

Title

From food waste to chutney – the Fall Gold project

Short description

National environmental objectives are intended to guide the sum total of Swedish efforts to safeguard the environment. One milestone target is better resource management in the food chain. Every year we throw several tons of edible food. It can be tomatoes that has become wrinkled, carrots with the wrong shape and expiration date approaching itself. The food could be used for something better. By boiling chutney on fruit and veg stores would otherwise throw away the food gets a second chance. The stores who donate the vegetables sells chutney and the food thus have a second chance. Food waste from supermarkets is used to produce chutney and the purpose of this is to find a more resource-efficient way to manage the generated food waste. To evaluate the environmental impact of producing chutney of food waste, life cycle assessment is used to calculate greenhouse gas emissions and the consumption of primary energy. Although there are practical limitations that make it difficult to produce chutney of all Sweden's food waste it is a method that provides significantly greater environmental benefits than biogas production. Therefore, the recovery of food waste into new products, like chutney, can be used as a complement to other waste management which can contribute to a more sustainable food chain.

Topic

Consuming – Food

Characteristics (type, level)

Neighborhood, Local/Regional Intervention, Private, Public

Country/Countries of implementation

Sweden

Aims and Objectives

Food waste from supermarkets is used to produce chutney and the purpose of this is to find a more resource-efficient way to manage the generated food waste.

Target Group

The supermarkets/store keepers were involved in the planning, and also consumers

Status

Ongoing

Start and Completion dates

Started in 2013 and now ongoing

Lifestyle and Behavior Change

The supermarkets/store keepers were involved in the planning.

Effects on:

Health and Wellbeing	It might increase awareness of sustainability.
Vulnerable populations	The project is run by a cooperative, working with integration and job opportunities and the belief that everyone should have a place in society.
Environment	Chutney production is to replace another food; this waste management option has therefore greater potential to reduce emissions than anaerobic digestion and incineration where only energy and plant nutrients are recovered.

[Initiated and/or implemented by](#)

The cooperative Macken started the social project the Fall Gold in 2013

[Stakeholders and sectors involved](#)

Fall Gold Project is a collaboration between Växjö Municipality, cooperative Macken, Swedish University of Agricultural (SLU), supermarkets within Coop and ICA Växjö.

[Financial support](#)

National innovation grant and financial support from the municipality.

[Evidence-base](#)

Although there are practical limitations that make it difficult to produce chutney of all Sweden's food waste it is a method that provides significantly greater environmental benefits than biogas production. Therefore, the recovery of food waste into new products, like chutney, can be used as a complement to other waste management which can contribute to a more sustainable food chain.

[Main activities](#)

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To evaluate the environmental impact of producing chutney of food waste, life cycle assessment was used to calculate greenhouse gas emissions and the consumption of primary energy. Although there are practical limitations that make it difficult to produce chutney of all Sweden's food waste it is a method that provides significantly greater environmental benefits than biogas production. Therefore, the recovery of food waste into new products, like chutney, can be used as a complement to other waste management which can contribute to a more sustainable food chain.

Evaluation

The practice has not been evaluated with scientific methods.

Main results

The project has create jobs for people who have been unemployed for a long time. Supermarkets and consumers are satisfied.

Key success factors and barriers

Easy to start up in a small scale and then develop. Legislation on food preparation and sale can be a barrier and might differ between countries.

INHERIT Perspective

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More information

www.macken.coop/butiker/fallguld-chutney/

Contact

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