D8.11 Second batch of practice abstracts

Work Package 8

UHOH

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Executive Summary

This document constitutes the deliverable "D8.11 Second batch of practice abstracts" in the context of WP8 and has been compiled by the partner UHOH. The deliverable aimed to list the second resulting innovative knowledge and easy accessible end-user material from this SMARTCHAIN as a summary for practitioners in the EIP common format ("practice abstracts"). A total target number of 30 "practice abstracts" was foreseen for the project. In a first batch (D8.10, submitted in M18), 17 "practice abstracts" were included. In M36, a second batch with additional "practice abstracts" (15) is submitted as D8.11. Finally, SMARTCHAIN has produced a total of 32 "practice abstracts".

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1. Introduction

Communicating about projects, activities and results is much easier through the use of a common format. The EIP-AGRI common format facilitates knowledge flows on innovative and practice-oriented projects from the start till the end of the project. The use of this format also enables farmers, advisers, researchers and all other actors across the EU to contact each other.

The resulting innovative knowledge and easy accessible end-user material from SMARTCHAIN will feed into the EIP-AGRI website (https://ec.europa.eu/eip/agriculture/en/find-connect/projects) for broad dissemination. The innovative knowledge produced during the lifetime of the project will be disseminate for practitioners following the EIP common format ("practice abstracts"). A "practice abstract" is a short summary of around 1000-1500 characters (word count – no spaces) which describes the main information/recommendation/practice that can serve the end-users in their daily practice. Guidance and templates for these practice abstracts are available on the EIP-AGRI web site: http://ec.europa.eu/eip/agriculture/en/content/eip-agri-common-format.

A full package of practice abstracts has been produced by SMARTCHAIN project, containing all the outcomes/recommendations which are ready for practice. A total target number of 30 practice abstracts was foreseen for the project. A first batch with 17 SMARTCHAIN "practice abstracts" was submitted as D8.10 (M18). This document (D8.11) contains the second batch of 15 SMARTCHAIN "practice abstracts". Finally, SMARTCHAIN has produced a total of 32 "practice abstracts".

Parallel to the submission of this deliverable, the official "EIP-AGRI common format" Excel file containing the additional 15 SMARTCHAIN "practice abstracts" has been sent to the corresponding official EIP-AGRI email address (AGRI-EIP-PRACTICE-ABSTRACTS@ec.europa.eu), including the SMARTCHAIN Project officer (Mrs. Ivana Oceano) and Policy officer (Ms. Natalia Brzezina) in copy of the message.

2.   PA 18

Community Supported Agriculture (CSA) in Bologna, Italy: Arvaia (English)

Arvaia (www.arvai.it) is an agricultural cooperative of citizens producing their own food with organic agriculture's methods, organized as a Community Supported Agriculture (CSA). Supporters become cooperative's members and cover farm's yearly costs, and on the other hand, farmers put an effort to distribute vegetables, cereals and handcraft processed food every week to these members. CSA model create a direct contact between: producers who have a direct economic help to farm's activity so they keep running this main activities, and supporters can have direct access to good organic food. Arvaia's members can audit and participate directly to the farm's life and activity. By creating a short and strong food supply chain, they create a proactive community.

All subjects involved support an ecological approach of consumption, indeed products are distributed once a week in 8 hubs located around the city of Bologna (Italy), carried directly from the farm- which is located 7 km from the city center- by a single van. Every member can reach the closest hub, reducing as well the distance between the farm and the members' houses, optimizing food chain transfer.

Mutualistic relationships between people have been encouraged thanks to anonymous annual fundraising (called "peer supportive auction"/"mutual fundraising") based on main value "everyone supports the annual production according to his/her own economic possibilities" and members can provide an annual payment to cover all farm cost.

CSA members support environmental education and healthy outdoor activity indeed people can help in many Cooperative's areas: agriculture activity, distribution and local market activity, communication and events.

Community Supported Agriculture (CSA) a Bologna, Italia: Arvaia (Italian)

Arvaia (www.arvai.it) è una cooperativa agricola di cittadini che producono il proprio cibo con i metodi dell'agricoltura biologica. I sostenitori diventano membri della cooperativa e coprono i costi annuali della fattoria e, d'altra parte, gli agricoltori si sforzano di distribuire verdure, cereali e alimenti lavorati artigianalmente ogni settimana a questi membri. Il modello CSA crea un contatto diretto tra queste due catene di approvvigionamento. I membri di Arvaia possono controllare e partecipare direttamente alla vita e all'attività della fattoria. Creando una filiera alimentare breve e forte, creano una comunità proattiva.

In questa comunità, valori come l'ecologia, l'aiuto e il sostegno reciproci tra le persone e salari equi per gli agricoltori sono distribuiti all'interno dei membri. Tutti i soggetti coinvolti supportano un approccio ecologico al consumo, infatti i prodotti vengono distribuiti una volta alla settimana in 8 hub situati intorno alla città di Bologna, trasportati direttamente dalla fattoria - che si trova a 7 km dal centro città - da un unico furgone. Ogni membro può raggiungere l'hub più comodo alle proprie abitudini, riducendo anche la distanza tra la fattoria e le case dei membri.

Le relazioni mutualistiche tra le persone si organizzano alla raccolta fondi annuale anonima basata sul valore principale "tutti sostengono la produzione annuale in base alle proprie possibilità economiche" e i membri possono fornire un pagamento per coprire tutti i costi dell'azienda agricola.

I membri del CSA supportano l'educazione ambientale e la sana attività all'aperto, infatti le persone possono aiutare in molte aree della Cooperativa: attività agricola, distribuzione e mercato locale, comunicazione ed eventi.

3.   PA 19

Pick your own harvesting system (English)

Pick your own (PYO) is an activity that Arvaia (www.arvai.it) introduced the past year to reduce waste of products and encourage an outdoor activity to all cooperative's members.

Indeed, if there is some vegetable at the farm that persist on the fields but its quantity isn't enough to cover all members vegetables weekly parts, farmers and communication team agreed to communicate and spread PYO activity trough weekly e-mail newsletter or into distribution hubs. Interested members can go to the farm and find PYO dedicated vegetable fields area (signaled with specific coloured pickets) and farmers can help, telling them how to harvest: which tool they can use, where to find them; which vegetable's part to pick up.

This system was also tested in this past summers with fruits, especially peaches and apples because in that moment the orchards yield didn't cover all members' needs, so Arvaia farmers invited all members to try to pick-up fruits and taste them. In this case, farmers established a maximum quantity that every member can pick in respect of others and for improving an equal community prospective of sharing goods and food. But it was also a good way to avoid fruits waste and reduce laden down farmers work in summer.

This activity is very useful to increase members' participation into various aspects:

-people come into Arvaia's farm and have the possibility to visit it and be aware about what's going on there, reinforce trusted relationship with farmers and meet other members;

-people can pick-up a free quantity of vegetables and contribute to reduce food waste;

-members can come with other people and let them know about Arvaia and its activities;

-people can learn about vegetable life cycle and organic farming directly and talking with farmers.

Scegli il tuo sistema di raccolta (Italian)

Pick your own (PYO) è un'attività che Arvaia (www.arvai.it) ha introdotto l'anno scorso per ridurre lo spreco di prodotti e incoraggiare un'attività all'aperto a tutti i membri della cooperativa.

Infatti, se nella fattoria è presente della verdura che persiste nei campi, ma la sua quantità non è sufficiente a coprire tutti i membri delle parti settimanali di verdure, gli agricoltori e il team di comunicazione hanno concordato di comunicare e diffondere l'attività PYO attraverso newsletter settimanali via e-mail o nella distribuzione mozzi. I membri interessati possono andare alla fattoria e trovare un'area dedicata ai campi di ortaggi PYO e gli agricoltori possono aiutare, dicendo loro come raccogliere, quale strumento possono usare, quale parte di verdura raccogliere.

Il sistema è stato testato nelle estati precedenti con frutta, in particolare pesche e mele, quindi gli agricoltori di Arvaia hanno invitato tutti i membri a provare a raccogliere i frutti e assaggiarli. In questo caso, gli agricoltori hanno stabilito una quantità massima che ogni membro può scegliere rispetto agli altri. Ma è stato anche un buon modo per evitare lo spreco di frutta e ridurre il lavoro degli agricoltori che è a pieno carico in estate.

Questa attività è molto utile per aumentare la partecipazione dei membri:

-le persone entrano nella fattoria di Arvaia e hanno la possibilità di visitarla ed essere consapevoli di ciò che sta accadendo lì;

-le persone possono raccogliere una quantità gratuita di verdure e contribuire a ridurre gli sprechi alimentari;

-membri possono venire con altre persone e far loro conoscere Arvaia e le sue attività;

-le persone possono conoscere direttamente il ciclo di vita vegetale e l'agricoltura biologica e parlare con gli agricoltori.

4. PA 20

La Charrette: Carsharing for local products (English)

La Charrette is in the form of a website (platform), which allows to put producers in contact with each other. Two scenarios are possible:

1) **Scenario 1: A producer (called "producer A")** needs to deliver his products and has some space in his car/truck.

   - He joins the platform (free registration);

   - He enters the journey with some information: departure and arrival cities, possible stopping points, type of storage during the transport (ambient, cold, frozen), date of the journey and the timetable.

2) **Scenario 2: A producer (called "producer B")** needs to deliver a product and looks for someone to deliver it:

   - He joins the platform (free registration);

   - He completes the type of journey he wants (departure and arrival cities, days of the journey, type of required storage);

   - He selects, among the propositions, the most suitable journey according to his criteria and he books the journey (online payment).

A software on the website approximately compares the cost of the delivery:

   - without sharing;

   - by delivering his goods himself and sharing the car with goods from other producers;

   - or by entrusting his goods to another producer who deals with the delivery.

This innovation has many advantages:

   - It is an easy to use solution: a platform on a website to book a journey in a few time;

   - It allows to save time on the logistic step and to focus more on the main activities on the farm;

   - It allows to reduce the cost of transport;

   - It allows to reduce the environmental footprint of the transport;

   - It supports the cooperation and links among producers.

https://lacharrette.org/

La Charrette: Covoiturage pour produits locaux (French)

La Charette se présente sous la forme d'une plateforme sur internet, qui permet aux producteurs d'entrer en contact les uns avec les autres. Il existe deux cas :

1) **Cas 1 – un producteur (appelé « Producteur A »)** doit livrer ses produits et a de la place restante dans sa voiture/son camion :

   - Il s'inscrit sur la plateforme (inscription gratuite)

- Il renseigne son voyage avec quelques informations : villes de départ et d'arrivée, points d'étapes possibles, type de stockage pendant le transport (ambiant, froid, surgelé), la date du voyage et les horaires

2) **Cas 2 – un producteur (appelé « Producteur B »)** doit livrer des produits et cherche quelqu'un pour sous-traiter cette étape :

- Il s'inscrit que la plateforme (inscription gratuite)

- Il renseigne le type de voyage qu'il souhaite (villes de départ et d'arrivée, date du voyage, type de stockage requis)

- Il sélectionne, parmi les propositions, le voyage le plus adapté selon ses critères and il réserve le voyage (paiement en ligne)

Un logiciel sur le site internet compare de façon approximative le coût de la livraison :

- Sans mutualisation

- En livrant soi-même ses produits et en partageant la voiture avec des livraisons d'autres producteurs

- En confiant ses produits à un autre producteur qui s'occupe de la livraison.

Cette innovation présente de nombreux avantages :

- Il s'agit d'une solution facile à utiliser : une plateforme sur un site internet qui permet de réserver un voyage en peu de temps

- Elle permet de gagner du temps

- Elle permet de réduire le coût du transport

- Elle permet de réduire l'impact environnement du transport

- Elle permet d'encourager la coopération et les liens entre les producteurs

https://lacharrette.org/

5. PA 21

Mobile shared processing facility (English)

It exists several types of trucks depending on the type of expected final products.

- **Truck for canning**: implementation of all equipment required to achieve canned products in one single skid designed for truck's usable width and length: glass jars lid closing system with steam injection, metallic cans seamer, under-vacuum plastic pouches thermo sealer, autoclave and electric air compressor to run closing machines. Products are prepared from raw ingredients at the farm and then transported inside the truck. They are heat treated (pasteurization or sterilization), cooled, returned back to the farmer for refrigerated or ambient storage, labelling and sales.

- **Truck for making juices, compotes, coulis - the "Pressi-Mobile":** all equipment for cleaning, grinding, pressing, filtering, pasteurizing and filling are included into the truck. Privates, associations, professionals can book the truck on the website or by phone. They select the type of fruit, the quantity, for what steps of processing they need the truck, and their availabilities on a calendar. Two types of packaging are proposed: bottles or bag in box. The user only must provide tap water, a minimum area to park the truck and a trailer to evacuate the pulps.

This type of mobile and share processing facilities has many advantages.

- It allows to make a processing facility profitable by sharing the investment among many producers

- It allows producers to process their raw products in order to give them added value to products and to meet with consumer expectations.

- It allows to use an equipment the whole year for seasonal activities

- It allows to limit raw food materiel spoilage and food waste

- It creates new links among the producers and between producers and consumers

Conserverie Mobile et Solidaire: http://www.maisonsdequartier.fr/actions/projets/122-conserverie-mobile-et-solidaire

La Press-Mobile: www.pressi-mobile.fr

Atelier de transformation mobile et partagé (French)

Il existe plusieurs types de camions en fonction du type de produit fini désiré :

• **Camion pour la mise en conserve**: intégration de tous les équipements nécessaires pour mettre de produits en conserves dans un unique module d'une dimension adaptée au camion : système de fermeture du couvercle des pots en verre par injection de vapeur, sertisseuse de boîtes métalliques, cercleuse thermique pour sachets plastiques sous vide, un autoclave et de l'air comprimé pour faire fonctionner les équipements. Les produits sont préparés à partir des ingrédients bruts à la ferme puis transportés jusqu'au camion. Ils subissent ensuite un traitement thermique (pasteurisation ou stérilisation), sont refroidis, retournés à la ferme pour être stockés à air froid ou ambiant puis étiquetés et vendus.

• **Camion pour fabriquer des jus, compotes et coulis (la « Pressi-Mobile »)**: tous les équipements pour le nettoyage, le broyage, le pressage, la filtration, la pasteurisation et le remplissage sont inclus dans le camion. Les particuliers, associations, et professionnels peuvent réserver le camion sur le site internet ou par téléphone. Ils sélectionnent le type de fruit, la quantité, les étapes de transformation pour lesquelles ils ont besoin du camion, ainsi que leurs disponibilités sur un calendrier. Deux types de contenants sont proposés :

bag in box ou bouteille. L'utilisateur doit seulement fournir de l'eau potable, une surface minimale pour pouvoir garer le camion et une remorque pour évacuer les pulpes.

Ce camion de transformation mobile et partagée présente de nombreux avantages.

- Il permet de rendre un atelier de transformation rentable en partageant l'investissement entre de nombreux producteurs

- Il permet aux producteurs de transformer les matières premières dans un but d'apporter de la valeur ajoutée aux produits et de répondre aux demandes des consommateurs

- Il permet de limiter l'altération des matière premières et le gaspillage alimentaire

- Il créé de nouveaux liens entre les producteurs and entre les producteurs et les consommateurs

Conserverie Mobile et Solidaire: http://www.maisonsdequartier.fr/actions/projets/122-conserverie-mobile-et-solidaire

La Press-Mobile: www.pressi-mobile.fr

6.   PA 22

Plant on Demand - The software solution for short food supply chain transactions. Digitize Your short food supply chain AgriFood Business (English)

Plant on Demand is a platform that digitalizes and optimizes the trading processes and operational flow for the agrifood supply chain, as a digital tool with essential ERP-CRM functionalities. The software is a platform for organic and local farmers, cooperatives, distributors and retailers that creates frictionless commercial transactions by creating a unified workspace and a common language among all actors. On top of that, the platform operates as a Business Intelligence tool based on data collected from those transactions (price, demand, quantities sold, etc.) to return agency to the members of the ecosystem by generating real-time and ready-to-use data and analytics for them to take informed decisions and foster coordinated production.

https://plantondemand.com/

ppt English:
https://docs.google.com/presentation/d/1zS8REX3pY17_HPtU-2F-qQmCeKqLzC-3AhxLhcDdOVc/edit?usp=sharing

Plant on Demand - La plataforma digital para realizar transacciones comerciales en las cadenas cortas de valor agroalimentaria (Spanish)

Plant on Demand es la plataforma que ayuda a digitalizar y automatizar el proceso de compra-venta de productos de la cadena de valor agroalimentaria y que ayuda a mejorar los procesos de gestión con sus herramientas de ERP y CRM. La plataforma está diseñada para que pequeños productores locales, distribuidores, comercios y cooperativas puedan llevar a cabo transacciones comerciales online de forma ágil e informada gracias la creación de un espacio de trabajo digital y unificado con un lenguaje común entre todos los actores de la cadena. Gracias a la creación de este espacio, los agentes de la cadena pueden colaborar y cooperar entre sí de forma sencilla permitiendo la generación de sinergias y acceso a una demanda más estable y amplia para los más pequeños. Además de la gestión y la cooperación, Plant on Demand ofrece Business Intelligence a sus usuarios para que puedan tener acceso a datos de calidad y relevantes a su negocio y a su ecosistema, y que permitan tomar decisiones informadas y adaptar su producción a las necesidades reales del mercado y la de la tierra.

https://plantondemand.com/

ppt Spanish:
https://docs.google.com/presentation/d/1XM81TKnbSTAnfzIFlFRID8iW3nC08_G4jiQmp87JnP8/edit?usp=sharing

7. PA 23

Grounded festival (English)

Grounded festival is organized by sustainability students in collaboration with a short food supply chain company Local2Local, a local beer brewery de Leckere and event production management Raveplan. The festival aims to bring local citizens together on the themes of food, nature, music and art. In this way making sustainability tangible and sexy and showing that it is possible to have fun without causing harm. Therefore the festival bans single use plastics, uses eco toilets and compensated the CO2 emissions of the energy use with reforestation projects. The festival included a local farmers market, organic and local foods and drinks and workshops on sustainability topics. The benefits and opportunities resulting from this social innovation include:

- Growing community of local consumers and students

- Increased visibility/ recognition of local products/ brands/ new sustainable initiatives

- Increased awareness for local food supply chains and eco-cycles

- Direct contact between local producers and consumers

Apart from the local and sustainable oriented event/ innovation, Grounded aims to engage people to celebrate and co-create sustainability and culture through events and workshops. Once people have come into contact with Grounded they are welcome to contribute to the diverse initiatives that grounded is working on (art projects, food truck, education curriculums, music, podcasts) or they can pitch their new idea to the Grounded community. Grounded connects people with divers skills and backgrounds, in this way serves as an incubator of local and sustainable initiatives.

https://www.grounded-festival.com/

8. PA 24

Smartshortchain (English)

Amped and FoodInsights are commissioned by the Ministry of Agriculture, Nature and Food quality of the Netherlands to develop a blockchain technology for the design of demand-driven and transparent (short) food chains. The current blockchain platform facilitates the registration of the activities and partnerships within the food chain from harvest to consumer. Besides it monitors and records soil and product values, in order to facilitate the communication between farmer and consumer. In the long term, this passport offers the possibility to add other values to a product, such as carbon dioxide storage, water collection in the soil, biodiversity counts and nutrient values, minerals, trace elements, etc.

This first proof of concept is the stepping stone towards the ultimate aim of this innovation, which is to gain insights for increasing the value of (local) sustainable agricultural practices and products by creating a burden of proof. This burden of proof will be generated over time through the collection of KPI data e.g. emissions, water, biodiversity, nutritional value, land use, energy, waste management. The Taskforce Short Chains (TKK) will accelerate the data input of the blockchain technology by activating the trusted network of pioneering farmers in providing data. In this way the collection of data enables the creation of a soil passport and constructed proof for the added value creation of (local) produce. This constructed proof will be communicated by using the SDG´s defined by the UN to provide a universal way of communication.

https://www.youtube.com/watch?v=u4ZHXRyX1Qo&feature=emb_logo

9.   PA 25

Eco-friendly packaging – Green packaging solutions from grain field (English)

More and more consumers choose to order online fresh products. The delivery of these products causes issues for some supermarkets and other suppliers, especially those who specialized in organic and ecological products. These companies require eco-friendly packaging that provides the desired and needed insulation and damping properties.

Green packaging can be successfully used by all small/medium or multinational companies, producers and manufacturers, who want to follow the modern eco-friendly, environmentally conscious, waste redacted management system. The packaging can be used as primary packaging for fresh field products (e.g. fruits, vegetables) and for secondary packaging for processed food as well (e.g. cheese, dairy products, etc.). Another unsolved issue nowadays is the problem of waste. Eco-friendly packaging is made from the "waste" of the field-production, which means renewable resources.

The eco-friendly packaging provides:

- 100% natural product

- Flexible for many different order types

- Excellent insulation & shock absorption

- Easy disposal in the organic waste / the garden or in the residual waste

- Hygienic, strictly controlled

- Moisture-regulating

- Space-saving delivery & storage

- Many standard sizes & variants

- Personalization in terms of size and design

- Individually printed option

The use of the eco-friendly packaging enables a positive distinctive, modern, environmentally conscious company policy.

https://landpack.de/

Umweltfreundliche Verpackungen - Grüne Verpackungslösungen vom Kornfeld (German)

Immer mehr Verbraucher entscheiden sich frische Produkte online zu bestellen. Die Lieferung dieser Produkte stellt einige Supermärkte und andere Lieferanten vor neue Probleme, insbesondere diejenigen, die sich auf biologische und ökologische Produkte spezialisiert haben. Solche Unternehmen benötigen umweltfreundliche Verpackungen, die die gewünschten und benötigten Isolier- und Dämpfungsanforderungen erfüllen.

Grüne Verpackungen können sowohl von kleinen/mittleren aber auch multinationalen Unternehmen, Produzenten und Herstellern erfolgreich eingesetzt werden, die modernen, umweltfreundlichen und -bewussten, abfallreduzierenden Maßnahmen folgen möchten. Die Verpackung kann sowohl als Primärverpackung für frische Rohprodukte (z.B. Obst, Gemüse), sowie als Sekundärverpackung für verarbeitete Lebensmittel (z.B. Käse, Molkereiprodukte, etc.) eingesetzt werden. Ein weiteres ungelöstes Problem in der heutigen Zeit ist das des Abfallmanagements. Umweltfreundliche Verpackungen werden aus

den Resten und "Abfällen", die während der Feldproduktion anfallen, also aus erneuerbaren Ressourcen, hergestellt.

Die umweltfreundliche Verpackung bietet:

- 100 % Naturprodukt

- Flexibel für viele verschiedene Anwendungen

- Hervorragende Isolier- & Dämpfungseigenschaften

- Einfache Entsorgung im Biomüll / im Garten oder im Restmüll

- Hygienisch, streng kontrolliert

- Feuchtigkeitsregulierend

- Platzsparende Anlieferung & Lagerung

- Viele Standardgrößen & Varianten

- Personalisierung in Bezug auf Größe und Design

- Individuell bedruckbar

Der Einsatz von umweltfreundlichen Verpackungen fördert eine positive, moderne und umweltbewusste Unternehmenspolitik.

https://landpack.de/

10. PA 26

Refrigerated pickup station – cool lockers (Temperature-controlled lockers for groceries) (English)

Nowadays, consumers want to pick up their purchased products even on Sundays, on public holidays or in the middle of the night. With the refrigerated pickup stations, the "shop" can be open each day for 24 hours and offer to the customers the goods. They just order the food online and pick them up anytime at the lockers station. Uncooled, chilled and frozen goods can be sold/purchased. It is possible to invest in a collaboration with other small enterprises too and the investment costs can be shared.

The modules can be equipped with cooled, frozen and heated compartments and combined as desired. The locker systems are available in different colours. The user station consists of a PC and touch screen with a possible multilingual, intuitive user interface and is available integrated and separately. The opening and closing mechanism of the compartments can be done by PIN entry on the touchpad or scanning a barcode, using RFID-code or fingerprint, which method you choose. The locker system can be set up everywhere you want, it needs only electrical current for function. The products of the farmers and producers can be purchased, where the customers easily can achieve.

1. Your customer orders goods online on your website, simply by phone or in person at your store.

2. You prepare the goods and put them into a refrigerated locker at the customer's requested time, ready for pick-up.

3. Your customer collects the goods conveniently at the cool lockers station– outside the opening hours and without queuing at a till.

www.penguinlockers.com

www.locktec.com/en/products/cool-lockers

Gekühlte Abholstation – „Cool Lockers" (Temperaturgeführte Schließfächer für Lebensmittel) (German)

Heutzutage haben viele Verbraucher den Wunsch ihre gekauften Produkte auch an Sonntagen, Feiertagen oder mitten in der Nacht abholen zu können. Mit gekühlten Abholstationen können Verkaufsstationen ganztäglich und -nächtlich geöffnet sein und Ware anbieten. Kunden bestellen die gewünschten Lebensmittel einfach online und holen sie jederzeit an der Abholstation ab. Es können ungekühlte, gekühlte und tiefgekühlte Waren verkauft/gekauft werden. Auch eine Zusammenarbeit mit anderen Kleinbetrieben ist möglich um die individuellen Investitionskosten so gering wie möglich zu halten.

Die Module können mit gekühlten, gefrorenen und beheizten Fächern ausgestattet und beliebig kombiniert werden. Die Schrankanlagen sind in verschiedenen Farben erhältlich. Die Bedienstation besteht aus einem Computer und einem Touchscreen mit einer möglichen mehrsprachigen, intuitiven Benutzeroberfläche und ist integriert oder separat erhältlich. Der Öffnungs- und Schließmechanismus der Fächer kann durch PIN-Eingabe am Touchpad oder durch Scannen eines Barcodes, mittels RFID-Code oder Fingerabdruck bedient werden. Das Schließfachsystem kann überall aufgestellt werden, es benötigt für den Betrieb lediglich einen Stromanschluss.

1. Der Kunde bestellt die Ware online auf einer Website, per Telefon oder persönlich im Verkaufsgeschäft.

2. Die Ware wird vorbereitet und zum Wunschtermin des Kunden im Kühlfach zur Abholung bereitgestellt.

3. Der Kunde holt die Ware bequem an der Kühlfachstation ab - außerhalb der Öffnungszeiten und ohne Anstehen an einer Kasse.

www.penguinlockers.com

www.locktec.com/en/products/cool-lockers

11. PA 27

Farmers' shops - Couleurs Paysannes (English)

The direct contact between farmer/producer and consumer is one of the most effective ways to build up the trust to the local products. Direct selling to consumers is one of the most difficult and time-consuming tasks for them. The farmers' shop offers a solution to farmers/producers and consumers that benefits both parties.

The prerequisite of opening and operating a farmers' shop is that farmers and producers are able to cooperate. The farmers' shop is a meeting point of the local products and the consumers. The farmers/producers do not need to provide their own human resources for sale. They can focus their time on their main activities. The shop is an appropriate place to promote the induvial producers, their products and the region as well.

The farmers' shop offers several benefits to consumers. A wide range of product is produced in the region, so consumers can buy regularly the products of the region in one place.

The "Couleurs Paysannes" shops are constituted in the form of cooperatives which bring together more than 60 local producers offering throughout the year a complete range of products directing from their farms. There are many kinds of products sold: fruits and vegetables, meat and fish, creamery, grocery, bakery, drinks and well-being products. All products are local and sustainable agriculture or organic farming.

The organisation's website provides accurate coordinates of the shops, opening our and product offerings. The website can be searched by region, producers, product group as well.

https://www.couleurs-paysannes.fr/index.php?controller=stores

Tiendas de agricultores y productores - Couleurs Paysannes (Spanish)

El contacto directo entre los agricultores/productores y los consumidores es una de las formas más eficaces de crear confianza en los productos locales. La venta directa a los consumidores es una de las tareas más difíciles para productores y agricultores individuales. Por este motivo, las tiendas de agricultores y productores locales son una solución que ofrecen beneficios tanto para ellos como para los propios consumidores.

El principal requisito para la apertura de este tipo de tienda es que los agricultores y productores locales quieran trabajar juntos. Los agricultores y productores no necesitan proporcionar sus propios recursos humanos para la venta de sus productos, y de esa forma, se pueden concentrar en sus propias tareas (p. ej. el cultivo, la elaboración de los productos, etc.). Las tiendas son un lugar idoneo para promocionar a los agricultores y productores, sus productos locales y también la región a la que pertenecen.

Las tiendas de agricultores y productores locales ofrecen una amplia gama de productos locales/regionales de modo que los consumidores pueden comprar regularmente sus productos favoritos visitando una única tienda.

Las tiendas "Couleurs Paysannes" en Francia están constituidas en forma de cooperativas, proporcionando productos locales de más de 60 productores de la region y ofreciendo una completa gama de productos que llegan desde sus granjas durante todo el año. Todos sus productos locales son producidos en granjas orgánicas o mediante agricultura sostenible. Su página web ofrece información sobre los horarios de apertura y los productos disponibles.

https://www.couleurs-paysannes.fr/index.php?controller=stores

12. PA 28

SMARTCHAIN e-learning course "Best Practices in Short Food Supply Chain Innovations" (English)

The H2020 SMARTCHAIN project has developed a 5-week e-learning course on "Best Practices in Innovation", based on preferred innovations of the SMARTCHAIN Innovation Inventory. There is no charge for course participation.

After successful completion of the course the participants:

- understand what SFSC (Short Food Supply Chains) innovations are and what are the differences between innovations that apply at the local, the regional and the national/international levels.

- understand how to apply SFSC innovations in your own work from the perspective of technological, social, environmental and other advances

- are able to include and benefit from different levels of collaboration in your SFSC interactions (GAIN model).

The general objective is that SFSC innovators become part of a larger community of SFSC entrepreneurs.

The course opened on Monday 24 May, though all registered participants could begin week 1 at any time during that week. The course will demand about 2 hours per week as participants follow a mix of presentations, videos, web visits and readings from a diverse mix of players in successful short food supply chains in Europe. This e-learning course is fully independent and participants may join the course sessions and complete the course work at their own pace. A Certificate of Completion from the SMARTCHAIN project will be awarded to all who complete the 5-week course and receive a grade of 80% or better. Due to high demand, a second run of the course started on Mon 12 July.

After the official end of the project (31.08.2021), this e-learning course will stay accessible in the training section of the Innovation Platform (https://www.smartchain-platform.eu/en/training), but without certificates.

13. PA 29

Pick-Your-Own farm website (English)

This online tool collects all relevant and current information about the local opportunities regarding the availability of "pick-your-own" (also called U-pick or PYO) farms in the area and related programs and additional useful tips. The producers' farms appear on the website and the consumers can easily find opportunities nearby.

The website (http://www.pickyourown.org/) provides updated local listings of pick your own farms in Europe, the United States, Canada, Britain, Australia, New Zealand, South Africa and other countries. It also provides additional useful information: crop calendars for each local area to tell you what is available to pick throughout the year, local weather forecasts and really easy illustrated directions to show you how to make jam, jelly, salsa, pickles, spaghetti sauce, applesauce, apple butter and 150 other recipes with step-by-step directions to can, freeze, dry or preserve the harvest.

Website de granjas del tipo "cada cliente recoge sus propios productos" (Spanish)

Esta herramienta online recoge toda la información relevante y actualizada sobre granjas del tipo "cada cliente recoge sus propios productos" en tu area, así como útil información adicional. Los granjeros y productores locales aparecen en la web, de modo que los consumidores pueden encontrar este tipo de oportunidades cerca de ellos.

La página web (http://www.pickyourown.org/) proporciona un listado actualizado de este tipo de distribución local de alimentos en granjas de Europa, USA, Cánada, Australia, Nueva Zelanda, Sudáfrica y otros países y, adicionalemnte, otras informaciones muy útiles: el calendario de cultivos de cada zona local para que el consumidor esté informado del tipo de alimentos que están disponibles para ser recogidos por él mismo en cada época del año, la predicción local del tiempo, así como unas ilustraciones muy sencillas para que los consumidores sean capaces de preparar su propia mermelada, confitura, salsas, encurtidos, mantequilla, muses y hasta 150 recetas diferentes, con instrucciones pasa a pasao de como enlatar, congelar, secar o conservar los productos recogidos de temporada.

14. PA 30

Cooperative Supermarket (English)

The need or problem that addressed this innovation solution is the unfair market, with a reduced margin for the producer. The novelty of this solution "Cooperative Supermarket" is that it is a non-profit initiative created in Bilbao (Spain) by and for the partners (more than 300). This cooperative supermarket is based on implementing the common rules (prices, quantities, commercial margin) fixed by a consensus of the partners. Every year the rules are revised by them. This enhances the collaboration between different small local producers, reduces the competence between them and gives them a fair market for their products.

The products (fruits, vegetables, cheeses, meats, oils, dairy products, etc.) that can be sold in this collaborative supermarket take into account three main criteria (local, ecologic and fair). Any partner can propose new products, taking into account these criteria and the consumption habits of the group. To become a partner (producer/seller) it is necessary to pay a registration fee of 20 euros and 60 per year.

The practical benefit of this innovation in business is for both producers and buyers, due to the fact that for both of them this is a fair business. For the part of the consumer, they know and trust about the final price and the quality of the products. There are no intermediaries between the transaction, so the product has a fair price and the seller is correctly paid for their effort.

https://laborebilbo.eus/es/inicio

Supermercado cooperativo (Spanish)

El problema que esta innovativa solución aborda es lo injusto del mercado convencional, con un reducido margen de beneficio para los productores. La novedad del "Supermercado cooperativo" es que se trata de una iniciativa sin ánimo de lucro creada en Bilbao (España) por y para los socios (más de 300). El supermercado cooperativo se basa en la implementación de unas reglas comunes para todos los socios (precio, cantidad y margen comercial) fijados por todos los socios a través de consenso. Cada año dichas reglas son revisadas por los socios. Esto favorece la colaboración entre diferentes pequeños productores, reduce la competencia entre ellos y les proporciona un mercado justo para sus productos.

Los productos (frutas, verduras, quesos, carnes, aceites, lacteos, etc.) vendidos en este supermercado tienen en cuenta tres criterios (local, ecológico y justo). Cualquier socio puede proponer nuevos productos, pero siempre teniendo en cuenta dichos criterios así como los hábitas de consumo del grupo. Para llegar a ser socio (productor/vendedor) es necesario pagar 20 euros de cuota de inscripción y 60 euros al año.

El beneficio práctico de esta innovación es tanto para los productores como para los compradores, ya que se trata de un negocio justo para ambas partes. Desde el punto de vista de los consumidores, conocen y confian en el precio final de los productos, así como en la calidad de los mismos. No hay intermediarios en la compra/venta, de modo que los productos tienen un precio justo y los vendedores son debidamente pagados por su esfuerzo.

https://laborebilbo.eus/es/inicio

15. PA 31

SMARTCHAIN booklet "Insights & recommendations to support collaborative Short Food Supply Chains" (English)

During 3 years of intense work, SMARTCHAIN analysed 18 Short Food Supply Chains (SFSCs) from 9 different countries to understand the factors that play a role in their success, but also to identify their main needs, barriers and bottlenecks, with a focus on the consumer's perspective. Based on its main results, SMARTCHAIN has launched a booklet "Insights & recommendations to support collaborative Short Food Supply Chains". In this digital document, farmers, food producers and other SFSCs practitioners can find applicable solutions, recommendations and useful tips to improve business performance while increasing sustainability.

The SMARTCHAIN booklet also features a focus on social innovations for SFSCs and an assessment of their sustainability from an economic, environmental and social perspective. Additionally, it presents the results from an analysis on the value perception and attitudes of consumers towards SFSCs and provides suggestions on how to reach greater acceptance of this type of supply chain.

The SMARTCHAIN booklet is currently available in English (https://www.smartchain-platform.eu/sites/default/files/publication-files/SmartChain_final-booklet.pdf). Soon it will also be available in Dutch, French, German, Greek, Hungarian, Italian, Serbian and Spanish.

Guía SMARTCHAIN "Información y recomendaciones para apoyar las cadenas cortas de suministro de alimentos colaborativas" (Spanish)

Durante 3 años de intenso trabajo, SMARTCHAIN ha analizado 18 cadenas cortas de suministro de alimentos colaborativas (CCSA) de nueve países diferentes para identificar cuales son los factores clave en el éxito de dichas cadenas, pero también para identificar sus principales necesidades, barreras y obstáculos, con un foco en la perspectiva de los consumidores. Basándose en sus principales hallazgos, SMARTCHAIN ha publicado la guía "Información y recomendaciones para apoyar las cadenas cortas de suministro de alimentos colaborativas". En este documento digital, agricultores, productores y otros profesionales del ámbito de las cadenas cortas pueden encontrar soluciones prácticas, recomendaciones y consejos útiles para mejorar el rendimiento empresarial de una manera sostenible.

La guía SMARTCHAIN también resalta la importancia de la innovación social para las CCSA e incluye la evaluación de la sostenibilidad desde una perspectiva ambiental, económica y social. Además, presenta los resultados de un análisis sobre la percepción del valor y las actitudes de los consumidores hacia las CCSA, proporcionando sugerencias sobre como incrementar la aceptación hacia este tipo de cadena de suministro de alimentos.

La guía SMARTCHAIN está actualmente disponible en inglés (https://www.smartchain-platform.eu/sites/default/files/publication-files/SmartChain_final-booklet.pdf) y pronto lo estará también en alemán, español, francés, griego, holandés, hungaro, italiano y serbio.

16. PA 32

Best practice guide for improved business performance in SFSCs (English)

One of the object of SMARTCHAIN project is to generate a battery of tools as well as business and policy recommendations to implement innovative solutions in short food supply chains (SFSCs), primarily improving the competitiveness and sustainability of SFSCs and making them smarter and more equitable, inclusive and sustainable.

One of these tools is the "**Best practice guide for improved business performance in SFSCs**" (https://www.smartchain-platform.eu/sites/default/files/publication-files/Smartchain_D7.4_submitted.pdf). This is a guide for the application of reference exploitation models, improving business performance in SFSCs and helping farmers and food producers to capitalise on their distinctive territorial capital to foster sustainable growth and the development in rural areas. The guide starts from the business model canvas (Osterwalder & Pigneur, 2010) and, for each canvas building block, identifies recommendations and suggestions, based on the input of the case study of the SMARTCHAIN project, the project deliverables and the literature. Specific recommendations are then identified for each reference exploitation models, crossing with the canvas building blocks.

For the convenience of the users, a short graphic version of the guide has also been prepared (https://www.smartchain-platform.eu/sites/default/files/publication-files/Annex-1_Infographics_Business-guidlines-for-SFSC.pdf).