

# **FOOD CHARTER**

This is a guide for approaching sourcing food at home bases, restaurants and stopovers. There is an opportunity with the way we source our food to support local economies, growers and rebuild biodiversity, to support team health and wellbeing, to source ethically and consider animal welfare and fair trade.

We align with the Slow Food Movement philosophy that envisions a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet.

GOOD quality, flavorsome and healthy food CLEAN production that does not harm the environment

FAIR conditions and pay for producers

## **GOOD FOOD GUIDE**



### Local, organic

Support local growers and businesses by asking where your produce comes from and how it's grown, and sourcing within a 150-kilometre radius of team base or stopover locations wherever possible.



#### **Meat Free**

Going meat-free one day a week has a triple-whammy positive impact on carbon emissions, land use and health! Animal agriculture is responsible for 91% of Amazon deforestation. A plant based diet cuts your personal carbon footprint by 50%.



#### Seasonal

Embrace seasonality! Buy locally and abundantly harvested, ripe ingredients at the peak of flavor and freshness. Each year, 817 million tons of food is shipped around the planet. The result is that a basic diet of imported products can use four times the energy and produce four times the emissions of an equivalent domestic diet.



#### **Compost**

By composting food scraps, we can return rich nutrients to revitalise soils. Compost in the wooden bin in PLF or in the metal composter in the container.



#### **Ethical**

Social justice should be pursued through the purchase of produce that has respectful conditions of labor. Fair Trade product prices ensure safe and fair working conditions, and ensure workers are paid enough to cover costs of living — food, shelter, education, and healthcare — even if market prices drop.



#### **Offshore Food**

Buy in bulk, look into compostable packaging. Look into solutions for dispensing freeze dried food on a daily basis without using SUP. All waste remains on board.



### Package-free

Use only reusable flatware, glassware, containers, and dinnerware. Buy from bulk or package free shops wherever possible.



## Donate

Roughly one third of the food produced in the world for human consumption every year — approximately 1.3 billion tons — gets lost or wasted, meanwhile there are approx 110 million people in the EU who live in households at risk of poverty or social exclusion, equivalent to 22.4 % of the entire population. Plan your meals to reduce food waste in the first place, then look to apps like 'Olio', and food banks to redistribute food in your local community.



#### Seafood

90% of the world's fisheries are now fully exploited, over-exploited or have collapsed. Sustainable seafood choices can be identified using any of the following apps; Seafood Watch (USA), Mr GoodFish (FRA) or Good Fish Guide (UK/Global) or by looking for the blue MSC Certified tick label in supermarkets.

## **APPENDIX**

## **HELP WITH SEAFOOD**

Marine Stewardship Council Certified [Food label]



**The Good Fish Guide App**[UK/Global]



**Mr GoodFish App** [FRA]



Seafood Watch App [US]



## **COFFEE, TEA LABELS TO LOOK OUT FOR**

**Rainforest Alliance** 

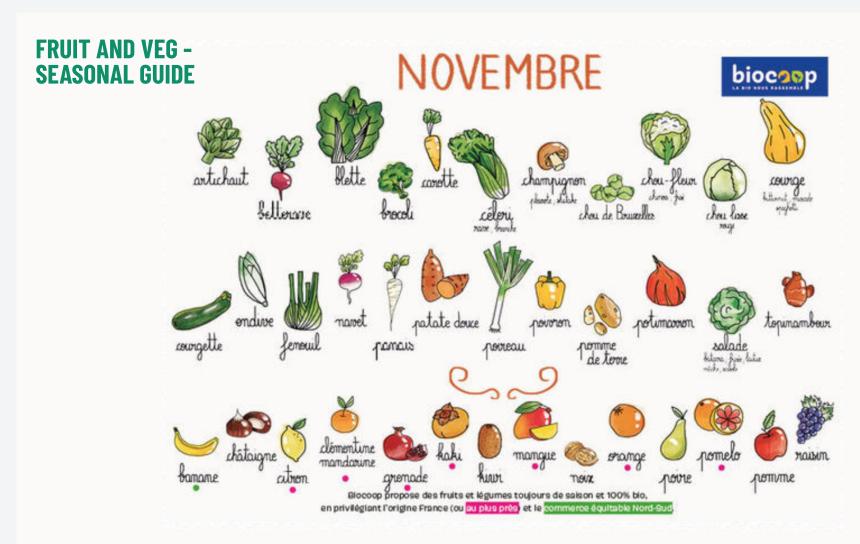


**Soil Association** 



**Fairtrade** 





#### Seasonal Fruit and Veg guide:

https://www.biocoop.fr/produits-bio/Fruits-et-legumes/Legumes-de-saison-decouvrez-notre-calendrier-de-saisonnalite

## **APPENDIX**

## **MEAT, EGGS AND DAIRY**

**Organic, Free Range** 

12 specific organic foods you should buy



## **MEAT FREE RESTAURANTS AROUND EUROPE**

Veggie and vegan restaurants, supermarkets, stores, and recipes:

https://www.happycow.net/



## **WHERE TO BUY**

#### France:

Organic seasonal produce:

#### **BIOCOOP**

#### USA:

Organic: WHOLEFOODS,
Organic and non-GMO:
THRIVE MARKET (online)

**UK:** Local Plastic-Free / Bulk / Unpackaged / Refill / Zero Waste Shops and Projects

THE ZERO WASTER

# WHERE TO COMPOST...



## **FOOD SHARE APPS AND LOCAL FOOD BANKS**

**OLIO** https://olioex.com/



To Good To Go https://toogoodtogo.com/





#### Food Bank Concarneau

https://concarneau.fr/ville/sillage-vivre/1406-epicerie-solidaire-et-sociale

## **APPENDIX**

**Sources:** https://www.eurofoodbank.org/en/poverty-in-europe

https://greatist.com/health/ethical-healthy-food#8



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