



INTHERWASTE
Interreg Europe



European Union
European Regional
Development Fund

Good Practice

Food waste reduction in restaurants

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Thematic Seminar on Waste Minimization in Heritage Areas

Food waste reduction in restaurants

- Lipor – food waste prevention projects
- Dose Certa Project
- Embrulha. Project
- Environmental impact monitorization of Food Waste Projects
- Our positioning regarding the food waste pyramid

Lipor – food waste prevention projects

FOOD WASTE PREVENTION

Biowaste
prevention

Dose Certa Project

Food Waste Prevention

Embrulha. Project

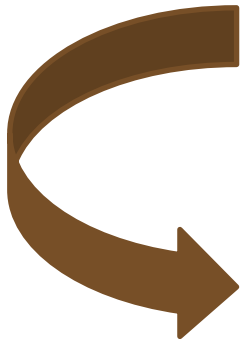
**Food Waste Reduction and Food
Sustainability**

Lipor – food waste prevention projects



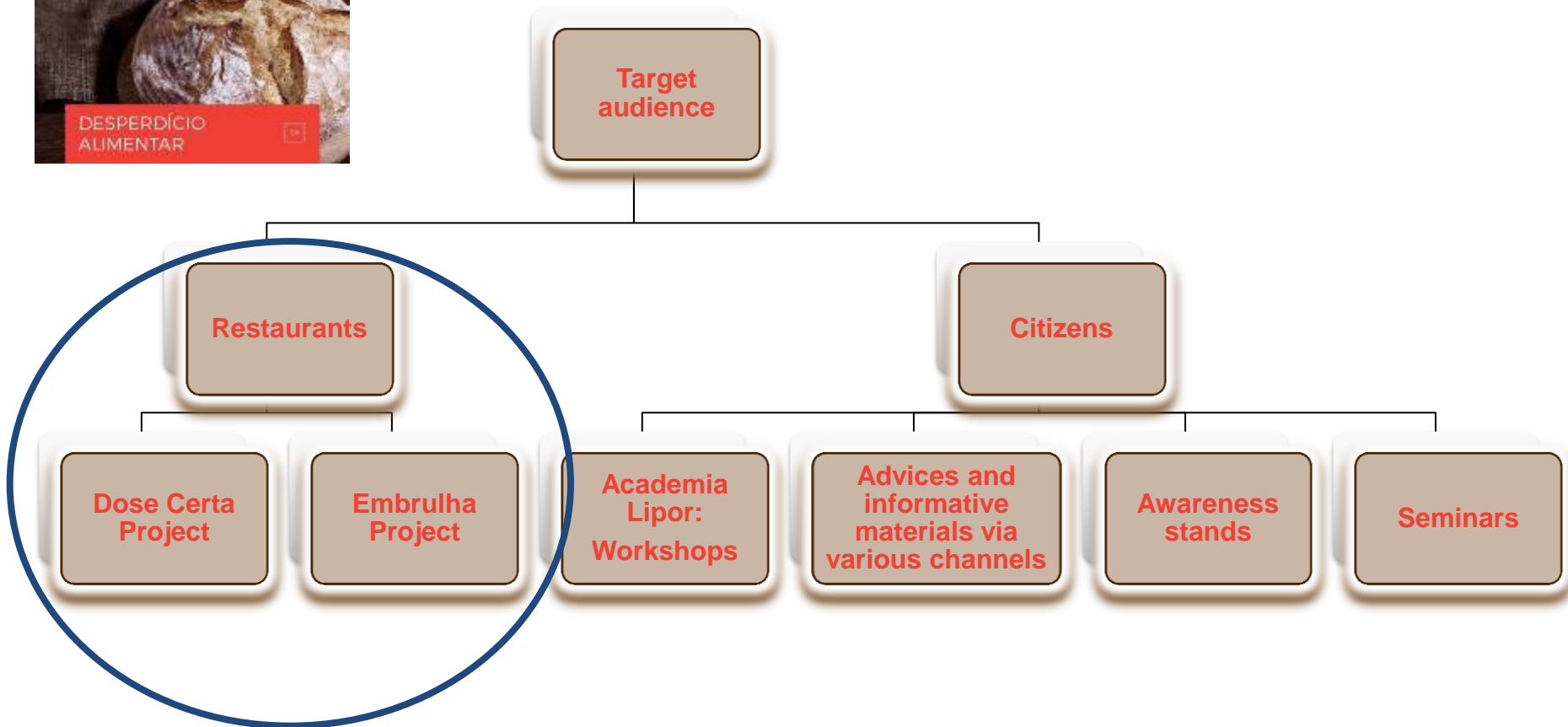
FOOD WASTE: What are the goals?

- To prevent food waste production in our municipalities
- To fight Food Waste
- To promote a balanced diet
- To change behaviours, mindsets and attitudes



Involving various Stakeholders

Lipor – food waste prevention projects



Scope

Allow participants (restaurants and canteens) to adopt a balanced menu and better environmental, nutritional and management practices **from food purchase to meals preparation and consumption (in partnership with the Portuguese Nutrition Association).**

Methodology

1st weighing and characterization

Weigh the food waste and the waste from the preparation of the dish and the unserved food (categories edible, soup and inedible)

Good Environmental and Nutrition Practices Training

Lipor and the Portuguese Nutrition Association

Adoption of the proposed practices

Communication campaign

2nd weighing and characterization (same menu)

Weigh the food waste and the waste from the preparation of the dish and the unserved food (categories edible, soup and inedible)

Certificate delivery

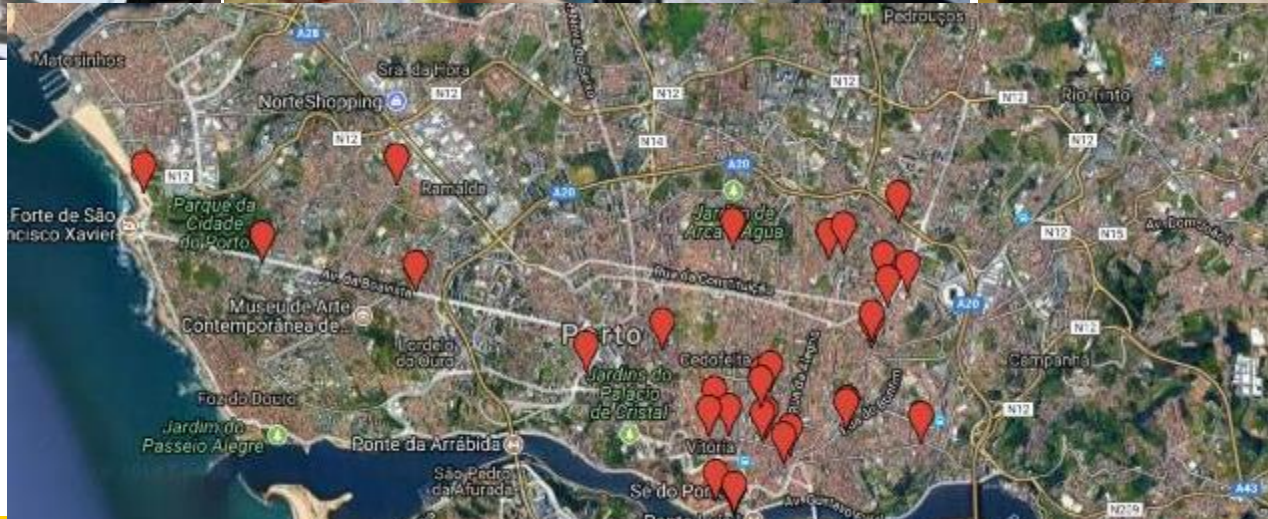
<https://www.lipor.pt/pt/educacao-ambiental/horta-da-formiga/desperdicio-alimentar/estabelecimentos-doce-certa/>



Scope: Even with the Right Portion some foods are still served in big platters as a way of maintaining the tradition, so, it was imperative to find a way for costumers to be comfortable asking to take their leftovers home. We did this by implementing a leftovers package very different from the ones used in take away or fast food establishments.



Compostable packaging



Environmental impact monitorization of Food Waste Projects



41 Restaurants/Canteens

18 Restaurants/Canteens located in the Porto Municipality

Reduction Potential ≈ 30%

Biggest problem : Client Plate's Leftovers -> meal.year

Embrulha.
2017

Porto.

lipor

Hidurbe
Serviços
Materiais e seu futuro

APHORT

LAST QUARTER OF 2017

3,24 tons of food
recovery

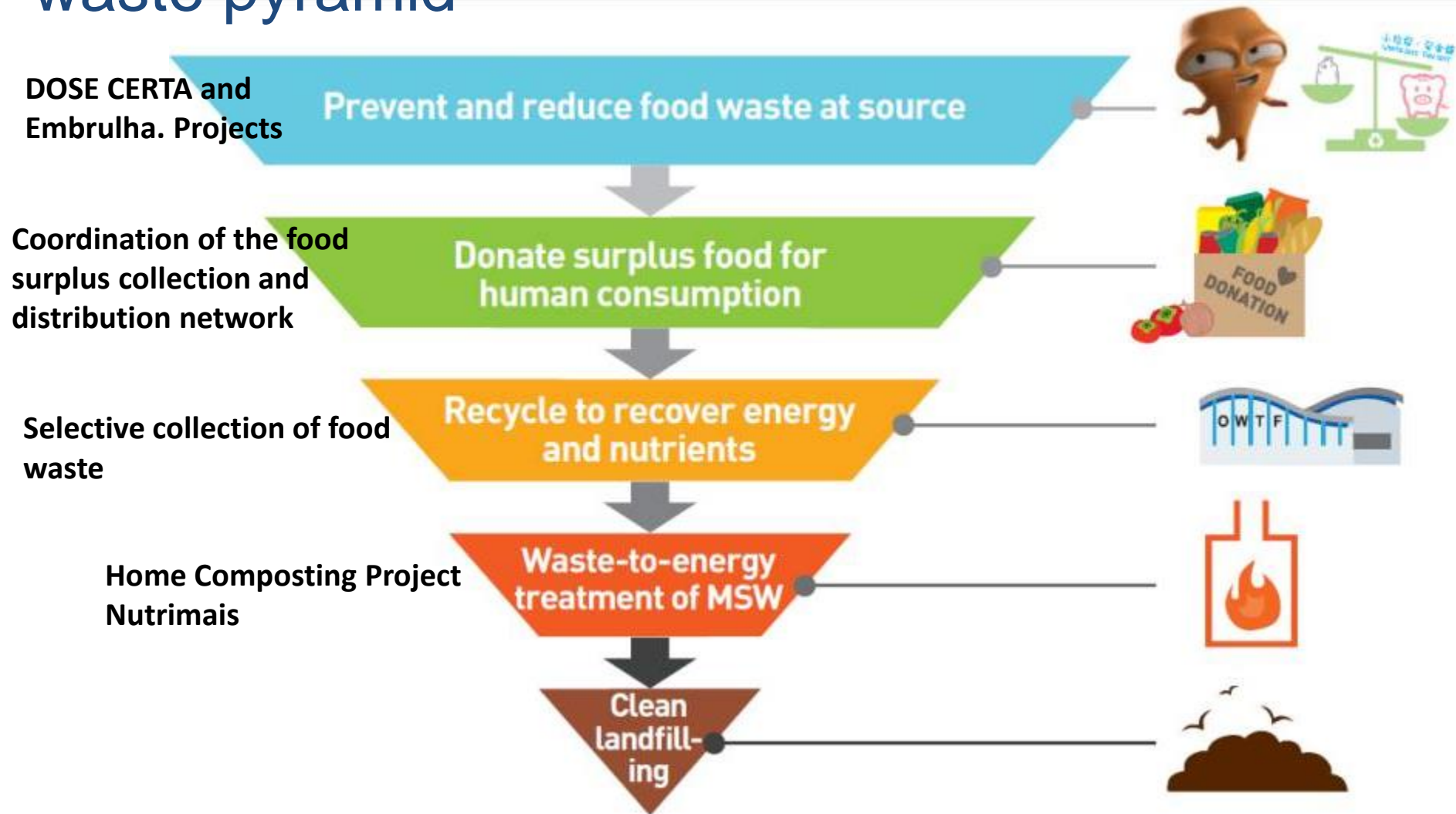
11 000
Boxes distributed

32 Restaurants
involved





Our positioning regarding the food waste pyramid





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More information at:
www.lipor.pt | www.cm-porto.pt



Project media