and entire supply chain.

This article can be found at: <http://www.perishablenews.com/index.php?article=0052167>



AS SEEN IN



APRIL 27, 2016

Wakefern To Unite With Manomet's Grocery Stewardship Program, And More...

Wakefern Food Corp. and the Manomet Grocery Stewardship Program are collaborating on new environmentally-friendly initiatives at 40 ShopRite stores in New Jersey. Wakefern, the nation's largest retailer-owned cooperative, and Manomet will work together to reduce stores' environmental footprint and save money for customers by implementing more sustainable practices at these ShopRite stores. The partnership between Wakefern and Manomet is made possible by grants provided by the Environmental Protection Agency...

CVS Pharmacy has voluntarily recalled select cases of Gold Emblem Abound Organic Spiced Herbal Tea following notification from the manufacturer that the product is potentially contaminated with salmonella...

Goya Foods will donate 30,000 pounds of Goya products, including canned beans, vegetables, crackers and nectars, to victims of the earthquake in Ecuador. "It has been a devastating time for the people of Ecuador, and we are diligently working with officials and organizations to ensure that the people who need it the most will directly receive the food," says Rafael Toro, director of public relations of Goya Foods. "Our thoughts and prayers go out to all those affected by the earthquake and we thank everyone who is helping to make this donation possible."

This article can be found at: <http://www.theshelbyreport.com/2016/04/27/wakefern-to-unite-with-manomets-grocery-stewardship-program-and-more/>



AS SEEN IN

GROCERY
HEADQUARTERS

APRIL 26, 2016

Wakefern Collaborates on Sustainability Initiatives

Wakefern Food Corp. and Manomet's Grocery Stewardship program are collaborating on new environmentally-friendly initiatives at 40 ShopRite stores in New Jersey. Wakefern and Manomet will work together to reduce stores' environmental footprint and save money for customers by implementing more sustainable practices at those ShopRite stores.

This partnership between Wakefern and Manomet is made possible by grants provided by the Environmental Protection Agency (EPA).

"Wakefern is already putting a tremendous effort into their role as environmental stewards and we are pleased to work with them to focus their efforts on operational sustainability," said Peter Cooke, program manager of Manomet's Grocery Stewardship program. "The cooperative has a number of great programs underway on resource conservation, retail engagement and sustainable sourcing. This new sustainability partnership will help them quantify what they're already doing in ShopRite stores and build out their programs for the future. We are pleased to be able to work with Wakefern and the EPA."

Wakefern and Manomet have worked in the past with ShopRite stores in New Jersey and Connecticut to reduce stores' environmental footprint by reducing waste, energy and water usage—practices that have resulted in nearly two million pounds of waste being diverted from landfills.

"This latest project will help business owners reduce their use of greenhouse gases and conserve energy. By taking steps to reduce waste at the source, businesses can improve the environment and their bottom line at the same time," said EPA Regional Administrator Judith A. Enck. "Pollution prevention is some of the most important work being done by retailers to protect the environment."

"There are so many opportunities for us to be a more sustainable company," added Karen Meleta, vice president of Consumer and Corporate Communications at Wakefern. "Rolling out Manomet's Grocery Stewardship program right now across more of our ShopRite stores is just one of the ways we get there and one of the many examples of how we are investing in sustainability in our stores."

The purpose of the Manomet's Grocery Stewardship program is to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of grocery stores, consumers, and entire supply chains. The Grocery Stewardship program is run by Manomet's Sustainable Economies program and was launched in 2012.

This article can be found at: <http://www.groceryheadquarters.com/News/Wakefern-Collaborates-on-Sustainability-Initiatives/>



AS SEEN IN

PROGRESSIVE
GROCER
AHEAD OF WHAT'S NEXT

APRIL 26, 2016

Giant Eagle Store is 500th to Join Sustainability Program Effort aims to reduce greenhouse gases, divert waste from landfills

A store operated by Pittsburgh-based Giant Eagle has become the 500th to be enrolled in Manomet's sustainability-focused Grocery Stewardship Certification (GSC) program. Participants in the initiative are responsible for annually saving more than 648,000 tons of greenhouse gases from entering the atmosphere and diverting 33,000 tons of waste from landfills.

Launched in 2012, GSC is described by the Plymouth, Mass.-based nonprofit as the nation's first and only grocery sustainability certification program. The program works with grocers to engage associates on operational sustainability strategies and to review store-level practices and equipment as a way to increase energy efficiency, boost revenue and reduce costs. While there are a number of programs that focus on high-performance buildings, GSC is unique in its focus on employee practices and procedures.

Using an online workbook developed by the GSC, store managers or other staffers learn to assess, document and implement sustainable practices, among them energy efficiency, water conservation, waste reduction, and food waste diversion. The information collected from the workbook is then reviewed and compiled by GSC staff to create a comprehensive sustainability report that corporate retail staff can use to gauge which operational procedures are already saving money, how much money and resources are being saved, and future opportunities to maximize those savings. Each report contains about \$20,000 per store of additional savings from operational sustainability.

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"Weis Markets has used the Grocery Stewardship Certification program to engage with our employees in new ways and as a tool to show our customers that we are always looking to adopt new sustainable practices," said Patti Olenick, sustainability director for the Sunbury, Pa.-based grocer.

"Hannaford has found tremendous benefit from our work with the Grocery Stewardship Certification program," noted George Parmenter, manager of sustainability at the Scarborough, Maine-based Delhaize America banner. "Using the workbooks for the second time, we've found a number of areas where our staff and procedures have significantly improved. Through assessing our work, the GSC has helped us to quantify our sustainability efforts as saving us more than \$23 million per year."

"When we launched this grocery sustainability program four years ago, Manomet had high hopes for the impacts that it could have on retailers," observed GSC Program Manager Peter Cooke. "We've exceeded our expectations; our program has worked with retailers across the U.S. to prevent greenhouse gases from being released into the atmosphere, divert waste from landfills, and save resources like water and energy."

Since the program began, the GSC has worked with more than a dozen retailers in the United States and Canada, including Wakefern/ShopRite.

This article can be found at: <http://www.progressivegrocer.com/industry-news-trends/sustainability/giant-eagle-store-500th-join-sustainability-program>



AS SEEN IN



APRIL 22, 2016

Wakefern Spreads Sustainability Message in 40 Stores Partnership with Manomet funded by EPA grants

Wakefern Food Corp. and Manomet's Grocery Stewardship program are launching eco-friendly initiatives at 40 New Jersey ShopRite stores. The retailer-owned cooperative and the nonprofit organization have joined forces to reduce stores' environmental footprint and save money for customers by introducing more sustainable practices at retail. The partnership is made possible by grants provided by the Environmental Protection Agency (EPA).

Wakefern and Plymouth, Mass.-based Manomet previously helped ShopRite stores in New Jersey and Connecticut slash waste and energy and water usage, resulting in the diversion of almost 2 million pounds of waste from landfills.

"There are so many opportunities for us to be a more sustainable company," said Karen Meleta, VP of consumer and corporate communications at Keasbey, N.J.-based Wakefern. "Rolling out Manomet's Grocery Stewardship program right now across more of our ShopRite stores is just one of the ways we get there and one of the many examples of how we are investing in sustainability in our stores."

"Wakefern is already putting a tremendous effort into their role as environmental stewards and we are pleased to work with them to focus their efforts on operational sustainability," noted Peter Cooke, program manager of Manomet's Grocery Stewardship program. "The cooperative has a number of great programs underway on resource conservation, retail engagement and sustainable sourcing. This new sustainability partnership will help them quantify what they're already doing in ShopRite stores and build out their programs for the future."

"This latest project will help business owners reduce their use of greenhouse gases and conserve energy," added EPA Regional Administrator Judith A. Enck. "By taking steps to reduce waste at the source, businesses can improve the environment and their bottom line at the same time. Pollution prevention is some of the most important work being done by retailers to protect the environment."

Run by Manomet's Sustainable Economies program, the Grocery Stewardship program aims to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of supermarkets, consumers and entire supply chains. It began in 2012 as the nation's first and only grocery sustainability certification program.

Wakefern consists of 50 member companies who own and operate retail supermarkets under the ShopRite, The Fresh Grocer, Price Rite and Dearborn Market banners. These family-owned businesses have retail locations in New Jersey, New York, Connecticut, Pennsylvania, Delaware, and Maryland markets.

This article can be found at: <http://www.progressivegrocer.com/departments/equipment-design/wakefern-spreads-sustainability-message-40-stores>



AS SEEN IN

GROCERY
HEADQUARTERS

APRIL 20, 2016

Giant Eagle Becomes 500th Store to Enroll in Grocery Stewardship Certification Program

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Since launching in 2012, the GSC has worked with more than a dozen retailers in the United States and Canada. The GSC works with grocers to engage employees on operational sustainability strategies and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs.

Two retail chains—Hannaford Supermarkets and Weis Markets—have enrolled all of their stores in the Grocery Stewardship Certification program; Giant Eagle hopes to be the third chain to have all stores enrolled. Hannaford is also the first chain to use the GSC as a yearly tool to benchmark progress at all stores.

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"When we launched this grocery sustainability program four years ago, Manomet had high hopes for the impacts that it could have on retailers," says Peter Cooke, program manager for the GSC. "We've exceeded our expectations; our program has worked with retailers across the U.S. to prevent greenhouse gases from being released into the atmosphere; divert waste from landfills; and to save resources like water and energy. We're excited for the next 500 stores."

This article can be found at: <http://www.groceryheadquarters.com/News/Giant-Eagle-Becomes-500th-Store-to-Enroll-in-Grocery-Stewardship-Certification-Program/>



AS SEEN IN



APRIL 20, 2016

Manomet Grocery Certification Program Nets 500th Store

The Manomet Grocery Stewardship Certification (GSC) Program has reached 500 stores enrolled in its grocery sustainability certification program.

Food retailers working with the GSC are responsible for saving more than 648,000 tons of greenhouse gases from entering the atmosphere and diverting 33,000 tons of waste from landfills. The 500th store enrolled is part of the Giant Eagle chain, based in Pennsylvania.

Since launching in 2012, the GSC has worked with more than a dozen retailers in the U.S. and Canada. The program works with grocers to engage employees on operational sustainability strategies and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs.

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This article can be found at: <http://www.theshelbyreport.com/2016/04/20/manomet-grocery-certification-program-nets-500th-store/>



AS SEEN IN

Portland Press Herald

APRIL 12, 2016

Pollinator Award: Hannaford

The grocery chain is a leader in the nation for communicating and demonstrating sustainable practices.

America's supermarkets use a lot of energy bringing consumers their frozen food and keeping them comfortable while they shop. They also consume a lot of water and generate a lot of trash.

Grocery stores produce more than 68 million tons of carbon dioxide each year, nearly the same as the emissions from 13 million cars, according to the Manomet Center for Conservation Sciences in Plymouth, Massachusetts. Peter Cooke, Brunswick-based manager of Manomet's Sustainable Economies program, doesn't see this as a problem but as low-hanging fruit – "a huge opportunity."

"I don't think there's another business sector out there that has quite the opportunity the grocery sector has for communicating and demonstrating sustainable practices," he said.

Hannaford, based in Scarborough, is "definitely a leader in the country for managing sustainability across a really large number of stores," Cooke said.

Hannaford, which – full disclosure – was a major advertiser in Source in its first year, is the winner of our Pollinator Award. Our judges unanimously and quickly selected the grocery chain among a strong group of nominations. They liked the fact that Hannaford's sustainability efforts set an example with the potential to encourage other large grocery store businesses to institute their own environmentally minded practices. The judges singled out Hannaford's work on seafood for praise; the chain traces every seafood product in every department back to its source in order to document that all seafood in its stores is harvested sustainably.

Hannaford tackles sustainability issues in a systemic way, covering everything from energy costs to food waste and reusable bags – most recently sponsoring a two-week education campaign to give away reusable bags in advance of a new 5-cent fee imposed on disposable paper and plastic bags by the city of Portland.

Notable steps taken by the chain include opening the first LEED Platinum supermarket in the United States, in 2009 in Augusta. (LEED Platinum certification is the highest rating possible from the U.S. Green Building Council.) And in 2013, Hannaford installed the country's first cooling and freezing system that uses only carbon dioxide as a refrigerant, in its Turner store. Hannaford won the EPA's Best of the Best Award for the Turner project, which cut back significantly on greenhouse gas emissions.

Hannaford also has several projects to reduce food waste, including setting up in-school food pantries and buying trucks and refrigeration equipment for food banks. Last year, the chain donated 14.6 million pounds of food to hunger-relief partners across the Northeast.

Phil Lempert, a national analyst known as "The Supermarket Guru," follows food trends and consumer behavior. He said many grocery stores are starting to clean up their environmental footprints because such efforts have attracted the attention of consumers.



AS SEEN IN

Portland Press Herald

APRIL 12, 2016

Pollinator Award: Hannaford (cont.)

“People want to know more about the companies that they’re doing business with, including supermarkets,” Lempert said. “It’s becoming more and more important all the time. People want to know that their retailers are being responsible, that we’re all on this planet Earth together. And as we look at climate conditions, and the drought in California, and all these other things, people are getting smarter about it, and they just want to reward those companies that are serious and making an effort.”

Kasey Harris, a member of Hannaford’s sustainability team, said the store’s practices save the company money, which in turn helps customers save money.

“We are finding in our research that sustainability is important to our customers,” she said. “It’s important to the people that we employ as well. So we do it for a number of reasons.”

According to a recent study done by the Manomet Center, Hannaford’s sustainability efforts have saved the business \$15 million a year and kept more than 430 million pounds of greenhouse gases from being emitted, the equivalent of taking more than 41,000 cars off the road. Hannaford’s goal is to cut its carbon footprint by 20 percent by 2020.

Cooke said most grocery chains now have sustainability managers on board. He’s been working with a half-dozen chains from Maine to Texas, including Hannaford, helping them work on a systemic approach to sustainability.

Last year, Cooke examined all 184 Hannaford stores for Manomet’s Grocery Stewardship Certification program and granted immediate certification to 179 of them. The remaining five stores received provisional certification. Hannaford has stores in Maine, Massachusetts, New Hampshire, New York and Vermont. (We admit we also like the supermarket chain because it’s homegrown; it got its start as a horse-drawn produce car on Portland’s waterfront.)

Harris said the interest in sustainability is “a bit contagious” among the company’s leaders, “and then you start to feel it as an associate. Once you’ve been part of one project, you feel empowered to look at another initiative or current issue.”

This article can be found at: <http://www.pressherald.com/2015/04/12/pollinator-award-hannaford/>



AS SEEN IN



MARCH 30, 2016

Brookshire Brothers enrolls 16 stores in Grocery Stewardship Certification program

Brookshire Brothers, an employee-owned retailer headquartered in East Texas, is the latest grocer to enroll stores in Manomet's Grocery Stewardship Certification (GSC) program. The GSC works with grocery retailers to engage staff on operational sustainability concepts and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs.

Eric Johnson, Director of Store Planning for Brookshire Brothers noted that "sustainability goes hand in hand with our commitment to the communities that we serve. We are able to reduce our waste and energy consumption and lower our operating costs, allowing us to pass along savings to our customers and make the planet a better place for them. We're proud to be working with the Grocery Stewardship Certification."

"Brookshire Brothers' employees really seemed to get a lot out of the experience and were really excited to go through their stores and look for ways to boost sustainability," added Peter Cooke, GSC Program Manager. "I'm excited to see another retailer who understands the many ways that sustainability can boost their bottom line."

Launched in 2012, Manomet's GSC program is the nation's first and only grocery sustainability certification program. The purpose of the GSC is to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of grocery stores, consumers, and entire supply chains. For more information, visit www.grocerycert.org.

Founded in 1921, Brookshire Brothers is 100% employee-owned. Its assets include 111 retail outlets incorporating grocery stores, convenience stores, as well as free standing pharmacy, tobacco and petro locations with another location opening in Grapeland, Texas this summer. Its market stretches east to Lake Charles, Louisiana, west to Canyon Lake, north to Whitesboro, Texas, and south to Ganado, Texas. For more information about Brookshire Brothers and its family of brands please visit www.brookshirebrothers.com.

This article can be found at: <http://www.fooddive.com/press-release/20160330-brookshire-brothers-enrolls-16-stores-in-grocery-stewardship-certification-1/>



AS SEEN IN

Brookshire Brothers
A Celebration of Family and Community!

MARCH 29, 2016

Brookshire Brothers enrolls 16 stores in Grocery Stewardship Certification program

Brookshire Brothers, an employee-owned retailer headquartered in East Texas, is the latest grocer to enroll stores in Manomet's Grocery Stewardship Certification (GSC) program. The GSC works with grocery retailers to engage staff on operational sustainability concepts and to review store-level practices and equipment with an eye to increasing energy efficiency, boosting revenue and lowering costs.

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This article can be found at: <https://www.brookshirebrothers.com/blog-entry/brookshire-brothers-enrolls-16-stores-grocery-stewardship-certification-program>



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PROGRESSIVE
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AHEAD OF WHAT'S NEXT

DECEMBER 2, 2015

Weis Markets Earns Grocery Stewardship Certification

Certification process reveals environmental, financial savings

Mid-Atlantic grocery chain Weis Markets has been recognized for incorporating sustainability practices into its day-to-day operations that have helped it conserve resources and reduce the overall environmental impact of its 163 stores, distribution center and manufacturing facilities.

The Manomet Grocery Stewardship Certification (GSC) sustainability award is based on waste, water use, energy use and greenhouse gas emission reductions in a company's retail locations and supply chain. The GSC program was launched in 2012 and remains the nation's only food retailing sustainability certification program.

"A practical sustainability program has been an important focus area for our company since 2008. During this time, we've reduced our overall environmental footprint by 12.3%," said R. Kevin Small, Weis Markets VP of store development. "The Grocery Stewardship Certification recognizes our progress and provides us with valuable insight about our overall performance in the sustainability arena. The GSC program also helps us engage with our associates in new ways and show our customers that we are continually adopting sustainable practices."

In recent years, Weis Markets has partnered with the EPA's GreenChill program, rolled out its first store with all LED lighting and added a Green Leader role in each store to provide enhanced associate and customer awareness of the company's sustainability commitment.

As a result of its sustainable operating practices, Weis Markets is annually saving more than 64 million pounds of waste from going to landfills, 11.1 million gallons of water from being used, and 295,894 tons of greenhouse gases from being released, the company said.

Sunbury, Pa.-based Weis Markets operates 163 stores in Pennsylvania, Maryland, New Jersey, New York and West Virginia.

This article can be found at: <http://www.progressivegrocer.com/node/87711#sthash.roBqmL8n.5jJsEZRw>



AS SEEN IN



DECEMBER 1, 2015

Weis Markets Recognized For Sustainability Program

Certification process reveals environmental, financial savings

Weis Markets of Sunbury, Pennsylvania, has been recognized for incorporating sustainability practices into its day-to-day operations, which has helped conserve resources and reduce the overall environmental impact of its 163 stores, distribution center and manufacturing facilities. It is the second food retailer in the country to receive this recognition.

The Manomet Grocery Stewardship Certification (GSC) Sustainability Award is based on waste, water use, energy use and greenhouse gas emission reductions in a company's retail locations and supply chain. The GSC program was launched in 2012 and remains the nation's only food retailing sustainability certification program.

"A practical sustainability program has been an important focus area for our company since 2008. During this time, we've reduced our overall environmental footprint by 12.3 percent," said R. Kevin Small, VP of store development. "The Grocery Stewardship Certification recognizes our progress and provides us with valuable insight about our overall performance in the sustainability arena. The GSC program also helps us engage with our associates in new ways and show our customers that we are continually adopting sustainable practices."

In recent years, Weis Markets has partnered with the EPA's GreenChill program; rolled out its first store with all LED lighting; and added a Green Leader role in each store to provide enhanced associate and customer awareness of the company's sustainability commitment. It also is installing other energy efficient equipment and systems in stores and is a long-time proponent of recycling.

As a result of its sustainable operating practices, Weis Markets is annually saving more than:

- 64 million pounds of waste from going to landfills;
- 11,141,258 million gallons of water from being used; and
- 295,894 tons of greenhouse gases from being released.

"Weis Markets has gone above and beyond its mission to become more sustainable. It is impressive to see a company that conducts business with the next 100 years in mind," said Peter Cooke, program manager of the Grocery Stewardship Certification program. "We are pleased to recognize Weis Markets for their environmental leadership and look forward to working with them as they continue their journey."

This article can be found at: <http://www.theshelbyreport.com/2015/12/01/weis-markets-recognized-for-sustainability-program/>



AS SEEN IN

GREEN RETAIL
DECISIONS

NOVEMBER 25, 2015

Weis Markets Earns Grocery Stewardship Certification

Certification process reveals environmental, financial savings

Weiss Markets has been recognized by Massachusetts-based Manomet's Grocery Stewardship Certification (GSC) program for its commitment to incorporating operational sustainability best practices in stores, reducing its environmental impact and saving resources. The certification is the latest sustainability milestone for the 163-store chain with stores in five Mid-Atlantic states.

Weiss Markets logo imageWith sustainable practices in mind, Weis is annually saving more than:

- 64 million pounds of waste from going to landfills.
- 1 million gallons of water from being used.
- 295,894 tons of greenhouse gases from being released.

GSC's grocery sustainability certification program is designed to substantially reduce the environmental impacts (waste, water use, energy use, and greenhouse gas emissions) of grocery stores, consumers, and entire supply chains.

"Weis Markets is going above and beyond in their mission to become more sustainable. It is impressive to see a company that conducts business with the next 100 years in mind," said Peter Cooke, GSC program manager. "We are pleased to recognize Weis Markets for their environmental leadership and look forward to working with them as they continue their journey."

This article can be found at: <http://www.greenretaildecisions.com/news/2015/11/25/weis-markets-receives-grocery-stewardship-certification>



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GREEN RETAIL
DECISIONS

AUGUST 27, 2015

ShopRite Garafalo Markets Receives Grocery Stewardship Certification

ShopRite Garafalo Markets has received Manomet's Grocery Stewardship Certification (GSC) for its five grocery stores. The award by the non-profit sustainability organization was given to recognize the grocer's commitment to incorporating sustainable best practices in its ShopRite stores in Milford, East Haven, Stratford, West Haven, and Hamden, Conn., locations.

Manomet's GSC program is the nation's only grocery sustainability certification program and it recognizes grocers for reducing the environmental impacts of their waste, water and energy use, and greenhouse gas emissions. The program is run by Manomet's Sustainable Economies program and was launched in 2012.

Combined, the five ShopRite stores have cut:

- More than 2 million pounds of waste from going to landfills
- More than 2 million gallons of water from being used
- Nearly 4,000 metric tons of greenhouse gases from being released.

This article can be found at: <http://www.greenretaildecisions.com/news/2015/08/27/shoprite-garafalo-markets-receives-grocery-stewardship-certification>



AS SEEN IN



AUGUST 25, 2015

Conn. ShopRites Earn Grocery Stewardship Award, and More...

Garafalo Markets of Connecticut has achieved Grocery Stewardship Certification for five of its ShopRite stores. The certification recognizes the company's commitment to incorporating sustainable best practices in its stores. Garafalo Markets operates ShopRite stores in Milford, East Haven, Stratford, West Haven and Hamden. "We work very hard with our employees to reach those high standards for certification. Most importantly, we focus on reducing our waste, energy usage and water usage to keep our prices as affordable as possible, while recognizing our role as a business and community leader to make the world a more sustainable place for our customers," said Harry Garafalo at the recent FMI/GMA Global Sustainability Summit...

American Halal Co. Inc. has acquired Mediterranean Snack Foods Co. LLC, one of the major lentil snack brands in the U.S., with more than 50 natural lentil/legume- and veggie-based snack products. The acquisition gives Stamford, Connecticut-based American Halal the opportunity to extend its Saffron Road natural frozen entrée line into healthful snack foods. Founded in 2007, American Halal produces natural products, including Non-GMO Project Verified simmer sauces, organic chickpea snacks and antibiotic-free Halal broths...

The fourth annual Let's Talk About Food Festival returns to Copley Square in Boston on Saturday, Oct. 3. Author and James Beard Award winner Marion Nestle will join Ricardo Salvador, director of the food and environment program for the Union of Concerned Scientists; Roger Berkowitz, CEO of Legal Seafood; Sheila Bowman of the Monterey Bay Aquarium; Chefs Jody Adams and Sara Jenkins and many more for this free event. The festival will bring together celebrity chefs, farmers and fishermen, nutritionists, nonprofits, public officials, parents and food experts to discuss trends and topics of interest.

This article can be found at: <http://www.theshelbyreport.com/2015/08/25/conn-shoprites-earn-grocery-stewardship-award-and-more/>



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PROGRESSIVE
GROCER
AHEAD OF WHAT'S NEXT

AUGUST 24, 2015

ShopRite Stores 1st in Conn. to Earn Grocery Stewardship Designation recognizes locations for reducing waste, energy use, water use

Garafalo Markets, also known as Milford Markets LLC, has received Grocery Stewardship Certification from Manomet for five of its ShopRite stores, making them the first supermarkets in the state of Connecticut to earn the designation. Awarded in July, the certification recognizes the company's commitment to incorporating sustainable best practices.

"We work very hard with our employees to reach those high standards for certification," said Harry Garafalo, who operates stores in Milford, East Haven, Stratford, West Haven and Hamden, Conn., at the recent FMI/GMA Global Sustainability Summit in Denver. "Most importantly, we focus on reducing our waste, energy usage and water usage to keep our prices as affordable as possible, while recognizing our role as a business and community leader to make the world a more sustainable place for our customers."

As a result of their sustainable operating practices, the certified stores are annually saving more than 2 million pounds of waste from going to landfills, more than 2 million gallons of water from being used and almost 4,000 metric tons of greenhouse gases from being released.

[This article can be found at: www.progressivegrocer.com/industry-news-trends/sustainability/shoprite-stores-1st-conn-earn-grocery-stewardship-certification](http://www.progressivegrocer.com/industry-news-trends/sustainability/shoprite-stores-1st-conn-earn-grocery-stewardship-certification)



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GREEN RETAIL
DECISIONS

AUGUST 20, 2015

Delhaize Group Issues Sustainability Progress Report 2014

Delhaize Group, a Belgian international food retailer that counts among its U.S. operations both Hannaford and Food Lion, released its Sustainability Progress Report 2014 detailing the company's progress on a wide range of issues from sustainable seafood to zero waste.

The retailer reported that in 2014, Alfa Beta in Greece and Super Indo in Indonesia finalized policies to track and source sustainable seafood in the future, and that Delhaize Belgium advanced its mature sustainable seafood program by committing to 80 percent MSC/ASC certified seafood by 2020.

The company also is moving to zero waste. Last year, Food Lion launched a pilot program at its Concord, N.C., concept store to test a new set of actions to reduce waste by 80 percent in the program's first year and wound up exceeding expectations.

Because the pilot was so successful, Food Lion has since introduced zero waste initiatives in 50 more Food Lion stores and plans to further extend the program to 250 locations this year and to all Food Lion stores by the end of 2018.

Separately, the Manomet Center for Conservation Sciences recognized Delhaize America's Hannaford chain for sustainability efforts that diverted 125 million pounds of waste from landfills in 2014, prevented more than 430 million pounds of greenhouse gas emissions, and saved the company \$15 million.

Despite the advances, Delhaize Group said that it is still lacking efficient data management systems in some places. This situation is restricting the retailer's ability to manage crucial information, such as private brand product sustainability performance and greenhouse gas emissions from its electricity and refrigerant use, among other areas. The retailer said it is working to address these issues.

Read the report here: <http://www.greenretaildecisions.com/news/2015/08/20/delhaize-group-issues-sustainability-progress-report-2014>

This article can be found at: <http://www.greenretaildecisions.com/news/2015/08/20/delhaize-group-issues-sustainability-progress-report-2014>



AS SEEN IN

CG Canadian Grocer

APRIL 21, 2015

Kudrinko's certified as a true green grocer

First Canadian store to receive Grocery Stewardship Certification

Kudrinko's, a 10,000 sq. ft. independent grocer in Westport, Ont., is the first Canadian store to win Grocery Stewardship Certification.

The certification from the Massachusetts-based Manomet Center for Conservation Sciences was developed to make the grocery sector more sustainable.

The GSC recognition comes with having achieved a level of points towards certification. If a store is corporately-owned, the score has to reach 150 points to be eligible. Independent operators must achieve 100 points to be certified.

Kudrinko's scored 198 in its first attempt, and reduced energy costs by 40 per cent.

Store owner Neil Kudrinko and his wife, Martha (both pictured) took over the 25-year-old family business from Neil's father. Kudrinko is a former Green Party candidate who says he aims to show that going green makes good business sense.

His store reduced CO2 emissions by 60 per cent, from 195 metric tonnes to about 74. Kudrinko said the efforts were "driven by a recognition that sustainability was connected to our long term success as a company."

Kudrinko's completely renovated its building in 2007, replacing inefficient compressors and redoing the roof to withstand the weight of new HVAC systems.

He recently installed 24 feet of new dairy and meat cases, outfitted with glass doors and LED lighting. Kudrinko said they are 80% more efficient than the old ones, and are able to hold more product, which allowed him expand selection. He eventually plans to convert the entire store to LED lighting.

Kudrinko spent about \$800,000 on the improvements—costs that will be amortized over eight years.

"Remaining competitive forces us to look at all aspects of our business," said Kudrinko.

He has reduced waste by offering farmers waste scraps of meat and produce to feed farm animals and dogs. He recycles his plastic wrap and rebuilt his parking lot with a drainage system that allows storm water to filter through the ground as opposed to using the town's sewage system.

The store not only uses only environmentally-friendly cleaning products, recycled bags and paper products, it also supports the local food bank, fish habitat and Ducks Unlimited, a non-profit dedicated to wetland conservation.

"We gain an affinity with our customers," said Kudrinko. "Price cannot be your main marketing strategy. It's easy for a customer to find someone that's cheaper, [but] if you communicate values that go beyond price, it's a far greater relationship ... and more resilient."

Neil Kudrinko is a 2014 winner of Canadian Grocer's Generation Next Award, which recognizes the accomplishments of grocery industry personnel under 40.

This article can be found at: <http://www.canadiangrocer.com/top-stories/kudrinkos-certified-as-canadian-green-grocer-52501>



AS SEEN IN

GREEN RETAIL
DECISIONS

FEBRUARY 26, 2015

Sustainability Saved Hannaford \$15 Million in 2014

Hannaford Supermarkets' sustainability initiatives are paying huge dividends: In 2014 alone, the East Coast grocery chain – owned and operated by Delhaize America – saved \$15 million, according to a Progressive Grocer report.

The grocer achieved the financial savings and reduced greenhouse gas emissions through a variety of programs including waste diversion, recycling, renewable energy and refrigeration retrofits, according to study conducted by non-profit Manomet Center for Conservation Sciences. The stores diverted 125 million pounds of waste from landfills and prevented the release of more 430 million pounds of greenhouse gases, according to the findings, which were the result of store reviews conducted by Manomet, according to the report.

The Plymouth, Mass.-based environmental organization visited and reviewed all 184 locations then owned by the company. Manomet granted immediate certification through its Grocery Stewardship Certification (GSC) program to 179 of those stores for their sustainability practices, with the remaining five locations receiving provisional certification.

“Hannaford customers care about the environment and expect us to be good stewards on their behalf,” said George Parmenter, the grocer’s manager of sustainability. “Certification of our stores demonstrates that our associates work every day on sustainability that is both good for the environment and good for business.”

Manomet asked each store questions about the type of equipment they use, how they handle waste and other workplace practices. The following are top-line findings from the review:

- Electric and natural-gas conservation practices save the company more than \$2 million annually.
- Water conservation initiatives saved a minimum of 43.4 million gallons of water annually.
- Energy efficiency and waste-reduction efforts lowered greenhouse gas emissions by the equivalent of taking 41,892 cars off the road.

The certification process also helped individual stores identify areas for improvement of their sustainability practices, according to Progressive Grocer.

“The GSC is helping Hannaford systemize how they manage for operational sustainability at the store level across the chain,” noted Peter Cooke, manager of the GSC program. “Hannaford has experienced exceptional employee engagement through the certification process.”

Scarborough, Maine-based Hannaford operates stores in Maine, New York, Massachusetts, New Hampshire and Vermont, and employs 27,000 associates.

This article can be found at: www.greenretaildecisions.com/news/2015/02/26/sustainability-saved-hannaford-15-million-in-2014



AS SEEN IN

environmental
LEADER

FEBRUARY 25, 2015

Sustainability Efforts Pay Dividends for Hannaford Supermarkets

Sustainability practices at Hannaford Supermarkets annually saves the company \$15 million, diverts 125 million pounds of waste from Northeast landfills and keeps more than 430 million pounds of greenhouse gases from being emitted, according to a study by Manomet Center for Conservation Sciences.

The nonprofit reviewed sustainability practices at Hannaford stores in 2014, examining all 184 supermarkets in the US then owned by the company. The Massachusetts-based environmental organization granted certification through its Grocery Stewardship Certification program to 179 stores. The remaining five stores achieved provisional certification.

In its certification research, Manomet asked questions of each store about the kind of equipment used, daily workplace practices and the handling of waste. Among the findings:

- Stores employ electric and natural-gas conservation practices that save the company more than \$2 million a year.
- Water conservation efforts save at least 43.4 million gallons of water annually.

In 2013 the Hannaford grocery store in Turner, Maine began using carbon dioxide as a refrigerant rather than hydrofluorocarbons (HFCs) — the first such supermarket in the US, according to the Environmental Investigation Agency. This reduced its carbon footprint by 3.4 million pounds of CO₂e annually.

This article can be found at: <http://www.environmentalleader.com/2015/02/25/sustainability-efforts-pay-dividends-for-hannaford-supermarkets/>



AS SEEN IN

FMIdailyLead®

FEBRUARY 23, 2015

How Hannaford measures up with sustainability

The sustainability practices employed by Hannaford Supermarkets has saved the grocer \$15 million annually, diverted 125 million pounds of waste from landfills and reduced greenhouse gas emissions by 430 million pounds, according to a study by the Manomet Center for Conservation Sciences. Manomet awarded 179 of the grocer's 184 stores with its Grocery Stewardship Certification last year, while the five remaining stores received provisional certifications, the study found. Progressive Grocer

This article can be found at: <https://www2.smartbrief.com/servlet/ArchiveServlet?issueid=80544AC0-3ACF-47AE-8EEF-256EA1566085&lmid=archives>



AS SEEN IN

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AHEAD OF WHAT'S NEXT

FEBRUARY 23, 2015

Hannaford Scores With Sustainability: Study Certification process reveals environmental, financial savings

Sustainability practices at Hannaford Supermarkets annually save the Northeast regional grocery chain \$15 million, divert 125 million pounds of waste from area landfills and prevent more than 430 million pounds of greenhouse gases from being emitted, according to a recent study from the nonprofit Manomet Center for Conservation Sciences.

The Plymouth, Mass.-based environmental organization undertook an exhaustive review of sustainability practices at Hannaford stores in 2014, looking at all 184 locations then owned by the company. Manomet granted immediate certification through its Grocery Stewardship Certification (GSC) program to 179 of those stores for their sustainability practices, with the remaining five locations receiving provisional certification.

“Hannaford customers care about the environment and expect us to be good stewards on their behalf,” said George Parmenter, the grocer’s manager of sustainability. “Certification of our stores demonstrates that our associates work every day on sustainability that is both good for the environment and good for business.”

During its research, Manomet asked each store questions on the kind of equipment they use, their daily workplace practices and how they handle waste. Findings included the following:

- Energy efficiency and waste-reduction efforts lowered greenhouse gas emissions by the equivalent of taking 41,892 cars off the road.
- Electric and natural-gas conservation practices save the company more than \$2 million annually.
- Water conservation efforts save a minimum of 43.4 million gallons of water every year.

The certification process also helped individual stores identify areas for improvement of their sustainability practices.

“The GSC is helping Hannaford systemize how they manage for operational sustainability at the store level across the chain,” noted Peter Cooke, manager of the GSC program. “Hannaford has experienced exceptional employee engagement through the certification process.”

Scarborough, Maine-based Hannaford operates 186 stores in Maine, New York, Massachusetts, New Hampshire and Vermont. The Delhaize America banner employs more than 27,000 associates.

This article can be found at: <http://www.progressivegrocer.com/industry-news-trends/sustainability/hannaford-scores-sustainability-study>