

2nd E-NEWSLETTER

August 2024

Dear Stakeholders,

Welcome to the second edition of the CIREVALC project newsletter!

We're excited to update you on our progress as we move forward in the project. Over the past months, we've reached some important milestones that we're eager to share with you.

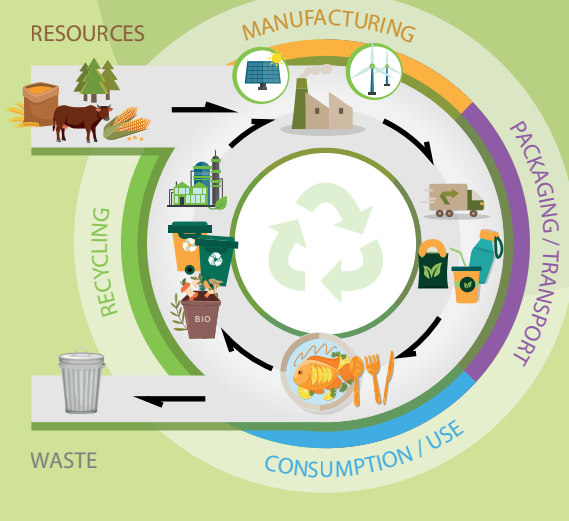
Milestone 1: We've successfully completed analyses and mapping, which has helped us better understand the landscape. We also engaged key stakeholders and local pioneers, laying a strong foundation for the work ahead.

Milestone 2: We have elaborated the design of the CIREVALC Circular Community Accelerator, a crucial step in driving our mission forward and fostering sustainable practices within our communities.

This newsletter provides an overview of these achievements and looks ahead to the exciting next steps in our journey.

We hope you find this edition informative and inspiring. Please feel free to reach out to us with any questions or thoughts—you're an important part of our journey.

The CIREVALC Project Team



What We Learned

Recent analyses have highlighted key insights into the food, catering, and packaging sectors:

- Need for Expert Help:** Companies want more practical support, legal advice, and research insights to implement circular economy practices.
- Challenges:** Financial constraints and restrictive legal regulations are major obstacles. For instance, food safety rules often prevent easy recycling of food leftovers.
- Drivers of Change:** Many companies are driven by a strong sustainability culture, with management fully onboard with shifting from linear to circular systems.

Opportunities Ahead

Most organizations see room for improvement in circular solutions. Here's how we plan to support progress:

- Circular Audits:** Identify ways to process food waste locally and cut down on disposable materials.
- Skills Development:** Train employees and provide tools to handle sustainability reporting.
- Support for Social Enterprises:** Help social enterprises enhance their production and services.
- Community Engagement:** Promote local food use and circular practices through community events.
- Better Packaging:** Find and implement more sustainable packaging options.

Upcoming Activities

To support these goals, we're launching e.g.:

- Webinars:** Explore circular economy topics with experts.
- Info Evenings:** Meet local pioneers and learn from their experiences.
- Innovation Tours:** Discover the latest innovations in circular practices.
- Workshops:** Get hands-on guidance and support for your projects.

Get Involved

Join us in driving change! For more information on how to participate, contact us.

Local Success Stories: From Theory to Practice

CIREVALC e-Brochure goes beyond theoretical discussions and take us into real-world examples where circular economy models have been successfully integrated into everyday business operations. These case studies highlight the practical benefits of embracing sustainability, from reducing waste to enhancing resource efficiency and fostering community engagement.

Each story showed in the e-Brochure serves as a catalyst for change, offering valuable insights for businesses, policymakers, and communities looking to adopt or enhance their own circular economy practices. The innovation and creativity demonstrated in these examples not only contribute to sustainable development but also pave the way for a more resilient and equitable future.

We invite you to explore these inspiring stories. Visit CIREVALC's official website to download the e-Brochure and learn more about our ongoing efforts to promote circular economy models across Europe.

Closing the Lavender-Loop in Saxony

One of the pilot projects in Saxony is the lavender project of the agricultural cooperative in Niesky/See.

As a drought-resistant plant, Lavender can help the company adapt to climate change. It is a basis for new products in Lusatia for which local value chains have yet to be established. Therefore, various actors from the region must be linked to cooperation in local value chains.

Our CIREVALC pilot project supports the lavender team in finding new products and partners. For example, for the further processing and use of the lavender and the process residues, but also for the development of educational and adventure tourism offers. In this way, potential customers are already learning a lot about the potential of lavender for the sustainable development and circular economy in the region.

CIREVALC presented its project activities and lavender based products at the Summer Assembly of the Saxon Economy to around 470 entrepreneurs and representatives of associations, clusters and politics in Chemnitz on May 30, 2024. This way we were able to obtain opinions from potential customers on the products and approached potential cooperation partners.

Furthermore, we were happy to see that the event caterer has consequently practiced circular solutions as well and so raised circularity awareness among the hungry participants.

Our lavender project will continue with an international cooperation with our Austrian partners. Business Upper Austria (BIZ-UP) provides technologies and experience with producing paper from the residues of lavender processing. That technology could help closing the loop in the local value chain. We are looking forward to mastering that, together with our CIREVALC partners.



Study Visit to Bled, Slovenia

Dates: March 20th-21st, 2024
Location: Hotel Astoria, Bled, Slovenia
Host: PP3 BSC Kranj
Participants: Stakeholders from Hungary, Czech Republic, Croatia, Germany, Poland, Slovenia

Hosted by BSC Kranj, the event brought together diverse stakeholders to explore sustainable catering and tourism practices in Slovenia's Gorenjska Region.

Key Takeaways:

- Sustainability in Tourism:** Insights into Slovenia's National Green Scheme for Tourism.
- Local Gastronomy:** The role of the Radovljica brand in promoting sustainable local food.
- Circular Innovations:** Innovative circular economy practices in Bled and Bohinj, focusing on waste management and sustainable production.



Study Visit to Pécs, Hungary

Dates: June 11-13, 2024
Location: Pécs, Hungary
Host: LP STRIA
Participants: Stakeholders from Hungary, Italy, Croatia, Germany, Poland, Austria, Slovenia

Hosted by LP STRIA, the event brought together experts and enthusiasts from across Europe for a series of enriching sessions and explorations.

Key Highlights:

- Pécsi Sörfözde:** Showcased local brewing techniques, offering a taste of Pécs' rich beer heritage.
- Pécsi Kosárközösség:** Highlighted their work in sustainable farming and short supply chains, promoting direct-to-consumer delivery of high-quality, organic food.
- Baranyai Gasztronómiai Klaszter:** Shared insights into regional culinary innovations, reflecting Pécs' vibrant food culture.
- iFood Élelmiszeripar Klaszter:** Discussed advancements in food industry technologies and processes.
- RAKUN Dobozközösség:** Demonstrated their sustainable packaging solutions, including reusable steel boxes for food takeaway and delivery.
- FINO-FOOD Kft.:** Provided an inside look at their quality food production with a focus on milk processing and automated quality control.
- VegaDokk:** Emphasized the benefits of natural food production and ingredient sourcing.



Join Us in České Budějovice: November 7-8, 2024!

Dates: November 7-8, 2024
Location: České Budějovice, Czechia
Host: JAIP - South Bohemian Agency for Support to Innovation
Focus: Packaging and Food

We're pleased to invite you to our Project Meeting, Study Visit, and Mid-Term Dissemination Event in charming České Budějovice.



Study Visit Highlights

- Mondi Bupak:** Explore sustainable packaging solutions, focusing on recycling and reducing plastic use.
- Viscofan:** Discover Eco-friendly eFAN products made from renewable resources and aligned with top sustainability standards.
- Budějovický Budvar:** Tour this famous brewery to learn about sustainable brewing practices, including water recycling and rainwater use.
- University of South Bohemia:**
 - Faculty of Fisheries and Protection of Waters:** See aquaponics in action—combining fish farming with plant cultivation.
 - Faculty of Agriculture and Technology:** Discuss sustainable food and beverage practices.
- Biological Centre of the Academy of Sciences of the Czech Republic:** Learn about research supporting agricultural sustainability.

Why Attend?

- Get insights into sustainable packaging and food practices.
- Network with industry experts and peers.
- See innovative solutions in action.

Register Today

For more details and to register, contact us.

We look forward to welcoming you to České Budějovice!

