Zero Foodprint
Changing How Food is Grown To Restore the Climate

2021 Annual Report
At its core, Zero Foodprint (ZFP) is the pathway for anyone to participate in funding regenerative practices on more acres and more carbon sequestration. What began as an industry specific program, utilizing the cultural capital of a few chefs and restaurants, is turning into a way for anyone from individuals to businesses to help implement climate solutions on local working lands.

Like the rest of the world, Zero Foodprint has changed since 2020. Starting with a restaurant carbon neutrality program, to just beginning to crowdfund for carbon farming, we are now building the backbone of a regenerative economy alongside leading governments, organizations and businesses. Leveling up our ambitions and potential impact is our response to a number of factors: the advancing science around restoring carbon, the increasing public interest in regenerative agriculture, and the public policy and food economy opportunities to incentivize carbon sequestration.

Changing how food is grown—optimally, directly, systematically and unconditionally—is a service needed by every food and beverage business, government, institution, foundation and citizen. As I reflect back on my mindset as a chef, this sounds straightforward—turning money into change on acres…but as we know there WASN’T a way to do this.

Zero Foodprint is NOW INVITING organizations and businesses TO RESTORE—powered by ZFP’s relationships with conservation experts and technical assistance providers and a queue of shovel ready projects;to actively regenerative. In addition to joining ZFP or supporting ZFP, this new invitation to use this “regenerative pipeline,” enables allied organizations to achieve their impact goals and positions ZFP to be the implementation arm for the broader regenerative movement.

Anthony Myint
Zero Foodprint 2021 by the Numbers

27 Restore Grants in 11 California Counties

5 Restore Grants in Colorado

17,690 Metric tons modeled CO2e benefit
(equivalent to 1,990,548 gallons of gas!)

3,192 Conservation Practice Acres

15 Conservation Practices Funded
(including compost application, cover crop establishment, hedgerow planting, mulching, and riparian buffering)

62 Zero Foodprint Members

$338,384 in Member contributions

$85,435 in Donations to Restore fund

$444,530 paid for Restore CA practice costs

$36,646 paid for Restore CO practice costs

$38,002 paid for technical assistance

28% of Restore applications funded
2021 was a big year for Restore CA. What began as a few applicants and a newly developed scoring system developed into a competitive grant program with over 100 applications. Zero Foodprint built out new systems of data collection and improved upon nearly all elements of the application and scoring processes, with a focus on specificity, automation and impartiality.

This expansion deepened relationships with like minded organizations and the California Association of Resource Conservation Districts, Point Blue Conservation Science, Kitchen Table Advisors and more. Social media expanded our reach and pool of applicants as well, with a post about Restore CA reaching nearly 4,000 people.

Restore CA is proving out a model that can be applied to new states and regions, enabling scalable impact through direct farmland restoration.

Application materials in English and Spanish at zerofoodprint.org/apply.
In 2020, Zero Foodprint began highlighting one Restore grantee as part of our end-of-year giving campaign, and allowing the public to sponsor carbon farming work at $48/metric ton of CO2 equivalent. 2021’s featured project was S.K. Dynasty, an immigrant and female-owned pistachio farm in Dixon, CA.

S.K. Dynasty received a $25,000 Restore grant to apply compost to 78 acres, which is expected to sequester 1,057 tons of CO2e over three years, but that’s just the beginning. Pistachios trees require less water than almond trees and have four times the lifespan, meaning they could continue to sequester carbon and produce nuts for up to 80 years.

The owner of S.K. Dynasty can attest that although she had seen her fair share of prejudice as a woman of color in a male-dominated industry, she is inspiring women and young people in her community to take on farming. She hopes her children, whose initials are the inspiration behind the farm’s name, will one day continue the family business.
New Regions, Sectors, Services and ZFP’s First Government Contracts

- ZFP expanded to Colorado and laid the groundwork for expansion into Georgia and the Northeast.
- International affiliates in Asia, Germany and the Nordic region.
- ZFP added business members in new sectors: wine, online retail, compost, packaged goods and more.
- ZFP formalized the “Supporter” category and began corporate engagement with support from Clover Sonoma, Oatly, Eco-Products, Whole Foods, CLIF Bar, Tillamook and more.
- ZFP secured our first contracts with regional governments, launching our work on optimizing CA’s rapidly expanding compost market, in response to the onset of SB1383. As the radical expansion of the compost industry continues, ZFP expects many collaborations around regional carbon farming and compost.
Rooting Down: Restore Colorado

In 2021, ZFP began a collaboration with Mad Agriculture and Boulder County, which expanded to include the City of Denver, The Regenerative Recovery Coalition and the CO Department of Agriculture. Year one of Restore Colorado was a resounding success including 29 businesses and generating $92,541 for 5 pilot carbon farming projects on 95 acres.
Groundwork: Restore Georgia and Restore Northeast

In 2021, ZFP formalized a collaboration with the Ray C. Anderson Foundation and Drawdown Georgia to lay the groundwork for replicating our regenerative economy approach in Georgia. Restore GA will collaborate with the Conservation Fund and their Working Farms Fund Program for the pilot projects.

ZFP also laid the groundwork a Restore Northeast program through our first regenerative agriculture projects in NY in collaboration with Glynwood’s Hudson Valley Farm Business Incubator, funded through a summer collaboration with Just Salad.
Optimizing CA’s Rapidly Expanding Compost Market

- SB1383 - Regulations spurring change
- Organic Matter Diversion from 10% --> 75%
- Estimated ~90 New Compost Facilities
- Increase in supply of ~5M tons per year
- Jurisdictions must purchase ~1.5M tons to help support statewide demand.

ZFP is Facilitating Improved Outcomes

- Discussions with dozens of jurisdictions and policy makers in re: Climate Action Plans and SB1383 compliance to merge government funds with private sector funds to optimize climate outcomes.
- Pilot contracts underway providing additional throughput and revenue for ZFP as a government contractor overseeing carbon farming and compost application projects.
- Incentive alignment with policy-makers in many regions across California.
Thank you to all of the Zero Foodprint members of 2021!

A1 Organics Eco-Gro
Annette
ASH’KARA
Barley Swine
Bernal Cutlery
Bin 707 Foodbar
Bouquet
Brasa Haya
Budha Creations
Carmen Restaurante
Chez Panisse
Creator
DiFranco’s
Dry Storage
Emmer & Rye
Fermenter
Flour + Water
Flour + Water Pizzeria
Fresh Thymes
Fruition
GB Culinary
Glynwood Events
Great Gold
Handline
La Mediterranee
Le Savoir Faire
Linea Caffe*
Lunchette
Mission Chinese Food
Nude Foods Market
Nourishality
Organic Sandwich Company*
Penny Roma
Parkday
Pinch Food Design
Ramen Shop
Reem’s California
River and Woods
Roots
Sasha’s Seafood
Salesforce Culinary
Scraps
Serendipity Catering
Serendipity Coffee Bar
SingleThread
Somebody People
Stag Dining Group
Subway Boulder*
Sullivan Scrap Kitchen
Stella @ Cedar House
Somebody People
Square SF
Stag Dining Group
The Butcher & The Baker
WesBurger’n’more
Whistling Boar
Wompost
Wonder Press*

*Multiple Locations
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Zero Foodprint People

Staff
Anthony Myint, Executive Director
Leo Beckerman, Director of Operations
Tiffany Nurrenbern, Program Director
Alana Williams, Administrative Coordinator
Kara Leibowitz, Executive Director through July 2021

2021 Board of Directors
Lisa Holmes (Chair), Martha & Hunter Grubb Foundation
Holly Arbuckle, Singing Pastures Farm
Dorn Cox, OpenTeam
Julie Hudson, Waxman
Kathryn Lyddan, Marin Agricultural Land Trust
Pashon Murray, Detroit Dirt
Johanna Partin, Building Decarbonization Coalition
Ricardo Salvador, Union of Concerned Scientists
John Wick, Nicasio Native Grass Ranch
Zero Foodprint is a 501(c)3 organization registered in California (EIN 47-3642630). Additional financial details are publicly available in Zero Foodprint’s federal tax returns.

### Revenue
- Program Revenue: $355,563 (28%)
- Grants & Donations: $924,161 (72%)

### Expenses
- Program: $791,565 (96%)
- Management: $19,497 (2.4%)
- Fundraising costs: $10,164 (1.2%)
We would like to take this opportunity to thank the people and organizations that have made our work possible in 2021. Their generosity and commitment to taking real action on climate change give us hope for our future and drive us to continually evolve.

We are very grateful to the following major donors in 2021:

- The Anahata Foundation
- Atmos Bank
- CLIF Bar Family Foundation
- Clover Stornetta Farms, Inc.
- The Gaia Fund
- Hampton Foundation
- The Hope Fund
- Invoking the Pause
- Jeremy & Hannelore Grantham Environmental Trust
- Marlo Cruz Sands
- Martha and Hunter Grubb Foundation
- Mighty Arrow
- Oatly, USA
- The Ray C Anderson Foundation
- Sharon Schendel
- Sye Family Foundation
- Tillamook County Creamery Association
- Victoria Myint
- Whole Foods Market