

EU SOIL DAY

#EUsoilDay

Title: Creating a raw material market on a bread waste - Rebread story

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PRESIDENCIA
ESPAÑOLA
CONSEJO DE LA
UNIÓN EUROPEA

BRUSSELS
6 NOV 23

#EUsoilDay



EU SOIL DAY, NOVEMBER 2023

REBREAD

WE SAVE LEFTOVER BREAD FROM BEING TREATED AS WASTE
AND BUILD AN ECOSYSTEM AROUND THIS RESOURCE

HANDELEK



ZERO WASTE

BREAD WASTE = RESOURCE

SPANISH MARKET: GROWING NUMBER OF TONNES OF BREAD PRODUCED
WHILE THE MOST OF FOOD ELEMENTS WASTED

62 MLN
KG

of bread bought
in Spain was
thrown away

EUR **150** MLN

loss

1/3

of produced
bread is wasted

CIRCULARITY IS THE ANSWER TO SUSTAINABLE USE OF SOIL

We create the **RAW MATERIAL** market with a bread waste. Enabling **EXCHANGE** between suppliers and recipients, providing **KNOW-HOW** how to **USE** it, creating **ADDED VALUE** for different industries.



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



13 CLIMATE ACTION



2 ZERO HUNGER



9 INDUSTRY, INNOVATION AND INFRASTRUCTURE



11 SUSTAINABLE CITIES AND COMMUNITIES



3 GOOD HEALTH AND WELL-BEING



PROBLEM AND POTENTIAL FOR THE BREAD AS RAW MATERIAL OKIN BREAD FACTORY CASE (SPAIN)

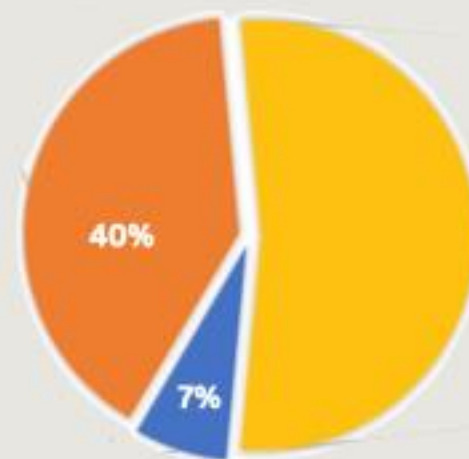
1 YEAR



60 000 000
KG/YEAR

2.700.000 KG BREAD WASTE/YEAR

REUSED
INTO
THE
PROCESS



BREAD
CRUMBS

WASTE
53%

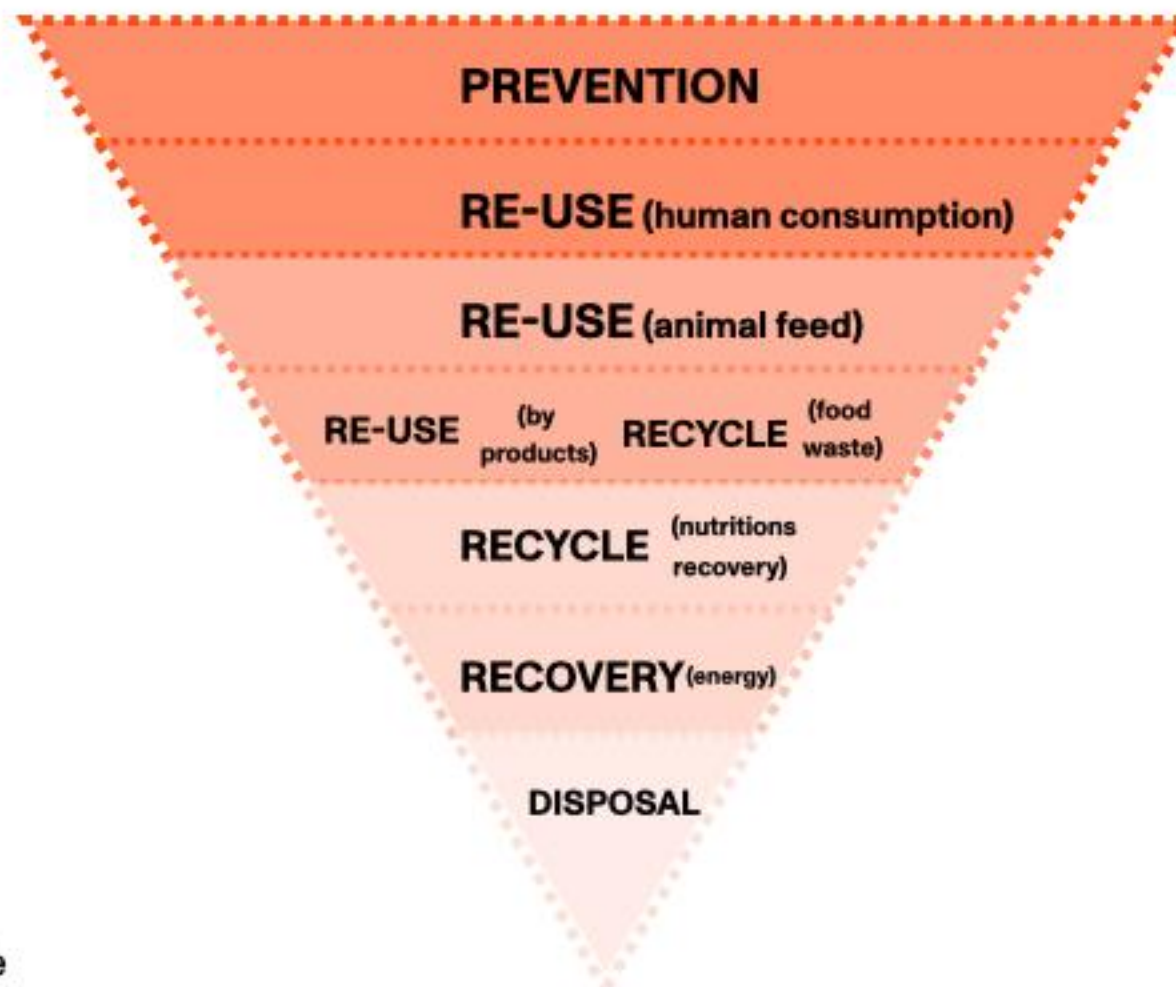
PREVENT, REUSE BEFORE YOU PRODUCE

REBREAD

Most
preferable



Least
preferable



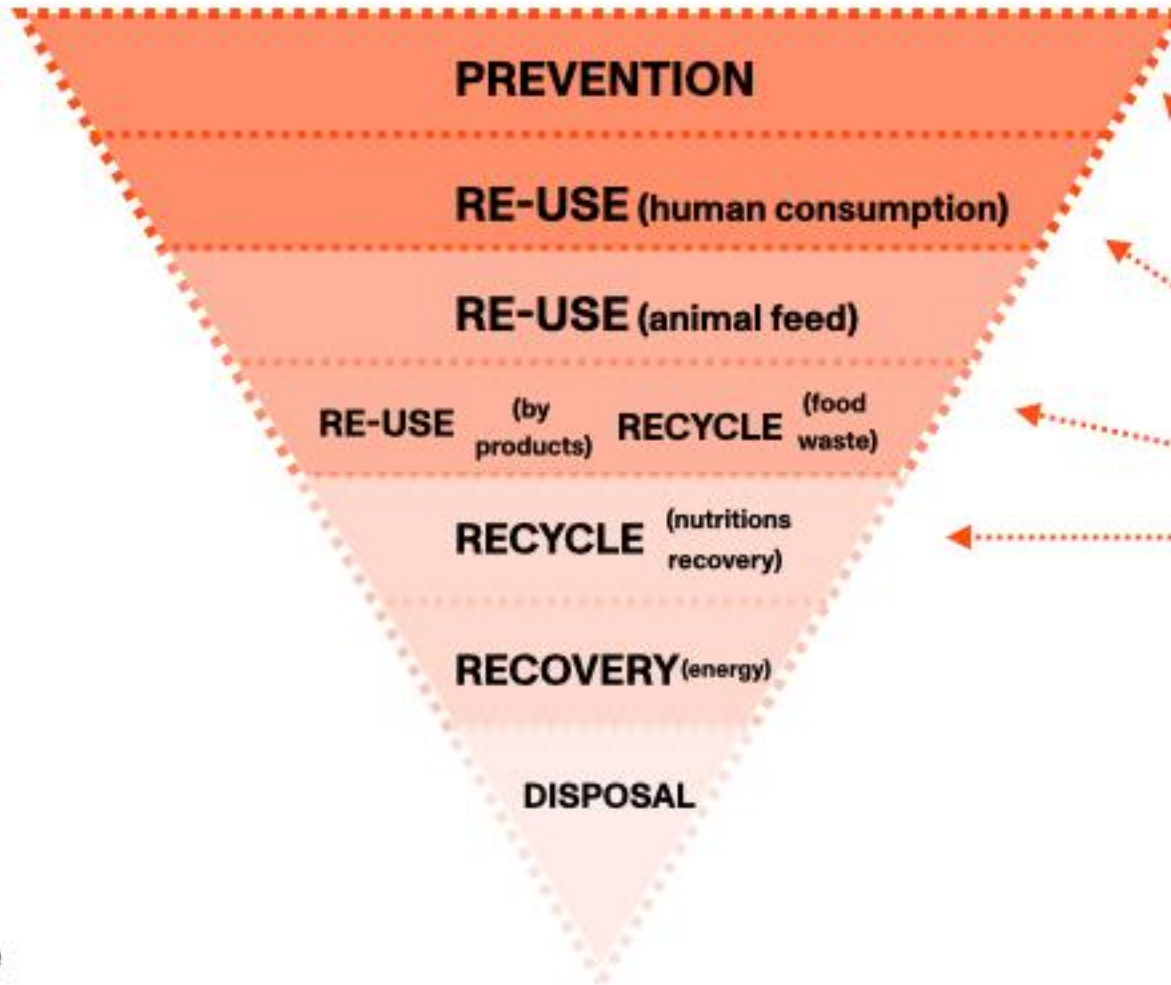
PREVENT, REUSE BEFORE YOU PRODUCE

REBREAD

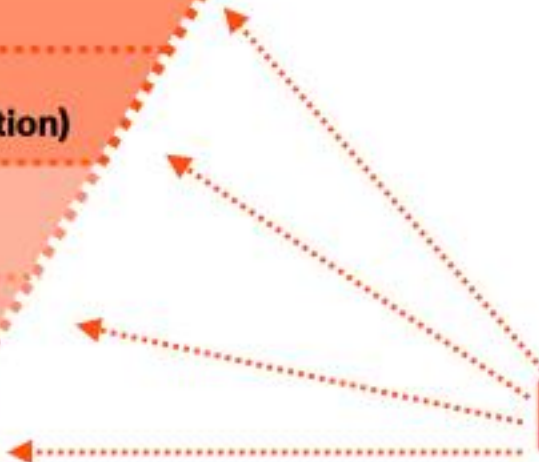
Most preferable



Least preferable



REBREAD



circulate bread as a material at its highest value



REBREAD CONTRIBUTION TO SPANISH MARKET

REBREAD

IMPLEMENTATIONS ON THE MARKET

Grupo Okin avanza en economía circular con el nuevo ingrediente proteico 'Mikokin'

Noticias de Alimentación · Foodtech Alimentos y Bebidas | 02/11/2023 | MILAGROS RODERO



El grupo de panadería y bollería congelada Okin da un paso más en torno a la economía circular e investiga la micoproteína a partir de pan no utilizado o residuos del pan junto a la startup Rebread. El resultado es un ingrediente denominado 'Mikokin', que permite mejorar el perfil nutricional de los productos de panificación y puede ser utilizado también en la elaboración de alimentos plant-based.

Okin participates in BIND 4.0 Demo Day: Okin and Rebread revolutionizing the industry



BIND
Basque
Open Innovation
Platform 4.0



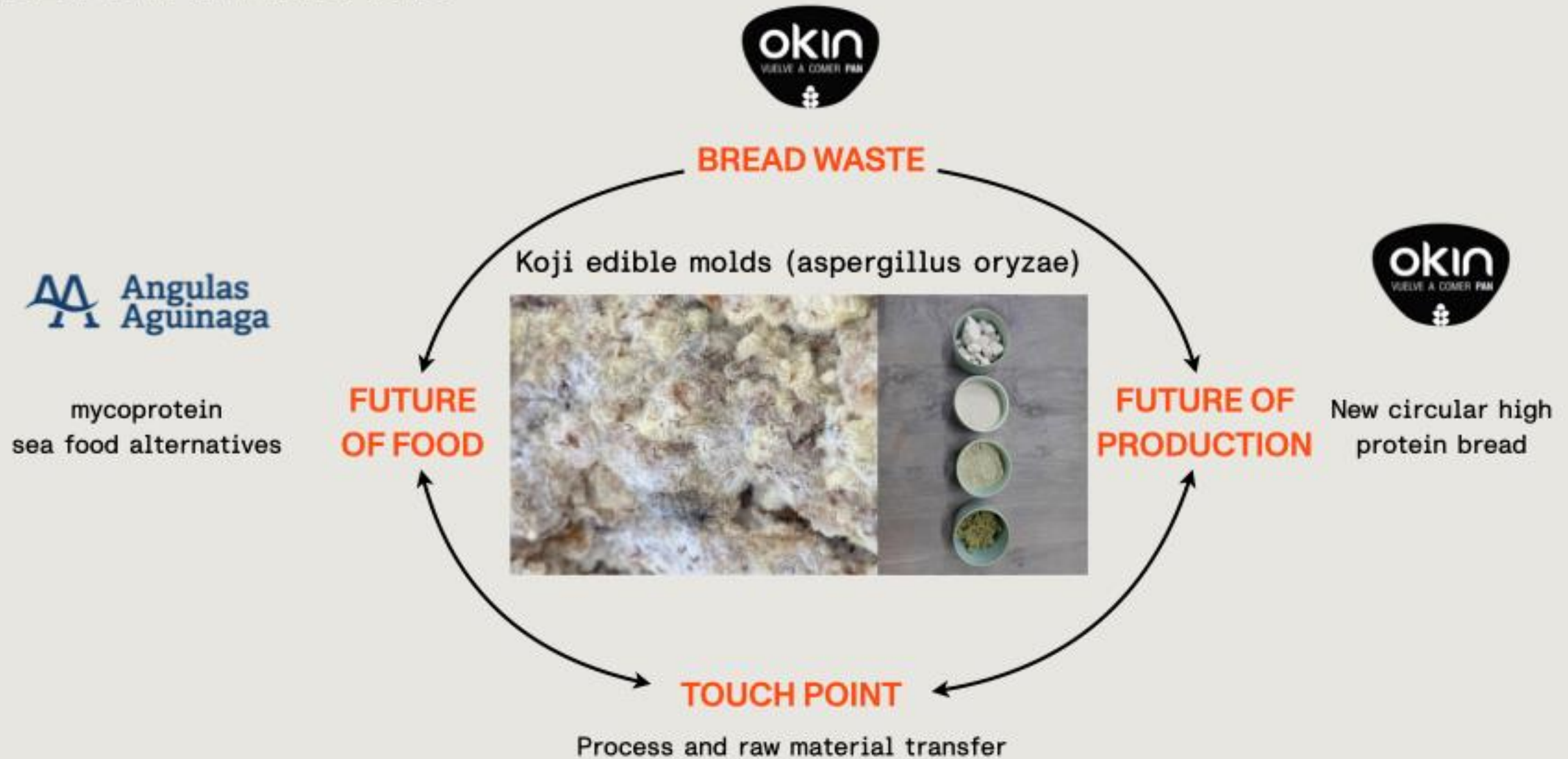
Gipuzkoako
Foru Aldundia

NEW INGREDIENT AND SCALE UP ON PRODUCTION
(FUNGAL BIOMASS)



EIT FOOD AND BLENDHUB
(AFFORDABLE NUTRITION SCALE-UP CHALLENGE)

PRESERVED RAW MATERIAL X FERMENTATION TECHNOLOGY BETTER THAN BASIC



THE ALTERNATIVE WAY OF SUSTAINABILITY AND SAVING THE SOURCE BY GETTING THE MOST OUT OF POTENTIAL WASTE

UP TO

80% EFFICIENCY

+75% MORE
PROTEINS

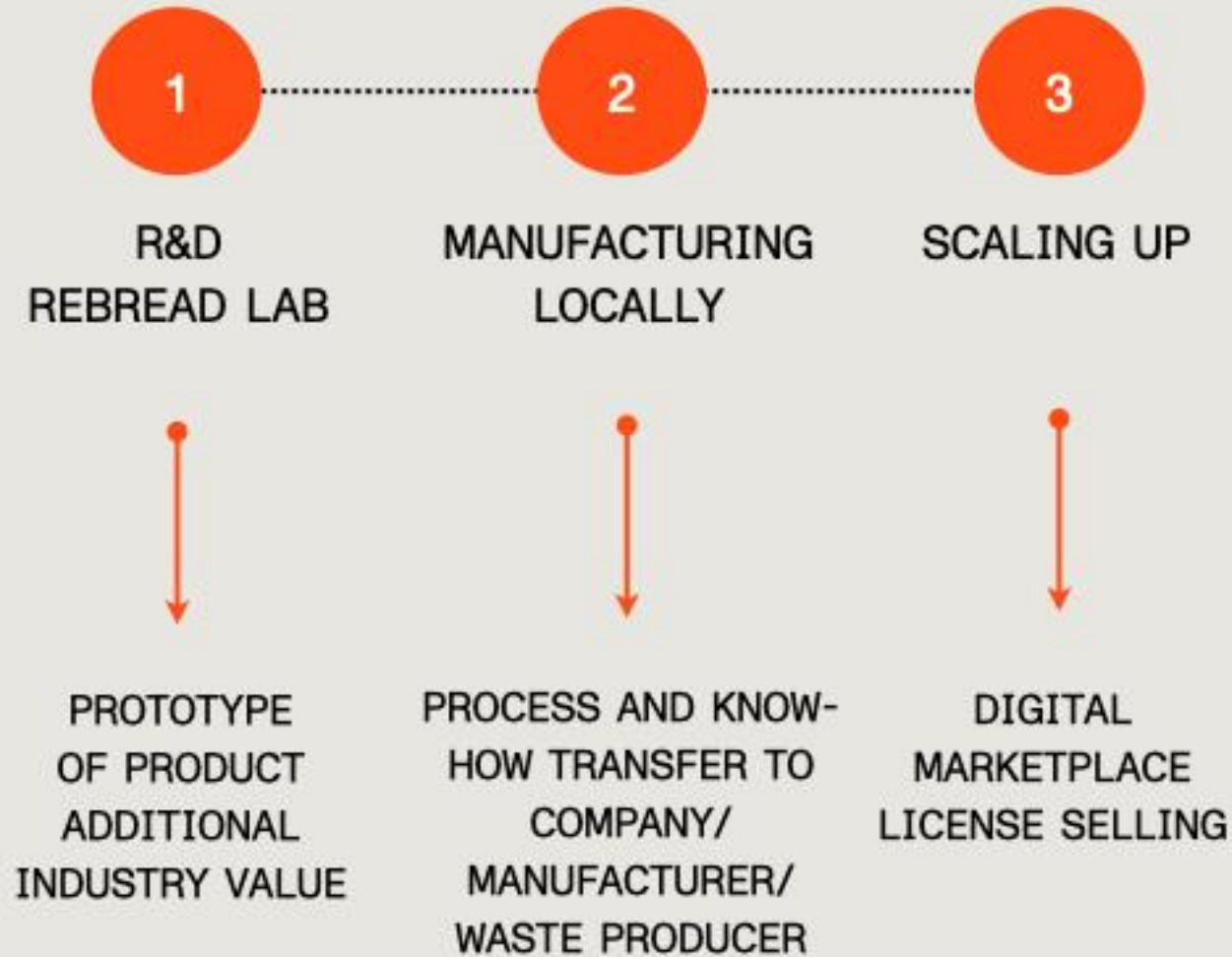
48h PROCESS
DURATION

1kg bread
= 800g of
product



HOW REBREAD CREATES AND DELIVERS SOLUTIONS?

MANUFACTURE LOCAL - DESIGN FOR GLOBAL





REBREAD

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