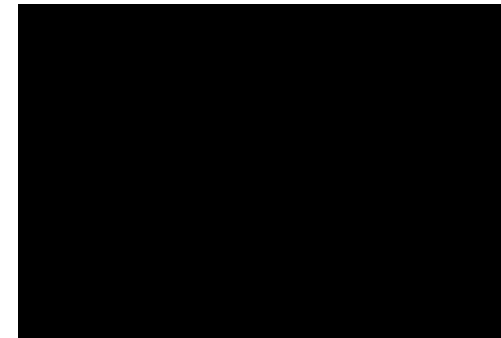


## Examples of food sovereignty in Italy: organic farming, shortening the production chain and building networks of small scale producers



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# The organic in Italy

## [www.biobank.it](http://www.biobank.it)

### **Trend 2006-2008**

If we analyze the changes in the absolute figures, we can see how the organic industry in Italy has developed between 2006 and 2008. It is mainly the number of short-chain activities that have increased over the last three years (2006 to 2008), with double digits growth rates:

Purchasing groups + 66 % from 288 to 479 (601 today)

Farm gate sales + 47 % from 1324 to 1943

Holiday farms + 40 % from 839 to 1178

E-commerce websites + 39 % from 79 to 110

School cafeterias + 20 % from 658 to 791

Restaurants + 12 % from 177 to 199 (holiday farms not included)

Farmers' markets + 8 % from 193 to 208

Shops + 2% from 1094 to 1114



Pro.B.E.R. is an association of organic and biodynamic producers and operators recognized by the Regione Emilia Romagna (R.E.R.) through the regional law n° 28 on the organic agriculture, approved by the Regional council in 1997.



Pro.B.E.R. associate more than 2.600 producers and operators of organic and biodynamic whole and processed food, that operate conforming with the 2092/91 EEC disposition and with the national and regional laws on organic agriculture



Pro.B.E.R. technical assistance covers a total surface of about 30.000 hectares of cultivated land, i.e. almost a third part of the entire organic dedicated surface of Emilia Romagna

buyers are moving different commercial systems , wheter one likes it or not







- Forlì 15
- Forlìmpopoli 11
- Castrocara 12



## Meldola's refectory Meal cost



food	35%
staff	47%
other costs	18%

that is

4% water, electricity, gas, heating

6% detergents, plate ect.

laundry, HACCP

3% maintenance

5% amortization

From 2007 plastic eliminated

Co2: **Università degli Studi di  
Milano – Bicocca**

**2619,85 kgCo2** produced buying  
local

**5041,32 kgCo2** produced buying  
in Bologna.

Meal cost:  
unchanged

Permanent and transversal  
education



# This year

- Meat
- Fresh cheese
- Parmigiano reggiano
- Pasta
- Tomato sauce
  
- Energetic re-balance  
refectory and school
  
- Thank you

