

FOOD INNOVATION AGAINST WASTE



BIOVA PROJECT

Biova Project is an innovative start up founded in November 2019 working in food innovation

We aim to **reduce food waste** by creating food and beverage products following **upcycling and circular economy** principles



ITALIAN REFERENCE PLAYER IN UPCYCLED FOOD AND FOOD INNOVATION



INNOVATIVE ROUTE TO MARKET BASED ON PARTNERSHIPS, WITH CLIENTS SUCH AS IKEA, EATALY, COOP, CARREFOUR, MELIA, MANDARIN ORIENTAL, NH HOTELS, RADISSON



WEY DEFINED US AS "A VIRTUOUS EXAMPLE OF AN ITALIAN STARTUP THAT HAS SUCCESSFULLY APPLIED THE PRINCIPLES OF THE CIRCULAR ECONOMY."



SCALABLE BUSINESS MODEL DUE TO PARTNERSHIP PRODUCTION MODEL

Certificazione



CERTIFIED B CORP
SINCE 2023

Corporation

CERTIFIED
MANAGEMENT SYSTEM



FSSC 22000



1/3 of all food production is wasted

In Italy alone, 5.6 million tons of food is wasted each year, 57 percent occurs at the production or distribution level, becoming waste or unsold.

To transform bread surplus into new value for the people is our goal.



"BIOVA PROJECT WAS BORN WITH A MISSION: TO CONTRIBUTE TO THE FIGHT AGAINST FOOD WASTE. IT DOES SO BY FOLLOWING THE PRINCIPLES OF CIRCULAR ECONOMY: RECOVERY, REUSE AND REDUCTION".

FOOD INNOVATION AGAINST FOOD WASTE

OUR MISSION



A SECOND CHANCE

We give new life to surpluses by incorporating them into products with high added value, designed and marketed by us, reducing the use of raw materials.



SAVING

Replacing part of the raw materials with unsold goods results in economic, environmental and social savings.



LYFE CYCLE

Reducing the use of this raw material by far, we achieve a significantly lower equivalent life cycle than traditional.



RECUPERIAMO
PANE
BRINDIAMO AL
MONDO

DA QUESTA OGGI IN GIÙ
È PANE CHE SI RICUPERA

We sell our products often by turning our surplus suppliers into distributors and buyers



We save food surplus from: GDO, bakers, catering, Horeca

START

BIOVA PROJECT

We take the recovered food to our Surplus Treatment Unit (STU) closest to the collection point.



We brew at the partner brewery closest to our STU



We take the spent barley malt from the brew process and take them to our STUs.



We produce our baked goods, pasta, and soft drinks at partner facilities



SOCIAL IMPACT

**8000 KG
OF BARLEY MALT**

Saved in the brewing process



**11000 €
IN CHARITY**

We are committed to donating 2% of our sales each year to non-profit organizations fighting food waste



**15,5 TON
OF CO2**

Saved due to management of unsold food



**12000 KG
OF UNSOLD BREAD**

Saved from supermarkets, bakers and restaurants



**91 TON
OF RECYCLED PACKAGINGS**

The quantity of bottles and cans 100% recycled



**11076 €
PUBLIC SPENDING**

For avoiding the use of landfill to food surplus







BEERS AGAINST WASTE



OUR RANGE

Our lines of beers



CO-BRANDING

Partnerships against waste



REGIONAL PROJECTS

Let's fight waste region by region

OUR RANGE

We brew 2500 lt of craft beer starting from 150 kg of unsold bread, or 200 kg of pasta, or 200kg of rice

We save up to 30% on raw materials (barley malt)

We save 1350 kg of co2 for each batch*

That makes biova a beer with a great taste that fights against food waste

HIGH QUALITY CONFIRMED BY OUR RETURNING CUSTOMER



BIOVA CLASSICA
From unsold bread

An Italian Pale Ale with a touch of salt that makes it perfect. Fresh, tasty, easy to drink. It is brewed using 30% of bread instead of barley malt.

4,7% ABV

Available in bottles 0,33 lt and kegs 24lt.



BIOVA INTEGRALE
From broken pasta

An Italian Amber Ale brewed from Whole Grain Bread. A perfect balance where broken pasta and yeast find a sweet spot.

5% ABV

Available in bottles 0,33 lt and kegs 24lt.



BIOVA LEGGERA
From broken rice

Inspired to the Session Ipa style, is very light, GLUTEN FREE, with a strong taste of hop and and a great tropical nose given by a Dry Hopping session.

3,5% ABV

Available in bottles 0,33 lt



ECO-BRANDING LOGIC

Our products are also a concrete surplus recovery service for our customers.

We can say on the label that "This Biova is made from bread recovered from...YOUR LOGO HERE."

THE PRODUCT THEN BECOMES A HIGHLY CONCRETE AND COMMUNICABLE CSR OPERATION



babaco
market





INNSiDE by Meliã
Milano Torre GalFa



REGIONAL PROJECTS

The Eco Branding Logic also works with specific territories. In this way we give Biova beer a strong territorial connection.



MILANO

SANSALVARIO

LAGO DI COMO

LIGURIA

CAMPANIA

VENETO

BERGAMO



BIOVA
BEER AGAINST WASTE
BREAD BEER
LAGO DI COMO
BREWED FROM LOCAL
SURPLUS BREAD

BIOVA
BEER AGAINST WASTE
BREAD BEER
LAGO DI COMO
BREWED FROM LOCAL
SURPLUS BREAD
ALC. 4.7% VOL.

FIRST THE BEER,
THEN THE SNACK



A salty snack created from what remains of the brewing process

We save up to 40% of raw materials

Together with biova beer it creates the “sustainable aperitivo”

Rich in fiber and protein low in sugar



HOTELLERIE

Presence in large hotel groups, Meliá, Mandarin, NH, Radisson, where Biova is offered in hotel room minibars for immediate sellin and sellout. To complement the business, Biova bottled or on tap is included in hotel restaurants.

MELIÁ

HOTELS & RESORTS



LUNGARNO
COLLECTION



RADISSON
HOTELS



MANDARIN ORIENTAL
THE HOTEL GROUP

NH
HOTELES



Thanks to territorial beers, such as Biova Lago di Como, distributors have expanded their distribution channels

Hotellerie 4 or 5 stars
(luxury, superior)



The partnership with the Como bakers' association enabled partnerships with the bakers themselves, who subsequently became beer promoters in their own spaces.

800

Bakeries that have joined the project

800

Kg of unsold bread that we recovered

3

The distributors who immediately appreciated the project

The project is currently active in the Lake Como area, both on the Ho.Re.Ca channel and in luxury hotels





IKEA

CAPATOAST
toasteria



We are present in the bars and restaurants of the 22 stores in Italy.

42 points of sale in Italy



RECUPERIAMO
PANE
BRINDIAMO AL
MONDO
DA QUESTA LINEA IN
È PANE CHE STA RICOSTRUIENDO

DRINK BEER
BIOVA
SAVE THE WORLD
UNO DEI PIÙ FORTI
E UNO DEI PIÙ RICCHI IN PANE

OUR
PARTNERS



YOU HAVE ALREADY SEEN US ON:



DOC on SKY - YOUTUBE



TV REPORT



TV REPORT BY CRISTINA GABETTI



GREEN STORYTELLER



ITALIA CHE CAMBIA



I VIAGGI DI MARCELLO



THIRSTY NOW?



Biova Project



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