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Dr. Harnisch Publications

Cover: Steam Generation for Dairy Processing

Next Level in Chocolate Production

The Right Balance for Perfect Noodles

Digital Technology and Sustainable Solutions

No to Food Waste: Avoiding Economic and Ecological Damage by Saving Food

- **More than 1.6 billion tons of food are wasted annually**
- **$660 billion in economic losses due to waste of food raw materials**
- **$356 billion global market volume of raw materials for food production**

The statistics are bleak. Out of them came an inspiration to change something. LEROMA's philosophy is to act in a sustainable and economical way, because everyone has to play their part in this process to make a positive contribution.

LEROMA GmbH, from Düsseldorf, Germany have set themselves the goal of combating the problem of food waste and the lack of transparency in the market. They have developed a B2B portal for food raw materials because they have recognized that food industry players need efficient raw material sourcing. LEROMA's unique selling point is the specific filters that can be set differently for each product. In addition, the appropriate certificates are available for each raw material, which provide information about the quality of the product.

Raw material suppliers can advertise their raw materials on LEROMA. This way, a comprehensive raw material database is created, which is constantly expanded with each new partner. Food manufacturers benefit from the platform, where they can easily find the raw materials they need and their suppliers.

In addition, the Surplus Exchange has been developed, where companies simply offer to the market residual items, surpluses and remaining stocks of raw materials that have been incorrectly purchased or can no longer be processed, instead of disposing of them. In this way, there is an active contribution to reducing food waste and a step forward to sustainability.

Examples of projects and cooperation so far include tomatoes processed into sauce, since they were no longer physically attractive, rice being made into rice protein and extracts being won from dried plants. Generally speaking, vegetables and fruits can be made into powder to add a delicious aroma in specific meals. It is also possible to make oil from e.g. apple cores and omega-3 capsules from fish skins.

Other options include processing surplus food to cosmetics, cleaning materials or even use as paint balls. The only limit is the imagination! fmt

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