

Good Practices for Food Waste Reduction in Food Waste Handling in Communities

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CIVIL ORGANIZATIONS - GLEANING

Figure 1. Sectors responsible for food waste (source FUSIONS, 2016)

Primary data based on actual measurements was used only partially in order to prepare the estimate. In

NOMENCLATURE

: according to § 2 of Act CLXXXV of 2012, any substance or object which the holder discards or intends to or is required to discard

: according to § 2 of Act CLXXXV of 2012, biodegradable park or garden waste, food or kitchen waste generated in households, restaurants, catering establishments and

(eg dearing removing certain plant parts). Additionally, the use and contribution of raw materials appearing in varying quantities can be problematic as well, as the principles of a balanced diet also have to be taken into consideration as much as possible while supplying those in need. Therefore, it is worth looking for receiving organisations that have a storage

- ~~The exact time and location of the arrival~~ (it is recommended to define t

- Media appearance and the PR utility that can be accessed through it can mean the attraction that can make cooperation desirable for certain partners Pay special

If requested by the receiving organisation, assist in loading if there are enough volunteers

Wash your hands thoroughly before touching the oops and make sure that any open wounds

APPENDIX I

CHECK LIST

Tools for harvesting
containers

APPENDIX II

INFORMATION REGARDING THE STORAGE CONDITIONS OF HORTICULTURAL PRODUCTS⁸

List of vegetables that can be stored together for 7 days of storage

*: ethylene sensitive

Artichoke	Garlic	Fava bean, linabeen	Lettuce*
Broccoli*	Mushroom	Swiss chard*	

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