

MALMÖ URBAN FOOD REVOLUTION

Explore a vision of a future food city



Our cities must become more self-sufficient. Climate change, conflicts, fragile supply chains, and a lack of preparedness make cities vulnerable. However, the need to increase our urban food production extends beyond pure necessity. Local food systems also improve urban environments by making them greener, more beautiful, healthier, and more resilient. It's not just about growing food; it's about growing people and relationships.

MALMÖ URBAN FOOD REVOLUTION illustrates this vision, a Malmö where food is local and shapes the city. Malmö has great potential for increased self-sufficiency, with many people already driving this shift. However, we need a more focused effort. Rural food production and farms remain essential, but it's now time for cities to step up and do their share for a resilient food system.

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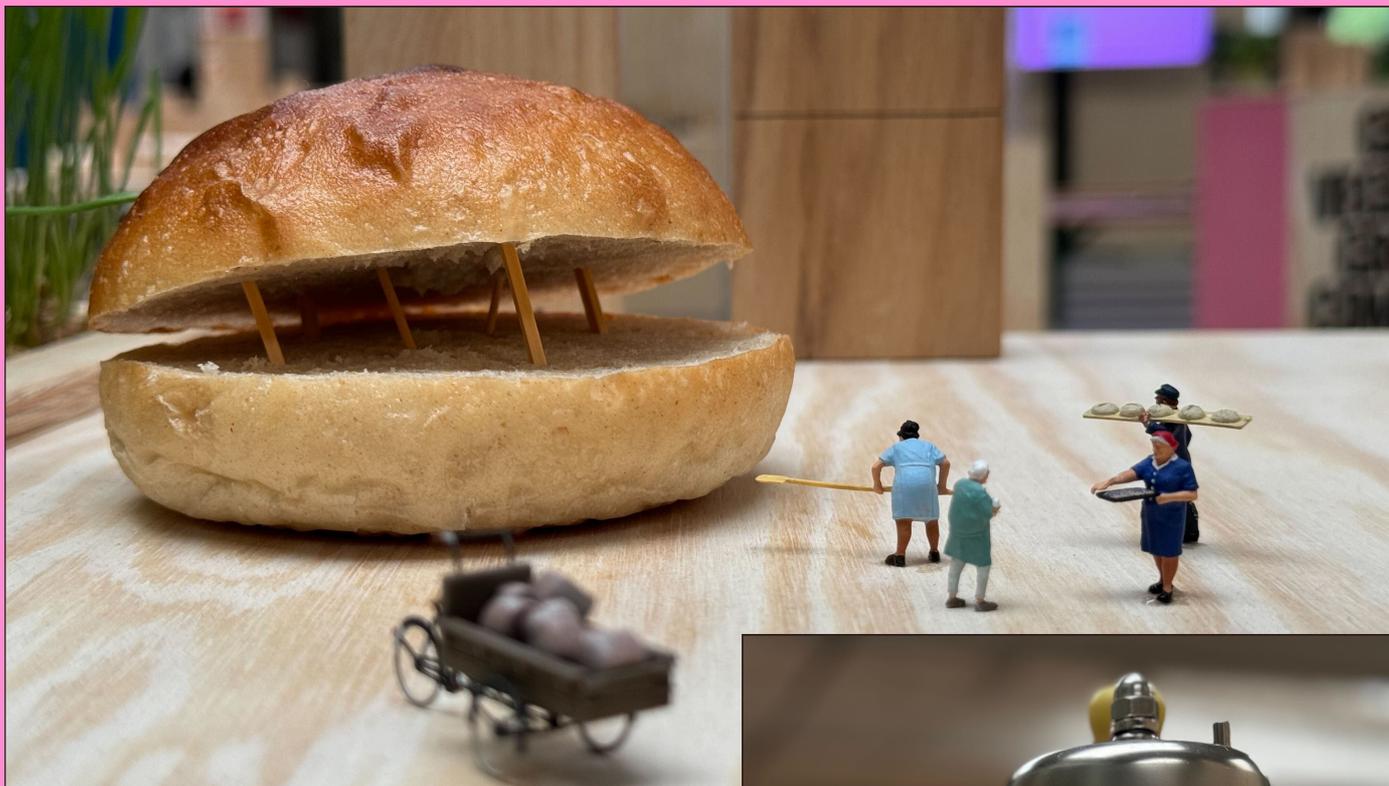
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BRING SOILS TO LIFE





BETWEEN INRE AND YTTRE RINGVÄGEN

In the near future, organic climate-resilient crops could be cultivated on the outskirts of Malmö, for example, in the fertile soil between Yttre and Inre Ringvägen. Healthy soil works wonders. It retains water, withstands drought, sequesters carbon dioxide, helps mitigate climate change, and provides delicious and nutritious food.



THE HERITAGE GRAIN BAKERY

Here, locally grown organic grains are turned into locally loved bread, creating small food economies that connect farmers, producers, and consumers.

REGENERATIVE AGRICULTURE FOR MALMÖ SOILS

Soil health is rapidly declining in most of the world's agricultural lands. Malmö can contribute to the solution by applying regenerative farming practices for healthy soils, such as maximizing crop diversity, minimizing soil disturbance, and ensuring that soils are covered year-round.

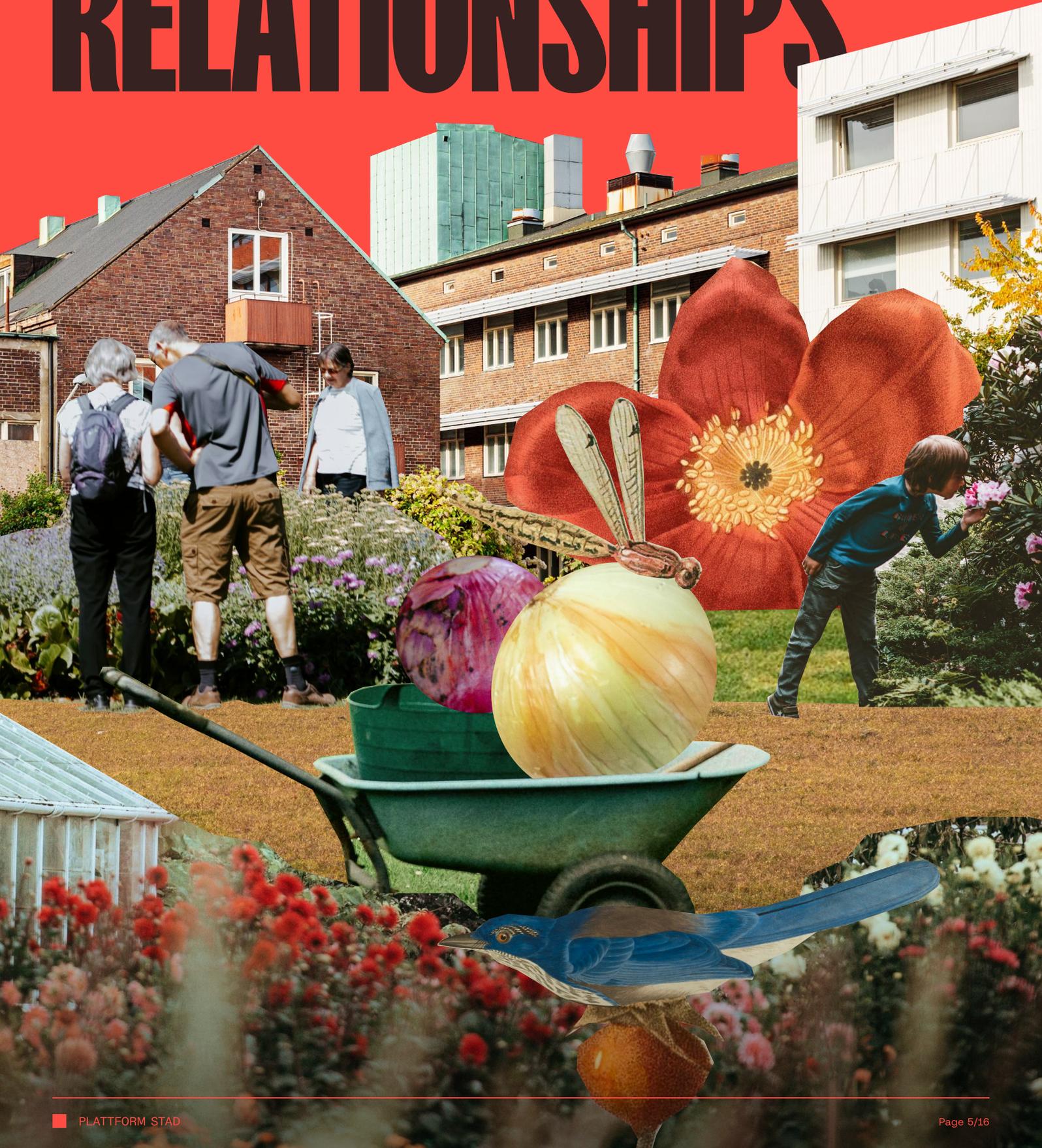
VORTEX MILLS FOR FRESH FLOUR

When more food is grown locally, more equipment and infrastructure are needed to process and store it. One such example is the use of vortex mills, which can turn grains into fresh flour while keeping more of their nutrients and flavour.

ORGANIC CLIMATE RESILIENT CROPS

The future will be hot, dry, and wet. Luckily, there are amazing crops that work even in such conditions – for instance, heritage cereals with deep roots, such as emmer, and protein-rich lupins.

GROW RELATIONSHIPS





ROSENGÅRD

Many cities are anonymous. We live our own lives with far too few shared touchpoints. But it doesn't have to be that way. In the food city of Malmö, neighborhoods across the city, like Rosengård, come alive through more community gardens and farms. Places where people meet and form bonds. The food is closer to us, and we are closer to each other.



THE NEIGHBOURHOOD GARDEN

Incommunal gardens, people grow food together and become better neighbors. Interestingly enough, research shows that a shared vegetable plot is more productive than one cultivated by a single person. Working together delivers better results and is more fun.

SHARED TOOLS AND SEED SWAPS

A new layer of infrastructure in the city makes it easier for everyone to engage in urban agriculture. Sharing systems and urban farming hubs reduce the need to own everything individually and make composting, mulch, tools, and knowledge more readily available. These physical hubs are also meeting points for people where social events, such as seed swaps, can occur.

NEW MARKETPLACES & DISTRIBUTION MODELS

With more food produced in and around the city, new marketplaces and distribution models have arisen to ensure that all food produced is taken care of. Self-service micro-stores, communal kitchens, vegetable subscription services, and neighborhood farmers markets connect growers with eaters.

URBAN COMPOSTING

For the vegetable farmer, mulch and compost are essential for maintaining soil fertility and high output. Small local soil factories and composts turn organic waste into these ingredients for (urban) farmers.

LEVERAGE THE UNUSED





FOSIE

In the food city, what is discarded today creates something new tomorrow. Waste is turned into value, and underutilized rooftops, garages, and industrial complexes are turned into indoor farms for year-round food production. In the future food city, even densely built urban areas contribute to the city's sustenance.



THE BASEMENT FARM

In this future Malmö, many apartment blocks will have installed equipment for growing food in the leftover spaces of their buildings. Unused storage space and bicycle rooms have vertical hydroponic gardens and mushroom farms. Neighbors bump into each other on their way to harvest.

ROOF-TOP GREENHOUSE WITH WASTE HEAT

Space is limited in cities, which means that we have to use the spaces that exist and are not used today. Rooftops are one such space. By putting greenhouses on top of roofs and heating them with waste heat from the buildings they stand on, year-round production is enabled.

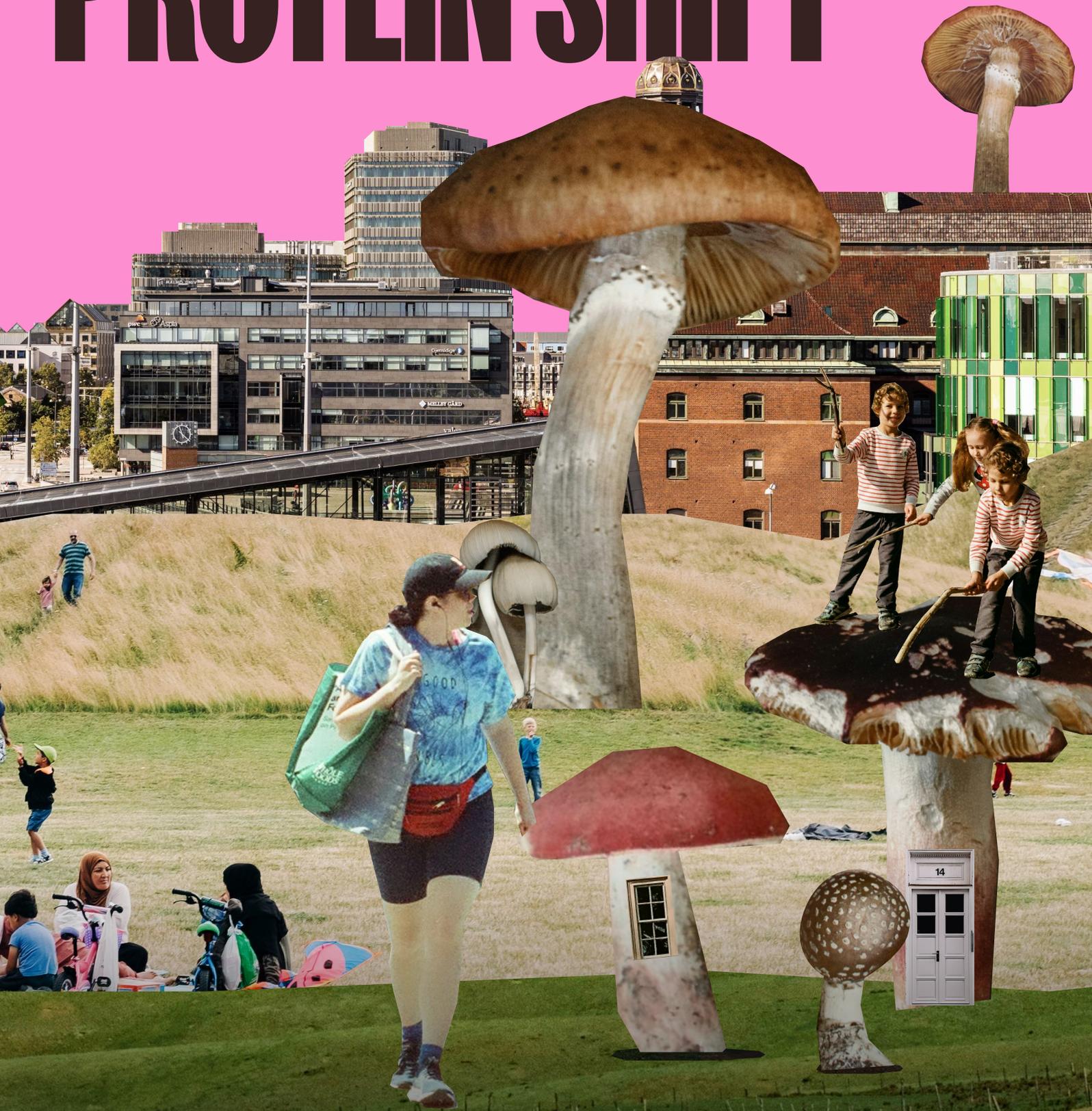
INTO THE TOILET AND BACK: URINE RECYCLING

There are many resources around us that are wasted because we don't see them as resources. Urine is one of those things – it contains many nutrients that should be reused. In the future food city, urine will be separated to a much greater extent so that its nutrients can be captured and reused.

RAINWATER HARVESTING

Water is a precious resource for anyone who wants to grow food. By capturing rainwater and storing it in natural ponds, the city can become more resilient against drought and increase its biodiversity.

NURTURE A PROTEIN SHIFT





NYHAMNEN

The Earth's growing population cannot continue consuming meat to the extent that we do today. New production technologies create nutritious foods and proteins in a future sustainable city, which produces and processes much of its food. Myco-proteins from mushrooms, meat from legumes and yeast, fish from seaweed and algae, and cheese from organic oats are on the menu in the future food city.



PLANT-BASED PROTEIN CUISINE

The future food city will offer culinary experiences of plant-based foods that go beyond the expectations of die-hard meat eaters, helping to sway difficult-to-change eating habits.

MYCO-PROTEINS AND MATERIALS

In the food city, mycelium (the root-like structure of fungi) is used to produce new materials and new protein-rich foods for the city, such as mycobacon, -cutlets, -burgers, -patties, and strips – with great taste and a fraction of the environmental footprint.

THE UNDERGROUND MUSHROOM FARM

Our cities have a lot of underutilized space below ground—spaces generally unsuitable for growing food—cellars, basements, tunnels, etc. However, there are ways to turn these spaces into food and protein production units. Growing mushrooms is a perfect example of how delicious and nutritious varieties can be grown in the most unusual subterranean locations.

ENABLE NEW TECH





SÖDRA INNERSTADEN

In the future food city of Malmö, technology enables urban food production. Here, new plant-based proteins, algae and mushroom-based products, and real dairy products (like cheese, but without the cow) are grown using ancient new fermentation methods. Food lovers meet with science lovers in lab-like breweries to create new low-impact foods based on locally available organic crops and clean ingredients.



THE FOODTECH PARK

In the city's food tech park, producers gain strength by sharing R&D facilities and production equipment. This bioreactor farm makes it easier to innovate, launch, and scale new novel foods. It allows different actors to collaborate to find ways of turning local resources into healthy, low-impact foods.

THE NEIGHBOURHOOD CHEESE BREWERS

As the price of bioreactor technology drops and communities of researchers and others start to share IP, patents, and know-how openly, it becomes possible for foodies to start up small fermentation microbreweries - much like the microbreweries for beer that emerged in the 2020s. Now there are, for example, neighborhood cheese brewers who brew new plant-based cheeses - competing between neighborhoods who can create the tastiest hyperlocal cheese.

VERTICAL FARMING, NUTRIENT RECYCLING AND CIRCULARITY

In the food city, technology is not only used for cellular agriculture and different types of fermentation. Food tech is also enabling other forms of food production, such as vertical farming technologies that allow us to efficiently cultivate crops indoors while reusing water and nutrients in closed loops, technology that helps upcycle waste into valuable ingredients for farmers or producers, and technology that enables the recycling of heat from buildings and water from rooftops and bathtubs.

CULTIVATE ACTION





STORTORGET

Passionate individuals and enthusiasts are already working to make Malmö greener and more resilient. A world-leading food city could become a reality, but it needs your help. Courageous decisions are necessary to build the food city of Malmö – grand visions that come to life through small concrete steps. Citizens joining hands with businesses and politicians, creating conditions for development. A concerted effort with all of the good forces in the city. It's time to act!



PLANT-BASED PROTEIN CUISINE

Change starts with each one of us, and we can all do something to help our city. Why not plant vegetables? And if you're already growing them, why not plant more? Or talk to your neighbors about transforming that big grassy lawn outside the building into a lush and tasty garden.

CALL A POLITICIAN

If you, like us, think that our cities should act quickly to enable large-scale urban food systems, then let your politicians know. Talk to them. Ask them to help. Ask them what they need to make the shift happen.

GET TO KNOW AN URBAN FARMER

There are already people out there working for this shift in how our cities relate to food. Urban farmers who toil away to create farms in the city and producers of hyperlocal food. Many of these are struggling to make a living since it is a difficult business with many challenges – our cities are not organized in a way that makes it easy to make a living from urban food production. So, get to know an urban farmer. Buy their produce. Support them.

ABOUT

This is an initiative by **Plattform STAD**, an innovation platform for urban food systems with funding from Vinnova, the Swedish innovation agency.

We have chosen to work with Malmö as a pioneer city to develop a large-scale urban food system that makes the city greener, healthier, tastier, and more prepared for the future. But an urban food revolution can happen all across the world. A majority of the global population lives in urban areas, which have become disconnected from that most fundamentally human: food.

But we cannot build something that we cannot imagine. This is why we created an exhibition showcasing this vision for what the future food city of Malmö can look like. The exhibition was first displayed at Southern Sweden Design Days in May 2024 and has since been shown at other venues. In it, we show that an urban food system is not only necessary but also possible and desirable.

Plattform STAD is organized by Malmö Stad, Innovation Skåne, Region Skåne, and EY Doberman with the future manifestation lab SALLY.

