

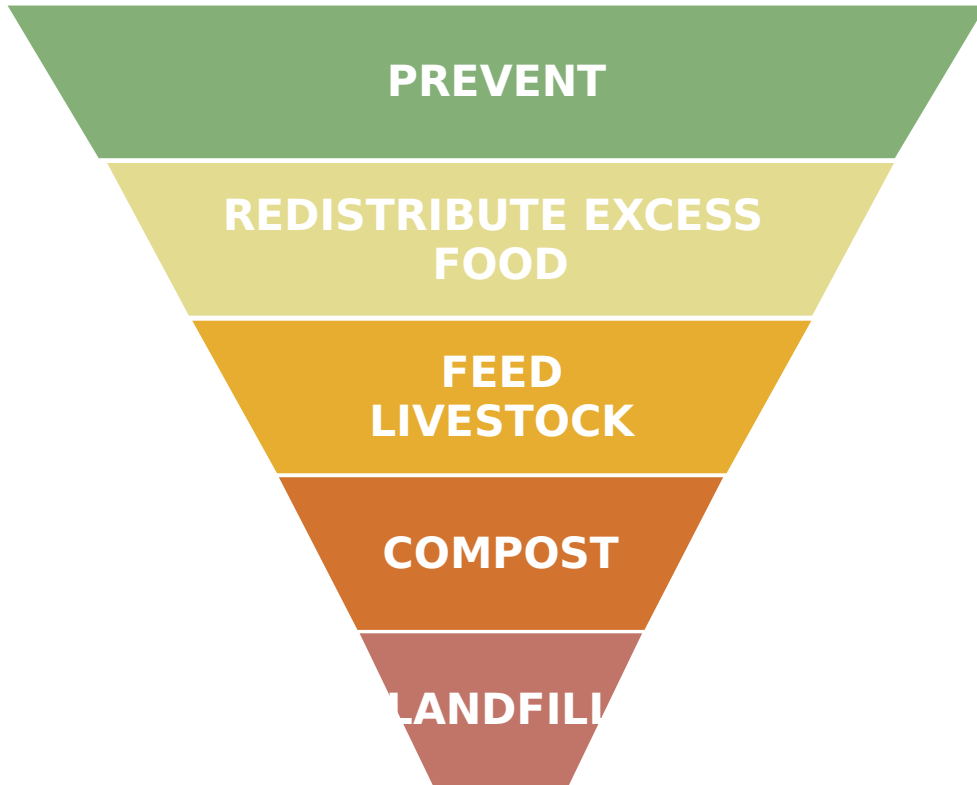
# Italian Pilot - The Point of Food Donations EAT-CIRCULAR Project

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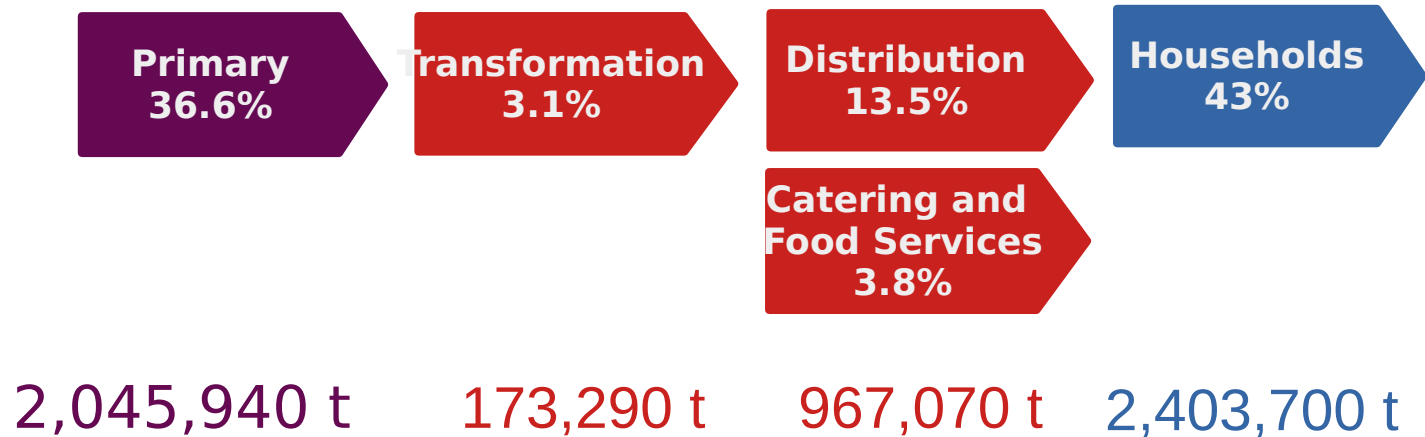
# Food Pyramid of Waste



- Set of prioritized actions
- Goal: end with little or nothing in landfill
- Push-pull

# Surplus Food Streams

## Surplus streams in Italy in the food sector: 5.590.000 tons/year (\*)



(\*) Source: LIFE-Food.Waste.StandUp Project (2018)

Recent data (from other sources, Waste Watchers) seems to suggest waste reduced nearly by half: 2Mt/year

# The turning point

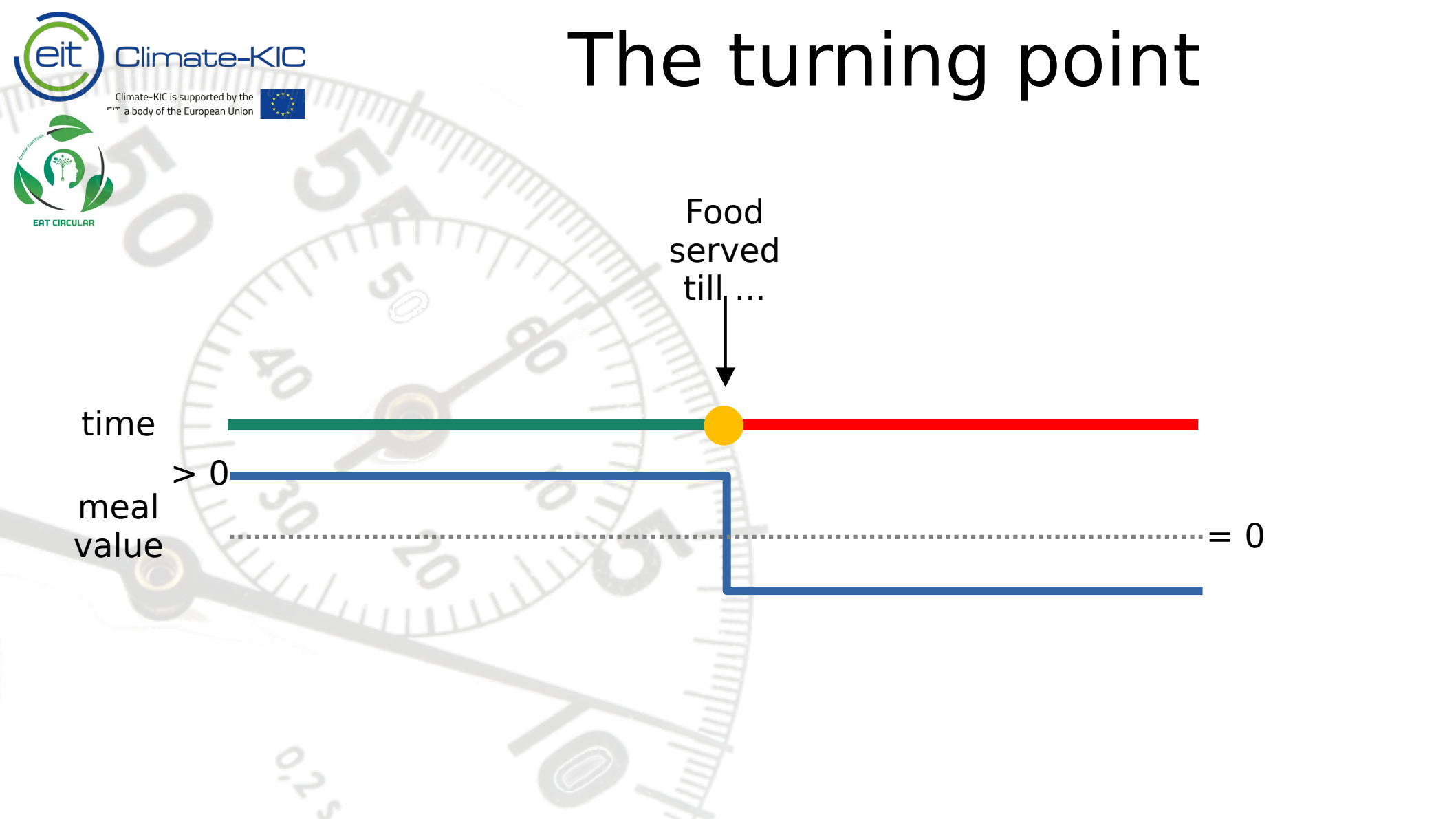
Food served till ...

time

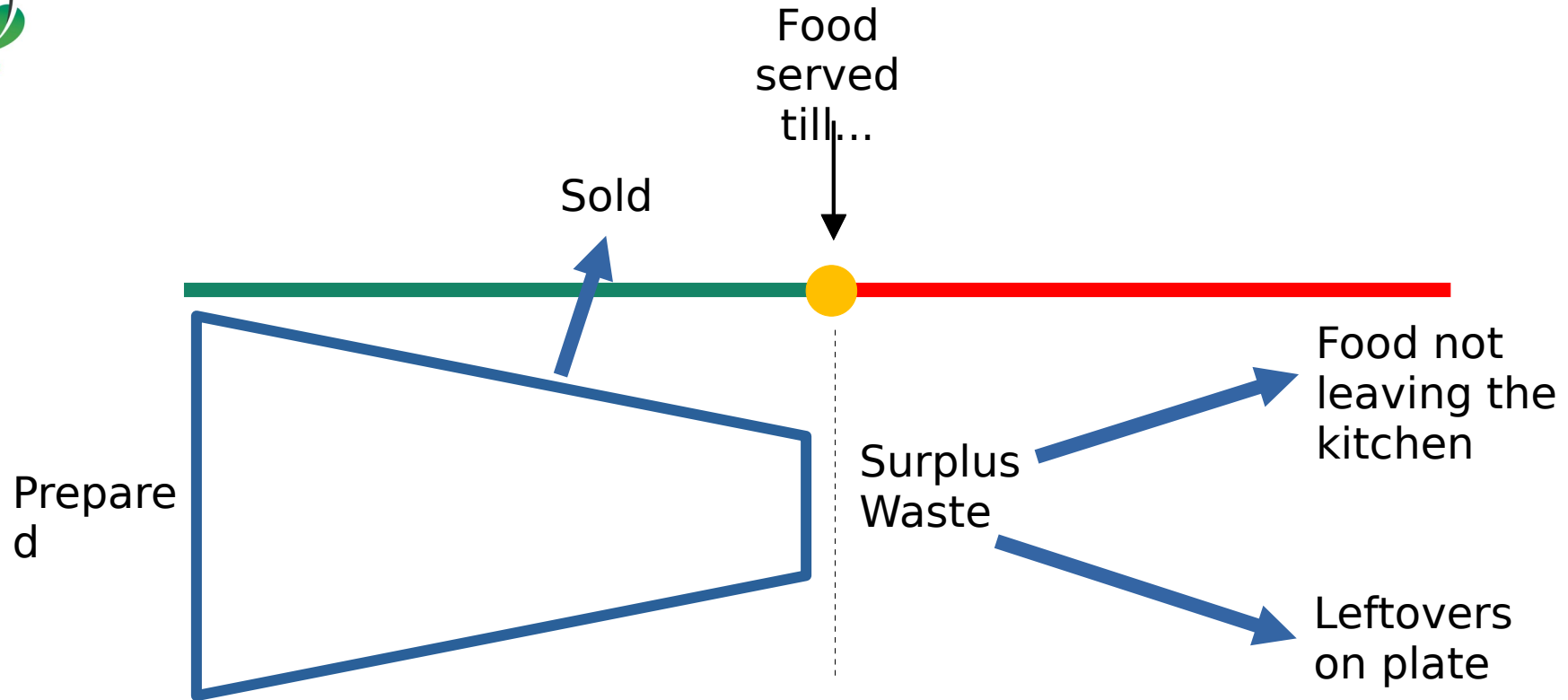
> 0

meal value

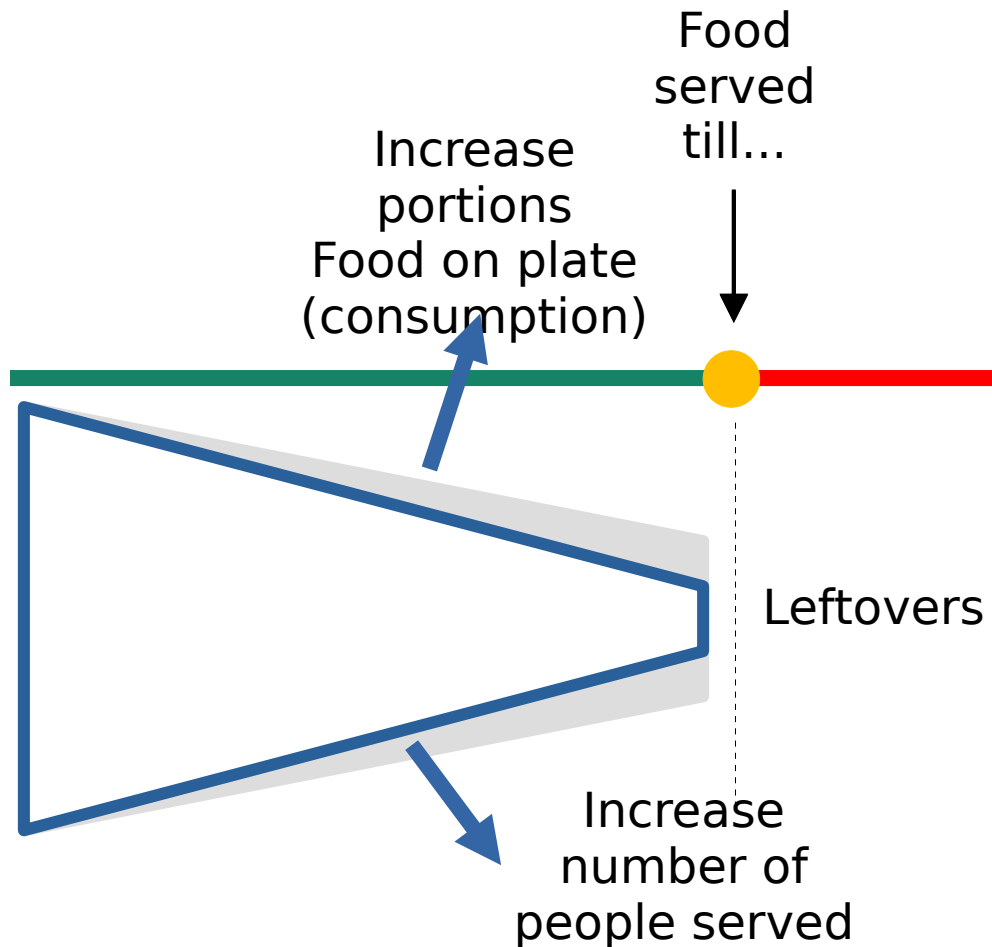
= 0



# Reduce: Decrease Stock



# Reduce: Increase Output



## Not a good thing, for various reasons:

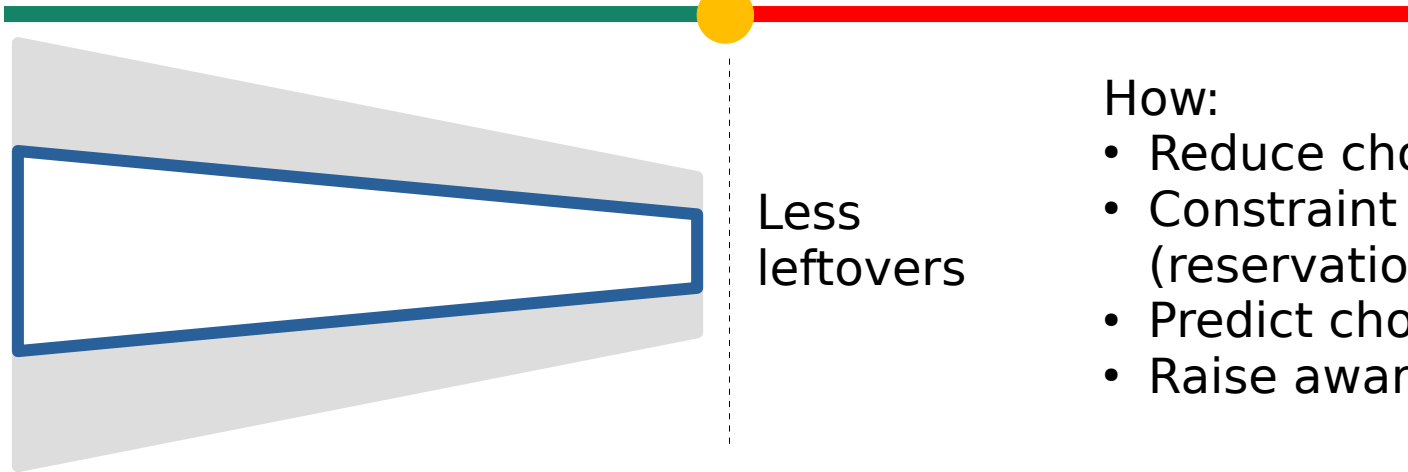
- More waste on plate
- Fosters unhealthy behaviors

## Not always practicable:

- Throughput
- Regulations (e.g., food served in internal canteens)

# Reduce

Food served till ...



Prepare less

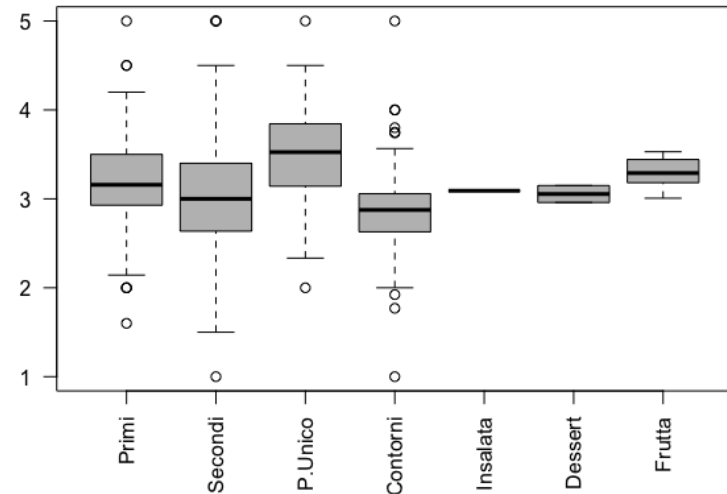
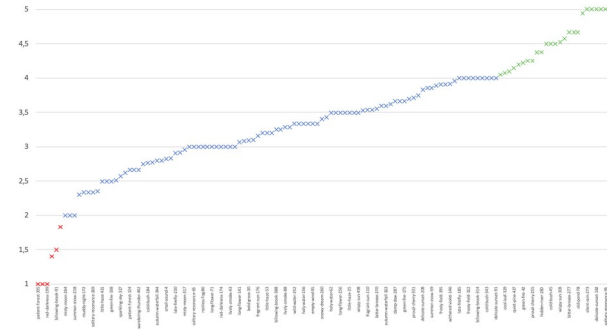
Less leftovers

How:

- Reduce choice
- Constraint choice (reservations)
- Predict choices
- Raise awareness

# Predicting Choices

- Predicting choices
  - When
  - What (with what)
  - How much
- Example: Analyzing choices in a canteen in Italy
  - 31000 data points
  - Choices, non-choices, liking
  - Distribution over time

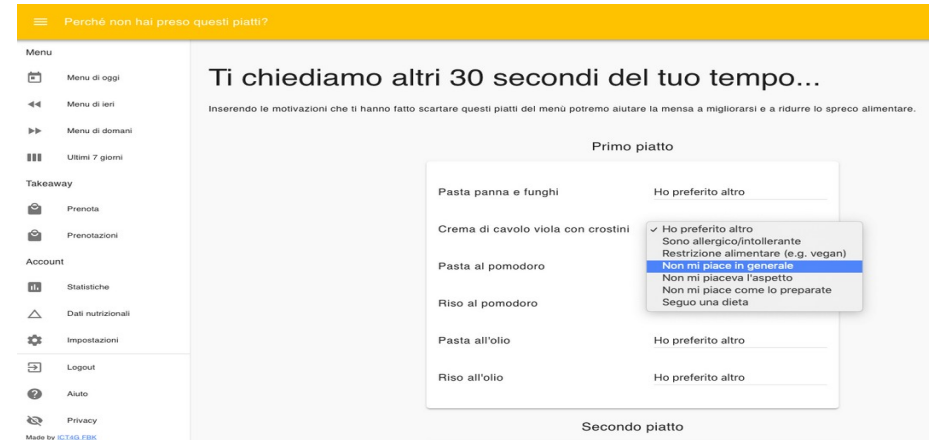




# Raising Awareness



- Make customers more aware of the environmental and ethical implications of their choices
- Footprints
- (Questionnaires)



## Minestra di lenticchie

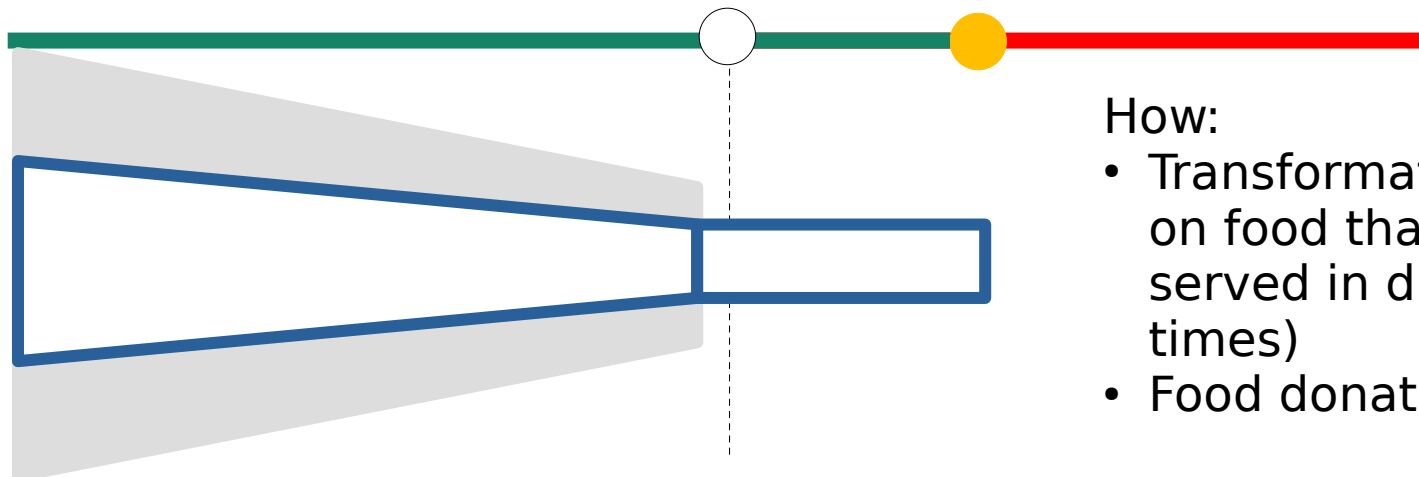
204.115 kcal - 584.589 kJ

 59 g CO<sub>2</sub>  17,6 l  0,57 m<sup>2</sup>

Minestrone di verdura surg., acqua, lenticchie, secche, formaggio, grana padano punta, olio di oliva extravergine, cipolla, bio - sedano, bio - carote fresche e sale iodurato fine. allergeni: uova, latte e sedano.

# Reduce: Increase lifespan

Food served till...



Prepare less

How:

- Transformation (limits on food that can be served in different times)
- Food donations

# Food Donations

- Simplified procedures
- Fiscal incentives
- Increasing throughput
- Efficiency in recovering
- Actual possibility of taking stock of fiscal incentives
- Traceability
- Measuring impact

# www.bringfood.org

ristorazione.bringthefood.org

**NUOVA DONAZIONE**

Contenuto donazione

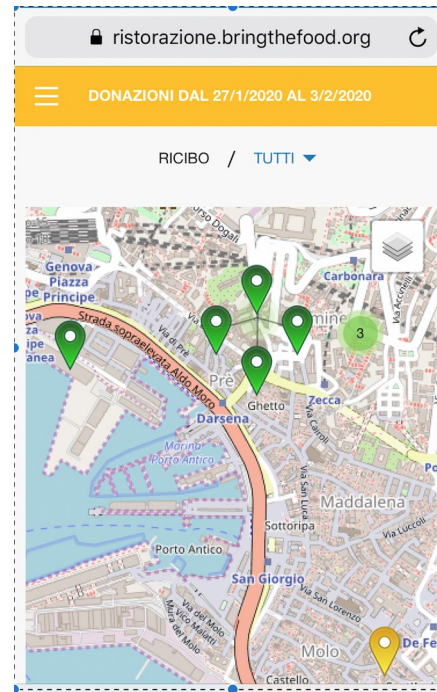
Donata il  
03/02/2020

Frutta  
0.0 kg

Ortaggi  
0.0 kg

Verdura foglie  
0.0 kg

Varie  
0.0 kg



**DETTAGLI DONAZIONE**

**Agenzia Dogane Monopoli**     **Associazione Comunità San Benedetto al Porto**

**DONATA**     **RITIRATA**     RICONSEGNA


INFORMAZIONI     STORICO

**Piatti donati**

Piatto	Donato
Caffè	50.0 kg

# Donation = Measurements

Recovered **2.353,64** tons  
(equivalent to **15.690.955** portions of 150 grams),  
from the following sectors:




## Production

Surplus recovered from networks using BringTheFood in the primary sector:

# 1868.47 t

equivalent to **12.456.497** portions of 150 grams.



## Food services

Surplus recovered from the networks that use BringTheFood in the food services sector (canteens, restaurants, catering, hotels):

# 74.14 t

equivalent to **494.267** portions of 150 grams.



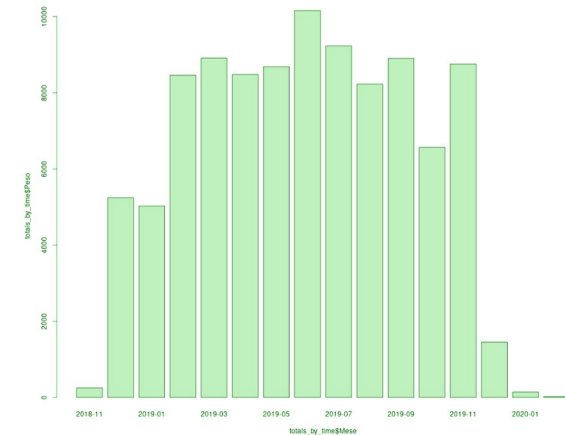
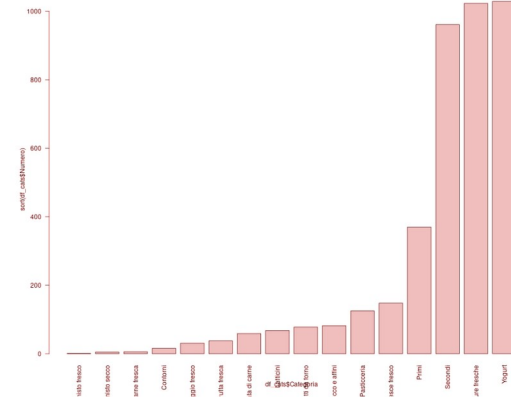
## Distribution

Surplus recovered from the networks that use BringTheFood in the large and small distribution sector (supermarkets, shops, wholesalers):

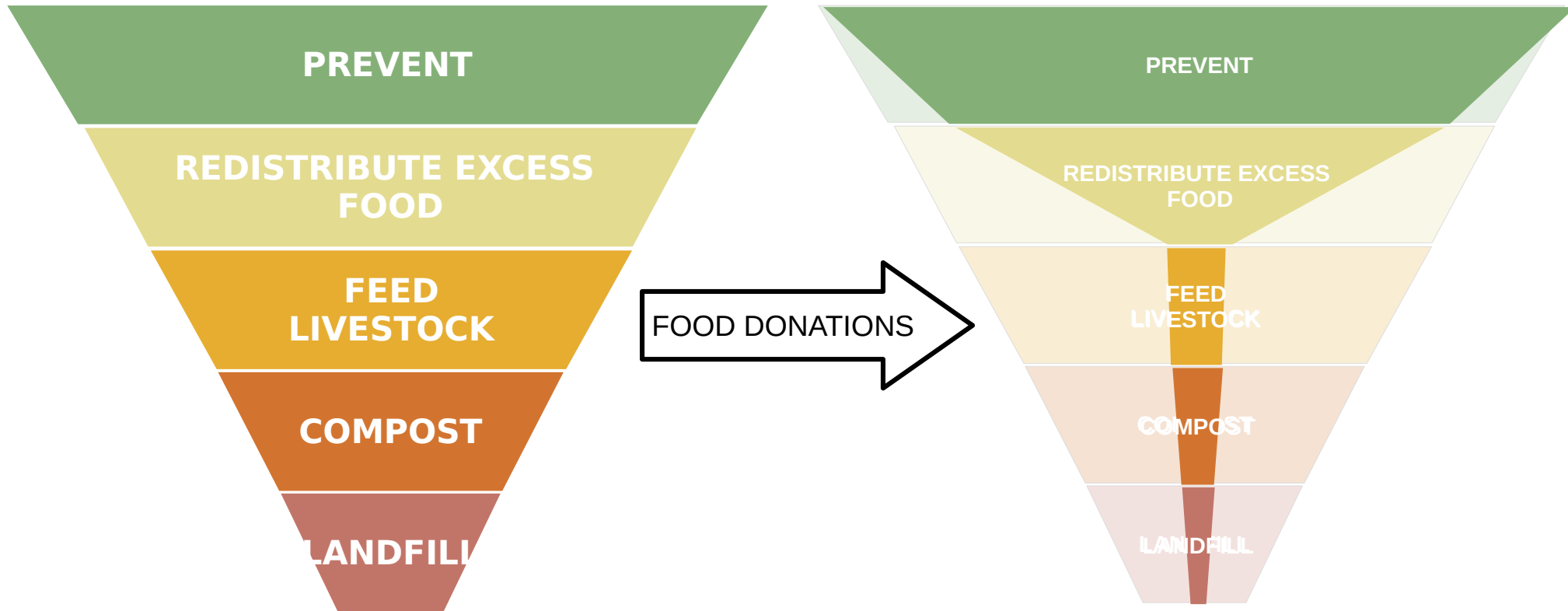
# 411.03 t

equivalent to **2.740.191** portions of 150 grams.

Note: data updated to 04/12/2020.



# Food Funnel of Waste



# The Point of Food Donations Thanks!

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