



Keywords: *Coffee, waste, recycling, coffee grounds, Bio-bean*


Audience: *SMEs, coffee shops, start-uppers, young entrepreneurs, learners & students, VET providers, consumers*

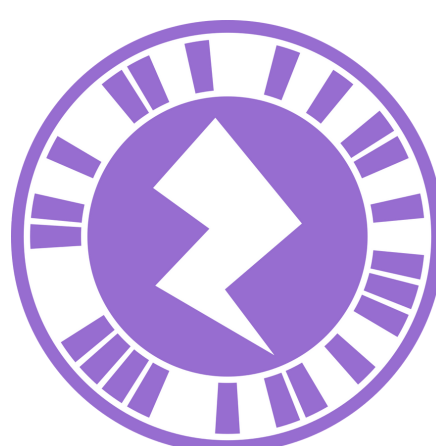
Coffee is the most traded agricultural commodity, with world coffee exports amounting to 10.24 million bags. However, the coffee industry is linked with climate change, deforestation, poverty, unfair wages for farmers and waste disposal. A growing waste stream in coffee consumption is spent coffee grounds. A study in 2018 estimated that 650kg of spent coffee grounds are generated from 1 tonne of green coffee beans.



<https://pixabay.com/photos/coffee-beans-coffee-roasted-1291656/>

Bio-bean, a company formed in 2013, sought to deal with this problem by developing coffee-derived biomass pellets. It built the world's first industrial-scale coffee recycling factory and launched consumer retail product known as coffee logs. Bio-bean offers its services to a range of businesses such as coffee chains, independent cafeterias, universities and office blocks. The British Coffee Association reports that the company can process up to 50,000 tonnes of waste coffee per year, saving 6.8 tonnes of carbon emissions for every tonne recycled (British Coffee Association, 2018).

Downloading the Zappar App  on your mobile device (AppStore/ Google Play) and pointing toward this flyer, you will see an infographic illustrating the development of circular economy entrepreneurship.



Test Your Knowledge

Are you familiar with circular economy techniques in the food industry? Take the AR-based Quiz below

1) Recycling processed coffee beans is a sustainable way to reduce carbon footprint



2) Finding ways to recycle food will contribute to circular economy and sustainability



3) Companies like Bio-bean hinder society from reaching a circular economy

