



Action Plan Ecowaste4Food
“Supporting eco-innovation to reduce food waste and promote a better resource efficient economy” in the Region Provence-Alpes-Côtes d’Azur 2019-2020



February 2019

Preamble

The drafting of the action plan involved the local stakeholders in the working group, named “stakeholder group”. Since the beginning of the project, the stakeholder group met four times: the 30th of June and 15th of September 2017, the 19th of February 2018 and lastly on the 25th of January 2019.

The stakeholder group include the following relevant parties: the Environmental and Energy Management Agency (ADEME), the Regional Department of Food, Agriculture and Forests (DRAAF), the Regional Environmental Agency (ARPE), Coop de France, The Chamber of Trades and Craftsmanship (CMAR), the Regional Centre for Innovation and Agri-food Technologies CRITT IA, the Regional Federation for Agri-food industries (FRIAA) and the communities involved in this topic.

The objective of the working group is to bring a complementary expertise and to ensure that the actions are coherent with other programs and strategies.

The Region presented the action plan during the last organised steering committee meeting, with the aim to gather comments and finalise it for the 28th of February (end of phase 1).

At the same time, the Cross Visits organised the 27th, 28th and 29th of March 2018 in Marseille and Avignon gave the opportunity for the involvement of regional actors, as well the presentation of the eco-innovations selected by the Region.

Lastly, the Ecowaste4Food action plan was presented to all regional actors present at the Dissemination Event organised on the 25th of February.

This document was drafted by the social enterprise Eqosphere, for the Region South Provence-Alpes-Côtes d’Azur (PACA)’s Department of Territorial Development and the Environment, Unit of Environment and Biodiversity.

This service delivery was carried out through the public call for project “Assistance for the drafting of the Ecowaste4Food action plan”, as part of the regional action plan for the reduction of food losses and waste over the period of 2019 -2020.

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KEY WORDS AND GLOSSARY

Agence de l'Environnement et de la Maîtrise de l'Energie (ADEME) : Environmental and Energy Management Agency

Agence Régionale pour l'Environnement (ARPE) : Regional Environmental Agency

Centre International de Hautes Etudes Agronomiques Méditerranéennes – Institut Méditerranéen de Montpellier (CIHEAM -IAMM) : International Centre for Higher Mediterranean Agronomy Studies – Mediterranean Institute of Montpellier

Centre National de la Formation Publique Territoriale (CNFPT): *National Centre for the Territorial Public Service*: The CNPFT is a decentralised joint public body whose missions include civil servants' trainings, accompaniment of territorial communities and its officials in their public service missions. Their three main objectives are: training, observation and organising examinations for the A+ employment grade.

Centre Régional d'Innovation et de Transfert de Technologies Agroalimentaires (CRITT IA) : Regional Centre for Innovation and Agri-food Technologies

Centre Technique de la Conservation des Produits Agricoles (CTCPA) : Technical Centre for the Preservation of Agricultural Products

Chambre des Métiers et de l'Artisanat (CMAR) : Chamber of Trades and Craftsmanship

COOP de France: syndicate formed of over 3000 French agricultural cooperatives. Coop de France provides unified representation for agricultural, agri-food industry and forestry cooperatives.

Contrat de Plan Etat-Région 2015-2020 (CPER): Contract between State and Regional Council 2015-2020 contracts the budgets in particular for the ecological transition and circular economy.

Direction Régionale de l'Alimentation, l'Agriculture et la Forêt (DRAAF): Regional Department of Food, Agriculture and Forests

Direction Régionale de l'Environnement, de l'Aménagement et du Logement (DREAL) : Regional Department of the Environment, Urban Planning and Housing

Fédération de Commerce et de grande Distribution (FCGD) : Federation of Commerce and Retail

Fédération Régionale des Industries Agro-Alimentaire Provence Alpes Côte d'Azur (FRIAA) : Regional Federation for Agri-food industries

Gestion de Proximité de l'Environnement en Région (GESPER): The *Regional association for local environmental management* enables and supports the development of individual and collective actions that are more respectful of the environment and promote solidarity, in particular in waste and water management.

Groupe Energies Renouvelables, Environnement et Solidarités (GERES): *Renewable Energy, Environment and Solidarity Group:* is an association formed of a full-time employed team and a few volunteers. Its team of 150 diverse professionals are committed to improve living standards of communities and to preserve natural resources.

Le Programme Territorial de Synergie Inter-entreprises (PTSI): *The Territorial Program for inter-company synergies:* For the past two years, the Agglomeration Community of the Var-Esterel-Mediterranean (CAVEM) has created a dynamic towards achieving circular economy targets and has become the territorial pilot at a regional level. With the aim to amplify the impacts of this virtuous circle, the CAVEM and the Var Chamber of Commerce and Industry (CCI) are implementing local intercompany partnerships thanks to the PTSI tool. This method consists in organising workshops to share information and to identify synergies between companies based on the collected information. Supported by active associations in business parks, some initiatives include the reuse of cardboard or the reuse of unsold edible or inedible food products

Les projets alimentaires territoriaux (PAT): *Territorial food programs:* These programs are implemented through the initiative of territorial stakeholders. Their aim is to provide a strategic and operational framework for projects and partnerships with the objective to respond to social, environmental, economic and health issues. Food becomes a major axis structuring the coherence of sectorial policies throughout the territory.

Métropole Aix-Marseille Provence (AMP) : Agglomeration Aix-Marseille-Provence

Observatoire Régional des Déchets (ORD) : Regional Waste Observation Centre

Opération IAA / GD témoins: *Agri-food business and retailer Initiatives:* the ADEME and its partners have initiated this pilot project targeting different groups at a national level. This project includes communication operations that are supported by territorial feedback from communities, schools, craftsmen and vendors, to:

- Raise awareness for the targeted group on waste prevention
- Promote the adoption of practices, for the targeted group, to avoid waste by demonstrating through a few successful initiatives, the implementation of new practices and the results from concrete actions, the communities can more effectively convince all actors on their territories to adopt waste prevention practices.

OPTIGEDE: is a best practice sharing and methodology dissemination platform designed for communities and companies on circular economy practices and waste prevention.

Plateforme Régionale de l'Economie Circulaire (PRECI): *Regional Platform for the Circular Economy*

Programmes Alimentaire Territoriaux (PAT): Territorial Food Programs

Réseau Compost Sud: *Regional Composting Network:* is a network led by the GESPER and the GERES to link local stakeholders taking part in composting initiatives.

Réseau REGAL: *REGAL Network:* manages stakeholders of one territory (agricultural companies, agri-food industries, schools, communities and citizens) and projects around one common objective: developing a local food system with quality products in the collective catering sector by supporting local sustainable agriculture.

Réseau rural régional: *Regional Rural Network:* is a network of stakeholders committed to rural development, including mayors from rural areas, communities, farmers, entrepreneurs, project managers, associations, consular chambers. Their activities involve developing short/local supply chains and the PAT (facilitating cooperation between actors: producers, processors, retailers, consumers).

TDZG: is a call for projects led by the Ministry of the Environment and the ADEME, that aim to identify and to accompany communities that wish to commit to an ambitious action plan on waste prevention, reuse and recycling of waste. These territories are operationally implementing the advancements portrayed in the energy transition law for green growth and promoting a circular economy.

Introduction and context

The Ecowaste4Food action plan is part of the Region PACA's Plan for Waste Prevention and Management (action plan to promote a circular economy, action 7: The reduction of food losses and waste). This programme sets the means in which to reduce waste, recycle waste, reuse organic matter and treat residual waste until 2030, in regard to the article R. 541-16 of the Environmental Legislation.

This action plan also completes the Regional Climate Plan adopted on the 15th of December 2018: Part 5 – Action 94: "Fight against food waste by promoting partnerships and collaboration in this area.

The European project Ecowaste4Food is led by the Regional Council of the Region South PACA and coordinated by the International Centre for Higher Mediterranean Agronomy Studies – Mediterranean Institute of Montpellier (CIHEAM – IAMM).

In the Region PACA, at the local level, a working group was formed and met twice a year, since June 2017 to achieve the different assigned tasks: identify the eco-innovations and construct an action plan. This steering committee includes communities invested in initiatives to reduce food waste, as well as the following local stakeholders:

- Environmental and Energy Management Agency (ADEME)
- Regional Department of Food, Agriculture and Forestry (DRAAF)
- The Chamber of Trades and Craftsmanship (CMAR)
- The Regional Environmental Agency (ARPE)
- The Regional Agency for Agri-food Industries
- The Regional Centre for Innovation and Agri-food Technologies
- The Regional Rural Network

Policy context

The phase 1 (2018-2019) of the Ecowaste4Food project, thanks to the cross-visits, the eco-innovation analysis and the actors' engagement through the stakeholder group, has broadened the regional dynamic on the reduction of food losses and waste.

- **Consolidate the Regional policy in waste prevention and management**

In conformity with the national policy (NOTRE legislation, 2015), the Regional Council PACA drafted a Regional Waste Prevention and Management Plan (PRPGD). Included in the PRPGD are actions dedicated to the promotion of a circular economy and the reduction of food waste (Action 7). The PRPGD project is submitted to national approval in March and April 2019 and will be approved at the end of 2019.

To respond to the need to develop projects on the topic of food waste prevention within the drafting of the PRPGD, the Regional Council plans to lead exemplary initiatives throughout public bodies and communities. The actions (cf. Actions 2 and 3) already envisaged are:

- The prevention of food waste in regional secondary schools
- The support of communities on sustainable development projects in collective catering

The Regional Council seized the opportunity to participate in the Ecowaste4Food project to consolidate its actions towards reducing food waste. The sharing of best practices at a European level, as well as relevant stakeholder engagement in the steering committee, via the drafting of the action plan, strengthened the Regional Council's commitment and its collaboration with its partners.

- **Identify the need to reinforce the capitalisation and promotion of “best practices” at the local level**

Actions towards capitalisation and the promotion of local best practices have been referred to several times throughout the action plan so as to implicate various “targets”, such as the collective catering sector, food donations and the agri-food industry. Promoting best practices throughout the collective catering sector in particular supports the existing planned actions targeted at communities (summary in Action 2.).

- **Strengthen the local policy on the topic of food waste linked with creating a circular economy**

The Region wishes to link and promote common actions between the different existing regional networks, in particular the Territorial Food Programs (PAT) and actors of the circular economy of the future Regional Network. Linking these networks, and the involved stakeholders, is a solution towards responding to the following challenges:

- The coherence in the implementation of regional circular economy policies
- The reinforcement of food waste reduction objectives within the Planned Contract between State and Region (CPER)
- The reinforcement of cooperation between actors

- **Reinforce the European Regional Development Fund (ERDF) and CPER policy instruments**

A collaboration has begun with the Europe Direction so as to participate in the co-drafting of the future ERDF Operational Programme after 2020. This reflexion started in 2018 thanks to the project Ecowaste4Food.

Moreover, in the third amendment of the pluriannual Contract between the State, the Regional Council and the ADEME from 2015 to 2020, it was decided to focus on the Priority IV – Action 1 – Initiative 2: Develop the circular economy and funds to include the implementation of the Ecowaste4Food action plan.

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Action plan summary

REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food
Action 1. Structure and direct the regional network for the reduction of food losses and waste							
1.1.	Structure the regional network's governance	Coop de France	ADEME, DRAAF, Region	Support the organisation of the Regional network's Stakeholders' Day	2 395 € (subsidy)	January 2019	/
1.2.	Lead the network and promote the dissemination of best practices	Future regional network for the reduction of food losses and waste	ADEME, DRAAF, Region	Creation of the regional network for the reduction of food losses and waste	Estimation of 30 000 €/year	2019 – 2022/2023	Espigolador, ASOP Dimitra, Cibo Amico, Insymbio, Carta cuza, biotrem, Winnow, Activ Ecolab, Caprabo Micro Donation Program Neighbourly Food, Ecofestival
1.3.	Capitalise and disseminate feedback on projects and best practices	Future regional network for the reduction of food losses and waste	ADEME, Region, DRAAF, Ecowaste4Food stakeholder group, COOP de France, FRIAA; CMAR, ARPE, CRITT-IA	Capitalise on and disseminate feedback on projects and best practices	Included in the future regional network (action 1.2) and the ARPE's budget (action 3.1)	2019 - 2020	
1.4.	Reinforce the anchorage of the network in the region	DRAAF, Regional Chamber of Agriculture, Rural network, ADEME	Local agglomeration and communities	Implementation of joint-workshops with the Regional Territorial Food Programs (PAT) networks	Included in the rural network	2019 - 2020	Activ-Ecolab

REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food
1.5.	Improve knowledge at a regional level	Regional Waste Observation Centre (ORD)	Region, DREAL, ADEME, Future regional network for the reduction of food losses and waste	Monitoring of food waste data at a regional level	Included in the ORD's budget	2019 - 2020	Winnow
Action 2. LIFE SMART WASTE – Reduce food waste in secondary school collective catering							
2.1.	Situational analysis and the monitor food losses and waste	Region (Secondary school management board)	GESPER; GERES; ADEME	Accompany establishments producing significant biowaste volumes in carrying out food waste diagnoses, implementing and monitoring corrective measures.	Included in the LIFE project budget (436 800 €) around 90 000 €	2019 - 2020	MFCA
2.2.	Improve practices to reduce food waste	Region (Secondary school management board)	ARPE	Training of kitchen staff and leading awareness campaigns for teaching staff and pupils on the reduction of the food waste	Included in the LIFE project budget (436 800 €)	2020	Activ Ecolab

REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food
2.3.	Facilitate the sorting of biowaste	Region (Secondary School management board)		Material procurement for collective catering establishments	Included in the LIFE project budget (436 800€)	2019 - 2020	/
2.4.	Reduce food waste by promoting food waste	Region(Secondary school management board)	Departement of Agriculture and Water (DAGE, CR), Public procurement	Creation of a procurement centre for short supply chains	Included in the LIFE project budget (436 800€)	2019 - 2020	/
Action 3. Accompany and support local communities							
3.1.	Support sustainable collective catering practices	ARPE	ADEME, Region, DRAAF	Engage with and accompany communities towards a sustainable catering sector	Included in the ARPE's budget	2019 - 2020	Activ Ecolab
3.2.	Continue supporting projects in school establishments	Region, ADEME, DRAAF	ARPE	Co-construct a new program to accompany communities in the reduction of food waste	Provisional regional budget of 230 000€	2019 - 2020	Winnow

REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food
3.3. LIFE SMART WASTE (out of scope of Ecowaste4Food) for information only:							
	Raise awareness / promote best practices to reduce food waste	Bouches-Du-Rhône municipality		Equip schools with cooling units	485 000€ (including 150 000€ LIFE budget)	2020	
				Trainings for 250 chefs and kitchen staff	60 000€ (including 18 000€ LIFE budget)	2020	
				Awareness campaigns for pupils	40 000€ (including 12 000€ LIFE budget)	2019	
				Waste sorting equipment for 10 pilot schools	100 000€ (including 30 000€ LIFE budget)	2020	
			GERES	Draft a reference guide for the sorting and utilisation of waste	50 120€ (including 42 000€ LIFE budget)	2019	

REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food
				Awareness campaigns and trainings for school chefs in modifying waste management practices	140 000€ (including 42 000€ LIFE funds)	2020 – 2022	
		The Var Mixt Syndicate		Raise awareness and implement local composting for biowaste in the collective catering sector	25 000€ (including 7 500€ LIFE funds)	2020	
		Agglomeration Aix-Marseille-Provence		Support the agglomeration in its initiatives to reduce food waste	240 630€ (including 94 500€ call for project 2017 and 26 700€ LIFE budget)	2019 - 2022	
Action 4: Develop initiatives to reduce food losses and waste in the agri-food industry							
4.1.	Raise awareness: capitalisation and dissemination of best practices	Future regional network on the reduction of food losses and waste	Region, ADEME, DRAAF, CRITT-IA, CTCPA	Capitalise on and disseminate feedback and best practices	Included in the regional network's budget (action 1.2.)	2019 - 2020	Atria Group, Carta cruza, Biotrem
REF	Objectives	Lead partner	Other partners	Actions	Budget	Timeframe	Eco-innovation

					(region)		Ecowaste4Food
4.2.	Raise awareness for companies developing new products	CRITT, CTCPA	Region	Production and communication of a new product development guide	Funds from the Inno'v Agro project or CPER	2019 - 2020	
4.3.	Encourage cooperation between actors and the emergence of local synergies	Future Regional Network for the reduction of food losses and waste, CRITT-IA, CMAR	ADEME, DRAAF, Region, COOP de France, FRIIA, ARPE	Identify opportunities for synergy development and encourage cooperation between actors	Included in the regional network's budget (action 1.2.) And Working time for lead partners	2019 - 2020	ASOP Dimitra, Omenahaus, Carta Cruza, Biotrem
Action 5: Promote food donations for all actors of the food supply chains							
5.1.	Engage with the retailing sector	Federation of Commerce and Retailing (FCGD), Region		Extend and implement the charter with the Federation of Commerce and Retailing in the Climate Plan framework	Working time for the Region	2019 - 2020	
5.2.	Promote food donations at all levels of the supply chain	Depending on projects	Region	Support initiatives promoting food donations between actors	Funds included in the action 3.2.	2019- 2020	Espigolador, Caprabo micro-donation program, Neighbourly Food
REF	Objectives	Lead partner	Other partners	Actions	Budget (region)	Timeframe	Eco-innovation Ecowaste4Food

5.3.	Support food donation programs for the collective catering sector	Future regional network, ARPE	DRAAF, REGION, ADEME	Accompany communities in the implementation of food donations for the collective catering sector	Included in the action 1.2. and the ARPE's budget	2019 - 2020	Cibo Amico
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ACTION 1: Structure and direct the regional network for the reduction of food losses and waste

COOP de France produced a preliminary study to structure the future regional network of stakeholders working together for the reduction of food losses and waste. The objective of this regional stakeholder network is to rally the actors around the theme of reducing food waste and to encourage the emergence of innovative projects within the region. Its configuration is inspired from the existing networks focussing on food waste topics in other French regions. Besides its ambition to rally the stakeholders and foster innovative projects, one of the network's missions will be to capitalise and diffuse local, national and European feedback on existing projects and share best practices.

Action 1.1. Support the organisation of the Regional Stakeholder's Day

Lead partner COOP de France	Other partners ADEME, DRAAF, Region
Budget Regional Funds = 2 395€ (CPER)	

Objectives Launch the Regional Network Engage with relevant stakeholders to construct the network
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<u>Background</u> Over the course of 2018, COOP de France produced a preliminary study to structure and select the stakeholders that may be involved in the regional network for the reduction of food losses and waste. The study will be available in March 2019. The network's objective is to rally the actors involved and to promote the emergence of innovative regional projects. To launch this new network, COOP de France organised on the 18 th of January the first Regional Stakeholder's Day, where the main issues surrounding food waste were discussed.
<u>Action</u> The "Regional Stakeholder's Day" is organised by COOP de France, accompanied by a consultant specialised in collective intelligence, and takes an "open forum" approach so as to co-construct with the stakeholders involved by: <ul style="list-style-type: none">• Presenting the conclusions of the preliminary study• Regrouping the actors concerned by similar themes• Encouraging sharing experiences and knowledge• Collectively structuring ideas and setting priorities

Intermediary Steps Regional Stakeholder's Day	Timeframe 18 th January 2019
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Action 1.2. Creation of the regional network for the reduction of food losses and waste

Lead partner Future regional network	Other partners Region, DRAAF, ADEME
Budget Estimation = 30 000€/year	

Objectives

The network's creation and structure will promote the sharing of experiences, the dissemination of local, national and European best practices, the cooperation between different actors of the food supply chain, the emergence of innovative territorial projects, as well as monitoring and informing the actors of legislation and regulatory changes linked with food losses and waste management.

Background

COOP de France undertook throughout 2018 a preliminary study in order to launch and construct the regional network. The results will be available in March 2019. To launch the network, COOP de France organised on the 18th of January 2019 the first Regional Stakeholder's Day using a participative approach. In the long-term, the network is to encourage the emergence of innovative partnerships and projects between regional actors.

The network's four main priorities were established during the Regional Stakeholder's Day on the 18th of January (*cf. Action 1.1.*):

1. The network's governance and coordination
2. Education and raising awareness (collective catering, consumers, retail sector, etc.)
3. Quantitative and qualitative data (sharing best practices and regional-wide data collection on food waste)
4. Territorial organisation and structure (Territorial Food Programmes (PAT), link between farmers and consumers, short supply chains etc.)

The discussions on the network's future organisation has underlined the necessity for a collaborative platform, that will be:

- **Physical:**
 - With regional working days held annually (collaborating on certain projects piloted by involved actors)
 - With themed/or territorial working groups using their own management methods and scheduled site visits
 - Providing support for actors on the methodology used (provided guide, precise data, trainings)
 - Organise conferences, B2B (Business Place)
 - Work in collaboration with other regional or national networks (Regional Composting Network, other REGAL networks, the Regional Platform for the Circular Economy (PRECI), etc.)

- **Digital:**

- Capitalise on information (best practices, reports, statistical data etc.)
- Provide news flashes and relevant information
- Encourage the emergence of projects
- Create a website with different tabs for:
 - Information on projects or leading project partners (wiki-type information and financial resources)
 - Each working group
 - News and information sharing
 - Social Media
 - Regional Network trophies to congratulate committed actors who have implemented "zero-waste" initiatives

Action

On the basis of the work initiated by Coop de France, the Region wishes to support the creation of the future regional network for the reduction of food losses and waste.

The future network will facilitate:

1. **The capitalisation on feedback** from European, national and regional projects and **disseminate best practices** by themes (chosen by the network) and by stakeholder type, **including the "eco-innovations" from the Ecowaste4Food project.**
 - The creation of a document capitalising on feedback from projects and best practices in collaboration with the concerned stakeholders according to the topic (Coop de France, CRITT IA, etc.)
 - Disseminate the information within the specific Regional Network's working groups

Several actions are to be undertaken by the regional network's project manager: editing a newsletter, creating a website, organising days dedicated to certain topics and sharing practices etc.

2. **The identification of synergies and promote local cooperation** between producers, processors, retailers, to respond to the myriad of stakeholders' needs and to the issues related to food losses and waste reduction.

The identification of synergies that can be undertaken thanks to the Territorial Program for inter-company synergies (PTSI) methodology used for industrial and territorial ecology ("bottom-up" style participative workshops).

3. **Engage with all food supply chain stakeholders** through the implementation of topical workshops on transversal issues, to **promote communication** between different stakeholders. Workshops may include: "Consumer information"; "Agri-food industries"; "Catering sector"; "Food donations"; with the objective to create local partnerships and innovative projects.

4. **The information available to stakeholders:**

Regulations monitoring, legislation development, information on call for projects (national/local) linked with the topics of the working groups, etc.

The future network will use the eco-innovations from the Ecowaste4Food project to communicate on and disseminate best practices to enrich the regional dynamic.

Intermediary Steps	Timeframe
Organise the World Café (part of the regional network's construction process)	March 2019
Final results and report from the preliminary study	March 2019
The regional network's first reunion	June or September 2019
The organisation of a working group on collective catering (cf. action 5.3)	September 2019
Annual evaluation of the regional network's achievements	September 2020 -2023

Action 1.3. Capitalise on and disseminate feedback from experiences and best practices

Lead partner	Other partners
Future regional network	ADEME, Region, DRAAF, ARPE, Stakeholder group Ecowaste4Food, COOP de France, FRIAA, CMAR, CRITT IA
Budget	
Included in action 1.2. and 3.1.	

Objectives
Identify and capitalise on local and national best practices
Highlight exemplary initiatives in Region PACA
Facilitate the dissemination of best practices to the territorial actors

Background
Many stakeholders have already initiated projects with the objective to reduce food losses and waste:
At the regional level, some projects include:
<ul style="list-style-type: none"> • Call for projects on the subject of "Food waste" (providing financial support for around thirty projects from 2014 to 2017) • Territorial Food Programs (five territories involved at regional level) • The network for sustainable procurement for local councils, led by the ARPE (20 local councils involved) • TDZG¹ initiatives (14 territorial winners in the Région Sud) • The call for project "Thousands of primary and secondary schools" (three local communities were winners: l'Embrunais Savinois, Miramas, Coeur du Var) • The metropolis Aix-Marseille recruited 10 working civic service contracts to reduce food waste • Regional call for projects "FILIDECHET" (2013 -2017)

¹ Call for projects launched by the Environmental Department and the ADEME, that aim to accompany territorial communities that are have implemented an ambitious waste prevention, reutilisation and recycling program.

At the national level, some projects include:

- SMEs: winners on all costs (ADEME)
- The Agri-food business initiative (ADEME)²
- The retailer sector initiative (ADEME)
- OPTIGEDE³ – (feedback from local projects available)

Action

The region wishes that the future regional network may:

- **Produce a compilation of local, national and European** experiences from projects and best practices. These can be organised by type of actions and target stakeholder groups, to facilitate their diffusion throughout the Regional Network (depending on the identified main topics from the working groups).

The network's project manager takes an active part in capitalising on best practices being responsible for the communication of innovations throughout the network.

With the support of the other Ecowaste4Food partners, the network will undertake a regular monitoring of best practices and experiences at a supra-national level, to promote exchange and collaboration between European partners in the long term (translating all documents and material into English).

- **Promote best practices** through the production of a film, a dissemination throughout other involved networks

These materials will be translated into English so as to be communicated to all partners of the Ecowaste4Food project and the ACR+ network (European network of regions and cities to improve recycling and waste prevention).

The eco-innovations taken from the Ecowaste4Food project that are to be disseminated to all relevant stakeholders are the following:

- Carta Cruza and Biotrem focussing on circular economy dynamics by utilising co-products from wheat production to manufacturing food packaging
- Inymbio: is an interactive platform for the sale of waste products from the primary sector (agricultural, forestry and livestock farming)
- Neighbourly Food: an application facilitating the connection between retailers and charities
- Caprabo micro-donations program: an association collecting and redistributing surplus food products thanks to a web-platform mutualise and locating potential donators. It will be interesting to compare the performance of this eco-innovation with similar initiatives in the Region PROVENCE-ALPES-CÔTE D'AZUR.
- Espigolador – Es imperfect: an association organises gleaning operations on farms and donates or processes the collected surplus food. The project leader wishes to expand this initiative on a European level.
- ASOP Dimitra: project aiming to form partnerships between farmers and the agri-food industries.
- Cibo Amico: project facilitating food donations in the collective catering sector.

² Communication program that uses best practices to raise awareness in targets to prevent waste generation and to promote the adoption of waste prevention actions.

³ Best practice sharing and methodology dissemination platform designed for communities and companies on circular economy practices and waste prevention.

- Winnow: application analysing and diagnosing surplus food for the catering sector. Users of this eco-innovation have been able to reduce their food waste to up to 50%.
- Activ Ecolab: is a project led by Ferrara city Council to provide small workshops for citizens to raise awareness around food waste and offer "zero-waste cooking recipes.
- Ecofestival: a project that aims to reduce the environmental impact of festivals (reducing water usage, waste generation and distributing surplus food to those in need). It will be interesting to compare this project with similar existing initiatives in the Region PROVENCE-ALPES-CÔTE D'AZUR.

Intermediary Steps	Timeframe
Capitalisation on available information (projects / material) On-site visits of projects and discussion with actors to draft experience feedback and best practices Production of relevant materials for the dissemination of best practices Dissemination of information through the ACR+ network Translation of materials into English to share with Ecowaste4Food partners	2020

Action 1.4. Implementation of joint workshops with the Territorial Food Program (PAT) networks

Lead partner DRAAF, Regional rural network, ADEME, Regional Chamber of Agriculture	Other partners Local agglomerations and communities, PNR
Budget Included in the budgets for the PAT networks	

Objectives Link the different networks working on the topic of food waste.
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<p>Background</p> <p>The Territorial Food Programs (PAT) are defined within the legislation for the "Future of agriculture, food production and forestry", dating from the 13th October 2014. The TFP program follow two major objectives:</p> <ul style="list-style-type: none"> • The aim to bring together all partners on the territory • The aim to develop sustainable agriculture and promote quality food production <p>The program aims to bring together producers, processors, retailers, local territorial communities and consumers. They provide a response to the objective of structuring an agricultural economy and the implementation of a territorial food system. They participate in the development of local supply chains and in improving the quality of food production.</p> <p>At the regional level, several territories are involved in the elaboration of a PAT programs.</p> <ul style="list-style-type: none"> • The Luberon National Parc • Aix-Marseille-Provence agglomeration and the Pays d'Arles
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- The Baronnies Provençales National Parc
- Provence Verte (Var)
- Mouans Sartoux (Alpes-Maritimes)

The regional network of territorial food programs included the different stakeholders involved in these initiatives and organises regular meetings to exchange and mutualise working methods and tools. The network is led by the Regional Rural Network, the Region South PACA, the DRAAF, the Regional Chamber of Agriculture and the ADEME.

Action

The Region proposes to organise common working groups on the topic of food waste to:

- Raise awareness for the actors involved in the PAT
- Mutualise funds to organise events
- Capitalise and promote best practices within the PAT
- Develop the territorial regional dynamic

Intermediary Steps Structuring the content of the participative workshops (programs/objectives)	Timeframe 2019 - 2020
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Action 1.5. Monitoring of food waste data at a regional level

Lead partner The regional monitoring centre for waste (ORD)	Other partners Future regional network, REGION, DREAL, ADEME
Budget Included in the ORD's budget	

Objectives Improve specific knowledge of food waste in the Region South PACA Identify and priorities actions to implement to reduce food waste in the long term
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Background The shared discussions between the relevant local parties of the Ecowaste4Food project on the drafting and structuring of the action plan has highlighted the need to improve the knowledge on available data on food waste at a regional level. To strengthen the regional policies in the long term and prioritise actions to carried out after 2020 in terms of reducing food waste, the Region wishes to implement the monitoring, gathering and consolidation of food waste data. At a local and regional level, there is an absence of data collection on food waste, with at the same time the necessity to reduce waste by 50%, so as to comply with the objective set by the first National Pact for

the reduction of food waste. To ensure coherency with the working groups that are currently drafting the second National Pact focussing on how to calculate and measure food losses and waste, the Regional Council aims to improve its knowledge on food losses and waste data within its region. In the long term; the ORD will undertake the reporting of this data.

Current data reporting and the implementation of a collection system will enable local communities and the regional network to prioritise the actions to be carried out.

At the national level, common quantitative indicators (obligatory and optional) for all actors of the food supply chain actors have been set within the framework of the EGALIM law 2018⁴.

Action

The region proposes the following actions for the ORD:

- Analyse available data from the ORD: compile annual local council reports on food waste; identify available data on food losses and waste; reflect on how to structure a data collection system
- Analyse the ADEME's methodology used at the national level on data collection
- Collect local data on OPTIGEDE for collective catering in schools
- Collect the studies undertaken on food losses in the Bouches-du-Rhône
- Use trials that already exist in the region
- Communicate analysed data to the future regional network for the reduction of food losses and waste

The Regional Council aims to propose to establishments in the collective catering sector the use of a mobile application, such as the eco-innovation Winnow, presented during the Ecowaste4Food project. The online interactive tool provides a methodology to diagnose waste and has shown significant results in reducing food waste.

Intermediary Steps	Timeframe
Launch the structuring of the data collection system Carrying out of the study on food waste data	2019 2020

⁴ The EGALIM law was voted in October 2018; it has set new regulations for:
 Redistribute value throughout the food supply chain to ensure farmers have a decent wage
 Improve health, security and environmental standards in food production, as well as animal welfare
 Foster quality, health and sustainability in the food system (increase local procurement practices, reduce food waste...)
 Reduce plastic packaging use throughout the food supply chain

ACTION 2 (LIFE SMART WASTE): reduce food waste in high school collective catering

In accordance with the regulations in regard to food waste sorting and biowaste utilisation (Loi Grenelle⁵), with the aim to reduce food waste by 50% between 2013 and 2025 (National Pact for the reduction of food waste), and the obligation for collective catering establishments to undertake a food waste diagnosis (EGALIM law), the Regional Council wishes to identify and accompany secondary schools producing the most biowaste with the objective to reduce food losses and waste (undertake a food waste diagnosis, implement corrective actions, invest in material and monitor performance).

To facilitate the implementation of best practices, the Regional Council wishes to organise groups between chefs to share information and to raise awareness around food waste issues in the collective catering sector through specific trainings. The promotion of the chefs' profession and best practices can be done through the Regional Network.

The Regional Council is considering implementing a procurement centre for local produce to increase the volume of local produce used and the food quality in collective catering.

The actions implemented within the second part of this action plan are identified, financed and monitored through the LIFE SMART WASTE action plan.

⁵The Loi Grenelle 2, voted in 2010, sets measures in the energy, construction and transport sectors, to protect biodiversity, natural ecosystems and minimise risks to the environment and our health. Since 2016, all collective catering establishments producing over 10 tonnes of biowaste per year are obliged to sort this waste to allow for it to be utilised (energy, composting ...).

ACTION 3: Accompany and support local communities

In accordance with the regulations in regard to food waste sorting and the biowaste utilisation (Loi Grenelle⁶), with the aim to reduce food waste by 50% between 2013 and 2025 (National Pact for the reduction of food waste), and the obligation for collective catering establishments to undertake a food waste diagnosis (EGALIM law), the Regional Council wishes to promote the involvement of all local communities in the fight against food waste. The Region supports the projects related to collective catering in primary and secondary schools through the SMART WASTE European project. Moreover, the ADEME, DRAAF and the Region are co-drafting a call for project on the reduction of food losses and waste in school canteens based on the existing national call for projects "Thousands of primary and secondary schools" and on the regional call for projects "Fighting against food losses and waste".

Action 3.1. Engage with and accompany communities towards a sustainable catering sector

<p>Lead partner Regional Environmental Agency (ARPE) – Regional Biodiversity Agency (ARB)</p>	<p>Other partners ADEME, Region, DRAAF</p>
<p>Budget Included in the ARPE's budget</p>	

Objectives

Accompanying communities in the implementation of sustainable collective catering practices promoting short supply chains and public sustainable procurement policies.

Background

Since 2006, the ARPE leads the network on public procurement and sustainable development for communities with an action plan aiming to:

- Share best practices and feedback from projects within and outside the region
- Raise awareness for involved actors (elected representatives, technical staff)
- Participate in increasing the involved actors' competences
- Promote exemplary initiatives
- Mutualise resources

The Regional Network is a member of the national network on public procurement and sustainable development which is led by the ADEME.

Eight communities benefited from this support and have drafted a proposal for a sustainable collective

⁶The Loi Grenelle 2, voted in 2010, sets measures in the energy, construction and transport sectors, to protect biodiversity, natural ecosystems and minimise risks to the environment and our health.

Since 2016, all collective catering establishments producing over 10 tonnes of biowaste per year are obliged to sort this waste to allow for it to be utilised (energy, composting ...).

catering sector and twelve communities were aided in the implementation of a global action plan for sustainable collective catering and short supply chain procurement policies. Several training programs have been issued by the ARPE which include the issues relating to food waste, local procurement, health and safety regulations, education and raising awareness around sustainable collective catering, etc.

Action (cf. ARPE's action program for 2019)

- **Sharing information on the implementation of a sustainable collective catering sector:** implementing local and organic supply chain procurement practices, reduce food waste, composting, reduction in packaging, trainings for chefs, preservation of property, raising awareness for clients) – Offering expert advice for communities, participating in partnership days.
- **Accompanying communities, secondary and primary schools to achieve sustainable collective catering practices:**
 - Producing monthly newsletters
 - Providing support for the following communities (agglomeration Aix-Marseille-Provence, Luberon's national parc, secondary schools, etc.)
 - Organising a region-wide event in 2020
- **Lead the group on 'communities' within the regional network for the reduction of food losses and waste** – Selecting relevant stakeholders and organising a reunion in the second trimester of 2019
- **Producing a compilation of experiences** from communities involved in implementing sustainable catering practices (capitalisation and best practices dissemination)
- **Draft a leaflet advocating the importance of sustainable catering practices** targeted at elected representatives

The training programs were inspired by the eco-innovation "Activ-Ecolab", which was a city council led project offered to citizens aiming to reduce food waste at the consumer level. The concept of the eco-innovation was to form small training groups and share "zero-waste" tips.

Intermediary Steps	Timeframe 2019 To be continued in 2020
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Action 3.2. Co-construct a new program to accompany communities in the reduction of food waste

Lead partner Region, ADEME, DRAAF	Other partners ARPE
Budget 230 000 €/year	

Objectives

Co-construct an adapted system to accompany local communities to help them in implementing practices to reduce food waste in school catering.

Promote the involvement of all communities in this initiative.

Background

The initiative "Thousands of primary and secondary schools against food waste" implemented by the ADEME between 2016 and 2018 has supported 567 primary schools and 451 secondary schools throughout 40 French communities (completion of a food waste diagnosis and implementation of corrective actions).

The results from the schools have helped to understand differences between types of management and distribution methods and their impact on waste generation. On the basis of 52% of analysed schools, the implemented corrective actions resulted in an average reduction of 20% of food waste, throughout all stages of the catering services.

To complete the food waste diagnosis and the implementation of corrective actions to reduce food waste (awareness campaigns, trainings, investments, accompaniment) and monitoring over 18 months, a financial aid of 1 500 Euros per secondary school and 750 Euros per primary school was provided.

The final results of this initiative reveal that:

- The budget was too small for primary schools
- There is a necessity for a ready-to-use guide to accompany school establishments
- There is a necessity to share experiences between participants

The call for projects "Fighting against food losses and waste", launched by the Regional Council, the ADEME and the DRAAF since 2014, supported **23 projects** to lead actions for the reduction of food waste.

Action

The Regional Council wishes to pursue their support for projects aiming to reduce food losses and waste and in particular towards communities, by leading a study from existing feedback at a local and national level and by using the regional network's working groups.

The Regional Council aims to offer the possibility for schools in to use a mobile application to carry out diagnoses, **such as the eco-innovation Winnow**, presented during the Ecowaste4Food project. The online interactive tool provides a methodology to diagnose waste and has shown significant results in reducing surplus food waste.

Intermediary Steps

Complete an assessment of all stakeholders involved in leading projects aiming to reduce food waste in the previous call for projects

Co-construct the new program

New program launch

Results from the piloting of new program

Timeframe

July-August 2019

September 2019

November 2019

End of 2020

ACTION 4: Develop initiatives to reduce food losses and waste for the agri-food industry

Agri-food industries generate 21% of total food waste throughout the supply chain (in weight⁷). The regional council wishes to lead a specific action targeted at these companies to accompany their initiatives aiming to reduce food losses and waste, in collaboration with the CRITT-IA – *The Regional Centre for Innovation and Agri-food Technologies* and the CTCPA – *The Technical Centre for the preservation of agricultural products*. These actions will consist of capitalisation on best practices and their dissemination, as well as raising awareness of companies to reduce their food waste when developing new products.

Following the eco-innovation analysis and cross visits of the Ecowaste4Food project the Region decided to promote the cooperation between actors and to encourage the development of projects. Taking as a model the eco-innovation ASOP Dimitra, the Region wished to consolidate the emergence of partnerships, such as the local project between brewers and bakers.

With the aim of building a circular economy and reducing food waste, the Regional Council wishes to identify local synergies to develop on the territory and promote the emergence of projects involving diverse actors using the innovative partnerships identified in the Ecowaste4Food project as a model.

Action 4.1. Capitalise on and disseminate feedback and best practices

<p>Lead partner Future regional network for the reduction of food losses and waste</p>	<p>Other partners Region, ADEME, DRAAF, CRITT IA, CTCPA</p>
<p>Budget Included in action 1.2.</p>	

<p>Objectives Create awareness campaigns for companies on considering food waste issues. Demonstrate the benefits for companies (economic, CSR policies) in the implementation of actions to reduce food losses and waste. Promote and disseminate local best practices</p>
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<p><u>Background</u> At national level, several initiatives have facilitated the accompaniment of companies in the implementation of actions to reduce food losses and waste.</p>

⁷ National report drafted by the ADEME "Food losses and waste: current status and its management in the supply chain (May 2016)

- **The agri-food industry initiative:** launched in 2017 by the ADEME, this initiative aims to experiment with 20 agri-food industry establishments to implement actions aiming to reduce food losses and waste while creating financial savings. The dissemination of the results is planned for January 2019. Two local companies are part of this experience.
- **SMEs winning on all costs:** launched by the ADEME to accompany companies of less than 250 employees of the agri-food industry, the retailing sector, the catering sector and craftsmanship sector in identifying losses in energy, material, waste, optimising flows and creating financial savings (200 companies have started this initiative at a national level).
- At a local level, "The performance and social responsibility program (CEDRE)" implemented by the Regional Council in partnership with the Chamber of Industry and Commerce (CCI), aiming to improve the economic efficiency of local SMEs, will also contribute to enrich the experience feedback.

Action

The region proposes that the future regional network may take the following actions:

Produce a collection of best practices, at a local and national level, implemented by food processors and manufacturers aiming to reduce food losses and waste. The collection of best practices is to be disseminated to target companies at the regional level.

Best practices are to be structured by type of actor and will facilitate promotion of local practices. The guide will also present current accompaniment programs for interested companies motivated to take part. The final document can be disseminated through the Food'in Provence brand network developed in partnership with Coop de France, the FRIIA and the CRITT-IA.

Best practices may be disseminated through the companies following the CEDRE program, the CRITT IA, the FRIIAA, Terralia etc.

Eco-innovations from the Ecowaste4Food project, targeted at the agri-food industry, will also be compiled in as best practices to share within the region, these will include the ATRIA Group methodology to diagnose and reduce waste, as well as Carta Cruza and Biotrem as successful examples of innovative partnerships.

Intermediary Steps	Timeframe
Launch the drafting of the best practice compilation	2019
Finalisation and dissemination of the document	2020

Action 4.2. Production and publication of a guide for the development of new products

Lead partner	Other partners
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CRITT-IA, CTCPA	Region
Budget Funds from the Inno'v Agro project Or Funds from the CPER – action on the circular economy	

Objectives Create an awareness campaigns targeted at companies to consider food waste issues in the development of new products.
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<p><u>Background</u></p> <p>The CTCPA and the CRITT IA offer an accompaniment for companies developing new products. In the construction of the CTCPA's new technological hall, an analysis has been undertaken to integrate the subject of food waste within the development of new products. Before the opening of the technological hall, a memo guide is to be drafted and tested in 2020.</p> <p><u>Action</u></p> <p>The CRITT-IA and the CTCPA, in partnership with the Region will produce a guide integrating recommendations on the reduction of food losses and waste when developing and conceiving new products.</p> <p>The document will be produced thanks to existing content existing on the subject (including the results from the agri-food business initiatives) and completed by the CRITT-IA and the CTCPA.</p> <p>CRITT-IA and CTCPA will disseminate the guide during the accompaniment they offer companies. It could also be communicated to companies undertaking technical trials on new products.</p> <p>Once published the guide will be translated into English to transmit to the European partners from the Ecowaste4Food project.</p> <p>It could also be envisaged to communicate this guide through the Food'in Provence network.</p>

Intermediary Steps	Timeframe
Results of the agri-food industry initiative, capitalisation on actions linked with this subject	March 2019
Meeting with the CTCPA, CRITT-IA and the Region: leading a study on the content and the form of the guide	April 2019
Production of the guide	End of 2019
Testing on new products	2020
Translation in English and dissemination to Ecowaste4Food partners	2020

Action 4.3. Identify opportunities for synergy development and encourage cooperation between actors

Lead partner	Other partners
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Future regional network for the reduction of food losses and waste, CRITT-IA, CMAR	ADEME, DRAAF, Region, Coop de France, FRIAA, ARPE
Budget	
Included in action 1.2.	
Working time of lead partners	

Objectives
Identify opportunities, at a regional level, for synergy development between territorial actors with the aim to reduce food losses and waste and promote a circular economy.

Background
At the national level, the national program for inter-companies' synergies (PNSI) has been experimented and deployed through the research of new synergies in the Industrial and Territorial Ecology over four regions (Auvergne-Rhône-Alpes, Brittany, Normandy and Nouvelle-Aquitaine). The PNSI applies a British methodology directly linking by organising workshops.
At a local level, the CCI of the Var is the winner of the call for project FILIDECHET to go through the deployment of the PTSI and the ACTIF tool on two pilot territories. The PTSI methodology, inspired by the PNSI, was developed by the Circular Economy Institute following the experimentation on 4 regions.
Action
The Regional wishes to disseminate tools and circular economy methods facilitating the identification of territorial synergies that will reduce food losses and waste by:
<ul style="list-style-type: none"> • <u>Producing a methodological guide</u>: communicating on analyses methods by adapting for example the PTSI tools to a local scale and through stakeholder workshops allowing the identification of opportunities for the development of synergies. • <u>Organising PTSI type workshops in the regional network</u> by regrouping key actors to facilitate the emergence of concrete partnerships (launching feasibility studies, investments, operations, new products development, etc.) • <u>The organisation of a "Brewery – Bread-maker" workshop</u> with the regional cooperation of brewers and bread-makers in order to create a business cooperation using surplus bread for the production of artisanal local beer (project initiated by the CMAR in the Alpes-Maritimes or the Comédienne brewery in Avignon).
The planned analysis and the communication of tools and methods will facilitate the creation of workshops organised through the regional network and validate the interest and implementation of projects. Innovative partnerships identified within the Ecowaste4Food project will be used as inspiration to replicate, such as the ASOP Dimitra project linking farmers with the agri-food industries.

Intermediary Steps	Timeframe
Relaunch the "Brewery – bread-maker" project in the region: collaboration with the CMAR	2019
Organise a reunion with the artisanal local breweries	

Produce of guide for organising events targeted at communities Organising PTSI-type workshops in the regional network	2019
	2020
	2020

ACTION 5: Promote food donations for all actors of the supply chain

The Food Agricultural Organisation (FAO) estimates that a third of world production is lost or wasted, the equivalent of 1,3 billion tonnes each year. In 2010, the European Commission also undertook a study analysing volumes of food waste in the 27 European countries. The total quantity of food wasted in Europe represents about 89 million tonnes or 179 kilos/capita/year. In the world 1 in 9 people, representing 795 million of people are suffering of malnutrition. In France, 1 in 10 people, representing 6 million people struggle to access sufficient food and 3,9 million beneficiate from food aid.

The French legislation of the reduction of food waste (with a priority set on prevention), as well as the number of initiatives promoting food donations throughout the Ecowaste4Food project, has led the Region to propose a specific action on encouraging partnerships.

The performance results of certain food donation projects (quantity of food donations, number of involved actors) has prompted the Regional Council to lead an action to support existing projects with the aim to improve the quality and quantity of food donations and to increase the commitment of all actors towards food donations (retailing, processing and production).

The experiences promoted in the Ecowaste4Food project have put forward the necessity to structure and develop food donations, in particular in the agricultural production sector, such as in the eco-innovation Espigolador / Es imperfect. A specific working group will be formed in the regional network so as to raise awareness on the importance of quality in food donations and with the aim to increase the number of partnerships companies and charities.

Action 5.1. Extend and implement the charter for the Federation of Commerce and Retailing (FCGD) in the Climate program framework

Lead partner Federation of Commerce and Retailing (FCGD) Region	Other partners
Budget /	

Objectives

Improve knowledge on the food donation initiatives in the retailer sector in the region.
Promote sharing and partnerships between charity partners during the working groups on the topic of food donations.

Background

The legal framework in France obliges retailers over 400m² to sign a convention with a food aid association in order to donate surplus food (since 2012 for hypermarkets and 2014 for supermarkets).

At a nation level, the work undertaken for the Second National Pact in the fight against food waste has facilitated the definition of indicators to measure food losses and waste in the retailing sector:

- Common obligatory data (Revenue and sales area)
- Level 1: Minimal obligatory data (waste value in Euros, unidentified markdowns, and quantity of products donated to food aid associations)
- Level 2: optional data (biowaste tonnage, of meat products waste and other waste)
- Level 3: advanced optional data (data by food category/aisle)

These indicators were validated during the pact's plenary on the 20th November 2018. The organisation of the data collection is aimed for 2019.

The EGALIM 2018 law obliges certain actors to render public their initiatives aiming to reduce food waste and to promote initiatives such as the distribution of food vouchers for fresh produce between retailers, food aid associations and communities.

At a local level, indicators on the involvement of the retailing sector towards food donations is not yet available (Situation Report on the Issue of Food losses and Waste – March 2017).

The FCGD of the Region PACA signed a charter of engagement with the Climate Program. This charter defines the initiative taken by the FCGD to contribute in achieving the objectives defined within the regional climate plan.

The FCGD's commitments taken for the charter (signed in October 2018):

- Communicate on the best experiences achieved in the region aiming towards a circular economy and the reduction in food waste
- Ensure involvement in the CSR Club for the Environment with its members on how to integrate Social Responsibility and circular economy practices within their activities
- Implement in the region the commitments taken during "Les Etats Généraux de l'Alimentation"⁸

Action

Within charter's framework, the Regional Council wishes to extend the commitments taken by the FCGD to include the reduction of food losses and waste. To achieve this objective, several actions can be taken:

Actions proposed to be led by the FCGD

- **Establish a data collection system** for "food losses and waste" indicators, established during the Second National Pact (level 1 common and obligatory indicators)

⁸ Les Etats Généraux de l'Alimentation were held from June to December 2017 and consisted in building working groups with relevant stakeholders discussing key issues in the current food system in France, such as value redistribution across the supply chain, sustainable agricultural production, reducing food waste, ensuring access to nutritious and quality food etc. These reflections laid down the groundworks for the EGALIM law (October 2018).

- **Ensure the involvement of retailers** within the Regional Network to share best practices on food donations in partnership with food aid associations
- **Participate in the working group on the subject of "food donations"** in the Regional Network with the objective of increasing the number of partnerships with charities (increasing the quantity and the quality of donated products)

Actions proposed to be led by the Regional Council

- **Support the data collection system** for the FCGD's indicators (objectives defined during the Second National Pact's working groups)
- **Support the training for professionals** in the retailing sector on the processes of how to make a food donation and to raise awareness around the issues of food waste
- **Accompany willing companies** to integrate the "Efficiency and Responsible Program" (already established in the charter)

Proposals from the working group during the Regional Stakeholder Day held on the 18th January 2019

- Hire "**zero-waste**" **coaches** for each retailer – employees within the retailer chain OR external consultants
Provide training and raise awareness on key issues: technical, logistical support, ethical (CSR), fiscal, legislation and communication
Propose challenges between retailer chains to motivate and reward employees
- **Start a working group** with the regional procurement centres:
 - Establish criteria for responsible procurement (quantity, quality etc.)
 - Analyse food losses and waste, monitor procurement policies, create tools to monitor and reduce food waste
 - Trial tools in a few pilot retailers for later deployment
- **Couple product promotions** with food donations to involve and inform consumers on the initiatives taken by their retailer
- Mutualise initiatives on one territory for food donation collections by groceries, smaller vendors, bakeries, etc...

Intermediary Steps	Timeframe
Organise an annual bipartite reunion monitoring the implementation of the charter	2019
Produce propositions to extend the action plan	2020
Sharing best practices within the regional network	2020

Action 5.2. Support initiatives promoting food donations between actors

Lead partner Depending on projects	Other partners Region
Budget Included in action 3.2.	

Objectives

- Raise awareness among all actors of the supply chain on food donation initiatives
- Strengthen the commitment of all actors towards food donations
- Foster cooperation between companies and associations/charities
- Increase the quality and quantity of food donations
- Strengthen existing food donation initiatives

Background

At a local level, several specific projects have been implemented:

- Fondalim: internet platform linking potential food donators (retailers, producers, agri-food companies) to food aid associations
- Proxidon: an internet platform encouraging food donations from small retailers or vendors by linking them to local charities
- Banaste de Marianne: Job integration workshop in Arnaux's wholesaler market the collection and repackaging of surplus products
- Jardin de la méditerranée: Creation of a job integration workshop in Avignon's wholesale market for the collection and repackaging of surplus products
- Food donation guide for the Pays d'Aix community (Call for project on food waste 2014)
- Solid'Agri 84 charity (Sorting, collection, transformation and processing of fruits and vegetables)
- Crop picking solidarity actions / Le Village charity (Call for project on food waste 2016)

Action

The Regional Council will request funding for specific projects in compliance with its intervention framework or through dedicated call for projects. *One area of action 3.2. may be dedicated towards food donations.*

Lead actors for eligible projects

- Public establishments
- Territorial communities
- Industry federations or other organisations representing companies
- Consular chambers
- Companies
- Associations that have for main activity food aid and/or food education for children

Eligible projects

- Projects need to be located within or wishing to implement themselves in the Region PROVENCE-ALPES-CÔTE D'AZUR
- Projects need to comply with all current legislation
- Projects need to be of sufficient scale to significantly impact food losses and waste in a measurable way

Non-eligible projects

- Investments in logistical equipment (transport vehicles)
- Analyses and investments only aiming to comply with current legislation obligations
- Projects solely utilising surplus food to feed animals

Selected projects will need to give special attention to the quality of donated products to food aid associations so as to avoid the transfer of waste between actors.
The objective is to develop links between farmers and charities that wish to diversify their food supply.

Intermediary Steps	Timeframe
Collect feedback and results from local projects: Fondalim, Proxidon, etc. Implement a working group within the future regional network to understand stakeholders' needs and to facilitate the emergence of innovative projects and partnerships	2019 2019

Action 5.3. Accompany communities in the implementation of food donations in the collective catering sector

Lead partner	Other partners
Future regional network, ARPE	DRAAF, Region
Budget Included in action 1.2. and the ARPE's action program for 2019	

Objectives

Accompany communities in implementing of the processes needed to enable food donations, so as to anticipate an extension of the legislation to all collective catering establishments.

Background

The EGALIM law extends the obligation for collective catering establishments over a certain threshold of food production to sign a convention with a charity to potentially donate surplus edible food.

The Regional Council wishes to accompany communities in the implementation of the processes needed to enable food donations, so as to anticipate an extension of the legislation to all collective catering establishments. The implementation of operational actions to reduce food losses and waste needs to be undertaken after the establishment as undergone an internal food waste diagnosis.

The Regional Council is currently producing a guide dedicated to food donations in the collective catering sector (consolidation and updating existing guides).

Action

The Region wishes to accompany communities to effectively implement food donations for the collective catering sector:

Publication of a guide (Regional Network, Rural Network, CNFPT Days, etc.)

Exchanging best practices through the creation of specific working groups in the regional network and through the ARPE's accompaniment program.

Intermediary Steps	Timeframe
Capitalisation on best practices (national and local)	2019
Communication and disseminating relevant information (guide, legislation, etc)	2020
Organise a working group within the regional network	2020

Date: 21 / 02 / 2019

Signature: _____

M. Franck Olivier LACHAUD, Directeur Général des Services,



Stamp of the organisation : _____

