GT's Living Foods

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Location
Vernon, California
Certification level
Gold
Percent of Overall Diversion Achieved

92%
Facility Size
260,000 sq ft
Project Overview

We began our journey by developing environmentally focused policies, establishing a strong foundation for our sustainability efforts. We created a roadmap and set specific targets to reduce waste. We engaged our employees in the company's direction, provided educational materials, and maintained constant communication about our progress. Our approach to waste diversion was strategic and comprehensive. We used the 5S methodology to organize every area of our facility. By continuously analyzing our waste generation, we identified opportunities to reduce costs and improve our waste diversion rate. By integrating our zero waste goal with our broader sustainability initiatives, we saved thousands of pounds of material through reuse and recycling, significantly reducing our carbon footprint. Some initiatives included:

- Responsible Ingredient Sourcing & Usage: GTLF recycles 100% of the raw ingredients used in its products. All materials are converted into compost to enrich local soil and promote healthy plant growth, reducing waste from landfills.
- Sustainable Packaging Practices: SYNERGY® Raw Kombucha has always been sold in 100% recyclable glass bottles with fully recyclable low-density polyethylene caps. 98% of GTLF's packaging materials are recyclable after consumer use. Recent packaging redesigns have reduced cardboard usage by 70%.
- Carbon Footprint Reduction: 65% of GTLF's suppliers are local to its Los Angeles headquarters. The company has also reduced energy consumption by 7% through the increased use of electric vehicles like forklifts in its manufacturing facilities.
- Employee Engagement and Training: GTLF empowers all employees and suppliers to participate in its sustainability initiatives. Regular waste reviews and sustainability questionnaires help identify improvement opportunities and ensure compliance with GTLF's sustainability standards.

"We cannot progress as a community without having sustainability as the fore front of decisions we make," said Idris Adio, Director of Continuous Improvement. "At GT's Living Foods, we want to ensure that our contribution to the environment

adds positively to our people and the world." Learn more in their press release.

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