

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







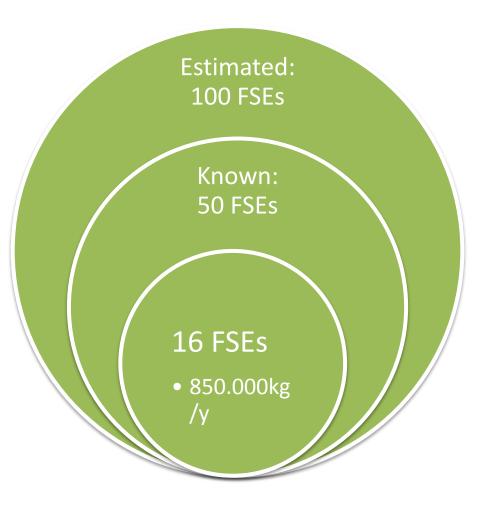






Food Surplus Entrepreneurs

- 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.



European Food Waste Collab 29-30 November

Help Dominique solve he

Artisana

- citron ve



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

