

Malmö, 02.05.2017

For immediate release

Open Innovation Competition: Urban Food from Residual Heat

A consortia including four Swedish cities, E.ON, ICA Fastigheter, Veolia, Kraftringen and more have launched an Open Innovation competition calling for ideas for how to use residual heat from industry sites in the production of food in urban environments. Prize money of SEK two million has been made available by Vinnova, the Swedish Innovation Agency, and the deadline for submitting ideas is 2 June 2017.

The Swedish cities of Malmö, Lund, Oskarshamn and Bjuv are looking for creative partners with innovative solutions that can be involved in a new venture, to convert waste heat into urban food or other biological production. Clean residual heat emitted from a diverse range of sources – from single refrigerators to industrial sites – represents a waste of both energy and resources that is ultimately detrimental to the local and global environment.

These four municipalities plan to use this residual heat to produce fish, vegetables and other biological goods in production units located in their respective urban areas. They aim to incorporate the concepts of **sustainability, the circular economy and zero waste** into a new service in their localities, one which will have positive socioeconomic benefits such as employment, education and urban gentrification.



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In their search for solutions, these municipalities have announced a joint Open Innovation Competition where the winning ideas will be incorporated into developing a final proposal. The consortia is seeking the submission of ideas to solve a number of challenge areas, as well as those that may build and improve upon the whole concept of using waste heat for food production.

Link to [competition website](#).

How the competition works

The Open Innovation Competition is structured in **three distinct stages**, each of which will see the final number of participants reduced. By incorporating the principles of Open Innovation into the DNA of the processes, it will act as a platform for innovative participants to collaborate and co-develop their ideas within a community of driven, likeminded people.

Participants **reaching the second round** will be offered professional advice and assistance on how best to progress with turning their ideas into reality.

SEK two million (approximately EUR 210.000) is available in prize money for the whole competition. Awards will be made to those participating at each stage of the competition from the second round onwards, with a significant amount reserved for the winner. The winner will also have the opportunity to build on their exciting idea and be involved in the final proposal. The prize money is an award from Vinnova, Sweden's innovation agency, together with the organising partners.

Ideas must be submitted before **2 June**.

Consortia Partners:



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Competition Timeline

Stage one

Open for submissions	29 March 2017
Deadline for submission of solutions	2 June 2017
Pitch event	2 October 2017
Announcement of innovators selected for stage 2	Late October 2017

Stage two

Interaction with selected innovators	February 2018
Announcement of innovators selected for stage 3	March 2018

Stage three

Interaction with selected innovators	August 2018
Presentation of final winner	September 2018

Background

Low temperature residual heat utilised as an energy source for small scale urban biological production

There are huge amounts of low temperature residual heat that is currently wasted by being released into the environment and ultimately cooled away, instead of being utilised. This heat comes from a diverse range of sources, from single refrigerators to industrial processes and is obviously difficult to capture and utilise.

Using this residual heat in an urban setting, to provide the energy needed for biological production, is an idea that has been proposed on multiple occasions – such as in the innovation competition on urban use of low temperature residual heat arranged by SSE-C in 2015 (<http://sse-c.se/restvarmekonferens>). Innovators most commonly think of growing of fish, vegetables and other biological products for the purposes of consumption but there are also other possibilities such as the production of ornamental flowers and biological raw material for other purposes.

We invite innovators from all over the world to contribute to the development of a solution which will enable the use of low temperature residual heat in biological production located in urban areas. The urban context means that the proposed plant cannot have huge area requirements, be located substantial distances away from housing, nor rely significantly on heavy transportation etc. However, the plant must qualify for all necessary environmental and other permits.

Several of the organising partners are ready to build a plant if the correct and utilisable system solutions are presented.

- In **Malmö**, there are huge amounts of residual heat in the harbour area and its vicinity. There are plans for large scale urban development over the coming years and the production unit should contribute to the area's attractiveness for the inhabitants and people working in the area.
- In **Lund**, there are enormous amounts of residual heat from the cooling of the research plants ESS and MAX4. The residential and commercial area of Brunnshög is under construction close to the research plants and there is great interest in developing sustainable solutions that will benefit the residents and those working in the area. One possibility is to locate a production plant close to the big grocery store, Ica that will be opened in the area.
- In **Bjuv** there are plans to build the Bjuv Food Valley as a large-scale plant for production of fish, vegetables and other biological products using residual heat. Here there is a need for a model plant and information centre with connections to the city centre.
- In **Oskarshamn** there are plans for an extremely large plant mainly for the production of fish – and to a lesser extent vegetables and other biological products – using residual heat from the giant power plant located there. In Oskarshamn there is also a desire to have a demonstration site and information centre located in the central part of the city.

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For more information visit:

<http://www.climate-kic.org/events/open-innovation-urban-food-from-residual-heat/>

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What is Climate-KIC?

Climate-KIC is the EU's largest public private partnership addressing climate change through innovation to build a zero carbon economy.

We address climate change across four priority themes: urban areas, land use, production systems, decision metrics and finance. Education is at the heart of these themes to inspire and empower the next generation of climate leaders.

We run programmes for students, start-ups and innovators across Europe via centres in major cities, convening a community of the best people and organisations.

Our approach starts with improving the way people live in cities. Our focus on industry creates the products required for a better living environment, and we look to optimise land use to produce the food people need.

Climate-KIC is supported by the European Institute of Innovation and Technology (EIT), a body of the European Union.

