

ORGANISATIONS INVOLVED

FlandersDC, Flanders' Food, ZLTO and AC3A

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Fermentation products

The Food Waste Problem

Pieter and Heidi Vandooren grow **leek** among other vegetables, like many other farmers in Flanders. When there is a surplus of category 1 leek, category 2 leek does not even make it to the market. This can result in 30 tonnes of leek "waste" per year. Pieter and Heidi wanted to do something about it!

Genson Fresh Fruits & Vegetables is the main supplier of Dutch **strawberries** for AH in the Netherlands. 60% Of all strawberries sold at AH come from this strawberry growing farm. The strawberries have to meet high quality standards. Approximately 300 tons of strawberries each year do not meet these high quality standards and are not brought to value.



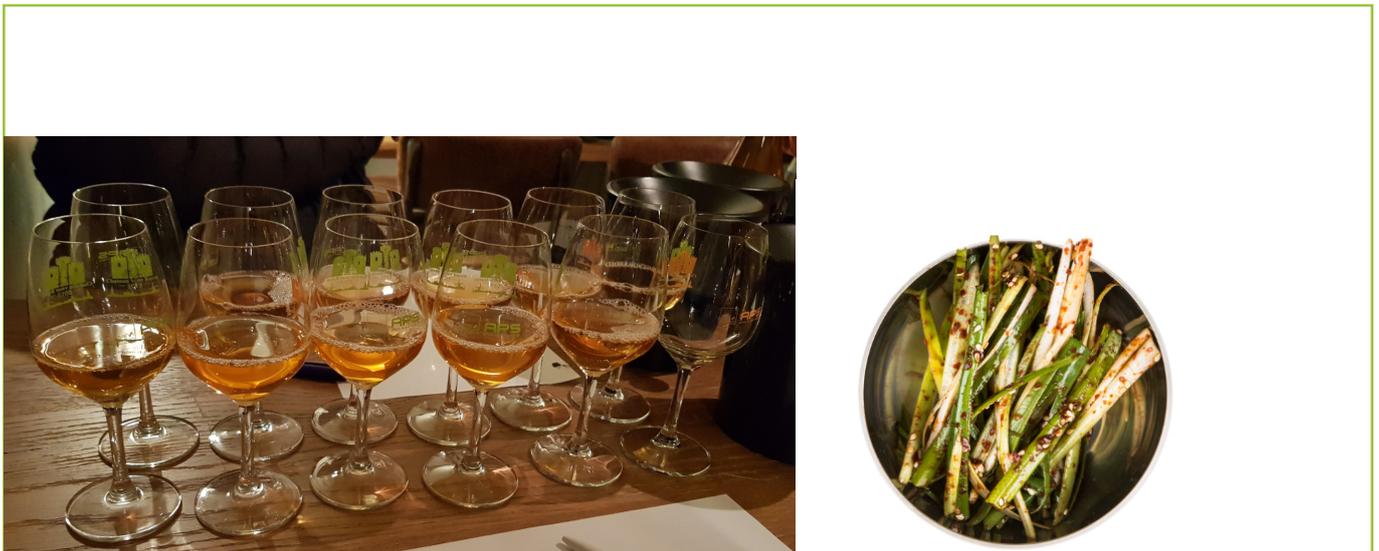
The Food Waste Solution

Leekchi

In collaboration with catering company Mokja this partnership developed various kinds of leek kimchi with category II leek as a basic ingredient. Kimchi is a Korean food product based on fermented vegetables. Leekchi can be used as an ingredient or as a side dish. It adds taste to fat foods, like when mixed with meat and it adds freshness and crunch to salades when used as topping for for example sliced tomatoes. As a result of the fermentation process it has a long shelf life. Camp's will launch Leekchi into the market.

Strawberrie drinks

In 2018 Genson started exploring possibilities to make drinks (alcoholic and non-alcoholic) from out of spec strawberries. The idea is to develop a quality brand for drinks made of strawberries. They started a collaboration with the Betuws Wijn domein to test different ways to make strawberry wine; and with de Pronckheer, to make a distilled product. Different drinks have been produced: wines and distilled products, with varying success in taste. They're also targeting non-alcoholic drinks. Development and testing is still ongoing.



The Food Waste Impact of the Solution

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

1 ton of leek in development and testing

10 tonnes of strawberries in the Netherlands in development and testing.

How much food do you expect to save in 2020?

3 tonnes of leek

10 tonnes of strawberries in the Netherlands

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

20 tonnes of leek

300 tonnes of strawberries in the Netherlands (all Genson's strawberries)

500 tonnes of additional fruits and vegetables fermented

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.