

## CIREVALC E-NEWSLETTER #5

### Circular solutions in everyday business practice

Across Central Europe, the CIREVALC pilot activities show how circular economy principles can be applied in real business environments – from small kitchens and hotels to manufacturing companies and social enterprises.

The selected pilot stories demonstrate that circular transformation does not always require large investments or complex technologies. Often, it starts with a better understanding of existing material flows, practical improvements in daily operations and new ways of turning waste or by-products into value.

This newsletter presents selected examples of organisations that tested circular solutions in the food, catering and packaging sectors through the CIREVALC Accelerator.



### Zavrh Bar - From kitchen scraps to signature products

#### Slovenia

Zavrh Bar, a small hospitality venue in Žirovnica, focused on transforming everyday kitchen by-products into new value-added products.



During the pilot, the team mapped common waste streams such as citrus peels, coffee grounds and stale bread. With CIREVALC support, they introduced a simple waste-monitoring system and developed practical ideas that could be integrated directly into the menu and guest experience.

The pilot products included citrus syrup, coffee-ground cookies and herb-stem oil. These examples show that circularity can work even in small and fast-paced hospitality operations when the solutions are simple, low-cost and easy to repeat.

#### Key takeaway:

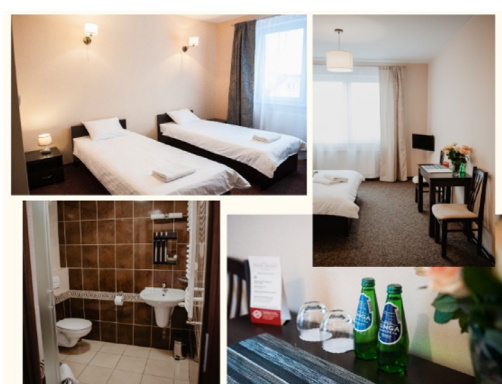
Kitchen by-products can become part of the guest experience instead of ending up as waste.



### Hotel & Restauracja Zacisze - Circular hospitality and eco-events

#### Poland

Hotel & Restauracja Zacisze in Bratkowice explored how circular economy principles can support modern hotel and event management.

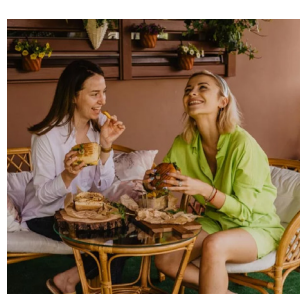


Within the CIREVALC pilot, the team carried out an environmental audit and identified practical improvements in water, energy and waste management. One recommendation focused on a closed-loop laundry system to recover water and heat, helping reduce operational resource use.

The hotel also introduced composting of organic waste from large events, with the compost intended for use in its own garden. Another visible result was the development of an “eco-wedding” offer using biodegradable tableware and eco-friendly packaging.

#### Key takeaway:

Circular hotel management can reduce resource use while creating attractive sustainable services for guests.



### LIGENIUM - From production waste to regional design

#### Germany

LIGENIUM GmbH, based in Saxony, explored how production waste can be turned into a new product with practical, cultural and business value.



With support from CIREVALC, the company developed a shelf made from production waste. The shelf is used to present local food products and is designed as a reference to the region’s mining heritage.

The pilot helped evaluate the business idea, develop a feasible business case and connect partners from local industry, creative sectors and support organisations. The result shows that circular innovation is not only about material reuse, but also about design, identity and cooperation.



#### Key takeaway:

Circular products can connect waste reduction with regional identity and new business opportunities.

### Dobry pastier - Circular economy with social impact

#### Slovakia

Dobry pastier is one of Slovakia’s largest social service organisations supporting homeless people, single mothers and young people leaving orphanages.



Within the CIREVALC pilot, the organisation examined material and waste flows, identified areas for improvement and received support in developing a business plan. The pilot also helped expand product sales opportunities and promote Dobry pastier as an example of good practice.



The experience showed that circular economy can support not only environmental goals, but also social inclusion, community development and long-term organisational stability.

#### Key takeaway:

Circular economy can strengthen social enterprises by improving resource use, planning and public visibility.

## What the pilots show

The latest CIREVALC pilot stories confirm several common lessons:

- Circular solutions work best when they fit daily operations.
- Small businesses can make meaningful improvements without disrupting their core activities.
- Waste and by-products can become valuable resources when they are properly mapped and managed.
- Circular innovation often depends on cooperation with partners, suppliers and local communities.
- Circular economy can create environmental, economic and social value at the same time.

These examples show that circular transformation is already happening across Central Europe — step by step, business by business, and community by community.

#### ABOUT THE CIREVALC PROJECT

CIREVALC aims to strengthen circular value chains in the **food, catering and packaging sectors across Central Europe**.

Through its Accelerator programmes, the project supports companies, organisations and communities in testing circular solutions, improving resource efficiency and developing sustainable business models.

The pilot activities presented in this newsletter demonstrate how circular economy principles can be applied in real business environments across the region.

