BioBoost
Accelerating biobased horticulture

# Dips and spreads from rescued vegetables




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|---|---|
| Crop | Sweet Pepper<br>*Capsicum annuum L.*<br>Broccoli<br>*Brassica oleracea convar. botrytis var. italica*<br>Cauliflower<br>*Brassica oleracea convar. botrytis var. botrytis*<br>Basil<br>*Ocimum basilicum*<br>Carrot<br>*Daucus carota* |
| Croppart | Fruit<br>Stem<br>Roots / Tubers |
| Application area | Food & feed |
| Status | Scale-up stage |
| Relevant plant compounds | carbohydrates<br>fibers<br>Vitamins and minerals |

## Description

Wonky offers tasty and healthy snacks full of rescued vegetables. That way Wonky wants to stop food waste. No time to lose, because 45% of all vegetables is wasted. With the Wonky dips & spreads they offer  an easy and tasty way to tackle the food waste problem.

The vegetables that Wonky uses are perfectly qualitative. They would have been thrown away because of aesthetic reasons, efficiency or overstock. Concrete examples of vegetables they rescue: broccoli and cauliflower stems, basil stems, wrongly cut carrots, bell pepper with pigment spots, etc.

The basic ingredient of each Wonky dip is the rescued vegetables, which is healthy, they say. Furthermore the dips are 100% plant-based, free of gluten and lactose. Soon they will be 100% natural as well, without any artificial additive. That’s why the Wonky dips are the perfect healthy snack, healthy appetizer or healthy lunch.

Wonky products are available in Belgium at Colruyt supermarkets and in Denmark at Meny supermarkets.

## Examples of end products




Wonky paprika dip




Wonky carrot dip




Wonky cauliflower-truffle dip

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## Pros and cons

- Circular economy
- Upgrading the value of a very important residual stream in Europe

# Resources

https://www.wonkyfood.be/ Initiative website