



1st P2P

Barcelona Challenge  
exchange meeting

# Report

Barcelona - Granollers  
23<sup>rd</sup> – 25<sup>th</sup> May 2022

Funded by:



Organised by:



With the collaboration of:



Ajuntament de Granollers

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Drawing on the C40 Good Food Declaration and the Milan Urban Food Policy Pact, *The Barcelona Challenge for Good Food and Climate* is a call for cities and their residents to engage in a series of commitments related to the transformation of their food systems in order to tackle the climate emergency. It addresses two key issues: the mitigation of and adaptation to the climate emergency, through a commitment to transform local agri-food systems to ensure access to sufficient, sustainable, healthy and nutritious diets for all, therefore preventing food vulnerability and enhancing food justice.

*The Barcelona Challenge for Good Food and Climate* develops a program of learning exchange for council technicians and elected officials between signatory cities addressing climate action through sustainable and healthy food policies: the P2P (peer to peer) international exchange meetings.

The first one, held in Spain from 23<sup>rd</sup> to 25<sup>th</sup> May 2022, gathered participants representing five cities and two national municipalities networks that visited in Barcelona and Granollers municipal innovative food policies developed or supported by the City Council to face climate emergency.

POSITION	DEPARTMENT / ORGANIZATION	CITY	COUNTRY
Councillor	Councillorship for Ecological Transition	Rivas Vaciamadrid	Spain
Adviser	Councillorship for Ecological Transition	Rivas Vaciamadrid	Spain
Soto del Grillo Agroecological Parc Coordinator	Heliconia, consultant external company	Rivas Vaciamadrid	Spain
Local development technician	Economic Promotion	Granollers	Spain
Special administration superior technician	Climate emergency and energetic transition service - Sustainable Food Section	València	Spain
Technician	Centre for Environmental Studies (City Council)	Vitoria-Gasteiz	Spain
Social economy sub-secretary	Human development and habitat	Rosario	Argentina
Urban food policies project officer	Terres en Ville		France
María Carrascosa	Red de Municipios por la Agroecología		Spain
Esther Díaz			

During three days, participants could visit and learn first-hand from the following diverse initiatives taking place in Barcelona and Granollers:

## Monday, 23<sup>rd</sup> May 2022

**Presentation and visit of *Baix Llobregat Agrarian Parc*, a protected natural area within Barcelona metropolitan zone, with agriculture and livestock activities, by Mrs Helena Perxacs - Agrarian Parc technician.**

Participants could know more about the Agrarian Parc, its management system and the main challenges they encounter: being an agricultural initiative surrounded by urban areas and close to a big city like Barcelona. The Agrarian Parc occupies territory from 14 municipalities, counts with 3.500 private hectares and around 200 producers. The Parc's management office has developed a *specific brand* (fresh product) to identify and promote products issued from their land and support producers in the commercialisation.



## Tuesday, 24<sup>th</sup> May 2022

**Morning in *Granollers*, a 60.000 inhabitants city, 30 km North from Barcelona.**

**Welcome and presentation of *Palou products*, by Mr Vicenç Planas - Economic Promotion technician.**

Palou is a local area in Granollers that has been protected and supported by the City Council to preserve and relaunch agriculture production.

**Visit of *Caseus refining workshop and cheese tasting*, by Mr Francesc Portet - Cheese processor.**

Caseus is a local company selling handmade cheese from Catalan cattle breeders and that has recently started to produce its own cheese made with the milk from cows raised in Palou. The group could taste the brand new cheese "El matiner" (the morning man) that was to be officially launched a few days later.

**Presentation of *La magrana vallesana*, an agroecological consumers and producers' cooperative, integrating families in vulnerable situations, by Mr Hilari Cuadriello - Member of the association.**

La magrana vallesana is composed of 400 member families, of which 15 are producers, and participates in a pilot project called *La Mimosa*, in partnership with the City Council and the local Red Cross office, integrating 6 families in vulnerable situations in the consumer cooperative. The families receive a monthly amount through a card-wallet-type credit system, to be spent in food products in the shop managed by the cooperative. This initiative improves their access to quality and healthy food avoiding any stigmatization, since their status is unknown by the other cooperative members.



**Institutional welcome** by Mrs Alba Barnusell - City Mayor, and Mrs Gemma Gimenez - Economic Promotion Councillor and presentation of Granollers food and agroecology local policies, by Mr Vicenç Planas - Economic Promotion technician.

**Presentation and visit of the local seeds bank and the project "Lifelong seeds",** by Mrs Lourdes Pallas and Mr Toni Arrizabalaga - Technicians.

The *Valles oriental seeds bank* sits at the Natural Science Museum and aims preserving and highlighting the value of local cultivated agrobiodiversity. Participants could learn more about how the seeds bank initiative started and is managed.

**Barcelona food policies presentation,** by Mr Álvaro Porro - Commissioner for Social Economy, Local Development and Food Policy, Barcelona City Council.

Mr Porro shared the main initiatives supported by the commissioner. Mrs Lidon Matrat, Coordinator of metropolitan sustainable food projects and Mrs Amaranta Herrero, Coordinator of Barcelona sustainable food strategy 2030 were also present.

**Visit to Comerços verds (Green retailers) at the Ninot Municipal Market,** by Mr Oscar Martín - Barcelona Market Municipal Institute Coordinator.

Comerços verds consists of a labeling system that aims at encouraging market retailers to buy local and seasonal products from small producers and make them more visible for consumers in the municipal markets, enhancing their availability and access.

**Visit to Food Coop, a cooperative and participative supermarket,** by Mrs Rosa Rovira and Mr Mohammed el Youssifi - Members of the board.

Food Coop recently opened and it is the first **cooperative supermarket** in the city of Barcelona. Participants could learn about the conception process of this initiative, its governance system and coordination.





### Barcelona wholesale market, *Mercabarna*, by Mrs Ingrid Buera - Marketing and Institutional Relations Director and Mr Pau López - Sustainable Food Director.

Mercabarna is owned by the City Council at 51%. Mrs Buera presented the history of this whole market, its evolution to adapt to market trends and two specific recent initiatives connected to sustainable food:

**Foodback:** an initiative to reduce food waste through distribution to social entities and transformation.

Foodback contributes to reduce food waste thanks to the selection of fresh products that are no longer sellable through commercial channels, but still eatable, and its distribution to social entities to reach families in vulnerable situations. The next step of the project is to transform those no longer eatable fresh, for human consumption or assign them for animal use.

**Biomarket:** the first Spanish wholesale market of organic food products.

A specific area within the vegetables and fruit section is dedicated to organic food products, which is the first Spanish organic wholesale market.



### Visit to Dovella school, participating in the Barcelona *sustainable and healthy school canteens programme*, by Mrs Maria Josep Bernadó - Coordinator.

Dovella school is a primary school having participated in the City Council project MEMS (*Menjadors Escolars més Sans i Sostenibles*), healthier and more sustainable school canteens.

Mrs Bernado explained the improvements and changes they have progressively introduced in the school menu to make it healthier and more sustainable: reducing the quantity and frequency of animal protein, increasing vegetal protein and purchasing organic, seasonal and local fruits and vegetables. They serve 225 meals per day. The P2P group could have lunch at the school and ate the same menu as the children did.

The company managing the school kitchen is a member of *Xamec – Xarxa Agroecològica de Menjadors Escolars de Catalunya*, the agroecological network of school canteens of Catalonia, who is currently working on the definition and the implementation of a label on organic and local food products (less than 200 km) *Ecolocal*, for school canteens, restoration and collectivities.

## Conclusions and closing

Finally, a small session of conclusions and an assessment of the P2P exchange trip took place, in order to reflect commonly in ways to strengthen local food policies and to identify elements to be improved in the following P2P International Exchange Meeting.



# BARCELONA CHALLENGE

Good Food and Climate

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