



Food for Thought

Food innovation ideas to satisfy and inspire you

Hungry for ideas to reduce food waste in your household and community, why not sink your teeth into these scrumptious innovations from around the world? Click on the hyperlinks for inspirations!

Cool innovations featured in Discovery Communities Live...

Surplus Samplers - delicious food made with surplus food

[Rubies in the Rubble](#) makes delicious chutneys from surplus fruits and vegetables, and is selected by DEFRA as one of the “50 Food Stars” in 2015.

[Toast Ale](#) is a refreshing new pale ale, brewed using fresh, surplus bread. All profits go the charity [Feedback](#), which supports the fight against food waste globally.

[ChicP](#) cooks up colourful hummus made from surplus vegetables. It is the winner of the Best New Convenience Food Award at the World Food Innovation Awards 2016.

[Snact](#) makes healthy fruit jerky made from surplus produce, so every time you snack, you make a positive act towards a better food system.

[DayOld Eats](#) collects delicious surplus baked goods from artisan bakeries and resold the next day to raise profits for charities addressing child hunger.

Tech for Good - cutting-edge technologies that helps reduce food waste

[The Waste Less, Save More website](#) features useful tips and information to reduce food waste at your home and in your community. You can also follow [Swadlincote's](#) journey on the website.

[Sainsbury's Food Rescue](#), an online tool developed by Sainsbury's and Google, gives practical help and inspiration for using up ingredients that often lie forgotten at the back of the fridge or cupboard.

Over 200 professional kitchens have cut food waste in half using [Winnow's](#) technology, Winnow System, which makes it easy to measure what is thrown away.

[Bosch HomeConnect fridge](#), part of the HomeConnect Collection, takes a photo of what's inside every time you shut the door. This photo is easily accessible on your smartphone, helping you to buy only what you need.

[OLIO](#) is a free app that reduces food waste and brings people together by connecting neighbours with each other and with local shops and cafes so surplus food can be shared.

[Waste and Resources Action Programme \(WRAP\)](#) works with business, individuals, and communities to achieve a world where resources are used sustainably. WRAP launched [Love Food Hate Waste](#), which shows people simple ways to reduce food waste and save money.



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Community Galvanizing - projects that reduce food waste and build communities

[The Real Junk Food Project](#) is a global, organic network of pay as you feel cafes that transforms food destined to be wasted into delicious and healthy meals.

[FoodCycle](#) is a national charity in the UK that combines volunteers, surplus food, and spare kitchen spaces to create tasty, nutritious meals for people at risk of food poverty and social isolation.

[Zero Waste Week](#) is the annual awareness campaign for reducing waste, which helps participants to save money, preserve resources, and build relationships with other like-minded people.

Nudges - organizations that promote behavioural change

[Hubbub](#) creates fun campaigns that bring attention to environmental issues through a fresh approach that focuses on people's passions, such as fashion, food, homes, and neighbourhoods.

[Eco Action Games](#) take a fresh, novel, innovative approach, such as using games like top trump and snakes & ladder, to encourage environmental education, engagement, and behaviour change.

[Year Here](#) is a year-long fellowship for graduates who want to test and build intelligent responses to inequality, vulnerability, and need

Got a taste for food innovations? Take a look at these projects for inspiration ...

Surplus Samplers - delicious food made with surplus food

[FoPo Food Powder](#) turns surplus fruits and vegetables into dry powder, extending the shelf life from 2 weeks to 2 years.

[Rejuce](#) makes delicious fresh juices and smoothies from produce that is routinely thrown away in London.

[GroCycle](#) and [Espresso Mushroom Company](#) both specialize in kits that help people grow gourmet mushroom from wasted coffee grounds, and makes tools for other home-based growing projects.

Tech for Good - cutting-edge technologies that helps reduce food waste

[KinoSol](#) is a mobile solar dehydrator which aims to reduce post-harvest loss of fruits and vegetables for subsistence farmers around the world. You can sponsor a KinoSol unit on their website and help a farmer abroad.

[Green Towers](#), based in USA, makes the GardenBox, which makes it possible to grow microgreens and herbs on your window sill in less than 14 days.



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[Agrilution](#) is a vertical farming startup based in Germany. The company created the plantCube, an indoor vertical farming appliance in the size of a common built-in refrigerator, which allows you to grow and harvest your own greens

[Plan Zheros](#) is a social network, where relationships are built between food businesses and charities, communication is quick and simple and food reaches those in need, safely and conveniently.

[Food+Tech Connect](#) is a networking platform that unites food producers with digital creators through meet-ups and weekend-long hackathons. It is also a great source for the latest information on food innovations.

[Note by Note Cuisine](#), created by the Father of Molecular Gastronomy [Hervé This](#) is a style of cooking that uses pure compounds, much like “a painter using primary colours, or a musician composing note by note,” It aims to preserve all the nutrients in food, and reduce the resources used in transport and delivery.

Community Galvanizing - projects that reduce food waste and build communities

[FareShare](#) is a food supply organisation that redirects surplus food from to local projects and charities that work with the vulnerable and needy.

[Save Food from the Fridge](#) is a project based in the Netherlands that outlines ideas for keeping foods fresher longer without modern technologies. It also features a [collaborative blog](#) where anyone can submit and share their own innovative food storage ideas.

[The Casserole Club](#) recruits volunteers to share extra portions of home-cooked food with people in their area who are not always able to cook for themselves.

[GrowUp Urban Farms](#) is based in East London, which is a hydroponics and aquaponics farm that produce sustainable fresh fish, salads, and herbs in cities.

[The Green Bronx Machine](#) is an educational movement that started in the South Bronx, New York, where students grow organic produce in their classroom while learning about agriculture, marketing, business, and soft skills. The project has moved targeted daily attendance rates from 40% to 93%, with 100% passing rates on New York State Examinations, and providing jobs for 2,200 youths.

The local people of Galdakao, Spain, has established a [solidarity fridge](#), which allows people to drop off leftover or unused food destined for the bin. Anything in the fridge can be picked by anyone who wants it, from vulnerable families to peckish gourmets.



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[MindFood](#) is a social enterprise that helps people improve their well being through growing and selling food.

Funding Galore - some potential resources to fund your projects

[Esmée Fairbairn Foundation](#) supports projects that produce higher quality food in ways that are better for people, the environment, and livestock.

[UnLtd](#) offers funding and support for social entrepreneurs at every stage of their journey.

[Thought for Food Foundation](#) is dedicated to tackling the global challenge of feeding 9+ billion people through bold, breakthrough solutions. The annual TFF Global Summit attracts the brightest minds around the world to participate in a challenge for \$10,000 to make their food innovation ideas a reality.

[Beyond Business](#) is a programme based in Bromley-by-Bow Centre in East London, which prepares and support aspiring social entrepreneurs to develop their ideas and face the Dragon Den in Investec.

[O2 ThinkBig](#) supports young people from 13-25 years old to realise their projects that benefits people, community, and the environment.

These are just a few of the many projects and ideas to get your Waste less, Save more journey started! Stay tuned @SainsburysNews and #WasteLessSaveMore to get the latest updates for your Discovery Community.