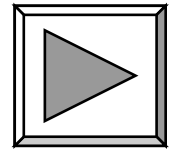


Social innovation and food waste, the experience of Last Minute Market

FUSIONS SOCIAL CAMP 8th April 2014 Bologna (Italy)

THE ITALIAN NATIONAL PLAN FOR FOOD WASTE PREVENTION



Andrea Segrè

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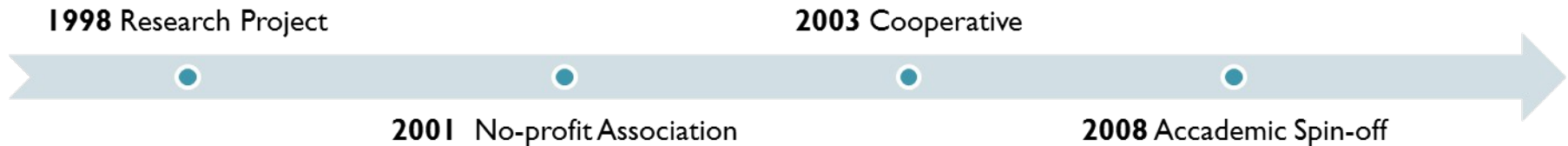


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ABOUT LAST MINUTE MARKET

a short introduction



Last Minute Market is an academic spin-off of the University of Bologna engaged with food waste reduction and prevention. Active for more than 15 years, it operates with enterprises and public administrations across Italy ideating, implementing and monitoring recovery projects. Unsold food is donated to charities. LMM is also doing research, training and food waste analysis. It also promotes initiatives aimed at raising public, private and governmental awareness on waste issues.

THE NATIONAL PLAN FOR FOOD WASTE PREVENTION

policy path

1998

- Start of research activities on food waste (University of Bologna)

2003

- First application of the LMM model to a supermarket
- Extension of the LMM model: small retailers

2003

- The “Good Samaritan Law” enter into force

2010

- “One Year against Waste” : advocacy campaign promoted by LMM (1° year)
- Joint Declaration Against food waste

2008

- LMM become Academic spin-off
- Extension of the LMM model: market surpluses (CMOs)

2004

- Extension of the LMM model: food service sector

2012

- The European Resolution against Food Waste
- The Charter for Zero Waste municipalities

2013

- Foundation of the Sprecozero.net Association

2014

- National plan for food waste prevention - First multistakeholders meeting

THE «GOOD SAMARITAN» LAW

strenghts and weaknesses

Law n.155 June 25, 2003

“The organizations recognized as non-profit organizations of social utility (ONLUS),[...] which carry out free distribution of food to the most deprived for charity, shall be treated as final consumers with regards to the responsibility arising from the proper state of preservation, transportation, storage and use of food.”

Legge di stabilità 2014 Art.236

Both donors and beneficiaries must guarantee the proper state of preservation, transportation, storage and use of food. Specific guidelines will be provided by the competent bodies and will be validated by the Ministry of health



Simplification for
beneficiaries
(charities)

Health risks for
consumers;
ambiguity related
to the sanitary
responsibility on
the donated food

still, the main goal is



Prevention at source

THE CAMPAIGN “A YEAR AGAINST WASTE”

Main promoters



EUROPEAN PARLIAMENT
AGRICULTURE AND RURAL DEVELOPMENT COMMISSION



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA
DIPARTIMENTO DI SCIENZE E TECNOLOGIE
AGRO-ALIMENTARI

Main aims



A multi-year project (2010-2014)



Food left in field

1.2 billions m³ of water
~ the ISEO Lake



Food wasted along the whole food supply chain

3% of the final energy
consumption ~ final
cons. of 1.650.000
italians



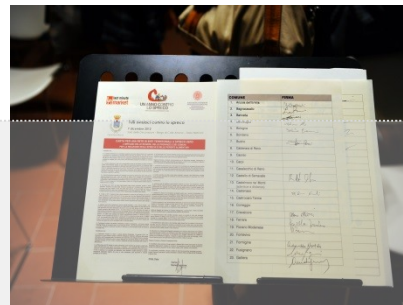
3.4 million tons of CO₂
eq
~ 5 mln considering
disposal



THE «ZERO WASTE» CHARTER

The Italian network of the local and regional authorities, voluntarily committed to prevent food waste on their territories.

Signed by
more than
500
municipalities



Sharing knowledge & best practices

Optimising public resources for the definition, Implementation and monitoring of food waste prevention measures

Sprecozero.net

Elaborating common guidelines for food waste prevention

Connecting the european and national level to the local one

THE ITALIAN FOOD WASTE PREVENTION PLAN

main features

Partecipative process (multistakeholders platform)

- 240 stakeholders
- 140 organisations

Structure

- Knowledge assessment
- Communication
- Policy making & implementation
- Monitoring
- Enforcement

Sector based approach

- Primary production (agriculture)
- Food manufacturing (and processing)
- Food distribution and retail
- The food service sector (restaurants, hotels, catering, cafeterias)
- Businesses and institutions (businesses, schools, hospitals, public administrations)
- Households

**2 main
area of
intervention**

Measures of
prevention at
source

Recovery
through
donation to
charities

THE ITALIAN FOOD WASTE PREVENTION PLAN

timeline 2014-2015

February 2014

- First stakeholders meeting
- Waste Watcher/SWG-LMM presents the new results on households food waste
- “Knowledge Assesment” on the existing studies, data and initiatives on food waste in IT
- On-line repository for stakeholder’s contributions

June 2014

- First report on the «stakeholder’s point of view» on food waste prevention policy measures to be included in the Plan (Assesment Report)
- Launch of the call for the national «food waste prevention best practice award»

November 2014

- Results of the first analysis and submissions of the guidelines to the Ministry of the Enviroment - “Improvement to the legal framework related to the donation of unsold products in supermarkets”
- Food waste prevention best practice AWARD Cerimony

February 2015

- Second stakeholders meeting

THE ITALIAN FOOD WASTE PREVENTION POLICY FRAMEWORK

challenges & recommendations

Challenges

Getting food waste prevention at the center of the political agenda from the local to the european level

Increasing and spreading knowledge about the environmental, social and economic impacts of food waste

Raising awareness among consumers

Reccomendations

Promoting sectoral integration (→ Agriculture, Environment, Education)

Strengthening the link between GPP policies and food waste prevention targets

Bringing the theme of food waste prevention inside schools

Enhancing information & communication efforts

Setting up harmonised tools and indicators for food waste quantification & reporting

Getting donation more & more convenient compared to landfilling/incineration

THANK YOU FOR YOUR ATTENTION

Andrea Segrè