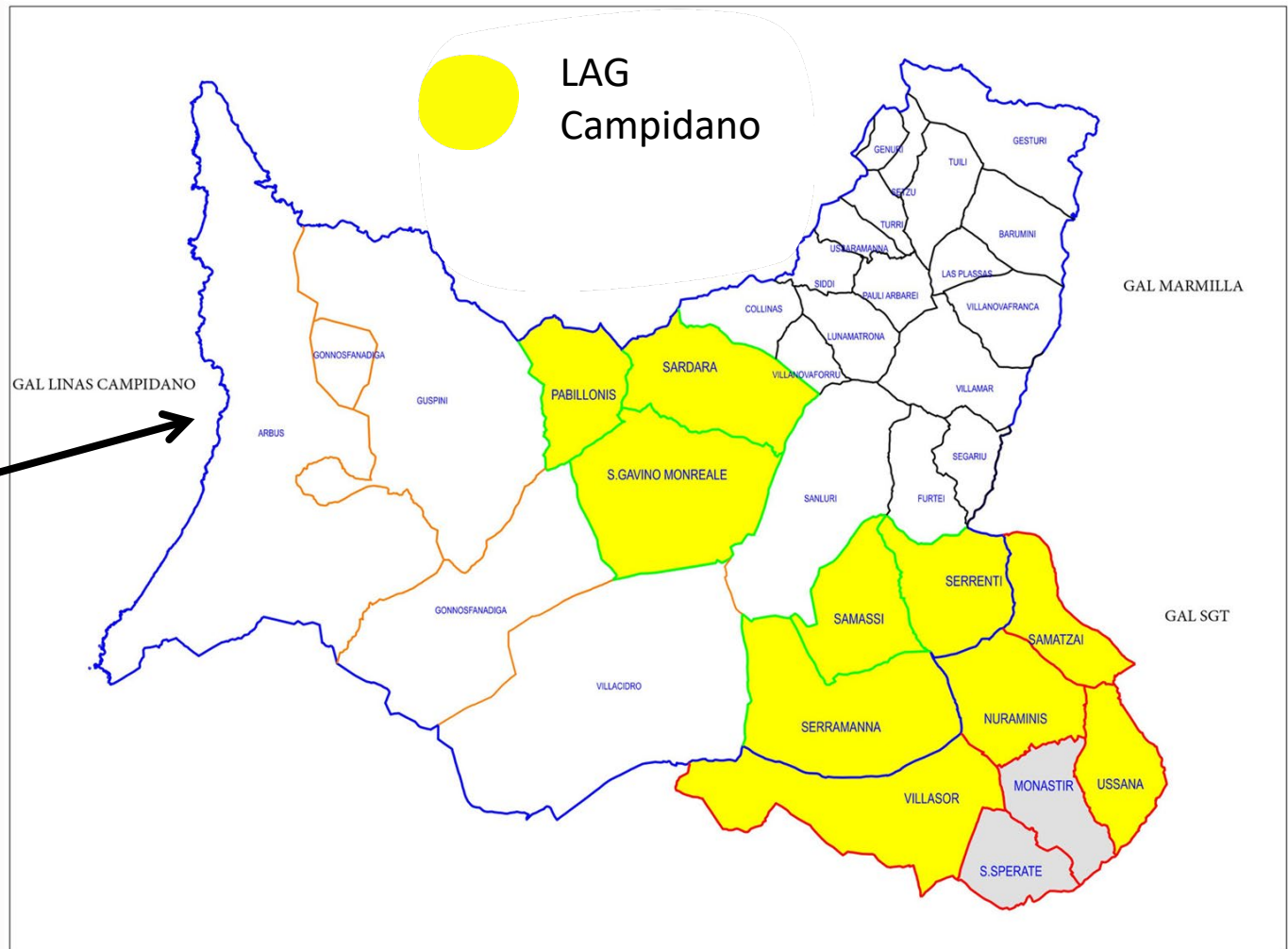
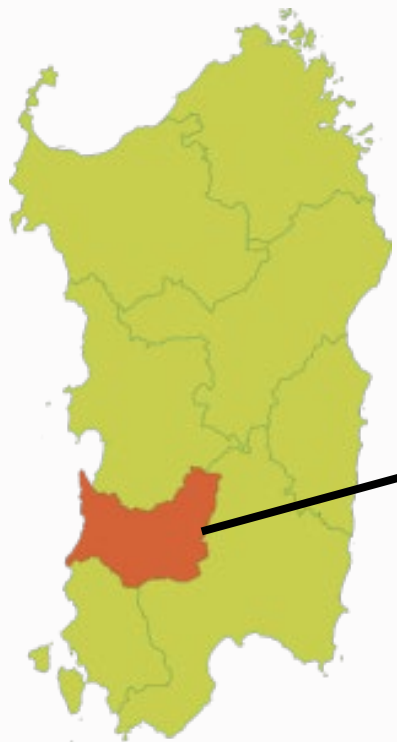


Short Supply Chains of Food Sardinia, Italy

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- 10 municipalities
- 50,000 inhabitants
- “Campidano from farm to table” key action
- excellent quality food products

Medio Campidano area,
South Sardinia, Italy



Short supply chain support in Strategy

- Supporting agriculture and locally produced food is one of our strategic priorities, which remains crucial in the upcoming programming period (2023-2027).
- The main goal of our strategy is to develop a product brand. Previously, as LAG, we funded initiatives aimed at developing the local food supply chain, enabling farmers to collaborate with food processing factories.
- Presently, we are actively promoting aggregation as a best practice, encouraging the formation of consortia for the creation of local product brands.

Food in public sector

- The national law for the Development of organic and quality agriculture guarantees the promotion of organic and quality agricultural production, the public institutions that manage school and hospital canteens provide for the use of organic, typical and traditional products as well as those with a protected denomination in their daily diets, considering the guidelines and other recommendations of the National Institute of Nutrition. Preeminent value is attributed to the element relating to the quality of the agricultural products offered.
- The Minister of Agricultural, Food and Forestry Policies, in concert with the Minister of Education, has reached an agreement for the distribution of the 5 million euro fund for organic school canteens for the year 2022.
- Overall, there are multiple initiatives and policies at both the national and regional levels aimed at promoting sustainability and supporting local agriculture.

A good practice to share: aggregate farmers and food processing companies

The LAG Campidano has organized a series of meetings aimed at local producers to prepare them for requesting funds intended to aggregate farmers and food processing companies.

The objective of these events was also to facilitate meetings among producers, fostering the creation of networks. Thanks to these meetings and funding available to producers interested in networking, a traditional pasta producer has teamed up with a mill and a saffron producer to create a new product.

The resulting "fregula" pasta is an excellent example of a local supply chain, representing a product made literally from farm to fork.

Another good practice: MenSarda

“MenSarda” Project is financed by the Department of Agriculture of Sardinia, of which we are a partner. This project aims to promote the use of local products in school and company canteens on the island, thus contributing to environmental sustainability and supporting local agricultural productions.

Through this initiative, awareness is raised about the benefits of short supply chains and the importance of responsible consumption. MenSarda is a tangible example of how “Km 0” canteens can positively influence the regional food system.

Challenges in short supply chains

- Sardinia's agricultural sector is characterized by small-scale farmers and producers, which can lead to fragmentation in the supply chain. Coordinating these various stakeholders to establish cohesive short supply chains requires effort and cooperation.
- Compliance with regulations and administrative requirements, such as food safety standards, labeling regulations, and certification processes, can add complexity and costs to establishing short supply chains for locally produced food.
- The food distribution system in Sardinia is managed by large-scale retail trade, and small farmers and breeders have a low income, despite being the main players.

Challenges in short supply chains: the wheat supply chain in Sardinia

- Considering the wheat supply chain, Sardinia relies heavily on imported wheat to meet its consumption needs. The lack of self-sufficiency in wheat production makes the region vulnerable to fluctuations in global markets, price volatility, and supply chain disruptions.
- Varieties of Sardinia, which have good quality characteristics, are not convenient from the point of view of yields. Consider also imported wheat treated with glyphosate that enters in Italy and becomes Italian pasta.
- On the other hand, ancient grains, such as Sardinian durum wheat varieties, may offer unique flavor profiles and nutritional benefits, attracting niche markets.

Thank you!



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