

Education Material:

Circular Success Story 4:

Fascination of Fermentation:

The re.garum project

D.1.1.2.4, part of O.1.1.2 [Deliverable Lead: Fachhochschule Salzburg GmbH]

Videos created by: IDM Südtirol - Alto Adige (long video), Fachhochschule Salzburg GmbH (short video)

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These videos introduce re.garum, based in Bolzano. The circular startup transforms food byproducts into a low-salt, umami-rich seasoning using innovative fermentation. By repurposing imperfect produce and licensing their tech across Europe, they're reducing food waste and promoting a sustainable, circular food system.

Video links



03:07 min



00:44 min

Further education material:
www.foodcycle.ai/education

Video Description

Re.garum is a startup based in Bolzano, incubated at the NOI Techpark, focused on reducing food waste and lowering salt consumption. It introduces an innovative fermentation technology that transforms kitchen byproducts into a natural, umami-rich seasoning called Garum. This product contains no additives, is low in salt, and offers the health benefits of fermented foods.

Re.garum redefines food waste by using imperfect or surplus vegetables to create valuable kitchen ingredients. The startup currently repurposes up to 240,000 kg of byproducts annually, with plans to scale further. Its model includes building small production units across Europe and licensing the technology to expand its impact.

Driven by the belief in a circular food system, the project aims to make sustainable food solutions globally accessible and encourages others to take part in creating meaningful environmental change.

Questions for Reflection

Please answer the following questions based on your company. If you are a student, feel free to choose any company you would like to focus on.



Further Information



CEFoodCycle Award
WINNER 2024

1. How could you transform waste or byproducts in your operations into valuable, marketable products?
2. What role can your business play in making sustainable food solutions more accessible to everyone?
3. Garum challenges how ingredients are sourced and valued. What “norms” could we disrupt for the better? Are we brave enough to rethink what our industry says is “normal”?
4. How do you define and measure success in a circular initiative — financially, environmentally, and socially? What are your KPIs beyond profitability?
5. How do you educate and engage customers around the value of circular products without compromising brand appeal or trust?