

Specialecase

Refarmed has developed a low-impact building-integrated agricultural solution for supermarkets and food storages. The concept is called Black to Green and is a holistic solution that recycles excess resources from the building (heat, water, bio waste) in to a year round production of fish and vegetables. The crops will be sold in-house. In our first prototype project, situated in Denmark's largest shopping centre Field's Copenhagen, we are currently collaborating with the supermarket chain Bilka.

We are now looking for students with a head for figures and alternative business models in the food industry to help us build a business case for the scalability of our solution. This business case will include:

- Environmental and economic benefits, including a tax scenario
- Building costs and pay back time
- Operational economy, including energy, production and sales
- CSR and branding
- Added value: the value of the spin-off potential in a local and transparent production (i.e. events, storytelling and educational programmes)
- Market potential for expansion

We work with aquaponic productions (fish and plants in a closed production loop), and have partnered up with Institute of Global Food and Farming (. <http://igff.dk/>).

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