### The LIFE-F4F **Project**

### **Project title:**

Food for Feed: An Innovative Process for Transforming Hotels' Food Wastes into Animal Feed

Project code: LIFE15 ENV/GR/000257

**Project acronym**: LIFE-F4F (Food for Feed)

### **Project duration:**

1/9/2016 - 28/2/2020 (42 months)

#### **Project Beneficiaries:**

- Eniaios Syndesmos Diaxeihrishs Aporrimaton Kritis (United Association of Solid Waste Management in Crete
- Agricultural Univercity of Athens
- Freie Universität Berlin
- Harokopio Univercity
- Tecnological Educational Institute of Crete

#### **Project Budget:**

Total project budget: 2.580.619,00 €

Total eligible project budget: 2.432.047,00 €

The LIFE F4F project (LIFE 15ENV/GR/000257)

Environment program

is 60% co-funded by the European LIFE +

EU financial contribution requested: 1.459.227,00€

### Cooperative **Hotels**











www.olivegreenhotel.com



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### More information for the project:



www.life-f4f.gr



Life F4F - Crete



Life F4F - Crete Life F4F - Crete



Educational

Institute of Crete

Universitat

**U**nivercity Berlin of Athens



Univercity



Project main aim: The main aim of the F4F project is to evaluate, through a pilot scale realisation, an innovative, simple technology and low emissions process that allows the safe transformation of source separated food wastes, mainly from hotels (and generally from the hospitality industry and restaurants), into animal feed, utilising an altered solar drying process.



# PROJECT FLOW CHART



Food wastes collection from hotels



Green bins for food waste collection



Collection with a refrigerator track 7 days/week







Pilot unit specifications: Capacity (feedstock): 1.5tn/day Production period: April – October | Production Capacity: 40-50th of final product per year

## **Project objectives:**

- 1. Determining in pilot scale, the quality of the animal feed produced in relation to both the wastes source seperation system existing and operating in hotels (and secondarily in restaurants) and the suggested innovative drying / pasteurising methology, based on the solar drying technology.
- 2. Determining the various technical aspects of the suggested process, ths main components of which are:
- a) non-invasive, refrigerated, seperate collection
- b) hand sorting / removal of non-food wastes
  - c) grinding

- d) solar drying / pasteurizing of the mixed food
  - e) mixing with other animal feed
- 3. Evaluating the economical, marketing and environmental parameters related to the process
- 4. Evaluating the policy parameters related to the process