



UNIVERSITY OF
LINCOLN

NATIONAL CENTRE FOR
FOOD MANUFACTURING

Food Heroes: Improving resource efficiency through designing innovative solutions to reduce food waste

To optimise (re)use of material and natural resources in North-West Europe (NWE).

Project Summary:

Food Heroes project focuses on innovative food entrepreneurs working on the reduction of food losses in the 'neglected' first parts of the food chain. The project aims to reduce food losses and food waste in the first parts of the food chain by developing new solutions for waste reduction and higher value uses. The project methodology will involve a transnational, cross-sectoral and co-creative approach; towards investigating and proposing strategies that will support waste reduction in three main sectors (fish, meat and fruit & vegetables sectors).

The core element of the whole project will involve developing, testing and implementing 15 innovative solutions, involving at least 120 SMEs with innovative technologies and added value solutions in the NWE. The University of Lincoln's involvement focuses on waste prevention in the fruit and vegetable sector. As a result of this, the University of Lincoln in Holbeach will be delivering a series of workshops designed specifically for the Agri-Food Sector focusing on the initiatives that will support fruit and vegetable waste reduction in the first part of the food supply chain.

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Project Funding and Timeline:

EU Funding: €3.42m; Total Budget: €5.7 m; Timeline: 2016-2020

THEMATIC PRIORITY:

