

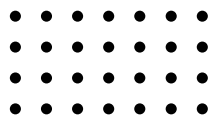


Rescuing
Leftover
Cuisine



2025 Annual Report

A review of our impact and strategic achievements
in making **food rescue the universal standard**



RESCUINGLEFTOVERCUISINE.ORG



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Letter from the CEO

A Year of Impact, Resilience, and Community



ROBERT LEE

CEO & Co-Founder

As we reflect on the past year, one word rises above all others: community.

Last year challenged all of us in different ways: from continued economic uncertainty to growing food insecurity in the communities we serve. Yet through it all, Rescuing Leftover Cuisine did what it has always done best: we showed up, adapted quickly, and turned surplus into sustenance at scale.

Because of your support, we rescued millions of pounds of perfectly good food that would otherwise have gone to waste, redirecting it to nonprofits, shelters, and community partners who needed it most.

None of this happens in isolation. It happens because volunteers give their time, donors give their trust, partners open their doors, and supporters believe that reducing food waste and feeding people can, and must, happen together. You are not adjacent to this work; you are central to it.

As we look ahead, the need remains urgent, but so does the opportunity. With your continued partnership, we will keep expanding our reach, improving efficiency, and advocating for a future where excess food feeds people, not landfills.

Thank you for standing with us, believing in this mission, and making last year's impact possible. We are deeply grateful, and more motivated than ever to keep growing.

3.9 M

lbs of food rescued and donated

98%

rescuer coverage rate for pickups

18

regions served throughout the USA

Rescuing Leftover Cuisine

Rescuing Leftover Cuisine (RLC) is a nonprofit organization on a mission to **redistribute excess food to people experiencing food insecurity**.

In 2014, 23-year-old Robert Lee left a finance job at J.P. Morgan to commit himself full-time to Rescuing Leftover Cuisine (RLC), the organization that he dreamed up during his senior year at New York University. The son of Korean immigrants, Robert had experienced food insecurity throughout his childhood, and now he was compelled to address one of the United States' most paradoxical challenges: how millions of people go hungry every day while massive quantities of quality food are thrown away. Armed with corporate donations from J.P. Morgan and seed money that he and co-founder Louisa Chen had won in a venture competition at NYU, Rescuing Leftover Cuisine was launched.

In 2025, RLC continued its mission to turn surplus food into meals for those in need, recovering 3.9 million pounds of excess food and serving 3.3 million meals to individuals experiencing food insecurity and homelessness. Beyond food rescue, the organization supports businesses through services like wasted food consulting, tax credit guidance, and co-branding opportunities. Through this hands-on, community-driven approach, **RLC continues to work toward a future where good food is never wasted and everyone has access to the meals they need.**



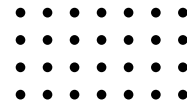
Wasted Food & Food Insecurity Today

38%

Americans waste an estimated 38% of the food we produce, equaling 80 million tons or >\$444 billion worth of food annually. The climate impact of all that waste? Emissions that would power 73 million homes.

44.2M

The number of food insecure Americans jumped from 33.8 million to 44.2 million in 2023, including a 44% increase in children. Increasing food costs and the end of pandemic era benefits drove more people to food banks and similar organizations.



2025 by the Numbers

3.9M

lbs of food rescued

3.3M

meals provided

9.2M

lbs emissions prevented



10.9K

food rescues

302

unique food donors partners

273

unique nonprofit recipient partners

Corporate Volunteering

2025 was a year of meaningful growth and momentum for our corporate volunteer program.

Over the past year, we expanded our work with corporate partners across New York City, creating hands-on service opportunities that directly support our mission to reduce food waste and address food insecurity. Each volunteer experience paired education with action, helping teams better understand the realities of surplus food and hunger while actively contributing to meaningful, community-centered solutions.

Throughout 2025, we hosted 53 volunteer events in collaboration with 38 different companies, generating \$127,700 to help sustain and scale our operations, more than tripling the number of events and generating over two and a half times the revenue of the previous year.

Reach out to corporatevolunteering@rescuingleftovercuisine.org to schedule your next corporate volunteer event with RLC.

X3

In 2025, we more than tripled our corporate volunteer events!



"I can't express what a great event this was and how much the team appreciated having the opportunity to take part in the event. A big thank you to you and your team for making it all happen! I hope to work with you and the team again in the future!"

- Namrah, Corporate Volunteering Participant

Food Donor Overview

We couldn't do this without the businesses that show up for their communities by donating their extra food. From corner bakeries and neighborhood restaurants to corporate campuses and large food brands, our partners make the choice to give their surplus a second life. Whether it's a few trays from an event or a bulk donation straight from a production line, it all adds up—helping us share more meals, reduce waste, and support neighbors facing food insecurity.



2025 FOOD DONOR BREAKDOWN

82%

Large-scale
donations

18%

Branch-level
donations

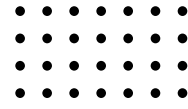
Large-Scale Donations

In 2025, high-volume donors continued to make a powerful difference in our ability to serve communities nationwide. Through large producers and distributors, we were able to recover thousands of pallets and pounds of food. Through closer collaboration and stronger coordination, we've made it easier than ever for bulk donations to move quickly and efficiently from warehouses to the communities that need them most.

Branch-level Donations

In 2025, small and mid-sized donations remained a core part of our work. Local restaurants, cafés, and offices helped us rescue fresh, perishable food, so it could reach communities before going to waste. Our fee-for-service model continued to strengthen these partnerships, supporting businesses in managing surplus sustainably while keeping our local rescues running smoothly.

Food Donor Highlights



TOP LARGE-SCALE FOOD DONORS

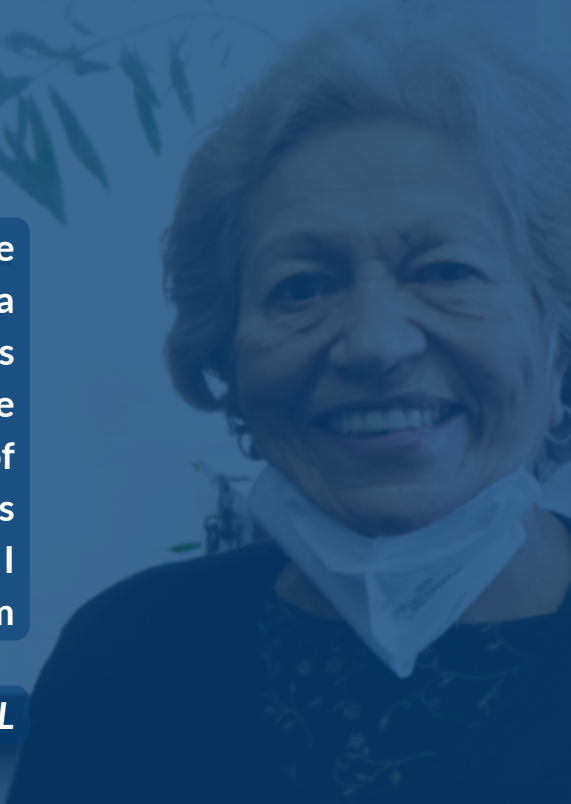

Donor	Pounds
Frito-Lay [Oregon]	2,509,328
Sprout Organics [Ohio]	333,619
TruRoots [Maryland]	179,279
Home Chef [Illinois]	61,264
Poshi [New Jersey]	39,777



TOP BRANCH FOOD DONORS

Donor	Pounds
Breads Bakery [New York]	136,587
Levain Bakery [Multiple]	122,614
Wegmans [New York]	19,117
3 Guys from Brooklyn [New York]	15,578
The Benny DeRosa Foundation [New York]	14,400

Nonprofit Recipient Spotlights



"A quick note of gratitude. A church approached me this week to see if we had food for a funeral for a family that lost an infant. Because of your generous work and donors and our new outdoor freezer to store food, We were able to provide the family with trays of chicken wings/thighs, mac and cheese, potato wedges and pork roast. The family has a heavy burden, but I would like to think we made it a little lighter for them this Saturday."

- YMEN, Chicago, IL

"Food in someone's house is not a guarantee. Even in houses where there are two parents or one parent, it's very, very hard. Seldom is there enough food for teenagers. Having food here helps young people feel loved and cared for. Sometimes at City-As we say 'food is love.' It's a really big part of our community and we are really grateful for RLC's efforts, initiatives, and individuals who make this happen. It helps not just a few people, it's a lot of our school culture, and it meets the needs of our students everyday. So thank you."

- City-As-School, NYC, NY

2025 Financial Statements

Statement of Activities

Public Support & Revenue	2025	2024
Contributed Goods & Services	7,104,488	8,877,313
Contributions	1,679,706	1,251,580
Government Grants	-	40,000
Program Service Revenue	445,992	374,514
Special Events	147,325	187,407
Unrealized Gain (Loss) on Investments	3,490	7,256
Dividend, Interest, & Other Income	24,764	33,253
Net Assets Released from Restrictions	-	-
Total Revenue	\$9,405,765	\$10,771,323

Expenses	2025	2024
Program Services	8,637,530	10,267,610
Supporting Services:		
Management & General	419,099	393,912
Fundraising	149,210	76,883
Total Expenses	\$9,205,839	\$10,738,405

Statement of Financial Position

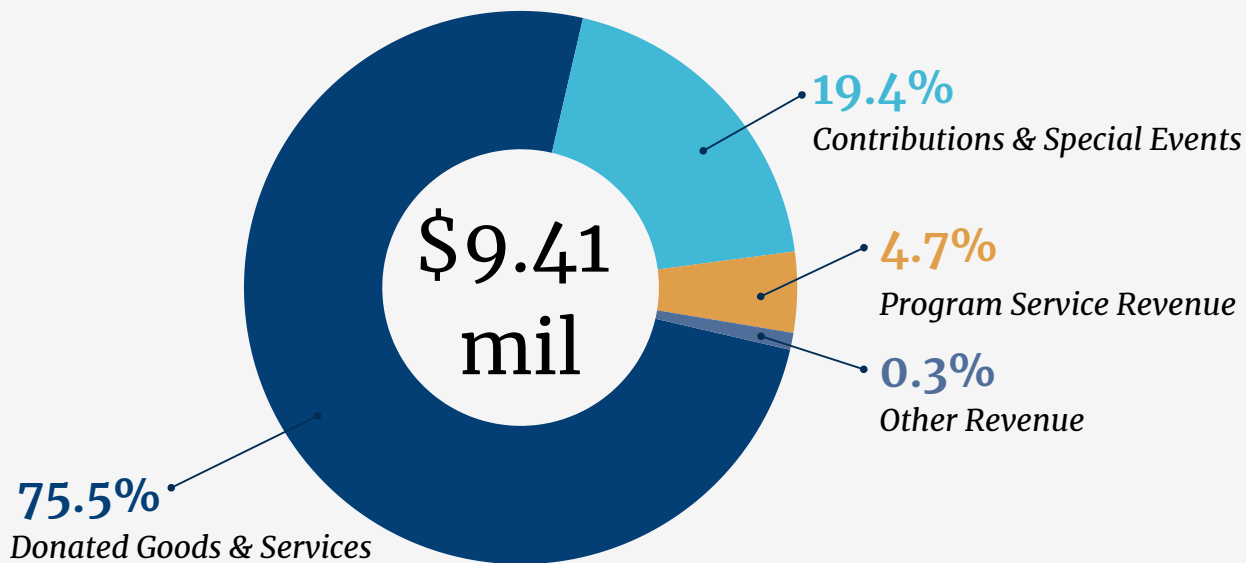
Assets	2025	2024
Cash & Cash Equivalents	864,806	327,744
Investments	385,570	604,876
Contributions Receivable	85,257	161,950
Prepaid Expenses & Other Current Assets	38,284	67,811
Capitalized Software	637,797	637,797
Less: Accumulated Amortization	(484,572)	(484,572)
Total Assets	\$1,527,142	\$1,315,606

Liabilities & Net Assets	2025	2024
Total for Liabilities	31,313	19,703
Unrestricted Net Assets	1,295,903	1,262,985
Net Income	199,926	32,918
Total Liabilities & Net Assets	\$1,527,142	\$1,315,606

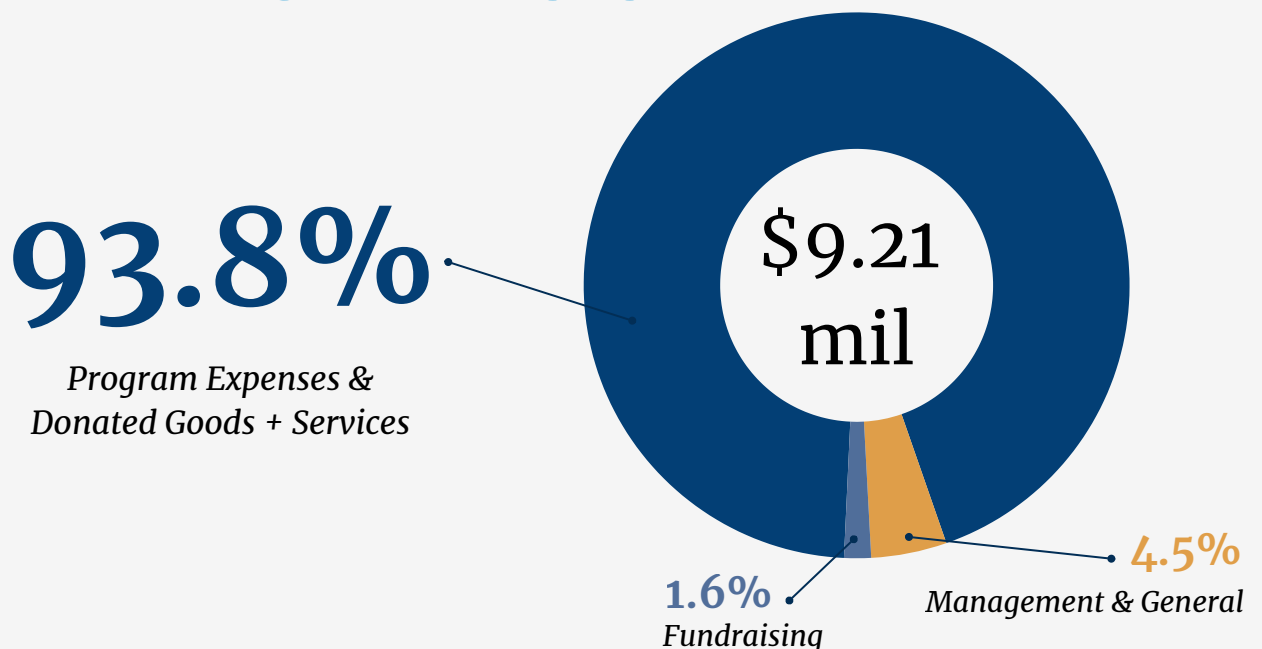
2025 Financial Snapshot

In the fiscal year of 2025, Rescuing Leftover Cuisine had total public support and revenue of \$9.41 million and operating expenses of \$9.21 million.

TOTAL PUBLIC SUPPORT & REVENUE



OPERATING EXPENSES



Acknowledgements

2025 Board of Directors

Ashi Varia
 Ashish Contractor
 Carl Marcellino
 Carolyn Tavares
 Carrie Goldin
 Christine Cioffe
 Courtney Ozer
 Emily Fong Mitchell
 Hal Liebes
 Herm Cukier
 Ines Sheppard
 Jane Son
 Jared Zola
 Jeffrey Coniaris
 Jill Greenwald
 Maria Schneider
 Nancy Han
 Rob DelliBovi
 Seema Pandya
 Zach West

RLC Staff

Robert Lee *CEO & Co-Founder*
 Jessica Ng *COO*
 Jonathan Williams *Development Director*
 Catherine Smiley *CTO*
 Justin Robles *Program Director*
 Andrew Creamer *Marketing Director*
 Luke Petronella *Content & Social Media Manager*
 Hailey Gilmore *Operations Manager*
 Emma Rosche-Ritchie *Operations Manager*
 Zackery Rickert *Partnerships Manager*
 Lila Stocking *Partnerships Manager*
 Jailen Pierre *Development Manager*
 Bret Carr *Development Manager*
 Shilpi Tandon *HR Manager*
 Lauren Rha *Finance & Business Development Manager*

Contact

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