What is Upcycled Food?

According to definitions by UFA, WWF, NRDC and Harvard Law School, upcycled foods use ingredients that otherwise would not have gone to human consumption, are procured and produced using verifiable supply chains, and have a positive impact on the environment.

Why Are Upcycled Products Important?

35% of all foods in the United States went unsold or uneaten and left a greenhouse gas footprint equivalent to 4% of total U.H. gas emissions.

Our Current Stats:

- 224 Members
- 42 certified brands
- 173 certified products
- 63 certified ingredients

Upcycling Examples:

- Dried surplus foods from farms
- Byproducts from food manufacturing
- So-called “ugly” fruits + veggies dried into powder
- Underutilized parts of food (e.g. citrus peels, avocado seeds, spent grain and eggshells)

Click to view the full list of available products: upcycledfood.org/upcycled-certified-products
QUICK SUMMARY

236
Number of Upcycled Certified products and ingredients as of 7/31/2022

128%
Growth in searches and mentions for upcycled products between 2020-2021

840 MILLION LBS.
of food waste is prevented annually by the Upcycled Certified™ program

FIND UPCYCLED PRODUCT DISPLAYS IN:

- Whole Foods
- Kroger
- Mom's Organic Market

Want more insightful information like this? Consider becoming a Upcycled Food Association member.