

SUGGESTIONS FOR INSTITUTIONS

WHAT SHOULD WE DO? A LIST FOR THE FUTURE *

There is a “list” that concerns what we should ask people who can act at a normative and political level. With small measures and adjustments, another handbook, many foods could be saved from the bin and environment and money resources could be saved as well.

This means a better outlook for everyone. Where should we start? From who's closer to us: city councils and mayors. On what basis? Starting from the work undertaken by the European Parliament. In 2012 The Parliament voted a Resolution on how to avoid waste in a very concrete way (it was prepared by the Agricultural and Rural Commission together with a declaration with Last Minute Market for the European Campaign “A year against waste” and signed by many famous personalities).

And so this is what we could ask the administrators in our territories:

1. Share and promote the campaign “Un anno contro lo Spreco”, to make the public aware of the positive value of food and of the costs of waste which are financial, environmental and social costs, and at the same time developing an economic and civil culture based on sustainability and solidarity;
2. To make immediately actionable some of the recommendations included in the European Resolution to concretely contribute to the aim of halving food waste by 2025. Specifically some of these can be applied without European rulings, for example:
3. To locally support all initiatives that recover unsold or discarded products to redistribute them at no costs to poor citizens. Last Minute Market allows not only to donate food but also to reduce food waste at the beginning of the chain;
4. To modify rules that govern subcontracts for food industry and hospitality services so that we can privilege, when other conditions are equal, those businesses that guarantee free distribution of food to disadvantaged citizens and that promote concrete actions to reduce waste and nip waste in the bud, giving preference to locally produced food;
5. Create educational programmes and courses on food to make the consumer more aware of water, food and energy waste and of their impact on the environment, on society and finances. And also to teach them to buy in a more sustainable way. How to conserve, prepare and dispose of food.

* Resumed and revised by the book: Andrea Segrè (2012) Cucinare senza sprechi - Ponte delle Grazie, Milano

Moreover, we must ask them to promote, at a national normative level:

6. Reduced sales: when a product is close to its expiration date or has a defect, it must be discounted of 50%, or donated and not thrown out. A discounted sale has a double effect: against waste (less garbage) but also against the crisis because it reduces cost of food quality of food being equal;
7. Lettering on the expiration labels must be simplified: there should be one label but with two dates, one for the commercial expiry date, the other for the consumption. This way safety is guaranteed but there wouldn't be non-expired products on the shelves;
8. The creation of a National Agency for waste reduction with the aim of reducing losses and inefficiencies on the supply chain, facilitating a direct relationship between producers and consumers and involving all the interested parties with the objective of making the logistic, transports, stocks management, and packing more eco-efficient.

We must also ask that our mayors:

9. Adopt for the long term "Waste Zero", that is promoting the progressive reduction of waste through control and prevention of all public and private activities that have to do with waste, water, energy, garbage, mobility. Communication (www.sprecozero.it);

Compare, share, evaluate and hare on line the good practices: technologies, processes, projects aimed at reducing food waste and create a network of Zero Waste Cities.