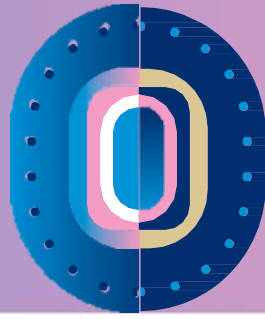


TOUR: AT THE HEART OF THE TERRITORIAL FOOD PROJECT



WE ARE WHAT WE EAT!

In response to the climate emergency, the health impacts of "junk food," and the economic difficulties faced by households, Plaine Commune initiated its Territorial Food Project (PAT) in 2021. The goal? To promote more sustainable, healthy, and accessible food for all residents of the area.



KEY INFORMATIONS

As early as 2020, Plaine Commune embarked on a Territorial Food Project (PAT) approach, recognized by the State, and obtained the "Level 1 PAT" label in June 2021.

The PAT aims to make sustainable food accessible, encourage the development of a socially and ecologically virtuous local food economy, reduce waste, develop the circular economy, and finally, strengthen the ability to act, develop social ties, and highlight the cultural richness of the area in terms of food.

To achieve this virtuous cycle, Plaine Commune relies on a network of committed actors: 300 urban agriculture projects (community gardens, family gardens, educational gardens, or productive farms) and over 750 social and solidarity economy employers.

KEY FIGURES

- 75 hectares of agricultural land
- 300 urban agriculture projects (community gardens, family gardens, educational gardens, or productive farms)
- Over 700 social and solidarity economy employers creating jobs and representing more than 9,000 jobs
- 130 nationalities in the area, each with diverse culinary practices to be valued
- Funding for food-related projects: €174,500 in 2021 and €191,400 in 2022





80mn

TOUR 1

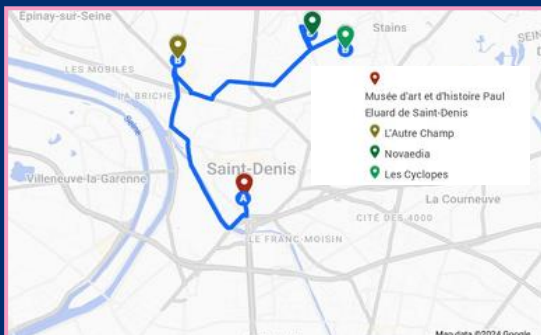


START: MAISON DU PROJET, PAUL ELUARD MUSEUM, SAINT-DENIS

STEP 1: L'AUTRE CHAMP Located at Villetaneuse, 165-181 Avenue de la Division Leclerc. The association has been active in the socio-cultural animation of the commune since 2012. It participates in developing collective dynamics around agro-ecological practices: pedagogical support from seed to harvest, self-production of seeds, transforming urban spaces into gardening areas, and raising awareness of the medicinal virtues of plants. It has a dual objective: to enhance natural spaces in highly urbanized areas and share agricultural practices as a vector of social connection and autonomy.

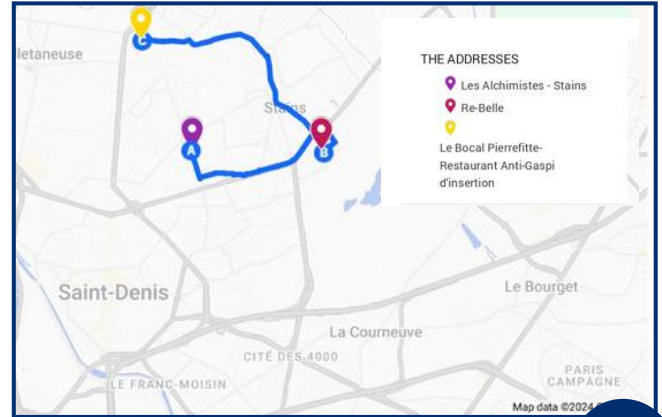
STEP 2: NOVAEDIA - LA FERME DES POSSIBLES Located in Stains, 29 rue d'Amiens. It is a 1.2 ha urban farm committed to organic farming and agroforestry. It offers residents the sale of organic fruits and vegetables grown on-site by workers with disabilities and young people in professional integration, as well as a fruit basket delivery service to professionals.

STEP 3: CYCLOPES Located in Stains, 47 rue Georges Sand. It is a collective of employee-deliverers in integration, created by the neighborhood management of Saint-Denis and Stains. Its goal? To offer their clients an efficient bike delivery service while reducing their carbon footprint and providing the opportunity to be the driving force behind fair employment that allows employees to train in a promising profession.



TOUR 2

FROM STAINS TO PIERREFITTE-SUR-SEINE



DEPARTURE: LES ALCHEMISTES IN STAINS

STEP 1: LES ALCHEMISTES Les Alchimistes is a social and solidarity economy company aiming to raise awareness of soil defense, protection, and regeneration, and to encourage private and public actors to implement food waste recycling regulations as soon as possible.

STEP 2: RE-BELLE Located in Stains, Re-Belle is dedicated to transforming and preserving slightly damaged fruits and vegetables into jams, soups, juices, sauces, etc. The association also focuses on integrating the unemployed, particularly women, through training and confidence-building.

STEP 3: LE BOCAL Le Bocal is a restaurant supported by the RAPID association. It is a solidarity and ecological initiative: by collecting unsold food from supermarkets, Le Bocal supports people in reintegration. The prepared dishes are sold at low prices in the restaurant, tea room, and buffet.



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