

La Banque Alimentaire



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Collecte 2014

BA 23

Conserves Cuisinées

Social and Economic Structure

- Different from other companies
- Begins otherwise
- Law of 1901
- Groups together volunteers and employees
- Need commitment

Every day is different

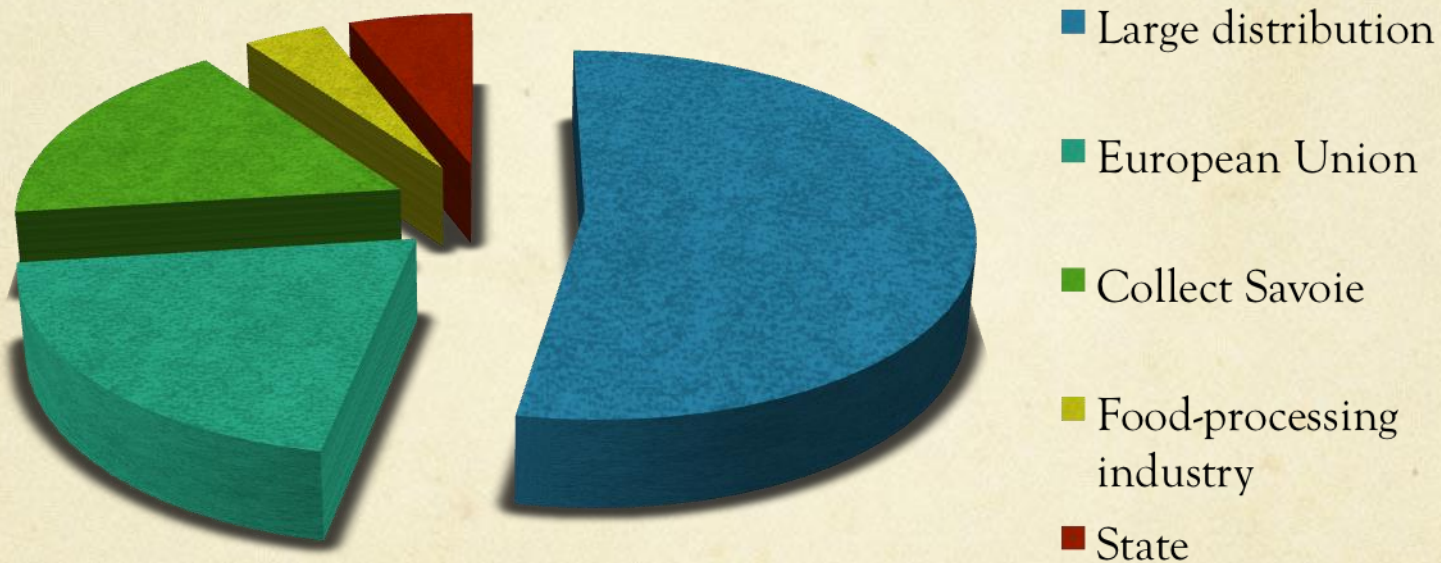


The Food Bank of Savoie

- Created in 1984
- Includes 3 employees and 80 volunteers
- 15 volunteers per half a day
- Does not supply directly the beneficiaries = it is the intermediary of 27 Partner Associations
- 96 Food Banks in France

They don't buy any food

Origin of collects





Objectives

- Help people in trouble
- Fight against wasting and malnutrition
- Protect the environment: instead of throwing away food, it is given to farmers (for animals)



Different stages

- Collecting → Receiving
- → Sorting → Weighing
- → Storing → Entering data into the computer
- → Waiting for food to be delivered to associations

The Food Bank collects 1000 tons of food every year





FRCX
10 2016
Alimentaire de Savoie



04 79 96 01 21

avec le soutien de



LANBERET

Dates: carefully watched

- DLUO = consume before 'expiry date'
- DLC = consume until



Collection

- Breakfast my friend (15 tons of products)
- Spring collection
- Big national collection (2 days, 1500 volunteers, 180 tons of products)

LES BANQUES ALIMENTAIRES COLLECTENT
LES 29 ET 30 NOVEMBRE



DONNEZ



Fédération Française des Banques Alimentaires



4 types of products

- Dry products: need room temperature storage (pasta, rice, coffee)
- Fresh products: storage between 0° and 4° (fruit, vegetables, bread, eggs and pastries)
- Cold products: storage in cold room (meat, yoghurts), most difficult to manage (cold chain, hygiene criteria)
- Baby food (small jars, food)



4 / 6 MOIS

8 / 12 MOIS
SANS VIANDE

8 / 12 MOIS
SANS VIANDE

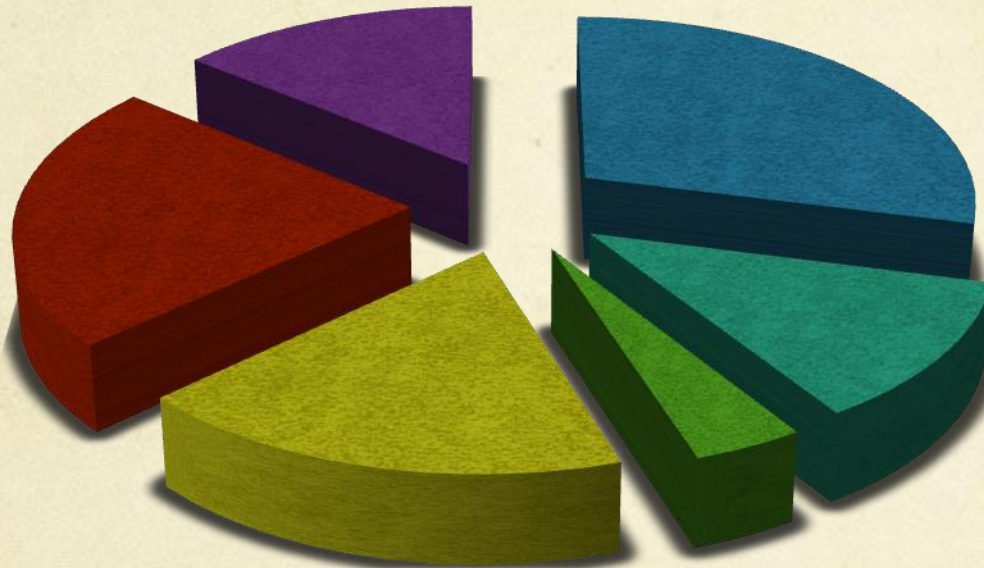
4 / 6 MOIS

8 / 12 MOIS
AVEC VIANDE

8 / 12 MOIS

8 / 12 MOIS

Supply



- Fruits, vegetables
- Meat, eggs, fish
- Fat
- Starchy foods
- Dairy products
- Salty, sweet

