







# EIP-AGRI Workshop 'Innovation in the supply chain: creating value together'

6-7 February 2018  
Lyon, France

All information of the workshop  
available on [www.eip-agri.eu](http://www.eip-agri.eu)  
at the event webpage

<https://ec.europa.eu/eip/agriculture/event/eip-agri-workshop-innovation-supply-chain-creating>

# Breakout sessions - sharing experience - common challenges and possible solutions in the innovation process - RESULTS

Support	Badge Color	Inspirational Speaker	Breakout session topic
Facilitator – Liisa Note taker - Alberto		Matthew Gorton	Producing under quality schemes and regional branding
Facilitator – Reike Note taker - Miro		Mr. Ferriere	New business models and new ways of organising the supply chain
Facilitator – Andres Note taker - Inge		Astrid Weiss	New business models and new ways of organising the supply chain
Facilitator – Pacôme Note taker - Pascale		Soizic Ozbolt	New products and new processes



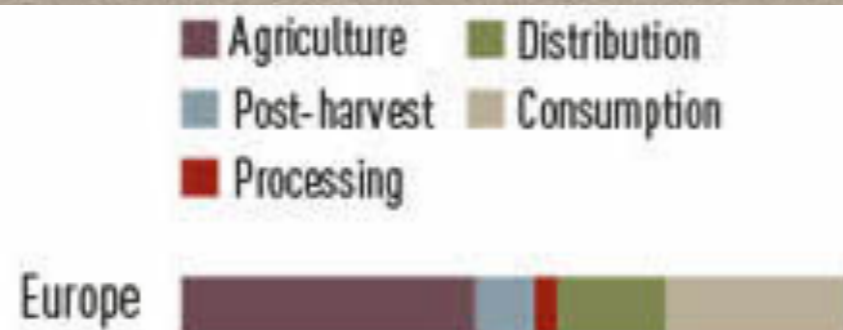
*Soizic OZBOLT*  
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**SME TRANSFORMING FRUIT SURPLUS IN HEALTHY CANDIES WITH MOBILE WORKSHOP IN FRANCE**



# FOODWASTE

- 2011 : FAO report at Rome conference
- 56% of F&V losses happens at harvesting and post-harvesting
- Causes:
  - Over-production
  - Highly perishable
  - Offer exceed demand (European/global competition)
  - **Lack of local processing options**



# 2 SOURCES OF INNOVATION

- **Learnings from the past**
- **Embrace your local constraints** (raw material availability)

# USING FRUIT LEATHER A DEHYDRATION PROCESS



## WHAT CAN WE LEARN FROM THE PAST?

### BRING BACK TRANSFORMATORS CLOSER TO THE FARM



- Clusters of small food processors around production area

- Rotten fruits were transformed in alcool by « le bouilleur de cru »

# HOW? FOOD TRANSFORMATION ON PRODUCTION SITE DURING HARVESTING SEASON





# 2 SOURCES OF INNOVATION

- **Learn from the past**
- **Embrace your local constraints** (raw material availability)

# VALUE CREATION OF THIS COOPERATION

- **For farmers:** cutting down their waste production and creating value on their production.
- **For consumer :** having a 100% fruit snack produced locally
- **For Fwee :** raw material available at low cost and no transportation fee

MERCI



*Nos fruits ont le dernier mot !*