

Headline

De Graanrepubliek – Terug naar de Korrel (The Grain Republic – Back tot he Grain)

Summary (a concise description of your case, easy to understand, that includes the purpose, the goal/results and the activities done/planned)

The Municipality of Groningen has helped the SME collective Graanrepubliek to connect with regional demand in general and with regional innovative food related SMEs in particular. These contacts materialized in collaborations on the growing and processing of old types and special grain varieties. During de development of the ongoing project the municipality hosts and facilitates events and publicity.

The Graanrepubliek is set up by a group of small farmers who want to transform their production methods and grow old types and varieties of grain. The collective now also includes SMEs involved in the processing and retail of food products. The mission is to (re) introduce old cereals as a 3d crop in the Groningen landscape. To realize:

- a tasty and healthy product
- a fertile and healthy soil
- a beautiful and elegant landscape

The ambition of the Graanrepubliek is to grow 100 hectares of 3d grains within 5 years in the Northern and Eastern Netherlands with organic arable farmers, and with arable farmers who want to switch.

In depth description (What did you do? Which partners did you involve? What was the results? What did you learn? Success factors? Etc.)

The Graanrepubliek is a collaboration between growers, producers and buyers. With a predilection for old grain varieties, but also for old Groninger varieties, such as the Mansholt's Dikkop and the Groningen Barley. The Graanrepubliek has several test fields to grow the old grains.

Based on these traditional varieties the Graanrepubliek develops new products. A good example is a special beer brewed by Bax Beer. This beer was developed through cooperation between the brewer and the Graanrepubliek

To introduce consumers to the possibilities of cooking with old grains they organize regular event like a the so called 'Graandiners' (Grain diners) and several tastings.

Other new products are developed with grains such as oatmeal milk (Havermelk).

This year de Graanrepubliek found a nice location in the Old Remise in Appingedam where they are working on the realisation of a brewery, a bakery, pasta making, a flakery, cider brewery and a shop with a tasting room.

Next steps (Plans	/ Ambitions / Challenges to be r	net)	
Working further o	on the purposes of expanding ara	able producers	s, innovate new local products.
Number of SMEs	involved		
••	rs, food processers, restaurants, s proach, have co-developped this	•	•
Links to websites	where we can learn more abou	t your case	
http://www.graar	nrepubliek.nl/ on which you can	find a short fi	lm
Enclosed materia	(write below if you enclose any	photos, repo	rts, education materials etc)
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Identified issues i	in wp 4		
Please mark below	w which ot the 13 identified issu	es in the appli	cation your report connects to.
You are welcome	to mark more than one issue.		
Demand side	X Food policies Public Procur X Loyalty	ement	
General	☐ Data ☐ ICT X Laws and regu	lations	

Supply side	X Smart specialisation & Business innovation ☐ Technologies X Logistics ☐ Finance
Market	X Cooperation structures X Communication