

THE FOOD WASTE 50

THE MOST INSPIRING EUROPEAN
**FOOD WASTE
CHANGEMAKERS**

→ IN 2018 ←



FOODWIN

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50 SOLUTIONS TO FOOD WASTE

ABOUT **ONE THIRD OF FOOD**
GOES TO **WASTE**.

REDUCING FOOD WASTE
COULD SAVE UP TO **10%** OF
GLOBAL GREENHOUSE
→ **GAS EMISSIONS**. ←

ALL THIS FOOD COULD FEED
3 BILLION PEOPLE,
MORE THAN **3 TIMES** THE
NUMBER OF **PEOPLE WHO ARE**
UNDERNOURISHED
ACROSS THE WORLD.

— ON TOP OF THAT —
REDUCING FOOD WASTE
ALWAYS CREATES
A **POSITIVE RETURN**
ON **INVESTMENT**.
A **WIN-WIN-WIN!**

Despite the scale and the impact of the food waste problem, it has only started receiving attention in the last 6 years from media, food companies, politicians and citizens. Fuelled by images and statistics of food waste, a **GLOBAL MOVEMENT OF FOOD WASTE CHANGEMAKERS** has risen up. From start-ups, to companies and volunteers, the primary goal of these changemakers?

○ **REDUCE FOOD WASTE!** ○

50 SOLUTIONS TO FOOD WASTE

SO HOW DO THESE **FOOD WASTE CHANGEMAKERS REDUCE FOOD WASTE?** FOR THE MAJORITY IT COMES DOWN TO THE FOLLOWING WAYS:



PREVENT FOOD WASTE

Some food waste changemakers make processes more efficient, in order to reduce food waste at its source. This often results in a high financial return, e.g. hotels, canteens, hospitals and food processing companies.



RAISE AWARENESS

Food waste changemakers have developed the craziest ways to change people's behaviour. Cooking to a disco beat, giving out food surplus at market squares, challenging people to live 30 days without food waste.



TURN FOOD SURPLUS **INTO MEALS**

Turning food surplus into delicious meals is the most powerful message to show that this food is no less delicious than «normal» food.



CONNECT & REDISTRIBUTE FOOD SURPLUS

When food becomes surplus food, it needs to be sorted, transported and delivered to the right people. On one hand, there are online platforms that find the right destination for surplus food, be it B2B, B2C or C2C. On the other hand, there are organisations who organize the actual logistics of sorting and delivering.



PROCESS FOOD SURPLUS

Food waste changemakers see food surplus as a source to create new products. Fruit jerky, jam, chutney, spreads, snacks. You name it!

Whatever way they tackle the problem, **FOOD WASTE CHANGEMAKERS** develop **BLUEPRINTS** to reduce food waste. These blueprints are like pieces of a puzzle. Individually, they reduce food waste in a specific sector on a specific cause. Combined, they show that a **ZERO FOOD WASTE SOCIETY** is **FEASIBLE** and **NECESSARY**.

FoodWIN **CONNECTS** and **SUPPORTS** food waste changemaker **ACROSS EUROPE**. We believe that food waste changemakers develop blueprints that, together, can help to realize a zero food waste society. With this overview of changemakers we aim to **INSPIRE CITIZENS, LOCAL GOVERNMENTS** and **FOOD COMPANIES** to take action themselves. Do you want to collaborate with one of these Food Waste Changemakers? Get in touch! Do you have an idea yourself? Just do it and join FoodWIN's network! **LET'S BUILD SOLUTIONS TO FOOD WASTE TOGETHER!**

Your FoodWIN-Team



CATEGORY 1

AWARENESS RAISING ON FOOD WASTE



Eatmosphere

COUNTRY	Belgium
ADDRESS	Breeschstraat 42, 1020 Brussels
WEBSITE	www.eatmosphere.be
WHAT THEY DO	Eatmosphere aims to be a cure for food waste and structural poverty by donating and distributing a large part of food surplus to social organisations. The rest we use for creating awareness, by organizing events that focus on every element of the food chain. We create awareness by tickling the taste buds and showing that the recovered food is still perfectly fresh.. This is done in several projects such as a social funky crazy trendy restaurant - Mary Pop-in -, the "Everybody deserves a second SJANZ" label, funky workshops and much more.
OTHER CATEGORY	Cooking with food surplus



Bubble & Squeak

COUNTRY	England
ADDRESS	Braybrook Street, Old Oak Community Centre, 76 East Acton, UK
WEBSITE	www.bubblesqueakeat.com
WHAT THEY DO	Bubble & Squeak is a child-run social enterprise based in East Acton, West London. Children have created their own surplus food stall as a social enterprise engaging the whole community about food waste.



Recup et Gamelles

COUNTRY	France
ADDRESS	100 route de Vienne, 69008 Lyon
WEBSITE	www.recupetgamelles.fr
WHAT THEY DO	Recup et Gamelles is a non-profit organisation that combats food waste and promotes zero waste through concrete and participative actions. Every week the association gathers unsold fruits, vegetables and dry bread from different partners (bakeries, vegetable producers, markets) which are then put to good use during Anti-Waste activities (cooking workshops, exhibitions, demonstrations, buffets, games...) or as handmade jams and sauces sold at cost in environmentally responsible, social and solidarity stores. The association also supports and educates members from all parts of the food chain who are willing to diminish their waste (bosses, shopkeepers, companies...)
OTHER CATEGORY	Cooking with Food surplus / Prevention of food waste



CATEGORY 1

AWARENESS RAISING ON FOOD WASTE

Senza Spreco



COUNTRY	Italy
ADDRESS	via Foggini 37-45 Firenze
WEBSITE	info.senza-spreco.it
WHAT THEY DO	SenzaSpreco proposes an integrated approach to face this complex and multifaceted problem in order to promote and activate new production, sale and consumption models, more respectful of the environment, of the workers and of the consumers. First of through education, laboratories, events and creating local networks. Second of all with an online market place and lastly by tailored services.
OTHER CATEGORY	Connector/Redistributor

Sharing Sherwood



COUNTRY	United Kingdom
ADDRESS	Devon Drive, NG5 2EN Nottingham
WEBSITE	www.sharingsherwood@gmail.com
WHAT THEY DO	Sharing Sherwood aims to fight food poverty & food waste by cooking up surplus food from supermarkets and serving it to the public on the 2nd Sunday of every month at Sherwood Methodist Church, all for just £2.50 adults, £1.50 kids minimum donation.
OTHER CATEGORY	Cooking with Food surplus

Staibock und Leu / HANDKE



COUNTRY	Switzerland
ADDRESS	Heinrichstr. 237, 8005 Zürich
WEBSITE	www.andihandke.ch
WHAT THEY DO	We run a zero waste shop with food and non food items, as well as a restaurant which tries to reduce waste wherever possible and uses leftovers to create meals. We also have some new projects in the pipeline including teaching children and adults.
OTHER CATEGORY	Cooking with food surplus / Connector/Redistributor

Stop Wasting Food Movement (Stop Spild Af Mad)



COUNTRY	Denmark
ADDRESS	Integra Kongens Nytorv 28, 2. DK-1050 Copenhagen
WEBSITE	stopwastingfoodmovement.org
WHAT THEY DO	Stop Spild Af Mad is Denmark's largest non-profit movement against food waste, which has initiated since its foundation in 2008 the fight against food waste in Denmark. It has helped bringing a massive focus on food waste onto Denmark's and the world's agenda in collaboration with the EU and UN. Stop Wasting Food has support of over 60,000 people, a number of leading top politicians and acknowledged food personalities. Founder Selina Juul is a member of the global coalition against food losses and waste, Champions 12.3, and she has received numerous awards for her work with Stop Wasting Food.



CATEGORY 1

AWARENESS RAISING ON FOOD WASTE



Taste Before You Waste

COUNTRY	Netherlands
ADDRESS	Plantage Doklaan 8, 1015 PW Amsterdam
WEBSITE	www.tastebeforeyouwaste.org
WHAT THEY DO	Taste Before You Waste is a foundation with the mission to reduce consumer food waste by providing citizens with the knowledge and opportunities to consume responsibly. We create a welcoming community of foodies from all over the world, by hosting donation-based events such as Food Cycle Markets, Wasteless Wednesday Dinners, Educational Workshops, Event Caterings, showcasing that the food that is currently regarded as waste is actually delicious and valuable.
OTHER CATEGORY	Cooking with food surplus



Transition Bro Gwaun

COUNTRY	Wales
ADDRESS	Gateway Building, off Clive Road, SA65 9DA Fishguard
WEBSITE	www.transitionbrogwaun.org.uk
WHAT THEY DO	Our project has been running since 2011. From June 2013-Nov 2017 we ran a surplus food cafe, open to all. We now operate a community fridge, collecting food from local shops and businesses. With our 'Make a Meal of It' project we offer support and advice to groups and businesses to encourage people to value food, waste less and change attitudes towards food.
OTHER CATEGORY	Cooking with food surplus



The Real Junk Food Project Charitable Foundation

COUNTRY	United Kingdom
ADDRESS	2, ls12 2dj Leeds
WEBSITE	www.therealjunkfoodproject.org
WHAT THEY DO	We represent a revolutionary concept, designed to challenge and highlight the issues of food waste while creating inclusive environments where everyone is welcome. Consisting of cafés, outside catering, events, Sharehouse's and Fuel For School, we use the Pay As You Feel Concept to utilise surplus food, educate the general public and campaign against global issues that food waste creates. We intercept surplus food from a wide range of places including supermarkets, restaurants, wholesalers, food banks, food photographers and using common sense and decades of experience make a judgment on whether the food is fit for human consumption.
OTHER CATEGORY	Connector/Redistributor

INTERVIEW TOO GOOD TO GO

What is the story behind Too good to go? How did you get the idea to work around food waste?

Last year while I was travelling in India I met a couple, they were from Denmark and Sweden. They told me about Too Good To Go and I fell in love with the concept. The next day I started googling and read everything related to it, then I sent Too Good To Go an email saying that I wanted to launch their concept in Belgium. But at that time, the timing was quite bad for both of us; they were just reorganising everything and I was still travelling for the whole year. So half year later, I contacted them again and after several skype sessions and a visit from them to Belgium, we agreed that the concept could be launched in Belgium!

What advice would you give to someone who wants to start working around food waste?

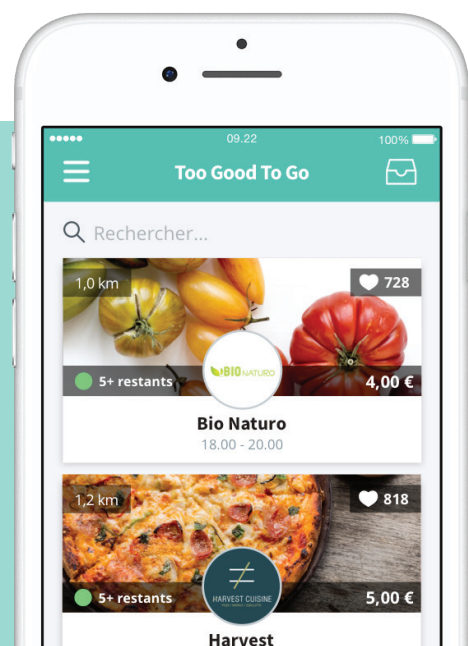
I think you need to realise that food waste is something massive and therefore you can't expect to change everything in just half a year. In that case, I would advise people to start acting at small scale; try to inform people so they realise that what is going on is really wrong and that bad habits can be changed. Many people don't have a clue about how much food we waste, but once you inform them, you see the same people now wanting to see some changes!

What do you consider as your biggest success and your biggest challenge so far?

We are brand new so to be honest, our biggest success so far has been the incredible attention we received from the media and people in general. Last week we had a lot of interviews... The first reactions in Belgium were awesome, we actually got to be the number one in downloads of the whole country! It's like having an instant confirmation that people want to join our community and our way of thinking!

What does a normal day at TGTG look like?

We don't have normal days! Each day is completely different especially in this early stage; one day we are launching, the next we are starting customer service, the next we are all over the place doing different stuff. But, in my opinion, the coolest thing is that we work with a team that is really willing to change something around the effects of food waste and is motivated no matter how or what we need to do. I hope we always keep as motivated as we are at this point!





CATEGORY 2 CONNECTOR/RE-DISTRIBUTOR

Aess-Bar



COUNTRY	Switzerland
ADDRESS	Stüssihofstatt 6, 8001 Zürich
WEBSITE	www.aess-bar.ch
WHAT THEY DO	In cooperation with various bakeries ÄSS-BAR re-sells bakery products (bread, patisserie, cakes, sandwiches, etc.) that were not sold the previous day in our outlets in Zurich, Berne, St. Gall, Fribourg, Basel, Winterthur, and Lucerne at strongly reduced prices.

Boroume



COUNTRY	Greece
ADDRESS	Kairi Street 2, 15121 Athens
WEBSITE	www.boroume.gr
WHAT THEY DO	NPO dedicated to saving & offering food at any stage of the food chain and implementing comprehensive awareness campaigns including a program for schools.
OTHER CATEGORY	Awareness raising

Anagramma Srl



COUNTRY	Italy
ADDRESS	Via Merano 16, 20127 Milan
WEBSITE	www.myfoody.it
WHAT THEY DO	Our organization developed MyFoody. MyFoody helps supermarkets to better manage food that will go to waste. Firstly, we provide stores with a waste management and a trade marketing solution. These consist of a co-branded no waste area where the expiring products are located and where we communicate the commitment of the chain in reducing food waste. Secondly, we advertise these food items, usually discounted by 50%, on our app so the consumers can easily find what's going to be wasted in the supermarkets nearby and go to the stores and find the offers in the no waste area. On MyFoody social channels we raise awareness among the users on food waste and other environmental and social issues.

CollectMet



COUNTRY	Belgium
ADDRESS	Rue Ropsy Chaudron 24, 1070 Anderlecht
WEBSITE	www.cultureghem. be/collectmet
WHAT THEY DO	Collectmet is a volunteer driven organisation that collect the surplus from the abattoir market in Brussels every Sunday. The food is redistributed the next day to families and other charities from the neighborhood. We also use the food for cooking workshop with youngsters.
OTHER CATEGORY	Awareness raising



CATEGORY 2

CONNECTOR/RE-DISTRIBUTOR

Eqoevento



COUNTRY	Italy
ADDRESS	Via Catone 21 192 Rome
WEBSITE	www.equoevento.org
WHAT THEY DO	Eqoevento collects gourmet food leftover from big social events such as conventions, sport competitions, weddings, and redistributes it to shelters and to the homeless. This reduces hunger and distributes the best food to those that need it the most; reduces the amount of waste from events and their environmental impact; and promotes respect and avoiding waste of resources.

Eqosphere



COUNTRY	France
ADDRESS	1 rue de Cambrai, 75019 Paris
WEBSITE	www.eqosphere.com
WHAT THEY DO	We conceive and operate comprehensive waste management systems for actors in the public and private sector, including retailers, catering companies, hospitals and town councils. Eqosphere provides solutions for unsold food products, but not exclusively, our activities also include solutions for textile products, electronics and all other types of waste that can be reused or recycled. By enabling our customers to implement their corporate social responsibility initiatives, we not only improve the quantity and quality of products given to charity associations, but also increase the types of products that can be directed towards recycling firms and other actors of the circular economy.

FruitCollect



COUNTRY	Belgium
ADDRESS	Rue de Liedekerke 71, 1210 Brussels
WEBSITE	www.fruitcollect.be
WHAT THEY DO	FruitCollect is a non-profit organization whose mission is to reduce fruit waste in the gardens of Belgian people by harvesting them with volunteers. Some of the fruits are distributed to people in need, the rest is transformed into juice and jam and sold in order to cover the costs of the organisation. You can find our juice at stores like Beescoop, Refresh, Bel Mundo and Mary Pop-in that share our social values.
OTHER CATEGORY	Awereness raising



CATEGORY 2 CONNECTOR/RE-DISTRIBUTOR



Fruta Feia

COUNTRY	Portugal
ADDRESS	Travessa Conde d Avintes 1, 1100-471 Lisboa e Porto
WEBSITE	www.frutafeia.pt
WHAT THEY DO	In a society where poverty and hunger are increasing, there's a sad and ironic scenario in which about 30% of the food produced in Portugal is thrown away because, despite being tasty and of good quality, it doesn't look as perfect (in terms of colour, shape and size) as the big distribution channels demand and as the consumers want. Fruta Feia Co-operative aims mainly to channel that part of the wasted production of fruits and vegetables towards consumers who do not judge the quality by its appearance, thus fighting a market inefficiency and creating a movement that can change consumption patterns and that can create a market for the so called "ugly fruit". This market that generates value and fights not only the food waste but also the unnecessary waste of resources used in their production (water, energy and soil).



Mummyz

COUNTRY	France
ADDRESS	8 Rue des Romains, 68680 Kembs
WEBSITE	www.mummyz.fr
WHAT THEY DO	An anti-waste application that connects neighbours and shops so that the surplus is shared and not thrown away.



Oddbox

COUNTRY	United Kingdom
ADDRESS	Unit E3 Parkhall business centre, SE21 8DE London
WEBSITE	www.oddbox.co.uk
WHAT THEY DO	Oddbox is a social enterprise which fights food waste in UK's farms and is London's first misshapen and surplus fruit box supplier. We buy fresh, wonky & surplus produce for a fair price directly from local farms and markets and deliver them in a weekly subscription box scheme to South London's homes and Central London's offices at 30% cheaper than similar box services. We donate up to 10% of our produce to charities that fight food poverty.



CATEGORY 2 CONNECTOR/RE-DISTRIBUTOR



OLIO - The Food Sharing Revolution

COUNTRY	United Kingdom
ADDRESS	30E Haslemere Rd, N8 9RB London
WEBSITE	www.olioex.com
WHAT THEY DO	OLIO is a easy to use free app that connects neighbours with each other and with local businesses so surplus food can be shared, not thrown away. This could be food nearing its sell-by date in local stores, spare home-grown vegetables, bread from your baker, or the groceries in your fridge when you go away. At OLIO we believe that small actions can lead to big change. Collectively - one rescued cupcake or carrot at a time - we can build a more sustainable future. There are 350,000 users globally already signed up (as of end 2017), so you'll be in good company.
OTHER CATEGORY	Awareness raising



Phenix

COUNTRY	France
ADDRESS	16 rue Darcet, 75017 Paris
WEBSITE	www.wearephenix.com
WHAT THEY DO	PHENIX helps businesses turn waste into wealth by unleashing the potential of surplus products. At PHENIX, we aim to find new uses for end-of-life products, using the flows of circular economy. Every day, 40 tons of food is repurposed to charities, allowing them to distribute 80 000 fresh meals. After 3 years of activity, PHENIX is deployed in 21 cities, works with over 650 clients and employs 74 people full-time.



Plan Zheroes

COUNTRY	United Kingdom
ADDRESS	Blighty Workspace 266 High Rd, N15 4RR London
WEBSITE	www.planzheroes.org
WHAT THEY DO	Plan Zheroes is a surplus food charity connecting businesses with surplus food to local charities who can use it. We run a free online platform (www.planzheroes.org) which makes it easy for businesses to donate surplus food and for local charities to claim it. Volunteers can also get involved by helping collect and deliver food, or by taking part in our food market collections including London's iconic Borough Market. Our vision is for a world in which no good food is wasted and no one lives in food poverty. Join us and become a Zero Food Waste Hero.
OTHER CATEGORY	Awareness raising



CATEGORY 2

CONNECTOR/RE-DISTRIBUTOR



Querfeld UG		Querfeld	
COUNTRY	Germany		
ADDRESS	Moosdorfstr. 7-9, 12435 Berlin		
WEBSITE	www.querfeld.bio		
WHAT THEY DO	On average, up to 30% of any given crop is wasted during sorting for purely aesthetic reasons. Querfeld offers farmers the opportunity to sell these “crooked” fruits and vegetables - quickly and flexibly. As well as networking between producers and customers, Querfeld also contributes to raising public awareness on the issue of food waste and biodiversity. This is achieved through targeted marketing activities and communication materials provided to platform clients.		

Recup	
COUNTRY	Italy
ADDRESS	via Urbano III, 20123 Milano
WEBSITE	www.associazionerecup.org
WHAT THEY DO	Recup is a project against food waste and social exclusion going on in local markets in Milano. Their action is composed of recovering food surplus from merchants using cargo bikes; bringing everything to a part of the market where there is a free stand and distributing it all to everybody that wants it, respecting everyone's needs. We also recover from bakeries, catering, some schools and we are trying to create a collaboration with a waste company and Milano Ristorazione, who provide food to schools, hospital etc.
OTHER CATEGORY	Awareness raising



CATEGORY 2

CONNECTOR/RE-DISTRIBUTOR

Remenja'mmm



COUNTRY	Spain
ADDRESS	Gran de Gràcia 167 pral 2a, 8012 Barcelona
WEBSITE	www.remenjammm.cat
WHAT THEY DO	<p>Remenja'mmm project is born of two other projects to reduce food waste; «Pont Alimentari» and «Barcelona Comparteix Menjar». Both reduce waste in the sector of retail food distribution, catering and restoration, by the creation of a network of interaction (a 'bridge') between donor companies and receiving entities that support vulnerable groups in Barcelona. In parallel, we started Remenja'mmm campaign with the aim of awareness-raising both among clients and restoration personnel with the objective of promoting a change in behavior and attitude towards waste. The campaign encourages good practices to reduce food waste in restaurants, in the kitchen or in the dining room, and also encourages customers to take home the food they've ordered and not consumed in restaurants, in order to raise awareness among the population.</p>
OTHER CATEGORY	Awareness raising

Somaro



COUNTRY	Romania
ADDRESS	Str. Drumul Intre Tarlale 42 32982 Bucharest
WEBSITE	www.somaro.org
WHAT THEY DO	<p>The NPO «Asociatia SOMARO - Magazinul Social» is the first and only organization operating social supermarkets in Romania since 2010. In SOMARO's two shops (one in Bucharest, one in Sibiu) various food and non-food products are offered to a total of over 800 families in need at a heavily discounted price (75-90% of real value). In order to support people who can really benefit from SOMARO's activities, at each of our locations we select in cooperation with the local social welfare offices the individuals and families who are permitted to shop in our stores, whereby we adhere to certain objective selection criteria.</p>



CATEGORY 2

CONNECTOR/RE-DISTRIBUTOR



Too Good To Go GmbH

COUNTRY	Germany
ADDRESS	Metzer Straße 4, 10405 Berlin
WEBSITE	www.toogoodtogo.de
WHAT THEY DO	Too Good To Go is an app to fight food waste. Our mission is to reinstall the lost value of food as something that should be eaten and not thrown away. Through the app we're raising awareness of food waste by making surplus food available for collection before a store closes its breakfast, lunch or dinner service.
OTHER CATEGORY	Awareness raising



Zum guten Heinrich GmbH

COUNTRY	Switzerland
ADDRESS	Binzstrasse 12 8045 Zürich
WEBSITE	www.zumgutenheinrich.ch
WHAT THEY DO	We are a start up business by the name of «zum guten Heinrich». We buy vegetables and fruits from local farmers, which normally aren't sold because of their shape. With this high quality food we cook delicious meals and offer catering all over the city, and sometimes in other parts of Switzerland. In addition we offer food waste education in schools and local markets.



HopHopFood

COUNTRY	France
ADDRESS	281 rue du Faubourg St Antoine 75011 Paris
WEBSITE	www.hophopfood.org
WHAT THEY DO	A non profit association, HopHopFood is managing a free digital platform for food donation between individuals. Its aim is to reduce food waste and allow solidarity with the part of the population living in food insecurity.

INTERVIEW INSTOCK

What is the story behind Instock? How did you get the idea to work around food waste?

Our 4 founders worked as trainees at Albert Heijn, where they were confronted with food waste and decided to do something about it. The founders wanted people to revalue surplus products again by creating meals out of these products and serving them in a restaurant. With their idea, they won the Best Idea of Young Ahold. The supermarket chain got so enthusiastic about the solution, that they supported it further. The first Instock pop-up restaurant opened in 2014. People became really interested, there was a lot of press attention and many reservations came in. Thanks to this, we could start a permanent restaurant in Amsterdam and we soon opened more in The Hague and in Utrecht. Our 3 permanent locations are open seven days a week and serve breakfast, lunch and dinner. In 2014 we picked up our products at 3 local supermarkets, nowadays 168 supermarkets, producers and manufacturers are working with us and provide us with products that would otherwise go to waste. Together with them and, of course, our guests we have already rescued 380.000 kg.

What advice would you give to someone who wants to start working around food waste?

In the beginning, Instock also didn't really know how everything would work out, so you just have to do it. Along the way you will have obstacles and challenges, but by doing you will learn a lot. So we would tell everyone who wants to start working in this field, just try. Find a lot of partners and try to work together. Believe in your idea and make it work!

What do you consider as your biggest success and your biggest challenge so far?

Our biggest success is that we are able to show the public, that waste is not necessarily waste but a valuable product and that there are ways to work with these products. We believe in a business approach that enables you to grow, have an impact and create jobs. By having a successful social enterprise, you can also keep growing and make more impact, like our story shows. What has been challenging, and still is challenging, is to change people's perception towards food surplus. There are sometimes presumptions that the food we serve is not from a high quality, while a ripe mango actually tastes excellent when turned into mango ice cream, and a broccoli with a bruise is just as nice as a regular broccoli when turned into a broccoli soup.. Luckily when we convince people to try our meals, they always walk away surprised with the quality of our dishes.

What does a normal day at Instock look like?

Our day starts with collecting all the products that we can rescue, think of products like blemished fruits and vegetables, one-day-old bread and meat and fish surplus. In our restaurants, next, the creative process starts. Our chefs create delicious dishes out of the rescued products, which we serve to our guests. Simultaneously, we have people going to events to present Instock and our products. But the most interesting part is certainly the journey of the rescued food to the plates of our customers.





CATEGORY 3

COOKING WITH FOOD SURPLUS

BuurtBuik



BuurtBuik

COUNTRY	Netherlands
ADDRESS	Lauriergracht 116, 1016RR Amsterdam
WEBSITE	www.buurtbuik.nl
WHAT THEY DO	BuurtBuik organizes dinners for all (and for free!) made from food waste. This way we connect people from different strata of society, support people in need and fight food waste.
OTHER CATEGORY	Awareness raising

Explicéat



COUNTRY	France
ADDRESS	Rue des Retaillons 38 33300 Bordeaux
WEBSITE	www.explicéat.fr
WHAT THEY DO	The goal of the project «Recettes Evadées» («Escaped recipes») is to tackle bread waste by developing new recipes made out of it, like cookies and muffins. The unsold bread 'escapes' from the bakeries to have a second life! We work with all actors dealing with bread surplus: Bakers, Chefs, supermarkets, individuals. We offer cooking workshops, furnish crumbs to bakers and provide zero-bread-waste catering.

ChicP



COUNTRY	United Kingdom
ADDRESS	30A Furness Road, SW6 2LH London
WEBSITE	www.chicp.co.uk
WHAT THEY DO	ChicP creates a range of sweet & savoury hummus from surplus fruit and vegetables.



FoodCycle

COUNTRY	United Kingdom
ADDRESS	Southbank House, Black Prince Road, SE1 7SJ London
WEBSITE	www.foodcycle.org.uk
WHAT THEY DO	We're tackling food poverty, food waste and social isolation, using surplus food, dedicated volunteers and heaps of creativity. We rescue food that is destined for the bin and our teams of volunteers turn it into hearty and nutritious 3 course meals. Guests from the community come together to savor each other's company and ensure the delicious meals our volunteers cook up are thoroughly enjoyed. Last year we served over 60,000 meals, rescued almost 100,000 kg of food and opened 6 new projects. We currently have 34 volunteers powered projects across the country with more being opened throughout the year. With 57% of our guests saying that they feel more part of a community after a FoodCycle meal, it is vital that we continue to unite and nourish communities, using surplus food to reach our goal of a society where no one is hungry or lonely.



CATEGORY 3

COOKING WITH FOOD SURPLUS



Instock

COUNTRY	Netherlands
ADDRESS	Czaar Peterstraat 21, 1018 NW Amsterdam
WEBSITE	www.instock.nl
WHAT THEY DO	One third of the food in our world is wasted. Our mission is to reduce food waste and create awareness of the issue. We take on this challenge quite literally by using products that would otherwise remain unsold. Moreover, we believe that awareness should be raised in a positive and fun way. We use the profit we make to sustain our mission, and create more impact. We believe that a good concept should be able to sustain itself, instead of relying on the support of third parties. The Instock pop-up restaurant in Amsterdam was very popular. This enabled us to expand to three permanent restaurants in Amsterdam, The Hague and Utrecht, a food truck and a catering service. Since 2014 we have rescued more than 300,000 kilo of food. Additionally, we've published a cookbook and created craft beer, made out of rescued potatoes and bread. If it's up to us though, this is just the beginning.

Potverdoerie!



COUNTRY	Netherlands
ADDRESS	Laagte Kadijk 155 1018 ZD Amsterdam
WEBSITE	www.potverdoerie.nl
WHAT THEY DO	Potverdoerie! Is an organisation producing jam, chutney, jelly and pickles from excess fruit and vegetables; food with a possible spot or blemish that is therefore eliminated. We select ingredients thoroughly, process them, extend their shelf life and in this way avoid the waste in a tasty way. Less wasted tastes better!



Restlos Glücklich e.V.

COUNTRY	Germany
ADDRESS	Donaustr. 15, 12043 Berlin
WEBSITE	www.restlos-gluecklich.berlin
WHAT THEY DO	Our vision is that food surplus becomes valued again. We want people to consume more consciously and recycle more of the food they store at home. We offer workshops for kids, cooking classes, dinner events, caterings and we ran a small restaurant in Berlin-Neukölln in 2016/2017 to raise awareness of this important issue. We are in direct contact with supermarkets in order to get the products they can no longer sell, mainly vegetables, fruit and bread. Food surplus does not mean that this is already spoiled or that the "best before" date has passed.



CATEGORY 3

COOKING WITH FOOD SURPLUS



Shak'Eat

COUNTRY	Belgium
ADDRESS	Gachardstreet, 63/2 1050 Brussels
WEBSITE	www.shakeatbe.jimdo.com
WHAT THEY DO	Shak'Eat is a 360° initiative that aims to fight food waste and disposable material in the HORECA (Hotel, Restaurant, Cafe) sector and the event industry. To do so we have integrated the principles of the circular economy and the functional economy into our core business and at each step of our value chain. We deliver 2 types of services: 1* We cater sustainable food and drinks to our customers. Our speciality? We integrate food surplus that is collected from our network of farmers and shops into our menus . On top of that, we follow a 'Zero waste' philosophy meaning that we have the ambition to produce as little waste as possible and to use non-disposable material. 2* We organize awareness workshops, and waste cooking or mixology workshops for different kinds of audience. The objectives are to raise awareness about food waste, and share some tips on how to cook or create drinks to limit the amount of waste.

Soepcafé Dampkring



COUNTRY	Belgium
ADDRESS	Gentbruggestraat 123 9040 Schaarbeek
WEBSITE	Facebook - Soepcafé Dampkring
WHAT THEY DO	Soepcafé Dampkring transforms food surpluses from the neighborhood into a tasty vegetarian buffet. With this project, we want to make people aware of food waste and bring the neighborhood together once a week. In exchange for the buffet, we ask for a contribution of your choice for our Cooking with Opportunities project. This project was started last year in cooperation with EVA vzw and aims to give workshops about cheap & healthy vegetarian cooking to disadvantaged groups.



ThijsTea

TASTE THE WASTE

COUNTRY	Netherlans
ADDRESS	Gedempt Hamerkanaal 139 - 1021 KP Amsterdam
WEBSITE	www.thijstea.nl
WHAT THEY DO	Thijs tea makes soft drinks from fruits and vegetables that would otherwise be wasted. The residual fruit and vegetables that we use are mainly wasted due to their appearance.



CATEGORY 3

COOKING WITH FOOD SURPLUS



Friends Jam/Draugų ogienė

DRAUGŲ UOGIENĖ

COUNTRY	Lithuania
ADDRESS	St. Stepono str. 30-6, Vilnius
WEBSITE	www.draugiene.lt
WHAT THEY DO	Friends Jam is an organization that connects big families with gardeners or arboretum owners. Altogether, they collect excess harvest – berries and fruits – either using it for the families' needs and helping them save money on their food budget, or to make tasty jams which they sell to make extra money. These activities not only build new communities, they also save excess harvest from rotting on the ground and provide additional skills and knowledge about managing personal finances, family businesses, and entrepreneurship. And, of course, together with Friends Jam's brand-building activities they are raising awareness about food waste.
OTHER CATEGORY	Processing business

Wow Food



COUNTRY	Belgium
ADDRESS	Antwerp
WEBSITE	www.wowfood.be
WHAT THEY DO	Using food surplus is part of a larger picture of giving a positive, creative way of making our world more sustainable. Wow Food Belgium believes in an holistic approach to tackle food waste and provides workshops where we inform individuals and organisations of this approach, in combination with concrete tools solutions. We have a network of suppliers and locations where we can buy the food that otherwise would go to waste. In case the food surplus cannot cover all our needs for ingredients we look for local alternatives (farmers, local products) first and otherwise buy organic products.



CATEGORY 4

PREVENTION IN FOOD BUSINESS AND/OR KITCHENS



Proef

COUNTRY	Belgium
ADDRESS	Stationstraat 114 9260 Schellebelle
WEBSITE	www.proef.club
WHAT THEY DO	Proef is a culinary laboratory where one of the research themes is adding value to food surpluses through innovation and creative product development. Proef! is a recipe consisting of 3 ingredients: a co-creative Foodlab, a Food Incubator and an Experience Space.
OTHER CATEGORY	Processing business

TotalCtrl AS



COUNTRY	Norway
ADDRESS	Martin Linges vei 25, 1364 Oslo
WEBSITE	www.totalctrl.no
WHAT THEY DO	TotalCtrl helps the grocery industry provide their customers with a one-stop shop. A place where customers can plan, buy and use food in a smarter way. It has features such as inventory control, smart shopping lists, recipes based on what you have at home and notifications that allow you to save time, money and reduce food waste, in addition to making logistics and goods flow more efficient internally within the grocery industry.



CogZum Bulgaria OOD

COUNTRY	Bulgaria
ADDRESS	Antim I 53, 1000 Sofia
WEBSITE	www.cogzum.com
WHAT THEY DO	At CogZum we're building a kitchen management system for households which assist in avoiding any spoiled food and making optimal grocery shopping and meal planning.



Wastewatchers

COUNTRY	Netherlands
ADDRESS	Agro Bussines park 75-82 - 6708 PV Utrecht
WEBSITE	www.wastewatchers.eu
WHAT THEY DO	Wastewatchers fight food waste preventatively together with its customers. It provides a tool to collect data about food waste and converts it, through (big) data analyses, into practical advice.



CATEGORY 4

PREVENTION IN FOOD BUSINESS AND/OR KITCHENS

Winnow



COUNTRY	United Kingdom
ADDRESS	105 Sumner St, SE1 9HZ London
WEBSITE	www.winnowsolutions.com
WHAT THEY DO	Winnow is a tech company making cutting edge technology to help chefs reduce food waste. We connect commercial kitchens to the cloud allowing them to record and analyse exactly what is put in the bin. This gives chefs the information necessary to drive improvements in their production processes to cut food waste in half, saving money and reducing their environmental footprint at the same time. Simple and intuitive, the Winnow System has been designed specifically for busy kitchens.

INTERVIEW SNACT

What is the story behind Snact? How did you get the idea to work around food waste?

Ilana and I started the business at the end of 2013. At the time we wanted to start a business in food, that had a positive impact. We saw the food sector as a really interesting space to start a social enterprise, because food has so many negative impacts on our environment and society and at the same time everyone has a daily relationship with food, whether it is positive or negative- so it is an interesting platform to engage people. We saw food waste as a massive issue and something we could have a big impact in. At that time there weren't many initiatives working on fighting food waste. We thought snacks were an interesting space because healthy snacks was/is a growing category, meaning there is a potential to engage people regularly on issues that matter to us. Two years ago, we launched our products properly and since then we've expanded our fruit jerky range and launched new products in the form of delicious banana bars! We've expanded our distribution, and in the process have saved over 220 tonnes of food from going to waste. We are also very proud to be the first company in the UK to use a new plastic-free home compostable material for our packaging.

What advice would you give to someone who wants to start working around food waste?

One of the interesting things about food waste is that it's a massive issue and it's relevant at every stage of the food chain. It happens on the farm level, the supply process, peoples' homes, in shops and restaurants. So it requires a whole ecosystem of solutions and there are a lot of different actors who have started to get involved in it, whether they are technology based, brand based or commercial platforms. So I would say take a look at a whole range of issues, and then see where your skills and interest match and go for it. I believe there are opportunities for a broad range of solutions to come into place.

What do you consider as your biggest success and your biggest challenge so far?

Developing the capacity and credibility in order to have the largest supermarkets in the UK approach us and ask for help - that's really rewarding. A few months ago a big supermarket called us and said "we have 20 tonnes of bananas that need to be used straight away. Could you help." And we could! That's a great feeling of accomplishment knowing we have the credibility and the capacity to become a really useful partner.

Our challenge is on the traditional commercial space. The market we are in is very competitive and so getting the traction we need has been a hard one, but we are getting there. The genesis was around food waste, but actually, to be a credible snack brand we just need to make delicious snacks that people want in their own right - not because of our eco story. So finding the right balance between just talking about the product and its positive attributes, and finding the right timing and the right level of detail talking about the story is a big challenge.

What does a normal day at Snact look like?

There is no such thing as a normal day! It's always changing so much. Some days, we'll be on the road meeting suppliers or customers - some days we'll be in the office, others we'll be reaching out to customers in shops, sampling, filming videos with green gorillas, packing hundreds of boxes... There really is no typical day in our office! Our chefs create delicious dishes out of the rescued products, which we serve to our guests. Simultaneously, we have people going to events to present Instock and our products. But the most interesting part is certainly the journey of the rescued food to the plates of our customers.



SNACT®



CATEGORY 5 PROCESSING BUSINESS

TOAST

BREWED WITH BREAD

Toast Ale

COUNTRY	United Kingdom
ADDRESS	61 Mare Street, E8 4RG London
WEBSITE	www.toastale.com
WHAT THEY DO	<p>Toast is an awesome, award-winning beer brewed using fresh surplus bread that would otherwise be wasted. Did you know 44% of bread in the UK and over 1/3 of the fresh bread in the USA is never consumed? Toast Ale launched in the UK in January 2016, founded by global food waste campaigner Tristram Stuart. We're now operating in the UK, USA, South Africa, Brazil and Iceland. We source surplus fresh bread from bakeries and sandwich manufacturers. We contract brew with established brewers, leveraging their expertise to create truly delicious beers. All our profits go to our brilliant partner charity Feedback to support the fight against food waste, making Toast the best thing since, well, you know...</p>

Kromkommer

KROM KOMMER

COUNTRY	Netherlands
ADDRESS	Vredenburg 40, 35311 BD Utrecht
WEBSITE	www.kromkommer.com
WHAT THEY DO	<p>10-15% of all fruit and vegetables are wasted because of looks or overproduction. Together with a Kromcommunity of growers, restaurants, stores and fans, Kromkommer rescues these veggies and turns them into delicious, pure soups. The ultimate goal is to change the quality perception of fruit and vegetables in the whole chain and make sure the wonky ones end up back on our plates for a fair price.</p>
OTHER CATEGORY	Awareness raising

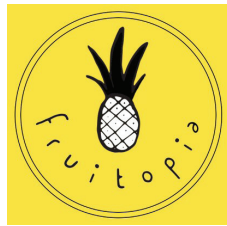


Fruit Magpie

COUNTRY	United Kingdom
ADDRESS	47a Handsworth Road, N17 6DB Tottenham London
WEBSITE	www.fruitmagpie.co.uk
WHAT THEY DO	<p>Fruit Magpie specialises in fruit cheese (the preserve traditionally eaten with dairy cheese) made with surplus fruit from local gardens and allotments</p>



CATEGORY 5 PROCESSING BUSINESS



Fruitopia

COUNTRY	Belgium
ADDRESS	Rue Vanderkindere 160, 1180 Brussels
WEBSITE	Facebook FruitopiaBrussels
WHAT THEY DO	Fruitopia is a local non-profit initiative fighting food waste in Brussels. The project transforms unsold fruits and vegetables into long-lasting products such as jams and chutneys, which are then sold in local shops and on a pay-what-you-want basis. Furthermore, Fruitopia organises workshops, get-togethers and information stands to raise awareness about the causes and consequences of food waste, nutrition and consumption in our society.

SPARE FRUIT

Spare Fruit

COUNTRY	United Kingdom
ADDRESS	Islington High Street, N1 8XL London
WEBSITE	www.sparefruit.com
WHAT THEY DO	Spare Fruit rescues beautifully fresh British fruit and transforms it into deliciously healthy award-winning fruit crisps. We support small British farms by purchasing their fresh surplus produce that would otherwise be wasted to help tackle and raise awareness of food waste in a delicious way.



Rejuce

COUNTRY	United Kingdom
ADDRESS	Unit 1a, E3 2NT London
WEBSITE	www.rejuce.co.uk
WHAT THEY DO	We make beautiful juices from ugly fruit and wonky vegetables.



Rebelle

COUNTRY	France
ADDRESS	25 rue des cités, 93300 Aubervilliers
WEBSITE	www.confiturerebelle.fr
WHAT THEY DO	Re-Belle is a Jam Maker which gives a second life to surplus fruits collected in Supermarkets in Paris. This delicious product, made with care, also allows the association to employ 5 disadvantaged people who are following a social inclusion program.



Snact

COUNTRY	United Kingdom
ADDRESS	241-251 Ferndale Rd, sw98bj London
WEBSITE	www.snact.co.uk
WHAT THEY DO	We use surplus produce to make healthy snacks. These are packaged in home compostable packaging to reduce plastic waste.

ABOUT **FOODWIN**

FOODWIN IS THE EUROPEAN FOOD WASTE INNOVATION NETWORK.

—————> WE SUPPORT <—————
**LOCAL GOVERNMENTS,
CATERING ORGANISATIONS
AND FOOD COMPANIES**
TO REDUCE FOOD WASTE.

TO DO SO, WE COLLABORATE
— WITH OUR NETWORK OF —
FOOD WASTE CHANGEMAKERS

At FoodWIN, we **CONNECT** and **SUPPORT** some **150 FOOD WASTE CHANGEMAKERS** from across Europe, of which a good bunch are presented in this catalogue. On one hand, we do this through an **ONLINE PLATFORM** where food waste changemakers can interact and exchange. On the other hand we organize events for these changemakers to **CONNECT** and **EXPLORE COLLABORATIONS**.

At FoodWIN we **SUPPORT LOCAL GOVERNMENTS** to reduce food waste and help the **LOCAL ECONOMY** to thrive. We do this by (1) **ANALYSING WHERE, WHY** and **HOW MUCH FOOD WASTE OCCURS**, (2) **BUILDING A STRATEGY** with **LOCAL STAKEHOLDERS** and (3) **IMPLEMENTING** this **STRATEGY** together with **FOOD WASTE CHANGEMAKERS**, the biggest experts on food waste and its solutions. In the city of Bruges, for instance, we did an estimation of the amount of food surplus at retail level, started a food council, built a strategy with its stakeholders and implemented the strategy with a Feeding the 5000 awareness raising event and a project to help hospitals and healthcare organizations reduce food waste.

At FoodWIN we help **HOSPITALS, HEALTHCARE INSTITUTIONS** and **SCHOOLS** to reduce food waste, save money and motivate their employees. We do this by (1) measuring where, why and how much food goes to waste, (2) analysing these figures to see what their challenge is and (3) accompanying them on an innovation process to develop solutions, test them and implement them. In Meetjesland, for instance, we are helping schools to reduce food waste.

At FoodWIN we help **FOOD COMPANIES** to reduce food waste and save money. We do this by analysing their stream of food waste/surplus and **FACILITATING AN INNOVATION PROCESS** with food waste changemakers who have expertise with relevant solutions on food waste. For instance, we've supported a potato packaging company to develop innovative products based on their side stream of surplus potatoes together with 4 food waste changemakers. Using their surplus potatoes allows them to create more added value, extra income and help their suppliers to waste less.

FOODWIN IS PART OF THE EU FOOD LOSS AND WASTE PLATFORM.

At FoodWIN, we're a **DYNAMIC GROUP** of young **FOOD WASTE CHANGEMAKERS** who have a common mission: **CREATING A ZERO FOOD WASTE SOCIETY**.

—————○ **WILL YOU JOIN US? WWW.FOODWIN.ORG** ○—————

OUR CHANGEMAKERS A-Z PER COUNTRY

ORGANISATION	COUNTRY
Aess-Bar	Switzerland
Anagramma Srl	Italy
Boroume	Greece
Bubble & Squeak	UK
BuurtBuik	The Netherlands
ChicP	UK
CogZum Bulgaria OOD	Bulgaria, USA, UK and Ireland
CollectMet	Belgium
Eatmosphere	Belgium
Eqosphere	France
Equoevento	Italy
Expliceat	France
FoodCycle	UK
Friends Jam/ Draugų gienė	Lithuania
Fruit Magpie	UK
FruitCollect	Belgium
Fruitopia	Belgium
Fruta Feia	Portugal
HopHopFood	France
Instock	The Netherlands
Kromkommer	The Netherlands
Mummyz	France
Oddbox	UK
OLIO - The Food Sharing Revolution	UK & Global
Phenix	France
Plan Zheroes	UK
Potverdorie!	The Netherlands
Proef	Belgium
Querfeld UG	Germany
Re-Belle	France
Recup	Italy
Recup Et Gamelles	France

ORGANISATION	COUNTRY
Rejuce	UK
Remenja'mmm	Spain
Restlos Glücklich e.V.	Germany
Senza Spreco	Italy
Shak'Eat	Belgium
Sharing Sherwood	UK
Snact	UK & Europe
Soepcafé Dampkring	Belgium
Somaro	Romania
Spare Fruit	UK
Staibock und Leu / HANDKE	Switzerland
Stop Wasting Food Movement (Stop Spild Af Mad)	Denmark & Global
Taste Before You Waste	The Netherlands
The Real Junk Food Project Charitable Foundation	UK & Global
ThijsTea	The Netherlands
Toast Ale	UK, USA, South Africa, Brazil & Iceland
Too Good To Go GmbH	Denmark, Germany, France, Netherlands, Norway, Switzerland, UK, Belgium
TotalCtrl AS	Norway
Transition Bro Gwaun	Wales
WasteWatcher	The Netherlands + Europe
Winnow	UK & Global
Wow Food	Belgium
Zum guten Heinrich GmbH	Switzerland

With contributions of Alice Codsì, Andrei Varela Paredes, Mira Piel, Sebastiaan Kennes, Joris Depouillon, Jasmien Wildemeersch, Elke Markey and all the FoodWIN Changemakers.

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