



Spörgelhof

Solidarische
Landwirtschaft

Food waste

- In the EU, over 59 million tonnes of food waste (132 kg/inhabitant) are generated annually.
- Households generate more than half of the total food waste (54%) in the EU (accounting for 72 kg per inhabitant).
- The remaining 46% was waste generated upwards in the food supply chain.
- Wasting food is not only an ethical and economic issue. It also depletes the environment of limited natural resources.
- Food waste has a huge environmental impact, accounting for about 16% of the total Greenhouse Gas emissions from the EU food system. Zero food waste supports the fight against climate change

https://food.ec.europa.eu/food-safety/food-waste_en

Eurostat 2024: https://ec.europa.eu/eurostat/statistics-explained/index.php?title=Food_waste_and_food_waste_prevention_-_estimates

Zero Waste at community supported agriculture

- Spörgelhof eG (cooperative)
- 250 members
- 160 households getting one cooperative share of the harvest



Principles

- Shared risk, shared harvest
- Buyers commit for a year for financial predictability
- Prosumers
- The vegetables lose the price
- Participation on the farm or in the city desired
- Bidding round, everyone pays what they can



The acker

- 1 ha of autumn and winter vegetables in mulch
- 2500 m² agroforestry
- fruit trees and biomass trees in mixed cultivation
- 1500 m² tractor beds
- 1500 m² compost beds (market garden, incl. paths)
- 700 m² greenhouse/foil tunnel
- 3000 m² transfer mulch



The vegetables

- Organic quality straight from the patch
- 50 different seed-resistant varieties and cultures
- Other products that can be ordered from other cooperatives in addition:
 - Potatoes, goat cheese, honey



Production, harvest, delivery and consumption

- Independent of shape, weight and size
- No overproduction, the entire harvest is delivered
- No quality sorting to comply with size and aesthetic standards
- Gardeners do the weekly harvest in vegetable crates
Members support them with the harvest of stored vegetables, such as pumpkin, onions, beets, ...
- The members consume almost 100% of the vegetables, as they grow, harvest or collect them themselves and have a close relationship with the field



Pick-up stations

- delivery once a week in vegetable crates
- each household brings its own box, bag, rucksack for collection
- left overs are distributed



Scientific publications

Pilot study in Leipzig

- food loss and waste (FLW) and yields were assessed for one year in four CSA initiatives in the area of Leipzig, Germany, and compared to reference data.
- The results show that FLW during production, distribution and consumption were on average 22–70% lower compared to reference data.
- <https://www.tandfonline.com/doi/full/10.1080/14735903.2023.2242181#abstract>

Questions?

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