



TACKLE

Good practice identified during action A1



Number/code: OM/E14

Title: DONATE UNUSED PREPARED FOOD

Guidelines section:

<input type="checkbox"/>	Governance	<input checked="" type="checkbox"/>	Operational management
		<input type="checkbox"/>	<i>Context of the event</i>
		<input checked="" type="checkbox"/>	<i>Event</i>
		<input type="checkbox"/>	<i>Stadium management</i>
		<input type="checkbox"/>	<i>Procurement</i>
		<input type="checkbox"/>	<i>Mobility and logistics</i>

Description

As stated by the UN Environmental Programme, roughly one-third of the food produced in the world for human consumption every year - approximately 1.3 billion tonnes - gets lost or wasted¹.

Food donation is one of the practices put in place to fight food waste while also generating positive social benefits. Sport organisations are increasingly sensitives to this issue and are adopting practices of food donation to prevent surplus food from their matchdays from going to waste and support people in need.

According to some estimates from the LIFE TACKLE project, a professional football club with a capacity of 60,000 seats in the stadium and 1500 seats in the VIP area is estimated to consume 9.644 kg of sandwiches and 18.090 kg of food during a match. About 2.313 kg of the sandwiches prepared were leftover (around 20%), and if they are not donated, they are thrown away as waste, despite being perfectly good and unused. Food donation becomes therefore very relevant in this kind of contexts.

Here we provide some examples of food donation practices implemented in the world of sport:

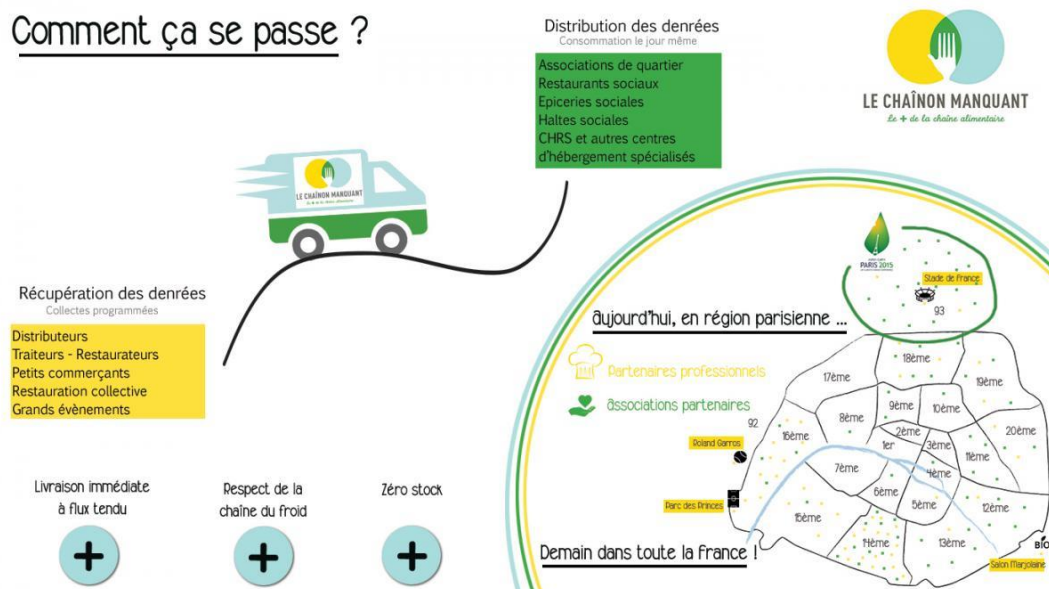
National Hockey League: Starting from the 2010–2011 season, the National Hockey League (NHL) established a league-wide initiative to work with “Rock and Wrap It Up!” to donate unused prepared food. All 30 NHL teams committed to pack up all such concession food on game nights for redistribution to local shelters and other places that serve people in need. Over the course of the first full season, through this initiative NHL clubs provided 163,000 meals to people in need and diverted 105 tons of food from landfill and incinerators across north America. Since 2010, the league-wide food recovery program has diverted more than 300 tons of waste from landfills and incinerators and provided local shelters with more than 400,000 meals. For example, since October 2010, the Edmonton oilers have provided over 20,600 pounds of food to the Edmonton foodbank program, generating almost 16,000 meals for their various agency programs.

¹ <https://www.unep.org/thinkeatsave/get-informed/worldwide-food-waste>

Roland Garros: From 2014, the FFT, in collaboration with the Paris City Hall, supports the fight against food waste organised by the antifoed waste association ‘Le Chaînon Manquant’ and sponsored by Gaël Monfils. In 2016, 15,000 meals were distributed to charities working with people living in conditions of poverty in Paris. This programme could not exist without the active participation of tournament caterers Potel et Chabot et Fauchon, and food service company Sodexo, who redistribute their food surplus where possible.

Prepared Food Recovery: extra prepared food from Super Bowl events is collected for donation. Food recovered through these efforts goes to soup kitchens, shelters and other local organizations that provide meals to people in need.

Stade de France: The catering provider for the public (refreshment stalls in the Stade) has continued its partnership with the association le Chaînon Manquant. Thus, the day after each event, volunteers from the association come and pick up the unsold sandwiches that have not been removed from the preparation area, this in order to maintain the cold chain. They are immediately redistributed, along with the sweet snacks (muffins, doughnuts, etc.), to refuges and social cafeterias in Paris and Saint-Denis (such as Aurore, les Restos du Cœur, etc.).



UEFA EURO 2016: The ‘Foot for Food’ initiative, organised in partnership with the FondaCtion du Football and French food bank network Banques Alimentaires, redistributed ten tonnes of surplus food.

App “Too Good To Go”: This mobile application headquartered in Copenhagen aims at fighting food waste by connecting customers to restaurants and stores that have unsold food surplus. It allows restaurants, supermarkets and bakeries to offer every day the Magic Boxes, "bags" with a surprise selection of fresh products and dishes, left unsold at the end of the day and which cannot be put back on sale the next day. The application covers major European cities, and since October 2020, it has started to operate in North America. Some sport clubs, such as the Hibernian FC Teams in Scotland and the Worcester Warriors Rugby Football Club at Sixways Stadium in UK, teamed up with this app to prevent surplus food from their matchdays from going to waste². Even sport retailer Decathlon in

² <https://www.hibernianfc.co.uk/article/hibernian-fc-teams-up-with-too-good-to-go-to-prevent-food-waste>

UK has partnered with this app, allowing customers to buy "Magic Bags" from the store containing food that would have otherwise gone to waste³.

As part of LIFE TACKLE's pilot actions, food donation was implemented at the Marassi stadium in Genoa, Italy. It was also planned to be implemented at the Benito Villamarin (Sevilla) and Ferrara (SPAL) stadiums, but its implementation didn't take place due to the Covid pandemic.

Thanks to LIFE TACKLE, the Marassi stadium donated 170.5 kg of unused food during 5 Serie A matches.

Environmental benefits

This action has a good environmental potential. Some first division stadia can host up to 4,500 people in the hospitality area, providing food before and after the matches. These services are managed by third companies, often they don't differentiate the collection of organic waste, so the food waste are sent to landfill. In addition, this action has also social benefits (donation) and policy relevance (food waste is a hot topic in current EU policies). To calculate these benefits, we considered as baseline 1 kg of food sent to composting plants. The environmental benefit will be linked to the reuse of this food avoiding that destination. The environmental benefit per kg of donated food is: 0.063 kg CO₂ eq; 0.021 m³ water eq.

According to the Environmental Protection Agency, the NHI reduced greenhouse gas emissions by the equivalent of 79 metric tons of carbon dioxide through this initiative.

Stade de France: Since 2014, this redistribution to associations of unsold produce from the refreshment stands after each event at Stade de France namely a total of:

- 23,000 products redistributed to associations
- contributing to 7,522 meals
- 3.6 tonnes of waste avoided

In 2015 and 2016 only, 15,857 products were redistributed, contributing to 5,363 meals which resulted in 2.43 tonnes of waste avoided.

Findings from TACKLE's pilot test at Luigi Ferraris (Marassi) stadium:

In order to eliminate food waste, the stadium catering of Luigi Ferraris in Genoa (Italy) agreed to redirect all leftovers to charities. The identified stakeholders were the stadium catering as well as a local charity which distributes food to the homeless. During the four months of the pilot test, the stadium catering company met with the charity six times and donated over 170.5 kg of food. The environmental impact is very high and positive as it avoided the creation of organic waste. Disregarding the carbon footprint and the emissions caused by food preparation or land use, as well as its transport and storage to the stadium, the estimated CO₂ savings achieved through this pilot test resulted from the emissions caused by the food waste treatment. In Genoa, the food waste originating from the stadium is collected as unsorted waste and landfilled. Considering the emissions from landfilling food waste at 2.54 kg Co₂eq per kilogram of food waste, the overall CO₂ savings originating from this pilot test is estimated at 433.07 kg CO₂eq.

<https://stadiumexperience.com/2020/09/worcester-warriors-too-good-to-go/>

³ <https://www.theargus.co.uk/news/19469217.decathlon-good-go-team-take-bite-food-waste/>

Data from last year reveal that, during one year of activity, the app “Too Good To Go” prevented six hundred thousand meals to get wasted, resulting in 1,500 tons of CO2 savings. Each meal saved thanks to the application saves 2.5 kg of CO2. In one year, Too Good To Go has thus saved the equivalent in emissions of 295 trips around the world by plane (Frankfurt-New York-San Francisco-Tokyo-Dubai-Frankfurt), 4380 flights Rome-London, 1367 flights Rome-New York , 91 years of hot showers⁴.

Economic benefits

The pilot test at Luigi Ferraris obtained positive results also from an economic point of view, as it contributed to the prevention of food waste and allowed to save money on costs related to the collection, disposal and treatment of food waste.

With regard to the app “Too Good To Go”, the Hibernian FC Teams for example offers during its matches the ‘Match Day Goodies’ Magic Bags provided by the app, with cost savings for the consumers: for instance, these Bags cost £4 each, but contain a selection of food items worth up to £12 each⁵.

Applicability and replicability potential

This action has a high replicability potential and should always be taken into consideration by stadiums. It could become part of the ordinary procedures of catering companies, and in this way it would produce positive environmental and social impacts for many matches and for long periods also after the end of Life TACKLE

Sources

NRDC Report – Hockey League (p. 17)

RESOURCE EFFICIENT SCOTLAND (p. 10-11)

ROLAND GARROS (p.26)

SUPERBOWL

STADE DE FRANCE - CSR Report

STADE DE FRANCE - Le Chainon Manquant

UEFA EURO 2016 (p. 40)

TOO GOOD TO GO APP

HIBERNIAN FC EDIMBURGH

⁴ https://it.sports.yahoo.com/notizie/ambiente-con-app-too-good-un-anno-meno-095817148.html?guccounter=1&guce_referrer=aHR0cHM6Ly93d3cuZ29vZ2xlLmNvbS8&guce_referrer_sig=AQAAAGNJ7LvzaYz-edp6s0xA7S7-zadgkfUSoIpv40KzUIEa8votl4GOF8aMTMIqPBW4OkfAmNgm_0qoTIU7wHz7hBVINUXiSC1diYR7RcMdESmz2O AyXZfZxzASisX8mJX6WxvO8Qj8txeXaqR-QwdrJyMQopbij_y7YrjfExKEh5hV

⁵ <https://www.hibernianfc.co.uk/article/hibernian-fc-teams-up-with-too-good-to-go-to-prevent-food-waste>

