

# RESTORING FOOD'S VALUE: ZERO FOOD WASTAGE

## INTRODUCTION

**Food waste:** Food thrown away all along the food chain with still nutritional value.

**EATEN:** 5381 million tons/year

**WASTED:** 1300 million tons/year → with the half we could feed all the people who live under hungry conditions.

Conscience exists, but the problem persists.

FOOD WASTAGE DATA			
	Wasted tones	Equivalent in yogurt	Equivalence in economic losses when compared with the price of yogurt <sup>1</sup>
World	1300 millions Tm/year	10.400.000.000 yogurts	2.600.000.000.000 €
Europe	89 millions Tm/year	712.000.000.000 yogurts	2.848.000.000.000 €
Spain	7,7 millions Tm/year	61.600.000.000 yogurts	246.400.000.000 €
Catalonia	262471 Tm/year	2.099.768.000 yogurts	8.399.072.000 €

<sup>1</sup>Unit medium price: 0,25€. Manifest Casa de Convalescència 2014.

## MATERIALS & METHODS

Inhabitants in Bages towns	
TOWN	INHABITANTS
Artés	5607
Manresa	76170
Moià	5766
Navarcles	5973
Navàs	6146
Sallent	6809
Sant Fruitós de Bages	8283
Sant Joan de Vilatorrada	10793
Sant Vicenç de Castellet	9385
Santpedor	7346
Súria	6121
<b>BAGES</b>	<b>185718</b>

• Know how to carry out food waste management in Bages by some questions to town halls:

1. Town situation: most important data (inhabitants, nationality, unemployment rate,...).
2. Which measures has your town hall applied to manage food waste? If it has not done anything, why?
3. Which consequences has the absence of management in your town?
4. Which measures could be applied if we are aware of town characteristics and which benefits would provide it?

• Make proposals to increase people's concern on food wasting and to reduce it directly.

## TOWN HALLS ACTIVITY

**The concept:**

Free exchange of local products to reduce both waste and families with difficult economic situation.



## RESULTS

Town halls show zero interest: if it is not their competence, no solutions. They agree that we have to be conscious about food waste but still do not do anything.

## CONCLUSIONS

Reducing food waste is everyone's responsibility. Our aim is to get zero food wastage.