

Nature's Path Foods Blaine





Location

Blaine, Washington

Certification level

Gold

Percent of Overall Diversion Achieved

94 percent

Facility Size

125,000 square feet

Type of Operation

Food manufacturing

Project Overview

Nature's Path Foods is committed to achieving zero waste throughout its operations. In 2010, we set the ambitious goal of becoming zero waste across our operations by 2015. With the help of the GCBI team and the U.S. Zero Waste Business Council (USZWBC), we were able to reach that goal. Our Blaine facility was the leader in waste reduction efforts, taking on ambitious plans to reduce waste whenever possible, and remove it whenever possible. Zero waste strategies and practices implemented included:

- Working with suppliers to develop take back options for secondary packaging (such as 50-gallon drums) and introduction of re-usable containers for certain products.
- Introducing the use of recyclable plastic pallets throughout our facility. This helped reduce wood debris throughout our facility and reduced waste, and the sturdier pallets prevented damage to products.
- Introducing the diversion of our wastewater to offsite anaerobic digestion facility, where it is converted into biogas.
- Working with local farmers to ensure all edible waste product (from spills, errors and processing waste) ends up going to animal feed and not to landfill.

All of the success that Blaine plant has achieved is through the commitment of the team members. A culture of zero waste permeates the plant, and team members are actively involved in identifying solutions and trying to drive our waste down even further.

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