

DID YOU KNOW IISALMI FRIENDSHIP CITY HAS THE LONGEST BIRCH ALLEY IN EUROPE?

IISALMI CITY, FINLAND

Known for:

- Strong primary production area, especially dairy farming: The Iisalmi region is known for its robust agricultural base, with dairy production playing a key role.
- Industrial expertise in the food and beverage sector: Iisalmi is home to notable food industry players, such as cheese production and soft drink manufacturing.
- Public food services: Early childhood education and school meal services are an essential part of the region's food system.

MOTTO: "WE DON'T WAIT FOR MIRACLES – WE CREATE THEM."



REDUCING FOOD WASTE THROUGH INCREASED AWARENESS

OUR KISMET JOURNEY:

In collaboration with the KISMET project, the City of Iisalmi's Food Services have focused on improving food waste management. The exchange of experiences with international partners has been valuable, bringing new perspectives.

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DID YOU KNOW THAT THE MUNICIPAL KITCHENS IN COPENHAGEN PREPARE MORE THAN 115.000 MEALS DAILY?

COPENHAGEN, DENMARK

Known for:

- Organic food (90%) in Copenhagen.
- Local production in more than 1000 kitchens.
- Few local suppliers – very little food and veg production in Denmark.

MOTTO: “RESPONSIBLE PUBLIC MEALS.”



PROTEINRIKA LIVSMEDEL PER 100 GRAM			
OST	28	NÖTKÖTT	22
PUMPAFRÖN	25	FLÄSK	19
LINSE	24	TORSK	18
KYCKLING	23	KESÖ	14
BÖNOR	22	QINOUA	14
KÖTT	21	ÄGG	12

INTRODUCING FOOD RESILIENCE IN THE NEW FOOD STRATEGY

OUR KISMET JOURNEY:

A study tour to Södertälje January 2025 with school visits and inspirational discussions, documents from Södertälje Municipality about their food supply strategy, resilience etc. in different future scenarios. The material is currently used in the renewal of the food strategy in Copenhagen, which is in progress, and we expect it to be politically decided in 2026.

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DID YOU KNOW THAT HEDENSTED HAS THE WORLD'S LARGEST COLLECTION OF FERGUSON TRACTORS, INCLUDING A 15-METER-HIGH PYRAMID OF TRACTORS?

HEDENSTED MUNICIPALITY, DENMARK

Known for:

- Denmark used to be known for the 3 B's: Butter, Beer and Bacon, but now we want to be known for the 3 F's: Facon, Fermentation and Future Food.
- A factory in the region has developed Facon (bacon replacement) from legumes and spices.
- We have several companies working with fermented products for meat replacement and tasteful protein product.

MOTTO: "FOR ALLE, DER VIL" ("FOR EVERYONE WHO WANTS")

CO2-REDUCTION IN PUBLIC CANTINA VIA MEAT REDUCTION, FOOD WASTE POLICY, STAFF EDUCATION, FOOD SPACE DESIGN, ORGANIC INCREASE POLICY, AND LOCAL TRADING PARTNERSHIP

OUR KISMET JOURNEY:

The main activity for Hedensted Municipality has been the transformation of the municipality cantinas. It has been a powerful and green journey with different challenges but mostly a chain of solid steps towards a lower CO2-footprint and lots of learning and insight. As part of the journey the kitchen staff has participated in different Gastro Days focusing on legumes, grains and plant rich meals.

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DID YOU KNOW THAT 1500 KM STRAIGHT LINE LIE BETWEEN KUOPIO AND HAMBURG BUT THEIR UNDERSTANDING OF PROMOTING THE FOOD SECTOR IS ALMOST IDENTICAL?

SAVONIA UNIVERSITY OF APPLIED SCIENCES, FINLAND

Known for:

- the market square is known as the navel of the world (Fin. muailman napa).
- Traditional food Kalakukko (Fish rooster).
- Kallavesi lake.

MOTTO: "GOOD MOOD CITY."

VISION: "CAPITAL OF THE GOOD LIFE."

SUSTAINING AND STRENGTHENING THE AGRI-FOOD CLUSTER NORTH SAVO

OUR KISMET JOURNEY:

As a KISMET friendship city, we have focused on strengthening the North Savo Agri-Food Cluster through international peer learning and exchange of best practices. In 2025, representatives from both the North Savo and the Hamburg cluster visited each other. The visits included learning about the food sector ecosystem in the respective region to understand requirements for the cluster.



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Interreg
Baltic Sea Region



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CIRCULAR ECONOMY
KISMET

DID YOU KNOW THAT PEIPSIÄÄRE MUNICIPALITY LIES ALONG THE WESTERN SHORE OF LAKE PEIPUS, THE FIFTH-LARGEST LAKE IN EUROPE?

PEIPSIÄÄRE MUNICIPALITY, ESTONIA

Known for:

- Peipsi Onion Tradition: Peipsiääre is famous for its centuries-old onion farming in Old Believer villages, where families grow and sell the iconic Peipsi onions along the Onion Route.
- Lake Peipus Fish Cuisine: The region's cuisine centers on Lake Peipus fish such as smoked bream, perch, and pike, celebrated at local fishing festivals.
- Blending of Culinary Cultures: Peipsiääre's food combines Estonian, Russian Old Believer, and Baltic German traditions, creating a unique fusion of local, handmade dishes.



MOTTO: "BUILDING A MORE SUSTAINABLE FOOD CULTURE FOR OUR SCHOOLS."

SCHOOL MEALS DEVELOPMENT PROGRAMME "MAKING SCHOOL COMMUNITY FOOD-WISE"

OUR KISMET JOURNEY:

The school meals program "Making School Community Food-wise" in Peipsiääre Municipality aims to raise awareness about food education, integrate food related topics into the curriculum, and reduce food waste in school canteens. Menus are being diversified with the help of a nutrition expert, and lunch breaks may be reorganized if needed. The program offers lessons on healthy eating, community seminars, and student-led food waste reduction, while promoting cooperation among staff, students, and parents.

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DID YOU KNOW CĒSIS HAS ONE OF THE WORLD'S OLDEST AND BEST-PRESERVED MEDIEVAL CASTLES LOCATED RIGHT IN THE HEART OF A NATIONAL PARK?

CĒSIS MUNICIPALITY, LATVIA

Known for:

- Cēsis lies in Latvia's main organic farming region, with 20% of Vidzeme's land farmed organically. Local producers supply schools and markets.
- The municipality links schools with farmers, fostering short food chains and healthier meals.
- Cēsis serves as a lab for sustainable food — testing green procurement and sharing practices through the Gauja National Park Bioregion.

MOTTO: "THE ONLY WAY IS UP!"

GUIDE TO THE PROCUREMENT OF LOCALLY PRODUCED FOOD

OUR KISMET JOURNEY:

With support from the Vidzeme Planning Region, Cēsis improved school catering for healthier, more sustainable meals. It strengthened local procurement, learned from Swedish study visits, and developed a model to boost local and organic food use.

A pilot school in Līgatne now targets 30% organic meals, and a Bioregion working group has drafted green procurement guidelines. Cooperation with Ekerö (Finland) and Södertälje (Sweden) continues to inspire practical solutions.



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DID YOU KNOW EURA HAS ONE OF THE WORLD'S MOST UNIQUE LOGO – EURA'S HEART, INSPIRED BY VIKING AGE JEWELLERY AND STILL SEEN TODAY IN THE TRADITIONAL EURA RING PASTRY?



EURA MUNICIPALITY, FINLAND

Known for:

- The old and strong agricultural tradition combined with modern sustainable food system.
- Pioneer as contract farming system with food industry.
- Eura's food waste pilot, which will be implemented in Satakunta region



MOTTO: “WE DO THINGS WITH HEART TO STRENGTHEN THE WELL-BEING OF EURA’S PEOPLE. WE ARE PROUD OF BEING FROM EURA.”

FOOD WASTE PILOT IN SCHOOLS

OUR KISMET JOURNEY:

The Eura Kiukainen food waste pilot cut plate waste by 73%, saving costs and reducing CO₂ emissions. The project focused on kitchen and plate waste, with strong emphasis on environmental education. Lessons from KISMET are now in use in the central kitchen and schools, and the model is expanding regionally.

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DID YOU KNOW KAZLŲ RŪDA HAS LITHUANIA’S FIRST ASPIRING CITTASLOW CITY, AIMING TO BUILD A SLOW, SUSTAINABLE, AND COMMUNITY-CENTERED FOOD SYSTEM?

KAZLŲ RŪDA MUNICIPALITY, LITHUANIA

Known for:

- Developing a sustainable local food ecosystem connecting schools, farmers, and producers.
- Hosting “Good Food Experience in Kazlų Rūda” – to develop a conscious approach to food, to promote the consumption of local and seasonal products, and to foster environmentally friendly farming.
- Expanding school orchards to teach children about food origins and sustainable farming.

MOTTO: “EXPERIENCE THE LUXURY OF BEING IN NATURE.”

COMMUNITY-DRIVEN, SUSTAINABLE FOOD CULTURE

OUR KISMET JOURNEY:

As a KISMET friendship city, Kazlų Rūda focuses on integrating sustainable food systems into education, local governance, and community life. In 2025, the city launched educational workshops, school orchard expansion, and local food sourcing programs to promote healthier, more resilient food environments. Through transnational exchanges and collaboration with KISMET partners, Kazlų Rūda is developing a model for community-driven, sustainable food culture that could inspire other small municipalities across Europe.

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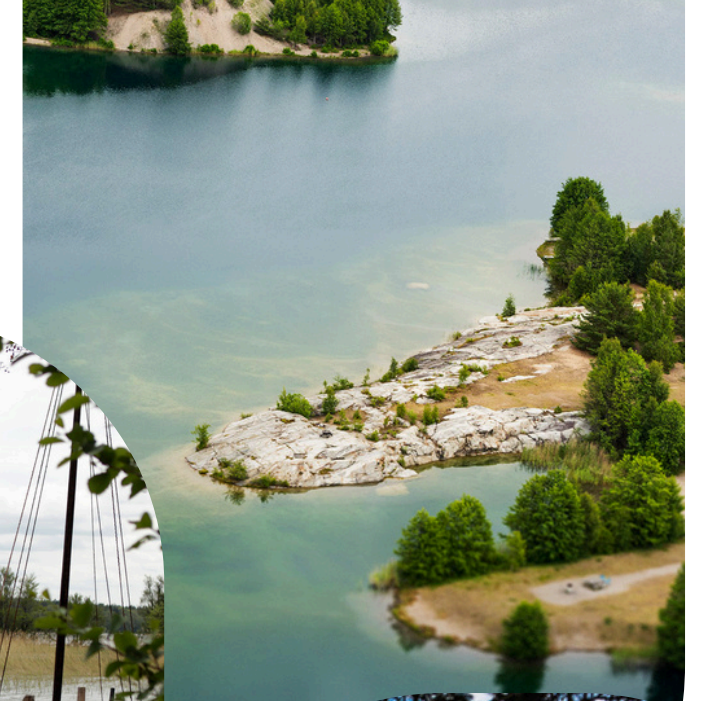


DID YOU KNOW EKERÖ CONSISTS OF 140 ISLANDS AND SKERRIES?

EKERÖ MUNICIPALITY, SWEDEN

Known for:

- UNESCO World Heritage Site Birka was Sweden's first and the leading trading town in the Nordic region.
- Was for a long time called Stockholm's pantry and have had a long tradition of agriculture.
- Was the first Swedish municipality to create a dish made from locally produced ingredients.



MOTTO: "KULTURENS ÖVÄRLD/THE ARCHIPELAGO OF CULTURE."

**WE HAVE IMPLEMENTED A DYNAMIC PROCUREMENT SYSTEM, TO MAKE IT
EASIER FOR LOCAL PRODUCERS TO DELIVER TO THE MUNICIPALITY**

OUR KISMET JOURNEY:

Our KISMET journey has been about learning, sharing, and growing together. By working closely with Södertälje and local producers, we've built new networks and practical tools to make local and sustainable food a natural part of everyday life in Ekerö.

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[Lunch & mat - Ekerö kommun](#)