

LIFE-IP CEI-Greece Circular Economy Implementation in Greece LIFE18 IPE/GR/000013



PRESS RELEASE

C.M.T. at Forward Green Expo: "Saving Fruits and Vegetables at the Central Market of Thessaloniki"

The **Central Market of Thessaloniki (C.M.T.)**, within the framework of the **LIFE-IP CEI-Greece** project and the **3rd International Circular Economy Exhibition "Forward Green Expo,"** is organizing a workshop titled **''Saving Fruits and Vegetables at the Central Market of Thessaloniki''** on **Friday, March 14, 2025, at 12:00**, at **Pavilion 15** (within the C.M.T. premises).

This event is part of the **LIFE-IP CEI-Greece** project, one of the most significant initiatives for the development of the circular economy in Greece. The project aims to contribute to the implementation of the **National Waste Management Plan**, the **National Waste Prevention Program**, and the **National Strategy for the Circular Economy**.

C.M.T.'s participation in the project focuses on **demonstration actions for food waste prevention** (Action C4.3), in close collaboration with Ministry of the Environment and Energy, Green Fund and Harokopeio University. These actions include:

- Collecting unsold food from the Central Market or partner entities (such as traders and farmers).
- Sorting and temporary storage.
- Operating a food redistribution system.
- Networking with local non-profit organizations.
- Systematically monitoring all the above activities using new technologies (e.g., QR codes, a smartphone app, and a database).

As part of this initiative, a **Manual of Standard Operating Procedures** has been developed to ensure the successful replication of food waste prevention practices by other organizations. In this direction, C.M.T. is organizing this workshop to share the **Standard Operating Procedures Manual** with interested stakeholders and train them to achieve the best possible results.

This event will bring together C.M.T.'s existing partners while also encouraging new collaborations to develop solutions for **better food utilization and waste prevention**.

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