

Case Descriptions of the Local Innovation Partnerships in Tartu, Estonia

Context

Local Innovation Partnership (LIP) in Tartu, Estonia

In Estonia, the amount of food waste has increased throughout the last five years in the entire food supply chain, from agriculture to homes. Approximately 84,000 tons of food is thrown away in Estonia every year, and it is estimated that this is about 164 million euros a year.

Estonia is committed to meeting the Sustainable Development Goal Target 12.3 to halve per capita food waste at the retail and consumer level by 2030 and reduce food losses along the food production and supply chains, as part of its [national food waste prevention plan](#) and [national food rescue action plan](#). The pilot will focus on finding solutions to improve our consumption patterns and raising overall understanding and awareness about food waste.

Why

- Estonia is committed to meeting the Sustainable Development Goal Target 12.3 to halve per capita food waste at the retail and consumer level by 2030 and **reduce food losses along the food production and supply chains** as a part of its national food waste prevention plan and national food rescue action plan that include different measures involving all key players across the food supply chain.
- Tartu is the most active Estonian city, leading the way in achieving carbon neutrality in Estonia by 2050. The City of Tartu has developed “Climate and Energy Plan for 2023-2030”, the Association of Municipalities of Tartu County has developed “**Food Strategy for Tartu County for 2022-2030**”. These long-term documents stipulate the need for lowering CO2 emissions, preventing and decreasing food waste and promoting sustainable consumption as well as sustainably produced local, healthy food.
- Tartu Biotechnology Park would like to be able to initiate and implement concrete actions related to achieving these targets on regional level.

What

- The aim of the pilot is motivating and engaging relevant actors in food solutions to reach common ground for finding solutions to local challenges including **promotion of local food producers** and defining the ways to tackle with food loss and food waste issues in Tartu region.
- The pilot focuses on finding solutions **to improve customers consumption patterns** and raising awareness about food waste issues and more sustainable and economical food production methods.

Who

Project Partners

- Tartu Biotechnology Park
- ScanBalt

LIP Tartu Contact: Maris Väli-Täht

+372 56621301 | maris(at)biopark.ee

Associated organisations & other stakeholders

- City of Tartu
- The Association of Municipalities of Tartu County
- Tartu County Development Association
- Estonian Academy of Life Sciences
- SMEs from the food tech and innovation sector (Fudloop, Nutrilooop)
- Foodsharing Tartu, Estonian Food Bank and other similar initiatives
- Retailers joined with food rescue action

“KISMET brings together important food stakeholders in Tartu region to inform and match them, and foster them to collaborate on food waste reduction, as well as promote local and sustainable food production and consumption”

Maris Väli-Täht (Tartu Biotechnology Park)



Piloting the KISMET project's

Enabling Programme for Sustainable Food Environments

1 | Governance, integration, participation

Motivating and involving decision-makers

Motivating and engaging relevant actors in food solutions to reach common ground for finding solutions to local challenges including promotion of local food producers and defining the ways to tackle with food waste issues in Tartu region.

- Academia creates a database of local producers in the region and the activities are focused on drawing the decision makers' attention to sustainable food topics and invite them to participate to "on the ground" activities.
- Set up a roundtable in collaboration with the City of Tartu for retailers and food rescue and redistribution organizations and companies in Tartu region to facilitate the dialogue between different stakeholders.
- Organize a practical workshop "Local and Organic Food in the Educational Institutions" aimed at the directors of educational institutions in Tartu city and county.

2 | Demand-side (drivers for sustainable consumption)

Changing consumer behaviour for a better food ecosystem

Identifying concrete actions to be taken by local public authorities to prioritize the topic of avoiding and reducing food waste, to help deliver leftover food to the needy while ensuring food safety and equal redistribution of donated food.

- The activities are related to promoting consumer-producer collaborations to contribute to sustainable consumption.
- Set up a roundtable for retailers and food rescue and redistribution organizations and companies in Tartu region to facilitate the dialogue between different stakeholders and discuss the ways for extending cooperation in food donating and rescue activities.
- Academia will conduct a survey to assess the awareness of reducing food waste in the educational institutions of Tartu county.
- Organize a workshop tackling with the topic of avoiding and reducing food loss and food waste in the educational institutions of Tartu region.

3 | Supply-side (drivers for sustainable production)

A platform for local producers

Mapping of local food producers for bringing local producers and public authorities together to facilitate local and sustainable food production and consumption.

- Co-organize the South-Estonian food conference "From Farm to School" to promote local and organic food in the region focusing on how to create a new distribution channel for the producers in cooperation with the public sector educational institutions.
- Organize a workshop for the directors of educational institutions and representatives of local authorities to reach an agreement upon increasing the percentage of locally and sustainably produced raw materials in the overall ratio of food ingredients used at the educational institutions.
- Identifying and mapping local producers by academia would help to develop public-private partnerships and facilitate local and sustainable food production and consumption by creating a platform for local producers, local public authorities and consumers.