

#food

COMBATING FOOD WASTE

Structure : REGAL



To boost efforts to combat food waste, several regions in France have established Networks to Prevent Food Waste (RÉGAL). With support from ADEME, their coordinators connect local stakeholders, share best practices, and help implement concrete actions.

Working Together to Reduce Waste Nationwide

In 2023, France produced 9.7 million tons of food waste—about 129 kg per person—and approximately 40% of the discarded products were still edible. It was in response to this alarming situation that the RÉGAL networks were created.

RÉGAL coordinators support local stakeholders in implementing projects such as reducing food waste in institutional catering, promoting doggy bags in restaurants, and establishing food banks. "In addition, they help shed light on the local food waste situation by conducting regional studies. These networks foster a spirit of cooperation across the entire food chain, from production to household and out-of-home consumption, including processing and distribution.

Each year, Le Régál awards the "Anti-Waste Trophy."

Liens

<https://infos.ademe.fr/agriculture-alimentation/2025/regal-des-reseaux-regionaux-au-service-de-la-lutte-contre-le-gaspillage-alimentaire/>

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