


Record card for the Best Practice and its benefit for society



Sustainability through Cross Border Circular Economy - Project-No.: 2018-1-DE02-KA204-005230

Name or title of the identified best practice:	Värt
Presented at the TPM in:	Gothenburg – 17th – 18th September 2019
Identified by partner:	Changemaker AB
Description of the best practice / project / business:	<p>The word "svinn" is a Swedish word for the part of an inventory that wasn't utilized or properly taken care of and tossed out due to a change in packaging, overstock, seasonal variations or short expiration dates.</p> <p>Värt (which means Worth in English) works on the topic of svinn, sustainability and up-cycling.</p> <p>They use food to equip groups and companies with skills and knowledge for the sustainable shift our society needs. They also provide teambuilding, labs and workshops for all types of events where they serve food made from food waste.</p>
The project belongs to the economic sector / industrial sector of:	Restaurant and education
Description of cultural aspects identified:	<p>In Sweden, there is a big problem with food self-sufficiency. This is caused by the climate conditions but also from the habits developed in the last years. The import of vegetables is steadily increased and has created the idea that it is possible to eat seasonal food all year around.</p> <p>At the same time, the social consciousness of this problem has increased in the last years and always more often people are seeking sustainable, seasonal, locally produced food.</p>
Interface / point of contact to Circular Economy:	Värt aims to use food waste not only as an ingredient in their recipes but also as a means to transmit the importance of a sustainable approach when it comes to production.

Interface / point of contact to Cross-border:	It is a replicable business model
Benefits / Advantages of the best practice locally:	Raw materials come from nearby business actors: grocery stores, brewery, restaurants and cafés, etc... They avoid the wastage of food still usable.
Benefits / Advantages of the best practice globally:	Buying local, they minimize pollution coming from long distance deliverances.
Necessity of the best practice (respectively the idea behind the best practice) for a (cross-border) circular economy	Creating a large network of both suppliers of waste food and of people interested in learning more about circularity.
Possibility to scale up the best practice approach to industrial size / to mass-produce:	Creating a business model for reusing waste food
Potentials seen for this best practice for a cross border circular economy	Värt can become a model for a more sustainable way to reuse waste food.
Risks seen for this best practice for a cross-border circular economy	
Please surround the appropriate symbols for the best practice and cross the non-appropriate symbols out:	

Remarks:	
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