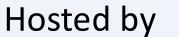
Welcome to Break-out session

How to Make a Commercial Success from Side Streams and Cross-Industrial Collaboration

















How to Make a Commercial Success from Side Streams and Cross-Industrial Collaboration

Speakers:

Søren Ejlersen, Co-founder of Aarstiderne Christian Seiersen, Co-founder of Frankly Juice Anne Mette Lyngbakke, CMO - Jalm B at Foodpeople Jeanette Duus, Junkfood, Hot Meals for the Homeless Kristine Pilgaard, Commercial Director, MENY Denmark

Moderated by: Ida Ebbensgaard

Hosted by

















Platinum sponsors



Silver sponsors



Bronze sponsor







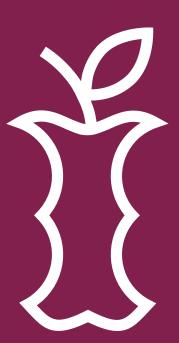


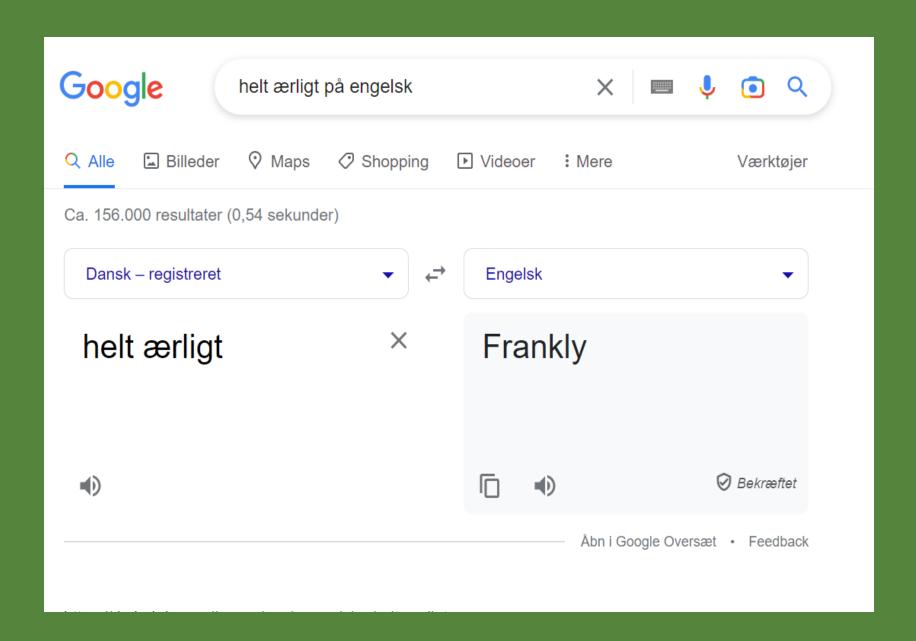












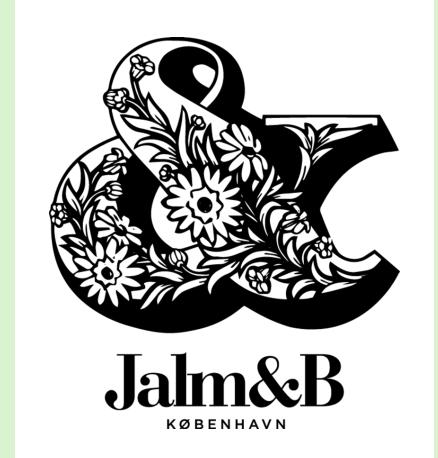














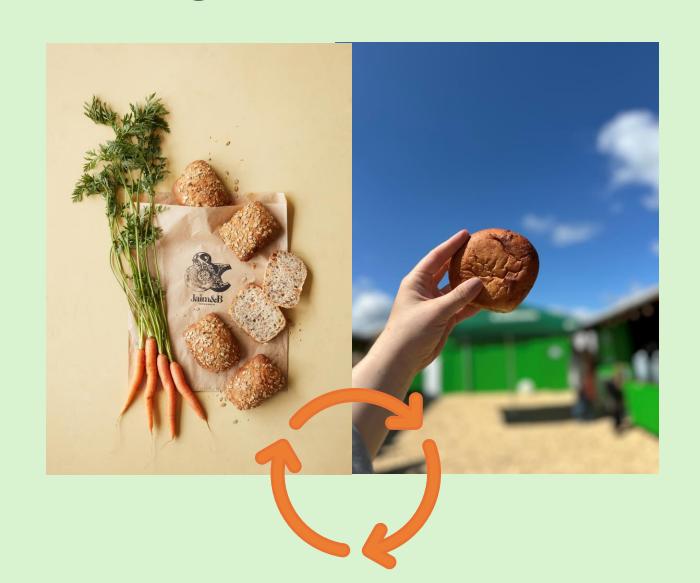
Circularity as a natural ingredient

Flavor is always our number one priority

Responsibility as a key driver

Case specific product development

Not always a walk in the park to include side streams

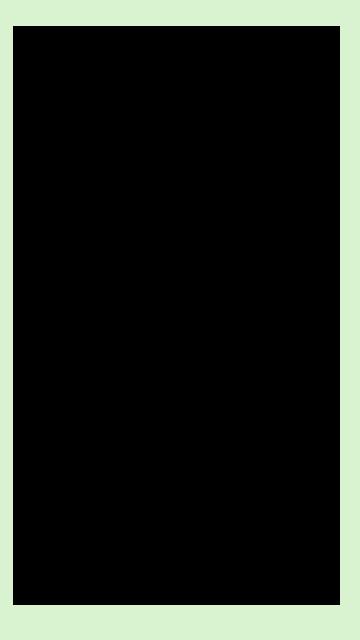






Anne Mette Lyngbakke

Marketing Manager Jalm&B







THE BIG MICRO BAKERY











Upcycling projects

















Upcycling of side streams

A vital part of Jalm&B

Our waste is gold for others

Upcycled elements included alongside 'regular' ingredients in our bakery

Case-specific product development
No customers? More waste

Considerate communication







JunkFood

Food with meaning for the most vulnerable





JunkFood secures that homeless people get a daily hot meal,

JunkWork help young people on the edge through a JunkFood programme to complete an education or a job.

JunkWaste receives surplus food and makes nourishing meals to homeless people



- We formalize cooperations with wholesalers and production companies
- We develop annual activity wheel with all partners
- We register the surplus food in tons and CO2

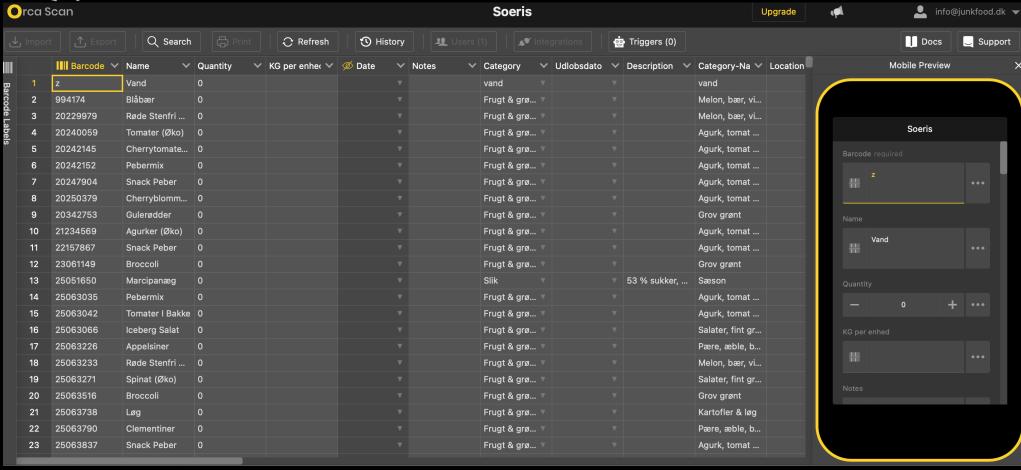
"Til JunkFood I har taget os på en stjernerejse og givet os kulinariske oplevelser, vi aldrig selv ville have råd til.

Mange hilsner Cafe Klare"





Registration of surplus food





- We distribute 700 free meals every single day
- Since March 2020, we have delivered more than free 600,000 meals
- We deliver to 16 shelters in Copenhagen and Aarhus
- We have 25+ volunteers who pick up surplus goods and deliver the food





Thank you!







Natural taste solutions from upcycled ingredients

At REDUCED, we transform side-stream raw materials from the food and agriculture industries into delicious savoury taste solutions, easy to use and integrate in all your favourite formulations and recipes.





WE TELL THE STORY **ABOUT THE SUPPLIER** AND THIER UNIQUE





William Laut

FRA MADSPILD TIL SMAGSBOMBER, I Københavns Nordhavn forvandler Reduced overskudsråvarer fra fødevareindustrien såsom løgskaller, pensionerede æglæggende høns og overskydende svampe til intense smagsoplevelser i form af sauce, fond og umamidråber.

REDUCED BLEV STIFTET I 2020 af William Lauf og Emil Munck de Voss ud fra ønsket om at reducere madspild. William er selv uddannet kok, så han kender til både spild

"VORES MISSION ER AT MINDSKE MAD-SPILD VED AT UDNYTTE RESTER FRA FØDEVAREINDUSTRIEN. Altid med fokus på smag, kvalitet og bæredygtighed. Derfor har vi bygget vores egne produktionsfaciliteter, hvor vi producerer traditionelle produkter af utraditionelle råvarer. Fordi vi arbeider med bioløsninger og fermentering skaber vi en dyb smag af umami i alle vores

REDUCED ER DEN ENESTE FØDEVARE-VIRKSOMHED I VERDEN, der producerer smagsprodukter på denne måde. Og nu er de også udvalgt til at være blandt MENYs Danske Madskatte.









RØDVINSSAUCE

REDUCED **BRUN SAUCE**

REDUCED

REDUCED SVAMPESAUCE HVIDVINSSAUCE

STORYTELING IN SEVERAL CHANNELS **AND IN STORE**

