

# 1st Research Network Meeting

Fruit Competence Centre (KOB) - [www.kob-bavendorf.de](http://www.kob-bavendorf.de)

According to a WWF study, all food produced in Germany between 1 January and 2 May ends up in the bin!



1,3 billion tonnes of food are wasted annually worldwide

Save the date  
02.Mai 2022



Model region of Lake Constance-Upper Swabia  
(Bodensee-Oberschwaben)

## Our task:

Establishment of a resource- and climate-friendly circular economy for fruit and vegetable leftovers in the model region of Lake Constance-Upper Swabia (Bodensee-Oberschwaben).

By creating a new circular system and using a digital platform, fruit and vegetable leftovers are collected, preserved and re-used.

## Our goal:

To make a fundamental contribution to the constant reduction of food waste




## Research network 2 + 12



+



## Topics on the Resource and climate-friendly circular economy for fruit and vegetable residues

|   |   |   |
|---|---|---|
| 1.<br>Nationwide strategy to reduce food waste<br>(dialogue forums) | 2.<br>Status and potential analysis of a<br>resource-efficient circular economy       | 3.<br>Distribution and preservation of food scraps<br>in the model region of Lake Constance<br>Upper Swabia (Bodensee-Oberschwaben)   |
| 4.<br>Curse and blessing of the best-before date<br>(BBD)           | 5.<br>Zero Waste Factory  | 6.<br>Digital platform / Commodity exchange   |
| 7.<br>Food Processing in a Box (FOX)                                | 8.<br>Is it possible to feed 800 million<br>people with food for 2 billion<br>people? | <p><b>Research Network 2+12- Model region Lake Constance Upper Swabia (Bodensee-Oberschwaben)</b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p><b>FALKENSTEIN</b><br/>PROJEKTMANAGEMENT GMBH</p> </div> <div style="text-align: center;">  <p><b>KOB</b><br/>KOMPETENZZENTRUM<br/>OBSTBAU-BODENSEE</p> </div> <div style="text-align: center;">  <p><b>INSTITUTE FOR WELTERNAHRUNG</b><br/>INSTITUTE FOR WORLD FOOD</p> </div> </div> <p style="text-align: center; font-size: small;">zwischen<br/>Wirtschaft Kultur Politik</p> |

## Resource- and climate-friendly circular economy for fruit and vegetable residues (RKWMODEL)

### Summary:

Food losses/wastages represent a central challenge in the context of ecological, economic and social sustainability. The RKWMODELL project aims to make a fundamental contribution to the reduction of food waste and thus to the transformation of food systems by establishing a resource- and climate-friendly circular economy for fruit and vegetables in the model region of Lake Constance-Upper Swabia (Bodensee-Oberschwaben). By collecting and processing food scraps, e.g. into new products with a longer shelf life (juices, jams, soups, etc.), the otherwise wasted food is returned to the cycle. This can generate added value and conserve resources. The processes required for a sustainable circular economy are being analysed in the Lake Constance-Upper Swabia (Bodensee-Oberschwaben) model region. The development of the circular economy model region for fruit and vegetables by the network partners must be conceived as a gradual learning process that generates lighthouse effects through sustainable growth and structural change in the food system through the continuous integration of new actors or adoption in other regions. This learning process is supported in particular by a strong research component.



### Our planning:

Establish a model region as a pilot and innovation driver for other regions/sectors in the food industry.

Identification and verification of fruit and vegetable residues along the entire value chain.

Create an overarching communication approach through digital approaches to (eco)efficient resource use and raise awareness of food waste issues among all stakeholders.

Identification of market potentials and business model innovations for actors along the fruit and vegetable value chain

### More information:

Christian Falkenstein

Mobile: +49 (0) 171-5782670

DW: +49 (0) 7525-923-182

E-Mail: [christian@falkenstein.de](mailto:christian@falkenstein.de) [www.falkenstein.de](http://www.falkenstein.de)

