

CHOOSE THE EUROPEAN ORGANIC LEAF FOR A BETTER WORLD.











Good choices matter.





GREEN COMMUNICATION IN TRANSFORMATIVE MARKETS

How to get green messages across to consumers?

DR. ANDREA GRIMM
Ferdinand Porsche FERNFH | European Green Award











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CORE FORCES OF CHANGE

Digitalisation

Eco Mega Trend

TRANSFORM MARKETS

GREEN MARKETS IN FLUX

From niche market to mass market.

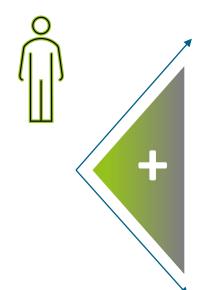
From expensive to affordable.

From consumer to prosumer.

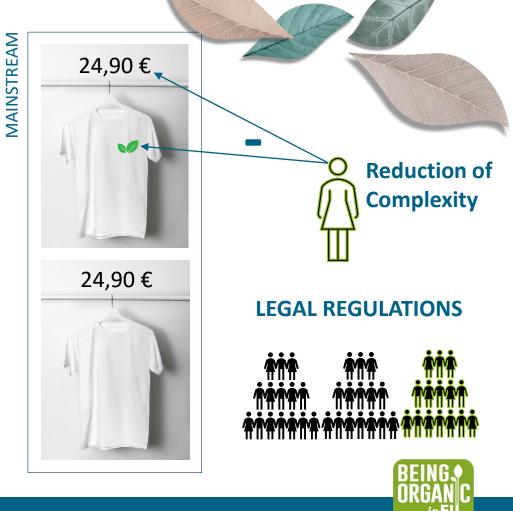
Generation Z







MAINSTREAM 24,90 €





GREEN JUNGLE

EU Study | 2020

Environmental Claims

- ▶ 53 % vague, misleading
- ▶ 40% not documented

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:52022SC0085



GREEN MARKETING 4.0



GREEN MARKETING 3.0



BEHAVIOR & COMMUNITY



VALUES

VEGANZ



COMMUNITIES

They organise their interests, values, lifestyle and they evaluate products in digital networks.

VEGAN SUPERMARKET

https://veganz.com/





QUATIERMEISTER



First Beer in Germany Economy for the Common Good

Social Business in Berlin.

Community

- = Key Stakeholder
- = decides in which project the money goes.

https://quartiermeister.org/en/







= MESSAGE

PACKAGE

Ich vertrete die PoC-Community auf Quartiermeisters Flaschen und setze ein Statement gegen Rassismus und für eine diverse Gesellschaft. "I represent the Person of Color Community on Quartiermeisters bottles and make a statement against racism and for a diverse society."







GENERATION Z

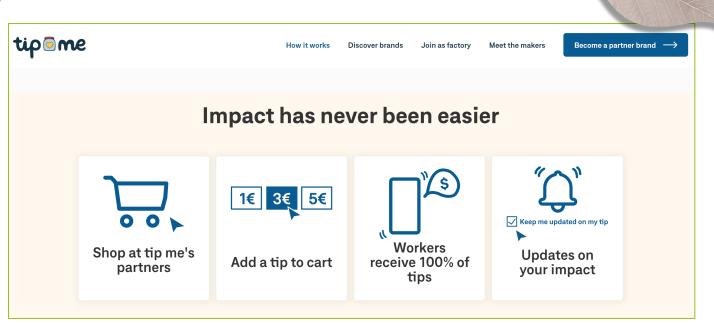
65 % consider sustainability important (Germany) 17 % consider themselves sustainable

- Shift from ideological to rational
- Personal benefit more important than generations before
- Responsibility is a corporate agenda
- information about sustainability via social media
- Plant based nutrition becomes more relevant
- Conscious lifestyle (meaningful + fulfilling)

BUILDING SUSTAINABLE CONNECTIONS









- Build sustainable connections
- **▶** involve
- **▶** inspire
- **▶** interact
- **▶** Synchronicity brand & consumer

Relevance through content!

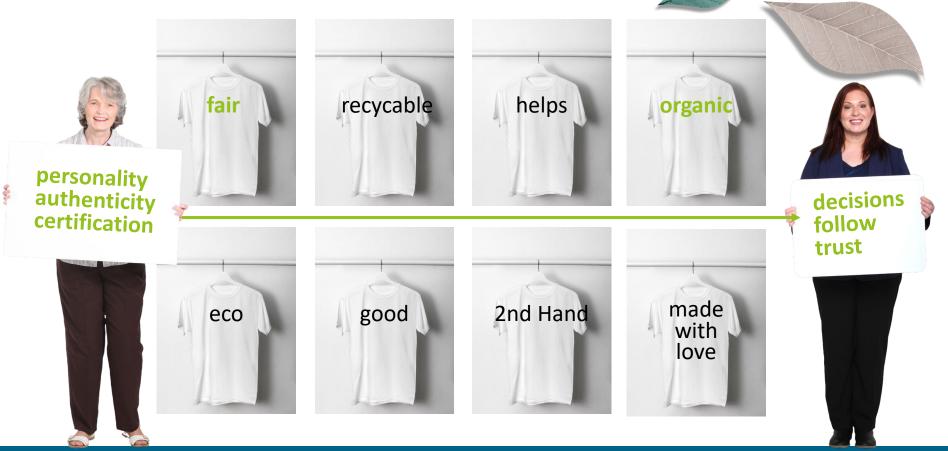


Customization = Key

- Big data
- Automatization
- Individual offers
- Personalized advertising with retargeting



What remains?







TO
GREEN FACTS OF TRUE GREEN PRODUCTS

https://www.crowdfarming.com/en





Farmers market v Manifesto Blog Log In Q 🚟 v <equation-block>





Organic food straight from the farmer

Buy seasonal products without intermediaries and promote a more humane and sustainable European agriculture.













X Mara Ferrez D 29/05/2023

£18.76 (Min. 5 kg)



Pitted olives and Leccino olive

paste

II Bottaccio

D 21/03/2024

* Luca Guglielmi



Dried jujube

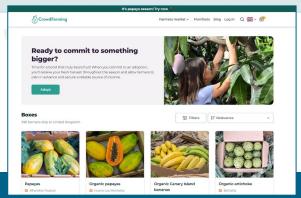
Casa Cañada

D 28/10/2023

X Julio César Vergara

£22.98 (Min. 0.5 kg)

Buy food directly from the farmers





HIGHLY INFORMATIVE

Limited & seasonal harvest.

Buv now

from Siracusa

- · Variety: Lemon Femminello Siracusano
- Spherical shape with slightly pointed extremities, extremely intense aroma and its skin is very rich in natural oil, between June and July the fruits are green and very juicy
- Organic farming certified by the European Organic Farming seal since 2000

- treatments in a cardboard box without plastics
- One kilo contains between 4 and 6 fruits
- If you keep them in a fresh and airy place, they can last 2-3 wee in good condition (if you want them to last longer, you can keep them in the fridge)
- You'll see that the first lemons of the season may have a greeni hue, but over the weeks they'll take on the typical yellow tone of this variety





history



New planting





Harvest analysis



Young farmer



Family farm



Environmentalist



Official certific









Angelo Gibilisco

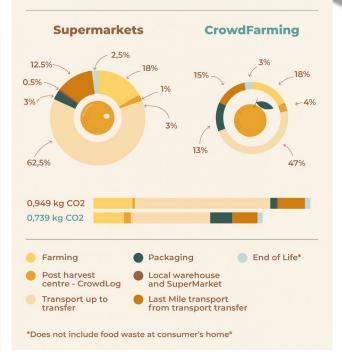
Our history dates back to 1957, when my father Rosario Gibilisco, a simple bluecollar worker, but with a great love for the land, purchased a plot of about 5000 square meters in which he often invested and sacrificed his salary and the limited free time available. He and my mother, Stella, loved working the land and spent any time they had available planting, watering and growing fruits and vegetables that they would pick and cook for the family every day. One of my earliest memories is eating oranges while walking among the trees with my father - To this day, every morning I eat about 20 or 25 oranges and mandarins for breakfast. When Valeria and I got married we went to live on the farm in Monasteri where we had all our children and have been here ever since. As a family, we spend a lot of time together, even each one of us gets on with their tasks on a daily basis, we come together around the table every evening for dinner a

IMPACT



Carbon footprint of an orange's journey

Carbon footprint reduced by more than 20% in direct sales through CrowdFarming







DEEP TALK - CRITICAL, INFORMATIVE

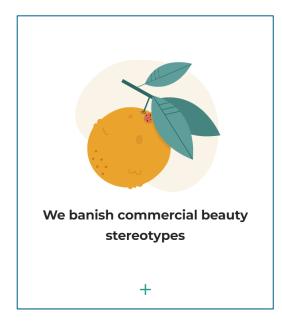




How can we be a sustainable company and sell cheese at the same time?



ATTITUDE



Food waste in figures

A great share of food waste happens before food even reaches our homes. 11% happens at the source, which is the one that angers us the most: we are talking about produced food that won't even be harvested. 19% of food-waste takes place during the processing and wholesale phases, 5% at the retailer's, and 12% is caused by the catering and hospitality industry.



Multi-local mindset versus globalisation

We foster an agricultural market that guarantees respect for local practices and traditions. We support an inclusive culture that favours social and cultural exchanges, seeking not to impose global, but multi-local solutions.

What does this mean? It means there's no one-size-fits-all formula. We want to understand, integrate, and love the idiosyncrasies of each market where CrowdFarming Farmers produce their crops.We foster an agricultural market that guarantees respect for local practices and traditions. We support an inclusive culture that favours social and cultural exchanges, seeking not to impose global, but multi-local solutions.







NOT PERFECT

We make mistakes

We're human and everything we do can be improved. The only solution to avoid making mistakes would be to sit still and do nothing. But this solution isn't our style.

If we make a mistake, whether it's an error on the website, an incorrect order or regarding the quality of a product, please let us know! Correcting mistakes is part of our dayto-day life. Thank you very much for your help!





COMMUNITIES



Sustainable recipes

Farmers of CrowdFarming

Andrea's balsamic pumpkin risotto

Rice has been cultivated in northern Italy since the Middle Ages and is therefore a very popular ingredient that has always been present in the popular diet and in a...



Sustainable recipes

Farmers of CrowdFarming

Ulrike's favourite lentil soup (vegan)

Farmer Ulrike Schlierer from the German farm ackerfrucht & bodenwerk, is passionate about working in harmony with the environment and pursues regenerative agriculture. When she is not in the fields,...



22 November 2022

















