

LOCAL SUCCESS STORIES

DELIVERABLE D.1.2.2

This e-Brochure was compiled as part of the Interreg-funded project CIREVALC. Introducing and upscaling circular economy models in regional value chains in the food, catering and packaging sectors.

Project partners include:

South Transdanubian Regional Innovation Agency (HU)

IFKA Public Benefit Nonprofit Ltd. (HU)

BSC, Business support organisation L.t.d., Kranj (SI)

Rzeszow Regional Development Agency (PL)

Padova Chamber of Commerce, Industry, Crafts and Agriculture (IT)

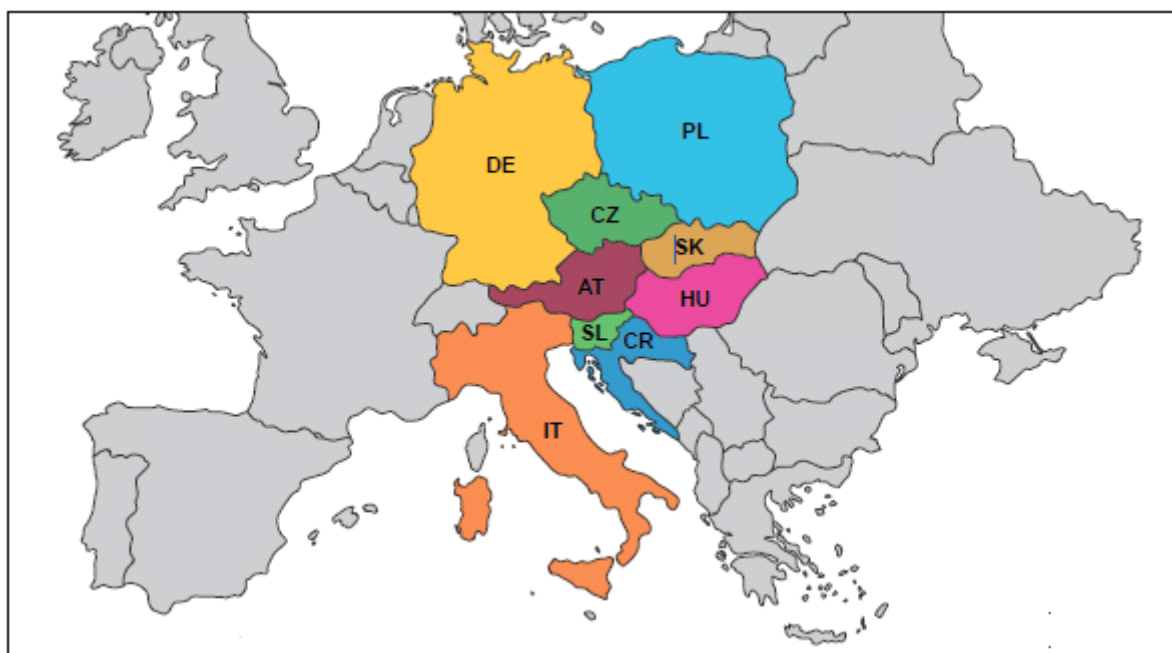
JAIP - South Bohemian Agency for Support to Innovation (CZ)

AZRRI-Agency for Rural Development of Istria Ltd. (HR)

RKW Saxony GmbH Service and Consulting (DE)

Business Upper Austria - (Biz up) (AT)

B I C Bratislava, Ltd. (SK)



This e-Brochure compiles case studies, turning micro-level analyses into stories of success.

These local success stories not only contribute to sustainable development but also inspire communities, businesses, and policymakers. Discover the richness of innovation, community engagement, and circular economy principles woven into the fabric of these success stories.

HUNGARY

Introduction of the local pioneer

Food / Catering / Packaging



Shopping Community of Pécs

7625 Pécs,
Majorossy Imre. u. 36.

Hungary

Circular solutions used by the local pioneer:

Közelítő Association provides a platform for the people of Pécs to buy quality food from local producers and links them. It's a good example of an organisation of short food supply chains in the South-Transdanubian region. Since producers participating in the Shopping Community are located within a radius of about 40 km. Characteristics: Development of producer cooperations, e. g. sharing the purchase of input materials (e.g. seeds), sharing agricultural production tools (e.g. tractors)

Contribution to transition to organic practices

Participating in the transition to organic practices (e.g. using organic fertilizers), and to use reusable packaging.



Challenges to improve circularity:

The Shopping community has to face the lack of resources. Therefore they would like to improve in international relations (especially Croatian relationships). They welcome any support in application writing and development of their logistic system.

Web: www.facebook.com/pecsikosar

Introduction of the local pioneer

Food / Catering / Packaging



Király-Nappali Ltd.

7621 Pécs,
Király. u. 23-25.

Hungary

Circular solutions used by the local pioneer:

The company operates the popular “Nappali Bar” (“Living Room”) and “Reggeli” (“Breakfast”) restaurants in the centre of Pécs. The circular approach is a top priority at strategic level. Sustainability considerations are taken into account at the expense of economic considerations. They are careful to source what they can from local producers for their food. 80% of the suppliers are direct producers. Plates that are returned to the kitchen are photographed to ensure that just the right amount of food is served and to avoid wastage. Attention is paid to how the by-products of each process can be recycled (e.g. carrot pulp to vegetarian burger, milk foam for desserts)



Challenges to improve circularity:

Király-Nappali Ltd is interested in waste-use such as composting and production. Decision-making from expert point of view.

Web: www.nappalipecs.hu

Introduction of the local pioneer

Food / Catering / Packaging



MEVID Ltd.

7621 Pécs,
Bajcsy-Zs. u. 14-16.

Hungary

Circular solutions used by the local pioneer:

MEVID is one of the leading hospitality and tourism companies in the South Transdanubian region. Main activity: public catering (providing catering for schools, public organisations etc.), but it also offers private catering, event management, hotel and guesthouse management and it deals with solar electricity generation. In food procurement, a significant proportion of seasonal vegetables are purchased in the summer. They are processed, prepared and used in cooking until the end of autumn. They share and rent equipment (in case of large events). Solar water heating used in their main kitchens.



Challenges to improve circularity:

MEVID is interested in food production on a circular basis (up to a biogas plant and its surroundings), fat decomposition, composting/glasshouse, aquaponic system. They would be happy to hear and learn about good practices from other regions in this regard.

Web: www.mevid.hu

Introduction of the local pioneer

Food / Catering / Packaging



Magyar Cukor Zrt.

7400 Kaposvár,
Iparos u. 4..

Hungary

Circular solutions used by the local pioneer:

Magyar Cukor Zrt. (Hungarian Sugar Plc.) sugar industry company is the only operating sugar factory in Hungary having a sugar beet processing capacity of about 730,000 tons. It opened its gate 130 years ago. Until 2007, the sugar factory used only natural gas as the primary energy source to cover the heat and electricity needs of sugar beet processing. In 2007 two anaerobic fermenters were built and came into operation. It has been enlarged three times so far, now it is one of the largest biogas power plants in the country. The generated biogas provides the energy supply for the factory, and it serves the interests of the people living in the city: it provides fuel for the gas-powered buses operating in the city, as well as the swimming pools of the city spa are heated with it. The so called biogas sludge could be used in agriculture as a soil conditioner. In 2016 the first biogas cleaner of the country was installed thanks to which the biomethane could be fed into the natural gas network (18,000 m³ per day)

With this circular solution the negative impact of natural gas price volatility is eliminated and sugar production can have zero carbon dioxide emission, based entirely on domestic resources.



source: [kaposvarmost.hu](https://www.kaposvarmost.hu)



Challenges to improve circularity:

Magyar Cukor Plc is interested in best practices and partners to improve its circularity in the long run.

Web: <https://www.koronascukor.hu>

Introduction of the local pioneer

Food / Catering / Packaging



CLB Packaging
Csomagolástechnikai Kft.

CLB Packaging Ltd.

1222 BUDAPEST,
GYÁR UTCA 15.

Hungary

Circular solutions used by the local pioneer:

CLB Packaging Ltd. founded in 1995 has two main activities, these are the box manufacturing and cardboard distribution. The company is characterized by continuous developments in packaging technology. One of their innovations intends to increase food safety and shelf life through the development of cellulose-based products for active and intelligent food packaging technology applications. As a result of the experimental development, they developed active and/or intelligent prototype packaging materials that can be used for dairy and meat products, as well as in case of eggs and other products to be sterilized. The developed prototypes can be well used as part of intelligent packaging solutions, such as pH indicators indicating deterioration of quality, indicators indicating changes in time and temperature, as well as indicators indicating active, antioxidant and antimicrobial changes. Due to the nature of the raw materials used, the developed prototypes can be recycled, but they decompose quickly and completely during composting. These economic, environmentally friendly, active and intelligent packaging technology prototypes offer new quality-preserving and packaging marking solutions for the food industry and for final consumers.



Challenges to improve circularity:

CLB Packaging Ltd is interested in legal assistance in this respect and new technological solutions, best practices.

Web: <https://www.clbpackaging.hu/index.html>

SLOVENIA

Introduction of the local pioneer

Food / Catering / Packaging

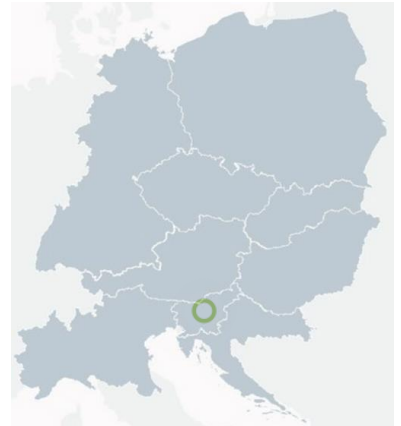
**DANICA
BOHINJ
D.O.O.**

DANICA BOHINJ, D.O.O.

Triglavska cesta 60
4264 Bohinjska Bistrica
Slovenia

Circular solutions used by the local pioneer:

Danica Bohinj d.o.o. actively uses circular solutions in its value chain processes to improve the sustainability of its actions. The waste management strategy is based on waste minimisation and reuse in order to reduce the environmental impact. The processes use ecological cleaning products and materials that support the 'zero waste' concept. The organisation strives for energy efficiency, which includes the use of energy-saving light bulbs, push taps and solar panels, while the on-site herb gardens reduce the need to buy herbs. The concepts of reuse, recycling, repair, sharing and renting are also important. Additional initiatives include the promotion of tap water and communal gardens, which further reduce consumption and waste.



Assistance needed to improve circularity:

The organisation is looking for knowledge and good practice examples to improve circularity. Problems with raw material shortages and the need to adapt the fixed menu, which requires out-of-region sourcing, are mentioned. There is a challenge of feeding a large number of people in the camp, which makes creativity difficult due to limited staff. There is a need to train staff to better educate guests on circularity.

Web: www.tdbohinj.si/gostisce-danica/

Introduction of the local pioneer

Food / Catering / Packaging

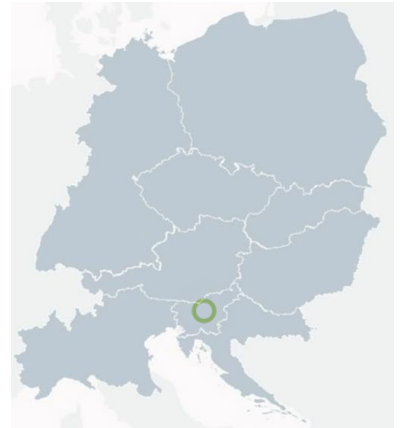


BOHINJ RURAL WOMEN ASSOCIATION

Bohinjska Češnjica 58
4267 Srednja vas v Bohinju
Slovenia

Circular solutions used by the local pioneer:

Association applies circular concepts to service delivery, in particular through optimising the use of resources and reducing waste. They work with farmers to purchase raw materials and supplies, buying only the quantities needed, which reduces surpluses and waste. They also encourage our suppliers to use returnable packaging.



Assistance needed to improve circularity:

The lack of knowledge and opportunities for technology transfer, especially in the context of our older member population, is another barrier. Technological unsupport and limited digital literacy can hinder our progress.

Web: www.bohinj.si/ponudnik/drustvo-kmeckih-zena-in-deklet/

Introduction of the local pioneer

Food / Catering / Packaging

TURIZEM BOHINJ

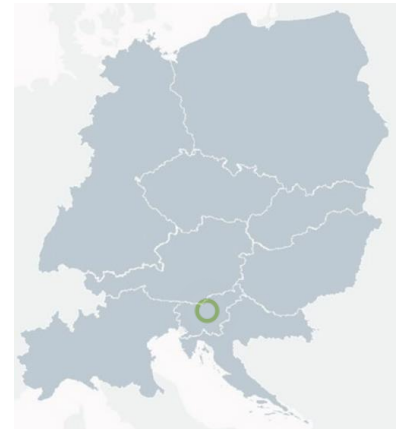
TURIZEM BOHINJ

Stara Fužina 38
4265 Bohinjsko jezero
Slovenia

Circular solutions used by the local pioneer:

The destination is rewarded with a „Platinum - Slovenia Green certificate“ and "Alpina Pearls" is committed to sustainable tourism that reduces carbon footprint and promotes harmony with nature. We focus on developing community-based tourism that supports the local community and enhances the quality of life, emphasizing local produce.

The "Bohinj Breakfast" project exemplifies our efforts, bringing together restaurateurs, producers, and a public institution to promote sustainability and raise awareness. It strengthens the local economy and provides authentic experiences for visitors.



Assistance needed to improve circularity:

The organization is facing the challenge of needing more knowledge in the field of best practices and the optimization of work processes for economic efficiency. Currently, logistics, which includes delivery, return, and washing of packaging, is the most demanding part of preparing a zero-waste product. In the future, we plan to establish a common packaging washing line that would allow multiple partners to collaborate, thereby improving efficiency and reducing the environmental footprint.

Web: www.bohinj.si

POLAND

Introduction of the local pioneer

Food / Catering / Packaging



Mateo sp. z o.o.

Headquarters:
ul. Metalowców 33, 39-200 Dębica
Poland

Circular solutions used by the local pioneer:

Inspiration in food production with traditional recipes and ingredients for dishes from local farms in the Podkarpacie region. While:

Reducing CO2 emissions and saving energy - they are among the first in Poland to use liquid carbon dioxide compressors and have abandoned harmful freon as a cooling factor

Saving water - they built central washing stations with high water pressure

Naturally deep-frozen - all dishes are freshly prepared and deep-frozen



Challenges to improve circularity:

The company believes that the circular economy is a strategic issue. There is a need on the market for support in improving the competences of employees in the field of the circular economy, especially management staff.

The need to build awareness of customers and suppliers in Poland regarding the circular economy, especially in rural areas.

Web: mateodebica.com.pl

Introduction of the local pioneer

Food / Catering / Packaging

MAASLOOP

Króla Kazimierza 5 Street
35 061 Rzeszów

Poland

Circular solutions used by the local pioneer:

Glass Crushing Device: an easily accessible glass crusher for catering - allows owners to crush glass on-site, enhancing recycling efforts and contributing to a circular economy.

Deposit Return Systems (DRS): encouraging customers to return glass bottles.

ESG-Driven Business Solution: a solution for businesses focused on ESG goals which can improve sustainability indicators and fulfill legal reporting obligations.



Challenges to improve circularity:

Expansion of Collection Points: Collaborating with more businesses to increase collection points for glass bottles.

Educational Initiatives: Implementing educational programs to inform about the benefits of the circular economy.

Innovation for Other Materials: Exploring options to expand the device's capabilities to handle other recyclable materials.

Web: www.maasloop.com



Introduction of the local pioneer

Food / Catering / Packaging



Marma Polskie Folie

RZESZOW BRANCH - OFFICE BOARD
Aleja Pod Kasztanami 10
35-030 Rzeszow Poland

Circular solutions used by the local pioneer:

Recycling Practices: implements efficient recycling methods for plastic products.

Technological Innovation: integrates modern technologies through research centers, introducing innovative solutions contributing to a circular economy.

Diverse Product Applications: versatile use of plastic products in various sectors in line with the circular economy.

Environmental Care: minimizes environmental footprint and adopts eco-friendly processes in production



Challenges to improve circularity:

Recycling Infrastructure: Collaborate with local authorities to improve recycling infrastructure and recycling programs.

Stakeholder Cooperation: Strengthen partnerships with stakeholders for a more cohesive and effective circular approach.

Community Engagement: awareness campaigns and programs to educate the public on responsible consumption and recycling.

Web: www.marma.com.pl

Introduction of the local pioneer

Food / Catering / Packaging



FOLPAK PL

Pod Borem 23
36 06 Glogow Malopolski
Poland

Circular solutions used by the local pioneer:

The Folpak company has been operating in the Podkarpackie market in Poland since 1991. The company's business profile is the production of packaging and disposable tableware, in particular for the catering industry. Out of concern for the environment, the company chooses ecological and recycling solutions. They try to use only fully ecological and biodegradable materials.



Challenges to improve circularity:

Folpak meets the challenges of the catering industry by offering fully ecological and biodegradable products, yet light, comfortable and handy, with an interesting and original design and ensuring food safety. It would be important to support the company in finding sources of financing for the development and implementation of circular economy models, along with the possibility of purchasing appropriate technologies.

Web: www.facebook.com/folpakpl

ITALY

Introduction of the local pioneer

Food / Catering / Packaging



RETE SOLIDA

Via Michelangelo Buonarroti 62
35135 - Padova
Italy

Circular solutions used by the local pioneer:

Re.T.E. Solid.A, a project promoted by private and public entities with the aim of creating a new circuit of solidarity, understood as a value of social and civil development, to support assistance and foster the process of social inclusion through innovative interventions. It counts more than 30 companies and cooperatives of agricultural producers nationwide, which biweekly guarantee the distribution of fruit and vegetables from their surpluses. There are also so-called “one-off” donations from companies that have periodic surpluses or leftover stock and wish to donate household products, shoes and clothing, and foodstuffs.

Since 2012 it has been collaborating with primary schools in the province of Padua for the recovery and redistribution of surplus food collected from school canteens.

In addition the project has an educational part in telling children about the motivations and objectives that move hundreds of volunteers to the recovery and the positive effects of such actions, through educational and awareness-raising paths.



Challenges to improve circularity:

Re.T.E. Solid.A is a well supported project, we keep involve all the actors in the project activities to foster their circular processes exchanging information and sharing experiences

Web: www.retesolida.it/il-progetto-re-t-e-solid-a

Introduction of the local pioneer

Food / Catering / Packaging



Bonollo[®]

DISTILLERIE BONOLLO UMBERTO SPA

Via Galileo Galilei, 6
350 35 Mestrino

Italy

Circular solutions used by the local pioneer:

Distillerie Bonollo is a company with more than 100 years of history and one of the major players caring for sustainability and circular economy in its processes, turning wine by-products into a source of new materials obtaining valuable by-products as

- **calcium tartrate** a substance of natural origin used in enology, the food industry and pharmaceuticals,
- **biomass** used in the animal feed production industry and partly to fuel the company boilers,
- **edible oil** which contributes to the well-being of the cardiovascular system,
- **high quality polyphenols** used in the food supplement industry
- **biomethane** that, fed into the local gas network, contributes to the decarbonization of consumption



Challenges to improve circularity:

Bonollo is an excellence of our territory so we keep involving it in our project showing its practices of circular economy as inspiration for other companies

Web: www.bonollo.it/

CZECH REPUBLIC

Introduction of the local pioneer

Food / Catering / Packaging



MONDI BUPAK s.r.o.

Papírenská 587/41
370 07 České Budějovice 7

Czech Republic

Circular solutions used by the local pioneer:

Mondi Bupak's circular solutions focus on sustainable packaging throughout the value chain, emphasizing responsible paper sourcing, increased use of recycled materials, and reduced plastic usage. Their approach benefits efficiency, cost savings, and environmental impact, supported by tailored packaging solutions and ongoing efforts to eliminate unnecessary waste. Mondi Corrugated Solutions collaborates across industries, sharing innovations like the EnvelopeMailer, an eco-friendly, recyclable packaging solution for e-Commerce.



Challenges to improve circularity:

Mondi Bupak incorporates circular concepts throughout its value chain and is open to collaborating by exchanging information and sharing experiences and best practices.

Web: www.mondigroup.com/locations/czech-republic/mondi-bupak

Introduction of the local pioneer

Food / Catering / Packaging



SADY SV. PROKOPA
SOCIÁLNÍ BIOFARMA

SADY SV. PROKOPA s.r.o.

Jarošovice 829
375 01 Týn nad Vltavou
Czech Republic

Circular solutions used by the local pioneer:

Social biofarm Sady sv. Prokopa in Temelín is more than a farm. Employing individuals facing challenges, they cultivate organic fruit and embrace ecological practices, surpassing regulations. They join forces with local farmers and organizations, nurturing a circular ecosystem and reducing their carbon footprint. Over 90% of their products benefit South Bohemia. Collaborating with Kompostárna Jarošovice (Composting plant) and the biogas station, they efficiently manage waste and transform it into electricity and heat. From low-temperature processing to minimal packaging, they prioritize eco-friendliness, ensuring a greener future.



Challenges to improve circularity:

Seeking best practices, community connections, and networking opportunities to build a sustainable local circular ecosystem.

Web: sady-prokopa.cz

Introduction of the local pioneer

Food / Catering / Packaging

Viscofan

*Reshaping food and wellbeing.
For many, for long.*

VISCOFAN CZ, s.r.o.

Průmyslová 377/2
370 01 České Budějovice

Czech Republic

Circular solutions used by the local pioneer:

Viscofan, a leading meat casing manufacturer, introduced eco-friendly eFAN products in 2021. These biodegradable casings are made from renewable sources and recycled materials, reducing environmental impact. Viscofan is dedicated to sustainability and fulfill International Sustainability and Carbon Certification (ISCC) guidelines for using recycled materials in their products.



Challenges to improve circularity:

Viscofan is addressing food industry challenges with intelligent packaging technologies. The company aims to introduce advanced casings and packaging concepts, focusing on product innovation, food safety and operational efficiency.

Web: www.viscofan.com

CROATIA

Introduction of the local pioneer

Food / Catering / Packaging



Latus
MLJEKARA LATUS, ŽMINJ

LATUS dairy

Gornji Orbanići 12D
52341 Žminj

Croatia, Istria region

Circular solutions used by the local pioneer:

LATUS family dairy produced its first liter of milk at the end of the last century, and today it processes about 5,000 liters of milk every day from their own cows and their cooperator's cows exclusively from the Istrian farms. They stop there because they refuse to become an industry. Products are special because all types of cheeses, yogurts and other milk products are produced according to the traditional recipes of Istrian grandparents, which excludes artificial additives. Dairy Latus daily uses circular concepts such as sorting and recycling waste, using returnable packaging when packaging its products, and finally using by-products as animal feed.



Challenges to improve circularity:

Big obstacles in the implementation of new solutions that the dairy is faces are legal regulations that often change and the price of the solutions themselves. New technologies that follow circularity require the knowledge of those who use it, the solution is employee education. The biggest motivation for using circular solutions is to reduce production costs and protect the environment.

Web: www.mljekaralatus.hr/hr/kontakt

Introduction of the local pioneer

Food / Catering / Packaging



LEVAN craft

Regi 79
52203 Medulin

Croatia, Istria region

Circular solutions used by the local pioneer:

LEVAN craft owns a vessel that it uses to catch a fish. When the sardine catch is good, they contact the Mirna JSC factory from Rovinj (local fish processing industry) and immediately deliver the catch to the factory where their fish are made into sardines. Sardine cans are wrapped in a personalized cardboard cover of their own developed brand *Hook&Cook* - branding of sardines as foodstuff. Personalized cardboard covers for cans made from recycled paper are used, and that are recycled again, tin cans that are used are also recycled.



Challenges to improve circularity:

LEVAN craft is facing the problem of lack of space, that is cramped conditions, considering that it's a vessel, and suggestions for a better way of disposing of waste would be very welcome. The staff would like to be further educated to develop their skills and thus contribute to the use of circularity.

The craft also seeks support from the CIREVALC ACCELERATOR network to further reduce waste, minimize the impact on the environment and generally improve their circularity.

Web: hookandcook.eu/about-the-hook-and-cook-bread-concept

GERMANY

Introduction of the local pioneer

Food / Catering / Packaging



Sportgaststätte Leukersdorf

Siedlerstrasse 28
09387 Jahnsdorf / OT Leukersdorf
Germany

Circular solutions used by the local pioneer:

Claudia Lappöhn owns and develops a traditional family-owned restaurant close to Chemnitz with a true and respectful mindset of environmental and social responsibility. She prefers products and services from local suppliers and follows a consistent circular strategy by using renewable energy solutions, cleaning wastewater and generating energy from it to put it back to the processes.



Challenges to improve circularity:

The company seeks support from CIREVALC to get inspired for new circularity initiatives, to explore more opportunities and to put them into life. With the assistance of CIREVALC, Claudia Lappöhn will prove that a consistent circular and sustainability approach are crucial competitiveness advantages.

Web: www.sportgaststaette-leukersdorf.de

Introduction of the local pioneer

Food / Catering / Packaging



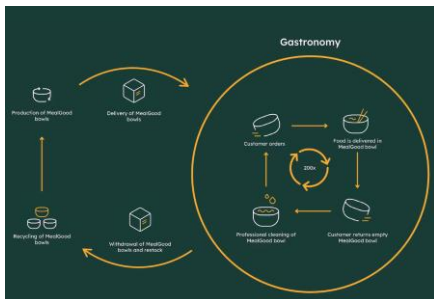
MealGood GmbH

Julie-Salinger-Weg 5
01099 Dresden

Germany

Circular solutions used by the local pioneer:

MealGood a young start-up from Dresden is dedicated to economically, socially and environmentally friendly food packaging solutions for gastronomy and catering. With their developed food packaging solution, MealGood helps restaurants and caterers to fulfil the obligation to offer reusable packaging for catering services by saving significant costs. MealGood packaging consequently follow circularity and sustainability principles. They are made from bio-based polymers, produced regionally with the lowest possible carbon footprint. Furthermore, the MealGood business model considers local networks and social business opportunities.



Challenges to improve circularity:

CIREVALC will support the company to grow. The CIREVALC-accelerator as well as the regional working group provide best conditions to learn from others, to develop new products and services and to roll them out to new customers. It is a great benefit to be linked with a sustainability- and circularity-minded European business community.

Web: www.mealgood.de

Introduction of the local pioneer

Food / Catering / Packaging



Vorwerk Podemus e.K.

Podemuser Ring 1
01158 Dresden
Germany

Circular solutions used by the local pioneer:

Vorwerk Podemus stands for ecologic enthusiasm, organic agriculture, active nature protection and successful business development. Circularity solutions are integral part of the DNA of the company. That is proven by investments in circularity of energy in all fields of production and sales as well as in the restaurants. An interesting circular innovation has been developed by the “MicroGrow”-Project in collaboration with the University of Dresden. To produce a new biodegradable product set for microgreens cultivation alfalfa from own production is used.



Challenges to improve circularity:

The company seeks to get inspired by the CIREVALC community for new circularity and business opportunities. Vorwerk Podemus aims to benefit from the exchange of knowledge and information with the partners from the other regions as well as from skills development and training offers.

Web: www.vorwerkpodemus.de

AUSTRIA

Introduction of the local pioneer

Food / Catering / Packaging

FISCHER BROT



Fischerbrot GmbH

Nebingerstraße 5
4020 Linz

Austria

Circular solutions used by the local pioneer:

Fischer Brot GmbH is a family business with over six decades of history. The company has three locations and produces baked goods. Fischer Brot GmbH invests heavily in new technologies, especially in research projects aimed at extending the product life of sourdoughs. Extending product life reduces the amount of waste and helps to minimize the environmental impact of production processes and disposal, ensuring a more sustainable future.



Challenges to improve circularity:

Support in the form of a specialist group with solutions, funding and new developments would be a good way to further improve the circular economy.

Web: www.fischer-brot.at

Introduction of the local pioneer

Food / Catering / Packaging



Mein Müli

Pfarrplatz 16
4020 Linz
Austria

Circular solutions used by the local pioneer:

Mein Müli is a small, charming organic store in the heart of Linz. The organic store offers a full range of organic products and fresh produce. It works with local farmers to promote a circular ecosystem and reduce their ecological footprint. In addition to food trade & catering, those products that are no longer suitable for sale are used for the lunch menu. From seasonal availability to zero-waste, they place great emphasis on environmental friendliness and thus ensure a greener future.



Challenges to improve circularity:

Support is particularly desired in the visualization of existing cycles and sustainable business models. In addition, the visibility of the company can be improved through the material flow analysis and graphic representation of the product flows, and the values already practiced can be "put on paper".

Web: meinmue.li.wordpress.com

Introduction of the local pioneer

Food / Catering / Packaging



Sonnberg Biofleisch GmbH

Almstraße 15,
4273 Unterweißenbach

Austria

Circular solutions used by the local pioneer:

Sonnberg Biofleisch GmbH is the largest 100% organic butcher in Austria. The company processes 100% meat from animals from Austrian organic farms and guarantees that all work processes are carried out in-house - from slaughter to the end product. This eliminates many transport routes and minimizes the carbon footprint. The choice of sustainable and lightweight packaging materials also reduces the overall weight of the products, which also results in lower energy consumption during transportation.



Challenges to improve circularity:

The company faces challenges, including uncertainties in the framework conditions, unclear regulations in the packaging sector and limited internal/financial resources for the circular economy. The motivation for using circular concepts lies primarily in economic efficiency and the associated cost savings, while external factors such as the focus on CO2 reduction and non-financial reporting present additional obstacles.

Web: www.biofleisch.biz

SLOVAKIA

Introduction of the local pioneer

Food / Catering / Packaging



Dobrý Pastier

DOBRÝ PASTIER, o.z.

Gymnaziálna 162/4
03843 Kláštor pod Znievom
Slovakia

Circular solutions used by the local pioneer:

Good Shepherd o.z. has been operating since 2008, when they cared for 20 people, in 2023 it was already 700 people. Good Shepherd focuses on homeless people, single mothers and orphanage wards. It is one of the largest facilities in the country providing social services to the poor. The aim is to re-socialise people back into society.



Challenges to improve circularity:

Good Shepherd cooperates with the Tesco chain in the framework of the food bank project. Tesco supplies Good Shepherd with goods with expiring warranties, which constitute a livelihood for them. People work in several farms, sheep breeding, milk and cheese production, other work activities. This leads to less food waste and helps the people at Good Shepherd.

Web: <https://ozdobrypastier.eu>

Introduction of the local pioneer

Food / Catering / Packaging



KURUC - COMPANY spol. s r.o.

Veľké Lovce 393
941 42 Veľké Lovce
Slovakia

Circular solutions used by the local pioneer:

The Kuruc Company has been a processor of multi-layer composite materials for over 27 years, even developing its own technology to process these materials. The company processes around 3 thousand tons of this raw material annually.



Challenges to improve circularity:

Used beverage cartons are not waste, they are a source of valuable raw materials - paper, cardboard, polyethylene, aluminium foil and others. All layers of cartons can be recycled to give them a new lease of life. Thermal, fire and sound insulation boards and panels, which are produced by recycling beverage containers, have been used in family houses and in buildings such as the Aupark and Polus shopping centres, as well as the new National Theatre in Bratislava. Silicate-based additives are added to the boards, making it an environmentally friendly product.

Web: <https://www.kuruc.sk/>

Introduction of the local pioneer

Food / Catering / Packaging



**WOOD
RESEARCH**

VÚPC, a.s.

Dúbravská cesta 1799
841 04 Karlova Ves
Slovakia

Circular solutions used by the local pioneer:

Paper and Pulp Research Institute (VÚPC, a.s.) in Bratislava was founded in 1947. Its main objective was to support the development of the pulp and paper industry. During its operation it participated in the preparation and implementation of development actions of the pulp and paper industry. The main focus of the VUPC's activities has always been on technological research and development, its industrial application for technical assistance to pulp mills, paper mills and processing enterprises, on improving the qualifications of paper professionals and on processing and disseminating professional and economic information.



Challenges to improve circularity:

VUPC has received a grant from Horizon Europe for research and development on the industrial production of biodegradable paper-based plastics, the processing and use of waste from paper production and research on the energy recovery of wood waste. The aim is to develop processes for the industrial production of biodegradable packaging, which should gradually replace plastics, and to develop processes for the industrial production of speciality papers and filter materials. Next, the aim is to recover inorganic waste materials from waste and convert them into bio-degradable fertilisers in the form of pellets.

Web: <http://www.vupc.sk/sk>

