

WELCOME TO MADRING

Help us contribute to reducing food waste by donating surplus food so that it reaches those who need it most.

This guide will help you prepare and manage the donation of surplus food in a simple and efficient way.

Donations will take place on Sunday 13 September, from 19:30 to 22:30, at the nearest collection point (IFEMA SUR, Hall 7, Door 7A • FAN ZONE E, production compound). The specific route will be provided in advance.

We count on your collaboration to generate a positive social and environmental impact throughout the event.

MADRING

PROTOCOL FOR THE COLLECTION OF SURPLUS FOOD

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1. Food eligible for donation:

All food suitable for human consumption: staple foods, bread, pastries, dairy products, cured meats, meat, fish, fruit and vegetables, prepared dishes, frozen products, including preparations with meat, fish and cooked seafood, or pasteurised egg.



2. Food not accepted:

- Alcoholic beverages.
- Preparations with raw or smoked meat, fish or seafood (sushi, carpaccios, tartares, etc.).
- Preparations with fresh eggs, non-pasteurised creams, or non-pasteurised fresh cheeses.
- Prepared dishes that require hot storage.
- Food exposed to the public (buffets, display cases, served in dining areas, etc.).



3. Donated products must comply, with the following conditions:

- Products must be in **perfect condition for preservation** and safe for human consumption.
- They must not be damaged or show defects in packaging, labelling or presentation that could affect food safety or quality.
- All products must be **properly packaged, clearly identified and labelled** in accordance with current regulations, and include either a use-by date or best-before date. This requirement applies to all food, including bread and pastries, except fresh fruit and vegetables and bottle-fed infant foods.
- The minimum remaining shelf life must be **48 hours**.
- **Chilled or frozen products** must be maintained within the appropriate temperature ranges throughout transport and delivery to collection points, ensuring a cold chain of **5°C**, with a maximum tolerance of $\pm 2^\circ$.

4. Acceptance and regulatory compliance:

- FBAM reserves the right to **reject donated food** that, in its judgement, does not meet an adequate condition for consumption. Such food will remain at the company's disposal for subsequent removal by IFEMA MADRID.
- Each company will be responsible for complying with the applicable legislation currently in force: **Law 1/2025 of 1 April on the Prevention of Food Loss and Waste**, Delegated Regulation (EU) 1169/2011 and subsequent amendments, Commission Regulations 852/2004 and 853/2004, and Royal Decree 1021/2022, among others.
- Compliance with these conditions will be **essential** for FBAM to accept donated products.
- FBAM, together with IFEMA MADRID, complies with the Law on the Prevention of Food Loss and Waste.

