

SUSTAINABLE DEVELOPMENT **GOALS**

Gastrofira
a food experience

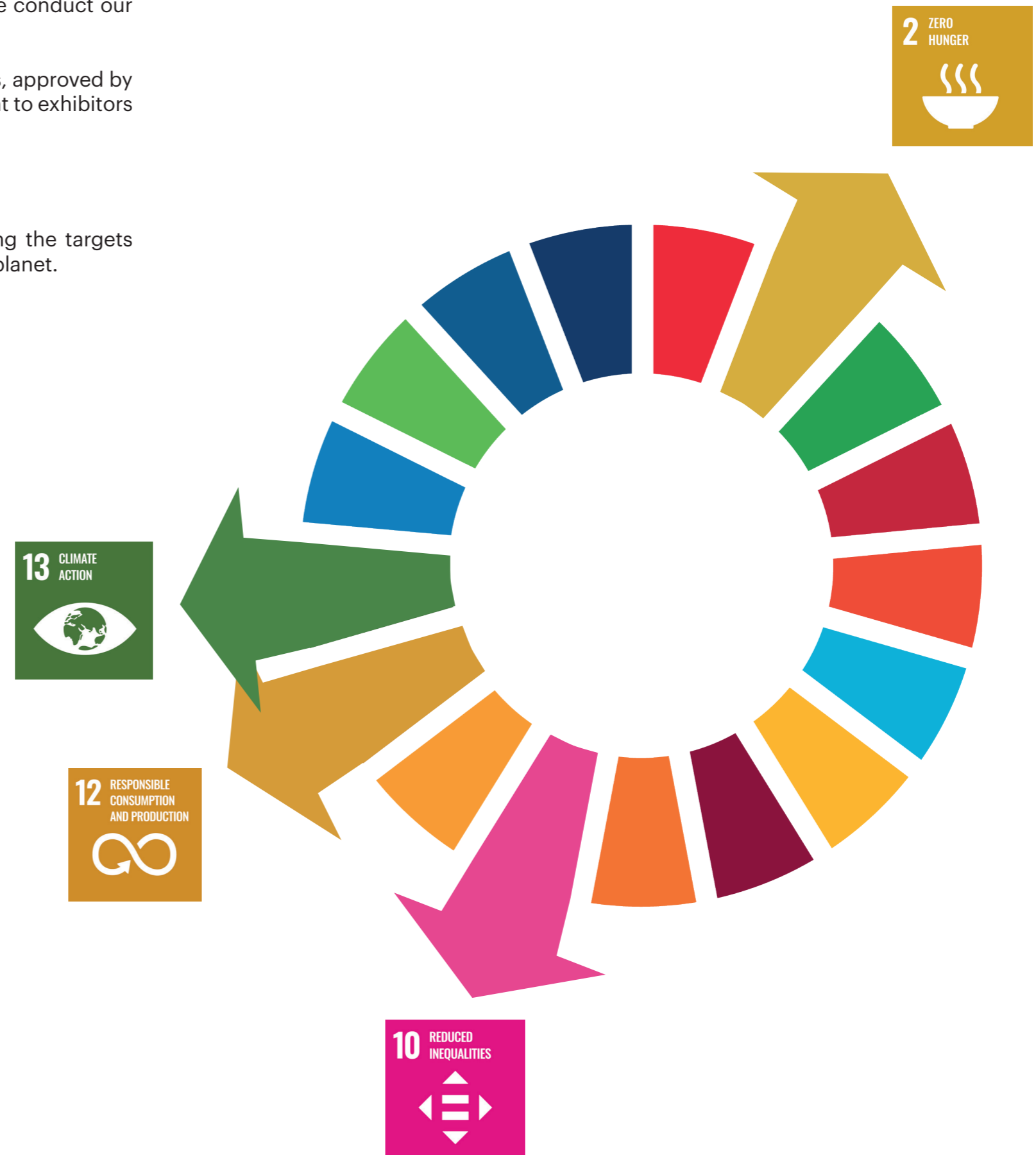
FIRA DE BARCELONA'S COMMITMENT WITH SDGs

Fira de Barcelona has a clear commitment to sustainable development, with the creation of social value and the generation of wealth and well-being for Barcelona and its surroundings. We support the productive fabric and convert innovation into a tool for change. These values are closely linked to our concept of business, how we conduct our activities and the efficient management of resources.

Looking towards the future, we focus our efforts on contributing to the SDGs, approved by the UN in 2015, adapting them to our strategy and extending this commitment to exhibitors and visitors.

Gastrofira's Commitment with SDGs

GastroFira is committed to promote sustainable practices and implementing the targets sets within the SDGs strengthening the links between food, people and the planet.



2 ZERO HUNGER



Food waste

Donate and Help

Gastrofira is embedding sustainability, ethics and human rights into its supply chain.

Food donation

Gastrofira collaborates with a program called “BCN comparteix el menjar” (Barcelona shares food) that belongs Nutrition without Borders institution. Its goal is to reduce the foodwaste and protect the universal right to food for those citizens living in poverty. It has produced 70 tons of cooked food from 17 companies (among Gastrofira) since 2012 delivered to 15 social entities.

“La fam no fa vacances” (Hunger doesn’t take holidays) is a food collection campaign to ensure that people lacking food during summer and Christmas time receive help.

Calculating food waste

Gastrofira is one of the 4 companies helping quantify food waste in a project called “Refresh”.

ECOWASTE for food

The ECOWASTE4FOOD project brings together seven local and regional authorities from seven countries throughout Europe. Its ambition is to address the crucial issue of food waste at various levels of the food system.

Commitment

Fira Barcelona’s staff have the option to choose to donate all or part of their Christmas box.





Action on society

Involve and Collaborate

Gastrofira supports initiatives which help young people gain the employability, skills and confidence they need to succeed. We collaborate and support local community partnerships.

Social Exclusion

Collaboration with Cuina Justa institution, employing staff from groups at risk of social exclusion.

Gastrofira staff also collaborates with Fundació Exit, which mission is reduce early school drop-out of young people in situations of social vulnerability through innovative and scalable training projects.

GastroFira collaborates with the Intemperie Project offering material for its event which has the aim to help homeless people.

GastroFira buys some items to Espigoladors (a non-profit organization) which fight for a better food usage while empowering people at risk of social exclusion from a transformative, participative, inclusive and sustainable way.

Intercultural Impact

We collaborate with Melting Pot, a company providing the necessary services so that new entrepreneurs cook and divulge their culinary roots. The main idea is to unite people from diverse cultural backgrounds through food.

Young Talent

We provide opportunities for young talents to gain exposure and market immersion experience, in order to prepare them to take on future careers.





Materials waste

Reduce and Recycle

With the huge amount of material supplied to Gastrofira every year, our commitment is to increase the use of compostable and recyclable material. Our action points for 2019 were:

Glass bottles

Include in our catalogue the option of glass bottles for all drinks (except for water) instead of aluminum can or PET bottles. In fixed outlet replace the offer reducing the use of can and PET bottles.

Tetrabrik packaging

Discard the use of milk plastic bottles.

Towards Zero Waste Smart City

Discard all plastic from the offer during the Smart City event.

Towards Plastic Reduction

Initiatives to reduce use of single use plastic and reduce 90% the use of plastic in all catering production and outlets for 2020.

PLA

Discard plastic disposable plates and cutlery. Use compostable material instead. Introduce the use of bioplastics (PLA).

Precise production needs

Gastrofira has developed a program to calculate precise needs according to the number of attendees. The main goal is to reduce waste.

Donation Room

Gastrofira donates disused material (tables, plates, cutlery) to local NGOs.

Coffee capsules

All Nespresso coffee capsules are being recollected and recycled using biodegradable bag delivered to each client.

Wooden stirrers

Discard the use of plastic coffee stirrers. Use of paper wrapped wooden stirrers instead.

Oil reuse

We collaborate in a program called "Rastro solidario" that reuses the frying oil for social purposes.



CURRENT PERCENTAGE OF COMPOSTABLE MATERIAL IN USE (2019)

CUTLERY

WOOD (1%)
PLA (46%)
PLASTIC (54%)

CUPS

PAPER/CARDBOARD (68%)
PLA (30%)
PLASTIC (1%)

PLATES

PLA (99%)
PLASTIC (1%)



13 CLIMATE ACTION



Environmental impact

Commitment with the planet

Gastrofira explores the complex relationships between climate change and food systems and is attempting to locally mitigate climate change through the following actions:

CO2 emissions

Calculation of the impact of the CO2 impact of the catering operations during the MWC event

Local suppliers 0 km

In order to reduce CO² produced by transport, GastroFira has the commitment to collaborate with local suppliers (Spain) for a 60% of the items purchased for the food production.

Education & training

Involvement in the “Sustainable Restaurants” Seminar. Sustainability seminar with TCCC (The Coca Cola Company) and CCEP (Coca-Cola European Partners).

Sustainability requirements for new partners

Inclusion of Sustainability Policies in the terms of conditions for new bids. The goal is to raise the awareness of our policies.

