

**ORGANISATIONS INVOLVED**

BIM, Greenco & TUN

**CONTACT**

Marjon Krol, [marjon.krol@zlto.nl](mailto:marjon.krol@zlto.nl)

**LEAD PARTNER ORGANISATION**

ZLTO

**Value added products of  
tomatoes and other mini  
vegetables**

## The Food Waste Problem

Greenco is a very innovative tomato horticulture company, known for its specialty 'Tommies'. Greenco grows 38 hectares of babyplumb-tomatoes in the Netherlands and 40 ha in Spain (only in winter). All babyplumb-tomatoes are packed in the central packing unit in the Netherlands. Here tomatoes are selected and about 1-2% ends up as waste because of bad quality (out of specifications for the market) or temporary surplus production. Total waste: yearly 250-400 tons. Greenco's ambition is to reduce tomato waste to zero.



# The Food Waste Solution

Because the work on the dried tomato products advanced only slowly, Greenco started to think about other products. Greenco contracted Joris Leferink as an extern expert on product and concept development; and contracted Chantal van der Noordt as staff, also in product and concept development.

Previously Chantal had developed meat replacements made from vegetables to eat on a sándwich. At Greenco's she continued to work on this idea, developing sausages made from out of spec tomatoes to eat with sándwiches, for the growing vegan market.



## The Food Waste Impact of the Solution

### How much food was saved by this solution during the project (2017 - 2019)?

12 tons saved by solutions: drying and meat replacements  
260 tons saved by Kromkommer and Henri BV (soups)  
130 tons saved by donation

### How much food do you expect to save in 2020?

120 tons saved by solutions drying and meat replacements  
XYZ tons saved of other vegetables

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

140 tons of tomatoes  
XYZ tons of other vegetables

Because of the growing market for vegetarian and vegan products made from vegetables we expect that in the near future more companies will start producing similar products, using vegetable wastes.

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.