



Goodly Foods makes delicious soups, stews and sauces by repurposing surplus produce and creating unique community employment opportunities.

Our products are made from unconventional looking, and very edible, surplus produce that would normally become part of the waste stream.

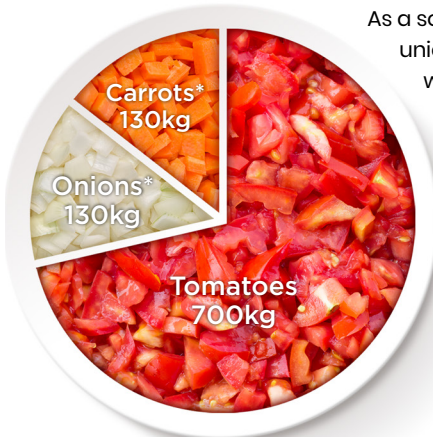
Working with celebrated chef Karen Barnaby, we create plant-based foods using a few simple ingredients with flavours that are clean, classic and comforting.

Our current line of soups include: Hearty Tomato, Simply Squash and Beautiful Beet. More soups, stews and sauces are coming soon.

Please contact us if you are interested in purchasing our products or want to support our work.

*We make every effort to source surplus carrots and onions when available, often seasonally.

SOCIAL & ENVIRONMENTAL IMPACT WITH EVERY 1000 LITRES OF SOUP MADE



Up to **1000 kg** of produce repurposed with **462 kg of CO2 emissions averted**

As a social enterprise Goodly Foods is creating unique community employment opportunities while repurposing surplus produce.

Through our partnership with H.A.V.E. Culinary Training Society we offer food industry jobs for people who experience barriers to employment.



A portion of **every batch made is donated** to local food banks



Over 80 hours of supported, living wage employment