



CIREVALC

CIREVALC PILOT SOLUTIONS CATALOGUE (EBOOK)

CIRCULAR ECONOMY SOLUTIONS
FROM CENTRAL EUROPE

ABOUT THIS CATALOGUE

The CIREVALC Pilot Solutions Catalogue presents a collection of pilot activities implemented within the Interreg Central Europe project CIREVALC - Introducing and upscaling circular economy models in regional value chains in the food, catering and packaging sectors.

Throughout the project, local pioneers, SMEs, social enterprises, public organisations and support institutions tested practical circular economy solutions in the fields of food systems, catering, packaging, resource efficiency and sustainable business development. The pilots were designed to demonstrate how circular economy principles can be translated into everyday operations and local development strategies.

This catalogue showcases the experiences, achievements and lessons learned from these pilot actions. It serves as a practical source of inspiration for organisations, businesses and policymakers seeking to implement circular economy approaches in their own regions.

The publication highlights not only what was achieved, but also the challenges encountered, the knowledge gained and the transferability potential of each solution. By sharing these experiences, CIREVALC aims to support the wider uptake of circular economy practices across Central Europe and beyond.

WHAT YOU WILL FIND IN THIS CATALOGUE

Each pilot card includes:

- Background information on the participating organisation
- Description of the circular economy challenge addressed
- Actions implemented during the pilot phase
- Key results and outcomes
- Lessons learned and recommendations
- Transferability potential for other regions and organisations
- Contact information for further cooperation and knowledge exchange
- Together, these pilot stories demonstrate that circular economy solutions can be successfully implemented by organisations of different sizes and sectors when supported by collaboration, innovation and local commitment.

CIREVALC PARTNERSHIP

South Transdanubian Regional Innovation Agency(HU)

IFKA Public Benefit Nonprofit Ltd. (HU)

BSC, Business support organisation Ltd. (SI)

Rzeszow Regional Development Agency (PL)

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

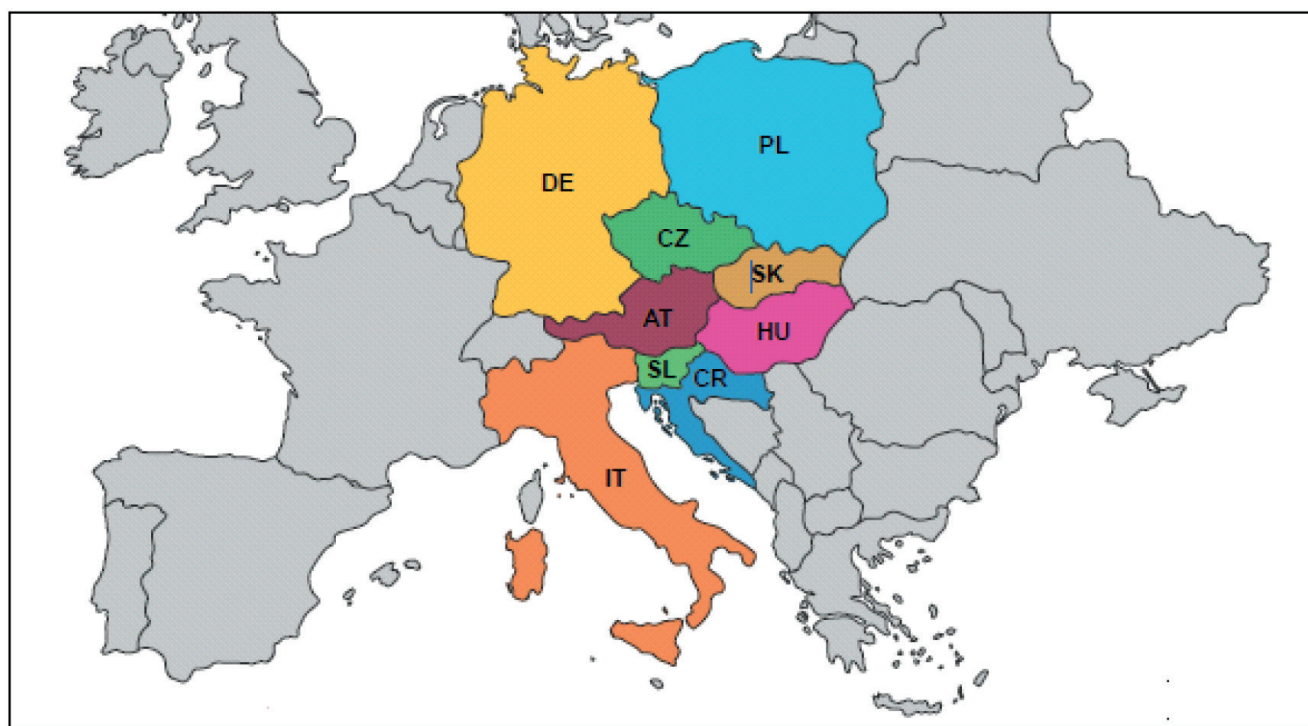
JAIP - South Bohemian Agency for Support to Innovation (CZ)

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)



BUILDING CIRCULAR COMMUNITIES TOGETHER

The pilots presented in this catalogue are the result of a collaborative learning process carried out through the CIREVALC Accelerator, where organisations received guidance, mentoring and opportunities for peer exchange.

By documenting and sharing these experiences, the partnership contributes to the long-term objective of creating more resilient, resource-efficient and circular local economies throughout Central Europe.

Project co-funded by the European Union through the Interreg CENTRAL EUROPE Programme.

www.interreg-central.eu/projects/cirevalc

HUNGARY

Pilot Activities



Food / Catering / **Packaging**

Capriovus Kft.

2317 Szigetcsép,
Dunasor 073/72 hrsz.

Hungary

Founded in 1992, Capriovus Ltd. is a dynamic medium-sized company in the food industry specialized in the production of high-quality egg products and in the efficient utilization of by-products generated during egg processing.

As part of the CIREVALC Accelerator the company would like to develop further its already implemented circular economy related activities.



What we did

- Analysis of waste and packaging streams with recommendations to increase circularity
- Legal compliance & ESG guidance
- Energy efficiency improvement recommendations
- Proposals to reduce the carbon footprint of transportation and operations
- Recommendations for introducing an environmental management system and a comprehensive sustainability strategy

What we learned

- Circular operations benefit from systematizing and rationalizing existing practices.
- Expert methodological support is key to improving efficiency without introducing entirely new measures
- Improving circular performance is often less about introducing new actions and more about optimizing and integrating what is already in place.

“The pilot confirmed that while a company already operate in line with circular economy principles, a focused expert guidance could help to turn everyday operations into a more coherent and efficient sustainability framework.” (Csaba Markó, expert)

Web: <https://capriovus.eu/>

Pilot Activities

Food / **Catering** / Packaging

Orfűi Malmok



HU7677 Orfű, Füzes Antal sétány 3.

Hungary

Orfűi Malmok is a heritage-based initiative combining traditional milling, bakery production, gastronomy and educational tourism. Within the CIREVALC Accelerator, the focus was on strengthening circular practices, particularly in packaging, energy use and short supply chains.



What we did

- Reviewed packaging use and waste generation, with special attention to food-related single-use materials.
- Assessed energy use of the main building and explored potential energy-efficiency and funding opportunities.
- Reviewed business and supplier structures from a circular economy perspective, supporting short supply chains and farm-to-fork principles.

What we learned

The pilot showed that heritage-based food and tourism operations can effectively apply circular economy principles.

Orfűi Malmok gained practical insights into reducing single-use packaging, preparing for future EU requirements and strengthening long-term sustainable operations.

The pilot strengthened long-term thinking on energy efficiency, supplier responsibility and sustainable operations.

"The programme helped us see our everyday operations from a new perspective and better prepare for upcoming regulatory and sustainability challenges, while staying true to our local and traditional roots." Kata Füzes, CEO

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

Pilot Activities

Food / Catering / Packaging

Pécsi Kosárközösség



PÉCSI
KOSÁRKÖZÖSSÉG

7625 Pécs, Majorossy Imre u. 36.

Hungary

The **Pécsi Kosárközösség** connects local farmers directly with consumers through a professionalized online platform and weekly market days. Through the **CIREVALC Accelerator**, they focused on upgrading their organizational framework to support their rapid growth.



What we did

Organizational Audit: Compared the association, cooperative, and non-profit Ltd. forms to find the best legal fit for their evolving business model.

Tax & Financial Planning: Clarified complex VAT and deposit-handling issues with tax experts to ensure transparent community operations.

Knowledge Sharing: Outlined a strategy to transfer their unique "know-how" to over 40 other organic basket communities across Hungary

What we learned

The pilot proved that the project's scale had **outgrown its original legal structure**, requiring more professionalized business forms.

We learned that specific tax solutions are essential to maintain the trust-based link between local producers and buyers.

The experience highlighted that the Pécs model is a **national benchmark** that needs a clear roadmap for replication

"The project helped us professionally evaluate our growth and gain the legal clarity needed to scale our community-led market model safely." – Ildikó Bokrétás & Zsolt Radnóti, Pécsi Kosárközösség

Web: <https://pecsikosar.hu/>

Pilot Activities

Food / Catering / **Packaging**

ReSpray Solutions Ltd.

1055 Budapest, Balassi Bálint utca 27.

Hungary



ReSpray Solutions Ltd. innovative technology allows users to refill spray cans at specialized stations, which are already available in more than 10 drugstores across Hungary. As part of the **CIREVALC Accelerator**, ReSpray focused on navigating the complex upcoming EU regulations to ensure their circular business model remains ahead of the curve.



What we did

Conducted a detailed analysis of the new EU Packaging and Packaging Waste Regulation (PPWR) and its specific requirements for 2026.

Evaluated how the refillable high-pressure spray technology aligns with upcoming environmental and green claims directives.

Identified new potential markets, such as large retail stores (over 400 m²), that will soon be required to offer refilling options

What we learned

The pilot proved that staying ahead of legislation is a competitive advantage; ReSpray is now fully equipped with the knowledge to meet **2026 EU standards**.

We learned that the PPWR isn't just a challenge—it's a massive opportunity, as it will likely mandate the very refill solutions ReSpray has already perfected.

"Joining the project helped us see the bigger picture. We now have a clear understanding of the legal landscape, which gives us the confidence to scale our refillable solution across Europe."

Gergely Zámbo, CEO of ReSpray Solutions

Web: <https://www.respraysolutions.com/>

Pilot Activities

Food / Catering / Packaging

Vegadokk Ltd.



7635 Pécs, Nagydeindoli utca 7.

Hungary

Vegadokk Ltd. specializes in producing mostly locally sourced "free-from" food products and ingredients to keep their environmental footprint as small as possible. Through the CIREVALC Accelerator, Vegadokk explored how to advance their green transition while meeting the strict safety standards required for allergen-free food production.



What we did

- Investigated sustainable and alternative packaging materials that ensure product integrity and prevent allergen cross-contamination.
- Evaluated the upcoming EU Packaging and Packaging Waste Regulation (PPWR), specifically focusing on exemptions for "contact-sensitive" materials in food safety.
- Screened potential funding and loan opportunities for purchasing new, energy-efficient packaging machinery to support future growth.

What we learned

The pilot clarified that while circularity is key, **food safety remains the priority**; we identified that allergen-free packaging qualifies as "contact-sensitive," allowing for specific regulatory pathways under the PPWR.

The experience showed that a business can influence its entire ecosystem by setting environmental requirements for its suppliers, creating a cleaner and more transparent value chain.

"The mentoring helped us navigate the complex world of EU regulations. We now see a clear path to growing our production while staying true to our commitment to a waste-free, local food system." — Csaba János, CEO of Vegadokk Ltd.

Web: <https://vegadokk.hu/>

Pilot Activities

Food / Catering / **Packaging****KOMPRESS Kft.**

2900 Komárom, Vállalkozók útja 8.

Hungary

KOMPRESS is a Hungarian printing company producing mainly **secondary carton packaging** for pharmaceuticals, cosmetics, and food products. The company also manufactures instructions for use and marketing materials, offering FSC-certified and quality-controlled solutions tailored to client needs.

**What we did**

- Participated in circular economy workshops and completed the Circularity Check assessment
- Reviewed on-site technologies and material flows, focusing on raw materials, waste, and solvent recovery
- Provided recommendations on food safety compliance, carbon footprint reduction, and ISO 14001 implementation

What we learned

- The company has a strong foundation in quality and responsible sourcing, with further potential in structured environmental management
- Proactive customer guidance on sustainable paper choices can enhance circular performance
- Regulatory changes in packaging and food safety create both compliance needs and innovation opportunities

“The programme enabled us to rethink our daily operations through the lens of circularity and sustainability, while strengthening our commitment to quality, compliance, and long-term responsible growth.”

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

Pilot Activities

Food / Catering / Packaging



Mézes-Kert 2002. Kft.

3354 Tófalu, Kossuth u. 62.

Hungary

Mézes-Kert 2002. Kft. is a small Hungarian enterprise processing and marketing natural honey from its own production and from contracted domestic producers, operating under the IFS quality management system. Its products are mainly supplied to the hospitality sector (restaurants, cafés, hotels), confectioneries, and export markets in various packaging formats.



What we did

- Conducted a Circularity Check and regulatory screening focused on packaging obligations (PPWR and single-use restrictions)
- Reviewed on-site packaging material flows, identifying risks and transition needs related to hospitality single-portion products
- Provided practical recommendations for circular improvements, including reusable bucket systems, water-removable label adhesives for glass jars

What we learned

- Early preparation for packaging regulation changes is essential, especially for hospitality-focused suppliers
- Even small enterprises can implement circular solutions with well-designed return and incentive systems
- Packaging strategy can become a competitive advantage when sustainability and compliance are addressed proactively

"The programme encouraged us to rethink our packaging practices and prepare proactively for regulatory changes, while preserving the authenticity and quality of our natural honey products."

Web: <https://mezeskert.hu/index-hu.html>

Pilot Activities

Food / Catering / **Packaging****Pandan Kft.**

9771 Balogunyom, Zrínyi utca 37. A. ép.

Hungary

PANDAN Kft. is a Hungarian medium-sized printing and packaging company manufacturing flexible food packaging materials, including mono- and multilayer laminated films, pouches, and vacuum or modified-atmosphere packaging solutions. The company offers fully customized design and production services and operates under ISO 9001, ISO 14001, HACCP, and BRC standards.

**What we did**

- Conducted a Circularity Check and on-site assessment of technologies, material flows, and waste streams
- Provided recommendations to improve waste recovery, including exploring direct energetic recovery of plastic waste in cooperation with a nearby cement plant
- Advised on sustainability development pathways, including water-based printing technologies, Zero-Waste ambitions, skills development opportunities

What we learned

- Plastic production waste remains a key improvement area, where higher-value recovery solutions can enhance both environmental and economic performance
- Long-term sustainability goals (Zero-Waste, cleaner technologies) require parallel technological innovation and workforce renewal strategies

The programme strengthened our commitment to sustainable innovation, helping us reduce waste, improve material efficiency, and move closer to our long-term Zero-Waste ambitions while maintaining high-quality food packaging standards."

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

Pilot Activities

Food / Catering / Packaging



POLCZ Food Kft.

3000 Hatvan, Mészáros Lázár út 72.

Hungary

POLCZ FOOD Kft. is a Hungarian family-owned food company producing **shelf-stable ready meals**, sold through retail chains and its online webshop, with an annual output of around one million portions. The company operates under the IFS quality management system and uses aseptic glass jar packaging with FSC-certified carton outer packaging.



What we did

- Carried out a Circularity Check and reviewed production, packaging, and resource use on site
- Assessed regulatory options for glass packaging and voluntary take-back schemes
- Identified water use as the main improvement area and recommended expert support for water recirculation solutions

What we learned

- External expert mentoring helped us identify blind spots and prioritize the most impactful improvement areas
- Structured assessment tools provided a clearer overview of our circular performance and regulatory exposure
- Targeted, practice-oriented guidance accelerated our decision-making on packaging and water management challenges

“The programme reinforced our commitment to responsible food production, helping us identify practical circular solutions in packaging, energy, and water use while continuing to deliver safe and high-quality ready meals.”

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

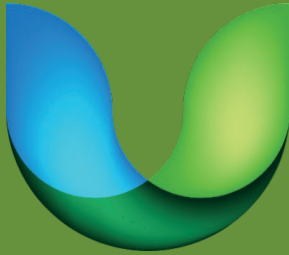
Pilot Activities

Food / Catering / **Packaging**

UgrinPack-Erdősi Kft.

2518 Leányvár, Vaskapu puszta 08/12.

Hungary



Ugrinpack-Erdősi Kft. is a Hungarian packaging manufacturer producing flexible mPET, printed food packaging, and paper-based packaging solutions. Since 2011, the company has also developed compostable and paper-recyclable alternatives, including mycelium- and bio-based packaging materials, following the 3R (Reduce-Reuse-Recycle) approach.



What we did

- Conducted a Circularity Check and on-site review of technologies, material flows, energy use, and waste management practices
- MGFU provided consultation on developing a comprehensive circular sustainability strategy
- Supported the company in identifying renewable energy opportunities and cleaner production technologies (e.g. modern printing equipment, solvent substitution).

What we learned

- Strategic mentoring helped structure the company's innovation-driven mindset into a long-term circular roadmap
- External expertise reinforced ongoing technological upgrades and sustainability-focused product development
- A holistic review of energy, waste, and material flows is essential for aligning R&D ambitions with measurable circular goals.

"The programme helped us transform our innovation ambitions into a structured circular strategy, strengthening our commitment to sustainable packaging development and responsible resource management." - Andras UGRIN, CEO

Web: <https://www.ugrinpack.eu/>

Pilot Activities

Food / Catering / Packaging



VITA STILO HUNGARY Kft.

1142 Budapest, Horvát Boldizsár utca 12.
1. em. 2. ajtó
Hungary

VITA STILO HUNGARY Kft. operates a small “free-from” confectionery producing gluten-, lactose-, and sugar-free cakes and bakery products without preservatives or artificial colorants. Its products are supplied to hospitality partners and retail units nationwide, as well as sold online via webshop.



What we did

- Completed a Circularity Check and reviewed material flows, focusing on raw material sourcing and packaging solutions
- Assessed carbon footprint impacts, particularly those linked to imported tropical ingredients and transport distances
- Provided guidance on circular sourcing strategies, including domestic raw material alternatives, potential R&D cooperation, and funding opportunities for in-house drying capacity

What we learned

- Mentoring highlighted that the company’s main sustainability challenge lies in raw material sourcing rather than production waste
- Structured expert support helped connect carbon footprint results with concrete strategic actions
- Collaboration opportunities (R&D partnerships, funding schemes) are key to reducing supply-chain-related environmental impacts.

“The programme helped us better understand the environmental impact of our ingredient sourcing and guided us toward practical, innovation-driven solutions while preserving the quality and integrity of our ‘free-from’ products.”

Web: <https://mentes.co.hu/>

SLOVENIA

Pilot Activities

Food / **Catering** / Packaging

ALPINUM
Hotel Jezero
★★★★

Hotel Jezero - Bohinj

[Ribčev Laz 51, 4265 Bohinjsko jezero](https://www.hotel-jezero.si/index.php)

Slovenia

Hotel Jezero Bohinj, operating in Triglav National Park, addressed food overproduction from buffet service and rigid menus by introducing circular food management practices through the CIREVALC Accelerator. It shows that even larger, structured hospitality systems are actively seeking more flexible and sustainable solutions.



What we did

Identified key waste streams (especially bread and buffet surplus), introduced demand-based procurement, flexible menus, and a dynamic buffet model, while training staff and designing the “Bohinj Corner” for local sourcing.

What we learned

Buffet overproduction can be significantly reduced with forecasting and portion control; structured reuse of surplus food and stronger links with local suppliers improve both sustainability and efficiency.

Even large hotel systems can shift from buffet waste to circular solutions.

Web: <https://www.hotel-jezero.si/index.php>

Pilot Activities

Food / **Catering** / Packaging

Sirarna pod Stolom

Zabreznica 76, Žirovnica

Slovenia

Sirarna pod Stolom, a small artisanal dairy, transformed whey from a difficult by-product into a valuable resource through simple, circular solutions developed in the CIREVALC Accelerator, showing that even micro-scale producers can innovate within tight time and capacity constraints.



What we did

Analyzed whey flows and daily operations, developed a practical and easy-to-implement circular roadmap, and created a pilot product, transforming a challenging by-product into a value-added offering integrated into daily workflows and the guest experience.



What we learned

Even highly perishable side streams like whey can be successfully valorised through simple, time-efficient solutions that fit into daily operations; for small-scale producers, practical and low-cost approaches are essential to ensure long-term adoption and real impact.

From waste whey to added value, small dairies can go circular, simply and effectively.

Pilot Activities

Food / **Catering** / Packaging

Zavrh bar

Zabreznica 75, Žirovnica

Slovenia

Zavrh Bar, a small-scale hospitality venue, improved its circular performance by transforming everyday kitchen by-products into value-added products through practical solutions developed in the CIREVALC Accelerator, showing how even small and seasonal facilities can integrate circular practices into fast-paced operations.



What we did

Mapped key waste streams such as citrus peels, coffee grounds, and stale bread, introduced a simple waste-monitoring system, developed a step-by-step circular roadmap, and co-created pilot products (citrus syrup, coffee-ground cookies, herb-stem oil) integrated into the menu and guest experience.



What we learned

Small hospitality venues can successfully implement circular solutions when they are simple, low-cost, and embedded into daily workflows; structured monitoring, staff engagement, and clear processes are key to turning by-products into valuable, guest-facing products.

From kitchen scraps to signature products—circularity can thrive even in small, fast-paced kitchens.

POLAND

Pilot Activities

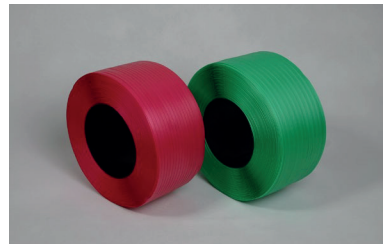


Food / Catering / Packaging

Connect Sp.z.o.o

ul. Sienkiewicza 24
36-050 Sokółów Małopolski
Poland

Established in 1986, CONNECT is a long-standing manufacturer of polypropylene (PP) packaging tapes serving the food, catering and paper industries. The company is recognized for its eco-innovation efforts and has received the MTP Gold Medal.



What we did

Within the CIREVALC pilot, we conducted a detailed audit of our production processes, which resulted in a modernization plan for grinding and regranulating production waste. We also planned the implementation of our patented technology to manufacture packaging clips and protective elements from a hybrid composition based on post-production PP waste.

What we learned

Redesigning the entire value chain makes it possible to produce packaging tapes based 100% on recycled materials without compromising quality. At the same time, modernizing the machinery significantly reduces energy consumption and noise, creating a strong foundation for further green improvements.

"Joining the project helped us see that even small changes matter. We've built closer relationships with our partners and it feels good to do things differently."

Web: <https://zpt-connect.com.pl/>

Pilot Activities

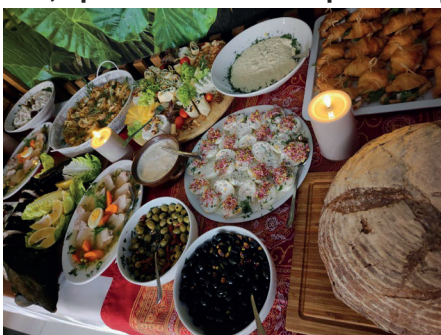
Food / **Catering** / Packaging

Gościniec nad Sawą Sp. z o.o.

Handzlówka 268C
37-123 Handzlówka

Poland

A micro-enterprise operating a hotel and event venue, specializing in sustainable tourism and distinctive eco-wedding and conference services rooted in regional authenticity. A facility in Handzlówka near Rzeszów offering accommodation and the organization of eco-events (weddings, conferences, special events for up to 120 people).



What we did

We planned a comprehensive utility audit and supported the implementation of circular textiles (linen and organic cotton). In addition, we introduced water-saving aerators, energy-efficient LED lighting, and the installation of photovoltaics to reduce the facility's carbon footprint and strengthen its sustainable tourism profile.

What we learned

Optimizing water and energy consumption, together with digitalizing documentation, can reduce operational costs by 20–30% while improving service standards. We also learned that circular economy solutions strengthen brand image and increase the facility's prestige, positioning it as a more sustainable and responsible destination in the eyes of customers.

"We see an opportunity to build a brand for guests who value harmony with nature"

Web: <https://www.gosciniecnadsawa.pl/>

Pilot Activities

Food / **Catering** / Packaging

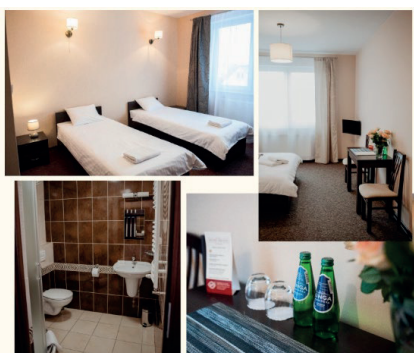
Zacisze Hotel i Restauracja

Bratkowice 277, 36-055 Bratkowice

Poland



Hotel & Restauracja Zacisze in Bratkowice, operating since 2013, specializes in traditional regional cuisine and hosts individual guests, business events, and large celebrations. The complex includes its own confectionery and a modern banquet hall.



What we did

Within the CIREVALC pilot action, we conducted an environmental audit that resulted in the recommendation of a closed-loop laundry system to recover both water and heat. We introduced a system for composting organic waste generated during large-scale events to be used as fertilizer for the facility's own garden. Furthermore, we launched a dedicated "eco-wedding" offer that replaces traditional single-use plastics with biodegradable tableware and eco-friendly packaging

What we learned

We learned that replacing primary raw materials with biodegradable alternatives significantly increases the attractiveness of the facility, particularly within the premium customer segment. The mentoring process helped our young and ambitious team realize that operational savings can go hand-in-hand with modern, ecological management. This experience proved that even small steps toward circularity can build a stronger regional brand while attracting environmentally conscious guests

Mentoring inspired our team to introduce savings that go hand-in-hand with modern, ecological hotel management.

Web:<https://hotelrestauracjazacisze.pl/>

ITALY

Pilot Activities

Food / Catering / Packaging

Bonollo 1908
ALTA DISTILLERIA

Bonollo S.p.A.

Via G. Galilei, 6
35035 Mestrino PD

Italy

Distillerie Bonollo S.p.A.: leading grappa producer, an Italian leader in the bioeconomy and circular economy. Discover the Bonollo Single System and ECOVITIS® innovation.



What we did

Sistema Unico Bonollo (S.U.B.). This model exemplifies "Zero waste and native bioeconomy" by successfully valuing the pomace and by-products remaining after distillation, transforming them into useful resources rather than discarding them.

Bonollo's key innovation, ECOVITIS®, a 100% natural, high-antioxidant proanthocyanidin extract derived from Italian grape seeds. This demonstrated a concrete, high-value application of resource recovery and by-product valorization.

What we learned

Bonollo's case proves that zero-waste bioeconomy is achievable. Key takeaway: post-distillation by-products (pomace) yield high-value resources like the ECOVITIS® extract.

"Distillerie Umberto Bonollo S.p.A. was showcased as a circular economy champion, highlighting its "Zero waste and native bioeconomy" model (Sistema Unico Bonollo) which transforms distillation by-products into high-value resources such as the ECOVITIS® extract."

Web: www.bonollo.it

Pilot Activities

**Rigoni
di Asiago**

Food / Catering / Packaging

Name: Rigoni di Asiago S.r.l.

Address: Via Oberdan, 28 - 36012 Asiago (VI)

State: Italy

Rigoni di Asiago, a circular success story. Food producer optimizing waste to biogas/feed and implementing innovative water recycling. True circularity starts with not producing waste.



What we did

Rigoni di Asiago, a company with a century-old tradition in the food sector, actively embraces the circular economy by meticulously analyzing and optimizing resource flows across its production cycle, primarily at its Albaredo d'Adige and Foza sites.

Our commitment to circularity is demonstrated through the following key actions:

Waste Stream Optimization and Valorization: We implemented a system to manage and upcycle waste streams. Paper and plastic packaging materials are also actively reused and recycled. **Advanced Water Management.** **Focus on Prevention:** We operate under the philosophy that "the best waste is not produced"

What we learned

Rigoni di Asiago's case showed that deep circular economy commitment in the food sector is possible through meticulous resource flow optimization.

Key Learnings: Waste is Preventable and a Resource: The philosophy "the best waste is not produced" emphasizes upstream prevention. Organic by-products (from jam/honey) must be valorized into high-value resources like biogas, animal feed, or fuel.

Focus on Core Resources: Beyond the main product, analysis of core resources is vital. Rigoni successfully managed water (enzymatic filtration/reuse) and packaging circularity (glass, plastic).

Supply Chain Innovation: Circularity requires internal changes and developing new local supply chains to ensure sustainable sourcing and material destination.

Choosing organic means embarking on a path of sustainable development, with the specific goal of reducing the environmental impact of production by significantly limiting fossil fuel consumption and avoiding the intensive use of land and water. The investments made in this direction demonstrate Rigoni di Asiago's commitment.

Web: www.rigonidiiasiago.it

Pilot Activities



Food / **Catering** / Packaging

Name: Serenissima Ristorazione SpA

Address: Viale della Scienza, 26 - 36100 Vicenza

State: Italy

More than 11,000 employees, 14 companies in Italy and abroad, and a single goal: to grow one of Italy's leading companies in collective and commercial catering, facility services, and the production of gastronomic specialties every day.

We promote a healthy food culture, enhancing the authenticity of the Italian gastronomic tradition, with a strong commitment to environmental, social and economic sustainability.



What we did

Serenissima Ristorazione is a leading Italian catering group recognized as a champion of environmental, social, and economic sustainability. Regarding sustainable production, the company focuses on efficient resource management, waste reduction, and circular economy initiatives, such as the Biova Project. Their sustainable operations are backed by ISO 14001 and SA8000 certifications, alongside a Sustainability Report published annually since 2021. Furthermore, they integrate advanced technology and AI to maximize operational efficiency, while maintaining a strong commitment to sustainable economic growth, shared value, and community engagement.

What we learned

Organizations can learn to implement a holistic sustainability strategy that actively integrates environmental, social, and economic pillars. Key lessons in sustainable production include:

- **Embracing the Circular Economy:** Prioritizing concrete initiatives like the Biova Project, alongside rigorous waste reduction and efficient resource management.
- **Leveraging Technology:** Integrating advanced tech and Artificial Intelligence (AI) to maximize operational efficiency and drive sustainable economic growth.
- **Maintaining Accountability:** Ensuring transparency and adhering to high standards by publishing annual Sustainability Reports and maintaining rigorous certifications like ISO 14001 and SA8000.

As a testimonial for successful circular economy practices in the Veneto region, we at Serenissima Ristorazione are proud to be recognized as a champion of environmental, social, and economic sustainability

Web: www.grupposerenissima.it

CZECH REPUBLIC

Pilot Activities



Food / Catering / Packaging

Cidérie František Apfelbeck

Nový Dvůr 7, Kout na Šumavě

Czech Republic

Cidrerie František Apfelbeck is a fermentation business led by František “Algoldor” Apfelbeck, a fermentation expert with global experience in food and beverage ferments.

The project builds on traditional cider making and fermented products, blending craftsmanship with open-source food culture, and participating in international fermentation and hacker communities.

Within the CIREVALC Accelerator, the cidery advanced its circular approach by improving material use, energy efficiency, product diversity and sustainability communication.



What we did

Analysed production flows from apple harvest to final cider and vinegar products.

Identified opportunities to reduce waste and enhance by-product utilisation.

Reviewed energy use in processing and storage.

Provided guidance on sustainability marketing and online communication.

Explored funding and distribution strategies, including event sales and ecommerce.

Strengthened links between artisan production and broader fermentation education and community networks.

What we learned

We clarified where circular practices already work well and where scaling is realistic.

We identified concrete opportunities to improve energy efficiency in fermentation and storage.

We learned how to better communicate the value of by-products as core products, not side outputs.

We gained a clearer direction for e-shop development and customer communication.

External feedback helped prioritise investments with real business impact.

“Cider and fermentation culture connects local craft with global communities and gives us both inspiration and practical ways to grow responsibly.” František “Algoldor” Apfelbeck, Founder

Web: <https://cidreriejara.com>

Pilot Activities



Food / Catering / Packaging

Spolek Bezoví

Drličov 150/14, Písek

Czech Republic

Spolek Bezoví is a community-based, non-profit organization operating the Community Store ZERO (BEZ), a member-run zero-waste grocery store.

The store focuses on packaging-free retail, reuse systems and cooperation with local suppliers, serving as a regional example of circular economy in everyday retail.

Within the CIREVALC Community Accelerator, Bezoví worked on improving energy efficiency, strengthening sustainability marketing and expanding strategic partnerships at national and international level.



What we did

With CIREVALC expert support, we reviewed store operations from a circular and energy-efficiency perspective.

We analysed energy consumption and identified realistic optimisation measures suitable for a historic building.

We received structured guidance on funding and grant opportunities for circular and energy-saving investments.

We worked on strengthening sustainability marketing and ESG communication beyond the existing community.

CIREVALC facilitated strategic partnerships and international knowledge exchange (e.g. Food Cluster Linz).

What we learned

CIREVALC support helped us translate values into a clear development strategy.

We learned which energy measures are technically and financially realistic despite building constraints.

Expert guidance improved our readiness to apply for external funding.

We gained tools to communicate sustainability more clearly and consistently to the public.

International exchange showed how community retail can strengthen impact through cooperation.

“The study visit in Linz gave us practical inspiration, new contacts and confidence that our community-based model works beyond the local context.” Lenka Pokorná, Board member of Spolek Bezoví

Web: <https://bezovi.cz>

Pilot Activities



Food / **Catering** / Packaging

Caffè del Borgo

U Hrubých 650, Vestec

Czech Republic

In a modern eco-friendly building in Vestec, Caffè del Borgo connects passion for real Italian coffee with a mindful approach to everyday business.

As part of the CIREVALC Accelerator, the café set out to prove that even a small local business can apply circular economy principles in practice.



What we did

Reviewed material and waste flows and identified where improvements could start.

Tested compostable and biodegradable packaging.

Improved waste sorting and planned BIO waste collection.

Shared ideas and experience with local suppliers and recycling partners.

What we learned

The pilot showed that even small cafés can take meaningful steps toward circularity.

Caffè del Borgo identified simple, practical ways to cut waste, replace single-use packaging and strengthen cooperation with local partners.

The experience raised awareness among staff and customers and created a solid basis for future green improvements in everyday café operations.

“Joining the project helped us see that even small changes matter. We’ve built closer relationships with our customers and partners – and it feels good to do things a bit differently.” Michael Pavel, Owner of Caffè del Borgo

Web: <https://caffeborgo.cz/>

Pilot Activities



Food / Catering / **Packaging**

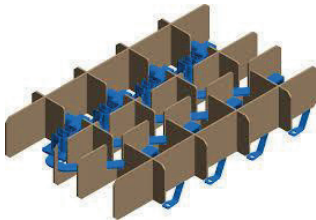
INTERPACK Ltd.

Pražská 548, 47201 Doksy

Czech Republic

Founded in 1996, INTERPACK Ltd. is a Czech packaging manufacturer focused on recyclable plastic and cardboard solutions.

Within the CIREVALC Accelerator, the company worked on strengthening circular economy principles across material flows, energy use and sustainability communication, proving that industrial packaging can move beyond linear production models.



What we did

Reviewed material and waste flows in plastic and cardboard packaging production.

Identified opportunities to increase the share of recycled materials, especially rPET.

Provided expert consulting on energy efficiency and supply chain optimisation.

Screened funding and subsidy opportunities for circular and energy-saving investments.

Built a new strategic partnership.

Developed recommendations for ESG marketing and sustainability communication.

What we learned

INTERPACK gained a clearer overview of where material losses occur, how energy efficiency can be improved and how sustainability can be communicated as a competitive advantage.

The project strengthened internal awareness, opened new partnership opportunities

"The project helped us structure our sustainability efforts and see clear next steps. Circular economy is no longer just a concept, but a practical part of our future strategy." Filip Weiss, Managing Director, INTERPACK

Web: <https://www.interpack.cz/>

Pilot Activities

Food / **Catering** / Packaging

Café at the Cultural Centre Včelná

Včelná - Boršov nad Vltavou

Czech Republic

The café operated by Jana Kovaříková is part of a recently renovated cultural centre serving families, local residents and community events.

The space combines café services, light catering and seasonal outdoor sales (coffee and ice cream). Growing interest from families with children and environmentally aware customers created pressure to move from good intentions to clearly defined sustainable practices. Within the CIREVALC Community Accelerator, the pilot focused on energy, waste and packaging decisions linked to everyday café operation.



What we did

Reviewed café operations with a focus on waste generation, packaging and takeaway services.

Assessed the current energy setup of the reconstructed building and options for renewable energy integration.

Discussed realistic scenarios for installing photovoltaic panels in cooperation with the municipality.

Tested and evaluated environmentally friendly disposable tableware for outdoor sales.

Reviewed legislative requirements related to packaging, waste and food service operations.

Consulted supply and service arrangements relevant to a small café in a community facility.

What we learned

We clarified which waste and packaging solutions are practical for daily café service.

Testing eco-friendly tableware showed the importance of usability, not only certification.

External expertise helped structure energy self-sufficiency plans step by step.

The pilot confirmed that small cafés can influence customer behaviour through simple, visible choices.

"The pilot helped me make concrete decisions about energy, waste and packaging that fit the real operation of the café." Jana Kovaříková

Web: NA

Pilot Activities



Food / Catering / Packaging

Mr. Dobrota - Sandwich Production

Na Hlinkách 746, Týn nad Vltavou

Czech Republic

Mr. Dobrota is a small-scale sandwich production operated by Sdružení POMOC, z.s., a long-established social organisation in the Vltava region.

The workshop produces hand-made baguettes and sandwiches using fresh ingredients and employs people with disabilities in a supported working environment.

Within the CIREVALC Community Accelerator, the focus was placed on improving waste management, legislative compliance and supply chain organisation in a small food production operating in rented premises.



What we did

- Mapped the full sandwich production workflow, from baking and filling to packaging and delivery.
- Reviewed waste handling in practice, including sorting routines and organic waste treatment.
- Checked compliance with food, packaging and waste legislation relevant to small food producers.
- Analysed supplier structure and transport distances.
- Discussed technical limits and realistic options for reducing energy consumption in rented premises.
- Identified concrete areas where process clarity and documentation can be improved.

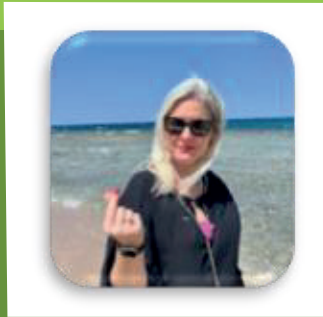
What we learned

- CIREVALC support helped us see our production from the outside.
- We identified where routines work well and where clearer rules are needed.
- We gained a better overview of legal and organisational responsibilities linked to food production.
- External review helped us prioritise changes that do not require immediate investment.
- The pilot confirmed that process discipline is essential for stability in small-scale food production.

"The external view helped us organise what we do every day and think more clearly about the next steps." Ing. Hana Bromová, Sdružení POMOC, z.s.

Web: <https://www.dobrota.cz/>

Pilot Activities

Food / **Catering** / Packaging**Veselá Canteen Hlavatce**

Hlavatce 107

Czech Republic

Veselá Canteen Hlavatce is a small family-run canteen and meal delivery service operated by Soňa Veselá and her mother Jiřina Veselá. As a family business, they focus on home-style cooking, responsible use of resources and close cooperation with local suppliers.

Within the CIREVALC Accelerator, the canteen focused on reducing food waste, improving energy efficiency and optimising food delivery logistics, demonstrating that even small rural catering businesses can apply circular economy principles in everyday operations.

**What we did**

Reviewed food preparation processes and identified key sources of food and packaging waste.

Analysed energy and water consumption in kitchen operations.

Assessed food delivery routes and identified opportunities for logistics optimisation.

Provided expert guidance on waste tracking, bio-waste management and reuse options.

Identified funding opportunities for energy-efficient technologies and future fleet upgrades.

Supported initial steps towards a sustainability and ESG-oriented approach.

What we learned

CIREVALC support helped us focus on practical improvements with immediate impact.

We learned how to reduce food waste through planning rather than investment.

External expertise showed that logistics optimisation is achievable even for small operators.

The project confirmed that circular solutions must fit everyday routines to work long term.

"International inspiration and new connections confirmed our direction and motivated us to move forward." Soňa Veselá, Owner

Web: <https://www.facebook.com/p/J%C3%ADdelna-Hlavatce-rozvoz-obedu>

CROATIA

Pilot Activities

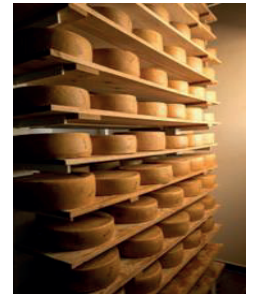
Food / Catering / Packaging

LATUS dairy

Gornji Orbanići 12D
52341 Žminj

Croatia, Istria region

LATUS family dairy processes around 5,000 litres of milk per day, sourced exclusively from their own cows and their cooperators' cows from Istrian farms, and produces cheeses and dairy products according to the traditional recipes of Istrian grandparents, without artificial additives. As part of the CIREVALC Accelerator, LATUS demonstrated that circular economy principles can be effectively applied even in small-scale dairy production.



What we did

Continued and strengthened existing circular practices by improving waste sorting and recycling, using returnable packaging, and valorising by-products as animal feed.

Reviewed our processes and tested realistic improvements, inspired by the pilot workshop, focusing on solutions that help reduce costs and environmental impact despite regulatory and financial constraints.

What we learned

The pilot showed that even small, step-by-step improvements can strengthen circular practices without disrupting daily production.

It also confirmed that circular solutions must be simple, affordable and aligned with real operational and regulatory constraints in small-scale dairy production.

„This pilot confirmed that even small producers can apply circular economy principles in a realistic and practical way, without compromising product quality or everyday operations.“, Sandi Orbanić, LATUS dairy owner

Web: <https://www.mljekaralatus.hr/hr/kontakt/>

Pilot Activities

Food / Catering / **Packaging**

Sigra, graphic craft

Mate Vlašića 39
52440 Poreč

Croatia, Istria region

SIGRA graphic craft is a micro-enterprise, specialised in printing, prepress preparation, binding and the production of paper-based materials. The company applies circular principles in its daily operations through waste separation, the use of recycled paper and design for extended product life. By participating in the CIREVALC Accelerator, SIGRA has further strengthened its circular practices, improved resource efficiency and developed a more structured approach to sustainability.



What we did

During the pilot phase, SIGRA graphic craft further improved its existing circular practices in daily operations, with a focus on waste separation, increased use of recycled paper and design solutions aimed at extending product life.

The company analysed its material flows, identified opportunities for improving resource efficiency and worked on structuring its circular approach and sustainability practices.

What we learned

Through the pilot, SIGRA learned that many circular practices were already part of its daily operations, but that they need to be better structured and strategically planned. The process highlighted the importance of having a clear circular strategy, better monitoring of material flows and continuous staff involvement in order to achieve more systematic and measurable improvements in resource efficiency and waste reduction.

"The CIREVALC pilot helped us better structure the circular practices we were already applying and strengthen our commitment to sustainable and responsible production." Ronald Žužić, director and owner of the craft

Web: <https://sigra.hr/>

Pilot Activities



VINA BAŽON

Food / Catering / Packaging

Vina Bažon, family farm

Marcani 130b

Croatia, Istra region

Family Farm Vina Bažon cultivates 5 hectares of vineyards, whose grapes are processed into wine. In their own cellar, they produce 10 different types of wine. A smaller part of their production is dedicated to traditional Istrian spirits - grappa and liqueurs made from the by-products of wine production. As concerns this project, they have developed a new product - gin.



What we did

Thoroughly studied the process of making gin.

Distillation steps for making gin were defined same as specific ingredients.

All the waste from wine production ie grape skins and seeds were used for the distillation, whereas stems were composted.

The product was accepted on the market and also awarded on the international spirit exhibition.

What we learned

Within the budget allowed, we have successfully made two different types of gin.

We used the waste from grapevines to gain additional earnings. The asset in the spirit production is its indefinite shelf-life.

We have proved that circular approach worked well in the production of gin. The quality was well recognised by the customers and we therefore prepared a solid basis for the expansion or the production.

„While most productions treat by-products as waste, we convert them into high-value spirits, setting our production apart through a circular economy approach.” Dr. sc. Iva Bažon Zidarić, PhD

Web: www.vinabazon.hr (under construction)

GERMANY

Pilot Activities

Food / Catering / Packaging

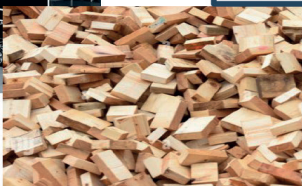


LIGENIUM GmbH

Annaberger Straße 240
09125 Chemnitz

Germany/Saxony

LIGENIUM provides products and technologies for logistics and packaging in automotive, aerospace, construction or beverage industries. With the support of CIREVALC a shelf from production waste has been created, that is being used for the presentation of local food products.



What we did

- Evaluated the business idea and supported the development of a feasible business case for products from waste
- Linked the needed partners from local industry, the creativity sector and sectoral agency
- Accompanied the development and production process, communicated the success case to other potential partners

What we learned

- Developing circular value chains is about bringing together demands and supply, combined with a creativity and the well based business strategy.
- It is important to collaborate within a trusted and reliable business-ecosystem, which works hand-in hand and based on common quality standards of SME support.

Our shelf is designed like an entrance to an ore mine. Mining was part of our history for centuries. Its symbols became a crucial part of our regional identity. CIREVALC helped us to find the right partners for sustainable and competitive product from our production waste. which connects regional history, identity and sustainable product innovations.

Pilot Activities

Food / Catering / Packaging

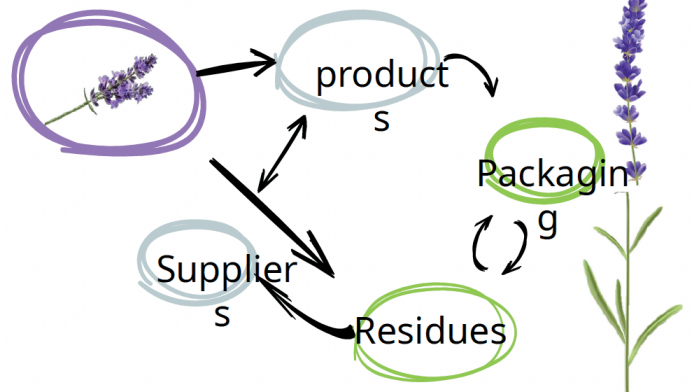


Closing the Lavender Loop

Ernst-Thälmann-Str. 26
02906 Niesky/See

Germany/Saxony

Cultivating lavender in Germany and providing lavender products is one way to mitigate climate change. CIREVALC supported the Lausitzer Lavendel GmbH to develop circular products and to create value circles with local partners.



What we did

- Supported the company with business intelligence on markets and players to identify a future-proof positioning in the competition
- Identified circular products from lavender and its processing residues
- Found potential partners in the region for the production and distribution

What we learned

- Circularity should be part of the strategic business DNA of the company
- It was very effective to provide the company with the needed business intelligence and to set impulses for new circular products, which can be realized by local partners.

CIREVALC contributed to create a circular business strategy for our company, which is well based and helps us to make our business future-proof. Based on new products and partners, we can double the size of the lavender fields.

Web: www.lausitzer-lavendel.de

AUSTRIA

Pilot Activities



Food / Catering / Packaging

Circular Bites - Event

11th February 2025 | 09:00-13:00h
@ Business Upper Austria

Austria

Is the food industry facing major challenges - or opportunities?

At our specialist event, we wanted to shed light on the potential of the circular economy along the entire value chain from 'farm to fork'. We intended to uncover innovative approaches to sustainable, resource-efficient business models and solutions for the food, catering and packaging industries.



What we did

- Discussed design approaches for sustainability
- Explored data and analytics in resource management
- Reviewed sustainable marketing and legal frameworks
- Examined innovation tools and circular business models
- Worked through one example together with the participants for better understanding

What we learned

- Systems thinking enables holistic circular solutions
- Humanity-centered design strengthens long-term impact
- Data-driven methods reduce waste and optimize flows
- Clear communication prevents greenwashing and legal risks
- Innovation drives sustainable packaging and transformation

"The event was well organized and created a pleasant atmosphere throughout. It also featured good speakers who contributed positively to the overall experience." - Anonymous Feedback through the feedback form

Pilot Activities



Food / Catering / Packaging

WIFI- Trainings

16.6 & 01.07.2025 | online

Austria

The two training sessions provided a comprehensive introduction to modern ESG and sustainability management, with a strong focus on practical implementation for companies of all sizes. Participants learned how to understand and apply regulatory frameworks such as CSRD, ESRS, and the EU Taxonomy, how to develop a sustainability strategy based on double materiality, and how to build a reliable data management system for climate, environmental, circularity, and social indicators. The trainings combined strategic perspectives, operational guidance, best-practice examples, and hands-on tools to help organizations improve their sustainability performance, fulfill reporting obligations, strengthen competitiveness, and prepare for growing expectations from stakeholders, customers, and financial institutions.

What we did

- Covered ESG basics, strategy, and stakeholder mapping.
- Reviewed CSRD/ESRS, EU Taxonomy, and supply-chain rules.
- Identified key KPIs for climate, resources, and social topics.
- Explored ESG data flows, systems, and quality requirements.
- Practiced CO₂ accounting and looked at practical data examples.
- Discussed ESG reporting tools and digital formats.
- Examined financing, bank requirements, and ratings.

What we learned

- Why ESG strengthens competitiveness and reduces risk.
- How to turn sustainability goals into KPIs and actions.
- How to build structured, auditable ESG data systems.
- What ESRS/SME data requirements mean in practice.
- How EU rules connect and drive reporting obligations.
- How circularity and efficiency improve performance.
- That effective ESG work requires cross-department collaboration.

“Great trainer! He really tries to communicate the wealth of content in an appealing and understandable way, and he repeatedly addresses all participants/industries, making the presentation very practical. Well done! The materials are also great!.” - Anonymous Feedback through the feedback form

Pilot Activities



Food / Catering / Packaging

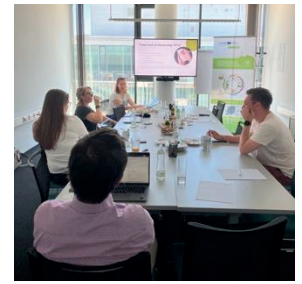
LCA - Workshop

25th June 2025 | 13:00-17:00h

@ Business Upper Austria

Austria

The workshop created a basic understanding of LCA. Through awareness-raising measures and a practical example, approaches to LCA calculation and CO₂ reduction were identified. A key result was the exchange between companies and the expert, which promoted knowledge transfer and networking. The findings support the companies' sustainability goals and promote continuous sustainable business practices.



What we did

- Explained core LCA and CO₂ footprint concepts, including system boundaries and relevant standards.
- Introduced sustainability and circularity criteria as a basis for procurement decisions.
- Worked through a hands on LCA example from the food industry to show practical application.
- Facilitated discussion and knowledge exchange between participants and the expert.
- Provided an overview of tools, templates and databases needed to collect and analyze LCA data.

What we learned

- LCA helps identify key environmental hotspots and improvement potentials along the value chain.
- Sustainable procurement supports both climate goals and cost efficiency, especially through TCO thinking.
- Clear data strengthens internal decision making and communication, including customer-facing arguments.
- Interactive exchange increases understanding, enabling companies to learn from each other's challenges.
- LCA is manageable even for SMEs, when supported by simple templates and accessible data sources.

"The workshop highlighted how customers can be addressed more precisely and how their needs can be considered more concretely. At the same time, the exchange among participants - especially the diverse perspectives and approaches - enriched the event far beyond the technical input- Anonymous Feedback through the feedback form"

SLOVAKIA

Pilot Activities

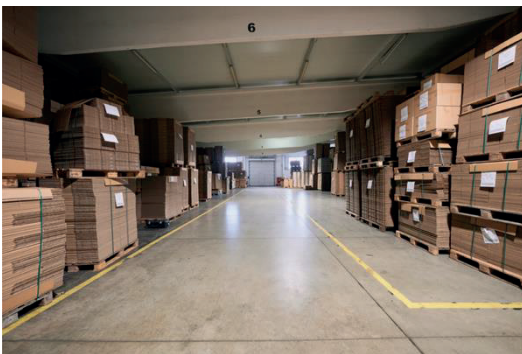
COVER3S

Food / Catering / **Packaging**

COVER 3S, s.r.o.

Kamanová 254 956 12
Kamanová
Slovakia

Cover 3S, s.r.o. is a Slovak manufacturer of cardboard packaging and packaging materials. It has been operating since 1995 and places strong emphasis on quality, environmental sustainability of production, and reliability of deliveries for industrial orders.



What we did

Specialized coaching on circular product design.

Partner Search via EEN Database.

Screening and verifying potential partners for trustworthiness, relevance, and compatibility.

What we learned

Circular packaging solutions depend on partners—clients and consumers—actively participating in collection and reuse schemes.

The production of recycled materials is increasing every year.

Foreign companies are also interested in packaging produced by Slovak companies.

“Thanks to the pilot program, we have managed to find new partners and ensure more sustainable production.” Dávid Šmatlák, Business Representative

Web: <https://www.cover3s.sk>

Pilot Activities



Dobrý Pastier

Food / Catering / Packaging

Dobrý pastier o.z.

Gymnaziálna 162/4
03843 Kláštor pod Znievom

Slovakia

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.



What we did

Examined material and waste flows and identified areas where improvements could be made.

Business plan provided.

Expanded product sales opportunities

Promoted Dobrý pastier as an example of good practice.

What we learned

The pilot project showed that social enterprises can take meaningful steps towards circularity.

Dobrý pastier identified simple and practical ways to strengthen cooperation with partners.

This experience raised public awareness and created a solid foundation for spreading this good practice to other entities.

“The project showed us how to better grasp what we have been building so far and create a functioning business and a place to live.” Father Vladimír Maslák, founder of Dobrý pastier

Web: <https://ozdobrypastier.eu>

Pilot Activities



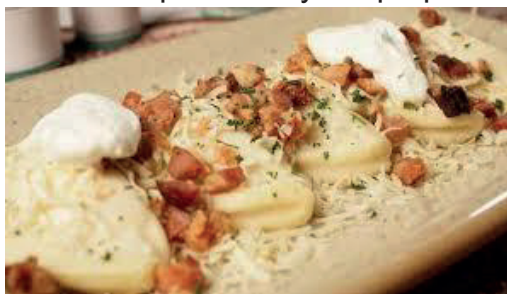
Food / Catering / Packaging

Krčmičky, s.r.o.

Vištuk 67, 900 85 Vištuk

Slovakia

Krčmičky – Pod kamenným stromom company running unique restaurant/bar in city centre of Bratislava with specific offer focused on innovative and local based food. Innovation comprises specific composition of served food, focus on local suppliers, fresh food and specific ways to prepare it.



What we did

Advise on specific financial tools available to apply circular approaches.

Supporting in evaluation of new business location (Denmark).

Business and financial planning of new branch in Denmark.

What we learned

Slovak cuisine is competitive and in demand abroad.

Financial consolidation after COVID-19 pandemic.

New set-up of spaces with stronger focus on circular and environmentally friendly services.

Business plan prepared for new branch in Denmark.

"The project has supported us in expanding into new markets. Our goal is to bring traditional food presented in an innovative way to foreign markets in order to attract high-end gourmet clients."
Marek Kliman, Founder of Krčmičky

Pilot Activities



Food / Catering / Packaging

POLNOHOSPODÁRSKE DRUŽSTVO
KRAKOVANY - STRÁŽE

Školská 401/8 922 02
Krakovany
Slovensko

The Krakovany – Stráže Agricultural Cooperative is engaged in crop cultivation, production, and sale of its own agricultural products through its e-shop. The cooperative also focuses on regenerative agriculture and soil care and participates in science, education, and European initiatives in the field of sustainable agricultural practices.



What we did

Mentoring in circular business models in regenerative farming.

Support in access to finance processes.

Consulting in R&D processes related to regenerative agriculture processes.



What we learned

Dissemination and application of modern regenerative farming technologies.

Value chain development with recycling unorganic fertilizer providers.

“The project helped us with mentoring in circular business models in regenerative farming, which we will continue to develop in the future.” Róbert Dohál, founder

