

#canned

#collection

LET'S SAVE UNSOLD ITEMS, LET'S FIGHT WASTE

Structure : Community Harvests

Difficulté : facile



L'économe

Belgentier

Provence-Alpes-
Côte d'Azur

We have launched a project for 2024 called “Solidarity Harvests” on the fields of producers who do not harvest their crops due to lack of time or yield issues, with the aim of increasing the volume of donations made to partner charities.

L'économe's “Solidarity Harvests” project is part of the association's ongoing efforts to combat food waste and support people facing food insecurity.

How does it work?

At the markets

Our volunteers collect unsold produce at the end of the market in Garéoult, Solliès-Pont, and soon in other towns.

At producers' farms

Several harvesting sessions are organized throughout the year in the fields of producers with unharvested surplus. These sessions are supervised by an employee of L'économe and volunteers (recipients of food assistance).

With our partners

We redistribute part of the harvest to organizations such as Secours Populaire, the Food Bank, and Restos du Cœur, which in turn distribute it to people in need.

Processing of Surplus Produce

A portion of the collected fruits and vegetables is cooked and canned using our mobile cannery, enabling long-term preservation and the repurposing of the produce.

Our Mobile Canning Facility

L'économe's Mobile Canning Facility is a **traveling laboratory** dedicated to processing surplus fruits and vegetables. This initiative makes it possible to repurpose unsold agricultural produce by transforming it into **a variety of preserves** such as spreads, jams, chutneys, sauces, ratatouilles...

Equipped with professional on-board equipment, including an **autoclave** for safe canning, the mobile cannery travels directly to **farms** and provides producers with access to on-site processing services. It thus offers a practical alternative to crop loss by giving **fruits and vegetables a second life**.

The main objective of this initiative is to reduce **food waste** while supporting the local economy. Surplus fruits and vegetables can be processed on-site into long-lasting products, thereby preventing their loss.

Liens

<https://leconome.org/collectes-solidaires/>

Galerie d'images

