

FUSILLI PROJECT

(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.

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.

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.

Thanks to the collaboration with the Pollenzo FoodLab, a series of circular gastronomic proposals has been designed (in the process of expansion) which respond to the principles of the Circular Economy by UNISG and which overturn the linear production and consumption models in the restaurant scenario. Among these, it is possible to mention the Circular Aperitif (circular sandwich, circular hummus and circular salad) and the Circular Pizza, presented at the 2023 World Pizza Championship.

THE MEDIA ECHO OF CIRCULAR PIZZA

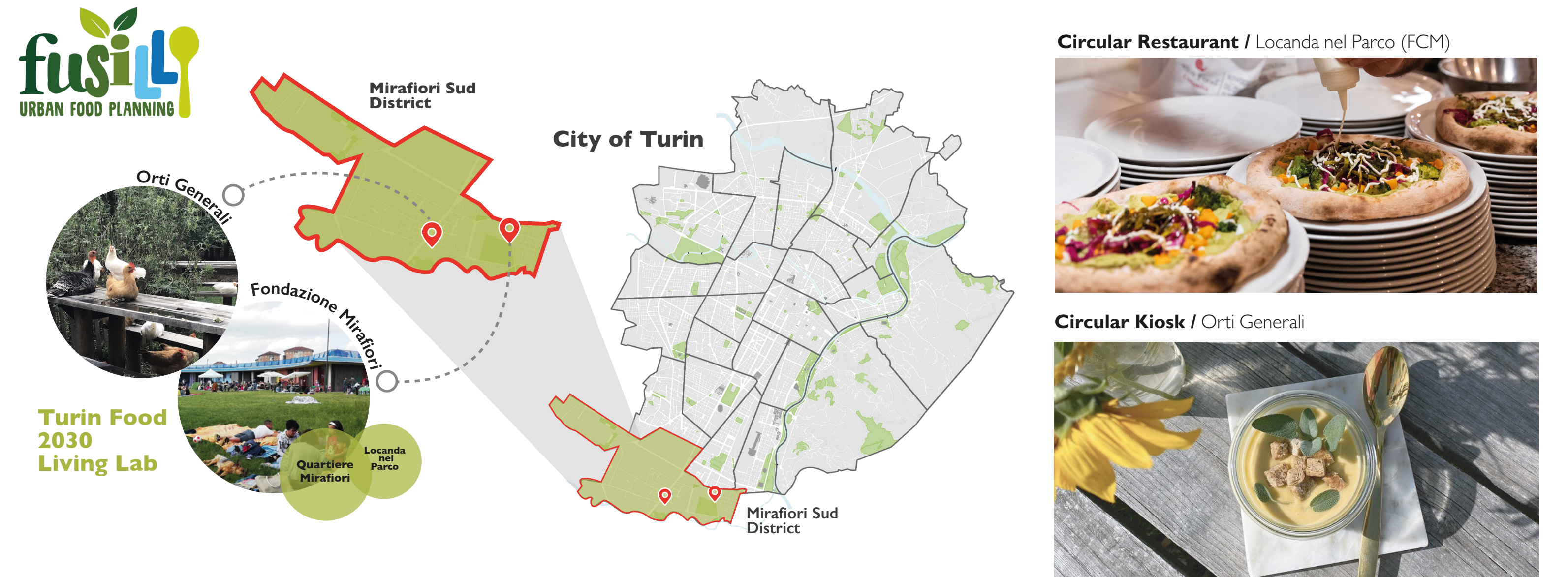


CIRCULAR PIZZAS

The concept of Circular Pizza refers to seasonal recipes, which use local food resources and which, specifically, enhance in gastronomic terms the less noble parts of the food, generally treated as organic waste (although they still have a sensory and nutritional dignity).



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



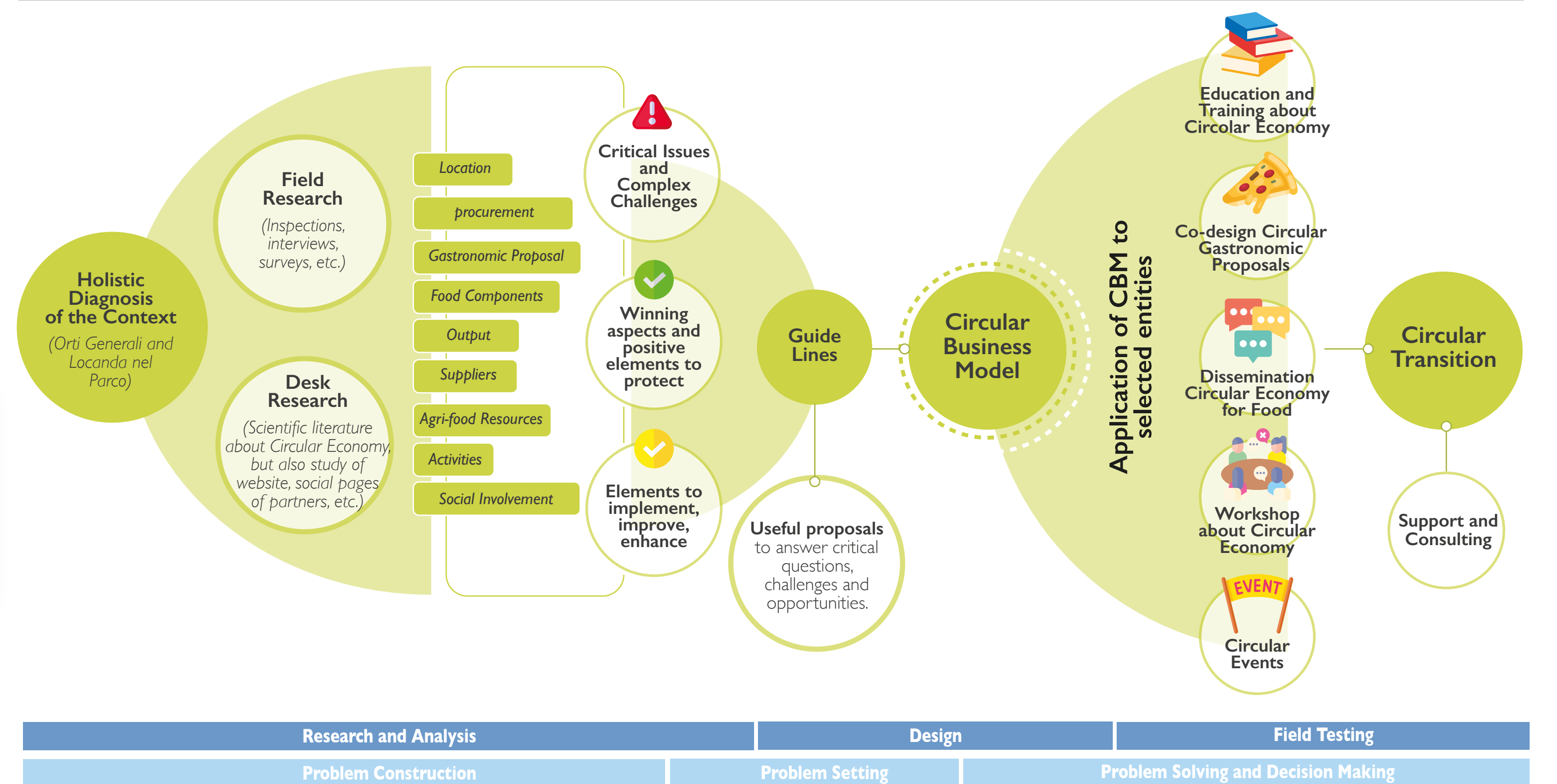
PARTNERS OF THE FUSILLI PROJECT FOR THE CITY OF TURIN



STAKEHOLDER INVOLVED IN THE FUSILLI PROJECT IN THE CITY OF TURIN



PROJECT METHODOLOGY



CIRCULAR APERITIF

The Circular Aperitif follows the same principles of Circular Economy by UNISG. These gastronomic experiments can be performed on a vast range of proposals (from sandwiches, to salads, appetizer or dessert, etc.) often characterized by a symbiosis relationship.