







The KISMET project promotes cross-sector collaboration using the Quadruple Helix model—engaging governments, businesses, academia, and civil society—to drive sustainable and circular food strategies. By fostering local innovation partnerships and integrating data-driven decision-making, regions across the Baltic Sea are developing resilient, inclusive, and environmentally conscious food systems.



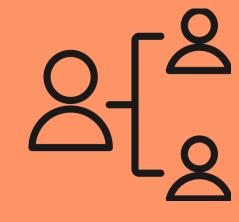
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Find regional examples below:



Hamburg, Germany – created a Food Cluster, a company with a triple Helix structure to foster innovation in food production through cooperation between food businesses, science and governance.





Vejle, Denmark – Culinary Institute connects food professionals, researchers, and policymakers to optimize local food value chains, support circular food economies, and reduce waste.





Södertälje, Sweden (BERAS) – developed Biodistrict Sörmland together with Södertälje municipality by involving businesses, researchers, and local governments, leading to it being awarded EU's Best Organic district 2024.





Vidzeme, Latvia – developed the Sustainable Food System of Vidzeme 2035 strategy through co-creation workshops with 170 stakeholders.





Tartu, Estonia – hosted annual Food Conferences, bringing together policymakers, municipality leaders, procurement specialists and educational leaders to present innovative and sustainable concepts for food supply in public institutions. Additionally, Tartu Biotechnology Park developed an updated report of the food sector of Tartu County.





South Savo, Finland (Xamk) – developed the **Savonlinna Sustainable Food Vision**: Recommendations for Developing the Food Sector 2025–2030. This action plan offers strategic recommendations to promote regional development in the food sector and support the City of Savonlinna's strategic efforts to develop the food sector. Additionally, Xamk established a Food Industry Databank to monitor food production trends and enable local businesses to make informed decisions, thereby supporting the development of circular food supply chains.





The KISMET project is co-funded by the European Union (European Regional Development Fund) under the Interreg Baltic Sea Region (BSR) Programme 2021-2027. Find out more about the project on: https://interreg-baltic.eu/project/kismet/















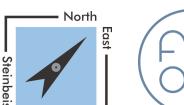






















initiatives enhance food system transparency, support local food producers, and encourage sustainable and circular consumption. Platforms for local and plant-based producers, environmental labeling of food products, and regional food procurement strategies help bridge the gap between producers and consumers, ensuring economic viability and food security while reducing carbon footprints.



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Examples of local initiatives across the Baltic Sea region:

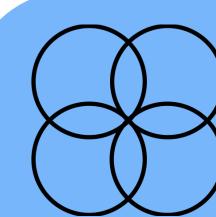


Södertälje, Sweden

• Used Consupedia to assess the sustainability of public food procurement, aiming to help schools choose environmentally and socially sustainable food options.

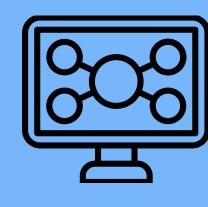


• Launched "Local Food for Local Markets", creating direct purchasing agreements between schools and local food producers.



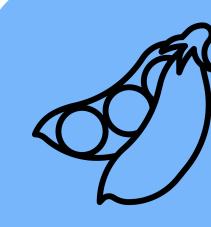
Tartu, Estonia - mapped local food producers in Tartu County to connect them with municipalities and increase access to regional food markets.





Vilkaviškis, Lithuania – developed a local food communication plan and introduced a Seasonal Food Pyramid to guide public canteens in choosing seasonal and local food.





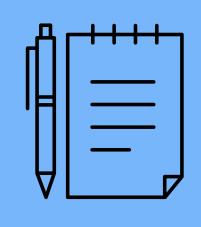
Vejle, Denmark – organizing several matchmaking events between SME's and different stakeholders in retail and food services to promote local food production and plant-rich diets.





South Savo, Finland (Xamk) - utilizing the Seasonal Pyramid promotes the consumption of seasonal and local foods through creative educational initiatives. Activities included a memory game for early childhood education, a nature adventure game for primary students, and an escape room-style game for secondary students. These activities aim to embed seasonal thinking and local food awareness in public food services and broader community habits.



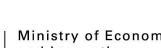


Satakunta, Finland – worked with small farmers to improve their ability to calculate their carbon footprints, helping them compete in public procurement tenders.



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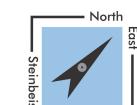










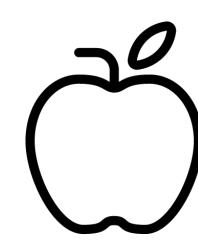












KISMET's piloted solutions, including food waste reduction programs, sustainable procurement guides, and digital tools for environmental impact assessment, provide actionable strategies for policymakers, businesses, and communities. These initiatives are shaping demand-side behavior and supply-side resilience, creating replicable models for sustainable food environments.



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Case studies from partner regions:



Södertälje, Sweden – spread knowledge about True Cost Accounting as a tool for food policies, helping public institutions understand the hidden costs of food production and encouraging circular food solutions.



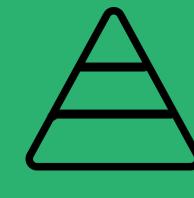


Tartu, Estonia

• Launched the "Making the School Community Food-wise" program to improve school meals and reduce food waste to be piloted in the schools of Tartu County and in the friendship municipality.



• Organized workshops on sustainable food practices, training school caterers on how to source and prepare local and organic food within a circular food framework.



Vilkaviškis, Lithuania – created a Seasonal Food Pyramid, a visual guide for canteens to plan meals using locally available, sustainable ingredients, promoting circular food choices.





Vejle, Denmark – hosted GastroDays, training chefs and food professionals in cooking plant-rich meals, using seasonal ingredients, and supporting circular food practices in the kitchens.





Satakunta, Finland (Prizztech)

• Piloted a food waste reduction program in schools, cutting waste by 50% in one year through portion control and better tracking, supporting circular food practices.



• Helped establish regional producer cooperatives, allowing small farmers to collaborate and supply larger food markets, supporting circular agricultural economies.





South Savo, Finland (Xamk) - in collaboration with other regional stakeholders, has established a platform that enables producers and buyers to meet, network, and establish a shared sales and purchasing channel. This platform can increase producers' awareness of sustainable development in the food sector.



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