How select products

A. Whole ingredients

Meat
Fish
Vegetables

B. How think products

First use
Second Use
Reuse: ex Washed Bread

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C. Exemple

*Cows
Niederkofler Fish
Artichoke

No Waste in past time

A. Why?

Ethic
Hunger
Only choose without problems

B. Restaurants

Reuse in restaurant
Offal in restaurants
Traditional dishes in restaurants
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C. Exemple

Meatballs
Panzanella, Pappa al pomodoro, ribollita;
Passatelli, Pan Perdù

In past time rich people

A. Nose to tail

Noble ate everything
Olindo Guerrini Book thought for rich people
Domestic economy

B. Other culture

No waste in China
Tabù
Pets food

C. Exemple

insects
Pork meat

Recipies story telling

A. Circular story

Traditional dishes become modern
Ciclic story from azdore, to osti to creative chefs
Ciclic story from traditional dishes, Upcycle dishes, Offal dishes

B. What we can do

Great chefs storyteller
Use of particular containers
Social and web

C. Exemple

Tempi di Recupero Day
Contest and prize
Decalogue

Decalogue

A.Food is life and we don't have to waste it

Create people awareness on reuse importance and daily non waste

Promote and sustain culture of food reuse and correct use of sustainable resourses

Organize convivial meeting with which transfer important messages in not trivial way

Bring out abandoned traditional dishes, with particular attention to upcycle dishes, animal and vegetables offal

Stimolate creativity for new how to use raw materias in kichen that are not considered Today

Collaborate with restaurants, companies and common people, to get force to daily massage

Create sinergies with other forms of reuse like in arts, in products and in People

Create an international web of mutual visibility of all projets that treat of food waste

Try to influence positively on some aspects to get sustainalility of planet better: pollution, global warming, biodiversity, food resources distribution

Sustain beneficial projects that treat of food waste