

FOOD+TECH BYTES your guide to the latest food tech news

↓ Love our newsletter? Share the 
 ◆ by forwarding it to a friend! 
 ↓

Did a friend forward you this email? Subscribe here.

# BLACK LIVES MATTER

Dear Fam,

We at Food+Tech Connect stand in solidarity with the Black community against systemic racism and police brutality.

We are committed to using our platform to create systemic change and to end racial injustices, especially in our food system. We know that educating ourselves about anti-racism and

dismantling systemic racism will be hard, ongoing work. We also know that the only way forward is together. Over the coming weeks, we will begin collaborating with organizations across the food system to start hosting conversations and creating resources that amplify the voices of Black, Indigenous and POC communities.

If you want to collaborate, please email Danielle at <a href="mailto:danielle@foodtechconnect.com">danielle@foodtechconnect.com</a>.

In the meantime, we encourage you to support Black-owned businesses, donate, <u>educate</u> <u>yourself about anti-racism</u> and read some of Civil Eat's 10+ years of <u>social justice reporting</u>.

With Love & Gratitude,

Danielle, Mike & Phoebe



#### **FEATURED**

18K+ Coronavirus Cases Tied to Meat Packers, Oprah and Katy Perry Join Apeel Sciences' \$250M Round + More

Our round-up of last week's most popular business, tech, investment and policy news.

### <u>Pandemic Proof: S2G Ventures on Why Resilient, Sustainable and Healthy Food Systems are</u> More Important Than Ever

Sanjeev Krishnan, chief investment officer and managing director at S2G Ventures, shares highlights from the fund's new report: The Future of Food in the Age of COVID. The report explores the implications of the COVID-19 pandemic to the food and agriculture industry and identifies the areas of innovation critical to building a healthier and more sustainable food system.

#### SUPPORT FOOD+TECH CONNECT

This newsletter takes a lot of time and resources to produce. We know it is a critical resource for the industry, so we are asking you to make a <u>one time or monthly contribution</u> to help us keep it going and free for those who are not able to afford to pay a subscription fee. Whether it's \$5 or \$500 every bit helps and shows us that you value our work. Not able to contribute? Help us by forwarding our newsletter to your friends and colleagues.

SUPPORT FOOD+TECH CONNECT



#### **CPG**

#### With Small Coffee Brands Reeling, Nestle, Starbucks Set to Grow - Bloomberg

Starbucks and Nestle could see their brands grab a bigger share of the market as the virus lockdowns end, limiting consumer choices.

#### Marfrig and ADM Create Venture to Sell Plant-Based Products - Food Dive

The joint venture, called PlantPlus Foods, will create plant-based products in North American and South American markets.

### <u>Europe: Nestlé Loses Fight With Impossible Over Meatless Burger Branding</u> - Wall Street Journal

Nestlé must stop branding its plant-based burger "Incredible" after a European court ruled the language infringed on Impossible Foods's trademarks and could confuse consumers.

#### Tyson Halts Operations at Storm Lake Pork Plant - Sioux Land News

The company said that the temporary closure is due to a delay in COVID-19 testing results and team member absences related to quarantine and other factors.

#### Food and Beverage Is the Only Sector Projected to Grow This Year - Food Dive

Food and nonalcoholic beverage is the only sector of the economy projected to post positive growth in 2020. Due to the halt of economic activity from the coronavirus, global spending is expected to fall 4.3% in 2020.

#### Plant-Based Foods Outpace Total Food Sales During Pandemic - Food Navigator

Retail sales of plant-based foods were up 90% for the 16 weeks up to April 19, 2020 compared to the same period last year. Following peak panic buying in March, total plant-based food sales grew 27% – 35% faster than total retail food sales.

#### Meat Plants Reopen, but Burgers Stay Pricey - Wall Street Journal

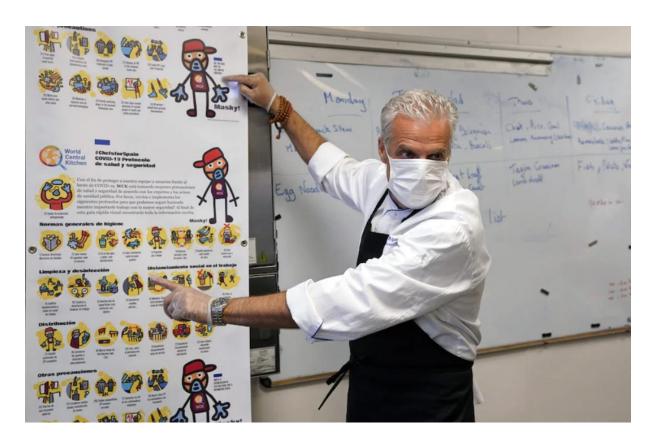
A national meat supply crunch driven by the coronavirus pandemic is beginning to ease, though meat and grocery suppliers expect the effects to linger for months.

### FDA Rolls Back Ingredient and Calorie Labeling Regulations, Citing Supply Chain Disruptions - *The Counter*

The move is temporary for the duration of the public health emergency. But some worry there'll be wiggle room left for food manufacturers and vending machine operators to lobby for less regulation permanently.

#### How Coronavirus Has Impacted Ingredient Sourcing - Food Dive

Brandon Hernandez of Whole Brain Consulting says many manufacturers are pivoting to different countries, growers and regions to find what they need as the pandemic disrupts business across the globe.



#### **RESTAURANTS**

#### Blow Up the Restaurant Industry and Start Over - The New Republic

A system that relies on exploitation isn't one that should survive the pandemic. There's a better way to feed people and care for workers.

#### House Passes PPP Bill That Gives Restaurants More Flexibility - Restaurant Dive

The bill would reduce the percentage of PPP funds restaurants are required to spend on payroll from 75% to 60%; extend the time period businesses have to use the funds from two months to six months; and more.

### <u>The Safety Problem for Restaurants Isn't the Dining Room. It's the Kitchen</u> - *The Washington Post*

Most public discussions about safety is focusing on the front of the house. But chefs and other kitchen staff are quietly raising the alarm about the prospect of returning to what once passed for normal: chaotic, overcrowded, poorly ventilated kitchens.

<u>Restaurants Say Socially Distant Dining Rooms Could Wipe Out Business</u> - Wall Street Journal

Restaurants that built their business on keeping seats full are trying to figure out how to run at a fraction of that capacity.

#### <u>Undocumented Restaurant Workers Have Held the Industry Together. Now They Stand to</u> Lose the Most. - *Civil Eats*

Long working in invisible positions, and at risk for coronavirus and deportation, the undocumented often hesitate to seek support.

#### Insurers Propose Pandemic Assistance Plan - Restaurant Dive

Federal money, not business interruption insurance, is the appropriate response to a pandemic, property and casualty carriers say.

#### 5 Newfangled Strategies NYC Restaurants Are Testing to Ease Into Dining - Eater

Restaurant owners are turning to new, relatively untested technology as they prepare for an eventual return to dining-in.

#### Their Minneapolis Restaurant Burned, but They Back the Protest - New York Times

Though a Bangladeshi family lost their business in the uproar over the death of George Floyd, they support demonstrators and helped medics treat them.

#### Beyond Meat Announces New Deals With KFC and Pizza Hut in China - Bloomberg

The Pizza Hut partnership begins on Monday and KFC will launch its new products in June. Details on products and locations haven't yet been announced.

#### How Not to Help Restaurants During the Pandemic - Bloomberg

Price controls on food delivery apps will induce the companies to pass along the added costs to customers, thereby reducing demand for the very restaurants they're intended to help.

#### The Race to the Freezer: Europe's Food Glut Has Nowhere to Go - Bloomberg

Demand for cold storage has surged under lockdown after bars and restaurants closed.

#### Nobody Talks About Failure in Silicon Valley, Yet 90% of Startups Fail. - Gagan Biyani

Three years ago, Neeraj Berry and I shut down Sprig, which raised \$60m and grew to \$20m revenue. Then, it all fell apart. For an honest story about failure, read on.

#### KFC Vegan Nuggets in China Sold Out Within an Hour - Vegconomist

Pre-sale coupons were required for participating in the test and over 7k were purchased on the KFC app. Cargill plans to launch a range of plant-based products for release in China next month.



#### **RETAIL**

Retailers and Restaurants Hit in Protests, Adding to Coronavirus Damage - Wall Street Journal Many retailers and restaurants, already crippled by the coronavirus pandemic, are grappling with damage to their properties and new closures following protests sparked by the death of George Floyd that have sometimes turned violent.

We Work in an Amazon Warehouse. We Didn't Sign Up to Be Heroes. - New York Times Today, Amazon is getting rid of hazard pay, even though its facilities continue to see outbreaks of the coronavirus.

#### Online Grocery Sales Reach \$6.6B in May - Grocery Dive

The total number of online grocery orders grew 18% month-over-month to 73.5m in May. The companies said the increase took place as retailers expanded capacity, including reopening services and adding more time slots.

Whole Foods Just Fired an Employee Who Kept Track of Coronavirus Cases - Vice Whole Foods has fired a California employee who created a running count of COVID-19 cases in its US supermarkets because neither Amazon nor Whole Foods would make the information

publicly available.

#### Can Meal Kits Remain Flavor of the Month? - Wall Street Journal

Meal kit services are booming now that consumers are stuck at home and preparing their own food. Hanging on to the gains as lockdown rules are lifted is their next challenge.

Amazon Expands Use of SNAP Benefits for Online Grocery to 11 More States - TechCrunch With these additions, Amazon customers on public assistance can shop online for groceries across a total of 25 U.S. states plus Washington, D.C. At checkout, they can pay for groceries using their SNAP EBT.

#### India Rejects Walmart-Owned Flipkart's Proposed Foray Into Food Retail

Business - TechCrunch

The Indian government told Flipkart, which competes with Amazon India, that its proposed plan to enter food retail business does not comply with regulatory guidelines.

#### Costco Will Revive Store Sampling This Summer - Grocery Dive

Costco is hoping that by reviving key parts of its store experience, it can entice more shoppers to visit and boost sagging sales growth.

### When It Comes to Pandemic Safety, My Food Co-op Does What Big Grocery Stores Can't - Eater

Shopping here means mandatory masks, gloves and washing your hands upon entering — even if we have to teach you how to do it.

<u>Wegmans Pampered Its Shoppers. Now It Has to Protect Them.</u> - *Wall Street Journal* Companies that used to indulge their customers are adjusting to an era when shoppers also pose dangers. Wegmans, a grocery store chain that inspired a cult following, is discovering how challenging that transformation can be.



#### **AGRICULTURE**

#### Every Single Worker Has Covid at One US Farm on Eve of Harvest - Bloomberg

One farm in Tennessee distributed Covid-19 tests to all of its workers after an employee came down with the virus. It turned out that every single one of its roughly 200 employees had been infected.

### <u>There Were Nearly a Million Black Farmers in 1920. Why Have They Disappeared?</u> - *The Guardian*

Today, of the country's 3.4m farmers, only 1.3% are black. They make less than \$40k annually, compared with over \$190k by white farmers. John Boyd Jr is trying to change that.

#### Senate Democrats Seek \$8B in Aid for Food Supply Chain - Bloomberg

Senate Democrats are seeking \$8b in the next coronavirus relief package to strengthen the food supply chain and provide more protective gear for food processing and farm workers.

What Kind of Innovation Will We Apply to Build Our Post-COVID Food System? - Forbes Right now, we are generally producing enough food but we do not have the ability to get the

right food to the right people at the right time. Fundamentally, how can we innovate to better match food supply with demand?

Millions of Dollars Heading to Farmers, but Small Farms Won't See Much of It - Civil Eats

Advocates say young and disadvantaged farmers won't benefit from the latest stimulus funds, and nor do those selling directly to consumers.

Coronavirus Turns a Spanish Sea Delicacy Back Into Daily Fare - New York Times
With high-end restaurants closed, the price of prawns has tumbled, allowing fishmongers to pick up the shellfish at a discount and offer them to a much broader clientele.

#### <u>Unsold Truffles Tell Tale of Broken \$3.4T Food Chain</u> - Bloomberg

Every year, John Gregson sells his truffles to restaurants for as much as \$7.4k a kilo. The unprecedented disruption in the food chain is leaving people like Gregson grappling with an industry that may take years to untangle itself.

#### <u>Israel: BeeHero Smartens Up Hives to Provide 'Pollination As a Service' with \$4M Seed</u> Round - *TechCrunch*

Investors include Rabo Food and Agri Innovation Fund, UpWest, iAngels, Plug and Play, and J-Ventures. Funding will help the startup expand its operations into US agriculture.

Signs of Growth in Regenerative Agriculture As Beer Maker Steps In - Triple Pundit

AB InBev has partnered with Indigo Agriculture to improve the water, nitrogen and greenhouse gas impacts for growing 2.2m bushels of rice.

<u>Industrial Meat 101: Could Large Livestock Operations Cause the Next Pandemic?</u> - *Civil Eats* Novel viruses have been emerging in CAFOs for years. Advocates say coronavirus should act as a wake-up call.

<u>Timberland & Savory Institute Partner to Build Regenerative Leather Supply Chain</u> - *Savory* In Fall 2020, Timberland will launch a collection of boots made with leather from verified regenerative ranches sourced through the Savory Institute's Minnesota Hub.

#### We Must Save Farmers' Markets - Civil Eats

Without more support, the impact of losing markets could be massive to farmers, eaters and regional economies.

When Covid-19 Hits a Rural Meatpacking Plant, County Infection Rates Soar to Five Times the Average - The Fern Of the rural counties with the highest infection rates, most contain slaughterhouses where workers have contracted Covid-19. These rural counties also rank among those hardest hit by the disease nationally.



#### **EATERS**

<u>Contractors Selected for USDA Food Box Program Raise More Red Flags</u> - *The Counter* The agency came under scrutiny after it canceled a \$40m contract with California Avocados Direct and awarded an event planning company a \$39m contract that had made dubious claims about their clients and credentials.

## As We Redesign the Food System Post-COVID, We Need to Build It to Look More Like the Internet - The Spoon

Computer networks like the Internet need to be adaptable in order to withstand shocks to the system. Compared with our modern food system, the contrast is stark. What if we could build a food system where redundancy and resiliency are features built into its core?

#### How Community Fridges Are Fixing a Broken Food System - Curbed

Across the city, community fridges are tackling hyperlocal food insecurity.

<u>Coronavirus Patients Lose Senses of Taste, Smell—and Haven't Gotten Them Back</u> - *Wall Street Journal* 

Understanding how the body clears the new coronavirus is becoming more important as the US begins to reopen. WSJ's Daniela Hernandez explains how the body fights infection and why feeling better doesn't equal being virus-free.

#### COVID-19 RESOURCES + ACTION

- **Resources:** We have compiled a database of resources for those in the food industry impacted by the pandemic <a href="here">here</a>. Please add your own resources.
- Jobs: We need to band together to support everyone across the food system who has
  lost their job due to the pandemic. Use code "coronavirusfoodjobs" to post remote or
  remote-friendly food jobs on our job board for free.