



UNVERSCHWENDET
Gutes aus Gerettetem

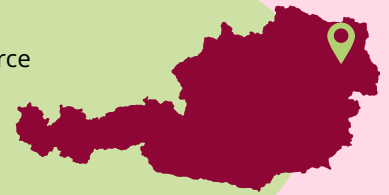
Upcycling surplus food into high-quality products

Unverschwendet is an Austrian company based in Vienna that focuses on rescuing and utilizing surplus food. In close cooperation with agricultural businesses and producers, the company uses raw food materials that cannot be sold due to overproduction, visual imperfections or lack of market demand. The aim is to reduce food waste while creating sustainable products with high quality and regional value creation

Relevant Resources in the Loop



- **Surplus fruit, vegetables and other food products** - as input resource
 - Collection and processing into food products
 - Production of jams, syrups, chutneys, sauces and vinegar
 - Use of previously unused food streams for new value creation



Methods & Approaches of Circular Economy

Unverschwendet works directly with agricultural businesses and partner companies to identify and secure surplus or non-marketable raw materials at an early stage. These are carefully selected and processed into long-lasting delicatessen products such as jams, syrups or chutneys. By preserving the products, the usability of raw materials is extended and their value retained. At the same time, the products are reintegrated into the food market, closing the loop between agricultural production, processing and consumption.



Impact & Added Value

Unverschwendet contributes to reducing food losses by reintegrating surplus raw materials into the economic cycle. This enables a more efficient use of existing agricultural resources and creates additional value without the need for new primary resources. At the same time, the company strengthens regional supply chains and demonstrates how circular business models can be implemented in the food sector. By combining resource efficiency, regional production and product innovation, Unverschwendet makes a concrete contribution to the transition towards a more sustainable and circular food system.



Ecological Benefits

- Upcycling surplus food instead of disposal
- Reduction of food waste along the value chain
- Efficient use of already produced agricultural resources
- Contribution to circular food systems



Social Benefits

- Raising awareness of food waste & sustainable consumption
- Strengthening regional cooperation
- Promotion of sustainable & transparent value chains
- Contribution to responsible production and consumption patterns



Economic Benefits

- Value creation from surplus and non-marketable raw materials
- Additional income opportunities for agricultural partners
- Strengthening regional economic cycles