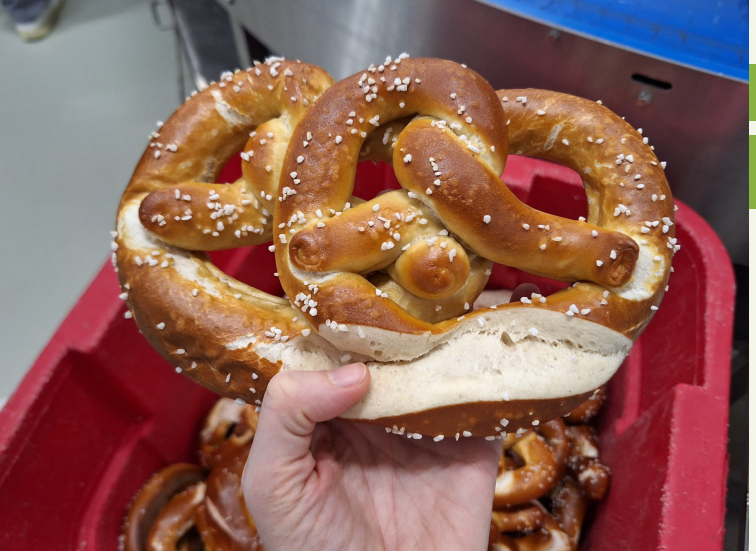


Revalorization of production rejects

Although Resch&Frisch already maintains a low production reject rate of around 5%, due to the many measures that have already been implemented, the company welcomed external expertise to further enhance resource efficiency and reduce food waste. At the Gunskirchen production site, BioBase GmbH was engaged to explore revalorization options for edible but unsellable goods.

While the rejects are currently used as animal feed, which already represents a high level of recovery in the waste hierarchy, the pilot project actively aimed to find solutions to retain the products for human consumption.

Many challenges became apparent. Next to logistics, a major challenge was the scale mismatch: production errors from medium-sized companies often fall between household and industrial volumes, complicating scalable solutions. Nevertheless, alternative solutions such as reprocessing, insect farming or fungi cultivation were discussed. To spark collaboration, the team investigated local firms and potential partners to identify regionally viable approaches.

Impact

What was achieved?

The pilot project with Resch&Frisch delivered both measurable results and valuable insights demonstrating circular practices in action.

Qualitative Impacts

- Employee Awareness: Staff expressed strong support for the initiative.
- Organizational Innovation: Sparked internal discussions and new ideas for circular practices
- Community Engagement: Redistribution strengthened ties with local communities and reinforced Resch&Frisch's commitment to social responsibility.
- Strategic Learning: Highlighted the importance of logistics, timing, and stakeholder coordination in implementing circular solutions.

Quantitative Impacts

809 kg of surplus analyzed	**7,246** surplus items analyzed
346 crates handled in pilot phase	**795 kg** of baked goods donated to charities
10+ revalorization strategies	**30+** suggested cooperation partners

This project is co-funded by the European Union through the Interreg Alpine Space programme.

FH Salzburg

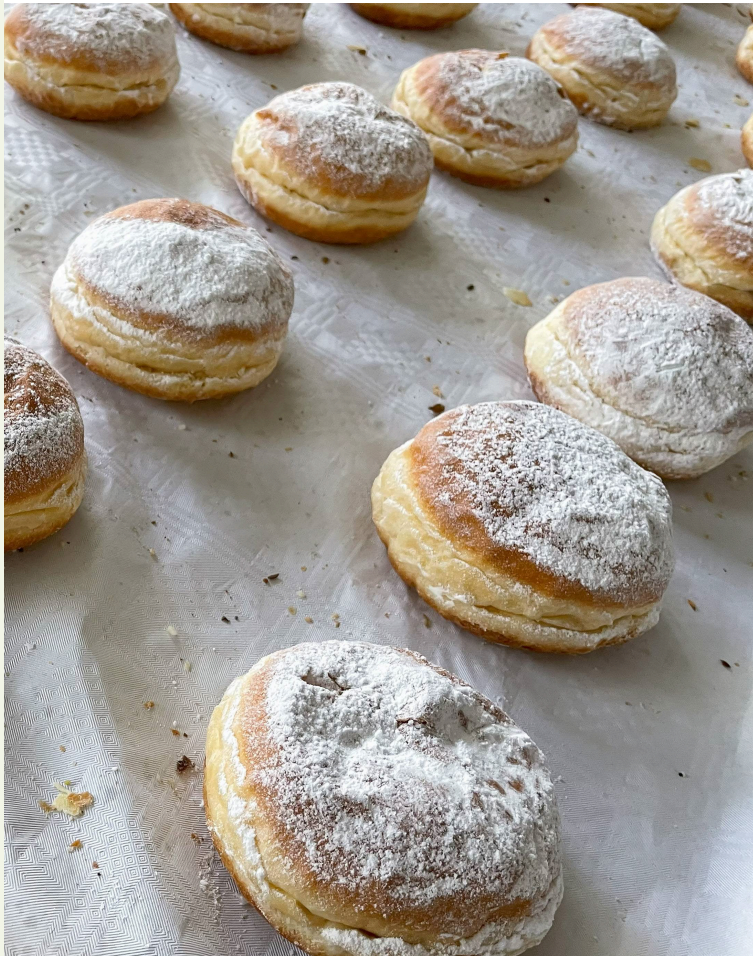
Interreg Alpine Space

Co-funded by the European Union

CEFoodCycle

Pilot action

Resch&Frisch



How we closed the FoodCycle

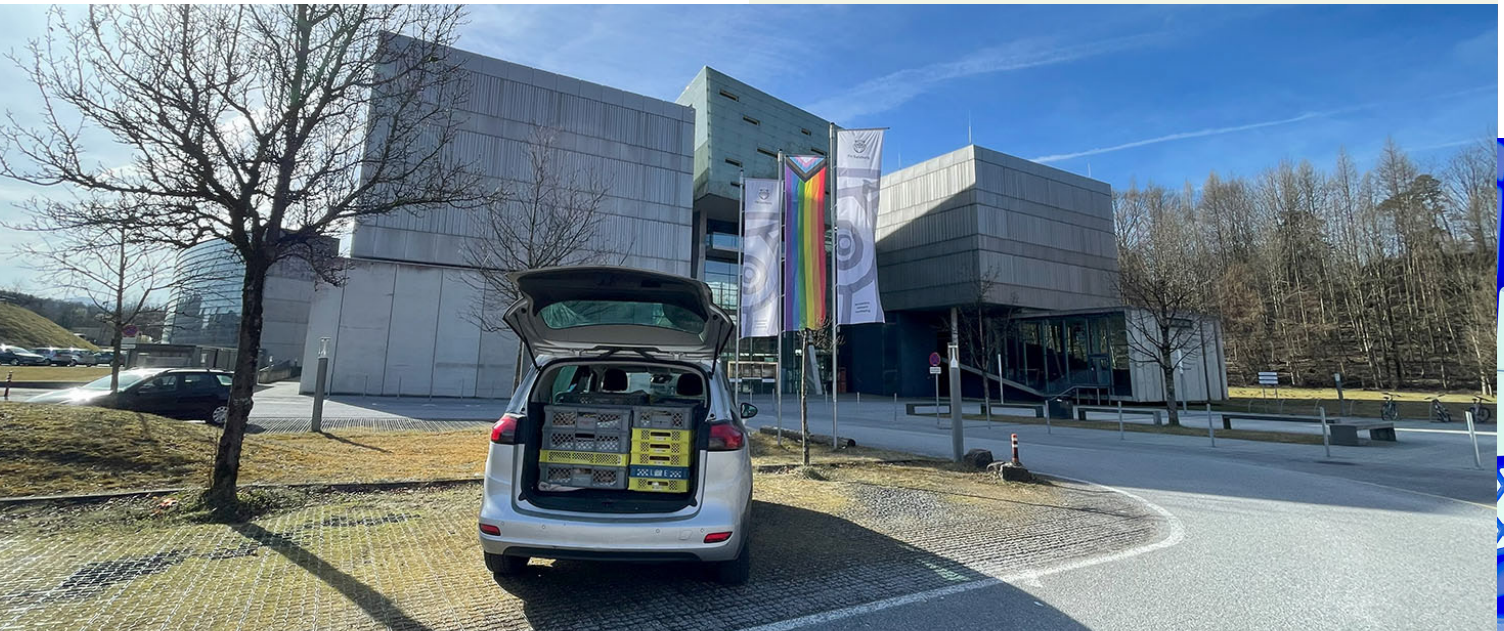
Surplus sorting analysis

In March 2025, FH Salzburg carried out a two-week surplus sorting analysis at five Resch&Frisch outlets in Salzburg. Over 800 kg of unsold baked goods were collected, weighed and categorized, providing valuable data on waste patterns. Subsequently, the baked goods were redistributed to social institutions including food banks and soup kitchens. While Resch&Frisch had already implemented redistribution systems in Upper Austria, Salzburg lacked structured partnerships for managing surplus.

This process revealed several operational challenges. Coordinating the collection of goods required precise timing aligned with shop closing routines, and many social institutions lacked sufficient storage capacity to handle variable daily volumes. For the long term, daily redistribution partnerships were established for all of the outlets. Additional training measures are in preparation to deepen awareness.

> **Collaborating with research institutions gives us access to valuable time and expertise that are often scarce in everyday operations.**
>
> — Bernhard Prechtl
> Managing Director Production & Logistics, Resch&Frisch

> **Research projects like CEFoodCycle are very valuable for critically questioning the status quo and finding new solutions.**
>
> — Sarah Plohberger
> Head of Sustainability Management, Resch&Frisch



Background

What was the problem?

As part of the Interreg Alpine Space project CEFoodCycle, pilot initiatives were launched to explore Circular Economy solutions in the food sector across the Alpine Space. In Austria, a standout example of successful collaboration emerged with **Resch&Frisch**, a family-owned bakery chain headquartered in Gunskirchen. With an annual output of 15,000 tons of baked goods, the company serves gastronomy in Austria and Germany, households in Austria and Southern Germany as well as 22 retail outlets.

Food waste in the bakery sector occurs at multiple stages from production and packaging to distribution and retail. Each stage presents its own specific challenges. The pilot project focused on two of these stages and their waste streams:

- **Retail**: Surplus goods generated at the bakery outlets in Salzburg, which often remain unsold due to demand fluctuations and customer expectations.
- **Production**: Production rejects which cannot be returned to the production process, such as visually flawed but edible items, which are currently used as animal feed.