



# HORECA food surplus redistribution

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Reducing food waste through social innovation



# Our goal

- Connecting food service and hospitality companies (hotels, restaurants, central kitchens, catering companies) having regular surpluses with charities ready to receive and distribute meals.



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# What we did

- Looked at the potential adaptation of redistribution processes of packaged surplus food
- Searched and visited/analysed existing initiatives
- Checked EU and some national regulations/adaptations
- Started a small pilot in Hungary to test logistics and saved already over 40.000 meals
- Prepared a guidance document



# Main challenges

- Lack of information on whom/how to donate the edible surplus on the donor side
- Lack of logistics capacity and flexibility on the recipient side
- Unclear food safety requirements (better to discard food to be on the safe side...)



# Main learnings

- There is clear feasibility and a very high potential for growth in the domain
- Guidance on special/adapted processes is essential
- „Matchmakers” are key actors
- The potential ROI is very high but financial sustainability is still an issue



# Guidelines content 1.

- Planning process (understanding the landscape, preparing your operational framework, pilot phase)
- Actors (donors, recipients, coordinators)
- Type of products to be redistributed
- Operation models (occasional vs. regular)
- Distribution models (delivery chain models, temperature chain)
- Partnerships (identification of actors, preparation, partner matching and launching, relationship management)



# Guidelines content 2.

- Logistics process (packaging/labelling, shipping, storing, delivery, logistics material and devices)
- Information management (donor and recipient info database, logistics monitoring)
- Date/time limits of consumption
- Legal issues (food law, tax, contracts)
- Financing
- Quality assurance (main risks, main elements of quality assurance)
- Communication (target groups and messages, communication tools and channels, branding)





# Exploitation plan

- Guidelines are available at <http://eu-fusions.org/index.php/food-service-surplus-solution>
- We are ready to provide additional help (by consultation, workshops, project support, help in preparation of tools and templates, etc.) for those willing to start saving cooked food







**Thank you for  
your attention!**

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