

INNOVATION PORTRAITS

TRANSFORMING THE EUROPEAN
FOOD SYSTEM

NOVEMBER 2021

FOODSHIFT

2030



FOODSHIFT 2030 PARTNERS:



WROCLAW UNIVERSITY
OF ENVIRONMENTAL
AND LIFE SCIENCES



ELLINOGERMANIKI AGOGI



UNIVERSITÀ
DEGLI STUDI
DI MILANO



Leibniz Centre for
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(ZALF)



BRASOV
METROPOLITAN
AGENCY
BRASOV METROPOLITAN AGENCY
FOR SUSTAINABLE DEVELOPMENT



INTRODUCTION

ABOUT FOODSHIFT2030

FoodSHIFT 2030 aims to launch an ambitious citizen-driven transition of the European food system towards a low carbon circular future, including a shift to less meat and more plant based diets. This transition is necessary in order to address the pressing challenges for food and nutrition security, contribute to the EU commitment of reducing GHG emissions by at least 40% by 2030, and revitalize urban-rural linkages and partnerships.

To do so, it establishes FoodSHIFT Accelerator Labs for maturing, combining, upscaling and multiplying existing food system innovations across nine front-runner city-regions. In turn these innovations contribute to the FoodSHIFT vision.

FoodSHIFT2030 features a strong multi-actor consortium composed of 31 partners comprised of 7 municipalities, 11 SMEs, 6 NGOs and 6 research institutes from 11 European countries.



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ABOUT THE PORTRAITS I

The following Innovation Catalogue will snapshot each of the Food Innovations connected with each of the FoodSHIFT Accelerator Labs (FALs) across the 9 city regions. Each FAL has a dedicated innovation focus (see Figure 1) and each chapter will present innovation cases from a particular FAL.

For each of the innovations presented, a snapshot of the innovation concept and purpose will be given, alongside the key impacts the innovation has in relation to the FoodSHIFT Impact Pathways (below) and the acceleration ambitions of the innovation.



Citizen
Empowerment



Job
Creation



Sustainability



Food System
Transition

ABOUT THE PORTRAITS II

In addition, each innovation portrait is also categorized according to its *Innovation Dimension**. These dimensions indicate what kind of innovation is being presented, and where in the value chain it plays a role. This is indicated by these tabs. The dimensions are defined as follows:

Product - Innovations in this category address new or updated products, including quality, safety and market impact.

Process - These innovations are relevant to new technologies for processing, logistical improvements, infrastructure and new/improved services.

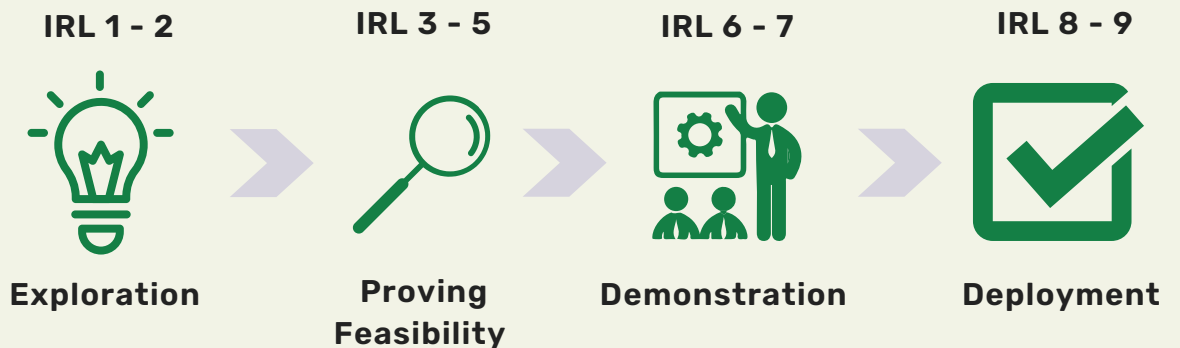
Social - Innovations in this category are relevant to changes in behaviour (e.g. consumers/citizens), development of new relationships and inclusiveness.

Governance - The innovations address policy developments, including food planning, subsidies, taxing, certificates & labelling.

Innovation Dimension

ABOUT THE PORTRAITS III

For each innovation case presented, the current Innovation Readiness Level (IRL) of the case will also be indicated. The IRLs are used to establish at what level of maturity the innovation currently is, usually consisting of 9 levels. For the purpose of these portraits, these levels have been grouped as follows:



For each case, the section 'Looking Ahead' will address the acceleration ambitions of the innovation that will likely result in an increased IRL level. The key acceleration modes included are **Maturing** (increased IRL), **Combining** (developing partnerships, co-creation), and **Upscaling** (increasing capacity, roll-out).

FAIS

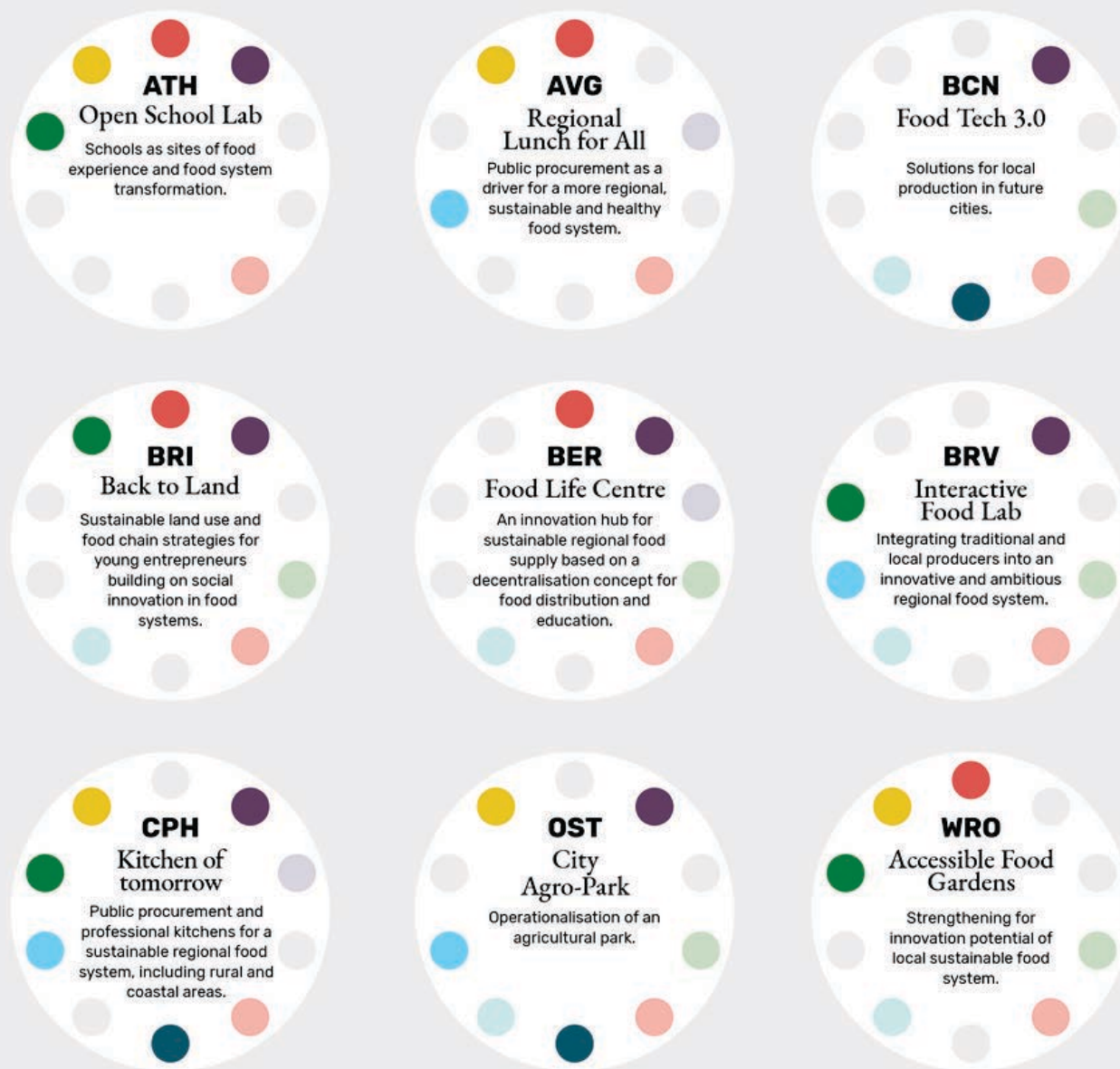


Figure 1. Overview of the innovation focus and major themes covered by the nine FoodSHIFT Accelerator labs.

- Children and youth education
- Capacity Building
- Public procurement
- Food space and infrastructures
- Short food supply chains
- Fresh food from the sea
- Urban farming
- Professional kitchens
- Plant based nutrition
- Food waste solutions

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08 **OOSTENDE, BELGIUM**
CITY AGRO-PARK

09 **WROCLAW, POLAND**
ACCESSIBLE FOOD GARDENS



01. ATHENS, GREECE

OPEN SCHOOL LAB

FOODSHIFT
ATHENS

2030

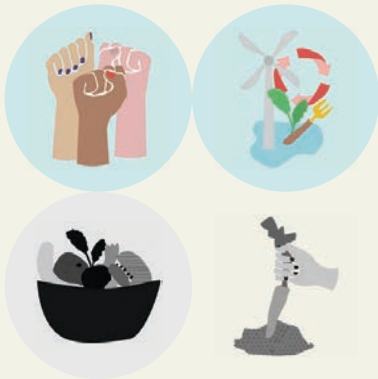
Hellenic Society for the Protection of Nature

ATHENS, GREECE

THE INNOVATION:

The HSPN is the National Operator for Greece both for Eco-Schools and Young Reporters for the Environment (YRE) Educational Programmes, both of which have been running for 25 years. Eco-Schools is the largest global sustainable schools programme – it starts in the classroom and expands to the community by engaging the next generation in action-based learning. Young Reporters for the Environment (YRE) gives young people a platform to research environmental issues and promote solutions. These environmental education programmes pave the way for engaging young people in a sustainable future.

THE IMPACT:



LOOKING AHEAD:

Theodora Polyzoidou, coordinator of the initiatives, hopes to implement these programmes in all schools across Greece (**upscaling**). However, as environmental education (EE) is not mandatory in the Greek curriculum, this is dependent on voluntary engagement and securing funds to provide resources and training to staff (**maturing**).



Demonstration



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Contact Person: Theodora Polyzoidou

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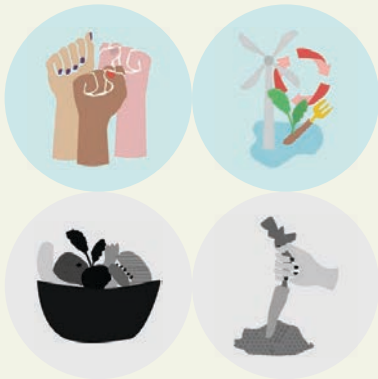
InCommOn

ATHENS & THESSALONIKI, GREECE

THE INNOVATION:

InCommOn is an innovative organization that promotes sustainable urban development and circular economy principles through both educational activities and piloting of a real-life solution based on coffee waste. Their educational activities are conducted through collaboration with local schools, hosting contests and providing resources for teacher training on food waste, ecological footprint calculations and circular economy. As for the coffee pilot, kaFsimo, coffee waste is collected from local cafes which can be recognized by the kaFsimo window sticker, and then recycled into bioenergy. This practical solution demonstrates the principles of circular economy in action, and how local stakeholders (e.g. cafes, citizens, local authorities) can benefit from such an initiative.

THE IMPACT:



LOOKING AHEAD:

The InCommOn team aims to develop a comprehensive education package for use in schools, and to collect as much participatory data on food waste from schools and students to provide insights on food waste rates in Greece (**maturing**). As for kaFsimo, **upscaling** activities are key in generating impact and visibility in new communities.



More Information:

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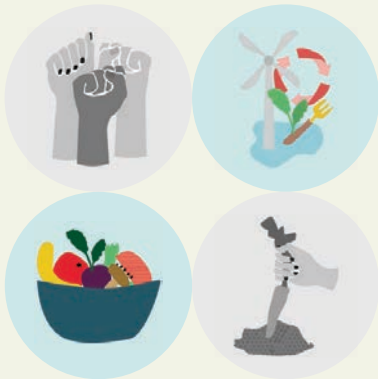
National Technical University of Athens

ATHENS, GREECE

THE INNOVATION:

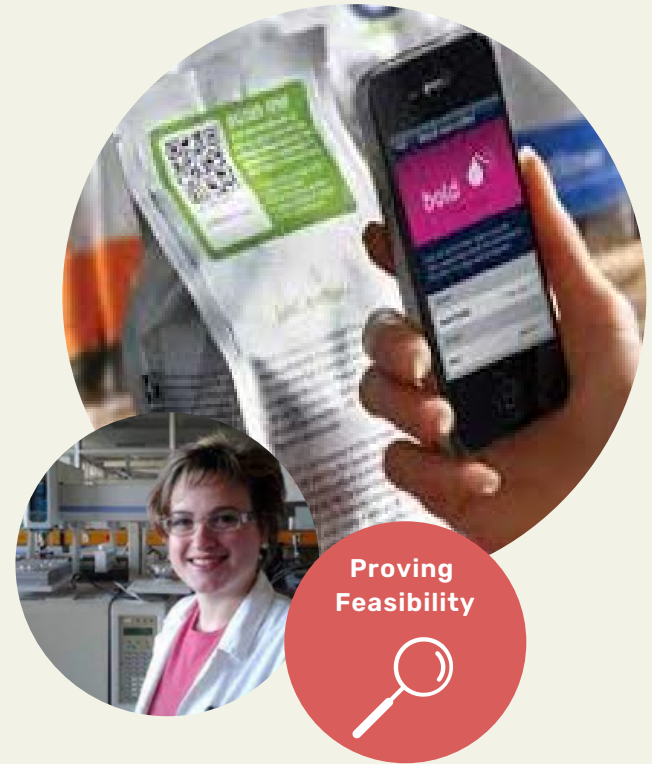
The National Technical University of Athens (NTUA) is raising awareness of lyceum students on innovations in food area including personalized nutrition and alternative proteins through webinars and visits at the university lab or webinars. By engaging students with these topics, innovative solutions can be developed for emerging markets, and to address global trends, and young people can be encouraged to participate in these important industries of the future. The NTUA aims to ensure food security in national level and give technologies to Greek food industry that will help them to be competitive, profitable, and sustainable.

THE IMPACT:



LOOKING AHEAD:

NTUA dreams of its research group becoming one of the most active in the field of personalized nutrition and alternative proteins (**maturing**). It strives to be a knowledge lighthouse for these urgent food industry and food security issues at national level. NTUA will be a food technology innovation hub.



Proving
Feasibility

More Information:

Website: www.ntua.gr/en/

Contact Person: Sofia Papadaki

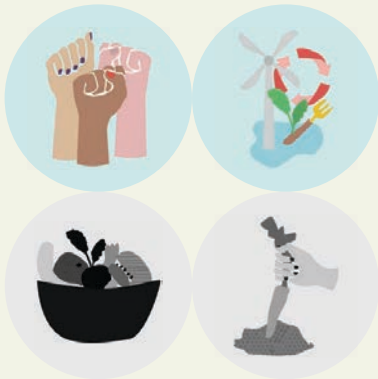
4th Regional Centre of Educational Design (PEKES)

ATTICA, GREECE

THE INNOVATION:

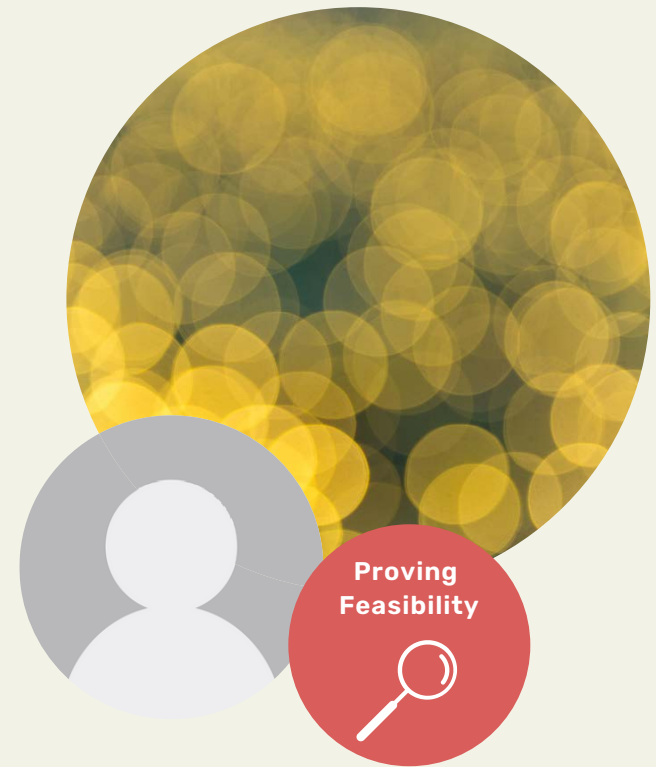
Zero Waste Schools is an ambitious initiative that was conceived after a survey with the teachers of a certain area in Athens (south), that pointed out recycling and circular economy as priorities to be addressed through education. Therefore, in collaboration with the environmental education advisors, PEKES undertook the task to create a Zero Waste School Network. The first group of schools has been formed with 34 initial members and educational material and the teacher training seminars have been initially shaped.

THE IMPACT:



LOOKING AHEAD:

Dimitrios Kalaitzidis, founder of the initiative, aims to engage at least 200 schools in the area (**upscaling**), and to produce zero waste manuals for students and their families. To do so, a collaborative network must be built, including municipalities, universities, research institutes and relevant NGOs (**combining**).



More Information:

Contact Person: Dimitrios Kalaitzidis

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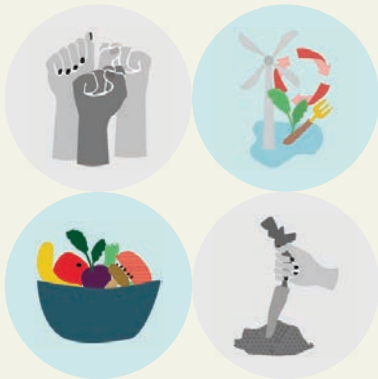
Federation of Hellenic Food Industries (SEVT)

ATHENS, GREECE

THE INNOVATION:

The low level of innovation in the Greek food sector and the lack of strong links between the research and the industry led to the creation of the Ecotrophelia Greece competition for creating eco-innovative food products. Established in 2011, it aims both to support students engaged in food science and to become a hotbed of innovative ideas for the food industry, as well as promoting the entrepreneurship and competitiveness. The contest attracts high level student teams which have developed innovative products very close to market, and provides a showcasing opportunity to the food industry and society alike. So far, 3 Ecotrophelia contest products have been successfully brought to market.

THE IMPACT:



LOOKING AHEAD:

SEVT aims to maintain the Ecotrophelia contest whilst strengthening some of its key elements such as ties with industry (career facilitation), improved integration of the academic and industry world, and to bring more of the contest products to market (**maturing**).



More Information:

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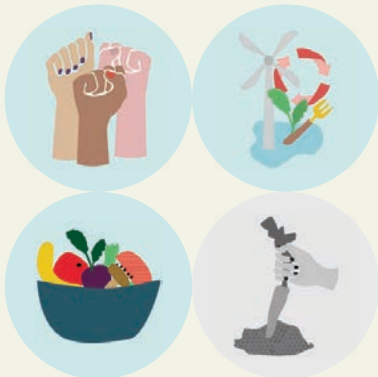
Organization Earth

ATHENS, GREECE

THE INNOVATION:

Organization Earth is a Greek Non-profit Civil Society Organization founded in 2010 that promotes Sustainable Development. It offers programmes of non-formal education and by facilitating community-based activities, with a focus on vulnerable populations living in urban centers. They also promote, develop and disseminate information, knowledge and expertise related to Organic Agriculture and Sustainable Food Systems. The Aephoria initiative by Organization Earth is Greece's first sustainable business education and accelerator program for start-ups and entrepreneurial ventures with innovative, societal, and environmentally responsible business ideas.

THE IMPACT:



LOOKING AHEAD:

Organization Earth strives to become a next-generation NGO, addressing the 17 SDGs, whilst developing partnerships, programmes and services to help address long-term social issues, as well as pressing climate issues. This **maturing** process will require the leveraging of social entrepreneurship in the Green Economy as a key tool.



More Information:

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02. AVIGNON, FRANCE

REGIONAL LUNCH FOR ALL

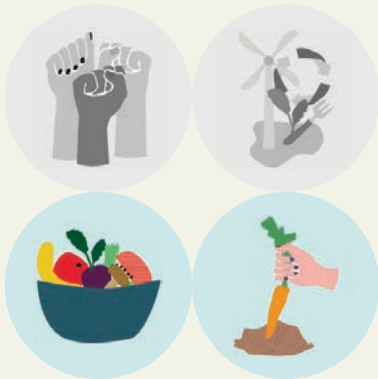
Le CFA d'Avignon

AVIGNON, FRANCE

THE INNOVATION:

Le CFA d'Avignon is a dedicated apprenticeship center that offers training for both young people and adults who are interested in vocational opportunities in the food sector. Specialisms include butchery, patisserie and (bread) baking. The center offers comprehensive infrastructure and equipment to train students to a high standard that can facilitate improved career outlooks. The center is now setting up an innovative partnership to link up their butchery department, local meat producers and the city canteens to provide local, high quality meat. This will support the position of local meat producers and apprentices, as well as providing high quality, fresh meat at municipality canteens.

THE IMPACT:



LOOKING AHEAD:

The main aim in the coming period is to **mature** the initiative by formalizing the partnership and by conducting a pilot period to establish if the partnership is effective and what elements must be adjusted or improved. Once the partnership is functioning well, it is hoped that more stakeholders can be engaged to expand the partnership.



More Information:

Website: www.urma-paca.fr/cfa/avignon

En Direct de nos Fermes

AVIGNON, FRANCE

THE INNOVATION:

En Direct de nos Fermes is a group of approximately 10 local farmers surrounding Avignon that are collaborating to be able to supply public institutions and individuals with high quality, local products. The platform aims to supply products such as fruit, vegetables, honey, dairy products and cold meats, and hopes that with this larger supply capacity through joint efforts that they can attract institutional customers such as schools. This has required the group to adapt by the packaging types/sizing, as well as offering alternative delivery and retail options. For example, for individual customers, there are now fresh produce lockers set-up where you can purchase a selection of out-of-grade vegetables for a cheaper price.

THE IMPACT:



LOOKING AHEAD:

En direct de nos fermes hopes to expand it's reach by cooperating with more farmers (**combining**) to offer a larger assortment, whilst reaching more customers (**upscaling**). In addition, developing a sustainable logistics system that avoids multiple short trips is also of interest to reduce the climate impact of the produce (**maturing**).



Process

More Information:

Website:

www.endirectdenosfermes84.drive-fermier.fr

Contact Person: Guillaume Sinard

Email:

Guillaume.Sinard@vaucluse.chambagri.fr

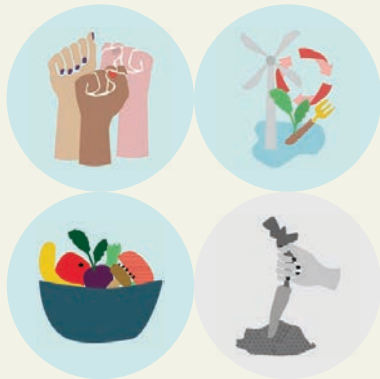
Le Supermarché Solidaire de Montfavet

AVIGNON, FRANCE

THE INNOVATION:

Le supermarché solidaire de Montfavet is a supermarket providing low-cost fresh produce to citizens in financial difficulties or with low income. The initiative is rooted both in the will to fight against food waste (both fresh and raw products but also processed food and meals coming from “classical” supermarkets) and to help and sustain vulnerable people who need to get a fresh, good quality food. The prices are very low but food isn’t free, differing from classical food assistance schemes. Public institutes are engaged to assist with co-financing the initiative, whilst a team of citizen volunteers ensure that the supermarket can operate on a daily basis. Partnerships are also formed with local stakeholders who can provide food regularly.

THE IMPACT:



LOOKING AHEAD:

Securing financing is key restriction, as this is largely reliant on external sources as income generated by the shop is limited. This, combined with the need for committed volunteers who can undertake technical tasks are key challenges to be addressed for the supermarket to provide long-term food support to those in need.



More Information:

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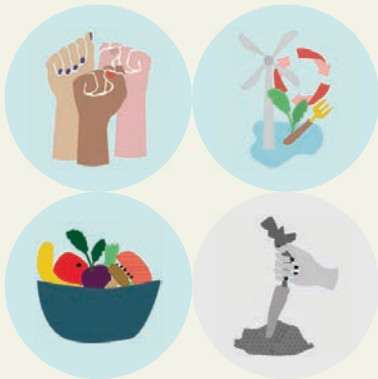
Le Tipi

AVIGNON, FRANCE

THE INNOVATION:

Le Tipi is an innovative project focusing on urban agriculture as a means to highlight ecological issues and the need to connect urban environments with nature. The project, initiated by two citizens with a strong drive to facilitate this connection, and to provide interesting opportunities. Le Tipi is comprised of a green space in the city of Avignon, with vegetable gardens, trees, hens and greenhouses. This functions as a learning space, promoting increased awareness on ecological issues and sustainable food, the fight against climate change, helping biodiversity to come back in the city and increasing the well-being between citizens sharing practical knowledge. Both public and private organizations are involved in supporting Le Tipi.

THE IMPACT:



LOOKING AHEAD:

Le Tipi hopes to increase its impact by encouraging more local citizens to make use of the garden, including elderly people and schools. Expansion of activities is also being considered, for example in the form of art and botanical workshops (**maturing**). A long-term aim is to replicate the idea elsewhere in the city (**upscaling**).



More Information:

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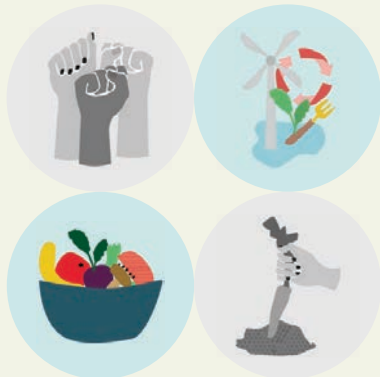
La Tapy

AVIGNON, FRANCE

THE INNOVATION:

La Tapy is a local producer of cow milk, who is now in collaboration with a local entrepreneur to explore opportunities for yoghurt production. This project was born from both the milk producer's and the entrepreneurs strong convictions. As the milk producer is already supplying public and private structures for catering, he was aware that producing yogurts from his milk could be well-adapted; lacking time managing development, he was contacted by a young entrepreneur who proposed that he could take on the transformation of the milk to yoghurt. Both are convinced by quality products and the milk producer is well known to pay attention to his animals and sustainable development.

THE IMPACT:



LOOKING AHEAD:

To realize the goal of supplying yoghurt to local clients, a key step is finding a suitable space for yoghurt production (**maturing**) and developing positive relationships with local institutes such as schools who will be buyers of the yoghurt. In the future, different flavor varieties will also be considered.



More Information:

Website: www.lait-frais.fr

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Email: gaeclatapy@orange.fr

Des Pieds et des Mains

AVIGNON, FRANCE

THE INNOVATION:

Des pieds et des mains is group of organic vegetables producers that pays strong attention to its shared governance using a cooperative legal status (cooperative SME). They supply school catering and organize a collective platform composed of other local producers/farmers proposing various products: fresh vegetables and fruits, dairy products, honey, cold meats. The cooperative is now functioning well and is now acquiring it's own farm and land to facilitate fruit and vegetable production. This will boost the platform and facilitate new members joining the cooperative.

THE IMPACT:



LOOKING AHEAD:

The project is ambitious and requires several legal and financial challenges to be addressed (**maturing**). Improved engagement and cooperation with public institutes is required, for which better communications and understanding of the importance of such a cooperative for maintaining local production and landscape preservation.



More Information:

Contact Person:

Matthieu Jayet-Gendrot

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Agrilocal

AVIGNON, FRANCE

THE INNOVATION:

Agrilocal is a network platform that links public procurement stakeholders and food producers/suppliers. The platform takes the form of a national association that facilitates the linking of diverse stakeholders in a legal and formalized way. Buyers can access the geolocation of producers and suppliers, facilitating opportunities for local and regional procurement. The association has four main target areas: economic development, territorial planning, anchoring a sustainable and quality food supply, and the education of new generations. In addition, citizens can also use the platform to access information on healthy eating and eating locally. .

THE IMPACT:



LOOKING AHEAD:

Agrilocal is now focusing on the onboarding of more members, particularly suppliers to the platform (**maturing**). This will ensure that there is enough supply to meet the demand of public procurement actors, and will encourage use of the platform which in turn boosts regional value chains.



More Information:

Website: www.agrilocal84.fr

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Les Jardins de Solène

AVIGNON, FRANCE

THE INNOVATION:

Les Jardins de Solène is a vegetable processing unit that recovers 'ugly' vegetables that do not meet conventional market standards. The initiative is driven by the founders will to fight against waste on two levels: Waste of fruits and vegetables in agricultural areas, and waste of human skills and capacity. Combining the two, Les Jardins de Solène provides long-term employment opportunities to people who are excluded from the traditional labor market, such as those with disabilities. Once the fruits and vegetables have been sorted and processed, they are sold to local organizations such as schools and hospitals. Les Jardins de Solène also provides coaching and support to employees as an inspiring example of social enterprise.

THE IMPACT:



LOOKING AHEAD:

Les Jardins de Solène is now aiming to **mature** its logistics approach, exploring opportunities for a more efficient, collective strategy. In addition, improving the offer they can provide to public procurement will be essential in the long-term success of the initiative, as well as increasing awareness and understanding of food waste issues.



More Information:

Website: www.lesjardinsdesolene.com

Contact Person: Solène Espitalie

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Local en Bocal

AVIGNON, FRANCE

THE INNOVATION:

Local en Bocal focuses on the valorization of fruit and vegetable waste by processing and canning, resulting in higher value products such as soups. Local en Bocal makes use of organic, locally supplied fruit and vegetables that do not meet conventional standards, and processes them at their own facility which takes an inclusive approach to employment. This strategy has therefore two results streams: reduction and repurposing of food waste into high quality food products and facilitation of accessible employment opportunities in Avignon.

THE IMPACT:



LOOKING AHEAD:

Local en Bocal is now looking to explore strategies for potential supply of two product streams: 1) for individual customers and 2) for public stakeholders (**maturing**). This will also require the development of improved logistical strategies and the maintenance of good cooperation between off-takers and local suppliers.



More Information:

Website: www.localenbocal.fr

www.a-cote.bio

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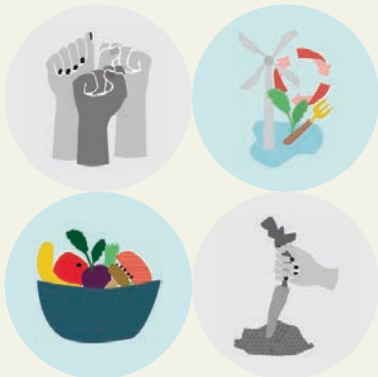
Les Alchimistes

AVIGNON, FRANCE

THE INNOVATION:

Les Alchimistes is unique innovation focusing on the recovery of biowaste in urban areas for processing into compost. The team have developed improved technologies to facilitate the composting of diverse biowaste materials, such as garden waste and even animal proteins. The technology then needed to be integrated into an urban context, ensuring it was ergonomic, hygienic and easy to use. This has required close cooperation with local authorities and waste management organizations to facilitate the integration of the biowaste solution in Avignon. Les Alchimistes are also cooperating with restaurants and supermarkets who often have larger volumes of biowaste.

THE IMPACT:



LOOKING AHEAD:

Les Alchimistes are now focusing on refining their technology to ensure that it can effectively compost diverse biowaste streams (**maturing**), and eventually wish to roll-out the technology at other sites and cities (**upscaling**).



More Information:

Website: www.alchimistes.co

Contact Person: Lorraine Guers

Email: lorraine@alchimistes.co



03. BARCELONA, SPAIN

FOOD TECH 3.0

FOODSHIFT
BARCELONA

2030

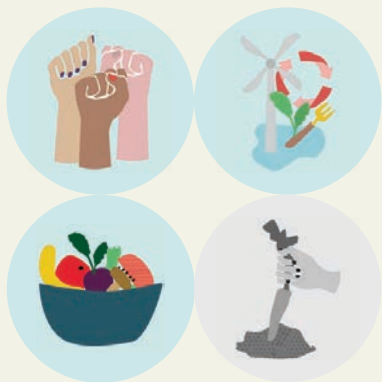
POWAR

BARCELONA, SPAIN

THE INNOVATION:

POWAR is a low-cost, open-source climate simulator that allows you to experience growing crops in different weather conditions to see the effects that climate change could have on them. It is currently proposed as a device for STEAM education in homes and schools for children from 8 to 18 years old through a series of NOOCS (Nano Online Open Courses) with the aim of promoting a technological education focused on the planet, which allows a more practical environmental teaching. POWAR can also be used as a device for urban agriculture, generating controlled microclimates for inside cultivation.

THE IMPACT:



LOOKING AHEAD:

Eventually, Zuloaga hopes that POWAR can be adopted by agriculturists to empower them with data that allows them to be more resilient to climate change and even demand better environmental policies. At this moment, the main objective of POWAR is to test and optimize their technology through **maturing** processes.



Demonstration

Process

More Information:

Website: www.powarstem.com

Contact Person: Pablo Zuloaga

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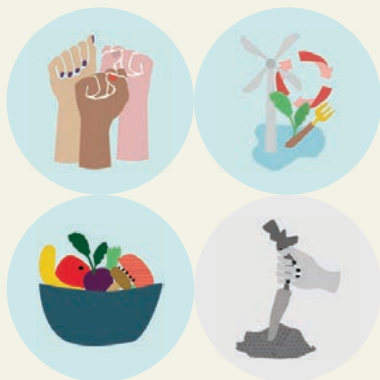
Ma! Condimentos vivos de Asia

BARCELONA, SPAIN

THE INNOVATION:

Pure umami without chemicals or tricks, accomplished only by fermentation and time. Ma! is a fermentation dojo that combines ancestral Asian preservation traditions and *A. oryzae* fungi (Koji 麹) to create new flavours paired with best quality Iberian ingredients. By inoculating grains and local legumes with Koji, Ma! looks to recreate traditional Japanese flavours with a twist. Ma! belongs to the Slow Food Barcelona network and participates in Mercat de La Terra, Slow Food's local market every Saturday, is present in 10 shops around Spain and her condiments are featured in more than 15 menus around Spain and Europe. Ma! offers workshops for people to learn, taste and discover fermentation and Asian culture at the same time. Her company also looks to employ personnel at risk, bi & poc people, and especially women heads of the family and the LGBTQcommunity.

THE IMPACT:



LOOKING AHEAD:

Ma! hopes to be the benchmark in Spain on issues of production and elaboration of Asian products with excellence and transparency. A kind of food ambassador of a culture that is not always understood or well portrayed in this country. Ma! is now focusing on acquisition of sponsorships to rent a space for fermentations (**upscaling**).



Deployment



Product

More Information:

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Contact Person: María José Mantilla

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Photo Credits:

Products - Antonio Amador

Portrait - Jyoji Morimoto

ClosKa

BARCELONA, SPAIN

THE INNOVATION:

ClosKa promotes circular production by developing new packaging solutions made from biomaterials from organic waste. ClosKa's specific objective is to create non-disposable containers and premium packaging that can be reused or adapted to a new function in order to extend the product's useful lifetime. While ClosKa is in an experimental phase, the organization behind it, Naifactory LAB, has already generated buzz for Reolivar, their first biocomposite made from olive pits, which evolved out of the Remix el Barrio project. Through material innovation and applied research, as well as in talks and workshops, Naifactory LAB combines creativity and design to convert waste into high-quality products, following the circular economy concepts.

THE IMPACT:



LOOKING AHEAD:

ClosKa is currently aiming to begin the pilot production of circular packaging **combining** sustainability with community empowerment by collaborating with social labor collectives. Focusing on a strong brand strategy, the product will go to market starting with premium products, and then be able to evolve into more popular products to increase its impact.



More Information:

Website: www.naifactorylab.com

Contact Person: Silvana Catazine

Email: studio@naifactory.com

Vilagreens

BARCELONA, SPAIN

THE INNOVATION:

Vilagreens vertically cultivates various vegetables for the Penedès and Garraf areas. Cultivation of greens is only one element within the scope of Vilagreens, which has four main goals: the provision of auto-cultivation systems in a format adapted to homes, restaurants, and companies; the creation of cultivation systems within international trade containers, ready to be transported fully to destinations where food security is a challenge due to climatic, commercial or social issues; the creation of cultivation systems in premises of approximately 40m2; and the integration of an array of social actors of diverse ethnic, cultural and socio-economic backgrounds, who will be trained in creating solutions for food security.

THE IMPACT:



LOOKING AHEAD:

Vilagreens is now working to connect with local restaurants to supply greens (**combining**), and provide produce for the local market (**maturing**). The team hopes that Vilagreens will become a Hub that is a meeting point of cultural connection, a space where the language of food production is spoken, and for professional training for the community.



Product

Demonstration

More Information:

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Email: mariano.kirlian@gmail.com

Photo Credits:

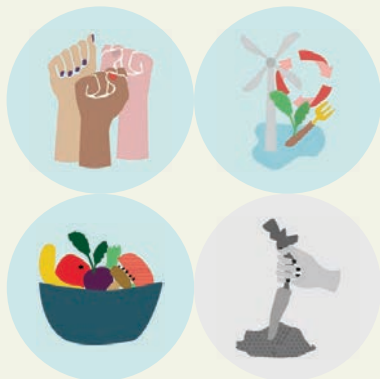
Tectum Garden

BARCELONA, SPAIN

THE INNOVATION:

Tectum Garden fosters urban agriculture on the roofs of Mediterranean cities through a low environmental impact system that promotes self-consumption, and environmental awareness. The system under development is called "AGROPOP", a product that, in addition to a low environmental impact, will have a low production cost as a characteristic. With AGROPOP we want to increase the viability of sustainable self-consumption by prioritizing the system's installation in multifamily buildings with a low socio-economic level in Barcelona. Tectum's current goals include creating a community around the system; make AGROPOP open source; and organize the production, storage and shipping aspects.

THE IMPACT:



LOOKING AHEAD:

Tectum Garden is now focusing on the organization of production, shipping and warehousing (**maturing**) and the creation of a community around the AGROPOP system. In addition, Tectum Garden aims to offer its systems in open source to facilitate knowledge sharing.



Demonstration

Product

More Information:

Website: www.tectumgarden.cat

Contact Person: Pietro Tonini

Email: pietro.tonini@uab.cat

Photo Credits:

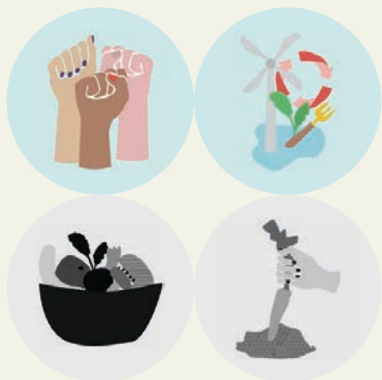
Numid

BARCELONA, SPAIN

THE INNOVATION:

Numid's intention is to fight against food waste. To do so, it proposes a method of consuming vegetables in which the plants are kept "rooted and planted" throughout the distribution process and at home. Keeping vegetables rooted during the process prevents them from degrading, avoiding waste. To make it possible, Numid is improving its open source design of a mini hydroponic system where customers can store their vegetables, either in a store or home setting. Numid is also working to test the system with potential users to understand its viability in addition to creating community around the product.

THE IMPACT:



LOOKING AHEAD:

Numid's current focus is on testing and optimizing the system (**maturing**) and ensuring that the concept is easily replicable for the Open Source community. This will help to facilitate **upscaling** through replication in the future.



More Information:

Website:

www.wikifactory.com/@alexandre/numidhome

Contact Person: Alexandre Acsensi

Email: alexandreacsensi@gmail.com

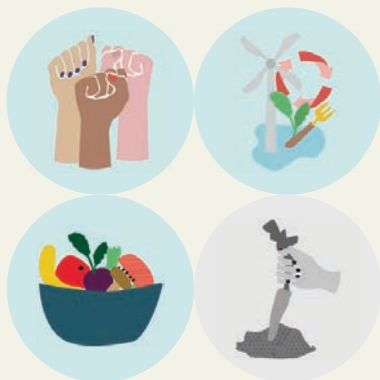
Look Ma' No Hands

BARCELONA, SPAIN

THE INNOVATION:

Look Ma' No Hands, a project which 3D prints snacks from fruit and vegetable peels, challenges the question "what is waste?" by returning food "waste" to the table. The project aims not only to recycle discarded fruit and vegetable peels but also to create a new form of production-consumption behavior. So far, through its participation in the project Remix El Barrio by Fab Lab Barcelona, Look Ma' No Hands has had the opportunity to meet with small groups and also set up a food scrap collection scheme between restaurants and cafes in the Barcelona neighborhood of Poblenou.

THE IMPACT:



LOOKING AHEAD:

The project aims to develop a local "foodshed" by increasing the number of people participating in this circular production / consumption business model and establishing alliances with local organic restaurants and cafes in Barcelona. This makes use of the **combining** mechanism, with the aim of exchanging with at least 10 cafes.



Proving
Feasibility

More Information:

Contact Person: Secil Afsar

Email: secilafsar@gmail.com

Instagram:

@3d_printed_healthy_snacks

Process

Photo Credits:

Product: Aysel Abasova

Portrait: Fab Lab Barcelona

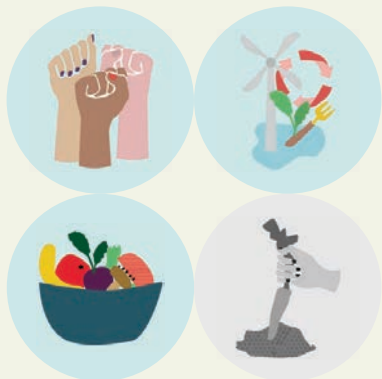
Domingo Club

BARCELONA, SPAIN

THE INNOVATION:

Domingo Club believes that big changes come from everyday habits and that a key part of the solution to the climate crisis is sustainable food. That's why they promote fermented plant-based proteins and build open-source tools so that everyone can make them at home for the benefit of our lives and our planet. They are currently documenting and testing version 1.0 of the Domingo fermentor. This is a low-consumption device that creates the parameters suitable for the fermentation of tempeh, an Indonesian product made from soybeans and fungi. Tempeh is now part of their daily diet.

THE IMPACT:



LOOKING AHEAD:

With the support of FoodTech 3.0, they want to use digital manufacturing techniques to improve and produce the incubator (**maturing**). This will allow it to be (re)produced in any Fab Lab / maker space in the world according to the principles of decentralized and open source manufacturing (**upscaling**).



Process

More Information:

Website: www.domingoclub.com

Contact Person: Maud Bausier & Antoine Jaunard

Email: hola@domingoclub.com

Photo Credits:

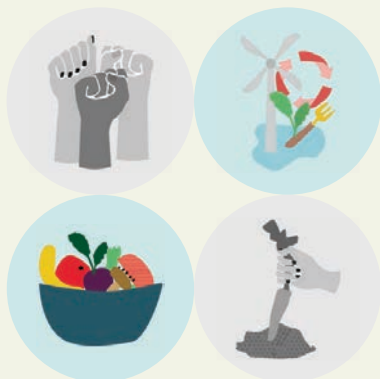
SoloAceite

JAÉN, SPAIN

THE INNOVATION:

SoloAceite is a small company producing high-quality extra virgin olive oil (EVOO). They are principally located in Jaen, Spain, with collaborators in Galicia and Catalunya. Their goal is to expand and develop EVOO culture and defend the richness of variety and production as essential characteristics for choosing and purchasing it. Currently, the sibling duo that forms SoloAceite is working towards creating a community of small extra virgin olive oil producers that will collaborate to bring more high quality EVOO to customers in a way that is efficient and more affordable for producers, without unnecessary packaging and intermediaries.

THE IMPACT:



LOOKING AHEAD:

In addition to the development of a producers community, in Food Tech 3.0, SoloAceite also hopes to investigate how small producers can access small olive oil mills, which are typically expensive, and how they might work together to transport pre-packaged olive oil directly to urban customers (**maturing & combining**)



Proving
Feasibility

More Information:

Website: www.soloaceite.com

Contact Person: Ana & Juan Vargas

Email: ana@soloaceite.com & juan@soloaceite.com

Process

Gaia Espirulina

MADRID, SPAIN

THE INNOVATION:

Gaia Espirulina aims to cultivate microalgae, specifically spirulina on rooftop terraces in the project's local neighborhood in Madrid. Spirulina is a "superfood" for humans while its favorite food is CO₂. It offers hopeful possibilities for capturing CO₂ in large cities while releasing huge amounts of oxygen; something akin to having a rainforest over our heads while producing food with high nutritional qualities. The Gaia Espirulina team has developed a functioning bioreactor prototype to grow spirulina on rooftops, which proposes a better use for these underutilized areas while generating income for neighboring communities by renting out these spaces.

THE IMPACT:



LOOKING AHEAD:

The next step is to test the bioreactor's installation in a residential building, proving that adequate production can be reached with the proposed system. In addition, understanding how to address the community component of the initiative will be a vital next step in the innovation (**maturing**).



More Information:

Contact Person: Rubén Lopez Moreno

Email:

ruben_lopez_moreno@hotmail.com

Instagram: @gaiaespirulina



04. BARI, ITALY

BACK TO LAND

FOODSHIFT
BARI

2030

Orto Domingo

BARI, ITALY

THE INNOVATION:

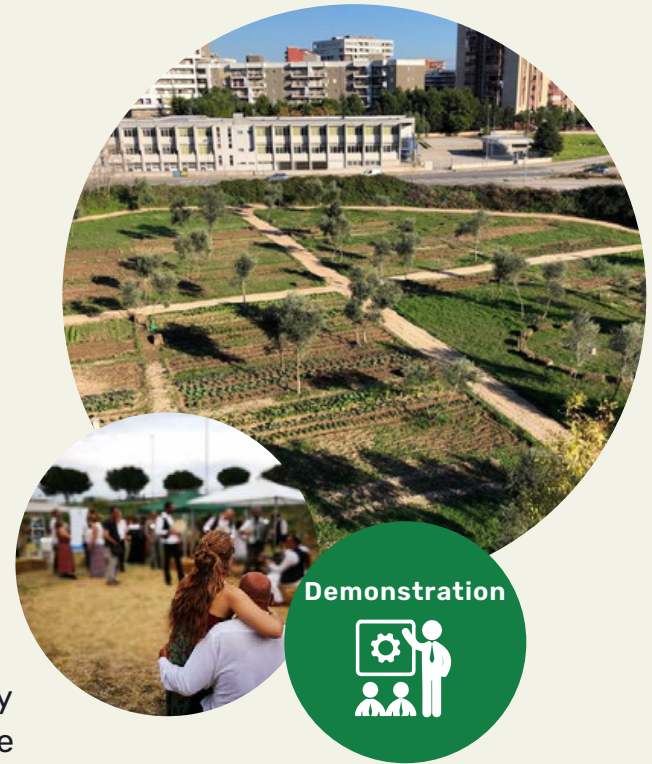
Orto Domingo is an urban garden founded in 2015 in a neighborhood in Bari, by the inhabitants of a series of buildings facing an abandoned land. It is a thematic, experimental urban garden relying on a cultural, social, and participatory approach. Orto Domingo is composed by 60 allotments rented and run by citizens who can also benefit from a new community dimension that cares about sustainability and educational activities. Orto Domingo currently has approximately 150 members, with the aim of intertwining the goals of individuals to create an empathetic community.

THE IMPACT:



LOOKING AHEAD:

Orto Domingo aims to create a community cooperative in collaboration with the Synapsis foundation's network (**combining**) to facilitate the replication of the initiative in other cities (**upscaling**). This mechanism will also help secure funding and the development of a front office (**maturing**) to support local food systems initiatives.



More Information:

Website:

www.associazioneparcodomingo.org

Contact Person: Luca Ottomanelli

Email: presidente@associazioneparcodomingo.org

Artemisia

BARI, ITALY

THE INNOVATION:

Artemisia is an initiative born in 2019 from the recovery of a building confiscated from Mafia. The social cooperative that manages it, CAPS, has tested an innovative model of social inclusion where disadvantaged people and migrants are hosted and trained to work in the ARTEMISIA facilities: a bistro, with American bar and B&B. Their ambition is to favor job opportunities which could be upscaled and be the backbone of an "Academy" established to support job inclusion in the catering sector, free of charge for disadvantaged young people.

THE IMPACT:



LOOKING AHEAD:

Artemisia is currently aiming to set-up the academy (**maturing**), and to scale up the project (**upscaling**). Developing a strategy for how to conduct this upscaling is essential, with branding through a labelling scheme being an area of interest.



More Information:

Website: www.artemisiabari.it

Contact Person: Marcello Signorile

Email: marcellosignorile@coopcaps.it

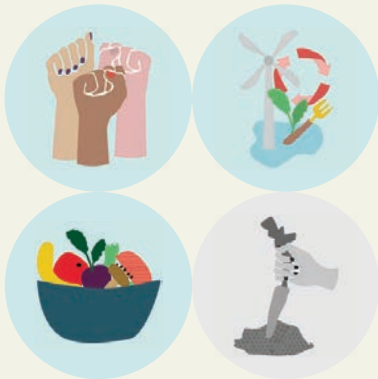
Avanzi Popolo

BARI, ITALY

THE INNOVATION:

Avanzi Popolo, launched in 2015 by Farina 080, non-profit organization, aims to reduce food waste by building connections between those who produce waste (such as households, restaurants, food retailers) and those who need food. They connect “waste places” (such as primary producers, processors, retailers, restaurants, and families) with “need places” (charities, associations, ONG), favoring the creation of sustainable networks in which waste is highly reduced. Their vision is to extend this model to other territories and advocate to generate community welfare based on a community-led model which moves from fighting against food waste to reduce surplus food and supporting other organizations that support poor people.

THE IMPACT:



LOOKING AHEAD:

The vision is to extend this model to other territories (**upscaling**) and advocate for improved welfare based on a community-led model which may finally contribute to reduce food surpluses. Working with alternative producers and consumers is also a goal (farmers markets, CSAs) to avoid relying on large retail chains (**combining**).



Demonstration

More Information:

Website: www.avanzipopolo.it

Contact Person: Antonio Spera

Email: info@avanzipopolo.it

Semi di Vita

BARI, ITALY

THE INNOVATION:

Semi di Vita is a social cooperative managing an urban garden in Bari since 2011, and 26 hectares of land confiscated from Mafia land since 2018. Semi di Vita promotes social inclusion activities and organic agriculture practices, also benefiting from the support of a wide number of volunteers and citizens that join the “community” growing and harvesting campaigns. In two years, Semi di Vita has involved more than 500 volunteers, set-up an own brand has been launched (Bontà comune) to sell preserves made from produce grown on the land and developed social inclusion projects to retrain young people in the correctional system for entering the labour market.

THE IMPACT:



LOOKING AHEAD:

Semi di Vita aims to grow productively on the full 26 hectares of confiscated land, with the aim of converting the property into a common good for the wider community (maturing). Facilitating access to credit will be essential to support this evolution and maintain social activities.



Demonstration

More Information:

Website: www.semidivita.com

Contact Person: Angelo Santoro

Email: info@semidivita.it

Social Lab

BITONTO (BARI), ITALY

THE INNOVATION:

Social Lab is a multi-actor consortium covering food production, distribution, job creation and education built on social innovation. Through their 8 cooperatives and 2 associations, it promotes social inclusion, opportunities for employability and local development, offering different types of services and activities, with municipal support. They have a specific focus on the involvement of vulnerable people or people at social risk. Social Lab currently manages a takeaway restaurant in the summer season, and management of local parks, gardens and food markets.

THE IMPACT:



LOOKING AHEAD:

Social Lab aims to improve the recognition and value perception of its activities in the local community (**maturing**). This will help improve relations with the local citizens, and improve the visibility of the consortium as a beneficial entity.



Social

More Information:

Website: www.social-lab.it

Contact Person: Arcangelo Adriani

Email: info@social-lab.it

Rete Buono e Bio

BARI, ITALY

THE INNOVATION:

Rete Buono e Bio is a network among social cooperatives and organic producers combining distribution and catering of certified organic products. Its activities favor social inclusion opportunities for disadvantaged people who work in the restaurant next to the market. This facilitates the transformation from hyperlocal retail into a place where they offer fresh and cooked food. Its ambition is to provide disadvantaged people with permanent jobs to forge links with local producers.

THE IMPACT:



LOOKING AHEAD:

Rete Buono e Bio aims to develop a label that can be used to promote local organic restaurants, **combining** with and supporting the local catering sector. On the long-term, the goal is to implement solutions to achieve zero-waste, and to consider dietary options focused on ethics and eco-system services impact (**maturing**).



Social

More Information:

Website: www.buonoebio.it

Contact Person: Nino Paparella

Email: nino.paparella@gmail.com

Tracceverdi

BARI, ITALY

THE INNOVATION:

Tracceverdi is a Social Cooperative set up in 2011 built on multidisciplinary skills and oriented to combine the themes of social and territorial sustainability. The goal is to promote sustainable lifestyles, reconnecting man with nature. It manages educational programmes by hosting on-site events, summer camps and training for future farmers, mainly involving schools. They are also producers of organic food. Tracceverdi aims to combine the goal of preventing poverty and vulnerability with social and environmental justice.

THE IMPACT:



LOOKING AHEAD:

Tracceverdi aims to become economically sustainable through the development of a suitable business plan that can help to support its activities on the long term (**maturing**). For example, Tracceverdi would eventually like to not only offer training, but also work opportunities for vulnerable and disadvantaged people.



Social

More Information:

Website: www.tracceverdi.it

Contact Person: Cecilia Posca

Email: info@tracceverdi.it

Bio-Distretto delle Lame

RUVO DI PUGLIA-BITONTO (BARI), ITALY

THE INNOVATION:

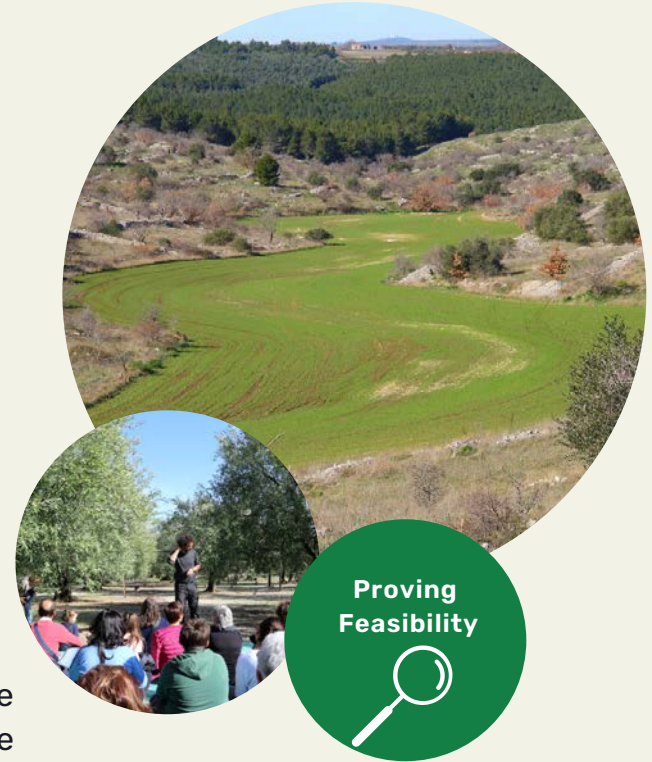
The Bio-Distretto delle Lame (Bio-District), set-up in 2019, aims to promote organic and sustainable agriculture, spreading good rural, environmental and social practices, protecting local knowledge, biodiversity, developing cultural and gastronomic ecotourism, by the adoption of a participatory model. We aim to contribute to sustainable development and the valorization of the landscape, the empowerment of our local community, and raise awareness of the local environmental, cultural and social assets. It is a public-private partnership that involves 2 Municipalities and more than 20 organizations (businesses, farmers, cooperatives, associations) willing to develop a local development model founded on the rural roots of our communities.

THE IMPACT:



LOOKING AHEAD:

To improve the efficiency of the partnership, it will be key to improve the organization and productivity of members (**maturing**). In addition, on the long-term there needs to be a robust strategy to take care of the bio-district landscape and environment through careful management and cooperation with the local administration (**combining**).



Governance

More Information:

Contact Person: Benedetto Fracchiolla

Email: fracchiolla@finoliva.com

Cooperativa Sociale Siloe

BARI, ITALY

THE INNOVATION:

Siloe is a social cooperative founded in 2015 aimed at guaranteeing dignity to people with social problems and young people in difficulty by employing them in farming activities. It produces different organic products such as olives, vegetables, processed agro-food products, and it provides services of gardening and marketing of fresh and processed products. The main aim is thus to create economic independence through the production and sale of products. The adults in difficulty who work in the cooperative are hosted by the family house of Padre Dante, who is the head of the cooperative and also spiritually guides the recovery itself. The focus of the work is on social rehabilitation through work on field.

THE IMPACT:



LOOKING AHEAD:

Siloe aims to continue its activities in supporting disadvantaged people, empowering them in their capacity to contribute to society (**maturing**).



Social

More Information:

Website: www.siloeagricolturabiologica.it

Contact Person: Padre Dante Leonardi

Email: leonardidante@virgilio.it

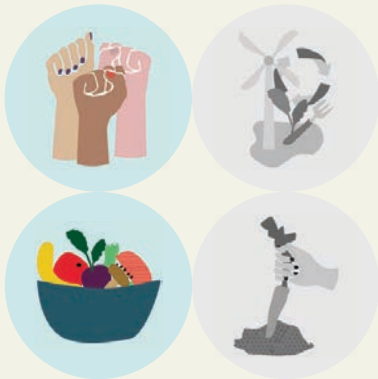
Synapsis

BARI, ITALY

THE INNOVATION:

Synapsis is a foundation established in March 2020 as a spin-off of Orto Domingo, aiming at capitalizing the achievements of the urban civic network. Its aim is to set up a portfolio of services addressed to local authorities to support their local planning activities. Synapsis intends to favor innovative food policy processes which may cover social solidarity. Inclusion, sustainable development and subsidiarity as well. The foundation is hosted in space provided by the Municipality, where we operate thematic committees to address key issues and cross-cutting topics, including food.

THE IMPACT:



LOOKING AHEAD:

Improving the efficiency and fluidity of dialogue between partners is an important step in improving the foundation, with attention to innovative approaches to the economic side of the foundation (**maturing**). In addition, promoting jobs, regenerating culture and attracting young people will be important aspects for the future.



Proving
Feasibility



More Information:

Website: www.fondazionesynapsis.org

Contact Person: Milena Marzano

Email: milena.marzano@milcoop.com



05. BERLIN, GERMANY

URBAN FOOD HUB LAB

FOODSHIFT
BERLIN

2030

RESTLOS GLÜCKLICH

BERLIN, GERMANY

THE INNOVATION:

RESTLOS GLÜCKLICH (RG) started in 2015 with its 2 founders triggered by the amount of food waste, and called by the fact that the topic isn't publicly recognized enough. The initial idea was to set up a whole restaurant based on saved food (food ingredients that would have been thrown away otherwise). The restaurant was a success but also very challenging. As RG wanted to raise even more awareness around the topic of food waste and how to minimise it, the team decided to close the restaurant and focus on educational projects. Thus, since the beginning of 2018 RG offers interactive workshops and (team-) events for kindergardens, schools, companies and citizens inspiring kids and adults to treasure our food, minimise waste and eat climate friendly.

THE IMPACT:



LOOKING AHEAD:

The RG team aims to work in a more integrated way with society (**maturing**) and to reach out to more people in order to raise awareness in the general population (**upscaling**). This will also mean that wider themes must be addressed, such as trade, agriculture, supply regulations and food retailers.



Deployment



Process

More Information:

Website: www.restlos-gluecklich.berlin

Contact Person: Hanna Legleitner

Email: hallo@restlos-gluecklich.berlin

Denkwerkstadt Nahrungswandel

BERLIN, GERMANY
THE INNOVATION:

The people behind Denkwerkstadt Nahrungswandel (DWN) find it frustrating how little society values food and allows food waste on a massive scale. This led to an increased curiosity in fermentation processes as a means to preserve food in a simple, healthy and delicious way and as an encounter with nature and the exciting and beautiful works of microorganisms. This resulted in DWN, a social project offering workshops in fermentation, mushroom growing and other DIY techniques as well as city walks, inquiring how we live and want to live in Berlin. DWN is also collaborating on a number of projects contributing to a sustainable food transition including agroforestry, greening urban environments, and food hub initiatives.

THE IMPACT:



LOOKING AHEAD:

DWN aims to create social and ecological impact through its activities, by engaging and raising awareness among citizens on the topic of food - from soil to sauerkraut. This awareness can sensitize people to the connection between how we treat ourselves and the soil, and to set-up concrete activities to support the linking of city and agricultural areas (**maturing**).



Social

More Information:

Website: www.denkwerkstadt-berlin.de

Email: post@denkwerkstadt-berlin.de

PlantAge

BERLIN, GERMANY

THE INNOVATION:

The PlantAge cooperative was founded on September 15, 2018 as a vegan Community Supported Agriculture initiative to produce vegetable boxes. Since July 2019, they have been delivering fresh vegetables weekly to distribution stations in Berlin, Frankfurt Oder, and the surrounding area, comprising 800 members. The project is supported by many people who promote ecological, social, vegan and regional principles. In this way, PlantAge creates living space for humans and animals, treats all living beings with respect and protects the environment with short transport routes. PlantAge uses the principles of Open Innovation to develop their activities and planning, with a focus on sustainability aspects.

THE IMPACT:



LOOKING AHEAD:

In the long term, PlantAge would like to supply more households, doubling to 900 shares (**upscaling**). PlantAge has other goals, such as expanding food processing and fruit growing, self-production of plant milk, and creating experimental fields (e.g., by integrating permaculture and forest gardens).



Social

More Information:

Website: www.plantage.farm

Email: info@plantage.farm

Querfeld

BERLIN, GERMANY

THE INNOVATION:

Motivated by tackling the problem of food waste, Querfeld was founded in 2016 out of a student project with the vision to supply fair and sustainable food for all. Once a rather small team with few connections to farmers, Querfeld grew into a bigger group of motivated people to prevent food waste, by trading unconventional or "crooked" organic fruits and vegetables - meaning the products are in nonconform shapes or sizes which are not suitable for the regular market. Querfeld has numerous long-term relationships with growers, and logisticians with whom they deliver weekly to kitchens ranging from daycare centers to company restaurants, and to private customers via drop off points throughout the city - named by Querfeld as "Feldbotschaften".

THE IMPACT:



LOOKING AHEAD:

Querfeld's larger vision is to ensure a sustainable food supply for all people, by saving food that deviates from the norm and thus counteracting food waste. To reach this goal, Querfeld aims for expanding to more regions in Germany (**upscaling**).



Product

More Information:

Website: www.querfeld.bio

Contact Person: Frederic Goldkorn

Email: info@querfeld.bio

Gemüse Syndikat / Auenhof Havelland

BERLIN - BRANDENBURG, GERMANY

THE INNOVATION:

The Gemüse Syndikat (vegetable syndicate) is a CSA project, initialized by the Auenhof together with the Karolinengarten, two family farms in the state of Brandenburg. It is based on the idea of partnership and cooperation and aims to share work and responsibility, join power and ideals and have vital exchange. The combination of the CSA model and the cooperation allows us to implement an agriculture that is in line with our ideals - nature friendly, sustainable, healthy, diverse etc. - and that is at the same time fair for the producers and social for the takers, with a price system that allows lower and higher prices to even out.

THE IMPACT:



LOOKING AHEAD:

We want to make Gemüse Syndikat a sustainable project (**maturing**) providing regional food fairly, socially and cooperatively. This could include more producers of vegetables, fruit and other basic foods. With this we aim to give producers a basis to live and develop their projects, takers to relate to and understand food production reality, and everyone to share a reasonable way of living.



Social

More Information:

Website: www.auenhof-havelland.de/solawi/gemuese-syndikat

Contact Person: Johanna Naatz

Email: syndikat@auenhof-havelland.de

BioKräuterei Oberhavel

ORANIENBURG, GERMANY

THE INNOVATION:

BioKräuterei Oberhavel is a small organic vegetable farm (7ha) with more than 80 vegetables and herbs in the north of Berlin. The farm exists since 2006 and operates since 2015 as a CSA with more than 200 shares. In addition to the cultivation methods of organic farming, BioKräuterei implements knowledge of regenerative agriculture. Regenerative agriculture aims to improve soil health and reverse climate change by supporting topsoil regeneration, increasing biodiversity, and improving the water cycle.

THE IMPACT:



LOOKING AHEAD:

The BioKräuterei seeks to build up soil and hummus and store CO₂ as a positive outcome of regenerative agriculture, create good jobs in the region and provide access to affordable, healthy, high quality food for all. To continue to do so, financing structures (co-op) must be developed to allow for investments in improved infrastructure (**maturing**).



More Information:

Website: www.biokraeuterei.de

Contact Person: Matthias Anders

Email: info@biokraeuterei.de

Photo Credits: BioKräuterei Oberhavel

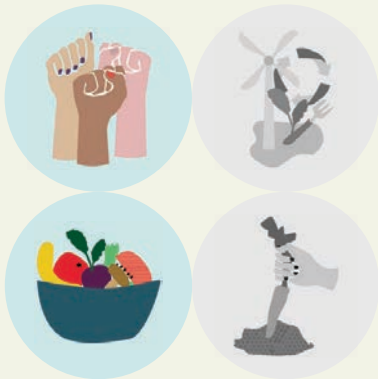
SuperCoop Berlin

BERLIN, GERMANY

THE INNOVATION:

The SuperCoop is a Berlin based citizen initiative working to open a community-owned member-managed food market in the multicultural district of Wedding. Their plan: Each member works 3 hours per month and can help shape the food market through a democratic voting system. Only a few employees take care of orders and coordination. Inspired by a film about New York Park Slope Food Coop (17.000 members, since 45 years), the initiative grew from just a few people in 2018 to a registered coop with more than 600 members in 2021. After a successful crowdfunding collecting over 70.000 €, they signed a lease, renovated the space and opened their first supermarket in September 2021.

THE IMPACT:



LOOKING AHEAD:

The SuperCoop is working on expanding: leasing more space, having a growing number of diverse members who make their consumption more sustainable, gain knowledge and become multipliers (**upscaling**). In addition, setting up a delivery system with decentral pick-up stations in other districts will be a key step (**maturing**).



More Information:

Website: www.supercoop.de

Contact Person: Johanna Kühner

Email: contact@supercoop.de

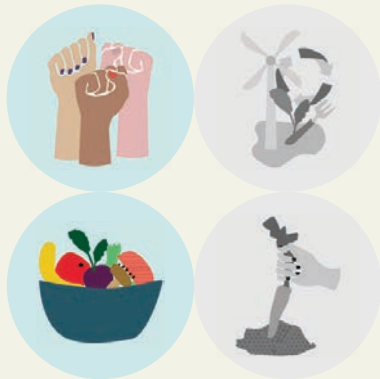
WO KOMMT DEIN ESSEN HER?

BERLIN, GERMANY

THE INNOVATION:

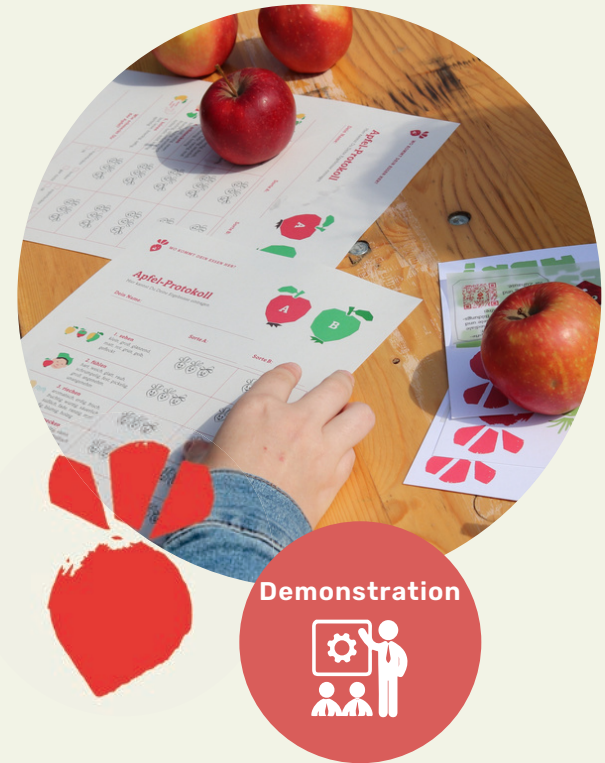
WO KOMMT DEIN ESSEN HER? aims to increase the share of regional organic food in communal catering and to raise the same issue in schools. Communal catering is a great lever towards a sustainable food system, and children, the civil society of tomorrow, need to be educated about the subject to be able to have a say in the issues surrounding it. The project follows a systemic approach towards public procurement and supports building food literacy among pupils and teachers. The project of the Association of German School and Kitacaterer e.V. (VDSKC) is funded by the Berlin Senate Department for Justice, Consumer Protection and Anti-Discrimination and the Berlin Senate Department for Environment, Transport and Climate Protection.

THE IMPACT:



LOOKING AHEAD:

In the long term, WKDEH supports the transition towards more regional organic food in public school cafeterias. The initiative is working to have its label, a red beet, become a permanent part of the canteen menus and a familiar logo for all children, caterers, teachers, and parents (**maturing**).



Governance

More Information:

Website:

www.wo-kommt-dein-essen-her.de

Contact Person: Karin Ehrle-Horst

Email: info@wo-kommt-dein-essen-her.de

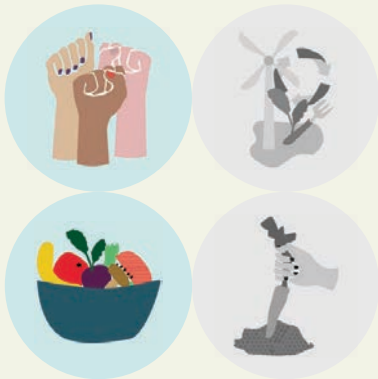
LebensMittelPunkt (LMP) Lichtenberg

BERLIN, GERMANY

THE INNOVATION:

The LMP Lichtenberg is one of more than 12 LMP initiatives in Berlin; the FoodSHIFT 2030 Berlin Lab is collaborating with all of them. The LMP Lichtenberg is a citizen-driven initiative founded in 2018, which seeks to build up a Food Hub as a space for trading, sharing, preparing, and consuming food, while simultaneously enabling inclusive community building and empowerment. The Food Hub Lichtenberg started with workshops, implemented a CSA and planted fruit trees in local schools. The LMP was set-up to address the lack of space for alternative food networks in the city, the urgent need for food system transformation and stimulation bottom-up initiatives.

THE IMPACT:



LOOKING AHEAD:

The environmental and social impact the LMP Lichtenberg would like to reach and to contribute to in the long term is to shift the food system of the district – accelerating access to good local food, knowledge about it and creating a community. The LMP plans to **upscale** and become a manager of food system change.



Social

More Information:

Website: www.lebensmittelpunkte-berlin.de/lichtenberg

Email: lebensmittelpunkt-lb 'at' web.de

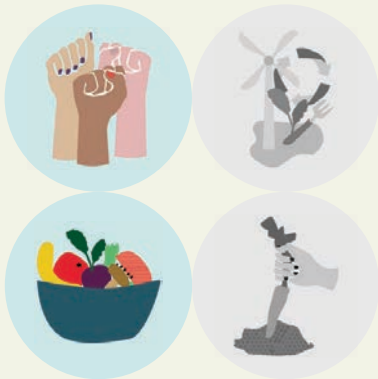
LebensMittelPunkt (LMP) Torhaus

BERLIN, GERMANY

THE INNOVATION:

The LMP Torhaus is one of more than 12 LMP initiatives in Berlin; the FoodSHIFT 2030 Berlin Lab is collaborating with all of them. Founded in 2020, LebensMittelPunkt Torhaus is a Food Hub located in the 55m² gatekeeper's house at the former Tempelhof Airport. The building is shared with the THF radio and wider Torhaus community; it is currently being renovated to include a kitchen, radio studio and collective space. The area is small, but it provides a multimedia vision for collaboration, in the pursuit of a communal city. LMP Torhaus aims to unite the diversity of south central Berlin using the instrument of sustainable food.

THE IMPACT:



LOOKING AHEAD:

The Torhaus is now addressing organisational challenges including financial strategy development, legal obstacles regarding the use of the hub kitchen, and the utilization of limited space (**maturing**). In the near future, LMP Torhaus aims to grow as an example by which diversity and inclusivity can be achieved through food and community in a modern city.



More Information:

Website: www.torhausberlin.de

Email: kochkollektiv@torhausberlin.de



06. BRASOV, ROMANIA

INTERACTIVE FOOD LAB

SolBun Coop

BRASOV, ROMANIA

THE INNOVATION:

SolBun Coop (Fair Soil Farmers Cooperative) is a private initiative focusing on the aggregation of small and local producers' products to jointly access the market and connect with consumers. Small producers decided to come together for addressing the market with a more diverse range of products, and to find balance between each others motives, interests and resources. The coop is now finalizing plans with the local council to have a space at one of the most central markets in Brasov to showcase their products, build relationships with consumers and offer other experiences such as gastronomy sessions.

THE IMPACT:



LOOKING AHEAD:

The SolBun cooperative hopes to support it's members to **mature** through professionalizing services and improving communication approaches (e.g. branding). In addition, having at least all vegetable producers certified organic is a key goal, with long term intentions to become a key provider of local products in the Brasov region.



More Information:

Contact Person: Lucian Dragomir

Email: solbuncoop@gmail.com

Breasla Carciumarilor

BRASOV, ROMANIA

THE INNOVATION:

Breasla Carciumarilor (Restaurants Association Brasov) is a private initiative to promote the use of local ingredients sourced from small producers among restaurants across Brasov. The association supports the development of menus which include local ingredients, connecting relevant small producers with restaurants. This requires close cooperation with local producers and establishment of positive relationships with local restaurants to convince them to make use of local ingredients which are often perceived as expensive and supply unreliable. By showcasing local produce in restaurants, the gastronomic reputation of Brasov could be greatly improved, contributing to improved tourism and changing consumer attitudes towards local products,

THE IMPACT:



LOOKING AHEAD:

The association aims to **mature** its approach to develop a labelling system where restaurants can show a logo indicating that they work with local producers. In addition, collaboration with academia and vocational education institutes could be an interesting way to **combine** interests for the development of unique seasonal menus.



Process

More Information:

Contact Person: Oana Coanta

Email: oana@bistrodelarte.ro

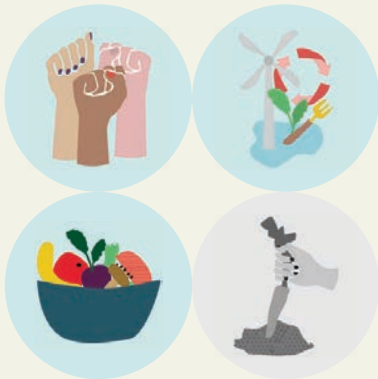
SZIKRA Restaurant

SFÂNTU GHEORGHE, ROMANIA

THE INNOVATION:

SZIKRA Restaurant takes an innovative approach to food waste in the catering sector by celebrating every flavor and honoring every taste that earth is providing as food. The team uses as little meat as possible and focuses on making the best out of roots, seeds and nuts, seasonal fruits, and vegetables, using all the parts of it. Economically speaking, the restaurant saves money by producing their own stocks, vegetable powders and foam from the leftover vegetable residues. This not only adds more flavor to the dish, but ensures that all ingredients are used fully. SZIKRA aims to plant the seed for a circular economy approach in other restaurants, and is therefore setting up a project to address the issue, providing 'Food Waste Good Practices'.

THE IMPACT:



LOOKING AHEAD:

To develop effective Food Waste Good Practices, collaboration with local students is being set-up to survey local restaurants to get a grip on actual food waste rates (**combining**). A nutritionist and economist will also be engaged to value the waste, providing concrete figures that can incentivize restaurants to engage in a more circular approach.



Process

More Information:

Contact Person: Madalina Santa

Email: madalina@icloud.com

Gastro Local Association

VAMA BUZĂULUI, ROMANIA

THE INNOVATION:

The local area of Vama Buzăului is famous for its natural sights and bisons, which in turn bring tourism. The Gastro Local Association aims to further enhance the attractiveness of the region for tourists by offering 'Food Trails' that are formed of gastronomic points in the form of local farmhouses offering home-made food products. Through collaboration with the local authorities, local farmers have been able to get their premises approved for food preparation as part of a simple certification scheme. This provides additional income to local farms, and attracts tourists which contributes to the overall prosperity of the region. The scheme also facilitates training of the cooks (HACCP, food safety) and visibility of the farms through branding of the Food Trails network.

THE IMPACT:



LOOKING AHEAD:

The promotion of the Food Trails will eventually support the preservation of the landscape and culture, though this will require the engagement of more farms in the scheme (**upscaling**) and collaboration with relevant stakeholders that can provide guidance and expertise in order to make the scheme as resilient and sustainable as possible (**combining**)



More Information:

Contact Person: Tiberiu Chirilas

Email: contact@gastrolocal.ro

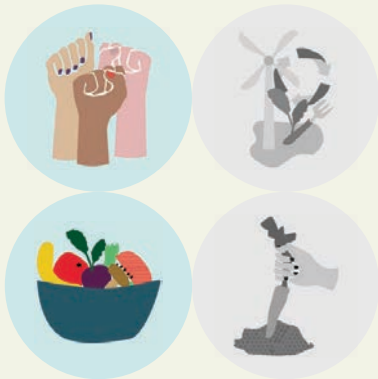
Kindergarten no. 9

BRASOV, ROMANIA

THE INNOVATION:

The importance of acquiring healthy food habits during childhood is the corner stone for developing a healthy lifestyle during adulthood. As such, it is very important that the meals daily provided to preschoolers in the kindergarten are healthy and imprint healthy feeding habits in the children. To facilitate this, the Kindergarten is piloting the integration of local products into the public procurement for the kindergarten meals (public). In addition, providing information to parents is an essential part of the approach to improve attitudes towards healthy eating and what that looks like in practice.

THE IMPACT:



LOOKING AHEAD:

To facilitate the transition towards healthy meals for preschool children, a number of infrastructural and legislative challenges must be addressed (**maturing**). For example: improved framework for inclusion of healthy eating in early teaching, funding to train teaching and kitchen staff & tools to inform and educate parents.



More Information:

Contact Person:

Aida-Cristina Frangulea-Pastor

Email: aidacristinapastor@gmail.com

Sustainable Development Agency for Brasov County

BRASOV, ROMANIA

THE INNOVATION:

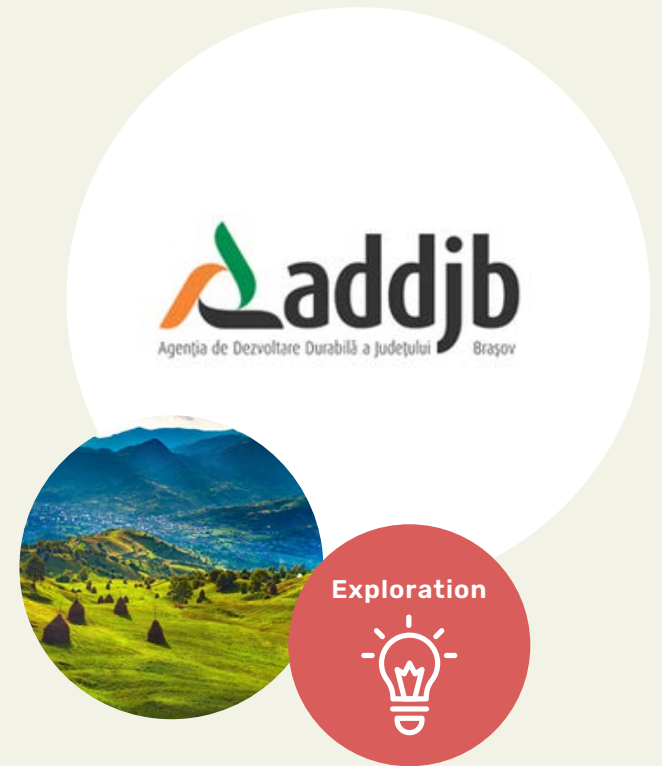
To improve innovation in Brasov County, the local Sustainable Development Agency is putting innovation on the food production agenda through a multi-level governance approach. With this approach, the agency hopes to encourage and integrate food innovation, particularly in rural areas surrounding Brasov. This is being implemented through the set-up of six Local Action Groups dealing with local food producers to address context-specific practical needs. This approach is included in a wider proposal for the set-up of Living Labs with key stakeholders in the region to support local food innovations and disseminate good practices. The proposal will also support urban-rural connections to lead to sustainable rural development with food at the center.

THE IMPACT:



LOOKING AHEAD:

The project aims to boost the rural food production sector by creating links with urban stakeholders and institutes (**combining**). The long-term ambition is that these connections will **mature** and eventually facilitate a circular urban-rural economy.



More Information:

Contact Person: Luciana Glica

Email: luciana.gliga@addjb.ro

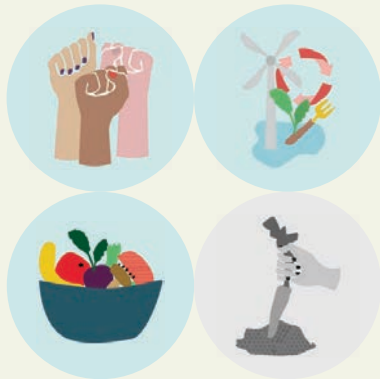
Carpathian EcoCentre Association

BRASOV, ROMANIA

THE INNOVATION:

The Carpathian EcoCentre Association believes that children are our future. Recent studies are showing an alarming increase of issues in children and young people due to food disorder habits such as obesity or diabetes, also due to poor understanding of food sources. To tackle this, the association is focusing on the education of young people to provide them with essential information on healthy diets, local food and climate impacts. So far, activities have taken the form of didactic materials, developing partnerships with schools and kindergartens, and arranging excursions to local farms. The association is also a key bridging partner between schools, canteens, municipalities and producers. By educating children, the citizens of tomorrow will be empowered to make healthy and informed choices.

THE IMPACT:



LOOKING AHEAD:

The association strives to collaborate with the local municipality to develop more flexible frameworks for the inclusion of non-formal education at local schools, putting sustainability and food on the agenda (**combining**). On the long-term, growing the community and supporting agro-biodiversity in the region will be key focus points.



Exploration



More Information:

Contact Person: Florentina Florescu
Email: florescu.florentina@gmail.com

Tinutul Barsei Association

TINUTUL BARSEI, ROMANIA

THE INNOVATION:

Tinutul Barsei is a unique region in Romania, with its own cultural and historical identity that has shaped the farming practices, as well as the local gastronomical heritage. To preserve and promote these local traditions, the farmers are faced with a lot of challenges, including the necessary costs of delivering their local products to urban centers – mainly Brasov city. To improve this, the association was set-up to assist local farmers in professionalizing. By doing so, this also opens up opportunities for cooperation and innovation. Farmers can subscribe to diverse courses, for example on adding value, fiscal matters, certification schemes and entrepreneurship. The association currently cooperates with 45 stakeholders including municipalities, NGOs, local institutes and private partners.

THE IMPACT:



LOOKING AHEAD:

The association aims to integrate certified local farmers products into the urban markets (**maturing**). The desired impact for the next 5-10 years would be to promote and consolidate the local farming and gastronomical identity of Tinutul Barsei territory, increasing the number of certified farms and local products (**upscaling**).



More Information:

Contact Person: Ciolan Adrian

Email: tinutulbarsei@gmail.com



07. COPENHAGEN, DENMARK

KITCHEN OF TOMORROW

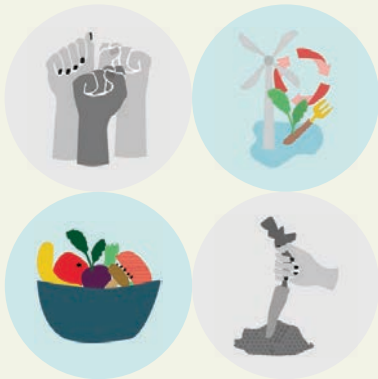
Bowline

COPENHAGEN, DENMARK

THE INNOVATION:

Bowline came together in March 2020 because a small group of chefs, restaurant owners, and academics based in Copenhagen wanted to strengthen ties within the industry and with the community, to pool resources for collective action, and to respond to the COVID-19 crisis in a collaborative and constructive manner. Bowline governs itself in a loose, voluntary, and emergent manner according to five agreed-upon principles: interconnectivity, responsibility, resilience, learning, and impact. On the basis of these values, the group promotes conversations among a small, core network, as well as across public platforms and forums, about immediate and future challenges facing the restaurant industry.

THE IMPACT:



LOOKING AHEAD:

Bowline aspires to maintain and leverage the energy and network ties generated during the pandemic to address longer term issues facing restaurants and the communities they serve. Collaboration with restaurants and groups in the international community will be essential in this facilitating collective action (**combining**).



More Information:

Website: www.bowline.dk

Email: ahoy@bowline.dk

Changing Food

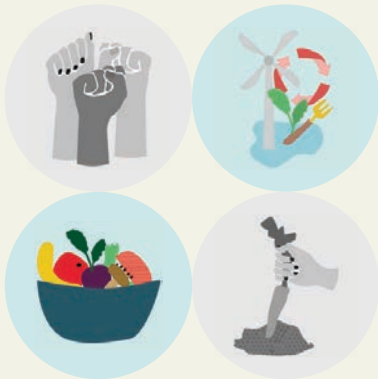
COPENHAGEN, DENMARK

THE INNOVATION:

The Local Indicator is a tool developed by the motivation to figure out how to provide knowledge about the connection between the food on the plate and the number of the hectares providing that food.

This can strengthen and visualize the link between land use and urban centers. The tool uses kitchen procurement data to generate the hectare usage, and has now been tested in a variety of kitchens: restaurants, canteens, hospital kitchens and catering services.

THE IMPACT:



LOOKING AHEAD:

Based on the testing results, the tool is now being further developed to provide more accuracy and different indicators such as impact on biodiversity and rural livelihoods (**maturing**). In the long-run, the goal is to be able to use the tool for story-telling at kitchen level, underpinning the promotion of sustainability.



More Information:

Contact Person: Line Rise Nielsen

Email: Line@changingfood.dk

Madfællesskabet

COPENHAGEN, DENMARK

THE INNOVATION:

Madfællesskabet (The food community) strengthens the connection between the city and its hinterlands. In Madfællesskabet, a number of municipal and regional partners have joined forces in a committed partnership that works to create a sustainable food system. Madfællesskabet is founded by the mayors of the municipality who still take part in the steering committee. The aim is to strengthen the links between country and city and support a diverse production of local food. In short: In Madfællesskabet, we want to fertilize the soil so that a more sustainable food system can grow. A system that supports economic, social and environmental sustainability in both country and city.

THE IMPACT:



LOOKING AHEAD:

Madfællesskabet is now in the process of developing goals and strategies for the coming 5 years (**maturing**) and aims to increase its network, attracting more stakeholders that can contribute to a sustainable food system (**upscaling**).



Governance

More Information:

Website: www.madfaellesskabet.org

Contact Person: Pelle Andersen

Email: pelle@thefoodproject.dk

Coop Crowdfunding

COPENHAGEN, DENMARK

THE INNOVATION:

Coop Crowdfunding makes it easier for more people who work with food to succeed, and as a citizen it is easy to join. Citizens are invited to buy goods, invest in products or lend money to food producers. And they always get something in return: Either new and exciting products or interest on their loan. Food producers and citizens are connected through an online platform. Coop Crowdfunding brings these people together so that we can all have something better to eat in the future. The platform allows small-scale producers to mature, and to facilitate storytelling that builds relationships across the food chain.

THE IMPACT:



LOOKING AHEAD:

The platform expanded its activities during the pandemic to support local producers by setting-up a virtual marketplace to sell products to private customers. This was a great success and will be maintained. Expansion to the Swedish market is also a goal, with possibilities in more southern countries also being considered.



More Information:

Website: crowdfunding.coop.dk

Contact Person: Nicolai Jæpelt

Email: nicolai.jaepelt@coop.dk

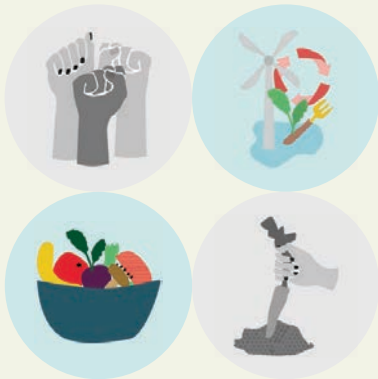
CPH Food Space

COPENHAGEN, DENMARK

THE INNOVATION:

CPH Food Space is a development environment established in 2016 for food entrepreneurs and blooming SMEs, being a visible center for food experiences, new thoughts for food production and collaborations within and around the food world. CPH Food Space is located in the vibrant meat packing district of Copenhagen, and will house up to 300 aspiring food entrepreneurs. CPH Food Space works openly, diversely and generously for the world to have good, clean and fair food. It was established in cooperation between deeply passionate founders and entrepreneurs, who dreamt of a place with open arms and doors giving room to creativity and co-creation.

THE IMPACT:



LOOKING AHEAD:

CPH Food Space see itself as a key actor in a new sustainable food system, linking people and companies of all sizes, methods, ideas in a generous sharing community (**combining**). To do so, more understanding and awareness of the cooperative model must be raised to facilitate better collaboration, financing options and trust (**maturing**).



Process

More Information:

Website: www.cphfoodspace.dk

Contact Person: Mia Maja Hansson

Email: mail@miamaja.dk

Grønt Marked – Farmers market

COPENHAGEN, DENMARK

THE INNOVATION:

Grønt Marked is a community project that supports small scale producers and farmers in Denmark and Skåne (Sweden) by organizing local farmers markets. The key focus of the markets is local, seasonal, and sustainable produce. The markets also act as forum for discussion between urban and rural communities, and Grønt Marked's key aim is to deepen connections between these two communities.

Danish food culture is dominated by a few large supermarket retailers who regulate what is sold on the shelves. By mobilizing a farmers market, a community can be fostered where relationships between farmers and citizens can be initiated and the local economy is supported.

THE IMPACT:



LOOKING AHEAD:

Grønt Marked aims to provide regular farmers markets that facilitate regular access to local produce for local citizens (**maturing**). In addition, expansion across the Nordic region is also of interest to multiply the impact and create a culture of farmers markets.



More Information:

Website: www.groentmarked.dk

Contact Person: Viola Capriola

Email: viola@groentmarked.dk

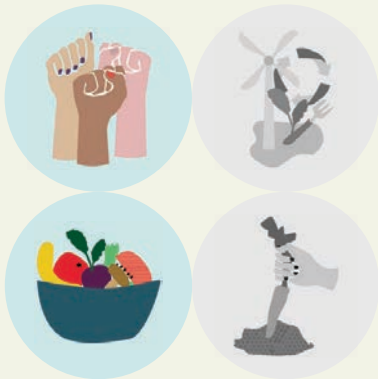
Madland

COPENHAGEN, DENMARK

THE INNOVATION:

Madland, financed and founded in 2020 by Coalition, is a community for food political agendas. We are co-created by people vested in changing traditional food systems and actively working towards a more sustainable way of producing and eating. Madland embraces all the pioneers out there who both develop and nurture Denmark as a food nation. We work actively to be a community that aspires and engages people to not only rethink food but also take action themselves. Both for the sake of our planet's health, but just as importantly because we believe that food produced with an eye for quality and respect gives us the most delicious food on our plates. In other words, we want to democratize our food systems.

THE IMPACT:



LOOKING AHEAD:

Madland is now focusing on the refinement of their business model and organizational processes (**maturing**) that can help to facilitate **upscaling**. Madland also aims to set-up a central digital point to gather information about food system change happening in Denmark to keep innovation and critical work alive.



Governance

More Information:

Website: www.madland.dk

Contact Person: Marie Sainabou Jeng

Email: Marie@coalitionkbh.dk

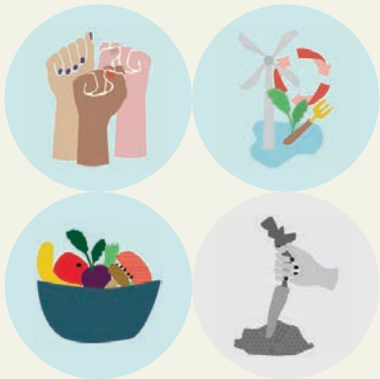
Råhandel

COPENHAGEN, DENMARK

THE INNOVATION:

RÅHANDEL (Raw trade) is a Danish foodtech startup with headquarters in Copenhagen. Råhandel started up in the summer of 2017 with a few producers and a warehouse in a garage for delivery and distribution of goods. In August 2021, more than 200 producers across the country have chosen to become part of Råhandel, and they have over 125 active buyers on the platform. Råhandel dreams of paving the way for a new and better food system, where there is room for both the small local sausage maker and the innovative startup, which uses residual products from beer production to develop new sustainable foods.

THE IMPACT:



LOOKING AHEAD:

Råhandel's model is working well, but is looking to further **mature** their business model as they move forward. In addition, improving transparency of their trade, the flexibility of their webpage and tools and focus on short-distance trade will be key steps for accelerating.



Process

More Information:

Website: www.raahandel.dk

Contact Person: Solveig Felbo

Email: solveig@raahandel.dk

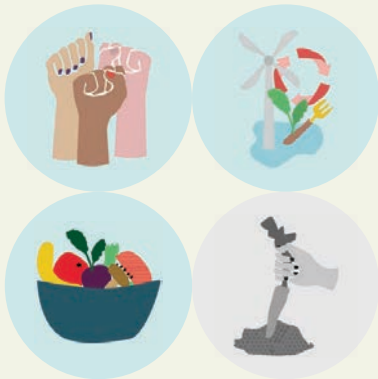
Zero Foodprint Nordic

COPENHAGEN, DENMARK

THE INNOVATION:

Zero Foodprint started in the United States and was able to make the connection between climate and food. From 2015-2018 Zero Foodprint focused on calculating and reducing greenhouse gasses in restaurants through Life Cycle Assessments (LCA). From 2018 it became possible for consumers to become part of the climate solution: We do this through our members (restaurants and food businesses) that add 1% to the consumer's bill and this money is allocated to agricultural climate solutions. In 2020, we were able to establish this concept in the Nordic region under Zero Foodprint Nordic. With money from Nordic restaurants, food businesses and funds we can make local change through local projects.

THE IMPACT:



LOOKING AHEAD:

In 2022 they aim to implement LCA partnerships with members (**combining**) and to continue engaging citizens and all eaters in transitioning Nordic agriculture to holistic and regenerative systems. Collaboration with government is a key goal that will support this, in addition to the creation of a regenerative farming knowledge base.



Process

More Information:

Website: www.zerofoodprintnordic.org

Contact Person: Cindie Christiansen

Email: Cindie@zerofoodprintnordic.org



08. OOSTENDE, BELGIUM

CITY AGRO-PARK

FOODSHIFT
OOSTENDE

2030

City Council- De Tuinen van Stene

OOSTENDE, BELGIUM

THE INNOVATION:

The Oostende City Council aims to use public space for edible greenery, social gatherings and meetings. This has been motivated by links to impact of green space on mental health and resilience to climate change impacts. Eli Devriendt works for the public space department of the city of Oostende and was the driving force behind the Green Belt of Oostende. One of the landscapes along the belt are De Tuinen van Stene (The Gardens of Stene). It is not “just” a park for walking or cycling, but includes food production such as a Community Supported Agriculture (CSA) that has now been running for 8 years, grazing sheep and cattle, an orchard and water retention areas.

THE IMPACT:



LOOKING AHEAD:

To maintain the success of De Tuinen van Stene and the Green Belt, an improved communication strategy, improved management and new partnerships will be key (**maturing**). The City Council aims to maximize the Green Belt concept, greening more areas in the city to combat heat stress, soften the city exterior, provide greenery and grow food (**upscaling**).



Demonstration



More Information:

Website: www.oostende.be/tuinen-van-stene

Contact Person: Eli Devriendt

Email: eli.devriendt@oostende.be

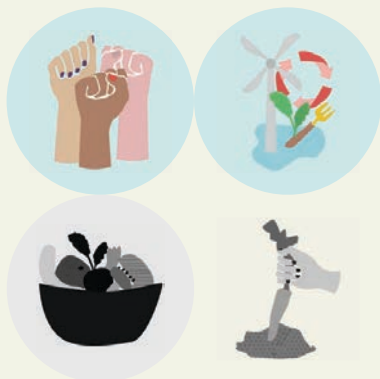
Co-housing Boldershof

OOSTENDE, BELGIUM

THE INNOVATION:

Next to the Gardens of Stene, the very first co-housing project in Oostende has been set-up on an old farm site. The co-housing project aims to provide high-quality living in up to 16 units where space and materials are shared. For example, the community can share meals, work on the garden together and use innovative and ecological techniques that are made affordable through the sharing of costs. The housing is almost completely energy neutral, and the community avoids using fossil-based fuels.

THE IMPACT:



LOOKING AHEAD:

The community intends to set-up a food forest to grow fruits, berries and nuts (**maturing**), though legislation obstacles need to be addressed. On the long-run, the community intends to inspire people to live differently in a more communal and ecological way that can provide a solution to the housing crisis, and provide support to vulnerable people.



More Information:

Website:

www.cohousingboldershof.be

Contact Person: Luca Lenoir

Buitengoed - De Biopluktuin

OOSTENDE, BELGIUM

THE INNOVATION:

De Biopluktuin, run by Buitengoed, is a Community Supported Agriculture initiative that grows organic vegetables for 250 members. The members can choose to come and pick their own vegetables (which most do) or can pick-up a veg box on Fridays. Members can help at the farm, but don't have to, and most travel to the farm by bike, so transport is sustainable. No plastic waste is generated as people pick their own seasonable vegetables, so no packaging is needed. Pieter Moenaert, one of the farmers, aims to provide people with a connection to the soil, and to develop a community that provides social impact and opportunities to involve people in volunteer opportunities and social employment.

THE IMPACT:



LOOKING AHEAD:

To maximize the social impact, further cooperation with social organizations and the hiring of an extra job coach would be beneficial (**combining**). The team hopes to raise awareness among the local population about biodiversity and would like to expand activities to include dairy processing and grain cultivation (**upscaling**).



Product

More Information:

Website: www.biopluktuin.be

Contact Person: Pieter Moenaert

Email: info@biopluktuin.be

Duinhelm

OOSTENDE, BELGIUM

THE INNOVATION:

Duinhelm is a private organization for people with mental and/or physical disabilities. The Duinhelm mission is to put people with disabilities on the map and let them participate in society in a normal way. To achieve this, Duinhelm has started two restaurants where disabled people have the opportunity to receive training and employment. Lisette, a restaurant started in 2018, serves soups and specials, whilst Lucien, started in 2019, is a salad bar and take-away. Together the restaurants serve approximately 130 meals per day and try to make use of local and sustainable ingredients.

THE IMPACT:



LOOKING AHEAD:

Duinhelm is now focusing on stimulating cooperation between stakeholders that can help support their vision (**combining**), increase their visibility and develop a robust financial strategy (**maturing**). Duinhelm dreams to have a bigger restaurant which they can also renovate to make it as accessible as possible for people with disabilities.



More Information:

Website: www.duinhelm.be

Contact Person: Saskia Verelst

Email: saskia.Verelst@duinhelm.be

Chef on the Move

OOSTENDE, BELGIUM

THE INNOVATION:

Eating and food is a social activity which harbors the force to bring people together who would otherwise not meet and forge alliances between different socio-economic and cultural backgrounds. Jan Wydooghe, founder of Chef on the Move, provides door-to-door catering, and aims to create new, inclusive and accessible spaces for people to connect through food. The core of the innovation is to provide a sustainable model to marry professional and social ambitions in the catering sector.

THE IMPACT:



LOOKING AHEAD:

Chef on the Move is now in the process of refining the model to ensure the innovation can be financially sustained (**maturing**) and is considering cooperation possibilities with several local partners (**combining**). Jan is also interested in the idea of offering inclusive cooking classes to connect the local communities.



Proving
Feasibility

Social

More Information:

Website: www.chefonthemove.be

Contact Person: Jan Wydooghe

Email: info@chefonthemove.be

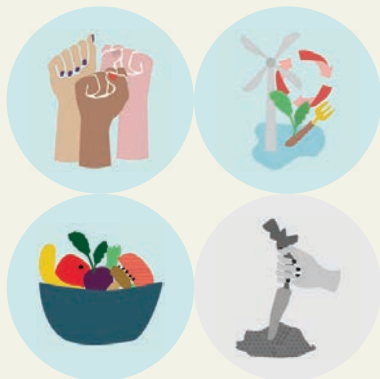
Antenne

OOSTENDE, BELGIUM

THE INNOVATION:

Antenne is a social grocery store established in Oostende, that also functions as an inclusive meeting place and project location (e.g. cooking, workshops). In the social grocery, people in vulnerable conditions can come and fetch their food products at very low prices and a lot of attention is paid to provide fresh and healthy food. Antenne also wants to provide space for growing food. For this a community garden "BuitenAntenne" started in the Gardens of Stene agricultural park. People from the gardening team of Antenne work together with people from the CSA to maintain the garden.

THE IMPACT:



LOOKING AHEAD:

The community garden and the team started out very small. This was considered important to gain trust and to gently grow. The social connections are considered very important. In the future attention will be paid to cooking activities and more visibility of the project (**maturing**).



Social

More Information:

Contact Person: Ewoud Dutellie

Email: Ewoud.Dutellie@oostende.be

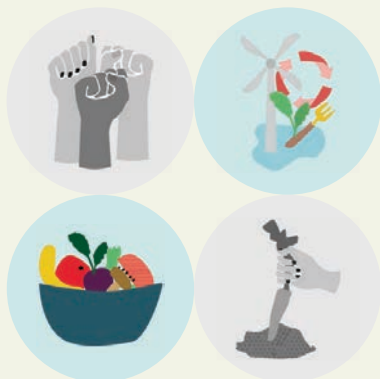
Ter Doorn

VARSENARE, BELGIUM

THE INNOVATION:

Founded by Simon van Reusel in 2017, Ter Doorn sells organic produce sourced from 15 local farmers at local markets. As well as being well connected with local farmers, Simon ensures a full assortment by purchasing from organic wholesalers and local product traders. Ter Doorn operates on the principle of ensuring that farmers have a substantial share of the final product price, with a focus on economic and environmental sustainability. All products sold by Ter Doorn are organic, and are sourced through transparent and fair relationships with farmers.

THE IMPACT:



LOOKING AHEAD:

Ter Doorn aims to expand the level of collaboration it has with local stakeholders, and aims to stimulate a versatile local food system (**combining**). This could take the form of a cooperative distribution system that allows for collaboration between producers, buyers and logistics actors.



Process

More Information:

Contact Person: Simon Van Reusel

Email: simon@terdoorn.be

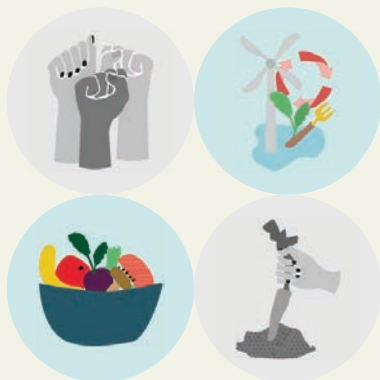
Sint-Andreas Secondary School

OOSTENDE, BELGIUM

THE INNOVATION:

The Sint Andreas school (secondary school) cooperates with the Gardens of Stene (GoS). As the agricultural land of GoS lacks water in the summer, the school will provide GoS with water to irrigate the land of the farmer. In particular, the school will divert the rain water collected on their roof to the GoS. The school is located next to the GoS allowing the students to have their lunch in green surroundings. Some outdoor classes or meetings are also organized in the pergola of GoS. Because the strategic position of GoS, it offers also great potential for outdoor agricultural education (i.e., participation of school children in the CSA linked to education)

THE IMPACT:



LOOKING AHEAD:

To utilize the strategic location of the school, it has been suggested that a thematic workshop day could be hosted to teach and inspire students about sustainability, food security and agriculture. This could be hosted on-site at the GoS, and may open doors to collaboration with regional institutes and local authorities (**combining**).



Proving
Feasibility

More Information:

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09. WROCLAW, POLAND

ACCESSIBLE FOOD GARDENS

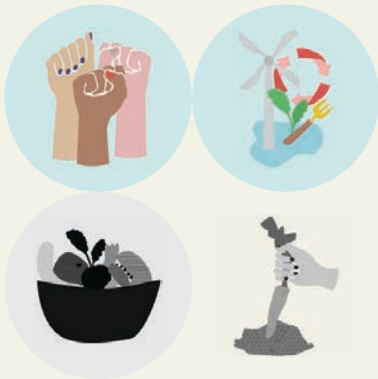
Beekeeping Foundation

WROCLAW, POLAND

THE INNOVATION:

In Lower Silesia, Wroclaw, a beekeeping foundation has been set-up to use the apiary and beekeeping as an educational resource teaching children and adults about the process of making honey, but above all - the importance of bees. The beekeeping foundation now has access to a location at the Capitol Musical Theater in Wroclaw where they are able to keep hives and provide educational sessions. The bees are only a starting point in the discussion about the role and structure of the city as such. The harmony between man and nature in a modern metropolis and, above all, the location of the apiary in the center makes it easier to break through mental barriers concerning the function of urban space.

THE IMPACT:



LOOKING AHEAD:

Lukasz Wyszowski, founder of the initiative, eventually hopes to provide a regular teaching program (**maturing**), for which a funding source/model and further partnerships must be sought (**combining**). However, Lukasz does not view the initiative as a commercial idea, and focuses on using the bees as a means of inspiration and learning.



More Information:

Contact Person: Lukasz Wyszowski

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Foodsharing

WROCLAW, POLAND

THE INNOVATION:

Foodsharing is a nationwide initiative aimed at reducing food waste. It encourages sharing of food surpluses through the so called "Jadłodzielnie" (Foodsharing places) - available places in the form of fridges, from which everyone can take something for themselves or leave it for others. These are not help points but places to build awareness about the problem of food waste, and to provide a rapid solution that does not require paperwork or administrative issues. The Foodsharing is coordinated by a group of volunteers, who build connections with local actors such as supermarkets and bakeries to facilitate the sharing of otherwise wasted food.

THE IMPACT:



LOOKING AHEAD:

The Foodsharing team hopes to expand their activities to other areas of Wroclaw, engaging more residents and volunteers (**upscaling**). With these people on board, it is easier to maintain and coordinate the foodsharing, and to bring attention to the food waste challenge.



More Information:

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Earth Market

WROCLAW, POLAND

THE INNOVATION:

The Earth Market is based on the passion and belief that food obtained through short supply chains is of greater biological value than that mass produced and available in a conventional supermarket. In this sense, the Earth Market focuses on nutritional issues, rather than economic issues. In 2016, it was decided to conduct an experiment entitled Earth Market on the basis of whether the idea of selling local products is accepted. The Earth Market sells local, artisan food products, and has now grown to offer an educational space, workshops, and exhibition of local artists.

THE IMPACT:



LOOKING AHEAD:

The Earth Market team aims to refine the market model and continue **maturing** the initiative to higher quality and character, with potential to provide a broader variety of activities and educational elements. To work within time and personnel resources, the team intends to maintain the size of the market as it now stands.



More Information:

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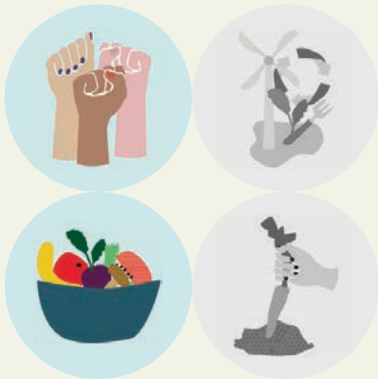
Ołbin Open Garden (OOO)

WROCLAW, POLAND

THE INNOVATION:

OOO's activities connect different generations and activate residents to protect green areas, including allotment gardens, against the progressive development of the city and sale to developers. Educational activities focus on combining good, forgotten practices of urban gardening with the current problems faced by today's city: the atomization of society, shifting responsibility for the environment and climate to "others", generating mostly CO2 and waste through a consumer lifestyle. In Ołbin, the aim is to convert a section of family allotments into an open community garden where we can organize a series of classes such as garden architecture, ecology, gardening and historical walks in the local area.

THE IMPACT:



LOOKING AHEAD:

The OOO team dreams of the creation of a network of partner gardens (**maturing**) across Poland which, thanks to cooperation, regular meetings, joint initiatives, etc. could have a real impact on attitudes to food. This will require close collaboration with local municipalities and NGOs to generate systematic and social change (**combining**).



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More Information:

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Social

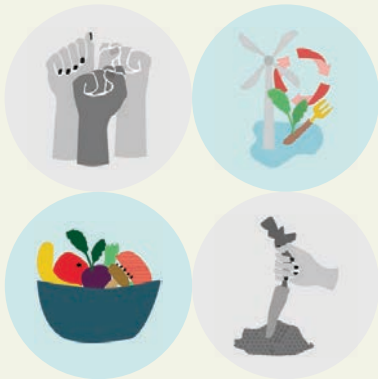
TAJFUN

WROCLAW, POLAND

THE INNOVATION:

Created from the ideas of four passionate co-founders with broad experience in the catering sector, TAJFUN is an innovative restaurant concept that focuses on the use of local ingredients and artisan products to show the potential of vegetarian and vegan food. Minimizing waste is a key principle at the restaurant, meaning that creativity is an essential part of the menu development. Despite only using approximately 10 core ingredients, the restaurant is able to offer 20 different vegetarian dishes inspired by Asian cuisine. The team focuses on providing high-quality, flavorful food, whilst fusing the use of local ingredients to produce oriental dishes.

THE IMPACT:



LOOKING AHEAD:

The TAJFUN team dreams to produce as much of the food serves at the restaurant from scratch (e.g. make the noodles themselves) (**maturing**). This may require upscaling to a larger premises, though this is not a step they are aiming to take in the immediate future.



More Information:

Website: www.tajfun.wroclaw.pl

Contact Person: Mikołaj Kupis

Healthy Seeds

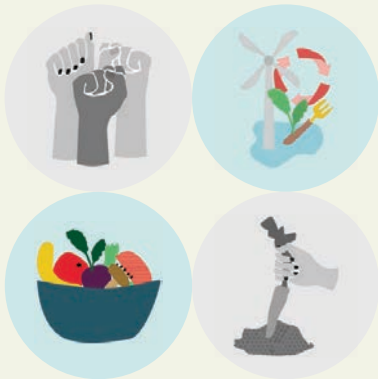
WROCLAW, POLAND

THE INNOVATION:

Healthy Seeds is a plant-based yoghurt producer that was inspired by the founder, Elzbieta Henn's, own experiences with dairy allergies.

Elzbieta began experimenting with alternative yoghurt formulas using grains and ingredients such as coconut milk, flaxseed, millet and hemp seeds, and eventually moved from experimental production at home to commercial production at scale. This required Elzbieta to leave behind her career in finance to take on the challenge of bringing a new product to the market. Healthy Seeds maintains a zero-waste philosophy at procurement, production and consumption levels; the production process is waste-free, and the yoghurts are packaged in reusable glass jars.

THE IMPACT:



LOOKING AHEAD:

Healthy Seeds is currently focusing on the market in Wroclaw, and would like to expand their product range to provide a comprehensive assortment of plant-based yoghurts, dressings and sauces for example (**maturing**). In the future, **upscaling** to other areas of Poland may also be of interest, leveraging on citizen support and new partnerships.



Demonstration

More Information:

Website: www.healthyseeds.pl

Contact Person: Elzbieta Henn

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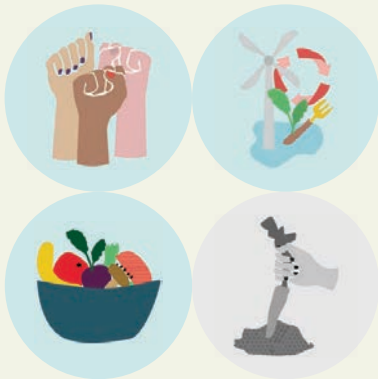
Center for Natural Disasters and Emergencies (TRATWA / The RAFT)

WROCLAW, POLAND

THE INNOVATION:

In 2017, the TRATWA/The RAFT association took over a green space in front of the TimeSpace (Czasoprzestrzeń) building in Wrocław, covering approximately about 10,000 m². This space is being gradually converted to a community garden, a public place intended for the inhabitants of Wrocław, maintained by the TRATWA (The Raft) Association and volunteers. The community garden serves to integrate the residents and enable them to organize barbecues or picnics, and offer space for art exhibitions, workshops and outdoor sports. The garden is a permaculture garden, based on growing (edible) plants in harmony with nature.

THE IMPACT:



LOOKING AHEAD:

The RAFT is now focusing on **maturing** activities that will help secure the vision of creating a positive political and social atmosphere at the garden. For example, a coordinator will be needed to maintain the overview of the garden and activities of volunteers and residents. **Upscaling** of some of the popular workshops is also being considered.



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Feasibility



More Information:

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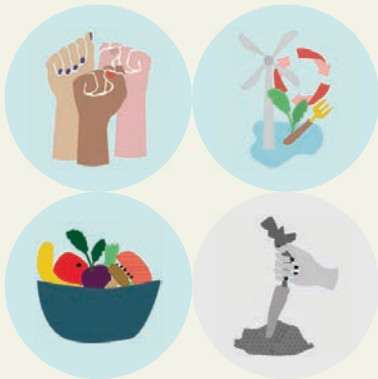
Apple Reserve

WAŁBRZYCH, POLAND

THE INNOVATION:

Apple Reserve is an innovative juice business that makes use of traditional apple varieties such as Antonówka, Kronselska or from traditional orchards, respecting the Polish countryside landscape, local ecosystems, biodiversity, circularity, in the spirit of less-waste. The founders were driven by the need for alternatives to large-scale monocultures often seen in modern agriculture, and to find a way to offer an alternative product to address the high quality soft drinks market. "We do not discuss with nature, we take what it offers us; in this way, every year we collect unique apples, which, depending on the nature, we have sometimes more and sometimes less".

THE IMPACT:



LOOKING AHEAD:

Apple Reserve aims to encourage Polish consumers to opt for artisanal, local products more often, with understanding of the impact on health, biodiversity and natural resources. To do so, Apple Reserve aims to **upscale** to new markets, especially Wrocław and the Lower Silesia region.



Demonstration

More Information:

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Product

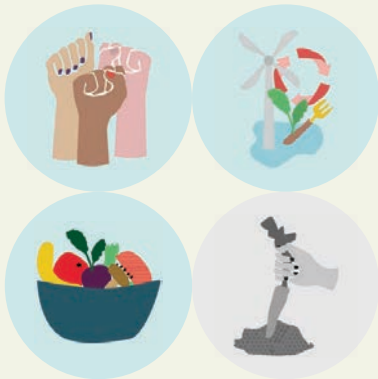
From Hunger

WROCLAW, POLAND

THE INNOVATION:

From Hunger was started in 2020 during the first lockdown due to the COVID-19 pandemic. During this period, many people lost their jobs or fell into financial difficulties. From Hunger focuses on the collection of leftover fruits and vegetables from wholesalers located at the Targ Piast market square, and redistribution to people in need. From Hunger is supported by volunteers who offer to drive to collect and distribute food, communicating mainly through a dedicated Facebook group. The group operates based on a set of guidelines to make sure that food is distributed fairly to those who need it most. From Hunger aims to ensure that local people's basic food needs are satisfied, making use of local, otherwise wasted resources.

THE IMPACT:



LOOKING AHEAD:

From Hunger would like to have access to a kitchen to allow for the preparation of fresh meals using the leftover produce (**maturing**). Access to a larger car or van would be useful for efficient transportation of the food, as well as a source of funding to pay for fuel, repairs and other materials that help the initiative to run.



Proving
Feasibility



More Information:

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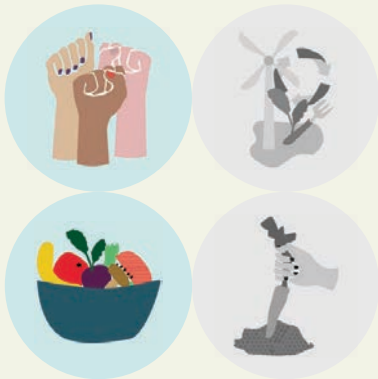
Short Distance Bazaar

WROCLAW, POLAND

THE INNOVATION:

The Bazaar is a grassroots initiative of local farmers and consumers in Wroclaw creating the Short Distance Bazaar. It was established in 2009 as a consequence of the need to have access to good quality, local food on a weekly basis. The introduction of Saturday markets satisfied the need of eaters from Wroclaw, while for farmers it gave more time and relieved them from frequent trips and organizing logistics of individual customer deliveries. Throughout these years, the Bazaar has been accompanied by events raising awareness of the way food is produced, and of the traditions associated with the old varieties of plants sold at the Bazaar (cereals/fruits). A close-knit community has formed, also between buyers and suppliers.

THE IMPACT:



LOOKING AHEAD:

The Bazaar is now in the process of finding a new location for the market to be held, as well as to provide space for cultural activities such as workshops, exhibitions and meetings for exchange of energy and thoughts. This step will allow The Bazaar to **mature** and offer more diverse value than just the market alone.



Social

More Information:

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