



RENEWABLE ENERGY FOOD COMMUNITY



Officially founded in 2009 with the signing of the Statute of the “Guardian Farmers of Tuscany’s Renewable Energy Food Community”, thanks to an agreement between **Tuscany Slow Food, Slow Food Foundation for Biodiversity and CoSviG** (Consortium for the development of geothermal areas), a publicly owned institution, which takes an active part in the promotion and implementation of initiatives on sustainable development programs for geothermal areas and the entire Tuscan region.

The Renewable Energy Food Community is the world’s **first food community of local businesses operating in the food industry which uses clean and renewable energy in their manufacturing cycles**. The Community takes into account production methods and final products, ensuring their environmental sustainability. The Renewable Energy Food Community was born within the *Renewable Energy District*, located between the provinces of Pisa, Siena and Grosseto (the so-called "traditional geothermal area"), where, since the early '900s, the geothermal resource has been used for the production of electricity. The Food Community is currently expanding all over Tuscany. **Requirements for membership are:**

SIGNIFICANT USE OF RENEWABLE ENERGY IN THE PRODUCTION PROCESS

(geothermal, PV and solar thermal panels, biomass, wind)

RAW MATERIALS COMING ONLY FROM TUSCANY

PRODUCTION SITES LOCATED IN TUSCANY

Hallmarks of the Community Food companies are therefore the presence of a **short chain, the recovery of sustainable forms of agriculture** and of typical high-quality products that risk the extinction.

The Community has participated in numerous national and international fairs such as the **Salone del Gusto Terra Madre 2014, 2012, 2010 and 2008, Cheese 2009, Energethica 2011 and 2009, FestAmbiente 2015, 2014, 2013, 2012** and numerous other expositions of food and wine.

Particularly important is the collaboration with Slow Food in culinary education projects like “**Gusto Pulito**” (“Clean Taste”), which teaches the concept of “Good, Clean and Fair” food to students with different academic levels, through visits in local food companies and tastings of typical products. In this respect the Food Community collaborates with the **University of Gastronomic Sciences of Pollenzo (Cuneo - Italy)**, a Carlo Petrini (the President of Slow Food International) brainchild institution whose students make each year educational visits and tasting workshops in the firms of the community.

In **2014**, the Community participated in a Tuscan Regional Government **Competition for the presentation of innovative ideas and good practices already implemented and operating in Tuscany consistent with the theme of Expo Milano 2015 (Feeding the Planet, Energy for Life)**. The Comunità del Cibo a Energie Rinnovabili was among the **10 proposals ranked in the “good practices” section** presented at EXPO Milano 2015 by Tuscan Regional Government. In **2012**, it received the “**Eco and the City**” Award “**Giovanni Spadolini**” for the “redevelopment of agricultural territories”.

In **2014**, CoSviG was also, as a promoter for the project, named as being one of the top 10 companies in the “Agriculture and Agrifood” sector as part of the **Award For Sustainable Development**.

Benefits from renewable energy food production:

Reduction of CO2 emissions

Bringing on the table excellent food produced through nature friendly procedures

*The right, for members, to exhibit their products with the **collective brand** of food community as a guarantee of the use of clean energy and the respect of the principles of Slow Food: "good, clean and fair". "Good" refers to the quality, "right" refers to an appropriate reward for the producer; "clean" refers to nature friendly production systems. And last but not least, "renewable", because produced through renewable energy.*

The Renewable Energy Food Community is a concrete proof that there can be harmony between energy, advanced technology and high standard food.