



espigoladors

Espigoladors

FOUNDATION



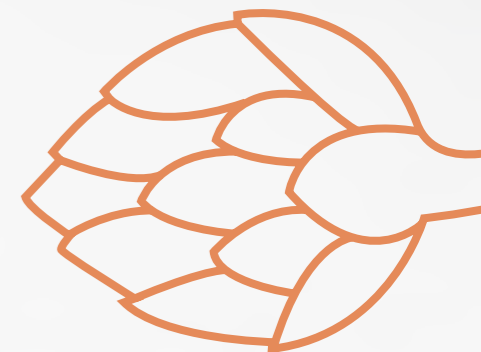
Memory
2021

Why do we exist?

A third of the food produced in the world end up in the garbage. At the same time, in Catalonia and in the rest of Spain, close to 25% of the population lives in poverty* with difficulties in accessing healthy eating and job opportunities.

At Espigoladors we want to change this paradoxical situation with a triple impact model, committed to environmental sustainability and social justice.

* 23,6% in Catalonia (Idescat, 2019) and 25,3% in Spanish State (INE, 2019)

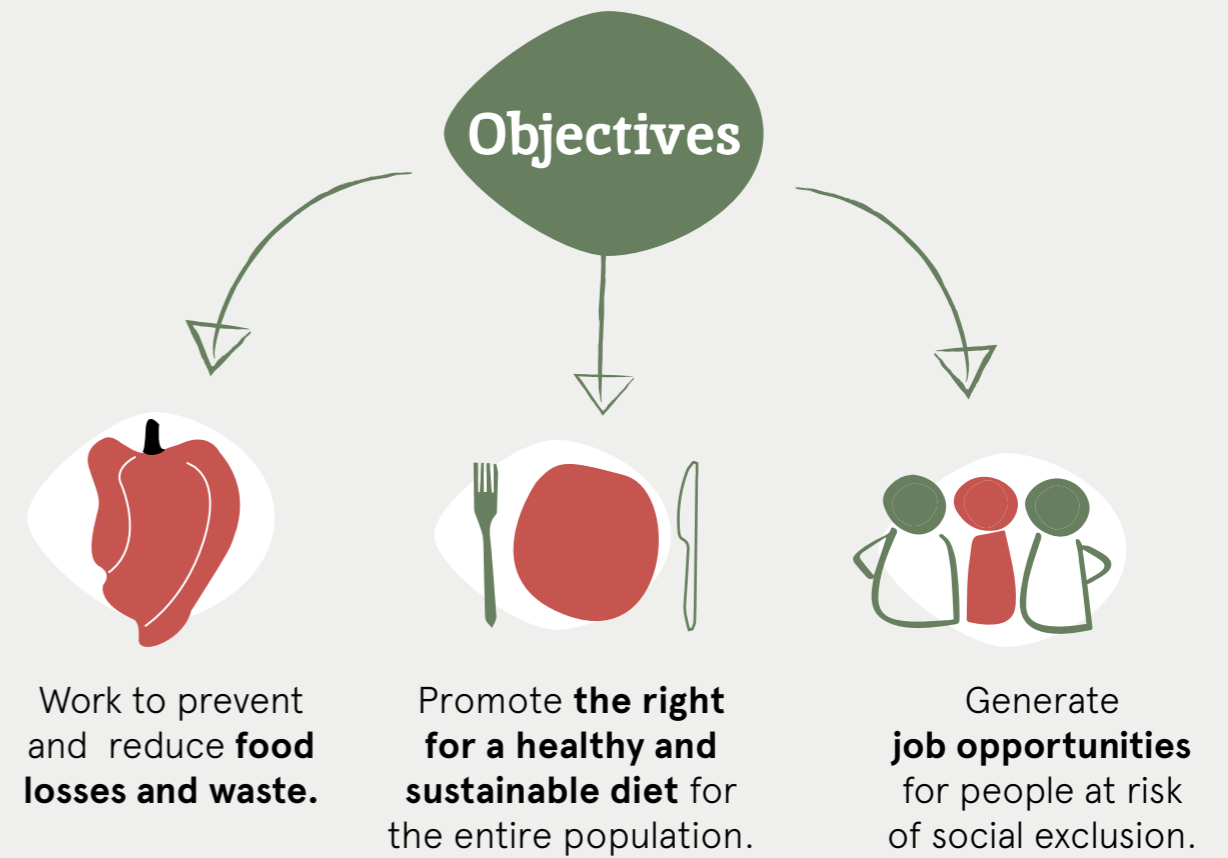


WHY DO WE EXIST?



About us and what we do

Espigoladors is a non-profit Foundation that works to prevent **food losses** and **food waste**, and **the right to food**, while **empowering people in risk of social exclusion** in a transformative, participatory, inclusive and sustainable way.



Mission

Contribute to the fight against food losses and food waste, to raise awareness about the problem and to guarantee the right to healthy and sustainable diet, such as to create job opportunities to groups in vulnerable situations.

Develop a replicable and transferable model that impacts on the reduction of losses and food waste, such as improving access to adequate food and generating employment for people at risk of social exclusion.

Vision

Gleaning

The painting 'The Gleaners' by Jean-François Millet depicts three women in a vast, harvested field. They are bent over, meticulously picking up leftover grain from the ground. The woman on the left wears a blue cap and a dark dress, the middle woman a red cap and a light-colored dress, and the woman on the right a green cap and a light blue dress. In the background, there are haystacks, a horse-drawn cart, and a few distant buildings under a hazy sky.

v. tr. Universal practice of harvesting the fruits that have left in the field after the general harvest.

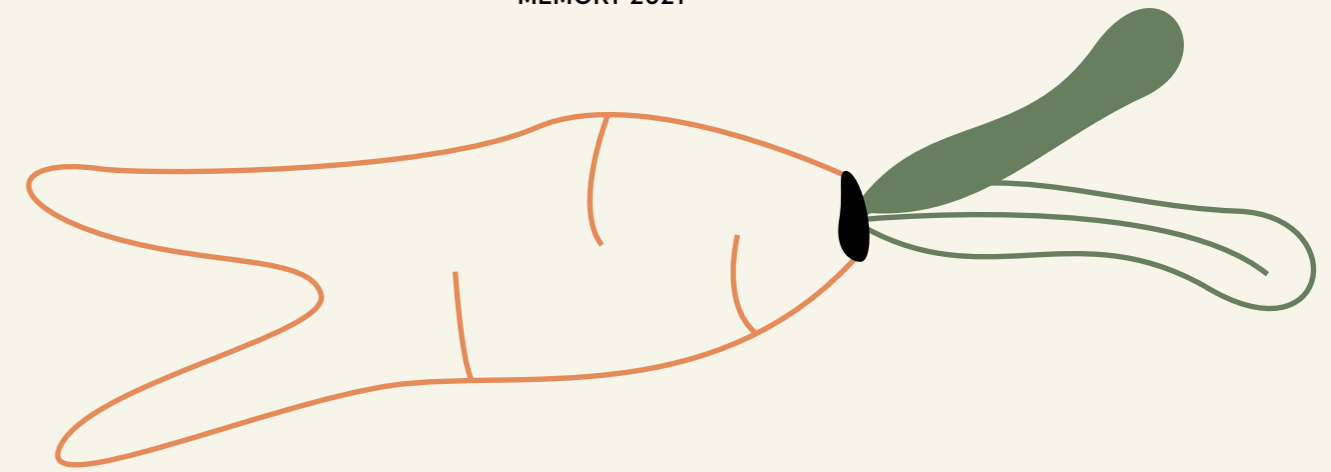
(Translation from El Gran Diccionari de la Llengua Catalana)

Gleaning was a traditional activity that was formerly carried out in the fields, which has been progressively disappearing, mainly in urbanized and industrialized societies. People with few resources, especially women and children, collected surpluses in the farmers' fields after the harvest such as wheat spikes, nuts or olives, and other products.

Currently, aggravated by the economic crisis we can find more and more gleaners. People in vulnerable situations, who rummage through containers in search for surpluses of the consumer surpluses. Both seek, in one way or another, to improve their personal situation, often under the stigmatizing gaze of society.

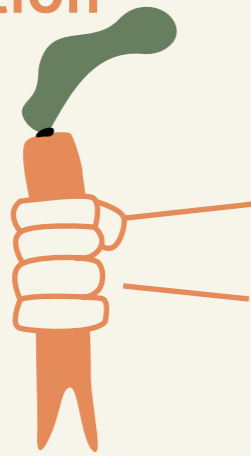
Picture: *The gleaners* (Original title: *Des glaneuses*), Jean-François Millet, 1857.

Action areas

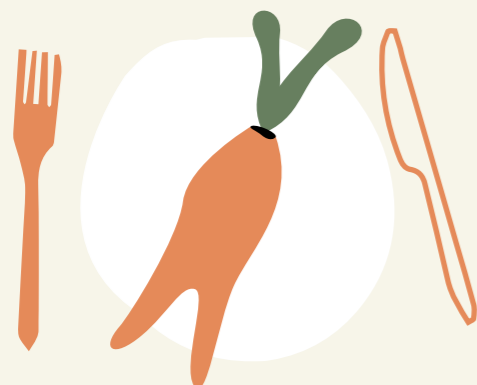


Gleaning and food loss and food waste prevention

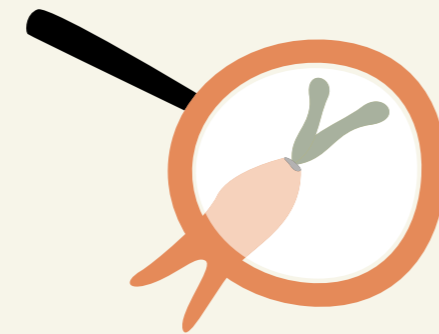
Through agreements with producers, we organize **gleaning with volunteers** in the fields to collect fruits and vegetables that are discarded from the commercial circuit for several reasons, such as a reduction in prices, an excess of supply or for aesthetic reasons, among others.



We work in a network with **social entities and free food distribution services (SDA)** to channel the gleaned fruit and vegetables. Thus, we promote the presence of fresh products in SDA and, therefore, a more balanced and healthy diet for groups in vulnerable situations.



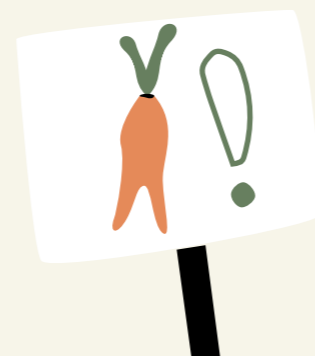
Knowledge and research



Through an **action-oriented research** work approach and innovative and participatory methodologies, we promote the generation of knowledge on sustainable agri-food systems, food sovereignty and food loss and food waste prevention.

Education and awareness

We believe that education is the most powerful tool for social transformation, and that young people are the engine of change in our society. We carry out several **educational projects**: awareness workshops on food waste in schools and institutes, corporate social responsibility programs and training.



Food transformation and job placement

We recover surpluses and discarded fruit and vegetables for aesthetic reasons and transform them into 100% vegetable and natural preserves **es im-perfect®**. In turn, in our central kitchen we offer job opportunities to people at risk of social exclusion.



Communication and advocacy



Promoting a **change in social consciousness** is essential to build a better world and face global challenges such as food waste. We want to recover the culture of food waste prevention among citizens and, in turn, denounce and make visible the injustices of the current food system.

Our look

Inclusion, empowerment, sustainability, innovation, social transformation and participation: words that define and describe our vision that we transfer to our projects and actions.

Awards & acknowledgments

2021

1st prize
Earth of Women Spain
(Yves Rocher Foundation)

La Confederació Awards
Recognition to innovative
initiatives of the Third
Social Sector against
COVID-19
(La Confederació)

Solidarity Award
(Institut de Drets
Humans de Catalunya)

2014
/2020



“The non-guarantee of the right to food in its fullness has very serious consequences for the health of many people. And it also has to do with the health of the planet. Feeding sustainably, being able to choose the origin of food and betting on models of more environmentally friendly production, the environment and the people, is an emergency at the currently living in a climate emergency. The right to food must be available to everyone.”

delivery of the Solidarity Award 2021 of the Institute of Human Rights of Catalonia (march, 2022)

AWARDS & ACKNOWLEDGMENTS

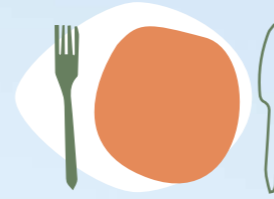
AWARDS & ACKNOWLEDGMENTS

- Selected as one of the “101 Business Examples of #PorElClima actions
- Winners of the Barcelona Sustainable Tourism Awards (BST). Category “Reinventar-se” (Barcelona’s town hall) 2020
- Finalists of the Awards Mañana Empieza Hoy (Tomorrow Starts Today) 2020
- Finalists of the XI European Award for Waste Prevention 2020
- Volunteer Award of the Generalitat de Catalunya (2019)
- Mercabarna Awards - Paco Muñoz in the category of “Millor iniciativa de treball en xarxa” (2019)
- El Llobregat newspaper award in the Category Afluent Verd (2019)
- Francesc Roca-Galés Awards: winners of the Albert Pérez-Bastardas Award on environmental education and sustainability (2019)
- Special mention at the La Confederación Awards (2019)
- Winners of the #Movethdate content-food category (The Global Footprint Network) (2019)
- CCNIEC Marc Viader Award for the best innovation in food products (2019)
- Environmental Award of the Generalitat de Catalunya (2018)
- Finalists of the European prize EU Social innovation Competition (2018)
- Ecological Educational Gardens Award from the Triodos Foundation in the Social Agriculture category (2017)
- Luis Fernández Noé Award from the Alimerka Foundation in the category “Action against hunger” (2016)
- Tu Eres Impulso Award from the Font Vella aimed at social projects led by women entrepreneurs (2016)
- Nina Carasso Foundation Award Project #desafios (2015)
- Pinyol Award for Acció Solidària Contra l’Atur for the most innovative initiative of the year (2015)



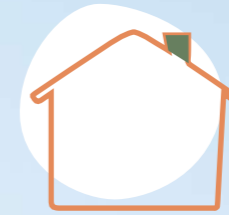
2021

OUR IMPACT



1.968.452

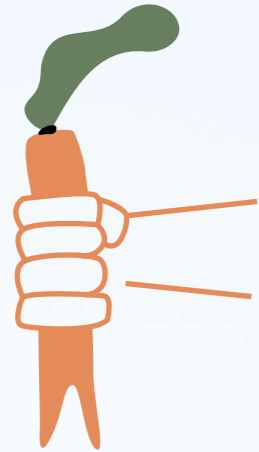
servings of healthy food
(300 g)



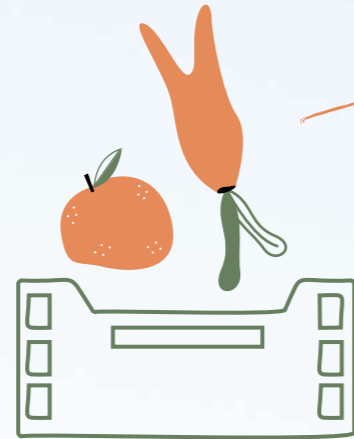
310.808

beneficiary families

ENVIRONMENTAL & SOCIAL IMPACT

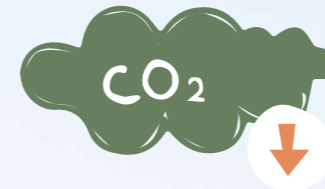


293
gleans



621.617

kg of fruit and vegetables
retrieved and distributed



414.840

kg of prevented
CO₂ emissions



62

rounds to
the world
by car



399

million liters
of saved water



160

olympic
swimming
pools

We take a leap forward in our commitment promoting the right to healthy and sustainable food: in September 2021 the food guarantee project "La Botiga" is inaugurated at El Prat de Llobregat, in whose management we participate together with ABD-ONG.

We consolidate the gleaning in the areas of the **Camp de Tarragona**, **Terres de l'Ebre** and the **Baixa Tordera Agricultural Area** (Alt Maresme), thanks to a network of producers and volunteers involved and the support of institutions such as the Reus City Council.

We launched a pilot test in **L'Horta Valenciana**, with gleaning as the protagonist and within the framework of the AprofitaValencia project promoted by the Valencia City Council and other entities in the area.

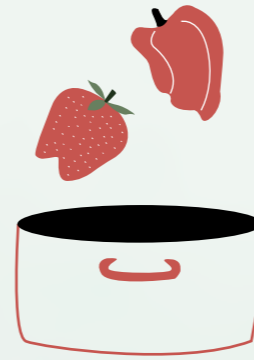
In April 2021, the workshop becomes a **labor insertion company** under the name E.I. ES IM-PERFECT FOOD. A leap forward to reinforce one of our founding objectives: to generate opportunities for groups in vulnerable situations.



19
job and training opportunities
in the workshop



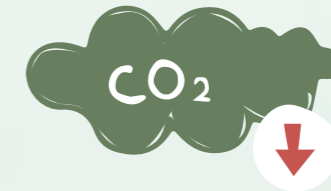
83.171
compotes distributed
within the framework
of the campaign
"Preserves that care"



109.035
kg of fruit and vegetables
recovered and transformed
into preserves es im-perfect®

70
million liters
of water saved

28 olympic
swimming pools



92.300 = **14**
kg of prevented
CO₂ emissions rounds to
the world by car

es
im-
perfect

2021
OUR IMPACT

Gleaning Programs

We recover the ancient activity of gleaning to reduce food losses in the primary sector and facilitate access to a healthier food for the entire population. Likewise, we bring citizens closer to the countryside and make visible the labor of the peasantry and the product of proximity.





How do we do it?

Field work is a very important part of our activity. Field work is a very important part of our activity. When we receive a notice from a producer to go gleaning a field, we quickly activate our action protocol. Field visits to determine the magnitude of the work to be done, preparation of material, dissemination and mobilization of our volunteers, contact with social entities and Food Distribution Services (FDA), which will come to collect the product in situ, to distribute it later. A gear that works perfectly and that allows large quantities of food to be recovered, while at the same time bringing citizens closer to agricultural practice and its problems in an absolutely experiential way.

We glean several times a week and throughout the year in various agricultural areas of the territory: the Baix Llobregat Agrarian Park, the Baixa Tordera Agricultural Area, el Campo de Tarragona i las Tierras del Ebro are our main areas of action, although we also glean occasionally at other points, such as Espai Rural Gallecs, in Vallès region.

The activity usually lasts between 3 and 4 hours, enough time to realize the great transforming and educational power that it behaves, both in terms to reduce food losses and the promotion of the consumption of local and seasonal products.

Gleaning makes visible the tip of the iceberg of an unsustainable agri-food system that leads to precariousness of the peasantry.

Why gleaning?

We defend gleaning not only as an activity **to avail the surpluses and losses** that occur in the primary sector, but as a very powerful tool **to investigate and collect field data** in relation to these losses, as well as to raise public awareness about the same problem.

Therefore, gleaning makes it possible to make visible the tip of the iceberg of an unsustainable agri-food system that leads to the precariousness of the peasantry.

We contribute to reduce the losses and the food waste and the associated environmental impact.

We collect field data on food losses in the field.

We approach the citizenship in the field and raise awareness about the value and origin of the food.

We create a change awareness that promotes responsible consumption, seasonal and proximity.

We facilitate access to healthy eating for people in a vulnerable situation.

We facilitate access to healthy eating for people in a vulnerable situation.

We create a movement inclusive citizen, empowering and solidarity.

GLEANNING PROGRAMS

“I have learned the immense capacity that has a group of people engaged in the same goal and deeply appreciate the work of our peasants.”

Belén Borrás, volunteer



Gleaning map

STRENGTHENING A NETWORK OF PEOPLE COMMITTED THROUGHOUT THE TERRITORY

2.631
volunteers

Formerly, in medieval towns the sound of a bell warned of the opening of the fields to the people who carried out the practice of gleaning. Today, digital tools are what allow us to notify volunteers that there is a field to glean.

We glean with teams of **volunteers with very diverse profiles**, both in terms of age, gender, origin or profession. This turns gleaning into a very enriching activity with great potential for social dynamism.

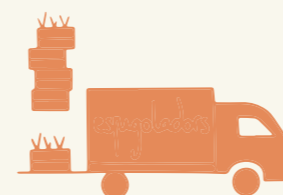
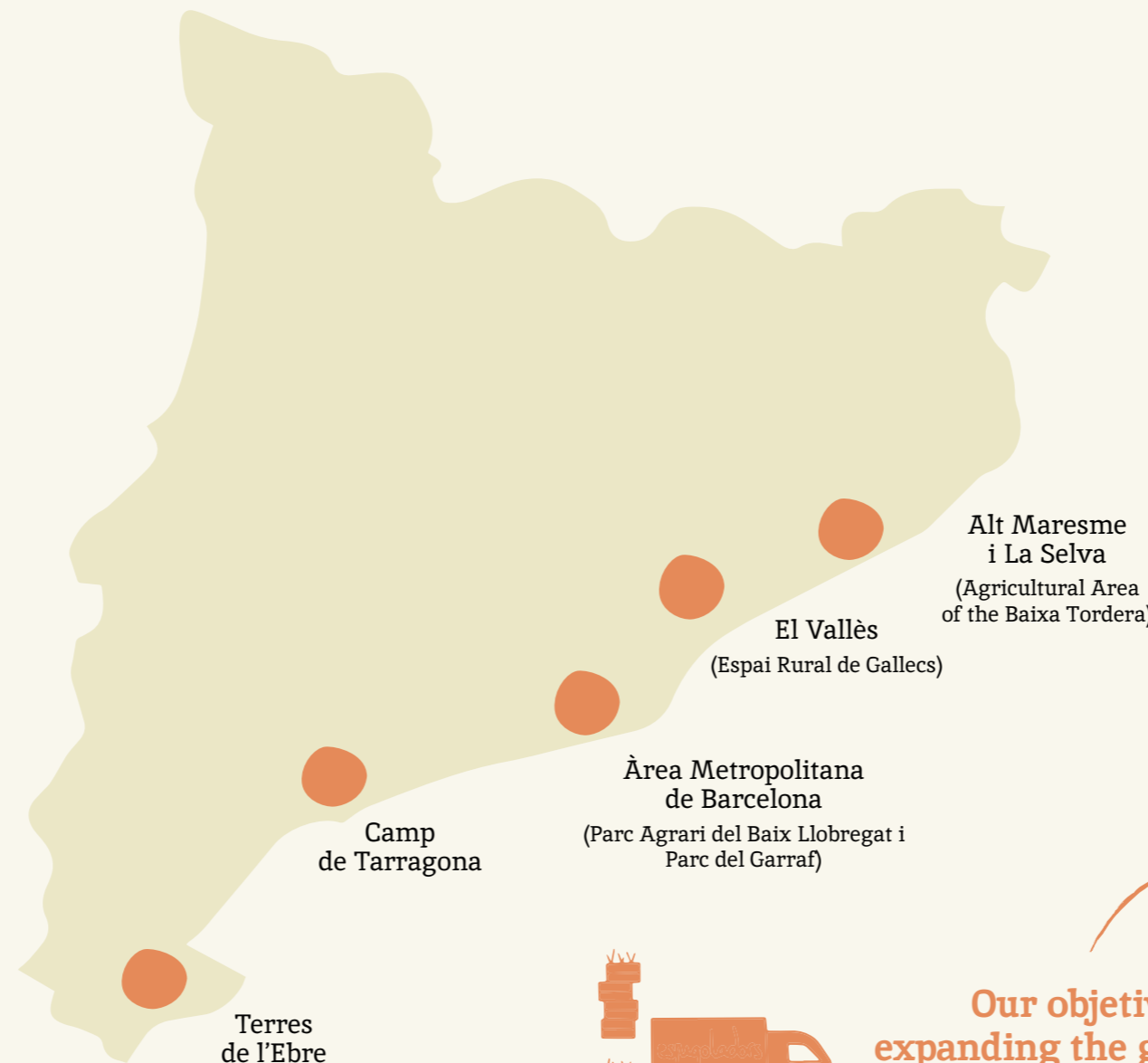
Social entities also participate, which find gleaning a very powerful activity to increase awareness and teamwork. We have worked with diverse groups such as young people at risk of social exclusion, migrants, groups with intellectual disabilities, schools and institutes.



1.030
new inscriptions
(2021)



80
receiving
social entities



Our objective:
expanding the gleaning
throughout the territory.

Our gleaning programs are developed thanks to an annual agreement with the Action Department Climate, Food and Rural Agenda and, for the actions in the Camp de Tarragona and Terres de l'Ebre, a project financed by the City Council of Reus.

167
producers

We have a network of collaborating producers, with whom we signed an agreement that enables access to the fields in a regulated manner.

In 2020 we signed a collaboration agreement with the biggest agricultural union in Catalonia Unió de Pagesos and the Federation of Agricultural Cooperatives of Catalonia to promote gleaning among their members. This demonstrates the firm commitment of the peasantry with the right to healthy eating and food waste and food loss prevention.

We consolidate the gleaning in the areas of **Camp de Tarragona, Terres de l'Ebre** and the **Agricultural Area of the Baixa Tordera** (Alt Maresme).

2021

We start a pilot gleaning test in **L'Horta Valenciana**, within the framework of the #AprofitaValencia.

GLEANNING PROGRAMS

GLEANNING PROGRAMS

We diagnose on the ground figures and causes of food losses in the Catalan countryside, there are few studies

We diagnose on the ground figures and causes of food losses in the Catalan countryside, there are few studies putting figures on this problem of food losses in the primary sector: quantifying them and knowing their causes is an essential step for prevention. Along with that, in 2021 we have launched a **diagnosis of food losses in fruit and vegetables**.

Through a review of the literature, interviews and surveys of producers and registration of the volumes and causes of losses of sixty gleans, it has been possible to identify the main dynamics that generate losses in the field. The results, which have been validated by a panel of experts, will be published in 2022.

With the support of: Ministry of Climate Action, Food and Rural Agenda of the Catalan Government



We glean with users of SDA

We promote the "Trencamp" and "Del camp al plat" projects with the aim of promoting participation in gleaning activities by users of the food distribution services (SDA) of the city of Barcelona, El Prat de Llobregat and Sant Boi de Llobregat.

In addition, we have carried out workshops on healthy diets with the participants, which we have complemented with the preparation of a kitchen guide for a better food usage.

With the support of: Barcelona City Council ("Trencamp" project) and Barcelona Provincial Council ("Del camp al plat" project)



201
participants

The #joespigolo Marathon to improve food usage

On the occasion of International Food Loss and Waste Awareness Day (September 29), we organize simultaneous gleaning in different locations of the Catalan territory, in order to promote and make this activity visible.

The **1st #joespigolo Marathon for food use** took place on October 3 in the agricultural areas of the Baix Llobregat Agricultural Park, the Baixa Tordera Agricultural Area and el Campo de Tarragona, and was attended by a hundred volunteers. In total, **7,236 kg of fruit and vegetables** were gleaned: tomatoes, green beans, carrots, apples and pumpkins that had been left without a commercial outlet for various reasons and that were distributed to social entities in the territory.

With the support of: Department of Climate Action, Food and Rural Agenda

100
volunteers



7.236
kg of recovered
fruit and
vegetables



Cross-cutting

Projects

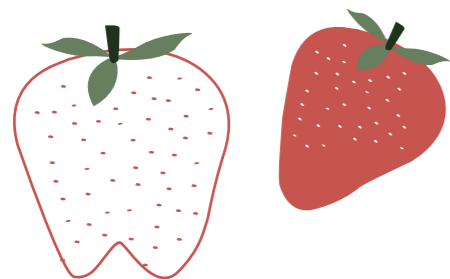
Education to promote a better food use and sustainable diets

We believe that education is the most powerful tool for social transformation, and that young people are the engine of change in our society.

In the time of climate emergency in the one we meet, the appearance and incidence of the new youth movements of environmental activism demonstrates the need to count on these "future generations" when adopting new solutions, perspectives and ideas to face social and environmental challenges.

For this reason, we carry out various educational projects, such as food waste awareness workshops in schools and institutes, ApS programs (Learning - Service), training teachers to give them tools to deal with the problem in the classroom and preparation of educational materials and resources.

We believe that young people are the engine of change in our society and for this reason we should dedicate time to listen to their ideas.



CROSS-CUTTING PROJECTS



We encourage the food use in school canteens

We launch the project "En el comedor de la escuela #yonotiro" (In the school canteen I don't waste) with the goal of reducing waste food in school canteens of Catalonia converting teachers and the teams of monitors in change's agents. At the end of 2021, informative sessions on the project and the recruitment of educational centers have been carried out. During 2022 the ten participant centers will receive training on food losses and waste and advice and support for quantifying post-consumer waste in their dining rooms, co-create actions of prevention, apply them and measure their impact.

With the support of: Agencia de Residus de Catalunya



CROSS-CUTTING PROJECTS

We train educational agents to multiply the impact of awareness-raising actions

With the project "Una mirada al plato para transformar el mundo" (A look at the plate to transform the world) we have trained educational agents from the formal and non-formal sphere of the city of Barcelona in food losses and waste. As a result, it seeks to **multiply the impact of training actions**, awareness and reduction of this problem.

In this context, training sessions and personalized advice have been developed, pedagogical resources on the subject have been provided and the participants have been accompanied in the co-creation of actions to be implemented in the respective educational centers.

With the support of: Barcelona City Council



Transforming the guarantee model food from La Botiga de El Prat (El Prat's grocery store)

In 2021, we take a leap forward in our commitment to promoting the right to healthy and sustainable food: in September the new project of food guarantee of El Prat de Llobregat is inaugurated. It is **La Botiga** (grocery store), in whose management we participate together with ABD-ONG and with the support of the City Council of El Prat de Llobregat.

The project was born with the desire to promote a more empowering, participatory, inclusive and transformative food aid model, with sustainable and healthy diets as a central axis.

From Espigoladors we have been in charge, especially, of drawing up the strategy of La Botiga to promote its commitment to food sovereignty, the revitalization of the local agrarian economy and food use.

Among other actions, it has been reconsidered the food distribution model of the previous model to a more empowering one, in which people can choose the foods that are carried through a point system. Also, it has been established more sustainable and healthy public purchasing criteria.



From the communication team of Espigoladors, we designed the graphic image of the project.

Technical advice in the El Prat Food Strategy design

We advise the City Council of El Prat de Llobregat in the creation of a Food Strategy by the municipality with the objective to promote a more sustainable, fair and resilient agri-food system. The process has had a background check of reference food policies, making a diagnosis with in-depth interviews with a sample of municipal agents and a participatory process with a core group of several city council departments.

With the support of: El Prat de Llobregat City Council



#SantAndreuEspigola... for a more sustainable, edible and circular city

Coinciding with the celebration of the fact that Barcelona has been chosen as the World 2021 Capital of Sustainable Food, we have launched, with the District of Sant Andreu, **a pilot test transformation and recovery of bitter street orange**. After a phytosanitary control of oranges, we organized a gleaning with volunteers from from various entities in the district: from the streets around the Plaza de las Palmeras we recovered more than a thousand oranges that were transformed in the es im-perfect® central kitchen in a jam named "La Marga".

The units produced were destined for social entities in the district that work to promote **the right to healthy food**. The recipients entities were chosen by the 4th grade students of the Molí de Finestrelles school, after a participatory workshop in which there was also space for discussion and reflection on the problem of food losses and waste.

An initiative of the Barcelona City Council-Sant Andreu District

CROSS-CUTTING PROJECTS



1.024
kg of bitter orange
gleaned and
transformed



3.200
units of
"La Marga"
elaborated
and distributed

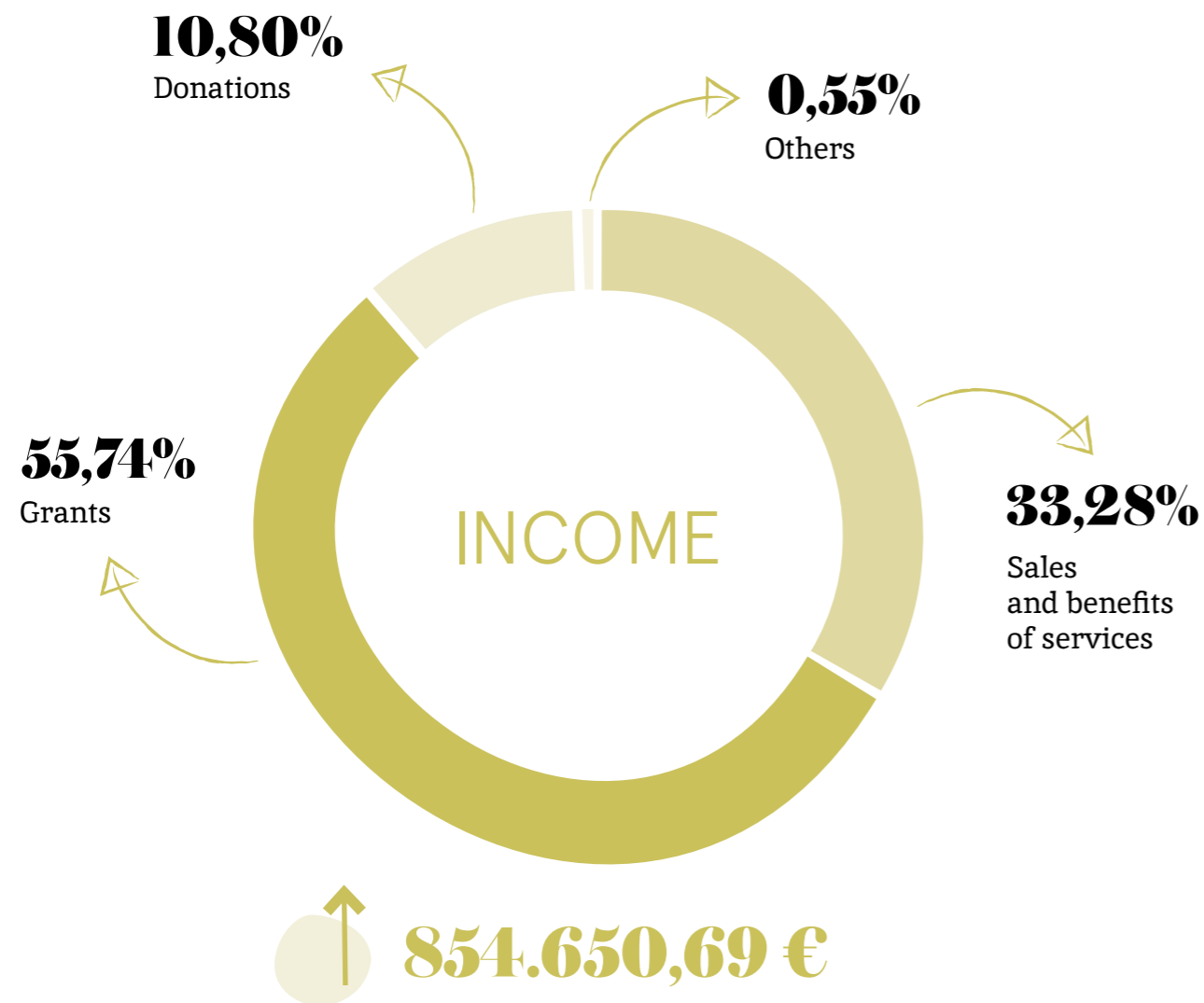
We involve the students of the district in the project: through a participatory workshop, they decide the fate of "La Marga".



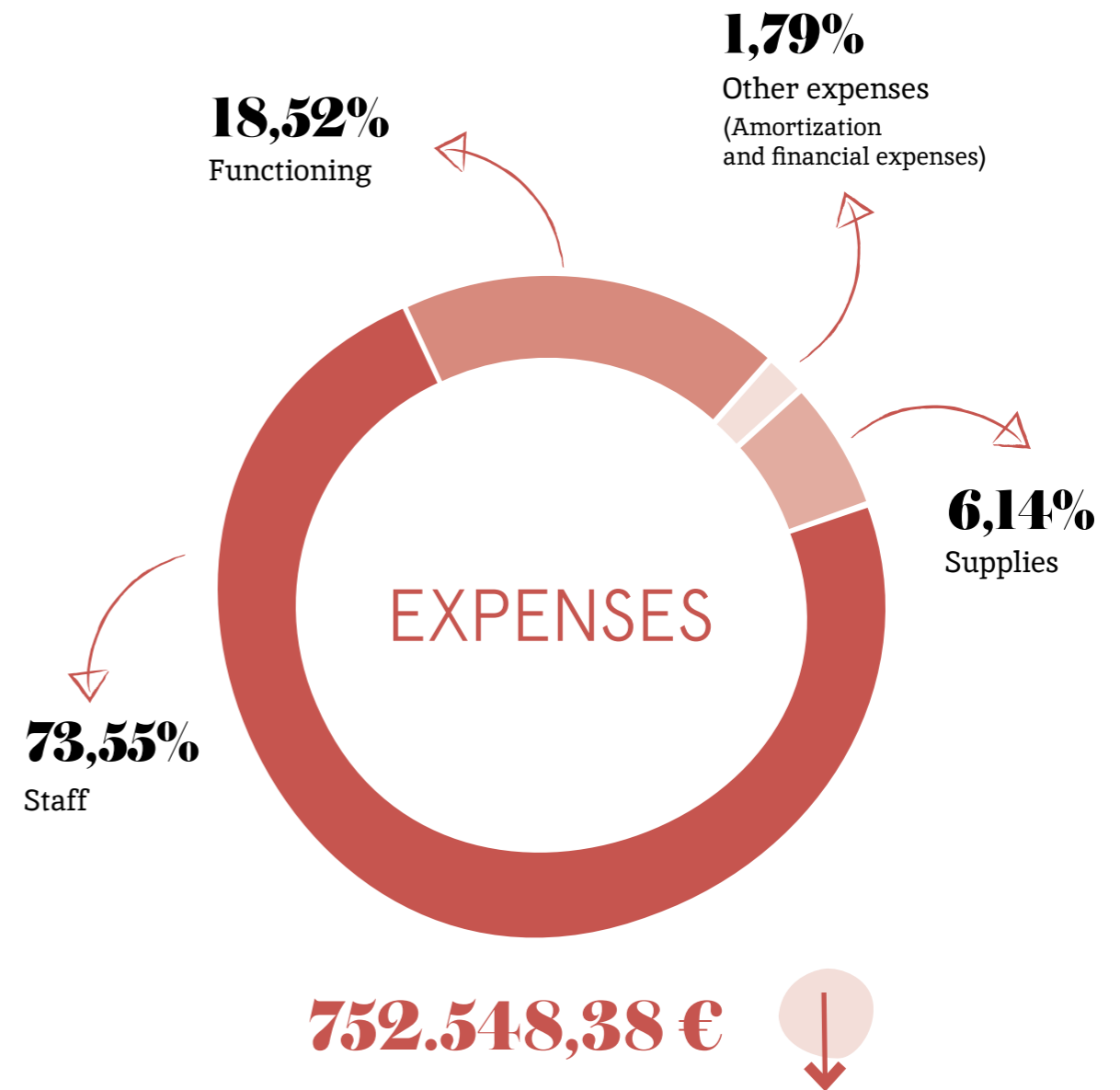
Economic balance

* In April 2021 the line of activity of the es im-perfect® central kitchen was transferred to a new legal form, the E.I. ES IM-PERFECT FOOD, SL, whose main promoter is Espigoladors Foundation.

ECONOMIC BALANCE

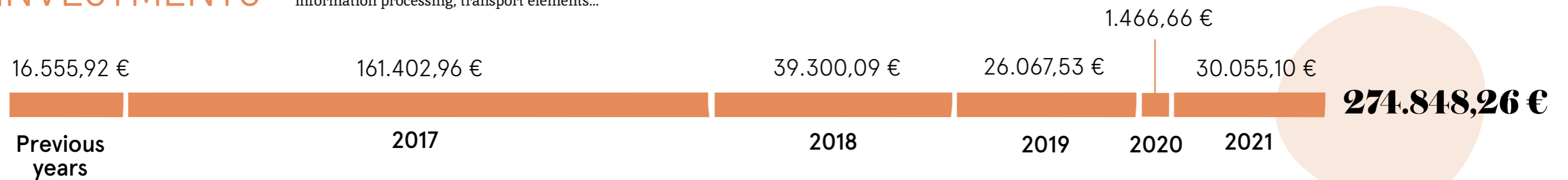


ECONOMIC BALANCE



INVESTMENTS

Constructions, machinery, tools, furniture, equipment for information processing, transport elements...

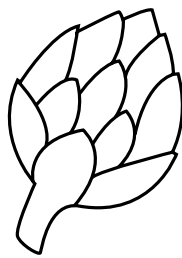


Collaborators

Institutions

Entities and social initiatives





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