COLLABORATIVE ACTIONS AGAINST FOOD WASTE IN CATALONIA

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Catalan Waste Agency

FUSIONS European Platform Meeting
No More Food to Waste
Brussels, 19 May 2016
1. The Catalan Waste Agency

2. The Diagnosis of Food Waste in Catalonia

3. Actions in Catalonia
   • Communication campaign
   • Education / Capacity building / Awareness raising
   • Support to pilot projects

4. The future
The **Catalan Waste Agency** (ARC) is a **public company** within the Ministry of Territory and Sustainability of the Government of Catalonia.

**Catalonia has many delegated environmental competences**, like waste planning, management, inspection, etc..

The **ARC is responsible for the waste generated in Catalonia and for those who manage waste within Catalonia**. It deals with waste of the following types: **industrial waste, municipal waste (MSW), construction and demolition waste, waste from agriculture and livestock, sanitary waste and soil recovery**.

**190 people** working for a better waste and resources prevention and management in Catalonia.
The Diagnosis of Food Waste in Catalonia (2010)*

* Waste from wholesale distribution, the agrifood industry or the primary sector not considered in the study
Information collection procedure and source of data
How much food goes to waste in Catalonia?

262,471 tonnes of food wastage

34.9 kg per person per year
Results

What is the impact of food wastage?

- Total economic loss: **841 M€** in Catalonia (2012)
- Ecological footprint: **234.022 hectares** or 20% of the total agricultural land in Catalonia
- Greenhouse gas emissions: **520.700 tonnes of CO2 eq** in 2010 (equivalent of emissions from 20.300 motor vehicles throughout their working life)

The diagnosis included a total of **23 proposed actions** for each of the following sectors:
- Administration
- Production and manufacture
- Distribution
- Restaurants and catering
- Homes
The guide

Published in 2012
Available at:
Actions in Catalonia

- Communication campaign
- Education / Capacity building / Awareness raising
- Support for local projects
Communication campaign
Communication campaign

THE TRAVELLING EXHIBITION

- Explains the origin of waste and how we can prevent it. It is complemented with a practical workshop

TV PROGRAMME (11 chapters)

- Each spot (3’) approaches the issue from a different angle using well-known celebrities
Communication campaign

VIDEO CLIP

APP

THE WEB

INSTAGRAM
(15” animations)

RECIPE CONTEST

somgentdeprofit.cat

CALCULADORA DE RACIONS

PASTA SECA

RACIONS

160 g DE PASTA

QUÈ TENS A LA NEVERA?

Vols agrupar un aliments? Totes les receptes d’aprofitament i consel·les per a no malabaritar

Ex.: tomàquet, pomes, pebrot

GUANYADORES DEL CONCURS TARDOR DE PROFIT

El premi per a les tres guanyadores és una cistella de fruita i verdura ecològica de La Tavella.
Education and capacity building

Publication of education material for schools and restaurants

Conferences and seminars
Awareness raising

6th European Week for Waste Reduction (LIFE Project)

- Held from 22nd to 30th November 2014 all over Europe
- Actors involved: public authorities, companies, schools, associations and citizens.
- Results for 2014: 11,995 actions (871 Catalan actions) and 34 regions in Europe
- Prevention Thematic Days 2014 focused on Stop Food Waste
  - 8 Data sheets describing actions and communication tools
  - 2 Calculators for restaurants/canteens and for homes
  - 339 Catalan actions with 26,427 participants and 6,527 kg avoided waste
- 172 Eco-restaurants tested a pilot Toolkit obtaining a reduction of 4kg per week and establishment.
Support for local projects

**Economic subsidies and technical support:**
- Catalan Food Bank Foundations (since 2007)
- Local bodies and non-for profit organisations (since 2010)

**Collaboration with other institutional initiatives:**
- Supportive Food Distribution Committee of Catalonia (since 2012)
- Spanish Association of Commercial Coding (AECOC): “No wasting food; make the most of it”
- Spanish Ministry of Agriculture, Food and the Environment (MAGRAMA): “More food, less waste”
- Food Use for Social Innovation by Optimising Waste Prevention Strategies (FUSIONS) Project
- Resource Efficient Food and dRink for Entire Supply cHain (REFRESH) Project
Plataforma Aprofitem els Aliments (PAA)
Platform of citizens and entities with a strong commitment towards food waste prevention (https://aprofitemelsaliments.wordpress.com/)

GASTRORECUP (Semproniana restaurant)
Gourmet dinner prepared with products discarded by commercial circuit in order to publicize the importance of the fight against food waste (http://blogs.cuina.cat/semproniana/)
Some examples...

**Nutrition without borders: Barcelona shares its food**
Recovering the surplus cooked food that is generated in 11 Hotels and 15 food companies in the city of Barcelona, for its distribution to 13 charity organizations (http://www.nutricionsinfronteras.org/bcncomparteixelmenjar)

**Espigoladors : It’s im-perfect**
Gleaning project of discarded fruits and vegetables for its transformation into food products or direct consumption for groups at risk of social exclusion (http://www.espigoladors.cat/)

**Barcelona city council:**
### The Catalan General Waste and Resource Management and Prevention Programme 2013-2020 (PRECAT20)

#### General Targets

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<thead>
<tr>
<th>Number</th>
<th>Target Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4a.1</td>
<td>To effectively <strong>reduce</strong> the total primary waste generation and, specifically, to achieve a <strong>15%</strong> weight reduction in waste generation by <strong>2020</strong> in respect of the <strong>2010</strong> figure.</td>
</tr>
<tr>
<td>4a.2</td>
<td>To <strong>set specific waste generation reduction targets</strong> by the end of <strong>2018</strong> for <strong>flows or sectors</strong> that may be <strong>specific</strong>.</td>
</tr>
</tbody>
</table>

#### Specific targets for Biodegradable organic waste (food wastage)

<table>
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<th>Number</th>
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<tr>
<td>4b.1</td>
<td>Reducing food wastage by <strong>50% in 2020</strong> compared with <strong>2010</strong> in the retail, hospitality, catering and domestic sectors.</td>
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<tr>
<td>4b.2</td>
<td>Establishing, by the end of <strong>2018</strong>, <strong>food wastage reduction targets</strong> for the primary and agrifood sectors, including wholesale distribution.</td>
</tr>
</tbody>
</table>
Next steps

• **Diagnosis** of food wastage in the primary, agrifood and wholesale distribution sectors (scheduled for 2017). Now developing methodology.

• Continuous **monitoring of the generation of food wastage** in:
  • the organic fraction of municipal waste (ongoing since 2012)
  • non segregated fraction of municipal waste

• Continuation and rolling-out of the **WE’RE FOOD WISE** campaign

• Continuation of the "**Schools against food wastage**" project, in particular with the goal of carrying out a pilot project in schools

• **Grants for prevention projects** (local bodies, not-for-profit organisations and universities) giving priority to food wastage prevention actions (1,8 M€ in 2015)
Thank you very much!

Catalan Waste Agency

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