



Company  
Brochure

Welcome  
to the local  
foodweb



**Reduce**  
**Replace**  
**Re(de)fine**  
Kwekersgilde  
Company Brochure





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## Origin Story



Every hero (or villain) has an origin story. A backstory that reveals the nature, reasons, and intentions behind the character you will soon grow to love (or hate). Kwekersgilde ('Growers Guild') is no different. So let our story begin!

Driven by the urge to make a tangible impact on the world we currently live in, founder Patrick Asmawidjaja gave up his amazing research job at the Erasmus Medical Centre, finding cures for autoimmune diseases, to follow his dream. Transitioned to a Circular Urban Grower in 2017, Patrick started Kwekersgilde Urban Farm with the mission to increase awareness among consumers for local, sustainable, and healthy food grown in an urban setting.

Operating from Dordrecht we set out to make an (hyperlocal) impact by transforming 'waste', which we like to call 'precious residual flows', into healthy soil to grow produce on.

This process had to be not only circular, but also an upward spiral, where something that is no longer wanted is transformed into something desired, adding value to our natural environment.

Picking up waste all over Dordrecht on his cargo bike, competing with big waste companies and convincing consumers that their 'garbage' could be used to benefit our planet was not an easy task. Offering an alternative, more sustainable way of life was not always welcomed with open arms.

After some years of slogging through the earth, literally in our case, Kwekersgilde regenerative urban farm has rooted itself firmly into the city of Dordrecht and its surroundings by connecting with local restaurants, schools, social-cultural communities and companies, urban gardens, municipalities and more.

By transferring knowledge and producing healthy and local food, like our famous oyster mushrooms grown on coffee grounds, Kwekersgilde is making an impact every day!



## Urban Farm on a Mission

### We are on a mission to (re)connect people with food

The global industrialization and consolidation of our food chain has detached consumers from their food and is traditionally very wasteful by design. Shortening the food chain, making it more transparent, redefining 'waste' and educating consumers and businesses are important factors in solving this issue.

Following our mantra: Reduce, Replace and Re(de)fine Kwekersgilde is on a continuous journey to find new opportunities to turn trash into treasure and connect people by making locally produced food available through regenerative agriculture.

Making a daily impact on the planet, its inhabitants and our own lives is what drives us. In the end we are part of planet earth and need to serve it and not exhaust it!

## Together for a better tomorrow

### Our vision for the Future

Kwekersgilde wants to inspire and facilitate the transition to a self-sufficient and self-reliant 'foodweb' that processes as many residual flows as possible in a regenerative and 'climate positive' way on a national scale.

The foodweb will consist of many (hyper) local clusters all working together within the principles of the circular economy.

Working as an inclusive community, where knowledge, abundance and resources are shared, will bring us closer to a better tomorrow for the planet and its inhabitants.

Reduce  
Replace  
Re(de)fine







We selected four impact goals to contribute to



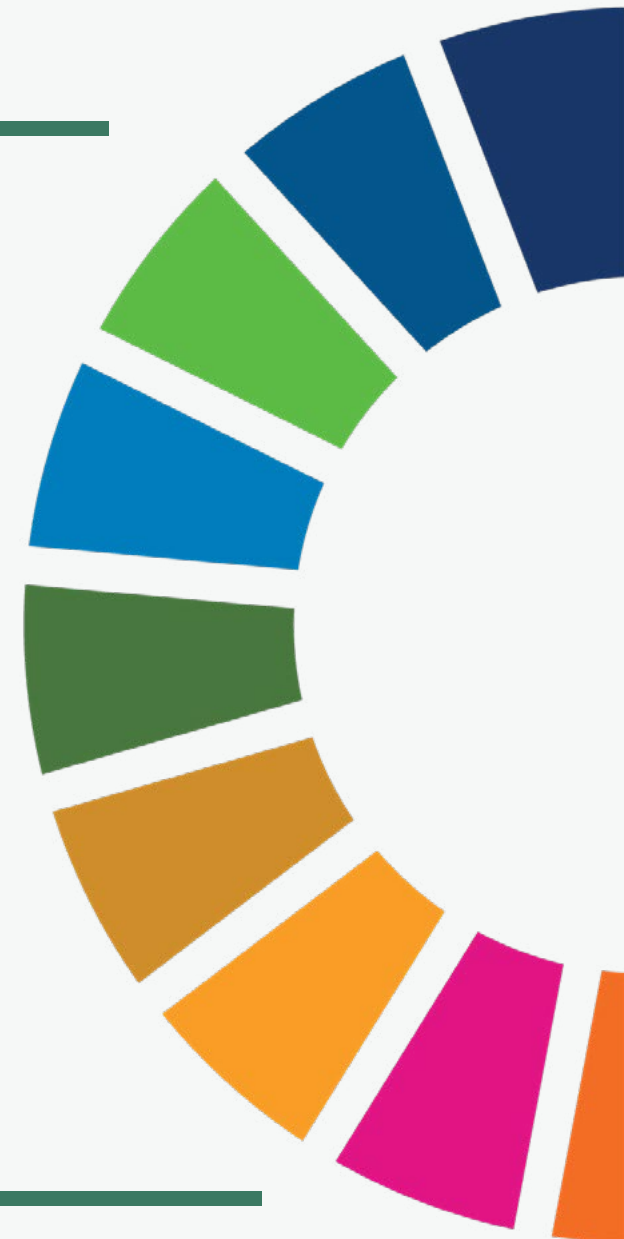
## Impact Goals



The Sustainable Development Goals are a call for action by all countries – poor, rich and middle-income – to promote prosperity while protecting the planet.

Participants recognize that ending poverty must go hand-in-hand with strategies that build economic growth and address a range of social needs including education, health, social protection, and job opportunities, while tackling climate change and environmental protection.

To make an impact every day, Kwekersgilde merged its daily activities with 4 of the 17 Sustainable Development Goals (SDG's), created by the United Nations. This places all our actions in a much broader perspective and actively contributes to a global goal.







## Goal 2: End hunger, achieve food security and improved nutrition and promote sustainable agriculture

With goal 2 Kwekersgilde turns its focus towards target 2.4, which is all about ensuring sustainable food production and implementing resilient agricultural practices that help maintain ecosystems, strengthen capacity for adaptation to climate change and progressively improve land and soil quality.

Our outdoor 'farm' uses intercropping practices, where the field edges are given to nature and people to enjoy. These strips are sowed with seeds that turn into food for all types of animals, so in the end our crops are less affected. This practice makes the usage of pesticides redundant. For us, this intercropping methodology is also a way to prevent monocropping and promote healthy crop rotation.

To achieve this goal, we focus on the ethics of permaculture:

- **Care for People**
- **Care for the Earth**
- **Share the Abundance**

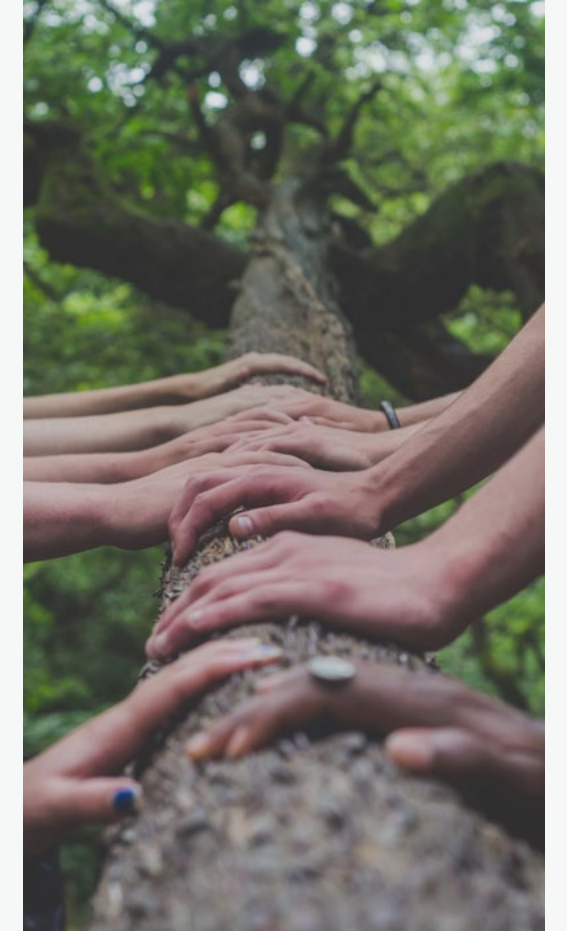


## 2 ZERO HUNGER



We strongly believe that indoor farming in the urban environment contributes to sustainable food security for the growing urban population and that's why we build our own vertical farm.

Lastly, Kwekersgilde uses a low-till practice and creates its own 'compost' made from 'waste' as a soil amendment with nutritional benefits. These practices feed the soil and make sure that nutrients and carbon are retained, allowing microflora to flourish. We aim to achieve a No-till practice (no overturning and breaking up the soil) in the future and an even more inclusive form of agriculture, where the community can also make use of patches from our urban market garden, to rummage around freely.



## Goal 12: Ensure sustainable consumption and production patterns

Kwekersgilde's philosophy is strongly intertwined with the targets of this goal.

The sustainable and efficient usage of natural resources (12.2), reducing food waste at retail and consumer levels along the supply chain (12.3), reducing waste generation through prevention, reduction, recycling, and reuse (12.5) are all parts of our core business and main strategy.

### How do we contribute?

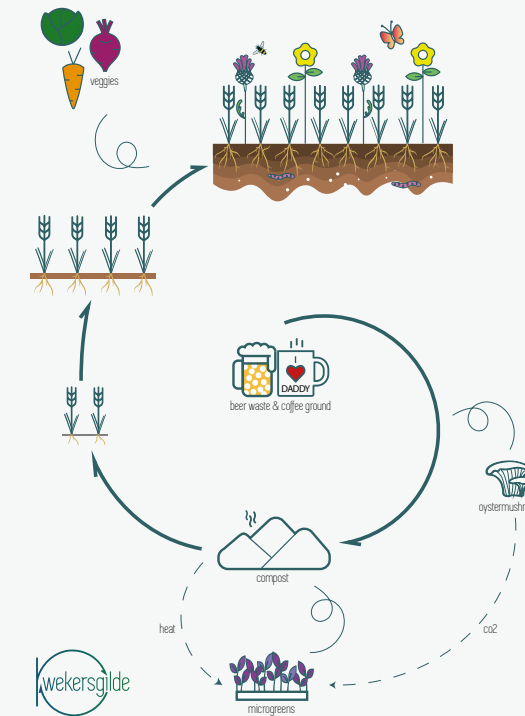
- Working with Kwekersgilde's regenerative spiral
- Just-In-Time production method
- Redefining 'waste'
- Mapping our own harvest data

## 12 RESPONSIBLE CONSUMPTION AND PRODUCTION



Furthermore, in accordance with targets 12.6 and 12.8, we are ensuring, through our own forms of education and collaboration, that people have access to relevant information about sustainable living in harmony with nature.

We encourage all types of businesses, big and small, to become part of our foodweb and join the sustainable movement.



Our regenerative spiral

An example of the sustainable and efficient usage of natural resources is Kwekersgilde's own 'Cardoon project'. Cardoons, a relative to the artichoke, are sown into the field edges, partially as a wind barrier for the crops and to increase biodiversity, where after maturation every part of this plant is used for various applications from composite fibre to bioplastics.

The 'Cardoon project' already had a successful season in collaboration with Inholland Delft and Cirkellab and will continue with Wellant College Klaaswaal.

Kwekersgilde continuously explores the possibilities to start more initiatives like the 'Cardoon project' to contribute to this impact goal.





## Goal 13: Take urgent action to combat climate change and its impacts

For goal 13 Kwekersgilde works together with its community to raise awareness on climate change mitigation, adaptation, and impact reduction (target 13.3).

By offering a working circular and regenerative agricultural model, with a plant-based driven mindset, as an alternative way for food production, we try to convince other people to follow us and join the local foodweb.

When cities grow, the need for food grows. We want to offer a hyper-local alternative which shortens the distance between product and consumer and brings greenery back to the city. More vegetation in the city means less 'concrete', which leads to a reduction of the urban heat island effect.

## 13 CLIMATE ACTION



## Goal 15: Sustainably manage forests, combat desertification, halt and reverse land degradation and halt biodiversity loss

**Invest, don't deplete!  
That's how we look  
at our soil.**

We strive to achieve a continuous state of photosynthesis in our outdoor market garden. By feeding the living mulch (cover crop) with our own compost and applying low-till practises, biomass is accumulated in the soil,

in the form of carbon (and nitrogen), which leads to healthy soil with a major biodiversity at subsoil level as well as on the surface.

## 15 LIFE ON LAND

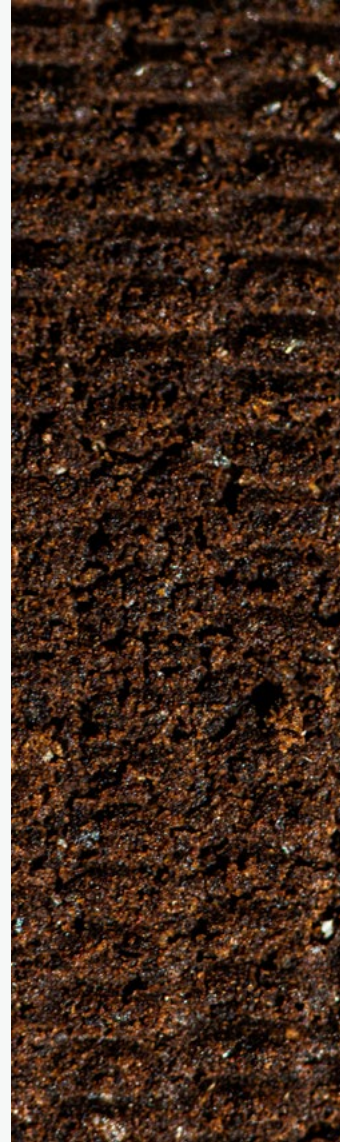
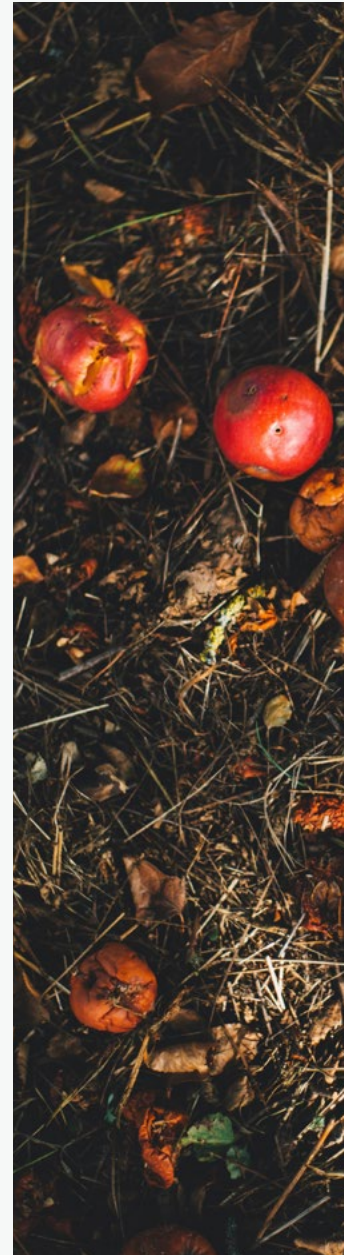




## Our Services

### We provide a wide variety of circular services:

- Facilitate pick-ups for your residual flows ('food waste'), with different modules to choose from for a small fee.
- Return hyperlocal, fresh produce grown on your own 'waste' back to you!
- Offer a shop-in-shop module with a reward system for shop owners.
- Partner with local restaurants, schools, social-cultural communities and companies, urban gardens and more to transfer knowledge and sustainability awareness.



In 2019 roughly 15.000 kg 'waste' was given a new life and saved from incineration

### Why do I pay Kwekersgilde to pick up my food waste?

...is an understandable question we often hear. Simply said, it is a small fee to transfer the ownership of your garbage and make it renewable.

It is true that for us your garbage is seen as a resource, but without the time, knowledge, and effort that Kwekersgilde invests, your garbage could not be sustainably converted and would remain garbage within our economy according to acting regulations.

By joining the local foodweb, Kwekersgilde will make sure that your trash will be turned into treasure. In this way all parties actively contribute to the SDG's set by the UN.

When enjoying our pick-up service, we provide a discount for products that are delivered back to you. We believe in transparent pricing, so our pick-up cost is not part of our product pricing.

Kwekersgilde is a financially independent business, so it depends on your contribution to make an impact for the betterment of the planet and its inhabitants.





## Our Products

Kwekersgilde offers hyperlocal, fresh, sustainable, and circular products grown both indoors and outdoors in Dordrecht. We also work together with a variety of local partners that expand our offerings.

We constantly try to develop new products and concepts so residual flows can be revalued.

For us the final products only play a part in the regenerative cycle and are not the end goal of our mission!

Through these products we (re)connect people with food as part of an alternative sustainable model for urban food production and revalue as much residual flows as possible in a regenerative and 'climate positive' way.



## Indoor Farm

We are well-known for our delicious **oyster mushrooms** grown indoors on substrate we make from residual coffee waste and spent beer grains.

After harvesting, the mushrooms are sold either fresh or dried to a variety of B2B and B2C customers.

Kwekersgilde is on a mission to grow more types of mushrooms through this principle in the future and explores its options daily. However, this is not where our mushroom story ends!

The mycelium created by the mushroom spawn, which is now intertwined with the substrate, provides us with a valuable resource that can be turned into many other products.

With our knowledge and skill the spent substrate is transformed into circular soil amendment with nutrients (plant based fertiliser) to grow new produce on, like our microgreens. We also aim to sell this soil amendment as **ZwamPost™** and **ZwamAarde**.

## Partners

Through our local partners we provide a wide variety of organic and seasonal vegetables, fruits, and edible flowers.

The produce is either sold to order or bundled in our B2C concept: **'Vitamientje voor een Tientje'** with the option for a weekly subscription.

## Outdoor Farm

Beside growing indoors, we also have an outdoor urban market garden in Dordrecht. This garden provides us with a variety of products like lettuce, (baby) beets, garlic, asparagus, rainbow chard, kale and colourful potatoes.

Here the soil is also transformed by our own soil amendment.

Take a look on the next page for a very special Kwekersgilde food concept!

## TINY TWELVE





# TINY TWELVE

The **Tiny Twelve** takes a variety of twelve different microgreens straight from our vertical farm to your kitchen counter at home. The 'Tinies' are offered through our webshop and brought to local pick-up points in Dordrecht, to keep our food chain short and our products fresh.

For the hospitality industry we offer a variety of delivery options, including already harvested and packed 'Tinies'.

A vertical farm enables the growth of crops indoors in vertically stacked plateaus, with the usage of LED lamps and (better) climate control.

The biggest benefit of vertical farming, apart from the reduced usage of water and power, is the efficient cultivation in terms of square meters.

**On just 1 m<sup>2</sup> Kwekersgilde can grow 25,2 kilograms of microgreens!**

This production quantity only uses 42 kilograms of soil, of which 50% comes from our own mushroom production as a residual flow ('waste').

In short, 1 kilogram of 'new' soil can produce 1,2 kilograms of microgreens per square meter!



Staying true to our mission, we asked ourselves: What can we do to make the packaging as sustainable as possible within the current economy and the capabilities of our company?

This search brought forward a tray made from 'bagasse', which is a residual flow of the sugarcane industry and is commonly incinerated, like many of the 'waste' Kwekersgilde picks up to revalue. After use, the tray is compostable conform EU-norm (EN-13432) and can be discarded with your garden waste!

For the lid we chose 100% recycled plastic, also known as rPET. The lid can be discarded with other plastic waste and fully recycled again into new products.

**Say goodbye to single-use plastics!**

Lastly, we took a strong look at the production process and tools we use to grow our microgreens. As a part of this we partnered with foundation Philadelphia, who created custom made tools for our vertical farm. Philadelphia is a foundation that supports people and guides them into the labour market.

Even in this partnership we took circularity and the usage of residual flows a step further, by using leftover materials for the trial-and-error phase and final production of the tools.



## Our Partners

Kwekersgilde partners with a broad spectrum of companies and institutions. By connecting to local restaurants, schools, social-cultural communities and companies, municipalities, urban gardens and more, we strive to inspire and facilitate the creation of a self-sufficient and self-managing 'foodweb' which processes as many residual flows as possible into food in a regenerative and 'climate positive' way.

Through this foodweb knowledge, abundance, resources and experience are collectively shared, which accomplishes something much bigger than we could ever do on our own!

**Do you want to join the local Foodweb and be the change you want to see in the world?**

**Check out the stories of some partners who preceded you!**



**Nicolette Kraay**  
CSR Manager  
Selecta Netherlands



**"We at Selecta are proud of the substantive contribution of Kwekersgilde to the circular economy and also the inspiration that comes from this initiative"**

"The great thing about coffee waste is that you don't extract anything new from the earth, but give it back, literally and figuratively. This story appeals widely to the imagination."



We talk a lot about 'story telling' within the industry nowadays and that's exactly where Kwekersgilde has a story to tell. A story that you have ready to share, with passion and conviction to your customers, other business relations, family members and friends.

The collaboration between Selecta and Kwekersgilde has made a positive contribution to our customer engagement, employee involvement and in achieving the very first 'Groene Pluim' awarded by the municipality of Dordrecht."

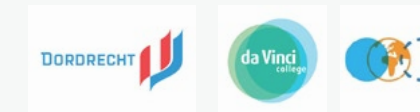


**Danielle Vol**  
Owner Daantje  
Food and Drinks



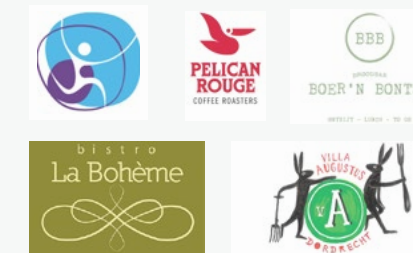
**"Kwekersgilde has a fantastic concept! Very sustainable and locally produced food, which is really pleasant for us to use at our restaurant."**

"We have been working with Patrick for over 6 years. Even before Kwekersgilde was founded Patrick had big plans."



We do a lot of business together, because Kwekersgilde has built an entire network of local farmers, which supply us with plant-based, organic and healthy produce.

It is a joy working together! Deliveries are always in time with a big smile and a good conversation!"





Visit our website



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**Kwekersgilde  
Urban Farm**

Nieuwstraat 12  
3311 XR Dordrecht  
The Netherlands

**T** +31 641 433 711  
**E** [patrick@kwekersgilde.nl](mailto:patrick@kwekersgilde.nl)  
**I** [www.kwekersgilde.nl](http://www.kwekersgilde.nl)



Brochure created and designed  
by Thomas Bosson  
Plant Based Technologies

