

REBREAD



Co-funded by the
European Union

Circular local networks

Idea and inspiration kit

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Version 1.0



Circular Outline

PART 1	The goal
PART 2	The idea and definition
PART 3	Inspirations gallery
PART 4	Impact and effects

Why Circular Local networks?

Our idea is built on challenge, followed by little steps forward in collaboration between Reebread, EIT Food, experts and partners



CHALLENGE

Small and medium-sized restaurants sector is limited after COVID-19 by the:
lack of time, financial resources, necessary competences, lack of non-material resources: a vision, power to make changes in the area of food waste management and resource optimization



LITTLE STEPS FORWARD

We already started building standards and fundamentals of change within communities of experts and industry leaders in 2 projects



SOLUTION

Circularity factors as main elements of resilient strategy for the future of production, running HORECA business in the same time implementing Sustainable Development Goals

Circular local network

Definition

„A tactic for building resilience (a strategy for the future and increasing the potential for survival on the market) is to strengthen food service and food production entities by cooperating with other sectors participating in the supply chain and changing the perception of the product to circular product - operating in a full cycle acting „from head to tail“. Circular Local hubs are the communities build in specific regions consisting of restaurant owners, local producers, institutions, green urban areas, gov institutions, equipment producers.





To be circular means the reusing of resources as many times as possible.

- Filip Lundin, SOPKÖKET

Message from the experts

To be circular means the reusing of resources as many times as possible. It entails the planning and implementation of ways to use resources before they are wasted, finding new ways to use them one or more times again. It might be used in the same way for a longer time; it might be in the same way by a new user or in a completely new and innovative way in its whole or in parts of the original resource. Increase the time resources are being used instead of throwing and buying new.

We need to think about providing the company with new competitive advantage on the market and bring collaboration between different entities in region.

Circular Local Networks

as a response to Sustainable Development Goals

Building resilience by integrating resources, knowledge.

Strengthen food service and food production entities by cooperating with other sectors participating in the supply chain.



THE GLOBAL GOALS

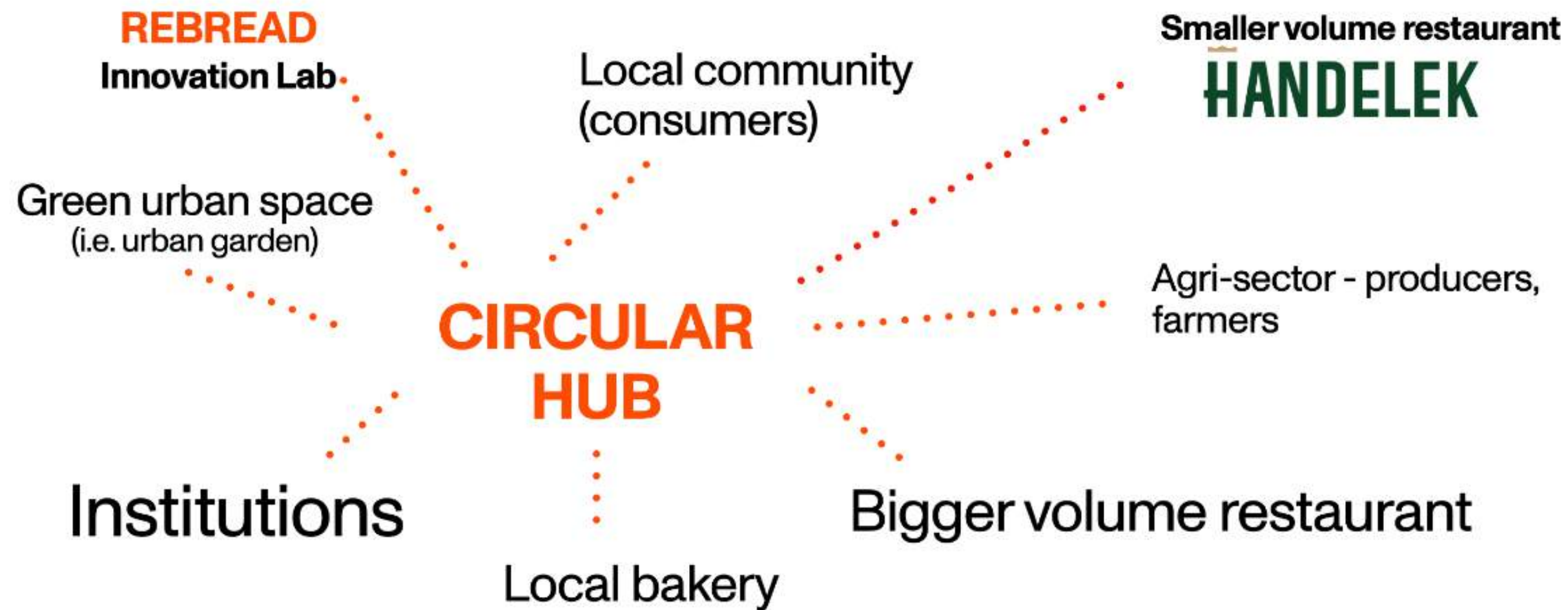


CIRCULAR LOCAL NETWORK
ECOSYSTEM around REGION, RESOURCES,
PRODUCTION
and WASTE MANAGEMENT

KATARZYNA MŁYNARCZYK
CO-FOUNDER, REBREAD

Circular Local Network

Example of Circular Local Network within specific region containing entities, resources, products and partners.



Circular economy is about collaboration. Local circular hubs has a great potential to accelerate that process between companies and initiatives. Someone might sit on a resource that they currently view as waste, whilst another might view it as a resource worth paying for in money and/or good will. Used in the same way or in a new and innovative way.

FILIP LUNDIN,
SOPKÖKET



You have to remember sustainability is not only food you cook but also energy and clothes you use. That's why we want to make a whole concept around the sustainability and circularity.

- Carlos Henriques, Nolla

Message from the experts

We didn't really understand what sustainability or circularity mean at the very beginning. We created our concept as a holistic. Work with local partners was a natural direction for us. The local economies changed their packaging after our collaboration. They realized that this is a loss of resources and money. You also need to have numbers and measure - i.e. waste. We have a software to measure everything in our composter to have a real data. We give a compost back to the farmers and they use it as a fertilizer. The struggle in building circular communities is a mindset.

Good practices Inspiration Kit

There are already companies in the world that are aware of the importance of actions carried out in accordance with the idea of a circular economy, integration of resources and are already seeing the positive effects of the changes they have introduced. Sharing of your ideas and good practices will help other entities to make the necessary changes faster, more effectively and in collaborative models.





**Circular means to keep value
at highest level
for longest time.**

- Agnieszka Sznyk, Innowo

Message from the experts

One of the great example to build circular food system is Milan Food Policy create by The City of Milan in 2015.

Working on the policy, the municipality of Milan created a complex strategy including four strands of action at the city level: Waste tax reduction (incentives for private companies), Food waste hubs (redistribution of food surplus to those in need), Open street market (food collection), Projects in school canteens (educational programmes, promotion of doggy bags).

THE SOCIAL IMPACT OF THE GARBAGE KITCHEN

 27486
donated meals

 35287
reduced food waste in kg

 4
new job opportunities



SOPKÖKET

"One clear example from Sopköket: we rescue surplus foods from supermarkets, that is fruits, veggies, meat, fish, diary, bread, preparing meals on these rescued ingredients sold as frozen meals circularly back to the customers in the supermarkets that we minimize food waste from"
- Filip Lundin



NOLLA RESTAURANT

"Any leftovers go to a composting machine that converts organic waste into soil-enhancing material. Then, the compost is returned to local farmers, closing the loop. An in-house microbrewery also enables the restaurant to offer fresh craft beers, and grain residues are used to add extra flavor to their handmade desserts"

- Carlos Henriques





REBREAD

"We build ecosystem around the bread, because we know already it's value within the whole value chain. We focus on community and integration of resources of different partners. We build a marketplace - space where we enable connection of raw material suppliers with its recipients and gives access to knowledge on how to process raw material into valuable products. We want to share some of the know-how on the basis of open licenses"

- Bartłomiej Rak



NAPOJE:		NA LODZIE:			
6/8	ESPRESSO	ŚWIEŻY SOK	5/10	LATTE	1
10	DRIP V60	CISOWIANKA	8	DRIP V60	1
12	AEROPRESS	PUSZKA	8	ZBYSZEK	1
20	CHEMEX	HERBATA	9	SANDRA	1
9	FLAT WHITE	WODA KOKOSOWA	18		
9	CAPPUCCINO	VITAMIN WELL	12	WINO	10/35/6
12	LATTE	HIBISKUS	10	BABELKI	1



STOR

"Sometimes a simple conversation is enough to contribute at least a little to the good of the environment and cooperation.

Kuba says one of the important steps to being more eco was talking to your fruit and vegetable supplier and convincing him not to pack individual products in separate plastic bags"

- Jakub Turniak



Involve your guests to sustainable activities.

- Krzysztof Rzyman, STOR Cafe

Message from the experts

Our "STOR goes GREEN!" initiative shows how small family businesses can join the fight against today's biggest challenges. We're giving up single-use packaging, we're producing our own compost, we're running electricity from renewable sources in our outlets, we're reducing food waste, our menus are increasingly plant-based. And we are constantly looking for new solutions that are good for the planet.

We're fighting single-use plastic, reducing food waste, lowering emissions. For the past few years, we've been taking bold steps and involving our guests in these activities.

Possible challenges for Circular Local Networks

"Main obstacle to get out of the silos and understanding that what is a waste for one value chain could be valuable resources for another."
Agnieszka Sznyk, INNOWO

One of main challenges is stop perceiving one another as a competitor, but start think about a collaboration and common resources as a main strategy point"
- Katarzyna Młynarczyk, Rebread

**CHANGING
MINDSET**

**ENGAGEMENT OF
LOCAL
ADMINISTRATION**

**LEGISLATION
AND FISCAL
SYSTEM**

What are 5 effects of Circular Local Networks?

1

SUPPLY CHAIN AND LOGISTICS

The percentage and scope of optimization of the supply chain and logistics costs in selected regions

2

BIO-WASTE MANAGEMENT

Decreasing in biowaste and CO2 emissions

3

ENERGY EMISSION REDUCTION

by reducing the use and re-use of equipment, introducing a second cycle

4

INCREASING BUSINESS POTENTIAL / TIME VERSUS COSTS

Increasing the business potential and resilience of the organization (increasing revenues and survival potential by optimizing operating costs). Saving time needed to implement solutions individually versus within cooperation. New circular products sales and distribution.

5

COMMUNITY AND REACH

scaling the reach of information and mindset by operating within community.

Impact and effects

Case studies

Nolla Restaurant

Nolla have calculated that the machine has already repaid for itself after two years of use, and they are currently saving around € 500-600 a month in money, which would normally have to be paid for by the city's waste management.

At the end of each working day, **Nolla** weigh all the bio-waste generated (approx. 11-12 kilograms/week), and enter the daily data into the monitoring system. After weighing, the bio-waste goes to a composting machine, where it turns into nutrient-rich dry soil in about 24 hours.

The resulting dry soil is then returned to suppliers and fields on a weekly basis.



Impact and effects

Case studies

Rebread

The idea was born in our trade bakery Handelek during the pandemic, when the farmer who was collecting unsold bread from us stopped coming. Then we had to look for a different solution and so we came across the history of a bakery from Austria, which distills alcohol from unsold bread. As we had some contacts on this market, after 6 months of collecting unsold bread, we managed to deliver 0.5 tons to the distillery, from which about 550 bottles of spirit were made. Then we decided to change the recipes in the bakery to circular and replace up to 20 percent of the flour with ground stale bread. Now we work on 7 different directions. We integrate with other partners, aiming to create a know-how for bakeries, retail stores and other entities to make more impact and scale the numbers of saved bread.



Needed support for Circular Local Hubs

Let's work together to build change!

1

EQUIPMENT AND TECHNOLOGIES

supporting the construction of circular food labs (including low / unplugged solutions in restaurants

2

SUPPLY CHAIN SOLUTIONS

decreasing in biowaste and CO2 emissions

3

REDUCING FOOD WASTE TECHNOLOGIES

by reducing the use and re-use of equipment, introducing a second cycle

4

LOCAL PRODUCTS

standards of production of local products with a sales systems to distribute and create revenues

5

SUSTAINABLE URBAN SPACE

around eateries, cooperation with the institutional and neighborhood environment

6

FUNDING

for equipment, for operations for first Local Hubs, for products and transport solutions, software for measure the waste

Invitation to engagement

Material co-created by Rebread, Handelek, EIT Food and great experts, In the same time it is a summary of many discussions, field work and circular strategy direction of Rebread. It is our common first step forward in the idea of circular local networks.

Our aim is to attract entities, organizations and create local ecosystems in the idea - design for global. manufacture and act local. We are open for interest and contact from companies wanted to be a part of strategy mentioned in the material.

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