

## Open Innovation Competition

Urban Food from Residual Heat

Deadline 2 June 2017





## Open Innovation Competition: Urban Food from Residual Heat

Do you have innovative ideas within sustainable technologies? Are you an entrepreneur or an expert within sustainable food production, waste management, residual heat or the circular economy? Get the chance to realise your ideas and win SEK 2 million!

The four Swedish cities of Malmö, Lund, Oskarshamn and Bjuv are looking for solutions to capture waste heat from industry and use it to produce food and other biological products.

Clean residual heat emitted from industry is unnecessarily wasteful. Thus, these cities plan to capture the heat and use it to produce food in urban areas while incorporating the concepts of sustainability, the circular economy and social entrepreneurship.







Länsstyrelsen







## The Competition

What the cities need now, is a range of ideas and solutions that address the technical, biological and business challenges that need to be overcome in order to bring the vision to life. The cities are opening up their search for ideas to anyone and everyone in this Open Innovation Competition.

Read more and submit your idea here.

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