

From pilot project to scaled experiences in the city: the Local Hub against food waste in Loreto



As part of its Food Policy, since 2018 the Municipality of Milan has established several local Food Waste Hubs in collaboration with local, private, institutional, and third-sector actors.

The objective is to recover edible food from large retailers in the city, Milan wholesale market Foody-Sogemi, selected open street markets, and private company canteens, and redistribute it to vulnerable families.

The first six Hubs launched were:

- **Hub Isola**, launched in 2019, in District 9
- **Hub Lambrate**, launched in 2020, in District 3
- **Hub Gallaratese**, launched in 2021, in District 8
- **Hub Foody Zero Sprechi**, launched in 2021, in the wholesale market of fruit and vegetables (Foody-Sogemi)
- **Hub del Centro**, launched in 2022, in District 1
- **Hub Selinunte**, launched in 2024, in District 7



Hub Isola



Hub Lambrate



Hub Foody



Hub Gallaratese



Hub Centro



Hub Selinunte

The Local Food Waste Hub System is expanding

The **Local Food Waste Hub system**, which facilitates the recovery and redistribution of surplus food through a vast network of partners, was selected as the winner of **the 2021 Earthshot Prize**, the global environmental prize established by Prince William and awarded annually to five winners for their contribution to environmentalism.

THE
EARTHSHOT
PRIZE

This recognition allowed the Municipality of Milan to invest additional resources in enhancing and strengthening its network of Local Food Waste Hubs and promoting the international spread of this model.

New actions against food waste

Thanks to the award's contribution, the Food Policy team was able to experiment with a co-planning methodology for involving third-sector organizations, structured into the following phases:

Co-programming workshop (March 2023).

The Municipality issued a public notice to select Third Sector Bodies to co-analyze the context and evaluate the best options for investing resources in solutions that effectively address emerging needs. The first workshop saw over 36 third-sector organizations as participants and 15 partners already involved in actions against waste.

Co-design notice (August/September 2023)

During this phase, based on the outcomes of the workshop, the Municipality issued a public notice inviting Third Sector Bodies to submit project proposals.

Co-planning tables (October 2023)

The Municipality and its partners convened the entities deemed eligible to evaluate the project ideas and define the individual action plans in detail.



ACTION B - Lunch of new Hubs: Hub Loreto

The aim of this action is to expand the project by opening new Local Hubs in areas not previously covered by similar initiatives, involving the rental, setup, and maintenance of spaces.

Among the three Hubs that have opened or are set to open, the **Loreto Hub** in District 2 is unique in being spread across **three distribution centers**, all operating under a **unified organization and management model**.

Several partners are involved in the project, including **COMIN Coop Soc. di Solidarietà, Milano Positiva APS, Associazione T12 Lab, Parrocchia Santa Maria Assunta in Turro, Terza Settimana ODV, and Mutuo Soccorso Milano APS.**

The project also aims to promote volunteerism, social and labor integration, and the strengthening of community bonds, building long-term sustainability for the Hub.

The Hub is divided into three spaces in District 2:

- Off Campus in Viale Monza
- Parrocchia Santa Maria Assunta in Turro in Piazza Anelli
- Terza Settimana in Via Leoncavallo.

To adapt these spaces, plans include refurbishing and furnishing the rooms for sorting and cleaning food, equipping them with cold storage (at least two new cold rooms) and transportation options, such as a rented van and cargo bikes.

Communication and **collaboration networks** will be maintained and strengthened with donors, volunteers, organizations, informal groups, and active citizens, including through cultural and informational events such as community dinners.

The project will provide opportunities for **internships** and **work** grants for disadvantaged and vulnerable individuals in operational activities, as well as in food processing (such as preserves, jams, pastes, and ready meals), and the production of **compost** from inedible products, using compost bins and creating above-ground **vegetable gardens** and/or **hydroponic systems**.

