

Dips and spreads from rescued vegetables



Crop

Sweet Pepper

Capsicum annuum L.

Broccoli

Brassica oleracea convar. botrytis var. italica

Cauliflower

Brassica oleracea convar. botrytis var. botrytis

Basil

Ocimum basilicum

Carrot

Daucus carota

Croppart

Fruit

Stem

Roots / Tubers

Application area

Food & feed

Status

Scale-up stage

Relevant plant compounds

carbohydrates

fibers

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

Pros and cons

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

Resources

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