

---

## GEX FOOD CHARTER

*Infinite creativity within finite materiality*

---

### INTRODUCTION:

The vision of the GEX food charter is to rethink and innovate in food offerings & production at festivals for sustainable, quality and affordable catering thanks to the implementation of a circular economy model.

We aim to arouse interest and raise awareness around low environmental impact, local, seasonal and organic food, supporting biodiverse ecosystems, produced and traded in a fair and equitable way.

### GEX SCOPE FOR FOOD:

This field of action includes topics such as resources, source and traceability, ingredients, preparation and waste. Food is a focus area for GEX, because what we eat is part of the cultural definition of a country. Furthermore, the production of food is one of the main sources of our global greenhouse gas emissions.

## THE CHARTER:

### Sourcing, Traceability & Ingredients

- ✓ Traceability of all food served should be demonstrable and from ethical and ecologically sound sources. Any items known to be highly environmentally damaging or prone to human and animal rights abuses in particular must show evidence of origin if not eliminated. (e.g. soya, avocado, almonds, tea, coffee, chocolate, fish, white meat, dairy)
- ✓ Maximize proportion of responsibly produced and sustainably sourced, fair trade, organic, local and seasonal produce
- ✓ No use of produce that is known to threaten the environment (Industrial animal farming, extensive monoculture, excessive usage of fertilizers)
- ✓ Reduce use of animal proteins and dairy & maximize proportion of vegan wholefoods
- ✓ All personnel from Farm workers to Food servers are fairly paid

### Culture & Community

- ✓ Supportive of diverse cultural heritage
- ✓ Supporting local economy and agriculture
- ✓ Creative and delicious food offerings to demonstrate healthy, sustainable food choices that support biodiverse ecosystems

### Preparation & Usage

- ✓ Efficient usage of water in cooking and cleaning
- ✓ Take all necessary actions to minimize food waste through preparation and collaboration with the management teams and staff
- ✓ Plan for food salvage solutions to ensure maximum redistribution of any surplus food as applicable
- ✓ Minimize need for refrigeration trucking and on site usage by using products which need little, less or no cooling at all
- ✓ If refrigeration is needed, use collective site refrigeration if provided
- ✓ Minimize need for packaging, dishes and cutlery. If needed, make sure to use either reusable serveware or minimal, low impact packaging

- ✓ Use energy efficient cooking techniques where possible (raw food / renewable energy / use of fresh unfrozen produce)
- ✓ Segregate and recycle fats, oil and grease waste from the food preparation
- ✓ Segregate organic and biodegradable waste for composting

**GEX project framework applies the adjusted 7Rs of the Circular Economy :**

**RETHINK** – creative development process

**REDUCE** – materials, chemical, water and energy usage

**REUSE** – materials and consumables

**REPURPOSE** – use “would be waste” ingredients.

**REGENERATE** – ensure nutrients return to the earth enhancing soil fertility e.g. through composting and oil recycling.

**RECOVER** – salvage and reclaim what would be waste

**RECYCLE** – separate materials that cannot be reused for recycling to new items

*This project has been funded with support from the European Commission. This publication reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.*