

# Food Waste Innovation: entrepreneurs and food companies



Joris Depouillon – FSE Network  
@FSENetwork  
[joris@fsenetwork.org](mailto:joris@fsenetwork.org)  
+32 473 79 49 69  
[www.fsenetwork.org](http://www.fsenetwork.org)



**MISSION:**

- Support Food Surplus Entrepreneurs
- Transmit their innovations to companies, governments and changemakers

# About



# THE FOOD WASTE CHALLENGE



LEARN • COLLABORATE • TAKE ACTION



<b>Food</b>	<b>Smart</b>
<b>Cities</b>	<b>For</b>
<b>Development</b>	

**B R U**  
**G G E**  
WERELDERFGOEDSTAD



**bruxelles**  
**environnement**  
**leefmilieu**  
**brussel**  
.brussels 



# Food Waste is the new organic

- Food waste sells
- Babylone: Beer from bread surplus
- Building communities
- Gadget
- Price: 1.89 – 1.3



# Food Waste is the new energy efficiency

- Saving food, saving money
- Clear business model: % on margin
- Industrial kitchens, Food Save London
- Other industries



**Winnow**

[HOW WINNOW WORKS](#)

[PRICING](#)

[CASE STUDIES](#)

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**£1330000**

TOTAL SAVINGS BY WINNOW

**678400**

MEALS IN REDUCED FOOD WASTE

**3392**

TONNES OF CO2 SAVED

**Find out how exactly much your  
business could save**

# Adoption by established food companies



FareShare FoodCloud





# Barriers

- Legal barriers
- Logistics
- Funding



# How can cities reduce food waste?



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