

## **BOKARIANE : A business continuity plan to secure the production of a bokashi-inspired sourdough from food by-products**

### **INTRODUCTION**

**The Bokariane project, led by ATELIER DU FRUIT, received a EUR 17000 funding in the framework of the B-Resilient Acceleration scheme, to develop a Business Continuity Plan for securing the business model of its new bokashi-inspired sourdough product from food by-products**

### **THE PROJECT**

Inspired by bokashi method, at the beginning of 2024 Atelier du Fruit launched a new starter sourdough issued from tomato and apple-processing by-products, to be used for back-slopping and fermenting industrial by-products or food wastes. Indeed, fermenting food waste or by products with this new sourdough allows to obtain a high valuable organic amendment for agriculture or compost, which, in turn, fosters a more sustainable and resilient agricultural system, promotes soil health.

As apple and tomato-processing by-products are mainly available in summer and autumn, through the BOKARIANE project the ambition of the company was to ensure an all-year production of its starter sourdough by adapting the fermentation condition to different fruits-processing by-products. In parallel, the company worked on a business model to adapt its technology to regional crop constraints and to extend its innovation to other regions. This was an essential step not only to enhance the sustainability of its production, but also to open-up opportunities for innovation, customization, and market differentiation.

Thanks to the BOKARIANE project and the B-Resilient acceleration scheme, Atelier du Fruit optimized its fermentation protocol, strengthened its partnerships with local actors in Provence Alpes Côte d'Azur, and it is now able to target new strategic partnerships in different regions, where it envisages to create new economic opportunities that will keep value within each community.

The business approach adopted by Atelier du Fruit for this new product reinforces therefore its contribution to a more sustainable global food system, where every by-product is valued and utilized effectively, ultimately supporting both environmental health and business growth.

### **PRESENTING THE SME**

Atelier du Fruit is an R&D service company for food industries, specialized in plant-based matrices fermentation. Its 3 main axes of innovation are:

- Bio preservation
- Taste modulation
- Nutritional quality improvement

Based in the south-east of France, its mission is to support its clients to offer healthy, sustainable, and delicious food.



Image of a tomato by-product



*“B-Resilient allowed us to work on optimizing our supply chain resilience and developing new methods for sustainable sourcing. We wouldn’t have worked so rapidly on this challenge without the support of this European project.”*

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