

eNewsletter February 2017

EU aims to reduce food waste by 50% in 2030

On January 24th the EU Parliament's committee on Environment, Public Health and Food Safety voted in favor of new EU regulations that will require all members to reduce food waste by 50% by 2030. The new regulations, are an amendment to the existing Circular Economy Package framework, and the representative of this new goal is MEP Simona Bonafe.



On March 13th-16th The EU Parliament will vote whether or not to make the amendment a legally binding document, which would make it an obligation, and not a voluntary commitment, to reduce food waste by 50% in 2030 in all EU member states.

The Circular Economy Package is the EU framework for achieving the UN Sustainable Development Goals (SDG), and the amendment to reduce food waste by 50% in 2030, is specifically related to SDG target 12.3.

HOTREC, FEBA and METRO AG launch recommendations to manage food donations in the hospitality sector

In October 2016, the umbrella association for the hospitality industry in Europe HOTREC, FEBA and METRO AG signed a framework agreement to collaborate on reducing food waste among hotels, restaurants and cafés in Europe. On January 31st 2017, HOTREC and FEBA presented their joint recommendations to manage food donations in the hospitality sector as part of a broader document *“European hospitality industry guidelines to reduce food waste and recommendations to manage food donation”* developed by HOTREC for its members across Europe.



Ten key do's and don'ts are provided on how to begin and carry out- a successful food donation to food banks and local charity organization instead of throwing away edible food.

During the launch of the guidelines at the EU Parliament in Brussels on January 31st, MEP Biljana Borzan, stated: *“Every crumb that finds its way to a person in need instead of a waste bin takes us a step closer towards achieving the UN Sustainable Development goal 12.3. “*

FEBA's Secretary General underlined the importance of trust between the enterprises and receiving charity organizations: *“The recommendations by HOTREC will further raise awareness and help build trust between the donors and the receivers”*

Handball world championship in France donates to food banks

Last summer the UEFA cup collaborated with the French Federation of Food Banks, in order to ensure a safe recovery of all surplus food sold at the football stadiums. This campaign “Foot for Food” was such a great success, that is caught the attention of the team organizing the 2017 **Men’s World Handball championship held here in France in January 2017**. The French Federation of Food banks was therefore once again a partner to the sports event, who gave the food bank volunteers access to recover any edible surplus food from the seven host stadiums in France.



Sports and international championships are cultural pillars which reinforce feelings of unity and solidarity. Donating all edible surplus food to local food banks, is therefore a natural act of solidarity and support from the organizers and the fans.

We hope to see more sports events and organizers collaborate and donate surplus food to food banks.

(Numbers on how much has been collected, I am waiting for a reply from the communication team at the Federation Francaise, as well as the Press manager at the France Handball 2017.)

<http://www.francehandball2017.com/fr/le-championnat-du-monde/actions-responsables/>

Arla donates baby food to Belgian Federation of Food Banks

In early January, the FEBA team received an urgent call from the Danish food bank. One of their loyal donors, Arla Foods, had two trucks loads of baby food, with an expiry date by April which they wanted to donate and deliver to food the fo. The Danish food bank did not have the need nor the capacity to store such quantity and called upon the FEBA network to find a solution.

The FEBA team quickly contacted potential recipients in its network, and after several emails and phone calls, it was the Belgian Federation of Food Banks who candidated to receive the 66 pallets of the surplus first. There were several other food banks interested in receiving the surplus, as baby food is in high demand, so the choice was based on which food bank reacted first to the offer.



The redistribution of surplus baby food, ended successfully, due to the FEBA networks’ quick reaction and interest in recovering the food from Arla.

As one of the largest dairy companies in the world, Arla Foods, takes its social responsibility seriously, and is committed to reducing food waste and hunger. Collaborating with food banks to reduce food waste and ensure that high quality products can benefit people in need, is therefore an important part

of reaching this goal. *“Obviously, we should prefer not to collaborate with Foodbanks, because it would mean that we did not have any surplus of goods. But being the fourth largest dairy company in the world, there will unavoidably be situations where we are left with products, we are not able to sell”-* **Irene Quist Mortensen, Head of Social Responsibility, Arla International.**

The Polish Federation wants to improve eating habits among school children.

The Polish food bank federation is taking action to reduce food waste in school canteens. A recent study from Harvard University, shows that if school children only have a 20 minute lunch break, or less, their chances of finishing all of their lunch, including the healthy foods, is very small. Leaving food behind is not just a source of food waste, but a lack of nutrients in the children’s diets, since they tend to choose the easy and quick fixes first.



On **World Food Day 2016**, the Polish Federation launched their joint campaign, supported by IKEA, to raise awareness and encourage the Polish schools to prolong their lunch breaks. Since then, launching the Polish Federation has discovered that there are no legally binding regulations, obligating schools to give only 20 minute long school breaks. This means that it is up to each individual school to decide upon the length of the lunch break. With support from **IKEA**, the Polish Federation has produced written material to send out to all schools, urging and informing them about the importance of having time to eat a healthy lunch.

To reinforce the notion of comfort and enjoyable surroundings while eating a healthy lunch, the Polish Federation has joined forces with UNILEVER, who will sponsor the rearrangement/renovation of 5 school canteens. This is a project that will hopefully bring positive results and confirm the importance of eating in a calm and enjoyable environment <https://www.extrastolowki.pl/>

These collaborations also prove that food bank can do much more than just redistribute surplus food. Becoming the ambassadors and stakeholders for other health and food waste related issues, is crucial to the development and support for food banks.

“We hope to encourage other European countries to take up these issues regarding the length of lunch breaks in schools. We believe this could eventually become a European campaign, since there are other countries dealing with the same problem of having lunch breaks that do not give the kids time to finish their meal” says **Maria Kowalewska from the Polish Federation of Food Banks.**

FEBA publishes two EU “position papers” on the implementation of FEAD and on food waste and food donation

As part of its advocacy role One of FEBA’s most defining roles is to provide knowledge and recommendations **to EU decision makers about how to improve the conditions for food donation among member states.**

The first “position paper” provides recommendations for increasing the effectiveness the of the **Fund for European Aid to the Most Deprived (FEAD)**

The second “position paper” concerns our recommendations in relation to the **EU Waste Policy Review and obstacles to food donations.**

