



ASSOCIAZIONE
PER LA LOGISTICA
SOSTENIBILE

partner di
Assologistica



CLIENTE SOSTENIBILE, LOGISTICA SOSTENIBILE: CAMBIA IL PARADIGMA TRA COSTO E VALORE

STEFANIA LALLAI – Costa Crociere



Fighting food waste on board of Costa ships



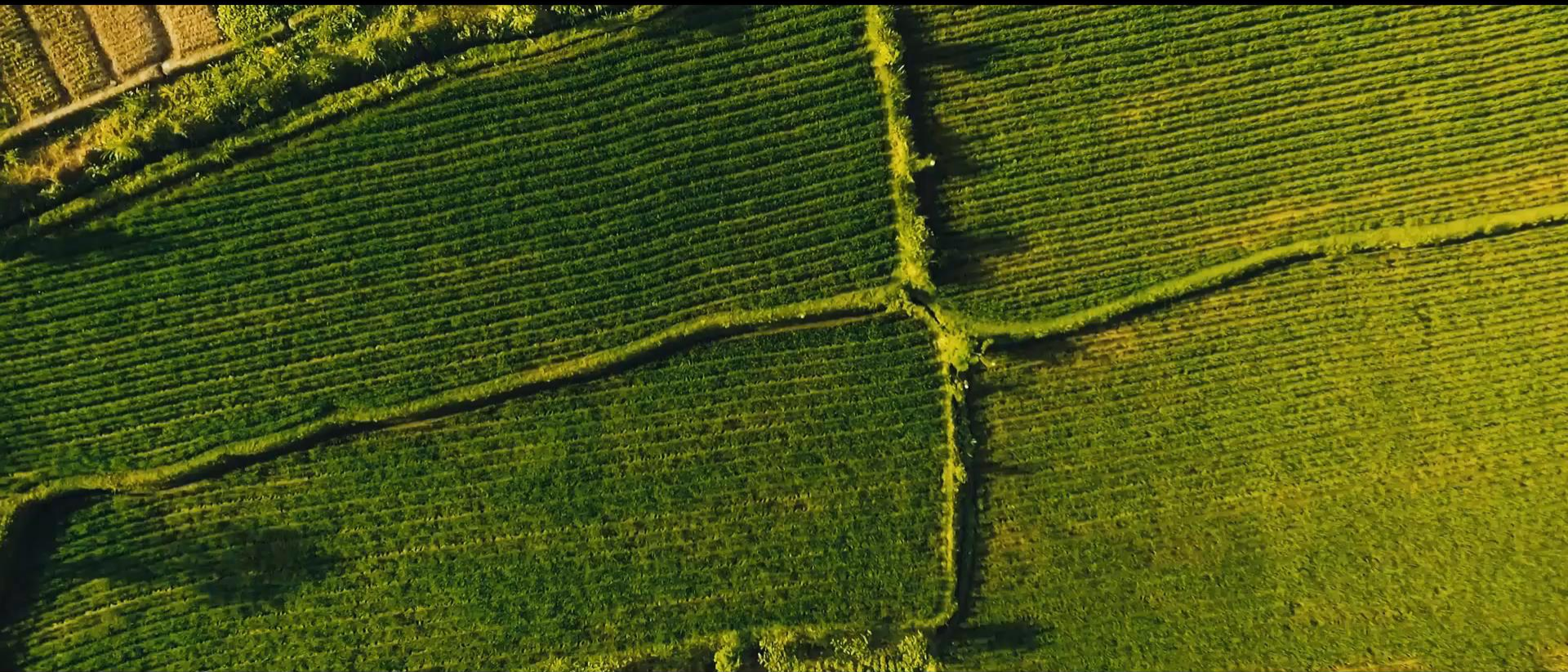
Torino, 5 November 2018

Convegno-Laboratorio 2018 SOSLOG

Stefania Lallai, Sustainability & External Relations Director

12 RESPONSIBLE CONSUMPTION AND PRODUCTION





REDUCING FOOD WASTE BY 50% BY 2020





Transforming a challenge into an opportunity

Costa **4GOODFOOD** program shows how sustainability can support business **generating cost efficiency** and setting the trend to **transform the industry**.

A unique program

- **360° consistent approach** with direct social, environmental and economic impacts
- Significant **measurable results**
- **Processes continuous improvement**
- Stakeholders **active engagement**
- **Key partners** involved in the business transformation

Value



Reduction



Retrieval



Call to action





Sustainable food experience

Promotion of a **sustainable nutrition model on board** and the creation of a greater awareness towards the **value** and the **respect** for good food

- Gastronomic **offer revision** (over 500 recipes)
- Introduction of the concept of **'reusing'** of certain ingredients in recipes
- Definition of new menus oriented towards the **respect of seasonality** and **proximity**
- Around the **15% of food is sourced locally** at the ports of calls





REVIEWING PREPARATION PROCESSES



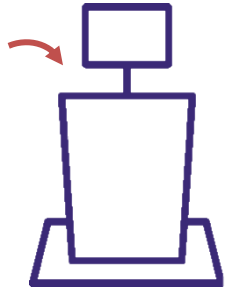
Building a food waste management taskforce

An effective food management program focused on **continuous improvement** requires engagement of all kitchen staff members.

Food waste reduction strategy must be **integrated into everyone's daily activities** and responsibilities.

Costa committed to **creating the culture of «good food»** enhancing its value and **making everyone part of a meaningful challenge.**

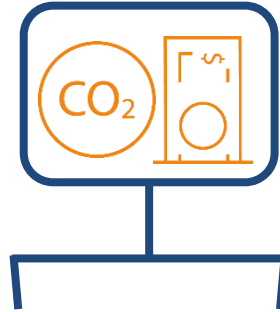
In a complex and close system



Throw food
waste in the bin



Categorize waste
in three taps

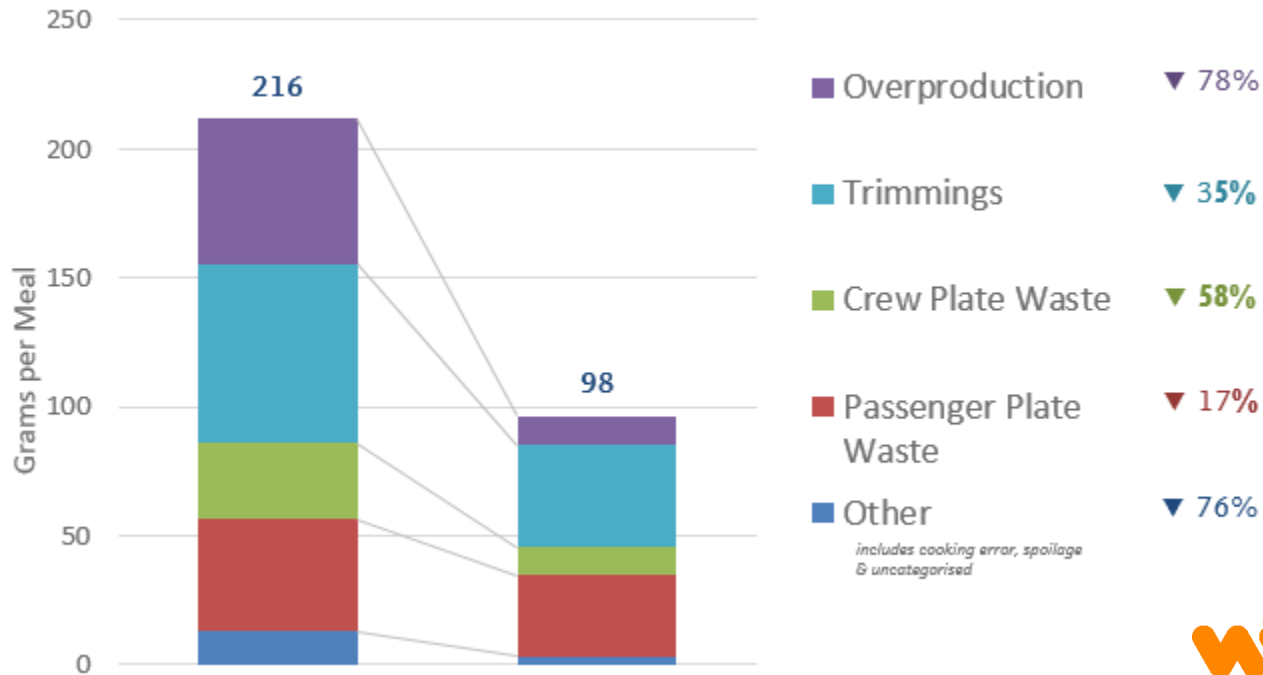


Receive instant
feedback



Analyze daily &
weekly trends

Costa Diadema reduced grams of food waste per meal by 54%



Well on track to reach the target

Food waste tracking throughout the system shows significant performances fleetwide



30% of food wastage reduction overall



35% plate waste reduction (guests and crew)



GUESTS AS CITIZENS





Supporting sustainable agriculture



**THIS YEAR SOME
50 FOOD GARDENS
WILL BE ESTABLISHED
IN MOZAMBIQUE, SOUTH AFRICA
AND TANZANIA**



Fondazione Slow Food
per la Biodiversità
ONLUS

DONATING SURPLUS FOOD





Ministero della Salute



**AGENZIA DELLE DOGANE
E DEI MONOPOLI**



Engaging stakeholders



A blueprint for the industry

Costa Cruises saw the introduction of **Law no. 166/2016** (so-called “Gadda Law”) as a major opportunity to provide an outlet for the surplus food produced on board its ships and capitalize on this for social betterment.

Costa has devised **a scheme that is a first for shipping** (both in Italy and globally). The specific blueprint for the preparation of the surplus food for offloading was designed in close consultation with the **Customs Office** and the local **Border Control Public Health & Safety Agency**.

Partnership with the **Food Bank Foundation** of one of the biggest charitable organizations, grants an international distribution network.





Turning surplus food into value

The partnership **guarantees regular and continuous donations** to the associations selected in the ports of call.

Food distributed to people in need has **great nutritional value**.

Ready-to-eat meals prepared on board but not served to guests, constitute a guarantee of a **varied menu** with high standard dishes.

Crew members (multicultural workforce) show **appreciation for the initiative**.

WE DONATE OUR FOOD HERE



AND THE JOURNEY GOES ON



**OVER 70,000
PORTIONS DONATED**



The journey has just started