

"Antigaspi" Charter of the Ministry of Agriculture, Viticulture and Rural Development relating to public events



Context

In 2016, as part of its efforts to combat food waste, the **Ministry of Agriculture, Viticulture and Rural Development** ("the Ministry") launched the awareness-raising campaign "*Ensemble contre le gaspillage alimentaire!*" ("Together, let's put an end to food waste!", hereinafter referred to as "the Antigaspi campaign"). Since then, numerous initiatives have been implemented under the "Antigaspi" banner.

The aim is to allow organisers to use the Ministry's "Antigaspi" logo on the occasion of public events at which foodstuffs are offered to members of the public, provided they meet the conditions for combatting food waste laid down in this Charter.

Definition: the term "food waste" means any food intended for human consumption which, at any point in the food chain, is lost, thrown away or allowed to deteriorate.

Objective

To support and encourage organisers of public events by providing guidance for combatting food waste, thereby promoting the national campaign "*Ensemble contre le gaspillage alimentaire!*" ("Together, let's put an end to food waste") as described on the website antigaspi.lu.

General Terms and Conditions

1. The organiser must first of all submit a written application, using the form "Application for permission to use the Antigaspi logo" (to download on antigaspi.lu or fill in online).
2. The right to use the "Antigaspi" logo is granted by the Ministry for a specific event.
3. The logo may only be used once the Ministry has issued a favourable opinion – not before.
4. Where permission to use the "Antigaspi" logo is refused following the submission of an application, the Ministry undertakes to provide a written statement of the reason(s) for the refusal. If the organiser so wishes, he/she may modify the measures envisaged in such a way as to bring them more closely into line with the requirements of this Charter, and may submit a fresh application.
5. To obtain the "Antigaspi" logo, the event must meet the criteria of at least **seven** of the measures set out below, subject to the mandatory compliance with good hygiene practice.
6. The appearance of the logo may not be modified by the organiser of the event, apart from its dimensions, which may be adapted in line with the visual medium used.

Food safety obligations

Good hygiene practice, including maintaining a continuous cold chain, must be applied. For comprehensive information in this regard, organisers are advised to consult the website <https://securite-alimentaire.public.lu/fr/professionnel/Denrees-alimentaires/Hygiene-alimentaire.html>.

Technical recommendations

1. As far as possible, and so as to enable leftovers* to be re-used, raw materials must be kept as unprocessed as possible until the very last minute (for example, vinaigrette should not be mixed in with raw vegetables or salads of any kind in advance).
*The term "**leftovers**" means, in this instance, any unsold or unused part of any foodstuff which has not been displayed on a self-service basis with a view to its being sold (with the exception of pre-wrapped foodstuffs) and which has not deteriorated in any way such as to render it unfit for human consumption.
2. With the exception of finger food, and as far as possible, dishes are to be offered in small and large portions. The term "child's portion" must not be used for small portions.
3. Where a full menu is to be served (for example, starter, main course and dessert), the organiser will also offer, as a minimum, a version of the menu without a dessert, or even each menu item individually.
4. Where the food is to be served up on a plate, the portions should as far as possible be of a moderate size, with the possibility of a second helping.
5. Where a buffet is offered, the guests are to be informed in writing (e.g. via a poster) that they will be able to help themselves to second helpings from the buffet.
6. Where guests do not finish what is on their plate, they may be asked if they would like to take what is left home with them. In such cases, re-usable food containers (e.g. Ecobox®) should preferably be used. However, it should be noted that, in accordance with good hygiene practice, food remaining on plates must not be sent back to the kitchen to be transferred into containers there.
7. A container for organic waste which is to be recycled is to be made available for use by guests and placed next to the bins accommodating non-recyclable waste.
8. At events featuring an optional meal, a system should be put in place for booking the meal.
9. At the end of the event, it must be possible for unsold food which can no longer be marketed to be taken away by the organisers, volunteers or staff present, provided it has not suffered any deterioration of any kind rendering it unfit for human consumption.
N.B. After having been frozen by oneself at home, for example, foodstuffs may never in any circumstances be re-used for future public events!
10. Posters proclaiming the organiser's commitments as regards curbing food waste should be prominently displayed.

Control mechanism

In the event of non-compliance with this Charter, the authorisation to use the "Antigaspi" logo may be withdrawn. When that happens, the organiser undertakes to cease, with immediate effect, to engage in any form of communication which includes the "Antigaspi" logo or mentions any involvement in the Antigaspi campaign. In the event of suspension or revocation of the right to use the "Antigaspi" logo, the organiser shall not be entitled to claim any damages or compensation.

The Ministry may carry out on-the-spot checks, without giving the organiser any advance warning thereof.