SAVE THE DATE





15th December 2022

h. 09:30 - 13:00 CET



Copa - Cogeca | European Farmers European Agri-Cooperatives
Room A 61, Rue de Trèves
Brussels











Food donation: ensuring food safety to contribute to food security

ANGELA FRIGO

European Food Banks Federation



The European Food Banks Federation is a growing network of European Food Banks

Established in

1986

Non-profit members-driven Organization based in

Brussels

Representing

23 Full Members7 Associate Members





OUR DAILY CONTRIBUTION TO SDGs

Our Mission is to reduce food insecurity through the prevention of food waste and the support and development of Food Banks in countries where they are most needed



FoodSafety4EU





What our members

do

FEBA Members recover safe and edible surplus food from the agri-food supply chain such as agriculture, food and drink manufacturers, distribution and food services.



Then, the food is redistributed to charitable organisations, such as food pantries, soup kitchens, social restaurants, and shelters, helping people in need.

The food recovered is stored, sorted and re-packaged in the warehouses.







from agriculture









Food recovery from manufacturers





Food recovery from supermarkets, fairs, events, and conferences







Food recovery from cruise ships



Contribution of FEBA Membership to our Circular Food System

In 2021, the European Food Banks
Federation (FEBA) worked in
collaboration with 24 Full
Members and 5 Associate
Members in 29 European
countries*.



^{*} In some countries such as Estonia, Germany and the Netherlands, FEBA Members redistribute food not only to other charitable organisations but also provide food directly to end beneficiaries. This is the aggregation of data provided by FEBA Full Members and Associate Members at European level. In the case of Tafel Deutschland e.V., the data for food quantities is based on an estimation.

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An acceleration towards food waste prevention Fostering food donation





EU amendments facilitating food donation

Cornerstones of EU food hygiene legislation: Regulation (EC) No 852/2004 and 853/2004

Regulation (EC) 2021/382

- Amending Regulation (EC) No 852/2004 on the hygiene of foodstuffs as regards food allergen management, redistribution of food,
 and food safety culture
- New chapter on food redistribution that addresses how the "use by" and "best before" dates shall be applied



Food business operators **may donate food also after the BBD** but shall assess if it is fit for human consumption taking into account e.g. the integrity of packaging and the organoleptic conditions

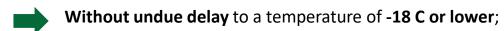


EU amendments facilitating food donation

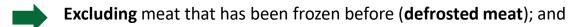
Regulation (EU) 2021/1374

- Amending the Annexes to Regulation (EC) No 853/2004 on specific hygiene requirements for food of animal origin
- Allows freezing of meat at retail under certain conditions

If a 'use by' date is applied: **before the expiry** of that date;



Ensuring that the date of freezing is documented and provided either on the label or by other means;



In accordance with any condition laid down by the competent authorities for freezing and further use

as food.

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The aim of this manual is to propose correct hygiene practices to help non-profit Charitable Organisations (Cos) in recovering, collecting, storing and distributing food for charitable purposes in assistance of people in need, while assuring food safety. **Correct** hygiene practices help maximize the recovery and collection of surplus food from the entire afro-food supply chain, consisting of surplus production, incorrectly labelled products which are unfit for sale but safe for human consumption, food close to its "use-bydate", food leftovers and surplus from catering and canteen services.



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