

# Delivering surplus vegetables directly from produce stands to urban areas by trains: Mobility transition and food loss reduction through industry-government-academia partnerships

## Project name: TABETE Rescue Chokubaijyo

Higashimatsuyama City, Saitama



Choosing Produce for Delivery



Produce Stand at Ikebukuro Station

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### Situation (background, aims, etc.)

In Higashimatsuyama City, many of the surplus products at produce stands were being discarded. The city government and CoCooking Co., Ltd. decided to work together to solve this problem. After discussions and deliberations with other related organizations, they decided to implement TABETE Rescue Chokubaijyo Project in the following manner.

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### Details (project outline, etc.)

TABETE Rescue Chokubaijyo is a joint project through Higashimatsuyama City, CoCooking Company Ltd., Tobu Railway, Central Saitama Agricultural Cooperative, Daito Bunka University, and the Otsuka Ouen Company Ltd. with the aim of supporting farmers and reducing food loss. Surplus produce from five produce stands is transported via the Tobu Tojo Line to the terminal station (Ikebukuro Station), less than one hour from the city, where it is resold by university students.

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### Results (features and innovations, future developments, etc.)

This project has brought about a variety of benefits, such as improving the farmers' incomes and reducing food loss. The remaining unsold produce is then donated to a Kodomo Shokudo, or eatery that serves discounted/free meals for children, where it is effectively used as food for lunch boxes instead of being discarded.

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