

# THE NEW SOLUTION AGAINST FOOD WASTE

SOCIAL IMPACT EVENTS





## VALUES



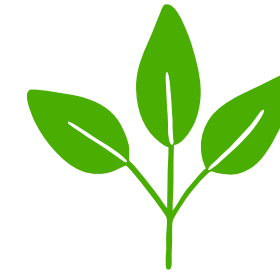
SHARING



EQUALITY



RESPECT FOR NATURE AND THE ENVIRONMENT



EQUOEVENTO IS A  
NON-PROFIT  
ORGANIZATION,  
FOUNDED IN 2014 IN  
ROME, WITH THE AIM  
OF FIGHTING FOOD  
WASTE AT MAJOR  
EVENTS



## HOW WAS THE PROJECT BORN?

FROM THE IDEA OF 3 YOUNG PROFESSIONALS WHO, AFTER SEEING THE ENORMOUS WASTE OF FOOD AT A WEDDING, WONDERED WHAT THE SOLUTION COULD BE. GIULIA IS A NOTARY, CARLO AN ARCHITECT AND FRANCESCO A LAWYER. DESPITE HAVING DEMANDING JOBS, TOGETHER THEY HAVE FOUND THE TIME AND RESOURCES TO CREATE ONE OF THE MOST INNOVATIVE REALITIES IN THE NON-PROFIT SECTOR.





# THE PROBLEM



1/3 OF THE FOOD PRODUCED  
AT EVENTS GOES WASTED



IT IS IMPOSSIBLE  
TO PREDICT HOW  
MUCH FOOD  
WOULD BE EATEN



LEVELS OF POVERTY  
AND HUNGER ARE  
INCREASING

# THE SOLUTION



EQUOEVENTO COLLECTS  
EXCESS FOOD AND  
DISTRIBUTES IT TO SHELTERS  
AND HOMELESS PEOPLE,  
TRANSFORMING  
INEFFICIENCY INTO A  
RESOURCE FOR SOCIETY





## HUNGER AND POVERTY

IN EUROPE 122 MILLION PEOPLE ARE AT RISK OF POVERTY AND SOCIAL EXCLUSION AND 42.5 MILLION PEOPLE CANNOT AFFORD A QUALITY MEAL ONE DAY IN TWO



## POLLUTION

FOOD WASTE GENERATES AROUND 8 % OF GLOBAL GREENHOUSE GAS EMISSIONS EACH YEAR



## WASTE OF RESOURCES

IN EUROPE 89 MILLION TONS OF FOOD ARE WASTED EVERY YEAR

## A SOLUTION FOR THREE PROBLEMS



# HOW WE FIGHT FOOD WASTE IN 10 STEPS



1. THE EVENT IS ORGANIZED.
2. 10 DAYS BEFORE THE EVENT, EQUOEVENTO IS CONTACTED.
3. EQUOEVENTO MAKES THE EVENT ORGANISER FILLS OUT A FORM IN ORDER TO HAVE ALL THE INFORMATION NECESSARY TO ORGANISE THE FOOD COLLECTION IN THE BEST WAY.
4. EQUOEVENTO CONTACTS CATERING AND AGREES THE DETAILS OF COLLECTION.
5. EQUOEVENTO CONTACTS THE VOLUNTEERS AND PROVIDES THEM WITH INFORMATION ABOUT PLACE, TIME AND CONTACT IN CASE OF NEED.
6. THE DAY OF THE EVENT, VOLUNTEERS GO TO THE HOTEL ROME CAVALIERI, TO PICK UP THE REFRIGERATED VAN, AND THEN GO TO THE EVENT AT THE TIME AGREED WITH THE CATERING.
7. WHEN THE VOLUNTEERS ARRIVE AT THE LOCATION, THEY RETRIEVE THE SURPLUS FOOD, GLOVES, APRONS AND ALUMINUM TRAYS WHERE THEY STORE ALL THE GREAT FOOD IN THE KITCHEN.
8. THEY THANK THE KITCHEN AND THE ORGANIZER OF THE EVENT.
9. VOLUNTEERS DISTRIBUTE THE TRAYS OF DELICIOUS FOOD (ALL LABELLED TO SHOW WHAT THE INGREDIENTS ARE), TO THE PEOPLE AND ASSOCIATION IN NEED CLOSEST TO THE EVENT LOCATION
10. THE VOLUNTEERS TAKE SOME PHOTOS FOR THE CERTIFICATE WHERE WE INFORM THE ORGANISER HOW MANY PORTIONS OF FOOD HAVE BEEN RECOVERED.

## IT IS GOOD TO MAKE A DISTINCTION BETWEEN FOOD WASTE AND SURPLUS

**FOOD WASTE** IS FOOD THAT CANNOT BE EATEN BECAUSE IT IS NOT HYGIENICALLY SAFE , I.E. FOODS THAT HAVE PASSED THEIR EXPIRATION DATE;

**THE SURPLUS**, ON THE OTHER HAND, HAVE VERIFIED HYGIENE REQUIREMENTS AND THEREFORE ARE RECOVERABLE AND SUITABLE FOR HUMAN CONSUMPTION. ALL THOSE PRODUCTS THAT FOR VARIOUS REASONS ARE NOT SOLD AND / OR CONSUMED ARE SURPLUS; FOR EXAMPLE, THE FOOD THAT EQUOEVENTO COLLECT HAS ALL BEEN STORED CORRECTLY AND NOT TOUCHED. THIS WAY IT CAN BE SAFELY DELIVERED TO THOSE MOST IN NEED.

**IT IS IMPORTANT TO MANAGE AND STORE SURPLUS IN ORDER NOT TO MAKE THEM "WASTE".**

## FOOD WASTE vs THE SURPLUS





## FOR SAFETY REASONS, THE BELOW FOODS CANNOT BE COLLECTED :

- ❖ RAW FISH
- ❖ RAW MEAT (INCLUDING BEEF AND PORK)
- ❖ CREAMS, SAUCES, CREAMS WITH FRESH OR UNPASTEURIZED EGGS
- ❖ FOODS THAT ARE TOO LIQUID (RISK OF SPILLING AND CONTAMINATING THE REST)

## FOR HACCP PROCEDURES, I.E. THE SET OF PROCEDURES AIMED AT ENSURING NO CROSS CONTAMINATION, IT IS RECOMMENDED TO:

- ❖ KEEP HOT AND COLD FOOD SEPARATE AND USE DIFFERENT INSULATED PACKAGING
- ❖ FILL THE TRAYS ONLY WITH ONE TYPE OF FOOD – NEVER MIX DIFFERENT CONTENT

## WASH YOUR HANDS AND THEN WEAR LATEX GLOVES BEFORE TOUCHING FOOD, ESPECIALLY AFTER:

- ❖ GOING TO THE TOILET
- ❖ TOUCHING DIRTY SURFACES
- ❖ BLOWING YOUR NOSE
- ❖ TOUCHING WASTE CONTAINERS

# WHAT CAN BE COLLECTED AND HOW



# A NEW ROLE FOR EVENTS AND ORGANIZERS

FOOD PROVIDERS 

SOCIAL EQUALIZER 

PROMOTERS OF SOLIDARITY 

CREATORS OF JOY 

# THE LAW ON OUR SIDE

## LAW 166/2016 KNOWN AS THE "GADDA LAW"

THANKS TO THE NORM 155 OF 2003 CALLED "LAW OF THE GOOD SAMARITAN" AND THE LAW 166 OF 2016 (**ENTERED INTO FORCE ON AUGUST 19, 2019**) IT WAS POSSIBLE TO START DONATION PROGRAMS AND THEREFORE OF RECOVERY OF SURPLUS FOOD OF LARGE-SCALE DISTRIBUTION AND CATERING.

THIS LAW WAS DESIGNED TO ENCOURAGE DONATIONS OF READY-TO-EAT AND UNEATEN FOOD EVEN IN THE CONTEXT OF COLLECTIVE CATERING THAT WOULD OTHERWISE BE THROWN AWAY, AND TO FACILITATE THE ACTIVITY OF ORGANIZATIONS, LIKE OURS, THAT DISTRIBUTE MEALS AND FOOD, TO THE NEEDY, FREE OF CHARGE.

THESE LEGISLATIONS ENABLE THE DISTRIBUTION TO THE POOR OF LARGE QUANTITIES OF FOOD THAT WOULD HAVE HAD TO BE OTHERWISE DISPOSED OF DESTROY.

MORE PRECISELY, THOSE WHO WANT TO DONATE THE SURPLUS OF FOOD DESTINED FOR DESTRUCTION, CAN DO SO THROUGH US, **WITHOUT THE OBLIGATION TO PROVIDE GUARANTEES EVEN AFTER DELIVERY**, ON THE CORRECT STATE OF CONSERVATION, TRANSPORT, STORAGE AND USE OF FOOD. IN ESSENCE, WITH THE ABOLITION OF THESE STRICT RULES, WHICH IN FACT PARALYZED DONATIONS, WE WANTED TO ENCOURAGE CHARITY BY EQUATING NON-PROFIT ORGANIZATIONS LIKE OURS TO FINAL CONSUMERS.



## BENEFITS TABLE BY EVENT

N. OF PERSON	FED PEOPLE	WASTE NOT RELEASED INTO THE ENVIRONMENT	CO2 SAVED	WATER SAVED
100	40	20 kilos	320 kg/CO2	30.000 litres
200	80	40 kilos	320 kg/Co2	60.000 litres
500	200	100 kilos	1,6 tonnes of CO2	150.000 litres
1000	400	200 kilos	3,2 tonnes of CO2	300.000 litres
2000	800	400 kilos	6,4 tonnes of CO2	600.000 litres





# RESULTS

**1 ORGANIZATION, 9 YEARS**

1100

**EVENTS**

51.423

**PORTIONS OF FOOD SAVED**

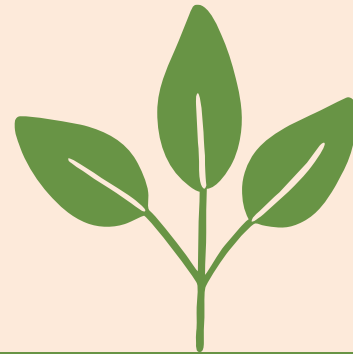
77.000

**KG LESS WASTE**

100.000

**PEOPLE FED**

**CAN YOU MULTIPLY THESE NUMBERS BY ALL  
EVENTS IN THE WORLD?**



# BENEFITS

**DOING GOOD ENRICHES LIFE. IN ADDITION TO THE NEXT, IT HELPS THE HEART AND IMPROVES MOOD. DEDICATING ONESELF TO OTHERS, DOING GOOD, MEANS IMPROVING PHYSICAL WELL-BEING AND MENTAL HEALTH.**

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ASSOCIAZIONE ITALIANA  
CONFINDUSTRIA ALBERGHI



**Deloitte.**



**OUR  
PARTNER**



ROME CAVALIERI  
A WALDORF ASTORIA RESORT



ROMA  
CAPITALE

**ZANK***you***YOU**  
W E D D I N G S

# CONSTANTLY EXPANDING!



Rome



Milan



Turin



Lecce



Paris



Madrid



THE ACTIVITY OF RECOVERING EXCESS FOOD HAS LIMITED COSTS COMPARED TO THE SOCIAL VALUE OF ITS REDISTRIBUTION. IT IS ESTIMATED THAT EVERY EURO INVESTED IN THE PROJECT IS ABLE TO GENERATE A VALUE OF 3 EUROS FOR SOCIETY, CONSIDERING FOOD REDISTRIBUTED FOR CHARITABLE PURPOSES AND THE REDUCTION OF WET WASTE RELEASED INTO THE ENVIRONMENT.

FOR EACH SOLIDARITY EVENT THAT WILL TAKE PLACE, YOU WILL RECEIVE A CERTIFICATE OF "FAIR-EVENT" AND A REPORT CONTAINING THE NUMBER OF MEALS RECOVERED AND THE NAME OF THE LUCKY BENEFICIARIES OF THE SERVICE.

OUR WORK OF REDISTRIBUTING SURPLUS FOOD IS POSSIBLE THANKS TO THE HELP OF THE PEOPLE WHO SUPPORT US AND BELIEVE IN THE PROJECT!  
TO SUPPORT THE COSTS OF ALUMINUM TRAYS, DISPOSABLE GLOVES, FUEL, INSURANCE ..., PLEASE CONSIDER MAKING A DONATION CIA BANK TRANSFER TO  
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## HOW TO SUPPORT US



# ADD A MEAL TO THE TABLE!



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