

THE GOOD FORK 2026

Guide To Good Practices

FIGHT AGAINST FOOD WASTE & SUPPLY OF REGIONAL AND SEASONAL PRODUCTS

Edition 2026



IN PARTNERSHIP WITH



LE GOUVERNEMENT
DU GRAND-DUCHÉ DE LUXEMBOURG
Ministère de l'Agriculture,
de l'Alimentation et de la Viticulture





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I. Foreword

Through the “The Good Fork” Award, we have sought to recognise those who, every day, are making tangible progress towards a more sustainable, responsible and coherent food system.

I see in this initiative far more than a simple competition: it is a strategic instrument supporting the implementation of public policies in the field of sustainable food. Collective catering represents a powerful lever for transforming our food systems in a lasting way, supporting local supply chains and ensuring equitable access to quality food.

The initiatives presented in this brochure show that it is possible to combine quality, local anchoring, responsible resource management and cost control. Whether by significantly reducing food waste or by prioritising regional, organic and seasonal products, the award winners demonstrate that an ambitious food transition is above all driven by commitment, creativity and collaboration.

I am convinced that these practical experiences are essential: they translate national strategic priorities into action and show that the objectives set out in the Government's coalition agreement are not theoretical, but achievable and measurable.

Beyond recognition, this award pursues a fundamental objective for public action: to inspire, structure and disseminate good practices. The approaches implemented by the distinguished organisations are not isolated models, but replicable solutions,



adapted to local realities and transferable to other structures. They contribute to a dynamic of continuous improvement and strengthen the coherence between political vision and operational implementation.

At a time when food security, the preservation of natural resources, the resilience of local supply chains and social justice are more pressing than ever, supporting and promoting these initiatives is a public responsibility. In my view, encouraging such projects means investing in a more sustainable and resilient food model.

This brochure is intended to become both a strategic and educational tool: a source of inspiration, a collection of concrete solutions and a lever to amplify collective commitment.

I would like to warmly congratulate the award winners for their determination and exemplary commitment, and to thank all participants for contributing to this collective momentum.

By highlighting these inspiring initiatives, we affirm a strong conviction: it is by combining political will with on-the-ground commitment that we will build a better food system and a better future.

Martine Hansen
Minister of Agriculture, Food and Viticulture

2. Background and objectives

The Good Fork was created by IMS Luxembourg and the Ministry of Agriculture, Food and Viticulture with the ambition of **shining a spotlight on the stakeholders who, on a daily basis, are helping to make food practices more sustainable.**

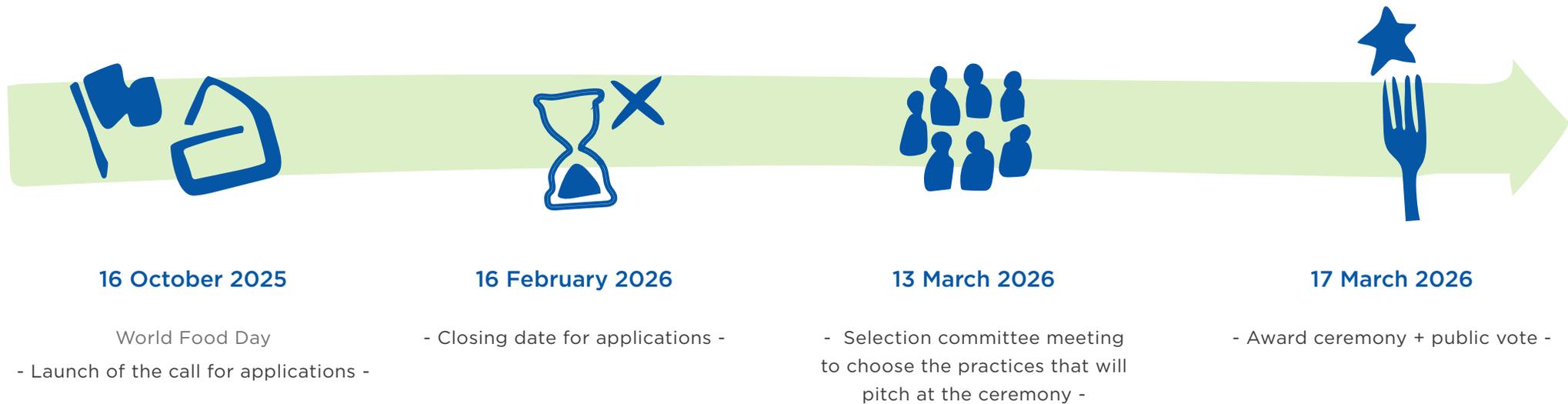
Faced with environmental; economic and social challenges related to food, many organisations in Luxembourg are already developing concrete solutions: limiting food waste, promoting local supply chains and respecting the seasonality of products. However, these initiatives often remain largely invisible, even though they are **real drivers of transition and sources of inspiration for the entire sector.**

Through The Good Fork, IMS and the Ministry aim to showcase these commitments, encourage the sharing of good practices and promote their dissemination and replicability. The award is open to all stakeholders within the food sector – private, public or non-profit – and seeks to foster **a collective dynamic towards more responsible food systems.**

All submitted practices are reviewed by a selection committee. During the award ceremony on **17 March 2026**, selected initiatives are presented in the form of a pitch and submitted to a live public vote, which determines the winning practices.



3. Award Timeline



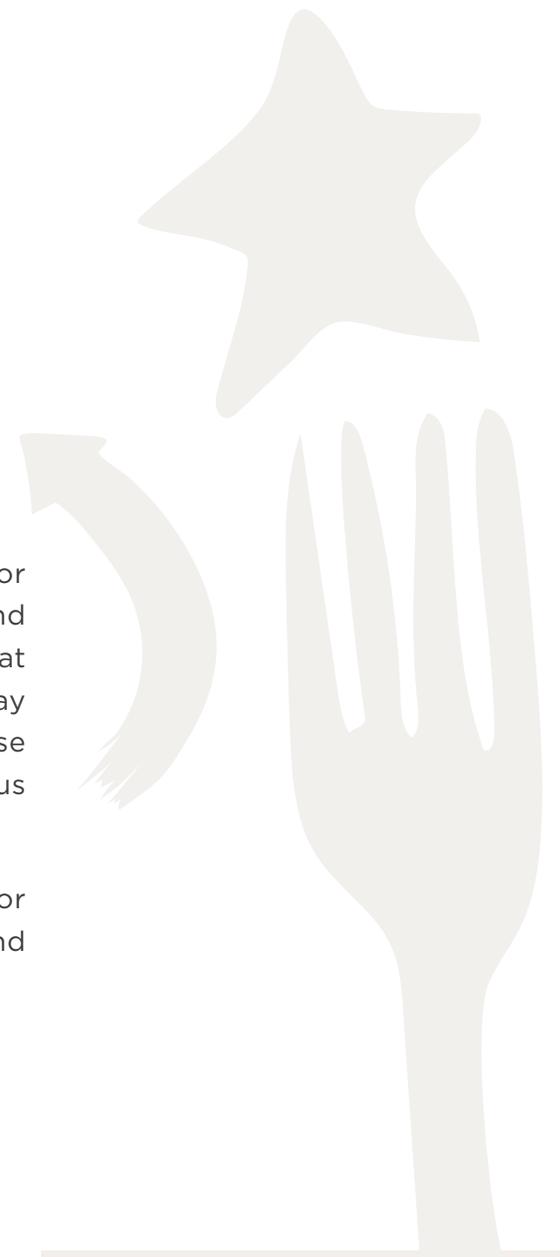
4. Award Categories

CATEGORY 1

Fight against food waste

The initiatives gathered in this category demonstrate the capacity of food sector stakeholders to take concrete action to reduce losses, preserve resources and strengthen the efficiency of food systems. This category recognises initiatives that help prevent, reduce or recover food waste across the value chain. Practices may relate to production, processing, distribution or consumption, and may mobilise various levers: process optimisation, awareness-raising, redistribution of surplus food, impact measurement and monitoring, etc.

The initiatives gathered in this category demonstrate the capacity of food sector stakeholders to take concrete action to reduce losses, preserve resources and strengthen the efficiency of food systems.



4. Award Categories

CATEGORY 2

Supply of regional and seasonal products

This category highlights approaches that promote more local, seasonal and regionally anchored sourcing. It brings together practices aimed at strengthening short supply chains, developing sustainable partnerships with local producers and enhancing seasonality within food offerings.

The initiatives presented in this category reflect a clear commitment to supporting the local economy, bringing producers and consumers closer together and promoting food systems that respect natural cycles and regional contexts.



5. Selection Committee and Public Vote

The practices presented in this guide were reviewed by a selection committee. The committee's role is to analyse all applications received and pre-select the initiatives that will pitch at the award ceremony on 17 March 2026. The selection committee is composed of:



Mathilde Ast
IMS Luxembourg



Joëlle Hengen
Ministry of Agriculture,
Food and Viticulture



Anne-Marie Loesch
House of Sustainability
and Chambre de
Commerce



Paul Marceul
Chamber of Agriculture



Sylvie Pretti
Luxembourg School of
Hospitality and Tourism



Nancy Thomas
IMS Luxembourg



Nathalie Unsen
Ministry of Agriculture,
Food and Viticulture

During the ceremony on 17 March 2026, the pre-selected practices are presented in the form of a pitch before the audience. Following these presentations, the audience is invited to vote live for their preferred practice in each category. This public vote determines the winning initiatives and represents a key highlight of the evening, fostering audience engagement and showcasing the initiatives presented. The results are announced live during the ceremony.

6. The trophies, by Kielener Atelier, les Ateliers Protégés de Luxembourg

The winning initiatives of the The Good Fork 2026 Award will receive an original trophy designed and crafted by the Ateliers Protégés du Luxembourg (ATP) at the Kielener Atelier.

ATP is a Luxembourg-based association that promotes the inclusion of people with psychological disabilities through therapeutic work and artisanal creation. At the Kielener Atelier, 55 people are supported in various activities such as woodworking, sewing, cooking, chair caning and metalworking. For the creation of the The Good Fork trophies, the expertise of the woodworking and metalworking workshops was particularly highlighted.

In the metalworking workshop, the teams used a traditional Japanese craft technique called Mokume Gane, which consists of layering and working different metals to create unique patterns. Each trophy thus becomes a distinctive, handcrafted

piece, symbolising the commitment of organisations working towards more sustainable food systems.

This project also reflects the commitment of IMS Luxembourg to strengthening links between companies and organisations from the Social and Solidarity Economy (SSE). For more than 15 years, IMS has been developing initiatives that foster such collaborations and promote SSE organisations by highlighting their expertise and their ability to provide responsible goods and services.

SSE organisations play a key role in Luxembourg's social and environmental transition, yet they often lack visibility and opportunities to collaborate with businesses. To address this challenge, IMS has established the associated members status, which now brings together nearly 150 organisations — associations, SIS and foundations based in Luxembourg — engaged in

sustainability-related activities and open to partnerships with IMS member companies.



Online brochure on professional integration workshop in Luxembourg - published by IMS.



7. Good Practices

CATEGORY 1

Fight against food waste



7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

DUSSMANN CATERING

Practice title:

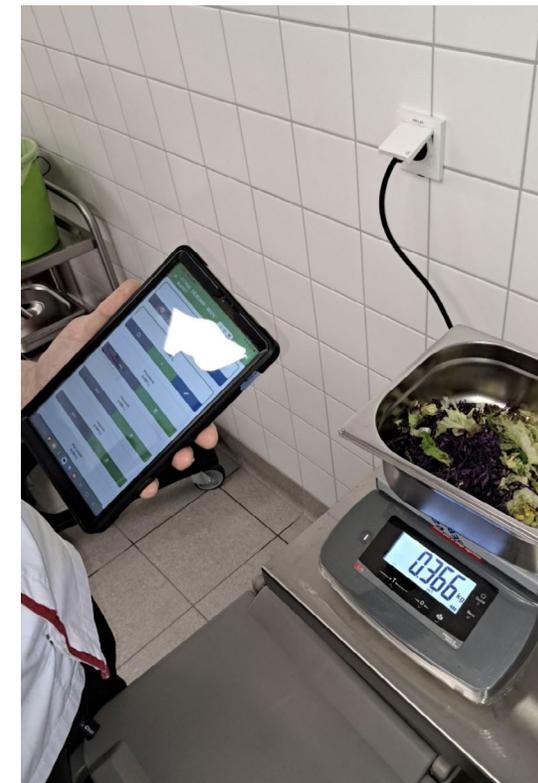
WROW Connected Weighing System and Measurement Campaigns in Maisons Relais to Reduce Food Waste in Collective Catering.

Sector of activity:

Collective catering



- ➔ In response to the lack of objective data on food waste, Dussmann Catering developed WROW - We Reduce Our Waste, a connected weighing system designed to accurately measure food losses in collective catering. Deployed over six months (January-July 2025) in two Maisons Relais in Reckange-sur-Mess and Hesperange, the system combines a connected scale, a tablet and software integrated into the company's internal management system.
- ➔ The measurement campaigns covered meal volumes ranging from 70 to 200 meals per day depending on the site. Observed food waste ranged between 16 and 61 g per meal in Reckange, and between 90 and 240 g in Hesperange. These data enabled concrete adjustments, including reducing sauce portions (-33%), less popular vegetables (-40%), meat portions (-31%) and adapting the way desserts are served.
- ➔ Beyond the measurable reduction in food waste, the tool directly involves kitchen teams, facilitates dialogue with municipalities and supports national objectives for reducing food waste. Replicable in other establishments, the system represents a structuring lever for more sustainable collective catering.



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

AUCHAN RETAIL LUXEMBOURG

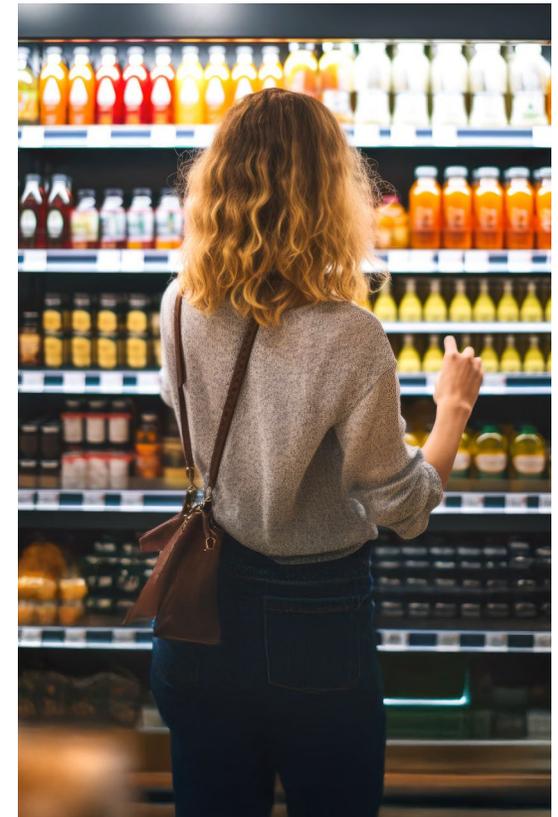
Practice title:

Reducing Food Waste in Auchan Stores.

Sector of activity:

Supermarkets

- ➔ In response to the observation that still-edible products were being discarded as part of its operations, Auchan Retail Luxembourg has been implementing a comprehensive food waste reduction strategy since 2009. The challenge is both ethical, environmental and economic.
- ➔ Several partnerships help to recover unsold products: Stëmm vun der Strooss collects products every day to prepare more than 100,000 meals and 60,000 sandwiches each year; Parc Merveilleux receives fruit, vegetables and meat trimmings; and La Fée Maraîchère transforms certain fruits into jams and juices.
- ➔ Since 2023, the retailer has strengthened its approach with the Smartway tool, which integrates artificial intelligence to optimise the management of products approaching their use-by date, alongside the development of anti-food-waste baskets and a new partnership with Pick-Food.
- ➔ These actions have reduced the share of wasted products from 2-3% to 0.94% in 2024, with the aim of approaching 0% by 2032. The initiative combines operational performance, local solidarity and team engagement, and represents a structured and replicable model for the retail sector.



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CATEGORY 1

Fight against food waste

Organisation name:

STÈMM VUN DER STROOSS

Practice title:

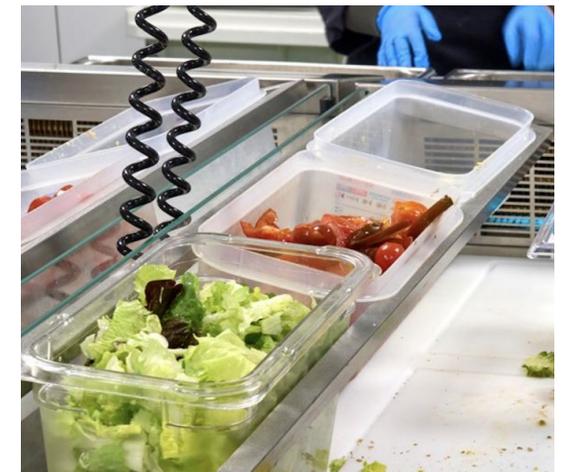
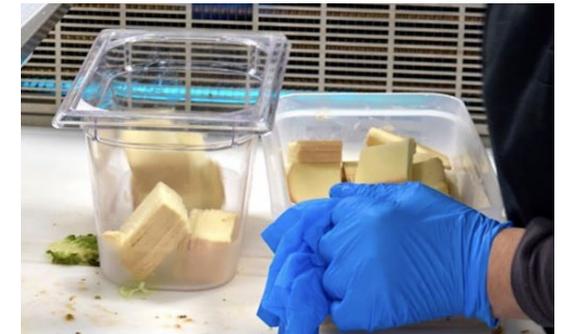
Tackling Poverty and Food Waste
- The Impact of the Caddy Workshop in Luxembourg.

Sector of activity:

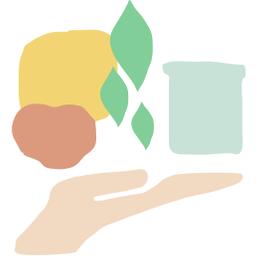
Social and professional rehabilitation



- ➔ In response to rising poverty and increasing food needs in Luxembourg, Stëmm vun der Strooss has strengthened its Caddy workshop, dedicated to collecting and transforming unsold food products. Since 2022, the workshop has been based in new premises in Sanem and combines food waste reduction with socio-professional reintegration.
- ➔ Each day, 48 people on reintegration pathways transform products collected from Auchan and the Food Bank into around 250 sandwiches, 50 litres of fresh juice and 60 food parcels per week. In 2025, 360 tonnes of food were recovered, contributing to the preparation of approximately 262,600 meals in the organisation's social restaurants.
- ➔ Beyond significantly reducing food waste, the Caddy model generates a strong social impact: providing access to quality food for vulnerable groups, creating reintegration jobs and developing transferable professional skills. By combining circular economy principles, solidarity and social inclusion, the workshop offers an integrated, inspiring and replicable model for other territories facing similar social and environmental challenges.



7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

KANNERHAUS WOOLTZ ASBL

Practice title:

The Anti-Food-Waste Plan.

Sector of activity:

Education and reception services



- ➔ In response to significant levels of overproduction and food waste, Kannerhaus Woltz Asbl introduced the “anti-food-waste plan” within its Maisons Relais. The initiative had a dual objective: to significantly reduce food waste while raising children’s awareness of more responsible consumption.
- ➔ In practice, one full week each month is dedicated to the use of untouched surplus food. The products are rapidly cooled in order to strictly respect the cold chain and are then incorporated into the preparation of new dishes. During this specific week, leftovers are separated and weighed in order to measure the quantities of waste avoided.
- ➔ The initiative aims to reduce food waste by at least 30%. Beyond the financial savings achieved, the approach also has a strong educational dimension: transparent bins allow children to visualise the quantities being thrown away, strengthening awareness. Simple and well structured, the practice can easily be replicated in other childcare facilities while respecting food hygiene and safety regulations.



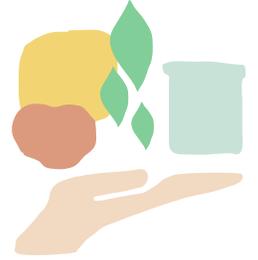
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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

DUSSMANN CATERING

Practice title:

“Anti-Food-Waste Menu”
Nutrition Initiative – Taste Education
and Food Waste Reduction.

Sector of activity:

Collective catering

- ➔ At the Maison Relais in Reckange, the opening of a new kitchen raised practical questions: how can quantities be adjusted, local products better valued and food waste accurately measured? To address these challenges, Dussmann Catering launched the “Anti-Food-Waste Menu” nutrition initiative, combining culinary practice with educational awareness.
- ➔ Co-designed by a dietitian, the head chef and the educational team, the project focuses on making use of ripe, non-standard or often discarded products (such as day-old bread, whole vegetables or carcasses for broth). During a dedicated day, 201 pupils took part in this educational activity integrated into the meal.
- ➔ The results were measured: out of 25 kg of potatoes served, only 1.25 kg remained (5%), while 16 kg of broth generated 3 kg of leftovers (18%).
- ➔ Beyond the figures, the initiative turns mealtimes into a learning opportunity. It strengthens collaboration between local stakeholders and provides a replicable model for taste education and the practical reduction of food waste.



Dussmann



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

DUSSMANN CATERING

Practice title:

LEO - A Food Ambassador Promoting Sensory Discovery to Better Prevent Food Waste.

Sector of activity:

Collective catering

- ➔ Starting from the observation that food waste in collective catering often results from initial rejection and a lack of familiarity with certain foods, Dussmann Catering launched the “Léo” project in 2022. The objective is to act upstream by improving food acceptance and encouraging taste discovery rather than focusing solely on waste management.
- ➔ Deployed across three education and childcare facilities, the initiative has reached around 1,500 children through approximately one hundred workshops, including four specifically dedicated to food waste. Visual tools (menu totems), “Léo Brigades” involving children in recipe testing, and sensory workshops encourage curiosity and co-creation. Each year, around ten recipes are tested and adjusted before being integrated into the menu, helping to limit unsuitable production.
- ➔ Beyond measurable indicators, Léo has become a recognised educational reference point for both children and staff. By combining food mediation, behavioural science and educational continuity, the project offers a structured, preventive and replicable approach to reducing food waste.

Dussmann



Un projet ludique et pédagogique
by Dussmann Catering



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

LUXEMBOURG SCHOOL OF HOSPITALITY AND TOURISM

Practice title:

Nothing Is Lost, Nothing Is Created, Everything Is Transformed
- Full Vegetable Valorisation in Sustainable Culinary Training.

Sector of activity:

Public school specialised in professional training

- ➔ Within the training kitchens of the Luxembourg School of Hospitality and Tourism, daily cutting exercises generated vegetable trimmings and peelings that could still be used. To address this issue, the institution integrated a circular approach directly into the training of future HORECA professionals.
- ➔ Vegetables are now sorted into three categories: prime parts used in recipes, trimmings used to prepare homemade vegetable stock, and peelings dedicated to drying. The trimmings are transformed into stocks used in sauces or soups, avoiding the purchase of industrial products. The peels are dehydrated and then ground to produce natural powders used as decorations, colourings or flavour enhancers.
- ➔ The objective is to valorise up to 100% of vegetables whenever possible and significantly reduce organic waste generated during training sessions. Integrated into the daily curriculum, this approach goes beyond a simple culinary technique: it trains responsible professionals for whom the circular economy becomes a reflex rather than an isolated theoretical concept.

In the interest of impartiality, Sylvie Pretti, Deputy Director of EHTL and member of the selection committee, did not participate in the evaluation of the practice submitted by her organisation.



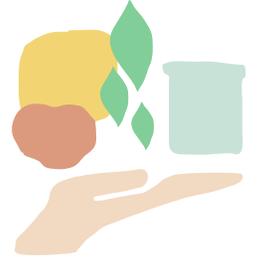
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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

DUSSMANN CATERING

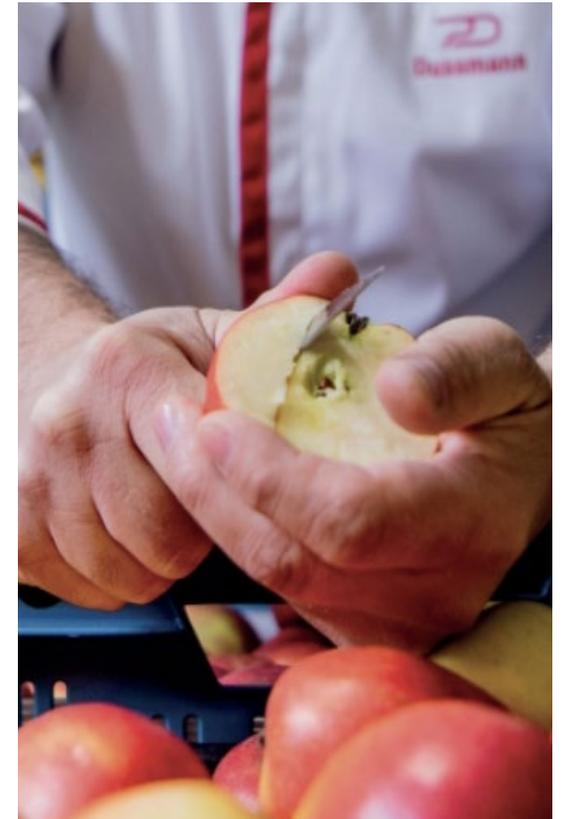
Practice title:

From Plate to Soil – Dehydrating Food Waste as an Educational Tool for Sustainable School Catering.

Sector of activity:

Collective catering

- ➔ In Educational and Care Structures (SEA), a certain amount of food waste is unavoidable due to sanitary requirements linked to fresh products and buffet-style service. To transform these unavoidable residues into a resource, Dussmann Catering has introduced an on-site thermal dehydration system integrated into the daily operation of the kitchens.
- ➔ After being weighed, food waste is placed in a dehydrator that reduces its volume by around 75 to 80%, producing a stabilised and odourless dry extract. During pilot phases carried out in two SEA facilities, approximately 430 kg of food waste were treated in eight cycles, generating around 100 kg of dry extract. As a result, the frequency of external waste collection was reduced from weekly to monthly.
- ➔ Beyond reducing outgoing waste volumes and transport-related emissions, the dry extract is reused as compost, contributing to a local circular economy loop. The system also serves as an educational tool: weighing activities, data analysis and workshops allow pupils to visualise the cycle of materials and better understand the impact of their consumption.



Dussmann

7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:
ŽABKA GROUP

Practice title:
Sustainable Life.

Sector of activity:
Retail



- ➔ In response to the global scale of food waste and the rapid expansion of its network (more than 12,000 stores), Žabka Group has placed food waste reduction at the heart of its ESG strategy. The challenge is systemic: to act simultaneously on internal operations, franchisees, supply chains and consumer behaviour.
- ➔ The group has implemented a structured model combining prevention, optimisation and circular solutions. Artificial intelligence tools are used to anticipate demand and adjust orders at store level. Product ranges are adapted to local needs, and a clear hierarchy prioritises prevention, reduction, redistribution and energy recovery of unsold products. Franchisees are supported through the “NIE marnujeMY” programme, while partnerships with Too Good To Go and Foodsie facilitate the sale of anti-food-waste surprise baskets.
- ➔ In 2025, Žabka reduced the intensity of its food waste by 24.8% compared with the baseline year and recovered 87% of unsold products, including 84% through biogas facilities. This integrated approach shows how a data-driven strategy can combine economic performance, environmental responsibility and lasting behavioural change.



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

COMPASS GROUP - EUREST

Practice title:

Winnow - Less Waste, More Ideas to Feed the Future.

Sector of activity:

Collective catering



- ➔ In response to the lack of visibility on the actual volumes of food wasted in collective catering, Compass Group - Eurest has deployed the Winnow technology at the Vauban campus. This connected scale, equipped with artificial intelligence, identifies, photographs and categorises food waste, providing precise indicators such as grams per meal, total losses and associated CO₂ emissions.
- ➔ Over a full year (2025), covering more than 2,500 meals served per day, the system helped reduce food waste by around 37%, representing nearly 25 tonnes of food avoided, equivalent to approximately 106 tonnes of CO₂. At the same time, average waste per meal decreased from around 190 g to 160 g, exceeding the initial target.
- ➔ Beyond environmental performance, Winnow also serves as an educational tool. Campaigns such as “Faim de Loup”, workshops and “Learn More Winnow” materials translate the data into messages that are accessible to pupils. Kitchen teams also adjust menus and portion sizes based on shared indicators.
- ➔ Now deployed in 18 of Eurest’s 60 restaurants in Luxembourg, the initiative illustrates a structured and replicable approach in which data supports both operational performance and long-term awareness.



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

**CENTRE HOSPITALIER
NEURO-PSYCHIATRIQUE
D'ETTELBRUCK (CHNP)**

Practice title:

Raising Awareness Among Patients and Staff About Local and Seasonal Food and Food Waste Reduction.

Sector of activity:

Health education in psychiatric institution



- ➔ As part of its “Global Health” approach and its commitment to Luxembourg products (labelled “Sou schmaacht Lëtzebuerg”), the Centre Hospitalier Neuro-Psychiatrique d’Ettelbruck (CHNP) has strengthened its awareness-raising actions among patients and staff.
- ➔ Between November 2025 and February 2026, 22 nutrition groups were organised across 12 units of the Rehaklinik, bringing together an average of 10 patients per session. Topics included the seasonality of fruit and vegetables, local products and food waste reduction (portion management, use-by dates and storage practices). Playful tools such as games, quizzes and seasonal calendars provided by the Ministry of Agriculture supported the uptake of key messages.
- ➔ In addition, two “dietary stand – meet the makers” days gathered more than 250 people in the CHNP canteen, with the participation of Luxembourg producers (Ourdaler, Ortea) and tastings of 100% local products.
- ➔ By combining education, portion adjustment and the promotion of short supply chains, this initiative encourages more responsible food choices and strengthens the link between health, territory and sustainable food systems.



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7. Good Practices



CATEGORY 1

Fight against food waste

Organisation name:

BANQUE DE LUXEMBOURG

Practice title:

Introducing a “Sustainable Friday” Dish and Ecoboxes for Unsold Meals at a Reduced Price (-25%).
- Investment in an Eco-Digester

Sector of activity:

Finance



- ➔ In a context where attendance in corporate restaurants fluctuates significantly (due to remote working, weather conditions, etc.), Banque de Luxembourg has implemented several complementary measures to reduce food waste.
- ➔ Every Friday, the catering provider offers a “Sustainable Friday” dish prepared using surplus raw ingredients that were not used during the week. At the same time, Ecoboxes containing unsold meals from the day are offered from 2:30 p.m. at a reduced price (-25%) through connected refrigerators accessible until the following morning. On average, 47 anti-food-waste meals are sold each week across the site’s two restaurants.
- ➔ To complement the initiative, two Eco-Digesters with a capacity of 50 kg per 24 hours reduce the volume of food waste by 80 to 90%, representing around 26 kg processed per day per machine.
- ➔ By combining prevention, reuse and waste treatment, this approach offers a pragmatic and replicable model for corporate catering, bringing together environmental performance and CSR commitment.

* In view of the eligibility criteria set out in the regulations – “Catering establishments or businesses in the food sector (...)” – this practice was deemed ineligible by the selection committee. It is nevertheless included in this guide as a source of inspiration.



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8. Good Practices

CATEGORY 2

Supply of regional & seasonal products



8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

CIGL ESCH

Practice title:

Local Supply and Social Inclusion
- The Den Escher Geméisguart
Model for Collective Kitchens
in Esch.

Sector of activity:

Social and professional rehabilitation



- ➔ Launched in 2013 by CIGL Esch in partnership with the City of Esch, the Den Escher Geméisguart project addresses a dual objective: strengthening the local supply of organic vegetables for collective kitchens and promoting socio-professional reintegration.
- ➔ Each year, more than 30 people on reintegration pathways take part in the production, harvesting, processing and delivery of fresh, seasonal vegetables. In 2024, around 3,500 kg of vegetables were delivered to collective kitchens (Papillon, Lallange, Wobrücken), a significant share of which was already peeled and prepared (including 639 kg of carrots for the Papillon kitchen alone). On-site processing allows the offer to be precisely tailored to the needs of the kitchens while ensuring that the entire local production is fully valued.
- ➔ The project also makes use of surplus or less perfectly shaped vegetables by transforming them into lacto-fermented products in jars. This technique extends shelf life, makes local products available beyond the harvest season, and enables people in reintegration programmes to develop valuable artisanal skills, while reducing food waste.
- ➔ By combining short supply chains, organic farming and social inclusion, this structured model demonstrates that local sourcing can become a sustainable territorial lever – economically, environmentally and socially.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

ELISABETH ENFANCE

Practice title:

“Movement and Nutrition” Backpack / Balanced Snacks for Little Food Explorers.

Sector of activity:

Education - Childcare facilities
DIR SEA - Kitchen



- ➔ In order to raise awareness among children from an early age about balanced and seasonal eating, Elisabeth Enfance has developed two complementary tools: an educational “Movement and Nutrition” backpack and a sugar-free recipe book.
- ➔ Initially introduced in the Maisons Relais and later implemented in nurseries in October 2025, the backpack contains easy-to-carry equipment promoting physical activity (for both indoor and outdoor use), as well as a nutrition toolbox made up of educational and playful resources. A pedagogical guide supports educational teams in practically integrating balanced nutrition and seasonal snacks into their daily activities. In parallel, a booklet of 16 sugar-free recipes, developed by the kitchen teams as part of the GIMB 2025 campaign, has been distributed across all structures and made available to parents via a QR code.
- ➔ The initiative has a dual objective: to reduce sugar consumption and to encourage, in a playful way, the adoption of healthy and seasonal eating habits.
- ➔ By combining prevention, education and team involvement, the approach helps create a coherent educational environment that supports a balanced and sustainable lifestyle from early childhood.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

CO-LABOR

Practice title:

From Field to Fork – A sustainable and inclusive catering model, from organic production to public awareness.

Sector of activity:

Social initiative - Social and professional rehabilitation



- ➔ In response to the limitations of long and often opaque supply chains, co-labor has developed an integrated “field to fork” model combining organic agricultural production, sustainable catering and educational awareness. As a social and solidarity economy actor, the organisation uses food as both an environmental and social lever.
- ➔ Across nearly 10 hectares spread over four sites in Luxembourg, co-labor GAART cultivates around 100 varieties of fruit, vegetables and herbs certified Bio Lëtzebuerg, without pesticides or chemical inputs. In 2025, production included 15,600 lettuces, 1,900 bunches of carrots, 2 tonnes of pumpkins and squash, and 600 kg of fresh beans. These products are directly processed and prepared by co-labor BISTRO, ensuring short supply chains and full traceability.
- ➔ Since 2025, a range of processed products (jams, sauces, juices and dried herbs) has extended seasonality and reduced waste. More than 500 children have also been reached through the GAÏA educational garden.
- ➔ By integrating agriculture, processing, professional reintegration and education, co-labor offers a coherent, sustainable and replicable territorial model.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

MESA - KILOMINETTO

Practice title:

From Field to Fork - Sustainable Catering and Food Transition in Luxembourg.

Sector of activity:

Restaurant



- ➔ In response to Luxembourg's strong dependence on food imports (more than 95% of vegetables consumed), MESA - kilominetto has developed a sustainable catering model based exclusively on organic, local and seasonal products. Its culinary offer, vegetarian and/or vegan, excludes meat products in order to significantly reduce the carbon footprint of the meals served.
- ➔ In 2025, more than 2,700 vegetarian and vegan meals were served. Their estimated carbon footprint ranges between 1.05 and 1.38 tonnes of CO₂e. By comparison, the same number of meals would have represented approximately 4.27 tonnes of CO₂e if prepared with chicken, and nearly 19.6 tonnes of CO₂e if prepared with beef.
- ➔ Each week, more than 120 kg of local, organic or agroecologically produced vegetables are processed in the kitchen, representing over 6 tonnes per year.
- ➔ The menu evolves in line with harvest cycles and direct partnerships established with committed producers. By combining short supply chains, climate coherence and public awareness within a third-place venue, MESA shows that a local vegetarian model can be economically viable, attractive and replicable.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

CACTUS S.A.

Practice title:

Vum Lëtzebuenger Bauer.

Sector of activity:

Supermarket



- ➔ Since 1996, Cactus S.A. has developed the label “Cactus Rëndflesch – Vum Lëtzebuenger Bauer” in order to guarantee transparency, traceability and quality for Luxembourgish meat products. This first supply chain marked the beginning of a structured strategy promoting short supply chains and supporting national agriculture.
- ➔ Today, the “Vum Lëtzebuenger Bauer” label brings together seven distinct agricultural supply chains (including Rëndflesch, Eist Uebst a Geméis and Bio Porc, launched in 2025). Each supply chain is based on a specific set of requirements, developed in collaboration with producers and monitored through internal and external audits. More than 80% of the beef processed in Cactus workshops comes from the local supply chain.
- ➔ Since 2021, turnover from labelled products has increased by 21.5%, compared with 4.6% growth in overall turnover. In 2025, these products accounted for 5.2% of fresh product turnover and 3.1% of volumes sold.
- ➔ By structuring long-term partnerships with farmers and promoting seasonality in-store, Cactus strengthens the resilience of local supply chains and shows that large-scale retail can act as a key driver for Luxembourg’s agricultural economy.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

SODEXO

Practice title:

A Local Procurement Policy at the Heart of Our Corporate Social Responsibility.

Sector of activity:

Collective catering



- ➔ In response to growing expectations from diners and the need to support Luxembourgish agriculture, Sodexo Luxembourg has structured a procurement policy based on the “local first” principle. The objective is to secure local supply chains, reduce the carbon footprint linked to transport and guarantee stable volumes for producers.
- ➔ More than 1,500 products originating from Luxembourgish production are now referenced in the purchasing catalogue. When a local equivalent is available, imported products are automatically blocked. In 2025, Sodexo collaborated with more than 40 local partners, compared with 20 in 2022, and purchased approximately 1,500 tonnes of local products per year. In the same year, 80% of potatoes and 93% of pumpkins and squash purchased were of Luxembourgish origin.
- ➔ The approach is based on annual contracts guaranteeing volumes and prices, with the ambition of moving towards multi-year commitments. Local products are integrated into seasonal menus and promoted in communications to diners.
- ➔ By structuring supply chains and supporting head chefs in adapting menus, Sodexo shows that locally anchored collective catering can combine performance, sustainability and positive local economic impact.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

ECOFFEE

Practice title:

A Local Lupine-Based Alternative to Coffee.

Sector of activity:

Food and beverage



Ecoffee

- ➔ In response to the high environmental footprint of traditional coffee (around 11 kg of CO₂ per kg, significant water consumption and long-distance imports), Ecoffee offers a sustainable alternative made from lupine grown in Luxembourg. Born within the Mini-Entreprise programme of Jonk Entrepreneuren Luxembourg, the project has evolved into a start-up committed to relocalising an everyday iconic beverage.
- ➔ Ecoffee produces a 100% organic lupine “coffee”, naturally caffeine-free and low in acidity, with roasted notes similar to traditional coffee. The aim is to reduce the carbon footprint per kilogram by more than 90% compared with imported coffee. Lupine cultivation requires approximately 500 litres of water per kg, compared with more than 15,000 litres for conventional coffee.
- ➔ More than 1,000 packs have already been sold, and a LEADER project aims to structure local lupine cultivation in the Luxembourg Moselle region (Miselerland). The initiative supports farmers, promotes biodiversity — as lupine is a nitrogen-fixing plant — and contributes to strengthening food autonomy.
- ➔ Ecoffee illustrates how innovation, territorial anchoring and food transition can converge within an emerging entrepreneurial model.



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8. Good Practices



CATEGORY 2

Supply of regional & seasonal products

Organisation name:

KPMG LUXEMBOURG

Practice title:

Bringing the Local Market to the Workplace – Promoting Regional and Seasonal Products in Luxembourg.

Sector of activity:

Accounting



- ➔ In a context where more than 83 nationalities work side by side at KPMG Luxembourg, the organisation identified a lack of awareness regarding local food systems, seasonal products and short supply chains. At the same time, Luxembourg-based producers face challenges in reaching new audiences.
- ➔ To address this dual challenge, KPMG organises an annual local market on its premises, bringing together between 10 and 15 producers from Luxembourg and the Greater Region. Seasonal fruit and vegetables, dairy products, honey, bakery items and artisanal specialities are offered for direct sale to staff. The event encourages dialogue about product origin, production methods and seasonality.
- ➔ Strict guidelines reinforce the coherence of the initiative: plastic bags are prohibited, reusable bags are promoted and reusable cups are mandatory. A dedicated internal webpage also provides employees with information on seasonal products and local production.
- ➔ This structured initiative helps shorten supply chains, support the local economy and sustainably embed more responsible consumption habits within the company.

* In view of the eligibility criteria set out in the regulations – “Catering establishments or businesses in the food sector (...)” – this practice was deemed ineligible by the selection committee. It is nevertheless included in this guide as a source of inspiration.



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9. Acknowledgements

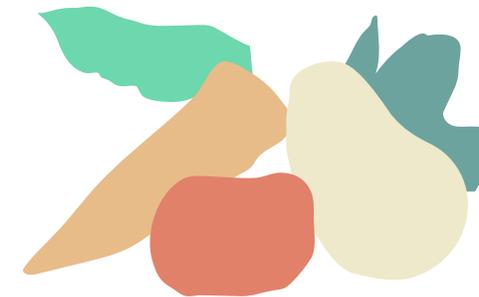
IMS Luxembourg and the Ministry of Agriculture, Food and Viticulture extend their sincere thanks to all the organisations that took part in this edition of The Good Fork award. Through their commitment and the quality of the practices shared, they actively contribute to advancing more sustainable food systems.

We also thank **the members of the selection committee** for their availability, expertise and involvement throughout the pre-selection process.

Special thanks are extended to **Paperjam**, media partner of The Good Fork award, for its support and contribution to the visibility of the initiatives highlighted within this project.

We further thank **ATP** for designing The Good Fork trophies, as well as all partners and contributors who played a role in the success of this edition.

Finally, thank you to all those who, through their presence and participation in the public vote, helped make The Good Fork ceremony a moment of sharing, recognition and collective inspiration..



10. About IMS and the Ministry of Agriculture, Food and Viticulture

IMS

IMS – Inspiring More Sustainability – has been, for more than eighteen years, the leading network of companies and organisations committed to sustainable development in Luxembourg. An independent, apolitical and non-profit organisation, IMS aims to inspire and support national economic actors in implementing responsible strategies and practices, contributing to a sustainable transition of society.



Join IMS network

Today, the IMS network represents nearly twenty-five per cent of Luxembourg's workforce and serves as a national point of contact for several European and international organisations and movements, including B Corp, CSR Europe, Capitals Coalition and the Inner Development Goals (IDG).

With The Good Fork award, IMS Luxembourg continues its commitment to more sustainable food systems by showcasing inspiring practices and fostering a collective dynamic in favour of more responsible food.

Ministère of Agriculture, Food and Viticulture

The Ministry of Agriculture, Food and Viticulture is the public authority responsible for agricultural and viticultural policies, food policy, rural development and consumer protection. Its mission is to strengthen agriculture as a key pillar of the Luxembourg economy while supporting the transition towards sustainable modes of production and consumption that respond to the expectations of an evolving society.

In the 2023-2028 coalition agreement, the Government reaffirms its ambition to promote “a sustainable, intelligent, modern, resilient and diversified food system encompassing the entire food chain and enhancing food sovereignty.” This commitment highlights the national determination to strengthen the sustainability of the food sector, from production through to the consumer.

Through The Good Fork Award, the Ministry of Agriculture, Food and Viticulture contributes to turning this ambition into reality by recognising exemplary initiatives and fostering a collective dynamic in support of sustainable food in Luxembourg.

THE GOOD FORK 2026

Thank You!



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