

Fondazione Banco Alimentare Onlus

Italian Food Bank Network

Structure, mission and functioning



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«Food Waste vs Food Banks»
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Who we are (1/2)

- Since 1989 Fondazione Banco Alimentare Onlus (FBAO) coordinates the Italian food bank network («Rete Banco Alimentare») bringing added value to the efforts and results of each territorial food bank;
- The Rete Banco Alimentare collects foodstuffs which are still perfectly edible but, having lost their commercial value, would be destined to destruction;
- Through its action, FBAO brings social, economic, environmental and educational benefits to the society, fighting against food waste and supporting the disadvantaged;
- FBAO focuses its work on the real needs of people and its action is aimed at sustainability and long-term solutions;
- The main supplying sources of the Banco Alimentare Network are: food industry, mass distribution circuit and restaurants/catering.

Who we are (2/2)

- Each of the 21 Italian regional food banks collect and sort food surpluses in order to distribute them, free of charge, to local social associations, which assist and provide for those in need in Italy;
- What is unusual about the Italian Food Bank Network, is its founding model which regulates the relations between the Foundation (managerial) and each of the 21 regional food Bank (operational);



A few numbers - 2017

REGIONAL FOOD BANKS



21

CHARITABLE ORGANIZATIONS



8.042

FOOD SURPLUS DISTRIBUTIONS



91.235 TONS



**1.584.271
MOST
DEPRIVED
PERSONS**

Food donations from...



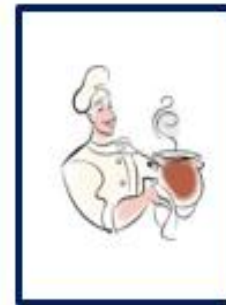
Primary sector



Processing industries



Distribution



Food service/restaurants /
catering

91.235 TONS (2017)



Fruits & vegetables



EU



Food Drive National Day



Costa crociere 2017

The National «Food Drive» Day in Italy

- Since 1997, FBAO promotes each year, on the last Saturday in November, the «National Food Drive» (Giornata Nazionale della Colletta Alimentare);
- Over the years the «Colletta Alimentare» has become an important moment of sharing for all the Italian Population. It has a dual purpose: on one side to collect food for those in need and on the other side to involve the civil society and to raise the awareness about the problem of food poverty in the country among the population;
- During this day a large network of Supermarkets supports Banco Alimentare Network by giving it the opportunity to host its volunteers in order to involve people in a concrete and free gesture of sharing: to buy food for those who need it;
- The Colletta Alimentare latest edition took place on 24th November 2018 in more than 13.000 Supermarkets. With the help of more than 145.000 volunteers, we collected 8.350 tons of food thanks to the 5.500.000 italians who have given food for the most deprived persons.



The italian context, between emergencies and paradoxes (1/2)

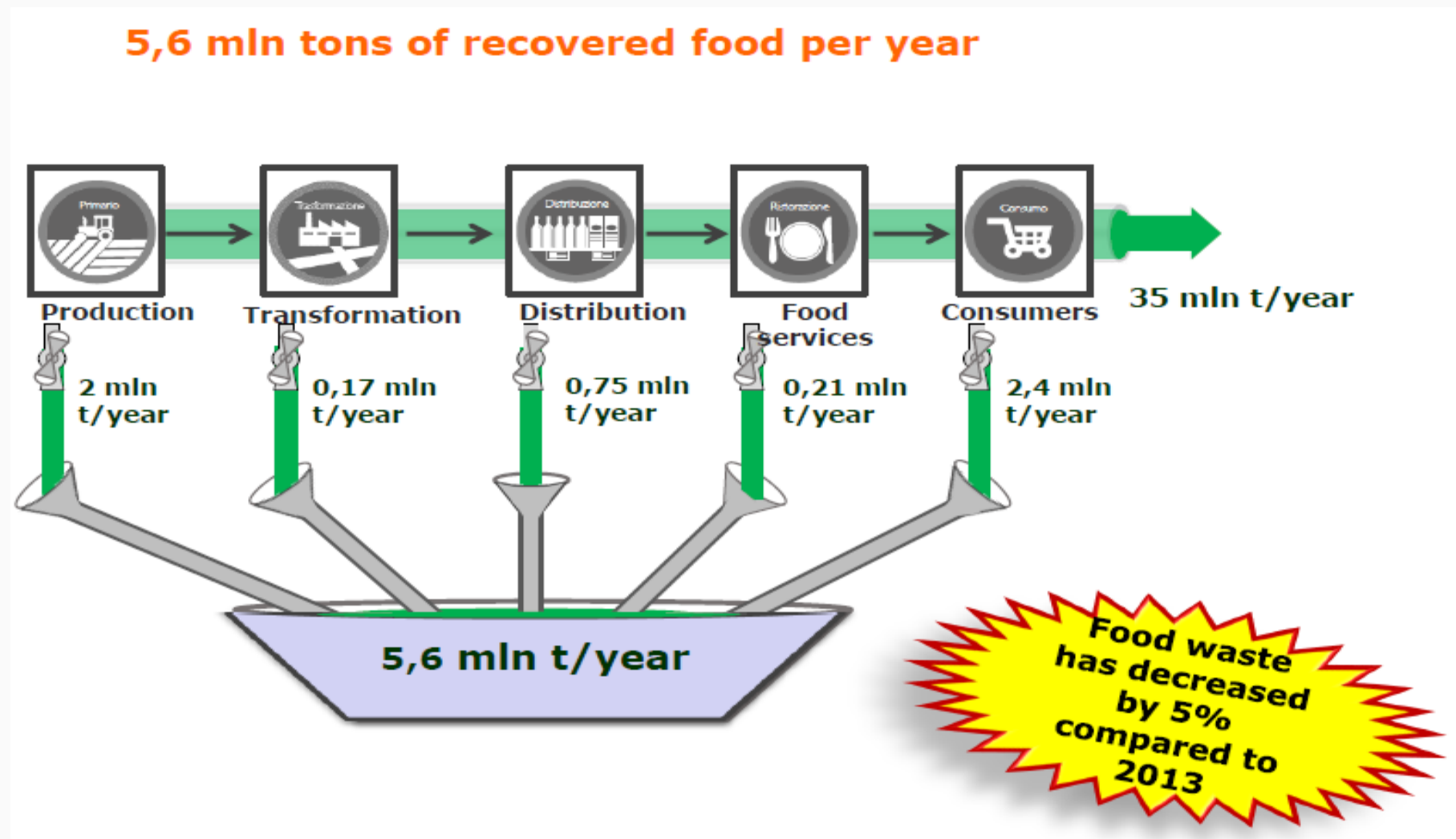
- Elders living alone;
- Families with more than two children and one source of income only;
- Unemployed people or people losing their job;
- Parents after the divorce;
- Migrants and refugees;



- Daily Food Support (Pacco Alimentare);
- Charitable Canteens;
- Welcoming houses;
- Residential Communities;
- More than 15.000 organisations are donating food every day ←

The italian context, between emergencies and paradoxes (2/2)

In Italy, 57% of food surpluses are generated by the economic actors working in the supply chain. The remaining 43% is domestic waste.



The Value of the Food Support

- Quick response to the primary need of beneficiaries;
 - First step of a social inclusion process, starting from the support to vulnerable people, in order to identify the complexity of their needs;
- Social Benefit: Supporting people in need;
- Economic Benefit: Rationalizing and optimizing the available resources; Increasing savings for charitable organisations and in waste disposal costs for companies;
- Environmental Benefit: Less edible food in landfills = less pollution, more benefit for the entire community ;
- Educational Benefit: Recovering food before it becomes waste sensitise all the stakeholders to respect the value of food and of human efforts.

Key factors for food donation – food donors



- Corporate Commitment → Firm will + Corporate Culture

If the recovery and disposal of surpluses takes on the status of «corporate choice», it acquires a management role that justifies the definition of ad hoc operational processes;

- Co-Responsibility between the different company functions (eg logistics, purchases, CSR, communication, HR...)

An active and structured involvement of the company functions involved simplifies the operational dynamics, generates a fluid, efficient process and a real new culture, which is not burdensome for the company.

- Awareness of the product's destination

The ultimate destination of products («nurturing those in need») becomes a key motivation

Key factors for food donation – charitable organisations

- Reliability: Logistical capabilities, structured services, efficient, flexible and compatible with the operational needs of a company that donates food. Available to receive audits;
- Ability to talk to peers: Professional relationship with food donors, knowledge of the business dynamics;
- Subscription of collaboration agreements and «ad hoc» operating procedures;
- Traceability: Software suitable for dialogue with donor companies;
- Food Safety: Offer appropriate health standards to protect the final consumer and respecting the current provisions.

Why donate food surplus?

Can the donation of surpluses be a resource for a food company?

→ It generates Corporate Culture

If food recovery becomes a company strategy it implies the definition of operational procedures and of a corporate culture on this matter;

→ It builds co-responsibility between different company functions (eg logistics, purchasing department, CSR, communication, etc.) setting up unexpected dynamics of collaboration: virtuous exchange of ideas;

→ Product Management: Each fase of the product management benefits of the operational procedures setted up for the recovery of food. No more grey areas to be clarified → Stimulus to optimization

FBAO's Vision: A cultural challenge

RECOVERY OF FOOD SURPLUS

SHOULD BE:

- The last stage in the production chain;
- Active sharing of part of the total production;
- A fully integrated phase in business processes with equal dignity of the other phases.

SHOULD NOT BE:

- Just an alternative to the disposal of surpluses;
- Entrusted to the «heroism» of an individual manager or employee of the company.

Giving a second life to food surplus is «Social Responsibility!»

Thank you!

