

# Blue Loon Bakery:

Baking Sustainability  
Into Its Operations



If you find yourself in New London, New Hampshire, craving freshly baked-from-scratch bread, bagels, muffins, or scones, then [Blue Loon Bakery](#) is where you'll want to go.

Established in 2018, the bakery crafts authentic artisanal baked goods and sandwiches, all made with locally sourced ingredients. The team at Blue Loon Bakery, comprised of 22 full-time employees, not only provides exceptional sourdough bread and pastries for their community, but does so with an active commitment towards waste prevention and sustainable practices.

From prevention at the source, to donation of surplus food, to food scrap recycling, Blue Loon Bakery practices food waste minimization across the [Wasted Food Scale](#). Aware of Blue Loon Bakery's leadership in sustainability, [Kearsarge Climate Action](#), a community group that fosters sustainable initiatives in the Kearsarge-Sunapee region of New Hampshire, connected the bakery with [CET](#). In October 2023, a Waste Reduction Consultant from CET visited the bakery to learn about their existing waste reduction initiatives and to offer support in expanding them.



## Saving Dough Scraps & Guiding Customers

Blue Loon Bakery generates minimal food scraps during production. Dough scraps that are generated during the baking process are repurposed to create new delicious pastries.

The bakery's dedication to minimizing wasted food also extends beyond their bakery walls and into the kitchens of their customers. Blue Loon's team goes the extra mile by offering [guidance to customers](#) on how to properly store and preserve the bread they purchase, maximizing shelf life and minimizing waste.

## At-A-Glance

- Blue Loon Bakery minimizes wasted food by repurposing dough scraps into new pastries, donating surplus baked goods to local community organizations, and composting food scraps.
- The bakery composts about 400 pounds of food scraps and compostable serviceware per week by partnering with Renewal Compost.
- CET connected Blue Loon Bakery with Too Good To Go, a mobile app where Blue Loon Bakery can sell surplus baked goods at a discounted rate.
- Beyond wasted food, Blue Loon Bakery goes out of their way to recycle film plastic and uses compostable serviceware.





## Recovering Surplus Baked Goods

While visiting the bakery, CET learned from Blue Loon Bakery about the usual occurrence of unsold baked goods and the resulting surplus. With this insight, CET suggested that the bakery explore a partnership with [Too Good To Go](#) to sell some of the surplus items. Too Good To Go is a mobile app that connects customers to food businesses that have surplus unsold food. Using the app, customers can buy surprise bags of food at an overall discounted rate. This connection enables Blue Loon to move more of its delicious and thoughtfully crafted goods, and customers are bound to love what's in their bag.

Blue Loon Bakery has a history of donating day-old baked goods to Lake Sunapee Regional Food Pantry and the local fire and police departments. To build on this, CET suggested additional food donation partners, such as Upper Valley Haven. Since food donation partners may have fluctuating capacities or be unable to accommodate a full load, having a few options can be beneficial.

## Collecting & Composting Food Scraps

To handle food scraps that cannot be repurposed or consumed, such as produce scraps that result from sandwich making, Blue Loon Bakery collaborates with [Renewal Compost](#). Renewal Compost collects one 64-gallon cart of food scraps (about 400 pounds) per week from the bakery. Blue Loon opted to work with this hauler in particular because their previous hauler couldn't accept BPI certified compostable serviceware, which Blue Loon Bakery offers in-house. After collecting food scraps, Renewal Compost turns this material into a nutrient-rich soil amendment through the fruitful composting process.

To collect food scraps, Blue Loon has dedicated receptacles set up in both its customer-facing and back-of-house areas. Blue Loon has excellent customer-facing waste stations, complete with clear signage. For the bakery's back-of-house waste stations, CET suggested adding signage and labels to further clarify proper material separation. To support this educational effort, CET offers free bin signage and can customize it to meet the needs of individual businesses' waste programs.



## Film Plastic Recycling

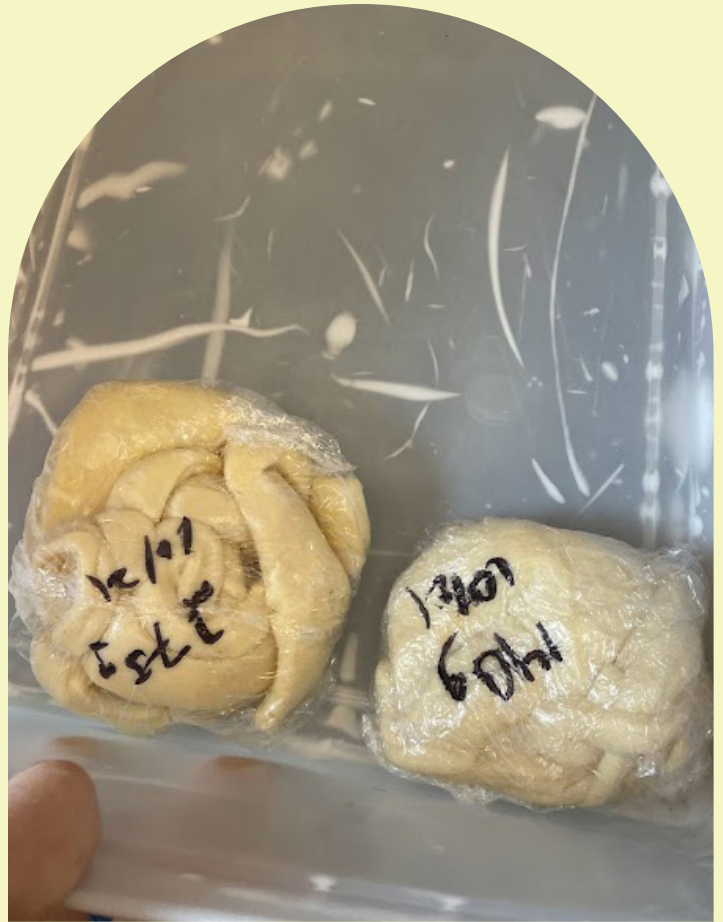
Blue Loon Bakery demonstrates strong recycling practices. Notably, all single-stream recyclables are placed loosely in recycling bins without plastic liners or bags, as these are considered contamination in the recycling stream. To address these film plastics, Blue Loon collects and brings them to a dedicated recycling drop-off point at a nearby grocery store. To enhance the efficiency of this program, CET suggested collaborating with other local businesses to accumulate and consolidate film plastics for recycling. CET is helping Blue Loon Bakery explore this effort.

## Sustainable Serviceware

Blue Loon Bakery already offers compostable serviceware to its customers, which is a great alternative to non-compostable or non-recyclable serviceware (such as Styrofoam).

In general, CET advises that food establishments select one material type for takeout containers and other single-use serviceware instead of utilizing a mix of options (recyclable, compostable, and disposable). This approach reduces confusion among customers and promotes accurate sorting of materials.

There is also the reusable serviceware route! CET provided Blue Loon with guidance on introducing reusable takeout containers into their operation, proposing a phased pilot approach for initial implementation. Additionally, CET recommended potential service providers offering containers and logistical support. Blue Loon is considering this as the next step in their sustainability journey.



## CET is Here to Help!

Blue Loon Bakery's commitment to sustainability is evident in its host of wasted food reduction activities. In collaboration with CET, Blue Loon was able to expand their programs even further.

If your business or institution is interested in developing a similar partnership with CET and receiving free support with wasted food reduction, contact us at **888-813-8552** or [wastedfood@cetonline.org](mailto:wastedfood@cetonline.org).

