

Food2Good project

Food2Good project aims to address the challenge of waste management and promote circular economy practices within the food industry. The consortium, consisting of Cyrkl, Rebread, and Ecobean (Veolia as a potential external partner) will work together to close two interlinked waste streams: coffee grounds and surplus bread. By leveraging their respective expertise, the consortium partners will implement proof-of-concept initiatives in the partner cities of Warsaw and Prague. The project will focus on trial collections of food waste, processing it using innovative technologies, further redistribution of the obtained raw materials (coffee grounds granules and licence on the bread saving process - drying, processing, storage) to potential recipients. The raw materials obtained can be used to produce and reintroduce a pilot series of products (biodegradable pot and dairy-free probiotic drinks) demonstrating the closed loop that works and highlighting the need for further solutions in this area. Consortium and roles: CYRKL Zdrojová platforma, s.r.o. - CZ startup - finding/linking partners, closing waste streams with customers around CEE countries An innovative circular economy-oriented start-up, that has developed the biggest online platform for waste and secondary resources. With over 19 thousand registered companies, Cyrkl connects waste producers with their best possible recipients. They have extensive experience in connecting the right partners and enabling synergies in the waste management world. Rzemieslnicy Sp. z o.o. (Rebread) - PL startup - stale bread waste transformation technology provider Rebreads goal is to address the global problem of bread waste by offering technology and expertise to convert surplus bread into valuable food products, connect suppliers with buyers, and offer tools for the exchange of safely preserved leftover bread, creating an ecosystem and global market for this valuable raw material. EcoBean Sp. z o.o. - PL startup - coffee waste (Spent Coffee Grounds - SCG) transformation technology provider Technology based startup with its know-how and speciality in sustainable coffee grounds collection and management. The company has expertise in processing coffee grounds to extract valuable green chemicals. Warsaw University (Faculty of Chemistry) - Education and Research partner, responsible for conducting analytical studies on the active ingredients and nutritional value of probiotic beverages. The Faculty of Chemistry at the University of Warsaw is counted among the strongest Polish centers conducting research in the chemical sciences. Together with the Faculty of Chemistry of the Warsaw University of Technology, it holds the status of a National Scientific Leading Center. External potential logistic partner: VEOLIA Ekozec Sp. z o.o. - PL business - external waste management and collection operator, circular service implementation party.