



European
Commission



Food redistribution in the EU: translation of
Danish Food Waste Prevention

 **Saving Food Together**

DISCLAIMER

This document constitutes an English translation of the “UNDGÅ MADSPILD” of Denmark, originally drafted, published and authenticated in Danish. For legal purposes, only the authentic Danish text of “Food Waste Prevention” shall be used. Whilst every effort was made to provide accurate information, the European Commission cannot take responsibility for any errors.

FOOD WASTE PREVENTION



- If the packaging is damaged but, for example, the rice and cornflakes are protected by a plastic bag, you can sell, donate or use the product within the food business



- Discard the product
- The packaging is damaged so the product can be contaminated

FOOD WASTE PREVENTION

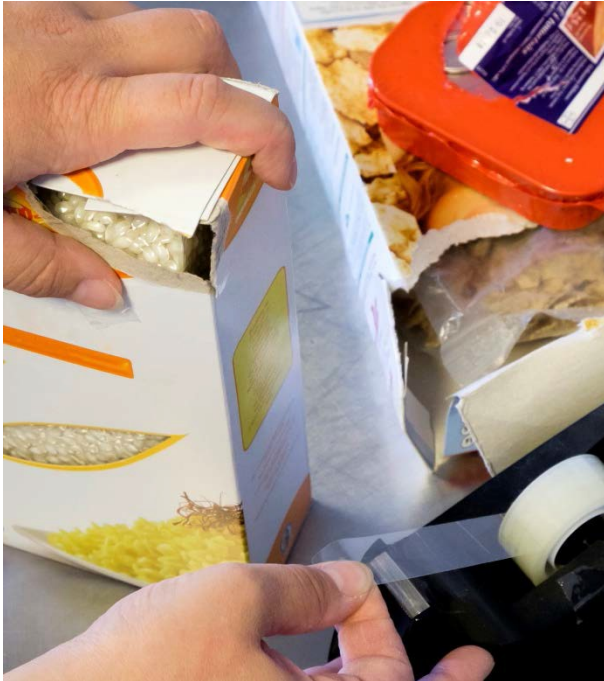


- You can sell, donate or use the boxes of raisins within the food business
- The product is protected by the box
- If you take the boxes out of the bag, the labelling must be kept with the product



- Discard the contents
- The packaging is damaged so the contents can be contaminated

FOOD WASTE PREVENTION



- If the packaging is damaged but, for example, the rice and cornflakes are protected by a plastic bag, you can sell, donate or use the product within the business
- Also see below



- If you take the bag out of the outer packaging, the labelling must be kept with the product, for example, on a delivery note

FOOD WASTE PREVENTION

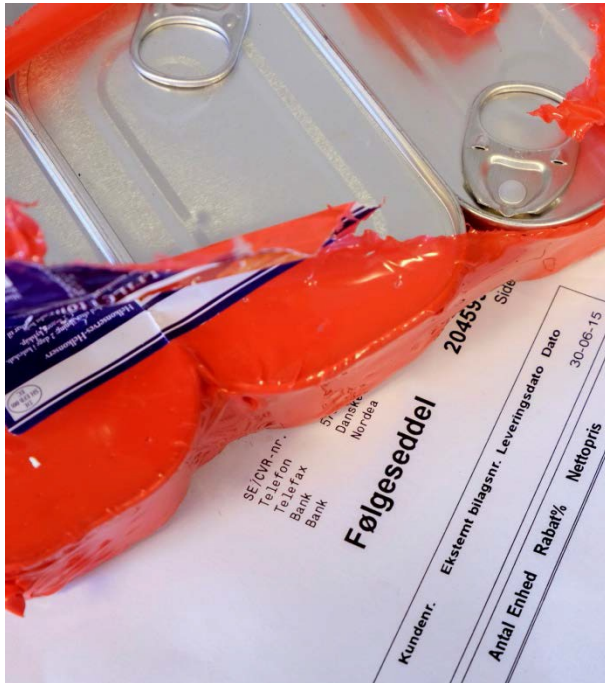


- You can use the whole eggs even though the egg box is damaged
- You can sort the eggs and sell, donate or use the whole eggs within the business
- Also see below



- Sort the eggs so you are only left with whole eggs
- If you take the eggs out of the egg carton, the labelling must be kept with the eggs, for example, on a delivery note

FOOD WASTE PREVENTION



- You can sell, donate or use the tins within the food business
- The product is protected by the tin
- Also see below



- If you take the tins out of the outer packaging, the labelling must be kept with the product
- As shown in the photo or on a delivery note

FOOD WASTE PREVENTION



- You can sell, donate or use tins with slight dents within the food business



- Discard the tin if it is bulging
- This tin is bulging because bacteria have produced gas inside it

FOOD WASTE PREVENTION



- Discard leaking tins
- The foodstuff in the tin can be contaminated



- Discard the tin
- Dents in the tin are so deep that its inside (coating) may be damaged
- The tin may leak and the foodstuff may be contaminated

FOOD WASTE PREVENTION



- You can use the fruits that are still safe even though the packaging is damaged
- You can sort the fruit and sell, donate or use the fruit within the food business



- You can use the vegetables that are still safe even though the packaging is damaged
- You can sort the vegetables and sell, donate or use the vegetables within the food business

FOOD WASTE PREVENTION



- Sort the fruit so you are only left with fruit with no mould or bruising
- You can sell, donate or use the sorted fruit within the food business



- The fruit must be sorted within the premises
- The employees of the food business or the recipient should sort the fruit within the premises

FOOD WASTE PREVENTION



- Sort the vegetables so you are only left with vegetables with no mould and bruising
- You can sell, donate or use the sorted vegetables within the **food** business



- The vegetables must be sorted within the premises
- The employees of the food business or the recipient should sort the vegetables within the premises

FOOD WASTE PREVENTION – SURPLUS FOOD FROM, E.G. THE KITCHEN OR BUFFET



You can reuse surplus food within the food business, if:

- The surplus food looks fresh and smells and tastes as it should AND
- The food HAS NOT been offered by self-service AND
- The food has been refrigerated or kept warm at 65°C

Don't forget to inform on allergens



You can sell or donate surplus food from the business immediately after final service, self-service, e.g. buffet, or at closing time IF:

- The food will be eaten immediately,
- The surplus food looks fresh and smells and tastes as it should AND
- The food has:
 - been refrigerated,
 - been kept warm at 65°C, or kept at room temperature for max 3 hours

Don't forget to inform on allergens