

SAVOR...Chicago

at McCormick Place

Catering • Concessions • Special Events

Contact: Michelle Benson
michelle@createmomentum.com
708-907-5301

Emerson Helps North America's Largest Convention Center Convert Food Waste to Energy

InSinkErator's Grind2Energy technology helps SAVOR ... Chicago extend food-waste diversion at McCormick Place

[CHICAGO, May 15, 2019] – As the nation's food industry descends on Chicago for the latest culinary inspiration at the National Restaurant Association Show, there's at least one item that won't be on the menu: food waste.

McCormick Place, North America's largest convention center and venue for the annual National Restaurant Association Show, is the latest location to install the innovative Grind2Energy food-waste-recycling system from Emerson. Grind2Energy helps commercial facilities of all sizes – from restaurants to grocery stores to convention centers – convert food waste into renewable energy through anaerobic digestion.

“As one of the nation's leading convention facilities, we are committed to doing our part to create a sustainable environment for our nearly 3 million annual visitors,” said Lori T. Healey, chief executive officer of the Metropolitan Pier and Exposition Authority. “From our rooftop garden to our onsite recycling programs and excess-food donations to neighborhood charities, a sustainable approach is deeply ingrained in everything we do at McCormick Square. In 2017, we diverted 40 tons of food waste, and Emerson's Grind2Energy system will help us take these efforts a leap forward.”

Each year, the United States sends approximately 133 billion pounds of food waste to landfills, releasing 18% of total U.S. methane emissions, according to the U.S. Environmental Protection Agency.

Since 2014, Emerson's Grind2Energy system has helped commercial kitchens divert about 30,200 tons of food waste, reducing the emissions equivalent of about 50.2 million miles driven by 4,386 vehicles, an Emerson analysis of internal and EPA data finds.

“McCormick Place is a global leader in sustainability, and as the venue looks to advance its goals even further, Emerson is proud to help them put their food waste to work harder,” said Tim Ferry, group president of Tools & Home Products for Emerson. “With annual food waste adding up to a \$218 billion challenge in the United States alone, Grind2Energy offers a large-scale solution for venues and institutions working to make the most of discarded food.”

McCormick Place and SAVOR...Chicago, the venue's exclusive food service operator, have nearly doubled their food-waste diversion rates since 2011, achieving at least 59 percent diversion through composting, recycling, food donations and supply-chain adjustments.

“Using Grind2Energy will allow SAVOR... Chicago to divert nearly 100 percent of pre-consumer organic waste,” said Doug Bradley, vice president of culinary for SAVOR ... Chicago.



SAVOR...Chicago

at McCormick Place

Catering • Concessions • Special Events

Emerson's Grind2Energy technology will help the venue close the loop further by using a specialized grinder from InSinkErator®, the inventor of the first garbage disposal and the world's leading supplier of food waste disposers. This grinder processes remaining food waste into a slurry that is stored onsite, in safely sealed tanks, before being transported to an anaerobic digestion facility, where microbes break down the material to extract methane for energy production and to produce a nutrient-rich fertilizer.

McCormick Place was the first convention center in the world to receive Green Seal certification for environmentally responsible food purchasing, operations and management. In 2019, the U.S. Environmental Protection Agency recognized the waste diversion efforts of the venue and SAVOR... Chicago for the fifth time since 2011.

The Grind2Energy installation at McCormick Place is the latest in a line of projects helping institutions get more from their food waste. In March, the University of Notre Dame completed an Emerson Grind2Energy installation projected to reduce on-campus food waste by more than 2,000 pounds per day while contributing to the clean energy needs of a local farm.

McCormick Square

The McCormick Square campus features McCormick Place -- the largest exhibition and meeting facility in North America -- which offers 2.6 million square feet of exhibit space, 173 meeting rooms, one of the largest ballrooms in the world, the 1,258-room Hyatt Regency, the 1,205-room Marriott Marquis Chicago, the 4,249-seat Arie Crown Theater and the 10,387-seat Wintrust Arena. In 2018, the campus hosted more than 272 events attracting 2,941,087 visitors. McCormick Place is managed by SMG, a worldwide convention management company.

SAVOR

SAVOR is the food service division of SMG, the largest public facilities management company in the world and manages the foodservice at McCormick Place and the Wintrust Arena. We pride ourselves on preparing and serving exceptional food and beverage whether for intimate VIP experiences or banquet events for over 20,000. Besides great, authentic food, the core elements of our food vision include our partnerships with local growers, producers and community members, our commitment to using antibiotic free meats and poultry, and our dedication to minimizing our impact on the environment through our robust sustainability, recycling and composting programs. savorchicagomcpl.com

###

