

ORGANISATIONS INVOLVED

FlandersDC, Flanders' Food & Lincoln

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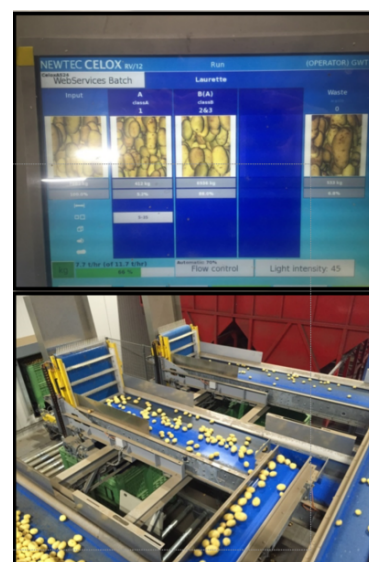
LEAD PARTNER ORGANISATION

Innovatiesteunpunt

Food products from undersized potatoes

The Food Waste Problem

When washing and packaging organic potatoes, on average 25% of the potatoes are sorted because they do not meet the quality requirements of the retail. This creates a fairly large residual flow that was previously sold to organic farmers. Because organic farmers are not allowed to use pesticides against soil parasites and fungi, there are also complete batches that must be refused due to their external quality. That is why **De Aardappelhoeve (Belgium)** has started looking for a way to upgrade the residual flow into a fully-fledged end product and the organic farmer can be offered more operational security and a full income. The most common reasons for excluding potatoes from the market are: cosmetic reasons (Caliber, weight, length, quality), green discoloration, mechanical damage, rot, scabies and rhizoctonia. **Branston (UK)** have high specifications to satisfy from the supermarkets but also need to know the quantities of out of specification potatoes that are left in the field. Once they know the quantities involved they'll be able to work with ready meal suppliers who need a regular supply.



The Food Waste Solution

De Aardappelhoeve

The solution of De Aardappelhoeve answers to the current trend for more convenience Food. They developed 3 pre-cooked end products. The advantage of pre-cooking is the longer THT, which is 15 days. Raw-peeled products have a very low THT of barely 5 days. We have partnered with BioPlanet, which will be selling our organic potatoes from December 2018 in their stores. In addition, discussions with Ahold Delhaize are ongoing. As soon as the sale has started, it will also be considered to process the residual flow of the conventional potatoes in the same way and to

Branston

The use of small potatoes, which would otherwise be waste, for ready meals or similar is an attractive option. However the quantity and variability is important to know before the crop can be used as a regular supply stream.

The data shows that quantities such as 1000 tonnes of undersize potatoes are a feasible level in the future.



The Food Waste Impact of the Solution

How much food was saved by this solution during the project?

Starting at the baseline 2018 with 1600 tons of undersized potatoes in the 1st year about 700 tons have been valorised by De Aardappelhoeve.

How much food do you expect to save in 2020?

Starting at the baseline 2018 with 1600 tons of undersized potatoes in the 1st year about 750 tons have been valorised by De Aardappelhoeve.

How much food will be saved 5 years after the end of the project (on a yearly base)?

Starting at the baseline 2018 with 1600 tons of undersized potatoes in the 1st year about 875 tons have been valorised by De Aardappelhoeve.

Within Branston the project has really been to provide more accurate data on quantities so that Branston can prepare the right level of input. The data shows that quantities such as 1000 tons of undersize potatoes are a feasible level in the future.

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.