

Corporate Innovation Challenge

Challenge Name: Valorisation of food waste losses during production
Code Name: BIOECONOMYVENTURES-2022-OC1-TB_4
Challenge Domain: <ul style="list-style-type: none"> • Food Tech • Food, Feed and Ingredients
Description of the Corporate innovation Challenge
<p>Food waste is a worldwide challenge and enormous loss of resources and energy. To contribute to a more efficient system, Ter Beke is looking at how to valorize their own side streams throughout the production process. The goal is to create more value out of a product and develop a zero-waste strategy.</p> <p><u>Prepared meals</u></p> <p>Within the ‘prepared meals’ business, Ter Beke makes its own pasta sheets for chilled lasagnes. There are regularly surpluses of these pasta sheets, that can no longer be used in the end products. To minimize the loss, Ter Beke is looking for a partner who wants to develop new products or other solutions with these pasta sheets, or a company that can use them as an ingredient in the development of products.</p> <p><u>Processed meats</u></p> <p>Within processed meats department, Ter Beke is looking to valorize their slicing losses and find a solution to upcycle or valorize this food waste into a sustainable food application.</p>
Expected results
<ul style="list-style-type: none"> • New product development • New innovative market expansion • Increase in sales
Types of Collaboration

Corporate Innovation Challenge

1. Pilot running & product testing
2. Co-development
3. R&D opportunity
4. Corporate Venturing
5. New business model exploration (i.e. exclusive distribution, profit sharing, IP sharing ...)
6. Knowledge sharing and Tech Transfer

Company Information

Company Name: Ter Beke

Company information:



Ter Beke is an innovative Belgian fresh food group with a wide range of high-quality fresh food products and associated services operating commercially in many European countries. We manufacture ready meals and processed meats for its own brand and for private labels.

The range of ready meals is divided into the following product groups: lasagnes, pasta meals, pizzas, other meals and quiches. Each is available in various recipes, formats and packaging and produced for the entire European market. Ter Beke is market leader in chilled lasagne in many European countries. The company markets its own brands Come a casa[®], Vamos[®] and Stefano Toselli and numerous private labels.

The processed meats range contains dry sausage, poultry, cooked ham etc., and increasingly also vegetarian and vegan alternatives. These processed meat products are produced for the Benelux, the United Kingdom and Germany. We are the largest slicer and pre-packager of meat products in the Benelux, the inventor of the freshpack packaging and a constant innovator in the segment for pre-packages meat products. We distribute our products under private labels as well as our own brands, including including Pluma[®], Daniël Coopman[®], Zonnenberg[®], Kraak-Vers[®] and FairBeleg[®].

Ter Beke prepares these ready meals and processed meat products in our 12 industrial locations in Belgium, the Netherlands, France, Poland and the United Kingdom. We have some 2650 employees, have been listed on Euronext Brussels since 1986 and in 2021 realised a turnover of EUR 696,9 million.

Ter Beke strives to embed innovation and creativity in all aspects of our business. Innovation must be the driving force of our strategy and our organization. New products, processes and services are an absolute prerequisite for growth. We also work on the execution of a long-term strategic plan in which sustainability will play a key role.

Corporate Innovation Challenge