



**Surplus food collected from hotels, restaurants and wedding halls will be carefully packed and preserved before distribution among the needy.**

## *A million containers to collect surplus food*

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JEDDAH — The Food Charitable Company Itaam, in collaboration with Savola and other private companies, will distribute about a million containers in a number of major cities in the coming four months to preserve the surplus food and stop food wastage, which is estimated to be about SR50 billion annually.

The company said the project will be implemented in partnership with 98 hotels, restaurants, coffee shops and wedding halls.

Itaam (Feeding) said the containers will be distributed in 14 districts in Riyadh, Makkah and the Eastern Province.

It said about 143,000 families

with seven members each will benefit from the surplus food from feasts and social occasions. The collected food will be distributed free of charge among the beneficiaries.

Tariq Ismail, secretary general of Savola board of directors, said the food to be distributed among the needy families will be unused surplus from feasts held at hotels, restaurants and wedding halls. "The food is not leftover by guests," he added.

He said the food will be prepared under the highest international standards and then kept in fridges with temperatures not exceeding five degrees.

"Each meal will be carefully wrapped and will be distributed within a time limit not exceeding

200 minutes so that the food will not be rotten," he said.

Ismail said the food waste is a national issue, which should be carefully dealt with so as to feed the needy families and put an end to the unjustified dumping of meals.

He said awareness campaigns should be launched to enlighten the public about the need to stop food wastage, which is dissipating the national economy.

"Consumers should change their habit of unnecessarily wasting food, which might benefit a number of needy families," he added.

Ismail expected awareness among the public not to waste food to reach more than 80 per cent during the coming few years.