

FUSILLI

(Fostering the Urban food System Transformation through Innovative Living Labs Implementation)
European Union's Horizon 2020 Research and Innovation Programme

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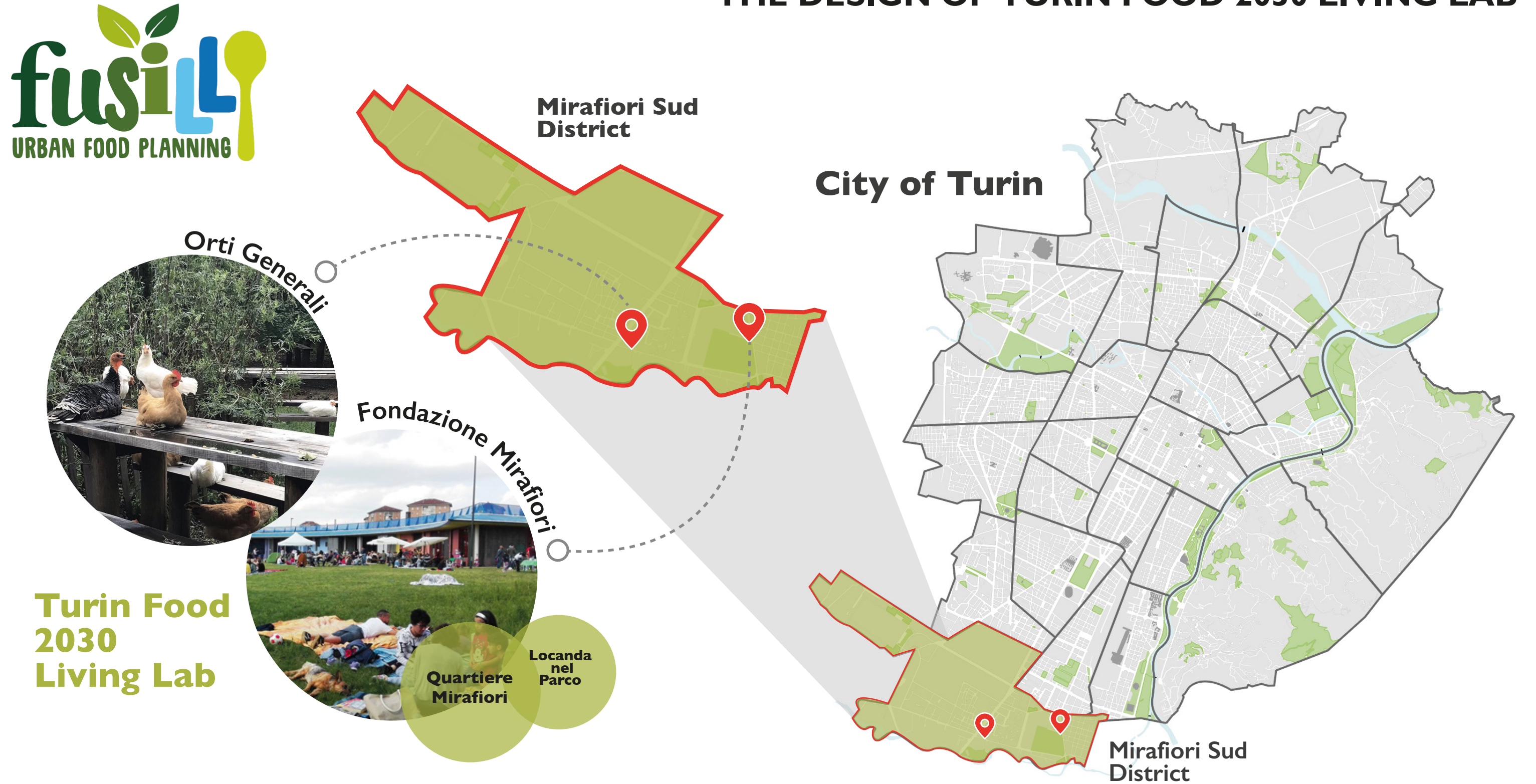
FUSILLI is a project funded by the European Horizon 2020 program. It aims to transform the urban food system through the implementation of innovative living labs. For this reason, the acronym FUSILLI literally means "Fostering the Urban food System Transformation through Innovative Living Labs Implementation".

The project intends to initiate an integrated holistic transition towards sustainable, healthy and inclusive food systems in urban, peri-urban and rural areas, through innovative and replicable urban policies that lead to the implementation of improvement actions in all phases of the food value chain in line with the four priorities of the *FOOD 2030 Policy* (development of sustainable and healthy diets and smart and sustainable food systems, the pursuit of circularity and waste reduction, innovation and community empowerment).

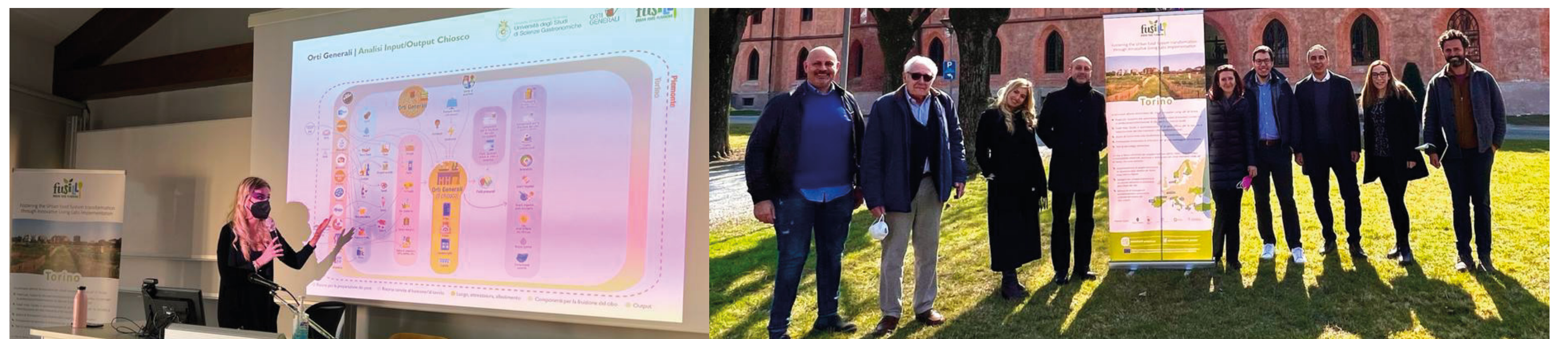
To achieve this goal, the European project FUSILLI has created a real network among 12 different European cities - of which Turin is a part - which, through the development and implementation of Living Lab, are initiating concrete actions.

In the city of Turin, the project partners are working together for the definition of a system of sustainable food policies that will generate a real Food Council and finally, for the definition of a real Circular Business Model applied to food, which will give life to the first Circular Restaurant and the first Circular Kiosk in Turin, within the Mirafiori Sud district, able to reduce and prevent the generation of food waste, create territorial co-evolution processes, preserve the natural capital and cultural heritage of the territory.

THE URBAN TERRITORY ON WHICH THE PROJECT WORKS AND THE AREAS INVOLVED IN THE DESIGN OF TURIN FOOD 2030 LIVING LAB



MEETING OF THE FUSILLI PARTNERS AT THE UNIVERSITY OF GASTRONOMIC SCIENCES OF POLLENZO FOR THE ELABORATION OF CIRCULAR FOOD PROPOSALS



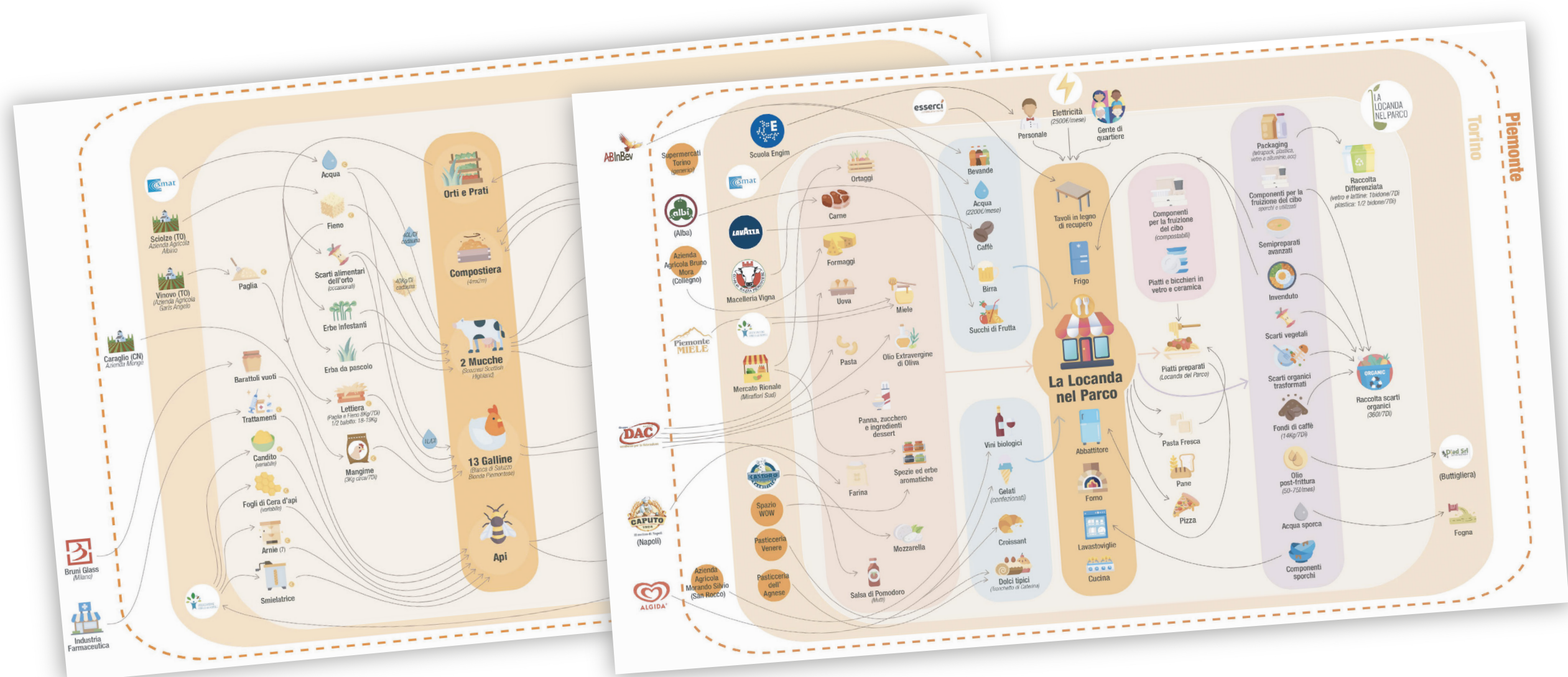
PARTNERS OF THE FUSILLI PROJECT FOR THE CITY OF TURIN



STAKEHOLDER INVOLVED IN THE FUSILLI PROJECT IN THE CITY OF TURIN



RELATIONAL MAPS OF WORKSPACES FOR CIRCULAR FOOD PROPOSALS



UNISG'S OBJECTIVES FOR THE FUSILLI PROJECT

- Design of a **Circular Business Model** (circular concept) applied to **food production and processing**, which can be inserted in the contexts of experimentation within the Turin Food Living Labs.
- Application of the Circular Business Model for the design of a **circular restaurant** at *Locanda nel Parco* and of a **circular kiosk** in the larger reality of *Orti Generali*, both included within the context of Turin Living Lab 2030.
- Educational activities and involvement** for citizens on the subject of food;
- Dissemination activities on the theme of the Circular Business Model** to be promoted at food areas (starting from the Mirafiori district to reach the rest of the city)
- Collaboration on the theme of the **food hub** for the food recovery and redistribution (with the Community Foundation of Mirafiori-FCM)
- Participation in the working group on the **Turin Food Atlas**
- Collaboration with the **Food Council** which will be set up in the city of Turin to guide **urban food policies**.

CIRCULAR ECONOMY FOR FOOD EXPERIMENTS IN COOKING WORKSHOP CONDUCTED BY UNISG IN THE TURIN FOOD LIVING LAB

