

waste2worth

NEWSLETTER

ISSUE 3

01.07.2025

SME FOOD WASTE STREAMS

WASTE STREAM MAPS

EXPLORATION GUIDE

MINI – LAUNCH EVENTS

TRANSNATIONAL MEETING

NEXT STEPS

www.waste2worth.eu



Co-funded by
the European Union

This project has been funded with support from the European Commission. The author is solely responsible for this publication (communication) and the Commission accepts no responsibility for any use may be made of the information contained therein. In compliance of the new GDPR framework, please note that the Partnership will only process your personal data in the sole interest and purpose of the project and without any prejudice to your rights.

SME Food Waste Community Exploration Guide



The Waste2Worth Exploration Guide aims to provide **SMEs with practical strategies to reduce food waste, enhance sustainability**, and improve their bottom line, while providing **VET** educators with a tool to encourage and motivate learners to become engaged in an applied research and learning activity.

The guide focuses on the two fundamental steps to more sustainable food waste management, such as:

- **Awareness development**
- **Active involvement of all levels of the business & food chain.**

SMEs can foster a culture of sustainability and responsibility by increasing awareness among employees and stakeholders and by engaging them actively in the reduction of food waste. The guide promotes **motivation to commit to the cause**, which can lead to **innovative solutions and more efficient practices**.

The guide provides an overview of the impact of food waste in Europe with a special focus on Ireland, Spain, Finland and Italy and ideas on how to:

- Reduce one's environmental footprint
- Achieve cost savings
- Improve one's reputation among eco-conscious consumers

Check it out on our project website: <https://waste2worth.eu/sme-food-waste-community-exploration-guide/>

REGIONAL COMMUNITY WASTE STREAMS

Mapping our Food Waste Streams

The Waste2Worth Project Consortium has completed a **Food Waste Stream Mapping** exercise to showcase how communities can identify, analyse, and utilise local food waste resources to foster sustainable, bio-based, and circular economies.

Across different regions, we have mapped food waste streams based on **dominant primary products**, uncovering the potential that lies within everyday food systems. These maps serve as blueprints, providing insight into where and what waste products exist in each community and how they can be repurposed for economic, environmental, and social benefit.

By **visualising** these food waste streams, we empower communities to:

- **Recognise Local Resources**
- **Replicate Waste Streams in their local context**
- **Enhance Awareness & Education**

Have a look at the maps!

[Regional Community Maps of Waste Streams - Waste2Worth](#)

Your Community Can Do It Too!

These maps are more than just data—they are **inspiration for action!**



MINI LAUNCH EVENTS

Finland

Our partners at Savonia UAS held three Mini launch events during May and June in **Helsinki**, Finland. During the meetings, the published results of the Waste2Worth project were presented and shared with various multidisciplinary experts. Engaging conversations were held, examples of the OERs and waste stream maps were shared (not just examples from the Finnish region but from all regions involved in the Waste 2 Worth project – Ireland, Italy and Spain). The Experts were directed towards the project website and social media channels and encouraged to get in touch with other innovative companies related to the topic and to stay informed of upcoming outcomes of the project.

Italy

Savonia UAS also participated in the **FAO Biotechnologies for a Sustainable Future in: Driving Agrifood Systems Transformation** event held in **Rome** from the 16th to 18th June.

During the event, details of the Waste2Worth project were shared with participants. Discussions were held with attendees from various fields of the food sector regarding common sustainable goals; one health, one family, one future on our planet. New contacts were directed towards the project website and social media channels and encouraged to remain informed of future outcomes and resources of the project.



MINI LAUNCH EVENTS

momentum
[educate + innovate]



BIA
INNOVATOR CAMPUS

Ireland

In June, BIA hosted an event in **Galway** which focused on addressing food waste at a regional level. The session gathered 20+ participants, including university lecturers, policymakers, food waste re-distribution agents, waste management regulators, and food SME owners. In collaboration with BIA, our other Irish partner, Momentum, presented the W2W resources and facilitated a discussion on **Food Waste Education**. The engaging discussion highlighted how local policy can be leveraged to raise awareness and drive action on food waste within the region, communities, schools and even within households.

Momentum was also given an opportunity, to hold a workshop with 100+ school children (11-year-olds) on **Food Waste Avoidance**. This was a hugely successful morning, where the children were encouraged to ideate new food waste streams for common food products.

Poland

Also in June, BIA participated in the **Erasmus Eco-Seminar** in **Warsaw**. During this event, they presented the W2W project to an audience of approximately 50 educators and VET trainers. They had the opportunity to distribute flyers and introduce key project resources, such as the OERs, the Educators' Guide, and the Learners' Handbook. Attendees emphasised the importance of the topic and expressed strong interest in the quality and depth of the materials, noting their intention to download and incorporate them into their own teaching resources.





TPM ANCONA

Waste2Worth Project Team Advances Circular Economy Training in Ancona, Italy

On May 14–15, the Waste2Worth Project Team gathered in Ancona at the premises of **Fondazione Luigi Clerici (FLC)** to finalise **Work Package 3 (WP3)** and to start working on **Work Package 4 (WP4)**. This key phase of the project is dedicated to empowering educators and trainers with innovative teaching approaches and practical resources. The ultimate goal: to help Food SMEs develop the skills and knowledge needed to **valorise waste** and embrace **circular economy principles** for a more sustainable future.

Finalised Training Modules

During the Transnational Partner meeting (TPM), the team finalised & validated the content of 12 comprehensive training modules:

1. Introduction to the Circular Economy
2. Resource Efficiency
3. Sustainable Sourcing and Procurement
4. Planning and Forecasting
5. Inventory Management
6. Innovation and Technology
7. Optimising Production Processes

8. Redirecting Surplus Food
9. Educating Employees and Customers
10. Marketing and Storytelling
11. Compliance and Certification
12. Evaluation and Impact

These modules are designed to be practical, engaging, and directly applicable to the challenges faced by food SMEs.

Supporting Materials

In addition to the training modules, the partners also finalised the structure and content of two key educational tools:

Educators' Guide – offering pedagogical strategies and implementation tips

Learners' Workbook – providing guidance for learning and worksheets for various exercises.

Study Visit: Sustainable Olive Oil Production

As part of the meeting, FLC organised a study visit to **Del Carmine**, a local agricultural company renowned for its sustainable olive oil production practices. The visit offered valuable insights into real-world applications of sustainable production and circular economy principles in Olive Oil production, and we were able to introduce them to our waste stream maps.





NEXT STEPS

Work Package n°4

TEACHING REGIONAL COLLABORATIVE DESIGN THINKING TOOL KIT

Now that each partner region has successfully explored, identified, and mapped local waste streams—and SMEs have gained access to tailored training—the Waste2Worth (W2W) Project is entering its next exciting phase.

The project partners are now developing a comprehensive **framework and handbook for Regional Collaborative Design Thinking (DT)**. This initiative will actively involve all three target groups and key beneficiaries, with a strong focus on co-creating **practical, innovative solutions** to tackle food waste and other challenging waste streams affecting SMEs across the regions.

With the outcomes of this work package, the project aims to achieve the following goals:

- **Foster collaboration and strengthen Design Thinking skills** across communities and sectors
- **Enhance digital and pedagogical competencies** among stakeholders
- **Increase the use of W2W resources**, enabling broader adoption of sustainable waste management practices

Together, we're turning waste into worth—empowering regions to innovate, collaborate, and lead the way toward a more sustainable future!



**STAY TUNED,
UPDATES WILL BE
COMING SOON!**



Follow Our Journey



www.waste2worth.eu