

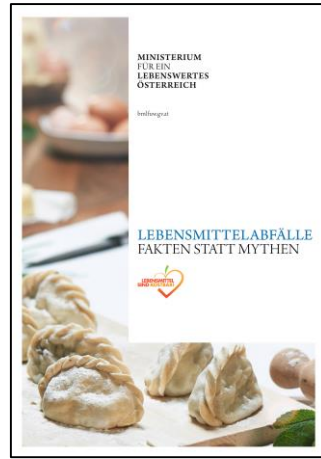
# Taking up the challenge of social food transfer from caterings and other kinds of provisioning

Projekt Lebensmitteldrehscheibe

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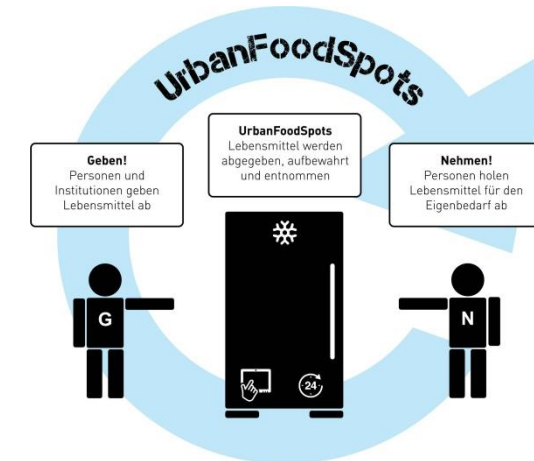


# Selected projects – What we do against food waste



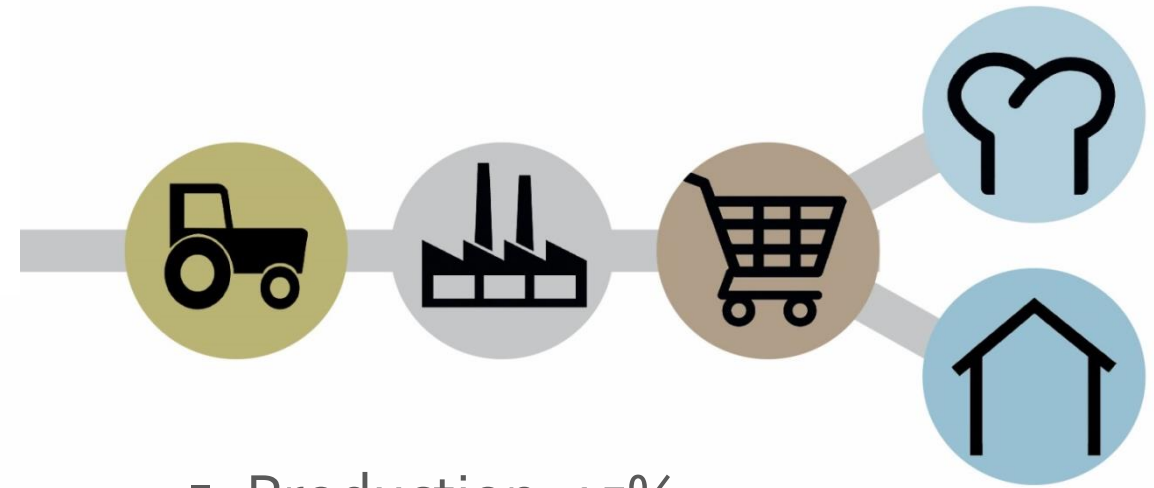
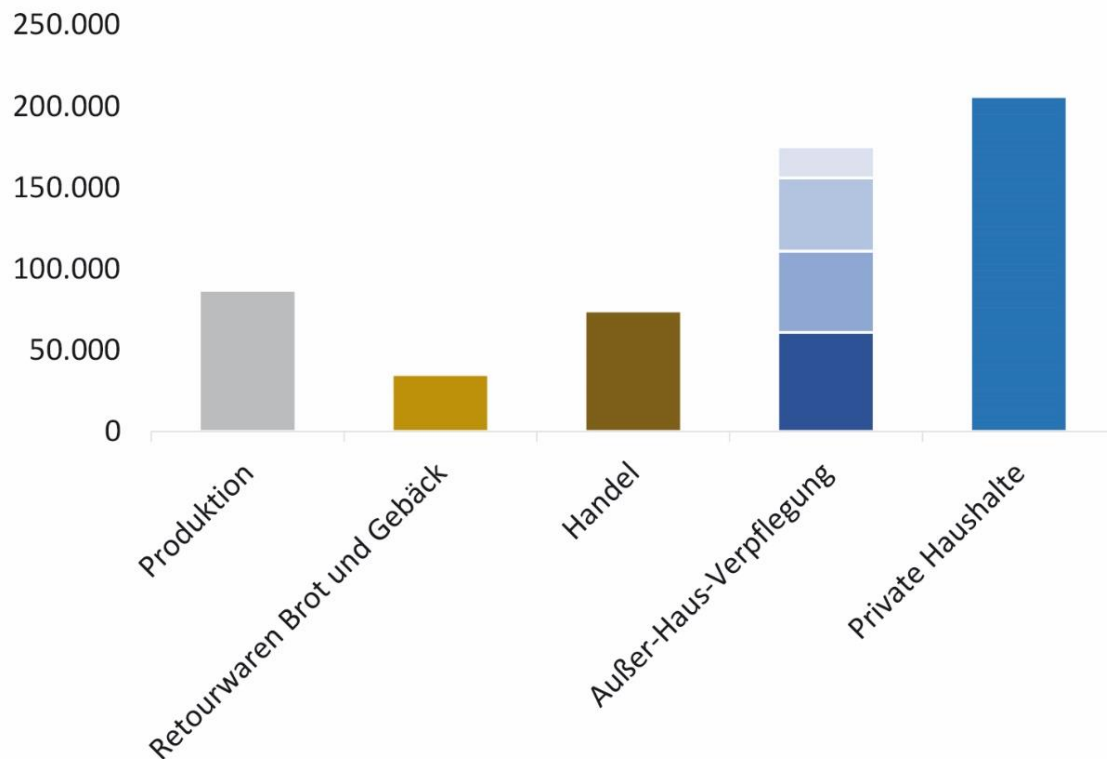
pulswerk

<http://www.ecology.at/>  
<http://www.pulswerk.at/>  
<http://www.smart-kitchen.at/>



# Our target: Food waste from gastronomy/hospitality

Avoidable food waste in Austria in t/y



- Production: 15%
- Returns: 6%
- Retail: 13%
- Eating out, gastronomy: 30%
- Private Households: 36%

→ approx. 175.000 tons of avoidable food waste in total

# Aim of the project

1. Developing a **practical service concept** for redistribution of food from catering and hospitality sector
  2. Establishing future **cooperation and networks**
  3. **Reduction of food waste from buffets, caterings** etc. and contribution to the reduction of food poverty
- **Support for closing the gap between food waste and need for food**

# Partnership – Who we are



impacts  
catering



# Challenges

- Prepared dishes, unpacked
- Food security concerns
- Sensitive product groups
- Handling & financing
- Logistics and adequate containers
- Hard to predict what and how much



? How to establish a practicable system for passing on prepared food?

? How to enable safe and secure food transfer suitable to the needs of various target groups?

# Target group



Catering companies and other forms of provisionings

- Gastronomy
- Hospitals
- Canteens...

Social welfare providers

Actors in redistribution

Support

# Characteristica of caterings

- **Preparation** e.g. Cook and chill for warm dishes
- **Logistics:** between preparing/serving & back
- **Preperation status** of food:
  - A Ready-to eat
  - B semi-prepared, final preparation („regeneration“)
- **Serving status:**
  - A Food already offered to guests
  - B Ready-to-eat and chilled (in the back)
  - C semi-prepared, final preparation needed (chilled, in the back)





# Status of food and options

## Serving status:

A Food already offered to guests

→ Currently NOT allowed

-> **Option 0**

B Ready-to-eat and chilled (in the back)

→ allowed, but sensitive/risk product groups

-> **Option I**

C semi-prepared and chilled (in the back)

→ allowed, but sensitive/risk product groups

-> **Option II**

D semi-prepared/prepared (not chilled)

→ NOT allowed, risk product groups

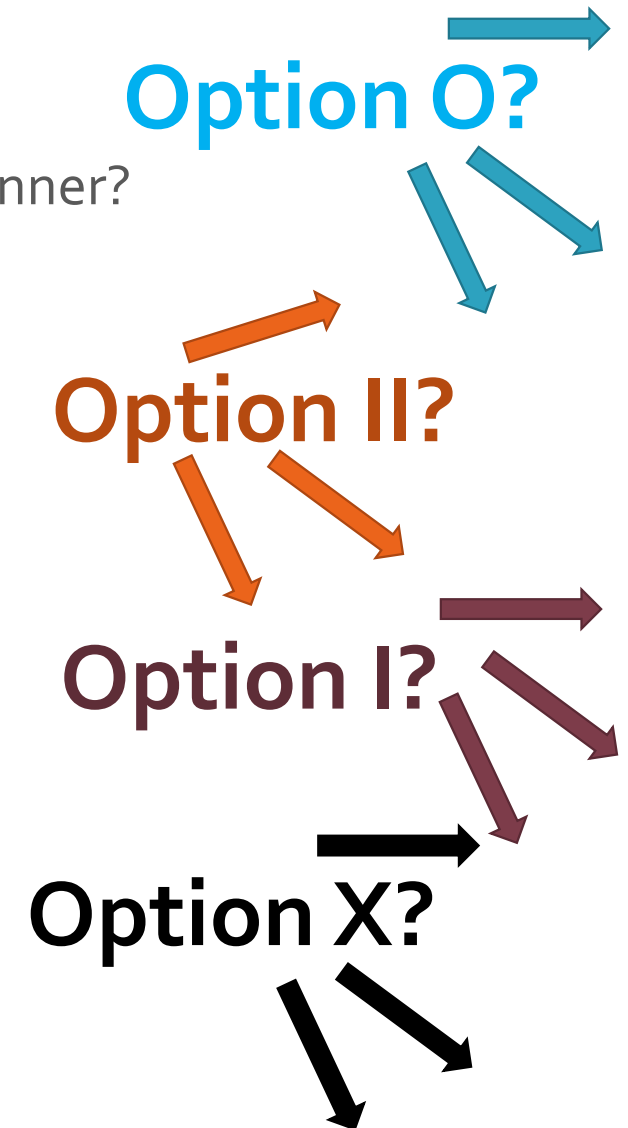
-> **Option III**

# Relevant questions & scenarios

Where are potential food sources?  
What kind of food?  
How much food to expect?  
Has the food already been offered to guests?  
How long are the dishes edible?  
Are there any sensitive product groups?  
How to deal with sensitive product groups?  
Are there any risk product groups?  
How to make sure that the food stays ok?  
How to handle with care?  
Whom to communicate?  
When to pick up?  
Where to pick up?  
How to transport?

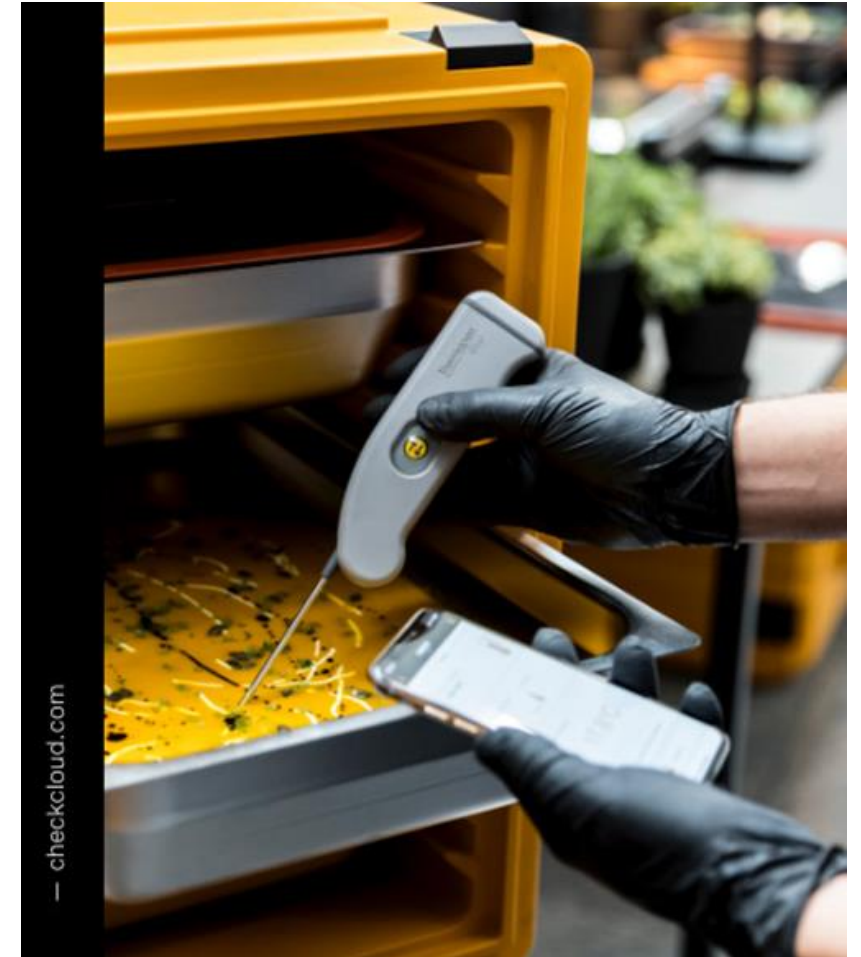
Who can use the food best?  
How to distribute?  
How to store in a proper manner?  
When to distribute?  
How to offer?  
Who can support?  
How to finance?  
Who is responsible?  
...  
...

How can we manage?  
Can we manage in time?



# Very important: temperature progress

- Requirement: quick cooling down or keeping warm –
  - optimum 70°C (65°C limiting value) -> lukewarm is the problem!
  - Temperature recording & progress
  - Tools & services for temperature control
- **kill/prevent sporogenous germs**
- **Sensitive food regarding *Bacillus cereus*:**
    - rice and grain products,
    - raw milk and insufficient cooked milk,
    - spices,
    - dried mushrooms,
    - potato salad,
    - sauces and desserts.



# Important: Adequate logistics

- gastronorm GN containers/plates
- Cooling lorry
- Transport boxes
- Corresponding holders
- Thermoboxes or fridges
- Alternatives?

→ save and efficient transport, ensure food quality



<http://metos.com/page.asp?pageid=7,2>



<http://www2.riever.de>



# What are we doing right now?

- Definition of quality criteria and negative list
- **Preparation of 1st pilot action** in May:  
2500 guests, traditional Austrian dishes
- **Analysis of food samples ,  
after logistics/before distribution**
- **Expert integration** for quality assurance & feedback:  
food law, food sharing, social workers



# Infrastructure needed:



cooling or heating devices



containers for storage and transport



transport



adequate storage



infrastructure for distribution



[Icons-icons.com](https://icons-icons.com)

# Expected results

- Knowledge concerning the **potential of food** suitable for passing on
- Framework conditions for secure & successful food transfer
- Proofed service concept for an optimized **course of action and practical instructions** concerning communication and logistics
- **Established network of catering facilities, gastronomy enterprises, socio-economic organisations and other NGOs** which pass on food for people in need
- **Reduction of food waste deriving from caterings and gastronomy via food transfer to charitable institutions**

# What is permitted? vs. What is possible?

- edible food, no risk food
- Chilled or kept warm for min 65°C (optimum 70°C)
- Not served yet
  
- very sensitive food like fresh fish, raw meat
- Dishes that have been already presented „at the guest“



**Quality of food and security have top priority!**

**AIM: What is possible under what circumstances?**



# Thank you for your attention!

Projekt Lebensmitteldrehscheibe - Weitergabe von Lebensmitteln und Speisen aus der Außerhausverpflegung an soziale Einrichtungen

## Contact:

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End of the project December 2019



**Abfallvermeidungs-Förderung**  
der österreichischen  
**Sammel- & Verwertungssysteme**  
für Verpackungen

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