



FOOD WASTE PREVENTION PRACTICES IMPLEMENTED BY WHOLESALE MARKETS: **RUNGIS AND** MERCABARNA CASE STUDIES









ABOUT WUWM



THE LARGEST GLOBAL NETWORK OF WHOLESALE MARKETS AND FRESH FOOD ACTORS IN THE WORLD.

OUR MEMBERS: 43 COUNTRIES, 5 CONTINENTS, 220 WHOLESALE MARKETS, FOOD MARKETS, AND OTHER ACTORS OF THE FRESH FOOD SECTOR.

OUR MISSION: TO LEAD THE TRANSITION OF THE FRESH FOOD SECTOR INTO SUSTAINABLE AND HEALTHY RESILIENT FOOD SYSTEMS WORLDWIDE



WUWM EUROPEAN GROUP



THE HIGHEST CONCENTRATION OF MEMBERS WITHIN THE ORGANISATION

- 96 MARKET MEMBERS
- 50% OF THE FRESH FOOD SUPPLY IN EUROPE GOES THROUGH WHOLESALE MARKETS

STIMULUS TO EUROPEAN PARTNERS TO PROMOTE AND SHARE COMMON STRATEGIES AND POLICIES





THE IMPACT OF FOOD LOSSES AND WASTE

FOOD THAT IS LOST AND WASTED ACCOUNTS FOR 38% OF TOTAL ENERGY USAGE IN THE GLOBAL FOOD SYSTEM!

- IT UNDERMINES FOOD SECURITY,
- IT CONTRIBUTES TO CLIMATE CHANGE,
- IT NEGATIVELY IMPACTS FOOD AVAILABILITY,
- IT INCREASES FOOD COSTS.

WASTED AND MISMANAGED FOOD PREVENTS FOOD SYSTEMS FROM BEING SUSTAINABLE, AND A NON-SUSTAINABLE SYSTEM CANNOT BE RESILIENT.

WHEN FOOD IS WASTED OR MISMANAGED...

HIGHER WASTE DISPOSAL FEES

NEGATIVE ENVIRONMENTAL IMPACT

MORE MONEY SPENT ON ENERGY

LESS PROFIT MARGINS

NOT KEEPING UP WITH NEW ENVIRONMENT LEGISLATION

LESS EMPLOYEE/CUSTOMER
ENGAGEMENT

WHY SHOULD MARKETS IMPLEMENT INNOVATIVE WASTE MANAGEMENT PRACTICES?

SAVE MONEY

REDUCE CARBON FOOTPRINT

SUPPORT LOCAL COMMUNITIES

HELP MEET LEGAL OBLIGATIONS

GENERATE RENEWABLE ENERGY

BOOST BUSINESS REPUTATION



"LE POTAGER DE MARIANNE"

COORDINATING THE REDUCTION OF FOOD WASTE IN THE MARKET WITH SOCIAL ACTIONS

GOALS

- TO FIGHT AGAINST FOOD WASTE,
- TO SUPPLY FOOD AID NETWORKS.
- TO CREATE JOB OPPORTUNITIES.

RECOVERING BIO-WASTE

EXPERIMENTATION OF AN ELECTRO-MECHANICAL COMPOSTER FOR BIO-WASTE.

"MA CABANE", THE REMOTE STOCK OF FOOD DONATIONS

THE USERS' DONATIONS DURING THE FRUIT AND VEGETABLES PAVILION'S ACTIVITY ARE LATER COLLECTED BY THE POTAGER DE MARIANNE TEAM

IN NUMBERS

IN 2021:

- 600 TONS OF PRODUCTS COLLECTED
- 50 FOOD AID ASSOCIATIONS COLLECTED 1,300 TONS OF PRODUCTS FROM COMPANIES INSIDE THE RUNGIS MARKET
- 2.5 MILLION MEALS DISTRIBUTED TO FAMILIES

HOW RUNGIS LIMITS ITS CABON FOOTPRINT

- 1.BY REDUCING WASTE THROUGHOUT THE SUPPLY CHAIN
- 2. BY ENSURING AN OPTIMAL RECOVERY OF RESIDUAL WASTE

- DEPOSIT AND SORTING POINT FOR PACKAGING
- INCINERATOR FOR FINAL WASTE
- ORGANIC RESIDUES VALORIZED BY WHOLESALERS
- OTHER ORGANIC WASTE
 COMPOSTED OR METHANIZED IN
 FACILITIES CLOSE TO THE SITE





THE RUNGIS MARKET'S WASTE MANAGEMENT IN NUMBERS

TODAY 100% OF THE RUNGIS MARKET'S WASTE IS VALORISED:

- 63% OF THE MARKET'S GENERAL WASTE IS USED AS A SOURCE OF ENERGY TO SUPPLY THE MARKET, THE NEARBY PARIS-ORLY AIRPORT AND SOME NEARBY LOCALITIES
- OUT OF THE 37% REMAINING WASTE, 16% IS ORGANIC WASTE THAT IS VALORISED (COMPOST, METHANISATION, BIOGAS) AND 17% IS RECYCLED



MERCABARNA'S FOODBACK: THE FOOD RECOVERY CENTER

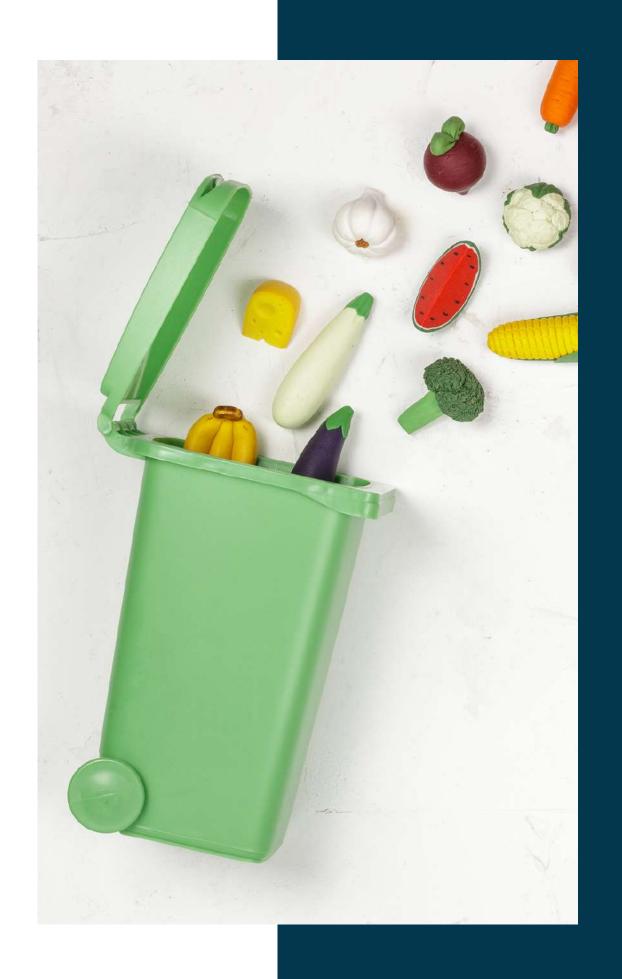
BARCELONA, SPAIN



THE GOALS OF FOODBACK

THE PIONEERING FOOD RECYCLING CENTER THAT GIVES FRUIT AND VEGETABLES A NEW LIFE

- MAXIMIZE FOOD RECOVERY AND WASTE REDUCTION
- INVOLVE OTHER WHOLESALE COMPANIES
- GUARANTEE TRACEABILITY OF OF SURPLUS PRODUCTS AND FOOD SECURITY
- PROMOTE SOCIAL AND OCCUPATIONAL INTEGRATION
- GUARANTEE DISTRIBUTION OF RECOVERED FOOD ITEMS TO VULNERABLE INDIVIDUALS
- CONTRIBUTE TO THE 2030 AGENDA FOR SUSTAINABLE DEVELOPMENT GOALS (SDGS)





HOW DOES IT WORK?



Fruit Market

Food Unit companies

Selection

NOT usable

COMPACTORS with user ID and weighing



Dumping limited to a maximum of 400 kg/day (2,000 kg/week). Registration of company's data.





Manage the surpluses that are fit for human consumption









Manage waste

Objective: management of surpluses mostly NOT fit for human consumption







IN NUMBERS

- 2.3 TONNES OF PRODUCTS PER YEAR
- 30,000 TONNES OF WASTE PER YEAR
- 76% OF WASTE RECYCLED
- 1.2 MILLION KG OF PRODUCTS
 DEPOSITED IN THE FOODBACK
- 0.36% WASTE



LOOKING AHEAD

RUNGIS AND MERCABARNA: TWO INSPIRING EXAMPLES ON HOW FOOD WASTE CAN BECOME AN OPPORTUNITY

HOWEVER, MANY WHOLESALE MARKETS IN THE WORLD LACK THE MODERN INFRASTRUCTURE TO MANAGE AND OPTIMIZE FOOD WASTE.

HOW TO ACCELERATE THE CHANGE?

- A FUNCTIONING AND ACTIVE NETWORK TO SHARE BEST PRACTICES AMONG STAKEHOLDERS,
- A CLEAR BUSINESS CASE FOR FOOD WASTE MANAGEMENT,
- ADVOCATING FOR INVESTMENTS AND A TRANSITION TO A FOOD WASTE CIRCULAR ECONOMY.





THANK YOU FOR YOUR ATTENTION



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