

Interreg
Baltic Sea Region



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CIRCULAR ECONOMY

Circular FoodShift

Circular Business Models

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At a glance

- Source food grown using agroecological practices and food grown locally
- Increase the prevalence of healthy and sustainable food items and menus
- Eliminate food waste wherever possible, and recycle any unavoidable food waste back into productive uses





Circular food innovation in hospitality sector

- Creating and operating a business within a circular framework...
- Turning bar waste into cocktail products...
- Zero waste catering at events...

Things you can do to make a difference

- Designing menus
- Sourcing ingredients
- Preparing and serving meals/drinks
- Managing food waste

Success stories

- Restaurant “Spill”, Sweden
- Catering “Sopköket”, Sweden
- Non-profit Organisation “Gyvi Gali”, Lithuania
- Petersham Nurseries, UK

Why become Baltic Circular Food Pioneers

- Citizens spend more in restaurants than supermarkets
- HoReCa can be influential in shifting to a circular economy for food
- Are your customers ready?
- Embracing the creative challenge of plant-based cooking
- Become the Sustainable Gastronomy Region of Europe

*purpose
fuels
passion*



LET'S GET CIRCULAR!!!

