Food Surplus Entrepreneurs

Network

Alice Codsi and Joris Depouillon
Food Surplus Entrepreneur

• Confitures Re-Belles
  – jam from surplus fruits
  – employ people who are struggling to find a job

• Combining two major topics
  – Social economy: 14,000,000 jobs in EU
  – Food waste: 1/3 of all food goes to waste
Food Surplus Entrepreneurs

- Know of 50 Food Surplus Entrepreneurs in EU
- Estimate there are 100 in EU
- 15 entrepreneurs save 850,000kg of food per year
Challenges and needs

Main CHALLENGES of 15 entrepreneurs

• Sourcing of food surplus: 4
• Finding a space: 3
• Communication: 2
Exchange and collaboration

Main STRENGTHS of 15 entrepreneurs

• Sourcing of food surplus: 2
• Communication: 4

COLLABORATION between entrepreneurs:

• Sourcing of food surplus
• Finding a space
Activities and business model

- Community (free services)
  - Online community
  - Connecting entrepreneurs
  - Online problem-solving workshops
  - Offline events
  - Free advice
Activities and business model

• Membership organisation
  – Facilitating access to public and private financing
  – Local collaborations (sourcing, sales)
  – Visibility (FUSIONS)
  – Voicing the needs of entrepreneurs (FUSIONS)

• Consultancy to transmit innovations
  – To entrepreneurs
  – To municipalities, food companies etc.
Where are we now?

Francesco Attanasio
20 October at 07:11

This is an event about food waste: International Forum on Food and Nutrition - 3rd and 4th December - Milan, Italy

European Food Waste Collab
29-30 November

Help Dominique solve her...
Our Mission

The Food Surplus Entrepreneurs Network reduces food waste

• by supporting food surplus entrepreneurs to increase their impact
• by spreading their innovations
We need your input!

• Ideas and suggestions
• Food Surplus Entrepreneurs in your country
• Questions