

SAVE THE DATE



Towards the **EU FOOD SAFETY FORUM**
The new sustainability regulation: how to integrate it
into food safety?

15th December 2022

h. 09:30 - 13:00 CET

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



Grant Agreement No. 101000613

www.foodsafety4.eu





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 Members ●

7 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



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.



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

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



Food recovery
from agriculture



Food recovery
from fishery



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.

An acceleration towards food waste prevention Fostering food donation



2015

2016

2017

2019

2020

2021

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;

- ➔ **Without undue delay** to a temperature of **-18 C or lower**;
- ➔ Ensuring that the **date of freezing is documented** and provided either on the label or by other means;
- ➔ **Excluding** meat that has been frozen before (**defrosted meat**); and
- ➔ In accordance with any **condition laid down by the competent authorities** for freezing and further use
- ➔ as food.

Food donation: ensuring food safety to contribute to food security



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-by-date", food leftovers and surplus from catering and canteen services.



THANK TO ALL



Angela Frigo

secgen@eurofoodbank.org

