

## OUR PROJECT

In April 2012 the Autonomous Province of Trento, in cooperation with the Municipality of Trento, set off a working group with the main operators associations active in the catering sector, aiming at starting an **environmental sustainability project for the catering sector in Trentino**. The project name is "Ecoristorazione Trentino".

In February 2012 a **framework program** was signed by all the stakeholders. The document is targeted to all catering services in Trentino. To comply with Ecoristorazione Trentino eco-label, restaurants have to comply with a tough set of environmental criteria. The certificate of environmental quality will be released only after a serious independent verification procedure.



The catering services showing this certificate implement environmental sustainability actions.

From February 2012, the "Ecoristorazione Trentino" certificate marks the catering services in Trentino which devote attention to environmental protection.

The certificate "Ecoristorazione Trentino" is ruled by the program agreement signed on 16 February 2012 by the Autonomous Province of Trento, the Municipality of Trento and the main associations of stakeholders involved in the catering sector in Trentino.

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THE ENVIRONMENT  
IS SERVED!



Eating out and respecting  
the environment is possible:  
choose the services marked by  
"Ecoristorazione Trentino"!

Project by the  
Autonomous  
Province of Trento  
for a sustainable  
catering sector

www.eco.provincia.tn.it

## OBJECTIVES

An increasing number of people eat out daily.

All meals on our table show the skills of the catering operator but it also entails an unavoidable environmental impact.

The “Ecoristorazione Trentino” project aims at **reducing the environmental** impact, the air and water pollution, the water and energy consumption, the waste production which are connected with the catering service and the catering chain.

The “Ecoristorazione Trentino” certificate provides mutual information: the catering service makes its client **aware** of his efforts to protect the environment. The client has the opportunity to **communicate** to the caterer his interest towards the environment.



## ACTIONS FOR THE ENVIRONMENT

The “Ecoristorazione Trentino” certificate requires the respect of **7 compulsory pre-requisites** and **9 elective criteria** with a final minimum score of 18 out of 50 points.

The regulation involves 5 areas:

1. **Food and drinks:** priority must be given to biological, local and fair products
2. **Waste:** reduction is a priority
3. **Energy and water:** priority to energy and water saving
4. **Non-food purchase:** priority to certified green products
5. **information, communication and environmental education:** in order to involve clients in the implementation of environmental good practices.



**1. SHORT CHAIN MENUS:** meals are prepared with ingredients coming from Trentino, with a reduction of the emissions due to transport.



**2. BIOLOGICAL FOOD PRODUCTS:** at least two ingredients come from biological agriculture.



**3. NO SINGLE DOSE PRODUCTS:** single dose products are not used to avoid the waste production.



**4. TAP WATER:** the restaurant informs the clients about the possibility to drink tap water to avoid emissions deriving from transport and waste production.



**5. LIGHTING:** the restaurant only uses energy efficient lighting plants, with a reduction of energy consumption, and of greenhouse gas emissions in the atmosphere.



**6. CLEANING PRODUCTS:** The restaurant uses at least two ecological cleaning product lines, with a consequent water and air pollution reduction.



**7. INFORMATION:** the restaurant informs its clients about its efforts in the implementation of environmental good practices.



**FURTHER ACTIONS:** the restaurant chooses to implement further actions to protect the environment, allowing for water and energy saving, waste reduction, use of ecological products and implementation of actions of environmental communication and education