

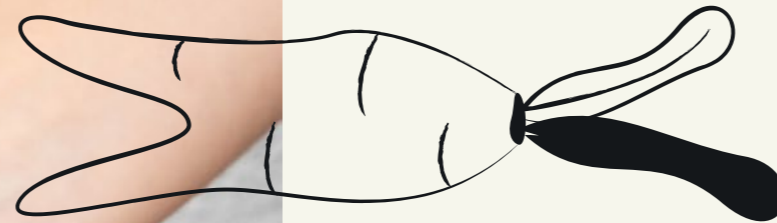
ANNUAL REPORT **2022**

ESPIGOLADORS FOUNDATION



espigoladors

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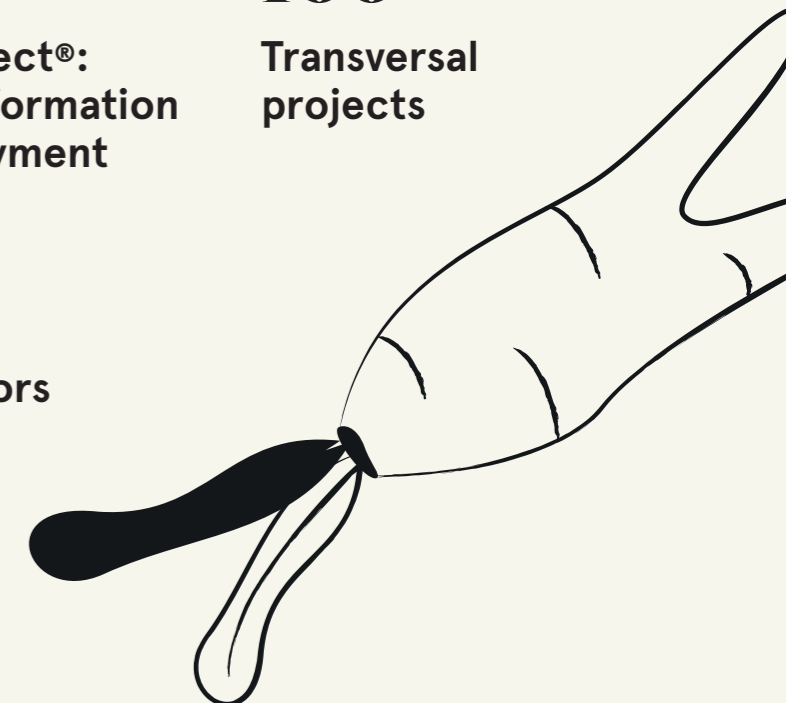
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Espigoladors Foundation.
Annual Report 2022

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Why we exist

One-third of the food produced worldwide ends up in the trash. At the same time, in Catalonia and throughout the rest of Spain, about 25% of the population lives at risk of poverty*, facing challenges in accessing job opportunities and healthy food.

At Espigoladors, we aim to reverse this paradoxical situation with a triple-impact model, dedicated to environmental sustainability and social justice.

WHY WE EXIST

* 24.7% in Catalonia (AROPE rate, Idescat, 2022) and 26% in Spain (AROPE rate, INE, 2022) (AROPE; at risk of poverty or social exclusion)



Food losses and waste (FLW)

In general terms, food losses and waste refer to the **edible food fit for human consumption that is discarded from the agri-food chain** for various reasons, which are usually rooted in the dynamics of the current agri-food system and consumerist society.

Food losses and waste represent a global issue with severe economic, environmental, and social implications and consequences.

1/3

of the food that is produced worldwide is lost or wasted

Source: FAO (2011)

=

1.3

billion tonnes of food

With this food, we could eradicate hunger worldwide 4 times over



Alarming statistics

The study "Driven to waste: global food loss on farms" conducted by the WWF (2021) estimates that total global food losses and waste amount to 40% of the food produced, surpassing the 33% previously indicated by the FAO in the study "Global Food Losses and Food Waste" (2011).





Source: National Geographic (2011) / Think Tank European Parliament (2016)

In Europe, **45%** of the fruits and vegetables available at the beginning of the supply chain end up as waste somewhere along the path from the farm to the table.

Source: European Commission

Food losses in the primary sector

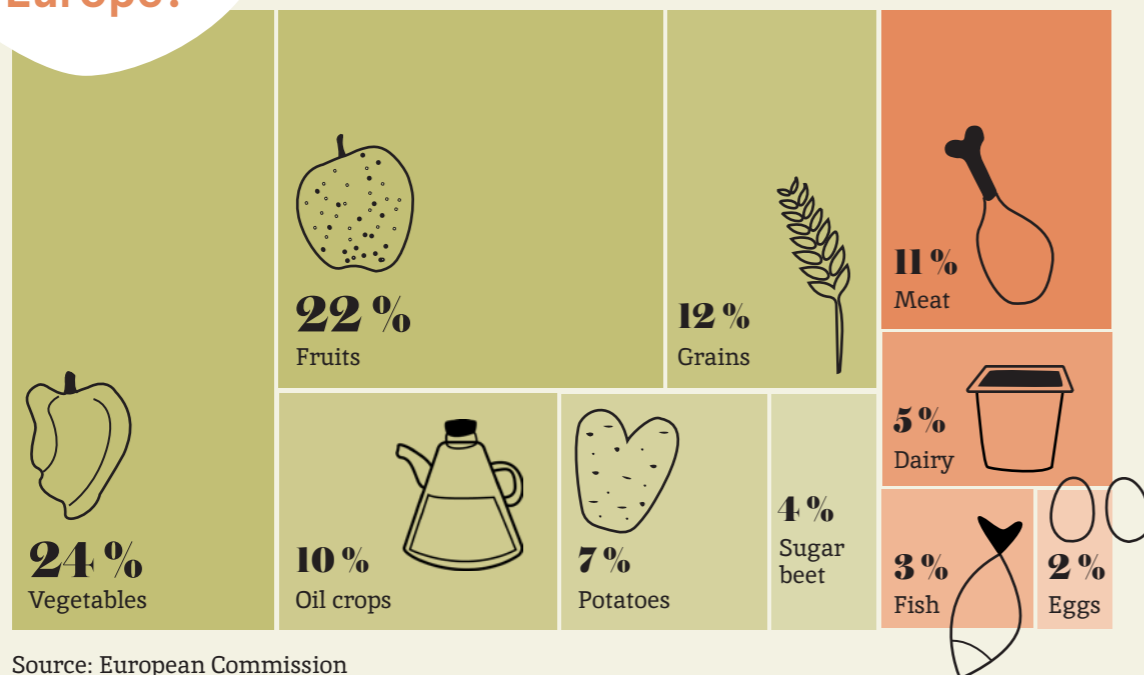
In the primary sector, fruits and vegetables are discarded from the commercial circuit for various reasons related to **aesthetic criteria** or **the dynamics of the current agri-food model**. Apart from resulting in resource wastage, this situation also leads to the precarisation of farming.

WHY WE EXIST | FOOD LOSSES AND WASTE

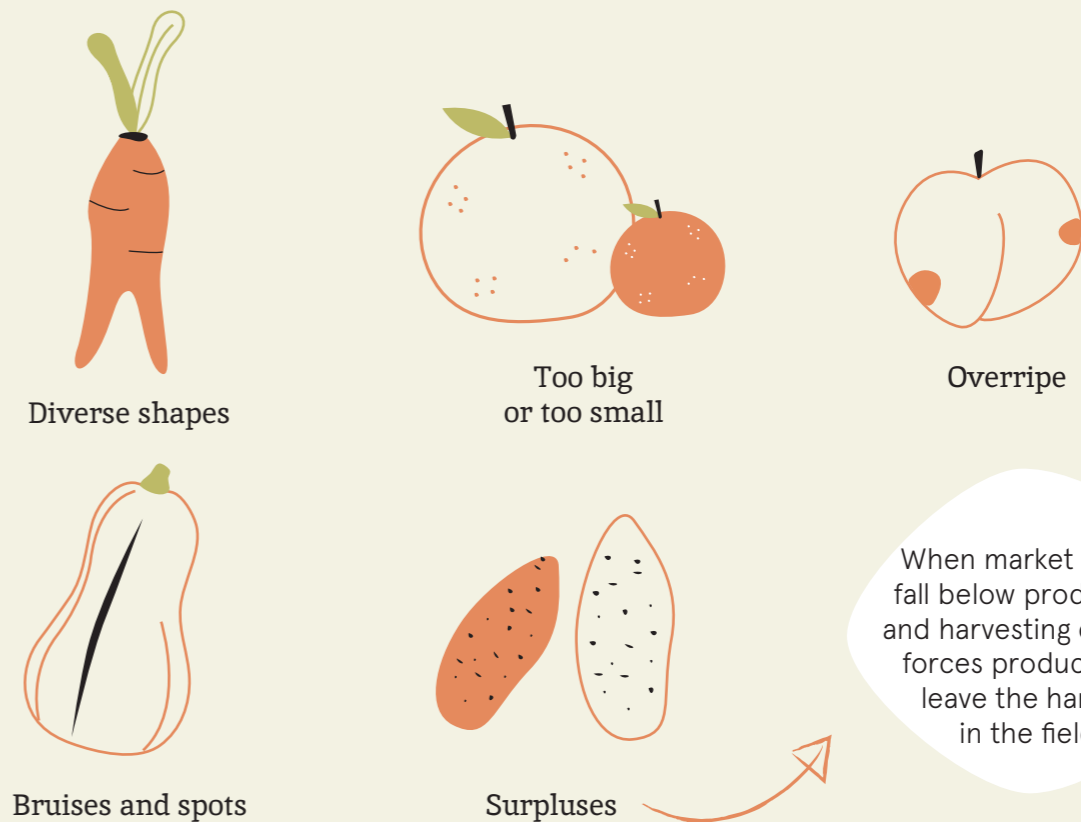
WHY WE EXIST | FOOD LOSSES AND WASTE

Which foods are lost or wasted in Europe?

Data shown as percentages of total food that is wasted.



Source: European Commission (2020)



When market prices fall below production and harvesting costs, it forces producers to leave the harvest in the field.

The referenced study by the WWF (2021) indicates that globally, food losses occurring on the farm account for **15.3%** of the food produced; a figure that highlights the importance of analysing the problem at the first stage of the supply chain.

Reducing food waste is proposed as one of the strongest solutions for mitigating climate change.

Source: Drawdown Project (2020)



At least **30%** of productive resources are wasted.



Resources used in the production of food that ends up being wasted.



250 km³
of water



The flow of the Volga river in Russia



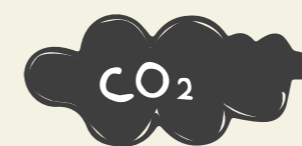
28%
of the total agricultural surface



2 times the Amazon rainforest



38%
of the total energy consumption related to food production



3.3
billion tonnes of CO₂ released



Contamination of freshwater resources (aquifers and rivers)

Soil degradation due to fertiliser and pesticide usage

Degradation of habitats, ecosystems, and loss of biodiversity due to agricultural land use.

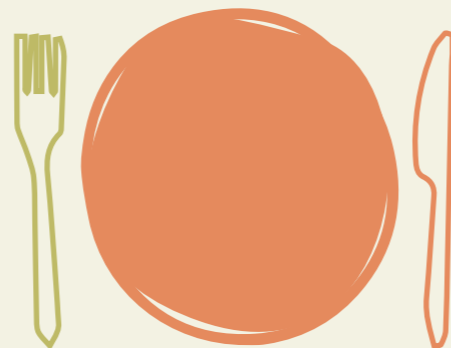
If food waste were a country, it would rank 3rd in CO₂ emissions (8%).

Reducing this 8% of greenhouse gases would keep global warming under the 2 degree limit, as pleaded in the Paris Agreement (Drawdown Project, 2020).

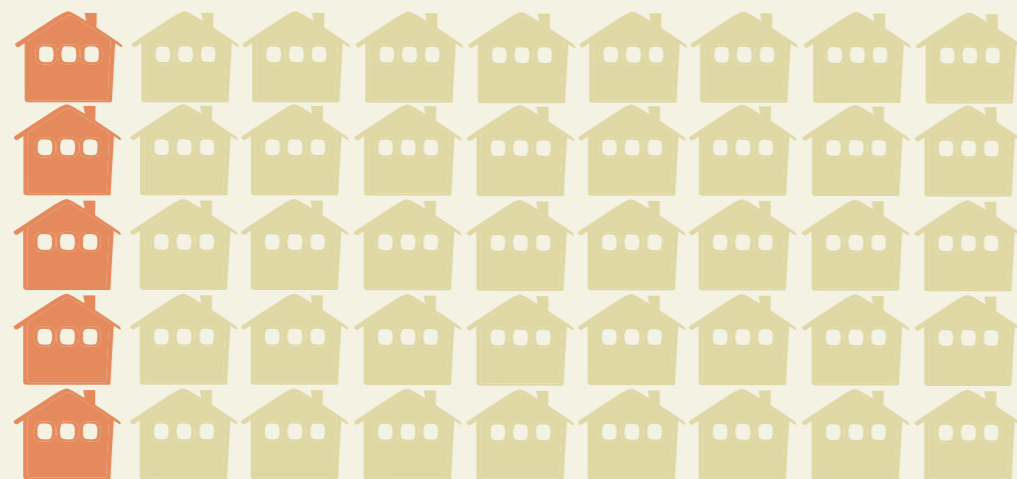
The right to healthy and sustainable food

26% of the Spanish population is at risk of poverty or social exclusion⁽¹⁾, affecting nearly 12 million people. The economic and financial crisis of 2008 generated significant social inequalities and a state of social emergency. In 2020, the outbreak of the COVID-19 pandemic once again impacted the most vulnerable groups disproportionately.

In Catalonia and Spain, a significant portion of the population faces serious difficulties in meeting their basic needs, including access to adequate healthy food. Currently, **the right to food, despite being a fundamental and universal right, is far from being guaranteed for the entire population.** Unequal distribution of wealth and the mechanisms of the current agri-food model are two factors that hinder this right from being realised.



2020/
2021



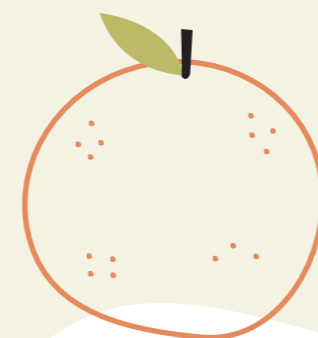
13.3% of Spanish households experienced food insecurity between July 2020 and July 2021, up from 11.9% before COVID-19⁽²⁾.

(1) At risk of poverty or social exclusion (AROPE) rate. Source: INE (2022)
 (2) Source: "Alimentando un futuro sostenible" ("Feeding a sustainable future") (Moragues-Faus, 2021)

Understanding the right to food

The concept of the right to food goes beyond calorie intake; it also considers other dimensions such as the ability to access food freely (through one's own means), and the ability to choose what to eat.

Elements constituting the right to food



Changes in food aid models: An opportunity to promote more comprehensive models and responsible public procurement

Debates around food aid models and the need for their transformation have grown in recent years. The European Social Fund has also redirected its aid policies toward comprehensive support models that promote, beyond covering basic needs, the personal dignity of individuals.

These changes also offer an opportunity for administrations and food aid management programs to embrace socially responsible public procurement. The goal is to ensure a more sustainable and healthier diet for the people they serve.



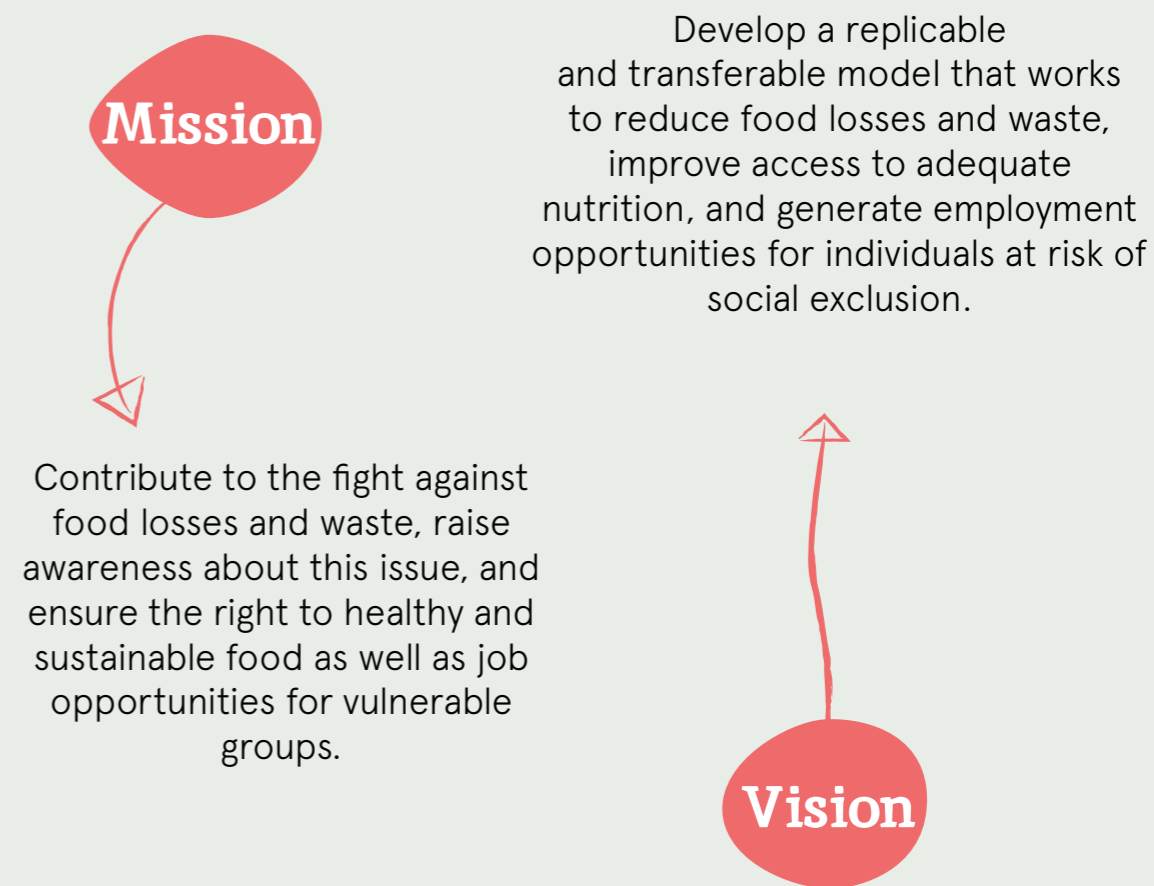
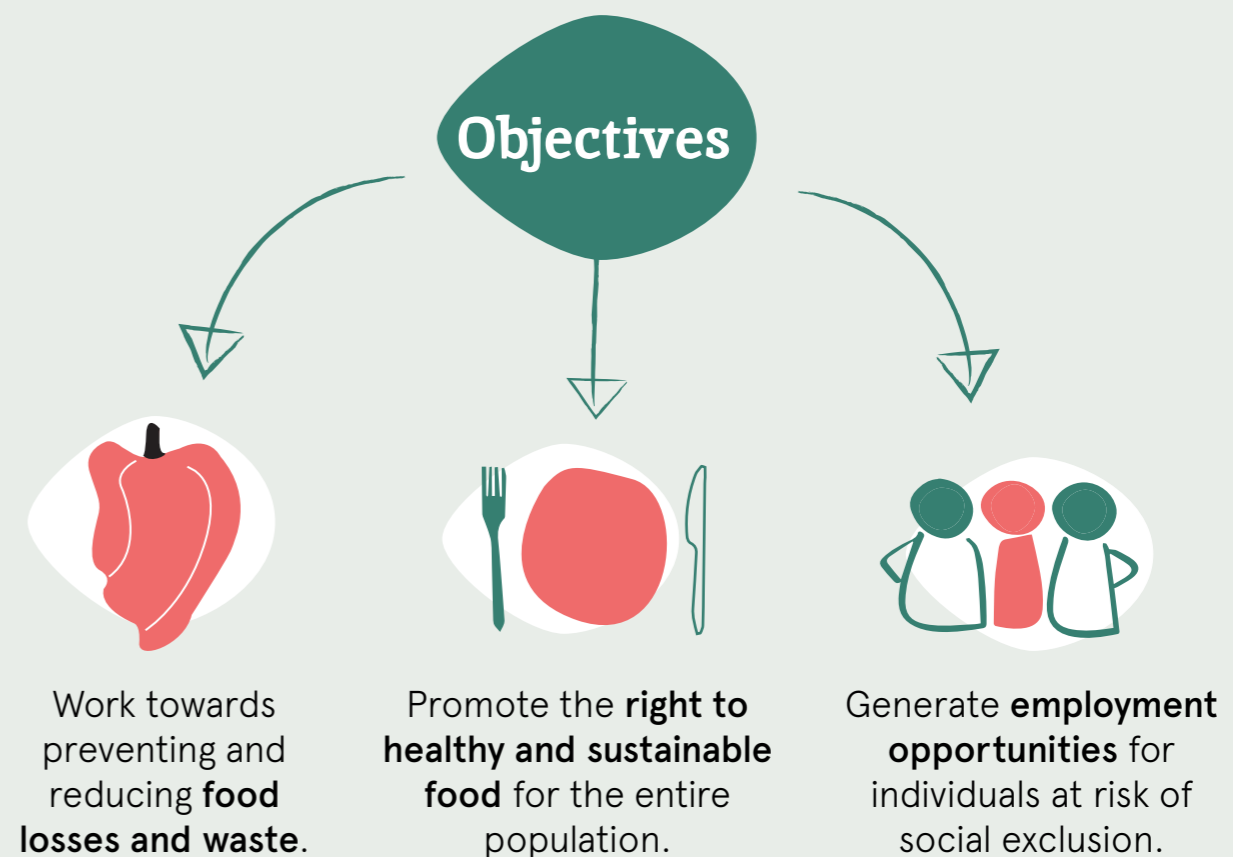
“The right to food is the right to have access to adequate food (in terms of both quantity and quality), along with the necessary means to produce it (land, water), in a way that aligns with the cultural traditions of each population and guarantees a satisfactory and dignified life, both physically and psychologically.”

Jean Ziegler, United Nations Special Rapporteur
on the Right to Food (2001)



Who are we and what we do

Espigoladors is a non-profit foundation that works towards **a more conscious usage of food and the right to food**, while also **empowering individuals at risk of social exclusion** in a transformative, participatory, inclusive, and sustainable manner.



Glean



v. tr. Universal practice of harvesting the fruits that remain in the fields after the general harvest.

(translated from the “Gran Diccionari de la Llengua Catalana”
[Dictionary of the Catalan Language])

Gleaning is an activity that was traditionally carried out in farm fields, which is gradually disappearing, especially in more urbanised and industrialised societies. People with limited resources – mainly women and children – gathered surplus produce from farmers’ fields, such as wheat, nuts and seeds, and olives, among other products that were left in the fields, on trees, and in gardens after the main harvest.

Currently, partly exacerbated by the economic crisis, we find another type of gleaner; vulnerable individuals searching through containers for the surpluses of consumerist society. Both groups seek, in one way or another, to improve their personal situation, but often under the stigmatising gaze of society.

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

Creation of the Association, with the three founding members and pilot testing of the model in all its phases.

2014

Growth phase, with increased social, environmental, and economic impacts.

2016

Consolidation of the model, initiation of the central kitchen, and launch of the es im-perfect® brand.

2018

2015

Start of activities and the organisation's first year of operation.

2017

Construction of our central kitchen in el Prat de Llobregat, completing the circular model.

Facing the social crisis stemming from the COVID-19 pandemic, we remain steadfast in our purpose and continue working to ensure the right to food for everyone.

2020

Strengthening of the delegation in the Camp de Tarragona and Terres de l'Ebre regions, as well as our research area. Solidification of action lines involving cooking as a tool for raising awareness and engaging citizens. We advocate for a state law against food losses and waste, alongside Colectivo Ley Sin Desperdicio.

2022

2019

Our purpose and people remain at the heart of our organisation. We stand up for our farming communities.

2021

Solidification of gleaning activities in the Camp de Tarragona and Alt Maresme regions, while also expanding them to other autonomous communities. The central kitchen evolves into an employment integration enterprise.

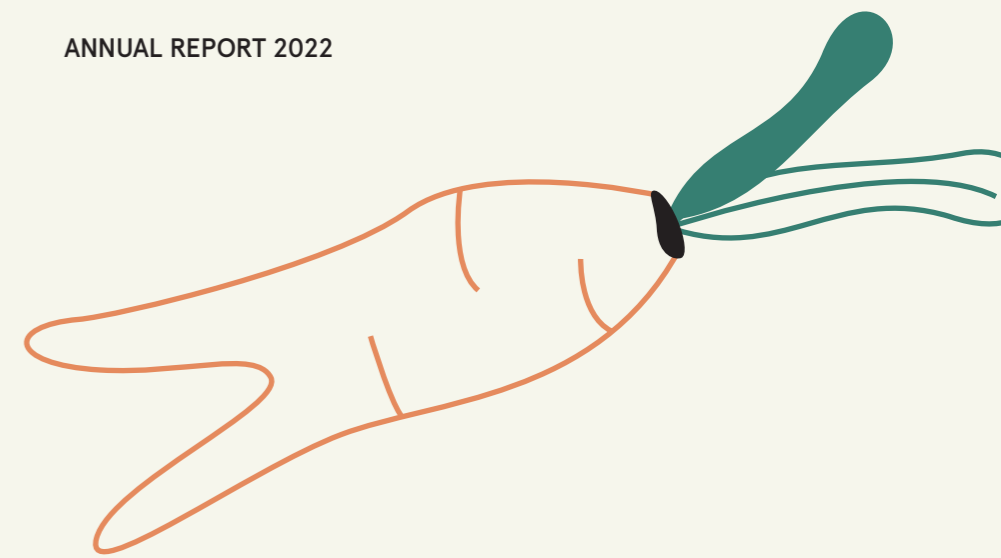


Our offices, central kitchen, and logistics centre are located in the Sant Cosme neighborhood of **el Prat de Llobregat (Barcelona)**, a strategic location that enables us to be close to the primary sector in the Baix Llobregat Agrarian Park, just 10 km from the city of Barcelona and 2 km from Mercabarna, Barcelona's wholesale market.

Our presence across Catalonia has increased over recent years: we have solidified our area of operation through gleaning and other awareness activities in the **Alt Maresme, Camp de Tarragona, and Terres de l'Ebre** regions, where we have a well-established network of local volunteers and collaborating producers.

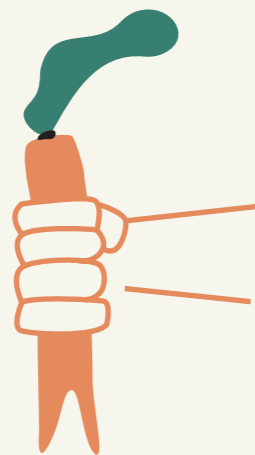


Areas of action

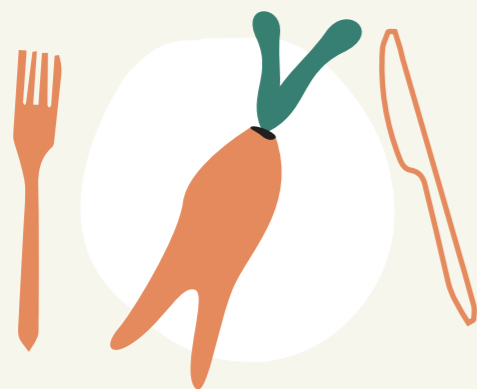


Gleaning and food recovery

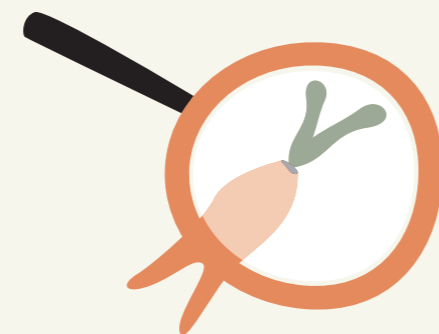
Through agreements with producers, we organise **gleaning activities in the fields with volunteers**, to collect fruits and vegetables that are discarded from the commercial circuit for various reasons, such as price reductions, supply excesses, or aesthetic issues, among others.



We work in collaboration with **social entities and free food distribution services (FDS)** to distribute gleaned produce. In this way, we promote the availability of fresh produce at food donation points, and thus a more balanced and healthy diet for vulnerable populations.



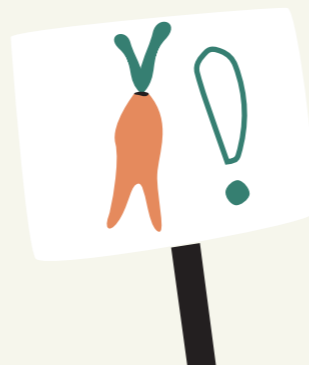
Knowledge and research



Through work focused on **action-oriented research** and innovative participatory methodologies, we promote the generation of knowledge about sustainable agri-food systems, food sovereignty, and food losses and waste.

Education and awareness

We believe education is the most powerful tool for social transformation, and that young people are the driving force for change in our society. Thus, we carry out various **educational projects**: awareness workshops about food wastage in schools, service-learning programs, and training for educational agents.



Food transformation and employment integration

We retrieve fruit and vegetable surpluses (and those discarded for aesthetic reasons) and transform them into **es im-perfect®** 100% plant-based and natural preserves. Simultaneously, our central kitchen provides employment opportunities for individuals at risk of social exclusion.



Communication and advocacy



Promoting a **change in social consciousness** is essential for building a better world and addressing global challenges like food waste. We aim to reintroduce a culture of conscious food utilisation among citizens, while also exposing and denouncing the injustices of the current food system.

Our approach

Inclusion, empowerment, sustainability, innovation, social transformation, and participation: words that define us and describe the perspective we bring to our projects and actions.

WHO WE ARE AND WHAT WE DO | AREAS OF ACTION

WHO WE ARE AND WHAT WE DO | AREAS OF ACTION

Our team

We have a multidisciplinary, versatile, and diverse team specialised in various fields: **education and awareness, research and dissemination, sales, gleaning and volunteering, communication and design, administration and accounting, production, and logistics.**

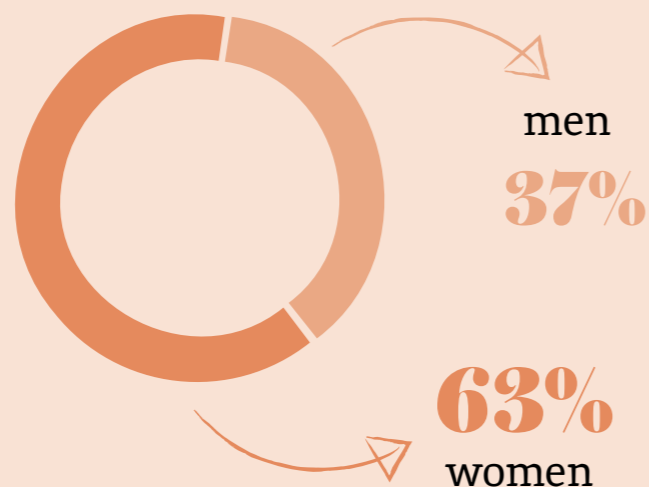


Gleaning and food recovery
 Marc Farrés Jansà
 Maialen Urbina Gabiña
 Irena Casals Lladó
 Carles Barba Giró
 Daniel Martínez Aller
 Ariel Solomianski
 Felix Kwame Agyemang
 Hamza Benchrif
 Abdelaziz Mokhtar

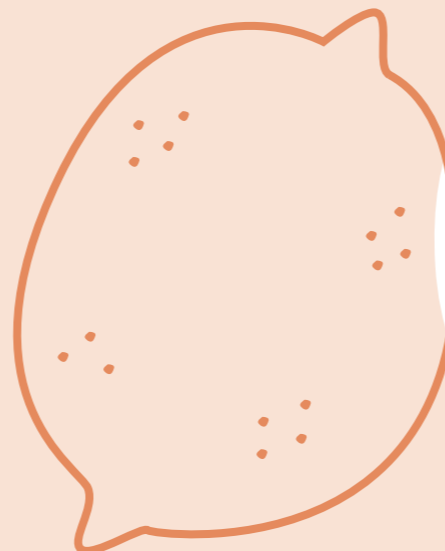
WHO WE ARE AND WHAT WE DO | OUR TEAM

WHO WE ARE AND WHAT WE DO | OUR TEAM

19
 staff members
 (2022)



In 2022, our team members included:



Knowledge and awareness

Raquel Díaz Ruiz	Pau Farreny Jiménez
Anna Cornudella Giral	Anna Garcia Rovira
Núria Casas Bartolí	Océane Legatelois
Berta Vidal Monés	Neus Zurro Sánchez
Cèlia Vendrell Prades	Júlia Mestres
Alejandro García Díaz	Mariona Vallhonrat
Mar Calvet Nogués	



Accounting and Human Resources
 Isabel Barba Cuscó
 Verónica Vico Murillo
 Karla Silva Pinto

Administration
 Mireia Barba Cuscó
 Raquel Díaz Ruiz

Comunication and Design
 Anna Gras Brugulat
 Albert Picola Vives
 Marc Batllori Albiol
 Maria Martínez Deulofeu



Sales
 Gabriel Pejo Méndez

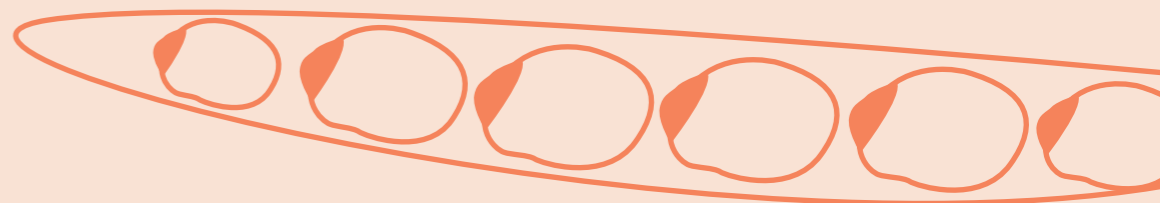


* To get to know the team of the employment integration company ES IM-PERFECT FOOD, consult their [2022 Sustainability Report](#) (available at esimperfect.com).



WHO WE ARE AND WHAT WE DO | OUR TEAM

WHO WE ARE AND WHAT WE DO | OUR TEAM



“That dream has turned into Espigoladors; a project that is green, circular, social, and coherent.”

Mireia Barba,
co-founder and
president



Board of trustees



Mireia Barba
President



**Jaume Oller
(Tandem Social)**
Secretary



Jordi Bruna
Treasurer



Ada Parellada
Board member



Marina Pons
Board member



Towards a more sustainable and just food system

The climate emergency and the social crisis exacerbated by COVID-19 have highlighted the need for a **transformation of the current food system** towards a more socially just and environmentally sustainable model. At the global and European levels, like in Catalonia and the rest of Spain, policies and campaigns are being promoted to encourage healthy and sustainable nutrition, to seek solutions to ensure the right to food, and to advocate for food sovereignty as a means to promote local agriculture. The fight against food losses and waste is also in focus, which aligns perfectly with the strategy against climate change.

At the Espigoladors Foundation, we emphasise our role in reducing food losses and waste and promoting healthy nutrition, which shares many common points with the new lines of work that the city has launched. Therefore, we establish six points – or axes – which, for us, define healthy and sustainable nutrition. These are always present within all our activities, and work along the same lines as the **Milan Urban Food Policy Pact**, which has been signed by 210 cities worldwide, to promote the commitment of administrations to advance towards sustainable, resilient, and inclusive food systems that ensure that everyone has access to healthy food, reduce food losses and waste, and promote climate change mitigation and biodiversity conservation.

TOWARDS A MORE SUSTAINABLE AND JUST FOOD SYSTEM

TOWARDS A MORE SUSTAINABLE AND JUST FOOD SYSTEM



In alignment with the Sustainable Development Goals

Our activities and lines of work are aligned with 6 of the 17 Sustainable Development Goals established by the United Nations for 2030.



Tick, tock...

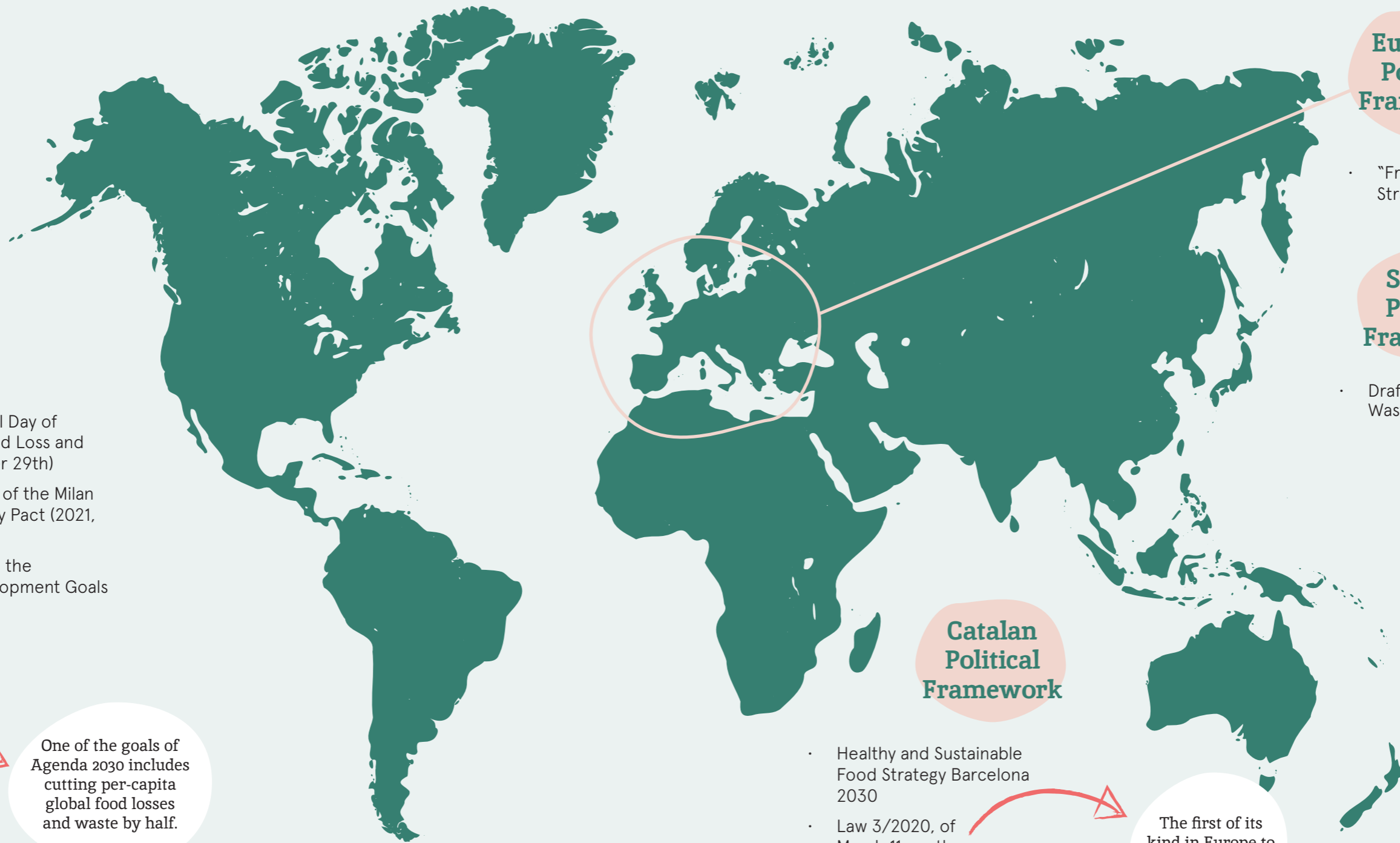
Reducing global per-capita food losses and waste by half is part of one of the Sustainable Development Goals agreed upon by the United Nations for 2030.

Nutrition and Sustainability

TWO ESSENTIAL AXES IN THE CURRENT POLITICAL CONTEXT

TOWARDS A MORE SUSTAINABLE AND JUST FOOD SYSTEM

TOWARDS A MORE SUSTAINABLE AND JUST FOOD SYSTEM



International Political Framework

- FAO: International Day of Awareness of Food Loss and Waste (September 29th)
- 7th Global Forum of the Milan Urban Food Policy Pact (2021, Barcelona)
- Agenda 2030 and the Sustainable Development Goals (SDGs)

One of the goals of Agenda 2030 includes cutting per-capita global food losses and waste by half.

European Political Framework

- "From Farm to Fork" Strategy (EU Green Deal)

Spanish Political Framework

- Draft Law against Food Waste (2022)

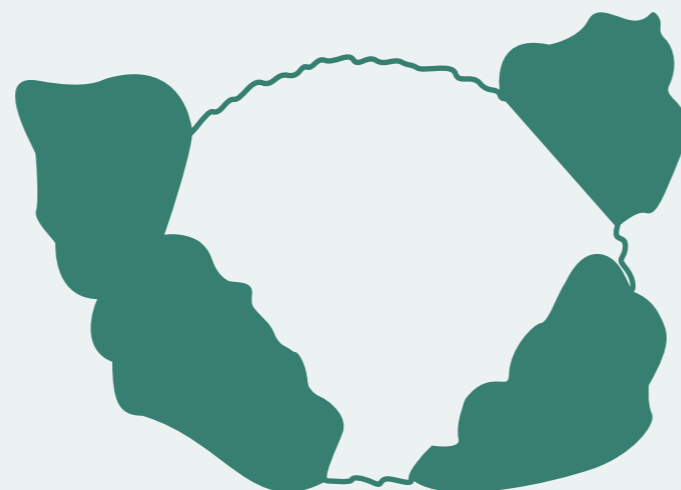
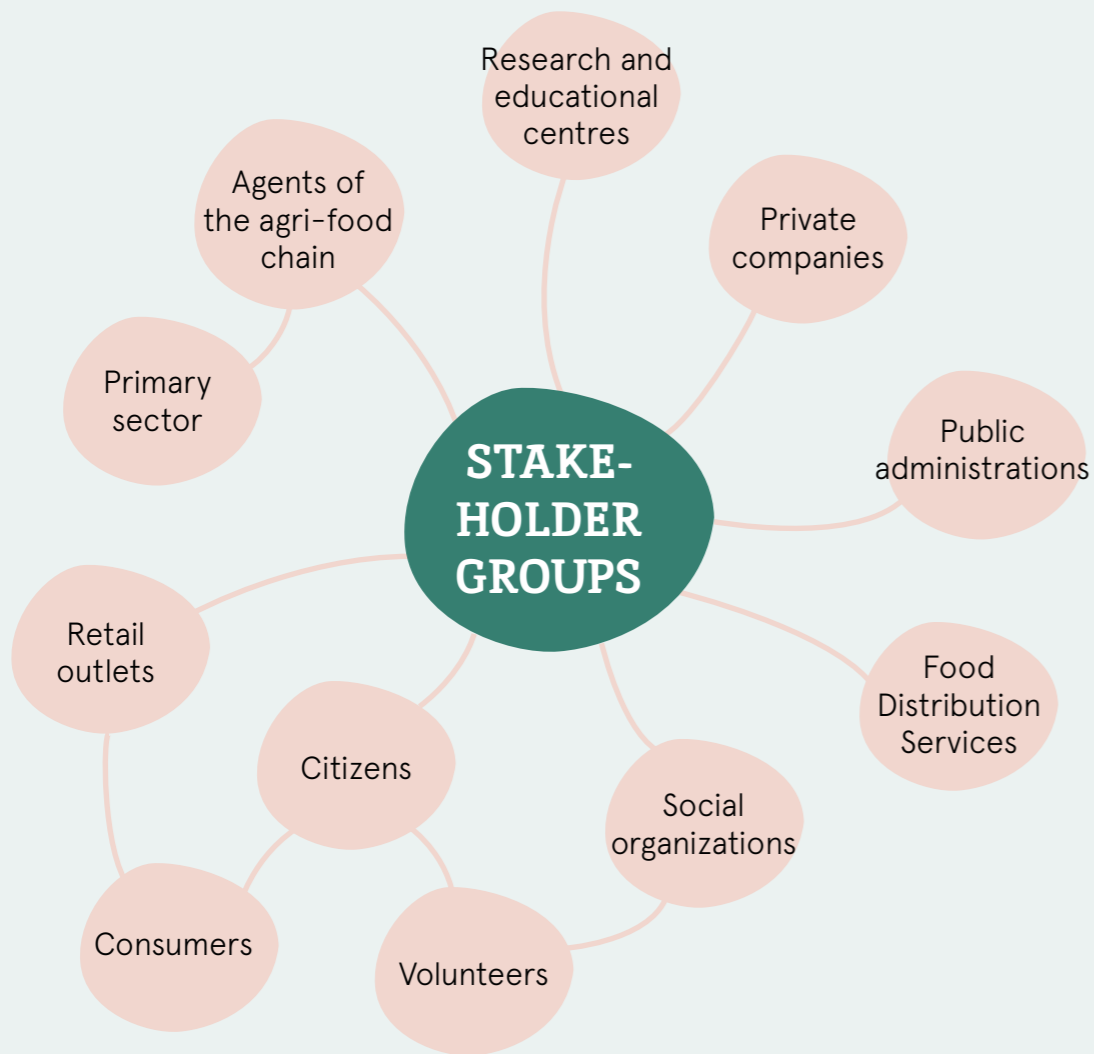
Catalan Political Framework

- Healthy and Sustainable Food Strategy Barcelona 2030
- Law 3/2020, of March 11, on the prevention of food losses and waste

The first of its kind in Europe to include regulations on gleaning.

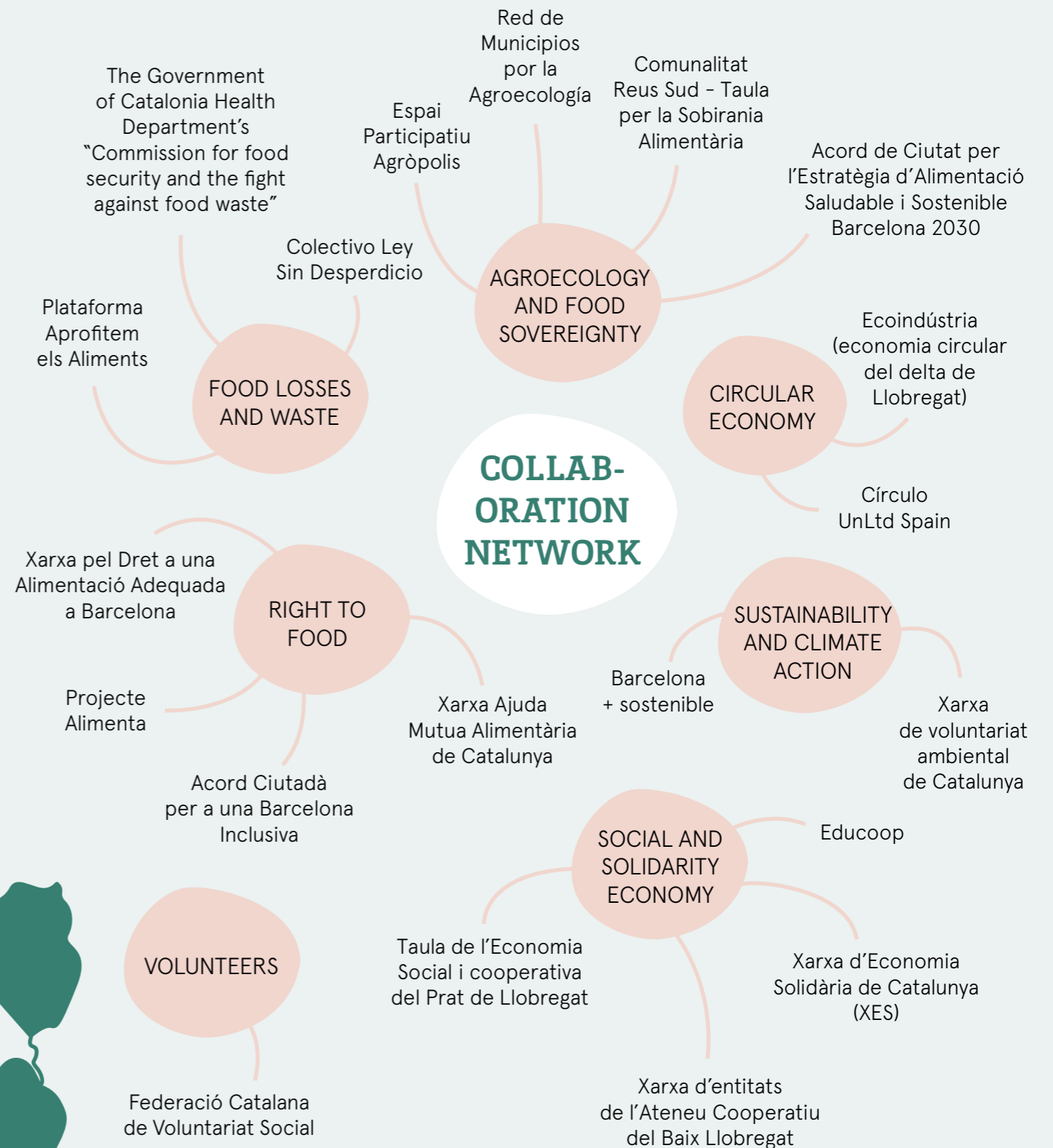
Who we work with and for whom we do it

WHO WE WORK WITH AND FOR WHOM WE DO IT



We are part of various networks and platforms, at the local, national, and European level, with the aim of working collaboratively in different areas related to our mission: food losses and waste, sustainability, circular economy, social inclusion, volunteer engagement and activation, social and solidarity economy, and agroecology, among others.

WHO WE WORK WITH AND FOR WHOM WE DO IT



Awards and Recognitions

- **Solidarity Award** from the Institute of Human Rights of Catalonia (2022)
- **“La Confederació” Awards.** Recognition of innovative initiatives in the Third Social Sector in the face of COVID-19 (2021)
- **1st place award “Terre de Femmes”** Spain from the Yves Rocher Foundation (2021)
- Selected as one of the **“101 Corporate examples of actions #ForTheClimate”**
- Winners of the **Barcelona Sustainable Tourism (BST) Awards** from the Barcelona City Council. Category “Reinvent Yourself” (2020)
- Finalists of the 11th **European Waste Prevention Awards** (2020)
- Finalists of the **Mañana Empieza Hoy (“Tomorrow Begins Today”) Awards** (2020)
- **Volunteering Award** from the Government of Catalonia (2019)
- **Mercabarna - Paco Muñoz Awards** in the “Best Collaboration Initiative” category (2019)
- **El Llobregat Newspaper Award** in the Green Tributary Category (2019)
- **Francesc Roca-Galès Awards:** Winners of the Albert Pérez-Bastardas Award for environmental protection, environmental education, and sustainability (2019)
- Special mention at **“La Confederació” Awards** (2019)
- Winners of the **#Movethedate contest - food category** (The Global Footprint Network) (2019)
- **CCNIEC Marc Viader Award for best innovation in food products** (2019)
- **Environmental Award** from the Government Catalonia (2018)
- Finalists of the **Europeu EU Social Innovation Competition Award** (2018)
- **Organic Educational Gardens Award** from the Triodos Foundation in the Social Agriculture category (2017)
- **Luis Fernández Noé Award** from the Alimerka Foundation in the “Action against Hunger” category (2016)
- **“Eres Impulso” Award** from Font Vella for social projects led by female entrepreneurs (2016)
- **Daniel & Nina Carasso Foundation Award, Project #desafíos (“#challenges”)** (2015)
- **Pinyol Award** for Solidary Action Against Unemployment for the most innovative initiative of the year (2015)

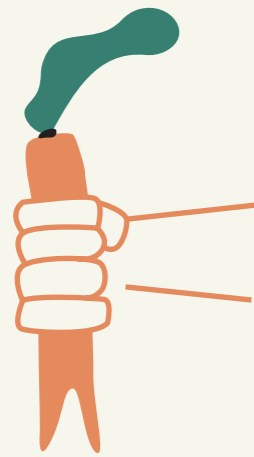
AWARDS AND RECOGNITIONS



2022

OUR IMPACT

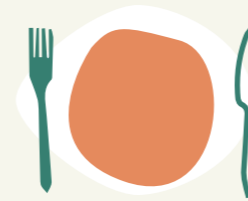
GLEANING & SECURING THE RIGHT TO FOOD



265
gleaning activities



422,303
kg of fruit and vegetables recovered and distributed



1,337,293
portions of healthy food served (300 g)

We cover the equivalent of the yearly recommended intake of fruit and vegetables for

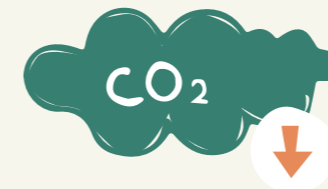


3,857
people



3,034
people participated in gleaning activities

ENVIRONMENTAL & SOCIAL IMPACTS



268
tonnes of CO₂ emissions avoided



40
trips around the world by car



271
million litres of water saved



108
olympic swimming pools

CUMULATIVE IMPACTS (SINCE 2015)

1,264
gleanings activities

2,928,450
kg of fruit and vegetables recovered and distributed

14,944
people participated in gleaning activities

2,000
tonnes of CO₂ emissions avoided

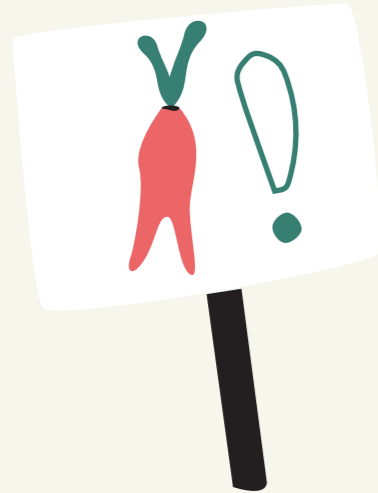
9,273,424
portions of healthy food served (300 g)

1.88
billion litres of water saved

2022

OUR IMPACT

EDUCATION AND AWARENESS



254

awareness-raising activities



3,962

people participated in awareness-raising activities



2022

OUR IMPACT

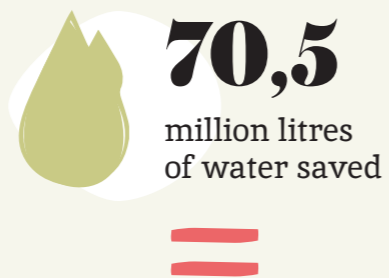


ES IM-PERFECT EMPLOYMENT INTEGRATION

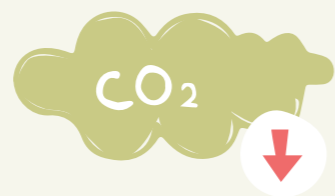


109,824

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



28 olympic swimming pools



93,170

kg of CO₂ emissions avoided

14 trips around the world by car



19

work and training opportunities for people at risk of social exclusion



CONSERVES
que cuiden

260,000

compotes distributed to social entities for groups in vulnerable situations



Gleaning

and securing
the right to food

We are bringing back the traditional activity of gleaning in order to encourage the primary sector to make the most of food resources, and to facilitate access to healthy food for the entire population. Simultaneously, we bring citizens closer to the fields and highlight the value of farmers and locally produced goods.





How do we do it?

Field work constitutes a crucial part of our activity. When we receive a notification from a farmer to glean a field, we quickly activate our operational protocol: On-site assessment to determine the extent of work, preparation of materials, call-to-action and mobilisation of our volunteers, coordination with social organisations and Food Distribution Services (FDS) that will collect the gleaned produce in situ for later distribution. Our protocol is highly effective and allows us to recover substantial quantities of food while connecting the public to agricultural practices and their challenges through direct experience.

We glean several times a week, throughout the year, and in various agricultural zones: the Baix Llobregat Agrarian Park, Camp de Tarragona, Terres de l'Ebre, and the Baix Tordera Agricultural Area are our main areas of action, although we also occasionally glean in other places such as the Gallecs Rural Area in Vallès.

The gleaning activity typically lasts for 3 to 4 hours, providing ample time to recognise its **transformative and educational power**, in terms of encouraging both the conscious utilisation of food resources and the consumption of local and seasonal products.

Gleaning allows us to see the tip of the iceberg of an unsustainable agri-food system that results in the precarisation of farming.

Gleaning... why?

We advocate for gleaning not only as a way to **utilise surpluses and would-be losses** within the primary sector, but also as a potent tool for **researching and gathering on-field data** regarding these losses, as well as for raising awareness among the public about this issue. In this regard, gleaning reveals the tip of the iceberg of an unsustainable agri-food system that leads to the precarisation of farming.

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

We gather on-field data about food losses in agriculture.

We bring urban residents closer to the field and raise awareness about the value and origin of food.

We foster a change in consciousness that promotes the responsible consumption of local and seasonal products.

We facilitate access to healthy food for vulnerable populations.

We visibilise local agriculture and the work and challenges faced by farmers.

We create an inclusive, empowering, and solidarity-based citizen movement.



We promote the right to healthy food

The right to food is a universal right that should be guaranteed for everyone. Unfortunately, it is not the reality in our territory: the situation of economic precarity in which many people live means that they cannot access adequate healthy food.

At Espigoladors, we propose a model of dignified access to healthy food for these groups, focused on empowerment, dignification, autonomy, strengthening of community networks, and participation.

We promote and participate in food empowerment projects

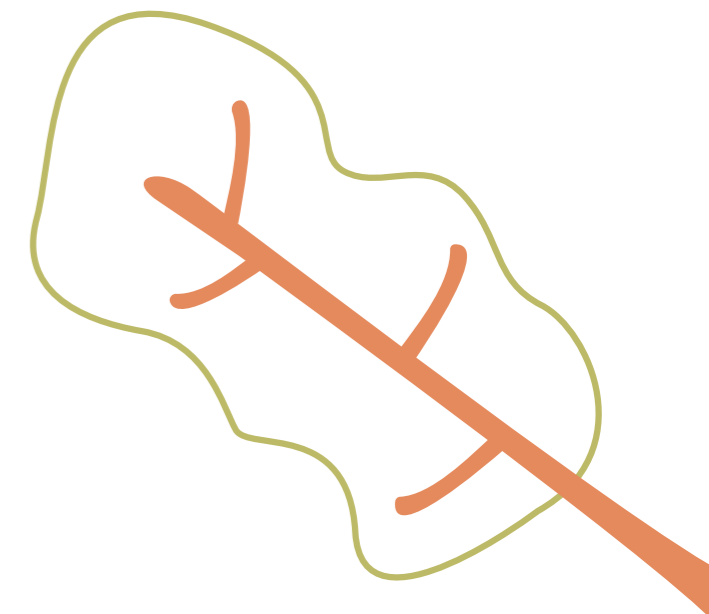
Simultaneously, we carry out projects to empower users of food distribution services (FDS) in regard to dietary habits and culinary culture, and we encourage their participation in gleaning. We also participate in networks and initiatives that work towards changing the current system of food assistance towards less welfare-oriented and stigmatising models: since 2021, we have taken a significant step forward in our commitment to promoting the right to healthy and sustainable food by becoming part of the new food security project in Prat de Llobregat, **La Botiga**.

We collaborate with a network of local organizations and FDS

We collaborate directly with **Food Distribution Services (FDS)**, belonging to both non-profit social organisations and the public administration, to channel fruit and vegetable surpluses.

We engage the FDS located closest to the field to be gleaned, who then come to the field and load the gleaned produce themselves. As we expand our scope of action, we will also create more networks and synergies with different FDS.

We fight to facilitate access to fresh products for people at risk of social exclusion and for a more participatory model of food support.



The gleaning map

STRENGTHENING A NETWORK OF COMMITTED INDIVIDUALS ACROSS THE TERRITORY

(data from 2022)

2,759
volunteers

233
producers

In medieval villages, the sound of a bell would signal the opening of fields to those who practiced gleaning. Nowadays, digital tools allow us to notify volunteers when there is a field to be gleaned.

We glean with **diverse teams of volunteers** of varying age, gender, origin, and profession. This makes gleaning an enriching activity with a great potential for social stimulation and engagement.

Social organisations also participate, and often find gleaning to be a powerful activity for raising awareness and fostering teamwork. We have worked with diverse groups, including young people at risk of social exclusion, migrants, and individuals with intellectual disabilities.

#committedfarmers

We have a network of collaborating producers, with whom we sign agreements that allow us to access the fields in a regulated manner.

In 2020, we signed a collaboration agreement with two **agricultural unions** – the 'Unió de Pagesos' and the 'Federació de Cooperatives Agràries de Catalunya' – to promote gleaning among their members. This demonstrates the strong commitment of the agricultural sector to making the most of food and to ensuring the right to healthy food.



GLEANNING & SECURING THE RIGHT TO FOOD

GLEANNING & SECURING THE RIGHT TO FOOD

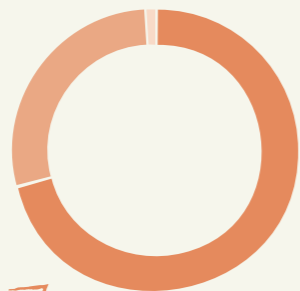


670
new registrations
(2022)



1%
non-binary

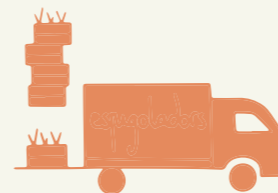
28%
men



71%
women

**Predominantly female
volunteer base**

93
receiving
social
organisations



**Our goal:
expand gleaning
actions throughout
the territory.**

Our gleaning programs are supported through an annual agreement with the Department of Climate Action, Food, and Rural Agenda. For activities in Tarragona and Terres de l'Ebre, projects are funded by the Reus City Council and the Tarragona Provincial Council.

We consolidated gleaning activities in the **Camp de Tarragona, Terres de l'Ebre and Baix Tordera Agricultural Area** (Alt Maresme) regions.

2022

We are facing a new challenge in 2023: initiating a new delegation in **Terres de Lleida** to develop a network of committed volunteers, farmers, and organisations.

2023

“Gleaning opens your eyes.
Together, we can work so
that things will be different
tomorrow.”

Irene Royo, volunteer



We celebrated the 2nd edition of the #joespigolo (“I glean”) Marathon for food recovery

On the occasion of World Food Day, and for the second consecutive year, we organised simultaneous gleaning events in different locations across Catalonia to promote and raise awareness about gleaning. The **2nd #joespigolo (“I glean”) Marathon for food recovery** took place on October 16th in the agricultural areas of the Baix Llobregat Agrarian Park, the Baixa Tordera Agricultural Area, and Camp de Tarragona, and involved the participation of **over one hundred volunteers**.

In total, **6,000 kg** of fruits and vegetables were gleaned: tomatoes, red peppers, apples, and pumpkins that had no commercial outlet for various reasons, and which were recovered and distributed to social organisations in the region.

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

CLEANING & SECURING THE RIGHT TO FOOD

4 simultaneous gleanings

130 volunteers

6,000 kg of fruit and vegetables recovered

Zero-waste cooking, the central focus of the 3rd edition of the Espigoladors Volunteering Award

We launched the 3rd edition of the Espigoladors Volunteering Award under the name “Espigoplat” (**Gleaned dishes**) – a contest for recipes in written and/or audiovisual format centred around the theme of making use of surplus fruits and vegetables.

The jury recognised three winners; recipes that also emphasised the promotion of seasonal and local produce, along with other sustainable cooking criteria.

The award ceremony took place during the 6th Conference for conscious food utilisation and more sustainable agri-food systems, organised by the Department of Climate Action, Food, and Rural Agenda.

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

Prizes presented by Councilor Teresa Jordà

Espigo-plat
per l'aprofitament alimentari

CLEANING & SECURING THE RIGHT TO FOOD

Creation of participatory spaces for volunteers: surveys and discussion groups

In September 2022, we launched a **survey** for our volunteers to understand their opinions and consider their suggestions for improving our operations. **377 individuals** participated in the survey.

Subsequently, we organised discussion groups in Camp de Tarragona, Barcelona Metropolitan Area, and Maresme regions, to support our volunteers in meeting and connecting, and to enhance their sense of belonging to the organisation.

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

377 survey respondents

Strengthening our network and presence in Camp de Tarragona and Terres de l'Ebre regions

Through collaboration with organisations, groups, and institutions in the Camp de Tarragona and Terres de l'Ebre regions, we were able to **consolidate and expand our actions and impact in the region**. Since 2021, we have been working together with the Food Management Program of the Reus City Council, with further financial support from the Tarragona Provincial Council, to deliver gleaned fruits and vegetables to local social organisations working to ensure the right to food throughout the province. In 2022, we were able to recover and distribute over 70,300 kg of food.

This year has also seen the addition of **new producers** to our network, particularly from Terres de l'Ebre, where, in addition to our regular gleaning activities for citrus fruits, we have also begun gleaning vegetable crops. Furthermore, a **core group of volunteers** has formed, who regularly participate in gleaning sessions. These sessions have also promoted **participation by those who receive social assistance**.

Finally, to continue promoting the culture of conscious food utilisation among the local population, we have **raised awareness through other actions** beyond the fields. These include cooking workshops, showcooking, talks, and educational workshops, aiming to create spaces for reflection, learning, and discussion to address the issues of food losses and waste, and other social and environmental impacts of the agri-food system.

GLEANNING & SECURING THE RIGHT TO FOOD



Recording data and identifying the causes of food losses on the fields

At both the regional (Catalonia) and national levels, there are few studies that provide quantitative data on the issue of food losses in the primary sector. Quantifying and understanding the causes of these losses is a crucial step toward preventing them. In 2022, we published the technical report **"Diagnosis of fruit and vegetable losses in the primary sector: Causes and quantification protocol"***, which was based on interviews, surveys with producers, and fieldwork to quantify losses and identify their causes across approximately sixty gleaning activities.



Beyond the results, the study highlights gleaning as a powerful tool for understanding, analysing, and preventing food losses. It continued throughout 2022, with the collection of new on-field data from 185 gleaning sessions.

*More information about the study can be found in the "Knowledge and Research" section". With the support of: Department of Climate Action, Food, and Rural Agenda

GLEANNING & SECURING THE RIGHT TO FOOD

Gleaning as a tool for social and employment integration in the primary sector

Empowering and providing training and job opportunities to individuals at risk of social exclusion is a primary objective of our organisation.

In line with this, in 2022, we initiated a pilot program to explore possibilities for **social and workplace integration in the agricultural and agri-food sectors**, through knowledge and skills acquired via the practice of gleaning.

Three young migrants have participated in these integration programs, developing support tasks related to gleaning activities.



3 employment opportunities for migrants

With the support of: Fundació AGBAR and the Work and training program (ACOL line) of the Public Employment Service of Catalonia.

We bring users of food distribution services closer to the field and the culture of conscious food utilisation...

The projects "Trencamp" and "Espigolar, cuidar, cuinar" ("Glean, care, cook") were launched with the aim of promoting healthy and sustainable eating among users of food distribution services (FDS) in the cities of Barcelona, Prat de Llobregat, and Sant Boi de Llobregat.

Through their participation in gleaning activities, the goal is to break away from more traditional, welfare-oriented models of food security, and encourage them to take a more active role in obtaining their own food. We have also conducted workshops with participants on healthy eating and zero-waste cooking, which also consider the diversity of culinary heritages.

...and reflect on the need to transform food security models

The actions carried out within the framework of these projects have also focused on creating spaces for reflection and debate around the prevailing food security models and, at the same time, showcasing initiatives or organisations that are introducing actions to empower the groups they work with.

In this regard, "Espigolar, cuidar, cuinar" concluded with a 1-day online technical conference, where technical staff from 26 municipalities were able to learn about the experience and impacts of this project and other pioneering models, such as La Botiga del Prat and the Botiga Solidària of Sant Boi.

With the support of: Barcelona City Council ("Trencamp" project) and the Barcelona Provincial Council ("Espigolar, cuidar, cuinar" project).



252 participants

18 gleanings

11 workshops



#YoungGlean: Youth for conscious food utilisation

In 2022, we launched the #YoungGlean project with the aim of creating a youth movement committed to reducing food losses and waste.

A total of 60 young people joined us on this journey, learning through discussions and reflections about the economic, social, and environmental impacts of food losses and waste. Once they understood the theory behind our work, they became part of the solution by participating in gleaning events around the local area.

This action was developed within the framework of the #1Planet4All project, an initiative by Ayuda en Acción ("Help in Action"), with funding from the European Union.



1 Hackaton session

5 gleanings

60 participants



GLEANNING & SECURING THE RIGHT TO FOOD

GLEANNING & SECURING THE RIGHT TO FOOD

Knowledge and research

We promote projects with an interdisciplinary perspective, a research-based approach oriented toward real action, and which are implementing innovative and participatory methodologies. We generate knowledge and share it to promote the shifts in perspective that are necessary for building sustainable food systems.

KNOWLEDGE AND RESEARCH



(R9)Alimenta: Promoting the reduction of food losses and waste in the agri-food sector

(R9)Alimenta aims to provide the necessary skills in **circular economy and the prevention and reduction of food losses and waste (FLW)** to employees of agri-food companies, social organisations, and administrations, to promote sustainability and the green economy in their work activities.

In 2021, the project provided 20 hours of remote **theoretical training** to thirty-three professionals from the communities of **Andalusia and Murcia**. The second part of the project was developed in 2022; the participants received **personalised advice** from the Espigoladors team of experts for the implementation of a challenge in their organisation, in order to put the acquired theoretical knowledge into practice.



33
professionals participated

With the support of: the Biodiversity Foundation of the Ministry for Ecological Transition, "Empleaverde" invitation

The PDApp Operational Group is born: Advancing towards the design of digital tools for the prevention of FLW



A nationwide project initiated in 2022 that will continue until 2025, with the aim of reducing food losses and waste (FLW) in the horticultural sector through **digital tools based on principles of circular economy and bioeconomy**, with criteria of sustainability, traceability, and transparency. Further, a **platform for exchanging surpluses** will be created for agri-food companies, NGOs, the livestock sector, etc.

In consortium with: Centro Tecnológico de la Energía y del Medio Ambiente (CETENMA), Centro Tecnológico EnergyLab, Oreka Circular Economy, Coordinadora de Organizaciones de Agricultores y Ganaderos (COAG), Kiwi Atlántico, Jimbofresh, and Cooperativa Agrícola Conca de la Tordera.

A project co-financed by the European Agricultural Fund for Rural Development-Feader and the Ministry of Agriculture, Fisheries and Food.

Collaborating members: Galinsect, Trasdeza Natur, E.I. ES IM-PERFECT FOOD, Cooperativa Agrícola Levante Sur, and Newen.

P(0)MA:
Industrial symbiosis for conscious food utilisation



5
prevention plans designed

We launched the **P(0)MA Symbiosis** project to test solutions for prevention and valorisation of losses that occur within **businesses in the agri-food sector** working in the transformation of fruits and vegetables.

This initiative will continue in 2023 and will accompany five pioneering companies in the implementation of a **food losses and waste prevention plan**, as well as generating synergies with other stakeholders in the sector.

With the support of: Waste Agency of Catalonia

Participating companies: E.I. ES IM-PERFECT FOOD, GUZMÁN GASTRONOMÍA, S.L., HORTEC®, CONCA DE LA TORDERA, SCCL, KOPGAVÀ Service Trade S.L.

160,381
kg of food waste prevented within companies

We developed the El Prat Food Strategy in collaboration with local government

In 2021, we provided guidance to the El Prat de Llobregat City Council in creating a Food Strategy for the municipality with the aim of promoting a more just, sustainable, and resilient agri-food system.

The process, which will conclude in 2024, continues with the opening of the **Strategy to the local community and stakeholders** involved in the agri-food system through various participatory actions.

With the support of: El Prat de Llobregat City Council and the Daniel & Nina Carasso Foundation



We are also part of the technical team responsible for developing the **Barcelona 2030 Food Strategy**, together with Tandem Social..

KNOWLEDGE AND RESEARCH

We are helping municipalities transform their food assistance programs

Throughout 2022 and 2023, we are supporting four municipalities in the province of Barcelona looking to transform their food assistance programs from the **perspectives of the right to food and stimulating community engagement**. Abrera, Vacarisses, Sant Andreu de la Barca, and Cubelles are addressing diverse needs for rethinking their services in a changing context under transformation of the FEAD-funded food aid program, which involves redefining horizons that are adapted to this new reality.

With the support of: Barcelona Provincial Council

We created a guide to food waste prevention in school canteens in the Valencian Community

Through collaborative work sessions with stakeholders in the sector, we have designed and implemented plans to prevent and reduce food waste in school canteens. The result of this process was a **guide designed for schools and catering companies**, which will be published in 2023.

With the support of: IVIA (Valencian Institute of Agricultural Research)

We published a diagnostic report on the causes of fruit and vegetable food losses in Catalonia

The report, **“Diagnosis of fruit and vegetable food losses in the primary sector: Causes and quantification protocol”** is a pioneering technical work that breaks down the root causes of food losses in the primary sector. Through in-depth interviews and surveys of producers in various agricultural areas of Catalonia, as well as data collected from dozens of gleaning sessions, we were able to identify the main causes of these losses, and also design a protocol with the aim of it becoming a useful and replicable quantification tool.

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



KNOWLEDGE AND RESEARCH

New challenges for 2023: Measuring food losses in Europe

We are continuing our pioneering applied research methods in this field. Until 2026, we will participate in the **European project FOLOU**, led by the BETA Technology Centre of the University of Vic - Central University of Catalonia (UVic-UCC), with the Department of Climate Action, Food, and Rural Agenda and the Waste Agency of Catalonia also participating as partners.

At Espigoladors, we will take charge of developing a **methodology for measuring food losses** at the primary production stage at the European level.

The project HORIZON FOLOU – Bringing knowledge and consensus to prevent and reduce Food Loss at the primary production stage – is funded by the European Research Executive Agency.

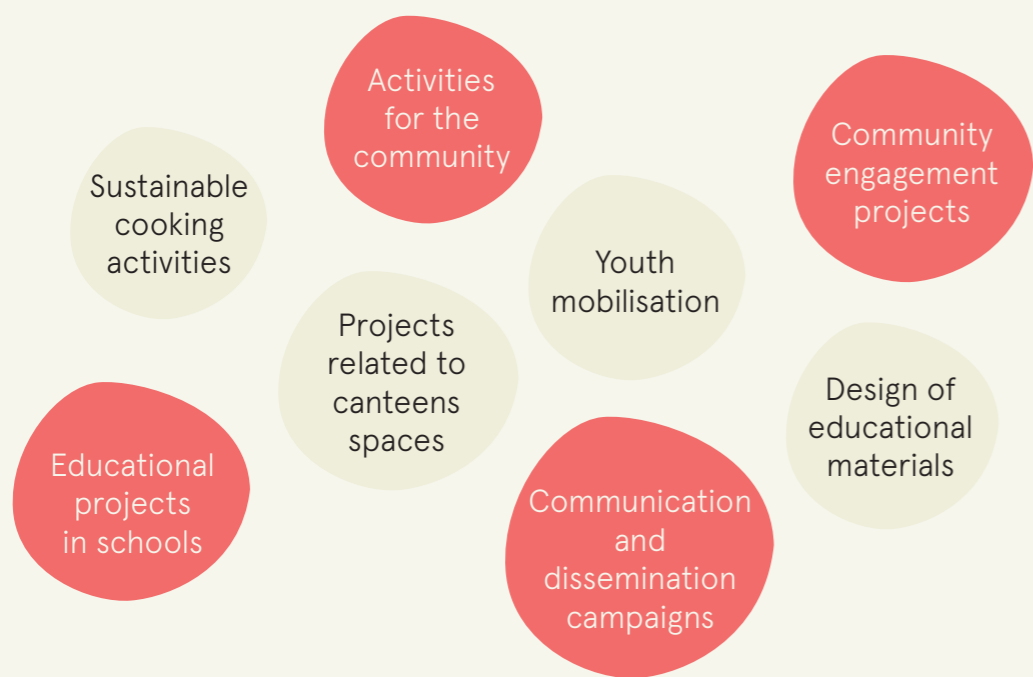


Education

and awareness

We believe that promoting a change in social consciousness is essential to building a better world and addressing global challenges such as food losses and waste, the sustainability of the agri-food system, and the right to sustainable and healthy food.

EDUCATION AND AWARENESS



“Children love nature, they love the Earth, and if they understand that taking care of what and how we eat also means taking care of the planet, they don’t think twice.”

Education and Awareness Area of Espigoladors Foundation

We are expanding the #Idontwaste movement!

We are mobilising and engaging the public from the farmers’ fields and the kitchen, and through political advocacy and education for children and youth, creating scenarios and spaces for reflection and empowerment in the fight against food waste and the transition towards a more sustainable and just food system.

Thanks to a versatile and multidisciplinary team, we carry out projects, initiatives, and awareness-raising activities to recover the **culture of conscious food utilisation** and raise awareness about the **social and environmental impacts of our production and consumption model**. Our goal is to have more and more people voting for a sustainable and transformative model.

We mobilise the public by creating spaces for reflection and empowerment in the fight against food waste.

Cooking as a tool for citizen empowerment

We are developing various projects and lines of action with “zero-waste cooking” as a central theme – including workshops, community engagement and activation projects, training, and culinary demonstrations – aimed at different segments of the population, especially vulnerable groups.

Education for conscious food utilisation and sustainable eating

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

In this time of climate emergency, the emergence and impact of new youth environmental activism movements demonstrate the need to involve these “generations of the future” in adopting new solutions, perspectives, and ideas to address social and environmental challenges.

For this reason, we are carrying out various **educational projects**, such as food waste awareness workshops in schools and institutes, service-learning programs, teacher training to provide them with tools for addressing this issue in the classroom, and the development of educational materials and resources.

Young people are the driving force of change in our society; we must dedicate time to listening to their ideas.



Service-Learning for conscious food utilisation: Social transformation through local and community action

We promote **service-learning** projects in educational institutions with the aim of educating young people about the environmental impacts and socioeconomic inequalities arising from food waste and the current agri-food system, and empowering them to seek solutions to address these issues.

In all projects, there is a phase of problem-discovery followed by a participatory investigation of the situation at the local level. Based on the issues and needs identified, students come up with and implement solutions that are transformative, participatory, and sustainable over time, through collaboration with other stakeholders in their municipality or neighborhood.

This methodology is rooted in **experience** and **reflection**. Notably, the fact that the services provided stem from the needs that the students themselves identify through direct interaction with different stakeholders – and arise from their own ideation and design process – promotes their emotional engagement with the projects. Likewise, students become empowered through firsthand experiences of how they can contribute solutions for building more sustainable realities.

In the 2021-22 and 2022-23 academic years, we developed or initiated **3 service-learning projects in institutions within the Metropolitan Area of Barcelona.**

1 Service-learning project condensed for a Specific Training Path (IFE, in Catalan) at an educational institution in El Prat de Llobregat

With the support of: El Prat City Council

"We are part of the solution to food waste: Approaching the issue through Global Justice": 2 service-learning projects for young people in vocational training in the social and agri-food fields. Academic year 2022-23

With the support of: Barcelona City Council - Global Justice Education Program 20222



3
groups participated
in service-learning
projects
(2021-22 & 2022-23
courses)

Design of games and cooking workshops for neighborhood residents, two proposals from this year's service-learning projects



Students of the **Ferran Tallada Institute** designed and produced a series of playful and cooperative games to offer to 10 organisations in Barcelona. Schools, scout groups, daycare centres, and community centres are amongst those who received these resources. The games provide a platform for instructors/monitors to introduce the issue of food waste, thus acting as an educational tool.

The students of the **Rubió i Tudurí Institute** planned and conducted a workshop on zero-waste cooking, titled "Plant protein for global justice," for the Zero Waste group of Casal de la Font d'en Fargues. Subsequently, the Zero Waste group shared the knowledge they gained in an activity open to the local community during the neighborhood festival.



Progressing towards zero food waste school canteens

We are continuing the project "Al menjador de l'escola, #jonollenço" ("#Idontwaste at the school cafeteria"), with the goal of reducing food waste in school canteens across Catalonia by transforming teachers and monitoring teams into agents of change. In 2022, the eleven participating schools received training on food losses and waste, as well as guidance and support to quantify post-consumption food waste in their canteens and to co-create prevention actions, implement them, and measure their impact.

With the support of: Waste Agency of Catalonia and Barcelona City Council

AL MENJADOR
DE L'ESCOLA
#jonollenço



11
participating
educational
centres

67
educators

Raising awareness in primary and secondary schools about the impacts of food waste

We travel to classrooms in schools across the region to explore the issue of food waste with children and young adults.

Through interactive activities, role-playing games, and debate sessions, we teach them to see imperfect foods with a different perspective. We reflect on the importance of reclaiming the culture of conscious food utilisation and becoming aware of the environmental and social impacts of food waste and other aspects of the current agri-food system.

In 2022, we conducted these workshops thanks to the support of: el Prat City Council, Berguedà County Council, and Mont-roig del Camp City Council



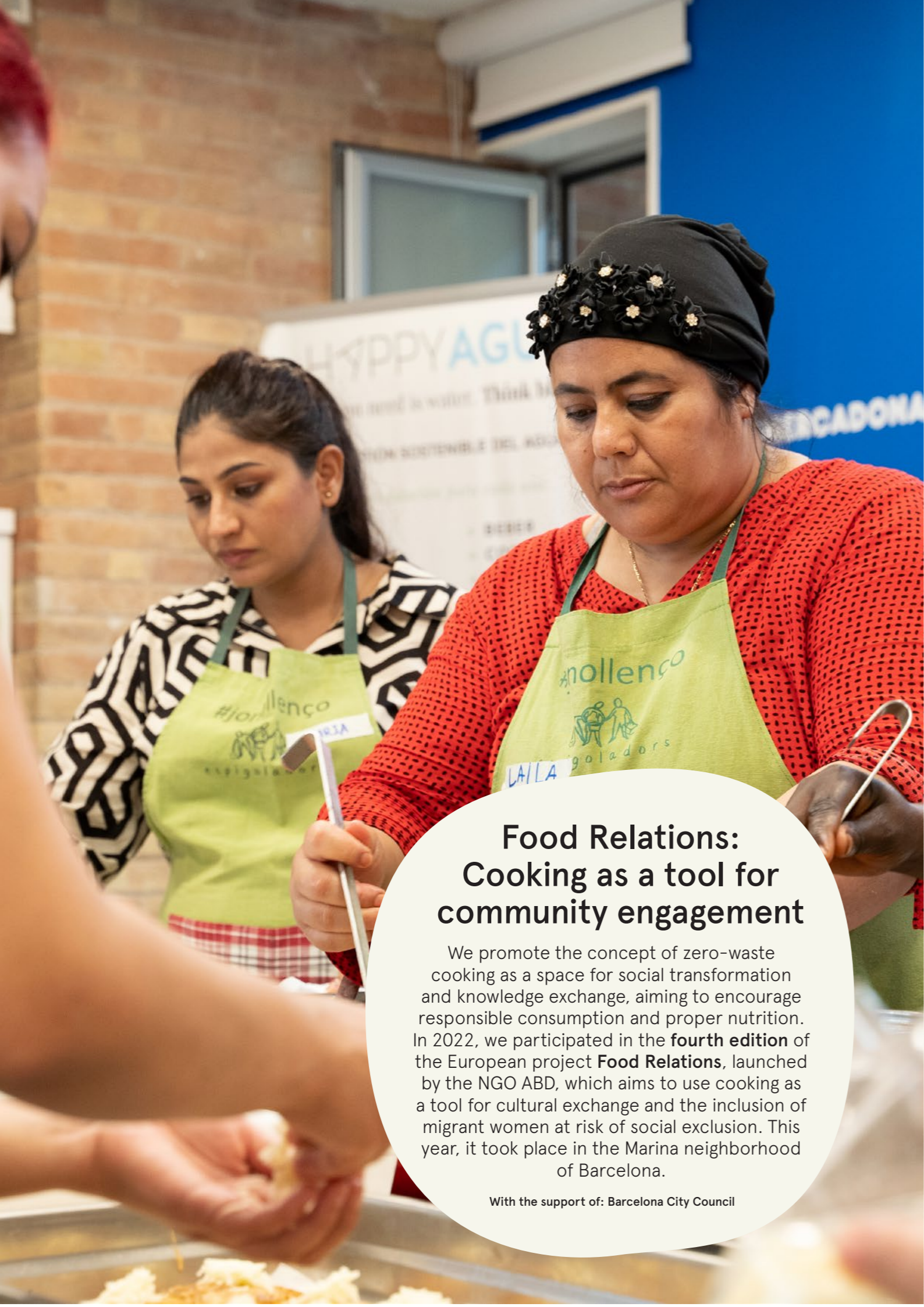
1,014
students
participated in
workshops



Design of educational kits for primary and secondary schools

We have designed and created two educational kits, with the aim of addressing food waste in classrooms through play and reflection. This project was launched with the goal of providing educators and teachers in the province of Barcelona with the theoretical knowledge and tools needed to raise awareness about food waste prevention.

With the support of: Barcelona Provincial Council



Food Relations: Cooking as a tool for community engagement

We promote the concept of zero-waste cooking as a space for social transformation and knowledge exchange, aiming to encourage responsible consumption and proper nutrition. In 2022, we participated in the **fourth edition** of the European project **Food Relations**, launched by the NGO ABD, which aims to use cooking as a tool for cultural exchange and the inclusion of migrant women at risk of social exclusion. This year, it took place in the Marina neighborhood of Barcelona.

With the support of: Barcelona City Council



14
women
participated

9
cooking
workshops

20
plates served
at the group
lunch



A fusion menu with zero-waste recipes from around the world!

- Fish briouat (Morocco)
- Albanian Salad (Albania)
- Yassa with vegetables (Senegal)
- Plantain fritters (Colombia)
- Sarmale (cabbage rolls) (Romania)
- Suji Halwa (India & Pakistan)

We train and get vulnerable groups involved in zero-waste cooking and sustainable eating

Through the project “Let’s all make the most of food for everyone,” we have collaborated with social organisations in the regions of Baix Llobregat, Barcelonès, Baix Camp, and Tarragonès to involve users of food distribution services and other vulnerable groups in the culture of optimising food utilisation.

Over the course of six months, we conducted awareness and cooking workshops on conscious food utilisation, healthy and sustainable eating, and efficient cooking.

With the support of: Government of Catalonia. Department of Labor, Social Affairs and Families



11 organisations

180 participants

Cooking workshops to empower local residents in the Mina neighborhood

We conducted sustainable cooking and eating workshops at the **Gregal Solidarity Dining Room**, a shelter for homeless individuals located in the Mina neighborhood in Sant Adrià del Besòs.

The aim was to equip attendees with knowledge about optimising food usage, healthy and sustainable eating, efficient cooking, and the use of professional kitchen equipment, machinery, and utensils.

With the support of: Gregal Solidarity Dining Room and the Alimenta project (Barcelona City Council).



40 participants

From the Farm to the Neighborhood: a series of activities for healthy and sustainable eating in the Marina neighborhood

“From the Farm to the Neighborhood: Healthy, sustainable, and local for all!” is a project initiated by the Agricultural Producers Union (Unió de Pagesos) and the Espigoladors Foundation, supported by the Barcelona City Council. The project aims to **promote healthy and sustainable eating and conscious consumption in the Marina neighborhood**, located in the Sants-Monjuïc district of Barcelona.

Through a participatory diagnostic process involving residents of the neighborhood, and a co-creation process conducted with a group of local organisations, eight actions were developed to promote a more just and sustainable food model: cooking workshops, visits to producers in the Baix Llobregat Agrarian Park, and open discussions that engaged more than 280 local residents.

With the support of: Barcelona City Council

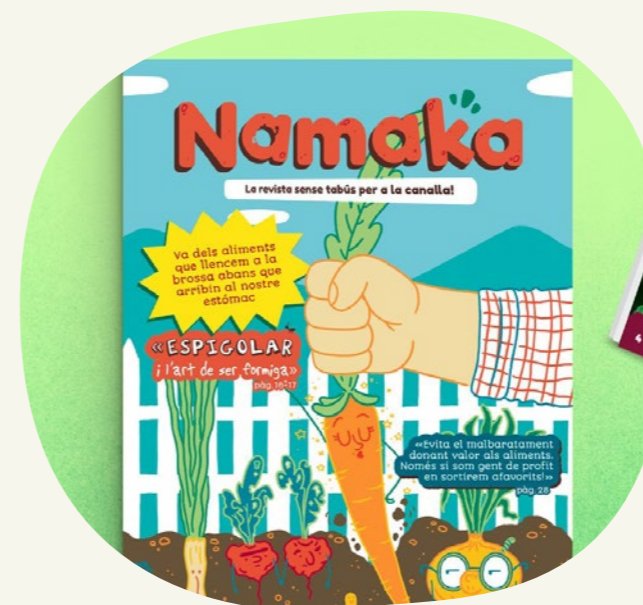


284 participants

We worked with Namaka Magazine to explain food waste to children

We provided guidance for the content of issue 32 of Namaka, a children’s magazine, published in July.

The publication focuses on explaining the issue of food losses and waste, its causes and consequences, as well as its connections to climate change and access to healthy and sustainable food. Naturally, there’s a section dedicated to **gleaning!**



Taking a stand: Supporting and training youth ready to challenge the current food system

How can we create a community youth movement committed to changing the current agri-food model?

This question is the starting point of the educational program **“Taking a stand: Community leaders for food sovereignty and conscious food utilisation,”** which we initiated in 2022 in collaboration with Tandem Social and CEHDA-GHANA, with the support of the Barcelona City Council.

Over a period of four months, **15 young adults individuals aged 18 to 35** participated in the program, which included various **training sessions** on food sovereignty, food losses and waste, and global justice. In a second phase, participants were trained and guided in **devising and implementing community interventions** to encourage a sustainable, fair, and resilient approach to food within the community.

Three working groups emerged from this initiative, who, under a focus of social, environmental, and economic justice, collaborated to develop activities for communication, education, community engagement, and raising awareness.



15
participants
in the
program

36
hours of
training

3
actions
carried out



“Taking a stand: The festival of fruits and vegetables”

Berta, Cristina, Paula, Claudia, and Valeria conceptualised a sociocultural event in the Sants neighborhood of Barcelona. The one-day event featured workshops, theater performances, and children’s activities aimed at educating younger audiences about the importance of responsible and mindful consumption of food.

Production of the documentary “Humus: The lives behind what we eat”

Laila, Claudia, Julia, and Ignasi created and produced the documentary “Humus: The lives behind what we eat,” an audiovisual piece that seeks to shed light on the issues within the agri-food system through various testimonies.



“Multisensory experience to the origin of food”

At the FoodCultura space in Barcelona, Julia, Diana, Guadalupe, Marina, and Cristina organised an activity aimed at taking participants on a sensory journey to visibilise the environmental and social impacts of our diet.



EDUCATION AND AWARENESS

EDUCATION AND AWARENESS

es im-perfect[®]

Food transformation and
employment integration

Our central kitchen, located in the Sant Cosme neighborhood of el Prat de Llobregat, serves as both an innovation lab for mindful food utilisation and a space for training and empowering individuals in vulnerable situations.



The central kitchen of second chances

In 2018, we inaugurated the central kitchen for the es im-perfect® brand in the **Sant Cosme neighborhood of el Prat de Llobregat**. Just a few kilometers from the Baix Llobregat Agrarian Park, known as “the pantry of the Barcelona metropolitan area,” a space for employment integration and innovation in optimising food utilisation was born, consolidating the circular model of Espigoladors.

At the central kitchen, we provide **employment and training opportunities** for individuals at risk of social exclusion, offering them a transformative and secure environment to develop their skills and work abilities.

A circular bioeconomy model

We believe in the **circular economy** as the only possible paradigm for sustainable production. For this reason, we have aligned our production process with a circular bioeconomy model: we recover food that was discarded from the commercial circuit and transform it into high-quality products, preventing the loss of this food and of the resources used for its production.

384,415

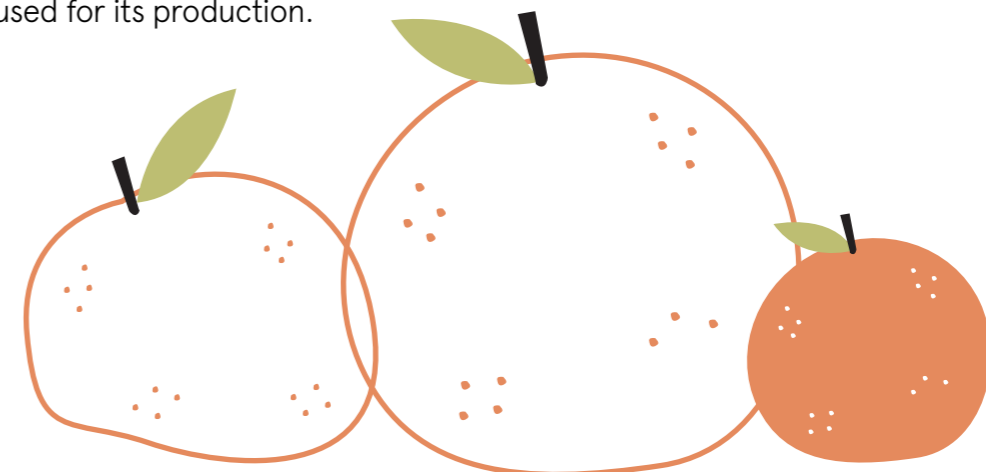
kg of fruit and vegetables recovered and transformed


since the inauguration of the central kitchen in 2018

We are an employment integration enterprise

In April 2021, the central kitchen became an employment integration enterprise under the name **E.I. ES IM-PERFECT FOOD**. This leap forward strengthens one of our foundational objectives – to create opportunities for individuals in situations of vulnerability.

And what if... ugly and (im)perfect fruits and vegetables provided opportunities for people at risk of social exclusion, and vice versa?



A woman wearing a blue surgical cap and a light blue face mask is focused on her work. She is wearing a grey long-sleeved shirt and a black apron. Her hands are wearing blue nitrile gloves and are positioned over a large stainless steel metal bucket. The background is a clean, bright laboratory or industrial setting with white walls and some yellow containers visible in the distance.

“For me, it’s very important that my work has an impact on the world.”

Sana Bourbaa, creator of second chances

The es im-perfect® brand

We are a brand of plant-based preserves committed to **environmental sustainability** and **social justice**. We rescue fruits and vegetables discarded from the commercial circuit due to aesthetic reasons or surpluses, and transform them into our es im-perfect® preserves; 100% natural and plant-based jams, pâtés, compotes, and sauces. Our central kitchen also serves as an innovation laboratory for conscious food utilisation, and has the capacity to create a wide range of products.



Sautéed tomato

Compotes



Plant-based pâtés



Fruit and vegetable jams



900
stores stocking
our preserves

ES IM-PERFECT®. FOOD TRANSFORMATION AND EMPLOYMENT INTEGRATION

ES IM-PERFECT®. FOOD TRANSFORMATION AND EMPLOYMENT INTEGRATION

We support the agricultural sector by channeling their surplus produce

In our central kitchen, we also produce products for third parties, offering an option for producers, organisations, and companies that want to promote food recovery through the sale of preserves with positive social and environmental impact.



5,050
kg of fruit and vegetables transformed

8,840
preserves elaborated

Collaboration with Foodback, the new food recovery centre at Mercabarna

We receive some of the food that arrives at Foodback, the new food recovery centre where all plant-based surpluses arrive from Mercabarna, and transform it into preserves.

Pear, apple, and mango jams, cream of pumpkin, and tomato sauces are some of the products we have created and directed towards social organisations.



5,530
kg of fruit and vegetables transformed

11,125
preserves elaborated

Advancing in the prevention of food losses

We are part of the **P(O)MA Symbiosis** project (see "Knowledge and research" section), a project that started in 2022 and will continue in 2023, which provides us with the opportunity to be a pioneering company in implementing a plan to prevent food losses and waste, as well as to generate synergies with other stakeholders in the sector.



Construction of our new production centre begins

Espigoladors was born to overcome the issue of food losses and waste with a sustainable and socially just model. Now, beginning the construction of our new workshop, we are taking a giant step forward to build a new future, with more space than ever, so that beautiful individuals whom society has turned away can transform imperfect fruits and vegetables into wonderful preserves.

We have acquired a new facility, provided by the el Prat City Council, to innovate and create new products based on the utilisation of produce surpluses from the primary sector within a circular economy framework.



With the support of "Projectes Singulares" for the promotion of social economy and cooperativism, sponsored by the Directorate General of Social and Solidarity Economy and financed by the Ministry of Labor and Social Economy.

In collaboration with: Cooperativa Conca de la Tordera, Cooperativa Agrícola del Prat, and Hortec Sccl

Transversal
projects

Transforming the food security model through La Botiga del Prat

Since its inauguration in 2021, we have been involved in the management of **La Botiga**, the food security project in Prat de Llobregat, in collaboration with the NGO ABD and with the support of the Prat de Llobregat City Council.

The project works to promote a more empowering, participatory, inclusive, and transformative food assistance model, with **sustainable and healthy food** as its central focus.

At Espigoladors, we have participated particularly in designing La Botiga's **food strategy** to promote its commitment to food sovereignty, activation and stimulation of the local agricultural economy, and conscious food utilisation.

Among other actions, we have revamped the previous food distribution model to a more empowering structure, in which individuals can choose the food they take home through a point-based system. Furthermore, more sustainable and healthier criteria for public procurement have been established.

We also collaborate with **La Botiga** through other initiatives, such as gleaning activities involving beneficiaries, and workshops on sustainable and conscious food utilisation and zero-waste cooking.



The logo for the project was designed by our communication team.

TRANSVERSAL PROJECTS

Advocating for a bold and ambitious law against food losses and waste

On the occasion of the parliamentary process for the Spanish Law for the Prevention and Reduction of Food Waste, various activists and organisations came together under the name of **"#LeySinDesperdicio"* Collective**. Our demand is to fight for a law that bravely and genuinely addresses this environmental, ethical, and economic challenge in a transformative way. Our proposals have been communicated to the public and political groups through an advocacy campaign.

On September 29th, coinciding with the International Day of Awareness of Food Loss and Waste, we made our voices heard in front of the Spanish Congress. A **protest conserve**, made in our very own central kitchen, was handed over to the parliamentarians as a symbol of the #LeySinDesperdicio Collective's demands.

leysindesperdicio.org

* "#LeySinDesperdicio" translates to "#Zero-Waste Law"; a collective fighting for a formalized law against food losses and wastes



TRANSVERSAL PROJECTS

Gleaning and transforming bitter oranges from Barcelona's streets

The city of Barcelona is home to over 3,300 bitter orange trees, representing approximately 1.5% of the 202,000 trees found in parks, squares, and streets throughout the city. The district with the highest number of bitter orange trees is Sant Andreu, accounting for 35% of the city's total, and is thus where the project was initiated in 2021.

In collaboration with the **Barcelona City Council**, and with the support of **Parks and Gardens**, we're launching this initiative across **five districts** of the city, with the goal of promoting conscious food utilisation in order to foster a more sustainable urban model and kickstart green and circular economy initiatives that encourage citizen engagement.

The objective is to give the city's bitter oranges a second life and transform them from waste into a valuable resource. With the help of local entities and residents, we glean these oranges and turn them into **bitter orange marmalade**, named "La Marga." This marmalade is subsequently distributed to local organisations and community groups in those districts.

Beyond the gleaning activities, the project also includes **awareness-raising activities**. Workshops are conducted in educational institutions and community organisations within the districts, aimed at discussing the issue of food losses and waste with children, young adults, and the general public, and engaging in discussions around the right to healthy and sustainable food.

This initiative is sponsored by the Barcelona City Council, with the participation of the districts of Sant Andreu, Gràcia, Ciutat Vella, Les Corts, and Sant Martí.

TRANSVERSAL PROJECTS



160

participants in the gleanings

250

participants in the workshops

2,639

kg of bitter oranges gleaned and transformed

11,400

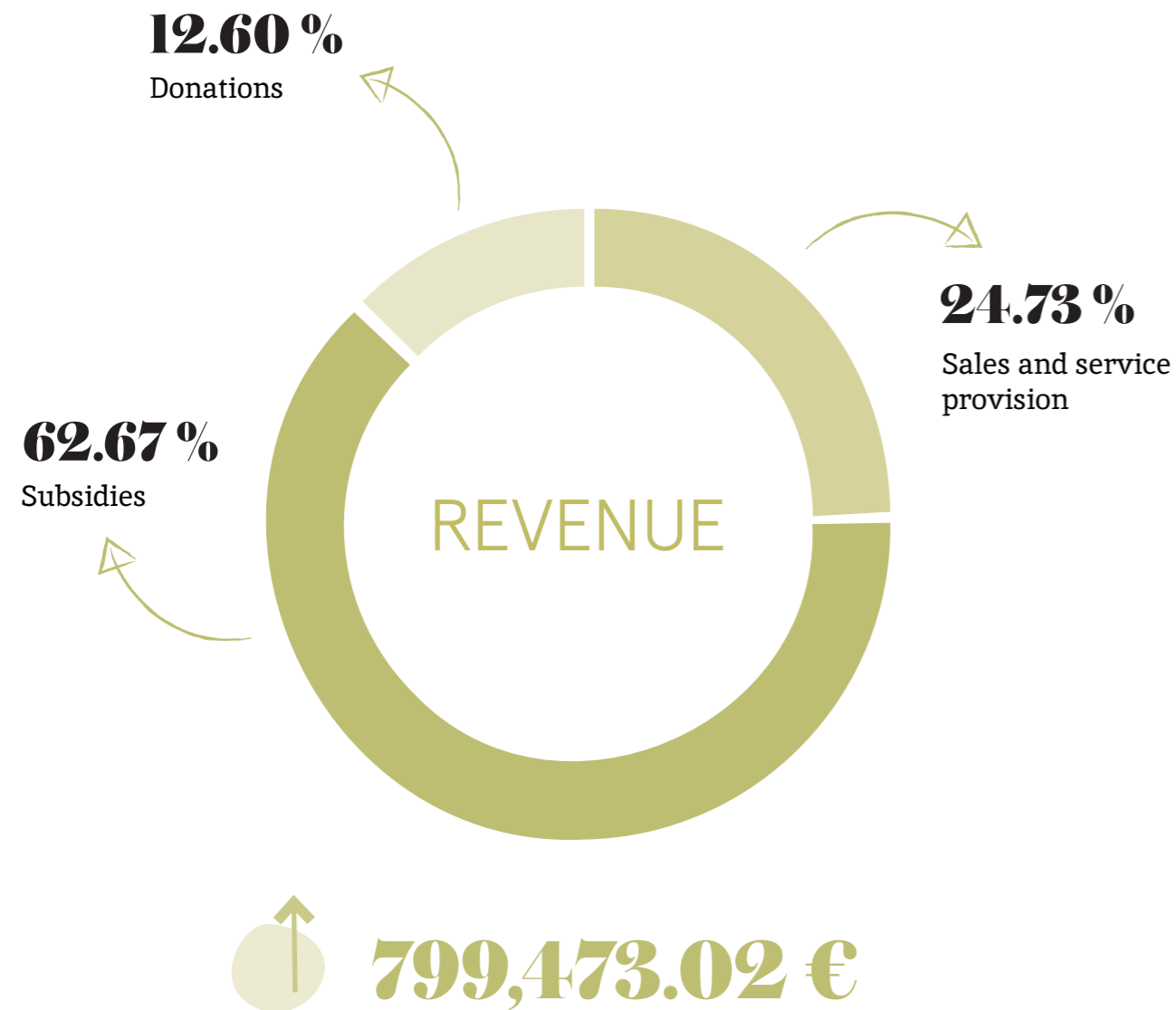
jars of "La Marga" marmelade elaborated and distributed



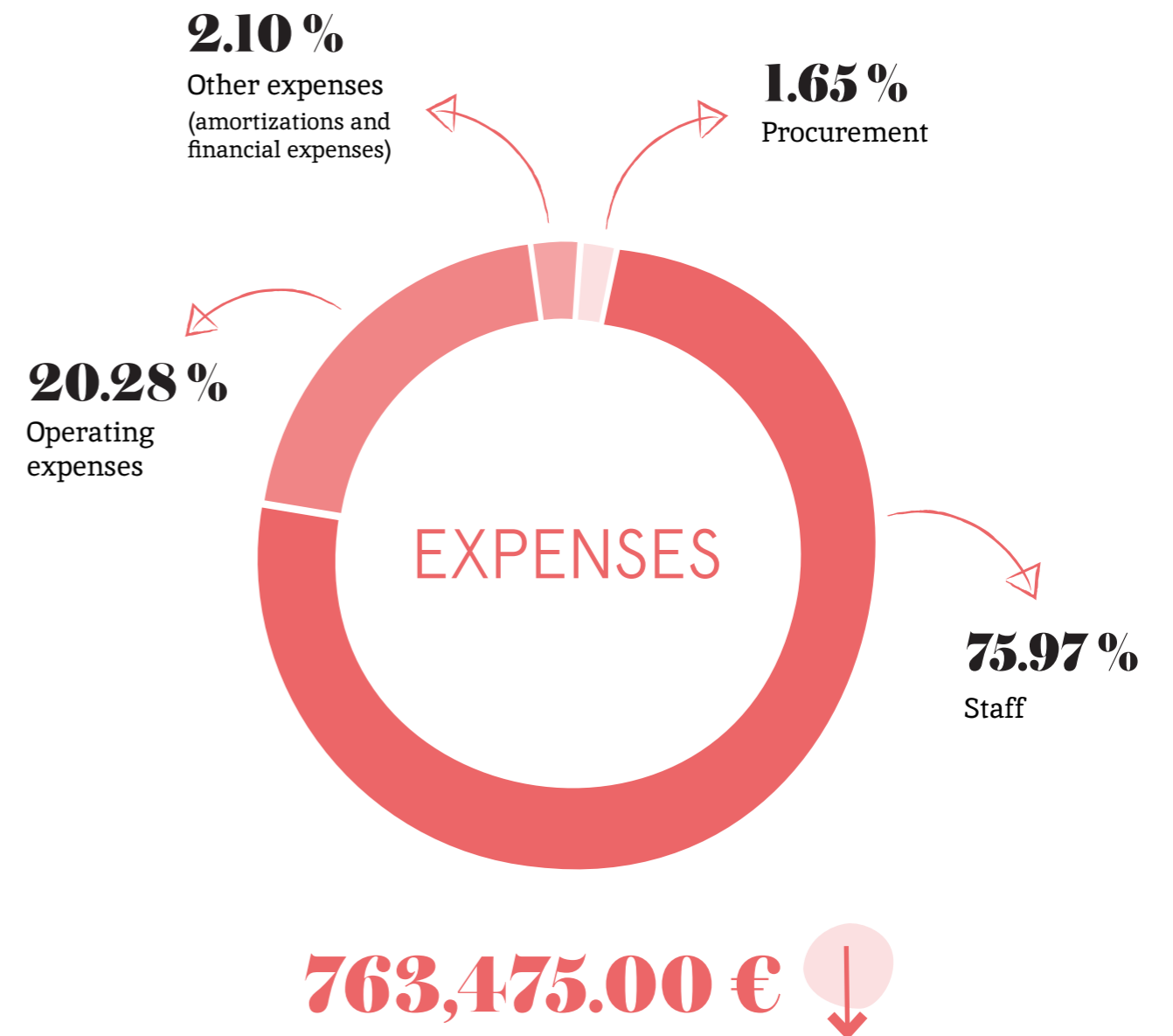
Financial balance

* For the financial balance of the employment integration enterprise E.I. ES IM-PERFECT FOOD, refer to their [2022 Sustainability Report](https://www.esimperfect.com) (available on the website, esimperfect.com).

FINANCIAL BALANCE



FINANCIAL BALANCE



Collaborators

GOVERNMENT INSTITUTIONS

Department of Climate Action, Food, and Rural Agenda
 Waste Agency of Catalonia
 Barcelona Provincial Council
 Barcelona Metropolitan Area
 European Union - European Social Fund
 Employment Service of Catalonia
 Department of Labor, Social Affairs, and Families
 Tarragona Provincial Council
 Ministry of Labor and Social Economy - State Public Employment Service
 Ministry of Agriculture, Fisheries, and Food
 European Agricultural Fund for Rural Development - Feader

Biodiversity Foundation - Ministry for Ecological Transition
 European Research Executive Agency

City Councils of:

Barcelona
 El Prat de Llobregat
 Sant Boi de Llobregat
 Reus
 Mont-roig del Camp

County Councils of:

Baix Camp
 Berguedà

AGRICULTURAL SECTOR

Cooperativa Agrícola del Prat
 Cooperativa Agrària Santboiana
 Cooperativa Agrícola de Viladecans
 Cooperativa Agropecuària de Gavà
 Cooperativa Agrària de Sant Vicenç dels Horts
 Unió de Pagesos de Catalunya
 Federació de Cooperatives Agràries de Catalunya
 Hortec SCCL
 Cooperativa Conca de la Tordera
 Guzman Gastronomía
 Somos Bidfood
 COAG
 Poma de Girona

Gavà Grup
 Cooperativa d'Artesa
 Parc Agrari del Baix Llobregat
 Espai Agrari de la Baixa Tordera
 Cooperativa Progrés-Garbí
 Associació de Productors de Préssec d'Ordal
 Federació Selmar
 Agrícola Catalana l'Aldea
 Exportadora d'Agris d'Alcana
 Soldebre
 Southgreen
 Soublim
 Sabasun
 Hortalisses Blanch
 Staay Food Group

...and 233 producers/farmers from all around Catalonia who collaborate in gleaning activities.

SOCIAL FOOD ASSISTANCE ORGANISATIONS

Fundació Banc dels Aliments	Rebost Terrassa
Creu Roja Catalunya	Centre Social el Roser
Càritas Catalunya	Fundació Santa Teresa
Fundació Àurea	Taula Amiga (Formació i Treball)
Banc dels Aliments Girona	Xarxa Ajuda Mútua Alimentària
Banc dels Aliments Tarragona	Plataforma Afectados por la Crisis (PAC) Badalona
Taller Baix Camp	Centre de Suport Alimentari l'Entorn
La Botiga del Prat de Llobregat	Fundació el Xiprer
Aliments Solidaris Sant Boi	Fundació Banc de Recursos
Fundació Roure	Nutrition Without Borders
Associació de famílies monoparentals de Barcelona	Metzineres
Rebost Solidari de Gràcia	El Rebost de Sant Vicenç dels Horts
Cottolengo Padre Alegre	Fundació Pare Manel
Ferrer Sustainability Foundation	

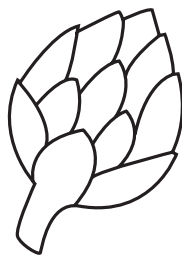
OTHER COLLABORATING ORGANISATIONS

Ateneu Cooperatiu Terres de l'Ebre	Fundación Ayuda en Acción
CoopCamp, Ateneu Cooperatiu del Camp de Tarragona	Fundación Daniel y Nina Carasso
Voluntariat Blanenc	Tandem Social
Fundació Rubricatus	Semproniana
ABD NGO	5 Media
Fundació Marianao	Fundació Agbar
Fundació Arrels	Aigües del Prat
Plataforma Aprofitem els Aliments	Port de Tarragona
Federació Catalana de Voluntariat Social	Oreka Circular Economy
Fundació Alícia	Kiwi Atlántico
Fundesplai	JimboFresh International

UNIVERSITIES AND RESEARCH CENTRES

IRTA - Institute of Agrifood Research and Technology	Beta Tech Center - University of Vic
CETT - University of Barcelona School of Tourism, Hospitality and Gastronomy	CETENMA - Technological Center for Energy and the Environment
Valencian Institute of Agricultural Research	EnergyLab Technological Center





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