

## Farm2Shop2Kitchen

### BIO ERNTE STEIERMARK (BIO)

For a variety of reasons, valuable food is often not used appropriately and ends up in the garbage along the entire value chain.

In order to reduce food waste directly on the field, at the farmer's and in processing, the **ToNoWaste** project developed the idea of improving the networking between agriculture and processing companies and thus conveying surpluses or unsold goods directly from the farmer to institutions such as commercial kitchens.

By means of targeted surveys, groups of goods are to be selected, which are then to be further utilized in processing companies for specific purposes. In addition to the mediation and implementation, assistance is also to be provided in the utilization of the goods.

As a reference in the project, a cooperation between an existing organic food store and a school kitchen in Graz, Austria is planned.



For this purpose, foodstuffs that do not meet the optical quality criteria for supermarkets, for example, because the form does not correspond, are to be marketed by the farmers directly in the organic food store and/or cooked in the school kitchen.

