



## BEST PRACTICES

In this newsletter we will present you with different initiatives that act accordingly to the FoodE core values, demonstrating tangible implementation of innovative techniques and agroentrepreneurial initiatives, that aim to tackle in an efficient and sustainable way food loss and food waste problems. Some of these techniques and initiatives are included in our [E-manual](#).



# FoodE



## TOO GOOD TO GO



Free App Created in 2015 by a group of young Danish people. Through the app, users can connect with different restaurants registered in the app, which sell their surplus and leftovers at a very low price. In this way, food waste is combated and users can enjoy 'second-hand' restaurant food.

## ZERO FOOD WASTE CYPRUS



An initiative in Cyprus whereby a group of young people decided to distribute surplus produce from local markets to people in other areas. Every Saturday, they approached the largest market in Nicosia and, in agreement with the producers, collected those leftovers in good condition destined to be thrown away. They transported and stored them for sale on Wednesdays.

## BUMERANG



It is an app that seeks to reuse to reduce waste in take-out food materials. To do this, they have created reusable containers that they sell to restaurants, which use them in their orders. Once they are used by the customer, they are returned to the restaurant. Everything is done through the app.



Co-funded by  
the European Union

The FoodE project is co-financed by the ERASMUS+ programme of the European Union and will be implemented from December 2022 to December 2024. This website and the project content reflects the views of the authors, and the European Commission cannot be held responsible for any use which may be made of the information contained therein. [Project Code: 2022-1-ES02-KA220-YOU-000085001]



## HUERTOS IN THE SKY

Project developed in Barcelona consisting of 'repopulating' the empty rooftops of the city, transforming them into small urban gardens. The project was a success and they founded the company GreenClub, with the same objective: to build vegetable gardens on the rooftops of their clients. They also organize training workshops and activities in the gardens they build.



## ESPIGOLADORS

Youth organization for the use of food waste through the technique 'Espigueo' (traditional activity of collecting the surplus of the harvest). They collaborate with producers, participate in national and European agricultural projects, offer gleaning services and activities related to food waste, volunteering, trainings... they have even created their own company: es-imperfect



## FARMIDABLE

Online platform that brought local and seasonal products closer to consumers. They created a distribution network in Madrid. Orders were placed online and picked up at an established point of sale.

