Interreg
Alpine Space

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CEFoodCycle

Best Practice Examples from the Food Sector

Circular Economy: Mapping Food Streams and Identifying Potentials to Close the Food Cycle

This project is co-funded by the European Union through the Interreg Alpine Space programme.

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SCAN ME

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ECONOMY, MAPPING FOOD STREAMS AND IDENTIFYING POTENTIALS TO CLOSE THE FOOD CYCLE

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Best Practice Examples from the Food Sector. Circular Economy: Mapping Food Streams and Identifying Potentials to Close the Food Cycle

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UmweltCluster Bayern

FH Salzburg

editorial

On a global scale, one-third of food goes to waste. Food waste has significant economic, social, and environmental impacts:

- *Over 42 million people cannot afford a quality meal every second day.*
- *Food waste accounts for 254 million tonnes of CO^2 equivalents (approximately 16% of the total greenhouse gas emissions from the EU food system).*
- *Wasting food also puts an unnecessary burden on limited natural resources, such as land and water.*

> *"Imagine a world where there is no more food waste.*

Did you know? Reducing food waste is also one of the Global Sustainability Goals.

To foster the shift towards a Circular Economy in the agri-food sector, it is necessary to show food waste conversion pathways and related trade-offs and opportunities (Santagata et al., 2021). Food waste remains a critical issue in Europe, with 46% of edible food being discarded in the food supply chain before reaching households (Eurostat, 2022).

The Interreg Alpine Space Project CEFoodCycle aims to tackle these 46 % that are generated by companies. The overall objective is the implementation of Circular Food Hubs across five Alpine pilot regions (Austria, Germany, Italy, Slovenia, and France). The regionally focused Hubs connect, educate and supervise stakeholders along the supply chain and foster circular economy principles. Activities such as workshops or hackathons raise awareness among stakeholders to reduce and avoid food waste, and to find innovative solutions for closing food cycles.

Notably, the CEFoodCycle Award emerged as a significant collective effort, receiving 35 submissions from diverse stakeholders throughout the Alpine project region. This brochure showcases selected submissions across the Circular Food Hubs and highlights projects, companies, initiatives, and individuals who actively reduce or re-valorize food waste, innovatively close cycles and thereby contribute to a Circular Economy.

Next to the five award winners, you will also find many manufacturers, trading companies, hotels, restaurants, and energy providers. Get inspired by how you, as a business or citizen, can contribute, start networking with like-minded stakeholders, and learn how a Circular Economy can become a competitive edge for your business.

YOU CAN FIND ALL SOURCES LISTED ON THE LAST PAGE.

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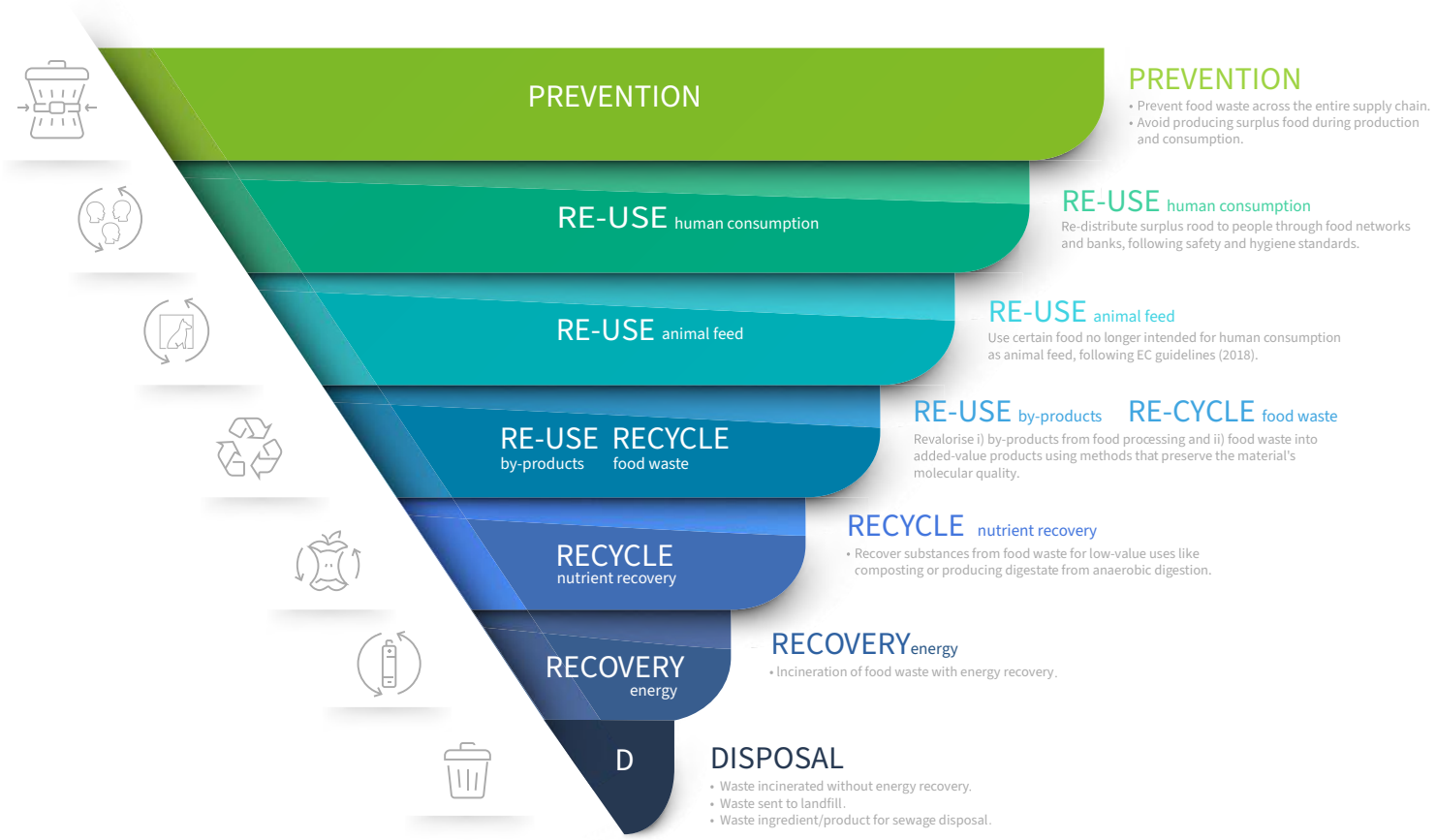
CEFoodCycle AWARD

HONORING CIRCULAR ECONOMY IN FOOD

The CEFoodCycle Award was created as part of the Interreg Alpine Space CEFoodCycle project to honour projects, companies, initiatives or individuals that deal with the topic of the circular economy in the food sector and are actively committed to reducing food waste. A total of 35 projects were submitted from the five participating partner countries (Austria, Germany, Italy, Slovenia, and France). One winner was selected from each country and the award ceremony took place on May 22, 2024 in the Hofburg in Brixen, South Tyrol.

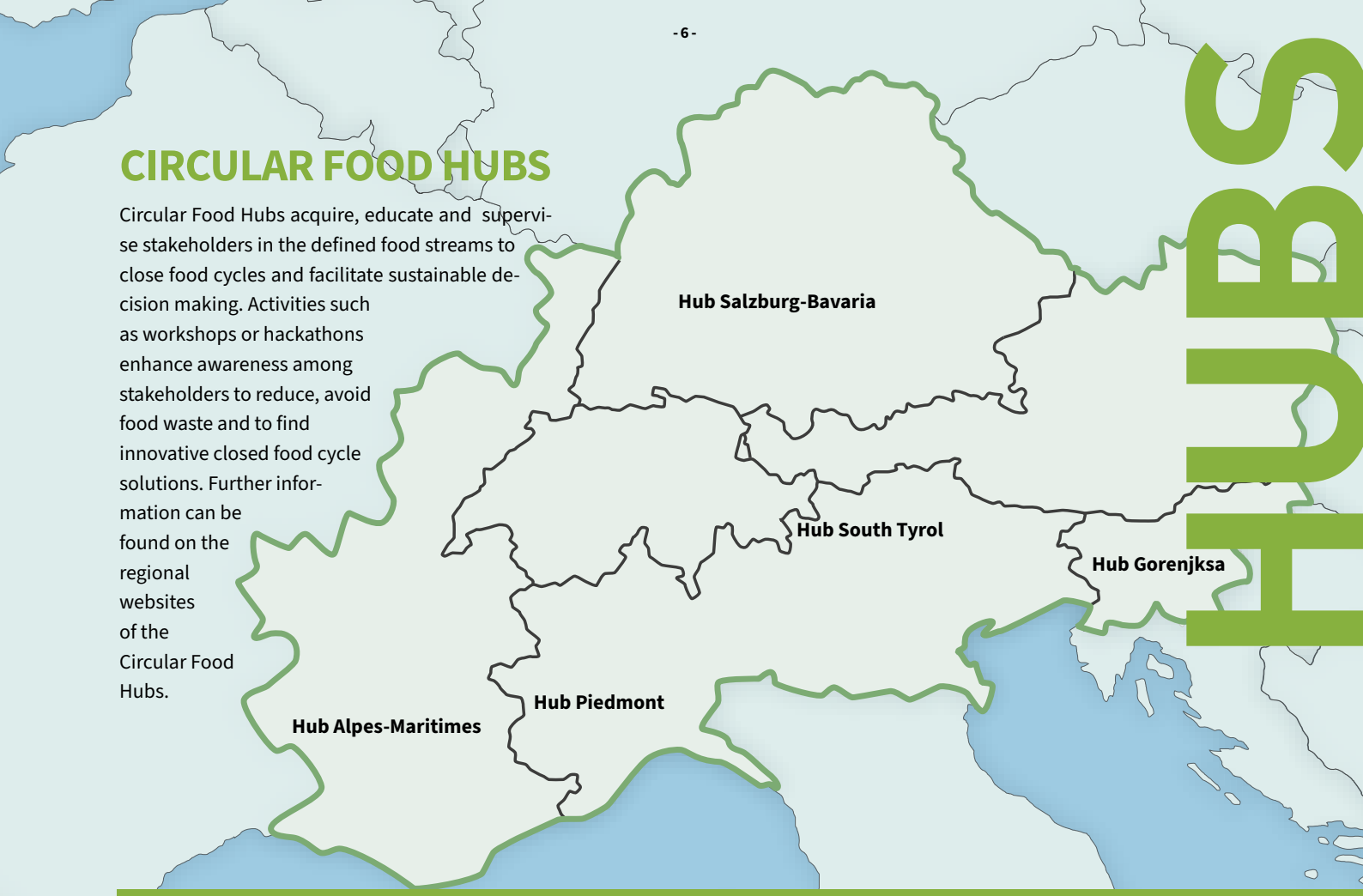


PREFERABILITY OF FOOD MANAGEMENT OPTIONS

PROJECT PRESENTATION: CEFoodCycle

CIRCULAR FOOD HUBS

Circular Food Hubs acquire, educate and supervise stakeholders in the defined food streams to close food cycles and facilitate sustainable decision making. Activities such as workshops or hackathons enhance awareness among stakeholders to reduce, avoid food waste and to find innovative closed food cycle solutions. Further information can be found on the regional websites of the Circular Food Hubs.



HUBS

Hub Salzburg-Bavaria

Focus Topic: Grain, bread, fruit & vegetables
Contact: anna.schliesselberger@fh-salzburg.ac.at (Anna Schliesselberger)

https://bit.ly/hub_salzburg-bavaria

Hub Alpes-Maritimes

Focus Topic: Biowaste and food leftovers from the hospitality sector
Contact: philippe.labbe@cote-azur.cci.fr (Philippe Labbé)

https://bit.ly/hub_france

Hub Gorenjksa

Focus Topic: milk, fruits & vegetables
Contact: helena.cvenkel@bsc-kranj.si (Helena Cvenkel)

https://bit.ly/hub_slovenia

Hub South Tyrol

Focus Topic: Fruit & Vegetables, Egg, Black soldier fly
Contact: info@idm-suedtirol.com (Manuela Irsara)

https://bit.ly/hub_south_tyrol

Hub Piedmont

Focus Topic: bread, black soldier fly, eggs, fruits & vegetables
Contact: info@lamoro.it (Sonia Abluton)

https://bit.ly/hub_italy

Are you interested in sustainable practices?

Do you want to learn how the Circular Food Hubs foster cooperation between partners?

Or would you like to join the Circular Food Hubs yourself?

Contact the individual Circular Food Hubs for more information – they are looking forward to supporting you.

AWARD WINNERS

The CEFoodCycle Award targets stakeholders from the Alpine region—companies, start-ups, students, associations, and cooperatives—working to reduce food waste.
Submissions for the award included both implemented and planned circular economy projects.
The jury selected one winner per region for their innovative or unique food waste solution.

Each winner is featured in a video showcasing their impact and in this brochure as a best practice example.

WINNER

STIEGL & EASYVEGAN

Stiegl & easyVEGAN: When spent grains turn into burgers

Brewing beer is a process that produces two primary outputs: the desired beer on the one hand, and spent grains, the solid remnants on the other hand. These spent grains, often regarded as mere by-products, tend to be overlooked despite their significant volume and nutritional value. For instance, Stiegl Brewery, Austria's largest private brewery, generates 19,000 tons of spent grains every year. Usually, these spent grains are fed to animals or thrown away. However, given that they are rich in protein and fiber, this is a massive waste of food.

A commitment to sustainability

Recognizing the need for a sustainable approach, Stiegl has always prioritized environmental stewardship and resource efficiency. In line with their long-standing tradition of thinking in cycles to protect the soil and conserve resources, Stiegl embarked on a mission to upcycle their spent grains.

Collaborating with easyVEGAN, a forward-thinking startup based in Salzburg, Stiegl explored innovative ways of food upcycling opportunities. The result of this collaboration is a groundbreaking and especially climate-friendly production process that transforms unprocessed spent grains into the main ingredient for plant-based meat alternatives. The range of products encompasses "meat" balls and burger patties in different sizes. Furthermore, other ingredients used in these plant-based products, such as lentils, are sourced as regionally as possible, enhancing the sustainability of the entire process. This innovative approach not only mitigates food waste but also offers a healthier and environmentally friendly alternative to traditional meat products.

Challenges overcome through cooperation

A significant challenge in this initiative was timing: Wet spent grains spoil quickly and require immediate processing. The resulting products are then frozen, making them ideal for their use in professional kit-

video

Happy winners from the Salzburg-Bavaria Hub

Upcycling of byproducts for human consumption

chens. Thomas Reuter, CPO at Stiegl, highlighted: „ This award for our innovative cooperation in the Salzburg region underscores - once again - that a circular economy is our future.“ The savoury vegan meat alternatives are the first of their kind on the market worldwide.

Plant-based zeitgeist

The demand for nutritious, easy-to-use plant-based meat alternatives is rising in both private and commercial kitchens. These plant-based patties align perfectly with current food trends and dietary behaviors in European countries, where there is a gradual yet steady decline in meat consumption. This shift is driven by growing awareness of environmental issues, health benefits, and ethical considerations.

Environmental and ethical benefits

Martin Jager, director and co-founder of easyVEGAN, highlights the environmental benefits, stating, “The environment benefits twofold from every spent grains burger: residual materials are valorized, and no resources are used for meat production. It’s a win-win situation.“ This collaboration is a prime example of how businesses can contribute to a more sustainable food system, capturing the current plant-based zeitgeist and providing options that are both good for people and the planet.

WINNER

RE.GARUM

re.garum: Reducing food waste and salt consumption with fermentation

re.garum is a Bolzano-based startup dedicated to reducing food waste and salt consumption by making innovative fermentation solutions accessible to all. The startup was founded by three partners: Mattia, Stephanie, and Gregor. By rediscovering and perfecting the ancient technique of fermentation, the company transforms by-products like whey and aesthetically imperfect vegetables into healthy and flavorful seasonings.

As the developer of re.garum‘s products, Mattia Baroni is passionate about transdisciplinarity and focuses on how food can positively impact our environment.

- Cutting-edge fermentation technology transforms by-products into flavorful condiments, preventing unnecessary food waste.
- re.garum’s mission to redefine food waste through exceptional taste has led to the development of condiments made from various sources, including beef, poultry, fish, whey, and vegetables.
- Since 2018, the company has partnered with the Laimburg Research Center, working closely to refine their fermentation methods and expand their product range.
- Available in a variety of flavors, these products cater to both individual consumers and the food industry, with sizes ranging from 250 ml to 1 ton.
- re.garum is expanding across Europe, focusing on building small production facilities that reuse local by-products, while also licensing their technology to other companies to scale their impact.

„By redefining what food waste is, we can have a huge impact on our planet,“ says Mattia, re.garum‘s product developer and microbe whisperer. Their model promotes the establishment of localized production sites throughout Europe, contributing to a global shift toward a circular food system.

re.garum

video

Reuse of local by-products at the South Tyrol hub

WINNER

FUSSILI

FUSILLI Project: Urban food planning across Europe

FUSILLI is not only a renowned pasta, but it is also the acronym for "Fostering the Urban Food System Transformation through Innovative Living Labs Implementation."

By promoting knowledge-sharing and collaboration, FUSILLI aims to create a circular food economy, reducing waste and enhancing resource use across the food value chain. The project serves as a model for cities striving to lead in sustainable food planning and environmental responsibility.

These cities integrate food into their urban-rural strategies and explore ways to make food systems more sustainable, healthy, and inclusive. The project's main goal is to promote healthier, more sustainable food practices by engaging key stakeholders such as farmers, researchers, policymakers, and citizens.

- At the core of FUSILLI are the 12 "Food 2030 Living Labs" across Europe. Each city will develop a Living Lab as an open innovation hub to implement actions across the entire food chain, including production, distribution, consumption, and food waste. Each lab will identify best practices and support stakeholders in building sustainable food systems.
- Initiatives such as Pizza Circolare and Participatory Circular Aperitif by the University of Gastronomic Sciences of Pollenzo and the Pollenzo FoodLab focus on making the most of food by-products, such as fruit peels, leaves, and cooking water.
  These typically discarded elements are repurposed and transformed into valuable ingredients.
- Circular menus follow the "Whole Ingredient" concept, where all parts of an ingredient are studied and used, sometimes increasing the nutritional value of meals and preventing food waste.

FUSILLI's innovative approach shows how circular food systems can be established and scaled across Europe. From Finland to Portugal, Greece, and Turkey, the Living Labs demonstrate how sustainable practices and food waste reduction can be implemented globally.

fusILL URBAN FOOD PLANNING

video

Food System Transformation at the Piedmont Hub

University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

WINNER

TRIPLUCH

Tripluch: Digital platform to revolutionize bio-waste recycling and reduce greenhouse gas emissions

The disposal of biowaste in landfills leads to greenhouse gas emissions. The compaction of waste causes the fermentation of food waste in an oxygen-free environment, creating conditions that favour methane emissions into the atmosphere. This gas has a global warming potential 25 times greater than that of CO2. Similarly, the incineration of this waste produces greenhouse gases, particularly CO2, during combustion.

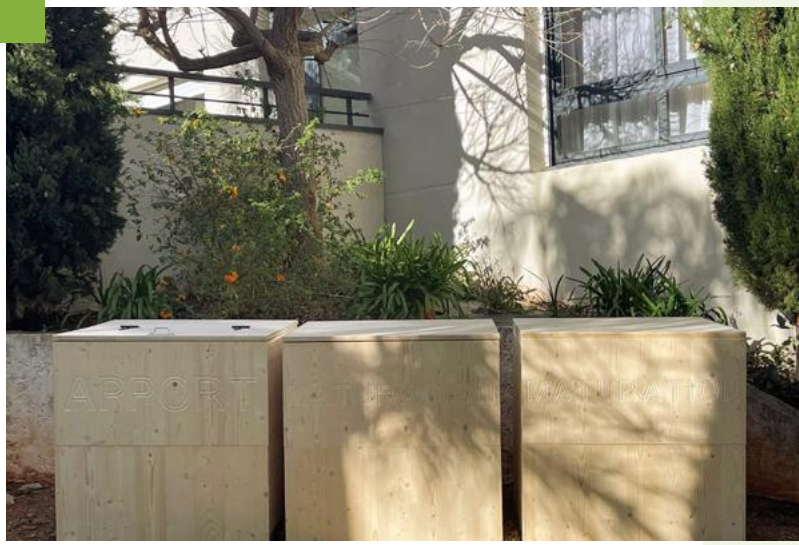
Tripluch helps businesses manage and recycle their organic waste. Whether it's for nursing homes, hotels, restaurants, or campsites, Tripluch offers practical solutions that simplify the process of implementing sustainable bio-waste sorting systems.
The project was inspired by pioneers like the Master and Composting Guides, whose efforts in promoting composting laid the groundwork for Tripluch's development. By focusing on their expertise, Tripluch aims to make composting a natural and sustainable choice for businesses.

- Tripluch centralizes all the key information for bio-waste sorting, from local composting options to personalized advice on the best sorting methods for businesses. When local composting isn't feasible, the tool suggests alternative collection options, always focusing on local, low-impact solutions.
- Beyond setup, Tripluch helps businesses maintain their waste sorting solutions by offering monitoring tools that measure impact and allow professionals to provide support when needed. The tool will soon feature a low-tech sensor for remote monitoring of composters. >>

tripluch

video

Organic Waste Recycling for Businesses at the Alpes-Maritimes Hub



- Tripluch has already supported five nursing homes and one campsite in Southern France and is currently partnering with ten local authorities to implement its monitoring tools.

Tripluch is helping businesses take control of their bio-waste, reduce food waste, and even create valuable fertilizer for soil regeneration. It is a powerful resource for companies committed to sustainable development. And it doesn‘t stop with businesses—private individuals can also use the tool to locate public composters wherever they are, making composting accessible no matter the location.

WINNER

HIŠA LINHART:

Hiša Linhart: Restaurant, Hotel, and Cooking School with a green Michelin

Hiša Linhart is such a special place that it's hard to capture all of its achievements, activities, and the aspects of its sustainable, organic, and local philosophy. It all started with chef Uroš Štefelin's vision of sustainability and the interconnectedness between farmers, consumers, funders, governments, businesses, and NGOs.

Uroš Štefelin's mantra is: „Don't wait for politicians; act on your own." This is why the Hiša Linhart team (the name means „House Linhart," and the building dates back to the 16th century) is committed to driving change at all levels.

- The restaurant's sustainable approach has created an entire network of local farmers, service providers, artists, and more, who supply Hiša Linhart with the necessary resources.
- The team plans meals to ensure there are no leftovers, and suppliers deliver goods without packaging or reuse it multiple times.
- The attractive and colorful ceramic tableware is bought second-hand and decorated by local people with special needs.
- Guests who arrive by bicycle or public transport receive a reward.
- The transfer of knowledge about sustainability and circularity through educational centres and their own cooking school is another way the team contributes to creating a better world.

The overall goal for all of us should be to transform the way we produce and consume food. Every step and decision at Hiša Linhart promotes biodiversity, regeneration, nutritious food, equity, and healthy living.

HIŠA LINHART

restaurant – hotel – culinary school

by chef Uroš Štefelin

video

Transforming Food Production and Consumption at the Gorenjska Hub

best practices

“We need to change our ways in order to avoid harming the planet.

food 2 food

beverages and by-products

bread

fruit & vegetables

fish & aquaponics

dairy

waste 2 food

waste as a resource

Rettenswert (HOFER & Unverschwendet)

HOFER
Da bin ich mir sicher.
HEUTE FÜR MORGEN

WWW.RETTENSWERT.AT

HOFER rescues food surpluses from the entire upstream value chain in cooperation with the company Unverschwendet and processes them to delicious products under the private label “Rettenswert”. By doing so, 1 million kg of valuable food surplus have already been saved between autumn 2022 and autumn 2024.

Biohotel Steineggerhof

Bio & Bikehotel
STEINEGGERHOF

WWW.STEINEGGERHOF.COM

The hotel produces new food from leftover food: crisps from leftover rice or polenta and dumpling bread or crisps from stale bread. Dishes such as curry or chili sin carne are turned into spreads for the buffet and vegetable cuttings and peelings are dried, mixed and used as spices.

BIOVA

BIOVA PROJECT

WWW.BIOVAPROJECT.COM

Biova is a start-up dedicated to combating food waste through upcycling. It has launched a project that combines the fight against waste and the circular economy by producing craft beer, snacks and other new products with high added value from leftover bread, pasta, rice, fruit and vegetables, both wholesale and in small neighborhoods.

ETRI

etri

WWW.ETRI.SI

The „Good Meals on Hand” initiative creates nutritious meals for students, companies, and people in need. The meals are made from surplus ingredients obtained through a diverse network of suppliers. Their mission is to reduce food waste, create value and new job opportunities from surplus that would otherwise be wasted.

SIRPLUS

SIRPLUS

WWW.SIRPLUS.DE

SIRPLUS operates as an online supermarket that saves surplus food and other products from being wasted by recovering items from producers that are still edible but can't be sold due to overproduction or nearing expiration. By redistributing these products through their online shop and subscription model, SIRPLUS helps reduce food waste while raising awareness about sustainable consumption and resource efficiency.

Followfood

followfood
Was wir essen verändert die Welt

WWW.FOLLOWFOOD.DE

followfood, a German sustainable food brand, offers a product category called "Gerettet" (meaning saved), that repurposes both imperfect produce and excess products into delicious, sustainable offerings, as soups, spreads, pesto, chocolate and more. Thereby they reduce waste across the entire supply chain and make an important contribution to the appreciation of food items.

Too Good To Go

TOO GOOD TO GO

WWW.TOOGOODTOGO.COM

Too Good To Go is a Certified B-Corp Social Im-pact company, with a mission to inspire and empower everyone to fight food waste toge-ther. The Too Good To Go app is the world's #1 marketplace for surplus food, connecting more than 70 million users with over 130,000 partner businesses in 19 countries to rescue and save unsold food at local grocery stores, coffeehouses, bakeries, restaurants, and more.

foodsharing

foodsharing

WWW.FOODSHARING.DE

foodsharing is an environmental and educational movement committed to reducing food waste and promoting a sustainable food system. By rescuing surplus food from households and businesses, advocating for change in policies, and raising awareness, we help keep edible food in the cycle and prevent waste.

food to food

Stiegl

WWW.STIEGL.AT

Thousands of barrels of beer were not consumed during the Covid lockdown in Austria's ski resorts. These normally have a shelf life of nine months and then have to be disposed of. The Stiegl brewery and the women of anderskompetent gmbh launched a circular economy project together and quickly boiled the recovered beer into syrup, chutney and jelly.

Poliphenolia

WWW.POLIPHENOLIA.COM

Worldwide, 26 billion liters of wine are produced, 20% of it in Italy, and the by-products reach the incredible figure of 7 billion kg. Most of these are not further utilized. Poliphenolia creates cosmetics with polyphenols extracted from these. Poliphenolia's approach is a testament to the power of the circular economy – a system where waste becomes a resource, creates replicable value, and drives positive change.

Brewbee

BREWBEE.CH

Brewbee rescues the valuable, unused by-products from the brewery and transform them into enjoyable food. Not only does it taste really delicious, you can also enjoy it with all your heart and a clear conscience. Because with brewbee you protect the environment and resources!

Tetrapak

WWW.TETRAPAK.COM

At Tetra Pak, spent grains are used on an industrial scale to produce sustainable, protein-rich plant-based beverages. The innovative process transforms a waste product into an environmentally friendly, protein- and fibre-rich milk alternative without the need for additional resources such as land, fertilizer or water.
www.tetrapak.com/de/about-tetra-pak/news-and-events/newsarchive/tetra-pak-biertreber

Hiša Vin Kokol

WWW.HISAVINKOKOL.COM

With over 45 years of winemaking tradition, Hisa Vin Kokol has established a zero-waste approach to grape processing. Grape seeds, often discarded as waste, are cold-pressed into grape seed oil, while the remaining press material is processed into flour for baking.

Rotes Pony

WWW.ROTESPONY.DE

Brewer‘s spent grains, which are produced during the brewing process at the local “Rotes Pony” brewery, are incorporated into the bread dough by the Cumpanum bakery and made into a craft beer bread. The spent grains not only enrich the bread with aroma and unmistakable taste, but also sustainably increase the protein content.

HochBROTzentig

WWW.HOCHBROTZENTIG.AT

The company “hochBROTzentig” uses regional stale bread from selected bakeries to produce schnapps similar to ouzo, gin and vodka. The experienced Farthofer distillery mashes the dried stale bread to form the basis for the spirits.

Knaerzje

KNAERZJE.DE

At the “Knärzje” brewery, leftover bread from bakeries is turned into “Knärzje” beer. Replacing up to one third of the brewing malt with surplus bread creates a tasty beer that saves bread from going to waste.

Bäckerei Geisenhofer

WWW.BAECKEREI-GEISENHOFER.DE

Throwing away old bread is not an option for the Geisenhofer Bakery. Instead, unsold bread is roasted and further processed with their homemade sourdough to create new bread. Hard bread is also turned into bread crackers and hard rolls into dumpling loaf and bread-crumbs.

Spar Slovenija

WWW.SPAR-INTERNATIONAL.COM

As part of a special campaign for World Food Day, the Slovenian SPAR bakery gave leftover bread a second life by carefully drying it and grinding it into breadcrumbs, which were then incorporated into the dough for new, fresh loaves. The bread produced through this innovative recycling process was donated to 100 Slovenian families.

Fight Food Waste

FIGHT FOOD WASTE

WWW.INSTAGRAM.COM/FIGHTFOODWASTE_AT

Up to 30% of a harvest is discarded because the fruit and vegetables do not meet trade standards. Fight Food Waste combats food waste in Austria's agricultural sector by collecting, storing and reselling this food.

Flotte Lotte

WWW.FLOTTELOTTEZWETTL.AT

Surplus fruit and vegetables along the value chain are processed into various finished products such as stews, soups and sugos. These products are then mainly sold regionally, which minimizes transport routes and strengthens the local economy.

Etepetete

etepetete

WWW.ETEPETETE-BIO.DE

Etepetete tackles food waste by rescuing organic fruits and vegetables that are misshapen or surplus and delivering them directly to customers in sustainable packaging. By offering these imperfect but fresh products, they contribute to reducing waste and promoting more sustainable food consumption.

Genusskoarl

WWW.GENUSSKOARL.AT

Genusskoarl's regional fish sauce is made exclusively from organic trout and char trimmings that result from filleting.
The fish are not specifically caught for the production of fish sauce; instead, utilizing these trimmings ensures that the entire animal is fully used as food.

SOLOS

WWW.SOLOS.FARM

With aquaponics, Solos combines fish farming with the pesticide-free cultivation of salads and herbs. The focus here is on the use of natural organisms. Aquaponics is a closed-loop system in which the nutrients from the fish farm's waste water are recycled for plant cultivation.

Die Geflossenschaft.

WWW.DIEGEFLOSSENSCHAFT.DE

At Die Geflossenschaft., a German cooperative of fish producers, the leftovers from filleting the fish are processed from "gill to fin". When fish are filleted, only around 50% of the fish is used. The carcass that remains is used by Die Geflossenschaft. to produce for example fish soup and fish stock.

Pinzgau Milch & WOERLE

5 GENERATIONEN • 1 LEIDENSCHAFT
WOERLE 1889

WWW.PINZGAUMILCH.AT
WWW.WOERLE.AT

Whilst manure is a great fertilizer, the ammonia it contains is responsible for 40 % of emissions in agriculture. Austrian cheese factory WOERLE is implementing a circular economy model that utilizes dairy by-products, such as acid whey, rinsing milk and rinsing water, to reduce the pH of cattle manure. This innovative approach has the potential to reduce ammonia emissions by up to 80 %, benefiting both the environment and the agricultural sector.

vielö

vielö

WWW.VIELOE.COM

vielö transforms liquid organic whey, a byproduct of traditional Austrian cheesemaking into effective and soothing organic skincare products. Their approach not only utilizes a valuable byproduct but also creates high-quality, skin-friendly and organic cosmetics. Good for both, the skin and the planet.

duedilatte

duedilatte
FIBRE FILATI E TESSUTI NATURALI

WWW.DUEDILATTE.CH

Duedilatte transforms surplus milk into high-quality textile fibres, creating sustainable fabrics from milk, rice, and coffee. Their innovative bioengineering techniques contribute to the textile, healthcare and hospitality industry‘s shift towards eco-friendly and ethical materials.

Unterlahnerhof

WWW.FACEBOOK.COM/UNTERLAHNERHOF

The idea of the Unterlahnerhof is to use eggs with defects that cannot be sold, together with other agricultural residues, as a nutritional basis for insect production. These then serve as protein-rich feed for the hens. In this way, the cycle on the farm can be closed and the use of soy can be avoided.

Pflegerhof

WWW.PFLEGERHOF.COM

The herbs from the Pflegerhof are dried and processed into high-quality teas, spice blends or herbal baths. The leftovers are processed into valuable herbal tea, which is used to fertilize the herbs in the greenhouse and to protect against diseases. The stems are composted and thus also recycled.

Zimmerlehnen Pilz

WWW.ZIMMERLEHEN.COM

The use of coffee grounds as a substrate for growing edible mushrooms is “Zimmerlehener Pilze” approach to using coffee grounds, which are otherwise disposed of as a waste product from bars and restaurants, as a nutrient-rich basis for the growth of mushrooms.

Kern Tec

WWW.KERN-TEC.COM

The company Kern Tec specializes in upcycling unused stone fruit kernels and transforming them into sustainable ingredients and finished products for the food industry. Their products range from milk alternatives to nut spreads and offer environmentally friendly options for using resources that would otherwise be thrown away.

Drumlerhof

DRUMLERHOF
feel nature

WWW.DRUMLERHOF.COM

The organic waste from the kitchen is composted in the municipality's own composting plant. The compost is used to fertilize the fruit trees. The fruit and grapes are then processed in the kitchen and in the wine cellar and served to guests.

Les Alchimistes

les Alchimistes
Côte d'Azur

WWW.ALCHIMISTES.CO

The company promotes the composting of organic waste as a alternative to landfilling and incineration. They raise awareness among biowaste producers and provide them with suitable logistical and technical resources. In this way, a natural, regional fertilizer can be produced on a large scale.

Apeyron

APEYRON
ENVIRONNEMENT

APEYRON.FR

By composting organic waste, "Apeyron Environnement" harnesses the valuable resources contained within (nitrate, phosphorus, potassium), creating a regional source of fertilizer rich in essential nutrients. This sustainable approach reduces the need for targeted extraction of these raw materials.

GAIA

gaia
Gestione Ambientale
Integrata dell'Astigiano S.p.A.

GAIA.AT.IT

GAIA is a perfect circular economy model, as the food waste produced by citizens is fed back into agriculture. The innovative Piedmontese company understood, compost is an excellent soil conditioner that makes our soils more resilient to climate change. The Biomethane, produced in the composting step is used like fossil methane and injected into the gas grid.

Sources

Adapted from Teigiserova et al. (2020), Papargyropoulou et al. (2014) and UNEP (2014).

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Pictures

Stiegl, easyvegan, re-garum, Fussili, Tripluch, Hisa Linhart, Rettenswert, Hofer, Biohotel Steineggerhof, Biova, Etri, Sirplus, Followfood, Too good to go, foodsharing, Poliphenolia, Brewbee, Tetrapak, Hisa Vin Kokol, Cumpanum, Rotes Pony, Hochbrotzentig, Knärzje, Geisenhofer, Fight Food Waste, Flotte Lotte, Etepetete, Genusskoarl, Solos, Die Geflossenschaft, Pinzgau Milch & WOERLE, vielö, duedilatte, Unterlahnenhof, Pflegerhof, Zimmerlehnen Pilz, KernTec, Drumlerhof, Les Alchimistes, Apeyron, GAIA,

PROGRAMME PERIOD
2021 – 2027

START DATE
11/2022

PRIORITY
Carbon neutral and resource sensitive Alpine region

END DATE
10/2025

SPECIFIC OBJECTIVE
SO 2.2 – Promoting the transition to a circular and resource efficient economy

TOTAL ELIGIBLE COSTS
2.386.438 EUR

CONTRIBUTION TO EUSALP AG
AG6 Natural resources

ERDF GRANTS
1.789.828 EUR

TYPE OF PROJECT
Classic projects

PROJECT STATUS
Ongoing

This project is co-funded by the European Union through the Interreg Alpine Space programme.

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