



FRiDGE
Interreg Europe



European Union
European Regional
Development Fund

GP Food Incubator

Anna Katharina Distler

Competence Center for Nutrition (KErn)

AnnaKatharina.Distler@KErn.Bayern.de



22. September 2021

1. Foundation of the initiative

The Food Startup Incubator HSWT was founded by the University of Weihenstephan Triesdorf and the international university.

Leader



The project is funded by the German Ministry for Economic Development and Energy.

Funders

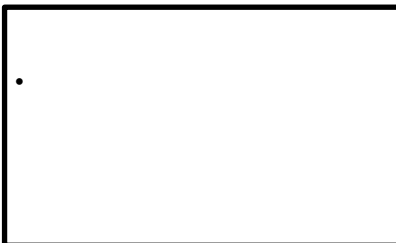
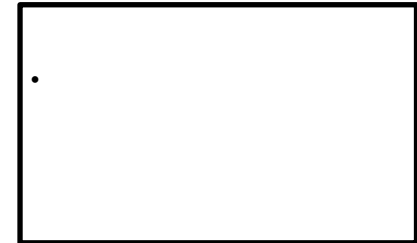
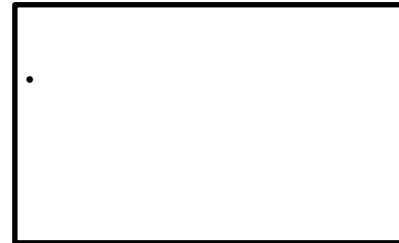
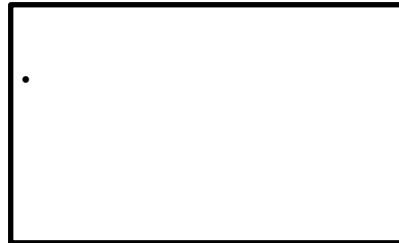
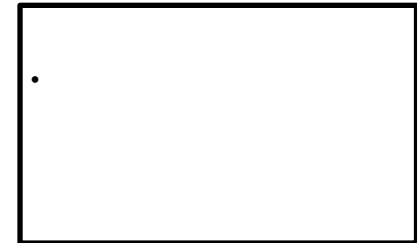


aufgrund eines Beschlusses
des Deutschen Bundestages

1. Founding history

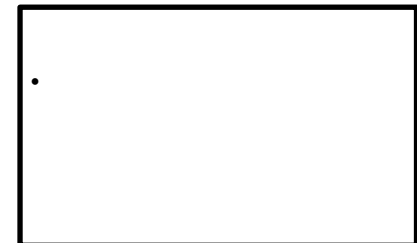
03/18

- First offer of the module "Founding a Food Start-up" in the Food Technology degree programme at Weihenstephan University of Applied Sciences Triesdorf



02/21

- Launch of the farming initiative for producing food on their own farm



2. Mission

The Food Startup Incubator supports founders who want to contribute to a sustainable world together with them. They provide support for innovative ideas for a more sustainable world:

- through their **infrastructure**
- through their training opportunities via the **Knowledge Hub**
- through **financial support** in the form of non-cash scholarships and support for applying for an Exist startup scholarship Support organized by the students' founding team
- through their **network** of food technology and entrepreneurship experts.

2.1. Infrastructure

“Develop innovative ideas on a laboratory scale and start your first small series production. There are no limits to your creativity! On more than 1,000 m² of laboratory and technical lab space, you will find pilot facilities for the production and packaging of liquid, solid or powdered foods.

Students of the HSWT can use all facilities of the Food Startup Incubator such as laboratories, pilot systems or coworking spaces free of charge.

Food Startups have the possibility to get access to the diverse pilot plants and production areas via a user agreement. “



2.2. Knowledge Hub

*“Achieve your goals with proper know-how. With a **free membership** to the FSIWS community you have access to our knowledge hub. Through these online offerings you will have free access to all relevant topics in food manufacturing, marketing and distribution as well as entrepreneurship. The knowledge hub with the webinars are located on a separate Moodle platform. By registering for free on our Moodle platform, you automatically become a member of our open **FSIWS community** and enjoy all the benefits of it. “*

Source: <https://fsiws.com/wissens-hub/> Translated by Distler

One example is the online workshop "Regional Market Opportunities and Support Options for Farmers."

I will say more about this later.



2.3. Support provided by the students' founding team

As part of the FSIWS community, you can enjoy many of the incubator's benefits.

- Access to the knowledge hub
- participation in various events
- regular newsletters
- use of the whiteboard
- Use of laboratories and technical equipment
- Use of co-working spaces
- Non-cash scholarships
- Access to business angel and investor network
- Monthly exchange in the " get together "
- Access to a network of food startups
- Free participation in workshops and guest lectures
- Individual consulting on food technology issues and entrepreneurship topics

2.4. The FSIWS Network

FSIWS Startups

<https://diefrischemanufaktur.de/shop/> Infused Water made long lasting



<https://djoon.de/> Healthy pralines from sustainable value creation and better nutritional values: organic, vegan and without added sugar



<https://echt-mamaeva.de/> Premium mixed wine drinks from regional cultivation and in organic quality



<https://www.sonnengläschen.de/> Make spreads from rescued vegetables that would actually be food waste; sourced from regional partner farmers



... and many more: <https://fsiws.com/fsiws-startups/>

3. The initiative “Producing food on your own farm”

- Launched in February 2021
- Goal:
 - to promote sustainable, regionally produced and high-quality food
 - to motivate even more farmers to produce food from their own raw materials, which they can then sell directly
- Over 120 farmers took part in the kick-off event
- Partners: the government funded eco-model region Kulturland Ampertal and the Food Cluster
- Working method:
 - Online workshops about product development, food production, preservation and marketing
 - Practical and interactive workshop method
 - continuous exchange between all participants

As part of this initiative, we (KErn, Cluster and FSIWS) organised together a workshop about the topics of :

"Regional Market Opportunities and Support Programmes for Farmers"



The Food Startup Incubator Weihenstephan (FSIWS), together with the EU project FRiDGE at the Competence Center for Nutrition (KErn) and the Food Cluster at KErn, organized an online seminar about "Regional marketing and support opportunities for farmers" as part of the **initiative "Food production on your own farm"**.

The program included several impulse sessions with the possibility of a direct exchange for the farmers. More than 40 farmers were part of the interactive Workshop.



FRIDGE

Interreg Europe



European Union
European Regional
Development Fund

Thank you!

Questions welcome



Project smedia:
@InterregFridge