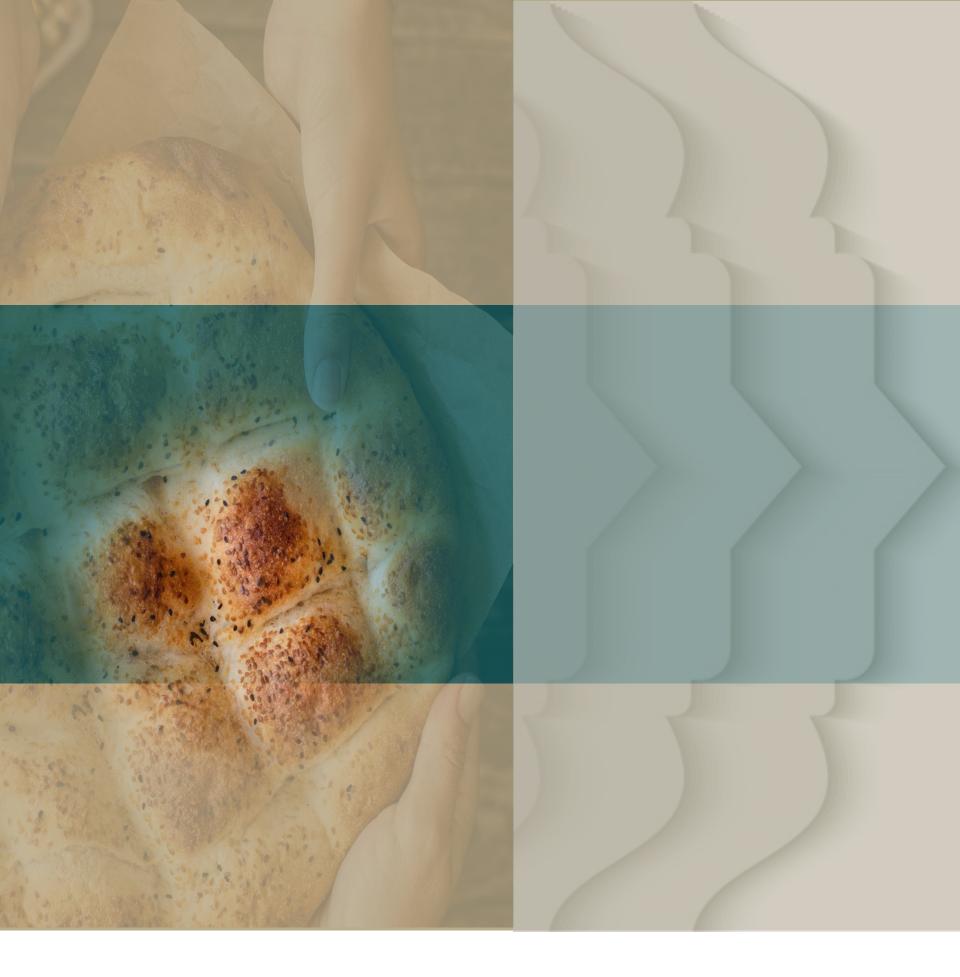
ne'ma Food Rescue Program

In collaboration with



المبادرة الوطنية للحد من فقد وهدر الغذاء National Food Loss and Waste Initiative

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تكاتــف TAKATOF

مــــؤســـســـة الإمـــارات BY EMIRATES FOUNDATION

ne'ma Food Rescue initiatives during Ramadan

In 2024, recognized as the "Year of Sustainability" ne'ma is committed to promoting sustainable practices and collective actions. This involves initiatives like encouraging savings, facilitating donations, and sharing surplus food to significantly reduce food waste.

The ultimate goal is "Zero Food Waste to Landfill" during Ramadan and beyond, while also contributing to achieve the UAE's target of cutting Food Loss and Waste by 50% by 2030.

Objectives:

- Rescue and repurpose Food Surpluses
- Divert Food Waste & Loss from Landfill
- Recycle inedible food and converting it into oils and agricultural fertilizers. *{Give back to nature}*
- **CSR**, Provide opportunities for **corporate volunteers** to directly engage with the community.
- Unify data collection around food Loss & waste reduction waste as inputs for UAE Baseline



Partnership

Strategic Partners



Community Fridges ≈6 in AD

Rescue edible surplus meals from HORECA to be packed and served in Smart fridges, allocated in the Rural areas

Contributes to the National & SDG goals



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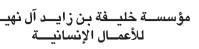




Food for Good Family Iftar Box

Support 3000 Families in AD, Al Ain , Sharjah

Redirecting healthy and nutritious surplus foods, which would otherwise go to landfills due to being unsold or nearing expiration dates, to low-income families in need.







ne'ma dazi

Partnership/Sponsorship Options

Partners have the option to choose from the following opportunities to participate:



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Community Fridges Initiative

Opportunity to Sponsor the Community Fridges- during Ramadan

This Ramadan, ne'ma will once again activate the Community Fridges initiative, following the great success of last year's pilot. The aim is to rescue surplus untouched food from iftar buffets that would typically be discarded.

ne'ma will collaborate with tech solution startups to collect surplus cooked meals, what will be

distributed to low-income families every day after Iftar.

0	bj	ectives

- Reduce food surpluses and redistribute them to achieve the UAE's goal of reducing food loss and waste by 50% by 2030
- Save small quantities of food that would not typically be collected through the Food Bank framework.
- Raise awareness about food waste and inspire chefs to consider quantity planning.

#Fridges

+ Community Fridges – 6 in AD

Timeline

Beneficiaries

Locations

Sponsorship Benefits

Collection Process will be Everyday after Iftar/30days

Rural Areas- serve 500+ meals/day

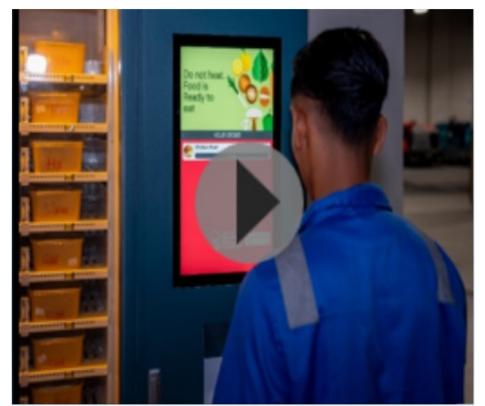
Aiming to install Total of the Machines **6** in Abu Dhabi

- **Branding Opportunities**
- **Event Recognition**
- Media Exposure
- **Digital Marketing Collaborations**
- **On-Site Engagement and Activation**
- Post-Event Recognition in Final Impact Report for Leadership

Next Step Join us and contact ne'ma team for sponsoring the community fridges Sponsor Rescue 15,000+ meals

All Fridges are licensed and Complied with ADFSA Food Safety measures

Packages



- One Fridge
- 2,700 meals containers / month
- Secure big thermal containers
- Chiller vehicle over 30 days –one trip from hotels to fridge location

Training to Hotel Staff

Installation/daily Reporting

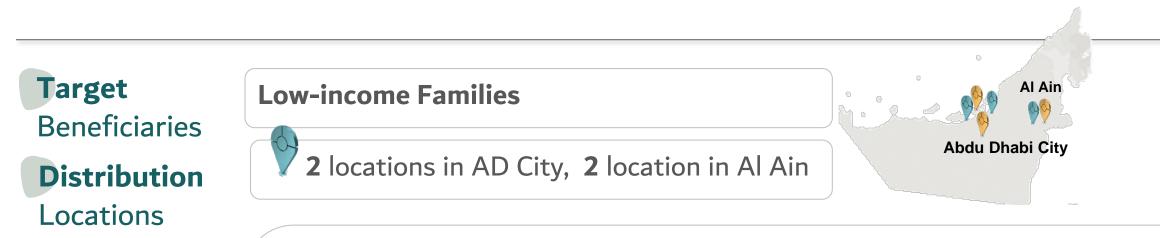
Payments are to be made to the **Emirates Foundation.**

AED 23,000

Family Iftar Boxes Initiative

2 Partners opportunity to Sponsor Family Iftar Boxes during Ramadan

Through collaborative efforts, **ne'ma** will rescue edible imperfect food (surplus) and redistribute them in Family Iftar Boxes to low-income families



Reducing Food Loss and Waste: Rescuing imperfect food, any surpluses,

Objectives

- Contributing to achieve the UAE of FLW reduction Goal 50 % BY 2023
- **CSR:** Engaging corporate volunteers in community service aligned with CSR goals.
- Social and Environmental Impact: Monitoring food rescue outcomes, including quantity rescued and individuals served.
- **Empowering Communities**: Providing opportunities for corporate volunteers to engage directly with communities.

Sponsor Opportunity



- Contribute to rescue **10,000 Family Iftar Boxes** with a selection of Odd-Veggies & Locally Grown Produce, which is perfectly edible and distant to landfill.
- Each box is 10 KG which is enough for a family of 4 for one week , and includes iftar recipe by "Chef Morish by K"
- Branding Opportunities
- **Event Recognition**
- Media Exposure
- **Digital Marketing Collaborations**
- **On-Site Engagement and Activation**
- Post-Event Recognition

Sponsorship Benefits

Next step

Partners should confirm the quantity by 9th of March 2024, and provide the company logo

Sponsor 10,000 Family Iftar Boxes

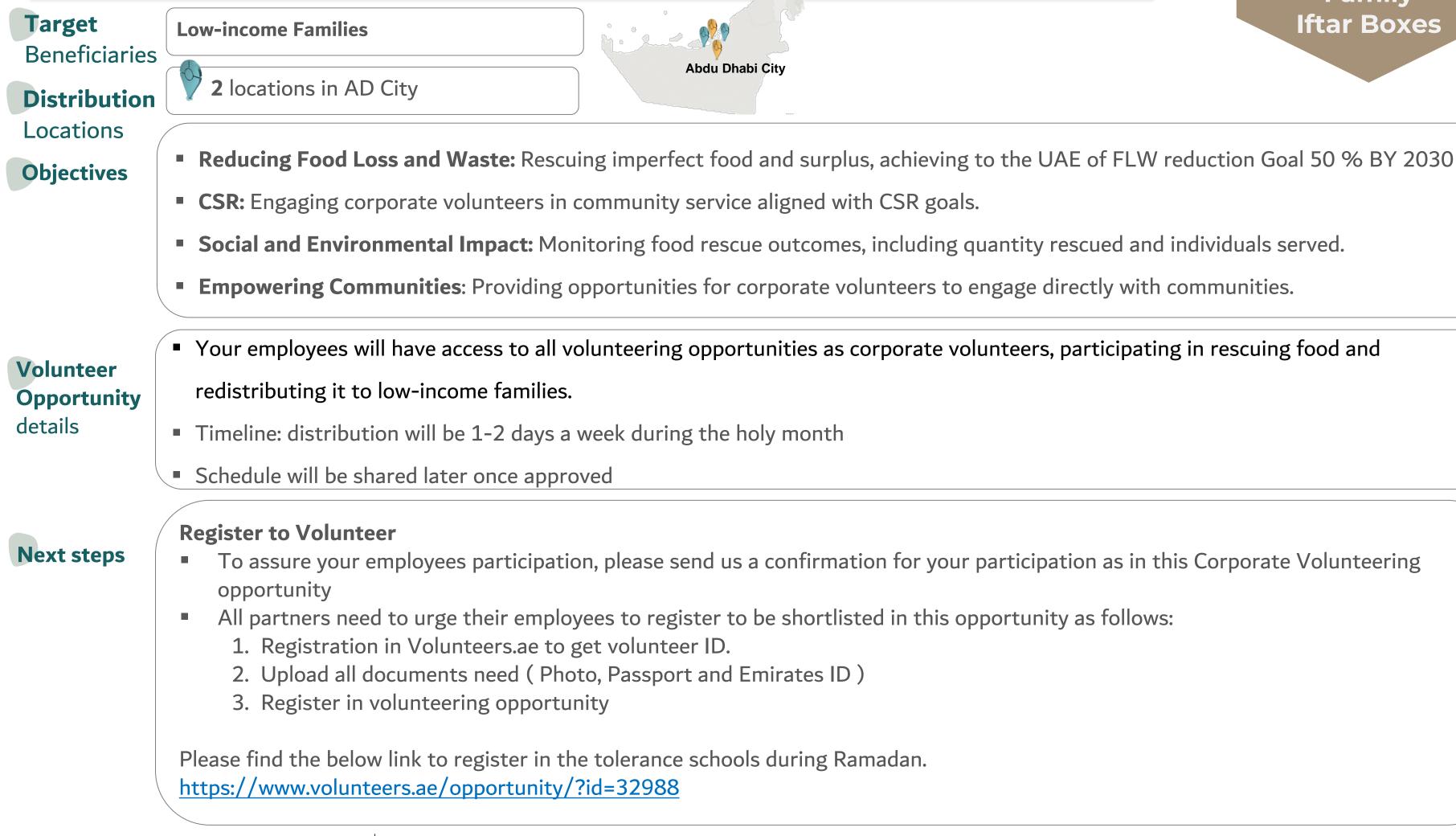


Family Iftar Boxes Initiative

Corporate Volunteering opportunity to support in Packing & Distribution of **Family Iftar Boxes** to lowincome families during Ramadan

Through a collaborative effort, **ne'ma** will team up with **Takatof & Corporate Volunteers** to re-distribute rescued

imperfect veggies and food surpluses to people in need





Corporate Volunteers Packing & distribution

Family **Iftar Boxes**

Food Doners Contributions Options

Partners have the option to choose from the following opportunities to participate:



المبادرة الوطنية للحد من فقد وهدر الغذاء National Food Loss and Waste Initiative



Community Fridges Initiative in collaboration with Hotel donors

An opportunity for Hotels to give the surplus small portioned cooked meals that would otherwise end up in landfills from lftar buffets.

CTA to Hotels in the emirate of Abu Dhabi and Al Ain, to collaborate with NE'MA to Implement Sustainable Practices, Reducing Food Waste.

ne'ma will activate the Community Fridges via collaborating with HORECA and tech solution startups to collect surplus small portioned cooked meals that would otherwise end up in landfills from Iftar buffets. All Fridges are licensed and Complied with ADFSA Food Safety measures

What is the Operational process



- Confirmation: confirmation your participation by 9 March
- Minimum # of meals 20 meals
- Meal Weight: Meals should be around 400 gm
- Location: Hotel should be in AD City



- **Training** will be provided to Chefs and Kitchen team
- Meals containers will be provided ahead of time
- Kitchen team to help in packing the surpluses as per ADFSA regulations
- **Collection :** The ne'ma –tech solution company will collect in thermal containers • **Transportation:** Will transport
- the meals in chiller vehicle
- Labeling : Will add the expiry date

What is Required from Hotels?

- The amount of untouched food that might be collected every day
- The collection point for surplus items will be at the hotel branch, with recommended branches in Abu

Dhabi and Al Ain. Approval will be based on the location.

Next Step

Hotels should confirm via email to ne'ma with below by no later than 9th March

CTA Rescue 15,000+ meals

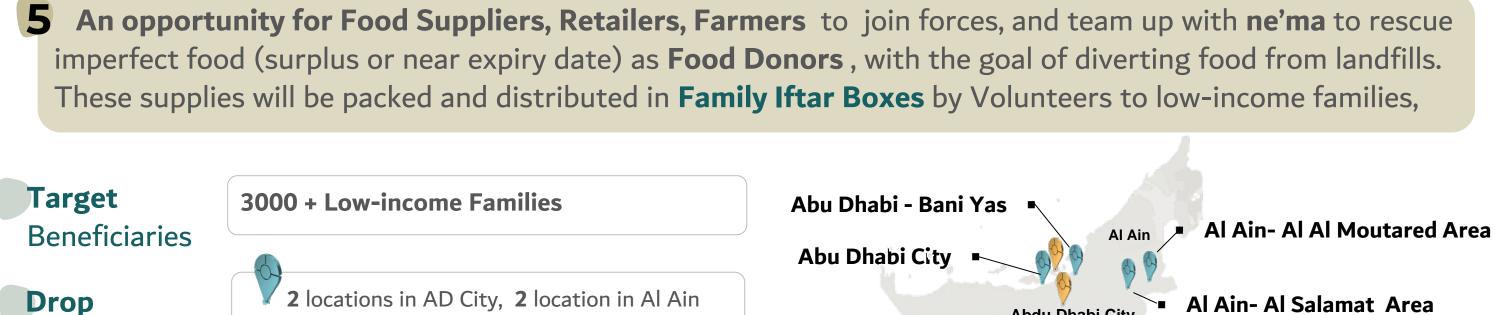




- Fill the Fridge
- Programing the Fridge: Will program the slots of the machines as per expiry date
- Beneficiary can access the meals

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Family Iftar Boxes Initiative in collaboration with Food suppliers



Abdu Dhabi City

Objectives

Locations

- Reducing Food Loss and Waste: Rescuing imperfect food and surplus, achieving to the UAE of FLW reduction Goal 50 % BY 2030
- CSR Initiative: Supporting the Community by Donating Surplus and Imperfect Fresh Produce, Along with Non-perishable Items, to Low-income Families, Creating a Meaningful Impact in Their Lives.
- Social and Environmental Impact: Monitoring food rescue outcomes, including quantity rescued and individuals served.

What items to be donated

1. Staple Grains: rice, pasta, quinoa, or whole grain bread 2. Protein Sources: canned beans (such as black beans, chickpeas, or kidney beans), canned tuna or chicken, peanut butter, or shelf-stable tofu 3. Canned Vegetables and Fruits: canned vegetables and fruits with no added sugar or salt whenever possible. 4. Healthy Snacks: Add nutritious snacks such as granola bars, dried fruit, nuts, or whole grain crackers 5. Healthy Beverages: bottled water, 100% fruit juice, or shelf-stable milk alternatives like almond milk or soy milk 6. Cooking Essentials: cooking staples like vegetable oil, spices, herbs, and condiments (such as salt, pepper, and tomato sauce) 7. Nutrient-Rich Extras canned soup, oatmeal packets, instant noodles, or meal kits that require minimal preparation and provide additional nutrients. **8.** Educational Materials: simple recipe cards, nutrition tips, or information on accessing local food assistance programs to empower families to make healthy

Next steps

Please contact ne'ma team, by no later than 9 of March, 2024

food choices and utilize available resources effectively.

Food Donors Veggies & Fruits & non-perishable

Family Iftar Boxes

Provide items packed in boxes Support Provide transportation to drop these required from items to the locations above as per **Food Donor** the schedule **Branding Opportunities Event Recognition** Media Exposure **Food Donor Digital Marketing Collaborations** Benefits On-Site Engagement and Activation

Post-Event Recognition

JOIN US

TO BECOME A NATION WITH NO FOOD WASTE



Abu Dhabi st., Abu Dhabi, UAE

