

“Antigaspi” Charter of the Ministry of Agriculture, Food and Viticulture relating to public events



Context

In 2016, as part of its efforts to combat food waste, the **Ministry of Agriculture, Food and Viticulture** (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 “Event” on the occasion of public events at which foodstuffs are offered to the public, in compliance with 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 help organisers of public events to take targeted action against food waste by providing guidance, thereby promoting the national campaign “Zesumme géint d'Liewensmëttelverschwendung” (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 an application, using the form “Application for permission to use the Antigaspi logo”, which can be filled out online on the website antigaspi.lu.
2. The right to use the Antigaspi logo “Event” is granted by the Ministry for a specific event.
3. If an event involves several different actors, it is up to the main organiser to ensure that everyone respects the obligatory Antigaspi measures.
4. The logo may only be used once the Ministry has issued a favourable opinion – not before.
5. Where permission to use the Antigaspi logo “Event” 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.
6. To obtain the Antigaspi logo “Event”, the event must meet the criteria of the nine compulsory measures, subject to the mandatory compliance with good hygiene practice.
7. 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.

Antigaspi measures

To obtain the Antigaspi logo “Event”, the following obligatory criteria must be met:

- Everyone providing catering services during the event will be given information on the Antigaspi measures and an explanation on how to follow them. The objective is to raise the collaborators’ awareness on the issue of combating food waste. They will then be able to inform consumers about these measures.
- Buy foodstuffs according to the orders placed and the experience gained in the previous year. Draw up a detailed report after the event to assess whether an excess of foodstuffs was ordered.
- As far as possible, and so as to enable leftovers to be re-used, raw foods must be kept as unprocessed/unprepared as possible until the very last minute. A few examples:
 - Do not wash or cut up all of the raw vegetables or salad at the outset;
 - Do not mix raw vegetables or salad with vinaigrette in advance;
 - Do not slice all of the bread rolls at once, but one by one, based on their consumption;
 - Do not prepare fried foods or chips in too large quantities;
 - Only open one pot of each flavour sauce at a time;

In this instance, “leftovers” refers to the portion of foodstuffs that were unsold/not prepared and that were not offered for sale as self-service. Pre-packaged foodstuffs are the exception. It goes without saying that these leftovers must not have perished.

- Wherever possible buy regional produce and also opt for imperfect fruit and vegetables. The organisers can make their purchases directly from regional producers and sellers, or order regional products from wholesalers or supermarkets.
- Offer small and large portions where possible, for example: small and large plates in the case of a buffet, small and large portions of chips, pasta, etc. The term “child's portion” must not be used for small portions. Offer grilled meats with or without bread, where possible.
- Sell any food that will no longer be edible the next day at a reduced rate one hour before the end of the event. For example, this measure concerns: grilled meats and chips that have been removed from the cold chain and/or taken out of their original packaging, or pre-cooked/prepared food such as chips, grilled meats, baguettes and bread rolls, salad etc.
- At the end of the event, it must be possible for unsold food to be taken away by the organisers, volunteers or staff present, provided it is still fit for human consumption. N.B. After having been frozen at home, foodstuffs may never in any circumstances be re-used for future public events!

It is important that these leftovers are not used as animal feed, but are re-used as food.

- In addition to the bins for non-recyclable waste, make a container for organic waste available for customer use. The sales stands must also be equipped with waste bins for organic waste.
- Put up signage in several places saying “Dëst ass een Antigaspi-Event” (This is an Antigaspi event), provided by the Ministry of Agriculture.

Optional criteria that the organiser can agree to fulfil in addition to the other criteria to actively combat food waste:

- If you have a set menu (for example: a starter, main dish and dessert), also offer each dish individually.
- Where the food is to be served up on a plate, provide portions of a moderate size, with the possibility of taking a second helping.
- Where a buffet is offered, inform the customers (e.g., via a poster) that they will be able to help themselves to second helpings from the buffet. This will prevent people from putting more food on their plate than they can actually consume.
- Give customers the option to take their leftovers home. Ban disposable plastic containers for this purpose and only use reusable containers such as the [Ecobox®](#). 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 brought by the customers themselves.
- In the case of an event featuring an optional meal, set up a system for booking the meal. It will consequently be easier to place orders based on actual demand.
- If drinks are not sold by the glass, but in returnable bottles, offer different bottle sizes.

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>.

Control mechanism

In the event of non-compliance with this Charter, the authorisation to use the Antigaspi logo “Event” 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 “Event” or mentions any involvement in the Antigaspi campaign. In the event of suspension or revocation of the right to use the Antigaspi logo “Event”, the organiser shall not be entitled to claim any damages or compensation.

The Ministry may carry out on-the-spot checks to determine whether the obligatory measures have been implemented, without giving the organiser any advance warning thereof. In the event of non-compliance with the compulsory measures, the authorisation to use the Antigaspi logo “Event” may be withdrawn.