Maximize Savings.
Minimize Waste.

COPIA
4 pounds of food wasted every day.

52B dollars wasted by businesses every year.
1 in 6 Americans go without food
Copia is a solution designed to solve food waste and hunger at scale

Our proprietary technology takes food recovery to the next level

**Customers**
Customers use proprietary Copia app and/or web interface to schedule and manage pickups

**Drivers**
Copia’s Food Heroes use our driver app to receive routes and track inventory in the system

**Recipients**
Non-profits manage profiles in real-time (i.e. operating hours, food type, etc.) to ensure 100% surplus consumption
Waste happens. Why not make the most of it?

Finally, food recovery and waste reduction that is safe, reliable, AND lucrative.

**TOP LINE BENEFITS**

- Provide quality food to your local community
- Reduce your environmental footprint
- Promote your impact internally and externally

**BOTTOM LINE BENEFITS**

- Save thousands by optimizing purchasing / reducing over-production
- Access significant enhanced tax deductions -- $1 per pound
- Reduce disposal costs

**ZERO LIABILITY. ZERO HASSLE. THOUSANDS IN SAVINGS.**

Sound like a no-brainer? ‘Cause it is!
We provide full transparency and help you promote your commitment to sustainability

**Top-line:** Do good, feel good, and look good too!

**Data/Analytics & Impact Reports**

**Customized Collateral**
Our 2017 Impact

331,000 POUNDS DELIVERED

$4M DOLLARS RECOVERED

... and we’ll feed 1 million people this year!
WE’VE NEVER WASTED A POUND OF FOOD
23,000 PEOPLE FED
ONE EVENT • ONE CITY • ONE WEEKEND

SUPER BOWL 50
NO FOOD WAS WASTED OSCARS WEEKEND

1300+ pounds of delicious food recovered
1100+ gourmet meals delivered
ZERO pounds of edible food wasted
“Using Copia is a NO F*CKIN BRAINER! EVERYONE WINS!”

Mike Masserman
Head of Government Relations
Lyft
“Partnering with Copia is the simplest way to do good in our community while saving money. *It makes total business sense!*”

Chris Young  
Executive Chef  
Bon Appétit @ Levi’s Stadium
What will your city do with all of its excess food?

Sample customers list – non exhaustive
Join Us In Solving Your Company’s, City’s and the World’s Dumbest Problem!

/GoCopia
@GoCopia
GoCopia.com
komal@GoCopia.com
GoCopia.com
We are also the go-to partner for high-profile, large volume events

From the Super Bowl to the Academy Awards, Copia can handle it all

- Partnered with the NFL and multiple venues and brands
- Repurposed 14+ tons of food in one weekend
- Fed 23,000+ people in need

- Recovered 1,300+ lbs of gourmet food from the Vanity Fair After Party, Independent Spirit Awards, and the Women in Film Pre-Oscar Party
- Fed 1,100 people at Delancey Street, LA Mission, The Good Shepherd Shelter, LA LGBT Center, and IRC
- Co-promoted by Copia Ambassador Freida Pinto, the Creative Artists Agency, and Vanity Fair
Don’t take our word for it! Check out what our customers are saying (1/2)

“We had a food recovery partner in the past, but Copia brings a different level of value and professionalism. With Copia, we can access tax deductions and really promote our sustainability and environmental commitment to customers.”

Matt Serif-Cullick, Director of Culinary Operations

“Copia has helped us gain visibility into our surplus and we were able to leverage the data they provide to reduce our food costs by over 10%. We love Copia because it is such a simple and tangible way to reduce our environmental footprint and give back to our local community.”

Maria Chavez-Martinez, Regional Facilities Manager

“Copia’s analytics help us better track surplus and enhance the team’s efforts around waste reduction. Our staff is very proud to know that none of the food we produce goes to waste any longer. Copia drivers are picking up our surplus food 365 days/yr. and the reports they provide creates a great connection with our local community.”

Ashley Copley, Food Services Manager
“At our weekly meetings, we present Copia’s waste tracking data to our general managers and executive chefs. We have seen a significant reduction in overproduction and a more attentive staff in regards to waste since we have started working with you all at Copia. We appreciate the help!“

Samantha Lubow, Environment Initiatives Coordinator

“Our team is proud to partner with Copia and help feed our local community. The service is super easy to use -- we love it!”

Arwi Odense, Executive Chef

“Copia helps us track our surplus better and in just 6 months, we were able to reduce over-production by 50%! Beyond doing the right thing for our local community, partnering with Copia makes clear business sense.”

Chris Young, Executive Chef
Appendix of Frequently Asked Questions

• What protections does Copia have in place regarding food safety and liability?
• How does the tax deduction work?
• Where does the food go?
• Additional FAQs
## LIABILITY PROTECTION

- All nonprofit recipients sign a **Hold Harmless Indemnity Agreement** upon sign-up, shielding you and Copia from all liability
- Copia carries a **$5MM Insurance Policy** that directly protects you and the food in transit
- **Federal Law:** the Bill Emerson Good Samaritan Act shields your business from any liability provided the food is given in good faith
- **State Law:** the CA Russell Bill specifically limits liability and provides protection to your business when giving food to a nonprofit

## SAFETY PRACTICES

- Copia’s Food Heroes are **ServSafe Certified**, they undergo enhanced background screenings and extensive professional food safety training
- Copia **provides bags** for customers to package their food in order to avoid spillage and maintain a clean vehicle fleet
- Our matching algorithm ensures the **food is quickly delivered** to local nonprofit recipients
- Copia provides detailed **safety guidelines** and runs **random checks** along the recovery process

Federal & State laws, along with Copia’s industry leading practices, protect you from civil and criminal liability.
Our real-time matching algorithm and dense network of recipients ensure a local impact

Give back to your local community by leveraging existing resources

Homeless Shelters • After School Programs • Veterans Agencies • Women’s Shelters • Youth Development • Health Organizations • Rehabilitation Centers
Additional FAQs

- How do I get started?
  Visit GoCopia.com or download our iOS app and schedule your first pickup. Add special instructions in your account for a smooth pickup (security, suite number, fridge location, etc.)

- What types of food do you accept?
  Copia can redistribute 100% of your edible surplus: prepared food, raw produce, raw meat and dry goods.

- Where do you operate?
  We currently operate across the Bay Area (including East Bay and South Bay down to San Jose). We will be expanding across the US with our customers in 2017.

- How are you different from other food recovery organizations? Why are you for-profit?
  Copia is the first end-to-end solution for solving food waste and hunger. We believe solving this age-old problem requires a for-profit, scalable technology solution.

- We have a nonprofit partner, can you partner with them?
  Yes, our technology and inventory management system allows us to partner with third party logistics providers, while maintaining the top and bottom-line benefits of Copia (waste tracking, tax deductions, impact, branding).

- Who are your drivers?
  All of our drivers are professional ServSafe certified food handlers, paid above market-rate. Many are veterans or previous recipients of Copia’s food ensuring a hand-up not a handout.

- Why do nonprofits use Copia?
  High quality of food safely delivered with reliability and offered with dignity. With Copia, non-profits can also free-up resources to fulfill their greater missions.