

# REINFORCING



## THE SOCIALLY CONSCIOUS FOOD TRANSITION

FONDATION  
D'ENTREPRISE  
Carrefour 

2023  
annual  
report

# The Carrefour Foundation at a glance

**€6.75 M**  
annual endowment  
in 2023

**Nearly €21 M**  
dedicated to emergency aid  
since its creation

## PROJECTS SUPPORTED BETWEEN 2021 AND 2023

- A total of 231 projects have received support (including 174 in France) with total aid amounting to €20,290,000.
- 108 projects were connected with sustainable and socially conscious agriculture, 82 with citizen engagement, and 41 with solidarity-based anti-waste.
- Six calls for projects have been issued over the past three years: two in 2021, three in 2022 and one in 2023 (see page 16).

## 3 PROGRAMMES

- Sustainable and socially conscious agriculture
  - Solidarity-based anti-waste
  - Citizen engagement

## 1 MISSION

of general interest:  
the socially conscious food transition

**23 YEARS**  
of existence

**Close to 1 200**  
projects supported

## 77 PROJECTS

supported in 2023  
57 projects in France (including 10 through  
the “Together for the Food Transition”  
call for projects )  
and 20 projects abroad



## Editorial

**ALEXANDRE BOMPARD,**  
Chairman and CEO  
of Carrefour Group,  
President of the  
Carrefour Foundation.

## A year of transition

Between 2018 and 2023, nearly 415 projects promoting the socially conscious food transition have been supported by the Carrefour Foundation. Through these many projects, we contribute to more sustainable agriculture, fight waste, always in a socially conscious way, and provide continued evidence of our citizen engagement. We have also accompanied our historical non-profit partners in their development and scaling-up projects.

In 2023, a succession of crises and persisting cost-of-living challenges thrust a growing number of people into insecurity. To cope with this emergency, we donated a million equivalent meals at the end of the year, in addition to the regular support that we provide to food banks.

In 2024, we are starting a new programme cycle and focussing our support on projects dedicated to the most vulnerable members of society. Two programmes will be developed in the coming three years: one to fight food insecurity, and the other on nutrition education.

This new trajectory will reinforce our commitment towards organisations working to transform food aid and facilitate access to healthy food for all.

Remaining true to the line it has taken over the past 23 years, the Carrefour Foundation will maintain its commitment to supply emergency aid to communities hit by natural and public health disasters in the Group's countries.

Enjoy your read!

**The other members of the Board of Directors:** Cláudia Almeida E Silva, Managing Partner of Singularity Capital and advisor to the Startup Lisboa incubator, Independent Director on the Carrefour Group Board of Directors; Christine Graffard, Director of Projects at Voyageurs du Monde; Charles Hufnagel, Executive Director Communication for the Group and France; Caroline Robert, Head of the Dermatology Department at the Gustave Roussy Institute and member of the Carrefour Group's Food Advisory Committee; Benoît Soury, Organic Market Director and Director of Proximity for France; Laurent Vallée, CEO Northern Europe at Carrefour Group; Charles-Edouard Vincent, Founder of Lulu Dans Ma Rue.



**CARINE KRAUS,**  
Executive Director of  
Engagement and Chief  
Executive of the Carrefour  
Foundation

## “A commitment reasserted across the entire Group”

### What status does the Carrefour Foundation have in the Engagement Department?

The Carrefour Foundation is celebrating its 23<sup>rd</sup> anniversary. It embodies the Group’s sense of solidarity and social engagement. It is an essential pillar of the Engagement Department, which, in addition to the Carrefour Foundation, also comprises the teams in charge of CSR and Diversity & Inclusion.

### How does the Foundation act outside France?

In addition to its actions in France, the Foundation offers support in seven other “integrated” countries in the Carrefour Group: Belgium, Poland, Romania, Portugal, Spain, Brazil and Argentina.

We support them by deploying our current programme – the socially conscious food transition – around their local actions.

### What word best describes this last programme cycle?

I would say “attentiveness”, which lies at the heart of the identity of Carrefour and its Foundation. We take the pulse of today’s global environment and pay close attention to the realities of the countries, project sponsors and beneficiaries. This way, we offer an effective response to our social responsibilities.

### SKILL SPONSORSHIP: COMMITMENT FROM OUR PEOPLE

This year was also marked by the launch of a programme inviting internal employees (in head office, warehouses and integrated stores) to get involved and volunteer for the general interest. Every employee can now devote two days per year of their working time on charitable missions.

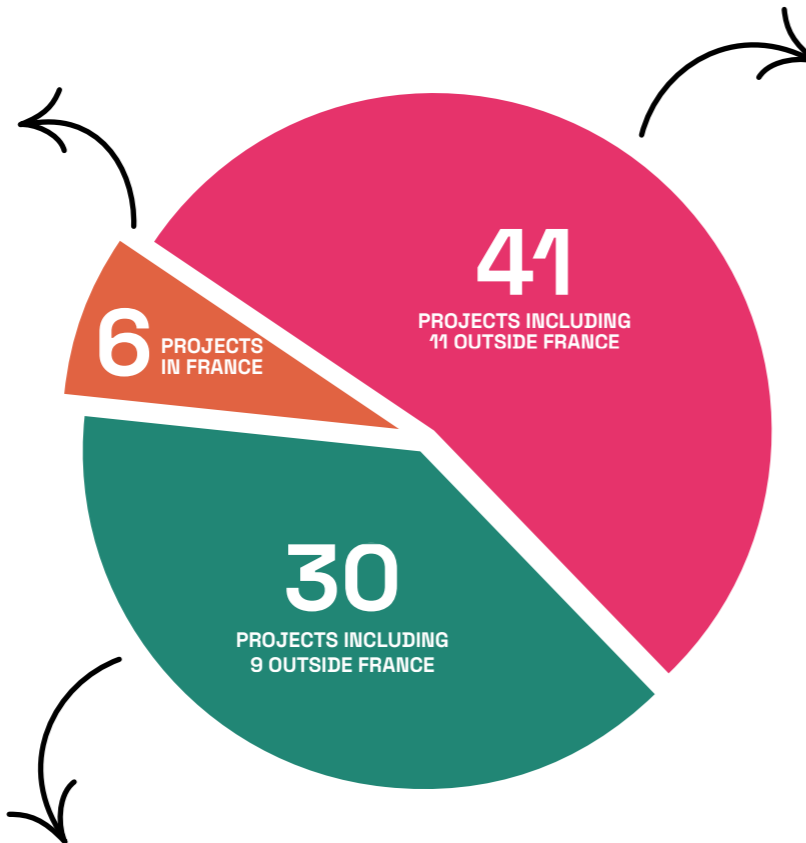
# Our international footprint in 2023



# About our three programmes

## SOLIDARITY-BASED ANTI-WASTE

With 1.3 billion tonnes of food discarded every year worldwide, according to the FAO, it has become imperative to support charitable initiatives “from farm to fork”. Through our actions, we help to foster new forms of consumption to reduce food and non-food waste. In our view, this can also go hand-in-hand with the fight against food insecurity, by supporting the NGOs which help disadvantaged populations adopt consumption patterns that are better for them and for the environment.



## CITIZEN ENGAGEMENT

We encourage initiatives from citizens, non-profits and institutions concerning nutritional education, social entrepreneurship or initiatives to structure food purchasing (short circuit, fresh produce, etc.).

We also support medical research to conduct studies on subjects that are not widely explored to better understand our relationship with a healthy and balanced diet and its health benefits.

## SUSTAINABLE AND SOCIALLY-CONSCIOUS AGRICULTURE

We support agricultural sectors and food production NGOs in transitioning to more sustainable models – such as organic farming and agroecology – to contribute to the future of farm production. To help farmers rise to the challenge of creating a food transition that is accessible to all, we support their scaling-up and training projects. We also work to help people get into jobs and reconnect city dwellers with the earth.



## SUSTAINABLE AND SOCIALLY CONSCIOUS AGRICULTURE

# Habitat et Humanisme brings solidarity to gardening

The movement works in aid of providing people in difficulty with housing and work. It promotes social bonds in particular through community gardens.

Since 2020, Habitat et Humanisme and its partner Terre et Humanisme have been setting up urban agroecological community gardens (“jardins solidaires”) in the movement’s various locations and residences. “The project is aimed at the inhabitants of family boarding houses, inter-generational homes, emergency shelters and retirement homes”, explains Nina Charles, project manager at the nonprofit association.

The project goes far beyond just sowing seeds. “The goal is to create ties between inhabitants by giving them access to a welcoming and beneficial garden”, adds Alexis Jordan, partnership officer at Habitat et Humanisme. “This year, 45 gardens received a helping hand from Habitat et Humanisme. Some gardens were created, while others were adapted to make them accessible to residents. Finally, we installed collective composters in two retirement homes.”

# 2,460

The number of beneficiaries of the “Jardins Solidaires” programme in 2023.

## WORKSHOPS FOR COOKING AND EATING TOGETHER

Gardening is also an effective way of raising beneficiaries’ awareness to healthy eating in the Habitat et Humanisme movement’s accommodation centres through agroecological practices, as well as a way of capitalising on our outdoor space. “Participants ‘power to act’ is on the increase!” says Alexis Jordan. “We ran two training courses on the basics of agroecological vegetable patches, and 22 courses in plant-based cookery”, specifies Nina Charles. Workshops are devoted to picking vegetables and preparing vegetarian meals, as the leaders observed that some participants did not know how to cook the vegetables they grew. These tasty dishes are then shared out during a meal: ties are formed in the vegetable patch, then around the table.



SUSTAINABLE AND SOCIALLY CONSCIOUS AGRICULTURE

## Le Paysan Urbain cultivates social ties in cities

Farming in the heart of Paris is now a reality thanks to the Paysan Urbain (urban farmer). In 2020, the nonprofit set up an agroecological farm in the 20th arrondissement on the roofs of the Charonne water tanks. Its director Gérard Munier tells us more about its ambitions and aims.

### RAISE AWARENESS TO AGROECOLOGY AND BIODIVERSITY

The farm is made up of a 660 sqm greenhouse, a biodiversity shelter zone, and a learning garden. Workshops are held here: discovering and protecting biodiversity, sustainable eating, eco-friendly gardening, sensorial discoveries and art & craft activities (making insect hotels, herbariums or seed bombs). It is visited by pupils from local nursery and primary schools: in 2023, the garden welcomed more than 1,000 children.

### PROMOTE SOCIAL INCLUSION

This project offers people who are cut off from the job market a way back in. More than 150 beneficiaries have been accompanied and trained in the space of four years. By acquiring know-how in growing techniques and a range of other skills, they rebuild their self-confidence and can look forward to finding a job.

### RECONNECT THE PUBLIC WITH THEIR FOOD

We do not produce huge quantities, but our output nonetheless helps reconnect the public with healthy natural and local food. We seek to develop beneficiaries' food self-sufficiency by raising awareness of vegetable sprouts, for example, which are packed with flavour and nutrients.

### PROMOTE THE IMAGE OF URBAN AGRICULTURE

Open onto the city and its inhabitants, our farm offers a blend of production, processing and services. It shows that a farm can make a positive impact on a small surface area and provide a lot of services to city dwellers. The end goal of the nonprofit is to sow the seeds of the community and agroecological urban farm model in France's big cities.



SUSTAINABLE AND SOCIALLY CONSCIOUS AGRICULTURE

## Supporting smallholders in Côte d'Ivoire

The charity Agronomes & Vétérinaires Sans Frontières (AVSF) has set itself the mission of providing food security and fighting poverty in rural communities in Côte d'Ivoire. It works to improve the technical and economic performances of family smallholdings.



### EDEM AKOMOLA KOMLAN, CÔTE D'IVOIRE COUNTRY MANAGER AT AVSF

"Agronomes & Vétérinaires Sans Frontières supports and accompanies rural communities that are the most threatened by insecurity in Côte d'Ivoire by

helping them to provide for themselves in the long term. To support the agroecological transition of subsistence crops and the development of short selling chains in Côte d'Ivoire, our organisation is implementing a project to give structure to the subsistence crop vertical in the district of Abidjan. Around a hundred smallholders who produce vegetables and cassava have been trained in agroecology and supported in creating two cooperatives. Nearly 300 families benefit from the production of these cooperatives."



### KARIM MAÏGA, FARMER AND PRESIDENT OF THE COOP MAVA SCOPC COOPERATIVE IN ABIATÉ, ON THE OUTSKIRTS OF ABIDJAN

"With this project, AVSF raised our awareness to the negative impact of chemicals on soil health and human health, and suggested that we form a cooperative to find solutions to our problems. It supervised the formation of our cooperative and taught us how to manage and develop it. AVSF also gave us training on agroecological market gardening practices. Thanks to these methods, we are more productive, and we maintain and improve soil fertility. Today, we have 16 members in our cooperative. We share our ideas and know-how to improve yields and produce the right quality and in sufficient quantities. We are a true family."

300

The number of families benefitting from the production of these cooperatives.



SOLIDARITY-BASED ANTI-WASTE

## Paniers de la Mer: from fish market to foodbank

Les Paniers de la Mer is an employment integration organisation which collects unsold seafood from fish markets and processes it for donation to foodbanks. Jean-Marie Le Buan, director of the federation, tells us about one of its projects.

### HOW DID THE “SPIDER CRABS AND UNDERSIZED MUSSELS” PROJECT COME ABOUT?

In recent years, we have been witnessing a proliferation of spider crabs which prey on mussels, wreaking havoc in mussel farms. The Côtes-d’Armor-Ille-et-Vilaine shellfish farming community therefore decided to catch this predator to protect their production. Unfortunately, 50 tonnes of these crabs go unsold. At the same time, the farms produce 1,600 tonnes of undersized mussels that can’t be put on the market either. Our project is to collect 15 tonnes of spider crabs and 20 tonnes of undersized mussels which would otherwise be thrown away, and use them.

### HOW DO YOU MAKE USE OF THIS UNSOLD PRODUCE?

With the spider crabs, we make copious quantities of soup from a recipe concocted by the Michelin starred chef Gérard Cagna.

As regards the mussels, we are currently testing two production models: soup and ready-to cook. These dishes are made by 120 employees who work all year round in our five vocational training facilities in Boulogne-sur-Mer, Fécamp, Lorient, Penmarc’h and Saint-Malo.

### WHAT ARE THE AIMS OF THE PROJECT?

We have three goals: combat food waste, help people get into work through training, and supply foodbanks with protein-rich food, of which they have little supply.

### WHO BENEFITS FROM THESE PRODUCTS?

Thousands of people receive our products through 140 foodbanks in 72 departments all over France.

1,000,000+

The number of equivalent meals provided to foodbanks by Les Paniers de la Mer in 2023.



SOLIDARITY-BASED ANTI-WASTE

## Latest news from Re-Belle and their anti-waste products

A sweet aroma hangs in the air of the premises of Re-Belle in Stains, north of Paris. Here, a lot of cutting, peeling and stewing is going on. Since 2017, the employment scheme has been turning fruit and vegetables going to waste into high quality jams and chutneys. Director Charlotte Porez reveals the recipe behind the impressive development of Re-Belle in recent years.

### 1. COMBINE THE RIGHT INGREDIENTS

On the one hand, unsold fruit and veg. On the other, a back-to-work facility for women who are cut off from the job market, who make jam and chutney from these products.

### 2. USE THE RIGHT UTENSILS

To scale up, the nonprofit moved to Stains in spring 2022 and acquired new production facilities by building a new food processing plant.

### 3. ADD A GOOD PINCH OF LEARNING

In under two years, Re-Belle doubled the number of people it helps back into work, going from 15 to 30 trainee places. The nonprofit also created five permanent jobs. Among these, it hired another socio-professional consultant in 2023 whose aim is to help trainees find a job. The organisation also offers training courses to help beneficiaries improve their skills faster.

### 4. MIX WELL WITH AWARENESS RAISING

Re-Belle is not just about anti-waste products: it also runs workshops on sustainable eating and food waste. In 2023, it held around a hundred workshops in schools, social service centres, and in nonprofits, local authorities and businesses. The nonprofit is looking to expand its product range and embrace industrial processing. It also wants to enhance its social impact by helping people in greater difficulty.

### 5. SPRINKLE WITH NEW IDEAS

The nonprofit is looking to expand its product range and embrace industrial processing. It also wants to enhance its social impact by helping people in greater difficulty.



**900,000**

meals were distributed in 2023 in France.

**SOLIDARITY-BASED ANTI-WASTE**

# The Salvation Army structures its food aid programme

Food aid is one of the main priorities of the Salvation Army foundation (Armée du Salut) in France, which is aiming to revamp the diverse ways it can feed the neediest. Samuel Coppens, the foundation's spokesperson, presents a project recently developed in Paris.

**WHO?**

For the past 150 years, the Salvation Army's mission has been to support and rebuild the lives of the most vulnerable, from infancy to old age. Its main fields of activity are accommodation, employment and food aid.

**WHAT?**

The increase in poverty has generated increasingly substantial needs. In the last two years we have therefore been restructuring our food aid model to bring about a change in scale while continuing to care for our beneficiaries.

**WHERE?**

This restructuring project began in Paris with the rue Serpollet logistics centre. This supply platform, dealing in foodstuffs

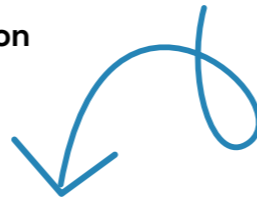
on short supply chains, is also the head office of the Salvation Army's employees and volunteers who work in food aid in the capital.

**WHY?**

The people we cater to in these programmes now get better quality food and receive meals that are better suited to their eating habits and tastes.

**HOW?**

Both a logistics centre and a project engineering unit, the platform brings together the human resources (volunteers and social workers) involved in the various food aid programmes in Paris run by the Salvation Army and its 14 partner humanitarian aid organisations, in the interests of greater efficiency.



**CITIZEN ENGAGEMENT**

# Feeding preschool programmes through food education

Serving more than 2,200 000 meals a day, the school canteen system in São Paulo, Brazil, could be qualified as the world's biggest restaurant. With the Cozinhas & Infâncias project, the Comida e Cultura institute educates teachers, canteen staff and children about the importance of healthy and fresh food.

**1 KITCHENS AND CHILDHOODS**

The project aims to transform the curriculums of the São Paulo region's preschools by incorporating food education into them. In Brazil, ultra-processed food has become the norm, and the organisation works to reintroduce fresh and healthy foodstuffs into the children's meals.

invited the participants to discuss ways of inserting historical and cultural themes around food into their lessons.

**2 IN THE KITCHENS OF THE PUBLIC HEALTH FACULTY**

The meetings, in the form of hands-on exercises, offered a taste of ancestral foodstuffs that the teachers could prepare with their pupils, in keeping with local culture and food.

**3 RAISING AWARENESS OF BRAZILIAN CULTURE IN COOKING**

Highlighting Brazilian culture through cooking stimulates pupils' interest in what they eat. During 2023, seven in-person meetings were held, each hosting 40 educators and nutritionists and streamed live to 520 participants watching remotely. The classroom sessions

**4 TRAINING TEACHERS AND NUTRITIONISTS**  
By the end of 2023, 590 teachers and nutritionists had followed the course, covering every preschool in the São Paulo area and reaching nearly 45,000 pupils. This initiative has the potential to be deployed in other Brazilian States.



CITIZEN ENGAGEMENT

## Cooking and raising awareness with La Tablée des Chefs

La Tablée des Chefs organises cookery workshops for young people from underprivileged backgrounds, in so doing raising the awareness of future generations to the positive impact of healthy eating on personal health and the environment. Vincent Brassart, the founder and managing director of the nonprofit, offers an overview of the programmes implemented.

### KITCHEN CREWS

Led by professional and volunteer professional chefs, the Brigades Culinaires are a programme of ten theme-based workshops. This year they are being run in 30 secondary schools located in priority education networks.

### CULINARY EDUCATION OF FUTURE GENERATIONS

Experiencing the pleasure of eating again and being able to enjoy food are firstly about enjoying a spell behind the cooker. Culinary education is a major issue in society and should be taught at school, since the 12-18 year group are the most prone to unhealthy eating habits. With the Kitchen Crews, these young people will cook at home and thereby become the ambassadors for healthy eating in their own families.

### ANTI-WASTE WORKSHOP

Among the themes addressed by the Kitchen Crews is an awareness workshop on food waste. The chef suggests a recipe using the foodstuffs that are usually thrown away, such as peelings or carrot top greens, and offers a few tips to avoid waste.

### A CHARITY RISOTTO MADE BY PUPILS FOR ROUGH SLEEPERS

Today, 13 million French people do not eat enough to satisfy their hunger, or have a poor diet. The school pupils following this programme will long remember the risotto they made with the Kitchen Crews. Once they had cooked it, they served it into trays and handed it out at a foodbank in their neighbourhood. This gave them an opportunity to meet the nonprofit's volunteers and discuss the challenges of food insecurity.



**3,000**  
The number of beneficiaries of the projects jointly conducted by ESMSs and sports clubs in metropolitan France since the programme was founded in 2020.

CITIZEN ENGAGEMENT

## Promoting inclusion through sport with the CPSF

Through its programme ESMS&CLUBS, the French Paralympic and Sporting Committee (CPSF) offers people with a disability an opportunity to do a sport regularly in a club. Project manager Thomas Grimonprez presents the partnerships he has set up.

### WHAT ARE THE MISSIONS OF THE FRENCH PARALYMPIC AND SPORTING COMMITTEE?

Its mission is to form and lead Team France at the Summer and Winter Paralympic Games. Its role is also to drive and coordinate sporting activities, both leisure and competitive, for people with a disability.

### HOW ARE THE PARTNERSHIPS SET UP BETWEEN THE MEDICAL AND SOCIAL ESTABLISHMENTS (ESMS) AND SPORTS CLUBS?

ESMS looking for a club to discover a para sporting discipline can apply to the CPSF's local paralympic correspondents. Through their networks, our correspondents find a nearby club that can accommodate them. The ESMS, the clubs and the CPSF sign a three-way agreement before the activities begin. After a minimum of 15 sessions, if the project is continued,

the CPSF makes a funding payment to the club.

### WHAT ARE YOUR MAIN CHALLENGES?

The first is that people with a disability can have a sporting activity outside their ESMS so that they can build ties with people outside the medical sphere. The second is to get clubs to offer an activity suited to the condition: in this respect, training is available from the CPSF. And the third is to keep projects going in the long term and encourage the beneficiaries to apply for a licence in the club.

"To promote inclusion through sport in the runup to the Paris 2024 Olympic and Paralympic Games, the Carrefour Foundation has developed a partnership with the French Paralympic and Sporting Committee (CPSF)."



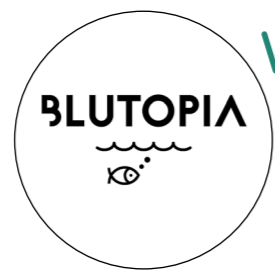
Marie-Astrid Raoult, Director of the Carrefour Foundation and Solidarity

# Third edition of the call for projects “Together for the Food Transition”

In 2023, the Carrefour Foundation and Carmila organised the third edition of the call for projects “Together for the Food Transition” to support French initiatives in aid of sustainable and socially conscious agriculture, waste avoidance and citizen engagement.

Ten winners received €10,000 in financial support and showcased their activities in a Carmila shopping centre. Here is a selection of the winners.

**AVEEC**  
Founded in 2022, the Villenoy Association for Employment and Ecology (AVEEC) pursues the mission of growing fruit and vegetables using permaculture methods over nearly two hectares of space, also promoting the vocational integration of people with disabilities. Its goal is to supply food to Villenoy’s school canteen, to inhabitants through the production of baskets of fruit and veg, and also to the kitchens of a home for people with disabilities. The long-term goal is to employ ten people.



**BLUTOPIA**  
Since 2018 in La Rochelle, Blutopia has been taking action to protect the ocean and encourage people to change their eating habits, in particular by eating more seaweed. The nonprofit creates content to produce documentaries, podcasts, photo exhibitions and books. It also develops educational programmes to train future ocean ambassadors; and organises events and workshops to support change.

**ASSOCIATION AÏDA**  
This nonprofit won the special prize awarded by Carrefour France and Carmila employees who were invited to vote for their favourite NGO to win an additional €3,000 grant. Every year in France, 3,500 young people are diagnosed with cancer before the age of 25. Formed in 2015, Aïda aims to improve the quality of life of teenage and young adult cancer sufferers by bringing them out of isolation. It has launched the project “Highway to Health: eating your way back after illness”. In this programme, 200 young people who have completed their treatment come together for a four-day course on healthy eating.

## Being there for people

Since it was founded in 2000, the Carrefour Foundation has been committed to supplying emergency aid to meet the immediate needs of the population and support relief organisations. In 2023, the Foundation provided financial support in response to natural disasters that occurred during the year, but also to help nationwide and local charities cope with the cost of living crisis.

### EMERGENCY AID

The Carrefour Foundation offers unstinting support to emergency actions and sets up partnerships with international organisations to facilitate swift and controlled intervention to cater to the shortages caused by the emergency. In 2023, the Carrefour Foundation responded to the immediate needs of populations hit by natural disasters.

It offered support to the affected zones by funding the purchase of foodstuffs and essentials with the logistic support of the Carrefour Group. Among its actions, it provided support following the earthquake in the Syria-Türkiye border zone in february, then in september 2023 following the earthquake in Morocco.

### COST OF LIVING SUPPORT

Following the appeal launched by leading charities in september 2023 in response to inflationary pressures and their increased needs, the Carrefour Foundation took the decision to spend more on fighting food insecurity. The Foundation deployed this commitment to help the hardest-hit populations in France and in the countries where the Group operates. Financial assistance was thus given to local charities in France, Belgium, Poland, Spain, Italy, Argentina and Brazil to fund the purchase of basic food and non-food items.



# Our selection process

## THE CARREFOUR FOUNDATION'S OPERATIONAL TEAM (from left to right)

- Aurélie Malvé: Communications and international project manager
- Marie-Astrid Raoult: Director of the Carrefour Foundation and Solidarity
- Julie André: Work-study intern, communication & international projects
- Adeline Renat: Project manager, France
- Carine Kraus: Executive Director of Engagement and Chief Executive of the Carrefour Foundation (circled)
- Carine Zimolong: Secretary of the Board of Directors (not pictured)



### 1. IDENTIFICATION

Active in searching for non-profit organisations which share the same ambitions and a member of several selection committees for projects in the social and solidarity economy (SSE), our team investigates the social innovations relating to the Foundation's three action programmes. The form "[Become a partner](#)", posted on our website is also a source of new partnerships.

### 2. SELECTION AND CO-CONSTRUCTION

Fully committed to our missions, we work in concert with the organisations running the projects and Carrefour's local country teams to co-construct the most suitable support. Meetings and discussions take place in advance to assess the ambition and impact of projects.

### 3. FUNDING

We make a point of studying all requests and allocating grants fairly to organisations, with the validation of our Board of directors. An annual or multi-year contract is drawn up for each of the projects selected.

### 4. FOLLOW-UP AND REPORTING

We accompany each of the projects we support through calls and regular visits during the year of support. At the end of the project, the partner organisation sends us a written report - precious feedback for further discussions! In parallel, thanks to our proximity with Carrefour teams, we help the relevant organisations develop business relations with the Group (sustainable agriculture, products made from unsold food products, etc.).

# NGOs and non-profits supported in 2023

## SUSTAINABLE AND SOCIALLY CONSCIOUS AGRICULTURE

- Agronomes & Vétérinaires Sans Frontières (AVSF)
- AOP Fraises
- APMF
- A Pro Bio
- Biocentre
- Cluster Bio
- Conservation International
- Emmaüs France
- Fermes d'Avenir
- Habitat et Humanisme
- Hectar
- Heko Farm
- Humana People to People ONLUS
- IDH
- Instituto Internacional de Educação do Brasil
- Interbio Nouvelle-Aquitaine
- Interbio Pays de Loire
- La cité de l'agriculture
- La Sauge
- LEGGO
- Le Paysan Urbain
- Les Cols Verts
- National Wildlife Federation (NWF)
- Ocebio
- Pays Terres de Lorraine
- Planète Mer
- Pôle Bio Massif Central
- Regenacterre
- Réseau Cocagne
- Réseau GESAT
- Territoires Zéro Chômeur de Longue Durée
- The House of Agroecology
- Veni Verdi
- Vert le Jardin
- Vida Silvestre
- WWF France

## SOLIDARITY-BASED ANTI-WASTE

- Emmaüs Défi
- Emmaüs Solidarité
- Les Paniers de la Mer
- Re-Belle
- Refettorio
- SOLAAL

## EMERGENCY AID AND COST-OF-LIVING AID

- Aço da Cidadania
- AFAD
- Agence du Don en Nature (ADN)
- Alliance Française
- Andes
- Armée du Salut
- Asbl Logistique collaborative (LOCO)
- Association Pour l'Amitié (APA)
- Bancos de Alimentos España
- Banque Alimentaire du Maroc
- Calais Food Collective
- CASP
- Cité internationale universitaire de Paris (CIUP)
- Cop1
- Croix-Rouge française
- Dons solidaires
- Du beurre dans leurs épinards
- Emmaüs Baudonne
- Équipage Solidaire
- ESA
- Food Banks Argentina
- Food Banks Italia
- La Chorba
- La Cloche
- Les Capucines
- Les Œuvres de la mie de pain
- Les Restos du Cœur
- APCDS
- On Remplit Le Frigo (ORLF)
- Ordre de Malte
- Progetto Arca
- Refugee Food
- Règles Élémentaires
- Samusocial de Paris
- Samusocial International Égypte
- Solidarités Saint Bernard
- Stowarzyszenie Wiosna
- Studhelp
- United24

## CITIZEN ENGAGEMENT

- 1CabasPour1Etudiant
- Action contre la Faim Italie
- AFM-Téléthon
- Alim'Mater
- Apprentis d'Auteuil
- Association Aïda
- Association de l'Alimentation Durable
- Association des Paralysés de France
- AVEEC
- Blutopia
- Comité Paralympique et Sportif Français
- ESPOIR CFDJ
- FARA Foundation
- Fédération des Acteurs de la Solidarité - FAS
- Fête le Mur
- Fédération Française des Banques Alimentaires
- Fondation de l'Armée du Salut
- Fondation des Hôpitaux de Paris - Hôpitaux de France
- Fondation pour la Recherche Médicale (FRM)
- Fondazione Together To Go
- Foundation Technologic Incubator
- Fundación Juan Ciudad
- Fonds de Dotation du CHU Nantes
- Gastronomía Periférica
- Hospice Casa Sperantei
- IHU ICAN
- InspirAction
- Instituto Comida e Cultura
- La Table de Cana / Festin
- La Tablée des Chefs
- Lames de Joie
- Le Passe Muraille
- Les Capucines
- Les Insatiables
- Les Restos du Cœur
- Let's Food
- Réseau E2C
- Samusocial International Égypte
- Solinum
- Sport Dans La Ville (SDLV)

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