Bob's Red Mill World Headquarters and World Distribution Center

- 
Bob's
Red Mill
NATURAL
FOODS, INC.
WORLD HEADQUARTERS

- 

- 
GLUTEN FREE
Bob's Red Mill
SUPER-FINE
ALMOND FLOUR
GLUTEN FREE
1 to 1
Baking Flour
Make Your Recipes Gluten Free
UNBLEACHED WHITE
ALL-PURPOSE
FLOUR
AMERICA'S BEST BAKING FLOUR
OLD FASHIONED
ROLLED OATS
WHOLE GRAIN
PROTEIN OATS

- 

Location
Milwaukie, Oregon
Certification level
Gold
Percent of Overall Diversion Achieved

91.6%
Facility Size
683,000 sq ft
Project Overview

Bob’s Red Mill is a global brand focused on wholesome ingredients that bring communities together and nurture a healthier future for all. Participation in the TRUE certification program was inspired by a steadily improving landfill diversion rate, and it has sparked intention among employee owners who are actively engaged in our zero waste efforts, including the pallet recovery, scrap team, and PPE recycling program. Our Pallet Recovery Operation (PRO) was initiated by an employee owner with an eye on waste avoidance and a vision for future cost savings. In one year, PRO saved over $500,000, saved 3,984 trees, avoided 45 truckloads of shipments, and decreased new pallet orders by 20%. A fun and innovative way we have progressed in zero waste is upcycling our packaging scrap with ByFusion, a company that makes building materials entirely from landfill-bound plastic waste, called ByBlock. We now have a beautiful new trophy case made of ByBlock which houses our sustainability trophies. We hope we have cause to have a second case built! As an iconic Oregon company, Bob’s Red Mill partners with the local community to support a wide variety of sustainability initiatives. Holstein cows at Fir Ridge Farm eat unavoidable food waste generated during our manufacturing process, providing essential nutrients in a circular manner. Milk from the Holstein cows is used in delicious cheese which helps feed our region. Through the work of the cross-functional Scrap Team, we continue to find many ways to reduce waste. Achieving TRUE certification will help us measure, improve and recognize our zero waste performance. More importantly, it will demonstrate our determination to become a sustainability leader in food manufacturing and inspire others to do the same. "Bob's Red Mill has a focus on the collective good," said Trey Winthrop, Bob's Red Mill CEO. "Problem-solving initiatives, including food waste reduction measures, are a source of pride and a major motivator for our employee owners." Learn more about Bob's Red Mill's sustainability efforts:

- Hear from Bob’s Red Mill Leadership & Employee-Owners on their employee engagement pilot to reduce food waste
- USA Food Waste Pact: Institutionalizing a waste reduction culture in food manufacturing
- Long-term efforts drive sustainability for Sustainability Excellence in Manufacturing Award finalists

Photo credit: Bob's Red Mill

- PDF version