

ORGANISATIONS INVOLVED

Technopole, Flanders' Food, ZLTO

Small scale production facilities

CONTACT

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The Food Waste Problem

On average, 29% (35.3 kg per person) of fresh fruit and vegetables purchased by households in the EU-28 is wasted, 12% (14.2 kg) of which was avoidable. (Source/ JRD 2018)

Waste occurs all along the food supply chain. Part of the problem can be seen at farm level as farmers struggle to sell products which do not meet certain aesthetic expectations. The demand for 'perfect' fruit and vegetables from major distributors results in the waste of about 30% of what is produced by farmers in the EU according to a report by the FAO

Food waste at farm level has economic consequences for the farmers as well as a high environmental impact. Water, energy, soil and many other precious resources go into producing these wasted products, and the decomposition of food that is not eaten causes carbon dioxide and methane emissions.



The Food Waste Solution

Babelicot is a cannery of organic vegetables. It strives to value the surplus production of market gardeners within a radius of one-fifth of kilometers. It offers vegetarian products. Benjamin and Eleonore found that many vegetables experiencing large production peaks, poorly calibrated or declassified were unusable for market gardeners.

The social enterprise **EnVie** addresses 2 key societal issues: Food waste and long-term unemployment. EnVie produces a retail line of 100% natural, vegetarian soups made exclusively with surplus Belgian vegetables.

De Laarhoeve is a development farm where people with a distance to the labor market work. They process fruit and vegetables on behalf of others. They also have a tasting room called the 'kromme pollepel (crooked ladle)' with all kinds of equipment, which is made available to third parties who have no or insufficient processing space of their own.



The Food Waste Impact of the Solution

Babelicot: More than 15 tons of vegetables are processed each year and upgraded through their products. The organic market gardeners we work with are too small and unstructured to sell their surplus stocks individually or collectively to processors, and are not equipped to process these products themselves.

EnVie: For each kg of vegetables enVie produce 2 liters of soup and currently enVie delivers 2.500 L of soup to Colruyt per week. 1 kg veg. = 2 L soup. 44.460 bottles = 33.345 L soup 33.345 L / 2 = 16.675,5 kg vegetables saved in the first two months. After 1 year enVie valorized 50,4 tons of surplus vegetables into soup.

De Laarhoeve:

Some facts of 2019

- Processing of 30,000 kg 2nd class or non-approved regional food products
- 130,000 pots of fruit or vegetables
- Products are available at 800 locations
- Processed for 15 companies
- 65 different kind of products were made of which 25 completely new products

Project Food Heroes aims to reduce food losses in the primary sectors (on farm and fisheries) by creating higher value uses for byproducts and products that are out of specification. Throwing it away is such a waste. This project is funded by INTERREG North West Europe, European Regional Development Fund.